

Drink A Cultural History Of Alcohol

How a Show About Nothing Changed Everything
 A Cultural History
 A Cultural History of Sport and Alcohol
 Fat
 A social and cultural history of the drink that changed our lives
 A Cultural History Of The Harlem Renaissance
 Out of It
 How England Stole the World's Favorite Drink and Changed History
 The Coffee-House
 Fat
 Straight Up Or On the Rocks
 A Natural and Cultural History
 An Anthology
 How, Why, Where, and When Humankind Has Gotten Merry from the Stone Age to the Present
 A History
 A Guide to Their History, Production, and Enjoyment
 Mud, Sweat, and Beers
 The Story of the American Cocktail
 Wine
 A Social and Cultural History
 Harlem Stomp!
 A Cultural History
 The Untold Story of How a Band of Bartenders Saved the Civilized Drinking World
 Alcohol
 A Short History of Drunkenness
 Drunk
 Drink, Power, and Cultural Change
 A Cultural History of How an Exotic Plant Seduced Civilization
 A Cultural History of Alcohol
 A Cultural History
 The Golden Age of British Feasting
 A Proper Drink
 Wine and Society
 Seinfeldia
 Wine
 A Cultural History of Intoxication
 Tequila
 How We Sipped, Danced, and Stumbled Our Way to Civilization
 Our Secret History
 A Cultural History of the Stuff of Life

Drink A Cultural History Of Alcohol

Downloaded from archive.imba.com by guest

SMALL OSBORN

How a Show About Nothing Changed Everything Cambridge University Press
 Add a gurgling moan with the sound of dragging feet and a smell of decay and what do you get? Better not find out. The zombie has roamed with dead-eyed menace from its beginnings in obscure folklore and superstition to global status today, the star of films such as *28 Days Later*, *World War Z*, and the outrageously successful comic book, TV series, and video game—*The Walking Dead*. In this brain-gripping history, Roger Luckhurst traces the permutations of the zombie through our culture and imaginations, examining the undead's ability to remain defiantly alive. Luckhurst follows a trail that leads from the nineteenth-century Caribbean, through American pulp fiction of the 1920s, to the middle of the twentieth century, when zombies swarmed comic books and movie screens. From there he follows the zombie around the world, tracing the vectors of its infectious global spread from France to Australia, Brazil to Japan. Stitching together materials from anthropology, folklore, travel writings, colonial histories, popular literature and cinema, medical history, and cultural theory, *Zombies* is the definitive short introduction to these restless pulp monsters.

A Cultural History UNC Press Books

Fat: such a little word evokes big responses. While 'fat' describes the size and shape of bodies, our negative reactions to corpulent bodies also depend on something tangible and tactile; as this book argues, there is more to fat than meets the eye. *Fat: A Cultural History of the Stuff of Life* offers a historical reflection on how fat has been perceived and imagined in the West since antiquity. Featuring fascinating historical accounts, philosophical, religious and cultural arguments, including discussions of status, gender and race, the book digs deep into the past for the roots of our current notions and prejudices. Three central themes emerge: how we have perceived and imagined obesity over the centuries; how fat as a substance has elicited disgust and how it evokes perceptions of animality; but also how it has been associated with vitality and fertility. By exploring the complex ways in which fat, fatness and fattening have been perceived over time, this book provides rich insights into the stuff our stereotypes are made of.

A Cultural History of Sport and Alcohol Weidenfeld & Nicolson

"A rich, complex history . . . Deeply engaging and witty" (Los Angeles Times). Long before Columbus arrived in the New World, tobacco was cultivated and enjoyed by the indigenous inhabitants of the Americas, who used it for medicinal, religious, and social purposes. But when Europeans began to colonize the American continents, it became something else entirely—a cultural touchstone of pleasure and success, and a coveted commodity that would transform the world economy forever. Iain Gately's *Tobacco* tells the epic story of an unusual plant and its unique relationship with the history of humanity, from its obscure ancient beginnings, through its rise to global prominence, to its current embattled state today. In a lively narrative, Gately makes the case for the tobacco trade being the driving force behind the growth of the American colonies, the foundation of Dutch trading empire, the underpinning cause of the African slave trade, and the financial basis for victory in the American Revolution. Well-researched and wide-ranging, *Tobacco* is a vivid and provocative look at the surprising roles this plant has played in the culture of the world. "Ambitious . . . informative and perceptive . . . Gately is an amusing writer, which is a blessing." —The Washington Post "Documents the resourcefulness with which human beings of every class, religion, race, and continent have pursued the lethal leaf." —The New York Times Book Review

Fat Yoda Press

An indispensable follow-up to his classic *Complete Book of Mixed Drinks*, Anthony Dias Blue presents *The Complete Book of Spirits*, a comprehensive collection of history, lore, and tasting tips, along with recipes for select cocktails. Here, in one concise and easy-to-use volume, is all the information a

consumer needs to shop, mix, and sip like a spirits expert. From bathtub gin to mojito madness, Blue brings the dynamic history of the spirits industry alive, demonstrating that spirit making is not only one of mankind's oldest pursuits but also perhaps its most colorful. In ten captivating chapters, readers are treated to everything they ever wanted to know about their favorite liquors, including vodka, aquavit, tequila, and whiskey. Blue also provides step-by-step instructions on how to host spirit tastings to educate your palate and to help you and your friends discover your favorite brands and blends. For every chapter and every spirit, there is also a handy tasting-notes section, with Blue's expert comments and his favorites, along with price points. If you've ever wondered about the difference between potato and wheat vodkas, or between mesquite and tequila or American and Irish whiskeys, or what makes single malt Scotch so desirable, look no further. With Anthony Dias Blue, America's leading wine and spirits expert, and *The Complete Book of Spirits* as your guides, you will take your enjoyment to a new level.

A social and cultural history of the drink that changed our lives Bloomsbury Publishing USA

A dramatic historical narrative of the man who stole the secret of tea from China In 1848, the British East India Company, having lost its monopoly on the tea trade, engaged Robert Fortune, a Scottish gardener, botanist, and plant hunter, to make a clandestine trip into the interior of China—territory forbidden to foreigners—to steal the closely guarded secrets of tea horticulture and manufacturing. For *All the Tea in China* is the remarkable account of Fortune's journeys into China—a thrilling narrative that combines history, geography, botany, natural science, and old-fashioned adventure. Disguised in Mandarin robes, Fortune ventured deep into the country, confronting pirates, hostile climate, and his own untrustworthy men as he made his way to the epicenter of tea production, the remote Wu Yi Shan hills. One of the most daring acts of corporate espionage in history, Fortune's pursuit of China's ancient secret makes for a classic nineteenth-century adventure tale, one in which the fate of empires hinges on the feats of one extraordinary man.

A Cultural History Of The Harlem Renaissance Penguin

Wine looks at how wine has been used to demarcate social groups and genders, how wine has shaped facets of social life as diverse as medicine, religion, and military activity, how vineyards have transformed landscapes, and how successive innovations in wine packaging have affected and been affected by commerce and consumption.

Out of It Reaktion Books

Investigates the history of alcohol as a controversial and ubiquitous part of western culture and Christianity, tracing its use in ancient civilizations, profiling famous drinkers, and evaluating the role of alcohol in such events as the Revolution and the Prohibition. 20,000 first printing.

How England Stole the World's Favorite Drink and Changed History Ten Speed Press

The array of bottles is impressive, their contents finely tuned to varied tastes. But they all share the same roots in Mesoamerica's natural bounty and human culture. The drink is tequila—more properly, mescal de tequila, the first mescal to be codified and recognized by its geographic origin and the only one known internationally by that name. In ¡Tequila! *A Natural and Cultural History*, Ana G. Valenzuela-Zapata, the leading agronomist in Mexico's tequila industry, and Gary Paul Nabhan, one of America's most respected ethnobotanists, plumb the myth of tequila as they introduce the natural history, economics, and cultural significance of the plants cultivated for its production. Valenzuela-Zapata and Nabhan take you into the agave fields of Mexico to convey their passion for the century plant and its popular by-product. In the labor-intensive business of producing quality mescal, the cultivation of tequila azul is maintained through traditional techniques passed down over generations. They tell how jimadores seek out the mature agaves, strip the leaves, and remove the heavy heads from the field; then they reveal how the roasting and fermentation process brings out the flavors that cosmopolitan palates crave. Today in Oaxaca it's not unusual to find small-scale mescal-makers vending their wares in the market plaza, while in Jalisco the scale of distillation

facilities found near the town of Tequila would be unrecognizable to old José Cuervo. Valenzuela-Zapata and Nabhan trace tequila's progress from its modest beginnings to one of the world's favored spirits, tell how innovations from cross-cultural exchanges made fortunes for Cuervo and other distillers, and explain how the meteoric rise in tequila prices is due to an epidemic—one they predicted would occur—linked to the industry's cultivation of just one type of agave. The tequila industry today markets more than four hundred distinct products through a variety of strategies that heighten the liquor's mystique, and this book will educate readers about the grades of tequila, from blanco to añejo, and marks of distinction for connoisseurs who pay up to two thousand dollars for a bottle. ¡Tequila! A Natural and Cultural History will feed anyone's passion for the gift of the blue agave as it heightens their appreciation for its rich heritage.

The Coffee-House Penguin

Nothing but clear, 100-proof American history. Hooch. White lightning. White whiskey. Mountain dew. Moonshine goes by many names. So what is it, really? Technically speaking, "moonshine" refers to untaxed liquor made in an unlicensed still. In the United States, it's typically corn that's used to make the clear, unaged beverage, and it's the mountain people of the American South who are most closely associated with the image of making and selling backwoods booze at night—by the light of the moon—to avoid detection by law enforcement. In *Moonshine: A Cultural History of America's Infamous Liquor*, writer Jaime Joyce explores America's centuries-old relationship with moonshine through fact, folklore, and fiction. From the country's early adoption of Scottish and Irish home distilling techniques and traditions to the Whiskey Rebellion of the late 1700s to a comparison of the moonshine industry pre- and post-Prohibition, plus a look at modern-day craft distilling, Joyce examines the historical context that gave rise to moonshining in America and explores its continued appeal. But even more fascinating is Joyce's entertaining and eye-opening analysis of moonshine's widespread effect on U.S. pop culture: she illuminates the fact that moonshine runners were NASCAR's first marquee drivers; explores the status of white whiskey as the unspoken star of countless Hollywood film and television productions, including *The Dukes of Hazzard*, *Thunder Road*, and *Gator*; and the numerous songs inspired by making 'shine from such folk and country artists as Joan Baez, Bob Dylan, Alan Jackson, and Dolly Parton. So while we can't condone making your own illegal liquor, reading *Moonshine* will give you a new perspective on the profound implications that underground moonshine-making has had on life in America.

Fat Zenith Press

Originally published in 1931, this classic work of interpretative Japanese scholarship was revised in 1946 and again in 1952. Although termed "a short history," the book—the only distinguished general survey of Japanese history in English before World War II—covers the economic, social, and religious changes in Japan from the fourth through to the nineteenth century and the breakdown of feudalism. Based on both primary and secondary sources in Japan, Sansom makes plain the way Japanese have come, and shows why they are what they are, enabling the reader to get some grip on the situation in the Far East. Fine plates, line drawings, a map, and an excellent index complement this instructive and fascinating Japanese history book.

Straight Up Or On the Rocks Penguin

Presents a history of alcohol, discussing its social and economic impact and the tensions between those who saw alcohol as a healthy alternative to untreated water and the views of governments and religious bodies, which saw it as a source of social instability.

A Natural and Cultural History Bloomsbury Publishing

Wine is becoming increasingly popular in the Anglophone world and there are many books available which describe how and where it is made. However, none address the fundamental questions of different structures of production and how the consumer relates to the product - this book is the first to do just that. *Wine and Society: the cultural and social context of wine production and consumption* looks at the relationship between wine production and marketing, focussing in consumer behaviour and cultural attitudes. Divided into four parts, it examines the context of wine production, the wine consumer and the social context of wine, discussing the following themes: * That the core of wine production and consumption is shaped by historical, geographical and cultural factors. * Wine production - European and new world looking at the different kinds of producer and how the varying background of each shapes their perspective on what they produce * Terroir and appellations: why demarcation and sense of place became important, how they are used to achieve marketing differentiation, and the 'benefits' (or otherwise) to the customer. * The contemporary wine consumer and lifestyle factors - looking at wine clubs, tourism, education, culture and literature * The politics and economics of wine - from supporting rural industries in France to protecting customers from deception and health risks. Suitable for third year and post-graduate students of hospitality, wine (both in production and marketing), wine tourism, gastronomy and related courses, it encourages students to think critically about the issues raised by using real life case studies and examples from around the world, also including press releases and marketing campaigns.

An Anthology Little, Brown Spark

This book offers a rich and exciting new way of thinking about the Italian Renaissance as both a

historical period and a historical movement. Guido Ruggiero's work is based on archival research and new insights of social and cultural history and literary criticism, with a special emphasis on everyday culture, gender, violence, and sexuality. The book offers a vibrant and relevant critical study of a period too long burdened by anachronistic and outdated ways of thinking about the past. Familiar, yet alien; pre-modern, but suggestively post-modern; attractive and troubling, this book returns the Italian Renaissance to center stage in our past and in our historical analysis.

How, Why, Where, and When Humankind Has Gotten Merry from the Stone Age to the Present Crown

With characteristic elegance and delicious wit, Barbara Holland, ("a national treasure,"-Philadelphia Inquirer) celebrates the age-old act of drinking in this gimlet-eyed survey of man's relationship with booze, since the joyful discovery, ten thousand years ago, of fermented fruits and grains. In this spirited paean to alcohol, two parts cultural history, one part personal meditation, Holland takes readers on a bacchanalian romp through the Fertile Crescent, the Mermaid Tavern, Plymouth Rock, and Capitol Hill and reveals, as Faulkner famously once said, how civilization indeed begins with fermentation. Filled with tasty tidbits about distillers, bootleggers, taverns, hangovers, and Alcoholics Anonymous, *The Joy of Drinking* is a fascinating portrait of the world of pleasures fermented and distilled.

A History Tuttle Publishing

Alcohol: Social Drinking in Cultural Context critically examines alcohol use across cultures and through time. This short text is a framework for students to self-consciously examine their beliefs about and use of alcohol, and a companion text for teaching the primary concepts of anthropology to first-or second year college students.

A Guide to Their History, Production, and Enjoyment Berg

Investigates the history of alcohol as a controversial and ubiquitous part of western culture and Christianity, tracing its use in ancient civilizations, profiling famous drinkers, and evaluating the role of alcohol in such events as the Revolution and the Prohibition. 20,000 first printing.

Mud, Sweat, and Beers A&C Black Business Information and Development

A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. *A Proper Drink* is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters—bars, bartenders, patrons, and visionaries—who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails—25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders—to emerge from the movement.

The Story of the American Cocktail Hong Kong University Press

How the simple commodity of coffee came to rewrite the experience of metropolitan life When the first coffee-house opened in London in 1652, customers were bewildered by this strange new drink from Turkey. But those who tried coffee were soon won over. More coffee-houses were opened across London and, in the following decades, in America and Europe. For a hundred years the coffee-house occupied the centre of urban life. Merchants held auctions of goods, writers and poets conducted discussions, scientists demonstrated experiments and gave lectures, philanthropists deliberated reforms. Coffee-houses thus played a key role in the explosion of political, financial, scientific and literary change in the 18th century. In the 19th century the coffee-house declined, but the 1950s witnessed a dramatic revival in the popularity of coffee with the appearance of espresso machines and the 'coffee bar', and the 1990s saw the arrival of retail chains like Starbucks.

Wine Rutgers University Press

Offers a cultural history of a turn-of-the-century era of feasting, when the first domestic goddesses began cooking in their own kitchens but servants were still on hand for many to mix drinks at glamorous parties.

A Social and Cultural History Reaktion Books

The modern world is faced with a terrifying new 'disease', that of 'obesity'. As people get fatter, we have come to see excess weight as unhealthy, morally repugnant and socially damaging. Fat it seems has long been a national problem and each age, culture and tradition have all defined a point beyond which excess weight is unacceptable, ugly or corrupting. This fascinating new book by Sander Gilman looks at the interweaving of fact and fiction about obesity, tracing public concern from the mid-nineteenth century to the modern day. He looks critically at the source of our anxieties, covering issues such as childhood obesity, the production of food, media coverage of the subject and the emergence of obesity in modern China. Written as a cultural history, the book is particularly concerned with the cultural meanings that have been attached to obesity over time and to explore the implications of these meanings for wider society. The history of these debates is the history of fat in culture, from nineteenth-century opera to our global dieting obsession. *Fat, A Cultural History of Obesity* is a vivid and absorbing cultural guide to one of the most important topics in modern society.

Related with Drink A Cultural History Of Alcohol:

- Complex Math Equation Generator : [click here](#)