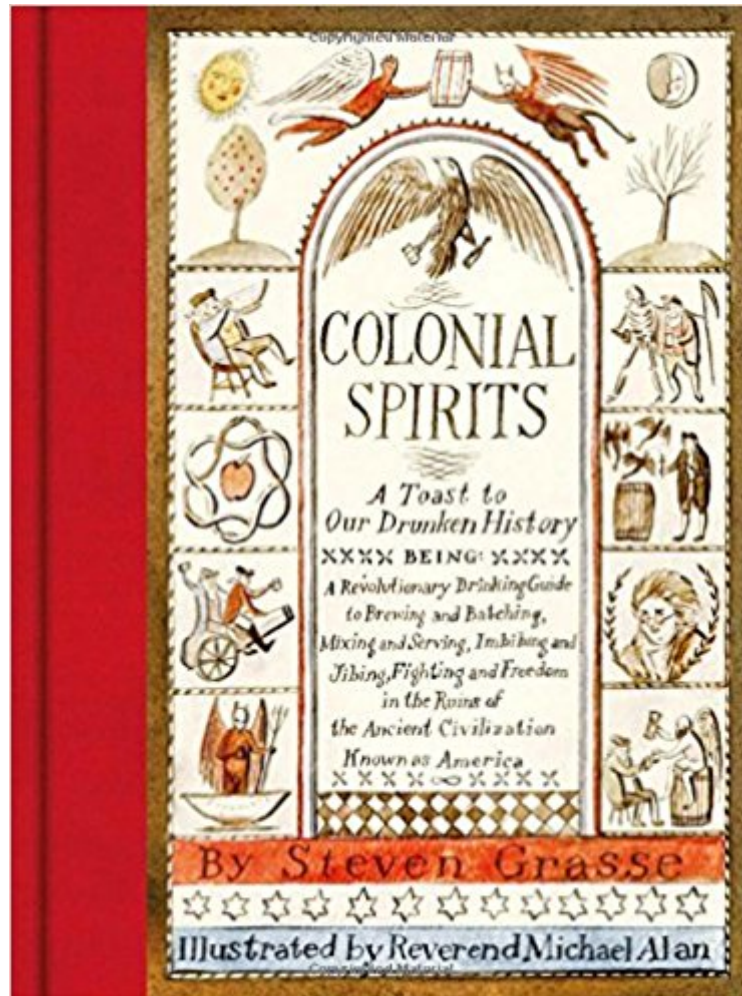


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Colonial Spirits: A Toast To Our Drunken History



Synopsis

In *Colonial Spirits*, Steven Grasse presents a historical manifesto on drinking, including 50 colonial era-inspired cocktail recipes. The book features a rousing timeline of colonial imbibing and a cultural overview of a dizzying number of drinks: beer, rum and punch; temperance drinks; liqueurs and cordials; medicinal beverages; cider; wine, whiskey, and bourbon—all peppered with liquored-up adages from our founding fathers. There is also expert guidance on DIY methods for home brewing. Imbibe your way through each chapter, with recipes like the Philadelphia Fish House Punch (a crowd pleaser!) and Snakebites (drink alone!). Hot beer cocktails and rattle skulls have never been so completely irresistible.

Book Information

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Customer Reviews

“From temperance tonics to stiffer stuff, Steven Grasse takes readers on a wild romp through America’s early drinking traditions and updates them for modern bars and kitchens. Let’s raise our tankards to life, liberty, and the pursuit of getting well and truly oiled.” • (Matthew Rowley Author of *Lost Recipes of Prohibition*) “*Colonial Spirits* is a drunken romp through an era that shares an affinity with the farm-to-table culture that is just now hitting the drinking world. Steven Grasse’s insatiable curiosity with regard to history is matched only by the creativity which he applies to reinterpreting heritage recipes.” • (Colin Spoelman co-founder of Kings County Distillery and co-author of *Dead Distillers*) “Hooch, firewater, bone-loosener, giggle juice, lunatic soup. No matter what you call it or to what capacity you indulge, this is the ideal read for anyone with an affinity for the drink and a thirst for its bottomless history.” • (Dave Lombardo Slayer) “Steven

Grasse is the mad genius of historical spirits! • (Andrea Wulf historian and author of *The Invention of Nature, Founding Gardeners, and Chasing Venus*) "Mix up your own tankard of Cock Ale or Rattle Skull and settle in for Steven Grasse's slightly soused tale of America's colonial boozing traditions." (Joe Sixpack Beer Reporter) Colonial Spirits reminds us all that if it wasn't for the poisonous water, we wouldn't have booze. • (Warren Bobrow *The Cocktail Whisperer* and author of *Apothecary Cocktails*) "A center of brewing and distilling, colonial Philadelphia was the wettest town in the colonies. With punch and Madeira its cultural midwife, along with some of the finest wine cellars in the nation, we still wonder at the glories of rye whisky for which the city was justly famous. Steven Grasse has indeed brought alive the story of our drinking past in a colorful narrative for anyone who enjoys culinary history with glass in hand." • (Dr. William Woys Weaver food historian and author of *Sauerkraut Yankees*)

Steven Grasse, founder of Art in the Age of Mechanical Reproduction in Old City, Philadelphia, is the owner of the Tamworth Distilling and Mercantile and the man behind Hendrick's Gin and Narragansett beer. Art in the Age's line of heralded spirits have been featured in *Vanity Fair*, the *New York Times*, the *Wall Street Journal*, and other publications.

To put it simply, this is one of the most entertaining books I've read across genres in a long time. In addition to its fabulous illustrations and sense of humor, it contains a wealth of tested recipes and facts based on historic documents all in one small, well-appointed package. More an ode to our early American forefathers and their passion for a myriad of alcohols than just a manual of recipes, I highly recommend this for anyone that loves historical tidbits, cocktails, home-brewing, or just a great read. Steven Grasse is the founder of the Philadelphia-based Art in the Age, which creates complex and delicious spirits based on Early American recipes. Pairing this book with a bottle of their Sage or Root lines of spirits would be a perfect present - or you could get both for yourself and call it a day.

Interesting book, interesting recipes. I tried the first beer recipe, the author is obviously not a brewer, if you follow procedures in that recipe you will wind up with 10 bottles of undrinkable quasi-beer. 1 - you do not need to steep the grain for 2 hours, that is overkill. 60 min is enough. 2 - you cannot maintain the correct temperature for the steep by watching a thermometer and adding hot or cold water - sanitize and use a cooler, that will maintain the proper temperature for the length of time you need. Use a mash calculator to determine the proper temperature of water to use - google for "Mash

Calulator". 3 - 1 Gallon ~ 10 bottles. Lot of work for such a small amount. Double or triple the recipe. I'll try it again presently and report back.

Beautiful book with plenty of good historic information. Illustrations throughout. This is a must have for history buffs.UPDATE: I have now purchased multiple copies because once I share it with my friends they have to have it and it makes a great gift. Very popular in my living history circles.

Awesome and humorous book. Can't wait to try the recipes out on my re-enacting regiment. :-)

The perfect gift for my brother. Easy to read and make. Love the Illustrations.

It is full of history from a unique perspective. It is not a bartenders guide. Expect to be challenged if you like to make things. My liquor bill will increase.

Very interesting reading and to see what they drank in colonial times

Love it. Very interesting historical information. Fun read.

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