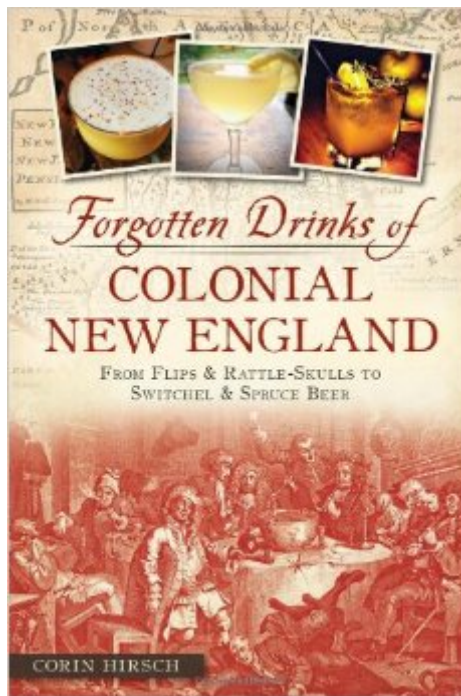


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# Forgotten Drinks Of Colonial New England:: From Flips And Rattle-Skulls To Switchel And Spruce Beer (American Palate)



## Synopsis

Colonial New England was awash in ales, beers, wines, cider and spirits. Everyone from teenage farmworkers to our founding fathers imbibed heartily and often. Tipples at breakfast, lunch, teatime and dinner were the norm, and low-alcohol hard cider was sometimes even a part of children's lives. This burgeoning cocktail culture reflected the New World's abundance of raw materials: apples, sugar and molasses, wild berries and hops. This plentiful drinking sustained a slew of smoky taverns and inns--watering holes that became vital meeting places and the nexuses of unrest as the Revolution brewed. New England food and drinks writer Corin Hirsch explores the origins and taste of the favorite potations of early Americans and offers some modern-day recipes to revive them today..

## Book Information

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## Customer Reviews

As someone with an interest and admiration for all things "early-American", I found this book to be informative and entertaining. Thoroughly researched, the grounding factual content is matched by the writer's obvious enthusiasm for her subject. Traditions long forgotten can be easily resurrected using this as a guide, with a clear understanding of their context. It inspires a theme party (at least for this history nerd), and in an age where hipsters and cultural pioneers are using authentic, obscure references, this book makes a pretty good secret weapon. Which Son (or daughter) of Liberty will you be?

A light and breezy exploration of early New England beverages, this book is a great choice for casual readers interested in modern variations on period recipes with a fair amount of explanation of their historical context. It's more of a modern cookbook with a historical theme than it is a work of historical research. It is a fun and interesting read despite significant flaws from a research standpoint. The author does not cite any sources for her quotations (though there is a bibliography at the end, fortunately) and fails to quote period recipes alongside modern versions. This makes it nearly impossible to tell what is a historically accurate recipe and what is a modern bartender's whim. The author does preface each recipe with "Traditional" or "Modern" but without a primary source citation, those terms are too vague to be helpful. The illustrations are rather weak (do we need a picture to tell us what a generic bunch of grapes looks like?) and many seem as though they were added to pad out the text. For the reader who is just interested in a quick overview of the subject so they can throw a historically themed cocktail party, this is a great read. Serious foodways scholars will probably be mildly disappointed.

A great and somewhat unexpected journey into the fascinating world of alcohols past in New England. You don't just discover some great ideas for future beverages, you get a little light history on the role alcohol played in early American culture. Fun!

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