

# Drink A Cultural History Of Alcohol

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## DEANDRE LENNON

[Alcohol in Latin America](#) Rutgers 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 of Intoxication](#) John Wiley & Sons

Suitable for both the academician as well as the layman, this book draws from sources as varied as fiction, essays, reviews, and more.

**A Cultural History of Alcohol** Infinite Ideas

A spirited look at the history of alcohol, from the dawn of civilization to the modern day Alcohol is a fundamental part of Western culture. We have been drinking as long as we have been human, and for better or worse, alcohol has shaped our civilization. Drink investigates the history of this Jekyll and Hyde of fluids, tracing mankind's love/hate relationship with alcohol from ancient Egypt to the present day. Drink further documents the contribution of alcohol to the birth and growth of the United States, taking in the War of Independence, the Pennsylvania Whiskey revolt, the slave trade, and the failed experiment of national Prohibition. Finally, it provides a history of the world's most famous drinks—and the world's most famous drinkers. Packed with trivia and colorful characters, Drink amounts to an intoxicating history of the world.

[A Cultural History of Obesity](#) Penguin

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.

[A Short History of Drunkenness](#) Reaktion Books

In *DRINKING IN AMERICA*, bestselling author Susan Cheever chronicles our national love affair with liquor, taking a long, thoughtful look at the way alcohol has changed our nation's history. This is the often-overlooked story of how alcohol has shaped American events and the American character from the seventeenth to the twentieth century. Seen through the lens of alcoholism, American history takes on a vibrancy and a tragedy missing from many earlier accounts. From the drunkenness of the Pilgrims to Prohibition hijinks, drinking has always been a cherished American custom: a way to celebrate and a way to grieve and a way to take the edge off. At many pivotal points in our history—the illegal Mayflower landing at Cape Cod, the enslavement of African Americans, the McCarthy witch hunts, and the Kennedy assassination, to name only a few—alcohol has acted as a catalyst. Some nations drink more than we do, some drink less, but no other nation has been the drunkest in the world as America was in the 1830s only to outlaw drinking entirely a hundred years later. Both a lively history and an unflinching cultural investigation, *DRINKING IN AMERICA* unveils the volatile ambivalence within one nation's tumultuous affair with alcohol.

[The Joy of Drinking](#) Zenith Press

*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.

**Cakes and Ale** Greenwood

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.

[The Coffee-House](#) Weidenfeld & Nicolson

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.

[Out of It](#) Little, Brown Spark

Aguardente, chicha, pulque, vino—no matter whether it's distilled or fermented, alcohol either brings people together or pulls them apart. *Alcohol in Latin America* is a sweeping examination of the deep reasons why. This book takes an in-depth look at the social and cultural history of alcohol and its connection to larger processes in Latin America. Using a painting depicting a tavern as a metaphor, the authors explore the disparate groups and individuals imbibing as an introduction to their study. In so doing, they reveal how alcohol production, consumption, and regulation have been intertwined with the history of Latin America since the pre-Columbian era. *Alcohol in Latin America* is the first interdisciplinary study to examine the historic role of alcohol across Latin America and over a broad time span. Six locations—the Andean region, Argentina, Brazil, Chile, Guatemala, and Mexico—are seen through the disciplines of anthropology, archaeology, art history, ethnohistory, history, and literature. Organized chronologically beginning with the pre-colonial era, it features five chapters on Mesoamerica and five on South America, each focusing on various aspects of a dozen different kinds of beverages. An in-depth look at how alcohol use in Latin America can serve as a lens through which race, class, gender, and state-building, among other topics, can be better understood, *Alcohol in Latin America* shows the historic influence of alcohol production and consumption in the region and how it is intimately connected to the larger forces of history.

[Comic Books and American Cultural History](#) Crown

A 2017 CHOICE Outstanding Academic Title award winner

\*\*\*\*\* This book is an

introduction to the history of alcoholic drink in England from the end of the Middle Ages to the present day. Treating the subject thematically, it covers who drank, what they drank, how much, who produced and sold drink, the places where it was enjoyed and the meanings which drinking had for people. It also looks at the varied opposition to drinking and the ways in which it has been regulated and policed. As a social and cultural history, it examines the place of drink in society and how social developments have affected its history and what it meant to individuals and groups as a cultural practice. Covering an extended period in time, this book takes in the important changes brought about by the Reformation and the processes of industrialization and urbanization. This volume also focuses on drink in relation to class and gender and the importance of global developments, along with the significance of regional and local difference. Whilst a work of history, it draws upon the insights of a range of other disciplines which have together advanced our understanding of alcohol. The focus is England, but it acknowledges the importance of comparison with the experience of other countries in furthering our understanding of England's particular experience. This book argues for the centrality of drink in English society throughout the period under consideration, whilst emphasizing the ways in which its use, abuse and how they have been experienced and perceived have changed at different historical moments. It is the first scholarly work which covers the history of drink in England in all its aspects over such an extended period of time. Written in a lively and approachable style, this book is suitable for those who study social and cultural history, as well as those with an interest in the history of drink in England.

*The Untold Story of How a Band of Bartenders Saved the Civilized Drinking World* Tuttle Publishing

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.

*A Cultural History of Alcohol* Ten Speed Press

"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

*How a Show About Nothing Changed Everything* University of Arizona 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 mescal 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 Guide to Their History, Production, and Enjoyment* Hong Kong University Press

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. *American Plastic* Penguin

"An uproarious behind-the-scenes account of the creation of the hit television series describes how comedians Larry David and Jerry Seinfeld dreamed up the idea for an unconventional sitcom over coffee and how, despite network skepticism and minimal plotlines, achieved mainstream success." --NoveList.

**A Social and Cultural History** A&C Black Business Information and Development

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.

*Alcohol* Yoda Press

This book highlights alcohol's centrality in the culture of power.

**A Social and Cultural History** Penguin

Drink A Cultural History of Alcohol Penguin

**A Cultural History** Zondervan

From celebrations of Bacchus in ancient Rome to the Last Supper and casual dinner parties, wine has long been a key component of festivities, ceremonies, and celebrations. Made by almost every civilization throughout history, in every part of the world, wine has been used in religious ceremonies, inspired artists and writers, been employed as a healing medicine, and, most often, sipped as way to relax with a gathering of friends. Yet, like all other forms of alcohol, wine has also had its critics, who condemn it for the drunkenness and bad behavior that arise with its overconsumption. Wine can render you tongue-tied or philosophical; it can heal wounds or damage health; it can bring society together or rend it. In this fascinating cultural history of wine, John Varriano takes us on a tour of wine's lively story, revealing the polarizing effect wine has had on society and culture through the ages. From its origins in ancient Egypt and Mesopotamia to the expanding contemporary industries in Australia, New Zealand, and America, Varriano examines how wine is made and how it has been used in rituals, revelries, and remedies throughout history. In addition, he investigates the history of wine's transformative effects on body and soul in art, literature, and science from the mosaics of ancient Rome to the poetry of Dickinson and Neruda and the paintings of Caravaggio and Manet. A spirited exploration, this book will delight lovers of sauvignon blanc or pinot noir, as well as those who are interested in the rich history of human creativity and consumption.

*Wine* Bloomsbury Publishing USA

"(Meikle) traces the course of plastics from 19th-century celluloid and the first wholly synthetic bakelite, in 1907, through the proliferation of compounds (vinyls, acrylics, nylon, etc.) and recent ecological concerns".--PUBLISHERS WEEKLY. Winner of the 1996 Dexter Prize from the Society for the History of Technology and a 1996 CHOICE Outstanding Academic Book. 70 illustrations.

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