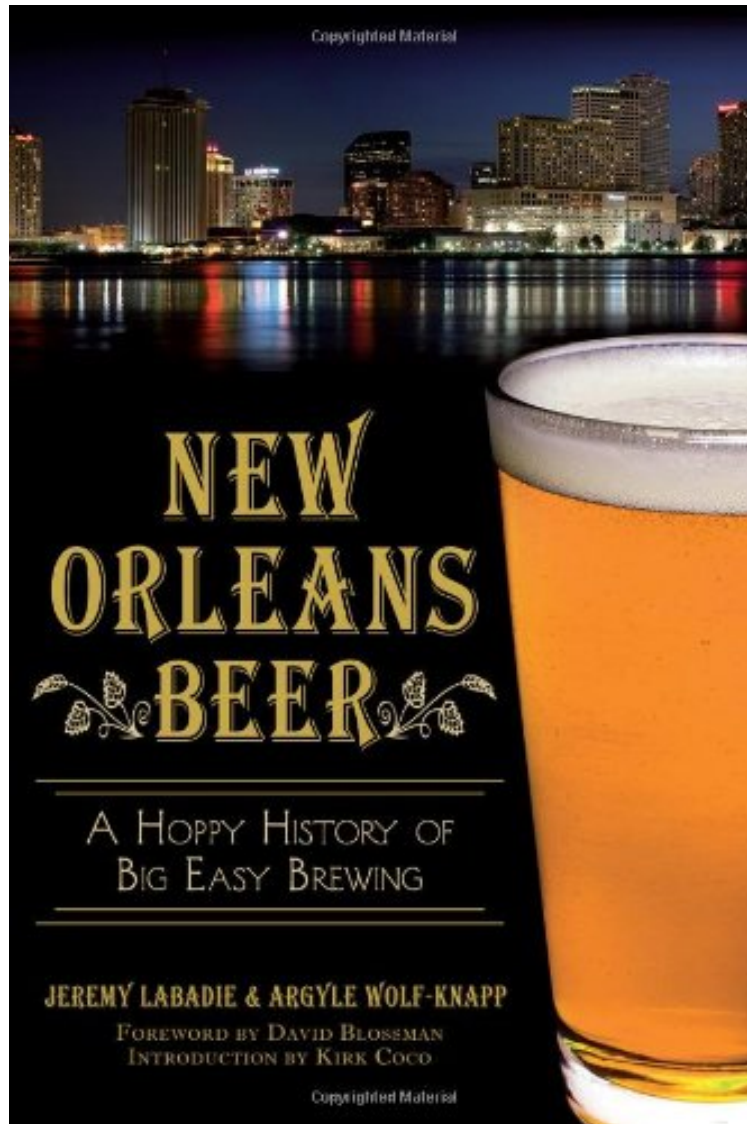


[Online library] New Orleans Beer:: A Hoppy History of Big Easy Brewing (American Palate)

New Orleans Beer:: A Hoppy History of Big Easy Brewing (American Palate)

Jeremy Labadie, Argyle Wolf-Knapp
*ePub | *DOC | audiobook | ebooks | Download PDF*



[Download](#)

[Read Online](#)

#427507 in Books 2014-03-04 2014-03-04 Original language: English PDF # 1 9.00 x .31 x 6.00l, .0 #File Name: 1626192480144 pages | File size: 53.Mb

Jeremy Labadie, Argyle Wolf-Knapp : New Orleans Beer:: A Hoppy History of Big Easy Brewing (American Palate) before purchasing it in order to gage whether or not it would be worth my time, and all praised New Orleans Beer:: A Hoppy History of Big Easy Brewing (American Palate):

2 of 2 people found the following review helpful. Nice history of beer brewing in NOLA By Gary Williams Crafted with great attention to detail and meticulously footnoted, this is a guide to the when and where of brewing in New

Orleans. The detail in research clearly shows. Unfortunately, there is a great deal of information that has been lost over time, so much of the history is simply the when and where of the breweries. One hopes a future edition may ferret out more information. Also included is a brief history of brewing in America and a short primer for those new to beer. The inclusion of classic NO recipes was nice, but seemed there mostly to bulk up the book as opposed to having anything to do with beer directly. Finally, and possibly most valuable, is a guide to the best places to get a brew in town from a locals perspective. Definitely a worthwhile purchase for the beer enthusiast, especially if a trip to the 'Big Easy' is planned. 1 of 1 people found the following review helpful. Interesting quickBy EllenokI am not a beer connoisseur, but I enjoyed New Orleans Beer immensely. It was an evening's read, and most interesting (to me) for the history and development of the city. An added bonus is the guide to recommended pubs and cafes in the back - can't wait to try a few! 0 of 0 people found the following review helpful. great!By FrederIf you love beer and history and food, this is the book for you. The authors have done a great job of putting together a detailed history, accessing difficult sources and doing real leg work as well. The style is charming as well.

New Orleans is a city where making sure you have a good meal in your belly and a strong drink in your hand is of the utmost importance. Recently, one drink has been getting more and more attention in New Orleans: beer. The craft brewing revolution of the last 30 or so years has caught hold here, creating what is only the latest chapter in New Orleans's illustrious love affair with boozy concoctions. From old-school breweries like Jax, Regal and Dixie to craft brewers like Abita, NOLA and Bayou Teche, join authors Jeremy Labadie and Argyle Wolf-Knapp to enjoy the first comprehensive history of brewing in New Orleans--a history 287 years long and as wide as the Mississippi.

About the AuthorJeremy Labadie, aka The Beer Buddha, is a graduate of Tulane University. He has been on a continuous legal beer journey since 1996. He has a somewhat popular New Orleans beer blog called the Beer Buddha, which he has been writing since 2008. He currently lives in New Orleans with his wife Aaron, her three large dogs and their homebrew-loving seven-year-old daughter Evangeline. This is his first and probably last book. Argyle Wolf-Knapp is a graduate of the Culinary Institute of America and a Certified Sommelier with the Court of Master Sommeliers. He has worked as a chef for over a decade in New York and currently works as a floor captain and supervisor at the famed Commander's Palace restaurant in New Orleans. Over the last thirty years, he has researched and reproduced various beers, ales, meads and foods from historical sources going back as far as Apicius. He's still a bit enamored by Elizabethan food and brewing. This is his first book. Kirk Coco is a native New Orleanian and CEO of NOLA Brewing. David Blossman is the president of Abita Brewing Company.