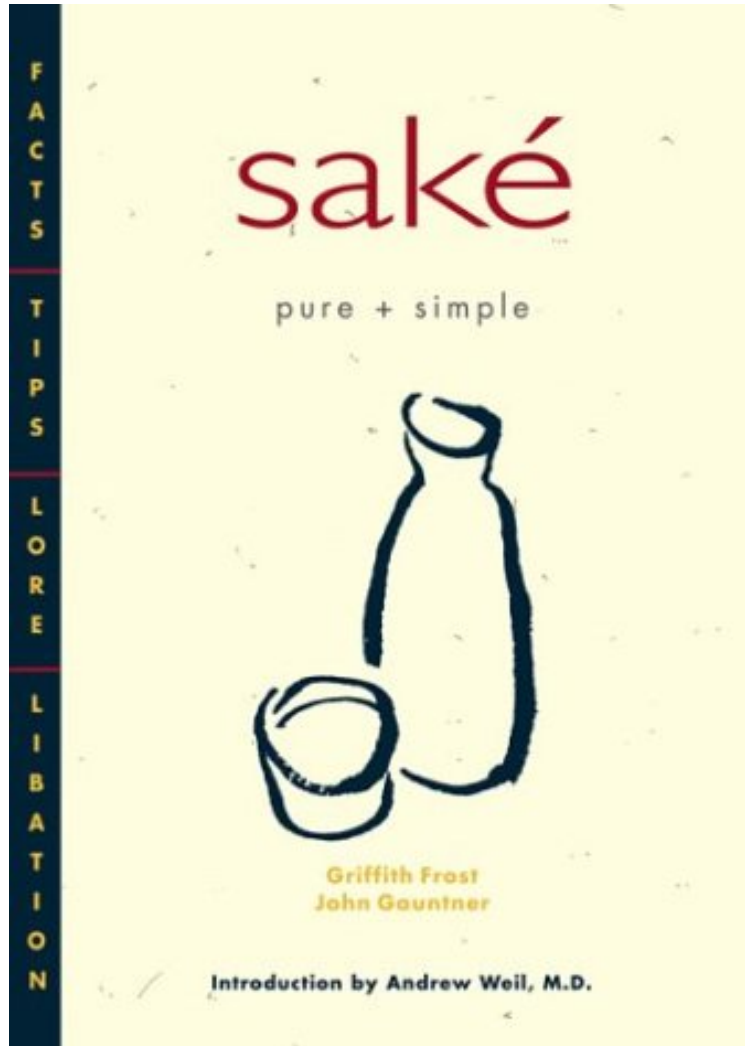


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Sakeacute; Pure + Simple: Facts, Tips, Lore, Libation

Griffith Frost, John Gauntner

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Griffith Frost, John Gauntner : Sakeacute; Pure + Simple: Facts, Tips, Lore, Libation before purchasing it in order to gage whether or not it would be worth my time, and all praised Sakeacute; Pure + Simple: Facts, Tips, Lore, Libation:

0 of 0 people found the following review helpful. Excellent resourceBy MickI ordered two books on sake from , this one and "Sake: A Modern Guide". I find "Sake pure and simple" to be a much better introduction to the topicO-sake! Keep in mind that new sakes come out annually and so the names of many of the sakes listed in the book are long gone. However, many of the breweries mentioned have newer products available. A few of the sakes mentioned are still available as well. I order mine from Specsonline.com, which is a distributor in Houston, Tx.The only critical review of this book is by someone who prefers 'warm' sake. Certainly, some sakes are best enjoyed in heated form. But

EVERYONE knows (talk to anyone from Japan) that the premium sakes, especially daiginjo varieties, are best chilled and I prefer mine refrigerator cold, about 38 degrees F. Every summer is a summer of sake for me! Kanpai! or Sugoi! as the authors suggest as an alternative sake toast. 0 of 0 people found the following review helpful. He enjoyed reading it. By Gapeach7678 This book was a gift for my son. He enjoyed reading it. Had lots of good information. 0 of 0 people found the following review helpful. Good introduction. By P. Mulloy I have a sake brewpub about 6 blocks from my house. This book gives me enough information to enjoy their offerings.

Grif Frost's Sake; One brewery has revolutionized how Americans drink sake; -not hot but lightly chilled. Here he and sake; expert John Gauntner provide useful and fun facts about brewing, history, tasting, connoisseurship, selection, and etiquette. This updated edition includes new sake; bars and shops, plus a new introduction by Andrew Weil, M.D., on sake; as a natural, pure beverage. Griffith Frost is CEO of Sake; One in Forest Grove, Oregon. John Gauntner has written several books on sake;.

"Easy to read, nicely organized...[Frost] has a good sense of humor, and his perceptions are a lot of fun to read." - Dan Berger, Los Angeles Times -- "Takes the mystery out of this interesting libation." - Asian Reporter -- Asian Reporter
About the Author Frost is Chairman of the International Sake Institute and the CEO of Sake One, the only American-owned sake brewery in the world. He conducts regular sake seminars around the U.S. and lives in Forest Grove, OR. Gauntner is the foremost writer on sake and sake connoisseurship today and publishes the international newsletter Sake World.