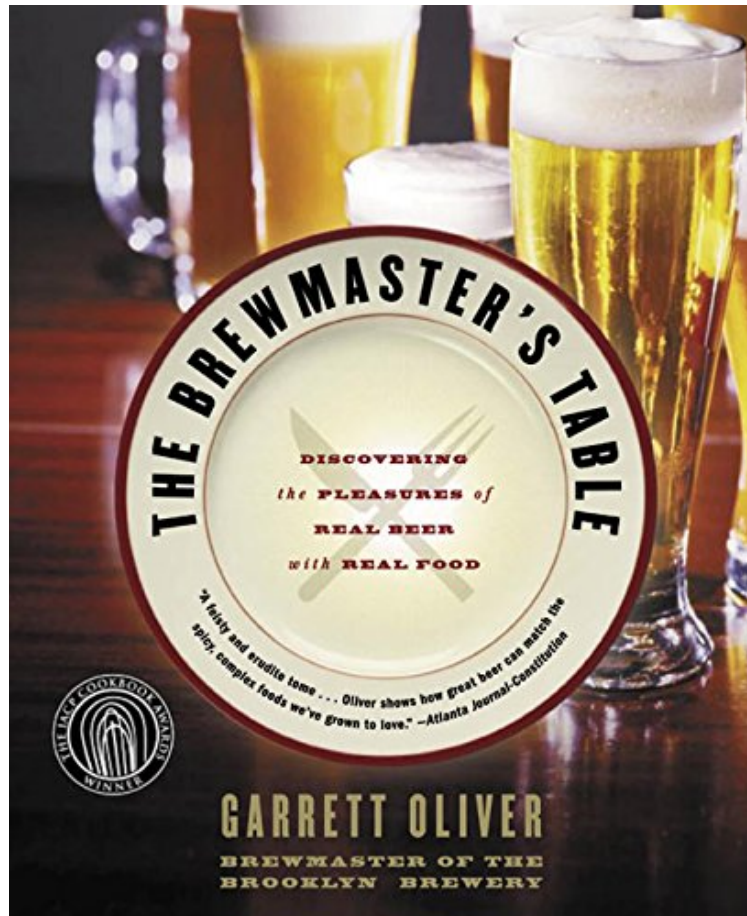


The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food

Garrett Oliver

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#93022 in Books Garrett Oliver 2005-05-03 2005-05-03Original language:EnglishPDF # 1 9.13 x .96 x 7.381, 2.67 #File Name: 0060005718384 pagesThe Brewmaster s Table Discovering The Pleasures Of Real Beer With Real Food | File size: 27.Mb

Garrett Oliver : The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food before purchasing it in order to gage whether or not it would be worth my time, and all praised The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food:

0 of 0 people found the following review helpful. A Great Service To Beer Lovers The World OverBy Rajiv ChopraI love this book. As a beer drinker, I was never a great fan of wine, but never had the courage to admit it. I have always been a great fan of the beers in Germany. Sadly, I have never had the opportunity to travel much in Belgium but I have had some of their marvellous beers.Garret brings beer to life in this book. However, I sometimes did wonder if he was being a bit unfair to wine at times. The wonderful range and complexity of beer shines through in this book, and I absolutely love the way that he tells the tale of the various beer traditions. This brings beer to life.The sections on pairing with food are fantastic, and the afterword is essential, especially if you want to know the temperatures at which

to have beer. Glasses. This is something most people completely miss, and it is a shame. Having beer in the appropriate glass is critical. All in all, a superb book. Well written, and a great service to beer drinkers like me. Now, all Garret needs to do, is to open a good microbrewery in Gurgaon, India!

1 of 1 people found the following review helpful. An engaging book

By P. Mulloy

Noted beer author, foodie, and Brewmaster at the Brooklyn Brewery for the past 20 plus years, Garret Oliver, serves up the book on beer and food. The first third of the book covers the obligatory information on beer, beer history, and the principles of matching beer with food. He concentrates on six major traditions: Lambic Beer, Wheat Beer, British Ales, Belgian Ales, Czech-German Lagers, and American Craft Brewing. He concludes with a discussion of styles that don't fit neatly into any given category. In his discussions of beer traditions, he knows how the beer is brewed, it is obvious that he has actually had and enjoyed the beers he describes, knows how to cook the food he describes and has actually had the beer with the food. Oliver's knowledge and enjoyment of beer and food comes through on every page of this book. The book is intelligent, well written, engaging and easy to follow. Even though the book is 12 years out of date, it is full of substance still relevant today.

0 of 0 people found the following review helpful. Chefs, Sommeliers, and Cicerones will all benefit from this spectacular information.

By Jonathan

I can't believe it took me so long to pick this up, I wish I read it the day it came out. Garrett uses his life history traveling the globe to learn and research beer styles and has jammed 20+ years (his adventure started in 1983 with a move to London) of his knowledge into ~350 pages. Studying for Cicerone or Sommelier he has advice for not only food and beer pairings, but defines classic styles of all the world's beers along with notable producers and how each individual producer (that he covers) differs from the others. He does make stabs at how beer pairs better than wine with certain dishes, so Sommeliers, don't get your feelings hurt. Garrett isn't ignorant to wine at all and makes it clear when citing specific qualities of French AOC's and stating how beer may pair better than wine. Not to worry, you will learn from this book; it will open your eyes. Sommeliers, it is good to have beer knowledge in your arsenal and I highly recommend this read. This book will expand your repertoire of descriptors and flavor markers as well as inspiration for new menu items. Chefs will also benefit with understanding beer styles when working with Cicerones/Sommeliers in menu development, not just for beer pairings, dinners, or tastings, but for everyday meals. Garrett Oliver will [hopefully] change how you view beer. I've always had a high respect for beer whether homebrew or craft, but this book has given me new light on menu development, pairings, and all aspects of beer. He briefly touches on brewing process, ingredients, etc. but those with little to no knowledge of brewing and/or new to brewing processes may benefit from picking up *Tasting Beer* by Randy Mosher, or John Palmer's book on home brewing first. They are also great reads, but I'd put this Garrett's book on very high priority for any current or aspiring chef, sommelier, and of course Cicerone.

Winner of the International Association of Culinary Professionals' Award for Best Cookbook in the Wine, Beer or Spirits category. Garrett Oliver, award-winning Brewmaster and Vice President of Production of the Brooklyn Brewery, recognized by *Gourmet Magazine* as a "passionate epicure and talented alchemist", reveals the full spectrum of flavors contained in the more than 50 distinct styles of beer from around the world. Most importantly, he shows how beer, which is far more versatile than wine, intensifies flavors when it's appropriately paired with foods to create a dining experience most people have never imagined. Garrett, along with photographer Denton Tillman, traveled throughout Europe visiting fellow brewmasters to trace the beers of the world to their sources. Back in the States, he met with the star chefs he has advised about beer. The resulting book is a motherload of information, lushly illustrated with Tillman's gorgeous photographs of the world's best beers and the breweries that produce them. Above all, *THE BREWMASTER'S TABLE* is a new way of thinking about beer — one that will bring this under-appreciated brew to the status it deserves. Whether it's a Belgian wheat beer with a simple salad, a Brooklyn Pilsner to wash down spicy tacos, a pale ale alongside a porcini risotto with foie gras, or even a Framboise to accompany a dark chocolate brownie, beer is the perfect complement to any dining experience, at home in front of the TV or in a four-star restaurant. He explains how beer is made, shows you its fascinating history, and then leads you through the amazing range of flavors displayed by the dozens of distinct styles of beer from around the world. Finally, he suggests beer pairings that will please your tastebuds and blow your mind. Whether you're a beer aficionado, a passionate cook, or just someone who loves a great dinner, this book will indeed be a revelation.

From Publishers Weekly

Oliver, the brewmaster of the Brooklyn Brewery, argues that brewing beer is far more complicated than making wine, and pleads with beer drinkers to reach past the shelves of mass-produced hops toward bottles produced in more specialized breweries. His message may seem past its sell-by date, but his tour of beers and his brew-and-food match-ups are anything but stale. After explaining beer-making processes, Oliver launches into his beer-food combinations; though he offers no recipes, his recommendations — the classic pairing of Irish stout with oysters; the dark, caramely flavors of Trappist ales balancing a duck confit; the IPA from his own brewery complementing Thai, Mexican, and Vietnamese food — are excellent. Beer drinkers of all sorts will happily drift along Oliver's exhaustive tour. Copyright 2003 Reed Business Information, Inc.

"Beer drinkers of all sorts will happily drift along Oliver's exhaustive tour." (Publishers Weekly)

Preached by the poet warrior of real beer

and real foodhellip; The Brewmasterr's Table [is] a feisty and erudite tome.rdqquo; (Atlanta Journal-Constitution)ldquo;A scholarly and readable book.rdqquo; (Los Angeles Times)ldquo;The best and most important book ever written on the subject of pairing food and beer..rdquo; (Bob Townsend, Atlanta Journal-Constitution)From the Back CoverTraditional craft-brewed beer can transform a meal from everyday to extraordinary. It's an affordable, accessible luxury. Yet most people are only familiar with the mass-market variety. Have you tasted the real thing? In The Brewmaster's Table, Garrett Oliver, America's foremost authority on beer and brewmaster of the acclaimed Brooklyn Brewery, reveals why real beer is the perfect partner to any dining experience. He explains how beer is made, relays its fascinating history, and, accompanied by Denny Tillman's exquisite photographs, conducts an insider's tour through the amazing range of flavors displayed by distinct styles of beer from around the world. Most important, he shows how real beer, which is far more versatile than wine, intensifies flavors when it's appropriately paired with foods, creating brilliant matches most people have never imagined: a brightly citric Belgian wheat beer with a goat cheese salad, a sharply aromatic pale ale to complement spicy tacos, an earthy German bock beer to match a porcini risotto, even a fruity framboise to accompany a slice of chocolate truffle cake. Whether you're a beer aficionado, a passionate cook, or just someone who loves a great dinner, this book will indeed be a revelation.