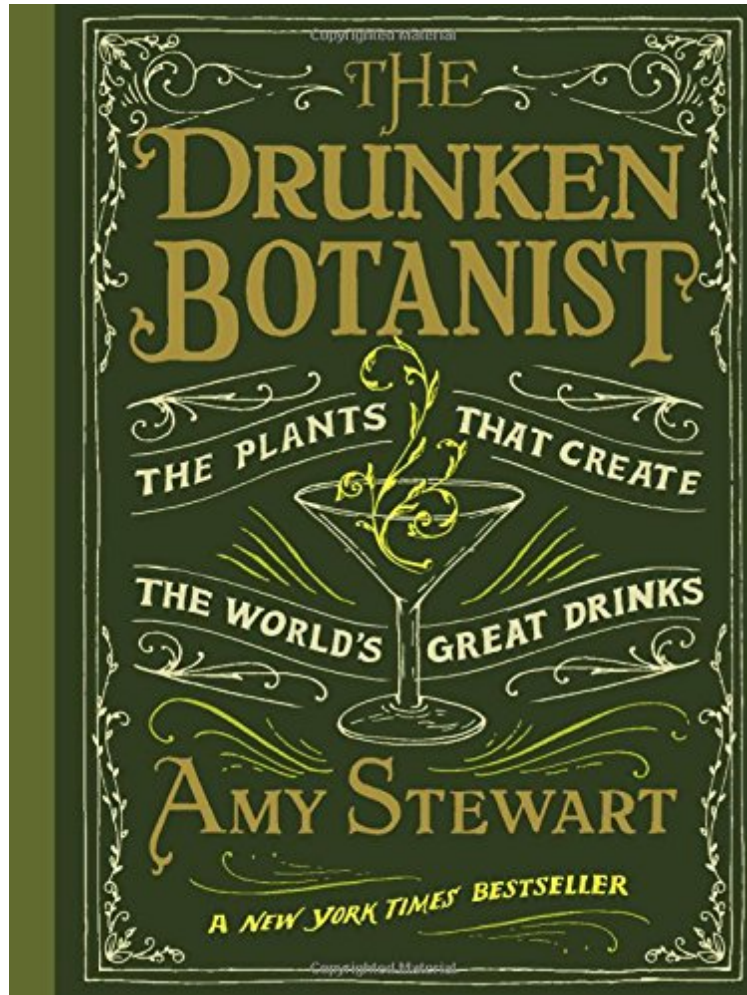


# The Drunken Botanist

Amy Stewart

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8.31 x .94 x 6.25l, 1.25 #File Name: 1616200464400 pages Learn the origins of the worlds most popular  
beverages Distilled fermented libations Includes tasty recipes and gardening tips | File size: 48.Mb

**Amy Stewart : The Drunken Botanist** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Drunken Botanist:

1 of 1 people found the following review helpful. The book ties together two of my favorite things-- botany and alcohol By A. mack As an author, I wish I had written this book. I can not imagine a more enjoyable topic to research! The book ties together two of my favorite things-- botany and alcohol. Packed with interesting facts about things I've been putting in my stomach for years that I never knew before. Joking aside, it also provides a foundation to think more about why we like certain tastes, why drinks taste as they do, and the many ways that plant diversity enriches our lives. 0 of 0 people found the following review helpful. Love this book By PDH Love this book. I have purchased three already, one for myself and two as gifts. Those who received the gift also reported back to me that they loved the

book. Very interesting and we are having fun trying out the recipes upon reading about the history of the ingredients. 1 of 1 people found the following review helpful. Huge hit! By Fuzzbunbun I purchased this book for my husband for Christmas and he was more excited about this than any of his other gifts. He said he was considering it for himself, but knows better during the holiday season. He has not been able to put this book down. He is reading it every spare minute he has, and then telling me all the interesting details. It was a huge hit.

A New York Times Bestseller Sake began with a grain of rice. Scotch emerged from barley, tequila from agave, rum from sugarcane, bourbon from corn. Thirsty yet? In *The Drunken Botanist*, Amy Stewart explores the dizzying array of herbs, flowers, trees, fruits, and fungi that humans have, through ingenuity, inspiration, and sheer desperation, contrived to transform into alcohol over the centuries. Of all the extraordinary and obscure plants that have been fermented and distilled, a few are dangerous, some are downright bizarre, and one is as ancient as dinosaurs--but each represents a unique cultural contribution to our global drinking traditions and our history. This fascinating concoction of biology, chemistry, history, etymology, and mixology--with more than fifty drink recipes and growing tips for gardeners--will make you the most popular guest at any cocktail party. (from the catalog)

.com An Best Book of the Month, March 2013: Peppered with fascinating facts and well-chosen anecdotes, Amy Stewart's brisk tour of the origin of spirits acquaints the curious cocktail fan with every conceivable ingredient. Starting with the classics (from agave to wheat), she touches on obscure sources--including a tree that dates to the dinosaur age--before delving into the herbs, spices, flowers, trees, fruits, and nuts that give the world's greatest drinks distinctive flavors. Along the way, you'll enjoy sidebars on bugs in booze and inspired drink recipes with backstories that make lively cocktail party conversation. Like *Wicked Plants*, this delightfully informative, handsome volume isn't intended as a complete reference or DIY guide, but it will demystify and heighten your appreciation of every intoxicating plant you imbibe. --Mari Malcolm "Amy Stewart has a way of making gardening seem exciting, even a little dangerous." *The New York Times* "Many boozy books have been published over the years, spilling over with fun facts about absinthe, grog and bathtub gin. What makes Stewart's book different is her infectious enthusiasm for the plants, their uses, their history, and the botanists who roamed the earth finding them. The result is intoxicating but in a fresh, happy, healthy way." *USA Today* "The *Drunken Botanist* is a sipping book, not a quaffing book, best enjoyed in moderation... Part Ripley's Believe It or Not, part compendium on the order of 'Schott's Original Miscellany' and part botanical garden tour, albeit with a curated cocktail party at the end.... a companionable reference and whimsical recitation of historical-botanical trivia, with a little tart debunking." *The Washington Post* "Sipping an evening cocktail while flipping through this fine volume, I discovered that Ms. Stewart knew how to change a run-of-the-mill cocktail into an intriguing one." *The Wall Street Journal* "A book that makes familiar drinks seem new again Through this horticultural lens, a mixed drink becomes a cornucopia of plants." *NPR's Morning Edition* "Fascinating, well researched and instructive with appealing recipes too." Rosie Schaap, *New York Times* "Gardening can be an intoxicating hobby, especially if the botany is booze-related." *The Associated Press*