

Fermenting Revolution How To Drink Beer And Save The World Christopher Mark Obrien

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When did humans start experimenting with alcohol and drugs?

Today, the Eat Your Words kitchen plunges into controversy with Mikhail Sholokhov (1905-1984), the Russian known as Joseph Stalin's favorite writer, whose greatest work is And Quiet Flows the Don.

Cooking with Mikhail Sholokhov

So far, these include a beer likely served at King Midas's funerary feast, and a 9,000-year-old fermented rice and honey drink from Neolithic China, which, McGovern says, still "goes very wel ...

Were Humans Built to Drink Alcohol?

The back of the shop has a caf  counter that serves up coffee and tea, plus a fermented drink, shrub, a fruity, sparkling drinking-vinegar that Onggi gets from Herbal Revolution, in Union. For a sweet ...

Find Funky Fermented Foods and Beverages at Onggi

How could something so good could be priced so low, and why wasn't everyone drinking this ... "P t-nats are made using one single fermentation," explains Canadian West Coast wine consultant ...

A Beginner's Guide to P t-Nat, A More Affordable Champagne Alternative

Salt and sugar taxes should be introduced to drive a revolution in Britain's diet, a government-ordered review has concluded.The National Food Strategy argues that people must cut their meat intake by ...

Call for sugar and salt tax as food tsar Henry Dimbleby rewrites British diet

Story continues Kombucha is a fermented and bubbly tea that's often flavored with fruits, herbs and spices. It's often dubbed a sort of miracle drink for a slew of ailments, though experts ...

Frederick County's 'Kombucha Lady' prepares for expansion

fermented liquor not for the faint-hearted -- a new crop of distillers is hoping to take the spirit global. But first, they have to convince other Indians to drink it. Usually made from crushed ...

Fiery feni: Making a 500-year-old Indian liquor cool again

In The Noma Guide to Fermentation, the duo showed how you can create ferments at home like vinegars and kombucha. And now, Redzepe has announced the restaurant will save you the trouble and sell ...

One of the Best Restaurants in the World Will Soon Sell the Ingredients That Made It Famous

National Tequila Day is coming up on Saturday, July 24 and I personally have never been more excited for a themed day. Tequila is ...

Bottles, Cans, and Cocktails: Our Favorites for National Tequila Day

his friend and fellow sparkling drink fan. In "Gazoz," Briga and Sussman explain how to create syrups from fermented fruit, combine flavors and mix drinks based on the fruits and herbs ...

Breezy summer drink concocted in Tel Aviv gets book of its own

Changing Hands in Phoenix and Tempe presents an event with Michael Pollan discussing his new book 'This is Your Mind on Plants,' with Rick Doblin.

'A veil between me and reality': What happened when this famous food writer gave up caffeine

France, Spain, Greece, and Italy developed wine because the grape was food, and fermenting ... The drinking of European wines dates back to the Tsars, stretching to the 1917 Bolshevik revolution ...

Robert Russell: What one should know about wine expansion

It is, after all, a drink made from pressing and fermenting grapes but unfortunately, this isn't always the case. While wine itself is fruit-based, it's the production techniques commonly used ...

Wait, so not all wines are vegan? Why?

"Nearly 15 years ago, we started a low-sugar, simple ingredient revolution with our signature ... the New York State-based company's "batch-fermented oat blends" contain "billions ...

Plant-based priorities "dairy companies also in dairy-free

That's because olives packed in brine are actually a fermented food that's rich ... Wait until you're done with your medication to start drinking,"we promise you'll feel better.

Should I Eat Yogurt While Taking Antibiotics? Here's the Deal

It looks like chicken and tastes like chicken, but diners in Israel are tucking into laboratory-grown "meat" that scientists claim is an environmentally friendly way to feed the world's growing ...

Israelis taste the future with lab-grown chicken "food revolution"

Sake is a fermented rice wine beverage, a classic Japanese drink most often found in sushi bars and restaurants with an Asian flair. Luckily for sake aficionados, Boston has a bevy of bar choices ...

Boston's Best Bars With Sake

Thus I will not draw illegal guns that probably have been smuggled out of the army barracks or bought from arms-smugglers-turned-billionaires who thrive on fermenting African wars that result in ...

Why I won't go protect a rural palace and a has-been president

Over the last half century, my beverage intake has included around 4,000 gallons of coffee and tea, 2,000 gallons of wine, slightly less of other fermented drinks and a rather feeble 20 gallons of ...