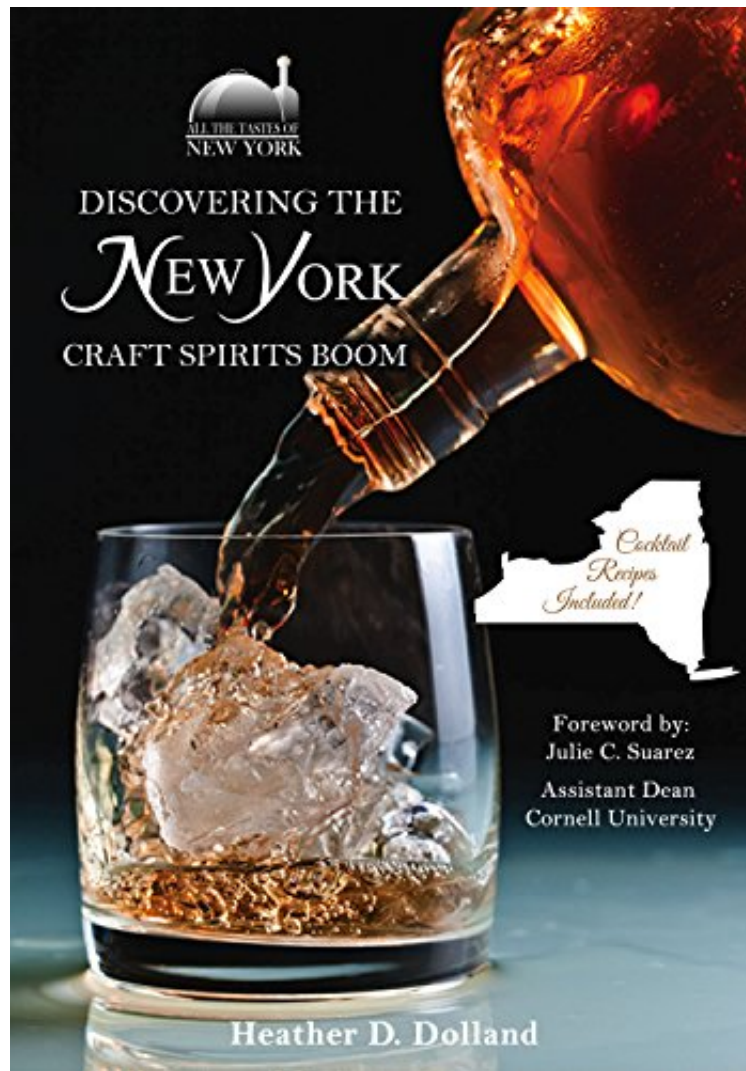


[DOWNLOAD] Discovering the New York Craft Spirits Boom

Discovering the New York Craft Spirits Boom

Heather D. Dolland

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Heather D. Dolland : Discovering the New York Craft Spirits Boom before purchasing it in order to gauge whether or not it would be worth my time, and all praised Discovering the New York Craft Spirits Boom:

0 of 0 people found the following review helpful. Micro Distilleries in New York State Fascinate Readers and Drinkers By Anne Wingate What, you may ask, does a Utah Mormon do with a book about small distilleries in New York State? Well, I happen to be a writer, and I am already considering how to work some of this information into some of my novels. To sum up quickly, changes in the law allow New York residents to go commercial with spirits in much smaller quantities than was previously required, and to treat them as farm produce rather than as alcoholic beverages. The result has to be an extremely varied crop of beverages, many of which sounded interesting. The only

thing that concerns me--and this is a concern with the liquor rather than with the book--is that absinthe is being produced. Absinthe is well known to seriously damage the brain when taken in even moderate amounts, and I would hate to see the Paris experience with absinthe repeated in New York. France long since outlawed absinthe entirely, and its major ingredient, wormwood, was declared unfit for human consumption. But the book itself is interesting, and if you use alcoholic beverages, and live in or intend to visit New York, you are likely to have a use for this information.0 of 0 people found the following review helpful. A very interesting bookBy BookauntI thought this book was very interesting. I liked learning about the different distilleries and the craft spirits. It was nice that there were recipes included that you can use these spirits in. A fun book for anyone interested in spirits. Even though I do not drink all that much I still thought the book was a good one. This book would also make a good coffee table book.0 of 0 people found the following review helpful. Unique Well Written!By Spice R.What a unique and well written book! A great gift for the spirit connoisseur, to delve into the world of the small distilleries through the the great state of NY. Definitely a great coffee table book and there are recipes that you can try. This book an be a guide to some great gifts for the holidays or otherwise. A book ad a bottle! Enjoy!

By first introducing a unique take on dining, All The Tastes of New York, now introduces us to the new movement, "Farm to Glass" through new book, Discovering the New York Craft Spirits Boom. Discovering The New York Craft Spirits Boom", chronicles the lives of 30 Craft Distillers throughout New York State, from Brooklyn to the Finger Lakes. Distillers that distill spirits such as Whiskey, Bourbon, Gin, Vodka and much more! Each story is as varied and unique as the brands that they create. It is an intimate look into their struggles and triumphs, and their decisions to be embark upon this spirited journey! A journey that would not have been possible without the changing of laws and regulations that made distilling in New York once again legal since the days of Prohibition. This being championed by a governor who has cast himself as "the most booze-friendly chief executive" in state history.

From the AuthorIn September 2014, my company was hired to plan the launch party for Astoria Restaurant Week. Given my extensive experience promoting wine and spirit brands, we were responsible for compiling the alcohol vendors and made an effort to seek local brands. During that process, I discovered a number of the distillers that are featured in this book. What was especially fascinating was all that happed that allowed this new industry to exist. The journey of writing this book was one of the most fulfilling and fascinating experiences of my life.While reading this book, you will likely be able to recognize yourself or someone you know in the stories of each distiller. They are all very ordinary people who wanted to do something meaningful in their lives. These are not huge conglomerates. They are men, women, friends and couples who wanted to create something that they could share with the world. I have also provided opportunities for engagement, so if you will like to visit a distillery, visit your local liquor store or restaurant or make cocktails, all of the necessary information has been provided! Enjoy! From the Inside Flap"Walking the halls of the state capitol in 2007 with a small but committed group of farmers and food entrepreneurs, I never imagined that the creation of a new farm distillery license category would spark such tremendous growth. At the time, I was convinced this law would merely be a small change, enabling a few farmers the opportunity to grow crops for a niche market and opening doors for the next generation to start up their own distillery and add value to the home farm.This book conclusively demonstrates the economic growth that can occur from positive public policy. I am impressed with the foresight of the author in showcasing New York's outstanding craft and farm based distilleries, and suspect a new edition will be needed in a few years time to accommodate new entrants. A thoughtful profile of each distillery, beautiful photographs and of course, excellent cocktail recipes make this book a treasure for local foodies."Foreword by Julie C. Suarez, Assistant Dean, Cornell UniversityFrom the Back Cover"With the increasing popularity of Farm to Table dining, Discovering The New York Craft Spirits Boom brings attention to the evolution of Farm to Glass...much like farm to table. We are not only a culture that likes to 'eat local', but now we 'drink local' creating a whole new drinking and dining experience. The book is a well-researched compilation of stories about Craft Distillers in New York State not to be missed."Alexander Smalls-Restaurateur/Executive Chef at Minton's The Cecil /Author Discovering The New York Craft Spirits Boom explains why the Northeast is like no other. We have a flavor and flair all our own. As Heather transported herself from Grenada to NY, so too are we transported with 30 individual distillers and their path on this interesting journey from NYC to upstate. Her experience in our industry and enthusiasm is as refreshing as the cocktails provided. Well done.Ray Foley-Founder and Editor/Bartender Magazine "Well researched and written." -Warren Bobrow-Author/Cook/Barman/Spirits Consultant "A much needed book for the American whiskey enthusiast who takes pleasure in learning about all that goes into making true craft whiskey. It also seconds as a brilliant guide to identify distilleries for future road trips. I look forward to purchasing this book for myself and my staff."Tommy Tardie - Owner/The Flatiron Room