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**Cultured coffee... the
beginning of a new fermented
foods revolution? 362: Alex
Lewin on Kombucha and**

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Fermented Drinks Beginners
Guide To Fermentation:
Kombucha Making **How Foods**
and Nutrients Control Our
Moods | Huberman Lab Podcast
#11 Fermented Foods Made
Easy with Fermentation
Expert Sandor Katz *I PASS*

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*JUDGMENT on fermentation
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Christopher Mark O'Brien
Creating a New Batch of
Fermented Plant Juice AKA
\"Dave's Fetid Swamp Water
(TM)\" What is KOFFUCHA? How
to make Coffee Kombucha [?/?]
Kirsten Shockey of Fermented*

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*Vegetables with her new book
Homemade Vinegar Live with
Hannah Crum A brief history
of alcohol - Rod Phillips
Cookbook Review: The Art of
Fermentation by Sandor Katz
Things I wish I knew before
I started Fermentation What*

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*Michael Pollan Learned from
Quitting Caffeine for 3
Months Kombucha: Is It*

*Actually Healthy? | Dr. Josh
Axe Lacto-Fermented*

*Blueberries // Noma Guide to
Fermentation 18th Century*

Beer Brewery Walkthrough The

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~~Complete Guide to Fermenting~~
~~Every Single Vegetable~~
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Flashback Friday: Best Food
to Counter the Effects of
Air Pollution The Birth of
Civilisation - The First
Farmers (20000 BC to 8800
BC)

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How I make COFFEE KOMBUCHA!

The World's Best

Restaurant's famous COFFEE

KOMBUCHA **Bodies \u0026**

Spirits: Health and the

History of Fermentation and

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Distillation **Café**
Scientifique ~~Sci Pop Talks~~
~~The Art \u0026amp; Science of~~
~~Fermented Foods~~ How To Brew
Your First Homemade Beer
Healthy Fermented Drinks You
Can Make at Home: Kvass and
More ~~Kombucha Revolution by~~

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Will it ferment? Sports
Drinks What Aztecs Were
Eating Before European
Contact \ "Mead\ " - The Drink
That Fell From Favor
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Humans constantly alter the world We fire fields turn forests into farms and breed plants and animals But humans dont just reshape our external ...

When did humans start

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*Beer And Save The World
experimenting with alcohol
and drugs?*

Christopher Mark Obrien
Today, the Eat Your Words
kitchen plunges into
controversy with Mikhail
Sholokhov (1905-1984), the
Russian known as Joseph
Stalin's favorite writer,

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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

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a 9,000-year-old fermented rice and honey drink from Neolithic China—which, McGovern says, still “goes very well ...

Were Humans Built to Drink Alcohol?

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The back of the shop has a café 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 ...

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*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 ... “Pét-nats are made
using one single

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"fermentation" explains
Canadian West Coast wine
consultant ...

*A Beginner's Guide to Pét-
Nat, A More Affordable
Champagne Alternative*
Salt and sugar taxes should
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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 ...

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*Beer 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

Read PDF Fermenting Revolution How To Drink Beer And Save The World miracle drink for a slew of ailments, though experts . . . Christopher Mark Oberlin

*Frederick County's 'Kombucha
Lady' prepares for expansion
fermented liquor not for the
faint-hearted -- a new crop
of distillers is hoping to*

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Christopher Mark O'Brien

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*

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cool again

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

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Christopher Mark Obrien

*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

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Beer And I personally have
24 and I personally have
never been more excited for
Christopher Mark O'Brien
a themed day. Tequila is ...

*Bottles, Cans, and
Cocktails: Our Favorites for
National Tequila Day*
his friend and fellow

Read PDF Fermenting
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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 ...

Read PDF Fermenting Revolution How To Drink Beer And Save The World 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

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Christopher Mark O'Brien

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

France, Spain, Greece, and
Italy developed wine because

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Beer And Save The World
the grape was food, and
Christopher Mark O'Brien
fermenting ... The drinking
of European wines dates back
to the Tsars, stretching to
the 1917 Bolshevik
revolution ...

Robert Russell: What one

Page 33/100

Read PDF Fermenting Revolution How To Drink Beer And Save The World *should know about wine expansion*

Christopher Mark Obrien
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

Read PDF Fermenting Revolution How To Drink Beer And Save The World the production techniques commonly used . . . Christopher Mark Obrien

*Wait, so not all wines are
vegan? Why?*

*“Nearly 15 years ago, we
started a low-sugar, simple
ingredient revolution with*

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Beer And Save The World
our signature ... the New
York State-based company's
"batch-fermented oat blends"
contain "billions ...

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

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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.

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*Should I Eat Save 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

Read PDF Fermenting Revolution How To Drink Beer And Save The World environmentally friendly way to feed the world's growing Christopher Mark O'Brien ...

*Israelis taste the future
with lab-grown chicken 'food
revolution'*

Sake is a fermented rice

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Christopher Mark O'Brien

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 ...

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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

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*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

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gallons of coffee and tea,
2,000 gallons of wine,
slightly less of other
fermented drinks and a
rather feeble 20 gallons of
...

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Christopher Mark O'Brien
delivers an empowering
message about how
individuals can change the
world through the simple act
of having a beer. It is also
the first book to view all
of the important trends in

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human history as
fundamentally revolving
around beer. Globalization
itches the corporate
worldview that is
essentially selfish,
rewarding the few while
demeaning the many and

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devastating nature, against
the sustainability movement
that calls for cooperation,
the protection and
celebration of nature and
the nurturing of equitable
communities. Beer
exemplifies the struggle.

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This book: Traces the path of brewing from a women-led, home-based craft to corporate industry; Describes how craft breweries and home-brewing are forging stronger communities; Explains how

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Corporate mega-breweries are saving the world by pioneering industrial ecology; and Profiles the most inspiring and radical breweries, brewers and beer drinkers that are making the world a better place to

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Beer. The return to beer as
a way of life is communal,
convivial, democratic,
healthful, and natural. The
American beer renaissance
champions ecologically
sustainable production, and
is helping to create

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thriving community places.
After reading Fermenting
Revolution, mere beer
drinkers will become "beer
activists," ready to fight
corporate-rule by simply
meeting their neighbors for
a pint at the local brewpub

Read PDF Fermenting Revolution How To Drink Beer And Save The World one beer at a time. Christopher Mark Obrien

Around the globe "beer
activists" are fermenting a
revolution one beer at a
time.

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The contributors of this collection explore various aspects and questions surrounding craft beer culture from perspectives of business, gender, community-building, branding, and culture.

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The Book That Started the
Christopher Mark O'Brien
Fermentation Revolution

Sandor Ellix Katz, winner of
a James Beard Award and New
York Times bestselling
author, whom Michael Pollan
calls the "Johnny Appleseed

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of Fermentation" returns to
the iconic book that started
it all, but with a fresh
perspective, renewed
enthusiasm, and expanded
wisdom from his travels
around the world. This self-
described fermentation

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revivalist is perhaps best known simply as Sandorkraut, which describes his joyful and demystifying approach to making and eating fermented foods, the health benefits of which have helped launch a nutrition-based food

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revolution. Since its
publication in 2003, and
aided by Katz's engaging and
fervent workshop
presentations, Wild
Fermentation has inspired
people to turn their
kitchens into food labs:

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fermenting vegetables into sauerkraut, milk into cheese or yogurt, grains into sourdough bread, and much more. In turn, they've traded batches, shared recipes, and joined thousands of others on a

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Journey of creating healthy
food for themselves, their
families, and their
communities. Katz's work
earned him the Craig
Clairborne lifetime
achievement award from the
Southern Foodways Alliance,

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and has been called "one of the unlikely rock stars of the American food scene" by The New York Times. This updated and revised edition, now with full color photos throughout, is sure to introduce a whole new

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generation to the flavors
and health benefits of
Christopher Mark O'Brien
fermented foods. It features
many brand-new
recipes--including
Strawberry Kvass, African
Sorghum Beer, and Infinite
Buckwheat Bread--and updates

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and refines original recipes reflecting the author's ever-deepening knowledge of global food traditions that has influenced four-star chefs and home cooks alike. For Katz, his gateway to fermentation was sauerkraut.

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So open this book to find yours, and start a little food revolution right in your own kitchen. Praise for Sandor Ellix Katz and his books: "The Art of Fermentation is an extraordinary book, and an

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impressive work of passion
and scholarship."--Deborah
Madison, author of Local
Flavors "Sandor Katz has
proven himself to be the
king of
fermentation."--Sally Fallon
Morell, President, The

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Weston A. Price Foundation

"Sandor Katz has already awakened more people to the diversity and deliciousness of fermented foods than any other single person has over the last century."--Gary Paul Nabhan, author of

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Growing Food in a Hotter,
Drier Land "The fermenting
bible." -- Newsweek "In a
country almost clinically
obsessed with sterilization
Katz reminds us of the
forgotten benefits of living
in harmony with our

Read PDF Fermenting Revolution How To Drink Beer And Save The World microbial relatives." -- Grist Christopher Mark Obrien

Everything you need to know about fermentation to start a little revolution in your pantry! Fermentation is one of the hottest kitchen

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trends of the past two years, and for good reason – fermentation allows us to transform the ordinary to the extraordinary (think: delicious pickles, olives, and ginger beer). But more than that, fermented foods

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have enhanced nutritional value, aid in digestion, and regulate our immune systems.

Fermentation is fun and it results in foods packed full of flavor and health benefits. The Fermentation Cookbook provides 70 easy,

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step-by-step, and cost-
effective recipes for
everything from fermented
vegetables, fruits, sugars
and honey to milks, cereals,
grains and legumes. It
covers the science behind
fermentation, different

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types of fermentation
processes, and useful
fermentation equipment. So
gather your jars, get
started on making your own
condiments and yogurts, and
be on your way to
cultivating good health.

Read PDF Fermenting Revolution How To Drink Beer And Save The World Your taste buds will be sure to thank you. Christopher Mark Obrien

Why is there such a
proliferation of economic
discourses in literary

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theory, cultural studies,
anti-sweatshop debates,
popular music, and other
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areas outside the official
discipline of economics? How
is the economy represented
in different ways by
economists and non-

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economists? In this volume,
scholars from a wide variety
of disciplines and
countries, from inside and
outside the academy, explore
the implications of the fact
that the economy is being
represented in so many

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different ways. They analyze
what it means for scholars
and activists in trying to
make sense of existing
representations—theories,
pictures, and stories—of
the economy. They also show
how new representations can

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be produced and utilized to change how we look at and participate in current economic debates. By encouraging the mutual recognition of existing approaches and exploring the various ways economic

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representations function in
diverse venues within and
beyond mainstream economics,
Ruccio has produced a book
that is relevant to subjects
as diverse as economic
sociology and anthropology,
political economy,

Read PDF Fermenting Revolution How To Drink Beer And Save The World globalization and cultural studies. Christopher Mark Obrien

The inspiring story behind today's craft beer revolution is the subject of this lively memoir by Frank Appleton, the English-

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Beer And brewmaster who is
considered by many to be the
father of Canada's craft-
brewing movement. Appleton
chronicles fifty years in
the brewing business, from
his early years working for
one of the major breweries,

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to his part in establishing the first cottage brewery in Canada, to a forward look at the craft-beer industry in an ever more competitive market. Disillusioned with the Canadian brewing scene in the early 1970s, when

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three huge companies controlled 90 percent of the market and marketers and accountants made the decisions on what products to make, not the brewmasters, Appleton decided to “drop out” and

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Christopher Mark O'Brien
brew his own beer while
homesteading in the interior
of British Columbia. He made
a meagre living as a
freelance writer, and his
article entitled "The
Underground Brewmaster"
sparked the interest of John

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Mitchell, co-founder of the Troller Pub in Horseshoe Bay, BC. Their partnership launched the Horseshoe Bay Brewery in June 1982, the first of its kind in the country, serving the iconic Bay Ale brewed from

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Appleton's recipe. Covering a range of topics, such as the difficulty of steering beer drinkers away from the "Big Boys" breweries and struggles with the BC Liquor Control Board, as well as brewing plant design and the

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complexities of the malting process, Brewing Revolution touches upon the foundation of what shaped the craft-beer industry in Canada. Appleton's passion and innovation opened the gates for the scores of brewpubs

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and microbreweries that were
to follow in both Canada and
the US, and his story is of
interest to anyone excited
by today's craft-beer
revival.

After years spent working in

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the restaurant industry,
specialising in wine and
spirits, friends Karl
Sjostrom and Mikael Nypelius
decided to launch 'Cider for
the People'. Fascinated by
the growing trend in natural
wines, Karl and Mikael began

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to produce their own cider and pet-nat (natural sparkling wines made with minimal intervention and without added sugar) using 100% hand-picked fruit from the farms and villages outside Malmo, Sweden. Their

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aim is to make modern,
natural drinks using only
the natural occurring yeast
of the fruit, without any
additives or preservatives.
Produced under the name
'Fruktstereo' each harvest
is named after an iconic

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Beer And they have been
producing hits for
distribution across the
world since 2017. Contents
include: What is cider?
Harvesting Juicing
Fermenting Ageing and bottle
fermentation Step-by-step

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Recipes And The theory behind
the bubbles Fruit lexicon In
Cider Revolution! Karl and
Mikael seek to pass on their
passion for cider and
inspire others to taste,
appreciate and try their
hand at making their own

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batch from home, with minimal fuss and only a few basic pieces of equipment.

As well as passing on the secrets of the cider-making processes, they give us recipes for cider and pet-nats and look at the range

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of fruits that can be used
for brewing, including
pears, cherries, plums,
rhubarb and berries. There
are tasting notes so that
your cider can be
appreciated in much the same
way as any fine wine. The

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ideal book for cider fans or anyone looking to dip into home brewing - it's time to join the cider revolution!

Dismiss the stereotype of the bearded brewer. It's women, not men, who've

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Brewed beer throughout most of human history. Their role as family and village brewer lasted for hundreds of thousands of years—through the earliest days of Mesopotamian civilization, the reign of Cleopatra, the

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witch trials of Medieval and
Renaissance Europe, and the
settling of colonial

America. A Woman's Place Is
in the Brewhouse celebrates
the contributions and
influence of female brewers
and explores the forces that

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have erased them from the
brewing world. It's a
history that's
simultaneously inspiring and
demeaning. Wherever and
whenever the cottage brewing
industry has grown
profitable, politics,

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religion, and capitalism have grown greedy. On a macro scale, men have repeatedly seized control and forced women out of the business. Other times, women have simply lost the minimal independence, respect, and

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economic power brewing brought them. But there are more breweries now than at any time in American history and today women serve as founder, CEO, or head brewer at more than one thousand of them. As women continue to

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work hard for equal
treatment and recognition in
the industry, author Tara
Nurin shows readers that
women have been—and are once
again becoming—relevant in
the brewing world.

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