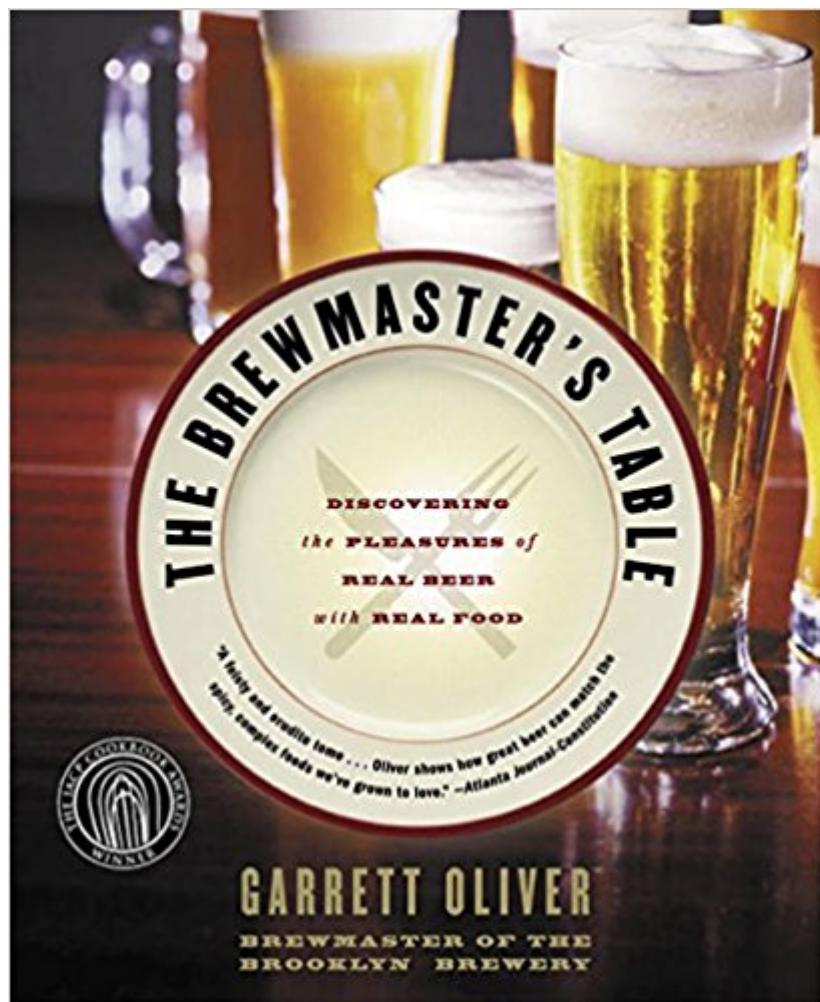


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# The Brewmaster's Table: Discovering The Pleasures Of Real Beer With Real Food



## Synopsis

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.

## Book Information

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## Customer Reviews

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. --This text refers to an out of print or unavailable edition of this title.

“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 food” The Brewmaster’s Table [is] a feisty and erudite tome. (Atlanta Journal-Constitution) “A scholarly and readable book.” (Los Angeles Times) “The best and most important book ever written on the subject of pairing food and beer..” (Bob Townsend, Atlanta Journal-Constitution)

I 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!

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.

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.

I have really enjoyed this book. Garrett Oliver writes with a very vivid passion for beer and lets every style of beer have a voice of its own, describing the hop bitterness, aroma, flavors as well as the malt and yeast qualities to expect and how they tie into and play off of different dishes. It is everything that the title claims and much more. I've found it to be almost as good of a reference to the classic styles of beer as some of the more notable titles (such as Michael Jackson's books) but this goes a step further and talks about beer pairing while also laying out several examples of a particular beer style. Being a brewer, I wanted to start looking into different ways to pair my beer with different dishes to make an authentic dining experience. This book really delivered for me, and also helps as a reference for the BJCP test preparations as it points out qualities and history in a lot of beer styles. I'm really glad to have found this title and happy to have a copy in my brewer library!

Please, if you are not a beer drinker because you did not like Budweiser, Corona, or any of that yellow piss they dish out in college, you owe it to yourself to buy this book. Garrett Oliver, the Brewmaster of the Brooklyn Brewery, takes us on a worldly adventure, educating us on the history of beer. And what a rich history it is! Garrett will convince you that the mass market beer you have been drinking is not "Real" beer. It is but a watered down travesty. A product of alcohol prohibition in the US in the early 20th century. Not only does he go over the history of beer, from ancient Egyptian culture to American craft beer, he also informs you on how to best enjoy each beer. For those of you who are self proclaimed "foodies" like myself, you will read this book and want to go to your local Gastropub. Garrett is like a artist with his words. The way he describes the smell and taste of each beer, the food it pairs with, and the region it comes from, makes you want to head out and get that beer that moment. Well done Mr. Oliver, you have turned this reader into a well educated "Real" beer lover. Corona, or Bud shall touch these lips no more.....

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