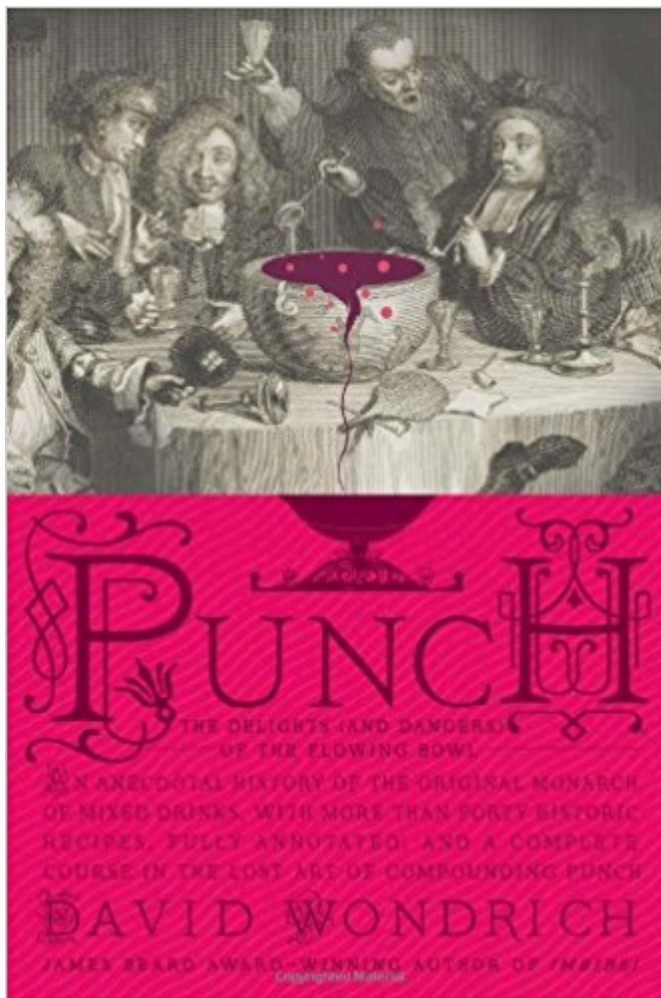


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# Punch: The Delights (and Dangers) Of The Flowing Bowl



## Synopsis

An Authoritative, historically informed tribute to the punch bowl, by the James Beard Award-winning author of *Imbibe!*. Replete with historical anecdotes, expert observations, notes on technique and ingredients, and of course world-class recipes, *Punch* will take readers on a celebratory journey into the punch bowl that starts with some very lonely British sailors and swells to include a cast of lords and ladies, admirals, kings, presidents, poets, pirates, novelists, spies, and other colorful characters. It is a tale only David Wondrich can tell-and it is sure to delight, amuse, and inspire the mixologist and party-planner in everyone.

## Book Information

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## Customer Reviews

"Wildly entertaining and fantastically instructive..." -Bookforum "Most punches have fascinating back stories - at least they do when Wondrich is in charge." -The New York Times Book Review "Mr. Wondrich's noble effort to restore Punch's good name offers sound advice on the basics of Punch-making along with a variety of vintage recipes." -The Wall Street Journal "A lively, fascinating history of punch[...]. Wondrich is a tremendously witty writer." -The New Yorker "Wondrich peels punch's image off the sticky fraternity house floor and reinstates it into the more dignified annals of drinking tradition." -The Boston Globe "It's fair to say there's nobody in the country who knows more about drinking than David Wondrich." -New York Magazine "Punch stays true to the antique, but by no means staid, spirit of its old timey, black-and-white-etching-illustrated subject matter, while somehow managing to keep current, relevant, and fresh. [...] A rollickingly fun

read." -TheKitchn.com "[Wondrich's] interest in history runs as deep as his thirst for beverage experiences on the banks of the mainstream[...]" -The New York Times "Punch lovers are in luck[...]. These aren't the fruity, simplistic punches of recent times. They're complex, subtle concoctions...." -The Oregonian "The best part of the book isn't the history-it's the 40-plus detailed recipes of how to make your very own authentic Punch." -The New York Post

David Wondrich is one of the world's foremost authorities on cocktails and their history. A contributing editor at Esquire and at Wine and Spirits, he has also written for numerous other publications on the subject, including the New York Times, Saveur, Real Simple, and Drinks. Dr. Wondrich holds a Ph.D. in comparative literature, and is a founding member of The Museum of the American Cocktail and a partner in Beverage Alcohol Resource, the world's first advanced education program in spirits and cocktails. He lives in Brooklyn, New York, with his wife and daughter.

I was already a fan of Wondrich's previous book "Imbibe", and was pleasantly surprised when I had learned of his follow-up entry "Punch". If you are the curious type, as I am, you'll be delighted to learn more about this niche of history, and with a little bit of preparation, and Mr. Wondrich's help you can taste the beverages that our forefathers enjoyed when they wanted to relax. This book is not only a translation of bygone recipes to modern equivalent of ingredients and measures, it also gives the back-story, and puts the drinks into the context of the period. I couldn't recommend any of David Wondrich's books any higher, as I find myself coming back rereading sections of them again and again.

This is David Wondrich's follow up to Imbibe! in which he tells the history of the punch bowl. It is filled with fascinating stories, traditional recipes, and modern mixology notes. Pick this up before the next party you throw.

I had read "Imbibe", the author's earlier history of cocktails. As expected, "Punch" is an informative and amusing look at a forgotten part of our history. Wonderful recipes, too!

For your beverage shelf in your kitchen bookcase: Communal beverages are no longer popular but for a couple of centuries they were the thing. This is a well written and well researched book on Punch drinks. Bought on a whim since I enjoyed the punch episode of Good Eats, this is an odd,

charming and fun book and perfect for when you are stuck somewhere and need to be self-entertained (car crap, doctor crap, airport). It's engrossing to the point you won't mind being whether you'd rather not be. Clearly not as essential as the Trader Vic's Bartender's Guide but better than most beverage tomes. Tempted to make a big bowl of something for the holidays and place our car keys in the lock box.

Every recipe is easy to understand and prepare. They are delicious and attractive to the eyes as well. I have shared it with some friends, who cater parties, and they loved it!

Wornderich is at his best here. This book is informative, exhaustively researched and often hilarious. Now if I can just get some friends to try some of these....

This book is delightfully informative. After reading about the history of punch, I couldn't wait to make some. There are recipes, but you learn so much about the structure of punch, that you can also come up with your own. It's fun to imagine what people were drinking a couple hundred years ago.

This book includes a thorough -- and thoroughly interesting -- history of Punch, as well as an in-depth guide for producing Punch of the highest quality. The section detailing how to create an oleo-saccharum ("sweet oil" made from citrus peel and sugar) are alone worth the price of the entire book. The recipes are great, the stories about the recipes even better, and learning the lost art of Punch making is priceless. Highly, highly recommended. Quite possibly the best drinks book in my collection.

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