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The Beer Cheese Book

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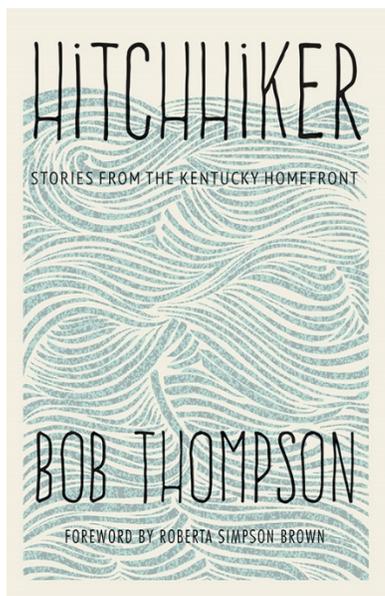
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Hitchhiker: Stories from the Kentucky Homefront. Bob Thompson. Lexington: University Press of Kentucky, 2017. ISBN 978-0-8131-7428-0 (cloth); 978-0-8131-7429-7 (web pdf); 978-0-8131-7430-3 (epub). \$29. 166 p.



This is a book of stories! For all who love a book that ties chapter after chapter together while offering different settings, different characters, and different endings that surprise and startle, this is the book for you! Author Bob Thompson is presented to us as a storyteller “who never tells the same story twice and doesn’t tell other people’s stories” (p vii). As a raving fan of Ron Rash, my favorite writer of Western North Carolina fiction, I began to scan Bob Thompson’s book with doubts I’d be able to find the writing and storytelling of comparable interest.

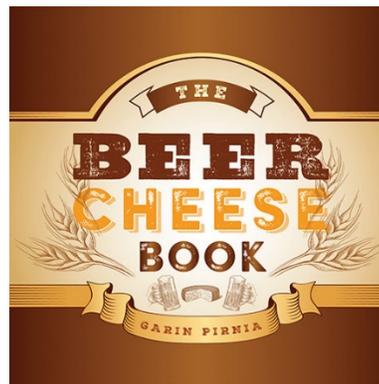
However, Thompson’s background as a “professional engineer, storyteller, writer, event producer, Kentucky Colonel, Self-appointed “Commissioner of Kentucky Front Porches, and Resident Front Porch Philosopher on his National Public Radio Show” (p.vii) enticed me flipped through the pages and try out one story! After “Tommy” and “Turtles” and “Fox” and “Hal and George”, I was hooked! I returned to his “Introduction” and sped from story to story. The delightful gallery of black and white photos of his family and his adventures enlivened my experiences with the stories.

Can I say that Bob Thompson’s story telling is as enjoyable as Ron Rash’s “Burning Bright” and “Chemistry and Other Stories”? Yes, I can without hesitation recommend the stories in “Hitchhiker—Stories from the Kentucky Homefront”. I will leave the comparisons to you! Enjoy!

Recommend for public libraries and liberal arts course material for faculty and students in colleges and universities.

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The Beer Cheese Book. Garin Pirnia. Lexington: University Press of Kentucky, 2017. ISBN 978-0-8131-7466-2 (hardcover: acid-free paper). \$24.95. 197 p.



This terrific read takes you on a journey to the world of beer cheese that started in Winchester, Kentucky. The author Garin Pirnia has lived in Covington, Kentucky since 2011. Ms. Pirnia has been a contestant and a judge in the Winchester Kentucky Beer Cheese Festival. Two pictures of the Beer Cheese Festival in Winchester, Kentucky are shared. The Beer Cheese Festival has music, crafts, wine selling, jewelry selling, and other product selling. The writing style is clear and catches the reader’s attention. The book gives great details on where to obtain the delicious beer cheese and how to prepare the tasty beer cheese. The charming contents include Contents, Introduction, 1. History, 2. Recipes, 3. The Trail, 4. The Festival and the Contest, 5. Restaurants and Bars, 6. Makers and Brands, Retail and Restaurant Guide, Acknowledgments, and Index.

The fifteen good quality black and white photographs are expressive and engage the readers in the fascinating discussion of beer cheese and yummy beer cheese recipes. Delectable sounding concoctions pictured are the beer cheese cupcake, beer cheese on French fries or potato chips, beer cheese with pickles, crackers, celery, and pretzels, and beer cheese in a biscuit, a burger, and a cheese ball. The detailed narration of beer cheese supplies twenty-one beer cheese recipes and nine short beer cheese recipes such as grilled (beer) cheese sandwich and beer cheese pizza using beer cheese rather than tomato paste. The text is supported by a map of Winchester, Kentucky’s Winchester’s Beer Cheese Trail covering eight locations with names, addresses, and phone numbers offering beer cheese such as Cairn Coffee House, Hall’s on the River, Waterfront Grille & Gathering, JK’s at Forest Grove, Full Circle market, Woody’s Sports Bar & Grill, Gaunce’s Deli & Café, and DJ’s Bar and Grill. A marvelous Retail and Restaurant Guide lists names of producers of beer cheese, the cities they are established, and websites. Twelve spots to buy beer cheese and their addresses and websites are furnished. Eateries that deal in beer cheese, their addresses, and phone numbers are mentioned including the following. Two restaurants are noted in Harrodsburg and Danville of Kentucky and Ohio. Eleven eating places are mentioned in Lexington. Thirteen eating locales are documented in

Louisville. Eleven spots to partake of beer cheese in Northern Kentucky and Southern Ohio are furnished. The monologue mentions ten places to dine on beer cheese in Winchester. Also alluded to are two locations in Up North Chicago that have beer cheese on their menus. The guide also notes four restaurants in New York City. The dynamic beer cheese volume bestows a restaurant in Wisconsin and a restaurant in Michigan to have a meal of enjoyable beer cheese.

The delightful beer cheese small chef-d'oeuvre points out gluten-free beer cheese created by Bell's Beer Cheese and Full Circle Market can be purchased at Lexington's Good Food Co-op. Bell's Beer Cheese gluten-free beer cheese is available at Louisville's Baptist Health Hospital's cafeteria, Lexington's Critchfield Meats, and Edgewood, Kentucky's Discount Wine and Spirits. Numerous ingredients can be included in beer cheese such as cayenne pepper, sharp cheddar cheese, garlic, bourbon, pimento cheese, flat beer, boiled beer, snappy cheese, Worcestershire sauce, and onions. More are Tabasco sauce, cream cheese, Velveeta, processed cheese, red pepper, chili powder, red hot sauce, anchovies, and oleo. Others are jalapenos, soy sauce, horseradish mustard, olives, ketchup, paprika, chicken broth, and dry mustard. Additional fixings consist of tomato paste, Swiss cheese, and caramelized onions. Several names of cookbooks with beer cheese recipes are alluded to.

Fascinatingly, Hall's on the River restaurant in Winchester, Kentucky the birthplace of the legendary beer cheese wine and dined the Queen of England with beer cheese who bought a supply to return to England. A superb tourist magnetism to Kentucky in addition to beer cheese are discussions of Kentucky attractions. A few are Beaumont Inn, Kentucky's longest in business bed and breakfast, Holly Hill Inn, Equus Run Vineyards, the Kentucky Derby, bourbon, Old Friends Thoroughbred Farm, Jim Beam Nature Preserve, Kentucky Doughnut Trail, Sergio's World Beers, 21c Museum Hotel, NuLu, and Kentucky Rushmore. Locations with beer cheese in New York City, Chicago, Wisconsin, Cincinnati, and Dayton are related. The recommendation for audience is anyone interested in beer cheese. The enchanting dainty beer cheese guide is marvelous for public and academic libraries and as a gift.

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The Southern Foodways Alliance Guide to Cocktails. Sara Camp Milam and Jerry Slater. Photographs by Andrew Thomas Lee. Athens: The University of Georgia Press, 2017. ISBN 978-0-8203-5159-9 (hardcover: alk.paper) \$29.95. 202 p.



The fabulous achievement features eighty-eight recipes on delicious cocktails and eleven tasty food recipes. The compendium includes Contents, List of Sidebars, Preface, Introduction, ten enchanting chapters, Vishwesh Bhatt's Cocktail Bites (or, Never Drink on an Empty Stomach), Tools, Techniques, Glassware, Drink Categories, Acknowledgments, Credits, Bibliography, Contributors, About the Southern Foodways Alliance, Index of Names, and Index of Drinks and Ingredients. The ten chapters are Day Drinking, Shake It Up, Top with Bubbles, Juleps, Cobblers, and Their Kin, Have Fun with Your Drink, Stirred and Boozy, Spirits, Enhanced, Potent Prescriptions, Strong Finishes, and Enough to Go Around. This work discusses beautiful hotel bars, eateries, and delightful drinks and food in the South. The writing style is entertaining and articulate. Oxford, Mississippi is the residence of Sara Camp Milam who graduated from University of North Carolina Chapel Hill with a folklore M.A. degree. She is the editor of Southern Foodways Alliance. Southern Foodways Alliance, located at University of Mississippi's Center for the Study of Southern Culture, researches cookery in the southern United States. *Gravy* is a periodical by Southern Foodways Alliance. Bostwick, Georgia is the residence of Jerry Slater. Mr. Slater and his wife Krista will start a new eatery in Athens, Georgia.

Enchanting data on cocktails and their fascinating histories initiates each chapter followed by the recipes for the concoctions. Twenty-three bright vividly colored photographs of some of the refreshing blends entice readers to try the delightful combinations. An example is instructions for brandy milk punch from Brennan's restaurant of New Orleans complemented by an inviting