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The Southern Foodways Alliance Guide to Cocktails

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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

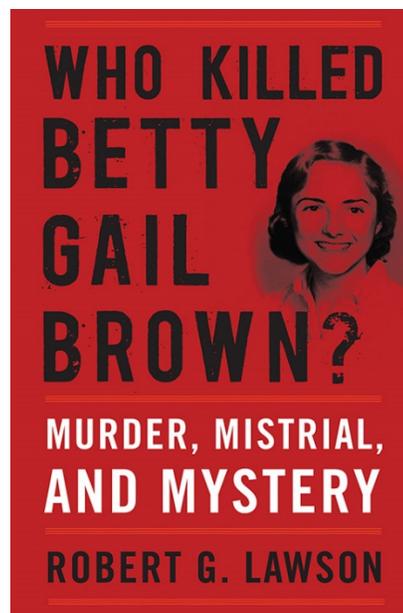
picture of the brandy milk punch. A color photograph of five scrumptious cuisine items commences the section Vishwesh Bhatt's Cocktail Bites (or, Never Drink on an Empty Stomach) including eleven delectable cooking recipes from Snackbar eatery in Oxford, Mississippi. A world class shrimp toast recipe from China and Vietnam is showcased.

An interesting color picture of tools to create the mixtures adds to a list of twenty cocktail tools and their descriptions. A part named Glassware supplies details on seven lovely types of glasses along with a pretty picture of the seven glasses. The Drink Categories section clarifies twelve terms related to cocktails such as collins, cobbler, crusta, daisy, fizz, flip, frappe, highball, julep, rickey, sour, and toddy. Fifteen thought-provoking divisions Sidebars are one to two page coverage of data about drinks. For example, Sidebar Church Lady Punch discusses drinks without alcohol such as freezing Tom Collins mix or combining sherbet with carbonated items. The part Techniques explains twenty-four methods to developing cocktails. Eight good quality color photographs of the techniques catch the attention of the readers reading about the techniques. Two accurate and useful indexes are Index of Names and Index of Drinks and Ingredients. The book provides twenty-seven good quality color photographs of the contributing authors with biographical descriptions. The Bibliography consists of eighty-one references divided by twenty-eight books, thirty-seven articles, and six multimedia items.

Recipes of legendary cocktails and the celebrated places that sell them are disclosed. A few unusual drinks are Charleston, South Carolina's natural blonde Bloody Mary using yellow tomatoes, Oregano Cobbler containing fresh oregano, Savannah Georgia's Chatham Artillery Punch, Ruby Slipper utilizing grapefruit juice, and Bitter Heart with artichoke amaro, Cynar. The brilliant detailed collection of cocktail instructions and histories is excellent for public and academic libraries and researchers of cocktails.

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Who Killed Betty Gail Brown? Murder, Mistrial, and Mystery. Robert G. Lawson. Lexington: University Press of Kentucky, 2017. ISBN 978-0-8131-7462-4 (cloth); 978-0-8131-7464-8 (epub); 978-0-8131-7463-1 (epub). \$34.95. 216 p.



Who Killed Betty Gail Brown? Murder, Mistrial, and Mystery follows the final hours of life for Betty Gail Brown, the investigation into her death, and the trial that ensued. Brown was 19 and in her second year at Transylvania College when she disappeared on the evening of October 26, 1961. She was leaving a gathering at one of the dormitories on campus to go home but never made it home. Shortly after midnight, worried about her daughter and the lateness of the hour, Quincy Brown began a search for her around campus, and called police when she did not find her. Around 3:00 A.M., Betty Gail's body was found, strangled, in her car on campus only a few blocks from the dormitory where she had been earlier. She had an upstanding reputation; a young lady who was liked by everyone she knew, and very active religiously.

Forensics of the time determined that Betty Gail had died from "suffocation from strangulation by external force applied in such a manner as to produce abrasions about the neck with crushing and hemorrhage into the larynx." The murder weapon was determined to be the victim's bra, although, no rape seemed to have occurred and the rest of her clothes were intact. There was no obvious answer concerning why she was killed, or who may have been responsible. From more than one hundred interviews conducted, investigators learned very little that was considered relevant enough to be included in the police report. One thing they did learn, Betty Gail was very careful about locking the doors of her car and would not have opened them to a stranger. This made some investigators believe that the victim and killer were acquaintances.