

# book | *news*

## from North Carolina

**The University of North Carolina Press**

116 S. Boundary St. | Chapel Hill, North Carolina 27514-3808

April 2018

### Review Copy

#### **Distilling the South**

A Guide to Southern Craft Liquors

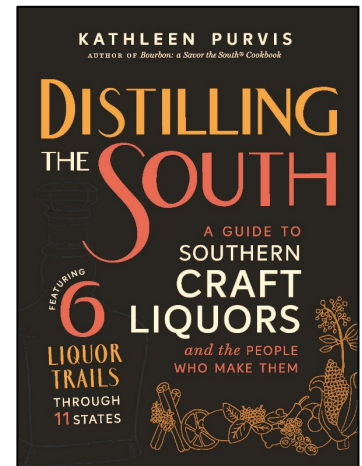
by Kathleen Purvis

208 pp., 30 illustrations, 17 recipes, 6 maps, append., index

ISBN 978-1-4696-4061-7, \$30.00 cloth

Publication date: May 7, 2018

For more information: <http://bit.ly/2sYtB4P>



**For a selection of publicity materials for media use, including a jacket image and promotional recipes, please go to: <http://bit.ly/2EXIrK9>**

Intrepid Kathleen Purvis traveled extensively throughout the South to create this first-ever guide to the region's burgeoning craft-liquor movement, capturing her journey in the creation of six original Liquor Trails. As fascinating as the craft itself are the distillers' experiences and backstories. Purvis chronicles them with verve and insight, bringing her knowledge of southern foodways and traditions to bear on the flourishing of the distiller's art. She shows how new entrepreneurs, part of the all-American food and drink renaissance, are positioning themselves to find both the inspiration and land ranging from West Virginia to Louisiana for their farm- or farm-ingredients-based distilleries. They are creating new and sought-after bourbons, whiskies, rums, gins, and much more. Their cordials are flavored with pumpkins, raspberries, peaches, and other local products; not long ago, a West Virginian's black walnut liqueur won the prize for the best nut cordial at the San Francisco World Spirits Competition.

[more]

**Contact Gina Mahalek for review copies/author interviews**

[919] 962-0581 | Email: [Gina\\_Mahalek@unc.edu](mailto:Gina_Mahalek@unc.edu)

## The University of North Carolina Press

Driven by legacy and passion, today's distillers are creating a new southern tradition—one that you can now explore with an inimitable writer. Each Liquor Trail covers one or several states and features particularly worthy distilleries that Purvis has personally selected. The trails also feature maps, a complete listing of distilleries in each territory, on-site photographs, and some dynamite drink recipes direct from the distillers.

Kathleen Purvis is an award-winning food writer, food editor for the *Charlotte Observer*, and the author of two cookbooks, *Bourbon* and *Pecans*.

###

**Promotional recipes are limited to the following with the credit line below:**

- *Smoked Mint Julep*, p. 45
- *Red Rover, Red Rover*, p. 75
- *The Serenade*, p. 77
- *A Southern Manhattan*, p. 126
- *Pitcher of Rum Punch*, p. 173

From *DISTILLING THE SOUTH: A GUIDE TO SOUTHERN CRAFT LIQUORS AND THE PEOPLE WHO MAKE THEM* by Kathleen Purvis. Copyright © 2018 by Kathleen Purvis. Used by permission of the University of North Carolina Press. [www.uncpress.org](http://www.uncpress.org)

**Please contact Gina Mahalek at (919) 962-0581 or [gina\\_mahalek@unc.edu](mailto:gina_mahalek@unc.edu) to request permission to use any additional recipes.**

Contact Gina Mahalek for review copies/author interviews

[919] 962-0581 | Email: [Gina\\_Mahalek@unc.edu](mailto:Gina_Mahalek@unc.edu)