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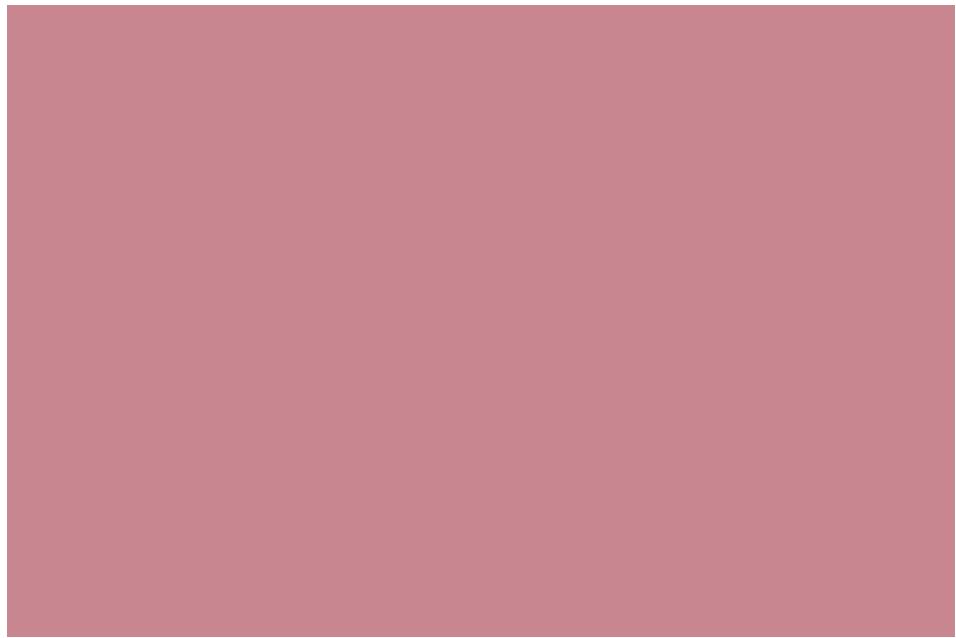
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Alcohol in the 1700s Atlantic World

Firstname Lastname

Fall Talks

Talk

Art Collecting of Emperors and Scholars in Ancient China

Presenter: Wang Tao Thursday, September 13, 6:30pm

\$10; \$5 My Mia members, free for members of the Asian Art Affinity Group

In Chinese history, there were two categories of collector who distinguished themselves through their collection of ancient bronzes: the emperor and the social elite, who were usually educated officials. This lecture will focus on a number of archaic bronzes that were once collected by Chinese emperors and prominent scholars. Wang Tao will aim to explore these significant objects from ancient China and their deep and rich social and cultural histories. He'll describe their evolution from everyday cooking and serving vessels to powerful symbols of divine omens for dynastic rulers, as well as how they played an important role in forming relationships among the social elites.

Wang Tao, PhD, is an archaeologist and art historian specializing in early Chinese art. He is the Pritzker Chair of Asian Art and Curator of Chinese Art at the Art Institute of Chicago.

Talk

Durades Dialogue

Presenters: Melvin Edwards with Kimberli Gant

Thursday, September 20, 6:30pm

\$10; \$5 My Mia members, free for members of the Contemporary Art Affinity Group

Melvin Edwards is a pioneer in the history of contemporary African American art and sculpture. Working primarily in welded steel, Edwards is perhaps best known for his "Lynch Fragments," an ongoing series of small-scale reliefs born of the social and political turmoil of the civil rights movement. For this event, Edwards will speak with curator Kimberli Gant about his lifelong engagement with the history of race, labor, and violence through his sculpture, as well as his

deep connection to Africa and the African diaspora since his first visit to the continent in the 1970s.

Born in Houston in 1937, Melvin Edwards attended college in Los Angeles, graduating with a BFA from the University of Southern California. In 1967, he moved to New York City, where he lives today, dividing his time between his studio in Plainfield, N.J., and residences, with studios, in Accord, N.Y., and Dakar, Senegal.

Kimberli Gant, PhD, is the McKinnon Curator of Modern & Contemporary Art at the Chrysler Museum in Norfolk, Va. She received her PhD in art history from the University of Texas Austin (2017), and holds both an MA and BA in art history from Columbia University (2009) and Pitzer College (2002).

Co-presented with Obsidian Arts

Talk

Don't Read This! Don't See This!

Censorship and the Creative Truth of Words and Art

Presenters: Dennis Michael Jon and Yasufumi Nakamori Thursday, September 27, 6:30pm
\$10; \$5 My Mia members, free for members of the Library Affinity Group

Censorship and the power of expression are relevant concepts in today's world and the "fake news" environment. Books and art are both connected to the ideals of intellectual freedom. As each has its own kind of beauty and sense of creative truth, they share a common connection to museums and their collections. During the 1920s and 30s in Germany, John Hartfield and other Dada artists published their anti-Nazi collages in *AIZ* (Textile Workers) magazine. After the seizure of power by Hitler the *AIZ* went into exile in Prague, and under editor-in-chief Franz Carl Weiskopf was renamed *Die Volks Illustriete* in 1936. Just before the Nazis invaded Czechoslovakia in 1939, the publication was moved to Paris, where it published at least four issues before its demise. Yasufumi Nakamori, curator and head of the Department of Photography and New Media, will talk about issues of this important publication, which he helped Mia's Library purchase.

Dennis Michael Jon, Mia's Senior Associate Curator in the Department of Prints and Drawings, will talk about the collaborative artists' book Ten Years of Uzbekistan (1994) by British artist Ken Campbell and Irish author David King, a work with a focus on political oppression, and Goya's Los Caprichos (1797/98), an example of self-repression by the artist (fearful for his life because of the work's content) as well as a satirical political treatise about the Spanish government and merchant class.



After the talk, audience members will gather in Mia's Library and Print and Drawing Study Room to see the works up close and talk further with the curators. Books from the Library's collection of "degenerate" artists and artists who have some connection to the theme of censorship or intellectual creative expression will be displayed for viewing on the Library's Reading Room tables. This event is held to coincide with Banned Books Week, which celebrates freedom to read and the free expression of ideas.

Essay 3

Subtitle goes here

Emily Beck and Nicole La Bouff

With Merovingian art the story of French styles as a distinct and influential element in the wider development of the art of Christian Europe begins. (Faure 1909, 54)

Baroque and Classicism



England, Europe, Posset pot, 1690, glazed ceramic
Bequest of Irene G. Steiner, Minneapolis Institute of Art Collection

Bibliography

Faure 1909

Faure, Élie. *Histoire de l'Art*. Vol. 1, *L'Art antique*. Paris: Gallimard, 1909

Recipes



Posset Cups & More



Examples



Posset Cups & More

Year	1735
Country	France
Medium	Wood, paint, plaster, gilt, marble, iron
Location	Minneapolis Institute of Art

The Luncheon on the Grass (*Le Déjeuner sur l'herbe*)—originally titled *Le Bain* (*The Bath*)—is a large oil on canvas painting by Édouard Manet created in 1862 and 1863. It depicts a female nude and a scantily dressed female bather on a picnic with two fully dressed men in a rural setting. Rejected by the Salon jury of 1863, Manet seized the opportunity to exhibit this and two other paintings in the 1863 *Salon des Refusés*¹ where the painting sparked public notoriety and controversy.² The piece is now in the Musée d'Orsay in Paris.³ A smaller, earlier version can be seen at the Courtauld Gallery, London.⁴

Notes

1. Catalogue des ouvrages de peinture, sculpture, gravure, lithographie et architecture : refusés par le Jury de 1863 et exposés, par décision de S.M. l'Empereur au salon annexe, palais des Champs-Elysées, le 15 mai 1863, Édouard Manet, *Le Bain*, no. 363, Bibliothèque nationale de France.
2. Boime, Albert (2007). *Art in an Age of Civil Struggle*. Los Angeles: The University of Chicago Press. p. 676. ISBN 978-0-226-06328-7.
3. Musée d'Orsay, *Le déjeuner sur l'herbe* (*Luncheon on the Grass*).
4. The Courtauld Gallery version.



Examples

Artist	Audrey Thayer
Year	2018
Dimensions	12 x 12 inches
Medium	Fruit juice plus vodka
Location	Distillery

The oldest and the most varied distilled spirit are known as rum. Rum is distilled from the extracts of the sugar cane plant or the by-product of sugar cane known as molasses. This is a test citation for Rum Book (Rum Reference).

Quote: This will be a wonderful quote right here from someone important.

Rum is an aged spirit which is usually aged in charred oak casks for a period of 30 years which is in cases of a few authentic brands but is usually aged for a period of 15 years and below. This is the link to a [wiki article on rum](#). Rum that is aged in charred oak casks get a golden to dark brown colour because of the oak casks. Rums which are aged in stainless steel tanks remain colourless.¹

TEQUILA SUNRISE RECIPE
Some instructions go right here.
- 2 ounces cachaca
- ¾ ounce simple syrup

- ½ lime, quartered

CHERRIE WATER: THE HISTORICAL RECIPE

Take of the best red Cherries two pounds stone them & bruise ym. Wth. a spoone, then put to them nine pints of of the best white wine four - ounces of Cinemon, three ounces of Nutmegg's bruised half a handfull of the topps of Rosemary, as much Of Balme, half a handfull of Sweet margerum - Shred y.r herbs & lett all infuse together twenty Four hour's, So Still itt In a glass Still, or Ordinary Stille Lett itt drop upon Sugar Candy or fine Sugar And a graine of Ambergreece with itt if you Like itt. [^6]

Subhead Right Here

Ad diceret democritum pri, volumus abhorreant sed at. Eum et ipsum dicant, regione consulatu vis eu. Jump to Caipirinha recipe.



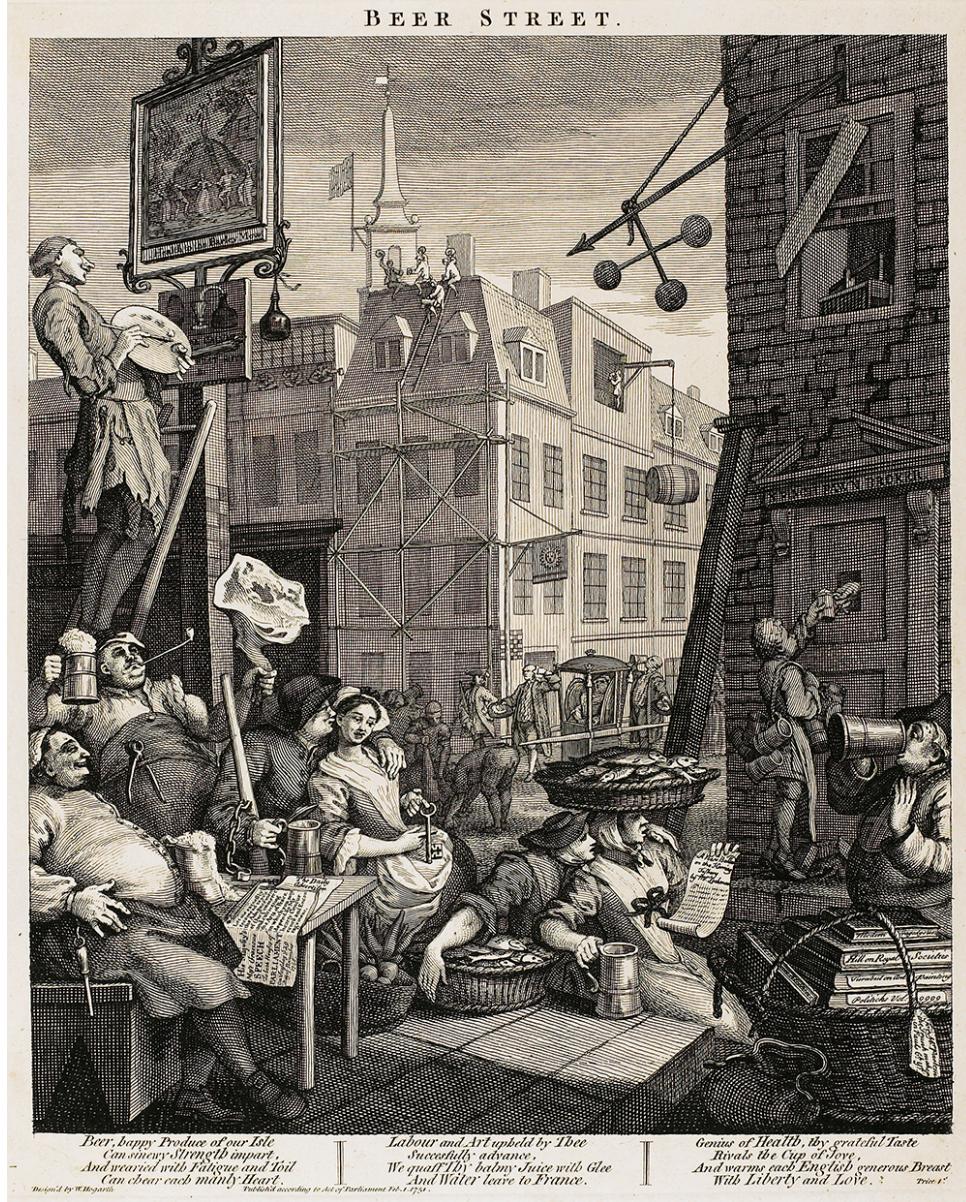
Germany, Miniature Pendant with The Deposition of the Cross, and Saint Roch and Saint Sebastian, 1550, gold, enamel, stones, boxwood

Gift of Tony, Lois and Ruth Blumka in memory of Victoria Blumka, Minneapolis Institute of Art



Germany, Miniature Pendant with The Deposition of the Cross, and Saint Roch and Saint Sebastian, 1550, gold, enamel, stones, boxwood

Gift of Tony, Lois and Ruth Blumka in memory of Victoria Blumka, Minneapolis Institute of Art



William Hogarth, Beer Street, 1750–51, etching and engraving

The Herschel V. Jones Fund, by exchange, Minneapolis Institute of Art



William Hogarth, *Gin Lane*, 1750–51, etching and engraving

The Herschel V. Jones Fund, by exchange, Minneapolis Institute of Art



England, Drug pot, 1750, ceramic, metal, delftware
Gift of Mr. and Mrs. George R. Steiner, Minneapolis Institute of Art



United States, Providence parlour, 1760–70, pine

The William Hood Dunwoody Fund, Minneapolis Institute of Art



England, Posset pot, 1715, glazed ceramic

Bequest of Irene G. Steiner, Minneapolis Institute of Art



Posset pot, 1710–20, tin-glazed earthenware
Gift of Mr. and Mrs. George R. Steiner, Minneapolis Institute of Art

Caipirinha

(Caipirissima with Rum or Caipiroska with Vodka)

- 2 ounces cachaça
- $\frac{3}{4}$ ounce simple syrup
- $\frac{1}{2}$ lime, quartered

1. Chill a rocks glass with cracked ice.
2. Muddle lime and simple syrup in a mixing glass.
3. Add cachaça and the ice into the mixing glass and shake well.
4. Pour the entire contents back into the rocks glass and serve.

Notes

1. This is the first endnote.

Bibliography

Rum Reference

This is the long version of the reference for the pop up.

Participants



Emily Beck is the Assistant Curator of the Wangensteen Historical Library of Biology and Medicine at the University of Minnesota. She received her PhD in the History of Medicine from the University of Minnesota where worked on the history of early modern Italian lay medical practice via manuscript medical recipe books. Her research, teaching, and outreach activities at the Wangensteen are broad, including histories of anatomy, scientific illustrations, recipes, and material culture.



Bentley Gillman is Head Distiller at Tattersall Distilling Company. He previously worked throughout the Twin Cities in the bar and restaurant industry but his true passion has always been researching and working with local and exotic ingredients, foraging throughout the woods of Minnesota and Wisconsin. He is a self-proclaimed fermentation junky and is the driver behind the production, research and development of the incredible spirits produced by Tattersall. Bentley earned degrees in Philosophy and Religious Studies at the University of Minnesota. Bentley is originally from Wisconsin and currently resides in Minneapolis with his partner and their daughter.

Jon Kreidler is Co-Founder and Chief Officer at Tattersall Distilling Company. He spent the first fifteen years in Chicago and Minneapolis working in finance, analyzing and investing in businesses at hedge fund and executing mergers and acquisitions at a local investment bank.

Jon received an MBA with distinction from the University of Chicago Booth School of Business with a focus on Finance and Entrepreneurial Studies. Jon is originally from the Twin Cities and resides in the Western metro with his wife and two children.



Nicole LaBouff is Associate Curator of Textiles at the Minneapolis Institute of Art and worked previously in the Department of Costume and Textiles at the Los Angeles County Museum of Art. She received her PhD in History from the University of California, Irvine. Her research deals with the intersection of science and women's domestic work in early modern Europe, with interests spanning needlework, botany, and distilling.

Dan Oskey is Co-Founder and Chief Operator at Tattersall Distilling Company. Dan spent his

career prior to Tattersall throughout the service industry on the East Coast and throughout the Twin Cities. Dan has been named the Top Bartender in the state multiple times throughout his career, having previously worked for the Blue Plate Company, The Strip Club Meat & Fish and Hola Arepa to name a few. Dan is also one of the founding members of Joia Sodas & Spirits, as well as Easy & Oskey Bitters. Dan is a graduate of the University of Wisconsin, Madison and is originally from the Twin Cities.

Alex Bortolot Content Strategist, Minneapolis Institute of Art

Diane Richard Editor, Minneapolis Institute of Art

Ana Taylor Photographer, Minneapolis Institute of Art

Kris Thayer Senior Designer, Minneapolis Institute of Art

Bibliography

Summary

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About the Minneapolis Institute of Art

Established in 1883, the Minneapolis Institute of Art, or Mia, is committed to enriching the community by collecting, preserving, and making accessible outstanding works of art from the world's diverse cultures. Mia's permanent collection holds more than 89,000 objects. The collection includes world-famous works that embody the highest levels of artistic achievement, spanning about 20,000 years and representing the world's diverse cultures across six continents. The museum has seven curatorial areas: Arts of Africa & the Americas; Contemporary Art; Decorative Arts, Textiles & Sculpture; Asian Art; Paintings; Photography and New Media; and Prints and Drawings. Mia is one of the largest arts educators in Minnesota. More than a half-million people visit the museum each year, and a hundred thousand more are reached through the museum's Art Adventure program for elementary schoolchildren. The museum's free general admission policy, public programs, classes for children and adults, and award-winning interactive media programs have helped to broaden and deepen this museum's roots in the communities it serves.

About the Wangensteen Historical Library of Biology & Medicine

Located on the University of Minnesota, Twin Cities campus, the Wangensteen Historical Library holds more than 72,000 volumes of rare books, journals and manuscripts and over 8,000 artifacts in diverse medical and biological subject areas that span half a millennium, from 1430 to 1930. The collection's strengths focus on the historical development of health (nursing, pharmacy, public health and medicine) and biological science disciplines (human anatomy, physiology and microbiology), their clinical and research aspects, home healthcare, and the development of the professions, medical concepts and practice. Another focus of the collection is on natural history, covering topics such as botany, mycology, and zoology. The library contains printed materials in many languages, as well as manuscript materials. Particular concentrations include surgery, obstetrics, pharmacy, gynecology, pediatrics, cardiology, infectious disease, New World exploration, cataloguing the natural world and animal identification. The library supports the research of University faculty and students, local and international scholars, and

community at large.

About Tattersall Distilling

Tattersall Distilling is an award-winning distillery and cocktail room based in Northeast Minneapolis in the Historic Thorp Building — a warehouse that was once a top-secret manufacturing location for the Norden bombsight in World War II. Its extensive portfolio of over 30 all-natural spirits and liqueurs are always made from the best ingredients available. The cocktail room serves cocktails made exclusively with Tattersall spirits and fresh, house-made bitters, syrups, tonics, tinctures and shrubs. As a result, Tattersall has earned national and international recognition with top honors from the San Francisco World Spirits Competition, American Craft Spirits Association and American Distilling Institute for its spirits. From sourcing ingredients locally to implementing a comprehensive organics program, Tattersall is dedicated to cutting its carbon footprint. The distillery sources the majority of its grains from a sixth generation farmer just 50 miles north of its front door. Plus, spent grains are used as hog and cattle feed at a farm in the same town. Tattersall is proud to partner with Hennepin County and the City of Minneapolis to continue to reduce its waste with a comprehensive organics program throughout the distillery and cocktail room. You can find Tattersall products at bars, restaurants and liquor stores in 23 states across the country.

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