This lecture will explore the development of beer culture in Revolutionary America throughout the 18th century and working into the 19th century. Focusing on beer brewed for George Washington and Thomas Jefferson at their respective estates, this presentation will demonstrate how beer production was rare in the early colonies. However, the Founding Fathers developed a pallet for it. Rupp will explain how these beers were produced, and he will demonstrate how he recreated these ales as a part of Avery Brewing Company’s Ales of Antiquity. This talk will also aim to celebrate the true brewers in early America. When discussing beer production at Monticello, Rupp will dive into the rich (and at times bleak) history of the enslaved peoples who became notable brewers. In addition, this lecture will discuss how English traditions deeply influenced American beer culture. The India Pale Ale becomes a popular style amongst the British Colonies. This lecture will discuss what the beer truly was, how it was made, and why it has become the most popular beer style in the modern United States.

Note: due to location of this talk, attendees must be 21 or over

This lecture is co-sponsored by the Department of Anthropology, the School of Languages and Cultures, the College of Liberal Arts, the Department of Food Science and College of Agriculture, and Lafayette Brewing Company.