

Dr. Patrick E. McGovern is the Scientific Director of the Biomolecular Archaeology Laboratory for Cuisine, Fermented Beverages, and Health at the University of Pennsylvania Museum in Philadelphia, where he is also an Adjunct Professor of Anthropology. In the popular imagination, he is known as the “Indiana Jones of Ancient Ales, Wines, and Extreme Beverages.”

Over the past two decades, he has pioneered the exciting interdisciplinary field of Biomolecular Archaeology which is yielding whole new chapters concerning our human ancestry, medical practice, and of course what our ancient ancestors were eating and drinking. His laboratory discovered the earliest chemically attested alcoholic beverage in the world (ca. 7000 B.C. from China), the earliest grape wine (ca. 5400 B.C.) and barley beer (ca. 3500 B.C.) from the Middle East, and some of the earliest chocolate from the Americas (ca. 1400 B.C.). These findings have resulted in 15 international stories, and widespread public and scholarly exposure and acclaim.

He took his scientific study of ancient alcoholic beverages one step further by re-creating them, both to learn more about how ancient humans accomplished what they did and to bring the past alive. The highly productive collaboration with Dogfish Head Brewery led to the commercial version of Midas Touch, its most awarded brew in major tasting competitions, Chateau Jiahu (based on the earliest alcoholic beverage from China), and Theobroma (an interpretation of the ancient cacao beverage and named after the tree).

He is well known for his book on *Ancient Wine: The Search for the Origins of Viniculture* (Princeton University, 2003/2006). A new book, *Uncorking the Past: The Quest for Wine, Beer, and Other Alcoholic Beverages* (Berkeley: University of California) recently appeared.

In addition to over 100 periodical articles, McGovern has also written or edited another 8 books, including *The Origins and Ancient History of Wine* (Gordon and Breach, 1996), *Organic Contents of Ancient Vessels* (MASCA, 1990), *Cross-Craft and Cross-Cultural Interactions in Ceramics* (American Ceramic Society, 1989), and *Late Bronze Palestinian Pendants: Innovation in a Cosmopolitan Age* (Sheffield, 1985). In 2000, his book on the *Foreign Relations of the “Hyksos,”* a scientific study of Middle Bronze pottery in the Eastern Mediterranean, was published by Archaeopress.

As a Consulting Scholar in the Near East Section of the Museum, he has also directed the Baq`ah Valley (Jordan) Project over the past 25 years (described in a University Museum monograph, *The Late Bronze and Early Iron Ages of Central Transjordan*, 1986), and been involved with many other excavations throughout the Middle East as a pottery and stratigraphic consultant. A detailed study of the New Kingdom Egyptian garrison at Beth Shan, an older Museum excavation, also appeared in 1994 in the Museum Monograph series, entitled *The Late Bronze Egyptian Garrison at Beth Shan*.

As an Adjunct Professor in the Anthropology Dept. at Penn, he has taught courses on Molecular Archaeology and Archaeological Ceramics.

Turn ons: Fermentation of the wort and brain, leading to shamanistic consciousness.

Turn offs: 3-methyl-2-butene-1-thiol (MBT or skunked beer) and trichloroanisole (TCA or corked wine)

Signature catch phrase: Drink no fermented beverage before its time.