

The Savoy Cocktail

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The PDT Cocktail Book - Jim Meehan 2011

Reveals all of the cocktail recipes available at the famous PDT bar as well as behind-the-scenes secrets on bar design, food, and techniques.

The NoMad Cocktail Book - Leo Robitschek 2019-10-22

JAMES BEARD AWARD WINNER • An illustrated collection of nearly 300 cocktail recipes from the award-winning NoMad Bar, with locations in New York, Los Angeles, and Las Vegas. Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 brand-new recipes (for a total of more than 300 recipes), a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations (for a total of more than 80 color and black-and-white illustrations). Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

Cafe Royal Cocktail Book - Frederick Carter 2008-05-01

Originally published in 1937 by the United Kingdom Bartenders Guild, Cafe Royal Cocktail Book compiled by William J Tarling offers a rare glimpse into the wide array of drinks offered in London bars between the two world wars. Tarling, head bartender at the Cafe Royal during had two goals. He wanted to extend this resource to consumers. He also wanted to raise funds for the United Kingdom Bartenders Guild Sickness Fund and the Cafe Royal Sports Club Fund. Thus, he drew from the recipes previously compiled for Approved Cocktails, and added more of his own. He also collected many more original recipes from his contemporaries. The result was an outstanding and timely book. It did more than gather recipes, it captured a boom time in the history of cocktails, glass by glass. Sadly, there was only one printing and it became an unobtainable rarity, locking away a time capsule of drinks and knowledge. Reproduced in collaboration with the UKBG, Exposition Universelle des Vins et Spiritueux, and Mixellany Limited, this facsimile edition unlocks that knowledge for a new generation of consumers and bartenders around the world. Within these pages are some of the earliest known recipes for drinks made with tequila and vodka as well as memorable concoctions made with absinthe and other recently revived ingredients—an essential addition to every cocktail book library.

Death & Co - David Kaplan 2014-10-07

The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

Classic Cocktails - Salvatore Calabrese 2006-04

In a stylishly dressed bar-top guide, filled with glorious color photographs, renowned bartender Salvatore Calabrese introduces a definitive list of 110 cocktails you're sure to want to make, complete with recipes and stories behind each. Anecdotes and images recall classic cocktail eras from the Prohibition speakeasy to the wartime lounge. 192 (all in color) pp.

The Waldorf Astoria Bar Book - Frank Caiafa 2016-05-17

Essential for the home bar cocktail enthusiast and the professional bartender alike “The textbook for a new generation.” —Jeffrey Morgenthaler, author of The Bar Book “A true classic in its own right . . . that will be used as a reference for the next 100 years and more.” —Gaz Regan, author of The Joy of Mixology 2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL & BARTENDING BOOK Frank Caiafa—bar manager of the legendary Peacock Alley bar in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world's greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink's history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world's most iconic hotels, and Peacock Alley its most iconic bar. Whether you're a novice who's never adventured beyond a gin and tonic or an expert looking to expand your repertoire, The Waldorf Astoria Bar Book is the only cocktail guide you need on your shelf.

Recipes for Mixed Drinks - Hugo Ensslin 2020-07-07

Recipes for Mixed Drinks is a book written by Hugo Ensslin, a book that would become known for being the last major cocktail guide published before Prohibition. It is also known for featuring cocktails for the first time in print, like the Aviation as well as new ingredients of the day like grenadine, applejack and triple sec. Ensslin is considered a major influencer of Harry Craddock and Patrick Gavin Duffy.

The Savoy Cocktail Book - Harry Craddock 2015-12-16

This 1930 classic contains hundreds of recipes for ... Cocktails Prepared Cocktails for Bottling Non-Alcoholic Cocktails Cocktails Suitable for a Prohibition Country Sours Toddies Flips Egg Noggs Collins Slings Shrubs Sangarees Highballs Fizzes Coolers Riskeyes Daisies Fixes Juleps Smashes Cobblers Frappé Punch Prepared Punch for Bottling Cups The Lucky Hour of Great Wines The Wines of Bordeaux Champagne Burgundy Hocks (Rhine Wines), Steiweins & Moselles Port Sherry *The Official Downton Abbey Cocktail Book* - Downton Abbey 2019-09-17 Raise a glass to the elegant past with this collection of drinks recipes inspired by the beloved historical drama. Cocktails were introduced in the drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served, and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attaché, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time. The book also includes tips, historical trivia, and over forty color photographs featuring cocktails and cast members.

The Joy of Mixology, Revised and Updated Edition - Gary Regan

2018-08-28

A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (Imbibe), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes—including smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, *The Joy of Mixology, Revised and Updated Edition* is the original drinks book for both professionals and amateurs alike.

Cocktails - Robert Vermeire 2015-06-25

2015 Reprint of 1922 Edition. Full Facsimile of the original edition. Not reproduced with Optical Recognition Software. Vermeire was a London barman in the 1920s and his recipe book has stood the test of time. He includes the original recipe for the Sidecar, among other drinks that offer a snapshot of the times. The author catalogs the inventors of the drinks, preserving this historical information for posterity.

The Essential Cocktail Book - Editors of PUNCH 2017-09-05

An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, *The Essential Cocktail Book* answers all of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic.

Drinking French - David Lebovitz 2020-03-03

TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD FINALIST • The New York Times bestselling author of *My Paris Kitchen* serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more. Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in *Drinking French*. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

The New Craft of the Cocktail - Dale DeGroff 2020-09-22

The renowned cocktail bible, fully revised and updated by the legendary bartender who set off the cocktail craze—featuring over 100 brand-new recipes, all-new photography, and an up-to-date history of the cocktail. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION *The Craft of the Cocktail* was the first real cookbook for cocktails when it first published in 2002, and it has had a remarkable influence on bartending. With this new edition, the original gets a delicious update, bringing expertise from Dale DeGroff, the father of craft cocktails, to the modern bar for a new generation of cocktail enthusiasts. The beloved histories, culture, tips, and tricks are back but all are newly revised, and DeGroff's favorite liquor recommendations are included so you know which gin or bourbon will mix just right.

Harry's ABC of Mixing Cocktails - Harry MacElhone 2017-04-25

2017 Reprint of Undated Edition from the 1920's. Originating from a legendary haunt of the rich and famous who have passed through the French capital, this collection provides cocktail recipes that served a clientele that included Ernest Hemingway, Marlene Dietrich, Jean-Paul Sartre, Noel Coward and Quentin Tarantino. Featuring the vintage mixtures that were created there, such as the White Lady, the Sidecar, and the Blue Lagoon, this compact edition includes over 300 drink suggestions. Publisher's Note: This Edition reprints only the actual

recipes from the Dean and Son Edition of circa 1920. Preliminary material, advertising, illustrations and information regarding the operation of a bar are not included. Only the 300 plus recipes are reprinted in their entirety. The recipes have been reformatted to correct broken type and other defects in the text. No liberties have been taken with the actual recipes, which are reproduced in their entirety.

Regarding Cocktails - Sasha Petraske 2016-10-31

Regarding Cocktails is the only book from the late Sasha Petraske, the legendary bartender who changed cocktail culture with his speakeasy-style bar Milk & Honey. Here are 85 cocktail recipes from his repertoire—the beloved classics and modern variations—with stories from the bartenders he personally trained. Ingredients, measurements, and preparations are beautifully illustrated so that readers can make professional cocktails at home. Sasha's advice for keeping the home bar, as well as his musings, are collected here to inspire a new generation of bartenders and cocktail enthusiasts.

Cocktail Codex - Alex Day 2018-10-30

From the authors of the bestselling and genre-defining cocktail book *Death & Co*, *Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar *Death & Co*. In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for *Cocktail Codex* "Learn the template, and any cocktail you can think of is within reach."—*Food & Wine* "Too bad all college textbooks weren't this much fun."—*Garden & Gun* "A must for amateur and pro mixologists alike."—*Chicago Tribune* "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, *Cocktail Codex* is packed with actual knowledge you can use in the real world. Please, please, can *Cinema Codex* be next?"—Steven Soderbergh, filmmaker

Savoy Cocktail Book - Harry Craddock 2018-10-17

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickeys, juleps, punches, and other refreshments.

Famous New Orleans Drinks and how to Mix 'em - Stanley Clisby Arthur 1937

The Deans of Drink - Jared McDaniel Brown 2013-01

Did you know that 2013 is the 80th anniversary of Harry Johnson's death in 1933? Did you know that 2013 is the 50th anniversary of Harry Craddock's death in 1963? Well, now you do. To properly celebrate the lives and the body of work that the two Harrys left as their legacy, cocktail detectives Miler and Brown present the amazing lives and turbulent lives that surround bar legends Harry John and Harry Craddock. Seen in a whole new light, the authors present the never-before-disclosed stories of both men and some of the people that affected their lives and shared their experiences. Tribute and recipes created in their honour by some of the world's finest mixologists plus walking tours of Craddock's and Johnson's New York and London haunts complete this anniversary experience. Why a book about Johnson and Craddock? Why are these guys so important? Both of these gentlemen lived and worked in uncertain times. Their personal and professional existences were sculpted by extreme, world-changing events and the public attitudes that arose because of them. Johnson wrote, in 1888, the expanded edition of his *Bartenders' Manual* the first cocktail book that documented both a Martini and a Marguerite recipe. His volume was also the first to provide a detailed plan for opening, staffing, and operating a bar, one that is as viable today as it was over 125 years ago. His career was shaped and flourished just as state liquor laws and

suffragettes pushed the USA toward temperance and prohibition. His personal life was marked by Americans' anti-German prejudices during the First World War. Yet he provided the industry with all the wisdom he gained from decades of experience dedicating himself to "running a good place." Craddock turned London on its cocktail ears when he took his post as head bartender in 1923 at the Savoy Hotel's American Bar. Compiler of the famed Savoy Cocktail Book, Craddock chronicled what was served to royalty, film stars, theatrical and literary greats, politicians, and captains of industry at this A-lister establishment. As one of the founders of the United Kingdom Bartenders Guild, forerunner to the International Bartenders Association, Craddock helped establish standards for service and drinks-making that elevated the profession. With *The Deans of Drink: The Amazing Lives & Turbulent Times of Bar Legends Harry Johnson & Harry Craddock as Seen in a New Light*, Miller and Brown set the record straight, quashing a number of long-held myths about these men and contributing another body of knowledge to the deeply fascinating history of the bartending profession—the men and women who oiled the wheels of politics, society, and civilization in general.

Barflies and Cocktails - Harry MacElhone 2008

The Cocktail Dictionary - Henry Jeffreys 2020-09-03

An A-Z compendium of every cocktail recipe that you need to know. Navigate the bewildering world of cocktails with this elegant A to Z guide to every recipe that you need to know. Complete with insightful introductions on the fascinating stories behind each drink, *The Cocktail Dictionary* is the discerning drinker's guide to the art of sipping. Covering everything from the Old Fashioned, Martini, Margarita and Daiquiri to key cocktail techniques such as muddling, shaking, stirring and the perfect ice. Includes 100+ drinks recipes for you to try, as well as stunning illustrations throughout the book.

Apothecary Cocktails - Warren Bobrow 2013-10-15

At the turn of the century, pharmacies in Europe and America prepared homemade tinctures, bitters, and herbal remedies mixed with alcohol for curative benefit for everything from poor digestion to the common cold. Today, trendy urban bars such as Apothke in New York, Apo Bar & Lounge in Philadelphia, and 1022 South in Tacoma, as well as "vintage" and "homegrown" cocktail aficionados, find inspiration in apothecary cocktails of old. Now you can too! *Apothecary Cocktails* features 75 traditional and newly created recipes for medicinally-themed cocktails. Learn the history of the top ten apothecary liqueurs, bitters, and tonics that are enjoying resurgence at trendy bars and restaurants, including Peychaud's Bitters, Chartreuse, and Vermouth. Find out how healing herbs, flowers, and spices are being given center stage in cocktail recipes and traditional apothecary recipes and ingredients are being resurrected for taste and the faint promise of a cure. Once you've mastered the history, you can try your hand at reviving your favorites: restoratives, sedatives and toddys, digestifs, and more. Whether you're interested in the history, the recipes, or both, you'll love flipping through this beautifully presented book that delves into the world of apothecary cocktails.

The Craft of the Cocktail - Dale DeGroff 2010-07-14

The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar.

The Savoy Cocktail Book - Harry Craddock 2018-10-17

Everything you ever need to know about choosing and mixing drinks is

right here in this rare and highly collectible volume. Written by a legendary mixologist, it's the ultimate bartender's book, bursting with 750 recipes. Consisting mostly of cocktails, it comprises nonalcoholic drinks as well as sours, toddies, flips, egg nogs, slings, fizzes, coolers, rickeys, juleps, punches, and a myriad of other delectable refreshments. Extensive coverage of wines introduces the products of Bordeaux, Burgundy, and Champagne, as well as Rhine wines, port, and sherry. This special edition is richly illustrated with unique color images from the original 1930 publication — dozens of period drawings that imbue the book with a lively Jazz Age spirit. A splendid gift for bartenders and housewarming parties, it's also a fine and comprehensive addition to home bars and libraries.

The Savoy Cocktail Book - 1976

Vintage Spirits and Forgotten Cocktails - Ted Haigh 2009-10-01

In this expanded and updated edition of *Forgotten Cocktails and Vintage Spirits*, historian, expert, and drink aficionado Dr. Cocktail adds another 20 fine recipes to his hand-picked collection of 80 rare-and-worth-rediscovered drink recipes, shares revelations about the latest cocktail trends, provides new resources for uncommon ingredients, and profiles of many of the cocktail world's movers and shakers. Historic facts, expanded anecdotes, and full-color vintage images from extremely uncommon sources round out this must-have volume. For anyone who enjoys an icy drink and an unforgettable tale.

The Secret Life of the Savoy - Olivia Williams 2021-06-01

The captivating story of the famed Savoy Hotel's founders, told through three generations—and one hundred years—of glamour and high society. For the gondoliers-themed birthday dinner, the hotel obligingly flooded the courtyard to conjure the Grand Canal of Venice. Dinner was served on a silk-lined floating gondola, real swans were swimming in the water, and as a final flourish, a baby elephant borrowed from London Zoo pulled a five-foot high birthday cake. In three generations, the D'Oyly Carte family and London's Savoy Hotel pioneered the idea of the luxury hotel and the modern theater, propelled Gilbert and Sullivan to lasting stardom, made Oscar Wilde a transatlantic celebrity, inspired a P. G. Wodehouse series, and popularized early jazz, electric lights, and Art Deco. Following the history of the iconic Savoy Hotel through three generations of the D'Oyly Carte family, *The Secret Life of the Savoy* brings to life the extraordinary cultural legacy of the most famous hotel in the world.

The Savoy Cocktail Book ... - Harry Craddock 1930

The Alchemist Cocktail Book - The Alchemist 2021-05-06

100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, *The Alchemist*. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, *The Alchemist Cocktail Book* truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrone Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

The Art of Vintage Cocktails - Stephanie Rosenbaum 2014-01-07

This witty, delightfully-illustrated mini tome celebrates the history and lore of libations along with recipes for 50 classic cocktails from the 20s, 30s, and 40s with a splash of the contemporary and a twist of wry humor. *The Art of Vintage Cocktails* features 50 recipes for classic cocktails, accompanied by the history and lore of the drink. Each libation is paired with a humorous illustration by artist Danielle Kroll, who puts a witty, sophisticated twist on the drink's name. This charming, small-format volume celebrates drinks from the 1920s, '30s, and '40s with a splash of the contemporary and a twist of wry humor, making it the perfect gift for home bartenders, history aficionados, and hosts and hostesses.

Straub's Manual of Mixed Drinks - Jacques Straub 1913

Savoy Cocktail Book - Savoy Hotel (London, England) 2014-08-26

Originally published by Constable in 1930, the *Savoy Cocktail Book* features 750 of the Savoy's most popular recipes. It is a fascinating record of the cocktails that set London alight at the time - and which are just as popular today. Taking you from Slings to Smashes, Fizzes to Flips, and featuring art deco illustrations, this book is the perfect gift for any

budding mixologist or fan of 1930s-style decadence and sophistication. Updated with a new introduction and recipes from The Savoy.

The Flowing Bowl - William Schmidt 2017-12-04

Excerpt from *The Flowing Bowl: When and What to Drink Repeatedly* the desire has been expressed to me as to where to obtain satisfactory and reliable information how to prepare such delicious mixtures. A great number of men received such information from me, as far as a few minutes' conversation could teach anybody. The oftener, however, such questions were repeated, the more established became within me the conviction that there was among the public a general desire for a book containing all advices of such a kind. The result of this conviction is this book, that hereby is handed over to the public. About the Publisher Forgotten Books publishes hundreds of thousands of rare and classic books. Find more at www.forgottenbooks.com This book is a reproduction of an important historical work. Forgotten Books uses state-of-the-art technology to digitally reconstruct the work, preserving the original format whilst repairing imperfections present in the aged copy. In rare cases, an imperfection in the original, such as a blemish or missing page, may be replicated in our edition. We do, however, repair the vast majority of imperfections successfully; any imperfections that remain are intentionally left to preserve the state of such historical works.

Imbibe! Updated and Revised Edition - David Wondrich 2015-04-07

An informative, anecdotal history of classic American cocktails pays tribute to Jerry Thomas, the father of the American bar, in a study that includes a host of mixology lore, legends, trivia, and more than one hundred recipes for punches, cocktails, sours, fizzes, toddies, slings, and other drinks.

The Imbible - Micah LeMon 2017-10-10

Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. Mixology, he came to understand, is based on principles that are indispensable but not widely known. In *The Imbible*, LeMon shares the knowledge he has gained over two decades, so that even beginning bartenders can execute classic cocktails—and riff on those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink—spirit, sweet, and sour or bitter—and explains the role each plays in bringing balance to a beverage. Choosing two archetypes—the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, *The Imbible* also provides a thorough overview of the bartender's essential tools and techniques and includes recipes for over forty drinks—from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon's book opens the door to endless variations without losing sight of the true goal—to make a delicious cocktail.

The Savoy Cocktail Book - Harry Craddock 2021-11-11

VALUE EDITION. 2021 Reprint of 1930 Edition. Fully illustrated. We reprint in black and white illustrationS the original 1930 edition which was printed in color. This edition is our VALUE EDITION. Also available from Martino Fine Books is the entire edition printed in full color in both hardcover [ISBN 9781614278375] and paperback [978-1614274308]. Exact facsimile of the original edition, not reproduced with Optical Recognition Software. Harry Craddock was a United States citizen who left during Prohibition and joined the American Bar at the Savoy Hotel, London, in 1920. Craddock was one of the most famous cocktail barmen of the 1920s and 1930s. Craddock's "The Savoy Cocktail Book" was published in 1930, and is still in print today. Craddock invented a number of classic cocktails, including the famous Corpse Reviver #2 and possibly including the White Lady, and popularised the Dry Martini. Lavishly illustrated with all illustrations reproduced in color.

The Cocktail Chronicles - Paul Clarke 2015-06-01

Not every revolution requires an insurrection, and not every renaissance begins in salons, galleries or cloistered chambers. The cocktail seemed an unlikely candidate to start either a revolution or a renaissance, but somehow over the past decade, it has managed to become the center of both. Today the cocktail is celebrated at week-long conferences and festivals that draw thousands. Taking cues from a wider culinary movement that's been building steam for decades, craft-cocktail bars (and the bartenders and writers who inhabit them) are digging in the depths of the drink's rich history and apply these fresh-taught lessons to

new drinks, appropriating techniques and skills acquired everywhere from centuries-old handbooks. However, as fascinating as today's artisan-driven or tech-savvy craft-cocktail bars can be, there's also a need for cocktail comfort food for exciting drinks that have the benefit of being delicious, and that can be easily prepared by non-professionals. From Paul Clarke, the 2014 Best Cocktail & Spirits Writer and founder of the groundbreaking spirits blog, *The Cocktail Chronicles*, comes an approachable guide to the cocktail renaissance thus far and as the name implies a chronicle of the cocktails that have come along the way. *The Cocktail Chronicles* is not a lab manual for taking the cocktail experience to a molecular level; nor is it an historical monograph tracing the details of our forebears as they developed and mixed the drinks we enjoy today. Instead, *The Cocktail Chronicles* is a collection of approachable, and easily replicable drinks that all share the same thing: a common deliciousness and a role -- both big and small -- in the ongoing and thriving cocktail renaissance. This collection of expertly curated recipes represent a photo album of sorts snapshots of people encountered over the years, with some close friends and family members depicted alongside a few dimly remembered strangers. *The Cocktail Chronicles* believes cocktails should be fun: it doesn't demand the purchase of a new product for every recipe or require hours spent preparing a single ingredient -- that is a sure way to suck the joy right out of it. Life is complicated a good drink doesn't have to be. To that end, *The Cocktail Chronicles* has you covered."

Liquid Intelligence: The Art and Science of the Perfect Cocktail - Dave Arnold 2014-11-10

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With *Liquid Intelligence*, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, *Liquid Intelligence* begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. *Liquid Intelligence* is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard—one that no bartender or drink enthusiast should be without.

The 12 Bottle Bar - David Solmonson 2014-07-29

Savvy cocktail tips, recipes and anecdotes that will "give your local molecular mixologist a run for his money"—all with just 12 bottles (Publishers Weekly). It's a system, a tool kit, a recipe book. Beginning with one irresistible idea—a complete home bar of just 12 key bottles—here's how to make more than 200 classic and unique mixed drinks, including sours, slings, toddies, and highballs, plus the perfect Martini, the perfect Manhattan, and the perfect Mint Julep. It's a surprising guide—tequila didn't make the cut, and neither did bourbon, but genever did. And it's a literate guide—describing with great liveliness everything from the importance of vermouth and bitters (the "salt and pepper" of mixology) to the story of a punch bowl so big it was stirred by a boy in a rowboat.