

## Gone With The Gin Cocktails With A Hollywood Twist

An elegant collection of over 100 recipes inspired by the Magic City. Famous for its tropical climate and vibrant nightlife, Miami has been a go-to destination since the railroad could deliver travelers there from all over the United States. Today, the Magic City has become an international beacon for art enthusiasts, fashionistas, foodies, and nightlife aficionados, making for one of the country's most dynamic cocktail scenes. Miami Cocktails takes you inside the city's best bars and introduces you to bartenders and mixologists conjuring up drinks that reflect the myriad influences shaping the city today. Featuring over 100 recipes that honor and reinvent classics and make the best of all the fresh, year-round local produce, this book is the ideal cocktail enthusiast's guide to drinking like a local, whether you're making a trip to Miami or staying at home and simply wishing you were there.

SEOUL Magazine is a travel and culture monthly designed to help both expats and tourists get the most of their stay in the city, whether they're in for only a few days or dedicated lifers who are always in search of new places, facts and interesting events. Featuring in-depth reporting on how to enjoy the city, foreigners' perspectives on life as an expat in Korea and more, SEOUL is an eclectic publication that has something for everyone, whether you're looking for an interesting read or a simple source of information.

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Quirk's popular Field Guide series has taught readers how to identify stains, gestures, fruits and vegetables, meats, and even power tools. Now it's time to kick back and relax with Field Guide to Cocktails. Here are recipes for more than 200 libations, from tried-and-true classics like the Tom Collins and the Fuzzy Navel to contemporary favorites like the Caipirinha and the A ojo Highball. In addition to recipes and suggested food pairings (try extra-sharp cheddar cheese with that Gin and Tonic!), you'll also learn the fascinating histories of your favorite cocktails (the Bellini, for instance, was created at the legendary Harry's Bar in Venice). Of course, no field guide would be complete without photographs this one has more than 200 gorgeous full-color images. So whether you're trying to identify a trendy new drink or planning a cocktail party, Field Guide to Cocktails is the only mixology book you'll ever need. Drink up!

World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning



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Daiquiri Dock: Cocktails with a Nursery Rhyme Twist—the ultimate gift for new parents everywhere. Featuring 20 classic nursery rhymes with a decidedly grown-up twist, it's time to lose the rattle, pick up a shaker, and throw yourself an extremely quiet party. Especially if you've finally gotten the baby to sleep, which is always worth toasting to. Drinks include: —Eeny, Martini, Miny, Mo —Jack and Coke (and Jill) —Ring Around the Rosé —Old MacDonald Had a Flask —Baa, Baa, Black Russian —and more!

"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"--

Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its

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ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, *Bitters* has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, *Bitters* is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

*Texas Cocktails*, 2nd Edition, is an expanded and updated collection of over 100 recipes inspired by the Lone Star State. From big city lounges to dusty roadside dives, delve into the Texas drinks scene with this newly expanded and updated edition of the best-selling *Texas Cocktails*, 2nd Edition. With over 100 recipes and dozens of profiles of

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bartenders, drink like a Texan, whether you're just visiting or entertaining at home. Locals and tourists alike will discover new watering holes that are sure to satisfy tastes as varied as Texas is large. Far more than just a recipe book, *Texas Cocktails, 2nd Edition* features signature creations by the best mixologists from Houston to El Paso, and everywhere in between. Within the gorgeous, die-cut covers, you'll find:

- More than 100 essential and exciting cocktail recipes
- New variations of the classic Margarita and Harvey Wallbanger
- Interviews with the state's trendsetting bartenders and mixologists
- Bartending tips and techniques from the experts
- Profiles of Texas distilleries and their featured spirits
- Food and drink hotspots across the state
- And much more!

Mix up your own Lone Star libations with this perfect guide to the art of craft cocktails! Nico Martini is the co-founder of Bar Draught, mobile draught cocktail solutions, is the founder of Hypeworthy, a digital marketing and branding agency, and is a former lecturer at the University of Texas at Dallas. He has taught for the USBG, Bar Institute NYC and Bar Institute Portland. You've no doubt heard seen his TED Talk on the evolution of cocktails called "Beyond the Vodka Tonic" and now he's a "Best Selling Author" with the Spring 2018 release of his book *Texas Cocktails* published by Cider Mill Press. He's been participating in San Antonio Cocktail Conference since 2014 and yes, Martini is actually his last name...

A Spirited Look at Drinking in Pop Culture Booze-fueled entertainment: Sci-fi and fantasy worlds are full of characters who know that sometimes magic happens at the

bar. Drink Like a Geek is a look at iconic drinks and the roles they play in our favorite movies, shows, books, and comics. It's also a toast to the geeks, nerds, and gamers who keep this culture alive. Flights of fantasy: Drink Like a Geek is a fan encyclopedia and cocktail book. Because audience participation is strongly encouraged, dozens of recipes for otherworldly cocktails, brews, and booze are included. A gift they'll love: If you're looking for geek gifts, Drink Like a Geek raises the bar. Homebrewers and mixology nerds who are fans of superheroes, wizards, or intergalactic adventure will also enjoy this book's celebration of real-world bar-arcades, geeky Tiki culture, and the surprising connections between space and modern booze. In Drink Like a Geek, you'll find entertainment and drinks for fans who love: • Sci-fi • Comic books • Wizards • Genre TV • B-movies • Videogames • Cosplay and conventions • Space Readers will love this book if they enjoy pun-filled cocktail recipe books and cookbooks like Tequila Mockingbird: Cocktails with a Literary Twist, Gone with the Gin: Cocktails with a Hollywood Twist, The Bob's Burgers Burger Book: Real Recipes for Joke Burgers, and The Geeky Chef Drinks: Unofficial Cocktail Recipes from Game of Thrones, Legend of Zelda, Star Trek, and More.

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

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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.

Become a Cocktail Connoisseur If you liked *The Drunken Botanist*, *The 12 Bottle Bar* or *The Savoy Cocktail Book*, you'll love *The Cocktail Companion* Drink your way through history: *The Cocktail Companion* spans the cocktail's curious history?from its roots in beer-swilling 18th-century England through the illicit speakeasy culture of United States Prohibition to the explosive, dynamic industry it is today. Learn about famous and classic cocktails from around the globe, how ice became one of the most important ingredients in mixed drink making, and how craft beers got so big, all with your own amazing drink?that you made yourself!?in hand. Get advice from your favorite

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bartender: In *The Cocktail Companion*, well-known bartenders from around the country offer up advice on everything, including using fresh-squeezed juices, finding artisanal bitters, and creating perfect cubes of ice that will help create intriguing, balanced cocktails. You'll want to take your newfound knowledge from this cocktail book everywhere! *The Cocktail Companion* is a compendium of all things cocktail. This bar book features:

- 25 must-know recipes for iconic drinks such as the Manhattan and the Martini
- Cultural anecdotes and often-told myths about drinks' origins
- Bar etiquette, terms, and tools to make even the newest drinker an expert in no time!

Literature, puns, and alcohol collide in this clever follow-up to *Tequila Mockingbird*, the world's bestselling cocktail recipes book. Tim Federle's *Tequila Mockingbird* has become one of the world's bestselling cocktail books and resonated with bartenders and book clubs everywhere. Now in this much anticipated follow-up, *Are You There God? It's Me, Margarita*, Federle has shaken up 49 all-new, all-delicious drink recipes paired with his trademark puns and clever commentary on more of history's most beloved books, as well as bar bites, drinking games, and whimsical illustrations throughout. Cocktails include: *Fifty Shades of Grey*, *Goose The Handmaid's Ale*, *Little Soused on the Prairie*, *Tender Is the Nightcap*, *A Room With Vermouth*, *Go Get a Scotch*, *Man As I Lay Drinking* and much more!

The 7th edition of a book that is widely regarded by members of the drinks industry as the most complete and authoritative cocktail publication available. It contains 2,250

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easy to follow cocktail recipes, each accompanied by a colour photograph. It also includes detailed instructions for beginners, tips for bar professionals, reviews of the top 100 international bars and a history of the cocktail.

Features 65 drink recipes inspired by history's most loved novels.

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Set your taste-buds to stunned! These Cosmic recipes will take you where no one has gone before. They're cocktails, Jim, but not as you know them.... The perfect holiday gift for the Star Trek fan in your life! Have you ever longed for a taste of Romulan Ale? Or pined for the mellowing effect of Dr McCoy's Mint Julep? Perhaps a Fuzzy Tribble would get you purring? Or a soothing sip of Captain Picard's Earl Grey Martini? This voyage into the future of stylish drinking is a must for all Star Trek - and cocktail - fans. With a galaxy of illustrations, and a witty garnish of quotations, this book will help you celebrate your favorite show. Mix the classic cocktails served on Starfleet starships throughout the Federation! Picard, Kirk, McCoy, Scotty, Quark, and more - try out each crew member's favorite!

In his bestselling book Tequila Mockingbird, Tim Federle combines delicious cocktail recipes with beloved classic novels and witty humor. Existing readers, newcomers, and drink enthusiasts of every persuasion will love this clever, portable kit, which includes 15 cocktail recipe cards (plus five cards with tips for perfect drinks every time), a stainless steel bartender's jigger, and 4 cocktail stirring sticks

Writer-journalist Nigel Bob Collins explores twelve classic cocktail, all of which have been enjoyed for nearly or more than a century. The origins, history, and mythology of each cocktail are investigated, and the original recipes are provided. The book includes all information

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necessary to prepare the drinks, along with a discussion of the ingredients of each. Also included are cocktail photos by the noted food photographer Denny Culbert and period photos of people and places associated with the cocktails. The book is intended for a lay audience but is an invaluable resource for the professional barman.

Gin is the world's second favourite spirit - a sophisticated drink with enduring popular appeal. This book examines the history of the drink, from its roots as a medicine in 16th-century Holland through its chequered history as England's national drink, to its Prohibition heyday as the cocktail set's choice in 1920s USA. It also examines the distilling processes and tasting notes for all the classic gin brands from around the world, and includes gin cocktail and cooking tips.

From the Hudson Valley to the Niagara River, Upstate New York has a long and grand history of spirits and cocktails. Early colonists distilled rum, and pioneering settlers made whiskey. In the 1800s, a fanciful story of a tavern keeper and a "cock's tail" took root along the Niagara River, and the earliest definition of the "cocktail" appeared in a Hudson Valley paper. The area is home to its share of spirited times and liquid legends, and the recent surge in modern distilleries and cocktail bars only bolsters that tradition. Author Don Cazentre serves up these tales of Upstate New York along with more than fifty historic and modern cocktail recipes. All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something

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special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. *How to Cocktail* offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more.

Are you ready for an epic book about love and war and dada and other silliness? Are you seeing evil, hearing evil, speaking evil, and smelling evil? Do you want to see others displaying their emotions, the same way you wish you could? Do you want some dreadful tips for homeowners? Do you hope to be exposed to items of New Century Dada? What are some alarming animal superstitions? Can you learn a few cocktail sayings ("Don't count your drinks before you're drunk.")? Do you revel in implausible factoids ("Orca whales often 'carry' baby seals in their small intestines." "Lawyer intolerance is the leading cause of chronic

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flatulence.")? What's a good way to taunt a Tiki? Can your dog learn bad manners? Do you want to read a lot of rules? Are you fond of hat categories? Do you hanker for some fine cocktail poetry? What are some common fartationisms? Can you find the differences? What is Detective Trixie up to ("I'm absolutely ravishing. Where's the food?")? Don't you want to see Dada-based automatic pictures automatic cocktails? Do you need to know about the live action game, French Fry Tetris? What are the relative brain sizes of types of idiots? Do you want to see highlights from a revisionist history of television? What some uncommon bad habits? Do you want to find out if you are a poor schmuck? What should be done with rot-gut gin? Do you want to see why it's a dog-eat-dog world? Want your tongue twisted? Is youth wasted on the young? Do you want to train for America's No.1 career choices ("Be a Martini Model!" "Breed and Sell Vermin!")? Want good tips on How to Be a Man ("A Martini or three with lunch will not ruin your day.")? Do you treasure new egg-corns and portmanteaux ("Moneymoon - A romantic vacation after a financial windfall.")? What are some of Mug and Mali's "cheap shot" cocktails? Do you want to a menu of awful European food? Are you worried about our health? If you like your books with a high picture-to-text ratio (if you know what we mean), then get this miscellaneous mixture of cocktails, photo mash-ups, silly factoids, and emotion-laden drinking. In spite of raving hoards of relatives and literary agents, Mug and Mali twisted this new volume of unkempt miscellany. Readers will find the miscellany startling and the cocktails addicting - and vice-versa. "Gone with the Miscellany" is bad-mannered, yet foolish, over-shadowing such lesser works as, "The Urban Guide to Spit" and "Do Trousers Matter?" It's another piece of work that will keep you up nights reading and drinking. Enjoy!

Go from novice mixer to expert in no time Learn the ropes from bartender extraordinaire Suzi

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Parker -101 shot recipes for the perpetually 21 -Over 100 tropical drinks for your next backyard barbecue or beachfront luau -Recreate the Hollywood glam of the Roaring Twenties and the Vintage Cool of Sinatra and the Rat Pack -Martini recipes for the James Bond (The Original) or Carrie Bradshaw (The Cosmopolitan) in all of us -A bartender's must-have list--from the essential ingredients to glassware and tools of the trade -Drinks for New Year's, 4th of July, Christmas and every holiday in between -Fun facts about some of your favorite drinks --Drinks for every time of day and every occasion--you'll never have to serve the same drink twice From the tried-and-true classics you know to exotic new drinks you'll love.

In 1935, in the depths of the Great Depression, Franklin Roosevelt issued an executive order creating the Federal Writers' Project (FWP). Out-of-work teachers, writers, and scholars fanned out across the country to collect and document local lore. This book reveals the remarkable results of the FWP in Wyoming at a time when it was still possible to interview Civil War veterans and former slaves, homesteaders and Oregon Trail migrants, soldiers of the Great War and Native Americans who remembered Little Big Horn. The work of the FWP in Wyoming, collected and edited here for the first time, comprises a rich repository of folklore and history and a firsthand look at the Old West in the process of becoming the new American frontier. Wyoming Folklore presents the legends, local and oral histories, and pioneer stories that defined the state in the early twentieth century.

Since 2010, gin aged in barrels, has gone from a tasting room curiosity to a global phenomenon. There are now nearly 200 aged gins available worldwide. But what do you do with aged gin once you get it home?AGED GIN COCKTAILS is the first cocktail book dedicated to this new and emerging category of gin. It features cocktails found in old cocktail

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books that once used aged gins, classics that work well with aged gin- and of course new cocktails designed specifically for aged gin. These recipes all include a recommendation as to whether you use "New Barrel aged gin," "Wine Barrel aged gin," or "Whiskey barrel aged gin." No matter what you call it- aged gin, yellow gin, barreled gin, barrel rested gin, matured gin- AGED GIN COCKTAILS features 25 cocktails to inspire you to find new ways to use gin's newest style.

The Ultimate Bar Book — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, The Ultimate Bar Book is nothing short of top-shelf. If you liked PTD Cocktail Book, 12 Bottle Bar and The Joy of Mixology, you'll love The Ultimate Bar Book

Gone with the Gin Cocktails with a Hollywood Twist Running Press Book Pub Sipsmith: Gin Made Simple 100 cocktails with just three ingredients Mitchell Beazley

There are secrets in the wild country they call midlife You can do one night, Jo reminds herself

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as she follows five women into the Australian bush. Where are they going to sleep? And pee? Jo probably should have let her husband Frank know. Just in case. Because you never know what can happen in the wild. \* \* \* While on her three-month marriage-and-motherhood sabbatical in the country, Jo bumps into an old friend, Fiona, who invites her on a 'sacred', silent walk to mark her 57th birthday – the first since her husband Ben died. The last thing Jo wants is to share anything about herself – these are Fiona's friends, not hers. And what's she going to say? That her young adult children have made life choices she doesn't understand? That she has no idea who she is any more? That everything is falling apart – even her happy marriage to Frank? But the unexpected intrusion of a stranger into their secret location unleashes powerful and conflicting emotions in each woman, provoking conversations and confidences that stray into the shadowlands of motherhood, the mysteries of midlife, the future of monogamy and Mother Earth. Under the canopy of the open night sky, around a small, tended fire, the women share wise counsel, spill their secrets and offer up their stories, each exposing corners of truth the others need to hear. Unbecoming is a funny, heartbreaking and provocative homage to the midlife unravelling as women on the brink of elderhood speak honestly about their lives and wonder what the hell to do with vaginas that are not ready to be put out to pasture just yet.

Turn your refreshing ale into a killer mix with these fun beer cocktail recipes. Gone are the days when a beer cocktail just meant a shandy, but these refreshing concoctions still don't really get the love they deserve. When you think about it, beer makes for the perfect mixer—not too sweet like soda, less boozy than liquor, and there's an endless variety of styles and flavor profiles to suit any palate. Whether you like your brew ice-cold and easy to down or dark,

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crafty, and complex, today's vast range of beers makes it the ultimate cocktail ingredient. Full of colorful illustrations, Beer Cocktails brings you 100 delicious and inventive ways to complement your brew—from summery classics like the michelada and lagerita to sophisticated mixes designed to get the best out of your favorite craft beer. The chapters are broken down by beer type: lagers, pales and IPAs; saisons, sours, and other wild cards; stouts and other dark beers. You'll always be able to find the perfect recipe no matter the occasion or what brews you have in your fridge.

Ever since the trend began in the 1800s, cocktails haven't gone out of style. They're so popular that new combinations appear every day. But these drinks are the timeless winners, the ones with a rich history and culture, the classics that continue to inspire bartenders and drinkers the world over. Here are recipes for the perfect Dry Martini; a basic, nonfruit Daiquiri; plus a Screwdriver, Manhattan, Brandy Sidecar, White Lady, Cosmopolitan and more. Chill out with a Sea Breeze, Harvey Wallbanger, or Long Island Iced Tea. Go for something exotic--perhaps a rich Brandy Alexander, a Caipirinha from Brazil, or a minty Grasshopper. Tips, anecdotes, and delightful trivia on the origins of the names complete this perfect companion for cocktail lovers.

A greatest hits collection of 40 party-starting, hard-rocking cocktail recipes. A greatest hits collection of 50 party-starting, hard-rocking cocktail recipes. Like your liquor as hard as your rock music? Then you'll love this collection of pun-

based cocktails that pay tribute to the great and the good of rock 'n' roll. With recipes inspired by The Pixies (This Drunk He's Gone to Heaven), Fleetwood Mac (Pisco Your Own Way), Metallica (Enter Sand Manhattan), Van Halen (Shot for Teacher), and plenty more, there's more than enough to keep all rock cocktail makers busy.

Take cocktails back to basics with Sipsmith - just three ingredients, treated in the right way. Cocktails don't need to be complicated. Sipsmith presents Sip - 100 gin cocktails, each with no more than three ingredients. Enjoy fuss-free drinks, from summer sipping to winter warmers, time-honoured classics to new twists. Along the way, you will find expert mixing tips, drink history and stories worth reading over a martini or two. Delicious cocktails include: Dry Martini Negroni Gin Fizz Gin Basil Smash Watermelon Martini Hot Gin Twist Earl Grey Sour Gin Caipirinha Dark Fruit Bramble Gin Espresso Martini ... and many more.

“An absorbing popular history of one of history's most popular drinks” (Booklist). Gin has been a drink of kings infused with crushed pearls and rose petals, and a drink of the poor flavored with turpentine and sulfuric acid. Born in alchemists' stills and monastery kitchens, its earliest incarnations were juniper flavored medicines used to prevent plague, ease the pains of childbirth, even to treat a lack of courage. In *The Book of Gin*, Richard Barnett traces the life of this

beguiling spirit, once believed to cause a “new kind of drunkenness.” In the eighteenth century, gin-crazed debauchery (and class conflict) inspired Hogarth’s satirical masterpieces “Gin Lane” and “Beer Street.” In the nineteenth century, gin was drunk by Napoleonic War naval heroes, at lavish gin palaces, and by homesick colonials, who mixed it with their bitter anti-malarial tonics. In the early twentieth century, the illicit cocktail culture of Prohibition made gin—often dangerous bathtub gin—fashionable again. And today, with the growth of small-batch distilling, gin has once-again made a comeback. Wide-ranging, impeccably researched, and packed with illuminating stories, *The Book of Gin* is lively and fascinating, an indispensable history of a complex and notorious drink. “*The Book of Gin* is full of history that will make you grin . . . An enchanting read.” —*Cooking by the Book*

The second edition of the *Oxford Encyclopedia of Food and Drink in America*, originally published in September 2004, covers the significant events, inventions, and social movements that have shaped the way Americans view, prepare, and consume food and drink. Entries range across historical periods and the trends that characterize them. The thoroughly updated new edition captures the shifting American perspective on food and is the most authoritative and the most current reference work on American cuisine.



Curtis?????????And a Bottle of Rum?????????????????????  
——?????????Jeffrey Morgenthaler?????????????????????The Bar Book??? ??????  
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