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## Access Free 1 Book Mixology Stirred Not Shaken

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### **KEY=MIXOLOGY - CARPENTER MATHEWS**

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**Shaken Not Stirred A Celebration of the Martini** *HarperCollins* This updated edition features recipes from the world's greatest mixologists, including 107 classic gin and vodka Martinis, more than 110 Modern Martinis, and a directory of the world's best Martini lounges. *Shaken Not Stirred®* celebrates the Martini—the quintessential cocktail, the crowning jewel of civilized decadence. Historians and mixologists Anistatia Miller and Jared Brown revise their lists of classic Martini recipes and update their roster of modern Martinis— from the Espresso Martini to the Fresh Fruit Martini, from Cosmos to MarTEAnis—to suit current taste. They also provide eye-opening, never-before-published discoveries in their history of the cocktail in both America and Europe. Over the past fifteen years the way people think about and drink cocktails, especially Martinis, has been radically transformed. In this new edition, readers can hone their bar skills with tips from some of the world's finest mixologists. They can learn how to stock a topshelf home bar as well as make infusions and special garnishes. Partyplanning advice, fun bits of trivia, a few jokes and anecdotes, plus a directory of the world's best cocktail bars, are the finishing garnish on this modern cocktail classic! **Shaken Drinking with James Bond and Ian Fleming, the Official Cocktail Book** *HarperCollins* Readers can explore James Bond creator Ian Fleming's writing on the pleasures of drinking and mix themselves fifty delicious cocktails from recipes inspired by his books and developed by award-winning London bar, Swift. Both Bond and Fleming were partial to a stiff drink. In both fiction and real life, cocktails were an important and well-chosen accompaniment to adventure and daring and often relaxing. Fleming made the Martini famous with Bond's ritual of always ordering it

“shaken, not stirred”. But in every James Bond book a wide selection of strong, sophisticated and carefully crafted drinks are essential details to the story. The recipes in *Shaken* are divided into five categories: Straight Up; On the Rocks; Tall; Fizzy; and Exotic. Sip on inventions such as Smersh, Moneypenny, That Old Devil M and Diamonds Are Forever, as well as classic Bond cocktails such as the Vesper—and, of course, the Dry Martini. Each recipe is illustrated by a stunning full-color photo of the drink and wonderful extracts from Fleming’s writing—taken from the passage where the drink was featured or a place, character, or plot that inspired it. *Shaken* features a foreword written by the novelist’s nephew, Fergus Fleming, as well as plenty of his writing on whisky, gin, rum, and other spirits. **Shaken Not Stirred... A Chemo Cocktail A Comedy About My Tragedy** [Createspace Independent Pub](#) The author tells her story of surviving breast cancer and chemotherapy with humor. **Organic, Shaken and Stirred Hip Highballs, Modern Martinis, and Other Totally Green Cocktails** [Harvard Common Press](#) This collection of hip cocktail recipes features 100 eco-friendly, organic cocktails from the trendiest bars and nightclubs across the country, along with a few new creations by the author. Enjoy the Voluptuous (culled from the Grand Pu Bah restaurant in San Francisco), organic strawberry muddled with organic gin, agave nectar, organic egg white, and a splash of absinthe. The Lunacy (from the Royalton in New York City) gets two green thumbs up for its mixture of organic blackberries, lemon juice, organic simple syrup, organic reposado tequila, Lillet Blanc, and açai spirit. And then there’s the sublime yet simple Au Provence (from Eastern Standard in Boston), made with tarragon-infused organic simple syrup, organic vodka, and lime juice. In addition to the drink recipes, there’s also a thorough introduction to today’s producers of organic vodka, gin, tequila, and other spirits—a new generation of small-scale producers who believe in sustainable agriculture, traditional methods, and environmentally sound practices. Learn how to set up a green bar, with tips on ingredients, techniques, and equipment. Gorgeous color photos throughout demonstrate the diversity and deliciousness of these eco-friendly cocktails. **Shakespeare, Not Stirred Cocktails for Your Everyday Dramas** [Penguin](#) In *Shakespeare, Not Stirred*, two professors mix equal parts booze and Bard to help you through your everyday dramas. It’s like having Shakespeare right there in your living room, downing a great drink and putting your crappy day in perspective. So get out your cocktail shaker and lend him your ears. Each original cocktail and hors d’oeuvre recipe connects Shakespeare’s characters to life’s daily predicaments: • Drown your sorrows after a workplace betrayal with Othello’s Green-Eyed Monster • Distract yourself from domestic drama with Kate’s Shrew-driver or Cleopatra’s Flings in a Blanket • Recapture your youth with Puck’s Magic ‘Shrooms • Mark a romantic occasion with Beatrice and Benedick’s Much Ado About Frothing Featuring classic images from the Folger Shakespeare Library (hilariously doctored to feature some hard-partying Shakespearean protagonists) and Mini-Bards you can raid for extra context and commentary, *Shakespeare, Not Stirred* is a completely intoxicating experience. **The Shaken and the Stirred The Year's Work in Cocktail Culture** [Indiana University Press](#) Over the past decade, the popularity of cocktails has returned with gusto. Amateur and professional mixologists alike have set about recovering not just the craft of the cocktail, but also its history, philosophy, and culture. *The Shaken and the Stirred* features essays written by distillers,

bartenders and amateur mixologists, as well as scholars, all examining the so-called 'Cocktail Revival' and cocktail culture. Why has the cocktail returned with such force? Why has the cocktail always acted as a cultural indicator of class, race, sexuality and politics in both the real and the fictional world? Why has the cocktail revival produced a host of professional organizations, blogs, and conferences devoted to examining and reviving both the drinks and habits of these earlier cultures? **The Periodic Table of Cocktails** [Abrams](#) *The Periodic Table of Cocktails is a fun, concise, and appealingly geeky new concept to cocktail appreciation. The foundation of the book is a periodic table organized by cocktail styles (Martinis and Up, Fruity/Tropical, Highballs/Muddles, Collinses/Fizzes, etc.) and by predominant base alcohols across the chart's rows (vodka, gin, tequila, etc.). If you like one cocktail in the table, you should enjoy all the cocktails that surround it. The book also offers the background history and make-it-yourself recipe for each of the more than 100 "elements" or cocktails. The book will be published with a companion volume, The Periodic Table of Wine.* **Martini Book** [201 Ways to Mix the Perfect American Cocktail](#) [Black Dog & Leventhal](#) *The Martini Book includes dozens of delicious new recipes and even more useful information on creating flawless versions of our most popular and enduring cocktail. It's classic, sublime, and America's favorite indulgence? the martini. As the symbol for sophistication and "cool," it stands alone. The traditional "dry martini," made with gin and a hint of vermouth, may be the starting point but The Martini Book takes it to the next level, offering hundreds of modern twists in addition to the tried and true original. Make no mistake, the classic versions of the drink are here, complete with tips for making them perfectly every time. But for those who are more adventurous or looking to expand their drink repertoire, new recipes include the Flirtini, the GreenTeani, the Frosty Mango Martini, the Ginger Snap Martini, and many, many more. There is also practical information on stirring and shaking, a list of essential bar tools (including glassware), and a list of must-have ingredients for any home bar.* **Shake. Stir. Sip. More than 50 Effortless Cocktails Made in Equal Parts** [Chronicle Books](#) *Some of the best cocktails are the easiest to make, and author Kara Newman figured out the secret—using equal parts of the main ingredients and adding a dash of bitters or a splash of seltzer to gild the lily. Take the Cucumber Gimlet: Combine one part each vodka, lime juice, and lemonade; 2 cucumber slices; then garnish with a basil leaf! And beverages like this are a breeze to size up for parties—just double, triple, or quadruple the proportions. This book contains 40 simple recipes, from two-ingredient sips like the Bamboo Cocktail to timeless classics like the ever-popular Negroni, proving that great, artisanal cocktails don't have to come from a bar.* **Shake Strain Done Craft Cocktails at Home** [Voracious](#) *Revolutionize the way you drink at home with simple recipes and common ingredients -- no obscure liquors or fussy techniques needed -- from the editorial director of Milk Street, J.M. Hirsch. Are you done with generic gin and tonics, mediocre Manhattans and basic martinis? You can use pantry staples and basic liquors to produce more than 200 game-changing craft cocktails worthy of a seat at the bar. Many cocktail books call for hard-to-find ingredients and complicated techniques that can frustrate home cocktail makers. Shake Strain Done shows a better way: If you can shake, strain, stir and turn on a blender, you can make great cocktails. No tedious secondary recipes hidden between the lines. No mysteries. You'll*

know what each drink will taste like before you pick up a bottle. No fancy equipment needed. A shaker, strainer and spoon are as exotic as it gets. The ingredients are mostly pantry and bar staples--things you already have on hand. Every drink is rated by its characteristics -- Warm, Refreshing, Sweet, Sour, Bitter, Fruity, Herbal, Creamy, Spicy, Strong and Smoky -- to help expand your horizons and find more drinks to love. These are drinks with the sophistication of a high-end speakeasy, minus the fuss, like: The Sazerac 2.0 - a spice cabinet update that takes the classic back to its origins A new White Russian that lightens the load with coconut water instead of cream A grownup Singapore Sling that's fruity without tasting like fruit punch A Scorched Margarita that uses the broiler to char those lemons and limes A feisty new Gin and Tonic in which black pepper is the star ingredient And plenty of originals, like the Pooh Bear. Butter, honey and bourbon? Yes, please! And Mistakes Were Made, for tiki time

**Mix Shake Stir Recipes from Danny Meyer's Acclaimed New York City Restaurants** [Little, Brown](#) The bartenders at Danny Meyer's wildly popular restaurants are known for their creative concoctions. Guests at Union Square Café or Gramercy Tavern expect not only the finest cuisine but also Meyer's special brand of hospitality that often begins with a Venetian Spritz or a Cranberry Daiquiri. In *Mix Shake Stir*, Meyer offers all the tips and tools needed to become a masterful mixologist and supplements the cocktail recipes with gourmet takes on bar snacks. There are over 100 recipes of bar classics, signature favorites, and original, refreshing libations -- from the Modern's elegant mojito made with champagne and rose water to Tabla's Pomegranate Gimlet. Shaken or stirred, straight up or on the rocks, these cocktails make this collection an invaluable resource for elegant entertaining.

**The Martini Cocktail A Meditation on the World's Greatest Drink, with Recipes** New York Times cocktail writer Simonson uncovers the long and tangled history of the classic martini and its subtle variations. The book features examples of age-old recipes, such as the first martini recipe published in 1888, to modern versions created by some of the world's best bartenders.

**The Savoy Cocktail Book** [Courier Dover Publications](#) 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.

**Left Coast Libations The Art of West Coast Bartending: 100 Original Cocktail Recipes** Original and innovative, the carefully tested recipes and techniques in this guide--collected from the West Coast's most talented bartenders--are sure to delight and satisfy all cocktail fans from novice to connoisseur. Written in a style that is both playful and appreciative, the book provides invaluable information on topics such as what people ought to know about ice (and don't) and what role egg whites can have in a drink. The mouth-watering recipes and lush photographs featured here will make readers excited to create the amazing cocktails of professional mixologists.

**A Feigned Madness** [Cynren Press](#) Winner of the 2021 Phoenix Award in Historical Fiction from the Kops-Fetherling International Book Awards Winner of the 2021 Silver Reader View Reviewer's Choice Award in Historical Fiction The insane asylum on Blackwell's Island is a human rat trap. It is easy to get in, but once there it is impossible to get out. —Nellie Bly Elizabeth Cochrane has a secret. She isn't the madwoman with amnesia the doctors and inmates at Blackwell's Asylum think she is. In truth, she's working undercover for the New York World. When

the managing editor refuses to hire her because she's a woman, Elizabeth strikes a deal: in exchange for a job, she'll impersonate a lunatic to expose a local asylum's abuses. When she arrives at the asylum, Elizabeth realizes she must make a decision—is she there merely to bear witness, or to intervene on behalf of the abused inmates? Can she interfere without blowing her cover? As the superintendent of the asylum grows increasingly suspicious, Elizabeth knows her scheme—and her dream of becoming a journalist in New York—is in jeopardy. *A Feigned Madness* is a meticulously researched, fictionalized account of the woman who would come to be known as daredevil reporter Nellie Bly. At a time of cutthroat journalism, when newspapers battled for readers at any cost, Bly emerged as one of the first to break through the gender barrier—a woman who would, through her daring exploits, forge a trail for women fighting for their place in the world.

**The Ultimate Book of Cocktails Over 100 of Best Drinks to Shake, Muddle and Stir** Whether it's lively with citrus, or chilled to frosty perfection, nothing beats a perfectly mixed cocktail -- served in the right glass, at the right time, your signature drink can lift any mood. In *The Ultimate Book of Cocktails*, Dan Jones shows you how to turn out drinks like a pro with 100 of his best-loved concoctions. Loaded with all the essential know-how, including the basic kit for your home bar, and recipes for homemade syrups, sours and infusions, discover how to make classics like an Old Fashioned, Vodka Martini or the perfect Gin & Tonic to more adventurous mixed drinks such as The Rattlesnake, Rhubarb Mojito or the Pomegranate Sour. Featuring all the top spirit bases including gin, rum, vodka, tequila and everything in-between, alongside top tricks of the trade *The Ultimate Book of Cocktails* is an indispensable guide to making simple, delicious and highly creative cocktails from scratch.

**The Bar Book Elements of Cocktail Technique** Chronicle Books *The Bar Book — Bartending and mixology for the home cocktail enthusiast* Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, *The Bar Book* is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: *The Bar Book* contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found *PTD Cocktail Book*, *12 Bottle Bar*, *The Joy of Mixology*, *Death and Co.*, and *Liquid Intelligence* to be helpful among bartending books, you will find Jeffrey Morgenthaler's *The Bar Book* to be an essential bartender book.

**The Nomad Cocktail Book** Ten Speed Press 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 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail 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. **Drink Like a Woman Shake. Stir. Conquer. Repeat.** Seal Press Cocktail marketers and male bartenders like to tell women what we want to drink—and it's usually fruity, frilly, fancy, and pink. In *Drink Like a Woman*, Jeanette Hurt shakes up barroom expectations, stirs up some new ideas, and pours a lively collection of feminist cocktails that are just as varied, flavorful, and strong as women are. Sharing basic techniques, cocktail classics, hangover cures, drinking games, and more, this spirited guide takes the misogyny out of mixology by offering fun and functional tips for the at-home barista who doesn't need a man to mix it up. She also exposes the surprisingly sexist history of cocktail culture, and offers more than 50 recipes, crafted by top women bartenders around the country, including: Anarchy Amaretto Bloody Mary Richards Nelly Bly-Tai The LBD (The Little Black Dress) Ruth's Pink Taboo WoManhattan Zeldatini The Suffragette Sour Ride, Sally Ride Curie Royale With feisty illustrations and original recipes that call for a generous splash of female empowerment, *Drink Like a Woman* is sure to subvert the patriarchy, one drink at a time. **Düungeonmeister 75 Epic RPG Cocktail Recipes to Shake Up Your Campaign** Simon and Schuster Celebrate your campaigns and conquests with these 75 fun, RPG-inspired cocktail recipes your whole gaming group will love! Make your next gaming adventure even more fun with this collection of 75 RPG-inspired cocktails! Featuring fantasy-themed libations from the boozy Dragon the Beach and a Potion of Strength to a sneaky Stealth Check shot and a Never Split the Party Punch, you'll keep spirits high and your friends happy during your next dungeon-crawling tabletop adventure. Complete with easy-to-follow, accessible instructions, *Düungeonmeister* also includes funny jokes and hilarious asides that will take your campaign (or your next gathering) to the next level! **The Ultimate Little Cocktail Book** Sourcebooks, Inc. With more than 1,000 recipes, *The Ultimate Little Cocktail Book* is the perfect book for any bar, party, or event. Now updated with new recipes, indexes by drink name and alcohol type, 2-color internals, and a fresh design, this is a book no drink enthusiast will be able to mix without. Featuring recipes like: Mango Mama: Southern Comfort, Hiram Walker mango schnapps, orange juice Red Snapper: Crown Royal Special Reserve, amaretto, cranberry juice Electric Lemonade: vodka, Hiram Walker orange curacao, lemonade, pureed strawberries **The Martini Perfection in a Glass** Artisan An illustrated history of the iconic martini, including 35 simple variations, from Matt Hranek, author of *The Negroni*, *A Man & His Watch*, and *A Man & His Car*. **The Art of Mixology Classic Cocktails and Curious Concoctions** Parragon *The Art of Mixology* offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a Highland Fling, a Brandy Julep, and a Baby Bellini. **Liquid Intelligence: The Art and Science of the Perfect Cocktail** W. W. Norton & Company 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 Dead Rabbit Drinks Manual Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World** [HarperCollins](#) Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book *Dead Rabbit Grocery & Grog* in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, *The Dead Rabbit Drinks Manual*, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, *Dead Rabbit's* award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of *Dead Rabbit*.

**The Essential Cocktail Book A Complete Guide to Modern Drinks with 150 Recipes** [Ten Speed Press](#) 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. **Ultimate Little Cocktail Book** [Sourcebooks, Inc.](#) With more than 1,000 recipes, *The Ultimate Little Cocktail Book* is the perfect book for any bar, party, or event. Now updated with new recipes, indexes by drink name and alcohol type, 2-color internals, and a fresh design, this is a book no drink enthusiast will be able to mix without. Featuring recipes like: Mango Mama: Southern Comfort, Hiram Walker mango schnapps, orange juice Red Snapper: Crown Royal Special Reserve, amaretto, cranberry juice Electric Lemonade: vodka, Hiram Walker orange curacao, lemonade, pureed strawberries **The Official Downton Abbey Cocktail Book** **Appropriate Libations for All Occasions** [Weldon Owen](#) Timed to coincide with the much anticipated *Downton Abbey* movie, this enticing collection of cocktails celebrates the characters, customs, and drinking way of life at *Downton Abbey*. Cocktails were introduced in the drawing rooms of *Downton Abbey* in the 1920s, when US prohibition inspired the insurgence and 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. Features 40+ color photographs, including drink images photographed on the set of *Downton Abbey*. **Cafe Royal Cocktail Book** [Jared Brown](#) 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. **The Ideal Bartender** [Good Press](#) "The Ideal Bartender" by Tom Bullock. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-

quality digital format. **Death and Co Welcome Home [a Cocktail Recipe Book]** From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep Death & Co top of class. In this stunning new offering from the authors of the bestselling *Death & Co* and *James Beard Book of the Year Cocktail Codex*, you'll find everything you need to make and serve impressive drinks at home. It begins with a boot camp of sorts, where you follow the same steps a new Death & Co bartender would, learning how to select ingredients, develop your palate, understand what makes a great cocktail work, mix drinks accurately, create a cocktail menu, and much more. More than 400 recipes anchor the book, including classics, low-ABV drinks, non-alcoholic cocktails, and hundreds of the signature creations the Death & Co teams in New York, Denver, and Los Angeles have developed over the past seven years, including the Telegraph and Buko Gimlet. The *Cocktails at Home* section teaches you how to scale up recipes for larger gatherings, fill your freezer with ready-to-pour mixtures, and throw a party where you can actually spend more time with your guests than prepping drinks. And when you're ready to create your own recipes, the Death & Co crew pulls back the curtain on their cocktail development program, with plenty of strategies and the opportunity to mix and taste along with the staff. Featuring hundreds of photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world. **Shake A New Perspective on Cocktails** Clarkson Potter Presents step-by-step recipes, organized by seasons, for crafting cocktails at home, including the rye old fashioned, strawberry rhubarb fizz, watermelon daiquiri, and rosemary maple bourbon sour. **Casino Royale James Bond 007** In order to rid the British Secret Service of "Le Chiffre," a lethal Soviet operative with a weakness for gambling, James Bond is to bankrupt him in a French casino, but the secret agent's cards are not cooperating. **The Art of the Cocktail 100 Classic Cocktail Recipes** Chronicle Books Recipes for one hundred cocktails, from the Martini to the Sloe Gin Fizz, are accompanied by a photograph of each drink in a vintage glass **Shaken, Not Stirred. a Vodka Lover's Guide to Martinis and Bloody Marys Featuring 101 of the Best Vodka Cocktail Recipes** Createspace Independent Pub Named one of the BEST COCKTAIL BOOKS OF 2012 by Snooth.com! <http://www.snooth.com/articles/best-cocktail-books-of-2012/?viewall=1> Vodka is one of the oldest distilled spirits in existence and remains one of the top-selling in the world. Everyone has drunk vodka in some shape or form at some point in their life; whether it was in a Cosmopolitan, Apple Martini or one hazy night with a bottle of Popov. Maybe you spent one night on your yacht, rolling around in gold records with a bottle of Ciroc. Ok, maybe that last example was a little reaching but I think we can all agree that it would be awesome. You're interested in this book because you are or want to become a vodka drinker. Or maybe you're a long-time bartender, like me, who wants some more knowledge on one of your favorite spirits. Whatever your reason, thank you for taking the time to read my ramblings, and I've got you covered. As you explore this book, you will learn about the history of the most versatile spirit ever made, the differences between grain, potato and fruit-based vodkas and the secrets to making the perfect martini. I also introduce you to vodka's best friend, the Bloody Mary and share with you the history and best recipes of the ultimate breakfast drink. Plus over 100

vodka-based craft cocktail recipes from around the world. So read on, my new drinking buddies. Let's get started. But first, I need to refresh my drink. **Shaken and Stirred The Home Bartender, 2nd Edition** [Cider Mill Press](#) One of our most popular cocktail books—now fully updated and expanded, with new variations on classics and originals alike! Fully updated and revised edition! Quick and easy cocktails for the busy home mixologist—still made with only four ingredients or less! No need for an expensive, extensive home liquor cabinet—Shane Carley reminds us in this expanded edition of his popular Home Bartender that a few quality ingredients, along with his carefully selected collection of recipes, are all you need! **Shaken Classic Cocktails--shaken Not Stirred The Waldorf Astoria Bar Book** [Penguin](#) 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. **The Essential Cocktail Book A Complete Guide to Modern Drinks with 150 Recipes** 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.