

## The Cocktail Guy Infusions Distillations And Innovative Combinations

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 tippie time 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 Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini This is mixology made simple! Prepare a first-class cocktail with these fun infographic recipes. Each one visually displays the precise measurements in the correct type of glass, with easy-to-see proportions. More than 200 recipes feature old favorites and modern inventions plus garnishes, from coolers and coladas to slings, sours, and screws. An informative introduction covers equipment, bar stocking, and basic techniques.

1,000 + recipes and great party tips Get the latest bar buzz on how to host, mix, shake, pour, and more Want to concoct the perfect cocktail? From today's popular Mojitos and Martinis to classics like Manhattans and Margaritas, you'll be able to sip and entertain with a special twist. Get the scoop on everything from liquors, wine, and beer to Scotch, tequila, the latest tools of the trade, and more. Discover how to: Stock a bar Mix exotic specialties and hot toddies Experiment with new flavored rums, vodkas, and cordials Garnish and serve drinks like a master mixologist Cure hangovers and hiccups

There has been a very long and rich European beer-making tradition which developed independently of any traditions in the Middle East or Egypt. This text demonstrates the important technological as well as ideological contributions made by the Europeans to the history of beer.

The Employees Only Guide to Classic Cocktails Reimagined [A Cocktail Recipe Book]

The Oxford Companion to Spirits and Cocktails

Innovation + Flavour

200 of the World's Best Cocktail Recipes in Infographics

The Mezcal Experience

The Dead Rabbit Drinks Manual

Over 80 recipes for mixing coffee and liquor

About one-third of all food grown for human consumption is lost or discarded every year, despite financial, environmental, and ethical reasons not to waste food. We grow enough food to adequately feed everyone on the planet, yet hundreds of millions of people suffer from hunger, malnutrition, or food insecurity. Together, this food waste accounts for about eight percent of the world's total greenhouse gas emissions. So, if wasting food is such a patently bad idea, why do we discard so much? In *Why Waste Food?*, Andrew F. Smith investigates one of today's most pressing topics, examining the causes of avoidable food waste across the supply chain and highlighting the ways in which everyone can do something to tackle this global concern.

*“Master Mixologist” – The Daily Telegraph “Imaginative, daring and flying the flag for the savoury-beverage trend”– Harper’s Bazaar “The drink industry’s answer to Heston Blumenthal” – Square Meal “Pioneering Bartender” – City A.M. Meet Rich Woods, a.k.a The Cocktail Guy. At the forefront of the mixology revolution, Rich has been garnering fans and accolades through his creative reinventions of classic cocktails and exciting new drinks, all served with his signature innovative flair. In this, his first book, Rich unlocks the secrets of making creative cocktails at home, from mastering classic techniques, to flavouring alcohol through simple infusions and more complex distillations and making your own home-made bitters from herbs, spices, fruits and roots. At the centre of Rich’s creative process is an understanding and exploration of flavour; from the way it unravels on the palate to new and unique combinations that are designed to surprise and delight. The 70 drinks recipes are divided into chapters –‘Inspired by the Garden’ and ‘From the Kitchen’, all achievable for the home bartender, while the third chapter, ‘Iconoclastic’, covers 13 of Rich’s most creative recipes with challenging ingredients and exciting combinations for the confident enthusiast who wants to impress a crowd. For the more adventurous reader, the final chapter, ‘Distillations and Infusions’, unlocks the alchemy of making your own distillations and liqueurs at home, from creating your own Beetroot & Chocolate Liqueur to transforming a leftover bottle of vodka with a few simple aromatics. Including key information on tools and techniques as well as infusing and distilling to imbue your drinks with maximum flavour, this is the ultimate guide to modern cocktailing for the home bartender.*

**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.

*Time-honored cocktails like the New York Sour and the Sidecar were born during the era of Prohibition, the blessedly bygone social experiment that turned drinking into an underground adventure. In those days, hard beverage options were usually made with homemade hooch and flavorings of dubious origin and quality. Thankfully, a cocktail renaissance has emerged in many of today’s bars, where inventive drinks showcase both the artistry and craft of bartending. At their moody and atmospheric West Village bar-restaurant Employees Only, master mixologists Jason Kosmas and Dushan Zaric can regale you with colorful tales of cocktail origins—or just pour you a mean drink. In Speakeasy, Kosmas and Zaric take their inspiration from traditional favorites, then use the finest spirits, the freshest ingredients, and a good measure of reverence for their craft to elevate the mixed drink to artisanal status. More than 80 imaginative libations that riff on the classics are showcased in this one-of-a-kind collection. Recipes emphasize fresh fruits and herbs, homemade syrups and infusions, and a careful balancing of flavors, with a mind toward seasonality. A Ginger Smash is offered in four different versions: kumquat, pineapple, pear, or cranberry, depending on the time of year. The Millionaire becomes the Billionaire with the addition of homemade grenadine and 107-proof bourbon. And the South Side becomes the West Side by replacing the gin with sun-kissed Meyer lemon-infused vodka. With the specter of Prohibition firmly in the past, Speakeasy shares recipes for the choicest potent potables, reimagining the finest drinks of yesterday for today’s thirsty imbibers.*

*Chemistry and Technology of Soft Drinks and Fruit Juices*

*Beautiful Booze: Stylish Cocktails to Make at Home*

*The NoMad Cocktail Book*

*The Alchemist Cocktail Book*

*Discovering Mexican-Inspired Cocktails*

*The Drunken Botanist*

*A Familiar Exposition of the Art of Reasoning*

*Enjoy two of life’s greatest pleasures - coffee and alcohol - with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world’s most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world’s best bars. More than 80 recipes follow, covering all styles of cocktails from stirred and shaken through to blended and blazed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By Caffeine. With *The Art and Craft of Coffee Cocktails* in hand your daily grind will never be the same!*

*Whether you're planning a lavish party or just indulging in a nightcap, *The Classic Cocktail Bible* gives you a range of inspirations to create the best of the exotic and the timeless cocktails. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying the new concoctions.Includes 200 recipes with age-old classics such as the daiquiri, dry martini, margarita and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques.A history of the evolution and culture of cocktails immerses you in a more glamorous era and *The Classic Cocktail Bible* allows you to taste it for yourself.*

*A complete reproduction of the *Vintage Cocktail Book "The Ideal Bartender"* originally published in 1917. Tom Bullock became to be a well-recognized bartender of the time at St. Louis Country Club, where he served for government officials and other elite members. G.H. Walker, grandfather of George W. Bush was one of the big fans of Bullock's cocktails and wrote the introduction. After publishing this cocktail book, Prohibition made Bullock's profession illegal, yet bartending culture was stronger than ever, bartenders were well paid and tipped for supplying public a illegal substance of alcohol. Bullock moved frequently and changed professions during the dry period, but kept bartending at St. Louis Country Club where people could still drink. The country club did not keep the records on him working there. Feel free to take a look at our complete Reprint Catalog of *Vintage Cocktail Books* at [www.VintageCocktailBooks.com](http://www.VintageCocktailBooks.com)*

**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.**

*A Simple Guide to Creating 200 of the World's Best Cocktails*

*A History of Beer in Ancient Europe*

*Liquid Intelligence: The Art and Science of the Perfect Cocktail*

*Make Your Own Whiskey & Bourbon Blends, Infused Spirits, Cordials & Liqueurs*

*The Iconic Cocktails, Apéritifs, and Café Traditions of France, with 160 Recipes*

*Why Waste Food?*

*Handbook of African Medicinal Plants, Second Edition*

Over the course of the past two decades, Tony Abou-Ganim has earned his reputation as one of the leaders of the craft cocktail movement. Through his work with food and hospitality legends like Mario Batali, Steve Wynn, and Harry Denton, Abou-Ganim has earned his reputation as "the Modern Mixologist," someone bringing the traditional art of mixology into the 21st century for the benefit of new generations. On the heels of the success of *The Modern Mixologist: Contemporary Classic Cocktails*, Tony Abou-Ganim has written *Vodka Distilled* as a companion piece focusing entirely on this clear spirit. It is a comprehensive look at the vodka marketplace, geared toward those working in the profession as well as the giant audience of vodka drinkers. This one-of-a-kind resource establishes a new standard in defining and understanding the world's most consumed spirit. *Vodka Distilled* appeal to both enthusiasts and aficionados by explaining how traditional-style vodkas—those produced in Eastern Europe—differ in character from those made in the West, and how different raw materials and distillation and filtration methods contribute to these variations in character. By breaking down the characteristics of each highlighted vodka, Abou-Ganim helps readers better understand, appreciate, and enjoy this noble spirit.

The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind *Death & Co: Modern Classic Cocktails* and *James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions* **JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: Minneapolis Star Tribune, Slate** • “ The mad geniuses behind *Death & Co* have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home. ” —Aisha Tyler Imagine you ’ re a rookie bartender and this is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a *Death & Co* bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it ’ s time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the *Death & Co* teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

A delicious collection of vibrant mezcal- and tequila-based recipes from renowned drinks experts *The Tippling Bros.* With over fifty years of combined experience in the beverage industry, the authors of this book have put together 72 exciting recipes that go way beyond the classic margarita to celebrate Mexico ’ s cocktail culture. Included are traditional, craft, and spicy drinks such as the Blood-Orange-Cinnamon Margarita, San Fresa Frizz, and Smokey Pablo. The authors also cover the history of tequila, explain the difference between different tequilas, and offer bonus recipes for aguas frescas, syrups, salts, and some of their favorite Mexican dishes. With color photos throughout, this is the must-have book on the subject, perfect for home cooks, bartenders, and those who just want to know more about tequila and mezcal. “ A Lime and a Shaker showcases the full spectrum of flavors you can achieve when mixing with agave spirits. ” —Jim Meehan, author of *The PDT Cocktail Book*

A groundbreaking graphic novel-style cocktail book from world-renowned bar *The Dead Rabbit* in New York City *The Dead Rabbit Grocery & Grog* in lower Manhattan has won every cocktail award there is to win, including being named "Best Bar in the World" in 2016. Since their award-winning cocktail book *The Dead Rabbit Drinks Manual* was published in 2015, founders Sean Muldoon and Jack McGarry, along with bar manager Jillian Vose, have completely revamped the bar's menus in a bold, graphic novel style, now featured in their newest collection *The Dead Rabbit Mixology & Mayhem*. Based on "Gangs of New York"-era tales retold with modern personalities from the bar world (including the authors) portrayed as the heroes and villains of the story, the menus are highly sought-after works of art. This stunning new book, featuring 90 cocktail recipes, fleshes out the tall tales even further—making it a must-have for the bar's passionate fans who line up every night of the week.

*Drinking French*

*The Cocktail Seminars*

*Logic for the Million*

*The Dead Rabbit Mixology & Mayhem*

*Anthropological Approaches*

*Speakeasy*

*The Works of James William Gilbert*

**Shaken, stirred, clarified, layered, floral, and more, these gorgeous cocktails taste as good as they look Cocktail alchemy—the sweet, sour, bitter, booze—is magic in the hands of self-taught mixologist Natalie Migliarini. Sure, her story is the classic “girl-quits-job-to-pursue-passion-(cocktails)-starts-website-(Beautiful Booze)-leads-to-book-(yes, this one).” But these beautiful drinks are the result of a real immersion in the craft of building cocktails. Based on a solid foundation of research and feel for cocktail trends, Beautiful Booze is an instant classic. Readers can prepare these drinks at home, using available ingredients and simple tools. Great cocktails elevate every occasion from ordinary to amazing. Here you'll find recipes for mainstays like the Bloody Mary Bar Cart, as well as old-made-new cocktails like a Crème de la Colada, Limoncello Daiquiri, and Lavender Fizz. Vibrant photographs make reading this book almost as much fun as mixing its drinks.**

**Soft drinks and fruit juices are produced in almost every country in the world and their availability is remarkable. From the largest cities to some of the remotest villages, soft drinks are available in a variety of flavours and packaging. The market for these products continues to show a remarkable potential for growth. The variety of products and packaging types continues to expand, and among the more significant developments in recent years has been the increase in diet drinks of very high quality, many of which are based on spring or natural mineral water. This book provides an overview of the chemistry and technology of soft drinks and fruit juices. The original edition has been completely revised and extended, with new chapters on Trends in Beverage Markets, Fruit and Juice Processing, Carbohydrate and Intense Sweeteners, Non-Carbonated Beverages, Carbonated Beverages, and Functional Drinks containing Herbal Extracts. It is directed at graduates in food science, chemistry or microbiology entering production, quality control, new product development or marketing in the beverage industry or in companies supplying ingredients or packaging materials to the beverage industry.**

**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.**

**Christopher Columbus brought sugarcane to the New World on his second voyage. By 1520 commercial sugar production was underway in the Caribbean, along with the perfection of methods to ferment and distill alcohol from sugarcane to produce a new beverage that would have dramatic impact on the region. Caribbean Rum presents the fascinating cultural, economic, and ethnographic history of rum in the Caribbean from the colonial period to the present.**

**The Alchemical Preparation of Medicinal Essences, Tinctures, and Elixirs**

**Logic for the Million: a familiar exposition of the art of reasoning. By a Fellow of the Royal Society J. W. Gilbart**  
**Home Production of Vodkas, Infusions & Liqueurs**  
**A Mixologist's Guide to Making Cocktails**  
**Logic for the Million a Familiar Exposition of the Art of Reasoning with an Appendix on the Philosophy of Language by J. W. Gilbart, F.R.S**  
**The Modern Cocktail**

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 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 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 recipe book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

The New York Times-bestselling guide to everything botanical and alcoholic celebrates its 10th anniversary with new material added to the fascinating, authoritative go-to information about the plants that make our drinks. With drawings, and cocktail recipes—a gift book for ever Over the last decades quite a few studies have been devoted to drinking. Most of these were concerned with alcohol and written by social anthropologists. This book presents multidisciplinary aspects of the ingestion of liquids at large, addressing many of the overt and covert ways to communicating with humans and the hereafter, attempting to reach a differential emotional state or seeking good health and longevity through the ingestion of appropriate beverages. It includes papers from both biological and social scientists and covers a fair range of social continents and countries ranging from Europe, Africa, and Latin America to Malaysia and the Pacific.

'Before mezcal I knew tequila. We danced together and had a good time. Then I found mezcal and we not only danced but we talked and talked. As a lover of whisky, mezcal was an easy step for me. And Tom is the person to tell you all about it.' Thomasina Miers, author and chef, aside from having one of the early great beards of NYC, played some of the finest music ever to crawl into my drunken ears. He retains the same intimidating and generous approach to mezcal: know everything worth knowing about a subject, avoid the garbage, love it, and share. mezcal I knew tequila. We danced together and had a good time. Then I found mezcal and we not only danced but we talked and talked. As a lover of whisky, mezcal was an easy step for me. And Tom is the person to tell you all about it.' Thomasina Miers, author and chef-owner having one of the early great beards of NYC, played some of the finest music ever to crawl into my drunken ears. He retains the same intimidating and generous approach to mezcal: know everything worth knowing about a subject, avoid the garbage, love it, and share.' James M Mexico's best kept secret: Mezcal. Unlike its infamous offspring tequila, until recently you would have had to take a trip to Mexico to try this intriguing spirit. But with 'Mezcalerias' popping up everywhere from New York City to London, Tokyo and beyond, and mezcal increasingly hippest bars, the agave plant-based alcohol is the cool new drink taking the world by storm. Embark on a regional tour of Mexico and discover local mezcal gems in this illustrated guide to the best 'mezcalerias' (mezcal bars) in the world, then work your way through more than 100 bartenders. From backyard heroes to big names, this is a comprehensive guide fwith over 100 varieties of mezcal, complete with a tasting wheel to help explain the subtleties of this intriguing drink and make you a connoisseur in no time.

The Story of John Morrissey and the World's Best Cocktail Menu

Spagyrics

The Ideal Bartender

Logic for the million

Cocktail Culture

Drinking

A Social and Economic History

Home Production of Vodkas, Infusion and Liqueurs is another first of its kind book from Stanley and Adam Marianski. This is not just a collection of recipes, but a set of rules that govern the process of making vodka and other alcoholic beverages. A quote from the start, we decided not to write another recipe book. A collection of recipes does not make a person proficient in a new skill. You have to know the How and Why of making spirits: you have to know the rules that govern the process. First of all you have just a tool, albeit a very important one. Once you understand how to manipulate the properties of alcohol, the rest will fall into place." To get the reader started, a collection of 103 detailed recipes are included, which can be studied and used as a reference. In this book you will discover that producing new spirits is almost like cooking, one needs to first know the basics and then let the imagination run wild. Everything falls into place and making new drinks becomes routine. After practicing the technique of creating new drinks, the spirits will consistently be of high quality, become crystal clear and look beautiful. The process can become an art form.

The new art of the cocktail has arrived in bars and lounges. In this exquisitely produced book, world-class bartenders Shawn Soole and Nate Caudle compile cutting-edge recipes for the experienced bartender and beginner mixologist alike. The ultimate cocktail Culture boasts over 110 original recipes, from Classic-inspired Drinks and Tikis to Weird, Experimental & Mainstays and Flips. Add a variety of fun and delicious cocktails to your drink menu, such as the Kilt in the Monastery, Cannibal's Campfire, Blume Sauer, Sazerac, High Tea in Milan, Krak Nog, My Homie's Negroni, Morel Disposition, Iced Mayan Mocha, and Sarsaparilla Julep. The book also covers the burgeoning cocktail scene in Victoria, BC, which is on par with the world's trendiest hot spots, and gives a human touch with favourite and unique drink recipes from the city's best bartenders, restaurants, and watering holes. With gorgeous colour photos and a glossary of glassware, garnishes, and techniques as well as definitions of the various spirits, Cocktail Culture shows an interesting, new cocktail culture waiting to be enjoyed.

2022 SPIRITED AWARDS FINALIST A spirited and humorous education in mixology, drink by drink "One of the better drinks books published this year . . . The recipes are solid; the drink histories credible; the seminars deliver what they promise." —Eric Felten, V Magazine Journal As a senior at Yale, Brian Hoefling realized that his classmates were about to enter the real world with an imperfect knowledge of how to prepare and enjoy cocktails. To remedy this dangerous deficiency, he devised and taught The Cocktail Seminars in his career as a cocktail teacher and writer, Hoefling has developed and refined The Cocktail Seminars into the present book. Each of the five seminars herein (from beginner to advanced) covers thirty different drinks, which are arranged so as to progressively introduce the ingredients and techniques of mixology, as well as its eventful history. In each seminar, an exercise and examination challenges readers to apply what they've learned to the creation of new and variant drinks. Hoefling's seminars are founded on the principle that cocktails consist of a base spirit modified in certain fundamental ways, such as sweetening, souring, bittering, aromatizing, aerating, lengthening, and thickening. Each cocktail is illustrated by a color-coded wheel that shows how the base spirit is modified by the other ingredients who are less serious about their cocktail education may also consult The Cocktail Seminars for drink recipes as needed, or display this handsome volume, bound in faux leather, on their bar cart—but they are only robbing themselves of a brighter future through lack of education. The Cocktail Seminars will make an excellent gift for all but teetotalers.

Discusses the concepts, principles, processes, and applications of spagyrics, the preparation of products from medicinal plants using alchemical methods.

Logic for the Million: a Familiar Exposition of the Art of Reasoning

The Classic Cocktail Bible

Vodka Distilled

A Field Guide to the World's Best Mezcals and Agave Spirits

Logic for the million, a familiar exposition of the art of reasoning [by J.W. Gilbart].

The Art & Craft of Coffee Cocktails

The Barbarian's Beverage

With over 50,000 distinct species in sub-Saharan Africa alone, the African continent is endowed with an enormous wealth of plant resources. While more than 25 percent of known species have been used for several centuries in traditional African medicine for the prevention and treatment of diseases, Africa remains a minor player in the global natural products market largely due to lack of practical information. This updated and expanded second edition of the Handbook of African Medicinal Plants provides a comprehensive review of more than 2,000 species of plants employed in indigenous African medicine, with full-color photographs and references from over 1,100 publications. The first part of the book contains a catalog of the plants used as ingredients for the preparation of traditional remedies, including their medicinal uses and the parts of the plant used. This is followed by a pharmacognostical profile of 170 of the major herbs, with a brief description of the diagnostic features of the leaves, flowers, and fruits and monographs with botanical names, common names, synonyms, African names, habitat and distribution, ethnomedicinal uses, chemical constituents, and reported pharmacological activity. The second part of the book provides an introduction to African traditional medicine, outlining African cosmology and beliefs as they relate to healing and the use of herbs, health foods, and medicinal plants. This book presents scientific documentation of the correlation between the observed folk use and demonstrable biological activity, as well as the characterized constituents of the plants.

The Cocktail GuyInfusions, distillations and innovative combinationsPavilion

Matt Whiley, AKA The Talented Mr Fox, traces the evolution of the modern bartender against the backdrop of cocktail history with this stylish cocktail recipe book. With more than 60 recipes made from spirit bases including gin, vodka, whiskey, bourbon and cognac, alongside expert advice on equipment and glassware, this is the complete kit to modern cocktail making at home! Learn to make delicious and original cocktails such as the Bangkok Penicillin or the Marmite Martini, Pea Wine or the Rok House Bellini Fermented Cucumber Syrup. From highly acclaimed mixologist and drinks consultant Matt Whiley, this unique cocktail recipe book is the perfect inspiration for creating your own modern drinks cabinet and the perfect how to guide to making delicious and highly creative cocktails from scratch.

Create your own signature blends at home with the fully updated and newly expanded edition of The Home Distilling and Infusing Handbook, featuring dozens of creative infusion recipes! Like to dabble, invent, experiment, and concoct? Like to drink? Move beyond bartending and learn how to combine alcohol with herbs, spices, fruit, and more to create your own custom blends! This book guides you step-by-step through the process of creating unique and delicious alcoholic infusion and blends as well as infused cordials and cremes. No fancy degree or equipment required! Also, learn how to make your very own whiskey blends. Includes fifty unique recipes from some of today's leading mixologists, including: Smoked Bacon Bourbon, October Apple Liqueur, Horseradish Vodka, Silver Kiwi Strawberry Tequila, Cucumber Gin, Cherry Whiskey, and Blueberry Bourbon. Cheers, and bottoms up!

Master the dark arts of mixology

Bartending For Dummies

The Home Distilling and Infusing Handbook, Second Edition

A Lime and a Shaker

[A Cocktail Recipe Book]

Caribbean Rum

Death & Co Welcome Home

Prepare a first-class cocktail using these beautifully designed infographics, which show precise measurements in easy-to-see glass proportions and explain which garnish and type of glass work best for each drink. Two hundred recipes cover a range of inventions, from coolers and coladas to slings, sours, and screws. An informative introduction gives details on equipment, bar stocking, basic techniques, 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 the history of each. 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 cocktail bars"--

Small-Scale Production of Brandies, Schnapps and Liqueurs

The Modern Mixologist on Vodka and Vodka Cocktails

Cocktail Infographics

Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World

Infusions, distillations and innovative combinations

The Cocktail Guy

Recipes & Techniques from Behind the Bar