

Liquid Intelligence How To Think About Drinks

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Zero Proof - Elva Ramirez 2021

90 no-alcohol cocktail recipes from top bartenders across the country

The PDT Cocktail Book - Jim Meehan 2011

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

Make a Difference: Talk to Your Child about Alcohol - Health and Human Services Dept., National Institutes of Health, National Institute on Alcohol Abuse and Alcoholism 2017-03-08

"Why develop a booklet about helping kids avoid alcohol?" Alcohol is a drug, as surely as cocaine and marijuana are. It's also illegal to drink under the age of 21. And it's dangerous. Kids who drink are more likely to: * Be victims of violent crime. * Have serious problems in school. * Be involved in drinking-related traffic crashes. This guide is geared to parents and guardians of young people ages 10 to 14. These suggestions are just that--suggestions. Trust your instincts. Choose ideas you are comfortable with, and use your own style in carrying out the approaches ou find useful. Your child looks to you for guidance and support in making life decisions--including the decision not to use alcohol .Audience: Parents, child counselors, educators, child psychologists, physicians, school guidance counselors, and teenagers may be interested in this resource. Related products: Other products related to Women's Health can be found here: <https://bookstore.gpo.gov/catalog/health-benefits/womens-health> Other products related to Alcoholism can be found here: <https://bookstore.gpo.gov/catalog/health-benefits/alcoholism-smoking-substance-abuse> Other products produced by National Institute on Alcohol Abuse and Alcoholism can be found here: <https://bookstore.gpo.gov/agency/1720>

A Proper Drink - Robert Simonson 2016-09-20

A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. A Proper Drink is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters—bars, bartenders, patrons, and visionaries—who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails—25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders—to emerge from the movement.

Cocktail Chemistry - Nick Fisher 2022-05-17

Enjoy clever, pop culture-inspired drinks with this collection of recipes from the beloved Cocktail Chemistry YouTube channel. Have you ever seen a delicious-looking drink on your favorite movie or TV show and wondered how to make it? Well, now you can, with this collection of recipes from the creator of the popular Cocktail Chemistry YouTube channel Nick Fisher. Featuring recipes to recreate the classic White Russian from The Big Lebowski, the iconic martini from the James Bond movies, to drinks featured in Mad Men, The Simpsons, It's Always Sunny in Philadelphia, Game of Thrones, The Office, Harry Potter, and more, Cocktail Chemistry will have you impressing your friends with your bartending skills in no time. In addition to recipes, Cocktail Chemistry includes everything you need to know to become a mixology expert, from how to make perfectly clear ice, delicious foams, and infusions, or how to flame a citrus peel. A must-have for all aspiring home mixologists and pop-culture buffs, Cocktail Chemistry will ensure you never have a boring drink again.

The Oxford Companion to Spirits and Cocktails - Noah Rothbaum 2021-10-14

Anthropologists and historians have confirmed the central role alcohol has played in nearly every society since the dawn of human civilization, but it is only recently that it has been the subject of serious scholarly inquiry. The Oxford Companion to Spirits and Cocktails is the first major reference work to cover the subject from a global perspective, and provides an authoritative, enlightening, and entertaining overview of this third branch of the alcohol family. It will stand alongside the bestselling Companions to Wine and Beer, presenting an in-depth exploration of the world of spirits and cocktails in a groundbreaking synthesis. The Companion covers drinks, processes, and techniques from 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. With entries ranging from Manhattan and mixology to sloe gin and stills, the Companion combines coverage of the range of spirit-based drinks around the world with clear explanations of production processes, and the history and culture of their consumption. It is the ultimate guide to understanding what is in your glass. The Companion is lavishly illustrated throughout, and appendices include a timeline of spirits and distillation and a guide to mixing drinks.

Boozehound - Jason Wilson 2010-09-21

While some may wonder, "Does the world really need another flavored vodka?" no one answers this question quite so memorably as spirits writer and raconteur Jason Wilson does in Boozehound. (By the way, the short answer is no.) A unique blend of travelogue, spirits history, and recipe collection, Boozehound explores the origins of what we drink and the often surprising reasons behind our choices. In lieu of odorless, colorless, tasteless spirits, Wilson champions Old World liquors with hard-to-define flavors—a bitter and complex Italian amari, or the ancient, aromatic herbs of Chartreuse, as well as distinctive New World offerings like lively Peruvian pisco. With an eye for adventure, Wilson seeks out visceral experiences at the source of production—visiting fields of spiky agave in Jalisco, entering the heavily and reverently-guarded Jägermeister herb room in Wolfenbüttel, and journeying to the French Alps to determine if mustachioed men in berets really handpick blossoms to make elderflower liqueur. In addition, Boozehound offers more than fifty drink recipes, from three riffs on the Manhattan to cocktail-geek favorites like the Aviation and the Last Word. These recipes are presented alongside a host of opinionated essays that cherish the rare, uncover the obscure, dethrone the overrated, and unravel the mysteries of taste, trends, and terroir. Through his far-flung, intrepid traveling and tasting, Wilson shows us that perhaps nothing else as entwined with the history of human culture is quite as much fun as booze.

Liquid Intelligence - Dave Arnold 2014-11-11

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.

Regarding Cocktails - Sasha Petraske 2016-10-31

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

Wine. All the Time. - Marissa A. Ross 2017-06-27

"Can I just be Marissa, please? I want to be hilarious and sexy and smart and insanely knowledgeable about wine." —Mindy Kaling A fresh, fun, and unpretentious guide to wine from Marissa A. Ross, official wine columnist for Bon Appétit. Does the thought of having to buy wine for a dinner party stress you out? Is your go-to strategy to pick the bottle with the coolest label? Are you tired of choosing pairings based on your wallet, instead of your palate? Fear not! Bon Appétit wine columnist and Wine. All The Time. blogger Marissa A. Ross is here to help. In this utterly accessible yet comprehensive guide to wine, Ross will walk you through the ins and outs of wine culture. Told in her signature comedic voice, with personal anecdotes woven in among its lessons, Wine. All the Time. will teach you to sip confidently, and make you laugh as you're doing it. In Wine. All The Time., you'll learn how to:

- Describe what you're drinking, and recognize your preferences
- Find the best bottle for you budget and occasion
- Read and understand what's written on a wine label
- Make the perfect pairings between what you're drinking and what you're eating
- Throw the best damn dinner party your guests will ever attend
- And much more

Meehan's Bartender Manual - Jim Meehan 2017-10-17

"A knowledge-filled tome for true cocktail nerds or those aspiring to be" (Esquire), from one of the world's most acclaimed bartenders WINNER OF THE JAMES BEARD AWARD • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • IACP AWARD FINALIST Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus—and the first book of the modern era to explain the bar industry from the inside out. With chapters that mix cocktail history with professional insights from experts all over the world, this deep dive covers it all: bar design, menu development, spirits production, drink mixing technique, the craft of service and art of hospitality, and more. The book also includes recipes for 100 cocktails culled from the classic canon and Meehan's own storied career. Each recipe reveals why Meehan makes these drinks the way he does, offering unprecedented access to a top bartender's creative process. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in understanding the how and why of mixology, Meehan's Bartender Manual is the definitive guide.

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

Essential for the home bar cocktail enthusiast and the professional bartender alike "The textbook for a new

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

Alcohol and Humans - Kimberley Hockings 2020-01-05

Alcohol use has a long and ubiquitous history. The prevailing tendency to view alcohol merely as a 'social problem' or the popular notion that alcohol only serves to provide us with a 'hedonic' high, masks its importance in the social fabric of many human societies both past and present. To understand alcohol use, as a complex social practice that has been exploited by humans for thousands of years, requires cross-disciplinary insight from social/cultural anthropologists, archaeologists, historians, psychologists, primatologists, and biologists. This multi-disciplinary volume examines the broad use of alcohol in the human lineage and its wider relationship to social contexts such as feasting, sacred rituals, and social bonding. Alcohol abuse is a small part of a much more complex and social pattern of widespread alcohol use by humans. This alone should prompt us to explore the evolutionary origins of this ancient practice and the socially functional reasons for its continued popularity. The objectives of this volume are: (1) to understand how and why nonhuman primates and other animals use alcohol in the wild, and its relevance to understanding the social consumption of alcohol in humans; (2) to understand the social function of alcohol in human prehistory; (3) to understand the sociocultural significance of alcohol across human societies; and (4) to explore the social functions of alcohol consumption in contemporary society. 'Alcohol in Humans' will be fascinating reading for those in the fields of biology, psychology, anthropology, archaeology, as well as those with a broader interest in addiction.

The context of natural forest management and FSC certification in Brazil - Claudia Romero 2015-12-30

Management decisions on appropriate practices and policies regarding tropical forests often need to be made in spite of innumerable uncertainties and complexities. Among the uncertainties are the lack of formalization of lessons learned regarding the impacts of previous programs and projects. Beyond the challenges of generating the proper information on these impacts, there are other difficulties that relate with how to socialize the information and knowledge gained so that change is transformational and enduring. The main complexities lie in understanding the interactions of social-ecological systems at different scales and how they varied through time in response to policy and other processes. This volume is part of a broad research effort to develop an independent evaluation of certification impacts with stakeholder input, which focuses on FSC certification of natural tropical forests. More specifically, the evaluation program aims at building the evidence base of the empirical biophysical, social, economic, and policy effects that FSC certification of natural forest has had in Brazil as well as in other tropical countries. The contents of this volume highlight the opportunities and constraints that those responsible for managing natural forests for timber production have experienced in their efforts to improve their practices in Brazil. As such, the goal of the studies in this volume is to serve as the foundation to design an impact evaluation framework of the impacts of FSC certification of natural forests in a participatory manner with interested parties, from institutions and organizations, to communities and individuals.

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

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

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

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

The Canon Cocktail Book - Jamie Boudreau 2016-11-01

"Integrates modern cooking technique with innovative classical cocktail preparation . . . invaluable for aspiring mixologists looking to go pro."—Jim Meehan, author of The PDT Cocktail Book Home to the Western Hemisphere's largest spirit collection, Seattle bar Canon: Whiskey and Bitters Emporium has achieved unprecedented, worldwide acclaim. Named Best Bar in America by Esquire, Canon received Tales of the Cocktail Spirited Awards for World's Best Drinks Selection (2013) and World's Best Spirits Selection (2015), and Drinks International included it on their prestigious World's 50 Best Bars list. In his debut, legendary bartender and Canon founder Jamie Boudreau offers 100 cocktail recipes ranging from riffs on the classics, like the Cobbler's Dream and Corpse Reviver, to their lineup of original house drinks, such as the Truffled Old Fashioned and the Banksy Sour. In addition to tips, recipes, and formulas for top-notch cocktails, syrups, and infusions, Boudreau breaks down the fundamentals and challenges of opening and running a bar—from business plans to menu creation. The Canon Cocktail Book is poised to be an essential drinks manual for both the at-home cocktail enthusiast and bar industry professional. "If you're lucky enough to have drunk at Canon, the bar, you'll find reading Canon, the cocktail book, remarkably similar: rich in detail, surprising, sometimes challenging, and always delightful. If you haven't been to Canon, at least read the book. A few pages in and you'll be on your phone, booking a flight to Seattle."—David Wondrich, author of Imbibe! and Punch "The collection is unassailable . . . This terrific resource is sure to send armchair bartenders scurrying to their shakers."—Publishers Weekly

Punch - David Wondrich 2010-11-02

An authoritative, historically informed tribute to the punch bowl, by the James Beard Award-winning author of Imbibe!. Replete with historical anecdotes, expert observations, notes on technique and ingredients, and of course world-class recipes, Punch will take readers on a celebratory journey into the punch bowl that starts with some very lonely British sailors and swells to include a cast of lords and ladies, admirals, kings, presidents, poets, pirates, novelists, spies, and other colorful characters. It is a tale only David Wondrich can tell—and it is sure to delight, amuse, and inspire the mixologist and party-planner in everyone.

Death & Co Welcome Home - Alex Day 2021-11-16

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.

The Imbible - Micah LeMon 2017-10-10

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

Proof - Adam Rogers 2014

A spirited, history-rich narrative on the art and science of alcohol discusses everything from fermentation and distillation to traditions and the effects of alcohol on the body and brain. 25,000 first printing.

The Last Great Walk - Wayne Curtis 2014-09-09

In 1909, Edward Payson Weston walked from New York to San Francisco, covering around 40 miles a day and greeted by wildly cheering audiences in every city. The New York Times called it the "first bona-fide walk ... across the American continent," and eagerly chronicled a journey in which Weston was beset by fatigue, mosquitos, vicious headwinds, and brutal heat. He was 70 years old. In The Last Great Walk, journalist Wayne Curtis uses the framework of Weston's fascinating and surprising story, and investigates exactly what we lost when we turned away from foot travel, and what we could potentially regain with America's new embrace of pedestrianism. From how our brains and legs evolved to accommodate our ancient traveling needs to the way that American cities have been designed to cater to cars and discourage pedestrians, Curtis guides readers through an engaging, intelligent exploration of how something as simple as the way we get from one place to another continues to shape our health, our environment, and even our national identity. Not walking, he argues, may be one of the most radical things humans have ever done.

I'm Just Here for the Drinks - Sother Teague 2018-08-28

A primer on drinking, history and (obviously) cocktails from a life behind bars. Sother Teague, one of New York's most knowledgeable bartenders and Wine Enthusiast's Mixologist of the Year (2017), presents a brief history of both classic and lesser-known spirits with modern-day wit and old-school bar wisdom, accompanied by easy-to-mix drink recipes you'll soon commit to memory. Better than bellying up to some of the world's best bars with a veteran bartender, this series of essays and conversations on all things alcohol aims to reveal how the joy of drinking changed both history and culture—and will likely inspire you to make a little history of your own. After all, no retelling of a great caper or revolutionary event ever started with the phrase, "So a bunch of guys are all eating salad...". This hardcover collection of timeless tips, insight from industry pros and 100+ recipes is more than just a cocktail book: It's a manifesto for living a more spirited life.

The Drunken Botanist - Amy Stewart 2013-03-19

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 every drinker; a drinks book for every plant-lover.

The Bar Book - Jeffrey Morgenthaler 2014-06-03

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.

¡Tequila! - Marie Sarita Gaytán 2014-11-12

Italy has grappa, Russia has vodka, Jamaica has rum. Around the world, certain drinks—especially those of the intoxicating kind—are synonymous with their peoples and cultures. For Mexico, this drink is tequila. For many, tequila can conjure up scenes of body shots on Cancún bars and coolly garnished margaritas on sandy beaches. Its power is equally strong within Mexico, though there the drink is more often sipped rather than shot, enjoyed casually among friends, and used to commemorate occasions from the everyday to the sacred. Despite these competing images, tequila is universally regarded as an enduring symbol of lo mexicano. *¡Tequila! Distilling the Spirit of Mexico* traces how and why tequila became and remains Mexico's national drink and symbol. Starting in Mexico's colonial era and tracing the drink's rise through the present day, Marie Sarita Gaytán reveals the formative roles played by some unlikely characters. Although the notorious Pancho Villa was a teetotaler, his image is now plastered across the labels of all manner of tequila producers—he's even the namesake of a popular brand. Mexican films from the 1940s and 50s, especially Western melodramas, buoyed tequila's popularity at home while World War II caused a spike in sales within the whisky-starved United States. Today, cultural attractions such as Jose Cuervo's *Mundo Cuervo* and the *Tequila Express* let visitors insert themselves into the Jaliscan countryside—now a UNESCO-protected World Heritage Site—and relish in the nostalgia of pre-industrial Mexico. Our understanding of tequila as Mexico's spirit is not the result of some natural affinity but rather the cumulative effect of U.S.-Mexican relations, technology, regulation, the heritage and tourism industries, shifting gender roles, film, music, and literature. Like all stories about national symbols, the rise of tequila forms a complicated, unexpected, and poignant tale. By unraveling its inner workings, Gaytán encourages us to think critically about national symbols more generally, and the ways in which they both reveal and conceal to tell a story about a place, a culture, and a people. In many ways, the story of tequila is the story of Mexico.

Drink What You Want - John deBary 2020-06-02

A nonjudgmental, back-to-basics approach to making custom cocktails that's as fun as it is definitive—from a renowned New York City bartender who's worked everywhere from PDT to Momofuku. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY EPICURIUS John deBary is a veritable cocktail expert with a 100-proof personality, a dash of fun, and garnished with flair—there's nothing muddled about him. In *Drink What You Want*, John breaks down the science of mixology (yes, it's a science) and explains the rules of drink-making. Most important, you'll learn how to tweak any drink, both classic and creative, to your preferences and moods. Are you adventurous or traditional? Sweet or bitter? Brown liquor or clear? While giving newbies a rundown of cocktail culture, lingo, and etiquette, John turns the "cocktail book" concept on its ear by infusing a traditionally formal topic with his fresh, conversational voice. Mixology geeks and bottomless brunchers alike will revel in the craft of the cocktail, from classic to modern to funky. Cocktails are about creativity and setting the mood, and *Drink What You Want* overflows with both.

Death & Co - David Kaplan 2014-10-07

The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. *Death & Co* is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, *Death & Co* has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the

Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—*Death & Co* is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, *Death & Co* features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, *Death & Co* is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; *Death & Co*—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world. *The New Craft of the Cocktail* - Dale DeGroff 2020-09-22

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

Black Mixcellence - Tamika Hall 2022-06-14

Bringing tasty drink recipes from some of the most renowned mixologists and stories of the historical impact of Black people in Mixology, *Black Mixcellence* is the go-to drink guide for any wine and spirits connoisseur. *Black Mixcellence: A Comprehensive Guide to Black Mixology* is a tribute to the contributions of Black and Brown mixologists to the spirits and mixology industries. Many pivotal events in the history of mixology have been ushered in by the contributions of African-American men and women. These moments have opened doors and laid the foundation for brands and companies to flourish. This book features stories about some of the industry's most notable trailblazers. Whether it was entrepreneurship, education or a "famous first," the featured mixologists have all contributed to the industry to make an impact in their own ways. This collective of mixologists and their signature cocktails represent different parts of the globe. There will be connections to important inventions and milestone moments by African Americans in the bartending industry weaved in between their stories.

Cocktail Codex - Alex Day 2018-10-30

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

Bitters - Brad Thomas Parsons 2011-11-01

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 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.

American Cocktail - Editors of Imbibe Magazine 2011-10-21

France has wine, Germany's got beer, but America is the land of the cocktail. And cocktail culture is flourishing with bartenders across America combining local, artisanal, and homemade ingredients to create drinks with complex layers of flavor. From the editors of Imbibe Magazine comes this unique book filled with 50 favorites from some of the best bartenders coast to coast offering modern twists on classic drinks, plus all-new creations, complete with a look into each recipe's inception and unique ingredients. Whether it's a marionberry bramble from Jeffrey Morgenthaler in Portland, Oregon, or a strawberry julep from Jenni Pittman Louisville, Kentucky, or an apple-based cocktail from Jim Meehan in New York City, the cocktails that define the American landscape are deliciously diverse. Consider this book your personal cross-country tour of America's most intriguing regional cocktail flavors, traditions and stories.

Cannabis Cocktails, Mocktails & Tonics - Warren Bobrow 2016-06-01

Create your own cannabis infused cocktails! Combining cannabis and cocktails is a hot new trend, and Cannabis Cocktails, Mocktails & Tonics shows you how. Featuring a collection of 75 recipes of cannabis influenced cocktails and drinks; The Cocktail Whisperer Warren Bobrow will show you the essential instructions for de-carbing cannabis to release its full psychoactive effect. Learn the history of cannabis as a social drug and its growing acceptance to becoming a medicinal. Look beyond cocktails and create successful tonics, syrups, shrubs, bitters, compound butter and exotic infused oil to use in any drink. Start your day with coffee, tea, and milk-based cannabis beverages for healing and relaxation. Get your afternoon pick-me-up with gut healing shrubs and mood enhancing syrups. Make cooling lemonades and sparking herbal infusions to soothe the fevered brow. Then, have an after dinner herbal-based cannabis drink for relaxation at the end of a good meal. The options are endless with Cannabis Cocktails, Mocktails & Tonics!

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

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes

and nearly 450 color photographs, Liquid Intelligence begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.

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

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

White Mouse - Nancy Wake 2011-12-01

Nancy Wake, nicknamed 'the white mouse' for her ability to evade capture, tells her own story. As the Gestapo's most wanted person, and one of the most highly decorated servicewomen of the war, it's a story worth telling. After living and working in Paris in the 1930's, Nancy married a wealthy Frenchman and settled in Marseilles. Her idyllic new life was ended by World War II and the invasion of France. Her life shattered, Nancy joined the French resistance and, later, began work with an escape-route network for allied soldiers. Eventually Nancy had to escape from France herself to avoid capture by the Gestapo. In London she trained with the Special Operations Executive as a secret agent and saboteur before parachuting back into France. Nancy became a leading figure in the Maquis of the Auvergne district, in charge of finance and obtaining arms, and helped to forge the Maquis into a superb fighting force. During her lifetime, Nancy Wake was hailed as a legend. Her autobiography recounts her extraordinary wartime experiences in her own words.

Drink Like a Man - Ross McCammon 2016-06-07

Drink Like a Man distills 83 years of drinking wisdom into this indispensable manual. With more than 125 cocktail recipes and 100 photos, including 13 drinks every man should know how to make, variations on classic cocktails, and drinks batched large enough to satisfy a crowd, it's an essential guide to cocktail making, but also a manual for how to drink. As a host, at a bar, with a friend, on your own—whatever the situation may be—Esquire offers wisdom, encouragement, and instructions. And also a damn good drink.

The Negroni - Gary Regan 2015-05-05

A history of one of the world's most iconic cocktails—originally an Italian aperitivo, but now a staple of craft bar programs everywhere—with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and

one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In *The Negroni*, Gary Regan—barman extraordinaire and author of the iconic book *The Joy of Mixology*—delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

The Bar Book - Jeffrey Morgenthaler 2014-06-03

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. More than 60 recipes illustrate the concepts explored in the text, ranging from juicing, garnishing, carbonating, stirring, and shaking to choosing the correct ice for proper chilling and dilution of a drink. With how-to photography to provide inspiration and guidance, this book breaks new ground for the home cocktail enthusiast.