

A Drinkable Feast A Cocktail Companion To 1920s Paris

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Hemingway & Bailey's Bartending Guide to Great American Writers

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.

A Field Guide to Canadian Cocktails

Pairing 100 famous authors, poets, and playwrights from the Victorian age to today with recipes for their iconic drinks of choice, *How to Drink Like a Writer* is the perfect guide to getting lit(erary) for madcap mixologists, book club bartenders, and cocktail enthusiasts. Do you long to trade notes on postmodernism over whiskey and jazz with Haruki Murakami? Have you dreamed of sharing gin martinis with Sylvia Plath and Anne Sexton after poetry class? Maybe a mojito—a real one, like they serve at La Bodeguita del Medio in Havana—is all you need to summon the mesmerizing power of Hemingway's prose. Writer's block? Summon the brilliant musings of Truman Capote with a screwdriver—or, “my orange drink,” as he called it—or a magical world like J.K. Rowling's with a perfect gin and tonic. With 100 spirited drink recipes and special sections dedicated to writerly haunts like the Algonquin of the *New Yorker* set and Kerouac's Vesuvio Cafe, pointers for hosting your own literary salon, and author-approved hangover cures, all accompanied by original illustrations of ingredients, finished cocktails, classic drinks, and favorite food pairings, *How to Drink Like a Writer* is sure to inspire, invoke, and inebriate—whether you are courting the muse, or nursing a hangover. Sure, becoming a famous author takes dedication, innate talent, and sometimes nepotism. But it also takes vodka, gin, tequila, and whiskey.

Tarot of Cocktails

Sick of standing in the corner making cocktails while everyone else is having fun? Fed up of having to buy loads of expensive spirits and bitters? Just want to pour a delicious cocktail any time, any place? *Batched & Bottled* features 50 of the best recipes for batched and bottled cocktails – cocktails you can pre-make and bottle, and either pour straight over ice or leave to mature for an hour, a month or even a year. You'll have cocktails you can drink when you get in from work, or bottles you can crack open come Christmas/summer/birthday/Friday. From negronis and manhattans to more complex concoctions you can infuse with botanicals or fermented ingredients, the recipes follow the seasons and range from simple, stir-through mixes, to more elaborate drinks that require kitchen prep.

Good Things to Drink with Mr Lyan and Friends

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.

How to Drink Like a Mobster

Enjoy cocktails at any time of day with this collection of fresh, creative low- and no-alcohol recipes. Celebrating seasonal ingredients, and with a focus on sustainability, *All Day Cocktails* showcases nearly fifty varieties of citrus, berries, tropical fruits, stone fruits, pome fruits, vegetables, herbs and nuts. Each variety features a versatile prep recipe that can extend into your cocktails and beyond, meaning *All Day Cocktails* is much more than your average cocktail book. *All Day Cocktails* brings you ninety cocktail recipes + fifty prep recipes, including: bitters, caramels, cordials, coulis, granitas, honeys, jams, jellies, juices, kefir, liqueurs, sherbets, shrubs, syrups, tisanes and vinegars.

Wine and Society

Hidden in the vast northern reaches of North America, Canadian bartenders have been shaking, stirring, building, and throwing some of the finest drinks the world has ever savoured. Yes, there's more to Canada's mixed drink repertoire than its national beverage, the Bloody Caesar! Victoria barman and author Shawn Soole proudly presents the people and drinks that introduce readers to this widening scope of concepts and concoctions in *Great Northern Cocktails*. "Canada has always been that big, snow-covered country to the north of the United States where people live in igloos and ride moose to school," Soole remarks. "Obviously, this is an exaggeration on Canadian stereotypes but our culture, climate, and people are some of the most diverse in the world. Canada is rich in world cultures and in the last ten to fifteen years has slowly and apologetically become a cocktail culture powerhouse." With over 140+

drink recipes plus syrup, tincture, and infusion formulae, Soole introduces veteran and new Canadian drink talents who preside in the nation's bars from Vancouver Island to Nova Scotia and their recipes, along with bartending tips, a range of easy-to-follow homemade ingredients, and a glossary so even novice mixers can follow along.

Great Northern Cocktails

#1 New Release in Wine & Spirits Buying Guides and Liquor, Spirits & Mixed Drinks - Become a Cocktail Connoisseur If you liked *The Drunken Botanist*, *The 12 Bottle Bar* or *The Savoy Cocktail Book*, you'll love *The Cocktail Companion* Drink your way through history: *The Cocktail Companion* spans the cocktail's curious history—from its roots in beer-swilling 18th-century England through the illicit speakeasy culture of United States Prohibition to the explosive, dynamic industry it is today. Learn about famous and classic cocktails from around the globe, how ice became one of the most important ingredients in mixed drink making, and how craft beers got so big, all with your own amazing drink—that you made yourself!—in hand. Get advice from your favorite bartender: In *The Cocktail Companion*, well-known bartenders from around the country offer up advice on everything, including using fresh-squeezed juices, finding artisanal bitters, and creating perfect cubes of ice that will help create intriguing, balanced cocktails. You'll want to take your newfound knowledge from this cocktail book everywhere! *The Cocktail Companion* is a compendium of all things cocktail. This bar book features: 25 must-know recipes for iconic drinks such as the Manhattan and the Martini Cultural anecdotes and often-told myths about drinks' origins Bar etiquette, terms, and tools to make even the newest drinker an expert in no time!

Whiskey and Spirits For Dummies

"His practical experience blends perfectly with his academic knowledge in this informative and entertaining guide to making the perfect cocktail." Review for *The Curious Bartender Volume I*, *The Daily Mail*. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. *The Curious Bartender Volume II: The New Testament of Cocktails* is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this – the holy grail of cocktail books.

The Cocktail Companion

From John Dillinger's Gin Fizz to Al Capone's Templeton Rye, mobsters loved their liquor—as well as the millions that bootlegging and speakeasies made them during the Prohibition. In a time when any giggle juice could land you in the hoosegow, mobsters had their own ways of making sure the gin mill never ran dry and the drinks kept flowing. And big screen blockbusters like *The Godfather*, *GoodFellas*, and *Scarface* and small screen hits like *The Sopranos* and *Boardwalk Empire* ensure that our obsession with mobsters won't run dry, either. Mixology expert Albert W. A. Schmid shows how you can recreate the allure of the gangster bar life with step-by-step instructions on how to set up the best Prohibition-style bar and pour the drinks to

match. Recipes include mob favorites like the Machete, the Paralyzer, Greyhound (Salty Dog), Say Hello to My Little Friend, and Angel Face, as well as classics like the Gimlet, Kamikaze, and Bee's Knees. How to Drink Like a Mobster also includes profiles of the most notorious mobsters' connections to the booze business, along with tips to stay under the radar in any speakeasy: always have at least one or more aliases ready, pay with cash, don't draw attention to yourself, and in the case of a raid, drink the evidence as fast as you can!

Riviera Cocktail

In bars, restaurants, and cocktail lounges all over the world, drinkers have long had a fond appreciation for a French cocktail, but many are unaware of its origins. Following Prohibition, Paris, much like London, became a capital of drinks. Although cocktails were present in the late 19th century, it was the interwar period, and particularly les années folles that transformed the culture of the cocktail consumption into what we know today. This fertile time, both intellectually and artistically, was nourished by a growing influx of expatriates from across the Atlantic who made way for a new age of experimentation and creation. The new ambassadors of cocktails made alcohols and aperitifs that were specifically French, stars of the show. Alongside classic French Vermouth, the new cocktail creations began using locally produced spirits including Byrrh, Dubonnet, Suze, and Picon to create distinctly unique, and now classic, cocktails. Featuring beautiful archival photographs, illustrations, and advertisements, as well as new photography, Franck Audoux, partner at Le Dauphin and Chateaubriand in Paris, brings life back to these forgotten classically French spirits and aperitif, by giving them a modern twist. He provides recipes for more than forty classic French cocktails, from the Sazerac to the Highball, and provides contemporary tips and tricks that make them easy to recreate at home. Perfect for lovers of history and French culture, this book captures the spirit and culture of one of the richest periods in the City of Light and is a must have for the aspiring and experienced home mixologist alike.

Drink Like a Geek

An elegant collection of over 100 cocktail recipes inspired by the City of Light. Bring the romance and elegance of Paris into your home with cocktail recipes from leading French mixologists and the signature drink recipes of Parisian hot spots. More than just a cocktail book, Paris Cocktails celebrates the art of drinking like the French, with entertaining tips for throwing a perfectly Parisian cocktail party, revelations on the latest trends in French mixology, reviews of the best bars in both America and Paris where you can find the true French cocktail experience, and musings from French and non-French alike who have mastered the art of French drinking.

Dinosaurs

50 20th century cocktail recipes, illustrated with vintage postcards Cocktail culture boomed in the United States after Prohibition, starting with the jazz-filled cocktail lounges and elegant supper clubs in New York City and, as rail and automotive travel advanced, flowing all the way to the postwar-era resorts and cabaret night spots of California and beyond. Barkeepers and mixologists across the country were developing new-fangled concoctions like the Red Snapper, the Santa Fe Cooler, and Cooper's Ranch Punch. A newly liberated America couldn't get enough. The unique cocktail lounges, hotel bars, and other more exotic drinking venues (ice rinks, carousels, and tropical gardens, just to name a few) defined this era of drinking

culture and were immortalized in the linen postcards used to advertise them. With over 50 vintage cocktail recipes (including several modern twists), fascinating historical vignettes, and more than 150 pieces of vintage ephemera, you will be transported to an era of unbridled indulgence and distinct glamour.

The Hemingway Cookbook

Americans weren't supposed to drink during Prohibition—but that's exactly when "cocktail culture" came roaring to life. The Bloody Mary, sleek cocktail shakers, craft mixology, and hundreds of other essentials of modern drinking owe their origins to the Dry Years. In *Contraband Cocktails*, Paul Dickson leads us on a fascinating tour of those years—from the "Man in the Green Hat" making secret deliveries to Capitol Hill, to *The Great Gatsby's* Daisy pouring Tom a mint julep at the Plaza, to inside the smoky nightclubs of the Jazz Age—Dickson serves up an intoxicating tale of how and what Americans drank during Prohibition. Chock-full of scandalous history, cultural curiosities, and dozens of recipes by everyone from Ernest Hemingway to Franklin D. Roosevelt—along with a glossary of terms that will surprise the most seasoned bartender—Paul Dickson's *Contraband Cocktails* is the perfect companion to any reader's Cocktail Hour. From the Hardcover edition.

Contraband Cocktails

Vintage cocktail recipes for the modern bartending enthusiast! Compiled by the mysterious and mightily talented Frank Meier, who could be found behind the bar at the Paris Ritz in his trademark white jacket from 1921 to 1947, *The Artistry of Mixing Drinks* is a one-of-a-kind drink book. Nearly as famous for his sharp wit as he was for his delicious and well-balanced cocktails, Meier honed his skills working for Harry Craddock in New York before moving to the Paris Ritz where he mixed drinks for such icons as Franklin Roosevelt, Noël Coward, Hemingway, and Cole Porter. Filled with decades of hard-earned mixological wisdom, *The Artistry of Mixing Drinks* reflects the seriousness with which Frank Meier executed his craft. It contains over 300 cocktail and mixed drink recipes, many of which were concocted by the author himself, as well as a chapter with sandwich recipes (and drink pairings), a chapter on wines and how to serve them, useful measurement conversion charts, and a chapter on how to properly clean and maintain bar supplies. In Meier's own words, to be a bartender is to be "a chemist, a physiologist, and a psychologist" all at once. To this end, he addresses several topics of interest to any respectable, globe-trotting polymath. These areas include prescriptions for illnesses, first aid instructions in case of drowning, sunstroke, poisonous snake bites, and other calamities; wind pressure charts; basic physics and geometry formulas; and a brief history of horse racing. A truly comprehensive guide for the sophisticated drinker, this high-quality reprint of *The Artistry of Mixing Drinks* is a refreshing dose of Golden-age wisdom for the modern cocktail lover.

Cocktails Across America: A Postcard View of Cocktail Culture in the 1930s, '40s, and '50s

Would you like to better appreciate fine distilled spirits? *Whiskey & Spirits For Dummies* is your complete guide to selecting and enjoying this family of noble beverages, flavor by flavor. From whiskey, rum, and brandy to vodka, gin, and cordials, this handy reference traces the history of distilled spirits, explains how they are made, and shows you how to evaluate, serve, and savor them. Ever wonder why the Irish spell it "whiskey" and the Scottish "whisky"? This friendly book

tells you as it reveals where the first whiskeys — or “dark” spirits — originated and how they came to the United States. It also explores the origins of clear spirits and the different varieties of each. You’ll compare American and European vodkas, see how to make the new and improved all-purpose Martini, and follow the spread of flavored rums across the globe. A slew of sidebars give you fascinating tidbits of information about these spirits. You’ll also discover how to: Become a sophisticated taster Shop for the best spirits Select the right mixers Use spirits in cooking Make ten classic cocktails Choose and taste cordials and liqueurs Know the nutrients in one serving of each type of distilled spirit Present spirits to guests Set up tasting events at home This thorough guide also features recipes for cooking with spirits, offering menu choices such as entrees, vegetables, and desserts that all include at least one type of spirit. Complete with an appendix of craft distillers across the United States, *Whiskey & Spirits For Dummies* will give you the knowledge and hands-on guidance you need to become a connoisseur of such greats as fine Scotch, Bourbon, and Cognac in no time!

All Day Cocktails

More than 125 recipes from Ernest Hemingway's life and times are compiled in a unique cookbook enriched by dining passages from various works by the author, family photographs, personal correspondence, and a contribution from his last wife. IP.

Batched & Bottled

Photographer Edward Quinn chronicles the sweet life of the French Riviera in the 1950s and 60s in this homage to the stylish celebrities who lived and loved on this chic coastline.

Drink Like a Woman

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

The Cocktails of the Ritz Paris

Inspired by classic Tarot decks, *Tarot of Cocktails* lends a mystical twist to 45 delicious drink recipes. Hand-drawn illustrations based on classic Tarot cards transform key elements into

their cocktail related counterparts. Swords become vanilla beans, suns become citrus wheels, and so for. Readers will find stiff sippers, boozy floats, and light summery refreshers with fun names such as Blood & Smoke, The Herbalist, The Straw Man, Princess of Moscow, The White Elephant, and The Black Night. An introduction also includes home bartending basics and tips & tricks guaranteed to enchant guests.

Speakeasy

Celebrate Canadian cocktail history and artistry with *A Field Guide to Canadian Cocktails*, a collection of over 100 recipes inspired by a bounty of homegrown ingredients and spirits that will appeal to armchair bartenders and professionals alike. From the Yukon's Sour Toe Shot to a Prairie Caesar to New Brunswick's Fiddlehead Martini, each beautifully crafted recipe—comprising updated classics, signature drinks from Canada's top bartenders and the authors' own creations—features quintessentially Canadian ingredients and cultural references, blending to create a libatious and entertaining journey from sea to shining sea. Also featured are syrup and infusion recipes, tips and tricks, technique and equipment guides, as well as travel narratives and recommendations from the authors' cross-country road trips. Authors Victoria Walsh and Scott McCallum have dedicated countless hours, not to mention gas mileage, foraging, travelling and experimenting, in order to instill their own brand of northern spirit into the existing cocktail canon, and to add to the proud tradition of ensuring Canadian drinks, history and lore, in all their glory, are served at the global bar. From the Hardcover edition.

The Joy of Mixology, Revised and Updated Edition

Let's be honest: who doesn't want to be a little bit Italian? To glide through Rome on a Vespa like Marcello Mastroianni, wearing an impeccable suit? Or sit in St Mark's Square in Venice at dusk, nibbling cicchetti and sipping an Aperol spritz? This is la dolce vita, and this is aperitivo - Italy's take on drinks and small snacks. *Aperitivo* brings together 80 recipes from across Italy, and tells the stories behind the food and the drinks that shape the aperitif hour. The book opens with the aperitivi themselves - Campari and Aperol - as well as recipes for classic Italian cocktails (including the perfect Negroni) and a guide to Italian wine. Kay then introduces simple recipes for Antipasto and Pinzimonio; Tramezzini; Bruschette and Crostini; Seafood; Meat and Fowl; Vegetables, Dairy and Eggs; Bread and Baking; and Dolci. So let's cinch in our waists, pop on some cat's eye sunglasses, and make like Sophia Loren. It's time for Aperitivo.

Damn Delicious

In this entertaining homage to the golden age of the cocktail, illustrator Edward Hemingway and writer Mark Bailey present the best (and thirstiest) American writers, their favorite cocktails, true stories of their saucy escapades, and intoxicating excerpts from their literary works. It's the perfect blend of classic cocktail recipes, literary history, and tales of the good old days of extravagant Martini lunches and delicious excess. When Algonquin Round Table legend Robert Benchley was asked if he knew that drinking was a slow death, Benchley took a sip of his cocktail and replied, "So who's in a hurry?" Hunter S. Thompson took Muhammad Ali's health tip to eat grapefruit every day; he just added liquor to the mix. Invited to a "come as you are" party, F. Scott Fitzgerald and his wife, Zelda, arrived in their pajamas ready for their cocktail of choice: a Gin Rickey. Forty-three classic American writers, forty-three authentic cocktail recipes, forty-three telling anecdotes about the high life, and forty-three samples of the

best writing in literature – Hemingway & Bailey's Bartending Guide to Great American Writers delivers straight-up fun.

Hemingway's Paris

The debut cookbook by the creator of the wildly popular blog Damn Delicious proves that quick and easy doesn't have to mean boring. Blogger Chungah Rhee has attracted millions of devoted fans with recipes that are undeniable 'keepers'-each one so simple, so easy, and so flavor-packed, that you reach for them busy night after busy night. In Damn Delicious, she shares exclusive new recipes as well as her most beloved dishes, all designed to bring fun and excitement into everyday cooking. From five-ingredient Mini Deep Dish Pizzas to no-fuss Sheet Pan Steak & Veggies and 20-minute Spaghetti Carbonara, the recipes will help even the most inexperienced cooks spend less time in the kitchen and more time around the table. Packed with quickie breakfasts, 30-minute skillet sprints, and speedy takeout copycats, this cookbook is guaranteed to inspire readers to whip up fast, healthy, homemade meals that are truly 'damn delicious!'

Drinking French

A brand-new book in the 2-million-copy Photoclar series features images of dinosaurs--from T. Rex to Triceratops--that really move right on the page.

Ap é ritif

Walk through the Streets of Paris with Ernest Hemingway. In gorgeous black and white images, Hemingway's Paris depicts a story of remarkable passion—for a city, a woman, and a time. No other city in any of his travels was as significant, professionally or emotionally, as was Paris. And it remains there, all of the complexity, beauty, and intrigue that Hemingway described in the pages of so much of his work. It is all still there for the reader and traveler to experience—the history, the streets, and the city. Restaurants, hotels, homes, sites and favorite bars are all detailed here. The ninety-five black and white photographs in Hemingway's Paris are of the highest caliber. The accompanying text reveals Wheeler's deep understanding of the man; his torment, talent, obstacles and the places of refuge needed to nurture one of the preeminent writers of the twentieth century. Moved by the humanistic writing of the man—a writer capable of transcending his readers to foreign settings and into the hearts and minds of his protagonists—Wheeler was inspired to travel throughout France, Italy, Spain, Africa, and Cuba, where he has sought to gain insight into the motivation behind Hemingway's books and short stories. As a teacher, lecturer, and photojournalist, he set out to capture and interpret the Paris that Ernest Hemingway experienced in the first part of the century. Through his journal and photographs, Wheeler portrays the intimate connection Hemingway had with the woman he never stopped loving, Hadley, and with the city he loved most, Paris.

The Curious Bartender Volume II

Wine is becoming increasingly popular in the Anglophone world and there are many books available which describe how and where it is made. However, none address the fundamental questions of different structures of production and how the consumer relates to the product – this book is the first to do just that. Wine and Society: the cultural and social context of wine production and consumption looks at the relationship between wine production and marketing,

focussing in consumer behaviour and cultural attitudes. Divided into four parts, it examines the context of wine production, the wine consumer and the social context of wine, discussing the following themes: * That the core of wine production and consumption is shaped by historical, geographical and cultural factors. * Wine production – European and new world looking at the different kinds of producer and how the varying background of each shapes their perspective on what they produce * Terroir and appellations: why demarcation and sense of place became important, how they are used to achieve marketing differentiation, and the 'benefits' (or otherwise) to the customer. * The contemporary wine consumer and lifestyle factors – looking at wine clubs, tourism, education, culture and literature * The politics and economics of wine – from supporting rural industries in France to protecting customers from deception and health risks. Suitable for third year and post-graduate students of hospitality, wine (both in production and marketing), wine tourism, gastronomy and related courses, it encourages students to think critically about the issues raised by using real life case studies and examples from around the world, also including press releases and marketing campaigns.

Imbibe! Updated and Revised Edition

The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tipling. This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink--and the uniquely American history behind it. From the Hardcover edition.

Ernest Hemingway

A full biography of Ernest Hemingway draws on a wide range of previously untapped material and offers particular insight into the private demons that both inspired and tormented him.

Paris Cocktails

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

from around the country offer up advice on everything, including using fresh-squeezed juices, finding artisanal bitters, and creating perfect cubes of ice that will help create intriguing, balanced cocktails. You'll want to take your newfound knowledge from this cocktail book everywhere! The Cocktail Companion is a compendium of all things cocktail. This bar book features: 25 must-know recipes for iconic drinks such as the Manhattan and the Martini Cultural anecdotes and often-told myths about drinks' origins Bar etiquette, terms, and tools to make even the newest drinker an expert in no time!

French Moderne

"An essential companion and an exciting treat" – Marco Pierre White "Mr Lyan is king of cocktails" – Todd Selby Cocktails aren't just for fancy nights out and snobby home mixologists. In *Good Things to Drink with Mr Lyan and Friends*, Mr Lyan (the man behind the award-winning White Lyan and Dandelyan bars in London) shows you how 60 innovative and exciting cocktails can be part of your everyday life. Easy to make and beautifully photographed, the cocktails cover every mood and occasion, from sunny day drinks and winter warmers to Friday night cocktails and morning revivers. Mr Lyan perfects classics such as the Old Fashioned and the Manhattan, and experiments with new intriguing combinations and ingredients.

The Artistry of Mixing Drinks

Speakeasy is a cocktail book that celebrates the exciting gin-soaked, gangster-frollicking prohibition era, with 200 cocktails for every taste. With cool 1920s-style illustrations throughout, and a perfect gift format, this is the one cocktail book to relive the heady golden days. The iconic Sidecar, White Lady, Clover Club and French 75 cocktails, among many others, were born in the dark, smoky, drinking dens of the era – *Speakeasy* will inspire you to recreate chic classic cocktails at home in style.

Barflies and Cocktails

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.

A Drinkable Feast

Winner of the 13th Annual Spirited Award, for Best New Book on Drinks Culture, History or Spirits A history of the Lost Generation in 1920s Paris told through the lens of the cocktails they loved In the Prohibition era, American cocktail enthusiasts flocked to the one place that would have them--Paris. In this sweeping look at the City of Light, cocktail historian Philip Greene follows the notable American ex-pats who made themselves at home in Parisian cafes and bars, from Ernest Hemingway, F. Scott Fitzgerald, and Gertrude Stein to Picasso, Coco Chanel, Cole Porter, and many more. A Drinkable Feast reveals the history of more than 50 cocktails: who was imbibing them, where they were made popular, and how to make them yourself from the original recipes of nearly a century ago. Filled with anecdotes and photos of the major players of the day, you'll feel as if you were there yourself, walking down the boulevards with the Lost Generation.

Drinking with the Saints

Pub crawl your way through the sacred seasons with this entertaining and useful collection of cocktail recipes, distilled spirits, beer, and wine for virtually every occasion on the Catholic liturgical calendar. One part bartender's guide, one part spiritual manual, a dash of irreverence, and mixed with love: Drinking with the Saints is a work that both sinner and saint will savor.

Speakeasy

Poor Amelia! Between softball practice, homework, and chores, she's struggling to keep her little head above water! And when she starts feeling stressed out... it seems like the world is at its end! Fortunately, Amelia's mom is around to teach her some strategies and help her reframe her stinking thinking into something more positive. Will Amelia be able to use these strategies to help herself and her friends? Find out in another timely tale by award-winning author and school counselor Bryan Smith, whose Without Limits books series celebrates children with character.

Stress Stinks

Vintage cocktail recipes for the modern bartending enthusiast! Compiled by the mysterious and mightily talented Frank Meier, who could be found behind the bar at the Paris Ritz in his trademark white jacket from 1921 to 1947, The Artistry of Mixing Drinks is a one-of-a-kind drink book. Nearly as famous for his sharp wit as he was for his delicious and well-balanced cocktails, Meier honed his skills working for Harry Craddock in New York before moving to the Paris Ritz where he mixed drinks for such icons as Franklin Roosevelt, Noël Coward, Hemingway, and Cole Porter. Filled with decades of hard-earned mixological wisdom, The Artistry of Mixing Drinks reflects the seriousness with which Frank Meier executed his craft. It contains over 300 cocktail and mixed drink recipes, many of which were concocted by the author himself, as well as a chapter with sandwich recipes (and drink pairings), a chapter on wines and how to serve them, useful measurement conversion charts, and a chapter on how to properly clean and maintain bar supplies. In Meier's own words, to be a bartender is to be "a chemist, a physiologist, and a psychologist" all at once. To this end, he addresses several topics of interest to any respectable, globe-trotting polymath. These areas include prescriptions for illnesses, first aid instructions in case of drowning, sunstroke, poisonous snake bites, and other calamities; wind pressure charts; basic physics and geometry formulas; and a brief

history of horse racing. A truly comprehensive guide for the sophisticated drinker, this high-quality reprint of *The Artistry of Mixing Drinks* is a refreshing dose of Golden-age wisdom for the modern cocktail lover.

The Cocktail Companion

A nostalgic collection of more than fifty popular drink recipes celebrates the celebrity histories of such classic cocktails as the Sidecar, Dry Martini, and Bloody Mary, pairing each recipe with related cultural commentary and additional advice on mixing and glass selection. 15,000 first printing.

How to Drink Like a Writer

Grab a light drink and a bite, and enjoy cocktail hour, the French way For the French, the fleeting interlude between a long workday and the evening meal to come is not meant to be hectic or crazed. Instead, that time is a much needed chance to pause, take a breath, and reset with light drinks and snacks. Whether it's a quick affair before dashing out the door to your favorite Parisian bistro or a lead-up to a more lavish party, *Ap é ritif* is about kicking off the night, rousing the appetite, and doing so with the carefree spirit of connection and conviviality. *Ap é ritif* celebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern French *ap é ritif*-style cocktails, along with French-inspired bites and hors d'oeuvres. Keeping true to the *ap é ritif* tradition, you'll find cocktail recipes that use lighter, low-alcohol spirits, fortified wines, and bitter liqueurs. The impressive drinks have influences from both Old World and New, but are always low fuss and served barely embellished--an easy feat to pull off for the relaxed host at home. *Ap é ritif* also offers recipes for equally breezy bites, such as Radishes with Poppy Butter, Goug è res, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that are all about ease and approachability without sacrificing style or flavor, *Ap é ritif* makes drinking and entertaining at home as effortless, fun, and effervescent as the offerings themselves.

Aperitivo

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

The Artistry of Mixing Drinks

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