

Rum The Manual

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

Written by the Fortnum & Mason Drinks Writer of the Year 2020. Updated with more than 80 new gins. With more gin brands available than ever before, you need to know how to choose and get the most out of the brands you buy, understanding their flavours so you drink them in the most delicious way possible. Award-winning spirits writer Dave Broom has tested thousands of gins from all over the world to choose the 125 selected to appear in this book. As well as the gin selection, he has also tasted and scored each one four ways - in a G&T, a negroni, a martini and with lemonade (a gin that's perfect for a martini may be exactly the opposite in a G&T). So not only do you get to drink the world's best gins, you get to drink them in the best possible way. Praise for the first edition: "You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive" - Huffington Post

An opinionated, illustrated guide for cocktail beginners, covering the basics of spirits plus making and drinking cocktails, written by celebrated craft cocktail bartender Jeffrey Morgenthaler. This easy-reading, colorful introduction for cocktail beginners, with approximately 100 succinct lessons on drinking culture, spirits, and cocktail making, is delivered in the pithy, wry style Morgenthaler is known for in his instructional videos and writing for beverage publications. Novices will learn how to order a drink, how to drink with the boss, how to drink at the airport, and more. Twelve perfect starter recipes—ranging from a Dry Gin Martini to a Batched Old-Fashioned (perfect for the flask)—plus thirty original illustrations round out this distillation for new enthusiasts.

If you consider yourself a Rum enthusiast is good to know its origins and production techniques employed in different locations to really appreciate the spirit. This book will cover the basics needed to introduce you to the Rum World. From the history of the product and how different techniques make the rum taste so different.

Gin: The Manual

Rum Rebels

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

A History of the New World in Ten Cocktails

The complete guide

For the Use of Sugar Planters

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickys, juleps, punches, and other refreshments.

- Contains over 50 recipes for rum-based drinks and dishes that are historical in focus - Rum has never been more popular--there are over 1500 rum labels bottled in more than 40 countries around the world. Bacardi Ltd., the world's largest rum company, earned nearly \$3 billion in worldwide sales last year.

Rum Curious takes the you on a tour of the world of rum by teaching you how to taste and appreciate all of its glorious variety. Once the drink of sailors and swashbuckling pirates, rum is the most versatile--and the most varied--spirit in the world. It is consumed neat as a sipping drink, on the rocks, and in a dizzying variety of cocktails, like the mai tai, mojito, and pina colada. In Rum Curious, author Fred Minnick first takes you on a whirlwind tour of the world of rum, describing its many styles; explaining the great variety of fermenting, distilling and maturing processes; and highlighting distillers and distilleries.

Minnick explains the finer point of how to properly taste rum -- how to reveal the experience offered by brands ranging from the familiar to the unusual and obscure. The book's final section is a highly curated collection of recipes for classic and innovative rum cocktails from around the world. Rum Curious is the one book the reader will need to understand and appreciate rum in all its glorious variety.

"Yo ho ho and a bottle of rum!" A favorite of pirates, the molasses-colored liquid brings to mind clear blue seas, weather-beaten sailors, and port cities filled with bar wenches. But enjoyment of rum spread far beyond the scallywags of the Caribbean—Charles Dickens savored it in punch, Thomas Jefferson mixed it into omelets, Queen Victoria sipped it in navy grog, and the Kamehameha Kings of Hawaii drank it straight up. In Rum, Richard Foss tells the colorful, secret history of a spirit that not only helped spark the American Revolution but was even used as currency in Australia. This book chronicles the five-hundred-year evolution of rum from a raw spirit concocted for slaves to a beverage savored by connoisseurs. Charting the drink's history, Foss shows how rum left its mark on religious rituals—it remains a sacramental offering among voodoo worshippers—and became part of popular songs and other cultural landmarks. He also includes recipes for sweet and savory rum dishes and obscure drinks, as well as illustrations of rum memorabilia from its

earliest days to the tiki craze of the 1950s. Fast-paced and well written, Rum will delight any fan of mojitos and mai tais.

Jack's Manual on the Vintage and Production, Care and Handling of Wines, Liquors, Etc

Rum Maniacs

Rum Manual

Rum The Manual

The Art of Spirited Drinks and Buzz-Worthy Libations

A Complete Hand Book for the Use of the Lady in Polite Society

The diversity of flavours and colours of rum is as rich as the history and culture that surrounds this alcoholic beverage. This guide provides an overview of more than 300 different types of rum and then categorizes them using an innovative taste model. For every rum, you receive a clear overview of its origins, taste and aroma. In addition, you can read all about the different types of rum, the production and maturing process, the perfect serve and the best cocktails.

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson.

Are You Afraid of the Dark Rum? is a tongue in cheek cocktail book for the former '90s kid and those just discovering how cool old-school Nickelodeon and Delia's once were. With recipes for alcoholic versions of childhood favorites like Ecto-Cooler and Mondo as well as creative pop-culture inspired originals like the Rum and Stimpny and Semi-Warmed Kind of Cider, this is a perfectly giftable mix of humor, nostalgia, and tasty recipes.

Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World ' s Best Cocktail Menu, World ' s Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, The Dead Rabbit Drinks Manual, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry ' s inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar ' s d é cor, Dead Rabbit ' s award-winning drinks are a nod to the " Gangs of New York " era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

Over 40 of the Best Cocktails for Serious Rum Lovers

Gin: How to Drink it

Rum Curious

A User's Manual

Cannabis Cocktails, Mocktails & Tonics

The New and Improved Illustrated Bartenders' Manual; Or: How to Mix Drinks of the Present Style

"Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus--and the first book to explain the ins and outs of the modern bar industry. This work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani"--

Ian Williams describes in captivating detail how Rum and the molasses that it was made from was to the 18th century what oil is today. Rum was used by the colonists to clear Native American tribes and to buy slaves. To make it, they regularly traded with the enemy French during the Seven Years' War, angering their British masters and setting themselves on the road to Revolution. The regular flow of rum was essential to keeping both armies in the field since soldiers relied on rum to keep up their fighting spirits. Even though the Puritans themselves were fond of rum in quantities that would appall modern day doctors, temperance and Prohibition have obscured the historical role of the "Global Spirit with its warm heart in the Caribbean." Ian Williams' book triumphantly restores rum's rightful place in history, taking us across space and time, from its origins in the plantations of Barbados through Puritan and Revolutionary New England, to voodoo rites in modern Haiti, where to mix rum with Coke risks invoking the wrath of the god, and across the Florida straits where Fidel and the Bacardi family are still fighting over the rights for the ingredients of Cuba Libre.

Rum: The Manual Mitchell Beazley

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!

285 Tips, Tricks & Recipes

The Savoy Cocktail Book

Exotic Cocktails, Rum, and the Cult of Tiki

A Manual on Temperance

Doctor Who: TARDIS Type 40 Instruction Manual

For Every Family who Abhor the Practice of Drinking Or Selling Rum and Making Men Drunkards

If you're a fan of a rum cocktail, and want to take things to unchartered territories, look no further than Dan Jones's new cocktail manual, Rum, in which he introduces readers to the best rum makers on the planet, as well as some of the most exciting mixes that can be made from the spirit. Drinks featured include easy three-ingredient-recipes, punches, aperitifs, teas and more. With one bottle, you will soon be making over 60 drinks that will ensure you are the life and soul of any party!

□This book is inspired by the recent popularity of rum among cocktail circles, and by the advent of so many new rum craft distilleries in North America. Included is: the story of rum and how it is made, the ingredients, equipment, and processes used to make rum; the lubricious effects of barrel aging, and the various ways that it is done. And, a step-by-step description on how to make a 155-gallon batch of rum mash and how to distill and age it-including a recipe.

Now revised, updated, and with new recipes, And a Bottle of Rum tells the raucously entertaining story of this most American of liquors From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

Behind Every Great Rum Is a Powerful Woman Once known as a sailor's drink, rum has matured into a refined spirit. In some Caribbean countries, rum is offered as a libation to the gods. In others, it is aged and savored on the rocks. But in the most magical places, rum is distilled by women. Inside Rum Rebels, you'll find personal anecdotes from master blenders, fabulous recipes for artisan rum cocktails, and the inside scoop on how rum is made from the women behind Appleton, Zacapa, Cachaça, Brugal, and more. The art of cocktails, rum, and women. A pirate staple, rum has been the drink of rebels since the Old World. Now, there's a new generation of rebels--the business women curating the taste of today's best rum companies. Part rum cocktail book, part ode to feminism, Rum Rebels is a story of female empowerment in a traditionally male-dominated industry. Looking at more than a dozen rum distilleries, each chapter of Rum Rebels profiles women in leadership, their rum, and the perfect cocktail pairing. Learn how rum is made. Alongside women leaders and pioneers, this worldwide master class explores everything from palates to aging, providing first-hand stories from today's leading rum distilleries. Whether a beginner or a seasoned rum enthusiast, Rum Rebels is the perfect read for anyone curious about the craft of rum distilling, artisan cocktails, or female leaders in history. Grab a copy to learn how: At Appleton, Joy Spence becomes the first female master blender At Zacapa, Lorena Vasquez adorns her bottles with hand crafted palm leaves by Guatemalan women And more If you're looking for rum cocktail books, women leadership books, women entrepreneur books, or women of color gifts--like the Smugglers Cove cocktail book, Women's Libation cocktail book, And a Bottle of Rum book, or Drinking Like Ladies--you'll love Rum Rebels.

Cocktails

A Beginners Appreciation Guide

The Ideal Bartender

A Whiskey Lover's Guide to Ireland

A Handbook of Information for Homes, Clubs, Hotels and Restaurants

The Ladies' Book of Etiquette, and Manual of Politeness

Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavors are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made What a botanical is and how they impact a gin's flavor What the difference between Dutch, London, Scottish, Spanish and American gins is How you drink them to maximize your pleasure Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorized according to an ingenious flavor camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

"Cast aside your cares and worries. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring--and often misunderstood--movements in American cultural history. Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum,

Smuggler's Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, Smuggler's Cove has everything you need to transform your world into a Polynesian Pop fantasia"--

This "sophisticated guide for fans of Irish whiskey" explores the history, distilleries, and pubs—and includes twelve original cocktails (The Wall Street Journal). An Irish whiskey guru, two bartender behemoths, and an adept writer combine forces to create this comprehensive guide to Irish whiskey. Starting with an introduction to the history of whiskey in Ireland, the authors explain what makes each style unique. An illustrated tour of the four Irish provinces features twenty-two distilleries and some of Ireland's most iconic bars and pubs. From Barley to Blarney links rich historic heritage with today's whiskey boom and a look ahead at the future for Irish whiskey producers. Then the fun really begins as the masterminds behind 2016's "World's Best Bar," Dead Rabbit Grocery and Grog, share twelve original mixed-drink recipes tailor-made for Irish spirits.

Meehan's Bartender Manual

Rum: The Manual

The Complete Cocktail Manual

Drinking Distilled

The Indispensable Tasting Guide to the World's Spirit

And a Bottle of Rum, Revised and Updated

This highly accessible and enjoyable guide is full of practical and fascinating information about how to enjoy whisky. All whisky styles are covered, including (just whisper it) blends. A good few myths are exploded, including the idea that whisky has to be taken neat. In 'What to Drink', Dave Broom explores flavour camps - how to understand a style of whisky - and provide extensive tasting notes of the major brands, demonstrating whisky's extraordinary diversity. In 'How to Drink', he sets out how to enjoy whisky in myriad ways - using water from soda to green tea; and in cocktails, from the Manhattan to the Rusty Nail. He even looks at pairing whisky and food. In this spirited, entertaining and no-nonsense guide, world Dave Broom dispels the mysteries of whisky and unlocks a whole host of exciting possibilities for this magical drink.

Gimlet, negroni, manhattan, Long Island ice tea, flirtini, hurricane, screwdriver—cocktails have come a long way from their first incarnation in the seventeenth century, when rum punch was everyone's go-to drink. Originally made of five ingredients, including a spirit, sugar, and spices, "cocktail" now refers to any drink made of liquor and a mixer. In this book, Joseph M. Carlin uncovers how many of our favorite cocktails were invented and describes how this most American of alcoholic beverages—but most international of drinks—came to influence social life. Traveling back to the nineteenth century, Carlin explains that, though England and the American colonies were enjoying rum punch years earlier, the true cocktail was born in America. Soon after mechanically harvested ice became widely available, Americans were sipping martinis and mint juleps in bars, saloons, and taprooms, and it didn't take long for these tastes to spill over into all corners of the globe. The result, Carlin reveals, was the birth of a number of cocktail spinoffs—cocktail parties, cocktail dresses, cocktail wieners, cocktail napkins, and the cocktail, to name just a few. Featuring many tempting recipes, Cocktail: A Global History is a book to peruse with a mimosa in the morning and a martini at night.

THE SPIRITS COLLECTION contains three books: Gin The Manual * Rum The Manual * Whisky The Manual The range of fantastic spirits available around the world has never been better. You can enjoy a Mediterranean-style gin from Spain, a rhum agricole from Martinique and a malt whisky from Japan. But how do you navigate through the wealth of options? And how do you choose the best mixers to drink with each, or the most delicious cocktails to make? Award-winning spirits author Dave Broom has done all the research for you. In these three manuals he includes more than 100 outstanding examples for you to try. And he has also tested each spirit many ways - with tonic, coconut water, cola and so on - and scored the results. Delicious contemporary cocktail recipes round things off. Dave Broom is an award-winning author specialising in spirits. He has been writing about drinks for more than 25 years and has won numerous awards for his work. Praise for Gin The Manual: 'You could not write a more sophisticated book or pack more detail onto each page... it is rocket science impressive.' Huffington Post This is a book about how to drink rum of all kinds. It's about classic rums and new-generation rums, about rhum agricole and about premium aged rums, about rums from all over the world, about rum enjoyed with cola and ginger beer. About the best rum for a classic daiquiri. About rum cocktails that ooze style and personality. Above all, it's about enjoying your rum in the best ways. The days of rum being seen as a minor spirit are over. The category has been reborn in recent years with developments such as the rise of premium aged rums and spiced rums. The range of rums available has widened dramatically, with tiki bars in every major city globally. Add in cachaça - Brazil's native cane spirit - and you have a hugely popular distillate. So there's no wonder the premium rum market is growing at an astonishing rate - from 23 percent per annum in the US to 74 percent per annum in France, for example. The mission of this book is to help you appreciate this complex spirit, find the style they like and discover how this versatile spirit can best be enjoyed. It will help you to understand your rum - how it's produced (whether from cane syrup or cane juice) and whether it's dry, sweet, fresh or oaky. More than 100 different rums are featured and analysed, from rich, sweet mellow Guyana rums to the vegetal notes of Martinique or Guadeloupe and contemporary spiced rums. Dave Broom provides a description and graded tasting notes for each brand, allowing you to create the perfect mix every time. A selection of classic and contemporary cocktails shows just how wonderfully versatile this spirit is.

Are You Afraid of the Dark Rum?

A Fearless Women's Guide to Working in the Spirits Industry

and Other Cocktails for '90s Kids

A Global History

The Spirits Collection

Shortlisted for the Fortnum & Mason Drink Book award. This is a book about how to drink rum of all kinds. It's about classic rums and new-generation rums, about rum agricole and about premium aged rums, about rums from all over the world. It's about rum enjoyed with cola and ginger beer. About the best rum for a classic daiquiri. About rum cocktails that ooze style and personality. Above all, it's about enjoying your rum in ways you never thought possible. The premium rum market is growing at an astonishing rate. The mission of this book is to help drinkers appreciate this complex spirit, find the style they like and discover how this versatile spirit can best be enjoyed. It will help you to understand your rum - how it's produced (whether from molasses, cane syrup or cane juice) and whether it's dry, sweet, fresh or oaky. More than 100 different rums are featured and analysed, from rich, sweet mellow Guyana rums to the vegetal peppery rums of Martinique or Guadeloupe and contemporary spiced rums. Dave Broom provides a description and graded tasting notes for each brand, allowing you to create the perfect mix every time. Finally, a selection of classic and contemporary cocktails shows just how wonderfully versatile this spirit is.

'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' Huffington Post In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made What a botanical is and how they impact a gin's flavour What the difference between Dutch, London, Scottish, Spanish and American gins is How you drink them to maximise your pleasure Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorised according to an ingenious flavour camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

"This important study explores the medicalization of alcohol abuse in the 19th century US" and its influence on American literature and popular culture (Choice). In *Rum Maniacs*, Matthew Warner Osborn examines the rise of pathological drinking as a subject of medical interest, social controversy, and lurid fascination in 19th century America. At the heart of that story is the disease that afflicted Edgar Allen Poe: delirium tremens. Poe's alcohol addiction was so severe that it gave him hallucinations, such as his vivid recollection of standing in a prison cell, fearing for his life, as he watched men mutilate his mother's body—an event that never happened. First described in 1813, delirium tremens and its characteristic hallucinations inspired sweeping changes in how the medical profession saw and treated the problems of alcohol abuse. Based on new theories of pathological anatomy, human physiology, and mental illness, the new diagnosis established the popular belief that habitual drinking could become a psychological and physiological disease. By midcentury, delirium tremens had inspired a wide range of popular theater, poetry, fiction, and illustration. This romantic fascination endured into the twentieth century, most notably in the classic Disney cartoon *Dumbo*, in which a pink pachyderm marching band haunts a drunken young elephant. *Rum Maniacs* reveals just how delirium tremens shaped the modern experience of alcohol addiction as a psychic struggle with inner demons.

We're in the middle of a Gin Craze. Scarcely a day goes by without an established brand offering a fresh take on their established styles or, more likely, a new boutique distillery opening its doors - where gin is de rigueur. From Adnams to Zuidam; Beefeater to Bombay and London to Plymouth (and beyond) this new book from a best-selling drinks writer is the authoritative guide to the world of gin, and the first book to explore the explosion of innovative gin brands and the artisanal distillers that are reinventing this most English of drinks. With serious gin bars stocking well over 300 brands and adding still more, how do you choose? Is Edinburgh Gin a style, or just a brand name? Can a rose-flower and cucumber infusion properly be called gin? Can gin be aged in wood or does that just make it a strange tasting young whisky? And what tonic to choose, and why? In his inimitable style, best-selling drinks writer Ian Buxton will lead readers through the great gin trap with his latest no-nonsense guide to 101 Gins.

And a Bottle of Rum

Whisky: The Manual

Alcoholic Insanity in the Early American Republic

A Social and Sociable History of the Real Spirit of 1776

Straub's Manual of Mixed Drinks

The Nomad Cocktail Book

All of time and space...where do you want to start? Governed by Time Lord technology, the TARDIS Type Forty is the most powerful craft in the universe and this comprehensive fully illustrated manual holds the key to its operation. The appearance of the Doctor's TARDIS, both inside and out, has changed many times over the years, and this manual features every incarnation - including the latest version for the Thirteenth Doctor. The manual covers the console with fully labelled detailed schematic diagrams for each function, the ship's famous chameleon circuit, as well as floorplans, specifics of dematerialisation, the use of force fields and tractor beams and much more. Complete with case studies of the wonder-craft in action, taken from the TARDIS's many trips through space and time, this manual is an essential guide to the wonders of the Whoniverse.

"A rapid-fire primer to classic cocktails and techniques . . . All of which will help give your home bartending game a handy boost." —San Francisco Chronicle Spirits writer and expert Lou Bustamante, in partnership with the United States Bartenders' Guild, collects the best cocktail recipes, techniques, and histories in this must-have volume that has a place in every home bar. Everything you need is in here:

Setup: Get the expert-tested and bartender-approved list of what you need to set up a pro bar at home, from basic supplies and glassware to fancy gear and the ultimate shopping list. Learn all about your favorite liquors—and some you haven't even heard of—and educate yourself on every mixer, ice cube, and tool you might need. Recipes: From aperitivos to citrus, spirit-forward to spicy, get the best recipes for every type of drink, from the classics to the most-Googled, in all their many forms. Learn what makes the difference between an antique old-fashioned and a modern one, get the twist right for your muddling, and know which tools to use for which cocktails. Hospitality: Whether you're planning the menu a week in advance or hosting on the fly, get the scoop on entertaining with ease—from food pairings to setup, party punches to supply quantities. Learn how to hack your garnish and set a drink aflame—the right way—and get some tips for dealing with intoxicated guests and next-day hangovers. This book has everything you need to know to throw the ultimate cocktail bash.

101 Gins to Try Before You Die

The Rum Distiller's Manual

Rum

Fully Revised and Updated Edition

The Distiller's Guide to Rum

The Epic Story Of The Drink That Conquered The World