

## **The Curious Bartender An Odyssey Of Malt Bourbon Rye Whiskies**

Features recipes for Hemingway's favorite cocktails and looks at how they made their way into his works, while offering anecdotes about the celebrated author's drinking habits and frequent haunts.

In this new small-format edition of Tristan Stephenson's original best-selling book, he explains the origins of the cocktail and showcases classic drinks alongside his own ingenious reinventions. A true master of his craft, in this book bartender, restaurateur, spirit consultant, brand owner, and drinks author Tristan explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colorful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe "air" or an Insta-age Rob Roy with the "age" on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast. Devotion to one's teacher is the lifeblood of the Vajrayana path. Because the guru can and will use whatever means it takes to wake us up, this relationship may require us to drop our most deeply held beliefs and expectations. Dzongsar Jamyang Khyentse addresses some of the most misunderstood aspects of this powerful relationship and gives practical advice on making the most of this precious opportunity for transformation. Through stories and classical examples, he shows how to walk the path with eyes wide open, with critical-thinking skills sharpened and equipped to analyze the guru, before taking the leap.

A simple shrub is made from fruit, sugar, and . . . vinegar? Raise your glass to a surprising new taste sensation for cocktails and sophisticated sodas: Shrubs. Not the kind that grow in the ground, but a vintage drink mixer that will knock your socks off. "Mixologists across the country are reaching back through the centuries to reclaim vinegar's more palatable past . . . embracing it as 'the other acid,' an alternative to the same-old-same-old lemons and limes," said the New York Times. The history of shrubs, as revealed here, is as fascinating as the drinks are refreshing. These sharp and tangy infusions are simple to make and use, as you'll discover with these recipes. Mix up some Red Currant Shrub for a Vermouth Cassis, or Apple Cinnamon Shrub to mix with seltzer, or develop your own with Michael Dietsch's directions and step-by-step photographs. "Imagine a fizzy, soda-like drink that is drier and so much more sophisticated than soda, what with the sugar and botanical ingredients. Shrubs! Amazing! Wonderful!!" —Amy Stewart, author of *The Drunken Botanist*

This book is a backstage pass into the world of small-scale distilling of whiskies, gins, vodkas, brandies, and more. The reader, the ultimate spirits aficionado, will learn how water and grain are transformed into the full range exquisite, timeless liquors. There are few books available that explore the actual craft of distilling in such detail. Most of the other spirits books chronicle the historical side of the distilling world or focus on the flavors of various vintages. Our book will be the consummate insider's guide to distilling techniques. Bill Owens' original photography, the result of two cross-country road trips, offers comprehensive illustration of the microdistilling world.

The New York Times bestselling work of undercover reportage from our sharpest and most original social critic, with a new foreword by Matthew Desmond, author of *Evicted* Millions of Americans work full time, year round, for poverty-level wages. In 1998, Barbara Ehrenreich decided to join them. She was inspired in part by the rhetoric surrounding welfare reform, which promised that a job—any job—can be the ticket to a better life. But how does anyone survive, let alone prosper, on \$6 an hour? To find out, Ehrenreich left her home, took the cheapest lodgings she could find, and accepted whatever jobs she was offered. Moving from Florida to Maine to Minnesota, she worked as a waitress, a hotel maid, a cleaning woman, a nursing-home aide, and a Wal-Mart sales clerk. She lived in trailer parks and crumbling residential motels. Very quickly, she discovered that no job is truly "unskilled," that even the lowliest occupations require exhausting mental and muscular effort. She also learned that one job is not enough; you need at least two if you int to live indoors. *Nickel and Dimed* reveals low-rent America in all its tenacity, anxiety, and surprising generosity—a land of Big Boxes, fast food, and a thousand desperate stratagems for survival. Read it for the smoldering clarity of Ehrenreich's perspective and for a rare view of how "prosperity" looks from the bottom. And now, in a new foreword, Matthew Desmond, author of *Evicted: Poverty and Profit in the American City*, explains why, twenty years on in America, *Nickel and Dimed* is more relevant than ever.

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.

"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.

An expert guide to setting up a home bar, plus over 75 cocktail recipes to try from one of the world's leading bartenders, drinks industry innovator, and best-selling author. Preparing a first-class cocktail relies upon an understanding of its ingredients and the delicate alchemy of how they work together. Here, Tristan Stephenson—drinks industry consultant, bar owner, restaurateur and author of best-selling drinks books—offers his expert advice on the fundamentals of home mixology and shares his perfected recipes for classic cocktails. Enjoy a Manhattan, Negroni, and Martini, discover lesser known vintage gems including the Martinez and Aviation as well as modern favorites the Espresso Martini and Mojito.

"I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of The Curious Bartender's Gin Palace, The Wall Street Journal. Join the gin craze with this captivating introduction to the world of gin, plus recipes for perfect gin cocktails, brought to you by award-winning bartender and bestselling author Tristan Stephenson. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine "genever" to gin's commercialization. From the dark days of the Gin Craze in mid 18th Century London to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries have cropped up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process, and the science. Follow Tristan's expertly honed recipes and to enjoy a Classic Martini, Negroni, Gimlet, Aviation, Martinez and Singapore Sling at home.

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. The Curious Bartender's Guide to Rum explores rum's remarkable history from its humble origins to its status as life-blood of the Royal Navy and its love affair with Cuba. Discover its darker past, with tales of devils, pirates, and its reputation as the revolutionary spirit. Now this fabled drink is in the midst of another revolution, transforming from uninspiring grog to premium product. Barrel-aged dark varieties are leading the charge and poised to attract existing Bourbon fans while the cocktail Renaissance that began in the early 2000s has recently expanded to include tiki and non-tiki rum cocktails. Is this entertaining primer you'll learn how rum is made, from the science of sugar cane and molasses to distillation and unique ageing techniques. Next, Tristan's unrivalled mixology skills will help you master jazzed-up versions of the Mai Tai and Mojito, perfect a Planter's Punch, and keep you on trend with Brazil's famous Caipirinha and Batida cocktails, made with rum's sister spirit, cachaça. Let the rum revolution

begin!

Recipient of the 2015 PEN New England Award for Nonfiction “The arrival of a significant young nonfiction writer . . . A measured yet bravura performance.” —Dwight Garner, The New York Times James Joyce’s big blue book, *Ulysses*, ushered in the modernist era and changed the novel for all time. But the genius of *Ulysses* was also its danger: it omitted absolutely nothing. Joyce, along with some of the most important publishers and writers of his era, had to fight for years to win the freedom to publish it. *The Most Dangerous Book* tells the remarkable story surrounding *Ulysses*, from the first stirrings of Joyce’s inspiration in 1904 to the book’s landmark federal obscenity trial in 1933. Written for ardent Joyceans as well as novices who want to get to the heart of the greatest novel of the twentieth century, *The Most Dangerous Book* is a gripping examination of how the world came to say Yes to *Ulysses*.

Good food, good drink, good company – that’s the recipe for a good time. This original book sees celebrated cocktail creator and man behind White Lyan and Dandelyan bars in London, Mr Lyan, call on his many friends from the world’s best restaurants to share their favourite dishes. From an enormous summer BBQ to an intimate romantic dinner, it covers an impressive range of occasions and holidays, showing how a great feast and delicious cocktails can easily be part of everyone’s lives and social gatherings. A menu of world-class cocktails are crafted to suit recipes contributed by chefs including Nuno Mendes (Chiltern Firehouse), James Lowe (Lyle’s), Nieves Barragán Mohacho (Barrafina), Roca (El Celler de can Roca), Robin Gill (The Dairy), Isaac McHale (The Clove Club), Tien Ho (Whole Foods) and Richard Hart (Tartine) among many others, in this unique guide to the complete social gathering. A masterclass in bringing together the very best food and drink to create a home gathering with impact, this book is the ultimate guide to entertaining guests with style.

Learn about one of the most impactful distilleries in American history in this comprehensive tale *Buffalo, Barrels, & Bourbon* tells the fascinating tale of the Buffalo Trace Distillery, from the time of the earliest explorations of Kentucky to the present day. Author and award-winning spirits expert F. Paul Pacult takes readers on a journey through history that covers the American Revolutionary War, U.S Civil War, two World Wars, Prohibition, and the Great Depression. *Buffalo, Barrels, & Bourbon* covers the pedigree and provenance of the Buffalo Trace Distillery: The larger-than-life personalities that over a century and a half made Buffalo Trace Distillery what it is today Detailed accounts on how many of the distillery’s award-winning and world-famous brands were created The impact of world events, including multiple depressions, weather-related events, and major conflicts, on the distillery Belonging on the shelf of anyone with an interest in American spirits and history, *Buffalo, Barrels, & Bourbon* is a compelling must-read.

In this book—part wine primer, part cultural exploration, part introduction to the Argentine lifestyle—discover where to eat,

what to see, and how to travel like a local with Laura Catena, the Argentina-born, United States-educated, globetrotting wine star. The world's fifth largest producer of wine, Argentina is home to malbec, the country's best-known indigenous grape. More than 400,000 Americans and 600,000 Europeans visit Argentina every year to enjoy the mighty malbec, taste unparalleled food, trek the wide-open country, and tango all night long in Buenos Aires. *Vino Argentino* provides insider access to beautiful Argentina.

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"Rigorously researched and richly illustrated...Meticulous in detail and gleeful in its discoveries, this trip is a joyride for any whiskey lover." Publishers Weekly Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry – Kentucky and Tennessee – to newer craft-distillers in Indiana, Pennsylvania, and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner, and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whiskey, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal "aqua vitae" (water of life), through to the emergence of what we know as whiskey. Explore the magic of malting, the development of flavor, and the astonishing barrel-ageing process as you learn about how whiskey is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whiskey-based cocktails. This fascinating, entertaining, and comprehensive book is sure to appeal to aficionados and novices alike.

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Lift your spirits--cocktails that take bourbon to the next level If you're a bourbon aficionado--or an aspiring one--you hold in your hands the

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essential guide to plenty of inventive and exciting ways to savor an American classic. From a traditional Old Fashioned to a Churchill Downs Crusta, explore 100 cocktails that incorporate flavors from a variety of bourbons, regions, and time periods. From a solo nightcap, to pre-dinner drinks for two and cocktails for a crowd, you'll learn to whip up the perfect bourbon drink for every occasion. Taste trendy new flavors created exclusively for this book, and long-forgotten recipes from the Prohibition era. The Big Book of Bourbon Cocktails offers: Bow down to bourbon--Every cocktail is catalogued based on flavor profile, including savory, tart, hot, frosty, fruity, decadent, and even party punches. Better than a bartender--Impress your guests by making your own grenadines and syrups from scratch. Peek inside the barrel--Learn about how bourbon is made, what makes it great, the correct terminology, and some of its fascinating history. Mix things up with a complete book of classic and creative cocktails for bourbon lovers.

Designated driver? Going back to work after lunch? Having a party with lots of teens and tweens or people who just don't want alcohol? When a cocktail isn't the right choice, it's time to enjoy a mocktail: delectable, refreshing soda- and juice-based blends that forgo the alcohol but keep the flavor. And there's more than a standard-issue Virgin Mary or a Shirley Temple on the menu here. Kester Thompson, a top bartender, understands that you can't just forget the tequila in the margarita or the rum in the daiquiri; the flavor won't be right that way. Instead, he's whipped up a host of gourmet sensations, some meant for a sophisticated palate, others designed to please a thirsty child. Spirits of Just Men tells the story of moonshine in 1930s America, as seen through the remarkable location of Franklin County, Virginia, a place that many still refer to as the "moonshine capital of the world." Charles D. Thompson Jr. chronicles the Great Moonshine Conspiracy Trial of 1935, which made national news and exposed the far-reaching and pervasive tendrils of Appalachia's local moonshine economy. Thompson, whose ancestors were involved in the area's moonshine trade and trial as well as local law enforcement, uses the event as a stepping-off point to explore Blue Ridge Mountain culture, economy, and political engagement in the 1930s. Drawing from extensive oral histories and local archival material, he illustrates how the moonshine trade was a rational and savvy choice for struggling farmers and community members during the Great Depression. Local characters come alive through this richly colorful narrative, including the stories of Miss Ora Harrison, a key witness for the defense and an Episcopalian missionary to the region, and Elder Goode Hash, an itinerant Primitive Baptist preacher and juror in a related murder trial. Considering the complex interactions of religion, economics, local history, Appalachian culture, and immigration, Thompson's sensitive analysis examines the people and processes involved in turning a basic agricultural commodity into such a sought-after and essentially American spirit.

A good cocktail used to be a simple affair--a spirit or two, a mixer and a little ice. Those days are over. Thanks to a new trend in molecular mixology, cocktails have become far more interesting. In The Book of Cocktail Alchemy, rising star of the cocktail scene Tristan Stephenson explores the art of preparing the perfect cocktail. Taking the classics, he explains their fascinating origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. Moving on, he reinvents each cocktail from his laboratory adding modern twists which are sure to amaze. Stick to the classics and stir up a Sazerac or a Rob Roy, or try some of his contemporary variations, and create a Green Fairy Sazerac topped with an absinthe 'air' or a Insta-age Rob Roy with the 'age' on the side. Also included is a comprehensive reference section, detailing all the techniques you will ever need, classic and modern. Using a mixture of science and an amazing aptitude for understanding flavor and the universal appeal of the cocktail, Tristan has created an exciting, essential anthology for any cocktail enthusiast.

Miskatonic University has a long-whispered reputation of being strongly connected to all things occult and supernatural. From the faculty to

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the students, the fascination with other-worldly legends and objects runs rampant. So, when Carter Weston's professor Dr. Thayerson asks him to search a nearby village for a book that is believed to control the inhuman forces that rule the Earth, *Incendium Maleficarum*, *The Inferno of the Witch*, the student doesn't hesitate to begin the quest. Weston's journey takes an unexpected turn, however, when he ventures into a tavern in the small town of Anchorhead. Rather than passing the evening as a solitary patron, Weston joins four men who regale him with stories of their personal experiences with forces both preternatural and damned. Two stories hit close to home as they tie the tellers directly to Weston's current mission. His unanticipated role as passive listener proves fortuitous, and Weston fulfills his goal. Bringing the book back to Miskatonic, though, proves to be a grave mistake. Quickly, Weston realizes he has played a role in potentially opening the gate between the netherworld and the world of Man. Reversing the course of events means forgetting all he thought he knew about Miskatonic and his professor and embracing an unknown beyond his wildest imagination.

"There isn't another guide on the market like it."--Jim Meehan, author of *The PDT Cocktail Book*. The first, most definitive guide to the exciting revolution happening in the world of Japanese whisky! "Japanese single malts have achieved cult status around the world," wrote Eric Asimov in the *New York Times*. Indeed, Japanese whiskies have become some of the most sought after and highly valued whiskies in the world. They have blended and melded traditional Scotch and American methods with new ideas, and imbued the whisky with exotic flavors from local Japanese woods to make a unique and signature product that not only rings true of whisky, but also speaks to Japanese terroir. In international competitions they have bested the traditional producer, and they have become absolutely the object of affection in the distilled spirits world! Now here in *Whisky Rising*, whisky authority and Japanese whisky expert Stefan Van Eycken takes you on a guided tour to some of the most coveted whiskies in the world. This elegant book includes: \*Fascinating interviews and profiles with the most celebrated distillers and blenders \*Behind-the-scenes look into past and present distilleries \*An insider's guide to the best whisky bars \*How to drink whisky properly and cocktail recipes \*Tasting notes and reviews of THE best Japanese whiskies

First published in 2003, *The Perfect Drink for Every Occasion* offers mixed drinks for virtually every situation imaginable. Getting married? Got a new job? Been a long day? Need to lose weight? Whatever the occasion, we've got the libation—complete with recipes, secrets, and tips. This new edition is updated with a fresh design and a host of all-new occasions (at last, you'll know what to drink if you're watching *Mad Men* with your coworkers). Loaded with recipes for Margaritas, White Russians, Gin Rickeys, Harvey Wallbangers, Cosmopolitans, and 145 other favorites, *The Perfect Drink for Every Occasion* is comprehensive enough to be the only bar book you'll ever need.

An innovative, captivating tour of the finest whiskies the world has to offer, brought to you by bestselling author and whisky connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. In the main chapter, Tristan takes us on a journey through 56 distilleries around the world, exploring their remarkable quirks, unique techniques and flavours, featuring all new location photography from the Scottish Highlands to Tennessee. After that, you might choose to make the most of Tristan's bar skills with some inspirational whisky-based cocktails. This fascinating, comprehensive book is sure to appeal to whisky aficionados and novices alike.

Some of the best cocktails are the easiest to make, and author Kara Newman figured out the secret—using equal parts of the main ingredients and adding a dash of bitters or a splash of seltzer to gild the lily. Take the Cucumber Gimlet: Combine one part each vodka, lime juice, and

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lemonade; 2 cucumber slices; then garnish with a basil leaf! And beverages like this are a breeze to size up for parties—just double, triple, or quadruple the proportions. This book contains 40 simple recipes, from two-ingredient sips like the Bamboo Cocktail to timeless classics like the ever-popular Negroni, proving that great, artisanal cocktails don't have to come from a bar.

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. "I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of *The Curious Bartender's Gin Palace*, *The Wall Street Journal*. 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.

Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together. In *The Curious Bartender*, Tristan Stephenson explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colourful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe 'air' or an Insta-age Rob Roy with the 'age' on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast.

An innovative, captivating tour of the finest gins and distilleries the world has to offer, brought to you by bestselling author and gin connoisseur Tristan Stephenson. *The Curious Bartender's Gin Palace* is the follow-up to master mixologist Tristan Stephenson's hugely successful books, *'The Curious Bartender'* and *'The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies'*. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine 'genever' to gin's commercialization and the dark days of the Gin Craze in mid 18th Century London, through to its partnership with tonic water – creating the most palatable and enjoyable anti-malarial medication – to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries are cropping up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process and the science of flavour before taking a tour through the most exciting distilleries and gins the world has to offer. Finally, put Tristan's mixology skills into practice with a dozen spectacular cocktails including a Purl, a Rickey and a Fruit Cup.

Life is complicated. Whisky doesn't have to be! *Whisky: It's Not Rocket Science* is the ultimate guide to one of the world's most popular spirits. Whether you're a novice looking to build your whisky bar, or a seasoned whisky-drinker who'd like to know more about what's in your glass, *Whisky: It's Not Rocket Science* is bursting with information, accompanied throughout by colourful infographics. Learn about... - how whisky is made - how to taste - visiting a distillery - flavor profiles - cocktails - world whiskies ...and so much more

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IN 2004, AT THE AGE OF FORTY-EIGHT, DR. DAVE HNIDA, a family physician from Littleton, Colorado, volunteered to be deployed to Iraq and spent a tour of duty as a battalion surgeon with a combat unit. In 2007, he went back—this time as a trauma chief at one of the busiest Combat Support Hospitals (CSH) during the Surge. In an environment that was nothing less than a modern-day M\*A\*S\*H, the doctors' main objective was simple: Get 'em in, get 'em out. The only CSH staffed by reservists—who tended to be older, more-experienced doctors disdainful of authority—the 399th soon became a medevac destination of choice because of its high survival rate, an astounding 98 percent. This was fast-food medicine at its best: working in a series of tents connected to the occasional run-down building, Dr. Hnida and his fellow doctors raced to keep the wounded alive until they could be airlifted out of Iraq for more extensive repairs. Here the Hippocratic Oath superseded that of the pledge to Uncle Sam; if you got the red-carpet helicopter ride, his team took care of you, no questions asked. On one stretcher there might be a critically injured American soldier while three feet away lay the insurgent, shot in the head, who planted the IED that inflicted those wounds. But there was levity amid the chaos. On call round-the-clock with an unrelenting caseload, the doctors' prescription for sanity included jokes, pranks, and misbehavior. Dr. Hnida's deployment was filled with colorful characters and gifted surgeons, a diverse group who became trusted friends as together they dealt with the psychological toll of seeing the casualties of war firsthand. In a conflict with no easy answers and even less good news, Paradise General gives us something that we can all believe in—the story of an ordinary citizen turned volunteer soldier trying to make a difference. With honesty and candor, and an off-the-wall, self-deprecating humor that sustained him and his battle buddies through their darkest hours, Dr. Hnida delivers a devastating and inspiring account of his CSH tour and an unparalleled look at medical care during an unscripted war.

Pulled from the bartender's recipe box at Schiller's' Liquor bar, this collection delivers the classic cocktails and original drinks that are a signature of Keith McNally's neighborhood bar and New York City hotspot. Includes four books: Classic Cocktails: Reflecting the simplicity of the original Schiller's cocktail menu, this volume contains perfected recipes for classic drinks such as the French 75, Blood Orange Mimosa, Pimm's Cup, Dark and Stormy, Calvados Sidecar, Mint Julep and more. Artisanal Updates: Created by the bar staff at Schiller's, these updated drinks are subtle variations on classic cocktails, with a focus on fresh ingredients and homemade syrups and infusions. Recipes include the Chai Fashioned, Mint Collins, Pear Jalapeno Margarita, Walnut Manhattan, White Chocolate Martini and more. Seasonal Drinks: Offering the right drink for every occasion and every time of year, this book contains seasonal crowd-pleasing favorites like Hot Buttered Rum, Spiked Cider, Cranberry Toddy, Mojitos, Sangria, and holiday punches. The Bartender's Handbook: A complete guide from bar basics to advanced techniques, this is the essential overview for mixing drinks at home. Tips on serving drinks in the right glass, stocking a home bar, recipes for small-batch syrups and infusions, and more are included. With full-color photography throughout each 98-page book, this collection celebrates cocktails that are one part vintage combined with modern appeal.

A consideration of the lobster in history, myth, art, literature, and cuisine

The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies Ryland Peters & Small

First published in 1993, The Ultimate Cigar Book has become a classic in its field, and is generally credited with having helped launch the current cigar smoking craze. It has been reprinted numerous times in the United States, and is now sold worldwide. No other book contains as much detailed and factual information on virtually every facet of cigar making and cigar smoking. And now this trendsetting book has been revised in this fourth edition for the aficionado of the future! Forget 1492. This book starts out in B.

C. (Before Columbus) and transports the cigar enthusiast on a fun and fact-filled adventure into virtually every realm of today's popular and growing cigar smoking pastime. Written by one of the most knowledgeable and internationally-celebrated pipe and cigar authors of our time, Richard Carleton Hacker's well-known wit and wisdom will keep the reader enthralled with every turn of the page, as he takes you on an information-packed would tour of cigars. Starting off with a history of cigar smoking, the author then shows us how cigars are made today (handmade, handrolled, and machine made), divulges the secrets of finding the "perfect" cigar, and discusses the ritual of smoking and how to properly care for and store our cigars. From there the book lists a number of innovative cigar accessories, suggests which beers, wines, whiskeys, brandies, and cognacs go with what cigars, enlightens us with a chapter on cigar smoking celebrities, and concludes with the world's first International Compendium of virtually every cigar brand known today, complete with histories and observations on taste, according to the author's HPH (Highly Prejudiced Hacker-Scale) ratings. If that was not enough, there is even a dictionary of CigarSpeak! The Ultimate Cigar Book is the most comprehensive, factual, and up-to-date book for the cigar smoker or for those who just want to learn more about the fascinating and popular world of cigar smoking.

Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry—Kentucky and Tennessee—to newer craft-distillers in Indiana, Pennsylvania and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

## Get Free The Curious Bartender An Odyssey Of Malt Bourbon Rye Whiskies

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.

Once and for all, America learns the likely inventor of its beloved bourbon. Bourbon is not just alcohol -- this amber-colored drink is deeply ingrained in American culture and tangled in American history. From the early days of raw corn liquor to the myriad distilleries that have proliferated around the country today, bourbon has come to symbolize America. In "Bourbon: The Rise, Fall, and Rebirth of an American Whiskey, " award-winning whiskey author Fred Minnick traces bourbon's entire history, from the 1700s with Irish, Scottish, and French settlers setting up stills and making distilled spirits in the New World through today's booming resurgence. He also lays out in expert detail the critical role this spirit has played throughout the cultural and even political history of the nation -- from Congress passing whiskey-protection laws to consumers standing in long lines just for a glimpse of a rare bottle of Pappy Van Winkle -- complemented by more than 100 illustrations and photos. And most importantly, Minnick explores the mystery of who most likely created the sweet corn liquor we now know as bourbon. He studies the men who've been championed as its inventors over time -- from Daniel Boone's cousin to Baptist minister Elijah Craig -- and, based on new research and never-before-seen documentation, answers the question of who deserves the credit.

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