

Smugglers Cove Exotic Cocktails Rum And The Cult Of Tiki

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Vintage Spirits and Forgotten Cocktails Ted Haigh 2009-10-01 In this expanded and updated edition of Forgotten Cocktails and Vintage Spirits, historian, expert, and drink aficionado Dr. Cocktail adds another 20 fine recipes to his hand-picked collection of 80 rare-and-worth-rediscovered drink recipes, shares revelations about the latest cocktail trends, provides new resources for uncommon ingredients, and profiles of many of the cocktail world's movers and shakers. Historic facts, expanded anecdotes, and full-color vintage images from extremely uncommon sources round out this must-have volume. For anyone who enjoys an icy drink and an unforgettable tale.

The Ultimate Bar Book Mittie Hellmich 2010-07-01 The Ultimate Bar Book — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, The Ultimate Bar Book is nothing short of top-shelf. If you liked PTD Cocktail Book, 12 Bottle Bar and The Joy of Mixology, you'll love The Ultimate Bar Book

Beachbum Berry's Intoxica! Jeff Berry 2002-09-01 Elixirs Exotica! More lost recipes from the Golden Age of the Tiki Bar from the Polynesian Pop Scholar and Mixologist Jeff Berry, co-author of the praised Beach Bum Berry's Grog Log - dubbed "the best bar guide for tropical drinks ever published" by Joe Bob Briggs. Packed with vintage graphics on every page, and everything you need to know about making the perfect tropical drink. With additional commentary from Berry, and a cover by renowned tiki artist Bosko.

The Complete Cocktail Manual Lou Bustamante 2016-10-18 "Learn everything you need to know to craft the perfect cocktail--or two, or three...but who's counting? 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. From worldwide classics to creative new combinations and packed with expert tips from bartenders across the globe, The Complete Cocktail Manual will help you stock your bar, impress your friends, and throw one hell of a party."--Amazon.com.

The Bar Book Jeffrey Morgenthaler 2014-06-03 The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid

Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's *The Bar Book* to be an essential bartender book.

Death & Co Welcome Home Alex Day 2021-11-16 The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind *Death & Co: Modern Classic Cocktails* and *James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions* JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: *Minneapolis Star Tribune*, *Slate* • “The mad geniuses behind Death & Co have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home.”—Aisha Tyler Imagine you're a rookie bartender and this is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a Death & Co bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it's time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the Death & Co teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

The Negroni Gary Regan 2015-05-05 A history of one of the world's most iconic cocktails—originally an Italian aperitivo, but now a staple of craft bar programs everywhere—with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In *The Negroni*, Gary Regan—barman extraordinaire and author of the iconic book *The Joy of Mixology*—delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

Secrets of the Sommeliers Rajat Parr 2010-10-19 A fascinating exploration of the inside world of sommeliers, sharing their unique perspectives, extensive expertise, and best stories. Rajat Parr's profound knowledge of wines, deep relationships with producers, and renowned tasting abilities have made him a legend in the business. As wine director for the Mina Group, Parr presides over the lists at some of the country's top restaurants. In *Secrets of the Sommeliers*, Parr and journalist Jordan Mackay present a fascinating portrait of the world's top wine professionals and their trade. The authors interviewed the elite of the sommelier community, and their colleagues' insights, recommendations, and entertaining stories are woven throughout, along with Parr's own takes on his profession and favorite winemakers and wines. Along the way, the authors give an immersion course in tasting and serving wine; share strategies for securing hard-to-find bottles at a good price and identifying value sweetspots among the many regions; and teach readers how to make inspired food pairings. Winner - 2011 James Beard Cookbook Award - Beverage Category

The Gin Dictionary David T. Smith 2018-04-05 "Comprehensive...will enhance your gin appreciation" - *The New York Times* An A-Z compendium of everything you need to know about gin, from botanicals to the perfect G&T. Includes 20 gin cocktail recipes. Gin is the spirit of the moment, the discerning drinker's tippable of choice. But with a gin revolution currently sweeping the world, it has never been a more fascinating - and complex - subject. *The Gin Dictionary* is the gin-drinker's guide to this special spirit. With hundreds of entries covering everything from history, ingredients and distilling techniques to flavour notes, cocktails and the many varieties of gin around the world, award-winning gin expert David T. Smith explores the key factors behind your drink.

Beachbum Berry's Taboo Table Jeff Berry 2005-01-26 Forbidden secrets of feast-worthy food! A companion book to *The Grog Log* and *Intoxica!*, *Taboo Table* features Polynesian food recipes and party recipes. Drink-lovers take heart, punches and other exotic drinks also have a welcome place on the *Taboo Table*!

Death & Co David Kaplan 2014-10-07 The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. *Death & Co* is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, *Death & Co* has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the *Tales of the Cocktail* convention. Boasting a supremely talented and creative bar staff—the best in the industry—*Death & Co* is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, *Naked and Famous*, and the *Conference*. Destined to become a definitive reference on craft cocktails, *Death & Co* features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, *Death & Co* is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; *Death & Co*—like its namesake bar—is bold, elegant, and setting the pace for

mixologists around the world.

Mezcal Emma Janzen 2017-07-14 **NOMINATED FOR THE 2018 JAMES BEARD FOUNDATION AWARD IN BEVERAGES!** Emma Janzen is your guide to the bartender's best kept secret, the spirit everyone has been missing out on and it's called Mezcal. See what sets this cousin of tequila apart from the rest of the pack. Produced in Mexico for centuries but little known elsewhere until recent years, mezcal has captured the imagination of spirits enthusiasts with its astonishing complexities. And while big liquor is beginning to jump aboard the bandwagon, most mezcal is still artisanal in nature, produced using small-batch techniques handed down for generations, often with agave plants harvested in the wild. Join author Emma Janzen through Mezcal as she presents an engaging primer on all things related to the spirit; its long history, the craft of distilling it, and a thorough guide to many of the most common agaves used in production and how they shape the resulting spirit. In addition, top mezcal bars across the United States and Mexico contribute a selection of nearly fifty cocktails that accentuate its distinguishing qualities. Beautifully produced and authoritatively written, Mezcal is the definitive guide to exploring and unraveling the mysteries of this extraordinary handcrafted spirit. An Editors' Pick for Amazon Best Books of the month of July 2017.

The Book of Tiki Sven A. Kirsten 2000 South Sea Dreams around the cocktail bar - on the trail of the forgotten Tiki cult of the Fifties. One of the most bizarre chapters of American Pop Culture awaits rediscovery.

The Joy of Mixology, Revised and Updated Edition Gary Regan 2018-08-28 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.

Modern Sauces Martha Holmberg 2012-10-12 This is the ebook for cooks who want to take their cooking to a whole new level. Martha Holmberg was trained at La Varenne and is an award-winning food writer. Her look at this sometimes-intimidating genre—expressed in clear, short bites of information and through dozens of process photographs—delivers the skill of great sauce-making to every kind of cook, from beginners to those more accomplished who wish to expand their repertoire. More than 100 recipes for sauces range from standards such as béarnaise, hollandaise, and marinara to modern riffs such as maple-rum sabayon, caramelized onion coulis, and coconut-curry spiked chocolate sauce. An additional 55 recipes use the sauces to their greatest advantage, beautifying pasta, complementing meat or fish, or elevating a cake to brilliant. *Modern Sauces* is both an inspiration and a timeless reference on kitchen technique.

Beachbum Berry's Sippin' Safari Jeff Berry 2007 The new book by the author of *The Grog Log*, *Intoxica* and *Taboo Table*. Beach Bum Berry, as he is better known, is America's leading authority on tropical drinks and polynesian pop culture. In this all new book, Berry not only offers up tantalizing new drink recipes, but tells stories about some of the most famous figures of their time. The Bum applies the same dogged research to the untold stories of the people behind the drinks. Stories culled from over 100 interviews with those who actually created the mid-century Tiki scene - people as colorful as the drinks they invented, or served, or simply drank. People like: Leon Lontoc, the Don The Beachcomber's waiter who served Frank Sinatra and Marlon Brando by night, and acted in their movies by day; Henry Riddle, the Malibu Seacomber bartender who fed items about his famous customers to infamous gossip columnist Louella Parsons, till the day Howard Hughes found him out; and Duke Kamanamoku, whose manager turned him from Olympic champion into reluctant restaurateur.

Lucifer Book Five Mike Carey 2014-12-30 Cast out of Heaven, thrown down to rule in Hell, Lucifer Morningstar has resigned his post and abandoned his kingdom for the mortal city of Los Angeles. In this final LUCIFER volume, the war in Heaven reaches its universe-shaking conclusion, as the forces of Heaven, Hell, and everyone in between wage a final battle to determine the fate of both Yahweh and Lucifer's Creations - a fate no one, not even the Lightbringer, could foresee. And in the aftermath of the battle, how will Lucifer and his cohorts pick up their lives and tie up loose ends? Collects LUCIFER #62-75.

Cocktail Codex Alex Day 2018-10-30 From the authors of the bestselling and genre-defining cocktail book *Death & Co*, *Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. **JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE** "There are only six cocktails." So say Alex Day, Nick

Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the “root recipes,” six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each “family,” you’ll understand why some cocktails work and others don’t, when to shake and when to stir, what you can omit and what you can substitute when you’re missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for *Cocktail Codex* “Learn the template, and any cocktail you can think of is within reach.”—*Food & Wine* “Too bad all college textbooks weren’t this much fun.”—*Garden & Gun* “A must for amateur and pro mixologists alike.”—*Chicago Tribune* “If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you’ll read this year, *Cocktail Codex* is packed with actual knowledge you can use in the real world. Please, please, can *Cinema Codex* be next?”—Steven Soderbergh, filmmaker *The Way of Whisky* Dave Broom 2017-10-05 Winner of the André Simon John Avery award 'This book is incredible' - Alex Kratena An in-depth, personal journey around Japan's whisky distilleries. Award-winning author and Japanese whisky expert, Dave Broom, tells their story and unveils the philosophy that lies behind this fascinating whisky culture, and how it relates to many Japanese concepts. Dave looks at the history and output of each distillery, considering the elements that make that particular whisky what it is, and including tasting notes. Features on aspects of Japanese life and culture that are crucial to a wider understanding, from the importance of the seasons to the role of craftsmanship, add to the picture. And interwoven throughout the book is the fascinating narrative of the journey across Japan which Dave made with photographer Kohei Take, offering further insight into the country which creates this wonderful drink and making this a must-have edition for any whisky lover, whisky drinker, whisky collector or Japanophile.

The Alchemist Cocktail Book The Alchemist 2021-05-06 100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, *The Alchemist Cocktail Book* truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Rum Matt Murphy 2021-06-01 Australia and its formation - through the distorted view of a rum bottle. Could the Rum Rebellion have been averted if Major Johnston wasn't hungover? Would the Eureka Stockade have been different if the rebels weren't pissed? How were prisoners to get drunk if Macquarie closed the only pub in the gaol? And why should sailors under fourteen be deprived of their sixteen shots of rum per day? These are just some of the questions raised in Matt Murphy's account of Australia's colonial history. Brimming with detailed research and irreverent character sketches, *Rum* looks at not just how much was drunk in colonial Australia (a lot!), but also the lengths people went to get their hands on it, the futile efforts of the early governors to control it, and the often disastrous and/or absurd consequences of its consumption. Those consequences aren't just in our past. Murphy goes beyond foundation stories to look at the legacy our love affair with alcohol has created, from binge drinking to lockout laws and from prohibition to urinating on the parliamentary carpet. So here's to Rum, for making bad decisions look like a good idea at the time.

Beachbum Berry Remixed Jeff Berry 2009-12-01 Berry features 40 newly discovered, previously unpublished vintage Tiki drink recipes from the 1930s-1960s.

Smuggler's Blues Richard Stratton 2016-04-05 This gripping and trippy true account of international drug smuggling, the hippie underground, and the war on marijuana is a “wild, entertaining ride” (*Kirkus Reviews*). Richard Stratton was not what most people would think as a drug kingpin. He was a clean-cut young man from Wellesley who came from a normal, middle-class family. That all changed when, on a trip to Mexico, his search for a joint led to him smuggling two kilos of dope across the border in his car door. And with that successful deal, Stratton became a member of what came to be known as the Hippie Mafia. He was a new breed of criminal: travelling the world to keep America high, living the underground life while embracing the hippie credo, and rejecting hard drugs in favor of marijuana and hashish. His adventures sent him from New York's Plaza Hotel to Lebanon's war-torn Bekaa Valley and beyond, sourcing and smuggling high-grade hash and coming face to face with celebrities like Mick Jagger, David Bowie and Norman Mailer, as well as cold-blooded killers like the infamous mob boss Whitey Bulger. All the while, Stratton was tailed by his relentless nemesis—a philosophical DEA agent who actually respected Stratton for his good business practices. A true-crime story that reads like fiction, *Smuggler's Blues* brings to vivid life an important chapter in pot's cultural history, and is sure to “get under your skin, enter your blood stream, and mess with your head” (T. J. English, *New York Times*—bestselling author of *The Savage City*).

The Art of Tiki Sven Kirsten 2017-10 *The Art of Tiki* is a passionate study of the Tiki idol as an art form. For the first time, contemporary Tiki art is united and presented equally with what inspired it, original mid-century Polynesian pop. Author Sven Kirsten combines his first-hand experiences in exploring the birth of Tiki style with his

intimate knowledge of the Tiki Revival, painting a vivid, visually arresting portrait of a unique, always new art genre. The Art of Tiki is published in conjunction with the 20th Anniversary Tiki Art Exhibition at La luz de Jesus Gallery in Los Angeles.

Malt Whisky Companion Michael Jackson 2022-08-04 A new and updated edition of the classic, definitive guide to malt whiskies, originally written by the late Michael Jackson and fully updated by whisky experts Dominic Roskrow and Gavin D. Smith. The fully revised 8th edition of the Malt Whisky Companion will teach you everything you want to know about your favourite tippie. How should you taste a single malt scotch whisky? Which whiskies are light and flowery, or rich and treacly? How different is a single malt scotch from a distillery in the Highlands to one from the islands? If you find yourself asking these questions, then this may be the book for you! Did you know that this best-selling book on malt whisky was originally authored in 1989 by Michael Jackson, who was regarded as the world's foremost authority on whisky until his death in 2007. His legacy lives on in his books, which have been approved by his estate. This brilliant book about whiskey has been fully updated by world-leading whisky consultants Dominic Roskrow, author of 12 books about whiskey, and Gavin D. Smith - a professional writer with over 20 years experience, to include all the latest significant bottlings since the 7th edition in 2015. A new introduction section includes hot news on all the current whisky questions being asked. Discover the wonderful world of whisky as you explore: - Fully updated and modernised edition of the world's best-selling book on malt whisky - Includes whisky tasting notes on over 1,000 malts arranged from A-Z - Includes vintage whiskies from 1926 onwards - Approximately 70% of the text is updated to include all the latest significant bottlings - Updated by whisky experts Dominic Roskrow and Gavin D. Smith Find whisky tasting notes on over 1,000 malts arranged from A-Z, including vintages from 1926 onwards and the very latest releases. For distilleries in the New World Whisky section there are brand-new whisky tasting notes. This comprehensive whisky guide defines the characteristics of each whisky, gives it an overall score, making it the perfect companion for keen whisky drinkers and new converts to the wonderful world of the single malt. From the origins of malt whiskey to the language of the label, this book's tasting notes for more than 1,000 bottlings, practical advice on buying and collecting malts, and hundreds of colour images make it the perfect gift for any whisky lover. No other book contains as much detail on all aspects of whisky, making it a must-have volume for a new generation of whisky drinkers, or people who want to try different whiskies but don't know where to start.

Hawaii Tropical Rum Drinks & Cuisine by Don the Beachcomber Arnold Bitner 2001-01-01

The Japanese Art of the Cocktail Masahiro Urushido 2021 The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In The Japanese Art of the Cocktail, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

Easy Tiki Chloe Frechette 2020-05-12 60 recipes inspired by the history of tiki as well as the modern revival that's putting a fresh spin on tropical tiki drinks--all simplified for the home bartender from cocktail authority PUNCH. Tiki is the dream of escape, a tropical vacation complete with warm ocean water, island music, and beachside dinners. Kicking back with a tiki cocktail may be the epitome of easy living, but ironically, tiki drinks are among the hardest to make, often requiring eight or more ingredients. Now Easy Tiki is here to solve that problem! Easy Tiki examines the modern tiki revival offering sixty transporting recipes that re-jigger the classics with minimal ingredients while still maintaining the delicious balance, spices, and stunning garnishes that define tiki cocktails. Drinks include classics such as the Beachcomber's Gold and Fog Cutter and modern cocktails such as Elusive Dreams and Paradise Lost. Easy Tiki also includes an overview of the origins of the tiki genre, from Don the Beachcomber and the mid-century tiki craze to Trader Vic's and beyond. With Easy Tiki it's easier than ever before to sit back with a Mai Tai or Pearl Diver and enjoy the island life--wherever you are.

And a Bottle of Rum Wayne Curtis 2009-02-04 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.

Smuggler's Cove Martin Cate 2016-06-07 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, in this James Beard Award-winning cocktail book. 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. 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.

And a Bottle of Rum, Revised and Updated Wayne Curtis 2018-06-05 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.

Rum Curious Fred Minnick 2017-06 Rum Curious takes the reader on a tour of the world of rum, teaching the reader how to taste rum and appreciate all its glorious variety.

Mai-Kai Tim Glazner 2016-08-28 In 1956, a few brash young men created the Mai-Kai Restaurant and bar in Fort Lauderdale, Florida, by poaching key staff from Don the Beachcomber's, a Polynesian-themed Chicago restaurant. The Mai-Kai became the playground of celebrities and playboys, and the beautiful women working there used it as a jumping-off point for adventure and fame. Through first-hand stories and more than 400 images, this book documents the history, allure, and enduring legacy of the mid-twentieth-century Tiki era. Focusing on the period 1955 to 1971, it is the story of how the Mai-Kai and its iconic elements came to exist, and the men and women who shaped it and went on to shape the world. Now listed on the National Register of Historic Places, Mai-Kai is the only place on earth that still serves the Rum Rhapsodies that kicked off that indulgent era.

Imbibe! Updated and Revised Edition David Wondrich 2015-04-07 An informative, anecdotal history of classic American cocktails pays tribute to Jerry Thomas, the father of the American bar, in a study that includes a host of mixology lore, legends, trivia, and more than one hundred recipes for punches, cocktails, sours, fizzes, toddies, slings, and other drinks.

Rum Ian Williams 2006-08-18 Rum arguably shaped the modern world. It was to the eighteenth century what oil is to the present, but its significance has been diminished by a misguided sense of old-fashioned morality dating back to Prohibition. In fact, Rum shows that even the Puritans took a shot now and then. Rum, too, was one of the major engines of the American Revolution, a fact often missing from histories of the era. Ian Williams's book -- as biting and multilayered as the drink itself -- triumphantly restores rum's rightful place in history, taking us across space and time, from the slave plantations of seventeenth-century Barbados (the undisputed birthplace of rum) through Puritan and revolutionary New England, to voodoo rites in modern Haiti, where to mix rum with Coke risks invoking the wrath of the gods. He also depicts the showdown between the Bacardi family and Fidel Castro over the control of the lucrative rights to the Havana Club label. Telling photographs are also featured in this barnstorming history of the real "Spirit of 1776."

Liquid Intelligence: The Art and Science of the Perfect Cocktail Dave Arnold 2014-11-10 Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink

can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, *Liquid Intelligence* begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. *Liquid Intelligence* is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard—one that no bartender or drink enthusiast should be without.

Spirits of Latin America Ivy Mix 2020-05-26 A James Beard Award-nominated bartender explores the history and culture of Latin American spirits in this stunningly photographed travelogue—with 100+ irresistible cocktails featuring tequila, rum, pisco, and more. **TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY POPMATTERS** “Ivy's unique combination of taste, talent, and tenacity make her the ideal 'spirit' guide.”—Steven Soderbergh, filmmaker, professional drinker, and owner of Singani 63 Through its in-depth look at drinking culture throughout Latin America, this gorgeous book offers a rich cultural and historical context for understanding Latin spirits. Ivy Mix has dedicated years to traveling south, getting to know Latin culture, in part through what the locals drink. What she details in this book is the discovery that Latin spirits echo the Latin palate, which echoes Latin life, emphasizing spiciness, vivaciousness, strength, and variation. After digging into tequila and Mexico's other traditional spirits, Ivy Mix follows the sugar trail through the Caribbean and beyond, winding up in Chile, Peru, and Bolivia, where grape-based spirits like pisco and singani have been made for generations. With more than 100 recipes that have garnered acclaim at her Brooklyn bar, *Leyenda*, including fun spins on traditional cocktails such as the Pisco Sour, Margarita, and Mojito, plus drinks inspired by Ivy's travels, like the Tia Mia (which combines mezcal, rum, and orange curacao, with a splash of lime and almond orgeat) or the Sonambula (which features jalapeño-infused tequila, lemon juice, chamomile syrup, and a dash of Peychaud's bitters), along with mouthwatering photos and gorgeous travel images, this is the ultimate book on Latin American spirits.

¡Tequila! Marie Sarita Gaytán 2014-11-12 Italy has grappa, Russia has vodka, Jamaica has rum. Around the world, certain drinks—especially those of the intoxicating kind—are synonymous with their peoples and cultures. For Mexico, this drink is tequila. For many, tequila can conjure up scenes of body shots on Cancún bars and coolly garnished margaritas on sandy beaches. Its power is equally strong within Mexico, though there the drink is more often sipped rather than shot, enjoyed casually among friends, and used to commemorate occasions from the everyday to the sacred. Despite these competing images, tequila is universally regarded as an enduring symbol of *lo mexicano*. ¡Tequila! *Distilling the Spirit of Mexico* traces how and why tequila became and remains Mexico's national drink and symbol. Starting in Mexico's colonial era and tracing the drink's rise through the present day, Marie Sarita Gaytán reveals the formative roles played by some unlikely characters. Although the notorious Pancho Villa was a teetotaler, his image is now plastered across the labels of all manner of tequila producers—he's even the namesake of a popular brand. Mexican films from the 1940s and 50s, especially Western melodramas, buoyed tequila's popularity at home while World War II caused a spike in sales within the whisky-starved United States. Today, cultural attractions such as Jose Cuervo's *Mundo Cuervo* and the Tequila Express let visitors insert themselves into the Jalisco countryside—now a UNESCO-protected World Heritage Site—and relish in the nostalgia of pre-industrial Mexico. Our understanding of tequila as Mexico's spirit is not the result of some natural affinity but rather the cumulative effect of U.S.-Mexican relations, technology, regulation, the heritage and tourism industries, shifting gender roles, film, music, and literature. Like all stories about national symbols, the rise of tequila forms a complicated, unexpected, and poignant tale. By unraveling its inner workings, Gaytán encourages us to think critically about national symbols more generally, and the ways in which they both reveal and conceal to tell a story about a place, a culture, and a people. In many ways, the story of tequila is the story of Mexico.

The Old Waldorf-Astoria Bar Book A S Crockett 2021-05-17 Crockett was a prominent journalist, writer and publicist. He contributed many observations on New York City nightlife during Prohibition, especially regarding the social life of the Waldorf-Astoria. This collection provides 500 cocktail recipes served at the Waldorf and is one of the first post-Prohibition books of its kind. The author also provides glimpses of the history of the renowned bar, where he served as the historian of the Old Waldorf Astoria.

Smuggler's Cove Martin Cate 2016-06-07 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, in this James Beard Award-winning cocktail book. 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. 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.