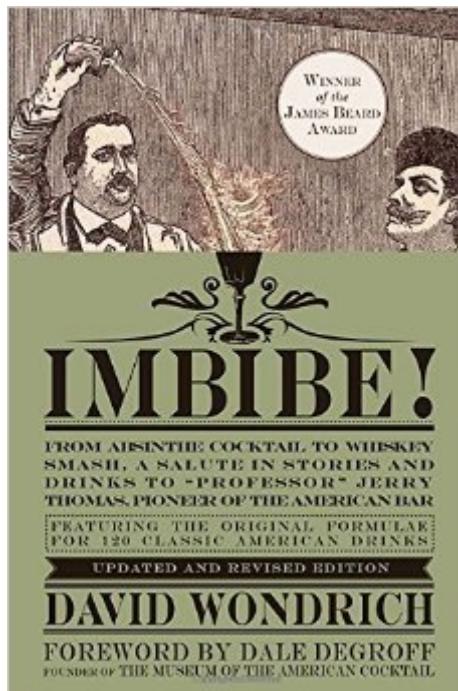


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Imbibe! Updated And Revised Edition: From Absinthe Cocktail To Whiskey Smash, A Salute In Stories And Drinks To "Professor" Jerry Thomas, Pioneer Of The American Bar



Synopsis

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

Book Information

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Customer Reviews

This book is amazing, the research must have taken.. years. SO well done, the prose is detailed, excellent and flows, it includes everything. I mean everything-- a cross-referencing of the drinks, the history, society at that time, popular trends, just terrific. A fun and engrossing read, and dying to try the recipes. I'm more of a fan of history than drinks, but this book really interested me in the origins

of liquor/cocktails and their place in culture. Definitely ordering Wondrich's other books. If you're simply looking for a bar manual or recipe book, this is not those books. Otherwise, highly recommended!

A fun and interesting read. The author documents his history of American trends in cocktails and liquor s. He adds personal experienced based opinions on ingredients and offenders alternative ingredients and mixology variations.

A superlative, well-researched book, though Wondrich must have quite enjoyed being a sesquipedalian (lover of obscure words). I found that aspect of the book rather distracting, but otherwise enjoyed his work...this book will remain on my spirits reference shelf for many years, I'm sure!

Wondrich never fails to entertain, I trust his history more than really anyone when it comes to bars and drinking if for no other reason than if he can't find a solid answer he doesn't just pick a story he likes and present it as fact, he generally says something like that's what happens when history is written by drunk people in bars, tells what he has found, what he thinks and any other random tidbits that are relevant and lets you make up your own mind. It is well worth the money even if (like me) you already own the first edition. It is almost completely redone, since he wrote a book on it as well he removed about 40 pages out of the punch chapter, and added another 40 pages so about 80 pages worth of new material, and even a lot of the old stuff has been reworked and polished so much so that it feels like a completely new read. Great book to read while sipping a Julep on the porch.

Great read and resource for anyone interested in a somewhat untold part of American and international history and an even better reference for people interested in cocktails/bartending in general.

Amazing history and guide through early American mixology. I also own the first edition and can say that the revisions in this version are worthy of the price of admission. Fantastic read.

Wondrich's update to this award winning book is well worth investing in. If you have any interest in the craft of bar tending, whether you are a professional or an enthusiast, this book should be in your

library

If Dave only knew how important Jerry Thomas was in Russia.... oh, yes.. Jerry Thomas represents all that we know in our craft...that one of cocktail mixology. And that makes this book essential. You must read it, if only for the real smarts that you'll attain after finishing it. Along that winding path you'll find enlightenment and a thirst beyond all reason. But that's why I read Dave's books. They make me thirsty. Thank you.

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