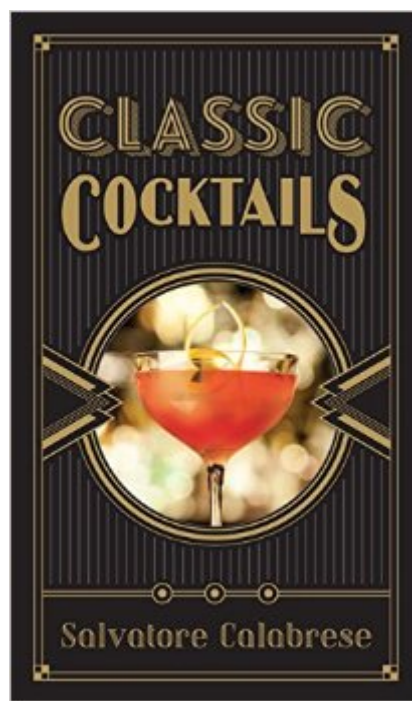


The book was found

# Classic Cocktails



## Synopsis

Salvatore "The Maestro" Calabrese is one of the world's foremost cocktail experts and drinks lovers will salute this expanded version of his classic guide. The New York Times called the original edition "a must-have," and now it contains even more: new chapters and loads of new images; up-to-the-minute information on the most exciting cocktail trends, tastes, and techniques; and newly uncovered historical tidbits (like the true origin of the Bloody Mary). Fifty new recipes include long-buried favorites like the turn-of-the-century New Orleans classic Absinthe Suisse, a barrel-aged Blood and Sand, and the Prohibition-era The Angel's Tit. This elegant volume also includes DIYs for essential cocktail ingredients like Velvet Falernum, recipes for flavored syrups and homemade shrubs, and advice on throwing the very best at-home cocktail parties ever.

## Book Information

Hardcover: 256 pages

Publisher: Sterling Epicure; Revised edition (April 21, 2015)

Language: English

ISBN-10: 140278628X

ISBN-13: 978-1402786280

Product Dimensions: 5.2 x 0.9 x 8.4 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (10 customer reviews)

Best Sellers Rank: #437,194 in Books (See Top 100 in Books) #268 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks](#) #383 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits](#)

## Customer Reviews

A must have for any cocktail or pop culture fan. See what this great American pleasure is all about. This gorgeous little book delivers recipes for, as the title reads, truly CLASSIC cocktails--ones you've heard of or had before, with old advertisements, posters, pictures, etc. from the earlier half of the twentieth century to along (and photos of drinks). The book's presentation is excellent and would make a great gift for someone new to cocktail culture (or already appreciative of it), or for yourself. Even if you never get around to making the drinks, you would be satisfied just looking through the book. Small size, hard cover, quality paper, good reproductions of pictures--nice for the coffee table where guests can take a peek at it.

Let's be real here, this book is about \$7 brand new which is a steal if you consider the content. It's well written and printed beautifully in full color. Perfect for introducing someone inexperienced to the world of classic cocktails. The reviewer who wrote that the recipes are only in metric is wrong, they are converted to standard ounces throughout the book, although instead of using standard cocktail measurements (1oz, 2oz, 1.5oz, .75oz, etc.) they use irregular fractions of an ounce (2/3, 1/3, etc.). Not a problem for anyone used to mixing cocktails, the exact amounts are always subject to a bit of finesse. The real problem with this hardcover version is the quality of the binding. It's really of very low quality and cracks and pops as you open the book and turn the pages. I'm constantly afraid that it's gonna fall apart in my hands. The cloth cover is also not properly glued down and keeps peeling away. I've only had the book for a day and I'm afraid to open it all the way or attempt to force it to lay open, making it useless if you're trying to use it in the bar. In fact, holding it in my hands as I write this review I notice that the entire cover is only attached to the pages via 2 thin slips of paper. It's very, very, very, fragile and poorly assembled.

Salvatore Calabrese has compiled a stylish and helpful cocktail book. The drink facts are fascinating and the pictures are top quality. Of course you get drink recipes and instructions on how to make them, but it is presented in a way that even if you never prepare one drink from the book, it is worth a look.

This book is classy. Gives the history with really posh photographs of both ads and cocktails. Recipes are listed in simple English. Colorful. Fun.

The cover of this book had been doubled printed.....Looked like you had already sampled many of the cocktails! I should have returned it for a better copy but didn't discover it until too late....The recipes share OK on the inside. Just the outside makes it look like you are seeing triple!

[Download to continue reading...](#)

Bitters: A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas Classic Cocktails Death & Co: Modern Classic Cocktails Sips & Apps: Classic and Contemporary Recipes for Cocktails and Appetizers Southern Cocktails: Dixie Drinks, Party Potions, and Classic Libations 2016 Cocktails Wall Calendar Shake: A New Perspective on Cocktails Shakespeare, Not Stirred: Cocktails for Your Everyday Dramas The Bartender's Best Friend, Updated and Revised: A Complete Guide to Cocktails, Martinis, and Mixed Drinks The Gentleman's Guide to Cocktails Vintage Cocktails (Connoisseur) Whiskey Cocktails: Rediscovered Classics and Contemporary

Craft Drinks Using the World's Most Popular Spirit Drinking the Devil's Acre: A Love Letter from San Francisco and her Cocktails Tequila Mockingbird: Cocktails with a Literary Twist Martha Stewart's Appetizers: 200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails Gone with the Gin: Cocktails with a Hollywood Twist Trader Vic's Tiki Party!: Cocktails and Food to Share with Friends The Coupe: Celebrating Craft Cocktails and Vintage Collections Winter Cocktails: Mulled Ciders, Hot Toddlies, Punches, Pitchers, and Cocktail Party Snacks Hungry Girl Happy Hour: 75 Recipes for Amazingly Fantastic Guilt-Free Cocktails and Party Foods

[Dmca](#)