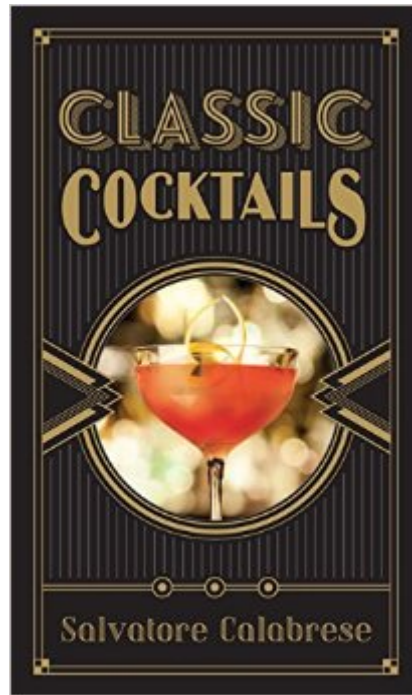


The book was found

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

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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!

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