

Rum The Manual

THE SPIRITS COLLECTION contains three books: Gin The Manual * Rum The Manual * Whisky The Manual The range of fantastic spirits available around the world has never been better. You can enjoy a Mediterranean-style gin from Spain, a rhum agricole from Martinique and a malt whisky from Japan. But how do you navigate through the wealth of options? And how do you know the best mixers to drink with each, or the most delicious cocktails to make? Award-winning spirits author Dave Broom has done all the research for you. In these three manuals he includes for each spirit more than 100 outstanding examples for you to try. And he has also tested each spirit many ways - with tonic, coconut water, cola and so on - and scored the results. Delicious classic and contemporary cocktail recipes round things off. Dave Broom is an award-winning author specialising in spirits. He has been writing about drinks for more than 25 years and has won multiple awards for his work. Praise for Gin The Manual: 'You could not write a more sophisticated book or pack more detail onto each page... it is rocket science impressive.' Huffington Post

Represents an exploration of the relationship between imagination and reality as seen through the eyes of the dying Serge Valene, an inhabitant of a large Parisian apartment block. This is a book about how to drink gin of all kinds. It's about classic gins and new-generation gins, about gins from all over the world. It's about gin enjoyed with tonic and Sicilian lemonade. About the perfect martini gin and the best gin for a negroni. It's about juniper-heavy and delicate aromatic gins. About gin cocktails that ooze style and personality. Above all it's about enjoying your gin in ways you never thought possible. With more gin brands available than

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ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. For this new edition, Dave has revised more than half of the entries to include the best gins available today. Praise for the first edition of *Gin: The Manual*: 'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' - Huffington Post

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. 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.

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If you consider yourself a Rum enthusiast is good to know its origins and production techniques employed in different locations to really appreciate the spirit. This book will cover the basics needed to introduce you to the Rum World. From the history of the product and how different techniques make the rum taste so different.

- Contains over 50 recipes for rum-based drinks and dishes that are historical in focus - Rum has never been more popular--there are over 1500 rum labels bottled in more than 40 countries around the world. Bacardi Ltd., the world's largest rum company, earned nearly \$3 billion in worldwide sales last year.

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. Everything you need is in here: Setup: Get the expert-tested and bartender-approved list of what you need to set up a pro bar at home, from basic supplies and glassware to fancy gear and the ultimate shopping list. Learn all about your favorite liquors—and some you haven't even heard of—and educate yourself on every mixer, ice cube, and tool you might need. Recipes: From aperitivos to citrus, spirit-forward to spicy, get the best recipes for every type of drink, from the classics to the most-Googled, in all their many forms. Learn what makes the difference between an antique old-fashioned and a modern one, get the twist right for your muddling, and know which tools to use for which cocktails. Hospitality: Whether you're

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planning the menu a week in advance or hosting on the fly, get the scoop on entertaining with ease—from food pairings to setup, party punches to supply quantities. Learn how to hack your garnish and set a drink aflame—the right way—and get some tips for dealing with intoxicated guests and next-day hangovers. This book has everything you need to know to throw the ultimate cocktail bash. This is a must-read volume for any spirits fan, casual mixologist, or craft cocktail enthusiast.

Rum Curious takes the you on a tour of the world of rum by teaching you how to taste and appreciate all of its glorious variety. Once the drink of sailors and swashbuckling pirates, rum is the most versatile--and the most varied--spirit in the world. It is consumed neat as a sipping drink, on the rocks, and in a dizzying variety of cocktails, like the mai tai, mojito, and pina colada. In Rum Curious, author Fred Minnick first takes you on a whirlwind tour of the world of rum, describing its many styles; explaining the great variety of fermenting, distilling and maturing processes; and highlighting distillers and distilleries. Minnick explains the finer point of how to properly taste rum -- how to reveal the experience offered by brands ranging from the familiar to the unusual and obscure. The book's final section is a highly curated collection of recipes for classic and innovative rum cocktails from around the world. Rum Curious is the one book the reader will need to understand and appreciate rum in all its glorious variety.

Rum: The Manual Mitchell Beazley

This is a book about how to drink rum of all kinds. It's about classic rums and new-generation rums, about rum agricole and about premium aged rums, about rums from all over the world. It's about rum enjoyed with cola and ginger beer. About the best rum for a classic daiquiri. About rum cocktails that ooze style and personality. Above all, it's about enjoying your rum in

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all kinds of ways. The days of rum being seen as a minor spirit are over. The category has been reborn in recent years with developments such as the rise of premium aged rums and spiced rums. The range of rums available has widened dramatically, with tiki bars in every major city globally. Add in cachaça - Brazil's native cane spirit - and you have a hugely popular distillate. So there's no surprise that the premium rum market is growing at an astonishing rate - from 23 percent per annum in the US to 74 percent per annum in France, for example. The mission of this book is to help drinkers appreciate this complex spirit, find the style they like and discover how this versatile spirit can best be enjoyed. It will help you to understand your rum - how it's produced (whether from molasses, cane syrup or cane juice) and whether it's dry, sweet, fresh or oaky. More than 100 different rums are featured and analysed, from rich, sweet mellow Guyana rums to the vegetal peppery rums of Martinique or Guadeloupe and contemporary spiced rums. Dave Broom provides a description and graded tasting notes for each brand, allowing you to create the perfect mix every time. Finally, a selection of classic and contemporary cocktails shows just how wonderfully versatile this spirit is.

Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus-and the first book to explain the ins and outs of the modern bar industry. This groundbreaking work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar-all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani. The book also includes recipes for 100 cocktail classics--including Meehan

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originals--plus insights as to why he makes them the way he does, offering unprecedented access to a top bartender's creative process. Organized by spirit base, the recipes contain detailed annotations and are accompanied by fine art photographer Doron Gild's breathtaking, full-color photos. Thoughtful contributions from more than 50 colleagues around the world who've greatly contributed to global cocktail culture further contextualize Meehan's philosophy. Timeless black-and-white portraits of these industry experts round out this comprehensive tome. This densely informative, yet approachable manual is presented in an iconic package--featuring a textured cover with debossed type, rounded corners, and nearly 500 pages--making it an instant classic to be enjoyed now, and for years to come. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in better understanding concepts like *mise en place* and the mechanics of drink making, Meehan's Bartender Manual is the definitive modern guide.

A comprehensive guide to the world of spirits, liqueurs and cocktails - from the mystery of their origins to today's international brands.

We're in the middle of a Gin Craze. Scarcely a day goes by without an established brand offering a fresh take on their established styles or, more likely, a new boutique distillery opening its doors - where gin is *de rigueur*. From Adnams to Zuidam; Beefeater to Bombay and London to Plymouth (and beyond) this new book from a best-selling drinks writer is the authoritative guide to the world of gin, and the first book to explore the explosion of innovative gin brands and the artisanal distillers that are reinventing this most English of drinks. With serious gin bars stocking well over 300 brands and adding still more, how do you choose? Is Edinburgh Gin a style, or just a brand name? Can a rose-flower and cucumber infusion

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properly be called gin? Can gin be aged in wood or does that just make it a strange tasting young whisky? And what tonic to choose, and why? In his inimitable style, best-selling drinks writer Ian Buxton will lead readers through the great gin trap with his latest no-nonsense guide to 101 Gins.

Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

Whether it's served neat, with a mixer, or in a cocktail, vodka's popularity continues to grow. Aficionados will love this lavishly illustrated pocket-sized book, which covers the trendy favorite from Absolut to Zubrowka. It's got all the basics: vodka's history, how it's distilled and flavored, where to buy the best brands, and delicious recipes, from classic cocktails to vodka-based foods, that will make a splash.

Ian Williams describes in captivating detail how Rum and the molasses that it was made from was to the 18th century what oil is today. Rum was used by the colonists to clear Native American tribes and to buy slaves. To make it, they regularly traded with the enemy French during the Seven Years' War, angering their British masters and setting themselves on the road to Revolution. The regular flow of rum was essential to keeping both armies in the field

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since soldiers relied on rum to keep up their fighting spirits. Even though the Puritans themselves were fond of rum in quantities that would appall modern day doctors, temperance and Prohibition have obscured the historical role of the "Global Spirit with its warm heart in the Caribbean." Ian Williams' book triumphantly restores rum's rightful place in history, taking us across space and time, from its origins in the plantations of Barbados through Puritan and Revolutionary New England, to voodoo rites in modern Haiti, where to mix rum with Coke risks invoking the wrath of the god, and across the Florida straits where Fidel and the Bacardi family are still fighting over the rights for the ingredients of Cuba Libre.

?This book is inspired by the recent popularity of rum among cocktail circles, and by the advent of so many new rum craft distilleries in North America. Included is: the story of rum and how it is made, the ingredients, equipment, and processes used to make rum; the lubricious effects of barrel aging, and the various ways that it is done. And, a step-by-step description on how to make a 155-gallon batch of rum mash and how to distill and age it-including a recipe.

This highly accessible and enjoyable guide is full of practical and fascinating information about how to enjoy whisky. All whisky styles are covered, including (just whisper it) blends. Along the way a good few myths are exploded, including the idea that whisky has to be taken neat. In 'What to Drink', Dave Broom explores flavor camps - how to understand a style of whisky and - moves on to provide extensive tasting notes of the major brands, demonstrating whisky's extraordinary diversity. In 'How to Drink', he sets out how to enjoy whisky in myriad ways - using water and mixers, from soda to green tea; and in cocktails, from the Manhattan to the Rusty Nail. He even looks at pairing whisky and food. In this spirited, entertaining, and no-nonsense guide, world-renowned expert Dave Broom dispels the mysteries of whisky and

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unlocks a whole host of exciting possibilities for this magical drink.

'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' Huffington Post In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. With this book as your guide, discover: - How gin is made - What a botanical is and how they impact a gin's flavour - What the difference between Dutch, London, Scottish, Spanish and American gins is - How you drink them to maximise your pleasure - Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorised according to an ingenious flavour camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it. 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

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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.

This “sophisticated guide for fans of Irish whiskey” explores the history, distilleries, and pubs—and includes twelve original cocktails (The Wall Street Journal). An Irish whiskey guru, two bartender behemoths, and an adept writer combine forces to create this comprehensive guide to Irish whiskey. Starting with an introduction to the history of whiskey in Ireland, the authors explain what makes each style unique. An illustrated tour of the four Irish provinces features twenty-two distilleries and some of Ireland’s most iconic bars and pubs. From Barley to Blarney links rich historic heritage with today’s whiskey boom and a look ahead at the future for Irish whiskey producers. Then the fun really begins as the masterminds behind 2016’s “World’s Best Bar,” Dead Rabbit Grocery and Grog, share twelve original mixed-drink recipes tailor-made for Irish spirits.

"The Ideal Bartender" by Tom Bullock. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten?or yet undiscovered gems?of world literature, we issue the books that need to be read. Each Good Press edition has been

meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

Complete Reprint of Harry Johnson's Bartenders' Manual, originally published 1882. "Harry Johnson was a professional bartender for most of his life and along with Jerry Thomas he was one of the first to write about his trade. Harry's rather opinionated thoughts on the bartending profession and how to run a bar, which takes up the first third of the book, make for a fascinating insight in to the world of nineteenth century bars. He wasn't afraid of boasting, describing one of his bars as "what was generally recognized to be the largest and finest establishment of the kind in this country," but the advice is clearly spoken from the heart about a profession he really believes in." 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. "Yo ho ho and a bottle of rum!" A favorite of pirates, the molasses-colored liquid brings to mind clear blue seas, weather-beaten sailors, and port cities filled with bar wenches. But enjoyment of rum spread far beyond the scallywags of the Caribbean—Charles Dickens savored it in punch, Thomas Jefferson mixed it into omelets, Queen Victoria sipped it in navy grog, and the Kamehameha Kings of Hawaii drank it straight up. In Rum, Richard Foss tells the colorful, secret history of a spirit that not only helped spark the American Revolution but was even used as currency in Australia. This book

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chronicles the five-hundred-year evolution of rum from a raw spirit concocted for slaves to a beverage savored by connoisseurs. Charting the drink's history, Foss shows how rum left its mark on religious rituals—it remains a sacramental offering among voodoo worshippers—and became part of popular songs and other cultural landmarks. He also includes recipes for sweet and savory rum dishes and obscure drinks, as well as illustrations of rum memorabilia from its earliest days to the tiki craze of the 1950s. Fast-paced and well written, Rum will delight any fan of mojitos and mai tais.

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.

This highly accessible and enjoyable guide is full of practical and fascinating information about how to enjoy whisky. All whisky styles are covered, including (just whisper it) blends. Along the way a good few myths are exploded, including the idea that whisky has to be taken neat. In 'What to Drink', Dave Broom explores flavour camps - how to understand a style of whisky - and moves on to provide extensive tasting notes of the major brands, demonstrating whisky's extraordinary diversity. In 'How to Drink', he sets out how to enjoy whisky in myriad ways - using water and

mixers, from soda to green tea; and in cocktails, from the Manhattan to the Rusty Nail. He even looks at pairing whisky and food. In this spirited, entertaining and no-nonsense guide, world-renowned expert Dave Broom dispels the mysteries of whisky and unlocks a whole host of exciting possibilities for this magical drink.

New American Bartender's Handbook is the ultimate guide for anybody who wants to become (or already is) a bartender, either professional or amateur. It details how to properly set up a home bar and provides recipes for over 1,000 different drinks. There is an extensive guide to wine including proper selection, storage, and serving tips. New American Bartender's Handbook even provides a complete index by ingredients and information on everything from glassware to garnishes. Over 300 full color photographs are included.

A captivating narrative history that traces liquor, beer, and wine drinking in the American South, including 40 cocktail recipes. Ask almost anyone to name a uniquely Southern drink, and bourbon and mint juleps--perhaps moonshine--are about the only beverages that come up. But what about rye whiskey, Madeira wine, and fine imported Cognac? Or peach brandy, applejack, and lager beer? At various times in the past, these drinks were as likely to be found at the Southern bar as barrel-aged bourbon and raw corn likker. The image of genteel planters in white suits sipping mint juleps on the veranda is a myth that never was--the true picture is far more complex and fascinating. Southern Spirits is the first book to tell the full story of liquor, beer, and wine in the

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American South. This story is deeply intertwined with the region, from the period when British colonists found themselves stranded in a new world without their native beer, to the 21st century, when classic spirits and cocktails of the pre-Prohibition South have come back into vogue. Along the way, the book challenges the stereotypes of Southern drinking culture, including the ubiquity of bourbon and the geographic definition of the South itself, and reveals how that culture has shaped the South and America as a whole.

2013 Reprint of 1934 Edition. Full facsimile of the original edition, not reproduced with Optical Recognition Software. James Beard says, "And because this book is intended for the professional bartender as well as the amateur, it must contain mixtures for which there is only an occasional demand. So don't look askance at the "Widow's Kiss" or Polly's Special" or other such rarities. somewhere, with some people, they are favorites." Here is the most complete, comprehensive home or professional bartender's guide obtainable. It contains over 1200 recipes for mixed drinks which have won public approval in the last 100 years. This extensive list was compiled from the records of famous bars and restaurants in the United States, Canada, Europe, and South America. In addition to the classic and well-known drinks, The Official Mixer's Manual provides formulas which will appeal to those adventurous hosts who delight in surprising their guests and themselves with behind-the-bar innovations. Duffy was chief bartender at the old Ashland House. This book is the result of his long experience and

ripe judgment.

In recent years announcements of the birth of business anthropology have ricocheted around the globe. The first major reference work on this field, the Handbook of Anthropology in Business is a creative production of more than 60 international scholar-practitioners working in universities and corporate settings from high tech to health care. Offering broad coverage of theory and practice around the world, chapters demonstrate the vibrant tensions and innovation that emerge in intersections between anthropology and business and between corporate worlds and the lives of individual scholar-practitioners. Breaking from standard attempts to define scholarly fields as products of fixed consensus, the authors reveal an evolving mosaic of engagement and innovation, offering a paradigm for understanding anthropology in business for years to come.

The Essential Bartending Crash Course Do you know how to set up a full bar for that party you're having? How much vermouth to use when your first guest requests a "dry martini on the rocks?" How to measure out a shot of alcohol using the three-count method? You'll find the answers to all of these questions and much more in this indispensable guide. Rather than teaching you recipes for drinks you've never heard of and will never have to make, the authors focus on the fundamentals of bartending--using the tools, learning the terminology and drink mnemonics, and setting up for a cocktail party. This book will transform the most ignorant imbibers into a sauce-

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slinger extraordinaire, ready to go out and bartend recreationally or professionally. This guide includes: -Basic bar setups, tools, and helpful techniques -Hundreds of recipes for the most popular drinks and punches, from chocolate martinis to salty dogs -New chapters featuring everything a bartender needs to know about beer and wine -A new and improved guide to throwing a fabulous cocktail party -Hints on finding a bartending job -Diagrams, illustrations, and many useful tips throughout.

Are You Afraid of the Dark Rum? is a tongue in cheek cocktail book for the former '90s kid and those just discovering how cool old-school Nickelodeon and Delia's once were. With recipes for alcoholic versions of childhood favorites like Ecto-Cooler and Mondo as well as creative pop-culture inspired originals like the Rum and Stimpy and Semi-Warmed Kind of Cider, this is a perfectly giftable mix of humor, nostalgia, and tasty recipes.

Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, The Dead Rabbit Drinks Manual, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks

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are a nod to the “Gangs of New York” era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

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