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The Fine Art of Mixing Drinks is a book
about cocktails by David A. Embury, first

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published in 1948. The book is noteworthy for its witty, highly opinionated and conversational tone, as well as its categorization of cocktails into two main types: aromatic and sour; its categorization of ingredients into three categories: the base, modifying agents, and special flavorings and coloring agents; and its

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1:2:8 ratio for sour type cocktails.

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These are the most obvious of early cocktail books, but there have been several others worthy of note, some of which have taught us very valuable lessons and recipes. Sometimes overlooked is perhaps the best bartending book for any learning bartender: David Embury's *The Fine Art*

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of Mixing Drinks in 1948. It teaches passion and understanding for the craft, but more importantly the basic principles for fashioning a quality cocktail.

David Embury and the Fine Art of Mixing
Drinks

David Augustus Embury (November 3,

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David Augustus Embury (November 3, 1886 in Pine Woods, New York – July 6, 1960 in New Rochelle, New York) was an American tax attorney, mixologist and author of *The Fine Art of Mixing Drinks* (1948), an encyclopedia of the 20th century cocktail.. Life and career. David Augustus Embury was born in Pine Woods, New York on November 3, 1886.

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Embury graduated from Cornell
University in 1908 and ...

David A. Embury - Wikipedia

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LHSMusicTech

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The Fine Art of Mixing Drinks Hardcover
□ October 1, 2008 by David A. Embury

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published in 1948. The book is noteworthy for its witty, highly opinionated and conversational tone, as well as its categorization of cocktails into two main types: aromatic and sour; its categorization of ingredients into three categories: the base, modifying agents, and special flavorings and coloring agents; and its 1:2:8 ratio (1 part

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The fine art of mixing == Hennessy

Artistry The "Global Art of Mixing" Event

== Capitale, NYC== October 17, 2006==

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Learn the art of mixing perfect drinks with
Cocktails, the third "Best Cocktail Book in
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the World." Klaus St. Rainer, an award-winning expert voted "Bartender of the Year" in 2013, shares 70 cocktail recipes for all the key classics as well as his own signature creations. Whether you want to make a simple drink with just a few ingredients, prepare large quantities for a cocktail party, or even create a mocktail,

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David A. Embury
this authoritative guide will have you mixing the perfect aperitif. The book's classy design and evocative photography will inspire you to find what tickles your taste buds, from the classic Dry Martini and Old Fashioned to the unusual Red Beet Gimlet and Caramellow Royale. Professional tips and techniques are

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revealed (should it be shaken or stirred?)
and clear instructions make it easy.
Cocktails teaches you the science of
mixology so you can make the ultimate
cocktail every time.

'The Ultimate G&T' -- Jamie Oliver 'The
best tonic on the planet' -- Ashton Kutcher

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The first cocktail book to put the mixers centre-stage, from brilliant Fever-Tree brand and created by leading bartenders around the world. Rather than starting with the spirits, this book focuses on key mixers - including tonic, lemonade, ginger ale, ginger beer and cola. Leading bartenders have created 125 classic and

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contemporary cocktail recipes that make the most of the botanical partnerships. The book also explores the origins of key ingredients, including quinine, lemons and elderflower, revealing the role quinine has played in geo-politics, for example, and the impact different herbs have on taste. In the way that we increasingly want to know

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the source and production methods of the food we eat, so this guide allows you to understand more fully what we drink - and use that knowledge to create the most delicious cocktails.

Dale DeGroff is widely regarded as the world's foremost mixologist. Hailed by

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David A. Embury as "single-handedly responsible for what's been called the cocktail renaissance," he earned this reputation during his twelve years at the fashionable Promenade Bar in New York City's Rainbow Room. It was there in 1987 that he not only reintroduced the cocktail menu to the country but also

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David A. Embury began mixing drinks from scratch, using impeccably fresh ingredients instead of the widespread mixes used at the time. Known especially for crafting unique cocktails, reviving classics, and coaxing superior flavor from his ingredients, DeGroff has selected his 100 essential drinks and 100 of their best variations—including many of

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his signature cocktails for this premier mixology guide. The Essential Cocktail features only those drinks that stand out for their flavor, interesting formula, or distinctive technique. These are the very ones every amateur and professional bartender must know, the martinis, sours, highballs, tropicals, punches, sweets, and

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classics, both old and new, that form the core of a connoisseur's repertoire.

Throughout the book are DeGroof's personal twists, such as a tangy Grapefruit Julep or a refreshing Yuzu Gimlet. To complement the tantalizing photographs of each essential cocktail, DeGroof also regales readers with the fascinating lore

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David A Embury behind a drink's genesis and instructs us on using the right ingredients, techniques, glasses, and garnishes. As Julia Child's Mastering the Art of French Cooking was the classic compendium for home chefs and gourmands, so The Essential Cocktail will be the go-to book for serious mixologists and cocktail enthusiasts.

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David Gibson uses 3D visual representations of sounds in a mix as a tool to explain the dynamics that can be created in a mix. This book provides an in-depth exploration into the aesthetics of what makes a great mix. Gibson's unique approach explains how to map sounds to

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visuals in order to create a visual framework that can be used to analyze what is going on in any mix. Once you have the framework down, Gibson then uses it to explain the traditions that have been developed over time by great recording engineers for different styles of music and songs. You will come to understand

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Everything that can be done in a mix to create dynamics that affect people in really deep ways. Once you understand what engineers are doing to create the great mixes they do, you can then use this framework to develop your own values as to what you feel is a good mix. Once you have a perspective on what all can be

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done, you have the power to be truly creative on your own – to create whole new mixing possibilities. It is all about creating art out of technology. This book goes beyond explaining what the equipment does – it explains what to do with the equipment to make the best possible mixes.

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"Cocktails is your award-winning guide to the art of mixing perfect drinks. Should a martini be shaken or stirred? How do you muddle an impeccable mojito? Find the answers to all your cocktail questions and learn the secrets behind classic drinks with award-winning mixologist Klaus St Rainer

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as your guide, using ingredients including juices, sugar, syrup, rum, champagne, and even that bottle of Chartreuse left over from Christmas. Try new twists on classic cocktail recipes, and create your own extraordinary mixes. From sophisticated champagne cocktails to spectacular concoctions such as hot buttered coconut

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David A. Embury
rum, you'll find delicious drinks for every occasion. Impress your friends, shake things up, and mix creative twists on your favourite cocktails with this stunning book. Perfect for every aspiring mixologist or cocktail enthusiast, Cocktails is a truly indispensable and stylish guide to the art of mixing great drinks."

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A complete reproduction of the Vintage Cocktail Book "The Ideal Bartender" originally published in 1917. Tom Bullock became to be a well-recognized bartender of the time at St. Louis Country Club, where he served for government officials and other elite members. G.H. Walker,

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grandfather of George W. Bush was one of the big fans of Bullock's cocktails and wrote the introduction. After publishing this cocktail book, Prohibition made Bullock's profession illegal, yet bartending culture was stronger than ever, bartenders were well paid and tipped for supplying public a illegal substance of alcohol.

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Bullock moved frequently and changed professions during the dry period, but kept bartending at St. Louis Country Club where people could still drink. The country club did not keep the records on him working there. Feel free to take a look at our complete Reprint Catalog of Vintage Cocktail Books at

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www.VintageCocktailBooks.com

Vintage cocktail recipes for the modern bartending enthusiast! Compiled by the mysterious and mightily talented Frank Meier, who could be found behind the bar at the Paris Ritz in his trademark white jacket from 1921 to 1947, *The Artistry of*

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Mixing Drinks is a one-of-a-kind drink book. Nearly as famous for his sharp wit as he was for his delicious and well-balanced cocktails, Meier honed his skills working for Harry Craddock in New York before moving to the Paris Ritz where he mixed drinks for such icons as Franklin Roosevelt, Noël Coward, Hemingway, and

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Cole Porter. Filled with decades of hard-earned mixological wisdom, *The Artistry of Mixing Drinks* reflects the seriousness with which Frank Meier executed his craft. It contains over 300 cocktail and mixed drink recipes, many of which were concocted by the author himself, as well as a chapter with sandwich recipes (and drink

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pairings), a chapter on wines and how to serve them, useful measurement conversion charts, and a chapter on how to properly clean and maintain bar supplies. In Meier's own words, to be a bartender is to be "a chemist, a physiologist, and a psychologist" all at once. To this end, he addresses several

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topics of interest to any respectable, globe-trotting polymath. These areas include prescriptions for illnesses, first aid instructions in case of drowning, sunstroke, poisonous snake bites, and other calamities; wind pressure charts; basic physics and geometry formulas; and a brief history of horse racing. A truly

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comprehensive guide for the sophisticated drinker, this high-quality reprint of *The Artistry of Mixing Drinks* is a refreshing dose of Golden-age wisdom for the modern cocktail lover.

A practical hands on 'in the trenches' guide to mixing and live sound from an author

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David A. Embury
who has a lot of experience in the field.

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