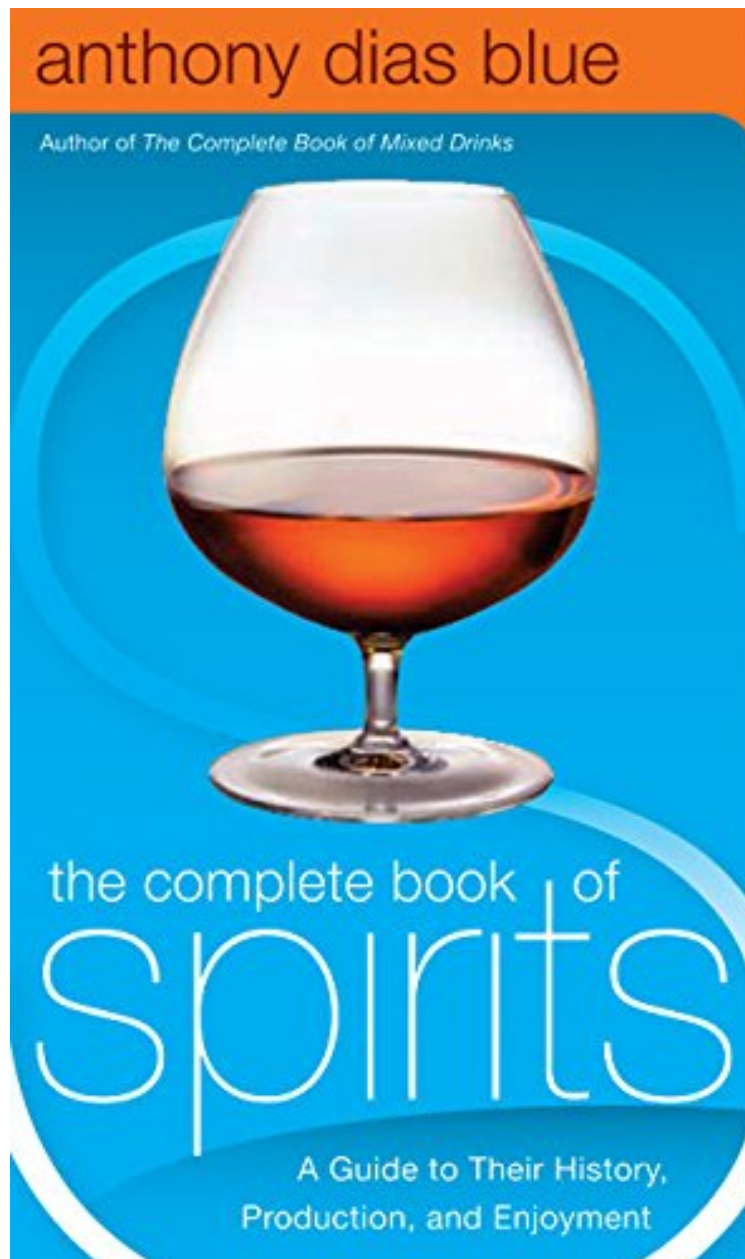


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## The Complete Book of Spirits: A Guide to Their History, Production, and Enjoyment (Drinking Guides)

*Anthony Dias Blue*

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**Anthony Dias Blue : The Complete Book of Spirits: A Guide to Their History, Production, and Enjoyment (Drinking Guides)**

before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Complete Book of Spirits: A Guide to Their History, Production, and Enjoyment (Drinking Guides)*:

0 of 0 people found the following review helpful. Good Guide  
By Bryson Mingione  
Besides waiting for a newer addition, there are some frustrations with this book. Editing seems to be a bit sloppy, manifesting in few simple errors and mixups. When it came to discussing the spirits themselves, some mistakes were present regarding classifications, and some common styles and distillation methods were left out. Moreover, I'm a bit disappointed that there was not a chapter devoted to absinthe. Other than those points, I think it is a great all-around reference book that deserves a spot in any spirit-lover's library. So far, I have not found a book this comprehensive regarding spirits as a whole.  
9 of 10 people found the following review helpful. This is a great read for the enthusiast, professional or historian.  
By Coq au Balls  
I'm a bartender (among other things) and spirits enthusiast. This book is the basic text for selecting the best possible value in spirits that are common enough to find in most mega-stores.  
Dias Blue doesn't venture into esoteric selections that are insanely expensive and difficult to come by. This book is not for the pretentious mixologist. It will, however, be more than adequate for educating the working barman on the selections behind him. Nothing helps the upsell like knowing the rough differences in taste profiles and characteristics of the most commonly used spirits on the top-shelf.  
Instead of using the most expensive as the yard-stick of measuring quality, I can now ask questions about my customers' taste and make solid recommendations that they'll enjoy (not to mention reasons why they should stray from the well). This keeps my customers spending more money on both their drinks and my tips, and it keeps my customers coming to me instead of my coworkers.  
This book has also come in handy for building a versatile, inexpensive and high quality bar at home and given me lessons on how to organize verticle tastings of spirits I am unfamiliar with. This helps me trust my own palate instead of magazine reviews or tatted jackass mixologists with big belt-buckles and stupid haircuts that are only bartending because it pays the bills until they can find a job in finance.  
If you're bartender: educate yourself and don't suck at your job, don't overpour, don't blindly recommend the most expensive selection and understand that the only people that respect the term "mixologist" are idiots.  
0 of 0 people found the following review helpful. Five Stars  
By N/A  
Pleased with purchased.

An indispensable follow-up to his classic *Complete Book of Mixed Drinks*, Anthony Dias Blue presents *The Complete Book of Spirits*, a comprehensive collection of history, lore, and tasting tips, along with recipes for select cocktails. Here, in one concise and easy-to-use volume, is all the information a consumer needs to shop, mix, and sip like a spirits expert.  
From bathtub gin to mojito madness, Blue brings the dynamic history of the spirits industry alive, demonstrating that spirit making is not only one of mankind's oldest pursuits but also perhaps its most colorful. In ten captivating chapters, readers are treated to everything they ever wanted to know about their favorite liquors, including vodka, aquavit, tequila, and whiskey. Blue also provides step-by-step instructions on how to host spirit tastings to educate your palate and to help you and your friends discover your favorite brands and blends. For every chapter and every spirit, there is also a handy tasting-notes section, with Blue's expert comments and his favorites, along with price points.  
If you've ever wondered about the difference between potato and wheat vodkas, or between mescal and tequila or American and Irish whiskeys, or what makes single malt Scotch so desirable, look no further. With Anthony Dias Blue, America's leading wine and spirits expert, and *The Complete Book of Spirits* as your guides, you will take your enjoyment to a new level.

From Publishers Weekly  
Many bartending guides provide scant information about drink ingredients themselves. So a Mai Tai calls for rum—what kind? If you're mixing a Vodka Tonic, how should the vodka smell? Why does a Bombay Sling require bitters? (And what are bitters, anyway?) Blue, who is Bon Apptits wine and spirits editor, intelligently answers these questions and others in this full analysis of libations other than beer and wine. He covers vodka, aquavit, gin, rum, tequila, scotch and Irish whiskey, North American whiskey, brandy, liqueurs and bitters, addressing what each spirit is made of, how its made, its history, the various flavors that exist and even the numerous brands available. Blue's historical outlines of each spirit are fascinating; for example, in the chapter on vodka, he tells the saga of the Smirnov (later changed to Smirnoff) family and their exile from Russia to Paris. But with the history comes up-to-the-minute information on popular beverages like the mojito, a rum drink that's currently "one of the hottest drinks on the club scene." Although the guide isn't lighthearted, it's casual enough to inspire page-flipping and informal perusal.  
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About the Author  
Anthony Dias Blue is the author of several books, including *The Complete Book of Mixed Drinks* and *American Wine: A Comprehensive Guide*. For twenty years he has been Wine and Spirits editor of Bon Apptit. His reviews have appeared in magazines and newspapers across the country, including *Wine Spectator*, *Robb Report*, *epicurious.com*, *American Way*, and *Decanter*. Mr. Blue's *Lifestyle Minute* is broadcast several times daily on CBS radio. He lives in California.