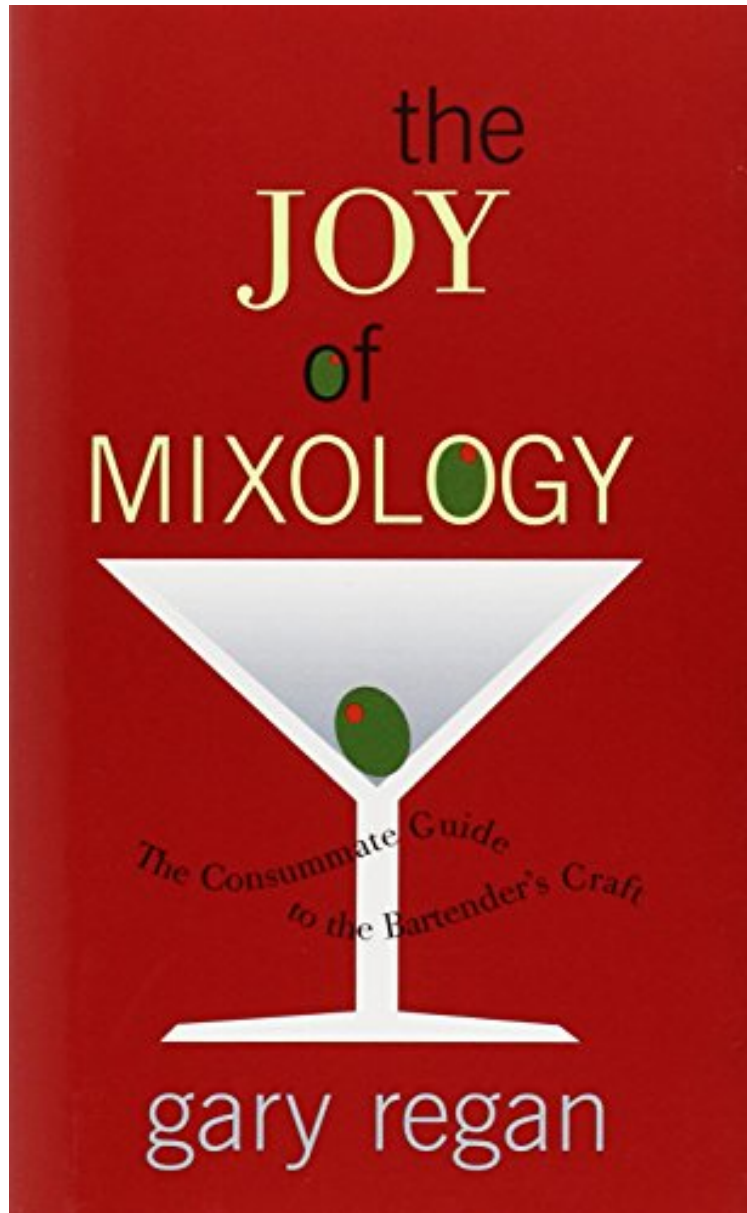


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The Joy of Mixology: The Consummate Guide to the Bartender's Craft

Gary Regan

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#23843 in Books Clarkson Potter 2003-10-14 2003-10-14Original language:EnglishPDF # 1 9.40 x 1.40 x 5.70l, 1.36 #File Name: 0609608843400 pagesThe Joy of Mixology | File size: 58.Mb

Gary Regan : The Joy of Mixology: The Consummate Guide to the Bartender's Craft before purchasing it in order to gage whether or not it would be worth my time, and all praised The Joy of Mixology: The Consummate Guide to the Bartender's Craft:

6 of 6 people found the following review helpful. Timeless, classic cocktail book! Perfection! By Jennifer Guerrero This is the classic, timeless cocktail book. All of the drinks are in alphabetical order. Margaritas are in the m's and frozen margaritas are in the f's. He gives some substitution suggestions for individual spirits, but not variations on the drinks themselves. It's way too much fun to work your way through. Pictured below: 1) Sazerac - p330-331. The quintessential drink of New Orleans. Rye whiskey, simple syrup, Peychaud's bitters, Herbsaint (or Pernod) and lemon. 2) White Russian - p351. Creamy decadence. Vodka, Kahlua, and cream. 3) Moscow Mule - p307. Wonderfully refreshing. The chill factor from the brass mugs is fantastic if you can get them. Vodka, ginger beer (available in diet, if you want!), and lime. 4) Remember the Maine - p323. Not a fan. This one tastes like a bucket of really strong booze. Bourbon, vermouth, cherry brandy, absinthe (or Pernod), and angostura bitters. 5) Frozen Chi-Chi - p259. Tropical party in a glass. Vodka, coconut cream, pineapple, and a maraschino cherry. 6) French Squirrel - p258. Warming wintery taste. Great fireplace drink. Cognac, creme noyau (or Frangelico), and lemon.

3 of 3 people found the following review helpful. LOVE LOVE LOVE this book! By Dale LOVE LOVE LOVE this book! Gary covers all aspects of bartending in this book. There is a wealth of knowledge between the covers of this book. The beginning is about the history of drinks and where how mixology came about. He also dispels some myths about the quality of the first cocktails. I found the beginning interesting at times and slightly boring at others, but the history of the cocktails and mixology is great to know and something every bartender should at least be familiar with. The middle of the book is maintaining the bar, stocking the bar, performing as a bartender, and anything else you need to know to be a professional bartender. He covers everything in a simple manner, but elaborates on a few vital concepts such as importance of garnishes, dealing with rowdy customers, etc. The end is a huge list of drink recipes. I enjoy the exotic recipes, however, I enjoy the standards most. For someone who doesn't know how to make a margarita, going online will only teach you how to make a "peach sunset cruise margarita" or some bullcrap like that. Gary lists the standard drinks with the basic ingredients. Plus he gives a little bit of contextual information about the drink. It's the only place I've found plain-jane drink recipes. From there, you can build any variation you want, and he lists some of his favorites as other recipes. This book is the only bartending book I currently own and it stays at my bar at ALL times (right between my Stoli and my Bombay Sapphire). I cannot recommend this book enough!

2 of 2 people found the following review helpful. History, guide, and recipe book all-in-one By Greg Michaels I really like this book. It gives a nice history of the craft at the beginning and explains in fairly thorough detail all of the various elements you will need to get started. The recipes take up the largest portion of the book. He presents them both in alphabetical order and by their main spirit, which I think is ingenious. It's really insightful to see how the different cocktails relate to one another in a family-tree sort of way. Highly recommended for the aspiring mixologist.

An original book on the craft of mixology is a rare gem. Gary Regan's *The Joy of Mixology* is such a gem, one whose genius lies in Regan's breakthrough system for categorizing drinks that helps bartenders both professionals and amateurs alike not only to remember drink recipes but also to invent their own. For example, once you understand that the Margarita is a member of the New Orleans Sour Family, you'll instantly see that a Kamikaze is just a vodka-based Margarita; a Cosmopolitan follows the same formula, with some cranberry juice thrown in for color. Similarly, the Manhattan and the Rob Roy, both members of the French-Italian family, are variations on the whiskey-vermouth-bitters formula. In this way Regan brings a whole new understanding to the world of cocktails and how to make them. Not only will you learn how to make standard cocktails, you'll actually learn to feel your way through making a drink, thereby attaining the skills needed to create concoctions of your own. And as Regan explains methods for mixing drinks, how to choose bartender's wares and select spirits and liqueurs, and the origins of many cocktails, you'll feel as though you're behind the bar with him, learning from a master. Plus, his charming and detailed history of mixed drinks raises this far above the standard cocktail guide fare. With more than 350 drink recipes, *The Joy of Mixology* is the ultimate bar guide. Ground-breaking and authoritative, it's a must-have for anyone interested in the craft of the cocktail.

From Publishers Weekly As the author of *The Bartender's Bible*, *The Book of Bourbon* and *New Classic Cocktails*, Regan is no stranger to spirits, and in his newest work he sets out to explain "the histories behind various cocktails and perhaps come up with some new theories, if not conclusions, along the way." He accomplishes it all, offering a definitive and entertaining guide to the bartender's trade. Beginning with a solid history of mixed cocktails, Regan then provides an instruction manual for bartenders, asking, "do you have what it takes?" He instructs on everything from bartender etiquette (how to treat a customer who doesn't tip, how to tell someone he's had enough) to the brass tacks of tending bar (how to arrange liquor bottles, how to rim a glass and how to pour out precise measurements). Regan misses nothing, and everything he covers is simply explained; clear illustrations identify the "families" of cocktail glasses, while charts show the "families" of alcohol. It isn't until three-quarters through the book that Regan begins his cocktail recipes. And by that time, readers will finally have the knowledge to prepare each one. Copyright 2003 Reed Business Information, Inc.

From the Inside Flap An original book on the craft of mixology is a rare gem. Gary Regan's *The Joy of Mixology* is such a gem, one whose genius lies in Regan's breakthrough system for categorizing drinks that helps bartenders--both professionals and amateurs alike--not only to remember drink recipes but also to invent their

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About the Author GARY REGAN is the author of *The Bartenders Bible* and coauthor with his wife, Mardee Haidin Regan, of *The Book of Bourbon and Other Fine American Whiskeys*, *New Classic Cocktails*, *The Martini Companion*, and *The Bourbon Companion*. He has written articles on mixing and drinking for the *San Francisco Chronicle*, *Food Wine*, *Playboy*, *Wine Enthusiast Magazine*, *Wine Spirit Magazine*, and *Cheers Magazine*. Gary and his wife are the creators of the e-letter *Ardent Spirits* and drink experts for .coms Kitchen Housewares store. They live in Cornwall-on-Hudson, New York.