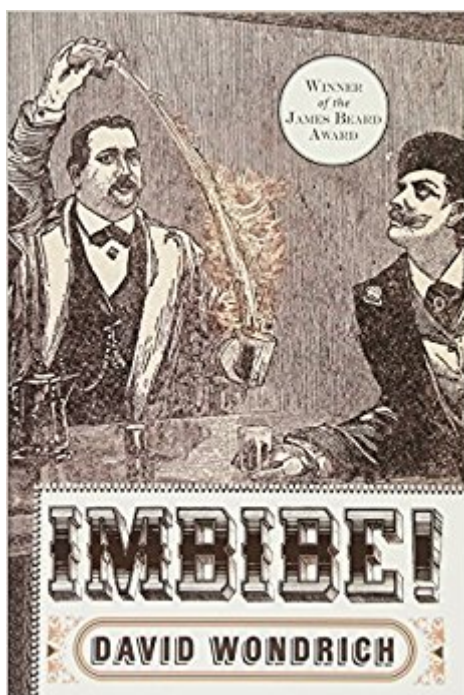


The book was found

Imbibe! Updated And Revised Edition: From Absinthe Cocktail To Whiskey Smash, A Salute In Stories And Drinks To "Professor" Jerry Thomas, Pioneer Of The American Bar



Synopsis

The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tippling. This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink-and the uniquely American history behind it.

Book Information

Hardcover: 384 pages

Publisher: TarcherPerigee; Rev Upd edition (April 7, 2015)

Language: English

ISBN-10: 0399172610

ISBN-13: 978-0399172618

Product Dimensions: 5.8 x 1.2 x 8.6 inches

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 34 customer reviews

Best Sellers Rank: #36,129 in Books (See Top 100 in Books) #10 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Whiskey #34 in Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks #42 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

"This isn't just nostalgia or hipster, artisanal stuff or tongue-in-cheek. David Wondrich is a serious historian that recognized that an American art form had been interrupted in its prime. And it would actually take serious painstaking work to revive it...Because of him, more than because of

anybody else, we are in the midst of a national renaissance, something that we by right own as a country." --Rachel Maddow

David Wondrich is a such an envy-producing polymath that it drives me to drink. Brilliant historian, beautiful writer, former punk rocker, absinthe-maker, mixological marvel, and perhaps, yes, even WIZARD. Plus he can grow an amazing beard. There are few people in the world I rely on to be so authoritative and so entertaining all at once, and to mix an amazing cocktail at the same time. And those few people are DAVID WONDRICH." â "John Hodgman, author of *The Areas of My Expertise*

"[Jerry] Thomas finally gets his due in *Imbibe!*....Mr. Wondrich puts the drinks in context, with their ingredients explained, their measurements accurately indicated, and their place in the overall cocktail scheme clearly mapped out. At the same time, Thomas himself appears, for the first time, as a living presence: a devotee of bare-knuckle prize fights, a flashy dresser fond of kid gloves, an art collector, a restless traveler usually carrying a fat wad of bank notes and a gold Parisian watch. A player, in short." â "William Grimes, *The New York Times*

"This book will leave you shaken and, I hope, stirred. Wondrich, one of the top spirits writers in the country, delves into the rich and fascinating history of mixology in America." â "USA Today

"*Imbibe!* brings back the delicious forgotten cocktails created by a pioneering American bon vivant....This book is a model for food history writing....[Wondrich is] always an enjoyable writer, curious, eager, mildly opinionated and with a taste for the amusing." â "The Los Angeles Times

"Cocktail connoisseurs and history buffs will find this book an essential addition to their reference libraries." â "The San Francisco Chronicle

"Wondrich offers what amounts to a history of industrial-age America writ in booze, covering everything from punches, fizzes, and sours to toddies, slings, and juleps." â "Saveur, Top Ten Reads

"How and why America rose to world preeminence in mixology is explained zestfully in *Imbibe!*." â "Forbes

"With *Imbibe!*, David Wondrich's biography of 19-century mixologist Jerry Thomas, cocktails do the time warp." â "New York Daily News

"Wondrich delivers a well-researched chronicle of "Professor" Jerry Thomas's life and times as late 19th-century bartender extraordinaire...a lovely homage to Thomas's indomitable spirits." â "Publishers Weekly

"David Wondrich has drunk his way through two centuries of American cocktails and other mixed drinks. He emerges to tell us, with clarity and wit, what he encountered, how it was made. and how to make it now. In his recreations of the drinks of yesteryear, he stops at nothing, even growing his own snakeroot to make Jerry Thomas' Bitters. Thomas was called "the Professor" in his day. If this title belongs to any living expert on the cocktail, it belongs to Wondrich." â "Lowell Edmunds, author of *Martini, Straight Up*

David Wondrich is one of the world's foremost authorities on cocktails and their history, and one

of the founders of the current craft cocktail movement. Esquire's long-time Cocktail Correspondent, he also writes for a host of other magazines on the subject, and when he's not writing about it, he's probably lecturing on it or resting his liver. Dr. Wondrich holds a Ph.D. in comparative literature, is the winner of five Tales of the Cocktail Spirit Awards for his writing and is a partner in Beverage Alcohol Resource, the world's leading advanced education program in spirits and cocktails. He lives in Brooklyn, New York.

This is an historical review of alcoholic drinks, their origins and their evolution. It is a great reference but definitely not a "page turner." The writing style seems forced into the historical past and makes for heavy reading, particularly when delving into some of the lesser known drinks.

I like the recipes but I think the authors language is a bit flowery and hard to follow at times. So many sentence fragments.

Pleased with purchase.

Good book covering much of the early history of cocktails. A very interesting read. Highly recommended for anyone interested in cocktails, whether as a maker or consumer.

Great read and resource for anyone interested in a somewhat untold part of American and international history and an even better reference for people interested in cocktails/bartending in general.

Amazing history and guide through early American mixology. I also own the first edition and can say that the revisions in this version are worthy of the price of admission. Fantastic read.

Extremely helpful, learning the history behind bartending is a huge advantage when you are working behind one, or just are an enthusiast. Some great history behind some classic cocktails.

I would recommend this book for any bartender or fan of classic cocktails. It is filled with great anecdotes, and really digs into the history of mixed drinks.

[Download to continue reading...](#)

Imbibe! Updated and Revised Edition: From Absinthe Cocktail to Whiskey Smash, a Salute in

Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar 14-day Zero Sugar detox diet: Sugar detox diet for beginners to Increase energy, smash cravings and lose weight.: Sugar detox diet for beginners to Increase energy, smash cravings and lose weight. Schiller's Liquor Bar Cocktail Collection: Classic Cocktails, Artisanal Updates, Seasonal Drinks, Bartender's Guide Jerry Thomas Bartenders Guide 1862 Reprint: How to Mix Drinks, or the Bon Vivant's Companion Whiskey Women: The Untold Story of How Women Saved Bourbon, Scotch, and Irish Whiskey The Gentleman's Pocket Guide to Whiskey: A Quick Reference Guide for the Whiskey Enthusiast (The Gentleman's Pocket Guides Book 1) How To Make Whiskey: A Step-by-Step Guide to Making Whiskey Whiskey Justice: A Tom Whiskey Mystery Scoring High on Bar Exam Essays: In-Depth Strategies and Essay-Writing That Bar Review Courses Don't Offer, with 80 Actual State Bar Exams Questions a The Bar Exam: The MBE Questions (Prime Members Can Read This Book Free): e law book, 200 Answered and Analyzes Multi State Bar Exam Questions - look inside!!! ! !! (Norma's Big Bar Preps) BAR REVIEW: Evidence, Constitutional law, Contracts, Torts: The Author's Own Bar Exam Essays Were All Published After The Bar Exam. Look Inside! Bar Exam Basics: A Roadmap for Bar Exam Success (Pass the Bar Exam) (Volume 1) Bar Exam Mind: A Strategy Guide for an Anxiety-Free Bar Exam (Pass the Bar Exam Book 3) The Bar Exam Mind Bar Exam Journal: Guided Writing Exercises to Help You Pass the Bar Exam Jerry Baker's All-American Lawns: 1,776 Super Solutions to Grow, Repair, and Maintain the Best Lawn in the Land! (Jerry Baker Good Gardening series) Whiskey Cocktails: Rediscovered Classics and Contemporary Craft Drinks Using the World's Most Popular Spirit The Dead Rabbit Drinks Manual: Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World The Wildcrafted Cocktail: Make Your Own Foraged Syrups, Bitters, Infusions, and Garnishes; Includes Recipes for 45 One-of-a-Kind Mixed Drinks Cocktails and After Dinner Drinks: 35 Classy Cocktail Recipes from Vodka to Champagne to Topsy Desserts The New Cocktail Hour: The Essential Guide to Hand-Crafted Drinks

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)