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Vintage Spirits And Forgotten Cocktails: From The Alamagoozlum To The Zombie 100 Rediscovered Recipes And The Stories Behind Them





Synopsis

In this expanded and updated edition of *Forgotten Cocktails and Vintage Spirits*, historian, expert, and drink aficionado Dr. Cocktail adds another 20 fine recipes to his hand-picked collection of 80 rare-and-worth-rediscovered drink recipes, shares revelations about the latest cocktail trends, provides new resources for uncommon ingredients, and profiles of many of the cocktail world's movers and shakers. Historic facts, expanded anecdotes, and full-color vintage images from extremely uncommon sources round out this must-have volume. For anyone who enjoys an icy drink and an unforgettable tale.

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Customer Reviews

Ted Haigh, a.k.a. Dr. Cocktail, makes his living as a graphic designer in the Hollywood movie industry and has worked on such spectacles as *O Brother Where Art Thou?*, *American Beauty*, and *The Insider*. Although he has been diligently researching cocktails since the '80s, his moonlighting as a cocktail historian became public in 1995, when he hosted the America Online spirits boards. In the intervening years, he has been quoted and referenced by the New York Times, Esquire, the Malt Advocate, and Men's Journal, as well as various books and other media. He is a partner in CocktailDB.com, an encyclopedic database of cocktail knowledge.

Bought this & bitters as a present for my brother. He likes beer, took a course in wine, has made some of his own beer, & tried absinthe so I thought this would be a great fit. The book is nice looking & is spiral bound, a plus in my book (no pun intended). The bitters weren't inexpensive, but

from my looking around, it appears to be the norm for bitters. This is what I got to go w/ the book (also from):Try 8 Scrappy's Bitters in this 2-gift set bundleContains the classic and exotic flavors Orange, Aromatic, Orleans, Celery, Lavender, Chocolate, Cardamom and GrapefruitTry adding a few dashes to your vodka & sodas or gin & tonicsPlease note that the bottles in this mini set have dropper caps and do not dash. 8-10 drops equals 1 dash.HANDCRAFTED IN SMALL BATCHES IN SEATTLE, WASHINGTON.With the book costing \$13.67 & the bitters \$41.83, it wasn't inexpensive. From what I understand, the bitters will go a long way (note: the boxes of bitters are small, the bottles tiny), but still makes for a somewhat pricey gift - for my budget anyway. BTW, he loved it so that takes the sting out of the price a bit!

Designed from the get go by a graphic artist with full artistic control and an obsessive and loving attention to detail this book delights at least four of the five senses - okay, all five if you like the smell of good ink) done with exhaustive attention to subject material, layout, paper, printing and virtually every other aspect one could think of.This is a must have classic tome on mixology and of course on classic mixology.While there are many new reprints of classic bar and mixing manual today this one is especially useful from a practical and entertainment standpoint. The wire binding, relatively spill proof paper , backstories and type size/font make it extremely easy to read and use- unlike many of its competitors.Covering 100 extremely hard to find but very worthwhile recipes and the back stories to regale your audience while preparing said recipes.

Intentionally placed color pictures of cocktails & vintage ads captivate the reader. The design of this book is well thought out and the history is fascinating.The recipes are easy to read & follow. It blew my expectations away.

This book really is meant for the cocktail enthusiast. This book is for you if you:1. Love making cocktails2. Like reading about the history of individual cocktails3. Enjoy truly classic cocktails that are meant to enjoy the spirit itself (and not the terribleness you get at most bars today)Do not buy this book if you are just looking for a recipe book, or if you think a martini is made with vodka....on second thought, maybe you should buy this book if you think a martini is made with vodka and get educated.Ted Haigh (author, "Dr. Cocktail") does an excellent job with this book with his recipes and history of every single cocktail listed. It is essentially a library of cocktails within one book. The first part deals with the history of cocktails and Prohibition. He has some "extra" cocktails in the back as well, basically an excellent list of cocktails worth mentioning that aren't in the main part of the book.

In the histories of the drinks, broad subjects end up being covered like specific bitters, spirits, rare ingredients, etc. The book itself has a stiff cover to it which is nice. Smaller size book, 7" x 8". Inside the spine of the book it is wire bound though, which is fine in my opinion. I haven't had any problems with that. The pages are thick, and well "laminated" (I don't know the specific type of paper), but it is not regular paper such as in a paperback book, much thicker and resilient. Lots of pictures throughout the book, and not just of drinks, but of actual bars, photos, cartoons, etc.

I bought this as a gift for my Dad, but I looked at it first for quality control. :-] This is a great book for people who like or collect obscure alcohol or who have an interest in the history of the American cocktail. This book has a ton of recipes and a TON of great historical anecdotes about spirits that have gone out of fashion. It also has great pictures of old liquor bottles and advertisements. I was pleasantly surprised by the variety of recipes in this book. I only really like sweet drinks, and there were definitely recipes in here that I would try. But you will also find that there are a lot of drink recipes that call for whiskey, bourbon, etc. My father, who loves looking for obscure liqueurs and trying vintage cocktails, will absolutely love this book for a lot of reasons - the recipes, the history of the drinks, and the buying guides. There are also recipes for making some grenadine-like syrups yourself, since many of them aren't available today. I did see that this book is available on the Kindle. I own a regular Kindle, as does my Dad, and I am glad I bought the physical version of this book. It is spiral bound (which is nice since it is ostensibly a recipe book), and the pictures and pages are full color and glossy. I imagine this would be OK on a Kindle Fire (or other color e-book), but I think something would be lost if I were reading this on the regular black-and-white Kindle.

Great Book.

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