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ZOE COLLIER

Mr Lyan's Cocktails at Home Simon and Schuster
 Sophisticated, evocative, and delicious, the martini will never go out of style. Appearing in countless movies—for example, any one of the Bond films—it's one of the most popular and well-known cocktails of all time. Making a martini is simplicity personified, the classic recipe requiring just two ingredients (not counting the garnish): gin and vermouth. And now man-about-town Matt Hranek is here to tell us everything we need to know about the iconic cocktail. Like Hranek's The Negroni, The Martini will give readers insight into the drink's nineteenth-century-

origins, as well as the tools for making 35 simple variations of the drink—a combination of recipes from the author, recipes from experts/bartenders around the world, and iconic versions that any martini fanatic needs to have on hand. Included are the author's own version, always with gin (never vodka), served ice cold and dry with a twist of lemon (or, on very rare occasions, like when he is hungry, an olive); the Martinez (circa 1849), named for the city of Martinez about 25 miles northeast of San Francisco, where some say this all began; a lime martini, a nod to Hranek's father, who loved a gin and tonic; and New York City legend Russ & Daughters Cafe's own martinis, "The Lower East Side" and "The Smoked Martini." There will be details on ingredients, methods (to shake or to stir?), garnish, equipment, glassware; where to

get the best martini around the world, and more. Beautiful original and archival photography make this an irresistible gift for anyone who loves to enjoy a martini.

Cocktails Gruner + Jahr Magazine
 In Chandler's final novel, Marlowe is hired by an influential lawyer he's never heard of to tail a gorgeous redhead, but decides he prefers to help out the redhead. She's been acquitted of her alcoholic husband's murder, but her father-in-law prefers not to take the court's word for it.

The PDT Cocktail Book Simon and Schuster
 In 'Heute gibt es - Eine kulinarische Zeitreise' entführt Sie Blaze Flamingrill auf eine einzigartige kulinarische Reise durch die Geschichte. Von antiken Rezepten aus dem alten Rom über mittelalterliche Festmähler bis hin zu modernen Kreationen der Gegenwart bietet dieses Buch einen faszinierenden Einblick in die

kulinarischen Entwicklungen der Jahrhunderte. Die 50 sorgfältig ausgewählten Rezepte spiegeln die Vielfalt der Küche vergangener Epochen und die Kreativität der heutigen Küche wider. Jedes Gericht erzählt seine eigene Geschichte und lädt dazu ein, die kulinarischen Schätze der Vergangenheit zu entdecken. Lassen Sie sich von den Aromen und Traditionen vergangener Zeiten inspirieren und erleben Sie kulinarische Magie, die die Jahrhunderte überdauert hat. Dieses Jubiläumsbuch ist ein Muss für alle Kochbegeisterten und Liebhaber der Geschichte. Tauchen Sie ein in die Welt des Geschmacks und der Zeitreisen – heute gibt es etwas ganz Besonderes auf Ihrem Teller.

Heute gibt es - Eine kulinarische Zeitreise Hachette UK

Discover the world's most energising, inspiring and relaxing wellbeing retreats. From yoga, tai chi and meditation to mindfulness, spa treatments and creative writing, we present our favourite retreats and spas around the world to help replenish the mind, body and soul. Wellness Escapes includes nearly 200 destinations and is organised into five themes: Calm, Active, Healthy, Inspired and Indulged – making it easy to find the perfect getaway whether you're in the mood for a seaweed bath in Ireland or surfing in Morocco, meditation in Bali or a Finnish sauna. We tell you what makes each retreat so special, what you can do, what's on its doorstep, and provide booking details to help you find out more or book a visit. Throughout, our wellness authors reveal the health benefits of each activity, while you'll also find out about the world's top ten wellness festivals, yoga and meditation techniques, and healthy smoothie recipes to try at home. About Lonely Planet: Lonely Planet is a leading travel media company and the world's number one travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveller since 1973. Over the past four decades, we've printed over 145 million guidebooks and grown a dedicated, passionate global community of travellers. You'll also find our content online, on mobile, video and in 14 languages, 12 international magazines, armchair and lifestyle books, ebooks, and more. Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

The Martini Penguin UK

"A high-fantasy Memoirs of a Geisha, Chupeco's latest excels in originality" —Kirkus Reviews A story of scorned witches, sinister curses, and resurrection,

The Bone Witch is the start of a dark fantasy trilogy, perfect for fans of *Serpent & Dove* and *The Cruel Prince*. Tea can raise the dead, but resurrection comes at a price... When Tea accidentally resurrects her brother, Fox, from the dead, she learns she is different from the other witches in her family. Her gift for necromancy means that she's a bone witch, a title that makes her feared and ostracized by her community. But Tea finds solace and guidance with an older, wiser bone witch, who takes Tea and her brother to another land for training. In her new home, Tea puts all her energy into becoming an *asha*—one who can wield elemental magic. But dark forces are approaching quickly, and in the face of danger, Tea will have to overcome her obstacles...and make a powerful choice. Riveting and atmospheric, *The Bone Witch* is perfect for readers looking for witch novels for adults and teens stories with diverse representation and multicultural influences dark fantasy YA books and series original worldbuilding and captivating writing Praise for *The Bone Witch*: "A fantasy lover's fantasy" —Foreword Reviews "Mesmerizing. *Chupeco* (*The Suffering*) does a magnificent job of balancing an intimate narrative perspective with sweeping worldbuilding, crafting her tale within a multicultural melting pot of influences as she presses toward a powerful cliffhanger."—Publishers Weekly, STARRED Review "Chupeco delights us with a fascinating world and a rich atmosphere for a story that is exceptionally written from beginning to end."—Buzzfeed "Readers who enjoy immersing themselves in detail will revel in *Chupeco's* finely wrought tale. *Game of Thrones* fans may see shades of Daenerys Targaryen in Tea, as she gathers a *daeva* army to unleash upon the world. Whether she is in the right remains a question unanswered, but the ending makes it clear her story is only beginning." —Booklist **The Bone Witch Trilogy: The Bone Witch (Book 1) The Heart Forger (Book 2) The Shadowglass (Book 3)** **Smuggler's Cove** Lonely Planet **The Ultimate Bar Book** — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: *The Ultimate Bar Book* is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin

Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, *The Ultimate Bar Book* is nothing short of top-shelf. If you liked *PTD Cocktail Book*, *12 Bottle Bar* and *The Joy of Mixology*, you'll love *The Ultimate Bar Book*

The American Bar Lonely Planet

The Whole Beast: Nose to Tail Eating is a certified "foodie" classic. In it, Fergus Henderson -- whose London restaurant, St. John, is a world-renowned destination for people who love to eat "on the wild side" -- presents the recipes that have marked him out as one of the most innovative, yet traditional, chefs. Here are recipes that hark back to a strong rural tradition of delicious thrift, and that literally represent Henderson's motto, "Nose to Tail Eating" -- be they Pig's Trotter Stuffed with Potato, Rabbit Wrapped in Fennel and Bacon, or his signature dish of Roast Bone Marrow and Parsley Salad. For those of a less carnivorous bent, there are also splendid dishes such as Deviled Crab; Smoked Haddock, Mustard, and Saffron; Green Beans, Shallots, Garlic, and Anchovies; and to keep the sweetest tooth happy, there are gloriously satisfying puddings, notably the St. John Eccles Cakes, and a very nearly perfect Chocolate Ice Cream. **The Complete Whiskey Course** BoD - Books on Demand

THE PERFECT READ FOR ANYONE WHO ENJOYS A TIPPLE . . . OR TWO . . . OR TEN!

Almost every culture on earth has drink, and where there's drink there's drunkenness. But in every age and in every place drunkenness is a little bit different. Tracing humankind's love affair with booze from our primate ancestors through to Prohibition, it answers every possible question: What did people drink? How much? Who did the drinking? Of the many possible reasons, why? On the way, learn about the Neolithic Shamans, who drank to communicate with the spirit world (no pun intended), marvel at how Greeks got giddy and Romans got rat-arsed, and find out how bars in the Wild West were never like the movies. This is a history of the world at its inebriated best.

_____ 'This book is a laugh riot. I mean the way the author has presented it is hilarious and to the point' Goodreads Reviewer 'Highly entertaining. Cheers!

Bottoms up! Good health!' Goodreads Reviewer 'It can make a good gift for someone with a sense of humour and appreciation for the magical powers of alcohol' Goodreads Reviewer

Cocktail Chemistry epubli

The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes:

The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book.

[Börsenblatt für den deutschen Buchhandel](#)
America's Test Kitchen

This 1862 classic includes the following recipes: Hints and Rules for Bartenders Cocktails Brandy Cocktail Improved Brandy Cocktail Whiskey Cocktail Improved Whiskey Cocktail Gin Cocktail Old Tom Gin Cocktail Improved Gin Cocktail Bottle Cocktail Champagne Cocktail Coffee Cocktail Vermouth Cocktail Fancy Vermouth Cocktail Absinthe Cocktail Japanese Cocktail Manhattan Cocktail Jersey Cocktail Soda Cocktail Saratoga Cocktail Martinez Cocktail Morning Glory Cocktail Crustas Brandy Crusta Whiskey Crusta Gin Crusta Daisies Brandy Daisy Whiskey Daisy Santa Cruz Rum Daisy Gin Daisy Juleps Mint Julep Gin Julep Whiskey Julep Pineapple Julep The Real Georgia Mint Julep Smashes Brandy Smash Gin Smash Whiskey Smash Fixes Brandy Fix Gin Fix Santa Cruz Fix Whiskey Fix Brandy Drinks Brandy Straight Pony Brandy Brandy and Soda Brandy and Ginger Ale Split Soda and Brandy Brandy and Gum Cobblers Sherry Cobbler Champagne Cobbler Catawba Cobbler Hock Cobbler Claret Cobbler Sauterne Cobbler Whiskey Cobbler Saratoga Brace Up Knickerbocker Pousse l'Amour Cafes Santina's Pousse Cafe Parisian Pousse Cafe Faivre's Pousse Cafe Saratoga Pousse Cafe Brandy Scaffa

Brandy Champerelle West India Couperee White Lion Sours Santa Cruz Sour Gin Sour Whiskey Sour Brandy Sour Jersey Sour Egg Sour Toddlies Apple Toddy Cold Brandy Toddy Hot Brandy Toddy Cold Gin Toddy Hot Gin Toddy Cold Whiskey Toddy Cold Irish Whiskey Toddy Egg Noggs Egg Nogg Hot Egg Nogg Egg Nogg for a Party Sherry Egg Nogg General Harrison's Egg Nogg Baltimore Egg Nogg Fizzes Santa Cruz Fiz Whiskey Fiz Brandy Fiz Gin Fiz Silver Fiz Golden Fiz Slings Brandy Sling Hot Brandy Sling Gin Sling Hot Gin Sling Whiskey Sling Hot Whiskey Sling Rum Drinks Hot Spiced Rum Hot Rum Blue Blazer Tom and Jerry How to Serve Tom and Jerry Copenhagen Skins Scotch Whiskey Skin Irish Whiskey Skin Columbia Skin Tom Collins Whiskey Tom Collins Brandy Tom Collins Gin Flips Hot Brandy Flip Hot Rum Flip Hot Whiskey Flip Hot Gin Flip Cold Brandy Flip Cold Rum Flip Cold Gin Flip Cold Whiskey Flip Port Wine Flip Sherry Wine Flip Mulled Drinks Mulled Wine, with Eggs Mulled Cider Mulled Wine Mulled Wine without Eggs Sangarees Port Wine Sangaree Sherry Sangaree Brandy Sangaree Gin Sangaree Ale Sangaree Porter Sangaree Porteree Negus Port Wine Negus Port Wine Negus Soda Negus Bishops Bishop English Bishop Quince Liqueur Shrubs Currant Shrub Raspberry Shrub Brandy Shrub Rum Shrub Brandy Punch Panches Brandy and Rum Punch Gin Punch Medford Rum Punch Santa Cruz Rum Punch Hot Irish Whiskey Punch Hot Scotch Whiskey Punch Cold Whiskey Punch.* Milk Punch Hot Milk Punch Manhattan Milk Punch Egg Milk Punch El Dorado Punch Claret Punch Sauterne Punch Vanilla Punch Sherry Punch Orgeat Punch Curaçao Punch Roman Punch St. Charles' Punch Seventh Regiment National Guard Punch Sixty-Ninth Regiment Punch Punch Grassot Maraschino Punch Champagne Punch Mississippi Punch Imperial Brandy Punch Hot Brandy and Rum Punch Rocky Mountain Punch Imperial Punch Thirty-Second Regiment or Victoria Punch Light Guard Punch Philadelphia Fish-House Punch La Patria Punch The Spread Eagle Punch Rochester Punch Non-Such Punch Canadian Punch Tip-Top Brandy Bimbo Punch Cold Ruby Punch Soyer's Gin Punch Arrack Punch Nuremburg Punch Imperial Arrack Punch * United Service Punch Pineapple Punch Royal Punch Century Club Punch California Milk Punch English Milk Punch Oxford Punch Punch à la Romaine Duke of Norfolk Punch Tea Punch Gothic Punch Punch à la Ford Punch Jelly Dry Punch Regent's Punch Nectar Punch Orange Punch Wedding Punch West Indian Punch Barbadoes Punch Apple Punch Ale Punch Cider Punch Hot Flips Hot English

Rum Flip Hot English Ale Flip Sleeper White Tiger's Milk Locomotive Sherry Drinks Sherry and Bitters Sherry and Egg Sherry and Ice Shandy Gaff Half and Half "Arf and Arf." Absinthe and Water French Method of Serving Absinthe Gin and Wormwood Rhine Wine and Seltzer Water White Plush Rock and Rye Stone Fence Boonekamp and Whiskey Jerry Thomas' Own Decanter Bitters Burnt Brandy and Peach Black Stripe Peach and Honey Gin and Pine Gin and Tansy Temperance Drinks Milk and Seltzer Saratoga Cooler Plain Lemonade Soda Lemonade Egg Lemonade Orgeat Lemonade Fine Lemonade for Parties Soda Nectar Nectar for Dog Days Soda Cocktail English Fancy Drinks Claret Cup, à la Brunow Champagne Cup, à la Brunow Balaklava Nectar Crimean Cup, à la Marmora Crimean Cup, à la Wyndham Rumfustian Claret Cup Porter Cup Claret Cup, à la Lord Saltoun Mulled Claret, à la Lord Saltoun Italian Lemonade Bishop à la Prusse Bottled Velvet English Curaçao Syrups, Essences, Tinctures, Colorings, etc Plain Syrup Gum Syrup Lemon Syrup Essence of Lemon Essence of Cognac Solferino Coloring Caramel Tincture of Orange Peel Tincture of Lemon Peel Tincture of Cloves Tincture of Cinnamon Tincture of Allspice Tincture of Gentian Capillaire Capillaire Ratafia Aromatic Tincture Prepared Punch and Punch Essences Essence of Roman Punch for Bottling Essence of Kirschwasser Punch for Bottling Essence of Brandy Punch for Bottling Essence of Bourbon Whiskey Punch Essence of Rum Punch Essence of St. Domingo Punch for Bottling Essence of Punch D'Orsay for Bottling Empire City Punch for Bottling Imperial Raspberry Whiskey Punch for Bottling Duke of Norfolk Punch for Bottling Essence of Rum Punch for Bottling Essence of Arrack Punch for Bottling Essence of Wine Punch for Bottling Essence of Claret Wine Punch for Bottling Essence of Regent Punch for Bottling Prepared Cocktails for Bottling Brandy Cocktail for Bottling Brandy Cocktail for Bottling Gin Cocktail for Bottling Bourbon Cocktail for Bottling [Die Germany Girls](#) White Lion Publishing In this new edition Mr Lyan (award-winning mixologist and the man behind a number of the world's best bars) shows how to craft 70 classic and innovative cocktails to enjoy at home.

[Zelluloid](#) Rizzoli Publications

"Cocktail Chemistry offers the essential knowledge, techniques, and flair for creating perfectly mixed drinks at home." —Bartender Magazine Enjoy clever, pop culture-inspired drinks with this collection of more than 80 recipes from the beloved Cocktail Chemistry YouTube channel. Have

you ever seen a delicious-looking drink on your favorite movie or TV show and wondered how to make it? Well, now you can, with this collection of recipes from the creator of the popular Cocktail Chemistry YouTube channel Nick Fisher. Featuring recipes to recreate the classic White Russian from *The Big Lebowski*, the iconic martini from the James Bond movies, to drinks featured in *Mad Men*, *The Simpsons*, *It's Always Sunny in Philadelphia*, *Game of Thrones*, *The Office*, *Harry Potter*, and more, *Cocktail Chemistry* will have you impressing your friends with your bartending skills in no time. In addition to recipes, *Cocktail Chemistry* includes everything you need to know to become a mixology expert, from how to make perfectly clear ice, delicious foams, and infusions, or how to flame a citrus peel. A must-have for all aspiring home mixologists and pop-culture buffs, *Cocktail Chemistry* will ensure you never have a boring drink again.

Wellness Escapes Chronicle Books
Sara Rider returns with the third book in the Perfect Play series—a fast-paced, icy hot romance featuring a sports agent fighting an attraction to the NHL's bad boy...and his ability to melt her heart. In this perfect book for romance and sports fans, professional sports agent Jillian Nichols knows how to play the game to get what she wants. But admitting to what she needs has always been a challenge. Will she ever let her guard down long enough to let someone in? Or will the bad boy hockey player Nick "the Punisher" Salinger have to fight harder than ever for a chance to win her heart?

Jerry Thomas' Bartenders Guide Boston : Houghton Mifflin

Bde. 16, 18, 21, and 28 each contain section "Verlagsveränderungen im deutschen Buchhandel."

Focus Lebensart Union Square & Co.
ZELLULOID is dedicated to a particular genre of artistic film, in which the image is generated directly, by physically processing the film strip. Unlike other forms of experimental film, the film material is interpreted as if it were a canvas by using a diverse range of artistic processes: through painting, drawing, collage on the celluloid, scores and scratches in the photographic emulsion, chemical manipulation or the direct lighting of photo-sensitive media. This exhibition catalogue contains outstanding examples of 'films without a camera' and features some 20 international artists and filmmakers from the 1930s to the present day. Published on the occasion of the exhibition *Zelluloid: Film ohne Kamera*, June ndash; August 2010, Schirn

Kunsthalle Frankfurt. English and German text.

GEO SAISON 08/2020 - Unbekanntes Deutschland Ten Speed Press

Whether you're planning a lavish party or just indulging in a nightcap, *The Classic Cocktail Bible* gives you a range of inspirations to create the best of the exotic and the timeless cocktails. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying the new concoctions. Includes 200 recipes with age-old classics such as the daiquiri, dry martini, margarita and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques. A history of the evolution and culture of cocktails immerses you in a more glamorous era and *The Classic Cocktail Bible* allows you to taste it for yourself.

Ginspiration Chronicle Books

Mit dem Lonely Planet Kalifornien auf eigene Faust durch den Golden State! Etliche Monate Recherche stecken im Kultreiseführer für Individualreisende. Auf fast 900 Seiten geben die Autoren sachkundige Hintergrundinfos zum Reiseland, liefern Tipps und Infos für die Planung der Reise, beschreiben alle interessanten Sehenswürdigkeiten mit aktuellen Öffnungszeiten und Preisen und präsentieren ihre persönlichen Entdeckungen und Tipps. Auch Globetrotter, die abseits der ausgetretenen Touristenpfade unterwegs sein möchten, kommen auf ihre Kosten. Wie wäre es beispielsweise mit Architektur? Los Geht's in Los Angeles mit seinen Arts-and-Crafts-Bungalows und postmoderner, skulptural anmutenden Gebäuden - und dann nach Palm Springs, wo modernistische Meisterwerke aus der Mitte des vorigen Jahrhunderts locken? Oder mit Thermalquellen? Wer in Thermalpools baden will, macht einen Abstecher z.B. nach Big Sur in die Eastern Sierra oder nach Caligosta. Wer es skurril mag sollte unbedingt die Verjüngungs- und Zeitmaschine im Integratron nördlich von Joshua Tree testen. Und wo unterwegs aktiv werden und essen? Für jeden größeren Ort gibt es eine Auswahl an Unterkünften und Restaurants für jeden Geschmack und Geldbeutel. Abgerundet

wird der Guide durch Übersichts- und Detailkarten, ein Farbkapitel mit 25 Top-Erlebnissen, farbiges Themen-Kapitel Best of Golden State, Reiserouten, spannende Hintergrundinformationen sowie Glossar und - damit Sie gut durchs Land kommen - einen Sprachführer. Der Lonely-Planet-Reiseführer Kalifornien ist ehrlich, praktisch, witzig geschrieben und liefert inspirierende Eindrücke und Erfahrungen.

The Bar Book Harper Collins

Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, *Smuggler's Cove* is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, *Smuggler's Cove* has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American cultural history.

The Art of Mixology Parragon Books

The exhibition ?WOW! The Heidi Horten Collection? is the first public presentation of one of the most impressive European private collections. The presentation at the Leopold Museum fulfils the collector's long-cherished wish to make the masterpieces meticulously collected by her since the 1990s by artists from Gustav Klimt to Andy Warhol and Damien Hirst accessible to a wide audience. Featuring more than 170 works from 100 years of art history, the presentation affords individual insights into the spectrum of art and artists united by Heidi Goess-Horten under one roof. The largest groups of works are those of Expressionism and American Pop Art. On display are works by Marc Chagall, Ernst Ludwig Kirchner, Paul Klee, Gustav Klimt, August Macke, Franz Marc, Henri Matisse, Joan Miro, Edvard Munch, Pablo Picasso, Egon Schiele, Francis Bacon, Georg Baselitz, Jean-Michel Basquiat, Jean Dubuffet, Lucio Fontana, Lucian Freud, Damien Hirst, Alex Katz, Yves Klein, Roy Lichtenstein, Robert Rauschenberg,

Gerhard Richter, Mark Rothko, Andy Warhol and many others.00Exhibition: Leopold Museum, Vienna, Austria (16.02.-29.07.2018).

Difford's Encyclopedia of Cocktails

Kerber Verlag

The classic bar guide that launched a generation of cocktail lovers is back—completely updated. With its cloth binding evoking a Jazz Age guide to speakeasies and its charming illustrations that could have come from a period

magazine, this most influential cocktail book is reissued in a newly updated edition. Spanning the cocktail spectrum from classic to contemporary, it includes all the information the cocktail lover or mixologist needs to create the perfect drink in a stylishly retro package, making it an elegant, sophisticated gift as well as an indispensable companion for home or professional entertaining. With 500 recipes and an easy-to-use index arranged by drink categories, this bar book is replete with fascinating stories behind the genesis

of each cocktail, its creators, and component liquors—as well as a guide to bartending equipment and a glossary of bar terms and measurements. Charles Schumann, whose appreciation of design and drinks is legendary, is the ideal guide to the perfect drink. Based on the menus at his iconic establishments—Harry's New York Bar, then Schumann's American Bar, which later became simply Schumann'sBar—each recipe focuses on quality and balance.