Hows your drink cocktails culture and the art of drinking well eric felten

How's Your Drink? - Cocktails, Culture, and the Art of Drinking Well

Based on the popular feature in the Saturday Wall Street Journal, How's Your Drink illuminates the culture of the cocktail. Cocktails are back after decades of decline, but the literature and lore of the classics has been missing. John F. Kennedy played nuclear brinksmanship with a gin and tonic in his hand. Teddy Roosevelt took the witness stand to testify that six mint juleps over the course of his presidency did not make him a drunk. Ernest Hemingway and Raymond Chandler both did their part to promote the gimlet. Fighting men mixed drinks with whatever liquor could be scavenged between barrages, raising glasses to celebrate victory and to ease the pain of defeat. Eric Felten tells all of these stories and many more, and also offers exhaustively researched cocktail recipes. How’s Your Drink is an essential addition to the literature of spirits and a fantastic holiday gift for husbands and fathers.

Spirits & Cocktails of Upstate New York: A History -

From the Hudson Valley to the Niagara River, Upstate New York has a long and grand history of spirits and cocktails. Early colonists distilled rum, and pioneering settlers made whiskey. In the 1800s, a fanciful story of a tavern keeper and a "cock's tail" took root along the Niagara River, and the earliest definition of the "cocktail" appeared in a Hudson Valley paper. The area is home to its share of spirited times and liquid legends, and the recent surge in modern distilleries and cocktail bars only bolsters that tradition. Author Don Cazentre serves up these tales of Upstate New York along with more than fifty historic and modern cocktail recipes.

The Shaken and the Stirred - The Year's Work in Cocktail Culture

Over the past decade, the popularity of cocktails has returned with gusto. Amateur and professional mixologists alike have set about recovering not just the craft of the cocktail, but also its history, philosophy, and culture. The Shaken and the Stirred features essays written by distillers, bartenders and amateur mixologists, as well as scholars, all examining the so-called 'Cocktail Revival' and cocktail culture. Why has the cocktail returned with such force? Why has
the cocktail always acted as a cultural indicator of class, race, sexuality and politics in both the real and the fictional world? Why has the cocktail revival produced a host of professional organizations, blogs, and conferences devoted to examining and reviving both the drinks and habits of these earlier cultures?

**Between the Covers - The Book Babes' Guide to a Woman's Reading Pleasures**

With wit and wisdom, the bibliophile's Ebert & Roeper recommend more than 600 books based on what women care about most. Between the Covers is organized around their wide-ranging curiosity—about themselves, friends and family, the larger world—and their concerns, from health to sex to managing their finances. With such sections as “Babes We Love” (Role Models Real and Imagined), “The Babe Inside” (Focusing on Body and Soul), and “Love, Sex & Second Chances,” this unique collection of fiction and nonfiction reflects how women really read.

**Loyalty - The Vexing Virtue**

A witty, provocative, story-filled inquiry into the indispensable virtue of loyalty—a tricky ideal that gets tangled and compromised when loyalties collide (as they inevitably do), but a virtue the author, a prizewinning columnist for The Wall Street Journal, says is as essential as it is impossible. Felten illustrates the push and pull of loyalties—from the ancient Greeks to Facebook—with stories and scenarios in which conflicting would-be moral trump cards trap the unlucky in painful ethical dilemmas. The foundation of our greatest satisfactions in life, loyalty also proves to be the root of much misery. Can we escape the excruciating predicaments when loyalties are at loggerheads? Can we avoid betraying and being betrayed? When looking for love and friendship—the things that make life worthwhile—we are looking for loyalty. Who can we count on? And who can count on us? These are the essential (and uncomfortable) questions loyalty poses. Loyalty and betrayal are the stuff of the great stories that move us: Agamemnon, Huck Finn, Brutus, Antigone, Judas. When is loyalty right, and when does the virtue become a vice? As Felten writes in his thoughtful and entertaining book, loyalty is vexing. It forces us to choose who and what counts most in our lives—from siding with one friend over another to favoring our own children over others. It forces us to confront the conflicting claims of fidelity to country, community, company, church, and even ourselves. Loyalty demands we make decisions that define who we are.

**Craft Cocktails at Home - Offbeat Techniques, Contemporary Crowd-Pleasers, and Classics Hacked with Science**

Think of it as Your PhD in Drinking. In Craft Cocktails at Home, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails. Taste scientists, engineers, and talented bartenders with decades of experience all contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients have the
best texture? These questions and more, answered inside. With 250 pages and 65 recipes

**Bourbon Empire - The Past and Future of America's Whiskey**

Unravelling the many myths and misconceptions surrounding America's most iconic spirit, Bourbon Empire traces a history that spans frontier rebellion, Gilded Age corruption and the magic of Madison Avenue. Whiskey has profoundly influenced America's political, economic, and cultural destiny. In fact, few products better embody the United States, or American business, than bourbon. Reid Mitenbuler's writing is as gutsy and bursting with attitude as the drink itself, capturing this vivid tale of innovation, success, downfall and resurrection.

**Savoring Gotham - A Food Lover's Companion to New York City**

When it comes to food, there has never been another city quite like New York. The Big Apple--a telling nickname--is the city of 50,000 eateries, of fish wriggling in Chinatown baskets, huge pastrami sandwiches on rye, fizzy egg creams, and frosted black and whites. It is home to possibly the densest concentration of ethnic and regional food establishments in the world, from German and Jewish delis to Greek diners, Brazilian steakhouses, Puerto Rican and Dominican bodegas, halal food carts, Irish pubs, Little Italy, and two Koreatowns (Flushing and Manhattan). This is the city where, if you choose to have Thai for dinner, you might also choose exactly which region of Thailand you wish to dine in. Savoring Gotham weaves the full tapestry of the city's rich gastronomy in nearly 570 accessible, informative A-to-Z entries. Written by nearly 180 of the most notable food experts--most of them New Yorkers--Savoring Gotham addresses the food, people, places, and institutions that have made New York cuisine so wildly diverse and immensely appealing. Reach only a little ways back into the city's ever-changing culinary kaleidoscope and discover automats, the precursor to fast food restaurants, where diners in a hurry dropped nickels into slots to unlock their premade meal of choice. Or travel to the nineteenth century, when oysters cost a few cents and were pulled by the bucketful from the Hudson River. Back then the city was one of the major centers of sugar refining, and of brewing, too--48 breweries once existed in Brooklyn alone, accounting for roughly 10% of all the beer brewed in the United States. Travel further back still and learn of the Native Americans who arrived in the area 5,000 years before New York was New York, and who planted the maize, squash, and beans that European and other settlers to the New World embraced centuries later. Savoring Gotham covers New York's culinary history, but also some of the most recognizable restaurants, eateries, and culinary personalities today. And it delves into more esoteric culinary realities, such as urban farming, beekeeping, the Three Martini Lunch and the Power Lunch, and novels, movies, and paintings that memorably depict Gotham's foodscapes. From hot dog stands to haute cuisine, each borough is represented. A foreword by Brooklyn Brewery Brewmaster Garrett Oliver and an extensive bibliography round out this sweeping new collection.

**Wine & Spirits**