

Cocktail Mixer Remixed

Thomas Erickson, David W. McDonald

Beachbum Berry Remixed Jeff Berry,2010 Berry features 40 newly discovered, previously unpublished vintage Tiki drink recipes from the 1930s-1960s.

The Cocktail Workshop Steven Grasse,Adam Erace,2021-11-02 IACP AWARD FINALIST FOR BEST WINE, BEER, OR SPIRITS COOKBOOK From the wildly creative team behind Philadelphia's Art in the Age comes The Cocktail Workshop, a deep-dive into 20 classic drinks that make up the foundation of cocktail creation, and the delicious variations that will make them all your own. Learn to craft a perfect, classic drink, or workshop that creation into a unique, flavor-forward spin with The Cocktail Workshop, an indispensable guide to foundational cocktails and the tools to elevate them into master-level creations. In this richly illustrated book, the team behind Philadelphia's beloved Art in the Age guides aspiring mixologists through the fundamentals of 20 essential cocktails. Then, each foundational drink is spun off into creative and customizable riffs on flavors, techniques, and ingredients, called Apprentice, Journeyman, and Master versions. Each classic drink is concluded by a Workshop: how to take your at-home bar efforts to the next level with aging, infusing, garnishing, and more. Drawing on the building blocks of iconic cocktails like the daiquiri and the old-fashioned, readers will grow their knowledge base as they move through each drink, taking away real skills for their home bar -- like the proper way to dry-shake an egg white cocktail or carve a manicured lime twist -- and an understanding of the fundamentals of cocktail-making: how drinks are created, related, and integrated.

Can I Mix You a Drink? T-PAIN,Maxwell Britten,Kathy Landoli,2021-11-02 A high-end cocktail book inspired by the hit songs of the Grammy Award-winning Platinum artist—blending 50+ innovative cocktail recipes with funny anecdotes only T-Pain can deliver. The ultimate gift for music lovers and at-home mixologists—featuring glossy jet-black pages, stunning gold details, vibrant photography, and a faux leather cover. In 2007, “rappa ternt sanga” T-Pain released his hit single “Can I Buy U A Drank (Shawty Snappin’),” propelling the artist to mainstream royalty. Since then, the Tallahassee, Florida native has secured his position as one of the most successful and diverse hip-hop artists in the world—and it all started, really, with a song about liquor. Now, T-Pain brings his love of mixology and music to this fun, personal, and hilarious cocktail book. Working with James Beard Award winning mixologist Maxwell Britten, T-Pain sets cocktails to his music. Showcasing a variety of flavors (and potencies), each drink has been carefully curated to reflect a sentiment from one of his hit songs. Can I Remix You a Drink? includes: • 50+ creative cocktail recipes—both classic and new—for parties, local bars, pre-gaming, and quiet nights at home • Hilarious personal anecdotes about T-Pain’s life and lessons while inebriated • Glossy gold and jet-black pages featuring high-end drink photography • Luxurious faux leather cover with gold foil and an embossed monogram of T-Pain himself Considering T-Pain is known for unorthodox mixes in his music, you can expect the same from his drinks, along with some classic cocktails modified by T-Pain himself. Whether you’re a longtime fan or simply a fan of drink-making, Can I Mix You A Drink? is the cocktail book for you.

Mixology Holly Rapport,2009-06-27 Readers learn to become master mixologists with this hip, trendy drink-mix guide for both beginner and advanced cocktail-party hosts.

HCI Remixed Thomas Erickson,David W. McDonald,2007-12-21 Personal and reflective essays that describe how particular works—whether papers, books, or demos, from classics to forgotten gems—have influenced each writer's approach to HCI. Over almost three decades, the field of human-computer interaction (HCI) has produced a rich and varied literature. Although the focus of attention today is naturally on new work, older contributions that played a role in shaping the trajectory and character of the field have much to tell us. The contributors to *HCI Remixed* were asked to reflect on a single work at least ten years old that influenced their approach to HCI. The result is this collection of fifty-one short, engaging, and idiosyncratic essays, reflections on a range of works in a variety of forms that chart the emergence of a new field. An article, a demo, a book: any of these can solve a problem, demonstrate the usefulness of a new method, or prompt a shift in perspective. *HCI Remixed* offers us glimpses of how this comes about. The contributors consider such HCI classics as Sutherland's Sketchpad, Englebart's demo of NLS, and Fitts on Fitts' Law—and such forgotten gems as Pulfer's NRC Music Machine, and Galloway and Rabinowitz's Hole in Space. Others reflect on works somewhere in between classic and forgotten—Kidd's “The Marks Are on the Knowledge Worker,” King Beach's “Becoming a Bartender,” and others. Some contributors turn to works in neighboring disciplines—Henry Dreyfuss's book on industrial design, for example—and some range farther afield, to Lovelock's Gaia hypothesis and Jane Jacobs's *The Death and Life of Great American Cities*. Taken together, the essays offer an accessible, lively, and engaging introduction to HCI research that reflects the diversity of the field's beginnings.

I'm Just Here for the Drinks Sother Teague,2018-08-28 Sother Teague, one of New York’s most knowledgeable bartenders and Wine Enthusiast's Mixologist of the Year (2017), presents a brief history of both classic and lesser-known spirits with modern-day wit and old-school bar wisdom, accompanied by easy-to-mix drink recipes you’ll soon commit to memory. Better than bellying up to some of the world’s best bars with a veteran bartender, this series of essays and conversations on all things alcohol aims to reveal how the joy of drinking changed both history and culture—and will likely inspire you to make a little history of your own. After all, no retelling of a great caper or revolutionary event ever started with the phrase, “So a bunch of guys are all eating salad...”. This hardcover collection of timeless tips, insight from industry pros and 100+ recipes is more than just a cocktail book: It’s a manifesto for living a more spirited life.

See Mix Drink Brian D. Murphy,2011-10-19 In this picture book for the soon-to-be-pickled (*Cooking Light*), learn how to make everyone's favorite mixed drinks through easy step-by-step instructions for impressive cocktails. Have you tried mixing a Mojito? What about a Rusty Nail? Or a Cosmopolitan? With *See Mix Drink*, the first-ever cocktail book to offer instruction through infographics, making the drinks you love at home is as easy as, well, See, Mix, Drink. This unique, illustrated guide graphically demonstrates how to make 100 of today's most popular cocktails. For each drink, color-coded ingredients are displayed in a line drawing of the appropriate glassware, alongside a pie chart that spells out the drink's composition by volume for intuitive mixing. No other cocktail book is this easy or fun. Instantly understandable 1-2-3 steps show exactly how each drink is prepared, and anecdotes, pronunciation guides, and photographs of the finished drinks will turn newbie bartenders into instant mixologists.

How to Mix Drinks Jerry Thomas,2022-09-23 Reprint of the original, first published in 1862.

Atomic Cocktails Karen Brooks,Gideon Bosker,Reed Darmon,1998-04 Offers tips and recipes for making all the classic cocktails, including martinis, manhattans, mint juleps, old-fashioneds, and a number of exotic cocktails.

The Essential Cocktail Dale DeGroff,2010-07-14 Dale DeGroff is widely regarded as the world’s foremost mixologist. Hailed by the *New York Times* as “single-handedly responsible for what’s been called the cocktail renaissance,” he earned this reputation during his twelve years at the fashionable Promenade Bar in New York City’s Rainbow Room. It was there in 1987 that he not only reintroduced the cocktail menu to the country but also began mixing drinks from scratch, using impeccably fresh ingredients instead of the widespread mixes used at the time. Known especially for crafting unique cocktails, reviving classics, and coaxing superior flavor from his ingredients, DeGroff has selected his 100 essential drinks and 100 of their best variations—including many of his signature cocktails—for this premier mixology guide. *The Essential Cocktail* features only those drinks that stand out for their flavor, interesting formula, or distinctive technique. These are the very ones every amateur and professional bartender must know, the martinis, sours, highballs, tropicals, punches, sweets, and classics, both old and new, that form the core of a connoisseur’s repertoire. Throughout the book are DeGroff’s personal twists, such as a tangy Grapefruit Julep or a refreshing Yuzu Gimlet. To complement the tantalizing photographs of each essential cocktail, DeGroff also regales readers with the fascinating lore behind a drink’s genesis and instructs us on using the right ingredients, techniques, glasses, and garnishes. As Julia Child’s *Mastering the Art of French Cooking* was the classic compendium for home chefs and gourmands, so *The Essential Cocktail* will be the go-to book for serious mixologists and cocktail enthusiasts.

Modern American Drinks George J. Kappeler,1900

How to Mix Drinks: Or, A Bon-vivant’s Companion Jerry Thomas, Celebrated author and cocktail expert David Wondrich introduces this free enhanced edition of *How to Mix Drinks*. Also known as *The Bon-vivant’s*

Companion, this vintage piece of Americana is the original bartender's guide, written in 1862 by legendary barman Jerry Thomas. David Wondrich won a James Beard Award for *Imbibe!*, a book about Thomas's life and legacy that laid much of the foundation for today's artisan cocktail revival. In our exclusive interactive e-book, he demonstrates four classic cocktails, complete with colorful commentary and step-by-step video instruction.

Cocktails: how to Mix Them Robert,1922

Shake, Stir, Pour-Fresh Homegrown Cocktails Katie Loeb,2012-07-01 Create Your Own Fresh, Homegrown Cocktails! Pure, intense, and flavorful—homemade cocktails are best straight from the source. Start in your garden or local market and create an in-season, made-from-scratch cocktail to lift your spirits and impress your guests. But be warned: Once you've tasted the fresh version of your favorite drink, you'll never want to go back. Start by making your own syrups: —Simple syrup: an absolute staple and the base for unlimited concoctions —Herbal syrups including Thai Basil Syrup, Mint Syrup, and Lavender Syrup —Spice syrups, featuring Cinnamon Syrup, Ginger Syrup, and Orange Cardamom Syrup —Fruit/vegetable syrups such as Rhubarb Syrup, Pear Syrup, and Celery Syrup Make your own bar basics: —Fresh Citrus Cordials like the Ruby Red Grapefruit-Lemongrass Cordial —Classic garnishes, including real Cocktail Cherries and Cocktail Onions —Classic mixers like Grenadine, Ginger Beer Concentrate, and Bloody Mary Mix Make your own infusions: —Base spirits including Cucumber, Lemon & Dill Gin and Jalapeño-Cilantro Vodka —Limoncello: a homemade version of the Italian classic —Bitters: a cocktail classic with new, unique flavor combinations And explore the more than 50 drink recipes that feature your fresh, homemade creations!

The Cocktail Primer Eben Klemm,2009-05-01 The original cocktails Eben Klemm creates as master mixologist for B.R. Guest Restaurants in New York City are the talk of the town. Now you can learn to mix like a master with *The Cocktail Primer: All You Need to Know to Make the Perfect Drink*. In this mixology guide to creating both classic cocktails and modern twists, Klemm teaches people on the other side of the bar how to make drinks at home. Klemm's philosophy is simple: You don't need to memorize a thousand cocktail recipes; you just need to have a perfunctory knowledge of the basic families into which drinks are divided. Toss in a few bartending skills, a few simple ingredients, some classic recipes, and a few contemporary spin-offs, and you have all you need to know to make the perfect drink for any occasion. Improve your home bar and impress your guests with *The Cocktail Primer*.

Big Bad-Ass Book of Cocktails Paul Knorr,2010-02-16 This comprehensive collection of cocktail recipes will be an essential resource for both professional bartenders and the average party host. Want to serve up perfect martinis at your next social gathering? Cosmos for the classy ladies? Sex on the Beach for those who want to sound risqué? A Shirley Temple for the thirteen-year-olds counting down the days to twenty-one? *Big Bad-Ass Book of Cocktails* is the complete guide to these classic drinks as well as trendy concoctions featured at bars and nightclubs. What exactly is in a Long Island Iced Tea? By reputation alone, this drink can be intimidating to produce on your own. *Big Bad-Ass Book of Cocktails* breaks down the mystery behind this intoxicating "tea" and all of your favorite drinks. In an easy-to-follow format and featuring a fun four-color design, this is perfect for beginners and will become that trusted and tattered handbook behind the bar for professionals.

Remix Multilingualism Quentin Williams,2017-09-21 Remixing multilingualism is conceptualised in this book as engaging in the linguistic act of using, combining and manipulating multilingual forms. It is about creating new ways of 'doing' multilingualism through cultural acts and identities and involving a process that invokes bricolage. This book is an ethnographic study of multilingual remixing achieved by highly multilingual participants in the local hip hop culture of Cape Town. In globalised societies today previously marginalized speakers are carving out new and innovating spaces to put on display their voices and identities through the creative use of multilingualism. This book contributes to the development of new conceptual insights and theoretical developments on multilingualism in the global South by applying the notions of stylization, performance, performativity, entextualisation and enregisterment. This takes place through interviews, performance analysis and interactional analysis, showing how young multilingual speakers stage different personae, styles, registers and language varieties.

Cocktails & Mixed Drinks Tania Dusy,Alessandra Redies,2006 Throwing an impromptu cocktail party? All you'll need is a small selection of spirits, some essential bar equipment, and fresh fruit and juices.

Every Cocktail Has a Twist: Master 25 Classic Drinks and Craft More Than 200 Variations Carey Jones,John McCarthy,2023-11-07 An Epicurious Best Book of the Year 2023 Authors Carey Jones and John McCarthy are a cocktail world power couple. -- Bon Appetit Shake up your cocktail routine with this easy-to-follow guide from the critically acclaimed authors of *Be Your Own Bartender*. You love your favorite libations, but sometimes you want something different that you know you'll like. Providing all the tools you need to create delicious new concoctions, this comprehensive collection reconfigures 25 timeless tipples, from Bloody Marys, Daiquirís, and Manhattans to Margaritas, Negronis, and Old-Fashioneds. Whether you're a new enthusiast or a seasoned expert, these original riffs will transform your go-to drinks. Featuring more than 200 recipes with numerous adaptations for different tastes and surprising flavor combinations, *Every Cocktail Has a Twist* also includes Mix and Match options for additional variations and batching instructions for gatherings, making the book even more useful. Remixing the classics has never been easier.

Jerry Thomas' Bartenders Guide Jerry Thomas,2016-07-20 Recipes for hundreds of tasty libations appear in this groundbreaking volume, originally published in 1862 and widely considered by drink historians as the first serious American book on cocktails and punches.

Immerse yourself in heartwarming tales of love and emotion with is touching creation, *Tender Moments: Cocktail Mixer Remixed* . This emotionally charged ebook, available for download in a PDF format (Download in PDF: *), is a celebration of love in all its forms. Download now and let the warmth of these stories envelop your heart.

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