

The Curious Bartender The Artistry And Alchemy Of Creating The Perfect Cocktail

Hoe ontstaan goede ideeën? Verschijnen ze als een donderslag bij heldere hemel, of juist niet? En waar komt die donderslag dan vandaan? Wat kun je zelf doen om een stroom van briljante ideeën op gang te brengen? Steven Johnson beantwoordt bovenstaande vragen en reconstrueert in dit boek de ontstaansgeschiedenis van baanbrekende ideeën van grote denkers, ondernemers en wetenschappers. Bestsellerauteur Steven Johnson toont zich een meester in het openen van elke verstarde geest. Met zijn frisse blik spoort hij zijn lezers aan om creatief te denken en de briljante ideeën te laten komen.

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson.

The pulsing beat of its nightlife has long drawn travelers to the streets of Shanghai, where the night scene is a crucial component of the city's image as a global metropolis. In *Shanghai Nightscapes*, sociologist James Farrer and historian Andrew David Field examine the cosmopolitan nightlife culture that first arose in Shanghai in the 1920s and that has been experiencing a revival since the 1980s. Drawing on over twenty years of fieldwork and hundreds of interviews, the authors spotlight a largely hidden world of nighttime pleasures—the dancing, drinking, and socializing going on in dance clubs and bars that have flourished in Shanghai over the last century. The book begins by examining the history of the jazz-age dance scenes that arose in the ballrooms and nightclubs of Shanghai's foreign settlements. During its heyday in the 1930s, Shanghai was known worldwide for its jazz cabarets that fused Chinese and Western cultures. The 1990s have seen the proliferation of a drinking, music, and sexual culture collectively constructed to create new contact zones between the local and tourist populations. Today's Shanghai night scenes are simultaneously spaces of inequality and friction, where men and women from many different walks of life compete for status and attention, and spaces of sociability, in which intercultural communities are formed. *Shanghai Nightscapes* highlights the continuities in the city's nightlife across a turbulent century, as well as the importance of the multicultural agents of nightlife in shaping cosmopolitan urban culture in China's greatest global city. To listen to an audio diary of a night out in Shanghai with Farrer and Field, click here: <http://n.pr/1VsIKAw>.

De mindfulnesscursus *Search Inside Yourself* van Chade-Meng Tan draagt bij aan succes en geluk. Het programma verhoogt je emotionele intelligentie en verbetert de productiviteit. Meng toont hoe je beter kunt omgaan met deadlines en stress, en aandacht aan anderen en jezelf kunt geven. Een praktisch boek voor thuis en voor op je werk. Meng ontwikkelde zijn cursus voor zijn collega's bij Google. Medewerkers mogen twintig procent van hun tijd besteden aan projecten buiten hun functie, om creativiteit en innovatie te stimuleren. Ontdek nu zelf hoe je succes en geluk kunt bereiken. Als één van de eerste werknemers van Google groeide hij uit tot 'Jolly Good Fellow', de hoogst haalbare functie. Hij is met zijn team genomineerd voor de Nobelprijs voor de Vrede 2015. Meng inspireerde onder anderen Barack Obama, Lady Gaga, de Dalai Lama en Hillary Clinton.

The go-to choice for easy warm-weather drinking and delicious enjoyed on its own, here rosé wine also makes the perfect ingredient in 40 refreshingly different summer cocktails. The recent rise of rosé as THE summer drink started with the arrival of "frosé" (a cheeky concoction of fruity frozen rosé blended with strawberry syrup and served slushie-style) but bartenders worldwide are now turning their attention to the pink stuff (in all its styles from dry and crisp to ripe and sweet) and using it as the base for more complex, sophisticated drinks. Some are subtly spiked with vodka, gin, whisky, or tequila, others are sweetened with sticky fruit-based liqueurs such as Cointreau and cassis, some are sharpened up with tangy citrus juices like pink grapefruit and lime, a few are underpinned with the herby note of rosemary- and basil-infused syrups or accented with delicate floral cordials, such as elderflower and lavender. Rosé also works beautifully in a fruit-filled summer punch, served in large bowls or pitchers and packed with juicy orchard and berry fruits. Here you'll find recipes for all styles of recipe from short to long, flat to sparkling, tart to sweet, and fun to fancy. Choose an elegant sparkling aperitif such as a Pom Pom or a Blackberry Bellini; a sophisticated sipper like the Rosy Glow or Pink Gimlet; a long refresher like a minty Mojito or Spanish Copa de Frutas; or an tooth-tingling icy treat such as a Twisted Frosé or Raspberry and Rosé Caipirinha; or why not share the good news with friends and fill a bowl with Just Peachy Punch or serve up a pitcher of Bourbon and Blue Iced Tea.

De geheimen achter deze mysterieuze spirit ontrafeld. Wodka is al lang véél meer dan het nationale drankje van Rusland en Polen. Van Azië en Groot-Brittannië tot de Verenigde Staten: dit vuurwater heeft de hele wereld veroverd en is de meest verkochte spirit ter wereld. De term vuurwater duidt op zijn belangrijkste kwaliteit: een neutrale sterkedrank, zonder geur en met een pure smaak, en hierdoor meteen ook de beste vriend van elke barman en de basis van elke cosmopolitan, moscow mule of bloody mary. Wodka, de complete gids vertelt je alles, van de oorsprong, de productiemethode, een overzicht van de talloze wodkamerken en de lekkerste cocktails tot hoe je deze drank het beste drinkt.

Take the guesswork out of planning your next cocktail soirée with these recipes for elegant cocktails, each perfectly flavor-paired with a small bite. Sip on a classic ice-cold Martini whilst nibbling a Green Olive & Anchovy Crostini; try a tangy Lime Daiquiri with a crisp Shrimp, Mango, & Chile Tostada; enjoy a sparkling Lavender French 75 with a Goat Cheese & Pink Peppercorn Mini Tartine, or a Pisco Sour paired with a simple but flavor-packed Pickled Ceviche & Pickle Pincho. For the festive season, nothing will impress your guests more than a Clementine Caipirinha served with a melt-in-the-mouth Warm Brie & Redcurrant Phyllo Bite. From elegant classic drinks, to lip-smacking newer creations, tangy summer treats, and sparkling ideas for special occasions, here you'll find all the inspiration and recipes you need to plan

world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whiskey, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal "aqua vitae" (water of life), through to the emergence of what we know as whiskey. Explore the magic of malting, the development of flavor, and the astonishing barrel-ageing process as you learn about how whiskey is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whiskey-based cocktails. This fascinating, entertaining, and comprehensive book is sure to appeal to aficionados and novices alike.

The Curious Bartender's Gin Palace is the follow-up to master mixologist Tristan Stephenson's hugely successful books, 'The Curious Bartender' and 'The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies'. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine 'genever' to gin's commercialization and the dark days of the Gin Craze in mid 18th Century London, through to its partnership with tonic water – creating the most palatable and enjoyable anti-malarial medication – to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries are cropping up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process and the science of flavour before taking a tour through the most exciting distilleries and gins the world has to offer. Finally, put Tristan's mixology skills into practice with a dozen spectacular cocktails including a Purl, a Rickey, and a Fruit Cup.

Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. "I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of The Curious Bartender's Gin Palace, The Wall Street Journal. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. The Curious Bartender Volume II: The New Testament of Cocktails is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are, or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by, and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this—the holy grail of cocktail books.

"Rigorously researched and richly illustrated...Meticulous in detail and gleeful in its discoveries, this trip is a joyride for any whiskey lover." Publishers Weekly Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry – Kentucky and Tennessee – to newer craft-distillers in Indiana, Pennsylvania, and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

An innovative, captivating tour of the finest gins and distilleries the world has to offer, brought to you by bestselling author and gin connoisseur Tristan Stephenson. The Curious Bartender's Gin Palace is the follow-up to master mixologist Tristan Stephenson's hugely successful books, 'The Curious Bartender' and 'The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies'. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine 'genever' to gin's commercialization and the dark days of the Gin Craze in mid 18th Century London, through to its partnership with tonic water – creating the most palatable and enjoyable anti-malarial medication – to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries are cropping up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process and the science of flavour before taking a tour through the most exciting distilleries and gins the world has to offer. Finally, put Tristan's mixology skills into practice with a dozen spectacular cocktails including a Purl, a Rickey and a Fruit Cup.

The Curious Bartender The artistry and alchemy of creating the perfect cocktail Ryland Peters & Small

Supergrappig drakenboek voor 7+ Lieve oom Morton, pak nu onmiddellijk een vliegtuig en kom terug! Uw draak heeft Jemima opgegeten. Emily houdt (eh... hield) zielsveel van dat konijn! Maar ik moet nu ophouden, ik ruik een brandlucht... Eddie Het klonk zo simpel: Eddie zou een weekje op het ietwat ongewone huisdier van zijn oom Morton passen, terwijl die op vakantie is. Maar al gauw is de koelkast leeg, staan de gordijnen in de fik en rent de postbode hun huis voorbij... Wanneer Eddie langzaam wat meer drakenoppaservaring heeft opgedaan, blijkt draak Ziggy opeens verdwenen. Eddie vindt hem terug in een kast. Heeft hij soms iets te verbergen? Wat is toch het geheim dat oom Mortons draak met zich meedraagt? uiten!

De beste beslissingen ontstaan uit een goed afgestemde combinatie van verstand en gevoel. Hoe die mix er precies uitziet verschilt per situatie: voor een huis kiezen kan het best op je gevoel, omdat je de voors en tegens allang op een rijtje hebt gezet, maar aandelen kopen kan beter op ratio, want op de beurs laat je je vaak gevaarlijk meeslepen door emoties. Waar het om gaat is dat je weet wanneer je de verschillende delen van je hersenen moet gebruiken. Lehrer geeft ons de middelen die we hiervoor nodig hebben en maakt niet alleen gebruik van de allernieuwste onderzoeksresultaten, maar ook van de praktijkervaring van uiteenlopende besluitvormers, van piloten en investeerders tot pokeraars en seriemoordenaars. Hij beantwoordt twee vragen die voor iedereen van belang zijn, van ceo tot brandweerman: Hoe komen wij tot een besluit? En hoe kunnen we betere afwegingen maken? '

's Werelds beste vrouwelijke bartender laat zien hoe je thuis in een handomdraai de allerlekkerste cocktails maakt. In Cocktails geeft Tess Posthumus haar favoriete recepten prijs; van klassiekers als Bloody Mary en Whiskey Sour tot aan de alcoholvrije Virgin Mary Mule en Rosemary's Pear. Naast meer dan 80 cocktails geeft Tess informatie over dranksoorten, cocktailglazen, tools en technieken en toont ze je stap voor stap de fijne kneepjes van het vak.

A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whisky-based cocktails. This fascinating, entertaining and comprehensive book is sure to appeal to aficionados and novices alike.

Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together. In The Curious Bartender, Tristan Stephenson explores and experiments with the art of mixing the perfect cocktail, explaining the

fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colourful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe 'air' or an Insta-age Rob Roy with the 'age' on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast.

Whether paying tribute to silent films in *Hugo* and *The Artist* or celebrating arcade games in *Tron: Legacy* and *Wreck-It-Ralph*, Hollywood suddenly seems to be experiencing a wave of intense nostalgia for outmoded technologies. To what extent is that a sincere lament for modes of artistic production that have nearly vanished in an all-digital era? And to what extent is it simply a cynical marketing ploy, built on the notion that nostalgia has always been one of Hollywood's top-selling products? In *Flickers of Film*, Jason Sperb offers nuanced and unexpected answers to these questions, examining the benefits of certain types of film nostalgia, while also critiquing how Hollywood's nostalgic representations of old technologies obscure important aspects of their histories. He interprets this affection for the prehistory and infancy of digital technologies in relation to an industry-wide anxiety about how the digital has grown to dominate Hollywood, pushing it into an uncertain creative and economic future. Yet he also suggests that Hollywood's nostalgia for old technologies ignores the professionals who once employed them, as well as the labor opportunities that have been lost through the computerization and outsourcing of film industry jobs. Though it deals with nostalgia, *Flickers of Film* is strikingly cutting-edge, one of the first studies to critically examine Pixar's role in the film industry, cinematic representations of videogames, and the economic effects of participatory culture. As he takes in everything from *Terminator: Salvation* to *The Lego Movie*, Sperb helps us see what's distinct about this recent wave of self-aware nostalgic films—how Hollywood nostalgia today isn't what it used to be.

It all begins innocently enough. As a result of losing both his job and his girlfriend, Michael Hendrick has a simple urge to escape New York. He books a flight to Quito, Ecuador, where Adam Winthrop, a business school friend, works in the American Embassy. Shortly after Michael's arrival, Adam introduces him to Carolina Mayer, the daughter of the leading candidate for the presidency of Ecuador. Michael can't believe his good fortune, and the two quickly became enamored with one another. Meanwhile, wandering about the city, Michael meets a local bar owner who asks him to find someone to translate a diary—written in German script—that purportedly contains the secret to the location of Atahualpa's gold. Adam warns Michael not to get involved in this treasure hunt, especially since the last person to possess the diary has been murdered. When Michael agrees to look for a translator, he inadvertently sets in motion an alarming series of events that not only places his life in danger, but causes incalculable harm to Carolina and her family.

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson.

Offers a brief history of whiskey, profiles sixty distilleries from around the world, and features a selection of whiskey-based cocktails.

De nieuwe referentie voor elke rumliefhebber Dit boek is een ode aan de rebel onder de spirits: rum. Geen regels, geen wetten en geen opgelegde definities. Rum herbergt een schat aan kleuren, geuren en smaken - toegankelijk of complex, zacht of stevig - en de verscheidenheid is even rijk als de geschiedenis en de cultuur die deze spirit omringen. Deze gids biedt een overzicht van meer dan 600 verschillende soorten rum en deelt ze in volgens een vernieuwend smaakmodel. Zo heb je meteen een helder overzicht van de oorsprong, de smaak en het aroma. Verder lees je alles over de verschillende stijlen rum, het productie- en rijpingsproces, the perfect serve en de beste rumbars. Met alle nodige achtergrondinformatie om een echte rum aficionado te worden. Let's rumble!

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. *The Curious Bartender's Guide to Rum* explores rum's remarkable history from its humble origins to its status as life-blood of the Royal Navy and its love affair with Cuba. Discover its darker past, with tales of devils, pirates, and its reputation as the revolutionary spirit. Now this fabled drink is in the midst of another revolution, transforming from uninspiring grog to premium product. Barrel-aged dark varieties are leading the charge and poised to attract existing Bourbon fans while the cocktail Renaissance that began in the early 2000s has recently expanded to include tiki and non-tiki rum cocktails. Is this entertaining primer you'll learn how rum is made, from the science of sugar cane and molasses to distillation and unique ageing techniques. Next, Tristan's unrivalled mixology skills will help you master jazzed-up versions of the Mai Tai and Mojito, perfect a Planter's Punch, and keep you on trend with Brazil's famous Caipirinha and Batida cocktails, made with rum's sister spirit, cachaça. Let the rum revolution begin!

Cincinnati Magazine taps into the DNA of the city, exploring shopping, dining, living, and culture and giving readers a ringside seat on the issues shaping the region.

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?

Already responsible for giving jelly a 21st-century makeover, Sam and Harry focus their attention on the perennially popular cocktail, the most sophisticated form of drink. But of course with an extra special twist. *Bompas & Parr* take us on a rollercoaster journey through the wonderful world of sours, martinis, old-fashioned, punches and highballs. Classics, new interpretations of old favourites and crazy concoctions are all to be expected, but they also provide advice on the all-important presentation, the ingredients and getting the ice just right. Veterans of successful alcoholic adventures such as *Alcoholic Architecture* (a walk in cloud of breathable G&T) and the *Architectural Punchbowl* (a Robert Adam building flooded with 4 tonnes of Courvoisier Punch enough for 25,000 people!), *Bompas & Parr* are perfectly placed to ensure you create a range of extraordinary cocktail drinks to remember. *Bompas & Parr*'s paramount aim is to demystify cocktails and produce an easy to use functional cocktail book for the home all you need to do is master a few techniques, assemble a few ingredients and away you go; but as to be expected from

them, the recipes walk a fine line balancing their signature, attention-grabbing but considered approach, while offering some predictably unpredictable options. More than 50 recipes are split into chapters on

Een praktische gids boordevol inspiratie en kennis. James Bond weet het al lang, en in grootsteden als Barcelona en Londen is het al een tijdje een trend, maar stilaan krijgt vermout ook bij ons weer een vaste plek op de kaart in hippe bars. Spannend, zuiver, kruidig, zoet, bitter, met fijnzinnige specerijen of een klein schijfje sinaasappel. Puur of on the rocks. Als aperitief of digestief. Mixwaardig. Met vermout kun je alle kanten op. Maar wat is het nu precies, waar komt het vandaan, en, vooral, hoe drink je het best? Ilse Duponcheel, vermoutexperte, en Isabel Boons, culinair journaliste en auteur van Gin & Tonic, en Tequila & Mezcal, bieden je een antwoord op al je vragen en geven je alle nodige achtergrondinformatie om theorie in praktijk om te zetten. Met een praktische indeling van de verschillende soorten vermout, een overzicht van de hipste vermouterias en enkele originele recepten ontdek je met deze gids de vele mogelijkheden van vermout, niet alleen in cocktails maar ook in de keuken.

's Werelds beste vrouwelijke bartender laat zien hoe je thuis in een handomdraai de allerlekkerste cocktails maakt. Tess Posthumus geeft haar favoriete recepten prijs; van klassiekers als Bloody Mary en Whiskey Sour, alcoholvrije Virgin Mary Mule en Rosemary's Pear tot haar signatures Thai Mojito en de Killer Cocktail. Naast meer dan 100 cocktails vertelt Tess anekdotes, geeft ze informatie over dranksoorten, cocktailglazen, tools en technieken en toont ze je stap voor stap de kneepjes van het vak. Tess Posthumus (1988) rondde in 2014 haar Master Sociologie af aan de Universiteit van Amsterdam. Al tijdens haar studie werd ze stapelverliefd op de wonderschone wereld van het mixen. Sinds 2009 werkt ze bij de gerenommeerde cocktailbar Door 74 in Amsterdam. Haar talent is niet onopgemerkt gebleven: ze won diverse (inter)nationale competities, mag zichzelf de beste bartender van Nederland noemen en werd in 2015 in Kaapstad benoemd tot 'World's Best Female Bartender'. Inmiddels reist Tess de wereld over om haar kennis van het vak te delen, werkt ze als consultant voor Gall&Gall en schrijft ze voor Het Parool en diverse horecavakbladen. #cocktailsmettess

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