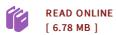




Modern American Drinks; How to Mix and Serve All Kinds of Cups and Drinks (Paperback)

By J George Kappeler

Martino Fine Books, 2015. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand ******. 2015 Reprint of the 1900 edition. Full facsimile of the original edition, not reproduced with Optical Recognition Software. This pre-Prohibition bartender guide is considered by many drink enthusiasts to be one of the most important cocktail books of the era, with dozens of recipes that had never been published before, including the first record of the Old Fashioned cocktail and the Widows Kiss. Kappeler, who was the head bartender at the Holland House Hotel at Fifth and Thirtieth in Manhattan, writes in his preface: The recipes contained in this book are for the proper mixing of all kinds of drinks, such as Absinthes, Cocktails, Cups, Crustas, Cobblers, Coolers, Egg Noggs, Fixes, Fizzes, Flips, Juleps, Lemonades, Punches, Pousse Cafes, Frozen Beverages, etc. The formulas are simple, practical, and easy to follow and are especially intended for use in first-class Hotels, Clubs, Buffets, and Barrooms, where, if adopted and concocted according to directions given, they will be entirely satisfactory to the caterer and pleasing to the customer, the latter of whom will immediately notice a marked improvement in his favorite beverages.



Reviews

These types of publication is the greatest publication available. It really is filled with knowledge and wisdom Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- Prof. Lenna Beatty III

It is great and fantastic. I have go through and i am sure that i will likely to study again once again later on. I am just easily could possibly get a enjoyment of looking at a published book.

-- Tad Stanton Sr.