



A TASTY WAY TO START YOUR WEEKEND. SATURDAY MORNINGS AT 8AM.



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Posted on Wed, Dec. 06, 2006

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**ANNE BROCKHOFF SPIRITS & COCKTAILS**  
*SPIRITS & COCKTAILS*  
**GETTING INTO THE HOLIDAY SPIRITS**

No doubt about it, I'm a book junkie. I love books about food and drink, and I love the holidays because Santa often does the shopping for me. But not just any book will do.

I want to read about trends, technique and history. I like fresh voices, good storytelling and illustrative photos that educate and entertain — books that can be as easily absorbed in a cushy chair as they can be put to work at the bar.

I'm still crafting my own wish list, but you might consider putting the following on yours. I routinely use the older titles when seeking information or inspiration; those published in 2006 are well on their way to becoming similar standbys.

Happy reading!

▪ *The Art of the Bar* by Jeff Hollinger and Rob Schwartz (Chronicle, 2006, \$25)  
Bartenders from San Francisco's Absinthe Brasserie & Bar penned this stimulating behind-the-bar book. Detailed commentary on the art and mechanics of mixing is interspersed with recipes and tales of how various signature cocktails were conceived.

▪ *The Craft of the Cocktail* by Dale DeGroff (Clarkson Potter, 2002, \$35)  
Iconic New York mixologist Dale DeGroff rocked the foodie world with this book several years ago. It's still one of my favorites — accessible, useful, entertaining and thoroughly researched, with a bibliography I fantasize about someday reading my own way through.

▪ *The Complete Encyclopedia of Wine, Beer and Spirits* by Robert Joseph, Roger Protz and Dave Broom (Carlton Books, 2000, \$50)

This comprehensive reference by three of Britain's leading beverage writers weighs in at 5 pounds, and it's packed with details about the history and production of all three categories. It's my go-to book when I need to know how rum is made or what arak is.

▪ *Drinks* by Vincent Gasnier (Dorling Kindersley, 2005, \$50)  
Gasnier's detailed volume is another 5-pounder, and it includes wine, spirits, beer, liqueurs and cider, as well as cocktail instructions, lore and recipes. Each section offers advice on selecting and serving, along with evocative tasting notes for hundreds of brands.

▪ *Raising the Bar* by Nick Mautone (Artisan, 2004, \$27.50)  
Mautone's entertaining guide is packed with how-tos for mixing spirits, selecting fresh and unusual ingredients, making garnishes and serving the results. He includes recipes for sophisticated nibbles and nonalcoholic cocktails delicious enough to inspire envy among your imbibing guests.

▪ *Scotch Whisky: A Liquid History* by Charles MacLean (Cassell Illustrated, 2005, \$25)  
MacLean, one of the world's foremost Scotch whisky experts, produced a heavily



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