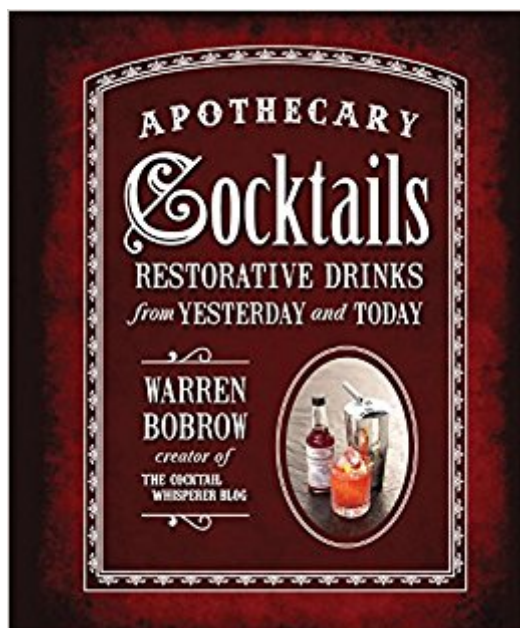


The book was found

Apothecary Cocktails: Restorative Drinks From Yesterday And Today



Synopsis

At the turn of the century, pharmacies in Europe and America prepared homemade tinctures, bitters, and herbal remedies mixed with alcohol for curative benefit for everything from poor digestion to the common cold. Today, trendy urban bars such as Apothke in New York, Apo Bar & Lounge in Philadelphia, and 1022 South in Tacoma, as well as "vintage" and "homegrown" cocktail aficionados, find inspiration in apothecary cocktails of old. Now you can too! Apothecary Cocktails features 75 traditional and newly created recipes for medicinally-themed cocktails. Learn the history of the top ten apothecary liqueurs, bitters, and tonics that are enjoying resurgence at trendy bars and restaurants, including Peychaud's Bitters, Chartreuse, and Vermouth. Find out how healing herbs, flowers, and spices are being given center stage in cocktail recipes and traditional apothecary recipes and ingredients are being resurrected for taste and the faint promise of a cure. Once you've mastered the history, you can try your hand at reviving your favorites: restoratives, sedatives and toddys, digestifs, and more. Whether you're interested in the history, the recipes, or both, you'll love flipping through this beautifully presented book that delves into the world of apothecary cocktails.

Book Information

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Customer Reviews

"Perhaps a gardener would understand that Warren Bobrow wants to help with your aches and pains. After all as a gar-tender, the methods of healing go back to the earliest times through bitters, tonics, elixirs and teas. All come from the garden. And the alcohol? Well, that may be the most

active ingredient of all! "Apothecary Cocktails" attempts to discover the association between the healing plants in the garden to the cocktail bars of the present. Even if you aren't hurting somewhere on your body, just a look through this beautifully written and photographed book is bound to make you feel better." — Brent Ridge and Josh Kilmer-Purcell, Founder, Beekman 1802

Warren Bobrow is the creator of the popular blog cocktailwhisperer.com and the author of *Apothecary Cocktails*, *Whiskey Cocktails and Bitters* and *Shrub Syrup Cocktails*. Warren has taught classes on spirits and cocktails all over the world, including an advanced class on rum at the Moscow Bar Show. He's taught the fine art of social media and food writing at the New School in New York as well as classes on creative cocktails and mocktails at Stonewall Kitchen in Maine. Warren has written hundreds of articles on cocktails and food for *Chilled Magazine*, *Saveur*, *Whole Foods/Dark Rye*, *Total Food Service*, *Eater*, *Voda*, *Serious Eats*, *Foodista*, *Distiller*, *Sip and Beverage Media* as well as many other international outlets. He has also written for the *Oxford Encyclopedia: Gotham issue* and the *Sage Encyclopedia of Food Issues*. He has forthcoming research being published in the *History of Food and Drink of New Jersey* by Wiley Publishing. Warren was a 2010 Ministry of Rum judge, was selected to be a judge for the 2016 Edible Communities EDDY Awards, and was the only American food journalist asked to participate in Fete de la Gastronomie, a nationwide celebration of French cuisine in Burgundy.

As a connoisseur of home remedies and a lover of good booze - this book is dead on! I wasn't sure what to expect, just sounded interesting but super pleasantly surprised by it's contents. Beautifully laid out and considerately spiral bound so easy to flip open and follow a recipe; It is a serious, 'for what ails you' book with remedies of yesteryear that can be applied to today. I never even thought about restorative properties that some drinks can have involving alcohol and this book makes me view apples differently for keeping the doctor away. A sure bet, really happy I fell upon it.

Bought this as a gift for my husband. He loves it! This is a great addition to any home library. Perfect for those with an interest in spirits, apothecary, or just someone who likes to tinker.

With great knowledge and Joie de vivre Warren presents a wonderful array of cocktails to enjoy for what ever ails you, even if it is just a hard days work. Although I must say with another frigid Northeast winter upon us, many here are just what the doctor ordered.

Bought as a gift. Since she told me that she would like to have, there haven't been any complaints.

The ability to make cocktails for my friends from times gone by. It could be the hit of any party.

Looking forward to trying many of the recipes and liqueurs highlighted in this book. Who knew Jagermeister was a curative?

Great book for some throwback cocktails that actually serve a purpose. The descriptions are interesting to read and provide a brief amount of history.

Mr. Bobrow is no stranger to mixed drinks of all varieties being something of an expert Mixologist. However, "Apothecary Cocktails: Restorative Drinks from Yesterday and Today" is so much more than a collection of recipes...it delves into the history of restorative, calming, warming, cooling, even pain-relieving tinctures and elixirs (medicines by any other name) that have been used for centuries (if not longer) and brings them sharply into the focus of the modern world. At a time when many folks are looking for more "natural" relief from ailments, these are some you can mix in your own kitchen; as the Apothecaries and Healers did millennia before the advent of "pharmaceuticals". Not only is the book informative, but beautifully presented in a format reminiscent of the eras it hearkens to; with attention to the text and layout as much as the beautiful 21st century photos...AND it looks just as wonderful in the Kindle Edition as the printed one! "Apothecary Cocktails: Restorative Drinks from Yesterday and Today" is a must read for anyone interested in the history of Medicine, Natural "cures", or a collection of interesting drinks to try at your next gathering.

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