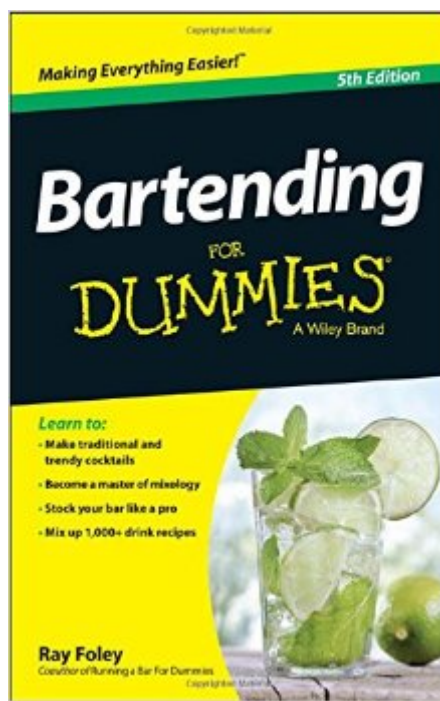


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# Bartending For Dummies



## Synopsis

Make and serve drinks like a pro This latest edition of Bartending For Dummies features over 1,000 drink recipes in an A-Z format with clear, easy-to-follow instructions. This 5th Edition also provides over 40 new cocktails ideas for those who want to know how to serve cocktails professionally, for themselves, or for their guests. Detailed information on how to properly stock a bar with the latest and greatest glassware and tools Expanded coverage on making exotic frozen/blended specialties and specialty coffees Experimenting with the new flavor/buzz in Bourbons and Scotches: honey The latest flavored rums, gins, ryes, and of course vodkas (buttered, waffle, sherbet, and marshmallow flavored are just a few new editions) New coverage devoted to craft distillers Fun, new ways to garnish drinks (even flaming options), rim, and serve drinks like a master mixologist Tips on creating unique punches and even non-alcoholic drinks The latest tips and advice on curing hangovers and hiccups If you're interested in crafting traditional or modern cocktails, Bartending For Dummies has you covered.

## Book Information

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## Customer Reviews

Lots of good info, organized into an easy to understand manual. If you take the time to read this, you will definitely know a lot more about how to make drinks - the science behind things, and lots of neat tips. But it's not overwhelming, very user friendly, and written for easy comprehension.

Amazingly good read. I've been recommending it to others who aren't knowledgeable about

bartending. It doesn't tell you HOW to bartend, it explains what you NEED to bartend. It goes over popular drink mixtures, how different alcohols are made, what type of barware you need to make all of your drinks, and what a basic bar needs to be supplied with. Definitely a good read if you know nothing about making drinks or bartending norms. I've been writing side notes, and highlighting things like crazy. As with all "for Dummies" books I've read so far, it does a really well job of leaving out the extra "fluff" and useless information and providing you with a pretty clear picture on the topic.

Easy to read and understand. I purchased this book so that I can learn the basics before taking a bartending class. I don't drink and don't know anything about alcohol, except the very basics. I haven't finished reading this book so far, only because I've been busy, but the first few chapters are great.

A lot of important details for a new bartender or refresher for one out of the business for awhile

Great!! It helps me a lot. I've also been able to answer many questions

By Bill Marsano. Just as Norm Abram of THIS OLD HOUSE is properly billed as 'America's Master Carpenter,' Ray Foley, after 20-odd years behind the mahogany, rates the title 'America's Master Bartender.' His book is full of professional advice aimed at the home bartender. The amateur enthusiast who wants to get in on the creative end of cocktail culture, who wants to entertain friends and family with something beyond 'anything on the rocks' will get from Foley a solid course in barmanship. Many of the current crop of bar and cocktail books are padded with far too many recipes in order to cover a dearth of practical information. Foley gives plenty of recipes but doesn't skimp on the hard data about bartender's tools, proper proportions in drinks, basic stock for the home bar, even toasts [because a bartender knows that he's part of the entertainment] and non-alcoholic drinks [because a host knows he is there to serve ALL guests]. All in all, if you absorb all the learning and lore in this book you probably won't need another for a long time. --Bill Marsano blogs about wine and whiskey at [pouredwithpleasure.com](http://pouredwithpleasure.com).

My wife has made 5 or 6 very good cocktails so far! These are drinks that would cost \$7 or \$8 each at a bar or restaurant. She loves the book.

A good read, covers all the basics, plenty of recipes. A great place to start.

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