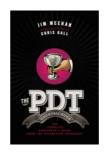
## Served Up: Cocktail Culture and Techniques with a New York Twist.

"Served Up: Cocktail Culture and Techniques with a New York Twist" at Central Library, in the Info Commons. Hosted by Benjamin Zorn, a local bartender who concocts cocktails at Tooker Alley and The Guthrie Inn, "Served Up: Cocktail Culture and Techniques with a New York Twist" covers cocktail techniques and history with a special emphasis on bars and speakeasies in our own lovely borough. Students learn the basic technique one needs to create wonderful libations at home as well as the thought processes that go into creating new concoctions. For more info on upcoming sessions, visit: http://catalog.brooklynpubliclibrary.org/record=g100926

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The cocktail lab



The PDT cocktail book
Jim Meehan; illustrations by Chris Gall.



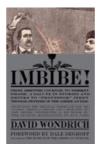
Savory cocktails
Greg Henry.



The essential cocktail by Dale DeGroff.



Punch
David Wondrich.



Imbibe!
David Wondrich.



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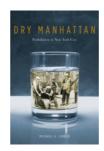
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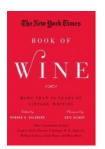


The Four Seasons book of cocktails

Fred DuBose with Greg Connolly ... [et al.].



Dry Manhattan Michael A. Lerner.



The New York Times book of wine

edited by Howard G. Goldberg ; foreword by Eric Asimov



Mix shake stir foreword by Danny Meyer.

