

# CLASSIC DRIVER

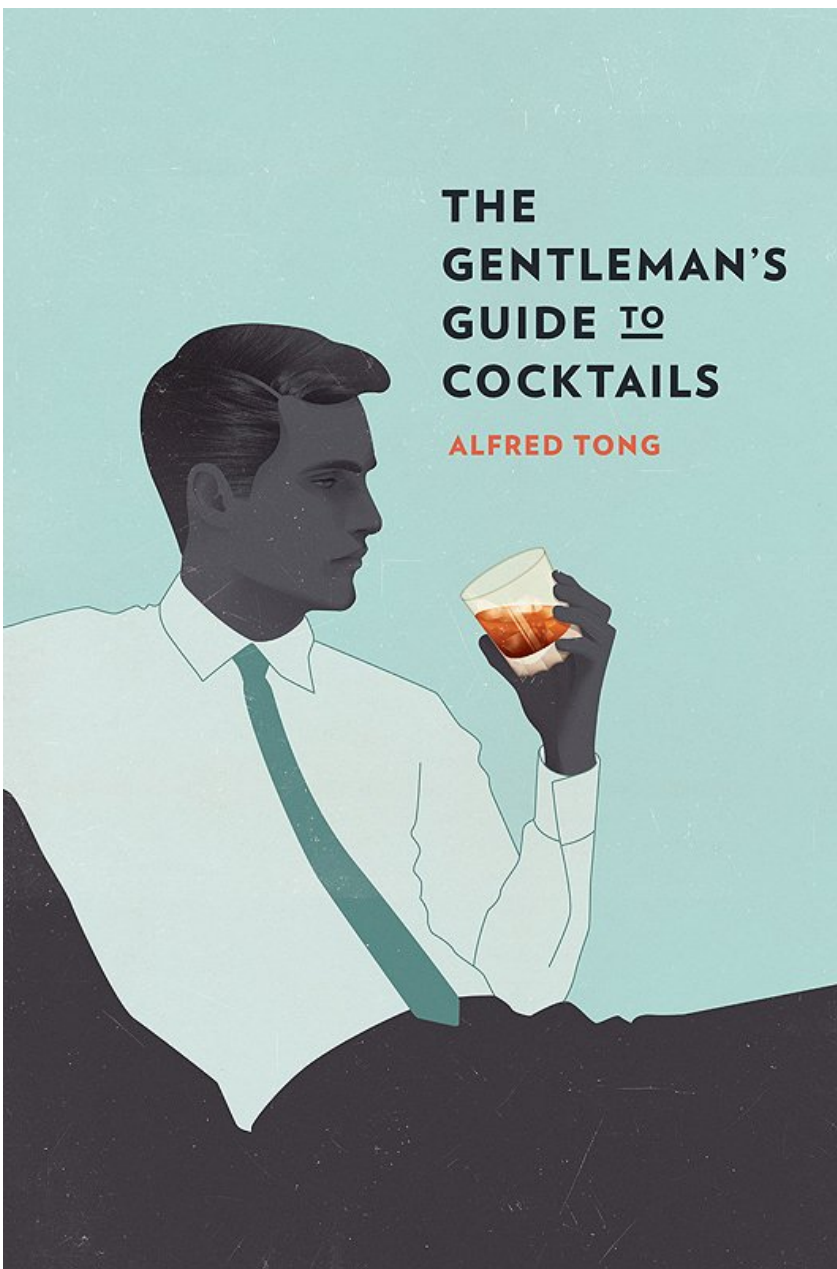
## Gentleman's Library: The Gentleman's Guide to Cocktails

### Lead

Keen to host the perfect cocktail party – or to learn how to impress a lady or important client with just one drink? The Gentleman's Guide to Cocktails will teach you this and much more, with a step-by-step guide to get you drinking like a 'Mad Man' in no time.

Ever wished you could conjour up an 'Old Fashioned' just the way Don Draper of TV drama *Mad Men* likes it? In the Gentleman's Guide to Cocktails, Alfred Tong provides you with essential knowledge on the fine art of mixology: from explaining the tools of the trade, to cocktail etiquette and drinking tips, you'll soon be shaking and stirring, merging and mixing like the 1960s advertising maestro.

With more than 150 cocktail recipes – handpicked by Tong for their flavour and sophistication – the book covers everything from such classics as the Bloody Mary and Tom Collins, to modern movers that include the Flirtini and Under the Boardwalk.





With polished 60s-inspired illustrations by Jack Hughes, the Gentleman's Guide to Cocktails promises to turn the wannabe barman into the perfect cocktail party host. So, mix things up at your next get-together and break out your cocktail shaker – with your newly acquired skills, you'll be attracting envious looks from less refined men and admiring glances from beautiful women.

Oh, and one other thing. Ever tried the Bullshot – the favourite tippie of the Cresta pilots in St. Moritz? If the answer is no, not to worry. The recipe for this unusual drink, using beef bouillon and Worcester sauce, is also included in the cocktail guide. Best served nice and warm, try it out when you're feeling chilled to the bone; soon you'll be looking forward to cold days as an excuse to kick back a few of these spicy concoctions.

Images: Jack Hughes

## Gallery



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