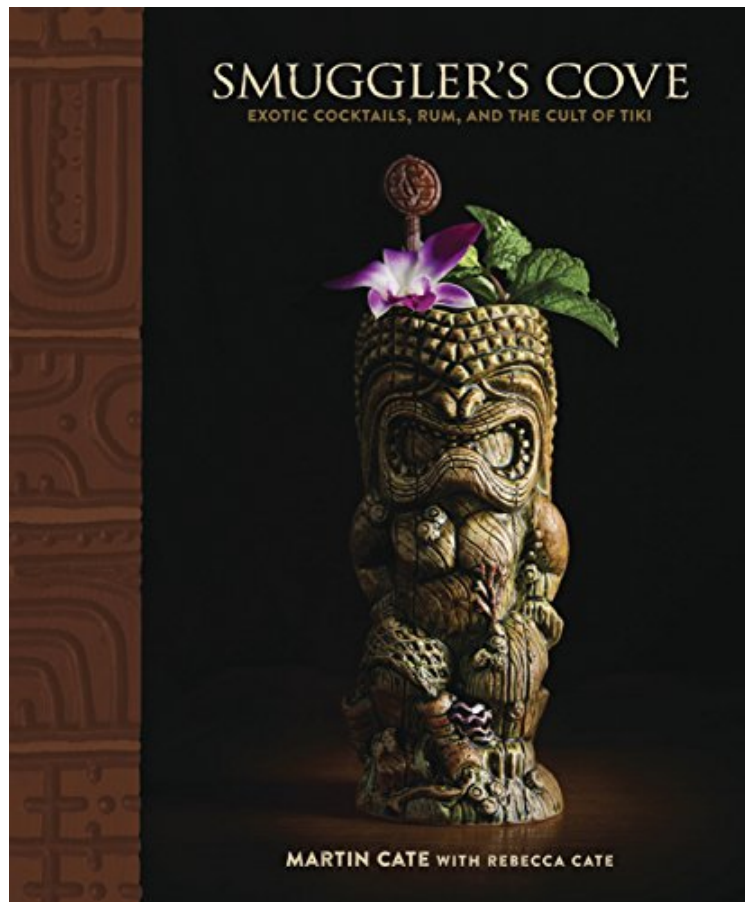


[Download free pdf] Smuggler's Cove: Exotic Cocktails, Rum, and the Cult of Tiki

Smuggler's Cove: Exotic Cocktails, Rum, and the Cult of Tiki

Martin Cate, Rebecca Cate

*ePub | *DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



+

READ ONLINE

#295649 in eBooks 2016-06-07 2016-06-07 File Name: B015BCX058 | File size: 28.Mb

Martin Cate, Rebecca Cate : Smuggler's Cove: Exotic Cocktails, Rum, and the Cult of Tiki before purchasing it in order to gage whether or not it would be worth my time, and all praised Smuggler's Cove: Exotic Cocktails, Rum, and the Cult of Tiki:

8 of 8 people found the following review helpful. A Consumate Guide to Tiki and its LibationsBy Tim Swanky GlaznerA guide to Tiki and it's libations. Martin sets the context of Tiki today and gives us the guidance only a bar owner and cocktail nerd/doer can. A cumulative passion expressed in 300+ pages. It is also about community as he draws on many others' knowledge, ability, and love to bring together a great resource for the Tiki enthusiast and the Tiki curious. This book will be on the shelf of every respectable bar in the world soon.Smuggler's Cove: Exotic Cocktails, Rum, and the Cult of Tiki5 of 5 people found the following review helpful. Careful, strong stuff within!By Brian R. DrellI've been developing a liking for tiki cocktails lately, and this book is poised to turn that affinity into a full-blown addiction.The writing is clear and well-thought-out. The recipes give you all of the information you need and a lot of fascinating history in addition.Not only is this book a wonderful guide to making some of the most interesting libations the 20th century had to offer, but it's also a historical record of where Polynesian Pop originated and proliferated, until its untimely demise in the 70s and 80s. This book comes to us at a time when Tiki is undergoing

a revival. And it makes me want to be a part of that! Fun, informative, useful, and might just lead to a full-blown addiction. Or at least a new hobby. 0 of 0 people found the following review helpful. You've created another Tiki fan. By BergenWow-what an amazing book. The sad part is that it is pushing me back into the world of the Tiki. Ok, maybe not a bad thing. The Cate's love for Tiki is clearly evident, and unlike a good fishing hole, they are willing to share all with whoever glances into these pages. I'm hooked. Just the info on rum was worth the price of the book...but there is much more including; well written sections on the history of the tiki culture, how to create your own tiki bar, throwing a tiki party, etc. All interspersed with tons of great exotic drink recipes. I look forward to visiting their restaurant and plan to check out all the old and new tiki bars in between. Thanks Martin and Rebecca. Job well done.

Martin and Rebecca Cate, founders and owners of Smugglers' Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smugglers' Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, Smugglers' Cove has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American cultural history.

WINNER: 2017 JAMES BEARD FOUNDATION BOOK AWARD, BEVERAGE Martin and Rebecca Cate are alchemists—Reyn Spooner—wearing, volcano-bowl-igniting, Polynesian-popping, double-straining, Aku-Aku swilling alchemists. Which is to say, they are the finest kind of alchemists known to walk the earth. Buy this book. It will bring you a little bit closer to paradise.—Wayne Curtis, author, *And a Bottle of Rum: A History of the New World in Ten Cocktails* With Smugglers' Cove, Martin Cate did the impossible, folding up a whole rum-soaked sailing ship so that it would fit into a not-very-large San Francisco storefront. Now he's done it again, and taken that tiki bar—one of the very finest bars I know—and folded it up so it fits between the pages of a book. Just add rum, and watch Smugglers' Cove—and the whole vibrant, geeky, just a little bit unhinged world of tiki it so perfectly exemplifies—unfold in your lap.—David Wondrich, author of *Imbibe!* and *Punch!* Tiki is simultaneously whimsical and sincere, simple and shockingly complex, which means understanding it can be challenging. This indispensable book explains it all—and is the definitive volume on one of the cocktail world's most fascinating and complex genres. But in the end, tiki's essence is based on captivating stories and exotic drinks, and Martin Cate's Smugglers' Cove is a tour de force in both.—Jordan Mackay, wine and spirits writer, and coauthor of *Secrets of the Sommeliers* Martin Cate understands tiki like few others do. He not only knows how to ask the right questions; in this book, he also answers many questions that I didn't know I had. The old guard of Donn, Vic, and Steve can rest easy now that they have this champion of their tradition bringing tiki into the new millennium.—Sven Kirsten, author of *The Book of Tiki*, *Tiki Modern*, and *Tiki Pop* Here at last are the secrets behind one of the world's best bars. The Cates have written an engaging, knowing, and personal book that is sure to please tiki lovers, cocktail lovers, and especially tiki-cocktail lovers. Abandon angst, all ye who enter here: like Smugglers' Cove itself, these pages take leisure time very seriously.—Jeff "Beachbum" Berry, author of *Potions of the Caribbean* Martin Cate is an authority on rum, and this book will take your level of understanding of this noble yet complex spirit to a new level. Martin offers his own illuminating rum classification system, and also tackles controversial topics head-on, such as sweetening and the use of nebulous age statements. An absolute must-have for rum enthusiasts.—Richard Seale, master distiller, Foursquare Rum Distillery, Barbados The twenty-first-century revival of tiki cocktails was spearheaded by a handful of passionate tiki-geeks, Martin Cate among them. With Smugglers' Cove, Martin and Rebecca teach you everything you need to know to become a tiki-geek in your own right—and to see the world with their Polynesian passion.—Gaz Regan, author of *The Joy of Mixology* and *The Negroni* Tiki culture is enmeshed with rum, and the authors offer a master class on it, covering its history and many varieties, as well as digressions on coring pineapples for cocktails and where to score cocktail umbrellas. It's a terrifically fun and informative read, and the definitive resource on the topic.—Publishers Weekly, Starred The book walks readers through the history of tiki, as well as 100 recipes for cocktails. Not sure where to start with rum? There's a beginners' guide. There are also party tips, garnishing guides, and much more. In other words, all you need are some paper umbrellas and your summer is made.—Epicurious Happily, the modern tiki era now has its own Magna Carta hellip; It's a lavishly illustrated, seriously researched, 350-page tome with more than 100 recipes, along with a well-written history and sketches of some of the lesser known tiki lights . . . —The Daily

glimpse into that culture. . . . Smugglers' Cove isn't just a book of recipes—it's a guide on how to transplant a beloved bar into your home." —Epicurious "A lively exploration of our country's drinking history (and the current tiki scene), it's essential reading for rum lovers, offering the best categorization of the head-spinningly diverse spirit that I've encountered." —Serious Eats "It's a must-have for any Mai Tai lover, Trader Vic's devotee or Hawaiian traveler . . . The book works equally well as a cocktail how-to, a rum guide, tiki party inspiration or must-do itinerary." —San Jose Mercury News Excerpt. copy; Reprinted by permission. All rights reserved.

Part One: An Invitation to Escape The Birth of Tiki 23 The Golden Era 47 The Tiki Revival 71
Part Two: Smugglers' Cove: The Modern Tiki Bar Creating the Space 101 Curating the Experience 123
Part Three: The Spirit of Rum Rum Through the Ages 149 Understanding Rum 183
Part Four: Exotic Cocktails: Mystique and Technique The Theater of the Exotic Cocktail 215 Eight Essential Exotic Elixirs 255
Part Five: Creating Paradise The Tiki Look and Feel 281 The Tiki Party 295
Epilogue The Heritage of Tiki 315 House-Made Ingredients 324 Resources 335 Bibliography and Additional Reading 340 A Few of My Favorite Tiki Spots 342

The Tiki The word tiki originated in New Zealand and the Marquesas Islands, where it can refer to a carving of a first man, a god, or a symbol of procreation depending on which culture it originated from. But eventually, mainland Americans appropriated the word to describe any Polynesian carving with a largely human form, exaggerated features, and a menacing visage. What's more, mainlanders started carving the tikis themselves, occasionally with an eye to their South Pacific origins, but more often with a "whimsical and naive" attitude toward another people's extinct religion, as historian Sven Kirsten puts it. These artists were inspired to add their own flair and style to the carvings. Thus was born a new kind of tiki whose provenance lay in many lands and imaginations, and would later become a tenet of Polynesian Pop.

Halekulani Cocktail Open the door to paradise with this 1930s treat from the famous House Without a Key on Waikiki Beach. **ORIGIN** House Without a Key lounge, Halekulani Hotel, Waikiki Beach, circa 1930s **SOURCE** Beachbum Berry's "Sippin' Safari," adapted by Smugglers' Cove

GLASSWARE Chilled coupe 1 1/2 ounce fresh lemon juice 1/2 ounce fresh orange juice 1/2 ounce pineapple juice 1/4 ounce SC Demerara Syrup 1/2 teaspoon SC Grenadine 1 1/2 ounces bourbon 1 dash Angostura bitters **GARNISH** Edible orchid
Combine all the ingredients in a cocktail shaker with cracked or cubed ice. Shake and double-strain into a chilled coupe and garnish with an edible orchid on the edge of the glass.