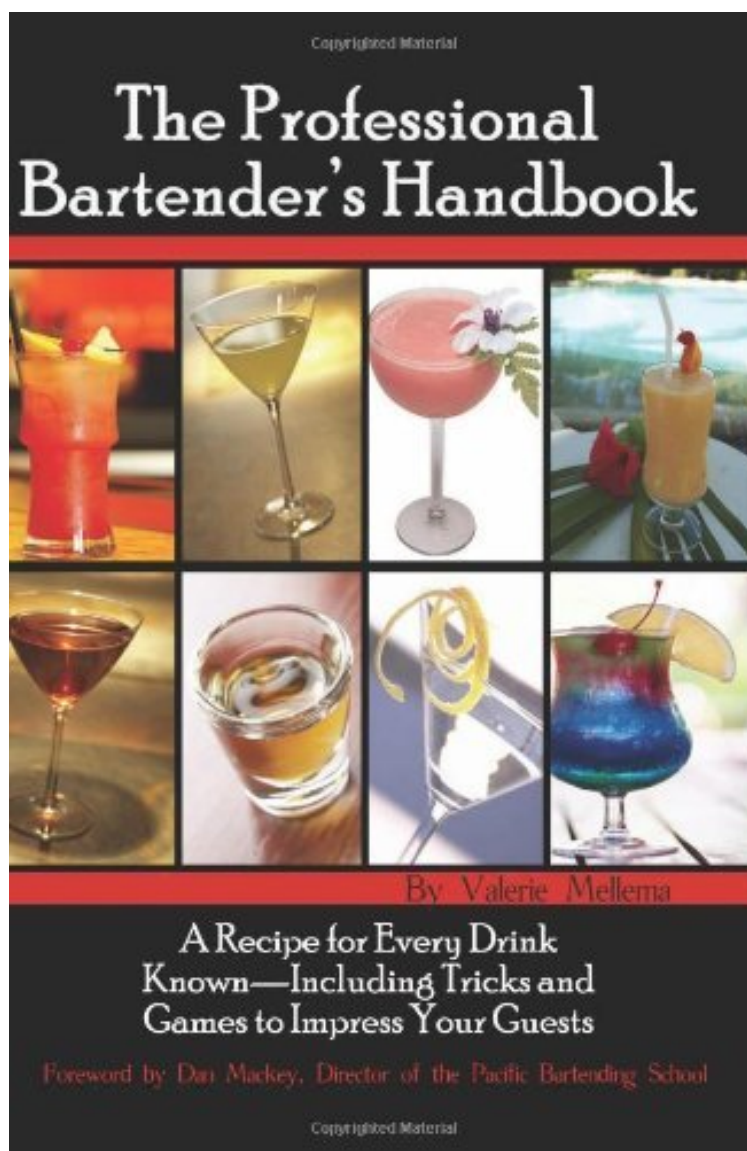


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The Professional Bartender's Handbook: A Recipe for Every Drink Known - Including Tricks and Games to Impress Your Guests

Valerie Mellema

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Valerie Mellema : **The Professional Bartender's Handbook: A Recipe for Every Drink Known - Including Tricks and Games to Impress Your Guests** before purchasing it in order to gage whether or not it would be worth my time, and all praised **The Professional Bartender's Handbook: A Recipe for Every Drink Known - Including Tricks and Games to Impress Your Guests**:

7 of 7 people found the following review helpful. This is for a home bartender . . . not a professional
By RMJI was really disappointed in this book. I almost returned it, but I was too lazy. If I had bought it locally, which I wouldn't have if I looked inside, I definitely would have returned it. I have some preliminary bartending experience and was hoping to learn some more from this book, but it is really just a standard recipe book. Furthermore, all of the games and tricks are for home parties and nothing to use at a bar or pub. When was the last time I bartender told you about a really cool drinking game to play at a bar and then told the rules of "quarters" . . . a standard drinking game for any college kids. And get this "trick" that she tries to teach you: "the key to making any drink a shot is to resize the drink." Are you kidding me? Here is another "trick": to make four shots at once, just quadruple the recipe. In the back of the book she has case studies where she interviews 10 bartenders and asks them the same questions. One of the questions is "what is your least favorite drink to make for a customer?" Great question. But the problem is that one of the answers is "undertow". So when you want to go find out what an undertow is, it is not listed in her recipes so you have no idea. For a home bartender this book may suffice (but there are better ones out there). For an aspiring professional bartender, this book is a joke.
1 of 1 people found the following review helpful. It is nice to use for practice or experiment but do not ...
By Adam This is more of a beginner's book, not a professional's book. This is decent for a home bar, but I doubt this would be behind the counter of a real bar. It is nice to use for practice or experiment but do not be fooled into believing this will prepare you for a profession in bar-tending. The "games" are nothing of value.
0 of 0 people found the following review helpful. Five Stars
By Larry Good Mixed Drink Book.

The Professional Bartenders Handbook is written for the professional bartender, but anyone can learn the simple tips and tricks this book provides. A copy belongs behind every bar, big or small. Whether running a stand-alone business or one incorporated into a restaurant, hotel, or food service operation, the successful bartender needs product and equipment knowledge and a strong grasp of mixology. The Professional Bartender's Handbook is more than a recipe guide. If you have ever wondered what ingredients were in your favorite drink, this book will teach you. With nearly 1,500 different cocktails, shooters, and even a non-alcoholic section, there is a drink (or two) for everyone. This new book is fun and easy to read. The recipes are in alphabetical order, along with suggested glassware, ingredients, and garnishes. You will learn tips and tricks, bar terminology, measurements, how to set up a bar, glassware, responsible serving issues, garnishes, bar games and tricks, famous toasts, and much more. You will learn the most popular brands of alcohol, as well as what wines complement your dinner selection. Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed. This Atlantic Publishing eBook was professionally written, edited, fact checked, proofed and designed. The print version of this book is 288 pages and you receive exactly the same content. Over the years our books have won dozens of book awards for content, cover design and interior design including the prestigious Benjamin Franklin award for excellence in publishing. We are proud of the high quality of our books and hope you will enjoy this eBook version.

...Once folks master all these recipes and techniques, they'll be able to figure out how to make a variation such as a prickly pear margarita on their own. Bottom line: A useful book for any home bartender. --Insatiable, insathope.blogspot.com
About the Author Great customer service and bartending is not something that is foreign to Valerie. She has served many a happy customer from behind the bar in a restaurant bar for many years. She has also had the opportunity to work with many great bartenders on busy Friday and Saturday nights where the bar top was the place to be. She especially enjoyed training new bartenders and chatting with her many regulars. Valerie resides with her husband, Troy, in Amarillo, Texas where together they operate her freelance writing business, Words You Want, from their home.