


Bitters A Spirited History Of Clic Cure All With Tails Recipes And Formulas Brad Thomas Parsons

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Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene.

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Bitters can be traced from "snake oil" days to modern fay affectation. It's now a world of cocktail nerds, vintage bar books and the internet. Shake and stir, that. It did inspire me to finally pick of a three-pack of Underberg.

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Bitters | Brad Thomas Parsons

Another early description of a cocktail, from 1806, calls for four ingredients: "a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters." Bitters occupy a curious niche in...

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beloved (and at times obsessed-over) ingredient on the contemporary bar scene.

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In Bitters, A Spirited History of a Classic Cure-All, Brad Thomas Parsons focuses on this new bartender obsession with OCD-like intricacy. The first half of his book deftly define, describes and demystifies the category with a dictionary level of detail, listing how to taste them, where to buy them and how to make them.

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In the 1960s vodka instead of gin became the spirit of choice in a martini, and the use of bitters in cocktails was limited to a few classics such as the Manhattan and the old-fashioned. Joe Fee, the great-grandson of Fee Brothers' founder Joseph Fee, explains that the labels and bottles for their new line of bitters just sat there due to lack of demand.

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