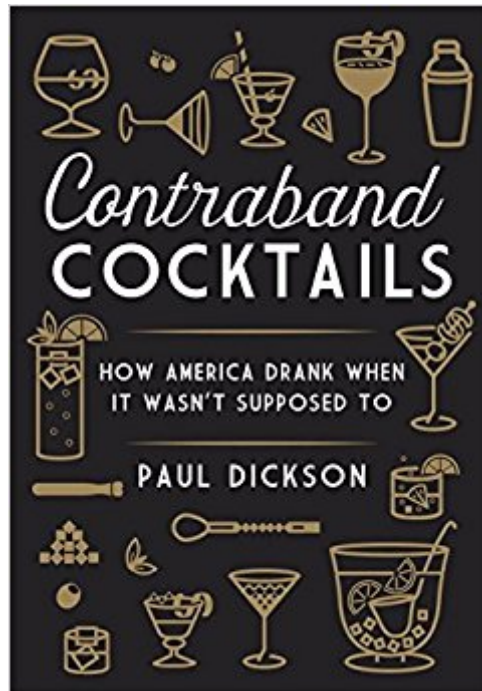


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Contraband Cocktails: How America Drank When It Wasn't Supposed To



Synopsis

Americans weren't supposed to drink during Prohibition—but that's exactly when "cocktail culture" came roaring to life. The Bloody Mary, sleek cocktail shakers, craft mixology, and hundreds of other essentials of modern drinking owe their origins to the Dry Years. In *Contraband Cocktails*, Paul Dickson leads us on a fascinating tour of those years—from the "Man in the Green Hat" making secret deliveries to Capitol Hill, to *The Great Gatsby*'s Daisy pouring Tom a mint julep at the Plaza, to inside the smoky nightclubs of the Jazz Age—Dickson serves up an intoxicating tale of how and what Americans drank during Prohibition. Chock-full of scandalous history, cultural curiosities, and dozens of recipes by everyone from Ernest Hemingway to Franklin D. Roosevelt—along with a glossary of terms that will surprise the most seasoned bartender—Paul Dickson's *Contraband Cocktails* is the perfect companion to any reader's Cocktail Hour.

Book Information

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Customer Reviews

"Dickson loads every page with facts, anecdotes and telling details about life under Prohibition."—*The Washington Post* "Rollicking history...Whoever you gift with this book will thank you doubly for Mr. Dickson has dredged up the recipes for the most fashionable of the concoctions of the day."—*The Washington Times* "An engaging discourse on classic cocktails replete with trivia, recipes, a list of -alcohol-related slang of the period and a fair amount of Golden-Era literary and celebrity gossip."—*Bookpage* Praise for *Drunk*

“Spanning centuries, it is both a celebration of drinking and a chronicle of the laments that come after having drunk too much.”
• New York Daily News
“A splendid new book.”
• Ben Schott, The New York Times
“Where else could we learn that 30 years after the term plastered entered the drunk lexicon, the Arizona Lath and Plaster Institute would protest the use of the term?”
• Carolyn Kellogg, Los Angeles Times
“Reading through these definitions, accompanied by Brian Rea’s charming drawings, is so immensely pleasurable that it’s intoxicating. Just like the title suggests.”
• Time Out Chicago

Paul Dickson is the author of more than sixty-five books and hundreds of articles on the American language, baseball, and twentieth-century history. His previous book for Melville House was *Drunk: The Drinker’s Dictionary*, which was recognized by the Guinness Book of World Records as the largest-ever collection of synonyms. He lives in Maryland, with his wife, Nancy.

Just in time for Christmas is this latest Paul Dickson treat: a fascinating study of what Americans were drinking during the “Great Experiment” of Prohibition in the years of 1920 to 1933. Dickson starts with the current boom of “speakeasy” bars in America and Europe. He sets the atmosphere of Prohibition with the wonderful story of “The Man in the Green Hat”, the bootlegger who provided top-notch booze to Congressmen and Senators, the same guys who passed the Volstead Act that led to making sale and possession of alcoholic beverages illegal. He describes the role of cocktails in the Roaring Twenties, the rise of “the cocktail culture”, and the “archeology” of the cocktail -- how it all began. This leads to “The Formulary” -- some 60 recipes of drinks of the time. These are not simply how-to-mix-’em descriptions, but are fascinating stories of each drink, from the Alexander to the Yale. Most fascinating are the stories in the “cultural context” of each cocktail. For example, who knows that there was a Paramount film of 1929 titled “Manhattan Cocktail”? Some of the drinks, like “Death in the Gulf Stream” (one of Ernest Hemingway’s many favorites) are included for their historic or literary reasons, and not particularly for making at home. The book winds up with a “Glossary of Volstead English”, with great stories of words, slang, and expressions popularized by Prohibition. This book will make a great gift (along with a bottle or two) to your favorite bartender, host or hostess, and even the brother-in-law who insists his Martinis are the world’s finest.

Every drink has a name, every drink has a story, and every page of this delightful book is rich with the taste of Paul Dickson’s wit, research, and story-telling skills. You want to put it down

except to try mixing a Death in the Gulf Stream, an Ernest Hemingway favorite, or maybe a Greta Garbo (lime juice, grenadine, absinthe, Cointreau and rum).. A textbook of joy!

This book has so much cool information and wonderful recipes. Sure, you can get drink recipes online, but the historical context provided with each one makes this book worth having.

Book came in package unharmed. Very interesting book that is definitely worth a read. A book designed for the real bartender or cocktail enthusiast that enlightens another side of the alcohol genius!

Fun and interesting read. Looks great on the back-bar too

Got this for my husband - he loves it. We've made several recipes and they've all been delicious. Of course, this is more of a history book than a recipe book, but it serves both purposes.

Photography was exquisite and the text was informative and easy to read.

Funny, useful, and full of history.

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