

THE NEW SCHOOL OF CLASSICS: 10 TIMELESS COCKTAIL RECIPES

# imbibe

LIQUID CULTURE



Destination  
Charleston

DIY  
Ginger Beer

Summery  
Swizzles

Where to  
Drink in  
Queens, NY

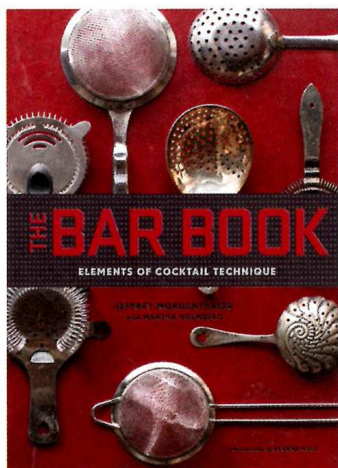
Perfect Thai  
Iced Tea

# A Few of Our Favorite Things

## *The Bar Book: Elements of Cocktail Technique*

The cocktail world has been waiting for a book like this. Combining recipes, tips and techniques, Portland, Oregon-based bartender Jeffrey Morgenthaler and co-author Martha Holmberg have managed to write a definitive guide for enthusiasts of all skill levels. From a treatise on ice to coveted cocktail recipes, this is an essential addition to your bookshelf.

\$30, [amazon.com](http://amazon.com)



## Nick and Nora Glasses

Introduced into popular cocktail culture thanks to the *Thin Man* movies of the 1930s and '40s, this thin-lipped, bell-shaped Nick and Nora glass holds a tad less than most standard cocktail glasses, making it the ideal stem for smaller sips.

\$10, [thebostonshaker.com](http://thebostonshaker.com)



## Negroni Block Print

Who's ready for Negroni Week? The classic Italian combo of gin, Campari and sweet vermouth is elevated to a work of art with this block print from Nashville-based Derrick Castle for year-round appreciation of one of our favorite aperitifs. And for more on this year's Negroni Week (June 2–8), visit [negroniweek.com](http://negroniweek.com).

\$10, [strawcastle.com](http://strawcastle.com)



## Ice Tapper

Crack ice cubes in a single whack with this weighted barspoon from Cocktail Kingdom. With warm-weather cocktail season heating up, you'll definitely want to add this tool to your arsenal.

\$11, [cocktailkingdom.com](http://cocktailkingdom.com)



## Wolffer Estate Rosé Vinegar

Spiff up early summer salads with a dressing made from this rosé wine vinegar from upstate New York's Wolffer Estate. Made from a blend of wine grapes and a house vinegar "mother," it has a tart and tangy potential that stretches from the plate to the mixing glass.

\$16, [wolffer.com](http://wolffer.com)



## Jackson Cannon Bar Knife

Boston barkeep Jackson Cannon joined forces with one of the country's oldest knivesmiths to design this carbon steel-bladed knife specifically with cocktail mixing in mind. The smooth, sharp blade slices cleanly through citrus, while the squared tip makes notching fruit for rim garnishes a cinch.

\$79, [rmurphyknives.com](http://rmurphyknives.com)