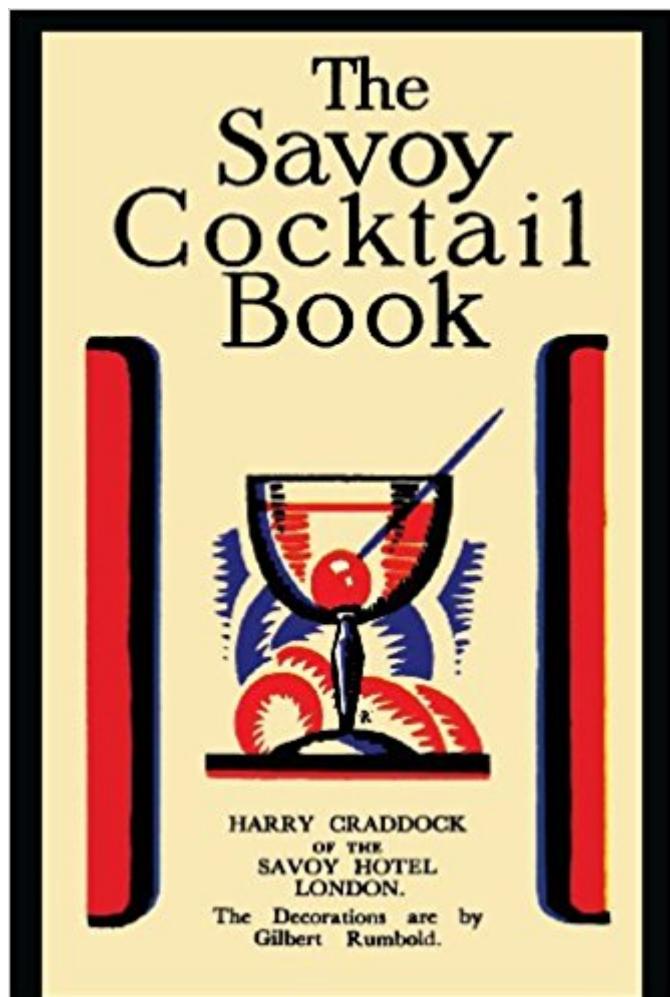


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# The Savoy Cocktail Book



## Synopsis

2013 Reprint of 1930 Edition. Fully illustrated. Every page of this classic was printed in color originally and our reprint reproduces all the drawings in color. Exact facsimile of the original edition, not reproduced with Optical Recognition Software. Harry Craddock was a United States citizen who left during Prohibition and joined the American Bar at the Savoy Hotel, London, in 1920. Craddock was one of the most famous cocktail barmen of the 1920s and 1930s. Craddock's "The Savoy Cocktail Book" was published in 1930, and is still in print today. Craddock invented a number of classic cocktails, including the famous Corpse Reviver #2 and possibly including the White Lady, and popularised the Dry Martini. Lavishly illustrated with all illustrations reproduced in color.

## Book Information

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Average Customer Review: 4.4 out of 5 starsÂ  See all reviewsÂ  (55 customer reviews)

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## Customer Reviews

The Savoy guide has for a long time been seen as the end-all be-all of cocktail books. The plethora of classic recipes and witty quips the pepper the pages make this a favorite of cocktail aficionados everywhere. There are only two warnings I have about this book: 1. Many of the recipes refer to either out of production ingredients or ingredients whose recipes have changed. Therefore one should take caution when trying to make the cocktails using the exact recipes. 2. For one newly initiated into the cocktail world, this book gives no real introduction into the proper techniques and principles behind making cocktails.

This is a classic for a reason, good recipes and well written. There are hundreds of bartending

books out there, competing for space in your shelf or on the coffee table - for myself, this one and Colin Field's Ritz book are the go to books and they look quite nice as well. There is another review in here slamming the Savoy book on the font used or something like that, it isn't very clear. Writing in 2012, the one I received is bound well, nice paper, well laid out and overall is a step above most books these days. Is it comparable to productions from Easton press or the Folio Society? No, but so what. This is a book meant to be used and spilled on.

I highly recommend the book along with the Boston Museum of Fine Art hand tooled martini shaker. (on web) Take yourself back to the thirties with a couple of cool ones. Great drinks and the illustrations will suit the serious vintage buff. Fun to look at even if you are not drinking.....even better when you are.

The book itself is incredible. The paperback version, however, is an embarrassingly bad scan and reprint of the hardcover, with a 1-inch margin on all pages. Get the hardcover!

This is not an exact copy of the original, which I found disappointing. It has been recently edited. Moreover, the original cover-art was not reproduced. I will be giving this away to someone as it has no particular historical value and is organized in such a way that it is tough to find specific recipes.

The book is really fun. When the recipe call for "a glass of \_\_\_\_\_" I'm thinking they mean a jigger of \_\_\_\_\_. I saw other reviews of people complaining about that. Anxious to try some of the vintage recipes!

There are quite a few drinks in here that you've almost certainly never heard of as it seems to be a collection of drinks popular at a particular hotel/restaurant in the early 1900's. We've made several and some are better than others, but some call for ingredients that we've never even heard of and I'm pretty sure would have a difficult time finding if we really wanted to look. One strange thing I found was that there are almost no measurements given for the recipes; instead, they simply say things like "1/3 gin, 1/6 grenadine, 1/2 ginger liquor..." and the like. Basically they're just giving you proportional amounts so you can "size" your drink however you wish. It's not a problem, but I don't know that I've ever seen an entire book that gives drink recipes this way and it can take you a second or two on some of them to figure out actual amounts.

I haven't used this book much but one thing I do like about it is the way they present the drink recipes. Basically, they are all in fractions of the total so you might have (for example) 1/4 ingredient #1, 1/2 ingredient #2, and 1/4 ingredient #3 so it all adds up to 1.0. So if you want four ounces in your cocktail, you know you need to have 1 ounce of #1, etc. The recipes are classic recipes but since the book was written in 1930, there are no recipes for more modern drinks such as a Mojito. Also, the drinks are all organized alphabetically regardless of the main type of spirit (gin, vodka, etc.) Overall, its a good cocktail book.

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