



ENGLISH EDITION

LUIGI MANZO

IBA 2020

THE NEW COCKTAILS

THE OFFICIAL LIST



INDEX AND PREVIEW OF CONTENTS

**COMPLETE book available from SEPTEMBER
on AMAZON and www.sanditlibri.it**



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New Era Drinks

New York Sour

ALL DAY COCKTAIL

■ INGREDIENTS ■

60 ml Rye Whiskey or Bourbon
22,5 ml Simple Syrup
30 ml Lemon Juice (fresh)
Few Drops of Egg White
15 ml Red Wine (Shiraz or Malbec)

■ METHOD ■

Pour the ingredients into a shaker with ice (except wine).



Shake vigorously with ice. Strain into a chilled rocks glass filled with ice.

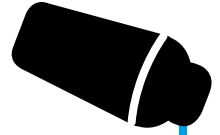


Gently add red wine to floating it on top.



Garnish with lemon or orange zest with cherry.





The **New York Sour** also appears for the first time on the **2020 New Era drinks** list.

■ ORIGIN AND CURIOSITY ■



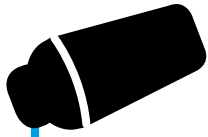
The **New York Sour** belongs to that specific category where the acidic component is predominant (but does not cover the other flavors and aromas). Born in America, it is very old. In fact, it dates back to **1872**, when an English man named **Elliott Stubb** landed in a small town within the territory of Chile.

He decided to settle permanently in this new place and to open a bar in the city center. Thinking about creating a new drink, he mixed and made a **Whiskey sour**, but he added the red wine at the end.

As for Whiskey Sour, one of the first recipes appeared in **Jerry Thomas'** book, *How to Mix Drinks or The Bon-Vivant's Companion*.

Jerry Thomas (Sackets Harbor, 1830 - New York, December 15, 1885) is recognized by many as the father of mixing and cocktails. Creative, spectacular, over time his nickname became the "*Professor*".





New Era Drinks

Insights

THE PROFESSOR

He was born in **1830** in Sackets Harbor (New York). He learned the job of bartender in Connecticut, in New Haven. Then he moved to California during the *Californian gold rush* period in the mid-19th century. Here he dedicated himself to mixing, but he did not mind looking for gold and organizing minstrel shows, small caricature shows.

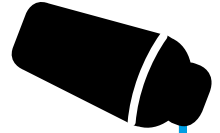


Jerry Thomas "The Professor"

In **1851** he returned to New York, where he opened a pub under the *American Museum* in Barnum, the first of four clubs that he would open in New York during his lifetime. After a period of running the bar, he returned on the road for several years, working as a chief bartender in hotels and saloons in Saint Louis, Chicago, San Francisco, Charleston, and New Orleans. He decided to land on the old continent, bringing with him a set of silver barista equipment. He created real shows while mixing: he performed the art of juggling with bottles, cups and shakers. He often wore eye-catching jewels and yet his equipment also impressed with the presence of precious stones and metals.

In San Francisco, at the *Occidental Hotel*, the Professor managed to earn **\$100 a week**, more than the vice president of the United States.



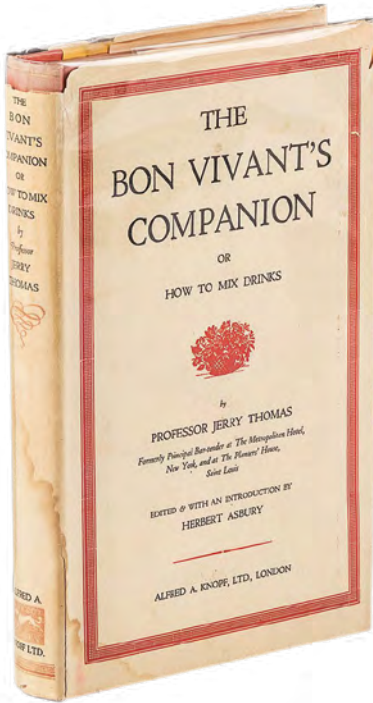


THE FIRST COCKTAIL BOOK

In **1862**, Thomas finished writing *The Bar-Tender's Guide* (also called *How to Mix Drinks* or *The Bon-Vivant's Companion*), the first cocktail book ever published in the United States.

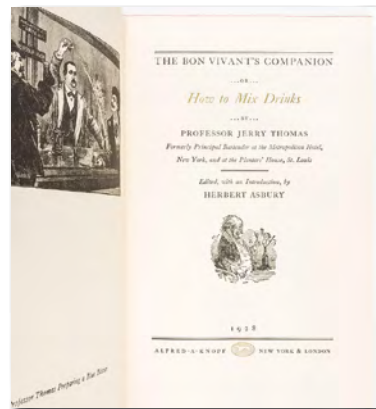
In this text we find all the recipes orally told by the barmen, for the first time written on paper. In addition to these, also the creations of Thomas himself.

The guide still represents the source of inspiration for all categories of cocktails (as well as the most common codification). Thomas updated the guide several times throughout his life to add new recipes he created or found. In the first edition we find drinks such as **Brandy Daisy**, **Fizz**, **Flip**, **Sour** and the variants of the first form of mixed drink, the **Punch**, dating back to many centuries earlier.

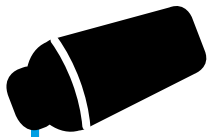


London Edition 1928

The **1876** edition included the first written **Tom Collins** recipe, which appeared immediately after Tom Collins' colossal hoax in 1874.



London Edition 1928



New Era Drinks

THE BLU BLAZER

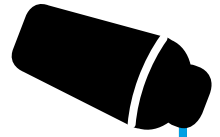
Jerry Thomas' most successful cocktail was the **Blue Blazer**, prepared at the *El Dorado* gambling hall in San Francisco. Passing some inflamed whiskey from one glass to another, a fire arch was formed. Among the other noteworthy cocktails, there was the **Martinez**, which appeared in his guide in 1887, considered by some to be a precursor of the modern **Dry Martini**.



Upon his return to New York, he became chief barman of the *Metropolitan Hotel* before its opening in 1866, his most famous Broadway bar, between 21st and 22nd street. Jerry Thomas was one of the first to exhibit the works of **Thomas Nast**, and in his famous bar he hung the caricatures of political and theatrical characters, including one that portrayed Thomas himself in drinking "*in nine tippling postures colossally*", as a newspaper of the time described it. In the bar there were also some deforming mirrors. Today it is a shop of the *Restoration Hardware* chain.



Lithography - Saloon El Dorado, San Francisco (1852) - Gary Kurtz



Thomas himself was very active in the city. They often saw him wearing flashy gloves and a gold watch made in Paris. He was seen at bareknuckle boxing matches with prizes at stake, and he was an art collector.

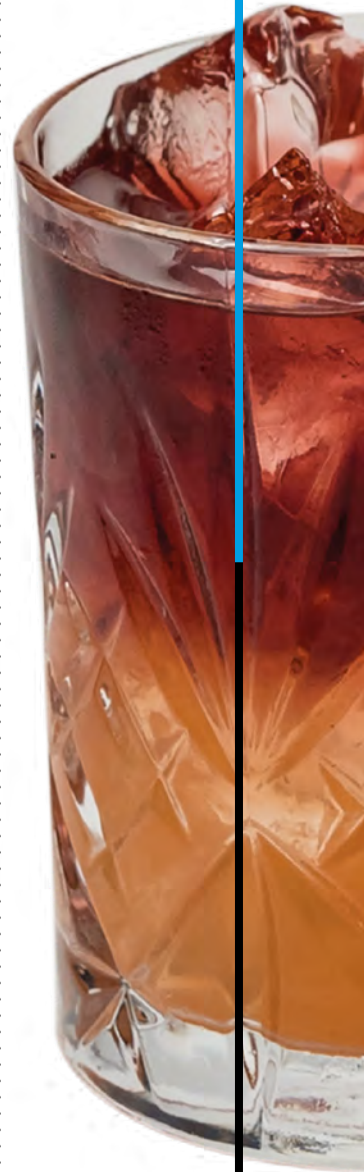
He was married and had two daughters. He liked to travel. He always remained a sportsman and weighing 205 pounds (about 100 kg) was one of the lightest members of the *Fat Men's Association*. He also had a passion for pumpkins and in the late seventies of the 1800s he was president of *The Gourd Club*, for having exhibited the largest specimen.

Towards the end of his life, Thomas attempted to speculate on Wall Street, but ruined himself financially. He was forced to sell his bar and offer his remarkable art collection on auction. He tried to open a new bar, but was unable to reach the popularity of his previous one.

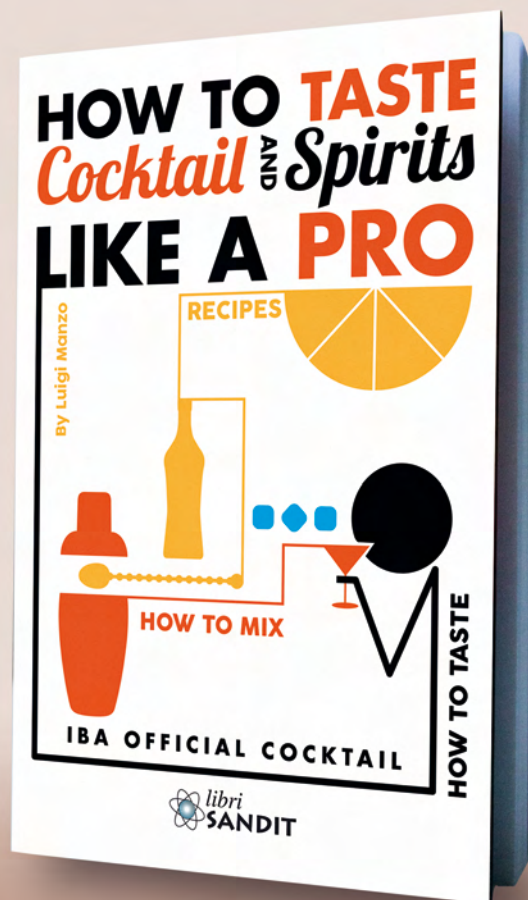
He died of apoplexy in New York City in 1885 at the age of 55. After his death, numerous obituaries announced his disappearance across the United States. In his obituary, *The New York Times* noted that Thomas was "*once the best-known bartender in town and among those who attended clubs and was very popular among all social classes.*"

So announced the **N.Y. Times**:

Jerry P. Thomas, one of the best known of the barkeepers of this city, died in his residence, Sixty-third-street and Ninth-avenue, on Monday afternoon of apoplexy. Soon afternoon he left the Hotel Brighton for his home, and within five minutes after reaching it he dropped to the floor dead. He leaves a widow and two children.



ANOTHER BOOK BY THE SAME AUTOR



Tasting is an art that serves to savor and Judge (not only personal) but also objectively. This is the most difficult part because the five senses perceive nuances different from other people. But with training, the result comes. The tasting was born with wines, and for this Enterprise we try to identify strengths and Weaknesses; for cocktails i would like to keep the following goals in mind: iba cocktails are tasted, because we have a neutral (or fairly neutralità) meter; the quality of the preparation is estimated; we try to identify and differentiate the various Shades and Shades. Furthermore behind every iba International cocktail there is not only just a recipe, there is a history, a character, a Legend, making the drink everlasting in spite of the passing years. This is not a simple collection of immutable recipes, this is a book that will take you on a backwards journey through time.

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