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# Beach Bum Berry Remixed



## Synopsis

The global Tiki Drink revival is in full swing. But without Beachbum Berry's Grog Log and Intoxica!, there'd be nothing to drink. These two groundbreaking books revealed the top-secret, never-before-published, & oelost& • exotic drink recipes from Tiki's original midcentury heyday. Author Jeff Berry has unearthed a lot more recipes since his first two books, and picked up a lot more drink lore too. He's spilling it all in Beachbum Berry Remixed, a completely revised and updated anthology of the Grog Log and Intoxica!, featuring 40 newly discovered, previously unpublished vintage Tiki drink recipes from the 1930s-1960s, 38 of the best new recipes from today's Tiki revival, gathered especially for Remixed from the world's top mixologists and cocktail writers, expanded drink history and lore, incorporating newly discovered information about the origins of the Mai Tai, Zombie, Suffering bastard, and other legendary Tiki mysteries.

## Book Information

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## Customer Reviews

Beach Bum Berry is a true cocktail archeologist - he has searched out the history and lore of these drinks and the fantasy world of Tiki to which they belonged from the 1930s to the 1970s - a world which is now being revived. While to me as a student Tiki Drinks were usually a mish-mash of fruit juices with a lot of rum, at one time they were made with as much care and deliberation, and they were excellent! Some were world famous. And now you can make these spectacular drinks yourself. Most of the recipes for the most famous drinks were secret - to prevent your competitors from copying your drinks, so until now it was never possible to recreate the masterpieces of the best of the pioneers and founders of this style - most notably Donn Beach aka Don the Beachcomber,

who invented tiki. By interviewing surviving bar-staff (and their children) and going through: papers, notebooks, receipts, magazine, old menus, etc.; Jeff Berry has put together the largest (and best) collection of important recipes - including all three of Don the Beachcombers (known) Zombie recipes. But this is not just another book with a hundred drink recipes. First, it includes all the recipes from the Bum's first two books, and they are unusually clear about how to make the drinks. Most drink books say "then add to crushed ice in a blender and blend", but this book says "add 6 oz of crushed ice to the mixture and blend for 20 seconds." Second, Jeff has gone through all the recipes and tried them (again), and included only the better recipes. And some recipes say "this drink is famous, but we've never liked it much" or "this is Vic's revised version, circa 1950. Not that did, but if you did ask us, we'd say that this one is much improved." Last, there is a lot of entertaining trivia about the bars, the stars, and the world these drinks lived in. Old photos, crazy drink mugs, the works. I own over 100 cocktail recipe books, for Tiki, this is the place to start and end. Aloha!

Jeff (a.k.a. "Beachbum") Berry has established himself in cocktail circles as a (the?) leader in reviving tropical, or "tiki" drinks. These drinks were the mainstays of once-trendy polynesian-themed restaurants such as Don the Beachcomber or Trader Vic's. Examples of some of the prominent concoctions include the Mai Tai, Doctor Funk, and the formidable Zombie (which pretty much requires you have a designated driver). Before the Beachbum, these drinks had fallen out of favor and were usually available only as inferior sugary syrup mixes. Berry authored a number of volumes meticulously recreating and celebrating the original drinks, revealing them to be sophisticated blends of juices, alcohol (usually rum), syrups and some offbeat ingredients. "Remixed" is the Best Beachbum title yet. It takes two of his earlier, best, titles and (1) combines and updates them, (2) adds a ton of slick, colorful graphics and photos, (3) provides some more tiki drink history and lore, and (4) adds some more recipes, both historical and new. The book is absolutely packed with recipes and has an essential guide to finding the more exotic ingredients. I do have a nitpick. This volume contains a normal binding when it absolutely screams for a spiral binding (just try keeping the pages open on a small table crowded with rums, fruit juices, etc). The Beachbum recommends the solution on his website: take the book to a Kinkos or other printer and have them remove the original binding and insert a spiral replacement while you wait. I have; it cost less than \$7 and it makes a huge difference. Nevertheless this is a route not everyone would want to follow. Even with the original binding though, the bottom line is that this is a reference book I consider indispensable for anyone interested in or curious about tiki drinks. There have been a lot of books on tropical drink recipes, and this one outclasses all the ones I have seen--even his own earlier titles. Not bad for a

beach bum.

In the world of tropical cocktails Jeff "Beachbum" Berry is the wacky offspring of Julia Child and The Professor from "Gilligan's Island." Berry's approach neatly epitomizes why I love them. He's serious enough about his craft to urge his readers to acquire an eyedropper, for those recipes requiring a single drop of Herbsaint. But on the other hand he's also created a cocktail with the name of Okonkulukooler. At their best, tiki drinks balance great taste with outright silliness. My copy of his first book, the classic "Grog Log," is dogeared and rum-stained from regular use. His new tome is so thorough and fun to read that it almost makes the earlier book look like the work of a talented amateur. The drink formulations are supplemented by witty historical notes and anecdotes about the nearly forgotten mixologists who originally crafted many of these drinks in first half of the 20th Century. A sizable number of these pioneers were Asian Americans and often faced racial discrimination, a story detailed in Berry's earlier book "Sippin' Safari." Working in obscurity they cranked out scores of gems, which Berry has collected here along with a few dozen of his own creations and 43 of the best new libations from the contemporary tiki revival. All told there are over 200 all-killer, no filler drink recipes included. An extensive rum glossary offers scads of tasting notes, and an ingredient glossary deciphers some of the more exotic drink components. Like I said, this is the definitive guide to tiki potions. Prepare yourself for the summer ahead and buy a copy for your bar.

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