

Spring 5-6-2016

The Manhattan Cocktail: A Modern Guide to the Whiskey Classic

Melinda F. Matthews

University of Louisiana at Monroe

Follow this and additional works at: <https://digitalcommons.kennesaw.edu/seln>



Part of the [Library and Information Science Commons](#)

Recommended Citation

Matthews, Melinda F. (2016) "The Manhattan Cocktail: A Modern Guide to the Whiskey Classic," *The Southeastern Librarian*: Vol. 64 : Iss. 1 , Article 20.

Available at: <https://digitalcommons.kennesaw.edu/seln/vol64/iss1/20>

This Book Review is brought to you for free and open access by DigitalCommons@Kennesaw State University. It has been accepted for inclusion in The Southeastern Librarian by an authorized editor of DigitalCommons@Kennesaw State University. For more information, please contact digitalcommons@kennesaw.edu.

UNC Greensboro

Congratulations to **Brown Biggers** of the University of North Carolina, Greensboro (UNCG) who has been named as The 2016 Library Journal Paralibrarian of the Year. <http://lj.libraryjournal.com/2016/03/awards/paralibrarian-of-the-year-2016-brown-biggers/#>. Library Journal began this award in 1999 and all previous recipients have been women from various parts of the country, Mr. Biggers is the first male to be given this prestigious award. An outstanding individual who not only serves patrons in the library with his expertise, teaching abilities and knowledge of new technologies or equipment, he also serves the community in many other ways.

NCSU Libraries

Library Journal has named NCSU Libraries User Experience Librarian for Digital Media **Jason Evans Groth** a 2016 “Mover & Shaker.” Cited as one of the library world’s “tech leaders,” Evans Groth is lauded for his innovative practices in bridging the gap between traditional scholarship and multimedia experiences.



While some involved with digital media might concentrate on the technology aspect of the work, Evans Groth balances tech with pedagogy to enhance teaching and learning. For “Shooting Wars: Documentary Images of American Military Conflicts,” a project about the relationship between war and media, Evans Groth worked with professor Marsha Gordon to develop media creation workshops for her graduate students and showcased content from the Libraries’ collection on the Hunt Library Game Lab’s 20-foot-wide interactive visualization wall. The class project was so successful that it has fundamentally changed Gordon’s approach to how she teaches film studies. The semester-long experience caused her to “think about how to use these spaces to create and disseminate knowledge in new ways and to talk to each other in ways that are maybe more open and more performative than I certainly have in my classes in the past...[j]ust think about the potential for

this as the kind of project that can really give meaning to a 21st-century library and to a 21st-century classroom.”

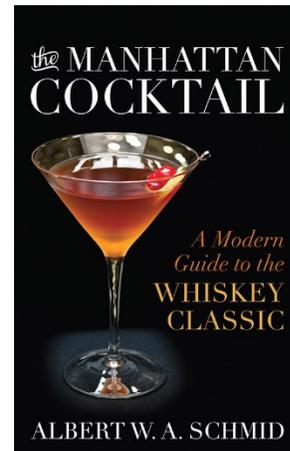
With a background as a professional musician, Evans Groth brings a unique understanding of audience engagement into academic and research settings. He is recognized for his ability to bolster scholarship by deploying digital media, making information more interactive and impactful. Evans Groth hopes to promote the audio production services at the Libraries and to feature some of the musical talent on campus at NC State.

Annually since 2002, the trade publication Library Journal has chosen a class of innovative librarians and library staff members from an international pool of nearly 300 nominees. Evans Groth is NCSU Libraries’ ninth “Mover & Shaker” in eleven years.

This year’s “Movers & Shakers” class will be acknowledged at the American Library Association annual conference in Orlando, Florida on June 24.

BOOK REVIEWS

The Manhattan Cocktail: A Modern Guide to the Whiskey Classic. Albert W.A. Schmid. Lexington, KY: University Press of Kentucky, 2015. ISBN 978-0-8131-6589-9 120 p. \$14.95.



The fascinating dainty full instruction book on the Manhattan cocktail and the Manhattan mix’s intriguing legend includes Fifty-seven recipes of an assortment of delicious Manhattan blends on forty-one pages. A Manhattan mixture is composed of whiskey, vermouth, bitters, and a garnish. The work has some connection to the south in that the Manhattan drink was fashioned when the Triple Crown: the Kentucky Derby, the Preakness, and the Belmont horse races were created. W. A. Schmid is the manager of the Hotel-Restaurant Management and Hospitality Management Departments at Sullivan University’s in Kentucky. The attention-grabbing book’s content is excellent for individuals interested in creating various mouthwatering Manhattan cocktails and knowing their sagas. The perceived interest to the readership of the

journal is superb due to the monumental research on Manhattan cocktails along with alluring recipes for such an outstanding variety of tempting cocktails.

Chapter Three: Recipes is divided into five sections: Historical Manhattan Cocktails includes twenty-four Manhattan cocktail recipes, The Dry Manhattan reveals four Manhattan cocktail recipes, The Perfect Manhattan displays two recipes, Modern Manhattan shares seventeen Manhattan cocktail recipes, and Woodford Reserve Manhattans discloses three Manhattan drink recipes. Short facts on the unique Manhattan cocktails are mentioned right above the recipes. The last page “Your Own Manhattan Cocktail” offers a list of blanks for the reader to write a Manhattan cocktail recipe comprising how many ounces of which spirit, how many ounces of which modifier, how many ounces of another modifier, the number of dashes of bitters, other ingredients, and the reader’s directions to create a reader’s unique Manhattan cocktail.

The ten page index is accurate. The bibliography is five pages unveiling fifty-eight great sources. The six page Notes is divided into three sections by the three chapter titles. This handbook includes three tables. Table 1 shows types and combinations of whiskeys and vermouths to make particular Manhattan mixes. An example from Table 1 is Vya sweet vermouth coupled with twelve-fifteen year old high proof bourbon. Table 2 titled “Drink Name and Preparation” brings to light twenty-two Manhattan cocktails telling the methods, bitters, vermouth, whiskey, and other ingredients. Case in point from Table 2, the method is highland (stir), bitters are dash orange, the vermouth is Italian (1/2 measure), the whiskey is Scotch (1/2 measure), and other ingredients are none. Table 3 uncovers six more Manhattan cocktails disclosing name, type of whiskey, kind of modifier, bitters if any, and selection of garnish. An illustration from Table 3 is the Apple Manhattan making use of Maker’s Mark Bourbon whiskey, Berentzen’s apple liqueur modifier, no bitters, and garnish with a slice of a Granny Smith apple.

The handbook divulges alluring details for example: Six illustrious individuals in connection with the Manhattan combination are discussed including J.P. Morgan, Henry Hudson, Samuel J. Tilden, Lady Randolph Churchill (Jennie Jerome), Lord Randolph Churchill, and Benjamin Helm Bristow. Other prior to supper drinks mentioned are Jack Rose, the Side Car, The Daiquiri, the Old Fashioned, and the Martini. The Manhattan is similar to the mint julip and the Old-Fashioned due to the whiskey content. The Martini and the Manhattan are equally popular. The Martini contains gin and vermouth. The Manhattan contains vermouth, whiskey, and bitters. Bitters are alcohol with roots, barks, fruit peels, seeds, flowers, and herbs. Whiskeys used in Manhattan cocktails are rye whiskey, Irish whiskey, American whiskey, Scotch whiskey, and Bourbon whiskey. Vermouth is wine mixed with brandy. Red grapes for sweet vermouth are Italian. White grapes for dry vermouth are French. Three legends surround the Manhattan cocktail’s invention. One is Lady Churchill at her son Winston Churchill’s party at the Manhattan Club celebrating his birth requested a drink be

invented which was the Manhattan Cocktail in reverence to New York’s twenty fifth Governor Samuel Jones Tilden’s new governorship. The recommended audience is individuals interested in cocktails especially the Manhattan cocktail.

Melinda F. Matthews
University of Louisiana at Monroe Library

Conversations with the Conroys: Interviews with Pat Conroy and His Family Edited with an Introduction by Walter Edgar, Afterword by Nikky Finney. Columbia: University of South Carolina Press, 2015. ISBN 978-1-61117-630-8. 136 p. \$27.95.



This little book brought me much joy these days after Pat Conroy passed this life. May he rest in peace.

When this book came to me to review, I was thrilled as I have a very passionate interest in Pat’s life, his literary attachment to South Carolina and the coastal areas. I revisited the old movie, “The Great Santini” and remembered so vividly past readings of Pat’s recording of his family dynamics--its challenges and mental dysfunctions. Yet, throughout any readings or interviews or other exposures to him in person and in the media, shining through were Pat’s words, “I want to be a writer”. Also poignantly his comments, repeated often, concerned his belief that being born into a dysfunctional family with all its abuse, fears and angers, was fertile ground for the mind of a writer.

This particular book contains a collection of conversations to which Walter Edgar played the important role of host in February 14, 2014, in Columbia’s Township Auditorium, and an in depth interview, “Pat Conroy and Family”, with Pat and some family members (4) who wished to participate. Additionally included is a “Conroy Family Roundtable”, interview by Alda Rogers, “The Conroys Chat in Charleston”, an Interview by Catherine Seltzer and