

# severn<sup>®</sup>

September 5-11, 2013

THIS WEEK IN YOUR CITY

WINTER FASHION

# Chill!

Meet the coolest season  
style with these great looks  
for the slopes, the city and  
that frosty getaway



... HOW 1993 CHANGED THE STRIP FOREVER | NFR AND THE SCHOOL OF HARD KNOCKS | HEAVY METAL MARIACHI ... REALLY!

[ SCENE STIRS ]

## SEVEN COCKTAIL BOOKS TO POUR OVER RIGHT NOW

Fix yourself a hot toddy: You have winter drinks, but not enough time to read, er, reading to do.

► **The Architecture of the Cocktail: Constructing the Perfect Cocktail from the Bottom Up**, by Amy Corbett. Delves into each of 75 cocktails with the precision of an architect. With each cocktail blueprint, learn the ingredients, construction, ice volume and proper glassware. *Point Publishing, 2013, \$16.*

► **The Best Craft Cocktails & Bartending With a Flair**, by San Diego barman Jeremy LeBlanc and food writer Tina Dionese, beefs up your home-bartending repertoire with seriously creative and enticing recipes, including classics, exotics, party drinks and punches that will wow your guests (and yourself). *Page Street Publishing, 2013, \$16.*

► **Apothecary Cocktails: Restorative Drinks Yesterday and Today**, by Warren Bobrow (a.k.a. Cocktail Whisperer), recalls the cocktail's apocryphal origins and healing properties, including digestive aids, mood enhancers, relaxants and hangover remedies. And yes, that includes shots of Fernet-Branca. *Winds Press, 2013, \$22.*

► Eric Prum and Josh Williams, creators of the Shaker, beautifully present their perspective on cocktails should be fun, simple and social" in **Shaker: Perspective on Cocktails**. After a lesson in "Crafting 101," the Brooklyn-based designers take you through four seasons with straightforward charm and a no-nonsense approach. *W&P Design, 2013, \$25.*

► **Drink More Whiskey: Everything You Need to Know About Your New Favorite Drink**, by Daniel Yaffe. An amusing, yet informative romp through the category gives you just enough info—but, more importantly, confidence—to get into the spirit. *Chronicle Books, 2013, \$16.*

► Think whiskey is a man's world? What about the women who built iconic brands such as Bushmills, Laphroaig and Maker's Mark? **Whiskey Women: The Untold Story of How Women Saved Bourbon, Scotch and Irish Whiskey**, by Fred Minnick, goes deep into history to share the untold stories of the women who brought out whom whiskey might not exist. Drink it up, and give a dame a shot. *Potomac Books, 2013, \$26.95.*

► **What the F\*\*k Should I Drink: The Answer to the Most Important Question of Your Day (in 70 Recipes)**, by Zach Golden, is bathroom reading at its highest order. Dropping F-bombs aplenty, he mocks everything from the caipirinha ("Reveal your level of worldliness while pronouncing [it].") to the scotch ("Have less scurvy"). *Running Press, 2013, \$16.*

For more scene stirrings and shake-ups, visit [www.vegasseven.com/Cocktail-Culture](http://www.vegasseven.com/Cocktail-Culture).



## New York State of Mind

◆ **AS A NEW YORKER** I miss home; I only get back East once a year. Luckily, there's no shortage of New York flavor to be found in Las Vegas. (Seriously—is there a single New York dining institution that hasn't been re-created here?) On its latest cocktail menu, Rao's in Caesars Palace features six new specialty drinks with a whole lot of New York-Italian attitude. Inspired by modern Italian dining trends and the increasing popularity of moscato wine, Southern Wine & Spirits of Nevada mixologist Leann Kruger created the New Yorker (\$15), a blend of Skyy Infusions Moscato Grape, St-Germain elderflower liqueur, fresh sour and basil leaves. It's so floral, fragrant and delicious—say it with me now—*fuggedaboutit*. Find the New Yorker recipe at [VegasSeven.com/Cocktail-Culture](http://VegasSeven.com/Cocktail-Culture).

