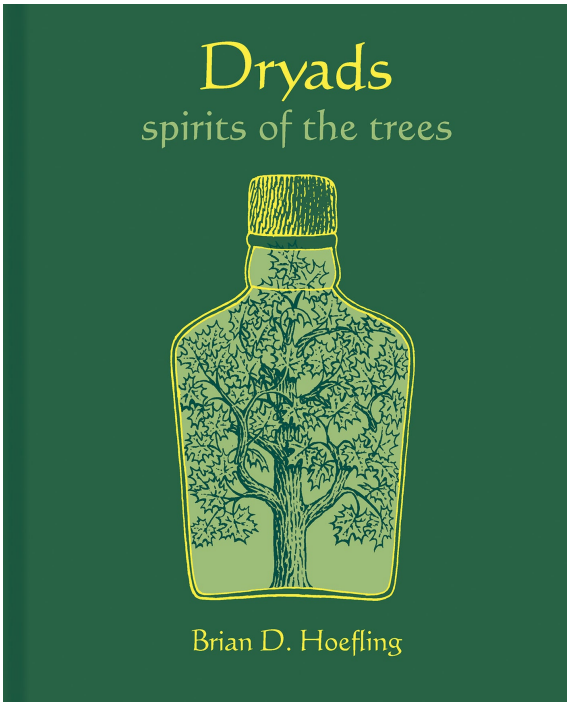
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Dryads: Spirits of the Trees

Brian D. Hoefling

ISBN	9780789215055
Publisher	Abbeville Press
Binding	Hardback
Territory	World excluding USA, Canada, Puerto Rico, and Australia
Size	254 mm x 203 mm
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Price	£29.95

- The first-ever book about an emerging category of spirits: dryads, or spirits distilled from tree sap
- Examples include acerum (distilled from maple sap in Quebec), arrack (distilled from coconut palm sap in Sri Lanka), and ogogoro (distilled from oil and raffia palm sap in Nigeria)
- Author Brian Hoefling is a highly respected expert on spirits and cocktails, and author of The Cocktail Seminars (a Spirited Awards finalist)
- Hoefling has traveled the world to document the production and culture of dryads in words and photos. He also provides 60 exceptional cocktail recipes, with photos
- A continuously updated companion web site details which dryads are available in stores and online near you
- Perfect for everyone interested in the new frontier of cocktail culture—professionals and amateurs alike

The first-ever book on an emerging category of spirits poised to shake up the cocktail world. Includes recipes!

Spirits are typically grouped by their source materials: whiskeys are distilled from grains, rum from sugarcane, brandies from fruits, and so forth. Now another category of spirits, ancient but under-recognised, is emerging in the global marketplace: those distilled from tree saps, which this book christens dryads. Dryads range from arrack, distilled from coconut palm sap in Sri Lanka; to ogorogo, distilled from raffia palm sap in Nigeria; to acerum, distilled from maple sap in Quebec. Each dryad has its own distinctive flavour profile and tradition; together, they are expanding the horizons of cocktail culture.

In this abundantly illustrated volume, Brian D. Hoefling—the critically acclaimed author of *The Cocktail Seminars*—explores the history, culture, and production of each of the major types of dryad. Through his extensive on-the-ground research, Hoefling also shows us how to enjoy these spirits, assembling some 60 outstanding cocktail recipes, each accompanied by a photo. Many of the recipes employ ingredients that the home bartender will have at hand, while others highlight unique local ingredients that serious mixologists will be eager to add to their repertoire. A companion website details which dryad brands are available for purchase in each U.S. state.

Bringing together the strands of a cultural tradition that stretch from Sweden to Sri Lanka, from Bali to Benin, and from Manila to Montreal, this groundbreaking book will be an essential resource for hospitality professionals, cocktail connoisseurs, and culinary travellers alike.

Brian D. Hoefling is the founder of the Herzog Cocktail School, which has been educating the public on cocktail history and preparation since 2012. He is the author of *The Cocktail Seminars* and *Distilled Knowledge: The Science Behind Drinking's Greatest Myths, Legends, and Unanswered Questions.*







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