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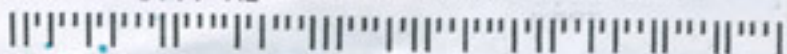
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MARCH 11-17, 2010 ISSUE 754 \$3.99 TIMEOUTNEWYORK.COM

Eat Out

The city's best restaurants and bars

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Visit timeoutnewyork.com/eatout for a chance to score a copy of *The Bon Vivant's Companion*.

Edited by Gabriella Gershenson
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The latest bar tools

An accessory buff pimps out your bar with goods from his site. By **Jordana Rothman**

BITTERS The Jerry Thomas Bitters (\$15.95)—“taken from an 1860s formula,” says Boehm—are a great match for the recipes in the *Bon Vivant's Companion*. The other bottle contains Boker's bitters (\$21.95). Use them in classic drinks like a Manhattan.

YARAI BITTERS BOTTLE This crystal bitters dispenser (\$39.95) is as functional as it is elegant. “When you decant into a bottle like this, you are getting a very accurate and consistent measurement,” Boehm explains.

STEMMED MIXING GLASS Based on a design by legendary Japanese bartender Kazuo Uyeda, this glass (\$79.95) is ideal for keeping stirred drinks cold. “The stem allows you to not touch the glass and warm [its contents] with your hand,” says Boehm.

TRIDENT BAR SPOON This bar-spoon/garnish-pick hybrid (\$16.95) is “a Japanese bartending icon,” says Boehm. The coiled handle allows for a strong grip, and the bent base helps get beneath the ice when stirring, resulting in a colder, more evenly mixed drink.

GOMME SYRUP This sweetening agent, thickened with gum arabic, gives drinks a silky texture. “Gomme syrup really harkens back to the golden age of cocktails, in the 1890s,” says Boehm. Unlike its cousin, simple syrup, making gomme from scratch is difficult to accomplish in a home kitchen. Try this version (\$16.95) from Scrappy's, a Seattle producer.

BOOKS Boehm has reprinted about 15 vintage cocktail books, but these three are a good starting point. He recommends Jerry Thomas's 1862 edition of *Bartender's Guide: How to Mix Drinks: A Bon Vivant's Companion* (\$29.95), *Recipes for Mixed Drinks* by Hugo R. Ensslin (\$19.95) and *World's Drinks and How to Mix Them* (\$19.95) by William Boothby.



THE MEEHAN BAR-TOOLS ROLL-UP Designed by Jim Meehan of PDT, this leather sack (\$150)—for spoons, ice picks, etc.—is to bar geeks what a knife bag is to chefs. “If a slot's empty, you know something's missing,” says Boehm.



Once a cocktail shaker and a bottle of Angostura would do for the respectable home bar. Now, there are rare bitters and meticulously engineered spoons to aspire to. We have Greg Boehm to thank for that. The publisher moonlights as the country's most respected peddler of barware at his site, cocktailkingdom.com. He hand-picked much of the inventory from Japan, where the art of mixing drinks has been a national pastime for decades. “These tools are made with precision in mind; there's less room for error,” he says. Boehm, 40, first gained notice in drink circles for his 2,800-strong library of vintage cocktail books—he also publishes reproductions. We asked him to guide us through his favorite merch.



PITCHFORK ICE PICK This handsome pick (\$18.95) is used for carving ice. Freezer-tray cubes may do for your Coke, but for cocktails, larger pieces are key—they melt slowly and don't overdilute the drink. To create carvable blocks of ice, fill a large plastic vessel with water, then freeze and unmold it. Score the block with a chef's knife and knock away large chunks.