### The Fine Art Of Mixing Drinks David A Embury

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These are the most obvious of early cocktail books, but there have been several others worthy of note, some of which have taught us very valuable lessons and understanding for the craft, but more importantly the lbasic principles for fashioning a quality cocktail.

#### David Embury and the Fine Art of Mixing Drinks

David Augustus Embury (November 3, 1886 in Pine Woods, New York I July 6, 1960 in New Rochelle, New York) was an American tax attorney, mixologist and author of The Fine Art of Mixing Drinks (1948), an encyclopedia of the 20th century cocktail. Life and career. David Augustus Embury was born in Pine Woods, New York on November 3, 1886. Embury graduated from Cornell University in 1908 and ...

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