

ENTERTAINING IDEAS

Mixing Up Delicious Drinks

(NAPSA)—Whether it's a soft drink, apple juice or an appletini, a favorite beverage can be a spirited way to add flair to gatherings and get-togethers.

A new book takes a look at some classic drink recipes and spotlights a number of new favorites. From crisp white wines to creamy ales and fruity cocktails, the book, called "Drinks" (DK, \$50), is an all-in-one illustrated guide celebrating drinks from around the world. Master sommelier and author Vincent Gasnier offers readers professional tips on buying, storing and serving, finding out what a label means, selecting the correct glassware, mixing techniques and pairing drinks with food.

Here's a recipe from the book:

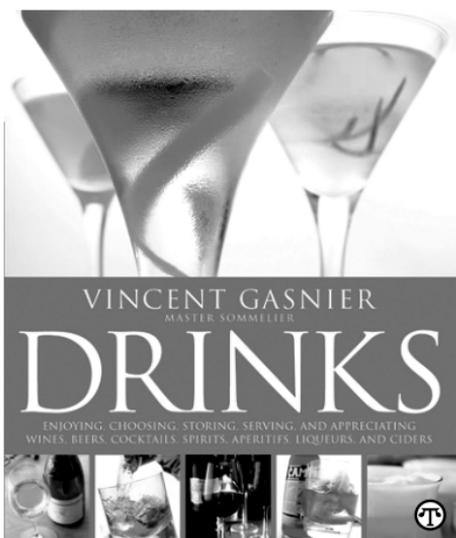
Bramble

Ingredients:

- 1½ oz. (45 ml) gin
- ¾ oz. (20 ml) freshly squeezed lime juice
- ¾ oz. (20 ml) sugar syrup
- ¾ oz. (20 ml) crème de mûre (blackberry liqueur)

Equipment:

Shaker, strainer, tumbler



Toast Of The Town—A new book gives tips, recipes and fun facts about the world of drinks.

Method:

Fill the shaker with ice and pour in all the ingredients except the crème de mûre. Shake well and strain into a glass that is nearly filled with crushed ice. Pour in the liqueur so that it flows through the ice. Garnish with two blackberries and a slice of lemon.

For more information, visit www.dk.com.