

## Jager Cocktails

Anthropologists and historians have confirmed the central role alcohol has played in nearly every society since the dawn of human civilization, but it is only recently that it has been the subject of serious scholarly inquiry. The Oxford Companion to Spirits and Cocktails is the first major reference work to cover the subject from a global perspective, and provides an authoritative, enlightening, and entertaining overview of this third branch of the alcohol family. It will stand alongside the bestselling Companions to Wine and Beer, presenting an in-depth exploration of the world of spirits and cocktails in a groundbreaking synthesis. The Companion covers drinks, processes, and techniques from around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation, and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars. With entries ranging from Manhattan and mixology to sloe gin and stills, the Companion combines coverage of the range of spirit-based drinks around the world with clear explanations of production processes, and the history and culture of their consumption. It is the ultimate guide to understanding what is in your glass. The Companion is lavishly illustrated throughout, and appendices include a timeline of spirits and distillation and a guide to mixing drinks.

Canada's favourite drink bible is back to help you master shooters—the small but powerful drinks that pack a punch. This well-priced and handy guide will help you master shooters like the B-52, Jager Bomb, Kamikaze, and more, and also includes layering instructions and a guide to bar ware. Mulligan's Bar Guide: Shooters is the perfect bar accessory from Canada's first name in bartending.

The Essential Bartending Crash Course Do you know how to set up a full bar for that party you're having? How much vermouth to use when your first guest requests a "dry martini on the rocks?" How to measure out a shot of alcohol using the three-count method? You'll find the answers to all of these questions and much more in this indispensable guide. Rather than teaching you recipes for drinks you've never heard of and will never have to make, the authors focus on the fundamentals of bartending--using the tools, learning the terminology and drink mnemonics, and setting up for a cocktail party. This book will transform the most ignorant imbibers into a sauce-slinger extraordinaire, ready to go out and bartend recreationally or professionally. This guide includes: -Basic bar setups, tools, and helpful techniques -Hundreds of recipes for the most popular drinks and punches, from chocolate martinis to salty dogs -New chapters featuring everything a bartender needs to know about beer and wine -A new and improved guide to throwing a fabulous cocktail party -Hints on finding a bartending job -Diagrams, illustrations, and many useful tips throughout.

Connaissez-vous les hipsters ? Ces individus étranges, souvent tatoués, barbus, vêtus de chemises à carreaux et de nœuds papillon, déferlent sur les villes françaises, après avoir conquis les États-Unis. Concrètement dans le milieu du bar, cela donne des barmen au style bien identifiable, qui se spécialisent dans les cocktails vintages un peu oubliés pour les remettre au goût du jour. Avec en plus, l'ajout d'une composante écolo, dans la recherche de produits bio ou issus de producteurs locaux. Ressortez la Suze de vos grand-mères et lancez-vous ! 45 recettes faciles de cocktails vintage revisités à la mode hipster : Pimm's Negroni Brandy Alexander Bacardi Fizz Side Car Scotch Sour Toutes les recettes sont illustrées par une photographie.

For a limited time, receive a free Fodor's Guide to Safe and Healthy Travel e-book with the purchase of this guidebook! Go to [fodors.com](http://fodors.com) for details. Fodor's correspondents highlight the best of Moscow and St. Petersburg, including Moscow's modern opulence, St. Petersburg's royal architecture, and top day trips. Our local experts vet every recommendation to ensure you make the most of your time, whether it's your first trip or your fifth. **MUST-SEE ATTRACTIONS** from the Kremlin to Peterhof Palace **PERFECT HOTELS** for every budget **BEST RESTAURANTS** to satisfy a range of tastes **Useful FEATURES** on White Nights and the Bolshoi Theatre **VALUABLE TIPS** on when to go and ways to save **INSIDER PERSPECTIVE** from local experts **Maps and COLOR PHOTOS** to guide and inspire your trip Orange Coast Magazine is the oldest continuously published lifestyle magazine in the region, bringing together Orange County's most affluent coastal communities through smart, fun, and timely editorial content, as well as compelling photographs and design. Each issue features an award-winning blend of celebrity and newsmaker profiles, service journalism, and authoritative articles on dining, fashion, home design, and travel. As Orange County's only paid subscription lifestyle magazine with circulation figures guaranteed by the Audit Bureau of Circulation, Orange Coast is the definitive guidebook into the county's luxe lifestyle.

55 Christmas Egnog Recipes in This Cookbook Ambassador's Egnog Punch Baltimore Egnog Bourbon Egnog Cognac Egnog Apricot Brandy Egnog Vanilla Egnog Cooked Hazelnut Egnog Healthy Egnog Kahlua Egnog Peach Egnog Williamsburg Egnog Classic Cooked Egnog Kentucky Egnog Spiked Egnog Golden Blizzard Egnog Good Morning Egnog Granny's Egnog Holiday Egnog Peppermint Egnog Punch Cranberry Egnog Amaretto Egnog Hot Egnog Jager Egnog Kahlua Almond Egnog Rum Egnog Schlag Nog recipe Sherry Egnog recipe Snowboard Egnog Waldorf Astoria Egnog Whiskey Egnog Pumpkin Spice Egnog Pumpkin Egnog with Bourbon Peppermint Egnog Coquito - Puerto Rican Coconut Egnog Russian Egnog Texas Farm Egnog White Christmas Egnog Vegan Egnog Canlis Seattle Highland Egnog Egnog Hot Chocolate Bourbon Egnog Pudding Chocolate Egnog Pudding Egnog Truffles Rice Egnog Pudding Egnog Bread Pudding Egnog Pound Cake Egnog Pancakes

Eggnog Custard Eggnog Ice Cream Eggnog Creme Brulee Overnight Eggnog French Toast Cranberry Eggnog  
Cornbread Scones Eggnog Pancakes Eggnog Cookies Eggnog Cake

The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book.

When Luke O'Neil isn't angry, he's asleep. When he's awake, he gives vent to some of the most heartfelt, political and anger-fueled prose to power its way to the public sphere since Hunter S. Thompson smashed a typewriter's keys. Welcome to Hell World is an unexpurgated selection of Luke O'Neil's finest rants, near-poetic rhapsodies, and investigatory journalism. Racism, sexism, immigration, unemployment, Marcus Aurelius, opioid addiction, Iraq: all are processed through the O'Neil grinder. He details failings in his own life and in those he observes around him: and the result is a book that is at once intensely confessional and an energetic, unforgettable condemnation of American mores. Welcome to Hell World is, in the author's words, a "fever dream nightmare of reporting and personal essays from one of the lowest periods in our country in recent memory." It is also a burning example of some of the best writing you're likely to read anywhere.

De Amsterdamse Saskia Hartogh hopt van het ene tijdelijke suffice baantje naar het andere, ze is haar oervervelende vriend meer dan zat en heeft geen idee wie ze is en wat ze met haar leven wil. In een opwelling solliciteert ze op een baan als doktersassistente in een piepklein dorpje op het platteland van Drenthe. Tot haar stomme verbazing wordt ze aangenomen. Hoewel het idee van een heel nieuw leven haar doodeng lijkt, vertrekt Saskia met haar hondje Muffin naar het oosten van het land. Maar de overgang van cocktails met vriendinnen in een Amsterdamse bar naar een dorp waar sommige bewoners nog op klompen lopen is groot. Saskia heeft moeite een plekje te vinden tussen haar nieuwe dorpsgenoten, onder wie haar excentrieke baas Godfried, haar bescheiden buurvrouw Sanne en de arrogante Truus Rimmel. En wat moet ze denken van die mysterieuze en aantrekkelijke Toby, de beheerder van het landgoed buiten het

dorp, die een spelletje lijkt te spelen met haar toch al kwetsbare hart?

Crazy Rich Asians is the outrageously funny debut novel about three super-rich, pedigreed Chinese families and the gossip, backbiting, and scheming that occurs when the heir to one of the most massive fortunes in Asia brings home his ABC (American-born Chinese) girlfriend to the wedding of the season. When Rachel Chu agrees to spend the summer in Singapore with her boyfriend, Nicholas Young, she envisions a humble family home, long drives to explore the island, and quality time with the man she might one day marry. What she doesn't know is that Nick's family home happens to look like a palace, that she'll ride in more private planes than cars, and that with one of Asia's most eligible bachelors on her arm, Rachel might as well have a target on her back. Initiated into a world of dynastic splendor beyond imagination, Rachel meets Astrid, the It Girl of Singapore society; Eddie, whose family practically lives in the pages of the Hong Kong socialite magazines; and Eleanor, Nick's formidable mother, a woman who has very strong feelings about who her son should--and should not--marry. Uproarious, addictive, and filled with jaw-dropping opulence, Crazy Rich Asians is an insider's look at the Asian JetSet; a perfect depiction of the clash between old money and new money; between Overseas Chinese and Mainland Chinese; and a fabulous novel about what it means to be young, in love, and gloriously, crazily rich.

Alle reden von Cocktails, wie sie einem in eleganten Bars und in Szenelokalen begegnen, und würden selbst gern den einen oder anderen mischen. Bei einem Blick auf gängige Cocktail-Rezepte wird bald klar, dass das mitunter nicht so einfach ist oder unzählige exotische Dinge nötig sind. Wer bestimmte Zutaten nicht kennt oder nur wenig über Spirituosen weiß, könnte dieses Vorhaben somit bald wieder aufgeben. Wer Barkeeper werden will, sollte sich eher ein anderes Buch kaufen. Wer privat Cocktails mischen möchte, findet hier jedoch eine leicht verständliche Übersicht über gängige alkoholische und alkoholfreie Zutaten und viele "berühmte" oder berüchtigte Cocktails. Besonderer Wert wird dabei auf eine möglichst einfache Zubereitung gelegt – vieles gelingt auch ohne Cocktailshaker und exaktes Dosieren. Regional verbreitete "Klassiker" und Wein- und Bier-Mischgetränke finden ebenso Erwähnung. Zusätzlich wird auf alkoholfreie und, was sonst fast nirgends der Fall ist, auf zuckerfreie Alternativen eingegangen. "Cocktails und Mixgetränke für zuhause" eignet sich aber auch als Führer durch Bars und Lokale – sogar die richtige Aussprache ist wenn nötig angegeben.

Hacking Whiskey is the opposite of stuffy, preachy books on how to drink whiskey "the right way." Aaron Goldfarb, the writer behind the most googled article about infinity bottles, has gathered all the whiskey hacks to help readers turn average whiskey into a better-tasting spirit, and have fun while doing it.

The 7th edition of a book that is widely regarded by members of the drinks industry as the most complete and

authoritative cocktail publication available. It contains 2,250 easy to follow cocktail recipes, each accompanied by a colour photograph. It also includes detailed instructions for beginners, tips for bar professionals, reviews of the top 100 international bars and a history of the cocktail.

Mixology Connoisseur's Guide To Cocktails is a great read for aspiring bartenders as well as the socialytes that want to impress their friends with mixology skills. The book is full of great drinks, and fun quotes. It's sure to become a mixology classic.

Two years since his last volume of writings (No New Notifications) Bennyness returns with just as much cynicism, confusion, hope and self-deprecation as before. However, this time there is a darkness beginning to break through as Bennyness lives two years of his life moving houses, fighting the mumps, misplacing his affection again, enjoying (and sometimes not enjoying) music, being embarrassed by his sister and wishing for a simpler life.

Demystifies the ancient art and practice of tea cultivation, from how various kinds of tea are prepared to the best ways to achieve the experience of tea nirvana at home.

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours--or weeks!--ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests--but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile--herbal, boozy, bitter, fruity and tart, and so on--to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

Here's a hip, authoritative guide to shots, shooters, and slammers, destined to become the twenty-something barfly's bible. Totally indulgent, unabashedly devoted to silly, free-spirited fun, it's packaged in a chunky format. And it's sure to eliminate the competition because of the astonishing volume and variety of recipes: more than 1,400 recipes include such college standards as the Body Shot, Jello Shot, Tequila Slammer, and Lemon Drop, plus hundreds of wild and crazy variations. Recipes are accompanied by photographs of highly collectible shot glasses, emblazoned with all manner of images and mottoes.

Ellie Johnston has just been dumped by her boyfriend Mark. Being dumped by the man she calls 'The Weasel' has dented her ego, and not only is she sulking, but as a plus-sized blogger she's feeling like a fraud because her confidence in her curvaceousness has been seriously dented. While she's still feeling raw, she comes across some evil comments on a newspaper website, which fire her up with a desire to show the world that you don't have to conform to a skinny stereotype to be happy, healthy, successful and beautiful. She's passionate about helping other women escape the tyranny of constant dieting and body hatred, after being caught up in it herself. She enlists the help of her two plus-sized and gorgeous girlfriends, Zoe and Lauren, to

come up with a plan, and seeks solace in Jamie, a gorgeous younger man with commitment issues. The 'Viva Voluptuous' campaign takes the girls on a hilarious journey through PR disasters, dating sites and flash mobs but will it make a difference? And will Ellie get her curvy-girl mojo back again...?

The first official book of its kind, DC Comics: The Official Gotham City Cocktail Book is the ultimate guide to crafting classic drinks inspired by the residents of Gotham City. Based on the colorful heroes, villains, and locations of Gotham City, this compendium of delectably enticing cocktails takes readers on a trip through the home of the Dark Knight. Featuring a collection of sophisticated libations, this unique book contains seventy recipes for delicious handcrafted cocktails, as well as a curated selection of tasteful bar bites to pair with the beverages. With drinks inspired by everyone from Batman himself to Poison Ivy, Commissioner Gordon, and the Joker, DC Comics: Batman: The Official Gotham City Cocktail Book includes step-by-step instructions and tips on how to craft the perfect cocktail, as well as beautiful full-color photography. A refined and elegant volume, this book is an essential addition to every fan's bar cart or bookshelf.

Live Large for Less! Think you have to earn big bucks to live big in Houston? Think again. Houston is full of free and ridiculously inexpensive stuff—you just need to know where to look. Leave it to "The Cheap Bastard" to uncover all the ins and outs and exclusive bargains to be had, and to tell you the real deal with wit and humor. The Cheap Bastard's® Guide to Houston shows you how to find free or low-cost: • Entrance to plays, films, concerts, comedy clubs, and museums, as well as the zoo, pools, and other great places for family fun • Classes of all sorts, including dancing, cooking, language, and yoga • Food—from calamari to crepes, nachos to quesadillas, gumbo to goat cheese, and edamame to sushi • Haircuts, manicures, or massages With The Cheap Bastard's® Guide to Houston, anyone can enjoy the good life!

A newly minted 21-year-old walks into the bar, and... Spends way too much money on weak drinks. Wastes half the night waiting for the busy bartender to look their way. Overdoes it on the rum and cokes and makes an embarrassing scene. Or, worse, gets cut off and has to head home while their friends have fun. You don't have to be 'that guy'. Instead, you can be a smooth-operating, smart-ordering bar whiz from the moment you blow out twenty-one candles. After two decades in the service industry, I have truly seen it all. And I've combined my best advice, unexpected insights, and money-saving tricks into a quick, no-B.S. read that'll have you looking and drinking like a pro. 21 and Up is a funny, honest look at bar life, filled with easy to follow tips guaranteed to guide you into the best night ever (which you'll still remember the next morning). After reading this book, you'll have the knowledge to: Uncover your new favorite drink based on what you already love Understand when the cheapest booze is the way to go and when you should spend a few extra bucks on something better Make your bartender love you rather than hating your guts Order a round of shots your friends will go crazy for (and won't cost \$100) Get served FIRST, even with a ton of other people at the bar Have an awesome night without losing your wallet, friends, or dignity Whether you're looking for the perfect gift, aiming to impress, or just trying to make sure you don't look like a jackass, 21 and Up is exactly what you need.

Lucy Brennan shakes up the cocktail world with more than 60 refreshing drinks brimming with exotic combinations of ripened

fruits, herbs, flavorings, and spirits. Guava Cosmos, a martini as smooth as James Bond, a frosty bowl of passion fruit-infused citrus punch. . . Add a few recipes for fruit pures and infused vodkas, the author's signature garnishes (like lollipop rims, citrus twists, and berry picks), and a waterproof clear vinyl jacket, and this handy little book will turn the home bar into a hip and happening hotspot.

Savvy cocktail tips, recipes and anecdotes that will “give your local molecular mixologist a run for his money”—all with just 12 bottles (Publishers Weekly). It's a system, a tool kit, a recipe book. Beginning with one irresistible idea—a complete home bar of just 12 key bottles—here's how to make more than 200 classic and unique mixed drinks, including sours, slings, toddies, and highballs, plus the perfect Martini, the perfect Manhattan, and the perfect Mint Julep. It's a surprising guide—tequila didn't make the cut, and neither did bourbon, but genever did. And it's a literate guide—describing with great liveliness everything from the importance of vermouth and bitters (the “salt and pepper” of mixology) to the story of a punch bowl so big it was stirred by a boy in a rowboat.

"Everything's better with some wine in the belly." - Tyrion Lannister, the self-proclaimed 'god of tits and wine'. Join Maester Jager as he takes you on a whirlwind bacchanalian tour of the seven kingdoms of Westeros. Details of how to make fifty cocktails are included, from the fermented mare's milk found in the grassy plains of the Dothraki Sea to the Kingslayer, a potent drink brewed at Casterly Rock. This must-have book also includes drinking games collated by the Maester himself on his travels, providing the perfect accompaniment to any Game of Thrones-themed viewing party you wish to host. CONTENTS: Gin of Thrones includes 50 Game of Thrones-inspired cocktails with ingredients and instructions alongside humorous serving suggestions and toasts. There are also entertaining drinking games that are designed to be played while watching or reading Game of Thrones and illustrations throughout.

Featuring more than 100 recipes, Amaro is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs--called amari in Italian--has been around for centuries. But it is only recently that these herbaceous digestifs have moved from the dusty back bar to center stage in the United States, and become a key ingredient on cocktail lists in the country's best bars and restaurants. Lucky for us, today there is a dizzying range of amaro available—from familiar favorites like Averna and Fernet-Branca, to the growing category of regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, and distilleries in Italy, amaro's spiritual home, Brad Thomas Parsons—author of the James Beard and IACP Award–winner Bitters—will open your eyes to the rich history and vibrant culture of amaro today. With more than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you'll be living (and drinking) la dolce vita.

A history of one of the world's most iconic cocktails—originally an Italian aperitivo, but now a staple of craft bar programs everywhere—with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter,

sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In *The Negroni*, Gary Regan—barman extraordinaire and author of the iconic book *The Joy of Mixology*—delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

Hans talent for at knuse mordgæder er uomtvisteligt. Allerede fra han læste om Rigspolitiets Rejsehold første gang, vidste han, at det var den vej, han ville gå - på jagt efter forbryderne og de uopklarede kriminalsager. Som en af de yngste nogensinde blev han ansat i Rejseholdet og senere forfremmet til Rejseholdets chef. I *Man jager et bæst*, fortæller politiinspektør Bent Isager-Nielsen om sit liv i politiet - og i skyggen af den ultimative forbrydelse, hvor et menneske har måttet lade livet. Med udgangspunkt i virkelige mordgæder og deres opklaring fortæller han om politiets efterforskningsarbejde, om retsmedicin, afhøringssteknik og kriminalvidenskab, for slet ikke at nævne de mere moderne discipliner som DNA-registrering og gerningsmandsprofilering, som Bent Isager-Nielsen var med til at få indført her i landet. Med mere end 20 år med drab på første hånd er Bent Isager-Nielsen en af Danmarks mest garvede drabsefterforskere. Men også en af de mest forstående. Og er der én ting, erfaringen har lært ham, er det, at der selv bag de frygteligste forbrydelser altid gemmer sig et menneske - ofte et skræmt, kuert og ødelagt barn i en stor mands krop. Det er bare ingen undskyldning for drab.

*Soul Crushing* is a memoir of a man's journey through an all-female roller derby league in Reno, Nevada, the reactions he gets, how he is treated, what he learns, and how it challenges and changes not only his perspective on women but the entire way he sees gender roles in society, gender identity, gender oppression, and many other gender issues. He also learns why women seem to be drawn to one of the most violent, dangerous, and brutal sports around. Roller derby is one of the fastest growing sports in the world with thousands of leagues, international league championships, and a World Cup. Long gone are the days of fake fights, scripted bouts, and theatrics. Even tutus and fishnet stockings are being replaced with sensible, more protective sportswear. While the reinvented sport of 2001 has been dominated by women, there has been growing participation of not only men but people of all gender identities. The book also contains many tips and advice for new skaters.

A comprehensive mixology reference presents some ten thousand different drinks, including a variety of champagne- and wine-based drinks, liquor-infused coffees, iced teas, beer, punches, and alcohol-free libations, accompanied by a complete outline of bartending techniques, a list of essential equipment, tips on stocking a bar, and a complete glossary of drinks.

A giftable collection of 70 cocktails built to fortify against the cold, featuring essential classics; updated riffs on traditional toddies, punches, nogs, and spiked coffees; and thoroughly modern drinks built to channel the season. Packed with hot, spiced, and buttered seasonal imperatives, plus plenty of nostalgic favorites and homegrown creations, *Winter Drinks* offers the ultimate collection of cold-weather cocktails, both classic and modern. Curated by the PUNCH editorial team with the help of its network of top bartenders, each recipe has been tested and adapted to contemporary tastes, alongside creative tweaks that offer new ways to incorporate the season's flavors into foolproof drinks. PUNCH covers the ins and outs of making a spirit infusion, how to batch drinks for a crowd, how to bottle favorite stirred drinks and freeze them ahead for on-the-fly Manhattans and martinis, three-step syrups and shrubs to keep on hand, and tips and tools to build a winter-ready bar.

## Download Ebook Jager Cocktails

With the help of liquid courage, Chelsea Ashe has braved the world of online dating and takes you through her epic dating misadventures while sharing advice in *Happy Hour Stories: The Dating Misadventures of a Girl Between Her Cocktails*. In this entertaining volume of intoxicating awkwardness, Chelsea mixes two of her favorite loves – alcohol and romance. Follow Chelsea as she pops a cork, takes a shot, and chugs a beer in a search for Mr. Right gone wrong. Ever the lady, the names of her online dating partners have been changed to the alcoholic beverage that best sums up the date. While her dating life isn't exactly foolproof, the alcohol that helps her along the way tends to be above 80 proof. Grab your favorite cocktail, sit back and enjoy reading Chelsea's misadventures. Life's short, so why limit happy to one hour? Cheers!

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