About the Author

Ray Foley, a former Marine with more than 30 years of bartending and restaurant experience, is the founder and publisher of *BARTENDER Magazine*, the only magazine in the world specifically geared toward bartenders and one of the very few primarily designed for servers of alcohol. *BARTENDER Magazine* is enjoying its 33rd year and currently has a growing circulation of over 100,000.

Ray has been published in numerous articles throughout the country and has appeared on many TV and radio shows, including David Susskind, ABC-TV News, CBS News, NBC News, *Good Morning America*, Patricia McCann, and WOR-TV. Ray has also been featured in major magazines, including *Forbes* and *Playboy*.

Ray is the founder of the Bartender Hall of Fame, which honors the best bartenders throughout the United States not only for their abilities as bartenders but also for their involvement in their communities.

Ray serves as a consultant to some of the United States' foremost distillers and importers. He is also responsible for naming and inventing new drinks for the liquor industry, the most popular being the Fuzzy Navel.

Ray has the largest collection of cocktail recipe books in the world, dating back to the 1800s, and is one of the foremost collectors of cocktail shakers, with 400 shakers in his collection.

He is the author of *Running a Bar For Dummies, The Ultimate Cocktail Book, The Ultimate Little Shooter Book, The Ultimate Little Martini Book, The Irish Drink Book, Jokes Quotes & Bar Toons, The Ultimate Little Blender Book, The Best Irish Drinks, Vodka 1000, Rum 1000, Tequila 1000, and his non-cocktail book, God Loves Golfers Best.*

Ray has four children — Ray, William, Amy, and Ryan — and lives in New Jersey with his wife, Jaclyn.

For more information about *BARTENDER Magazine*, please contact Jackie Foley at P.O. Box 158, Liberty Corner, NJ 07938; phone 908-766-6006; fax 908-766-6607; e-mail barmag@aol.com; website www.bartender.com.

Dedication

This book is dedicated to all who serve the public with long hours, tired bodies, and great patience (and still have fun): bartenders.

And, of course, to Jaclyn Marie, whom I love the best, and Ryan Peter, who loves me the best.

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