Lockdown Bar Guide

When the Covid lockdown hit hard on March 17, 2020, cooking kept us happy at home. I shared recipes with friends, and began collecting them in a cookbook and bartender's guide. Happily, we are now "unlocked," but I've continued the cookbook and bar guide as an ongoing project.

Chris Meyer's Bar in Boise, Idaho

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This bar guide and my cookbook are subject to incessant tinkering, revision, and expansion. Updated versions are available on my firm's website: www.givenspursley.com/publications. Suggestions and criticism are welcome. Please email me at chrismeyer@givenspursley.com.

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BASICS

WHAT IS A COCKTAIL?

A cocktail is an alcoholic mixed drink typically made with base spirits (bourbon, rye, gin, etc.) combined with other flavorings (bitters, fortified wines, liqueurs, sweeteners, juices, water, etc.). The word is also used to describe any powerful and eclectic combination of things (such as Molotov cocktail, a chemotherapy cocktail, or a cocktail of emotions).

The first recorded definition of the term appeared in the May 1806 edition of the New York newspaper *The Balance and Columbian Repository*. The editor responded to a reader's inquiry, stating that a cocktail is a "stimulating liquor composed of spirits of any kind, sugar, water, and bitters"—basically a description of what is now known as an Old Fashioned. Indeed, the Old Fashioned was originally known as the Whisky Cocktail (see page 36).

The origin of the term is uncertain. Some say the term derives from the 18th century term for a docked horse tail. "Cock-tailed" horses were non-thoroughbreds identified by docked (cut) tails. This term for "mixed breed" is said to have eventually been adopted to described mixed alcoholic drinks served in equestrian society.

Another theory is linked to the New Orleans pharmacist, Antoine Amédée Peychaud, who invented his namesake bitters in 1832 (see "Peychaud's Aromatic Bitters" on page 10). He allegedly served his bitters mixed with brandy in a small "egg-cup" called a *coquetier*. Some say the term cocktail is traceable to this early "mixed drink" served in a something that is pronounced "ko-cuh-teay."

COMPARISON OF DRINKS

- Begin with a classic Campari and soda water.
- An Americano is Campari and soda water plus sweet red vermouth.
- A Negroni is an Americano, with gin substituted for the soda water.
- A Quill is a Negroni plus an Absinthe rinse.
- A Boulevardier is a Negroni made with rye instead of gin. A Boulevardier may also be described as a Manhattan with Campari instead of bitters.
- A Manhattan is made with rye, sweet red vermouth, and bitters.
- A Black Manhattan is a Manhattan with amaro instead of vermouth.
- A Vieux Carré is a Manhattan plus Cognac and Bénédictine.
- A Preakness Manhattan is a Manhattan plus cognac and Bénédictine.
- A Rockefeller is a Manhattan with bourbon (instead of rye), Pune e Mes (as the vermouth), orange bitters (instead of aromatic), plus Licor 43 and Runamok syrup.
- A Rob Roy is a Manhattan with Scotch instead of rye.
- A Perfect Rob Roy is a Rob Roy with both sweet and dry vermouth.
- A Bobby Burns is a Rob Roy with a dash of Bénédictine.
- A Brooklyn is a rebuttal to the Manhattan, made with dry vermouth and two liqueurs instead of red vermouth and bitters. The only thing in common is rye.
- An Old Fashioned is bourbon or rye plus aromatic bitters and simple syrup (essentially a Manhattan with simple syrup instead of vermouth).
- A Sazerac an Old Fashioned with rye plus an Absinthe rinse (and different bitters).
- The Martini, made with gin, white vermouth, and bitters, is like none of the above.

	Scotch	Rye	Rye or bourbon	Gin	Campari	Sweet red vermouth	Dry white vermouth	Aromatic bitters	Orange bitters	Simple syrup	Other
Negroni				✓	✓	✓					
Quill				✓	✓	✓					Absinthe
Boulevardier			✓		✓	✓					
Manhattan		✓				✓		✓			
Black Manhattan		✓						✓	✓		Amaro
Vieux Carré		✓				✓		✓			Cognac; Béné-dictine
Preakness Manhattan			✓			✓		✓			Béné-dictine
Rockefeller			✓			✓			✓		Licor 43; Runamok
Rob Roy	✓					✓		✓	✓		
Perfect Rob Roy	✓					✓	✓	✓	✓		
Bobby Burns	✓					✓		✓	✓		Béné-dictine
Brooklyn		✓					✓				China-China liqueur; Mar-aschino liqueur
Old Fashioned			✓					✓		✓	
Sazerac		✓						✓		✓	Absinthe or Herbsaint
Martini				✓			✓		✓		

GLASSWARE

Etched coupe glasses

Champagne, which the French pronounce “shaahm paahn yah,” may be served in a champagne flute or a coupe.

A coupe has a flat bowl. It is pronounced “coop” (with a silent “e”). Coupe should not be confused with the similar French word, coupé (with an accent mark), which refers to a sporty car and is pronounced “coop ay.”

The tall, narrow flute-shaped glass (which displays the bubbles and exposes less air to the drink) is now more popular for champagne. Back in the day, the coupe was de rigueur.

The petit, seductively attractive coupe glass, they say, was modeled on Marie Antoinette’s left breast. All done so her court might toast her more knowingly. Alas, this tale is fiction. The queen was born in 1755 and the champagne glass of this shape dates to 17th century England.

But don’t despair. Although Marie Antoinette may not have had drunk from coupe glasses, she certainly had lovely porcelain bowls. These, too, are said to have been modeled on her anatomy. Each footed bowl, had a nipple, pointing downward, supported by three decorative goat heads. You may visit the four surviving bowls at the Musée National de Céramique de Sèvres in Paris. These “jattes tétons” were enjoyed by the Queen at her “Pleasure Dairy” adjoining the Chateau de Rambouillet (near Paris). This was one of two Pleasure Dairies. The other was part of a whimsical, rustically designed hamlet at Versailles. There, the Queen and her ladies-in-waiting would dress up as shepherdesses and frolic about like carefree peasants. But I digress.

Today, cocktails are typically served either “up” or “down.” A cocktail served “up” arrives without ice in either a coupe glass or a martini glass. Cocktails served “down” are served in an Old Fashioned Glass (aka “rocks glass”) with ice, ideally a single, craft large cube. See discussion under “Old Fashioned” on page 36 for why it has that name.

One of Marie Antoinette’s jattes tétons

HOW TO MAKE SIMPLE SYRUP

Ingredients	An ample supply
Water (distilled, spring water, or other good tasting water)	1 cup
Demerara sugar (preferred) or white cane sugar	1 cup

Directions:

Combine equal parts sugar (white or demerara) and water in a saucepan (typically one cup each). Use water you'd like to drink, or distilled water.

An alternative: Instead of making your own simple syrup, you may use Warn Reserve Burnt Sugar Cocktail & Dessert Syrup. Thanks to Murray Feldman for this tip.

Put on high heat, stirring constantly until the sugar is completely dissolved. This should be done by the time you reach a good simmer. Don't boil or continue simmering; you don't want to caramelize this.

Turn off heat and let cool completely. Pour into an airtight container (e.g., a thermos for coffee/water or just an empty jar), using a funnel if needed.

Keep in the refrigerator, and use as needed.

It will last up to a month, so mark the date.

Notes:

You may buy Rose's Simple Syrup at the liquor store. It's convenient and does not require refrigeration (because it contains a preservative). But it tastes terrible. So make your own (or see the alternative above).

Simple syrup is usually made with ordinary white cane sugar. My clever friend Marshall Garrett uses demerara sugar instead. This is a minimally processed sugar that still contains traces of molasses and micronutrients. The resulting simple syrup will be slightly brown (like maple syrup), and delicious. Demera sugar is available from Amazon.com.

Simple syrup is used most commonly in cocktails, such as an Old Fashioned, Sazerac, Whiskey Sour, Tom Collins, Gimlet, or Margarita. It may also be used to make sorbet, to sweeten tea and lemonade, or to keep cakes moist.

You may customize your simple syrup by adding a flavor infuser at the simmering stage: dried flowers like hibiscus, citrus peels, fresh herbs, and even crushed whole spices like cardamom and fennel.

There are alternative "cold version" recipes for making simple syrup. I see no advantage to them. And, reportedly, they don't last as long in the refrigerator.

BITTERS

Angostura Aromatic Bitters

Like Peychaud's bitters, Angostura aromatic bitters are based on gentian (a flowering plant with medicinal properties). It is produced by House of Angostura in Trinidad and Tobago. It was originally produced in the town of Angostura (now Ciudad Bolívar) in Venezuela, hence the name. The bitters were invented in 1824 as a medical tincture for stomach ailments by Dr. Johann Siegert, surgeon general for Simon Bolivar. The word angostura is Spanish for "narrowing," the town of Angostura being located at the narrowing of the Orinoco River.

The Angostura bitters bottle is noted for its distinctive over-sized label.

Warn Reserve Aromatic Bitters

The aromatic bitters made by this company in Boise, Idaho pack considerably more of a punch than Angostura's. Perhaps too much? That is a matter of taste. You may order them from www.warnreserve.com.

Peychaud's Aromatic Bitters

In 1795, Antoine Amédée Peychaud, a French Creole pharmacist fled the slave revolts in the colony of Saint-Dominigue (now Haiti) and re-settled in New Orleans. In 1832, he opened his apothecary at what is now numbered 437 Royal Street. There he concocted his namesake bitters, which he touted as a good restorative tonic for "cases of general debility." His bitters were gentian-based, like Angostura bitters, but with a more predominant anise aroma and background of mint. He allegedly served his bitters mixed with brandy in a small "egg-cup" called a *coquetier*. Some say the term cocktail is traceable to this first "mixed drink" served in a *coquetier*.
The Sazerac Company acquired Peychaud's bitters in 1970. The bitters are now produced at the company's Buffalo Trace Distillery in Frankfort, Kentucky. Peychaud's makes two versions: (1) the standard "Aromatic Cocktail Bitters" and (2) "Whiskey Barrel-Aged Cocktail Bitters." The latter is hard to find, costs four times as much, and is worth the investment.

Orange bitters

You have two very different choices: Warn Reserve orange cocktail bitters made in Boise, Idaho, or Angostura orange bitters (which comes with the same oversized label as their aromatic version). The Angostura version is almost sweet and drinkable on its own. But Angostura's is way too sweet for a martini. The bitters made by Warn are very complex and very strong, and excellent in a martini.

Comparison of traditional bitters

Peychaud's bitters are less bitter with more pronounced sweet notes and a strong anise taste. Aromatic bitters have a deeper flavor profile and a more savory taste, marked by spices like cassia, cloves, and cinnamon. Orange bitters have a sweeter note.

Mole bitters

See discussion under "Mexican Manhattan" on page 33.

BASE SPIRITS

RYE

My favorites are: Bulleit, Jack Daniel's Bonded Rye, Knob Creek, The Wiseman (thanks to Murray Feldman), Templeton (thanks to Don Zienty), and Sazerac Rye.

BOURBON

My favorites are: Elijah Craig Single Barrel and Bulleit.

GIN

Tanqueray No. Ten

My favorite is favorite. Tanqueray No. Ten was originally from London but is now made in Scotland (after its production facilities were bombed during WWII).

Bardenay Dry Gin

This is an excellent locally distilled gin (made in Boise, Idaho).

Nolet's (Silver) Dry Gin

This gin, made in Holland, is the most expensive option on my short list. It drinks like velvet, but I think it is too quiet for a martini. All a matter of taste.

Bombay Sapphire

This is a highly regarded gin, but it is not my favorite. I find it too astringent.

Beefeater

This, too, is a highly regarded gin, and, again, not my favorite. I find it less complex than Tanqueray No. Ten.

VERMOUTH

Vermouth is an aromatized fortified wine, flavored with botanicals (herbs, spices, roots, flowers, seeds, etc.). It has been around a long time. The "modern" versions were first produced in Turin, Italy in the late 1700s. Choose between sweet red vermouth (for Manhattans, negronis, and Boulevardiers) or dry white vermouth (for martinis and more obscure drinks like a Brooklyn or a Perfect Rob Roy).

SWEET (RED) VERMOUTH

Cocchi Storico Vermouth di Torino

This is the best. This difficult to acquire Italian red vermouth is superbly delicate and a tad sweeter than the Carpano Antica. Get it if you can. It is sometimes available at the Grove Street liquor store in Boise because one bar in the city has it on special order.

Carpano Antica Formula 1786

This is the second best. It is an extraordinary Italian red vermouth based on a formula created by Giuseppe B. Carpano in 1786.

Punt e Mes

"Punt e Mes" is a Piedmontese dialect for "point and a half." In proper Italian, it would be "punto e mezzo." It is so named because the flavor is said to be a half a point bitterness and a full point sweetness. This is a strong, dark, sweet Italian vermouth, described as halfway between a traditional red (rosso) vermouth and Campari. It is said to be simultaneously among the bitterest and sweetest of vermouths, but I would emphasize the bitter part. It may be used in any drink calling for rosso vermouth

Other sweet vermouth

You may use any other sweet red Italian vermouth (*e.g.*, Cinzano 1757 or Cinzano Rosso) or a sweet red French vermouth (*e.g.*, Dolin Rouge or Noilly Prat Vermouth Rouge).
In drinks calling for sweet red vermouth, an interesting alternative is Cinzano Vermouth Bianco (a barely sweet, white vermouth). It will produce a cocktail with a lighter pink color and a softer taste.

DRY (WHITE) VERMOUTH

Dolin dry vermouth

This French vermouth is my hands-down favorite.

Other dry vermouth

Other options are Cinzano Extra Dry Vermouth from Italy (unavailable in Idaho) and Noilly Prat Extra Dry from France.

LIQUEURS, APÉRITIFS, AND DIGESTIFS

A liqueur is an alcoholic drink composed of spirits (often rectified spirit) and additional flavorings such as sugar, fruits, herbs, and spices. They are typically sweet, but some are bitter. A liqueur may be enjoyed by itself as an apéritif or digestif. Or it may be used as a component of a mixed drink.

The words apéritif and digestif are French. It Italy, they are called aperitivo and digestivo.

The apéritif is a category of typically low-ABV beverages defined by when they're consumed rather than how they're produced. The word is derived from the Latin verb "aperire," meaning "to open"—because they are enjoyed before the meal, often with appetizers. An aperitif can be a liqueur, fortified or aromatized wine (e.g., dry sherry or vermouth, respectively), or an aperitivo bitter (e.g., Aperol or Campari).

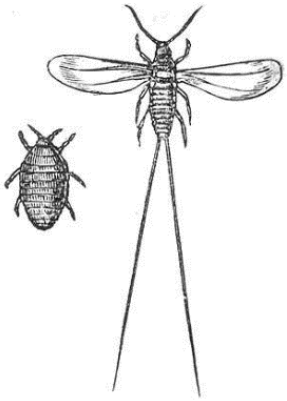
A digestif is typically a high-ABV beverage that is consumed after a meal, supposedly to aid digestion. The word "digestif" is French for "digestive." Digestifs are typically stronger than apéritifs and are meant to be sipped. They include brandy, amari, grappa, whiskeys, cognac, fortified wines like a sweet sherry, and sweet liqueurs like limoncello.

CAMPARI

Campari is dark red liqueur invented by Gaspare Campari in Milano in 1860. It contains 60 still secret herbs, spices, fruits, and barks. It originally derived its intense scarlet color from crushed insects known as cochineal, which contain the natural dye carmine. If you wish to gather some of these tasty insects, travel to South American and search for them on pads of prickly pear cacti.

Alas, in 2005, Campari switched to artificial dyes.

True fact: About the same time, the bug disappeared from Ben & Jerry's Cherry Garcia ice cream and Starbuck's Frappuccinos.



Female (left) & male (right) Cochineal beetle. They are the original source of Campari's crimson hue.

APEROL

Aperol is similar to Campari. Both are Italian bitters with vibrant color and complex sweet and bitter flavors. But Campari is more robust, while Aperol is lighter, sweeter, and more citrusy. Aperol has half the alcohol content of Campari. Campari is bright red; Aperol is orange. Aperol was created in 1919 by brothers Luigi and Silvio Barbieri in Padua, Italy.

LICOR 43

This is a Spanish liqueur made from citrus and fruit juices, flavored with vanilla and aromatic herbs and spices. It is difficult to find. If you can get your hands it, buy it. It is useful in many drinks, such as the Rockefeller cocktail in this book.

TUACA ORIGINALE ITALIANO

If you cannot get your hands on Licor 43, substitute Tuaca Originale Italiano.

PICON

Amer Picon is a bitter orange-flavored French aperitif. In recent years it has become next-to-impossible to find in the U.S. liquor stores. It is available online, for a price.

Amer Picon was invented by Gaétan Picon, a French scholar and who created the drink in 1837 while serving in the French Army in Algeria. It was popular among the officers, and thought to fight off malaria in North Africa owing to the quinine in its recipe.

Amer Picon is a traditional ingredient in the "Brooklyn" cocktail (see page 35).

More famously (at least in this part of the world), Amer Picon is the main ingredient in the American Basque cocktail "Picon Punch" popular in Basque establishments in Boise, Reno, and Winnemucca (which have large Basque populations). Because Amer Picon is no longer readily available, Basque bars today recreate the aperitif with a blend of Italian amari and other liqueurs—typically two parts Ramazzotti, two parts dry curaçao, and one part gentian liqueur. According to my brother-in-law, Don Zienty, the world record for consumption of Picon Punches was earned by a fellow who drank 18 of them, was happy for a while, but ended the night in the ER.

AMARO

The word amaro (amari is the plural) is Italian for "bitter." Amaro is a generic term for any of the many Italian herbal liqueurs of this type. They are typically drunk after dinner as a digestif, but are also the foundation for many cocktails.

Montenegro Amaro

Known as "liqueur of the virtues," this amaro was created in 1885 by distiller and herbalist, Stanislao Cobianchi who named it in honor of the second Queen of Italy, Princess Elena Petrović-Njegoš of Montenegro on the occasion of her marriage to the King of Italy, Victor Emmanuel III.

Amaro Averna

This amaro has an ancient history, back to Benedictine monks of the San Spirito Abbey in Caltanissetta, Sicily who invented this herbal elixir. In 1859, the monks passed along the recipe to a Sicilian businessman and benefactor of the abbey, Salvatore Averna, as a token of their appreciation. He appreciated it so much that he built its production into a family business. By 1912, Averna was the official supplier to King Victor Emmanuelle III.

Amaro Nonino Quintessentia

This digestif is made by the Nonino family in the Fruili region of northern Italy. It is grappa based and includes notes of botanicals, alpine herbs and orange peel. Nonino is a bit less sweet, less bitter, and lighter in texture than other amari. It is aged for five years in oak barrels.

China-China

This oddly named liqueur is the French counterpart to the better known bitter Italian liqueurs known as amari (plural of amaro). It is a blend of sweet and bitter orange peels macerated in beet neutral alcohol. Its color derives from the addition of caramel. It has been produced by Bigallet since 1875. Frank Caiafa, the author of The Waldorf Astoria Bar Book, suggests substituting Bigallet China-China Amer liqueur as a substitute for Picon in the Brooklyn cocktail. It may also be used for lighter cocktails. A Sparkling China-China consists of 1½ oz. China-China,

1 oz. sweet vermouth, and 3 oz. sparkling wine, served in a wine glass on ice, garnished with an orange slice.

BÉNÉDICTINE

Bénédictine D.O.M. is an herbal liqueur produced in France. It was developed in 1863 by French wine merchant Alexandre Le Grand. It is flavored with 27 flowers, berries, herbs, roots, and spices in a neutral spirit sweetened with honey. A less-sweet version, B&B (blending Bénédictine with brandy), was developed in the 1930s. For marketing purposes, Le Grand embellished a story of the liqueur having been developed by monks at the Benedictine Abbey of Fécamp in Normandy, and produced by them until the abbey's devastation during the French Revolution. To reinforce his myth, he placed the abbreviation "D.O.M." on the label, for "Deo Optimo Maximo" ("To God, most good, most great"), used in documents created by the Benedictine Order.

Bénédictine is used in many cocktails, such as the Singapore Sling, the Preakness Manhattan, the Vieux Carré, the Bobby Burns, and the Brass Rail. It also appears together with absinthe in De La Louisiane No. 4 and the Chrysanthemum.

DRAMBUIE

Bénédictine and Drambuie are both dark-colored, honey-sweetened herbal liqueurs often featured in high-end cocktails. However, Drambuie is quite different in taste, dominated by a scotch and honey foundation, with notes of grass, licorice, and orange peel.

CHARTREUSE (GREEN AND YELLOW)

Chartreuse is a French herbal liqueur available in green and yellow versions. Yellow Chartreuse is sweeter than Green Chartreuse. Yellow Chartreuse is closer to Bénédictine. Yellow Chartreuse is noted with flavors of honey, saffron, and anise spice, whereas Green Chartreuse shows more prominent flavors of lime, citrus spice, and fresh cut herbs.
Unlike Bénédictine, Chartreuse really is made by monks. It was named after the Carthusian monks' Grande Chartreuse monastery, located in the Chartreuse Mountains north of Grenoble. It has been made since 1737 according to the instructions set out in a manuscript given to them by François Annibal d'Estrées in 1605. In 1793, the monks were expelled during the dechristianization of France during the French Revolution. Manufacture of the liqueur ceased. The monk fleeing with the original recipe was arrested and sent to prison in Bordeaux, but he was not searched and managed to pass the manuscript to one of his friends, a monk named Dom Basile Nantas. Alas, that monk sold the manuscript to a pharmacist (and former brother monk) in Grenoble, Monsieur Liotard. In 1810, Liotard was compelled to turn over the recipe to Napoleon who ordered that all secret recipes of medicine be sent to the Ministry of Interior for review. Thankfully, the recipe was returned to Liotard. After Napoleon met his Waterloo, the monks were allowed to return to France. At the death of the pharmacist Liotard, his heirs returned the manuscript to the monks who resumed production of Chartreuse. Once again, in 1903 the French government expelled the Monks from their home in the mountains. This time they took their recipes with them to Tarragona, Spain, where Chartreuse was produced until after World War II. They were allowed to return to France and have been producing it in Voiron ever since. The demand for Chartreuse exceeds the supply, making it difficult to find and quite expensive. An article appearing in the Wall Street Journal on April 7, 2023 explained that the monks have determined to not to expand production but instead to spend more time praying.

GÉNÉPY LE CHAMOIS

If you can't get your hands on Chartreuse (and no one can, unless you bring it home from Europe), you might be lucky enough to find a rare bottle of Génépy le Chamois. This legendary, intensely herbal liqueur from the French alps has been made by Dolin (the vermouth maker) since 1821. It remains the darling of French ski resorts, traditionally served after fondue with chocolate.

Its flavor profile has been described as lying between absinthe and Chartreuse. I find it very drinkable and far closer to Chartreuse.

CHERRY LIQUEURS AND SPIRITS

Luxardo Originale Liqueur

This clear, colorless cherry liqueur is named after the company's founder, Girolamo Luxardo, who began making this liqueur in 1821. It is still owned by the same family. They also make Luxardo Maraschino cherries, as well as a dozen other liqueurs and bitters. This liqueur is used in the following drinks: The Brooklyn, The Last Word, and the Martinez Cocktail (the original martini).

Heering Cherry Liqueur

This cherry-colored liqueur, commonly referred to as Cherry Heering, was invented by a Danish merchant named Peter Frederik Suhm Heering in 1818. It an ingredient in the Singapore Sling and Judge Carey's version of Fish House Punch.

Kirsch

Unlike Kirsch is a generic term, not a brand. It is a clear, colorless brandy, made from double distillation of morello cherries (a type of sour cherry). It is not classified as a liqueur, because it is not sweetened. The cherries are fermented completely, including the stones. It originated in Germany, where it is known as Kirschwasser (cherry water). In Switzerland, France, and the U.S., it is known and marketed as Kirsch. It can be served neat as an aperitif (or after dinner in Germany). It occasionally appears as an ingredient in cocktails (though none in this cookbook). But it is best known as an ingredient in Swiss Fondue, German Black Forest cake, cherries jubilee, and chocolates.

ABSINTHE AND HERBSAINT

Absinthe

Absinthe is most notable ingredient in a Sazerac, a New Orleans classic. It also appears in the lesser known but wonderful New York drink, the Quill. Absinthe is a strong spirt—known as an overproof liquor—whose flavors derive from the flowers and leaves of wormwood (which the French call absinthe) accented by green anise and other herbs. Technically not a liqueur, because it is unsweetened. It is traditionally green, but may also be colorless. It is known historically as *la fée verte* (the green fairy). The elixir was invented in Switzerland as a general cure-all by Pierre Ordinaire, a French physician, in 1792, according to *Cocktail: The Drinks Bible for the 21st Century* by Paul Harrington and Laura Moorhead. It gained popularity among Parisian artists and writers (bohemians) in the late 1800s and early 1900s. It was banned in the U.S. (and elsewhere) from 1912 to 2007 because it was thought to make people crazy. It was later learned that people are already crazy.

Albert Maigan's Green Muse (1895): A poet succumbs to the Green Fairy.

Herbsaint

During the century of abstinence from absinthe, anise-flavored liqueurs (anisettes) were substituted, notably, Herbsaint, Pernod, or Pastis. The former was created in 1934, soon after the end of Prohibition. New Orleans pharmacist J.M. Legendre concocted an anise-flavored wormwood-free absinthe substitute, which he marketed as Legendre Herbsaint (after the federal government forced him to stop calling it absinthe). This potent spirt remains popular, and many New Orleanians (including my brother, the former Dean of Tulane Law school) stick with it today over absinthe.

In 1949, the Sazerac company acquired the Herbsaint company and rejiggered it to a lower, mere 90-proof product with a heavier anise flavor. The Sazerac Company also owns and distributes Peychaud's bitters, Sazerac Rye, and Sazerac de Forge cognac, among many others.

Herbsaint and the other absinthe substitutes are liqueurs. Absinthe is not a liqueur, because it has no sugar.

COCKTAILS

THE MARTINI

The martini has been with us since the 1800s. Back then, way more vermouth was involved. Sweeteners and bitters were also standard. The olive did not emerge as an alternative to the lemon twist until recent decades. Over the course of a century, the drink trended dryer and dryer, until vermouth became a joke rather than an ingredient. Thankfully, vermouth has made a comeback. Originally, it was sweet Italian vermouth. When dry French vermouth arrived around the turn of the last century, people called that a "dry martini"—referring to the type of vermouth. When people order a dry martini today, they refer to the quantity of dry vermouth.

In *The Hour*, Bernard DeVoto described the magic that occurs each evening at 6:00 pm when the martini is served: "This is the violet hour, the hour of hush and wonder, when the affections glow and valor is reborn, when the shadows deepen along the edge of the forest and we believe that, if we watch carefully, at any moment we may see the unicorn."

My version (halfway between Stork Club and Montgomery) (gin/vermouth = 8:1)

- 2 ⅔ oz. gin (Tanqueray No. Ten)
- ⅓ oz. dry vermouth
- 3 dashes of orange bitters (Warn Reserve brand, or nothing)

Garnish with your choice of:

- olives
- an expressed lemon peel
- cocktail onions (for a "Gibson martini"—which requires skipping the bitters)

Directions

Fill a cocktail mixing glass or shaker with ice.
Add the gin, vermouth, and orange bitters.
Stir lovingly for 60 seconds (shake briskly only for James Bond).
Strain into a martini glass. Garnish as desired.

H.L. Mencken called the martini "the only American invention as perfect as the sonnet."

Bitters

In the olden days, bitters were a standard component of the martini. They disappeared from the drink beginning in the 1940s. Today, bitters are making a comeback, notably orange bitters. I recommend Warn Reserve brand (made in Boise), which is complex and, well, bitter. Angostura also makes orange bitters, but I think it is too sweet for a martini.

Dilution:

Mixing with ice will dilute the drink, which is part of a well-made martini. Putting your gin in the freezer is popular, but defeats the goal because it inhibits the dilution. If you use gin from the freezer, stir or shake longer to compensate.

Ten-Minute Martini

Ordinarily, a stirred or shaken cocktail must be poured promptly. Chandler's famous Ten-Minute Martini defies this rule. Discovered by accident when a customer ordered a martini and then dashed out saying he'd be right back, the Ten-Minute Martini calls for stashing the filled mixing glass in ice for ten minutes before stirring and serving. When retrieved, a thick layer of ice will adhere to the exterior of the mixing glass. One would think that the ice inside the mixing glass would melt too much. Chandler's bartender, Pat Carden, has a theory (involving Archimedes, Sir Isaac Newton, and descending molecules of liquid that gently stir the martini) for why this doesn't happen. I don't believe any of it. But who cares? The result is one fine and very soft martini. Bartender Pat has five versions of his Ten-Minute Martini on the current menu. His most classic version is *The 33' Plymouth*, made with Plymouth gin, Dolin dry vermouth, Spanish olives, and a lemon twist. *The Vesper Reconsidered* combines Plymouth gin, Koenig vodka, Lillet Blanc vermouth, orange bitters, and a twist of lemon.[1] His *Back to Square One* has neither gin nor vodka. It is made with Square One Botanical (an organic rye spirit infused with botanicals, made at a female-owned distillery in Charlottesville, Virginia), Dolin dry vermouth, and a twist of lemon. He also has a couple of vodka versions. Each may be had for $14 (as of 2025).

History

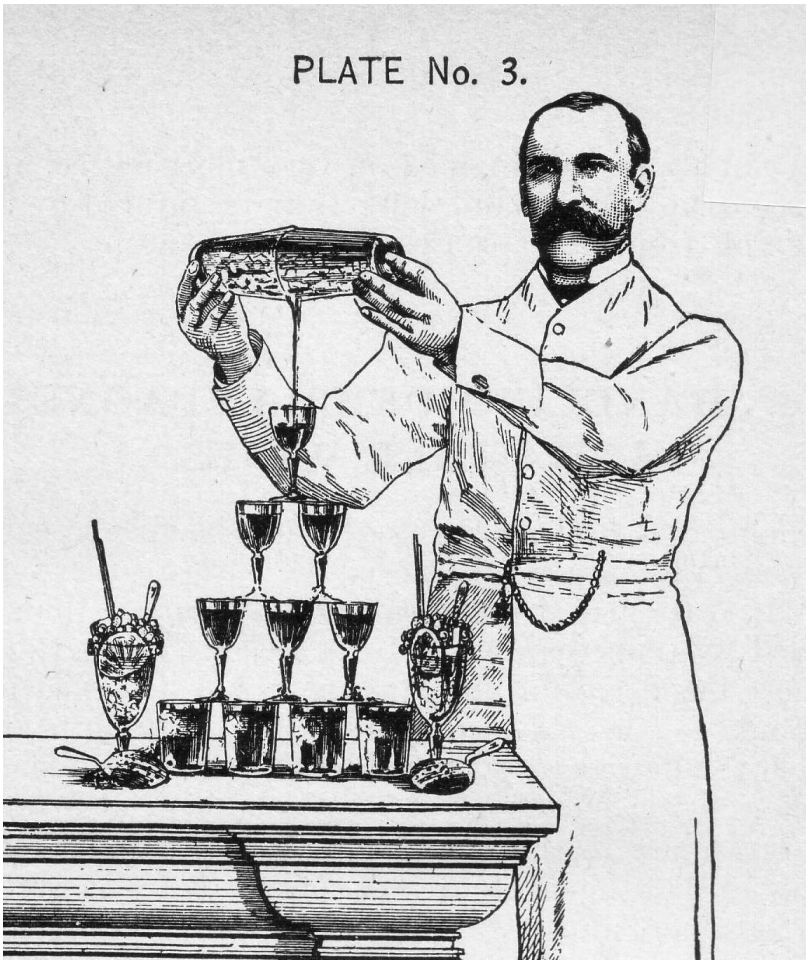
San Franciscans say the martini originated in the 1860s as a drink then known as the Martinez. The Occidental Hotel in San Francisco served it to guests before they boarded the evening ferry to Martinez, California. The City of Martinez disputes this, and has installed a brass plaque commemorating the invention of the Martinez cocktail in its fair city. They insist the drink was concocted in 1874 by a bartender in Martinez in exchange for a bag of gold nuggets thrust upon him by a newly rich miner who demanded "something different." Jerry Thomas's "*Bar-Tender's Guide, How to Mix All Kinds of Plain and Fancy Drinks*" (published in 1887) contains a recipe for the Martinez cocktail, whose name lends credence to the theory that the drink relates in some way to the City of Martinez. But it fails to resolve the dispute between the cities San Francisco and of Martinez.

How the name "Martinez" transmuted to "martini" is perhaps explained by the drink's association with the Martini brand of sweet Italian vermouth used in early versions of the cocktail. The company dates to 1847. When Alessandro Martini became its director in 1862, his name was added to the company name, now known as Martini & Rossi. These days, the company makes both sweet and dry versions.

Jerry Thomas's arch-rival was Harry Johnson, another celebrity bartender. Johnson was a Prussian sailor who left ship in San Francisco in 1861 to recover from injuries sustained at sea. He got a job as a kitchen-boy and eventually worked his way up to manager of San Francisco's Union Hotel. Eventually, he owned famous bars across the United States. Johnson's book ("*New and Improved Bartender's Manual or How To Mix Drinks in the Present Style*") was first published in 1882 (though he claims an earlier date pre-dating Thomas's guide). The 1888 version of Johnson's Manual contained a recipe for the "Martini Cocktail." It contained equal parts of Old

[1] I learned on my birthday dinner in 2025 that Pat Carden is no longer with Chandlers. The new bartender has switched to Tanqueray No. Ten gin and Stolichnaya vodka.

Tom gin and sweet Italian vermouth, plus dashes of gum syrup, bitters, and Curaçao, garnished with a lemon peel.



Harry Johnson pictured in his book "New and Improved Bartenders' Guide."

Johnson's "50-50" version of the Martini was revived in 2005 and given the tongue-in-cheek name "Fitty-Fitty" by the celebrated bartender Audrey Saunders, owner of New York's Pegu Club. (The Pegu Club was once the most influential pioneer of the craft cocktail movement, but it closed in 2020 after a 15-year run.) Unlike Johnson's 1888 recipe, the modern version of the "50-50" relies on dry vermouth and orange bitters.

Shaken not stirred

Opinions differ as to whether shaking or stirring results in less "bruising" of the gin. James Bond and Stanley Tucci, for instance, have strongly opposing viewpoints. The British tend to stir, as do high-end bartenders in the U.S. Stirring is said to cause less damage to the "top notes" (the perfumes in the spectrum of flavors in the gin). Stirring takes at least twice as long to achieve the same effect.

The dirty martini

The dirty martini includes a wee bit of olive "juice" (the brine in the jar). A wee bit is normally is ¼ ounce or less (or ½ ounce if you are incorrigibly filthy). It dates to 1901 when a NYC bartender named John O'Conner experimented with muddling an olive and settled on a splash of olive brine. Its many followers over the years include F.D.R. who served it in the White House, whether his guests wanted it or not. It has an equal number of detractors.

The perfect martini

In recent years, those with given to Truth and Reconciliation have declared the "Perfect Martini" to be one made with equal parts of sweet and dry vermouth. Typically, ½ oz. dry vermouth, ½ oz. sweet vermouth, and 2 oz. gin.

The vodka martini

The experts say you may shake your vodka martini all you like: Unlike gin, vodka has no top notes to worry about damaging.

The following versions chart the history of the Martini.

1887 - "Martinez Cocktail" (Jerry Thomas's Bar-Tender's Guide) (gin/vermouth = 1:2)

- 1 oz. Old Tom gin (a slightly sweeter version of gin that is experiencing a resurgence today)
- 2 oz. sweet red Italian vermouth
- 1 dash of Boker's Bitters
- 3 dashes of Luxardo Maraschino Originale Liqueur (created in 1821 & still available!)
- 2 dashes of gum syrup (a sugar solution similar to molasses)

Garnish with:

- a lemon slice

1888 – The original "Martini Cocktail" (Harry Johnson's Bartenders' Manual) (gin/vermouth = 1:1)

- 1.5 oz. Old Tom gin
- 1.5 oz. sweet Italian vermouth
- 3 dashes of Boker's Bitters
- 1 dash of Curaçao
- 3 dashes of gum syrup

Garnish with:

- an expressed lemon peel

1895 - Gilded Age version (gin/vermouth = 2:1)

- 2 oz. gin
- 1 oz. dry vermouth
- hint of orange bitters

Garnish with:

- an expressed lemon peel

1930s - Stork Club during the Great Depression (gin/vermouth = 5:1)

- 2 ½ oz. gin
- ½ oz. dry vermouth
- hint of orange bitters

Garnish with:

- an expressed lemon peel

1940s - "The Montgomery" (gin/vermouth = 15:1)

Named after Field Marshall Bernard Montgomery who, it is said, liked his gin to outnumber vermouth in the same ratio as he like to outnumber his opponents in battle. In chapter 4 of *Across the River and Into the Trees*, Hemingway's character, Colonel Cantwell, ordered Montgomerys at Harry's Bar in Venice.

- 2.5 oz. gin
- 1 tsp. (0.17 oz.)

Garnish with:

- an expressed lemon peel

1951 - "The Hour: A Cocktail Manifesto" (gin/vermouth = 3.7:1)

In 1951, Bernard DeVoto (an American historian who edited the journals of Lewis and Clark and the papers of Mark Twain) published his splendidly stern manifesto on the martini. His recipe demands a perplexingly and hilariously precise ratio (resulting in a rather huge serving). DeVoto had no use for bitters: "Orange bitters make a good astringent for the face. Never put them in anything that is to be drunk." Daniel Handler (alias Lemony Snicket) wrote the introduction to the 2010 edition!

- 3.7 oz. gin
- 1 oz. dry vermouth
- "500 pounds of ice"

Garnish with:

- an expressed lemon peel

1980s - Gray Flannel Suit version (nothing but gin)

This all-gin martini is the same as the so-called Churchill martini. "Glance briefly at a vermouth bottle across the room while pouring the gin freely." But the Churchill martini is apocryphal. Churchill did not drink martinis, except when visiting F.D.R. at the White House, where he is said to have discretely poured into flowerpots the vermouth and olive brine laced cocktails so admired by the President. Churchill preferred brandy or watered down scotch.

- 3 oz. gin

Garnish with:

- olives

2005 – The Pegu Club's "Fitty-Fitty" (a play on 50-50) (gin/vermouth = 1:1)

This is an updated throw-back to the "50-50" version from Harry Johnson's 1888 Bartenders' Manual. It was created by renowned bartender Audrey Saunders of New York's most famous craft cocktail bar, the Pegu Club (which closed in 2020).

- 1 ½ oz. dry vermouth (Noilly Prat Extra Dry or Dolin)
- 1 ½ oz. gin (Tanqueray or Plymouth)
- 2 dashes of orange bitters (a mix of Regan's and Fee Brothers)

Garnish with:

- a twist of lemon

2020 - Stanley Tucci's version (only a swirl of vermouth)

This version is from a 2020 YouTube video. Who doesn't just love Stanley Tucci? My brain still thinks he's married to Julia Child (ever since watching *Julie & Julia* in 2009).

- ½ oz. dry vermouth (poured over the ice, then strained out)
- 3 oz. gin

Garnish with:

- a twist of lemon peel dragged over the rim of the glass

CAMPARI COCKTAILS

Campari and soda

This was the most popular drink served by Gaspare Campari.

- 1 ½ oz. Campari
- 3 oz. soda water

Garnish with:

- a lemon or orange slice.

Serve on the rocks in an old fashioned glass. Hold an orange wedge over the glass, rind side down. Squeeze it so its juice runs over the rind and white connective tissue, picking up those bitter flavors and melding with the bitter Campari. Drop the smiling orange into the drink.

Americano

- 1 ½ oz. Campari
- 1 ½ oz. Punt e Mes
  or sweet red Italian vermouth (*e.g.*, Cinzano 1757 or Cinzano Rosso)
  or sweet red French vermouth (*e.g.*, Dolin Rouge or Noilly Prat Vermouth Rouge)
- 3 oz. soda water.

Garnish with:

- an orange twist.

Serve on the rocks in an old fashioned glass. Garnish with an orange wedge.
Like the simpler Campari and soda, this drink was created by Gaspare Campari and served at his bar in Milano. The drink was then known as the "Milano-Torino." The Campari came from Milano; the vermouth came from Torino. It was re-named "Americano" in the 1930s as an homage to the first Italian boxer to win the world heavyweight championship in the United States. Many years ago I had my first Americano at Harry's Bar in Venezia (frequented by Ernest Hemingway, Charlie Chaplin, James Stewart, and Orson Welles, though none stopped by on my visit). The Americano was the first drink ordered by James Bond in Ian Fleming's book, Casino Royale. Bond always stipulated Perrier instead of soda water.

Spritz Veneziano

The Spritz Veneziano is also known as "Negroni Sbagliato"—literally meaning "Negroni made the wrong way."

- 2 oz. Prosecco (Italian champagne)
- 1 ½ oz. Campari (or substitute lower alcohol content Aperol)
- A splash of soda water

Serve over ice in an old fashioned glass or wine glass. Garnish with:

- an orange wedge.

This drink traces its origin to Habsburg rule of northern Italy in the 1800s. The Austrians took to the local Italian wines, but found them stronger than they were used to. So they asked the bartenders to water them down a bit (spritzen, in German). Over years, things evolved to the drink known today as Spritz Veneziano.

Negroni

Pronunciation: "neh GROW ee" (emphasis on GROW, with a light "ee" – as in knee -- at the end).

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 1 ¼ oz. gin
- 1 oz. Campari
- ¾ oz. sweet red vermouth (Punt e Mes, Cocchi Storico Vermouth di Torino, or Carpano Antica Formula) or try Cinzano Vermouth Bianco (a barely sweet, white vermouth).

Stir for 60 seconds to chill and dilute.

Strain into a chilled Old Fashioned glass and serve on the rocks (ideally with a single, craft ice cube).

Garnish with your choice of:

- an orange wedge (by tradition)
- an expressed orange peel
- a Luxardo maraschino cherry

Traditionally, this drink calls for equal parts of gin, Campari, and vermouth, but recipes vary. This gin-forward version is my favorite.

The third ingredient is red vermouth. I prefer Punt e Mes. You may use any other sweet red Italian vermouth (*e.g.*, Cinzano 1757 or Cinzano Rosso) or a sweet red French vermouth (*e.g.*, Dolin Rouge or Noilly Prat Vermouth Rouge). An interesting alternative is Cinzano Vermouth Bianco (a barely sweet, white vermouth) is a nice alternative to the more traditional red vermouth. It will produce a cocktail with a lighter pink color and a softer taste.

While filming *Black Magic* in Rome in 1947, Orson Welles offered this assessment of a Negroni: "The bitters are excellent for your liver; the gin is bad for you. They balance each other." Of course, there are no bitters in a Negroni. Mr. Welles was referring to the taste of Campari.

History

According to tradition, the first Negroni was mixed in 1919 at Caffè Casoni in Firenze. (The café operates today as Giacosa Café.) The Negroni family is a famous family from Genoa, which sent ships to the Battle of Lepanto in 1571. See Meyer Christmas letter of 2021. One of its members, Count Camillo Negroni, who was born near Florence, fled to Ellis Island to escape financial distress, won a fortune gambling in America, and returned to Florence in 1912. There he became a regular customer at Caffè Casoni. Growing tired of his regular drink, the Americano, he asked the bartender, Fosco Scarselli, to kick it up a notch. The bartender substituted gin for the soda water and added an orange slice to distinguish it from the Americanos. It is still served with an orange slice 100 years later.

As so often is the case with cocktails, the origin of the drink is disputed. There is a French alternative, based on another member of the Negroni family. The French insist that the real inventor is General Pascal Olivier de Negroni aka Comte de Negroni (1829-1913). A Corsican by birth, Pascal was a cavalry officer in the French army. He served as a prisoner of war in the Franco-Prussian war and was later promoted to brigadier general and Commander of the Legion of Honor. In 1865 (shortly after the invention of Campari in 1860) he was posted as base commander to Saint Louis, Senegal. At that time he wrote a letter (preserved by a family member) commenting on his invention of the drink bearing his name at the Lunéville officers' club. There are accounts from pharmacists and barmaids in Senegal describing a French Army captain who "spread the gospel of the Negroni throughout Dhakar."

The Quill

The Quill (a writer's drink) is simply a Negroni with an added absinthe rinse.

Directions

Rinse a chilled Old Fashioned glass with:

- ¼ oz. absinthe

Pour out most of the remaining absinthe.
Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 1 ¼ oz. gin
- 1 oz. Campari
- ¾ oz. sweet red vermouth (Punt e Mes, Cocchi Storico Vermouth di Torino, or Carpano Antica Formula)

Stir for 60 seconds to chill and dilute.
Pour into the Old Fashioned glass with a single, craft ice cube.
Garnish with your choice of:

- an expressed orange peel (by tradition)
- an orange slice (like a Negroni)
- a Luxardo maraschino cherry

Traditionally, this drink (and the Negroni) calls for equal parts of gin, Campari, and vermouth, but recipes vary. This gin-forward version is my favorite.

History

The cocktail is credited to Frank C. Payne of New York who formed a union of theatrical agents in the 1920s. The union's magazine was named *The Quill*, after which Payne named the drink. Absinthe was banned during this period, but, then again, so was all alcohol.
A recipe for the drink appears in the 1996 updated version of *Harry's ABC of Mixing Cocktails*, but does not appear in earlier editions.

Boulevardier

There are two correct pronunciations. Most commonly it is pronounced like a big street: "BOULEVARD-ee-aay." Occasionally it is pronounced "Boo-lay-var-DEAR."

The Boulevardier is essentially a Negroni with whiskey is substituted for the gin.

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 1 ¼ oz. rye whiskey or bourbon
- 1 oz. Campari
- ¾ oz. sweet red vermouth (Cocchi Storico Vermouth di Torino, Carpano Antica Formula, or Punt e Mes) or Cinzano Vermouth Bianco

Stir for 60 seconds to chill and dilute. May be served "up" or on the rocks.

Garnish with your choice of:

- an expressed orange peel
- an expressed lemon peel
- a Luxardo maraschino cherry

The traditional ratio is 1-1-1 (same as for a Negroni), but the modern trend is to increase the role of the whiskey—ranging from 1 ¼ oz. to 2 oz. I find the heavier dose of whiskey produces a more balanced drink.

As in a Negroni, the third ingredient is sweet red vermouth. Of the reds, I prefer Cocchi Storico Vermouth di Torino, Punt e Mes, or Carpano Antica Formula. You may use any other sweet red Italian vermouth (*e.g.*, Cinzano 1757 or Cinzano Rosso) or a sweet red French vermouth (*e.g.*, Dolin Rouge or Noilly Prat Vermouth Rouge). Another great but non-traditional option is Cinzano Vermouth Bianco. This is a very interesting, barely sweet white vermouth.

The Boulevardier will remind you a bit of an Old Fashioned or a Manhattan, but is more complex. The Boulevardier is essentially a Manhattan with Campari instead of the bitters. Likewise, the sweetness of the Campari picks up on the simple syrup in an Old Fashioned. Critic Paul Clark offered this praise: "The bittersweet interplay between Campari and vermouth remains, but the whiskey is rich and intriguing. There's a small difference in preparation, but the result is absolutely stunning."

History

The word Boulevardier roughly translates to a man-about-town. In particular, it refers to a wealthy and fashionable socialite who is frequenter of the Parisian boulevards. The Boulevardier was concocted by Erskine Gwynne, an American expatriate and nephew of Alfred Vanderbilt, who founded a literary and humor magazine of the same name (*Boulevardier*) in Paris in the 1920s. He modified the Negroni by swapping the gin for rye. The drink first appeared in print in 1927 in Harry McElhone's *Barflies and Cocktails.*

MANHATTAN & RELATED COCKTAILS

Manhattan

Directions
Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 2 oz. rye whiskey
- 1 oz. sweet red vermouth (Cocchi Storico Vermouth di Torino or Carpano Antica Formula)
- 2 dashes Angostura or Peychaud's aromatic bitters

Stir for 60 seconds to chill and dilute.
Strain and serve "up" into a chilled martini or coupe glass.
Garnish with your choice of:

- a Luxardo maraschino cherry
- an expressed lemon peel

Stir don't shake
"Some prefer to shake their Manhattans. There's nothing wrong with that, really—at least nor more than putting ketchup on a hot dog is wrong. If you like your Manhattan cloudy and topped with an algae-like foam, shake away. It won't taste any worse, anyway, although it'll feel thinner on the tongue." Esquire's Drink Like A Man (2016). *Mr. Boston Deluxe Official Bartender's Guide* agrees: Must be stirred.

Bitters
"And don't forget the bitters. They tie the other ingredients together and are no more optional than mortar is to laying bricks." Esquire's *Drink Like A Man* (2016).
In contradistinction, *Mr. Boston Deluxe Official Bartender's Guide* doesn't call for any bitters!

Vermouth
The second ingredient is sweet red vermouth, either Italian ("rosso") (e.g., Cocchi Storico Vermouth di Torino, Carpano Antica Formula, Punt e Mes, Cinzano 1757, or Cinzano Rosso) or French ("rouge") (e.g., Dolin Rouge or Noilly Prat Vermouth Rouge,).

Variations
The standard Manhattan is made with two parts rye to one part sweet vermouth, plus bitters.
The "Dry Manhattan" is made with dry vermouth rather than sweet.
The "Rob Roy" is a Manhattan made with Scotch instead of rye whiskey.
The "Perfect Manhattan" is made with equal parts of rye and sweet vermouth, plus bitters. This is the version that is said to have been served at the old Manhattan Club.

History
The Manhattan cocktail is said to have been invented in the late 1870s by Dr. Iain Marshall where it was served at a banquet at the Manhattan Club in New York City hosted by Lady Randolph Churchill (mother of Winston) in honor of presidential candidate Samuel J. Tilden. Those who attended the successful banquet began ordering it. referring to it by the name of the club where it originated. Although the story is disputed, the drink certainly dates to this era. It appears in the 1882 edition of the Oxford English Dictionary, and the drink was included in two bartenders guides published in 1884. The Manhattan Club was social club established in 1865 as the Democratic alternative to the Republican-dominated Union Club. It dissolved in 1979. It is not connected to The Manhattan Club timeshare located on 56th Street near Central Park, which we often stay in.

Black Manhattan (aka Monte Manhattan)

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 2 oz. rye whiskey
- ¾ oz. amaro (Averna or Montenegro)
- 2 dashes orange bitters (I prefer Warn Reserve)
- 1 dash Angostura aromatic bitters

Stir for 60 seconds to chill and dilute.
Strain and serve “up” into a chilled martini or coupe glass.
Garnish with:

- a Luxardo maraschino cherry

Notes

The Black Manhattan and Monte Manhattan are recent developments—dating to the early 2000s. They are wonderful riffs on the Manhattan, substituting amaro for the vermouth. They are basically the same thing, with an argument over which amaro is better.

Color

The name comes from the dark coloration of the Averna. Montenegro is not so dark (notwithstanding being named “Black Mountain”).

Full Monte

Quantities of each ingredient vary. You may dial the amaro back to ½ oz. or go all in with the jestfully named Full Monte (1 oz. rye to 2 oz. amaro).

History

The Black Manhattan was created in 2007 at Bourbon and Branch in San Francisco. It employs Averna amaro.
The Monte Manhattan (and Full Monte) appear on various websites. This appears to be an argument over whether this drink should employ Averna or Montenegro amaro. Both amaros are exceptional.

Vieux Carré

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- ¾ oz. rye whiskey
- ¾ oz. cognac
- ¾ oz. sweet red vermouth (Cocchi Storico Vermouth di Torino, Carpano Antica Formula, or Punt e Mes)
- ⅓ oz. (two teaspoons) Bénédictine D.O.M. liqueur
- 2 dashes Peychaud's bitters
- 1 dash Angostura aromatic bitters

Stir for 60 seconds to chill and dilute.

Strain into a chilled Old Fashioned glass and serve on the rocks. May also be served "up."

Garnish with one or both:

- an expressed lemon peel
- a Luxardo maraschino cherry

History

The cocktail is similar to a Manhattan, but is more complex given the addition of cognac, Bénédictine, and more bitters. It was created in the 1930s by Walter Bergeron, a bartender at New Orleans's legendary Carousel Bar (then known as the Swan Room) inside the Hotel Monteleone. He named it after the city's French Quarter where the hotel is located. Vieux Carré is French for "old square." It is pronounced in the Cajun and Creole style "vyur kaa ray." The recipe was first printed in the 1937 edition of *Famous New Orleans Drinks and How to Mix 'Em.* The cocktail fell out of fashion for a few decades, but is now enjoying a resurgence.

Bitters

This drink is traditionally made with both Peychaud's bitters and Angostura aromatic bitters. Some call for using Dale DeGroff's instead. Critics of that substitution say "don't gild the lily."

Notes

The Vieux Carré is very similar to the Preakness, which is made with bourbon or rye and sometimes a bit of cognac.

Preakness Manhattan (aka Monte Carlo)

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 2 oz. bourbon or rye whiskey
- ¼ oz. (1 teaspoon) Bénédictine D.O.M. liqueur
- ½ oz. sweet red vermouth (Cocchi Storico Vermouth di Torino or Carpano Antica Formula)
- 3 dashes Angostura aromatic bitters

Stir for 60 seconds to chill and dilute.
Strain and serve “up” into a chilled coupe or martini glass.
Garnish with:

- an expressed lemon peel

Notes

This drink is described as a sweeter version of the classic Manhattan.
Named after the Preakness Stakes horse race in Kentucky, it originated in a competition for the official cocktail of the Preakness Ball, which was held (for some reason) in Baltimore, Maryland in 1936. A bartender (George Backert) from Baltimore’s Emerson Hotel won with this tweak on the Manhattan. He basically just added a teaspoon of Bénédictine. Some versions of this recipe call for a bit of cognac. It is generally served with a lemon peel garnish, rather than the maraschino cherry used in a Manhattan.
An identical drink, named the Monte Carlo, is found in 1948 book by David Embury, *The Fine Art of Mixing Drinks*.
The Preakness is very similar to the Vieux Carré, which is made with a 50/50 split of rye and cognac.

Rockefeller Cocktail

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 1 oz. bourbon
- ¾ oz. Punt e Mes (red vermouth)
- ¾ oz. Licor 43 (or substitute Tuaca Originale Italiano)
- a tiny splash of Runamok cinnamon + maple infused maple syrup from Vermont (or just a dash of vanilla)
- 3 dashes orange bitters

Stir for 60 seconds to chill and dilute.
Strain into a martini or coupe glass.
Garnish with:

- a Luxardo maraschino cherry

Origin

This cocktail appears on the menu at Alavita, an Italian restaurant in Boise (which uses Bulleit bourbon, Punt e Mes, and Licor 43). Here are the exact words from Alavita's cocktail menu: "Rockefeller — Bulleit bourbon, house-spiced cinnamon-vanilla syrup, Punt e Mes sweet vermouth, Licor 43, aromatic bitters & The Original Luxardo maraschino cherry. Coupe."
We first tried this marvelous drink not at Alavita, but when John and Shannon Marshall served it to us at a dinner party on 11/6/2022. They use a single malt scotch instead of bourbon (which was the original version served at Alavita).
Internet research discloses a number of drinks called the Rockefeller Cocktail. None bear the slightest resemblance to this drink.

Mexican Manhattan

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 2 oz. El Mayor Reposado Tequila
- 1 oz. sweet red vermouth (Cocchi Storico Vermouth di Torino or Carpano Antica Formula)
- 3 dashes Bitterman's Xocolatl Mole bitters

Stir for 60 seconds to chill and dilute.
Strain into an old fashioned glass with a single, craft ice cube.
(Could also be served "up" in a chilled coupe or martini glass.)
Garnish with:

- a Luxardo maraschino cherry

Notes *on mole bitters*

Bitterman's Xocolatl Mole bitters is an original concoction of cacao, cinnamon, and other spices that is inspired by the classic mole sauces of Mexico.
Xocolatl is a frothy, spicy, and bitter drink made from ground cacao beans, water, and spices that originated with the Aztecs and Mayans. The word "xocolatl" comes from the Nahuatl language, where "xocol" means bitter and "atl" means water.
The word "mole" comes from the Nahuatl word molli, which means sauce or concoction. By the way, there is no accent mark in the Mexican word "mole." The accented form "molé," occasionally seen in English, is an error of hypercorrection. Mole is pronounced with the accent on the first syllable (MOH-lay), where it would normally be in Spanish. So no accent mark is needed. Adding an accent would make molé rhyme with the cheer, Olé! The incorrect use of molé is probably employed to emphasize that the final "e" is pronounced at all, so as to differentiate the sauce from the well-known burrowing mammal, the mole.
Substituting mole bitters for traditional bitters will make your Old-Fashioneds and other cocktails touch sweeter with a hint of Mexican chocolate. They may also be added to dark rum or aged tequila.
Bitterman's Xocolatl Mole bitters may be purchased through Amazon.

Source

The Mexican Manhattan is one of many excellent tequila cocktails created by the skilled bartender at Barrio Taqueria in Bown Crossing (Boise). I hesitated to try something that messes with a classic. But I tried this one and found it to be a keeper! And, after all, Barrio is not the first to mess with this classic (see, e.g., Preakness Manhattan and Black Manhattan).
Barrio's version calls for 1½ oz. tequila. I upped it to 2 oz. to match my version of the quantities in a standard Manhattan. Barrio uses El Mayor Reposado Tequila, Carpano Antica Formula, and Bitterman's Xocolatl Mole bitters, which may be purchased through Amazon.
Barrio garnishes a cherry on a stem (which is nice); I substituted Luxardo because that's what's in my house.

Rob Roy

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 2 oz. blended scotch (or a single malt if not too heavily peated, which may overpower the vermouth)
- 1 oz. sweet red vermouth (Cocchi Storico Vermouth di Torino or Carpano Antica Formula)
- 2 dashes Angostura aromatic bitters
- 1 dash orange bitters

Stir for 60 seconds to chill and dilute.
Strain and serve “up” into a chilled martini or coupe glass.
Garnish with:

- a Luxardo maraschino cherry

History

The Rob Roy cocktail is basically a Manhattan made with Scotch instead of rye or bourbon. While the Manhattan dates to the 1870s, the Rob Roy appeared more than a decade later, likely around 1894 at the Waldorf Astoria’s original location on Fifth Avenue. According to Frank Caiafa, NYC bartender and author of *The Waldorf Astoria Bar Book*,” the drink was inspired by an operetta named “Rob Roy,” which was performed at the nearby Herald Square Theatre. Created by the composer Reginald De Koven and lyricist Harry B. Smith, the operetta was loosely based on a Scottish folk hero who was a Robin Hood-like figure named Robert Roy MacGregor.

The ratio of components varies, with many older recipes calling for equal parts scotch and vermouth and many newer recipes opting for a two-to-one build. Some recipes use just ¾ oz. of vermouth.

Perfect Rob Roy

A “Perfect Rob Roy” calls for equal parts sweet and dry vermouth.

Bobby Burns

To make a “Bobby Burns,” follow the directions for a Rob Roy, adding a dash (⅛ oz.) of Bénédictine D.O.M. liqueur before mixing.

Brooklyn

Directions

Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 2 oz. rye whiskey
- 1 oz. dry vermouth
- ¼ oz. Luxardo Originale liqueur (a maraschino liqueur)
- ¼ oz. Bigallet China-China Amer (or Amer Picon, if you can get it).

Stir for 60 seconds to chill and dilute.
Strain and serve “up” into a chilled martini or coupe glass.
Garnish with:

- a Luxardo maraschino cherry

History & Notes

The Brooklyn is a member of the family of cocktails named for the boroughs of New York City, the Manhattan being the most famous. The Brooklyn departs from the Manhattan by substituting dry vermouth for the sweet, and adding a liqueur and an aperitif.

In recent years, the drink has spun off a number of riffs named after the borough’s distinct neighborhoods, including the Red Hook, Greenpoint, and several more.

The Brooklyn cocktail appeared in print the book “Drinks” by Jacques Straub in 1908. This “authentic” version calls Amer Picon, a bitter orange-flavored French aperitif. It is difficult to find these days, though it is available online, for a price. Frank Caiafa, the author of *The Waldorf Astoria Bar Book*, suggests substituting Bigallet China-China Amer, which I think is fantastic!

OLD FASHIONED

Directions
Combine ingredients in a cocktail mixing glass or shaker with an ample supply of ice:

- 2 ½ oz. rye whisky or bourbon or blended whiskey
- ¼ oz. simple syrup (see recipe on page 9)
- 3 dashes Angostura aromatic bitters

Stir for 60 seconds to chill and dilute.
Strain into a chilled Old Fashioned glass with a single, craft ice cube.
Traditionally garnished with one or both:

- an expressed orange peel
- a Luxardo maraschino cherry

Garrett variations
My friend, Marshall Garrett, makes an extraordinary Old Fashioned. He makes his with very special bourbon, a single cocktail spoon of simple syrup made with demerara sugar, and two bitters (Angostura and walnut). He does not chill and dilute in a mixing glass, instead making the drink directly in the Old Fashioned glass, chilled and diluted only by the craft ice cube. Finally, he garnishes with an expressed lemon peel.

History
Other than Fish House Punch (see page 38), the Old Fashioned is likely the oldest American cocktail. According to Robert Simonson, author of *The Old-Fashioned: The Story of the World's First Classic Cocktail, with Recipes and Lore*, the drink dates to as early as 1800.

It was originally known simply as the Whisky Cocktail—a combination (just as today) of whiskey, sugar, bitters, and water. In the 1870s and 1880s, bartenders began adding embellishments like absinthe, Curaçao, and Chartreuse. Some customers rebelled against the innovations, preferring the traditional version and thus insisting on an "old-fashioned Whiskey Cocktail." Eventually, the name was shortened to Old Fashioned.

And, of course, the drink also lent its name to the glass used for so many cocktails.

Another legend traces the Old Fashioned to the Pendennis Club, a gentlemen's club in Louisville, Kentucky established in 1881. Supposedly, the Old Fashioned was invented there by a bartender in that club in honor of James E. Pepper, a prominent bourbon distiller. They say Mr. Pepper then brought the drink to Waldorf-Astoria bar in New York, where it became famous. This story is bogus. The drink has been around for much longer than the Pendennis Club.

During Prohibition, as the quality of whiskey plummeted, people began muddling oranges and cherries into their Old Fashioneds in an effort to mask the taste of the whiskey. These fruity concoctions re-emerged in the 1960s (as popularized by the icons like Don Draper of *Mad Men*). This approach has again fallen into disfavor. "In the fullness of time, some people have come to believe that the 'old-fashioned' way of making an old-fashioned included mashing slices of fruit into it—or even, God forbid, maraschino cherries—and drowning the whole sticky mess with club soda. That is not an old fashioned." Esquire's *Drink Like A Man* (2016).

SAZERAC

Ingredients

- ¼ oz. simple syrup (or 1 sugar cube)
- 4 dashes Peychaud's bitters
- 2 ½ oz. rye whiskey
- ¼ oz. absinthe (or Herbsaint)

Garnish with:

- an expressed lemon peel

Batch

If making a batch, use 10 parts rye to 1 part simple syrup (see recipe on page 9), with 3 dashes bitters per 2 ounces of rye.

Directions

Chill smallish Old Fashioned glasses in freezer (fill them with ice to speed process).
Combine the simple syrup and bitters in an empty cocktail mixing glass or shaker. Stir to blend. Alternatively place a sugar cube in the mixing glass and muddle with the bitters.
Add rye, and stir again. When ready to serve, add plenty of ice to the mixing glass. (You may use the ice from the chilled glasses.) Stir to chill thoroughly (30 seconds or so).
Swirl absinthe or Herbsaint in each chilled glass as high up as you can reach. Pour out most of it, leaving just a puddle. (You may pour the elixir from one glass to the next.)
Finally, strain the cocktail into the serving glasses, with no ice!
Garnish with a twist of lemon peel, which is expressed (twisted) above the glass and then rubbed around the entire circumference of the glass.
Note: Traditionalists insist that the expressed lemon peel not be placed in the drink, but placed on the rim of the glass (as pictured). Moderates place the peel briefly into the drink before tossing. The defiant leave the peel in the drink. I am defiant.

Faux pas

Stir. Never shake.
Tradition dictates that a Sazerac be served in a smallish Old Fashioned glass without ice.

Cognac

Some Sazerac recipes call for half rye and half cognac (notably Sazerac de Forge Cognac).

History

The Sazerac is rooted in antebellum New Orleans. Some claim that it is the oldest cocktail in America, but that is a stretch. It certainly pre-dates the legendary Martini (1860s) and the Manhattan (1870s). But it is probably not quite as old as the Old Fashioned (early 1800s), and nothing beats Fish House Punch (1732). In the early days, New Orleanians considered themselves too refined for saloons, so they referred to their tippling establishments as "coffee houses"—of which there were more than 200 listed in the city directory in 1859. In 1849, Sewell Taylor, who operated the Merchant Exchange Coffee House, lost his lease and set up a shop to import and distribute the *Sazerac-de-Forge et Fils* brand of cognac. The new bar owner changed the bar's name to Sazerac Coffee House. He added Peychaud's bitters to Taylor's imported cognac and sold it as the Sazerac Cocktail. Over the years, cognac changed to rye (when the phylloxera epidemic wiped out European vineyards in the 1880s), and absinthe found its stage (before it was banned, see page 16). The Sazerac Coffee House became the Sazerac House, and is now located at the corner of Magazine and Canal Streets, not far from its original location. While the Sazerac Coffee House made the drink famous, some suggest that the cocktail can be traced to creation of Peychaud's bitters in the 1830s (see Peychaud's Aromatic Bitters on page 10), and that it was Peychaud himself who first combined his bitters with cognac.

EQUAL PARTS COCKTAILS

Overview

As the name suggests, "equal parts cocktails" are made with equal parts of each component, typically using a 1:1:1 or 1:1:1:1 ratio.
They come in two very distinct categories: Spirit-Forward/Stirred (No Juice) and Sours/Shaken (With Juice).
The Negroni and the Boulevardier fit into the "spirit-forward" category (if prepared in their traditional proportions). As does the 50-50 Martini.
Many more fall into the "sours" category.[2] Examples include:

- The Last Word (see recipe on page 39) is the godfather of this category of equal parts cocktails. It was created at the Detroit Athletic Club in the 1910s. It is composed of gin, Green Chartreuse, maraschino liqueur, and fresh lime juice.
- The Final Ward was created by New York bartender Phil Ward, substituting rye whiskey for the gin, and lemon juice for the lime.
- A version made with tequila instead of gin is called the "Dirty Word."
- The Paper Plane (see recipe on page 40) was invented by NYC barkeep Sam Ross in 2008. It is a liberal take on the original The Last Word. It features bourbon, Aperol, Amaro Nonino Quinessentia, and fresh lemon juice.
- Another version is made with equal parts of mezcal, Yellow Chartreuse, Aperol, and fresh lime juice. It goes by various names, including "Naked and Famous," "La Ultima Palabra," and "The Last of the Oaxacans."
- A drink known as "Corpse Reviver No. 2" is made with equal parts of gin, Lillet Blanc vermouth, Cointreau, and lemon juice—with an Absinthe rinse. (Note: "Corpse Reviver No. 1" is a completely different, spirit-forward alternative made with cognac, apple brandy, and sweet vermouth. No. 1 is not an "equal parts cocktail.")
- "Blood and Sand" is made with equal parts of scotch, cherry brandy, sweet vermouth, and orange juice.
- The "Water Lily" is made with gin, crème de violette, Cointreau (or triple sec), and fresh lemon juice. This drink was created by New York's legendary Milk & Honey bar, another pioneer of the craft cocktail movement. It and its sister bar in London are now closed.
- "Aviation" is made with gin, maraschino liqueur, crème de violette, and fresh lime juice.

Jay Kiiha notes that if you want to impress your friends with gin-based drinks like the Water Lily, you may use Magellan Gin (instead of more traditional Beefeater or Tanqueray). Magellan is iris-based and blue-colored (like antifreeze!). In Idaho, it is available only at the State Liquor Store on 17th and State St. According to Jay, this is mostly for show. He prefers the taste of Beefeater.

[2] Special thanks to my son (Andy), Ken (bartender at the Arid Club), and my friend Jay Kiiha (Kiiha and Associates in Nampa) for cluing me into the "Sours" category of equal parts cocktails. Andy introduced me to the Paper Plane; Ken introduced me to the Last Word, and Jay introduced me to the Water Lily and Aviation.

The Last Word

Combine the four ingredients in a cocktail shaker with ice.

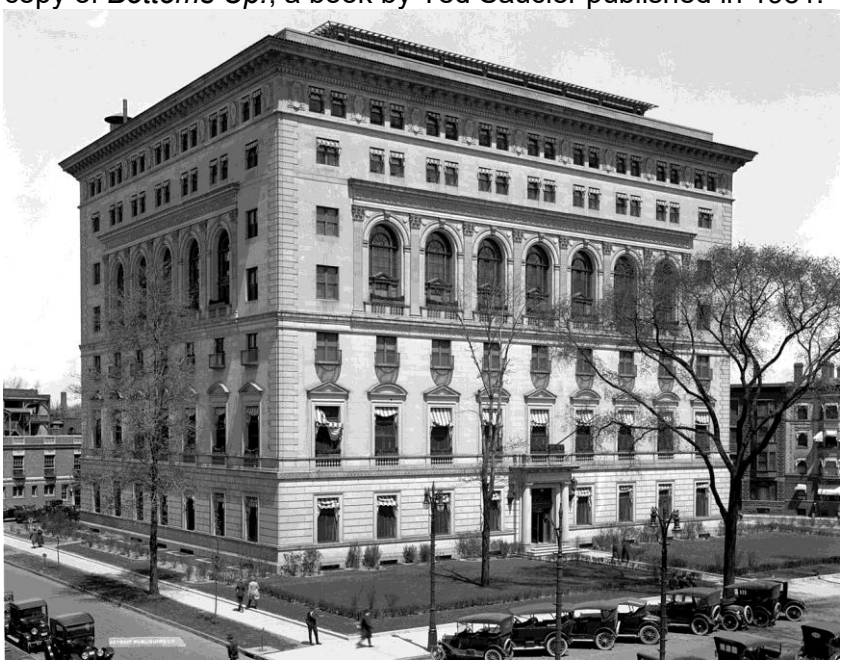
- ¾ oz. gin
- ¾ oz. Green Chartreuse (substitute Génépy le Chamois)
- ¾ oz. Luxardo Originale liqueur (a maraschino liqueur)
- ¾ oz. fresh lime juice

Shake vigorously for 15 seconds to chill.
Serve "up" in a coupe or martini glass.
Garnish with:

- a Luxardo maraschino cherry

History

This cocktail originated at the famed Detroit Athletic Club (DAC) in the mid-1910s (pictured below).[3] It quickly made its way to New York City, thanks to an acclaimed Irish vaudeville monologist named Frank Fogarty, who did a stint in Detroit. During Prohibition, the drink was ragingly popular, though with bathtub gin. Alas, it fell into obscurity after World War II. It was rediscovered in 2003 by Seattle bartender Murray Stenson, who found a recipe in an old copy of *Bottoms Up!*, a book by Ted Saucier published in 1951.



"The earliest known written reference to the Last Word is among a list of cocktail names in a souvenir menu sent to members of the Detroit Athletic Club with the club's July-August 1916 issue of its magazine. There is no accompanying recipe, just the cocktail's name and its respective price among the other cocktails listed. At 35 Cents, the Last Word is twice the price of a Manhattan." *Difford's Guide*.

"On May 20, 2011 Rachel Maddow demonstrated the preparation of the cocktail in her show on MSNBC, calling the drink the 'last word for the end of the world.' This was in reference to the rapture and end of world prediction of the Christian radio host Harold Camping and the MSNBC news program *The Last Word* with Lawrence O'Donnell, which covered Camping's predictions extensively." *Wikipedia*.

Ten movies are titled "The Last Word." None of them have anything to do with this cocktail.

[3] We may credit Henry Bourne Joy, president of the Packard Motor Car Company, for the DAC's magnificent building, inspired by the Palazzo Farnese and the Palazzo Borghese in Rome. He felt the new automotive titans of Detroit spent too much times in pubs and needed setting appropriate to their newfound wealth. It remains a powerful icon.

Paper Plane

Combine the four ingredients in a cocktail shaker with ice.
They say it is best to use a single, craft ice cube, but I don't understand why.

- ¾ oz. bourbon (higher proof - 43% to 46% ABV)
- ¾ oz. Aperol
- ¾ oz. Amaro Nonino Quinessentia
- ¾ oz. freshly squeezed lemon juice

Shake vigorously for 15 seconds to chill.
Serve "up" in a coupe or martini glass. It should have a bit of foam on top.
Garnish with:

- Nothing!
- Unless you are clever enough to fold a tiny paper plane and attach it to the rim of the glass (as Sam Ross does).

History

Invented by famous bartender Sam Ross in 2008. The drink's name was inspired by M.I.A.'s smash hit "Paper Plane."
This drink is a variation on a drink known as the Last Word (made with equal parts of gin, fresh lime juice, maraschino liqueur, and Green Chartreuse).

JUDGE CAREY'S FISH HOUSE PUNCH

Ingredients	1 serving	6 servings	8 servings
Goslings Black Seal Bermuda black rum	1 ½ oz.	9 oz.	12 oz.
Laird's Applejack (brandy blend)	1 oz.	6 oz.	8 oz.
Christian Brothers peach brandy	½ oz.	3 oz.	4 oz.
Cherry Heering	½ oz.	3 oz.	4 oz.
Simple syrup or Runamok (brand) maple syrup	¼ oz.	1 ½ oz.	2 oz.
Juice of fresh lemon and/or lime	1 lemon	4 lemons	6 lemons
Water (to dilute)	½ oz.	3 oz.	4 oz.
Garnish with slice of lime, lemon peel, and/or a Luxardo maraschino cherry.			
May be served with a sprinkle of nutmeg!			

Directions

Individual: Fill a cocktail mixing glass or shaker with ice. Add all the ingredients. Stir or shake, as you chose. Serve on the rocks in an old fashioned glass.

Advance Batch: Combine all ingredients in a container with a modest amount of ice (to dilute). Stir to mix. Chill in fridge or freezer. Serve in old fashioned glasses over ice. Leftovers will keep in fridge for the next day or so.

Ingredients

Dark rum: Most recipes call for dark rum rather than amber. Judge Carey recommends Pusser's British Navy Rum or Goslings Black Seal Bermuda black rum.

Applejack: Most recipes call for cognac (which is quite good in this drink), but Judge Carey uses Applejack (an apple brandy blended with spirits). This is most appropriate, because the drink dates to pre-Revolutionary times and was a favorite of George Washington. It was created in 1698 by William Laird (a Scottish distiller who emigrated to New Jersey). His great grandson served in the Continental Army, and made it available to Washington's troops. It was also a favorite of Presidents Lincoln, Roosevelt, and Johnson. Applejack has been compared to Calvados (an apple brandy from Normandy France), but Calvados is made with cider apples and Applejack is made with winesap apples.

Peach Brandy: Christian Brothers is nice.

Cherry Heering (formally known as Heering cherry liqueur). This is optional, but a nice addition. It appears only Judge Carey's recipe; I've never seen it in other recipes for Fish House Punch. One could substitute Luxardo Originale Liqueur.

Syrup: Most recipes call for simple syrup (see recipe on page 9). Judge Carey uses maple syrup. One option is Runamok (brand) maple syrup infused with cinnamon and vanilla (available online).

Lemon/lime: You may use any combination of lemon or lime juice. Lemon juice is more common, but many recipes call for both. If using both, go heavier on the lemon.

Water: Judge Carey, being a very sober judge, adds a considerable amount of water to produce a diluted drink which he makes in a batch for serving later. I find adding a modest amount of ice provides sufficient dilution.

History

This cocktail is said to have been invented in 1732 by members of the Schuylkill Fishing Company, also known as the Fish House. If you're not from these parts, be advised that the Schuylkill River, which runs through Philadelphia, is pronounced "SKOO-cul." The Fish House was a gentleman's club devoted to cigars, drinking, and, on occasion, a little fishing. The angling club was established by prosperous Quakers under the formal name "Colony of Schuylkill" pursuant to a treaty with the Lenni-Lenapa Indians. It was not really a colony, of course, but that did not stop them from electing a governor, lieutenant governor, sheriff, and coroner. Its distinguished members—limited to 25—were referred to as citizens of the colony. Think about the ingredients: During the colonial era, access to lemons and limes from distant places was a challenge achievable only by the very well-to-do. This was truly a high-class drink. After the American Revolution, the citizens dissolved the colony and declared themselves the "State of Schuylkill." The club credibly asserts that it is the oldest continuously operating club in the English-speaking world. The Beefsteak Club of London predates it slightly but forfeited its rank when it briefly suspended its operation. The State of Schuylkill has maintained its exclusive and semi-secretive operation for nearly 300 years since its inception. Its elegant clubhouse, known as The Castle, has been moved twice (owing to dam construction and sewage pollution) and is now located along the shores of the Delaware River (into which the Schuylkill River empties). The drink is known more formally as Philadelphia Fish House Punch. In the early days of the young nation, Philadelphia was the national capital. George Washington was an honorary member and a frequent visitor to The Castle. On one occasion, it is said our first President partook of so much Fish House Punch—having made 13 toasts, one for each of the 13 new states—that he couldn't manage to make an entry in his diary for three days.

Punch bowl

This drink was traditionally made in large quantity, chilled, and served in an excessively large punch bowl with a block of ice, garnished with many slices (wheels) of lemon. How large? A note taken in 1744 by the secretary of delegation of dignitaries from the Colony of Virginia described it as being "a Bowl of fine Lemon Punch big enough to have Swimmed half a dozen of young geese." Others have noted that the bowl used by the original Schuylkill Fishing Company did double duty as a baptismal font for member's infant sons.

Oleo saccharum

The most authentic recipes, particularly for large batches, begin with combining sugar and lemon peels rubbed together to release the citrus oils into the sugar. After sitting at least 30 minutes, this is chemically transformed into something called oleo saccharum. Thereafter, one adds water or warm black tea to dissolve the sugar. This marvelous concoction is used in lieu of simple syrup in making the drink. The oleo saccharum technique for extracting the essence of citrus for making sweetened punch dates to 1670.

Judge Carey

We owe our discovery of this marvelous concoction with a rich history to our devoted friend and neighbor, Judge George ("Dave") Carey and his dear wife Jeannie. Judge Carey brought many a pitcher of Fish House Punch to dinner at our home, which we shared with plenty of laughter, inside jokes, family lore, and political debate.

SINGAPORE SLING

Directions
Mix the following ingredients in a cocktail shaker with plenty of ice:

- 1 ¼ oz. gin
- ¼ oz. Bénédictine
- ¼ oz. Triple Sec
- 1 oz. pineapple juice
- ¾ oz. lime juice
- 1 oz. Licor 43 (or substitute Tuaca Originale Italiano)

Shake 15 seconds. Strain into a tall Collins glass filled with ice.

Then top with:

- Club soda
- ½ oz. Cherry Heering (floated on top)

Garnish with:

- Lemon slice and cherry

Notes
This is Sam Ross's recipe. He is a famous bartender.
Other recipes include cherry liqueur, Grenadine, and Angostura bitters.

History
The original version was created sometime between 1899 and 1915 at the Raffles Hotel in Singapore, where it is still served in the famous Long Bar. According to legend, the bartender, Ngiam Tong Boon, concocted the drink for ladies. At the time it was socially unacceptable for ladies to order an alcoholic drink Ngiam's drink was designed to look like fruit juice. Karen and I get one every time we are in Singapore (twice). They are divine. The last one cost something like $50 per drink, as I recall.

CARAJILLO

Directions

Combine ingredients in a cocktail shaker with plenty of ice:

- 2 shots (1 oz.) expresso (regular or decaf)
- 1 oz. Licor 43 (substitute Tuaca Originale Italiano if you must)

Shake 15 seconds. Strain into an Old Fashioned glass with a single, craft ice cube.

Should come out velvety with a light bit of foam.

Notes

This is a Spanish after-dinner drink, also popular in Mexico.
It may also be served hot.
Its Italian counterpart is caffè corretto (meaning corrected coffee) which typically includes espresso with grappa, sambuca, or brandy.
Compare also to an Irish coffee (hot coffee, Irish whiskey, sugar or Bailey's, and a dollop of whipped cream).