

Bartenders & Connoisseurs



In 80 Days around the World







publishing information

„Bartenders & Connoisseurs - In 80 Days Around The World“

publisher

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published in 2010

Design & Layout: www.Sehnsucht-design.de
Illustrations: Robert Nippoldt

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Bartenders & Connoisseurs 

In 80 Days around the World

Preface



I'm nearly 35 years old and I'm working as a full-time software engineer. Part-time I am working as DJ in some clubs in my hometown münster playing sounds like northern soul, early ska, early punkrock, mod, psychobilly and stuff like this. I worked a few years in some bars as a bartender and mixed long island iced teas, caipirinhas and sickly sweet cocktails like it's sadly but generally done in münster. A few years later I rediscovered my passion for cocktails. Thanks to the "cocktail & dreams forum" which helped me a lot in many things. I kept busy with mixing drinks at home, I tried out many recommended spirits and build up my own little house bar. At a later date I started my blog "Wankiki". It was more a notepad for me than rather a blog. I wrote all the information and recipes down which I found in the internet so that I won't forget them. The more you learn about cocktails and spirits, the more questions are raising. So I feeded my RSS-Reader with nearly 60 Blogs and began reading all those blogs regularly.

Thanks to the iphone and my long journey to the work. I began to read old cocktail books from Jerry Thomas, Harry Johnson and other bar legends and was fascinated from their knowledge they already had in these old times. I started mixing drinks at home for me, my girlfriend and enjoyed mixing cocktails for some friends while playing poker.

One night (under the influence of one or maybe two cocktails) I hit on the idea for this project.

"Bartenders & Connoisseurs - In 80 Days Around The World" should give a portrait of people around the world which are sharing their fascination about having a good drink and being a good host. To adapt Jules Verne freely I gave myself 80 days of time to contact people worldwide and tried to convince them to fill out my questionnaire for this project. The questionnaire is about a few information about the persons himself, where they are working and as an essential part of the project the recipes of three of their favourite cocktails. I wrote a lot of emails, contacted many people globally via facebook, spoke to people in forums and in my environment and replied a lot of private messages.

To express it in numbers it would look like this.

- 525 written emails
- 2654 written private messages in facebook
- 615 added contacts in facebook
- 32 private messages in forums
- 50 received filled out questionnaires
- 5 times a day I checked my different inboxes

During the projectphase I met many nice and interesting people. It was a pleasure for me getting in contact to all the people and it's a pleasure that many people helped me with their work to publish this book. This book is about good drinks but also about many people from many different countries and their attitude. I think this book can be titles as a very private cocktail book which it always should be.

A thousand thanks to all the people who motivated me by giving a positive feedback and words of encouragement. My heartfelt thanks to my girlfriend andrea who did all the design for this book and tolerates my daily prattle about cocktails, spirits and new projects. I would also like to thank Robert Nippold for the very nice cover drawing and his illustrated vignettes.

I spent a lot of time with the project and really had a lot of fun with it. That's why I decided to continue this project. Everyone can be part of this book in the future. I will place the questionnaire on my new homepage and everybody who is interested and would like to be part of this project can send the filled out questionnaire back to my email adress. Every three month I will update a new version of this book on my new blog "Trinkwelten".

"Trinkwelten" is a new project I started with a few friends of mine. It's a blog about cocktails, wines, spirits, tastings, reviews and information about things we're interested in. If you want to support us with information or stuff to write about you can contact me under my email adress bochi@trinkwelten.de .

We are thankful for any kind of help.

But now I wish you a lot of fun and having a nice time with this book.

Yours sincerely
Björn Bochinski



Frederico Cuco

Doppelgänger - Buenos Aires

I was born In Buenos Aires in 1971.

I started working as a Barback at the age of 14, all the weekends in a disco.

I firmly believe that the most important being a good bartender, it is common sense, and be a good host. I always give this advice to my younger colleagues.

„Remember to always keep the beer cold and pour a good cup of coffee. That’s what will pay your bills.“

Cynar Julep

(Cynar Mojito)

Made into a Highball glass.

2 tbs Brown sugar

juice of half lime

Mint leaves

Mudler an add Broken Ice

2 oz de Cynar (Artichokes vermouth, made in italy)

Fill whit Grapefruit Juice.

a double old-fashioned glass.



TODOS LOS JUEVES DE NOVIEMBRE - 20HS.

"GREATEST FORGOTTEN COCKTAILS"

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HOSTED BY THE MOST PASSIONATE BARTENDER IN ARGENTINA: **FEDERICO CUCO**



4 JUEVES
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4 COCKTAILS

05.11 RON
12.11 GIN Y GINEBRA
19.11 BRANDY
26.11 WHISKEY

UN EVENTO SIN PRECEDENTES!
REVIVIMOS LOS MAS ESPECTACULARES COCKTAILS OLVIDADOS
COCKTAILS \$27 %

de antología! LA CASA INVITA LA CENA
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BARTENDERS : 25% DE DESCUENTO POR PAGO EN EFECTIVO
* CON LA COMPRA DE 4 COCKTAILS DEL EVENTO

INFORMES Y RESERVAS 4300 0201 INFORMACION@DOPPELGANGER.COM.AR
AV JUAN DE GARAY 500 ESQ BOLIVAR - SAN TELMO

Auspician:



Verano porteo

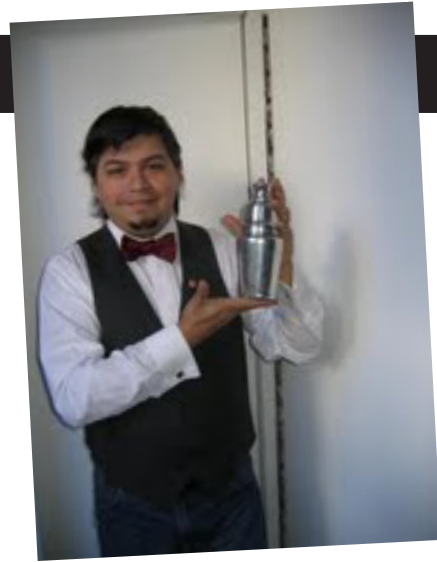
Is the title of a famous tango by Piazzolla
 At the bottom of a shaker add
 puree 3 tablespoons fresh pineapple or a
 slice of pineapple cut into chunks
 6 mint leaves
 1 lime wedge
 Dash of Angostura bitters
 Dash of simple syrup.
 Mash the ingredients.
 Add, broken ice
 2 ounces of Hesperidina (orange liqueur
 Argentina)
 Shake well and strain into an old-fa-
 shioned glass with ice.
 fill the drink with soda.
 Garnish with a slice of pineapple

Classic Old Fashioned!



Last Words:

"A bar with no bartender is
 just a piece of furniture made
 of wood or cement marble, the
 barman gives the soul, tender-
 ness, the magic.
 the great little things, like my
 hero Pichin used to say a cock-
 tail is never complete without a
 smile May the cocktail be with
 you..."



I have great influence of the Argentine bartenders of the decade of 50's. I'm always looking for new flavors to my own cocktails, but I am a lover of the classics.

In my country there are a lot of vermouth because of our European heritage.

Use often Heperidina, Hierroquina Pine-ral or bottles that are only available in my country.

My favorite bottles are Cynar, Jagermeister and Angostura bitters.

I collect antique cocktail shakers and am a huge fan of Javier de las muelas and Charles Schumann.

My role model is SANTIAGO Policastro Pichin „the gallant bartender „

In 2009 I began a crusade to rescue the heroic image of this South American barman. Call Salvemos al clarito (save the clarito).

I'm always searching for old cocktail books. trying to learn from old masters.

Mint Julep



Daniel "EL GUTI"

Monkey Circus - Velden am Wörthersee

**Training every day
on my skills- watch
out guys!**

Monkey Circus is a showbar combine with a classic bar. We have over 300 different cocktails and the biggest spirit selection in Austria! About me- thats pretty easy! 2 more years and i will be working in sin city and one of the best flairbartenders around the world!

Mojito

Ernest Hemingway Special

Sacerac

**Last Words:
best regards and I
am curios to see the
results**

www.monkeycircus.at
www.facebook.com/profile.php?id=100000438034024





The World



Shawn Soole

Clive's Classic Lounge - Victoria

Veteran of 14 years, worked in bars all over the world and different styles. Nightclubs, pubs high end cocktail bars. Landed in Canada 4 years ago and love the scene here in the country. Working on building the best bar I can. Big cocktail geek< I collect antique bar equipment in my spare time and homage the greats as often as possible.

I treat my bar like my mistress. She takes up my time and my wife hates it but she is my girl and I treat her as such. I think to be successful in this industry you need to be in love on the sly with your bar to truly make it work, you can't switch it off when you get out from behind the wood.

Last Words:

Any bartender can be great in a great bar but it takes a great bartender to make a bar great.



Soole's Special Cocktail #1

2oz Beefeater 24
1/2 oz Punt e Mes
Dash of Orange Bitters
Stir & Strain with an orange twist
double old-fashioned glass.

Clive's Manhattan

2 oz Rye
1/2 Cinzano
Dash of House made Cherry Bitters
Stir and strain with a orange twist

Sazerac

www.clivesclassiclounge.com

Maillard Fabien

LAB Comptoir a cocktails - Montréal

For some people, a good night out involves a simple cold beer, some friends, a hockey game, and some conversation. Such people should avoid LAB Cocktail Bar. At LAB, drinking is more than just an activity; it's an art, it's entertainment, and ultimately it's a way of life. Like Coyote Ugly without all the T & A or Cocktail without all the Tom Cruise, LAB elevates bartending to more than just a means of getting the booze into your mouth. At LAB, bartending is the main attraction.

Helmed by professional mixologists Fabien Maillard, LAB employs six bartenders (including the owners), all of whom practice the art of „flair“ bartending. Between them, these six bartenders have performed for countless audiences and taken part in countless competitions. They've also made enough cocktails to put Amy Winehouse into rehab (even if she says „No No No“). With all that combined experience, it's no wonder they've been able to craft a bar so worthy of its liquor license.

But Fabien didn't actually intend on opening a bar. As the men behind Mixoart Bar Entertainment, they have put on a number of SAQ presentation, shows for events, and cocktail classes and flair lessons. Looking for a space for training and offices, Sam discovered the shuttered Code Nightclub, a space that was already licensed, and decided on impulse to open up a bar. Offices and training are still located here, but the venue is open to the public.

And thankfully so; there's too much talent here to waste. Besides getting a show, you'll also get some of the most expertly crafted cocktails this side of New York. Just because the bartenders are juggling the bottles while they pour them, doesn't mean they won't mix you a mean Kentucky Julep. If you'd rather go for something less southern, try the Balsamic Berry, made with strawberry puree, Vodka, balsamic vinegar (really), and a twist of lime.

The team consistently finds ways to put a new twist on a familiar cocktail. Take the Thai Tiger, for instance, which manages to expertly combine sweet and spicy. The drink mixes spiced amber Jamaican rum with ginger syrup, coconut cream, hot pepper, and lime juice. Other favourites include Plantation Breeze (basil, London gin, grapefruit juice), Love Potion (French vodka, violet syrup, and white cranberry juice), and Couleur Café (Coffee cream and liqueur flambéed with Absinthe).

Of course, when the recipes are competition-tested and the drinks are mixed while standing upside down and humming the theme to Who's the Boss, you can expect to pay a little more than your standard Screwdriver.



Classic Old Fashion

½ Pony Cointreau
 1 Cuillère Sucre de canne en poudre
 3 Goutte Old Fashion Fee Brother
 2 Pony Bulleit Bourbon
 2 Dash Eau minerale
 Déco: Zeste d'Orange Flambé

Chaetreuse Boisee

1 Pony Chartreuse verte
 ½ Pony Chambord
 1 Pony Jus de Citron
 1 Pony Sirop Simple
 Déco: Framboise

Beaudelaire

1 Pony Absente 55
 ½ Pony Cointreau
 1 Pony Jus de citron
 ½ Pony Sirop de Violette
 Déco: Quartier de Citron

www.mixoart.com/lab/

Filip Eichler

Fragola Project - Prague

I am 32 years old, I live in Prague with my girlfriend, I lived in UK for almost nine years, and that's where I have learned how to make delicious drinks, but more importantly, where I started my bartending career. I have been doing this for more than ten years now and still love the job. My hobbies are drinks, music and chilling...

I think there are lots of crazy ideas how to make cocktails more interesting and trendy, of course that is good, we need new things, but at the same time we should not forget the basics. I have many times come across bartenders who can make many cocktails but have no idea how to make classics.... I think when you train your staff, do not forget to teach them the old school stuff, it will not make them like muppets later on when I come around and ask them for some sexy old classic....lol

Last Words:

my motto: never send out a drink you are not happy with!!!!!!!



Little M

25ml Appletons estete V/X

12.5ml Cointreau

10 ml fresh lime juice

10 ml Vanilla syrup

top up with champagne

HOW: Shake all but bubbly, double strain

into flute and top up champagne

GARNISH: Orange Peel

Mannhattan Sweet

Preferably made with rye bourbon, like

Van Winkle

Any Sour

Love amaretto or brandy one...



Henrik Hammer

Denmark/ Frederiksberg - England/ London

Gin enthusiast and gin maker.

Happy to see how the cocktail culture in Europe has evolved in the past few years. Long live the one who's dedicated to providing with good quality drinks.

Life is too short for pour alcohol.



Clover Club

by Andrea from Callooh Callay in London:
Geranium gin, lemon juice, fresh raspberries, rhubarb syrup, egg white.

London Calling

by Christian Kamp from Karriere Bar in Copenhagen
Geranium Gin, tea infusion, lemon juice, sirup.

Unknown Cocktail

by Régis Célabé from Edouard 7 in Paris
Geranium Gin, Absinthe, grapefruit and apple juice.

www.geraniumgin.com

Nicolas de Soto

Dram - New York

I fell in love with mixologie when I travelled for the second time in Australia. The only experience I had in France was in bars where they serve cocktails such as Mojitos, Tequila Sunrises, Piña Coladas, Cuba Libres, Blue Lagoons etc. etc. Melbourne is a fantastic city with awesome bars spread out in the city, well hidden sometimes. Infusions, bitters, home made syrups were blend all together in various wicked and inventive drinks. The team at Black Pearl was also very good (Chris Hysted was australian bartender of the year last year, and Tim is now at Milk & Honey London, and UK bartender of the year as well). Matthiew Bax was the most innovative with his Der Raum in Richmond and now his brand new Tippling Club in Singapore. I realised then how infinite is the bar mixologie, as can be the food gastronomy. I came back to France full of hopes. At China, where I worked with Tim Adams and Fred (who is working at Le Cercle at the moment), I started to be interested by maybe the most important part: cocktail history, Prohibition, speakeasies etc. Then I managed the bar at Mama

Shelter for a while, a Philip Starck designed hotel, and I had the chance to work at both Experimental Cocktail Club and Curio Parlor, the kind of bar I like, the kind of bar I'm happy you can find now in Paris. Finally you can find good quality spirits in your drink. Not bars where Bacardi gives enough money to have the bartenders making everything with it and saying „Bacardi is my favorite rum, it's the best!“. France is on the right path, I hope it will go on that way. And it's also thanks to Thierry Daniel and Eric Fossard from Liquid Liquid, organisers of Cocktail Spirit. We will have our scene, as Berlin, London, New York, Melbourne or Vancouver beyond others have. There's still a big work to do with costumers though. I also worked in Vancouver for the Winter Games. I was really impressed by the quality of bartenders there, their knowledge, their creativity. I'm now in New York, the best city in the world for cocktails in my opinion, working in the brand new Dram, in Williamsburg, in Brooklyn.

Last Words:

green chartreuse, gin, maraschino, lime juice, equal parts (kidding)

St Germain des Pres

(signature cocktail)

1 1/2 ounces Hendricks gin
 3/4 ounces St. Germain elderflower
 liqueur
 3/4 ounces lime juice
 big dash elderflower syrup
 1 egg white
 slice of cucumber (without skin)
 Thai bird chile pepper

Muddle the cucumber and the pepper together, then add the remaining ingredients and dry shake (without ice) for 10-15 seconds. Add the ice and shake vigorously, then double strain (using a hawthorne strainer and a fine mesh strainer) into a coupe glass. Garnish with a slice of cucumber.

Brandy Crusta

1 1/2 oz Brandy
 3/4 oz Cointreau
 3/4 oz fresh lemon juice
 dash of maraschino liqueur
 dash of Peychaud's bitters
 Shake and strain into a cocktail glass rimmed with sugar
 Garnish with spiral of lemon peel

www.drambar.com

<http://fr-fr.facebook.com/people/Nicolas-de-Soto/562790389>



Mai Tai

The Original Formula - 1944

2 ounces of 17-year old J. Wray & Nephew Rum over shaved ice.

Add juice from one fresh lime.

1/2 ounce Holland DeKuyper Orange Curacao.

1/4 ounce Trader Vic's Rock Candy Syrup.

1/2 ounce French Garier Orgeat Syrup

Shake vigorously. Add a sprig of fresh mint.

Dram is a new bar, Tiki style, we use the best ice (we are delivered big pure ice blocks), the best spirits, we have also local beers, wine and soon food. We have people working from Death & Co, Flatiron Lounge, Mayahuel, Prime Meats and Clover Club. Thomas Chadwick is the big boss of our crazy family. I'm also on my way to open my own bar but everything is secret :)

Tim Hartung

Tiefenrasch - Karlsruhe

Whiskey Smash

2 lemon pieces
2 to 3 mint sprigs
2,5 cl simple sirup
5 cl Bourbon (Elijah Craig)
mint sprig for garnish

Muddle lemon pieces and mint with the bourbon in the mixing glass. Add the sugar and shake with big ice cubes. Double strain into a ice-filled old fashioned glass, place the mint sprig on it. Don't use a straw.

Note: Though mint is the classic defining Smash ingredient, modern variations with other herbs are possible. Particularly basil has started a triumphant success in the Gin Basil Smash throughout germany since summer 2008. The Whisky Smash is a fine refreshing summer drink. It is a representative of a nearly forgotten family of drinks, which fortunately recently are enjoying a renaissance: the smashes.

In the beginning, smashes were just little Juleps, sometimes varied with miscellaneous fruits. Only much later the lemon became a characteristic ingredient. It is the key to the unique smash-experience, and therefore mandatory. But it will not suffice to make a sour with mint in it. To achieve a respectable result, you must fetch the best of the lemon, that means to use the fresh juice and also the essential oils from the lemon peel. It is easy to see, that the freshness of the lemon is like the quality of the mint a precondition for a good smash.

Perfect Stranger (2009)

With this drink i won the cocktail award of the cocktaildreams community 2009.

5 cl Tequila (Espolon Reposado)
1 cl Galliano L'Autentico
2 cl sweet Vermouth (Carpano Antica Formula)

Orange zest

stir, strain into cocktail glass, aromatate with orange zest and add it

Mignon (2007)

A light, elegant shortdrink. It has been the initiator of a series of 9 different drinks that follow the same concept, the limoncello, the grapefruit juice and the orange flower water are common to all of them.

1,5 cl White Rum (Matusalem Platino or Appleton White)

1,5 cl Rose Liqueur (Boudier)

1,5 cl Limoncello (Bresca Dorada Limoncino)

6 cl grapefruit juice

some drops orange flower water, shake, strain into cocktail glass, top the orange flower water



Christopher Rieß

Germany - Karlsruhe

No ranking, just some cocktails I like:

Cucumber Elderflower Collins

6cl Bols Genever
2,5cl Limejuice,
2cl St. Germaine,
2 pieces of cucumber

Whisky Sour Variation

5cl Buffalo Trace
0,5cl Cherry Heering
0,5cl Benedictine
1cl nutmegsirup,
2,5cl Lemonjuice
garnish with cacao

Old Fashioned

6cl El Dorado 12y
1cl Simple
Sirup
3 dashes Angostura Bitters

<http://jiggers-blog.de>



Torben Bornhöft

Le Lion - Hamburg

Here are three of my favourite cocktails - although there are a few more. Whiskey Smash and Old Cuban have to be named too.

Manhattan

6 cl Van Winkle Family Reserve Rye 13
2,5 cl Carpano Antica Formula
1 dash Angostura
1 dash Orange Bitters
stir - strain - orange zest

Mai Tai

6 cl Cadenhead's Hampden Estate Jamaica Rum 13 years / Smith and Cross Jamaica Rum
0,75 cl Orgeat
0,75 cl Muscovadosirup
1,5 cl Orange Curacao
1 Limette
shake - strain - rocks glass

Sazerac

6 cl Cognac XO
0,5 cl Zuchersirup
dashes Peychaud's Absinth
coat rocks glass with absinth - stir cognac, bitters, sugar - strain in prepared glass - orange zest



... and here two of my own creations.

Le Voyageur (2009)

5 cl New Grove Rum
4,5 cl Sauvignon Blanc
1 cl Agavensirup
1 cl Limette
0,5 cl Apricot Brandy
skhake - strain - coupe glass

Mary Collins (2009)

6 cl Marillenbrand
3 cl Zitrone
2 cl Zucker
Soda
built in glass

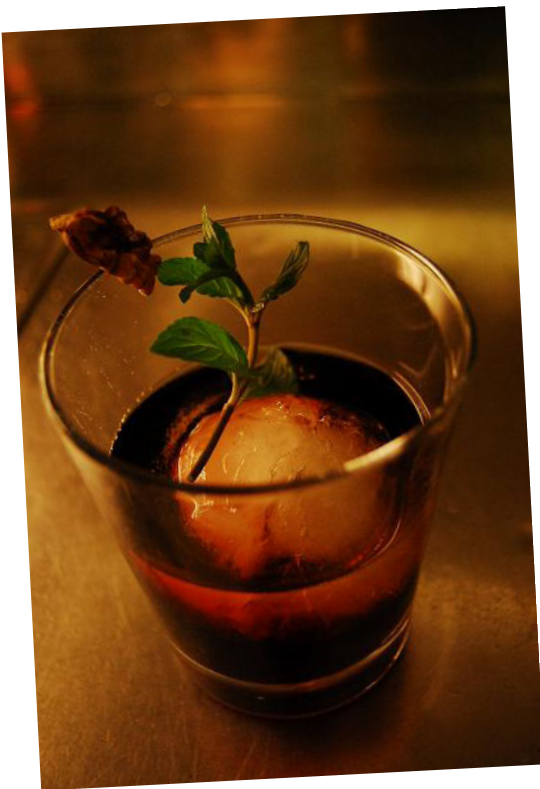
www.lelion.de
www.trinklaune.de
www.forottenflavours.com

Johannes Moehring

Munich - Cortiina-Bar

I studied Theatre und Literature and began working in bars during my study-time. So one of my main-interests is the link between bar and theatre.

Learning every recipe in the world isn't that important, you have to be a fine host and a great conferencier to your guests.



„Ballhouse Cocktail“

Last Word

Gin, Chartreuse
Maraschino, Lime

Ballhouse Cocktail

(own creation)
Rye, Creme de Cassis, Whiskey Barrel Bitters, Maple-Syrup, Terva-Snapsi (pinetar-Liqueur from Finland)

Wheatbeer-Sour

(created by Dietmar Petri, Cortiina-Bar)
Homemade Wheatbeer-Syrup, Vodka, Banana-Liqueur, Grapefruit Juice, topped with homemade Wheatbeer-Espuma.

Last words:

We'll meet again in hell for a Blue Blazer or two.



Martini

Achim Schleuning

Lauterbach - Germany

The Evolution 2009 is a creation of mine. I'm really interested in using ginger in cocktails. It took me 2 weeks and about 15 tries before the taste was harmonic.

I know a person who can't get enough of the gin and ginger so he drank this cocktail on a party four times.

Royal Bermuda Yachtclub

6 cl Barbados Rum
1 cl Cointreau
2 cl fresh lime juice
1,5 cl Falernum (Forgotten Flavours)
1 cl Rich Sugar Syrup

Mai Tai

4 cl Saint James Royal Ambre 45%
3 cl Appleton Extra 12 Years
2 cl Lemon Demerara 75,5%
3 cl fresh lime juice
1 cl Orgeat
1,5 cl Brown Sugar Syrup (2:1)
1,5 cl Falernum (Forgotten Flavours)

Evolution 2009

4 cl Gin (Beefeater 47%)
3 cl Licor 43
2 cl Cinnamon Syrup
3 cl fresh lime juice
1 piece of fresh ginger (1,5 x 2cm)
3 dried cloves

Muddle ginger, cloves with the lime juice. Then shake it with the rest of the ingredients and fine strain it into a chilled glass.

Decoration: One lime zest and a pinch of cinnamon

Last words:

The Mai Tai is an ingenious drink you should enjoy at a friday night for your well-deserved weekend.

Too bad that you can't buy the Lemon Hart Demerara 75% in Germany anymore.

Gerhard Mohr

Hückeswagen - Germany

I love mixing and drinking cocktails since about 30 years. I never did it professionally, always for a hobby, I am a true amateur – aficionado – cocktail lover.

The name Bombay Crushed makes me feel like enjoying a summer vacation in India – the most fascinating country in the world! Even though I know that the cocktail recipe is as German as I am, the gin as English as the colonial rulers of India, my home grown kumquats as Greek as the Greek myth - drinking a Bombay Crushed makes me feel like absorbing the flavor of a botanical garden after an Ayurveda treatment on a cool evening in Kerala/ South India.

20 years ago, a foreshadow of a Horse's Neck came to me in a hotel room in Ettlingen, South Germany, with customers from Fort Worth, Texas. "Bubba" invited for cocktails before dinner in his hotel room and the five of us gathered around his sideboard where he had a bottle of Whiskey, a bottle of Sprite lemonade and a bucket with ice. He put ice in the glasses, poured some Whiskey and filled the glasses up with Sprite.

He apologized and mentioned that at home he would use a particularly different Whisky (most probably Seagram's Seven Crown as I was told lately) and Seven Up lemonade (so it had to be the 7 & 7 cocktail). This year I posted the Bourbon Sprite in the presumably biggest German-speaking internet cocktail community where I was led away from the lemonade to self-made ginger ale which I am using today with a good Bourbon Whiskey, for a refreshing and tasty Horse's Neck – cheers!

The Caesar cocktail I got to know in Mexico as "Clamato Cocktail", it was a warm summer day, I met with two business associates for lunch on a nice patio overlooking a beautiful lake. I asked José what he was drinking, he explained to me, with a grin, that he is drinking clam juice with vodka. That was the day when I fell in love with that drink. Years later I learned that this cocktail was invented at the opening of the Owl's Nest Bar in Calgary, Canada some forty years ago. At that time it was made with fresh clam juice which – still today - makes this drink very extraordinary.

Bombay Crushed

6 cl Bombay Sapphire Gin
3 cl Rose's Lime Juice
1 tea spoon cane sugar
4 kumquats

Mixing instructions:

Cut kumquats in half, put into a tumbler and muddle with lime juice and sugar.
Fill up with crushed ice, pour the gin, stir and serve with a straw.



Horses Neck

1 long strip lemon peel
6 cl Bourbon Whiskey
Ginger Ale
2 dashes bitters

Mixing instructions:

Place the lemon peel spiral in a highball glass and drape one end of it over the rim of the glass. Fill the glass with ice cubes. Pour the whiskey, ginger ale and bitters into the glass. Stir well.

Last words:

You never ever shake a Martini? I do - sometimes!



Bloody Caesar

4 cl vodka
celery salt
1 dash Worcestershire sauce
A dash Tabasco sauce
Clamato juice
Black pepper

Mixing instructions:

Rim tall glass with celery salt, fill with ice and ingredients. Garnish with a celery stick, straw and lime.



Ruben Neideck

Luftschloss - Koblenz

While studying computer science I'm currently trying to establish a cocktail bar where you can have a decent drink here in Koblenz. It's a great experience to work behind the bar or at the guest as a service-staff member and I recommend it to any hobby mixer.

The German based www.cocktailforum.de always was a source of inspiration, new recipes and good chat for me. The current „boom“ at the Luftschloss wouldn't be possible without it. Kudos to its administrators and users for sharing great recipes and thought on drinking every day!

If you haven't seen Chris McMillian's Mint Julep preparation on youtube yet, you absolutely must!

He recites a beautiful poem by J. Soule Smith about the Julep while mixing the drink. Just search for „mint julep orleans“. After some web-research I've found the full text of the poem and want to share it with you:

THE MINT JULEP

But in the Blue Grass land there is a softer sentiment---a gentler soul.

There is where the wind makes waves of the wheat and scents its elf with the aroma of new-mown hay, there is no contest with the world outside. On summer days when, from his throne, the great sun dictates his commands, one may look forth across broad acres where the long grass falls and rises as the winds may blow it. He can see the billowy slopes far off, each heaving as the zephyrs touch it with a caressing hand.

Sigh of the earth with never a sob, the wind comes to the Blue Grass.

A sweet sigh, a loving one; a tender sigh, a lover's touch, she gives the favored land. And the moon smiles at her caressing and the sun gives benediction to the lovers.

Nature and earth are one---married by the wind and sun whispering leaflets on the happy tree.

Then comes the zenith of man's pleasure. Then comes the julep---the mint julep. Who has not tasted one has lived in vain. The honey of Hymettus brought no such solace to the soul; the nectar of the Gods is tame beside it. It is the very dream of drinks, the vision of sweet quaffings. The Bourbon and the mint are lovers. In the same land they live, on the same food they are fostered. The mint dips its infant leaf into the same stream that makes the bourbon what it is. The corn grows in the level lands through which small streams meander.

By the brook-side the mint grows. As the little wavelets pass, they glide up to kiss the feet of the growing mint, the mint bends to salute them.

Gracious and kind it is, living only for the sake of others.

The crushing of it only makes its sweetness more apparent. Like a woman's heart, it gives its sweetest aroma when bruised.

Among the first to greet the spring, it comes. Beside the gurgling brooks that make music in the pastures it lives and thrives.

When the Blue Grass begins to shoot its gentle sprays toward the sun, mint comes, and its sweetest soul drinks at the crystal brook.

It is virgin then. But soon it must be married to Old Bourbon. His great heart, his warmth of temperament, and that affinity which no one understands, demand the wedding. How shall it be?

Take from the cold spring some water, pure as angels are; mix it with sugar until it seems like oil. Then take a glass and crush you mint within it with a spoon--- crush it around the borders of the glass and leave no place untouched. Then throw the mint away---it is a sacrifice.

Fill with cracked ice the glass; pour in the quantity of Bourbon which you want. It trickles slowly through the ice. Let it have time to cool,

then pour your sugared water over it. No spoon is needed, no stirring is allowed--just let it stand a moment. Then around the brim place sprigs of mint, so that the one who drinks may find the taste and odor at one draught. When it is made, sip it slowly. August suns are shining, the breath of the south wind is upon you.

It is fragrant, cold and sweet---it is seductive. No maiden's touch could be more passionate. Sip it and dream, it is a dream itself. No other land can give so sweet a solace for your cares; no other liquor soothes you so in melancholy days. Sip it and say there is no solace for the soul, no tonic for the body like Old Bourbon whiskey.



Jungbrunnen

120 ml freshly squeezed pink grapefruit

10 ml freshly squeezed lime

2 barspoons superfine sugar

5 to 6 big leaves of fresh sage

dash of soda if desired

Lightly muddle sage with sugar & lime in a highball glass. Add grapefruit juice and fill with crushed ice. Give it a stir and top with some soda if desired. Garnish with sage sprig and grapefruit wedge.

This is one of my few own recipes and my favourite non-alcoholic mixed drink.



The Negroni

1 part gin

1 part sweet vermouth (Carpano Antica, yumyum!)

1 part Campari

Build on the rocks, brief stir, orange zest.

There are those drinks that are fast and easy to mix.

There are those drinks that require ingredients any bar stocks.

There are those drinks that are always an absolute delight.

The Negroni is all three.

Elixir Rickey

50 ml TBT Elixir

1/2 a lime

soda

Squeeze lime into a wineglass and drop the hull in. Add Elixir, fill with crushed ice and top with a small amount of soda water. Brief stir. About two thirds of my TBT Elixir bottle has gone into the preparation of Elixir Rickeys.

This stuff is too good to use it for anything else!



Tom Jakschas

Spirits - Cologne

I tend bar professionally since late 2005.

„Excellia Sazerac“ was done for the upcoming launch of Tequila Excellia reposado, a joint venture of the people behind G’Vine and the Camarena family (Tapatío, El Tesoro de Don Felipe“ I first encountered the „Man in Fire“ in Ronnie Scott’s in august 2007 where King Gregor de Gruyther and Lady Esther Medina Cuesta were holding court - a thankful night ... „The Malecon“ was one of three truly outstanding concoctions presented by the Connaught Cantineros Agostino Perrone and Erik Lorincz in february this year - I just had returned from La Habana, so the memories of this wonderful city were crystal clear, just like that huge rock of ice which was floating in my drink whose ingredients reflect the heritage of cuba and its spanish influence.

Last words:

25ml gin, 25ml chartreuse verte, 25ml maraschino, 25ml fresh lime juice ... nuff said!

www.spiritsbar.com
 Blog: puro-de-agave.net

Excellia Sazerac

(Tom Jakschas)

30ml Excellia Reposado Tequila, 30ml Meukow XO Cognac, 10ml Sauternes-Syrup, 2ds Peychaud’s Bitters, 0.5ml Tabi Classic Strong Absinth
 METHOD: rinse glass w/ absinth, put back into froster - stir other ingredients over fresh ice cubes (hoshizaki/cold draft) to perfection - strain into absinth-coated tumbler - garnish w/ lime twist

Man in Fire

(Gregor de Gruyther, R.I.P.)

25ml Mezcal reposado, 25ml Bowmore 12yrs., 25ml fresh lime juice, 15ml agave syrup, 5ml runny honey
 METHOD: shake - dbl. strain into frosted coupette - garnish w/ smoked salt or sea salt-chili crusta

The Malecon

(Erik Lorincz) 50ml Bacardi Superior - 15ml Smith Woodhouse Port - 10ml Romate Don Jose Oloroso Sherry - 30ml fresh lime juice - 2bsp caster sugar - 3drp Peychaud’s Bitters
 METHOD: stir to perfection - strain into coupette on large floating crystal ice cube

Sebastian Walther

I'm not working as a bartender, but my favourite bar is the "Havanna Bar Duisburg"

I'm 25 years old and I live in the west of Germany. Cocktailmixing and barculture is my number one hobby since October 2007. In the year 2010 my homebar is increasing to more and more bottles of high quality spirits.

I also love to listen to music every day. My favourite music is metal in all its kinds, hardrock, 70s rock and epic orchestral soundtracks. Through the year I visit many concerts and festivals.

In my job I help handicapped people to master their daily routine.

When I started mixing in the end of 2007 I didn't like Tequila very much. In July 2008 I visited Tommy's Tequila Bar and Restaurant in San Francisco. There I met Julio Bermejo, a well-known Tequila expert and producer in the USA. Mr. Bermejo showed me in several Tommy's Margaritas how fantastic Tequila can taste. I tried different blanco, reposado and anejo Tequila's. They were all great! I was really delighted with the Tommy's Margarita recipe and now it's one of my alltime favourite drinks. Thenceforwards I was more

interested in Tequila and now I love this spirit!



Tommys Margarita

4cl 100% Agave Tequila (blanco, reposado or anejo)

2cl fresh squeezed lime juice

1cl agave syrup

1cl ice-cold water

Shake all ingredients with ice and strain into a small tumbler or a small martini glass. This is the original recipe by Julio Bermejo (Tommy's Tequila Bar & Restaurant, San Francisco)

Gin Basil Smash

15 leaves of basil

4cl Gin (I prefer Hendrick's)

1,5cl fresh squeezed lemon juice
(or lime juice)

1,5cl sugar syrup

Muddle the basil leaves in a shaker, fill in the other three ingredients and allow it to infuse for 10 minutes. Then shake it on ice and fine strain into a small tumbler. This is not the original recipe, I modified it for my own.

Pisco Sour

6cl Pisco (Demonio de los andes acholado)

3cl fresh squeezed lemon juice

2cl sugar syrup

1 egg white

Grate some cinnamon on the top

About this drink I was enthused in the last months and still I am.

Gimlet

5cl Gin (The Duke-Munich Dry Gin)

3cl lime juice cordial (Rose's)

1 dash of fresh squeezed lime juice

1 lime zest

Stir all ingredients on ice for 30 seconds in the drinking glass and garnish with a lime twist. This is my favourite drink to try different Gins. Up to now The Duke is my favourite Gin in this drink.

Last words:

Enjoy your drink!

Klaus St. Rainer

Schumann's - Munich

I'm round about 25y in the business. My main profession is a bartender, and so i do. 5 shifts per week in the legendary Bar of „Mr. Charles Schumann“. Working on highest standards is my passion. To fill up my spare time, I founded the „Josef Rainer Shakermanufaktur“ in Munich and produce hand-crafted Sterling-Silber Boston Shakers and more. Furthermore I founded together with 11 other outstanding munich bartender a network called „Barzirkel München“. A non profit organisation, which takes care for networking and education to all munich bartender and barlover. Together with 3 more „Barzirkler“, we offer seminars, master classes and consulting. And we are successfully do that for many interesting events.

With the age of 13 I had my first workingday in the gastronomy.

It was in the famous „Hotel Bayerischer Hof“ in Munich. I could not found the employers entrance and stumbled through the main rotating door and for a few seconds, I was standing in the middle of this enormous lobby, smelling the air of the world and thought to myself: „I will find my profession in this business!“. I was working there for 4 years, and then, not the Hotel Business, no, the Bar should be my profession. Lucky me. But we have the same task, taking care of guests. And this should be our highest duty. Mixing Cocktails is just a part of our work, but the nicest one!



Brandy Stinger

4cl good Cognac
3cl Menthe Pastille Giffard
stir on crushed ice in a barglass,
fill up with crushed ice

Booker's Julep

9 cl Booker's Bourbon
a handful freshest mint
prepare in classic manner



Blue Blazer

6 cl Laphroaig 10y cask strength
4 cl boiling water
1 barspoon white sugar
1 large lemon zest
prepare like Jerry Thomas



Last Words:

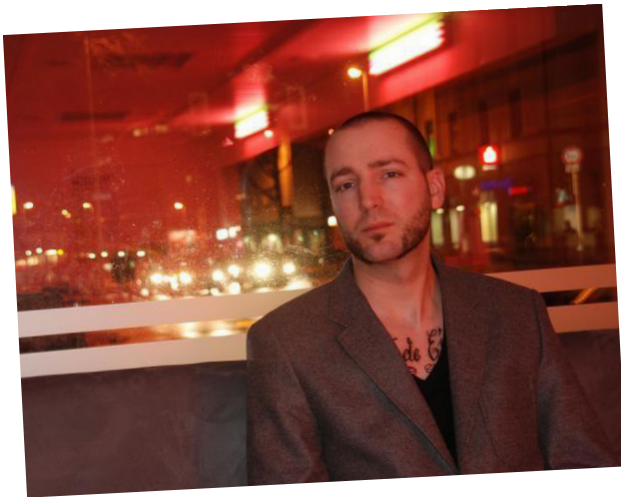
It's not important to know all the answers, but to understand the questions.

www.jr-shaker.com
www.barzirkel.com
www.schumanns.de

Björn Bochinski

Münster

I think I wrote enough about me in the preface.



Last Words:

Thanks to all participants and assistants. It was a pleasure working on this project.

Visit me on [wankiki.wordpress.com](#) or [trinkwelten.de](#) and keep your eyes open for other projects.

Signet Padovani

6 cl Glenmorangie Signet or Glenmorangie Necta d'Or

2 cl St. Germain

Stir on ice and serve in an Old Fashioned Glas with a large Ice Cube

Daiquiri

6 cl Rum (I like Blue Bay or Matusalem Platino)

3 cl fresh limejuice

1,5 - 2 cl Sugar Syrup

Shake with a lot of ice and strain into a chilled cocktail glas

Mai Tai

I tried many different receipes but here is the one I like most at the moment.

3 cl Appleton Extra 12 years

3 cl Dillon Tres Vieux Martinique Rhum

1,5 cl Cointreau

1,5 cl fresh lime juice

0,75 cl Orgeat (I prefer Sirop d'Orgeat Maison Meneau)

0,75 cl Rich Sugar Syrup

Shake with a lot of ice and strain into a glas with ice cubes.

Float with Smith & Cross Rum



**One martini is alright, two is
too many, three is not enough.**

James Thurber (American Writer, 1894-1961)

Michael Meinke

Triobar - Berlin

Sometimes a geek, sometimes a fool, sometimes an expert and always just a man who loves spirits, bars & cocktails

what a great idea for a book and so much work...
Respect!



The Tales Of The Smokey Clouds

60 ml Black Bull Scotch 50%
2 bs Orange-Marmelade
20 ml Limejuice
80 ml Cranberry-Nektar
20 ml Maplesyrup & a big cube
of Smoked Ice
all ingredients in a shaker with
a lot of icecubes

shake hard and strain on a big
cube of smoked ice

Rum Sour

60 ml Old Monk 7 years
60 ml Pineapple-Juice
40 ml Limejuice
20 ml Gomme

shake hard on cubes and strain into a
goblett

Triobar-Munat-Sazerac

80 ml Willett Rye Family Reserve 22 years
20 ml Cognac-Sugar-Syrup (homemade)
5 ds Peychaud
40 ml Tabu Classic Strong Absinth
90 ml Champagne (Gossett Grand Reserve)

Fill a tumbler with crushed-ice.

fill him up with Absinth and Champagne.

Now fill the Rye, the Cognac-Sugar-Syrup and the Peychaud's into a mixingglas with a lot of big double-frosted ice-cubes stirr stirr stirr (30-40 seconds)

empty the tumbler with the crushed-ice, the absinth and the champagne...

now strain the drink into the tumbler on a big ice-ball
garnish with an butterfly-orange-zest

Last words:

I don't like Chartreuse - so this is not my favourite cocktail ;-)

In my next live i want to be a Lego-Bartender from Mr. Bohrer...



das-gastronom.blogspot.com/
barkultourist.blogspot.com/

Max La Rocca

Sheen Cocktail Bar/Ireland * St George Hotel - Rome/Italy

Since the beginning of his career, Massimo La Rocca (born in Sperlonga - Italy) has been an example in the workplace for reliability and professionalism, which he wanted to improve and refine in order to expand its professional culture.

So, with so much good will and determination, decided to travel to London (Claridge's Hotel, Harrods' Georgian Restaurant) and then to Australia (Così Restaurant in Melbourne) to test new working techniques and deepen his knowledge of the English language, discovering a great passion for the „art of mixing drinks“.

Once back to Italy, after other important work experiences, he attended a professional AIBES course (Italian Bartenders' Guild) and a Flair Bartending Course with Planet One, getting excellent results.

He has been Bartending at the LAB American Bar and at the Terrazza Marconi SPA Marine where he was making cocktails for increasingly demanding customers who enjoyed a creative and innovative mixology characterized by the use

of vegetables, spices, fruit, foams and intriguing liquor infusions, always „keeping an eye“ on the contemporary ways of mixing drinks.

At the „Legendary Contest“ of the Bacardi Martini Grand Prix 2007 he stood out in Turin for dynamism, passion and innovation, earning an important recognition for its style and work technique and being classified 7th nation-wide for its category.

His drink recipes have been published in Cultura del Bere Magazine, and he has been quoted as an expert mixologist by local and national newspapers and magazines.

After an incredible work experience at Rome's Stravinskij Bar @ Hotel De Russie (The Leading Hotels of the World) and as a Bar Manager at St George Hotel, he is currently working at Kenmare's Relais & Chateaux "Sheen Falls Lodge" in Ireland.





Few years ago I started a bilingual Blog for bartenders „with the right spirit“ called LISTEN TO THE ICE (<http://maxologist.blogspot.com>), in order to share knowledge, useful information, recipes, videos and very interesting links with bartenders who put passion and heart in what they are doing Because....SHARING IS CARING

www.sheenfallsloodge.ie
www.stgeorgehotel.it
maxologist.blogspot.com

Americano

Tequila Old Fashioned

Whiskey Sour



Last Words:

Learn to be a good host, ask thousands of questions to your head bartender or mentor..never stop being curious.

Treat the bar as it was yours, is the only way the make "the BIG difference"

Be Humble!!

I always say to my staff:

Just behave as the bar was your own leaving room and after that ..just be a human being cause at the and of the day, thats what we all are, arent we?

Hidetsugu Ueno

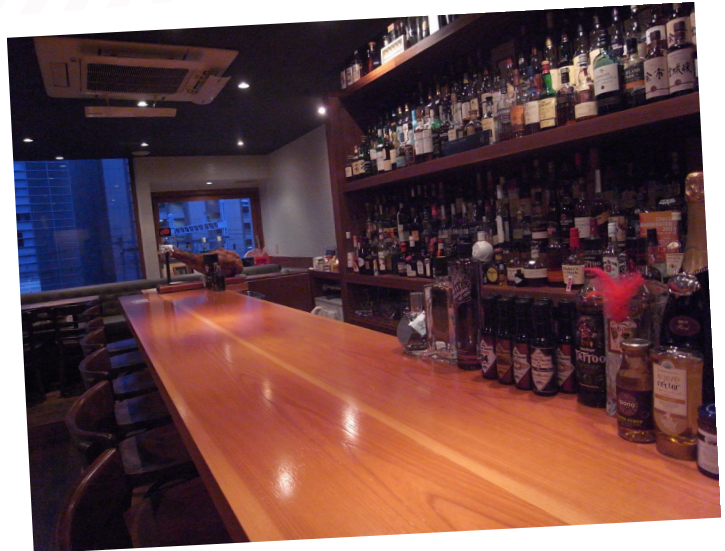
Bar High Five - Tokio

Owner Bartender, BAR HIGH FIVE

ONE OF THE VERY BEST MISSIONARY OF JAPANESE BARTENDING

I actually don't have any favorites because I don't drink.

I put some cocktails name that ones my customers like.



Last Words:

"Live as a bartender, die as a bartender"

White Lady

Beafeater 47° 45ml

Cointreau 12ml

Fresh Lemon Juice 15ml

Fresh Tomato Bloody Mary

Homemade Pepper Vodka 45ml

Whole Fresh Tomato

Fresh Lemon Juice and simple sugar syrup as needed.

Hunter

Old Ezra 7years old 45ml

Cherry Heering 20ml

<http://www8.ocn.ne.jp/~highfive/index.html>



Phillip Duff

Rotterdam & Amsterdam



Jet-set bartender, drinks writer, saloonkeeper, bar and beverage consultant, speaker, trainer and presenter.

Founded & sold door 74, Amsterdam (nominated World's Best Cocktail Bar Tales of the Cocktail 2009, won Best Cocktail Bar & Best Bartender at Dutch bar awards 2009)

www.liquidsolutions.org

Manhattan

2 shots Michter's rye
1 shot Noilly Rouge
3 dashes Boker's bitters
stir
orange zest

Jasmine

1.5 shots of G'Vine Nouaison gin
half shots each of Cointreau, Campari
and lemon juice
shaker, serve straight-up
lemon zest

Martini

2 shots gin
half a shot Noilly Dry
3 dashes Bitter Truth orange bitters
stir
lemon zest

Last words:

Put the gun down, I can explain!

Karl Too

Kuala Lumpur - Sky Bar, Traders Hotel



Side Car

Not a trendsetter nor follower, but Ichi-go ichi-e experience will endure with re-defining mindset.

Natural born bartender only found out after an decade working behind computer, really enjoy to be your host & love mixing drinks.

3 of these recipes & pictures already permission granted by each particular creator, except the sidecar picture from Jay Hepburn, recipe by late Harry MacElhone's, mixing by me.

One part Cognac
One part Cointrau
One part Lemon Juice

Method

measured accurately with jigger then pour in to mixing glass filled with cracked or carved ice (use ice tong when pick up ice) and shake it well, strain out with (sugar-rimmed, before strain) hawthron strainer over tea strainer in to chilled cocktail glass.



bar homepage: <http://www.skybar.com.my/default.aspx>
homepage: <http://www.facebook.com/karlto0.x>



The Malecon

(Erik Lorincz)

50ml Bacardi Superior
15ml Smith Wood port wine
10ml Oloroso Don Jose Reservas Especiales
3drp Peychaud's bitters
2bsp Caster Sugar
30ml Lime Juice

Shake with ice, then fine-strain into a crystal coupette with one large ice cube. (Drink pictured above, with newspaper chaser.)



Kopi - O -

(Matthew Bax)

10ml Espresso (really good, freshly extracted)
30ml Tobacco leaf and roasted banana syrup (maple syrup will also work at home)
75ml Dark Tippling Club rum mix (a good dark Jamaican Rum will suffice)

Measured accuracy with jigger then pour in to mixing glass filled with cracked mineral ice, shake it well then strain in to kopi-o bag with hawthorn strainer over cracked ice.



Last words:
**Live as a bartender, die
as a bartender.**

Helena Tiare Olsen

Stockholm

I come from the restaurant business where I used to mainly cook but i've done

everything you can do in a restaurant. A bad back and then a foot accident did prevent me from working in a bar. So I started my cocktail blog, a Mountain of Crushed ice where I at first mainly wrote about tiki drinks which have a special place in my heart along with other classics like the Sazerac.

Blogging about cocktails and spirits led me into a new world and I met wonderful people, both online and in real life and some has become my good friends. I have learnt tons of things and i believe that the cocktails, spirits and bartending blogs are a very important for the industry. its a way of sharing knowledge, and exchanging ideas that instantly reaches people all over the globe.

I'm a rum enthusiast and have been for a couple of years. I'm collecting demerara rums but collecting is maybe not the right word as I feel rum should be enjoyed and so the bottles doesn't last very long in my homebar.



My cocktail obsession and rum enthusiasm started with a mini bottle of El Dorado 15 year old. – which led me quickly to buy me a big bottle That's where my tropical drink mixing started which led to tiki drinks which eventually led me to the classics. An upside down path as tiki drinks isn't usually what people start with as they often require many and hard to find ingredients.





Trader Vic's Mai Tai

Sazerac

Negroni



Last Words:

Try to use the freshest and purest ingredients possible, study the classics, study the craft and share what you know with others.

Have fun!



Dummer Gonzalez Bastidas

Seattle Bar at the Seattle Hotel - Brighton

I'm a welcoming and friendly Colombian living in the UK. Love salsa dancing, travelling and anything Latin American and more recently the art of making drinks.

I'm just very grateful and happy to have found bartending as I had never thought that through a cocktail you could create memories and joyful times. I have made cocktails to people for their weddings, birthdays, different special occasions or just a quiet drink on a Monday night. To be part of these experiences and contribute towards their evening is very rewarding.

Daiquiri

Caipirinha

Mojito

Last Words:

"Bartending is one of the best jobs in the world, you not only get paid to be in the party but also meet lots of different people making every night you work completely unique."

www.hotelseattlebrighton.com

Myles Cunliffe

Brighton

I run an events and consultancy company and work as a trainer for some of the best training companies in the UK.

Myles' vast knowledge of all things wet surpasses most with a degree in Wine Studies from Brighton University and the Wine & Spirit Education Trust's Advanced wine certificate.

Myles placed third in the 2004 Stolichnaya cocktail competition, the UK's largest to date. Myles was awarded with a place on the 2008 Courvoisier Future 500 list of innovative business brains and creative talent – signifying passion and determination to succeed in the future.

He has also appeared on numerous training videos, local radio station and contributed to several books on bartending.

Myles' experience working for some of the best event companies, cocktail schools and members bars the UK has to offer gives him a unique insight into running private, corporate and large scale events. Combine this with over five years experience in training hundreds of bartenders from Cape Town to London and you have a great winning formula.

www.chilledbars.co.uk

Rum Treacle

A rum old fashioned with a cloudy apple juice float.

Myzo

(my own creation)

50 ml vanilla vodka

25 ml fresh lemon juice

25 ml elderflower cordial

small piece red chilli.

Classical Daiquiri



Last words:

Don't be too serious!



Theodora Sutcliffe

London - Now in transit until 2011 or thereabouts



I fell into writing about cocktails thanks to drinking a lot of them. Always the best way to start!

Back in the dark ages of the mid-90s, Dick Bradsell introduced me to Simon Difford, and I was able to turn an abstract enjoyment of flavour and fun into something more tangible. There is nothing quite like discovering a great drink, learning the story behind it, exploring its ramifications...

I believe in doing what you love. So, after more than a decade writing on cocktails, food, booze and their stories, I'm taking a year or two's sabbatical to travel the world, with my nine year old son, and write about it.

But old habits die hard. So I'll probably stop in at a few bars along the way and report back. Just to keep my hand in, you understand...



I guess the thing I love most about cocktails is the stories behind them. Both drink and food provide an insight into times and tastes gone past, a little taste of liquid history, and the creative geniuses who created them.

I can't see a Blue Blazer without imagining Jerry Thomas in some rough-as-blazes mining bar, flailing his schtick to cover the taste of rough whiskey. And I can't taste a Bramble or a Spring Punch without thinking of Dick Bradsell. Campari and Angostura are 19th century quacks and pharmacists getting high... I love the context, in essence.



The oldies are always the goodies, which is why they last so long, and simplicity endures, because it is hard to get a simple drink wrong (although extremely challenging to get them perfect).

With that in mind, I'll say:

Old Fashioned

With a good bartender,
I'll have it their way, not mine:
you learn a great deal that way.

Negroni

Equal parts Campari, T10 and Noilly Prat
Though I'm open to persuasion.

Sweet-Sour

And, as sweet-sour is the other great harmony of cocktails besides bittersweet, I'll nod to the Sidecar and the Honeysuckle, but go for the Aviation, which has just that little extra touch of complexity



I'm travelling longterm at the moment. So one of the things I'm very much enjoying is discovering fruits and flavours that we don't have back in the UK.

Take the calamansi, as it is here in the Philippines. It's a tiny spherical green citrus, with orange flesh, a cross between a mandarin and a lime. Delivers all the sourness of lime without that bitterness that goes with the territory. It's like a pure, sharp, citrus hit. Phenomenal.

Oh, and anyone who appreciates the flavour of lychee should try mangosteen. Like a turbo-charged lychee: all of the delicacy with a tangy pineapple-orange-sherbet kick. To die for!

Last Words:

"The problem with the world is that everyone is always a few drinks behind." Best credited to a screenwriter, not the actor who delivered it...



Alex Kratena

Artesian Bar at the Langham Hotel - London

Artesian – the source of indulgence the langham london has been synonymous with glamour since 1865 when we opened our doors as first grand hotel in europe. And now we have added an extra dimension to the legend with our bar – Artesian. It is named after the 360 foot artesian well beneath our foundations, which supplied the original hotel with the purest water in london. It is now long gone, though not forgotten as we celebrate it and all the delightful forms water can take. You'll find sumptuous cocktails, exciting wines and purest spirits from around the world, with a particular emphasis on the diversity of artesian's signature spirit: Rum.

Artesian is award winning glamorous addition to sophisticated london bar scene and exclusive establishment with strong cocktail concept specializing in Rum and Genever.

Best classic hotel bar 2009 imbibe bar awards.



Last Words:

"Only too much is enough!"



Negroni Sbagliato

30ml Campari
30ml Italian Vermouth
1dash Orange Bitters
30ml Prosecco

Alexino's Sour

(New York Style)
60ml Bols Genever
25ml Lemon
15ml Sugar Syrup
1dash Angostura Bitters
1egg white
10ml Galliano Authentico
10ml Claret
30ml Prosecco

Artesian House Daiquiri

60ml Artesian Cask Rum
25ml Freshly squeezed lime juice
15ml Trois Riviers sugarcane syrup



Michael Mason

Hotel du Vin Bar & Bistro - Brighton

I am a 26yr old bartender currently working in Brighton for a small hotel group (Hotel du Vin & Malmaison). I have a real passion for all things food and drink related and have worked in the bar industry since I turned 18. With work I have traveled around the UK to various cities, but keep finding myself drawn to the south coast, (2 years in Bournemouth and now 3 in sunny Brighton). I love London and find it important to keep in touch with the cocktail/bar scene there but the atmosphere in Brighton is so much more relaxed and I love the sea air. There is a real cosmopolitan feeling about the town, without some of the big city grime. Brighton is diverse and multicultural, with plenty to do. This is a great asset when creating cocktails and writing menu's, as the range of international and locally sourced produce is great. I have a short attention span and can't imagine working in an office. I am currently working on my wine knowledge and enjoying Malt Whisky.

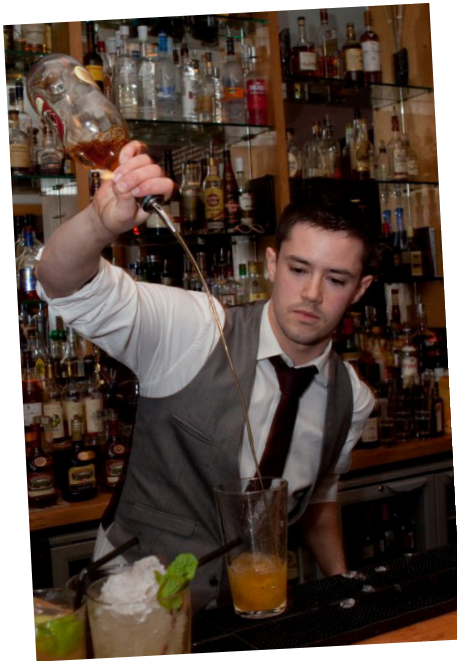


This was the toughest section to answer. My Favourite cocktail on one day will change by the next. There are cocktails I love to make, ones I love to drink, ones I love to talk about, twist, watch being made. . . I have picked one for aperitif, one for the "Session" and one to cap off the night.

The Forager Daiquiri

This cocktail is my twist on a daiquiri. It has done me proud winning me a trip to the Cathedral of Rum in San Juan Puerto Rico and Miami. I take a Daiquiri base and mix Rosemary Sugar syrup and Chestnut Liqueur. Rich and woody but still light enough for an aperitif. Garnished with a fresh rosemary sprig from the Garden.





Lui Lui

This one is purely down to timing as I'm going through a Jeff Berry / Don the Beachcomber reading Phase. My summer menu is littered with Tiki Drinks and this is my favorite. I found it on a new York drinks blog and love the cinnamon hint and "Traders spiced syrup". We made our own allspice syrup and it worked. Jamican Rum, Lime, Touch of orange, Cinnamon and Traders spiced syrup. Like a Mai-tai but "earthier".

Old Fashioned

It would be a shame not to put this in as I drink so many of them. Love the classic bourbon but it really depends on the theme of the evening. Along with the Bittered sling this cocktail is a reminder of where cocktail culture came from, and this makes you really appreciate the bartender's time. My personal favourites are an A H Hirsch 16yr Old Fashioned, A Don Julio and Palm Sugar OF, and an El Dorado 12yr with Chocolate bitters.



I have often thought about what exactly makes a good bar, or even a great bar. For this section I would like to outline my ideal scenario and if anyone reading it knows of a place please let me know..

Its late on a quite Thursday, and I'm getting my jacket ready to head out and see where the evening takes me. Few friends are in out to join, so I jump in a cab destined for bar X. Sceptical of where the evening may end up my curiosity gets the better of me and I am in for the duration. Centre of town it is, to seek out a bar that a friend has recommended.

We arrive at the end of a small alley and head inside. 20 paces along the alley we find an iron staircase leading to a basement, situated below an art shop (displaying an array of surreal and slightly erotic art, this shop exists in Brighton). There is faint hum of music emanating from the door (sounds like a heavy handed piano version of a white stripes ballad). We pass a young couple smoking and laughing outside. Squeezing through the door we find a dimly lit bar filled with a buzzing crowd of 20-30 something's sipping on various oddly shaped drinks and drinking obscure European beers. The bar is decked out in classic 1930's speakeasy style with a southern style adornment of black & white pictures of celebrities smoking cigars and drinking. There is light aroma of smoke seeping in from outside and a wood/pine smell that reminds me of old houses. I catch a waft of Laphroig as we pass one table. . . this could well be a single malt evening.

The bar is around the corner to the left, heading past a small worn and over-used pool

table lit by a lamp fashioned from a saxophone. The bar is a ragtag mix of tatty stools, gloomy booth seating and there is hardly a space to sit. As we approach the bar a second musician steps up with guitar in hand (giving the tired piano a well earned break). The music is slow, low and sets mood for conversation. This guy is not playing for the crowd, just helping them along and playing to himself. We squeeze in at the bar and grab a stool each. Looking up I see a wall

covered in spirits and not a beer pump in sight. I ask for a menu, and my attention is directed to a hand written chalk board stating : Cocktail Menu: "You know what you like, we know how to make drinks accordingly, so please speak to your bartender". Cocktails £6, Premium £8 Exclusive 10£ why are you asking. . . .

I take the plunge and ask for a whisky based cocktail with a beer chaser. After a short

chat we settle on a variation on a whisky sour to start with heather honey and Talisker 10. A couple of girls along the bar are sipping on bright over the top rum concoctions served in what appears to be hand painted jam jars.

They recommend the rum swizzles . . .





As we perch at the bar watching the crowd the music tempo increases and a few more join on stage. The crowd seems to respond and people gradually drag themselves from the booths and up to dance.

I get the feeling that this place is about to get lively. As I order another beer and ponder my next whisky drink, I am pulled off my barstool by a dancing girl with swizzle in one hand and a reluctant dancer in the other. . . .

Last Words:

**"Here's to a long life and a merry one
A quick death and an easy one
A pretty girl and an honest one
A cold beer and another one!"**

bar homepage:

www.hotelduvin.com/brighton

my homepage/blog:

theothersideofthebar.wordpress.com



Nidal Ramini

Brown Forman Sales Manager - London

I've been in the industry for 15 years, started bartending in SW London before managing venues such as K Bar Chelsea & Sugar Hut Fulham. Opened my own bar „Dusk“ in 2003 and Montgomery Place in 2005. Moved out of operations in 2008 to work for Woodford Reserve in brand development, then became Brown Forman's London Sales Manager in April 2010.

Bars and cocktails have been my passion for a decade and a half. From sea breezes & salty dogs, to Manhattans & Old Fashioneds, i have love for every great mixed drink. What a business to be in!!

Rio Bravo

50ml Beija-Flor Pura cachaca
20ml Fresh Lime Juice
25ml Orgeat Syrup
1 thumb nail of fresh ginger
2 dashes of Fee Bros Orange Bitters

Muddle ginger in shaker, add remaining ingredients, shake and FINE Strain into a coupe glass. Garnish with orange twist

Woodford Reserve Manhattan

50ml Woodford Reserve
25ml Noilly Pratt Rouge
5ml Orange Curacao
3 dashes of Angostura Bitters

Stir all and garnish with a cherry

Seriously Spring

50ml El Jimador Blanco
25ml Elderflower Cordial
15ml Fresh lemon juice
1 large chunk of fresh watermelon

Shake all ingredients, strain into a sling glass over crushed ice and top with soda. Garnish with a watermelon fan & mint sprig.

Last Words:

"Friendship, Love & Pleasure"



www.brown-forman.com
www.montgomeryplace.co.uk (old bar)

Mal Spence

The Salon, Blythswood Square Hotel - Glasgow

I've been working in the industry for over ten years now and I can't believe the changes I've seen. Bartending has truly become a profession which is becoming more and more respected. It's harder to walk into a bar job without experience than it was when I started, the wealth of literature and support available to young bartenders is incredible, and there are more senior bartenders staying behind the stick now rather than becoming ambassadors, which is good for everyone, the customers, the bars and the youngsters. There's only so long you can keep going though, I'm 32 now and starting to feel the strain of those Saturday nights!! I've achieved more than I thought I ever would, and I would say it's been down to keeping an open mind, it's hard to do that when you're just starting out though, you learn things and treat them as gospel, dispelling anything that doesn't fit into your early learnings, I've got quite a young team at Blythswood, and I strive to keep them humble and striving to learn. I want to make my bar a standard bearer for Glasgow, and an academy where young bartenders can learn techniques they wouldn't elsewhere, my main ambition is to keep learning.

Gin Daisy

Pegu Club

Daiquiri

I'm a classic style bartender, I think we have a lot to learn from the past still before we start moving forward, we're getting there, the sight of bars making their own bitters, syrups, liqueurs and tinctures is the way forward. Once we start to understand our ingredients and tools to such a detailed level, who knows what the next step will be? I employ a lot of these methods at Blythswood Square, syrups & tinctures, hand frozen blocks of ice, hand cut, chipped & cracked ice, and Japanese bar tools & methods.

Last words:

my mantra has always been - ,just because something is different, it doesn't make it wrong.'

www.blythswoodsquare.com

Peter Holland

High Wycombe

I'm a fella looking to learn a lot more about rum and look to encourage my fellow Brits to enjoy it as well!

I'm pretty new to the whole drinks scene. I've been a man of simple tastes until about 18 months ago.

Beer and wine...

A series of poor quality cocktails had put me off until I discovered the true art of the bartender and now my eyes are open. Of course there are so many to choose from that who knows what my top three will be next month or next year? I'm experimenting at home with both classic and tiki drinks and loving it – but then, who wouldn't?

Last Words:
"Rum love ..."

Daiquiri

2 parts rum

1 part lime

½ part 2:1 sugar syrup

shaken with ice and served without.

Simple and elegant.

Mojito

Mai Tai (Beachbum Berrys)



www.TheFloatingRumShack.com



The
Zombie

Erik Lorincz

The Connaught Bar - London

Malecon

by Erik Lorincz

50ml Bacardi Superior rum
15ml Smithwood port wine 10yo
10ml Don Jose Oloroso sherry
30ml Lime juice
2 barspoon Caster sugar
3 drops Peyshaud's Bitters

Method

Shake all ingredients over large ice cubes, and fine-strain into a crystal coupe, garnish with a large crystal clear ice cube.

Inspiration

I have read that the essence of what it means to be Cuban is to be Cuban is to accept the inevitabilities of human existence, that we are born and must die, and to make the very best of the life in-between and have as good a time as possible.



With this admirable attitude in mind I wanted to create a drink that could be enjoyed at any time of day or night, and that would be at home in the most elegant London cocktail bar and equally an the Malecon in Havana with music, laughter and tobacco smoke in the air. My drink offers the freshness of lime, the rich fruit and nuts of aged port and sherry, and bitter counterpoint of the Peychaud's bitters, all wrapped up in the smooth warmth of Bacardi rum. Enjoy it and enjoy life!

Mulata Daisy

by Agostino Perone

40ml BACARDI Superior rum

25ml Crème de cacao dark

20ml lime juice

2 teaspoons caster sugar

1 ½ teaspoons fennel seeds

10ml Galliano L'Autentico

Inspiration

The first impression that you get of my drink is of the generous and sensual curves of the glass dusted with the powdered chocolate. This is where the name comes from; it takes me straight to a sun-drenched Cuban street where I see a beautiful Latina flower seller walking past swinging her hips. The rich dark chocolate liqueur blends with the vanilla sweetness of the rum, but it is the light nutty aniseed of the fennel where the drink really comes to life. This gives it depth and intrigue, with the floral-herbal notes of the Galliano teasing out the finish.

The glass is like a basket of flowers held high, with the most wonderful and seductive bouquet of aromas that you cannot help but follow. Just like the girl.



Muchacha Caliente

50ml Ocho blanco tequila

15ml Lime juice

15ml El Diablo Mix

100ml Pago tomato juice

Mexican green air is a combination of freshly extracted juices from celery, green pepper, green tabasco, celery bitters and lecithine gives delicate texture and repalcing the celery stick which was orinated in the 1960's at Chicago's Ambassador East Hotel where one guest got a Bloody Mary, but no swizzle stick. He grabbed a stalk of celery from the relish tray to stir his Bloody Mary and history was made.

El Diablo mix is a combination of 8 significant ingredients for Ocho tequila. Gives wondrous flavour dimension, texture and more heat. Is a combination of fresh coriander, fino sherry, soya sauce, worchester shire sauce, mustard, fresh horseradish, Naga Jolokia (king cobra chili pepper) 1mil. Scoville units.,Tajin(mexican pepery salt.)

As a backbone spirit I'm using Tequila Muestra Numero Ocho Blanco which Agaves come from Rancho La Rivera, altitude of 1600 meters and soil similar to that of Tequila Valley giving a forward, earthy character.



"The first time I played the Masters, I was so nervous I drank a bottle of rum before I teed off. I shot the happiest 83 of my life."

Chi Chi Rodriguez (Puerto Rican Golfer, b.1935)

Charles Joly

The Drawing Room - Chicago

I've been in the industry my entire adult life and will continue with it in some shape or form as long as possible. I don't think there's been a better time to be behind the bar in the last century. It's an honor to be able to bartend during what is truly a global renaissance. We have a lot of work to do, but I can't think of a better job on the planet. I'm an active member of the USBG and am always trying to learn more and hone my craft.

I love the interaction with guests, to create and seek out new flavor/aroma/textural combinations and introduce them to people. I think it's the job of the bartender to raise expectations of what we drink. We need to gently bring folks into the fold, empowering them with information and experiences so they become part of this movement.



The Nooner

2oz Maker's Mark

½ oz Navan

1/3 oz maple syrup

1 barspoon fresh grated ginger

Prep: Combine all ingredients in mixing glass. Add ice and shake well. Double strain into chilled cocktail coupe. Dash with 3 drops orange bitters (Regan's No. 6). Flame orange peel and float on top.

Inspiration: This drink came up while enjoying brunch at a bar I worked on in Milwaukee. Sunday, being a bartender's Friday night, leads to a lot of interesting findings. A friend bought me a dram of Maker's Mark... somehow my maple syrup ended up in the glass as well. Not being one to waste, I finished the gift and it wasn't half bad. I decided then to create a drink from the combination.

The name partly eludes to the time of day the drink was inspired. It also pays homage to so many great, early American cocktail names that would chock full of innuendo. a double old-fashioned glass.



The Molassacre Punch

1.5oz Smith & Cross Jamaican Rum

1oz Malbec ¾oz green tea-ginger syrup

¾ oz lime

1 barspoon red currant jelly

Garnish: fresh thyme sprigs

Combine all ingredients in a mixing glass. Add ice and shake well. Strain into an old fashioned glass filled with ice. Add thyme sprigs.

This is named after a huge molasses "flood" that occurred in Boston in 1919. A container holding an estimated 2.3 million gallons of molasses burst and cleared out several city blocks, their inhabitants along with it.

Kimberly Patton-Bragg

Domenica - New Orleans

I moved to New Orleans from New York City almost two years ago and love it. I even hope to have my own place open very soon. I tend to be on the culinary side of cocktails and like to add a bit of humor to some of my recipes, Like Having a Sweet - potato infused Bourbon snoball (snoball are a New Orleans version of a sno-cone). My philosophy is to kick the snob out of the bar but keep the drink. One doesn't have this business so seriously that it becomes all about the bartender and how obscure he or she can get. Just make it delicious, make it quality, and make it fun.

Sazerac

(classic - I mean I do live in New Orleans)

2 oz. Rye

1/4 oz. Simple

3 dashes Peychaud's bitters

Herbsainte

Chill glass and rinse in Herbsainte.

Stir first three ingredients and strain into chilled and rinsed glass.

Lemon twist.

Spaghetti Western (original)

2 oz. Bulleit Bourbon

1/2 oz. rosemary syrup

1 slice Campari-soaked orange

Muddle orange in syrup. Add bourbon, shake and strain into rocks glass. Add ice and serve with orange peel speared with a sprig of rosemary.

The Oriole (original)

1 1/4 oz. Hendrick's Gin

3/4 oz. St. Germain

3/4 oz. Lemon

1/4 oz. Chartreuse (green)

1/4 simple

2 dashes grapefruit bitters (I use Fees)

Shake and strain into cocktail glass.

Add Luxardo cherry for garnish.

Last Words:

Life is too short not to drink well.

www.domenicarestaurant.com

Forrest Joel Cokely

Costa Mesa, California

www.hitimwine.net * www.adrinkwithforrest.blogspot.com/

I work at Hi-Time Wine Cellars-- there is a bar but i don't tend it much.

I do multiple events and freelance gigs.

Music, literature, poetry and exquisite beverages take up most of my time when i am not luxuriating with my lover and my cat at home.

Really what can you say about a Daiquiri that has not been said... the drink is perfect. Lately i have been enamored with (what is called in my part of the world) an Añejo Daiquiri-- essentially an Daiquiri made with an aged rum, usually i make mine in the style of the Papa Doble Daiquiri (Double the rum none of the sugar).

Martini, the King of Cocktails-- though admittedly it comes in a tight second for me, this drink is fantastic. I prefer mine 3 to 1 or 4 to 1 depending on the ingredients and almost always with a twist. Stirred, not shaken and it isn't a Martini if there isn't Gin and Vermouth both.

Last Words:

Here is a quote to live by:

"A day spent without the sight or sound of beauty, the contemplation of mystery, or the search of truth or perfection is a poverty-stricken day; and a succession of such days is fatal to human life." Lewis Mumford

The 3rd choice was hard to pick, there are so many that i would drop into this spot-- so i just picked a current fave. The Fair & Warmer is a classic that has been overlooked for so long. I usually make mine with a nicely aged Demerara, a VSOP Rhum Agricole, or a funky Jamaican-- heck who am i kidding i use whatever i have and i adjust to the rum. The Vermouth is Carpano either Antica Formula or Punt y Mes (in a pinch I'll use Noilly Pratt also).

Daiquiri

(in its many ,true' forms)..

Martini

(Gin thank you, with a twist and don't forget the vermouth)

Fair & Warmer



Brad Bolt

Bar DeVille - Chicago

I am currently the Managing Partner at Bar DeVille. I responsibilities involve working as the Beverage Director, daily operations, and I also bartend 3-4 nights a week. In addition to my work at Bar DeVille, I have also consulted for several lounges in Chicago, creating menus and training staff. These lounges include Angels and Kings Chicago, Empire Liquors, Faith and Whiskey, and suburban T-Bones Steakhouse.

I am also a BAR Smarts Advanced graduate and have also worked at various other notable bars and restaurants in Chicago including managing the bar at del Toro and bartending at The Violet Hour and Empire Liquors.

I focus on classically rooted cocktails that use only the finest ingredients. I carry approximately 65 beers, many of which are locally brewed and also have a strong focus on locally distilled spirits as well. My vision for my beverage program at Bar DeVille is that I have something for everyone, not anything for anyone. "I'm sorry, I don't carry Jagermeister. Please, allow me to introduce you to Fernet Branca."

www.bardeville.com



The Last Word

- 1 Beefeater
- 1 Lime
- 1 Luxardo Maraschino
- 1 GreenChartreuse

Sazerac

- 2 oz Old Overholt
- Bar Spoon Demarara Sugar Syrup (2:1)
- 3 dashes Peychaud's Bitters
- Herbsaint Rinse
- Lemon Oil

Daiquiri

- 2 oz Flor de Cana 7 year rum
- 0.75 oz Fresh Lime Juice
- 0.5 oz Demarara Sugar Syrup (2:1)

Last Words:

Come to Chicago and have a drink with me.

**"He knows just how I like
my martini - full of alcohol."**

Homer Simpson

Christopher Carlsson

Rochester, New York

Spirits Writer, Judge, and Consultant. Mixologist and Gentleman of Leisure.

El Medico

Had a request for a cocktail for a new doctor going to South America.

Came up with a few variations of a twist on the Last Word.

1 oz Pisco
1 oz Luxardo Maraschino
1 oz Green Chartreuse
1 oz Fresh Lie Juice
Shake with ice

El Medico Grande - Use above
Fill champagne flute 1/3 full
Fill rest with champagne (your choice based on sweetness preference)
Strain into chilled cocktail glass

Paradise Lost

created by Chris Carlsson, SpiritsReview.com

2 oz Scorpion Silver Mezcal or Mijes Joven
1 oz Obsello Absinthe
1/2 oz Agave syrup
1/4- 1/2 oz Cointreau Noir (Variations: St. Germain or Solerno)
Garnish Orange Zest (prefer flamed)

Authentic Blood and Sand

(created by Chris Carlsson, SpiritsReview.com)

1 oz Scorpion Silver Mezcal or Mijes Joven
1 oz Orange Juice
3/4 oz Cherry Liqueur (Cherry Herring or Cherry Marnier)
3/4 oz of Sweet (Red) Vermouth

Combine in shaker over ice, shake 20 seconds.
Strain into chilled cocktail glass, garnish with Maraschino cherry. Enjoy!

Note: The original version was based on the 1922 silent Rudolph Valentino movie about bullfighting. First recording of recipe was 1930 Savoy Cocktail Book which uses Scotch, as no one knew what mezcal was back then if they were north of Texas. This version attempts to address that. Muddle ginger in shaker, add remaining ingredients, shake and FINE Strain into a coupe glass. Garnish with orange twist



<http://www.spiritsreview.com>

Matt Robold

Orange - California

Matt Robold is a rum connoisseur and insufferable snob who enjoys subjecting the world to his views at RumDood.com. He sits on the Board of Directors of the Cocktails & Spirits Online Writers' Group, a collection of writers dedicated to helping the world drink better. He also sits on the board of the Bartender's Cabinet, a collection of Orange County, California bartenders and enthusiasts dedicated to promoting quality mixology in the OC. In the spare time he doesn't have, Matt works with John Coltharp at Los Angeles' Caña Rum Bar on the bar's Rum Society, a club to help educate patrons about rum and rum cocktails.

Matt lives in Southern California with his collection of rums and an abusive mint plant.

I sort of backed into cocktails. I stumbled into rum by finally having a good, aged rum in St. Lucia and ended up starting my blog because of it.

One trip to Tales of the Cocktail two years later and I knew that I had a new obsession.

Hemingway Daiquiri

Mai Tai

Manhattan



<http://rumdood.com>

Kathy Casey

Kathy Casey Food Studios - Seattle, Wash

As one of the first young female executive chefs in the United States, I have always been an experimenter ... my passion for fresh, creative and seasonal just naturally transitioned into the bar. An early advocate of "bringing the kitchen into the bar," I am touted as perhaps the first barchef. I am a frequent speaker on beverage and cocktail trends at events such as the Cheers Beverage Conference, the Vegas Nightclub & Bar Show, and Tales of the Cocktail. Creating cocktails for bars and spirit brands all over the world is exciting! My work has been featured in numerous national publications, including Esquire, USA Today, Fortune, People Magazine, Cheers, Food Arts, Food & Wine, Gourmet, Time Out, the San Francisco Chronicle and the New York Times. My TV and radio appearances include such shows as CNN, Good Morning

America, TV Food Network's Unwrapped, the Travel Channel's Cooking Across America, the Larry King Show, Fine Living's Great Cocktails, Martha Stewart Radio, CBS This Morning and Northern

Exposure. You can catch my cocktail show The Liquid Kitchen with Kathy Casey on the Small Screen Network.

I am the author of nine cookbooks, including Sips & Apps: Classic and Contemporary recipes for Cocktails and Appetizers and the James Beard Award-nominated Kathy Casey's Northwest Table. You can also read my musings at Dishing with Kathy Casey as well as Amazon's aldente.com blog.

I own Kathy Casey Food Studios® - Liquid Kitchen™, an agency specializing in all things delicious and sippable. I also own Dish D'Lish® cafes and specialty food line.

When not dreaming up "the next d'lish thing," I might be foraging for wild mushrooms, harvesting kiwis from my urban garden, shaking up some crazy new cocktail, checking in on the back garden bee hive ... or these days twittering way too much!





Douglas Fir Sparkletini

This is absolutely my favorite holiday cocktail. The light essence of Douglas fir infusing the gin evokes a sleigh ride in the woods, and the pouf of Champagne adds a festive effervescence.

Makes 1 drink

1 1/2 ounces Douglas Fir-Infused Gin (recipe follows)

3/4 ounce white cranberry juice

3/4 oz fresh lemon juice

3/4 oz simple syrup

Splash of brut Champagne or dry sparkling wine

For garnishing: Tiny sprig of Douglas fir, fresh or frozen cranberry

Fill a cocktail shaker with ice. Measure in the infused gin, cranberry and lemon-juices, and simple syrup. Cap and shake vigorously. Strain into a martini glass and top with a splash of Champagne. Garnish with a fir sprig and float a cranberry in the drink.

Douglas Fir Infused Gin

Makes enough for about 16 drinks

1 (5- to 6-inch) sprig fresh-picked Douglas fir branch, rinsed

1 bottle (750 ml) gin

Put the fir branch into the gin bottle, cap, and let sit 24 hours. (Do not let it infuse for more than 24 hours.) Remove the branch and discard. The infused gin can be stored at room temperature for up to one year.

Tips: If fresh Douglas fir is not available in your area, then you can substitute a Douglas-fir tea bag. If using the tea, add the contents of the tea bag to the gin, let infuse, and then strain the gin through a very fine strainer. The infused gin also makes a good martini. Douglas Fir tea is available online at www.juniperridge.com.



Green-Eye Daiquiri

Daiquiris, which became all the rage in the 1940s, were a favorite of the famed writer Ernest Hemingway. A jot of green Chartreuse with its extracts of 130 plants adds a sophisticated and unusual flavor. I think Papa would have approved.

Makes 1 drink 

2 sprigs fresh thyme
2 ounces white rum
1/8 ounce green Chartreuse
3/4 ounce fresh lime juice
1 1/2 teaspoons sugar

For garnishing: Fresh thyme sprig

Bend 2 thyme sprigs and drop into a cocktail shaker. Press the thyme with a muddler to release the flavor. Fill the shaker with ice. Measure in the rum, Chartreuse, lime juice, and sugar. Cap and shake vigorously. Strain into a martini glass. Garnish with a thyme sprig.

(ri)1 Number One Manhattan

A beautiful and festive cocktail – bling bling!

Makes 1 cocktail

1 1/2 oz (ri)1 rye
3/4 oz St Germain liqueur
3/4 oz red vermouth

For garnishing: gilded cherry centered on a pick (recipe follows)

Measure (ri)1 rye, St. Germain and vermouth into a pint glass. Fill with ice. Stir vigorously with a bar spoon. Strain into a martini glass. Garnish with a gilded cherry centered on a pick.

Gilded Amarena Cherries

1 cup Amarena cherries – DRAINEDWELL (available from high quality wholesalers – the cherries are Italian and come in a can in syrup)

1/2 tsp. Gold Luster Dust (available at cake decorating stores or online)

Make the cherries in the container that you are going to store them in. It is important that the cherries be very well drained. Place the cherries in the container and add the luster dust. Stir gently to coat cherries in gold. Do not over-stir – over-stirring makes the gold “stirred in” and not coating. Store refrigerated for up to one month.





My motto is to always shake up some fun no matter what you are doing ... but especially in the bar!



Last Words:
My last words well, just in case you tested or tasted too many cocktails ...

Hangover Helper

In the course of testing many many recipes for my book Sips & Apps, I of course tried this one, too. And I am pleased to say that it works. Emergen-C gives you a C- and B-vitamin-boost and replaces some lost electrolytes, vodka is a little “hair of the dog,” bitters is a digestif, soda supplies bubbles, and the olive oil . . . well, an old bootlegger once told me that a small spoonful was good for coating a morning-after stomach. For a more substantial breakfast, “garnish” the drink with one strip of crispy-cooked bacon.

Makes 1 drink

- 1 packet raspberry- or orange-flavored Emergen-C
- 1 ounce vodka
- 2 dashes Angostura bitters
- 4 ounces chilled soda water
- 1 teaspoon extra-virgin olive oil (optional)

Empty the packet of Emergen-C into an old-fashioned or juice glass. Measure in the vodka. Add the bitters and soda water and stir. Top with olive oil if desired. Drink and feel better!



Ryan Margarian

Portland, OR

For the past decade, Ryan's unique „chef like“ approach to mixed drinks along with the development of several innovative and efficient Professional Cocktail and Spirit Service Cultures locally, nationally, and internationally, has gained him recognition as one of America's top mixologists.

Based in Portland, OR., Ryan oversees the day to day operations of Liquid Relations™ and contributes to the ongoing development of Aviation Gin, his partnership with Portland's own House Spirits™. Always pushing for consistency and innovation, Ryan has a singularly unique and purely recognizable approach to his craft that allows for a balance of creative and richly flavored cocktails, consistent drink production, speed, and well-honed technique. In his years “behind the stick” and on the consulting front at Kathy Casey Food Studios® in Seattle, WA., received a nomination as „Best Bartender in the city of Portland“ , was named „Best Bartender in Seattle“, received a coveted Tastemaker Award and most recently was tapped as „Seattle's Best Mixologist“.

Additionally, Ryan's recipes and Cultures garnered notice in the New York Times, Wall Street Journal, Food and Wine, Bon Appetit, People Magazine, US Weekly, Men's Health, Details, Wallpaper, Food Arts, Fit Pregnancy, The LA Times, The San Francisco Chronicle, Gary Regan's Joy of Mixology, Dave Wondrich's Imbibe, Robert Hess's The Essential Cocktail Guide and have been

featured on both the Food Network's Unwrapped and the Women's Entertainment Channel's Young, Sexy, and Cookin'.

Ryan's style and influence can be experienced, in person, around the country at such celebrated watering holes as , Katsuya by Starck, Hyde Lounge in Los Angeles, Victor Tangos in Dallas, TX., The Jade Bar @ Sanctuary Resort in Paradise Valley, AZ., and, internationally, across the entire Holland America Line fleet of luxury cruise ships. In addition, Ryan can be found doing ongoing focused cocktail development, seminars, and bar trainings for a wide range of luxury spirit brands, while indulging his passion for creative writing through contributions to NW Stir Magazine and Mixologist: Journal of the American Cocktail. Along with the ongoing development of Aviation Gin, Ryan currently finds himself working with Viceroy Hotels and Resorts bringing an entirely new culture of passion and precision to their bar operations worldwide, while continuing to help envision exciting new Professional Cocktail and Spirit Service Cultures for the Huntley Hotel in Santa Monica and Consilient Restaurants in Dallas, TX.

The past three years have, also, found him involved with the development of a truly unique “History of the American Cocktail” signature menu format for McCormick and Schmick's Restaurants honoring the 200th anniversary of the cocktail's first printing.



The National Daiquiri

The Rickey

The Manhattan



www.liquidrelations.com
www.aviationgin.com



Chris Milligan

Secreto Lounge - Santa Fee, New Mexico

I have been tending bar for 2 decades working in everything from neighborhood bars, adult entertainment clubs, international chains, and fine dining. My favorite thing about being a bartender is meeting people from all over the world and being able to create, through drinks and entertainment, a memorable experience not only of the moment but of the whole of the southwest.

Secreto Lounge focuses on using fresh ingredients and hand crafting all our drinks. We source as much as we can from the local Farmer's Market as well as from our own yards. The drinks I create reflect these local flavors and the cultures that have created the Southwest.



www.hotelstfrancis.com
www.sfbarman.net

Basilica Cocktail

2 oz Beefeater 24 gin
1/2 oz fresh lemon juice
1/2 oz simple syrup (1:1)
4 large basil leaves
1/2 oz St Germain
1 dash Peychaud Bitters
1 Dash Regan's Orange Bitters

Muddle Basil, lemon, and simple syrup. Add gin, St Germain, and bitter. Shake with ice and strain into a chilled cocktail glass. Garnish with basil leaf and long orange twist.

Ginger-Apricot Cooler

1/2 medium apricot, pitted
1/2 oz honey syrup
1/2 oz fresh lemon juice.
2 thin slices ginger
2 oz spiced rum

Muddle apricot, ginger honey and lemon juice. Add rum and shake with ice. Strain into a collins glass filled with ice. Garnish with apricot wedge and lemon wheel.

Agave Way

5 red or black grapes
1 1/2in wide ring of New Mexico Green or Anaheim green chile
1/2 oz lime juice
1/2 oz agave syrup (3:1 nectar to water)
2 oz reposado tequila

Muddle grapes, chile, syrup and lime juice in a mixing glass. Add tequila and shake with ice. Strain into a chilled cocktail glass. Garnish with long thin strip of chile wrapped around a grape.

Last Words:

Being a bartender and mixologist is the best job in the world. It is a way to express oneself creatively not only through drinks but also through interacting with the guests of the bar.

Blair Reynolds

Thatch Tiki Bar - Portland, Oregon

I'm a bartender, blogger and small business owner. Besides bartending, I also have a small business selling exotic syrups for tropical mixology. I am a former Tales of the Cocktail apprentice, BarSmarts graduate, and attended the 5-day B.A.R. Program in New York 2009.

There's something extremely enjoyable about working at a Tiki Bar, more than any other place. Perhaps it's the relaxed atmosphere, the challenging drinks, the unique conversations that are struck up when customers ask what Falernum is, or where Demerara Rum comes from. There's just something different about a Tiki Bar that creates a relaxed environment for both the bartender and their guest.



Hilo Hala

an original drink, a playful use of modern flavors, on the menu at Thatch

1 ½ oz White Martinique Rhum
 1 oz Fresh Pineapple Juice
 ½ oz St. Germain
 ½ oz Falernum
 3 dashes Xcolotatl Mole bitters
 2 strips lemon peel

Shake and Strain into chilled cocktail glass, garnish with pineapple spear

Nui Nui

from Jeff Berry's Sippin' Safari, a classic Don the Beachcomber drink

½ oz Lime Juice
 ½ oz Orange Juice
 ¼ oz Cinnamon Syrup
 ¼ oz Don's Spices #2 (½ vanilla syrup, ½ pimento dram)
 2 oz Gold Virgin Islands rum
 dash Bitters

Shake with crushed ice, pour into tall glass and garnish with horseneck (long orange peel)

Jet Pilot

from Jeff Berry's Sippin' Safari, a class from local tropical bartender Bob Esmi-no. I serve a take on this called the Lift-Off! At Thatch Tiki Bar

½ oz Lime Juice
 ½ oz Grapefruit Juice
 ½ oz Cinnamon syrup
 ½ oz Falernum
 1 oz Coruba
 ¾ oz Cruzan Gold
 ¾ oz Lemon Hart 151
 dash Angostura Bitters
 6 drops Herbsaint

Shake with Crushed Ice and serve in a Double Old-Fashioned glass. Garnish with two cocktail cherries on an oyster fork.

Last Words:

If you haven't had a proper Mai Tai, you're missing out on something amazing.

Natalie Bovis

Los Angeles

Fueled by cocktails and a passion for sharing them with visitors to TheLiquidMuse.com since 2006, Natalie Bovis is a mixology consultant working closely with liquor and wine brands, and the author of two female-focused cocktail books *Preggatinis™: Mixology for the Mom-to-Be* and *The Bubbly Bride: Your Ultimate Wedding Cocktail Guide*. Natalie also hosts and executive produces an on-line cocktail show called *Inspired Sips*, which airs on SmallScreenNetwork.com. (Look for special episodes from the upcoming *Manhattan Cocktail Classic* and *Tales of the Cocktail*, later this summer.)

Negroni

Aviation

Blood & Sand



website: www.TheLiquidMuse.com
twitter: www.twitter.com/theliquidmuse
facebook: The Liquid Muse Cocktail Club (group)

"Computers have enabled people to make more mistakes faster than almost any invention in history, with the possible exception of tequila and hand guns"

Mitch Ratcliffe

Marvin Allen

Carousel Bar-Hotel Monteleone - New Orleans, La

I have been bartending for 20 plus years, my previous background was in restaurant management, I was named bartender of the year for 2005, just was selected as one of the top 50 people in Food and Beverage by City Business magazine here in New Orleans.

I enjoy working with people and introducing them to new cocktails and telling them about different spirits.

I am vice-president of our local chapter of the United States Bartender Guild.

I am also an officer with the Krewe of Shangri-La, which is one of our Mardi Gras clubs.

In my spare time enjoy reading and cooking.



I work in the only Carousel that you have to be 21 to sit at. The bar itself rotates and sometimes people get a little confused about where they are sitting.



Sazerac

2oz of Sazerac Rye Whiskey
 1/4oz of Herbsaint
 5-6 drops of Peychaud Bitters
 1 sugar cube or 1/4 oz of simple syrup
 Coat a chilled rocks glass with the Herbsaint discarding any excess.

in a Boston Shaker place all the rest of the ingredients and stir until well chilled. Strain into the Herbsaint coated glass, garnish with a lemon twist. sit back and enjoy.

In 2008 this cocktail was named the official cocktail of New Orleans by our state legislature.

Pisco Sour

2oz Bar Sol Pisco
 1oz simple syrup
 1 egg white
 juice of 2 fresh squeezed limes.

Place all ingredients in a Boston Shaker and shake until well blended and frothy, add ice and reshake until well chilled. Strain into waiting martini glass and sprinkle 2-3 drops of Angostura bitters on top.

For a tasty variation add about a 1/2oz of Domaine de Canton Liqueur.

I learned about the Pisco Sour about 4 years ago and it has become a favourite of mine and of the bar. It is also the national drink of Peru.

The London Fairy

1 1/4oz Bombay Sapphire Gin
 1/4oz of Lucid Absinthe Superieure
 1/4 to 1/2oz of simple syrup
 2 fresh limes juiced
 1/2oz of pineapple juice
 1 egg white

Place all ingredients in a Boston Shaker and shake until frothy, add ice and shake again until well chilled. Strain into waiting martini glass. Sit back sip and enjoy. I created this cocktail for the GQ/Bombay Sapphire contest in 2009. Even though it did not win it has been a success at the Carousel and we have included it on our Martini listing.

Last Words:

I am looking forward to meeting you and reading what everyone else is saying.

I also enjoy working in a field that allows my creativity to come through and see peoples reactions to tasting new and adventurous cocktails.

www.hotelmonteleone.com
mja70116@yahoo.com

Blair Frodelius

Syracuse, New York

Knowledgeable in the history and scope of fine spirits, commercial and microbrew ales and beers, and cocktails.

Experienced in the re-creation of historic cocktails using authentic ingredients, techniques and presentation.

Author of the nationally recognized mixology website, Good Spirits News Nationally recognized for the invention of new cocktails.

Member of the USBG (United States Bartender's Guild)

SPECIALTIES INCLUDE:

- Historic cocktails of the early 20th century
- Preparation and use of fresh fruits, botanicals, syrups and infusions
- Proper cocktail garnishing and presentation

EXPERIENCE HIGHLIGHTS

- First place winner in MartiniArt.com's cocktail contest, Second place winner of 2009 Dirty Sue Martini contest, Finalist in Bar Artisanal Cocktail Contest, Finalist in TV Diner Cocktail Competition
- Graduate of Pernod-Ricard's BarSmarts Live and BarSmarts Wired training programs

Blair Frodelius is a man of many interests and talents. He is a professional full-time musician, official USBG mixologist and BarSmarts graduate, member of the Society for Creative Anachronism, editor of the International Wizard of Oz Club's e-newsletter, ex-independent radio show host, former alternative rock band leader, photographer, and creator of websites: OzProject.com, The Daily Ozropolitan, and Good Spirits News.

He is also father of six and husband of one.

Where does he find the time???



Gin Basil Smash (Modern)

2.5 oz Plymouth gin
0.75 oz simple syrup
1 oz fresh squeezed lemon juice
2 large sprigs Red Basil

Muddle basil in simple syrup, add gin and lemon juice.

Shake and double strain into cocktail glass.

Martini (Classic)

3 oz Tanqueray 10 gin
1 Noilly Prat dry vermouth
1 dash Regan's orange bitters

Stir, strain into cocktail glass.
Garnish with lemon twist and olive.

Last Words:

I seek to keep learning about mixology. Everything I read or learn from others is useful. Understanding the history of cocktails is a good foundation upon which everything I do is built.

Orient Express (Original)

2 oz Hangar One Buddha's Hand Citron vodka
1 Oz Grand Marnier
0.5 oz Canton Ginger liqueur
0.5 oz fresh squeezed lime juice
2 dashes Bitter Truth Orange bitters

Shake and strain into cocktail glass.
Spear a piece of pickled ginger on bamboo skewer and lay across top of glass.



Tim Morrison

San Francisco, CA



I am a podcaster who is crazy about classic cocktails, history on spirits and educating the general public to enjoy and make well crafted cocktails. The name of my podcast is Behind The Bar Show and started as a hobby that has turned into a passion.

I believe the more the general public learns about cocktails, the better it will be for the industry. I've been podcasting about cocktails since January 2006 and have enjoyed every moment of it.

When I started podcasting there was only one other show out there on cocktails and spirits: At Brown's Bar. I am honored to have had the opportunity to join the podcasting community and spread the knowledge, in a fun way, about mixology. It has been quite a journey and the best part is receiving feedback from listeners and getting to know all the wonderful people around the world who share in the same passions. To all the cocktail enthusiasts out there, cheers!



Bumble Bee

2 oz Applejack
3/4 oz lime juice
1 oz honey syrup (equal parts honey and water)
1/2 oz egg white

Shake without ice to froth egg whites. Add ice and shake to chill and dilute. Strain into a chilled cocktail glass. Add a few drops of angostura bitters on top of the white foam and finish with an orange peel

Lonsdale

1 1/2 oz gin
3/4 oz lemon juice
1 oz apple cider
1/2 oz 1:1 orange blossom honey syrup
2 basil leaves

Bruise basil by slapping it between your palms and then tearing into strips. Shake everything up with ice and strain into a chilled cocktail glass. Garnish with a basil leaf.

Sazerac

2 oz rye whiskey
1/4 oz simple syrup
2 dashes Peychaud Bitters

Stir with ice and strain into a chilled rocks glass rinsed with absinthe. Squeeze lemon peel over top.



Last Words:
Check please!

<http://www.behindthebarshow.com>

Gaz Regan

New York

After being raised in British pubs, and being put to work as a bartender by his parents when he was just 14 years old, gaz regan, the bartender formerly known as Gary Regan fled to New York City in 1973. For over two decades he tended bar at a variety of dives in Manhattan, and in 1990 he started to write about his favorite subjects--drinks and drinking. It wasn't long before he noticed that his work encouraged liquor companies to send him free bottles of booze. He quit the bar business immediately, started to write on a full-time basis, and in 1991 his first book, *The Bartender's Bible*, was published.

Between 1995 and 1998 gaz, together with Mardee Haidin Regan, co-wrote *The Book of Bourbon and Other Fine American Whiskey*, *The Bourbon Companion*, *New Classic Cocktails*, and *The Martini Companion*. Since then Mardee wrote *The Bartender's Best Friend* (2002), and gaz wrote *The Joy of Mixology* in 2003. His new book, the bartender's GIN compendium, was released in August, 2009.

Gaz writes *The Cocktailian*, a bi-weekly column, for *The San Francisco Chronicle*. In the past he has written regular columns in *The Malt Advocate*, *Nation's Restaurant News*, *Cheers Magazine*, and *The Wine Enthusiast*, concentrating on cocktails, bartenders, and the cocktailian craft. His work is also published in magazines in the U.K., Australia, the Czech Republic, Germany, Switzerland, Russia and Austria. He also conducted *Cocktails in the Country*, a series of two-day bartender workshops, for seven years, from 2001 until 2007.

gaz and Mardee host www.ardent-spirits.com, publish a free e-mail newsletter, *Ardent Spirits*, and maintain a *Worldwide Bartender Database* that serves to put spirits companies in touch with their most important ambassadors: The men and women who hold forth from behind slabs of mahogany all over the globe.

Gaz lives in a small village in the Hudson Valley, about 50 miles north of the Big Apple.

Manhattan (gaz regan's Fave)

90 ml (3 oz) Evan Williams Black Label
bourbon*
35 ml (1.5 oz) Noilly Prat sweet ver-
mouth**
6 dashes Angostura bitters***

Build over ice in a large Old-Fashioned
glass. No garnish.

*Unless someone sends me some other kind of bourbon
or straight rye--if it's free, I'll drink it. If I have to buy it, I
buy Evan Williams Black Label

** Unless someone sends me some other kind of sweet
vermouth-- if it's free, I'll drink it. If I have to buy it, I
buy Noilly Prat

***No substitutions. And it's been a long time since
they sent me any freebies . . .



„Tending bar is about serving guests,
not serving cocktails.“

East Ender

Adapted from a recipe by Gary Regan, Ardent Spirits,
New York.

90 ml (3 oz) dry gin
30 ml (1 oz) sweet vermouth
5 dashes Angostura bitters
1 flamed (optional) orange twist, as gar-
nish

Build in an ice-filled old-fashioned glass,
stir briefly, and add the garnish.

Last words:

All you need is love.

Negroni

45 ml (1.5 oz) Campari
45 ml (1.5 oz) sweet vermouth
45 ml (1.5 oz) gin
1 orange twist, for garnish

Pour all of the ingredients into an ice-
filled old-fashioned glass and stir briefly.
Add the garnish.

www.ardentspirits.com



Robert Hess

New York

Robert Hess operates DrinkBoy.com and lives and works in Seattle, Washington. He traces his interest in the cocktail to a childhood fascination of bartenders, who effortlessly transformed the contents of the bottles around them into gleaming jewels of refreshment. Eventually, he took action on these early memories, absorbing all he could about the classic art of mixology. Using his culinary training as a canvas, he views cocktails as a cuisine with the same artistic flavor potentials as the food prepared by a gourmet French chef. He has since become a ceaseless evangelist of quality cocktails, working with restaurants, bartenders and consumers to help them better understand how to advance their craft.

He is one of the founders of The Museum of the American Cocktail, which is housed in New Orleans, celebrating the long and distinguished history of this unique American cuisine.

He also recently formed The Chanticleer Society, a worldwide organization of cocktail enthusiasts, which promotes a sharing of thoughts, ideas, and experiences to benefit everybody through an open discussion.

He also is the host and executive producer of The Cocktail Spirit, a web-based video series being presented through the Small Screen Network. His videos provide easily accessed information and instructions on how anybody can make great cocktails. And he recently authored „The Essential Bartenders Guide“ (available on Amazon.com and CocktailKingdom.com), an introductory guide to cocktails which puts quality first and foremost and in a way that is approachable to all.

I got my start at cocktails when deciding to build out a home bar and wanting it to include a proper English “Beer Engine”. From there I thought it would be cool to get a soda gun, and an ice machine, and a glass washer, and then to line the back wall with a bunch of booze like you see in fancy bars... but then that meant I should probably know how to do something with them, so I decided to teach myself about cocktails. As I got started, it struck me that making cocktails was extremely similar to cooking, another big love of mine. This revelation helped to steer me down the path of focusing on the classic cocktails and to understand the various nuances of different recipes in order to really fine tune the results.

I try not to have favorites, instead preferring to simply experience whatever cocktails appear to be the hallmarks of the bar I am visiting. But do have a few tendencies. One is toward “classic” styled cocktails which are basically simple in nature, but have a very well balanced flavor. The other is toward obscure, or otherwise unusual ingredients. I love to see cocktails which use Cynar, Amer Picon, Strega, or other ingredients which aren’t commonly found behind the bar.

That said, here are a few cocktails that I really like:

The Old Fashioned, when properly made. It is made by simply putting a teaspoon of simple syrup in a rocks glass, two dashes of Angostura bitters, filling it with ice, pouring in 2 ounces of a good bourbon or rye whiskey, giving it a quick stir, then garnishing with an orange twist and a cherry. No muddling, no topping off with water, and no soda.



<http://www.DrinkBoy.com>
<http://www.ChanticleerSociety.org>
<http://www.SmallScreenNetwork.com>
<http://www.MuseumOfTheAmericanCocktail.org>

The Last Word

1/2 ounce gin
 1/2 ounce maraschino liqueur
 1/2 ounce Chartreuse
 1/2 ounce lime juice

Shake with ice. Strain into a cocktail glass.

[Source: „Bottom’s Up“ by Ted Saucier (1951)]

Trident

1 ounce dry sherry
 1 ounce Cynar
 1 ounce aquavit
 2 dash peach bitters

Garnish: Lemon twist

Stir with ice. Strain into a cocktail glass.

[Source: Robert Hess (~2000)]



Beachbum Berry

Asheville, NC

Jeff “Beachbum” Berry is the author of five books on vintage Tiki drinks and cuisine, which Los Angeles magazine has called “the keys to the tropical kingdom.” He’s been profiled in the New York Times, Imbibe magazine, Salon.com, the New Orleans Times-Picayune, Savor.com, and the Tampa Tribune; he’s also been featured in the Washington Post and The Wall Street Journal. Jeff created the cocktail menu for the Luau in Beverly Hills, which the New York Times cited as one of the nation’s 24 “Bars on The Cutting Edge,” and co-created “Tiki+” for iPhone, a drink recipe app which Macworld magazine called “beautifully rendered and, thanks to Berry’s tireless reporting, impeccably sourced.” Jeff’s original cocktail recipes have been printed in publications around the world, most recently Food & Wine Cocktails 2010 and the 67th edition of the Mr. Boston Official Bartenders Guide; his drink have been served at Elletaria in Manhattan, the Tabou Tiki Room in Berlin, Smuggler’s Cove in San Francisco, the Tiki Room in Stockholm, Pho Republique in Boston, and Intoxica in Copenhagen, among others.

Jeff has appeared on Martha Stewart Living Radio and Radio Margaritaville, and currently conducts tropical drink seminars and tastings across the U.S. and Europe. He serves on the advisory board of the Museum Of The American Cocktail.

Mahalo for doing this project, Björn -- fun idea!



Beachbums Own

(By Beachbum Berry, 1994)

- 3/4 ounce fresh lemon juice
- 3/4 ounce unsweetened
pineapple juice
- 3/4 ounce orange juice
- 3/4 ounce passion fruit purée
- 3/4 ounce Licor 43
- 1 1/4 ounces Lemon
Hart Demerara rum
- 1 1/2 ounces light Puerto
Rican rum

Shake well with plenty of crushed ice. Pour unstrained into a Beachbum Berry mug or

Restless Native

(By Beachbum Berry, 1994)

- 1 1/2 ounces fresh lime juice
- 3/4 ounce white crème de
cacao
- 2 ounces coconut rum

Shake well with ice cubes. Strain into a chilled cocktail glass. Garnish with a lime peel speared to a slice of coconut.



The Ancient Mariner

(By Beachbum Berry, 1994)

- 3/4 ounce fresh lime juice
- 1/2 ounce white grapefruit juice
- 1/2 ounce simple syrup
- 1/4 ounce pimento liqueur
- 1 ounce Demerara rum
- 1 ounce dark Jamaican rum

Shake well with lots of crushed ice. Pour unstrained into a double old-fashioned glass. Garnish with a mint sprig and scored lime wedge.

Okole maluna!

www.beachbumberry.com

