2 shots Vodka
¾ shot fresh lemon juice
‰ shot sugar syrup
¾ shot Crŀme de Cassis (blackcurrant liqueur)

Build over ice in a tall glass, top with sparkling wine, and then stir gently. Garnish with a lemon slice and two raspberries

Mitch Martini

Created by Giovanni Burdi

2 shots Vodka (Zubrowka, Bison Grass vodka)
1 shot apple juice
… shot peach liqueur
… shot passionfruit syrup

Shake with ice, then strain into a chilled cocktail glass; garnish with a lemon twist.

Vodka Espresso

Created by Dick Bradsell

1 ‰ shots Vodka
‰ shot Kahlœa (coffee liqueur)
1 strong espresso (or ristretto)
… shot sugar syrup

Shake with ice, and then strain into a chilled cocktail glass.

The ice should be added last to the shaker, especially when the espresso is fresh (& hot!)

Kangaroo Kicker

2 shots Vodka
¾ shot dry vermouth (Noilly Prat)

Shake with ice, then strain into a chilled cocktail glass; garnish with a lemon twist.

Raspberry Martini

Created by Dick Bradsell

1 ‰ shots Vodka
1 shot raspberry purØe
‰ shot raspberry liqueur
… shot fresh lime juice (optional)
… shot sugar syrup

Shake with ice, then strain into a chilled cocktail glass; garnish with a single raspberry. The zest from a squeezed lemon twist can be nice with this drink.

Kamikaze

1 or 2 shots Vodka
1 shot Cointreau, or Triple Sec
1 shot Fresh Lime Juice
Shake with ice, then strain into a chilled cocktail glass. Garnish with a lime wedge, cut and placed on the edge of the glass.

Moscow Mule

2 shots Vodka
¾shot fresh lime juice
Top with ginger beer

Build over ice in a tall glass; garnish with a lime wedge.

French Martini

1 ‰ shots Vodka
1 shot pineapple juice
‰ shot Chambord (Cognac based raspberry liqueur)
… shot sugar syrup (optional)

Shake hard with ice, then strain into chilled cocktail glass; no garnish.

Seabreeze

2 shots Vodka
4 shots cranberry juice
2 shots grapefruit juice

Shake with ice, then strain into a tall glass, filled with ice; garnish with a lime wedge.

Cape Cod (long)

2 shots Vodka
Fill with cranberry juice
… shot fresh lime juice (optional)

Build over ice, in a tall glass, and then stir. Garnish with a lime wedge.

Cape Cod (short)

2 shots Vodka
1 shot cranberry juice
… shot fresh lime juice

Shake with ice, then strain into chilled cocktail glass; garnish with an orange twist.

Cosmopolitan

1 ‰ shots Vodka
‰ shot Cointreau
1 shot cranberry juice
… shot fresh lime juice

Shake with ice, then strain into a chilled cocktail glass; garnish with an orange twist.

Metropolitan

1 ‰ shots Vodka
‰ shot CrŁme de Framboise (raspberry liqueur)
1 shot cranberry juice
… shot fresh lime juice

Shake with ice, then strain into a chilled cocktail glass; garnish with a raspberry.

A good addition to the Metropolitan is to squeeze a lemon twist over the surface of the glass, after you have poured the cocktail into it. This squeezing of the lemon twist, releases the oils in the lemon s skin, this adds a nice accent to the taste. Do not add the spent lemon twist to the glass; the raspberry is enough for the garnish.

Aquavit Section

In the book Classic Gin by Geraldine Coates, she claims that Over 120 botanicals can be found in gin production, although most gins use no more than seven or eight.

Juniper Vodka

From the book Classic Vodkaby Nicholas Faith & Ian Wisniewski:

Mysliwska. Dry juniper vodka flavoured with rectified juniper distillate together with herbs and juniper berries gathered from selected species in Polish forests. Definite juniper taste, typically drunk by hunters.

Why is gin not a juniper vodka?

The primary taste of gin should be from the botanicals, as the spirit base is completely neutral in taste and smell. The taste of flavoured vodka also comes from the flavour of the distillate, which is not always neutral in taste.

How many categories of gin are there?

There are three main categories of gin; London dry gin, Plymouth gin and jenever.

1. London Dry Gin, the most common style, does not have to be made in London.

2. Plymouth Gin can only be made in Plymouth, and as a consequence there is only one producer, Coates and company, who distil at Black Friars Distillery. Coates produce Plymouth Gin , which was the first gin to be specified in a martini cocktail recipe.

3. Jenever, this is the oldest style, primarily associated with the Netherlands and Belgium.

There is also a style of gin made in Germany, this is flavoured with juniper only, and nothing else.

Gin Cocktails

White Lady

It is very important at an early stage to establish whether or not the customer wants a martini cocktail, or just a glass of dry martini vermouth. So ask Gin or Vodka? then ask lemon twist, or olive? never assume what the guest wants. It is very hard to change a Gin martini with an olive, into a Vodka tini (Vodka Martini) with a lemon twist. Although the Gin martini came first, the vodka version has been around for at least 50 years, so it is always prudent to ask. The only thing I do suggest assuming when serving a martini cocktail of any kind, is that it is served Straight up (without any ice in the finished cocktail). Sometimes the customer will insist on having their cocktail Down/ on the Rocks/ On Ice , after you have made it. Simply pour the cocktail from its glass into an ice-filled tumbler.

A most important thing to note is, as with all bar service, that if a customer insists on you making their cocktail their way (and if it is not totally preposterous) then do it. Being compliant with guests wishes can earn your bar a lot of respect, and cash tips from customers. Not just the customers you are serving, but the other customers at the bar. Customers watch bartenders, to see what they are up to. Some of these people are wanna-be bartenders themselves, and can easily distinguish between good and bad bartending. If they see you are willing to go that little bit extra for your customers, they (hopefully) will do the same for you. The reason that I mention these points here, is that the Martini is the most well-known, and contentious, classic cocktail there is. People who come to bars, will sometimes have read an article/ book and think they know better than everyone else, on how to make that cocktail that you make everyday at work. My advice is, humour them. Okay, so they want you to shake the vermouth, shake the gin whatever, do it! Do their drink, then go and serve the next customer, take everything in your stride. Martinis are revered, but they are definitely not worth arguing with the customer about.

The greatest martinis are created, or destroyed, in the way they are prepared. The classic Martini is always stirred and is never shaken. But as I said before, if that s the way the customer wants their drink, then thats the way they get their drink. Although having said that, I would feel a little aggrieved if someone requested a vodka martini shaken 100 times!

The reason the martini cocktail is stirred, never shaken, is all down to the dilution of the ice used for chilling the cocktail. But we are not just chilling down the gin/ vodka, we are actually diluting it, and the key point is the control of this dilution. To demonstrate this, fill a glass with ice, and then pour in a quantity of room-temperature spirit, and watch the ice melt, even without stirring or shaking. The stirred martini is the best way to ensure least dilution, but also to ensure some dilution. If we were merely in the business of producing the coldest martini cocktail possible, then we would make a frozen martini.

Frozen Martini

named after King Louis. The, then, reigning French royal family of Bourbon, had Bourbon County named after them.

During America s history, the boundaries of all of Kentucky s counties have changed considerably. Bourbon County itself once covered most of Kentucky at one point. At one point in time, Kentucky, and Bourbon County had been a part of the state of Virginia.

For a whisky to qualify as a straight bourbon, it must meet several government - controlled criteria.

1) The whisky must be aged for a minimum of two years.
2) This aging must take place in new, charred, American oak barrels.
3) The whisky cannot be distilled to a greater strength than 160 proof (80% abv)
4) The whisky cannot be put into the barrel for aging, at a greater strength than 125 proof (62.5% abv)
5) All bourbon recipes (mashbills) must be a minimum of 51% corn.
6) Produced anywhere in the United States of America.
7) It can be a mix of several bourbons, but they must all have been produced in the same state, for it to be designated Straight Bourbon .

So, how is the whisk(e)y in bourbon whisk(e)y spelt? Well that is down to the individual distiller, though their choice of one, or the other, is usually decided by family heritage. The Irish spelling is with an e , the Scottish spelling is without. So depending on the ancestry of the distiller, it is thus decided which spelling will be used. Makers Mark, and George Dickel (Tennessee Whisky) use the Scottish spelling, while most others use the Irish spelling. There is no legal requirement; it is all down to personal preference.

American law dictates that a bourbon must contain a minimum of 51% corn, and a maximum of 80% corn, anymore corn than that, and it is legally a corn whisky . If a whisky is a minimum of 51% rye, then it is a rye whisky . A normal bourbon contains corn, malted barley and rye in its mashbill. Some bourbon, however, uses wheat instead of rye, which makes for a mellower taste. Some well-known wheated bourbons brands are, Old Fitzgerald, Makers Mark and W.L. Weller.

The nearer a spirit gets to becoming pure alcohol, the less character/ flavour it will have. Some brands make a point of distilling their bourbon close to its final barrelling strength, thus retaining even more flavour. Most noticeably is the Austin Nichols Distillery, which produces Wild Turkey Bourbon.

Wild Turkey Rare Breed (108.4 proof / 54.2% abv)

Rare breed is a barrel-proof bourbon, meaning it is bottled directly from a variety of barrels at the proof it reaches in those barrels, with no added water to lower the proof or dilute the flavour. Therefore, each batch varies slightly in proof.
This bourbon is a unique marriage of Wild Turkey 6, 8 and 12 year old stocks, which give the whiskey a rich, exceptional flavour that is remarkably smooth. According to Jimmy Russell (Wild Turkey Master Distiller), this whiskey is assertive with hints of light oranges, mint, and tones of sweet tobacco that will remind you of your grandfather s pipe-bowl.

See: wildturkeybourbon.com, for the rest of the flock (range of products).

What is proof compared to abv (alcohol by volume)?

Proof refers to alcoholic strength, one point in proof being the equivalent of .5 percent alcohol. Therefore, one hundred proof equals 50 percent alcohol. Mixing equal quantities of liquor and gunpowder together and applying a flame originally determined proof. If the gunp owder failed to burn, the spirit was too weak. If it burned too brightly, it was too strong. If the mixture burned evenly, with a blue flame, it was said to have been "just right", or "100 percent proved right."

Booker s

Booker s, produced by Jim Beam, is a single barrel, barrel proof bourbon. Booker s is bottled at 125 proof/ 62.5% abv, the exact same strength as when it was in the barrel. Both Wild Turkey Rare Breed, and Bookers deserve a place on any good bars shelves. Just because most whisky is bottled at around 80 proof/ 40% abv, that does not mean you can t drink it at a higher strength, and still appreciate its flavours.

See Smallbatch.com for the Jim Beam small batch range of products.

When a whisky is cut (i.e. watered down) prior to bottling , the water that is used is very important to the final product. The preferred source of water is called branch water . Branch water comes directly from the stream that the distillery is built on, some companies even bottle this water, so that bar customers can further dilute their bourbon with the original bourbon water. This branch water starts its life in the underground limestone shelf that exists under most of Kentucky, and part of Tennessee. The limestone shelf acts as a natural filter for water that passes over it. Branch water is particular for its lack of character, with no traces of iron, or other minerals that would be harmful to the whisky making process.

So in affect the barrel consists of one layer of charred wood, which acts as a filter, and a second layer of caramel that sweetens the whisky.

As the heat of the day expands the barrel, it draws young whisky (white dawg) into, and through the outer charcoal layer filtering out undesirable congeners (taste elements). The whisky then reaches the caramelised layer, or 'red-line', which is where the whisky gains its sweetness.

There is a similar type of whisky to bourbon made in Tennessee, called Tennessee whisky .

There are only two distilleries in Tennessee, George Dickel and Jack Daniels. These two distilleries separate their whisky from bourbon by using a method called, The Lincoln County Process. This process involves filtering the newly distilled clear whisky through several feet/ metres of charcoal, which leeches congeners from the whisky; the distilleries themselves call it a mellowing process. After the filtration is complete, the whisky is filled into barrels, and aged as normal. The Lincoln County Process is claimed to give the young whisky a head start in the aging process.

See: jackdaniels.com, and georgedickel.com for more details on Tennessee whisk(e)y. For the best bourbon site on the Internet, try straightbourbon.com, it also includes a forum.

Old Fashioned Whiskey Cocktail

The Old Fashioned , as it is more commonly known, is the perfect cocktail, not just from a flavour point of view, but also from other aspects. It has all the criteria for judging the proficiency of a bartender, in their bartending abilities, and their dedication to the cause. The cause, to which I am referring, is that of historical accuracy, and how a bartender sees what they are doing in this wider perspective.

> When properly made, this cocktail [the old fashioned] can represent the pinnacle of the bartenders trade. When done improperly, which is more often the case, it can be a disaster of mediocrity.
>
> Robert Hess, Drinkboy.com

It is, all too often, taken for granted that the cocktail recipe that one was initially taught is the indisputably original, correct, authentic recipe. This way of thinking is based on the incorrect assumption that the teacher, who taught you, will have been shown the correct recipe to begin with. The best way to avoid perpetuating mistakes, and so-called improvements , is to delve a little, into the past.

Historical Investigation can, even when just looking at the two words, cause people s eyes to glaze over. I am a bartender, not an historian! goes the cry. That may be so in most cases, but to make drinks and call them the original recipe , the authentic recip e etc is to proclaim something else entirely. A bartender, or a well printed bar book, which proclaims historical accuracy invokes scrutiny upon itself.

If a bartender proclaims neither historical accuracy, nor divine assistance, then they are making drinks to their own preferences, whether they be personal or commercial. No false claims will have been asserted, and so none will need to be defended from curious minds, asking politely for some form of substantiation.

The drinks I make are delicious is a subjective assertion, and the individual s taste buds are the judging panel.

The drinks I make are the originals is an objective assertion, and will need to be proven historically.

Any cocktail can be changed, and then said by its deviator to taste bett er . But no recipe can be referred to as the original , unless that is indeed the case. Referring to a recipe, as the earliest known is entirely truthful, as it leaves the door open for any earlier recipes to be discovered, thus saving oneself from potential embarrassment.

You may not have noticed it before, but take a closer look at those bar books, and borrowed bar menus, note their spurious claims.

Please be aware that I am not saying that original recipes are the only recipes to be used, nor am I s aying that they are the better recipes.

I now return back to the Old Fashioned cocktail, being as it is the pretence for this diatribe on bar -honesty , and point out some falsities that need highlighting.

The earliest known reference to fruit being mud dled in an Old Fashioned is from:

Burke s Complete Cocktail and Tastybite Recipes , by Harman Burney Burke (1936)

Old Fashioned Cocktail

Whiskey, 1 Glass
Sugar, 1 Lump
Angostura Bitters, 2 Dashes
Curacao or Absinthe, 2 Dashes

Add one Slice of Orange, one Slice of Lemon Peel, mull with the Bitters and Sugar, then add the Whiskey and serve in the same glass.

Mason Jar

These are large square containers and are effective in keeping their contents sealed in an airtight environment. Typically these are used for home canning and are about 16 ounces.

Old-fashioned glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash".
Typical Size: 8-10 oz.

Parfait Glass

This glass has a similar inward curve to that of a hurricane glass but with a steeper outwards rim and large r rounded bowl. These are often used for drinks containing fruit or ice cream. 12 ounces

Pousse-cafe glass

A narrow glass essentially used for pousse cafés and other layered dessert drinks. It's shape increases the ease of layering ingredients. The typical size is 6 oz.

Punch Bowl

A large spherical bowl used for punches or large mixes 1 to 5 gallons

Red wine glass

A clear, thin, stemmed glass with a round bowl tapering inward at the rim.
Typical Size: 8 oz.

The Old-Fashioned Whiskey Cocktail:

"Dissolve a small lump of sugar with a little water in a whiskey -glass; add two dashes Angostura bitters, a small piece ice, a piece lemon-peel, one jigger whiskey. Mix with small bar-spoon and serve, leaving spoon in glass."

The Old Fashioned is exactly what it s first known recipe states, Old Fashioned Whiskey Cocktail . A Whisky cocktail made in the old fashioned (old style).

The first reference to a cocktail is dated 1806, from an American Magazine called The Balance .

Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters - it is vulgarly called bittered sling and is supposed to be an excellent electioneering potion"

The above definition of a cocktail is exactly that of an Old Fashioned, albeit the water coming in the form of ice. Obviously there must have been a time when the Old Fashioned was new, and therefore referred to simply as a "Whiskey Cocktail".

How to Mix Drinks , by Jerry Thomas, (1862)

109. Whiskey Cocktail
(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 do. Bitters (Bogart s)
1 wine-glass of whiskey, and a piece of lemon peel.
Fill one-third full of fine ice; shake and strain in a fancy red wine -glass.

This recipe, of Thomas , is better designated as a precursor to the fully fledged "Old Fashioned", rather than actually being an "Old Fashioned" itself. The sugar comes in the liquid form of gum syrup (sirop de gomme), and the water is constituent in the fine ice. As the precursor to the "Old Fashioned", the listed recipe dispells many bartenders 'convictions' towards sugar syrup, and the shaking of clear spirits. If it was good once, then it can be good again. The most interesting difference, for m e, is that Thomas prepares his "Whiskey Cocktail" in a separate container before pouring the libation into its serving glass.

Re-Fashioned Whiskey Cocktail (2002).

Created by George Sinclair

2- 3 shots of Bourbon Whisky,
…- ‰ shot of Sugar Syrup,
2 dashes of Bitters,

Muddling the orange slice provides enough liquid to moisten the sugar cube, and thus make the sugar easier to crush with your muddler.

3. Top up with soda water. An old fashioned is not meant to be fizzy. If you want more dilution use more ice. The use of soda water appears to stem from a misunderstanding of the recipe. A splash of soda water can be added to a sugar cube to moisten it, and thus make it easier to crush. If you are using s ugar syrup, as I recommend, no additional water will be needed.

4. Using infused bourbon, (vanilla, cinnamon, cardamom, mint, pineapple, mango). Infused bourbon will provide you with a novelty old fashioned rather than a drink for a serious cocktail drin ker.

Bourbon Cocktails

Mint Julep

3 shots Bourbon
‰ shot sugar syrup
8 mint leaves

Gently bruise mint leaves in the bottom of a tall glass, and then add the other ingredients. Top with crushed ice, and then stir thoroughly. Add more crushed ice, if necessary. Garnish with a mint sprig, and then add 2 long straws

Mint Julep #2 : Pour a ⅜shot of mint syrup and 3 shots of bourbon into a tall glass filled with crushed ice. Stir/ churn the crushed ice thoroughly, garnish with a mint sprig. Add two long st raws.

The mint syrup is prepared by adding a handful of mint leaves to the saucepan, whiles you are preparing normal sugar syrup (see Glossary)

Bourbon Cobbler

2 shots Bourbon
… shot sugar syrup

Pour the two ingredients over crushed ice, in a whisky glass. Garnish with seasonal fruit (pineapple chunks, orange slices, lemon slices etc)

Suburban

Created by Tim Lackey

1 ‰ shot Bourbon

‰ shot fresh lime juice
… shot sugar syrup
‰ shot crŁme de mßre (blackberry liqueur)
3 blackberries (muddled)

Shake with ice, and then strain into a whisky glass filled with crushed ice. Garnish with a blackberry, and then add 2 short straws.

Bourbon Milk Punch

2 shots Bourbon
‰ shot sugar syrup
2 shots cream/ milk

Shake with ice, and then strain into ice-filled whisky glass; a pinch of cocoa powder will suffice as a garnish.

Bourbon Cooler

2 shots Bourbon
‰ shot fresh lime juice
1 shot fresh orange juice
2 dashes of bitters

Build over ice in a tall glass, top with sparkling mineral water, and then stir. Garnish with a lemon slice, and a sprig of mint.

The measurements for the lime juice and orange juice are roughly equivalent to half a lime, and half an orange.

Bourbon Sour

Aka. Boston Sour

2 shots Bourbon
1 shot lemon juice
‰ shot sugar syrup
2 dashes of bitters
‰ of an egg white (albumen)

Shake with ice, and then strain into an ice filled whisky glass. Garnish with a lemon slice, and add 2 short straws.

L & G

Bourbon Manhattan

2 shots Bourbon
1 shot sweet vermouth (Martini Rosso)
2 dashes of bitters

Stir with ice, then strain into a chilled cocktail glass; garnish with an orange twist.

The original Manhattan was made using American Straight Rye whiskey, and not Canadian Blended Rye whiskyas is often assumed.

Before being aged in used barrels, Canadian whisky is blended with neutral grain spirit. To demonstrate this idea for you, get one shot of a strong tasting Bourbon whiskey, and then mix in a shot of neutral tasting vodka. The flav our of the whisky will be completely flattened, but this is what is done to Canadian whisky before it is aged.

If you can't find a straight rye whiskey, do yourself a favour and opt for bourbon instead for all of your rye cocktail needs .

Bourbon Manhat tan Variants

Here are some Manhattan variations:

1. Splash of maraschino cherry syrup, from the cherry jar. This cherry syrup is just plain sugar syrup (sugar & water) mixed with artificial cherry flavours. I used to use this technique at a bar I worke d at, not anymore though. Not recommended.

2. The Dry Manhattan , substitute dry vermouth for the sweet vermouth. Although I don t recommend this drink, there are plenty of people who do.

3. The Perfect Manhattan , substitute half the sweet vermouth f or dry vermouth. This results in ‰ shot dry vermouth, and ‰ shot sweet vermouth, instead of 1 shot of sweet vermouth. It is far from perfect.

Manhattan Cocktail

Taken from "Bartenders Guide" by Jerry Thomas (1887)

1 pony of rye whiskey.
1 wineglass of vermouth.
2 dashes of Curacoa or Maraschino.

Stir with ice, and then strain into a chilled whisky glass (keep them in the freezer), that has been rinsed out beforehand with Herbsaint. Squeeze the oil from a lemon twist onto the surface of the finished cocktai l, and then discard the spent twist, it is not added to the drink as a garnish.

If you don t have access to either Straight Rye whiskey or Peychauds bitters, maybe you should consider waiting until you can obtain these two items before you attempt to make a Sazerac.

Ward Eight

2 shots straight rye whisky
¾shot fresh lemon juice
¾shot fresh orange juice
… oz grenadine syrup (pomegranate)

Shake with ice, and then strain into a chilled cocktail glass.

The Oriental Cocktail

2 shots straight rye whiskey
1 shot sweet vermouth
1 shot Cointreau
¾shot fresh lime juice

Shake with ice, and then strain into a chilled cocktail glass.

Frisco

Aka. Kentucky Colonel

2 shots straight rye whiskey
‰ shot BØnØdictine

Stir with ice, and then strain into a chilled cocktail glass. Garnish with a lemon twist.

Algonquin

2 shots straight rye whisky
1 shot dry vermouth
1 shot pineapple juice

Shake with ice, and then strain into a chilled cocktail glass.

Questions about Makers Mark Bourbon:
Answered by David Pickerell (Master Distiller at Makers Mark).

Question 1 : What are M.M.'s similarities and differences with Old Fitzgerald, which I have read was an 'inspiration' for M.M.

Old Fitz was originally crafted as a wheated bourbon ... just like Maker's Mark. There was a time when they were very similar. Old Fitz has changed some over the years ... they modified the mash bill to use less malt, they quit growing their own yeast ... and most recently, the brand has been sold to a company that here-to-fore has never made a wheated bourbon.

Question 2 : What are the 'gold seal', 'black seal' and 'green seal' (mint julep?) and the 'V.I.P.'? Are there any other releases? (1985 vintage)

Gold seal ... I think you are referring to a product that we used to sell ... same stuff, but bottled at 101 proof with a gold wax top. We have ceased production on that product.

Black seal ... a special product introduced only into Japan and the duty free shops that serve Japan from the US. It was designed with the Japanese palate and culture in mind ... 95 proof and about 8 years old ... meaning that the balance of the product has been clearly shifted to the more woody side.

Green seal ... a pre-made mint julep that we produce annually for the Kentucky market only at Derby time. We make just enough to satisfy the consumer demand at the Derby and that's it.

VIP ... that's the same product as red wax, but in a decanter style presentation bottle. It has custom labels on it ... the purchaser sends us a card, and we make up a front label that says whatever the customer wants it to say ...(within certain limits, of course).

We did have a vintage bottling ... I think it was 1983 ... the package looks a lot like the VIP and the product was a lot like the black wax. Other than that, we play around with the wax colours for various charitable purposes, but no other expressions of the product are out there.

Question 3 : I once had a bourbon seminar, which told me about Glenmorangie Scottish whisky being matured in Makers Mark's warehouses. Can you tell me if that experiment was a success? Will the experiment be repeated?

Actually, we did a one-shot experiment with one scotch barrel being aged in our warehouses and one of our barrels being aged in a scotch warehouse. There

was no success or failure as an issue ... we just wanted to see definitively how aging differs between the two climates. There are currently no plans to repeat the experiment ... but, by the way, the two barrels are still aging away after about 11 years of experimentation. I still talk to the folks in Scotland about it from time to time.

Note: From other sources, I am able to deduce that, the Glenmorangie whisky aged quicker in Kentucky whiles the Makers Mark bourbon aged at a slower rate in Scotland. The Glenmorangie apparently became undrinkably woody after 4 years, while the Makers Mark was still immature after the same amount of time.

Question 4 : For clarification, what is the M.M. mashbill? Why is the mashbill not kept a secret?

The mash bill is 70% corn, 16% soft red winter wheat, and 14% malted barley. The reason we don't keep the mash bill a secret is because it's just hokey to pretend that it's a big deal.

Essentially, there are only 3 mash bills in the whole bourbon industry. One with wheat (70-76% corn, 14-18% wheat, and 8-14% malt) ... a low rye mash bill (75-79% corn, 14-18% rye, 5-8% malt)... and a high rye mash bill (66 - 75% corn, 20-26% rye, 5-8% malt). Most distillers like to preserve the aura of the distiller's art by making it look like this is the big deal. In fact, the water source and yeast strain used are much more important in the distinctiveness of the product than a couple of percent in a mash bill any day. At Maker's Mark, we say that we can tell you the mash bill because you can't get any water from our lake, you can't get any of the Samuels' family yeast, and you can't use our personnel ... so there's no way you can copy our product.

Question 5 : I have read that you (M.M.) use both stainless steel and cypress fermentation tanks, is this true? Which material is preferred?

[Yes] We use both, and the product from them is completely indistinguishable. Remember, iron ruins whisky ... 100 years ago, there was no such thing as stainless steel ... so you had to choose ... some folks made their fermenters out of ceramic tile (but had trouble with the grout lines) ... some made 'em out of copper alloy (they had more money than they had sense) ... some went ahead and made them out of iron (they just decided they weren't going to make the good stuff anyway)... the rest chose wood.

If you use wood, you need a type that won't rot, leak, or put any extraneous tastes or aromas into the product. (That's where the Tidewater Red Cypress comes in ... it's a sub-species of the bald cypress that grows in the brackish waters along the gulf coast. I say it is the closest thing they had to stainless steel.)

It keeps out unwanted bacterial action by means of holding the fermenter at a low pH throughout the fermentation (the set back is pH buffered at about 4.6 to 4.8). Most bacterial growth will not flourish at such low pH conditions.

The yeast strain is kept pure through our propagation and sanitation systems.

Makers Marks Production Processes

To properly understand the process of bourbon making, I have chosen to focus on one particular brand. The following steps are the same for most whiskies; it is of course all down to the differences in these processes, that produces the different results.

Ingredients:

70% Corn, 16% Soft Red Winter Wheat, 14% Malted Barley

Makers Mark uses wheat instead of rye in its mash-bill (recipe); this produces a less aggressive taste. Such bourbons are referred to as Wheated Bourbons . As long as the basic mash-bill of a bourbon is a minimum of 51% corn, the remaining 49% can consist of any grain type. But if it contains more than 80% corn it must be labelled as a Corn Whiskey .

Milling:

The grains (ingredients) are crushed with rollers, rather than being pounded by a hammer-type mill, as is more of a normal practice. This rolling action is gentler on the grains, but it produces less fermentable material.

Mashing:

The ground ingredients are mixed with spring water, and then some set back (a percentage of the previous mash) is added. The amount of this set back for M.M. is 33%, which is a higher than usual percentage for the industry. The use of set back helps to prevent undesirable yeasts taking hold of the sugars in the mash. Rogue yeast strains can produce unwanted flavours, and could possibly ruin the whole batch.

The mash (beer/ wort) comes out, after fermentation, at around 8 - 10% abv (10 proof)

Distillation:

1st Distillation

In a shaker half-filled with ice cubes, combine the gin, lemon juice, and sugar. Shake well. Strain into a collins glass almost filled with ice cubes. Add the club soda. Stir and garnish with the cherry and the orange slice.

Whiskey Sour

2 oz blended whiskey
juice of 1/2 lemons
1/2 tsp powdered sugar
1 cherry
1/2 slice lemon

Shake blended whiskey, juice of lemon, and powdered sugar with ice and strain into a whiskey sour glass. Decorate with the half-slice of lemon, top with the cherry, and serve.

The trend toward martini drinking is becoming increasingly
S R S X O D U : D Q W V R P H N L O O H U P D U W L Q L U H F L S

and then be topped up with non-Agave alcohols, usually distilled from sugar. Mixto tequila production only serves to enable its producers to cash in on the tequila name, while at the same time supplying an inferior product, which generates bigger profit margins.

Hopefully you will now accept that 100% Agave is the only tequila to be stocked on a quality-orientated bar. And therefore, the only type of tequila to be used in tequila cocktails.

Mezcal versus Tequila

Blue Agave (Tequilana Weber) is not the only type of Agave there is, and therefore tequila is not the only distilled spirit to be made from an Agave. Correctly classified, tequila is a form of mezcal, as the word mezcal covers all distilled spirits made from Agave. To be called Tequila , a mezcal must meet several Mexican government controlled criteria, one of which is the use of only Blue Agave.

You must now decide which brand of tequila to use for your margarita cocktail. When it comes to 100% Agave tequila, there is no cheap option, just a less expensive option. Farming, harvesting and processing the Agave plant properly, is the expensive way of producing tequila. Only when it comes down to using rested tequila (reposado), or aged tequila (anejo) does the price go up substantially. When tequila is aged for long periods of time, it becomes mellower and softer in flavour, and begins to lose its earthy, Agave taste. The reason for using tequila in a cocktail, is to add that earthy tequila flavour into the mix, so therefore using aged tequila is not always a wise choice.

There are many types of tequila, each with its own classification. Do not assume a tequila s classification without finding the exact wording on the label.

Blanco (Silver/ White/ Plata): This is unaged tequila. Blanco tequila can be either 100% Agave or Mixto (The less than 100% Agave tequila). The label will not tell you if it is a mixto tequil a, but it will tell you if its 100% Agave . If it says nothing specific, then it will most definitely be of the mixto variety.

Joven Abacado is commonly referred to as Gold Tequila . This tequila is the same as Blanco , but with the addition of burnt sugar (caramel) to discolour and sweeten it. It is usually made of the inferior Mixto tequila, and it is sweetened and given the gold moniker to make it more appealing to the uneducated palate. Steer clear of this stuff, or you will become one of thos e who are allergic to tequila.

If you drank a bottle of any spirit, you will suffer an allergic reaction, technically known as alcohol poisoning.

Lemons are cheaper than limes, and are less sour than limes. Using lemon juice makes the margarita taste sweeter, due to the sweetness of the Cointreau/ triple sec not being neutralised as much, as it is with lime juice. The uneducated tongue has a leaning towards sweetness, so most people find this an acceptable practice. Mexican limes are reputed to be less sour than the limes available in most American stores, so lemon juice will just have to do, in some cases. In practice, I find lime juice to be roughly twice the sourness of lemon juice.

Even though these two fruit are different colours, and taste different, their names are often confused. Throughout cocktail books, and websites, you will see this confusion. And so to help you I include the following chart.

	Citrus limon	Citrus aurantifolia
English	Lemon	Lime
Danish	Citron	Lime
Dutch	Citroen	Limoen
French	Citron	Limette
German	Zitrone	Limette, Limone
Italian	Limone	Lima, Limetta
Norwegian	Sitron	Limett, Sur Sitron
Portuguese	Limão	Limão gelego, lima ácida
Spanish	Limón	Lima, Limón agria

Roses Lime Cordial (lime juice)

This cordial consists of some actual lime juice (34%), with the remaining 66% made up of sugar and water. In my opinion, roses lime cordial has no place on a cocktail bar. Lime cordial and fresh lime juice are two completely different products, and the fact that some bottles of roses lime cordial carry margarita recipes should be ignored completely. Does orange cordial taste the same as freshly squeezed orange juice? The answer is no, just in case you were wondering.

Sweet and Sour Mix

The amount of bars that use this stuff is unbelievable; once again it is all down to money. Sweet and sour mix comes in powdered form, and is then diluted to taste (?). Powdered lemon juice, powdered sugar, powdered egg white all in one packet. Fresh limejuice goes stale after 4-5 days if kept in a refrigerator. Sweet and Sour mix stays fresh for a much longer time. Not only is this product no substitute for freshly squeezed limejuice, but also it adds a fizzy taste to anything it is used in. This fizzy taste is confused by some customers, as being the taste of

ingredients, so understanding the nature of your products will help you to identify when you have reached an optimum balance of flavour for yourself.

I start my brandy cocktail list with the brandy cocktail that all bartenders should know how to make. The sidecar, it is the perfect example of why you should use adequate quality products in your cocktails.

Compare a sidecar made with cognac, Cointreau, and fresh lemon juice with another sidecar made with cheap brandy, triple sec and sweet n sour mix. The quality issue does not stem from wanting to be extravagant with costly ingredients, but from a genuine desire to create a good, tas ty cocktail with adequate ingredients.

Brandy Cocktails

Sidecar

1 … shots Cognac
⅔ shot Cointreau
1 shot fresh lemon juice

Shake with ice, then strain into a sugar-rimmed cocktail glass; garnish with a lemon twist.

"Cocktails: How To Mix Them" by Robert Vermeire (1922)

Side-Car

Fill the shaker half full of broken ice and add:

1/6 gill of fresh Lemon Juice.
1/6 gill of Cointreau.
1/6 gill of Cognac Brandy.

Shake well and strain into a cocktail-glass.

The earliest known recipe for the Sidecar uses equal parts (i.e. one shot of each ingredient). However, less Cointreau allows for more of the lemon juice to show through, which plays nicely with the sugared rim of the glass.

Biarritz Cocktail

2 shots Armagnac
1 shot Cointreau
1 shot fresh lime juice

Shake with ice, then strain into a chilled cocktail glass; garnish with a lemon twist.

Brandy Crusta.

Professor Jerry Thomas in his book "The BonVivant's Companion (1862) uses the following recipe: 2 oz brandy, 2 dashes orange Curacao, a dash of lemon juice. These ingredients are shaken with ice, then strained into a chilled wine glass, and then finally garnished with an extra long lemon twist.

Brandy Alexander

2 shots Cognac
1 shots light crŁme de caçao
1 shot cream

Shake with ice, then strain into a chilled martini glass; garnish with grated nutmeg.

Draque

Aka. Draquecito

2 shots Brandy/ Cognac
1 shot fresh lime juice
‰ shot sugar syrup
6- 8 Mint leaves
2 dashes Angostura bitters (optional)

Gently bruise the mint leaves in the bott om of a tall glass. Add cubed ice and the other ingredients, and then stir. Add soda water to top (2 shots maximum, with the soda water), then garnish with a mint sprig. Add two long straws, and serve.

Godchild

2 shots Cognac
1 shot amaretto

Stir with ice, then strain into an ice filled whisky glass; no garnish.

Classic Champagne Cocktail

1. Dab a sugar cube with 2 dashes of angostura bitters.
2. Then drop the sugar cube into a champagne flute.

3. Add just enough cognac to just cover the sugar cube.
4. Top the glass off with champagne.
5. Squeeze an orange twist over the drinks surface, then discard the twist, (do not drop it into the finished drink).

This recipe is evolved from another cocktail called simply champagne cocktail , which is basically the same, except that it contains no cognac.

Brandy Old Fashioned

2 shots cognac
… shot sugar syrup
2 dashes of bitters

Add all ingredients to an empty whisky glass, and then add ice. Stir thoroughly, as you would a martini cocktail, then add more ice. Garnish with an orange twist, and then add a stirrer.

Brandy Manhattan

2 shots cognac
1 shot sweet vermouth
2 dashes of bitters

Stir with ice, then strain into a chilled cocktail glass; garnish with an orange twist.

Between the Sheets

⅓ shot brandy
⅓ shot rum
⅓ shot Cointreau
⅓ shot fresh lemon juice

Shake with ice, then strain into a chilled cocktail glass; garnish with a lemon twist.

Although this recipe does appear to be equal part of all three ingredients, it is in fact a 2:1:1 ratio cocktail recipe. The brandy and rum constitute two quarters of the total quantity, or 50%.

The Between the Sheets is said to be evolved from the Sidecar.

Brandy Mint Julep

bartender says, "I don't want to intrude on your grief, but I want ed to offer my condolences on your great loss."

The Irishman looks confused for a moment, then a light dawns in his eye and he laughs. "Oh, no," he says, "everyone's fine. I've just quit drinking."

Fifth Joke

Two blokes are in a bar on top of the Empire State Building. One says to the other "You know, if you jump off of this building you get sucked in at the 10th floor". The other one laughs and says "No way, man. Prove it"

The first guy agrees and they both go to the edge. He jumps off and whoof! He gets sucked in at the 10th floor. When he gets back to the top the second guy, standing in shock, says "I don't believe it! Let me try".

So the second guy jumps off and splat! He falls to his death. The first guy goes back into the bar. When he gets back there, the bartender tuts and says "You know Superman, you can be a real bastard when \ R X ¶ dtu H ¶ drunk!

Sixth Joke

After a Beer Festival in London, all the brewery presidents decided to go out for a beer.

Corona's president sits down and says, "Señor, I would like the world's best beer, a Corona." The bartender takes a bottle from the shelf and gives it to him.

Then Budweiser's president says, "I'd like the best beer in the world, give me 'The King of Beers', a Budweiser." The bartender gives him one.

3 shots cognac
‰ shot sugar syrup
8 mint leaves

Gently bruise the mint leaves in the bottom of a tall glass, and then add all other ingredients. Add crushed ice, and then stir thoroughly. Add more crushed ice, if necessary. Garnish with a mint sprig, and add 2 long straws.

Black Feather

Created by Robert Hess

2 shots Cognac
1 shot dry vermouth
‰ shot Cointreau
1 dash of bitters

Stir with ice, then strain into a chilled cocktail glass; garnish with a lemon twist.

Hennessey Twist

Created by Fernando Castellón

1 ‰ shot Hennessey Cognac
1 shot dry vermouth
‰ shot apricot brandy
‰ shot triple sec

Stir with ice, then strain into a chilled cocktail glass; garnish with an orange twist.

Stinger

2 shots brandy
⅔ shot white crŁme de menthe (mint liqueur)

Shake hard with ice, and then strain over crushed ice in a whisky glass. Garnish with a mint sprig, and add two short straws.

Brandy Sour

2 shots Cognac
1 shot fresh lemon juice
‰ shot sugar syrup
2 dashes of bitters

‰ of an egg white (albumen)

Shake with ice, then strain into an ice filled whisky glass; garnish with a lemon slice.

Pisco Section

The Peruvian brandy, known as, Pisco is distilled from freshly fermented grape juice, and not from aged wine.

Peruvian Pisco is only produced in copper pot stills, like some Scotch whiskies, and not in continuous stills, like most vodkas for instance.

Peruvian Pisco is never diluted after it is distilled. The Pisco is distilled directly to its bottling strength, meaning that it is more flavoursome than its Chilean counterpart.

Another (Peruvian) Pisco peculiarity is that the first part of the distilla tion (heads) is kept, and then mixed in with the rest of the distillate. The heads adds more character to the Pisco, which is the way that the Peruvians like it.

Pisco is officially recognised as a distinctly Peruvian product by the following countries: Bolivia, Ecuador, Colombia, Venezuela, Panama, Guatemala, Nicaragua, Costa Rica, and Cuba.

There are five classifications of Pisco brandy:

Pisco Puro

Made exclusively (100%) from one of the following non-aromatic (i.e. no aroma) grapes: Quebranta, Mollar, Negra Corriente.

Pisco AromÆtico

Made exclusively (100%) from one of the following aromatic grapes: Italia, MoscatØl, TorontØl, Albilla.

Pisco Acholado

The Peruvian equivalent of Blended , a Quebranta base is mixed with at least one of the Aromatic grape varieties.

Pisco Mosto Verde

Translates as Green Must , this refers to the fact that this Pisco is distilled before the fermentation of the grape juice is complete. This leaves a sugar content of c. 6% in the pre-distillate, the finished product is no sweet, but has a different character, compared with other piscos, as a result of this.

Aromatised Pisco

Before the fermented grape juice is distilled into Pisco, fruits and/ or berries are added. This imparts, of course, a fruity flavour to the Pisco.

Pisco Cocktails

Pisco Sour

The most popular Peruvian Cocktail

3 shots pisco brandy
1 shot fresh lime juice
‰ shot sugar syrup
2 dashes of bitters
‰ of an egg white (albumen)

Shake with ice, then strain into an ice filled whisky glass. Garnish with a pinch of ground cinnamon, sprinkled on top.

Algarrobina

Aka. Carob Cocktail

2 shots pisco brandy
‰ shot algarrobina*
2 shots cream/ milk
… shot sugar syrup (optional)
1 egg yolk

Shake with ice, then strain to ice filled whisky glass; garnish with ground cinnamon.

*Algarrobina is syrup which is made from the beans of the Algarrobo tree (Prosopis pallida). If you do not have Algarrobina, then try using Carob syrup (its exactly the same).

Pisco Punch