

*Thanks for joining us!
Hope to see you back next year...*



Heather's Room Party cocktail Menu
Convergence XXII
New Orleans



March 25-27 2016

White Lady

4 parts dry gin such as Martin Miller's or Beefeater (2 ounces)
1 part Cointreau (1/2 ounce)
1 part fresh lemon juice (1/2 ounce)

Add the gin, Cointreau and lemon juice to a shaker filled with ice.
Shake very well and strain into a cocktail glass. Serve.

It is disputed who originally invented the drink. There are at least two different opinions: first that it was devised by Harry MacElhone in 1919 at Ciro's Club in London. He originally used crème de menthe, but replaced it with gin at Harry's New York Bar in Paris in 1929.

The Savoy's Harry Craddock also claims the White Lady (gin, Cointreau, fresh lemon juice). The recipe appears in his Savoy Cocktail Book, published in 1930. Joe Gilmore, former Head Barman at The Savoy, says this was one of Laurel and Hardy's favorite drinks.

Maiden's Prayer

1 1/2 ounces gin -- London dry gin
1/2 ounce Cointreau
1/2 ounce lemon juice
1/2 ounce orange juice

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

First noted by Frank Newman, American Bar 3rd edition, 1907. Later simplified to the above version some time before 1930.

Bloody Mary

1 tablespoon celery salt or (or plain kosher salt, if you prefer)
1/4 lemon, cut into two wedges
1/2 teaspoon Worcestershire sauce
1/4 teaspoon soy sauce
1/2 teaspoon freshly ground black pepper (or less to taste)
Dash cayenne pepper
1/4 teaspoon hot sauce (such as Franks)
1 teaspoon prepared horseradish
2 ounces vodka
4 ounces high-quality tomato juice
1 stick celery

Place celery salt in a shallow saucer. Rub rim of 12-ounce tumbler with 1 lemon wedge and coat wet edge with celery salt. Place lemon wedge on rim of glass. Fill glass with ice. Add Worcestershire, soy, black pepper, cayenne pepper, hot sauce, and horseradish to bottom of cocktail shaker. Fill shaker with ice and add vodka, tomato juice, and juice of remaining lemon wedge. Shake vigorously, taste for seasoning and heat, and adjust as necessary. Strain into ice-filled glass. Garnish with celery stalk and serve immediately.

Fernand Petiot claimed to have invented the Bloody Mary in 1921, well before any of the later claims. He was working at the New York Bar in Paris at the time, which later became Harry's New York Bar, a frequent Paris hangout for Ernest Hemingway and other American expatriates.

Harry's Bar also claims to have created numerous other classic cocktails, including the White Lady and the Side Car.

Margarita

3 ounces very good tequila
2 ounces freshly squeezed lime juice
1 ounce Simple Syrup, recipe follows
1/2 to 1 teaspoon Cointreau
1 tablespoon Lime-salt-sugar, recipe follows
Lime-salt-sugar:
Zest of one lime
2 tablespoons kosher salt
2 tablespoons sugar

Place Lime-salt-sugar on a plate. Press the rim of a chilled rocks or wine glass into the mixture to rim the edge. Fill a cocktail shaker with ice. Add tequila, lime juice, simple syrup and Cointreau. Shake until mixed and chilled, about 30 seconds. (In general, the drink is ready by the time the shaker mists up.) Strain margarita into the glass.

One of the earliest stories is of the margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.

French 75

2 ounces gin
1 ounce freshly squeezed lemon juice
2 teaspoons sugar (or 1 teaspoon simple syrup)
Champagne or sparkling wine
Garnish: long thin lemon spiral and cocktail cherry

Fill cocktail shaker with ice. Shake gin, lemon juice, and sugar in a cocktail shaker until well chilled, about 15 seconds. Strain into a champagne flute. Top with Champagne. Stir gently, garnish with a long, thin lemon spiral and a cocktail cherry.

According to Ted Haigh (aka Dr. Cocktail), the French 75 is one of two cocktails named after the rapid-fire French 75-mm field gun, which was commonly used to great effect in World War I. Consume slowly.

Bee's Knees

2 oz gin
.75 oz lemon juice
.75 oz of honey simple syrup

Add all ingredients to cocktail shaker, shake well and then strain into rocks glass. Garnish with lemon peel or twist.

Originally created to lessen the overpowering taste of bathtub gin during Prohibition, it faded away but is making a comeback in an awesome way. If you love a heavenly mixture of booze and springtime then try out this awesome vintage cocktail.

Last Word

3/4 ounce gin
3/4 ounce fresh-squeezed lime juice
3/4 ounce maraschino liqueur
3/4 ounce green Chartreuse

Combine ingredients in a cocktail shaker. Fill with ice, and shake briskly for 10 seconds. Strain into a chilled cocktail glass.

The Last Word dates to Prohibition, as far as anyone can tell, and except for a brief mention in Bottoms Up!--a 1951 cocktail manual by Ted Saucier--the drink languished in obscurity until about four years ago, when Seattle bartender Murray Stenson dusted off the recipe and began serving the drink to customers at Zig Zag Café.

Martini

2 ounces dry gin
1 ounce medium vermouth
1 dash orange bitters (optional, but highly recommended)

Combine ingredients in a mixing glass and fill with ice. Stir well to chill and strain into a chilled cocktail glass. Optionally, twist a piece of lemon peel over the drink and use as garnish.

The exact origin of the martini is unclear. In the 1888 Bartenders' Manual there was a recipe for a drink that consisted in part of half a wine glass of Old Tom Gin and a half a wine glass of vermouth. (!) In 1863, an Italian vermouth maker started marketing their product under the brand name of Martini, and the brand name may be the source of the cocktail's name. Bar guides and newspaper descriptions published through the 1940s and into the 1950s described martinis as a mixture of two parts gin, one part vermouth, many times with a dash of orange bitters and a lemon twist, and there were variations on the theme, with differing proportions and styles of vermouth.

Manhattan Cocktail

2 ounces rye whiskey
1 ounces sweet vermouth
2 dashes Angostura bitters
Garnish: Maraschino cherries

Pour the whiskey, sweet vermouth, and bitters into a mixing glass filled with ice. Stir until outside of shaker is very cold to touch. Place a maraschino cherry in each of two chilled cocktail glasses. Dividing evenly, strain the contents of the shaker over cherries and serve immediately.

The 1923 book, "Valentine's Manual of New York" contains a story written by a certain William F. Mulhall, a bartender who plied his trade at New York's Hoffman House in the 1880s. "The Manhattan cocktail was invented by a man named Black who kept a place 10 doors below Houston Street on Broadway in the (eighteen) sixties - probably the most famous drink in the world in its time," wrote Mulhall.

The Sidecar

2 oz VSOP Cognac
3/4 oz Lemon Juice, to taste
1 oz Cointreau
superfine sugar, for garnish (optional)

Shake all the ingredients with ice, strain into a chilled cocktail glass, garnish with a lemon peel. Optionally, you can serve the Sidecar in a sugared glass: rub a lemon slice along the outside rim of the glass, then twirl the rim through a plate of sugar to frost the glass.

Late 1910s or early 1920s. The most popular legend holds that the drink was invented at a French bar frequented by an American officer serving in France at the end of the First World War, who allegedly preferred to travel by motorcycle sidecar.

The "Original" Sazerac Cognac Cocktail

2 oz Cognac (Remy-Martin VSOP, Landry VSOP)
¼–½ oz simple syrup (Demerara simple syrup)
4 dashes Peychaud's bitters (or creole bitters, if unavailable)
1 dash Angostura bitters
splash absinthe or Herbsaint (Kubler)
lemon garnish

In a mixing glass, combine sugar, bitters, and cognac; stir until chilled. Rinse a chilled cocktail glass with absinthe; pour off excess. Add ice if desired (ice is not traditional.) Strain the chilled cognac mix into the absinthe-rinsed cocktail glass. Express with lemon, and optionally add the lemon to the drink.

In 1850, a bartender named Sewell Taylor became the sole importer of a Cognac brandy made by Sazerac de Forge. Taylor sold his bar, the euphemistically named "Merchants Exchange Coffee House," to Aaron Bird, who changed the name to "Sazerac Coffee House," and promoted Taylor's cognac with a house cocktail called the Sazerac Cocktail. By 1869, brandy was disappearing from the American cocktail scene, increasingly hard to import due to the phylloxera epidemic that destroyed European grapevines. A few years later, 1873, Rye whiskey, always popular and in plentiful supply in New Orleans, had become the natural replacement.

Death in the Afternoon

1.5 oz absinthe
4.5 oz champagne

Pour absinthe into champagne or coupe glass and fill to top with champagne.

Ernest Hemingway created Death in the Afternoon for a celebrity recipe book where his direct instructions were to "Pour one jigger absinthe into a Champagne glass. Add iced Champagne until it attains the proper opalescent milkiness. Drink three to five of these slowly."

Old Fashioned

2 ounces bourbon or rye whiskey (use something good, but not over-the-top)
1 teaspoon superfine sugar (or 1 sugar cube)
2-3 dashes of bitters

Place the sugar in an Old Fashioned glass and douse with the bitters; add a few drops of water, and stir until the sugar is dissolved. Add the whiskey and give a few good stirs to further dissolve the sugar, then add a couple of large ice cubes. Stir a few times to chill.

The origins of the word "cocktail" are lost to history, but the first definition we find in print comes from an 1806 newspaper from upstate New York. A cocktail is called "a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters..."

Over the course of the 19th century, the cocktail picked up a number of additions and refinements: liqueurs, fortified wines, various bits of garnish, et cetera. Eventually, some drinkers came to prefer a simpler form of cocktail, the type their grandfathers might have enjoyed, and so they'd ask the bartender to make them an "old-fashioned" cocktail, of booze, sugar muddled into water to form a syrup, and bitters.

The Old Fashioned is one of the most venerable of cocktails, predating not only the motor car but the presidency of Abe Lincoln.

Kentucky Colonel recipe

3 oz bourbon whiskey
1/2 oz benedictine herbal liqueur
1 twist lemon, wipe lemon around the rim and twist into glass

Shake everything with ice; strain into a cocktail glass. Garnish with the lemon twist.

*The Kentucky Colonel cocktail recipe dates back to at least 1914 when it appeared in the bartending manual *Drinks by Jacques Straub*. It may have originated much earlier though.*

In 1813, after the Kentucky Militia returned from the Old Northwest (of the Ohio River) Territory, upon the conclusion of the War of 1812, then Kentucky Governor Isaac Shelby designates former officer Charles Todd as his Aide-De-Camp (Chief of Staff) with the title of Colonel.

However, it wasn't until 1885, some seventy two years later, that Honorary Kentucky Colonels began to be appointed by the state's governors. However, there may be one Colonel in particular, and fictitious at that, who gets the honor. Remington Osbury was a "hot-headed secessionist" who fought in the Civil War as a Colonel in the Confederate army, but was proud of the fact that his home state of Kentucky did not secede from the Union.

Another late 1880s event coincides with the Kentucky Colonel's conjectured cocktail calendar as well...Benedictine was first imported into the U.S. in 1888.

Corpse Reviver No. 1 (The original)

2 oz of Brandy or Cognac
1 oz Applejack
1 oz sweet vermouth

Pour into cocktail shaker with glass, stir well, and then strain into cocktail glass.

The entire family of Corpse Revivers were created as morning time hangover relief during the 19th and 20th century. Corpse Reviver No. 1 is a slightly stronger classic cocktail and possesses a heavy brandy base with a complex mix of flavors. Revivers were popular during the late 19th and early 20th century, but faded away after Prohibition.

Widow's Kiss

1.5oz Apple Brandy
.75oz Chartreuse (preferably yellow)
.75oz Benedictine
2 dashes Angostura Bitters

Simply stir ingredients together with ice and then strain into a chilled cocktail glass. Garnish with a cherry.

*It is said to have been created by George Kappeler, and first appeared in his 1895 book *Modern American Drinks*. If the name of this classic cocktail isn't enough to entice you, a revival is well deserved due to its perfect combination of interesting flavors and taste.*