

# LIQUID



LIVING

ISSUE 2 • SUMMER 2010

**38** COCKTAIL  
RECIPES

BOURBON: MODERN WAYS TO  
LOVE AN AMERICAN CLASSIC

SAY "I DO!" WITH CHIC  
WEDDING COCKTAILS

WINE, SPIRITS & BEER  
FOOD PAIRINGS



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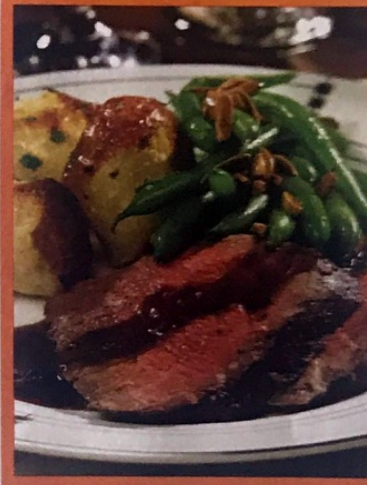
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Summertime...  
and the Living's Easy



Bliss Wedding Punch  
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#### Did you know...

For savory bourbon cocktail base, mix equal parts of your favorite BBQ sauce with water.

The brand **Azunia** combines azul, the Spanish word for "blue," and Zuñiga, the name of the tequila's distiller.

Adding strawberries to champagne enhances its natural sweetness.

The "Highball" glass gets its name from 19th century train travel.

The bourbon-based Manhattan was created in 1870 at the Manhattan Club for Winston Churchill's mother.



Pictured from L-R: Liquid Living Editor Elyse Glickman and Wellington, NZ-based Contributing Advisor Jack Yan taste a world of cocktail innovation at the 2010 Cocktail World Cup Finals, with fellow reporters from Australia and New Zealand.

**W**e're fired up about this issue because it covers everything we love about summer, from romantic wedding entertaining to outdoor cookouts that run the gamut from rustic to sophisticated. Furthermore, with peak season for farm-fresh fruits and vegetables in full swing, there's more to love when it comes to creative cocktail and cooking.

Cool new spirits launched and poured at the 2010 Nightclub and Bar Show in Las Vegas get the creative juices flowing. Champagne cocktails add sparkle to any formal party. However, nothing ties together our love affair with an American summer quite like Bourbon. We traveled to Heaven Hill, Jim Beam and Maker's Mark--three of the American Whisky Trail's great destination distilleries--to get the inside dish on classic and contemporary ways to enjoy America's "brown gold."

As summer is also associated with vacations, we ventured to the 2010 42 Below Cocktail World Cup in Queenstown and Wellington, New Zealand for an extreme adventure in cocktail innovation. Like its soccer counterpart in South Africa, the world's finest came to play, win, and sample sips of the good life from other countries. We bring you into that world, with competition highlights, inspired hotspots and the winning cocktail from Team USA.

You'll find other ways in these pages to host and feel cool all summer-long, from goods and gadgets for grilling and getting hitched, to DJ Zen Freeman's sexy sound waves to hot Hollywood bartender Jesse Burt's insight and London-based bar master Simon Difford's advice on stocking your bar properly. There's more to love when it comes to creative cocktail and cooking, especially when it is done responsibly.

Dive in--The liquid is fine!

Elyse Glickman  
Editor-In-Chief



# LIQUID LIVING

Drink Responsibly.  
Drive Responsibly.

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### ZEN FREEMAN

DJ Zen Freeman is firmly rooted in Los Angeles, but has taken his act global, spinning at top hotels, clubs and some of the world's great film festivals including Cannes, Sundance, Tribeca and Toronto. He is a favorite of A-listers like Miley Cyrus and Justin Timberlake, as well as other renown DJ's like Paul Oakenfold.



### DIANA STAVARIDIS

Though Stavaridis had a solid corporate career in Boston, her passion for progressive American cooking led her to Los Angeles. After completing culinary training, she refined her skills at some of L.A.'s top restaurants. As BLD's chef de cuisine, she is now recognized as one of L.A.'s top creative food minds.



### SIMON DIFFORD

Is there anything London-based Difford hasn't done? He's founded one of the world's definitive spirits magazines (CLASS), authored the respected and prolific Difford's Guides, launched a new line of elderflower liqueurs and judged top competitions such as The 42 Below Cocktail World Cup.



### MICHAEL PARKER

Michael Parker has been in the wine business since 1992, including restaurant, retail, and wholesale, but mainly as a writer for consumers in the mountains of North Carolina for twelve years. He believes that wine, dining, and art can bring the world together. He lives in Asheville with his pit bull terrier, Riff Raff.



### JESSE BURT

Texas-born mixologist Jesse Burt's innovative layered shots and cocktails generated such a buzz that in 2006, he garnered the clout to launch Ocean Bar Services. Since then, Ocean Bar Services has become the "go-to" company for a variety of entertainment industry, corporate and high tech industry events.



## Summer is Served

Hot personalities offer cool suggestions for summertime cocktailing and home entertaining.



### Ted Allen CHARDONNAY BRUNCH

Since his run on *Queer Eye for the Straight Guy*, Ted Allen continues his reign as America's home entertaining go-to guy on The Food Network's *Food Detectives* and *Chopped*. He also serves as Food & Wine Ambassador for Robert Mondavi Private Selection wines, and offers this suggestion, paired with Robert Mondavi Private Selection Chardonnay.

### Poached Emmenthaler Eggs

1 egg/serving  
½ c grated Emmenthaler Cheese  
Four slices whole grain bread  
Salt, pepper, extra virgin olive oil

Fill 12-inch saucepan with an inch of water. Boil, simmer, add salt. Brush bread with olive oil and grill. Season egg with salt and pepper. Cook eggs in simmering water 2 ½ - 3 min. Remove egg with slotted spoon. Place in individual ramekins. Bake at 350°.



### Megyn Price GINGER COOLER

Megyn Price of CBS-TV's *Rules of Engagement* loves sharing cocktail discoveries from her travels. "At a friend's wedding in Phuket, Thailand, my husband and I discovered the Ginger Cooler," says Price. "Back home, we immediately started working on recreating this refreshing treat."

2 c sugar  
1 c water

1 peeled, 2-inch piece of ginger, bruised  
1- 2 oz vodka or spiced rum.

Ginger Syrup: Combine ingredients except liquor. Bring to light boil; simmer 4 min. Cool, remove ginger, pour into glass jar. Keep in the fridge for two weeks.

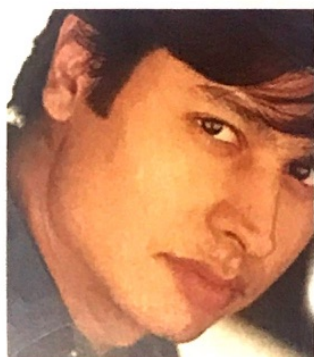
Pour ½ inch of syrup in bottom of tall glass. Add vodka or rum, ice cubes and soda. Garnish with lime wedge.



### Mariana Klaveno A COOL IDEA FOR PUNCH

Mariana Klaveno has made a lasting impression as the seductive, manipulative vampire Lorena on Alan Ball's HBO award-winning *True Blood*. However, when the mercury rises, she prefers to draw sips of an "Eastside," one of her favorite cocktails, the classic bourbon Old Fashioned or a punch.

"Although the Eastside is traditionally made with gin, I prefer vodka," she says. "I muddle cucumber slices with mint leaves before adding 2 oz vodka, fresh lime juice and simple syrup. With serving punch bowls, a great party tip I learned recently is to fill up your ice cube trays with the punch in advance and use those instead of regular ice cubes."



### Paul Cruz STRAWBERRY BASIL CAIPIRINHA

After his turn in *The Soloist* opposite Robert Downey Jr. and Jamie Foxx, Paul Cruz is shooting three movies, co-starring in the new TV series *Easy to Assemble* with Illeana Douglas. On his well-deserved breaks, he enjoys sipping and serving his favorite cocktail, the Strawberry Basil Caipirinha.

2 oz Cuca Fresca Premium Cachaça  
3 strawberries  
2 fresh basil leaves  
3 cubes Fresh Lime  
2 T superfine sugar

Combine all ingredients in a small shaker and muddle. Fill the shaker to the top with ice and add cachaça. Shake well and pour into a 10 oz rocks glass. Garnish with fresh strawberry and basil leaf.



# DJ ZEN FREEMAN'S *Poolside Playlist Picks*



LITTLE DRAGON - Machine Dreams  
(Peacefrog Holdings, Ltd.)

TRACK 9      Blinking Pigs

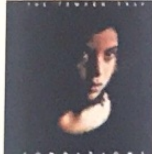


GORILLAZ - Plastic Beach (Deluxe Version)  
(EMI Records)



ROBBIE WILLIAMS - Reality Killed the Video Star  
(Chrysalis Records)

TRACK 2      Bodies



THE TEMPER TRAP - Conditions  
(Columbia Records)

TRACK 2      Sweet Dispositions



GROOVE ARMADA - Black Light  
(Om Records)

TRACK 7      Paper Romance



LA ROUX - Bulletproof - (Single)  
(POLYDOR UK)

TRACK 4      Bulletproof



DAVID GUETTA - One Love  
(EMI France)

TRACK 4      Memories



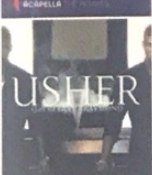
BLACK EYED PEAS - The E.N.D. (The Energy Never Dies)  
(Interscope)

TRACK 2      Rock that Body



KELIS - ACAPELLA - The Remixes  
(Interscope)

TRACK 2      Acapella (Guetta Extended Mix)



USHER - Raymond v Raymond  
(La Face Records)

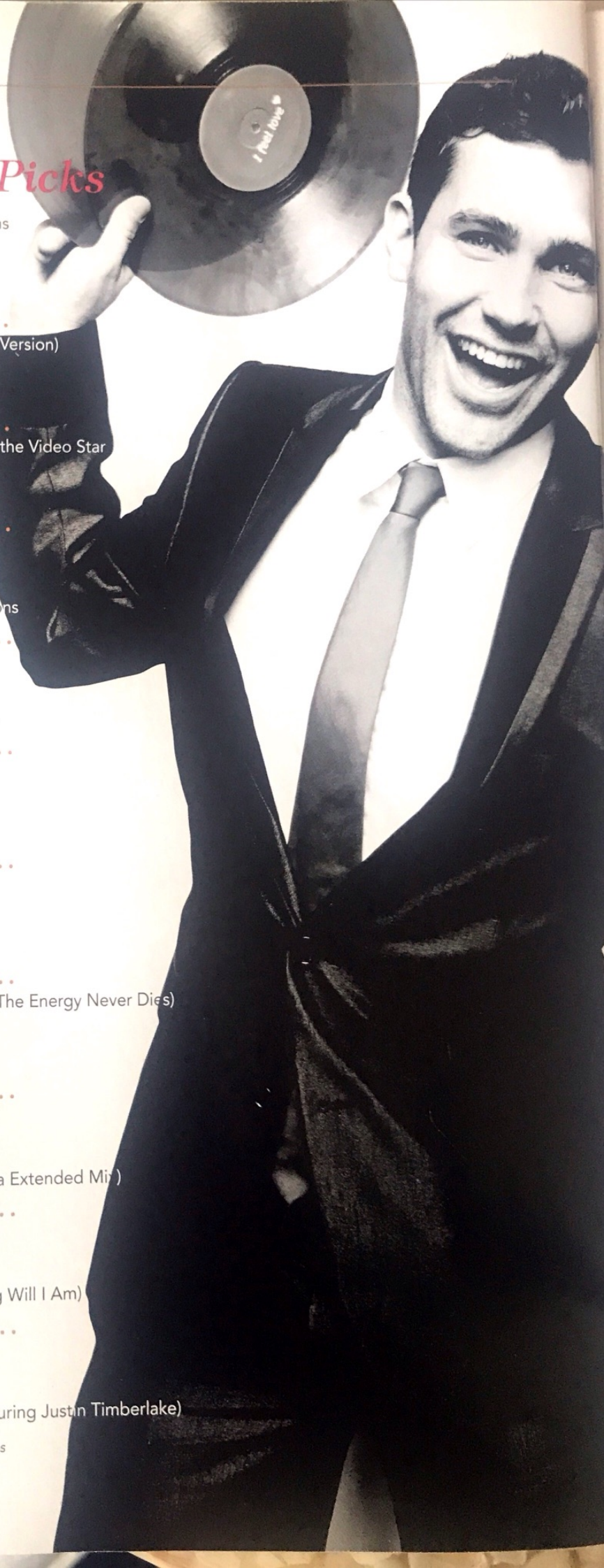
TRACK 6      OMG (Featuring Will I Am)



TIMBALAND - Shock Value II  
(Blackground/Interscope)

TRACK 2      Carry Out (Featuring Justin Timberlake)

Note: Zen's picks are available via iTunes







# summer white wine

WRITTEN BY: MICHAEL PARKER

A WHOLE WORLD OF CRISP, THIRST-QUENCHING WHITES: DON'T SWEAT THE DETAILS - ENJOY THE VARIETY!

Every year at this time, wine columnists and wine shop newsletter writers give us many reminders about the warm weather and the appropriateness of white wine, about the coming thirst and the need to quench it. This annual round of announcements can seem a little clichéd, but it certainly makes sense, and many of our customers are comfortably guided by it. It also presents an opportunity for those of us who promote and sell wine.

This annual reminder prompts us to exercise our knowledge and lead our customers into a wider, more enjoyable world of white wine. The variety is huge (too much to explore in one mere summer) and potentially good news to the customers who think the only whites are Chardonnay, Sauvignon Blanc, Pinot Grigio, and Riesling.

To less experienced wine drinkers, stepping beyond the whites listed above and toward more variety can be like going to a party and having to learn a lot of new names, including many foreign ones. "Verdicchio? Vernaccia? I'm sorry your last name is Castelli di Jesi? No. Oh, excuse me. Hello, Chardonnay! It's good to see you!"

Experiencing new whites should and can be a pleasure, not a task.

In addition to those who feel overwhelmed by the vast selection, there are too many customers out there who think that red wine drinking is a higher plane of existence. They actually think that choosing white wine is something of a step backward. Others find white wine boring, due to limited experience with cloying styles of Chardonnay and meaningless, mass-produced Pinot Grigio. These drinkers do not know about the better white wines they are missing and they need to be taken there.

Good wine knowledge, passed on in manageable doses, can help reverse those perceptions, especially since people take pride in what they know. Simply practice taking care and having patience as others learn. Keep that party analogy in mind – how many names can you learn in one evening?

AN EXPLORATION OF THIS YEAR'S COUNTLESS NEW RELEASES OF PLEASING, CRISP WHITES CAN BE DONE A COUNTRY OR REGION AT A TIME, QUENCHING ONE BOUT OF THIRST AT A TIME:

**AUSTRIA** – Gruner Veltliner could easily be everyone's favorite white. The acidity and its refreshing flavor, with light citrus notes and some cool minerals, are just right for a lunch out in the sun. Austria's Berger Winery supplies their 2009 vintage in a generous one-liter bottle.

**AUSTRALIA** – Sometimes bottled by itself, and sometimes blended, Verdelho is another fast-track favorite. It can smell like little honeyed white flowers and offer hints of lime and pineapple on the tongue. Native to Portugal, Verdelho flourishes in Australia; the 2009 label from Woop Woop is loaded with nuances of tropical fruit.

**ITALY** – Near Naples, they grow and bottle Falanghina, a mineral-rich, crisp white that can sometimes break the rules and age long-term. The 2008 Falanghina from Terredora Winery has a very appetizing nuance of apricots. While there is an enormous variety of great whites from this ancient country, the Italians must still fight some white wine stereotypes left over from the 1970s (thanks to cheap bottles of Soave, and more recently to a glut of cheap Pinot Grigio).

**NEW ZEALAND** – Sauvignon Blanc, one of the classic whites of Bordeaux, found new life – exciting life – in the Marlborough region of New Zealand. Typically loaded with flavors of grapefruit, or otherwise known for a grassy, herbaceous character, Marlborough Sauvignon Blanc can be sold with the word "zing" in the sales pitch. The 2009 from Villa Maria is layered with flavors, even a hint of orange, and wouldn't just complement an indulgent summer lunch, it would steal the show.

**SPAIN** – From the Rueda region in north-central Spain, Verdejo is not to be confused with Spain's white Viura. Verdejo is fuller-bodied than Viura, a little more in the direction of Chardonnay but certainly not the same. The 2008 Ovacion Verdejo from Viña Bajoz is 100% Verdejo and a delightful choice for a warm weather dinner of grilled white meats and fish.

Taking just a few steps away from the usual whites and into the world's wider variety is a move toward increased enjoyment and bounty in the summer wine glass. Yes, it is time for the cool, crisp whites of summer, and time to share the pleasures.



# the BEST of BOURBON

from flights & tastings to  
barbeque & beverages

Just as the modern American backyard barbeque can be so much more than an informal meal prepared outdoors, fine bourbon is so much more than a foundation for a marinade or something you remember your father drinking in his favorite deck chair. In fact, people of all ages and walks of life are re-discovering it in a very modern context.

Bourbon is adding dimension to cocktails, updating recipes by bringing a flavor profile to something that normally calls for vodka or tequila. Bourbon can still frame a man's drink, but it can also add incredible flavor nuances to a delicate mimosa cocktail. New approaches to using bourbon in marinades, meanwhile, truly put "cooking" back into the cookout. Recipes to follow will bring even more sizzle to the steak (and chicken and seafood), because spirits worked into the

marinades bring out the best flavor qualities of what's on the grill.

"All kinds of people are increasingly interested in the story behind American bourbons and whiskeys," observes Larry Kass, Heaven Hill Distilleries' Director of Corporate Communications (home to Heaven Hill, Elijah Craig, Evan Williams, Bernheim Original and Rittenhouse Rye). "Your challenge as the host is to demystify American bourbon and whisky, and make these wonderful bourbons understandable and accessible to both your bourbon fan guests and people new to bourbon."

With this in mind, follow these tips from Bourbon's biggest names, and you too will become an effective guide leading your friends through America's Whisky and Bourbon Trail, right from your own back yard.

By Ruth Hackman



■ "Arrange your bourbons from low proof to high proof. If you start with a bourbon too strong, you will blow out the taster's taste buds."

"(When sipping), advise the guests to put a bit of the spirit on the middle of your tongue and chew it. Unlike wine, do not swish!"

"Point out every detail on the label, separately and combined, means something specific, as do design elements of the bottle. While words and terms call out a given spirit's character, design elements hint at its heritage and historical origins."

"End a barbeque right with a Mint Julep Sundae, using Baker's (created by Baker Beam, grand nephew of Jim Beam) and carton of mint chocolate chip ice cream. Put a couple of scoops in a wine or martini glass, pour Baker's on top, add mint and enjoy."

— **Bernie Lubbers**  
The Whisky Professor, Beam Global

■ "Sometimes it is good not to have too many conversation starters about a bourbon or bourbons when serving something new (i.e. the story behind the product or interesting history). "Instead of shoving too much information at guests, wait for (their) reaction on the taste and nose before clutter-

ing their heads with information and talking points."

— **Bill Samuels, Jr.**  
President, Maker's Mark Bourbon Whisky

■ "I do my at-home tastings very similarly to the way we do it at the distillery. I start with Maker's Mark and have (guests) develop their impressions so they are better able to compare it to other bourbons and calibrate their palate accordingly, nosing it first, as many people find that if they taste it first, they lose the sense of smell because they've already tasted the alcohol."

— **Kevin Smith**  
Master Distiller, Maker's Mark

■ "There are tremendous amounts of information offered on line through the distilleries, as well as through huge online forums and communities that have built up around and through bourbon experts and aficionados. Two of my favorites are [www.straightbourbon.com](http://www.straightbourbon.com) and [www.bourbonenthusiast.com](http://www.bourbonenthusiast.com)."

— **Larry Kass**  
Heaven Hill Distilleries' Director of Corporate Communications

## New in town: Maker's Mark 46

Maker's Mark's new extension began as a playful joke between friends Bill Samuels and Kevin Smith, with Samuels musing his legacy would only extend to one bourbon. However, the resulting Maker's Mark 46 is serious, and seriously delicious. This expression (the resulting flavor from the distillation style) is slightly higher in proof and gentler on the palate, thanks to a twist on aging devised by master distiller Smith and "wood chef" Brad Boswell, whose company has been crafting barrels (and distinctive bourbon flavors) for four generations.

Boswell created a "recipe" using French White Oak and a searing technique that heightens original Maker's Mark's vanilla and caramel nuances. Smith, in turn, completes the process by positioning ten of these planks into Maker's Mark barrels so the aging spirit can flow freely and gain its unique flavor over two to three months.





# the BEST of BOURBON: grill, baby, grill!

## Woodford Reserve Rib-Eye Steak



1 c Woodford Reserve Bourbon  
2 garlic cloves, minced  
2 t minced fresh sage  
2 (12 oz) boneless rib-eye  
Delmonico steaks  
1 to 2 T olive oil  
Kosher salt and freshly ground  
pepper to taste

- Combine the bourbon, garlic and sage in a bowl
- Add the steaks, coating well
- Marinate at room temperature for 1 hour, turning once, drain and season to taste with salt and pepper
- Heat a cast-iron skillet over medium-high heat and add the olive oil
- Add the steaks and sear for 4 minutes
- Turn the steaks and sear for 2 minutes longer for medium-rare

## BBQ Brisket with Maker's Mark (serves 8-10)

2-3 lbs of brisket/first cut  
½ c Maker's Mark  
1 c ketchup  
½ c Dijon mustard  
¼ c brown sugar  
4 shallots/diced  
1 t kosher salt  
2 t ground black pepper



- Preheat oven or grill to 325°
- Using heavy-duty foil place 2 pieces of foil (about 24 in. in length), overlapping by about 6 in. on a flat surface. Place another 2 pieces of foil (again overlapping), perpendicular to the first two. Place the brisket on top of the layered foil
- In a bowl mix all of the ingredients. Using a plastic spatula or spoon spread the sauce evenly over the brisket
- Carefully fold the sides of foil over the brisket (creating an envelope), making sure it is sealed tightly.
- Cook for 2 ½ hours, remove from oven and cool
- Place in refrigerator overnight
- Remove fat (fat will have solidified into orange like clumps) and thinly slice the brisket against the grain
- Place on oven-proof dish with cooking liquids, cover and heat in 325° oven for about 30 minutes, or until hot
- Serve with mixed greens, corn on the cob and roasted potatoes



## Evan Williams Master Distiller's Steak Marinade

½ c Evan Williams Bourbon  
¼ c Worcestershire Sauce  
½ c bottled steak sauce  
¼ c red wine  
2 t minced garlic  
½ t hot sauce  
½ t fresh ground black pepper  
1 t salt  
1 T fresh chopped rosemary.



- Combine all ingredients
- Reserve a small amount of the marinade for basting
- Pour remaining marinade over meat or chicken and marinate in the refrigerator for 1-4 hours
- Grill over hot coals and baste meat with reserve marinade

## Evan Williams Bourbon-Que Sauce

½ c Evan Williams Bourbon  
¼ stick of butter  
½ c chopped onion  
1 garlic clove, minced  
1 c ketchup  
2 t minced garlic  
¼ c lemon juice  
3 T brown sugar, firmly packed  
1 T Worcestershire Sauce  
1 t salt  
¼ t pepper



- Melt butter
- Add onions and garlic and sauté until tender
- Stir in the rest of the ingredients.
- Simmer for 10 minutes, stirring occasionally
- Makes about 1 ¼ cups of all-purpose barbecue sauce
- Store in refrigerator



## The Ultimate Beer, Bourbon, & BBQ Cocktail Recipe

by *BourbonBlog.com's*  
Stephen Dennison and  
Tom Fischer

Your favorite Bourbon  
Honey-Infused Bourbon  
1 Bottle of Hefeweizen beer  
Barbecue sauce  
1 orange

- To create BBQ water, Combine equal parts of barbecue sauce and steaming hot water in mixing bowl. Whisk until incorporated
- Let sit to cool or refrigerate.
- Combine 2 oz of your favorite Bour-bon, 1 oz honey-infused Bourbon, and a ¼ oz of BBQ Water and squeeze of a quarter of an orange in cocktail shaker and shake over ice
- Strain and pour into martini glass
- Dry shake a fourth of a bottle of Hefeweizen beer. Hold tight to shaker, as carbonation may cause shaker to explode
- Spoon beer foam over top of the cocktail to garnish

## Maker's Mark Lounge's Bluegrass Mimosa

Debuted at the  
2010 Kentucky Derby

½ oz Maker's Mark  
½ oz De Kuyper  
Peachtree Schnappes  
2 oz Roget or Moet  
Champagne Brut  
Splash pineapple juice  
Cherry garnish

- Pour each ingredient in order as listed above into a champagne flute
- Garnish with a cherry

## Maker's Mark Lounge's Perfect Finish

Runner-up in Four Rose's  
2010 Mint Julep Competi-  
tion, created by Aaron Price

1 ¼ oz Four Roses Small  
Batch Bourbon  
½ oz Amaretto  
2-3 dashes Angostura  
Bitters  
Splash of orange Juice  
Muddled orange slice  
Mint garnish

- Muddle the orange slice in the shaker
- Add the spirits and bitters, shake and pour in a rocks glass over ice
- Garnish with mint

## The Horse's Neck

By "Whisky Professor"  
Bernie Lubbers,  
Beam Global

1 ½ oz shot Jim Beam Black  
Label 86 Proof Bourbon  
High-end ginger ale  
2-3 drops aromatic bitters  
Ice  
Lemon spiral garnish

- In a highball glass, pour shot of bourbon
- Add bitters and top with ginger ale
- Garnish with lemon spiral, which, yes, looks like a horse peeking out its stall

## Juicy Basil Hayden

By Steve Cole,  
Beam Global

1 ¼ oz Basil  
Hayden's Bourbon  
½ oz DeKuyper  
Triple Sec  
Splash of Orange Juice  
Splash of Cranberry Juice  
Splash of Simple Syrup

- Combine all ingredients in a mixing tin with ice
- Shake well
- Strain into a rocks glass with ice

## Evan Williams Kentucky Tea

1 ½ oz Evan Williams  
Bourbon  
1 ½ oz vodka  
1 ½ oz rum  
1 ½ oz tequila  
½ oz Triple Sec  
Splash of Cola

- Shake all ingredients with cracked ice
- Strain into a highball glass over fresh cracked ice
- Garnish with lemon wedge



# fire and ice

Summer's most  
smokin' cocktails,  
direct from  
the heart of  
Kentucky  
Bourbon country.



## Kentucky Lemonade

By Fred Noe, next  
generation of Beam family  
distillers

One 6 oz can of Frozen  
Lemonade  
(\*use the empty can to  
measure other ingredients)  
6 oz Jim Beam Black  
6 oz Orange Juice  
12 oz of water

- Combine the ingredients in a pitcher or bowl, and stir
- Serve each cocktail in a tall glass over ice





**You've perfected the hottest BBQ dishes and the coolest summer cocktails. The next step is to present them in the right light!**



CB2 brings fun and convenience to cocktail hour cookouts with their Finger Food Plates (\$9.95 for a set of 10), hand-y plates on rings that literally balance out food and cocktail or wine pairings.

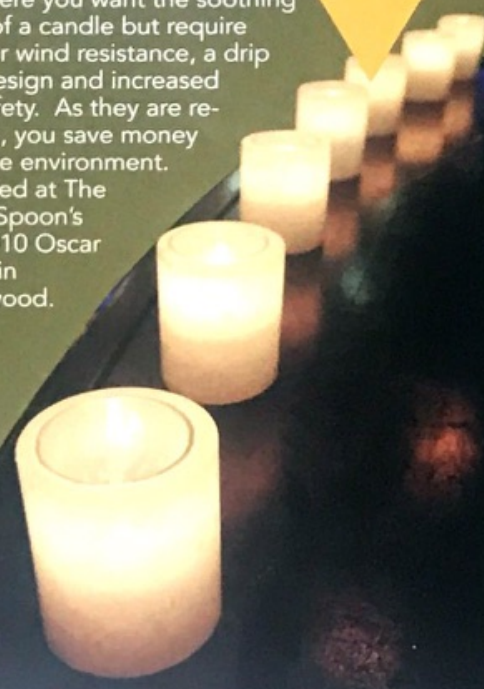
Add some creative energy to your home-purified drinking water or fresh squeezed bar mixers with reusable Love Bottles (\$15-\$18, [www.lovebottle.net](http://www.lovebottle.net)) that come in a myriad of designs that be further customized by you!



Sur La Table is one stop shopping for bar-cart essentials suited for the great outdoors, including folding grill tools (\$5-\$25), shatter-resistant wine and cocktail glasses (\$39.95, set of six per style), Dragon serving tray (\$24.95) and yellow plates (\$7.95-\$9.95), recyclable bamboo plate sets (\$12.95 - \$14.95) and reusable flatware (\$12.95, set of 24), and a high-tech fly swatter (\$13). As sliders are now steak-house staples across the country, impress your friends with these mini-burger tools (\$5 to \$44.95) to ensure your miniatures make maximum impact.



Use Lit By Stone's luminaries (\$7.99-\$13.99 each; [www.stonecandles.net](http://www.stonecandles.net)) anywhere you want the soothing glow of a candle but require greater wind resistance, a drip free design and increased fire safety. As they are reusable, you save money and the environment. Featured at The Silver Spoon's Pre-2010 Oscar Event in Hollywood.



Don't burn the steaks...or yourself. Run for cover in style with these picks

Solstice Sunglass Boutique, the preferred sunglass source for Hollywood trendsetters, offer the latest UV protective shades in 1960s and 1980s-inspired styles ([www.solsticestores.com](http://www.solsticestores.com)).



For more formal outdoor gatherings Eva Varro ([www.evavarro.com](http://www.evavarro.com), \$43-\$179) offers a variety of tops and dresses for summer 2010 that look like high-end looks from Etro and Pucci, but wear as easy as your favorite tee shirt.



Everybody loves pomegranate-based cocktails. But did you know it also makes an outstanding element in a protective skincare "cocktail"? Murad's Age Proof Suncare with an SPF30 (\$31) is great on its own, and better when mixed with Active Radiance Serum (\$89) from Murad's Environmental Shield line.



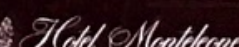
Wallaroo Hats' Sydney, Victoria and Victoria Diva summer toppers (\$36 each) and men's Havana hat, not only make any summer outfit a bit more fashionable, but add extreme sun protection - Ultraviolet Protection Factor (UPF) rating of 50+ - to the equation. Go to [www.wallarohats.com](http://www.wallarohats.com) for stores or shopping online.



tales of the  
**COCKTAIL**  
NEW ORLEANS

**SOME FESTIVALS LIFT SPIRITS.  
THIS ONE SERVES THEM.**

The spirits have taken on a life of their own as Tales of the Cocktail 2010 has finally arrived. While cocktails are being shaken across New Orleans, we would like to thank all the bartenders, chefs, friends, hotels, media, presenters, sponsors, staff, vendors, and volunteers that have helped bring Tales of the Cocktail to life. Their dedication to Tales of the Cocktail and New Orleans allows us to enjoy all the city has to offer as we dive head first into all things alcohol for five spirit-filled days. [www.TalesoftheCocktail.com](http://www.TalesoftheCocktail.com)



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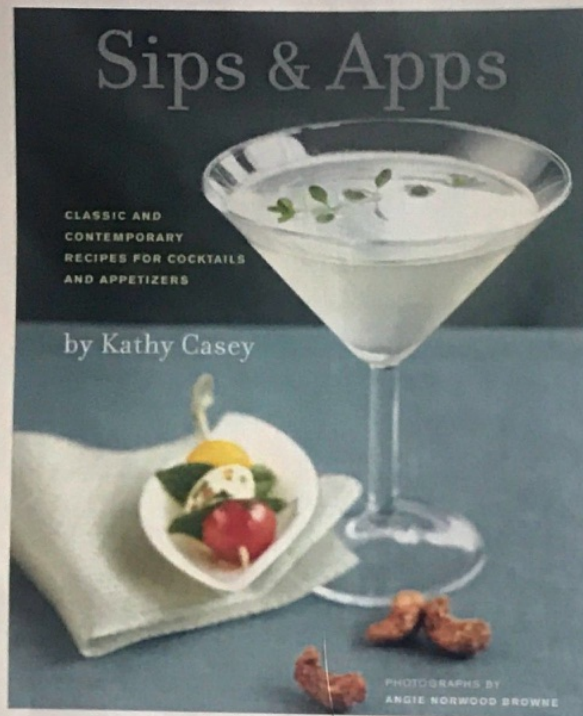
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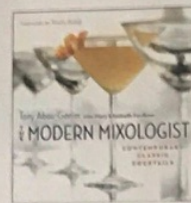


"Why use bitters? What will they do for a cocktail? I like to say that bitters are the salt and pepper of the bar. These age-old extractions are typically made from herbs, spices, and citrus dissolved in alcohol or glycerin and taste bitter or bittersweet. Bitters provide roundness and a "seasoning-like" enhancement to a drink. When you make a cocktail and you think, "It's just missing something," next time add just a dash of bitters...a little bit goes a long way.

There are many types of bitters, from the familiar Angostura and Peychaud's to Ragans' Orange Bitters #6 and Fee Brothers' multiple varieties. If you'd like to experiment, then gather a few and add a dash to your favorite cocktail to see how they differ."

#### SIPS & APPS:

Classic and Contemporary Recipes for Cocktails and Appetizers. Even if you don't have a wedding on your social calendar, this marriage of drinkable and edible treats will make your next at-home event blissful. KATHY CASEY, Chronicle Books. \$19.95



**THE MODERN MIXOLOGIST:**  
Contemporary Classic Cocktails  
In times where mixologists have rock-star type recognition, it is safe to say Tony Abou-Ganim is the Beatles or the Rolling

Stones of cocktail culture. For this reason alone, this book is a must for the home bartender. It also doesn't hurt that it includes 12 recipes he dubs "summertime coolers" and 15 recipes using rum and cane ingredients. While he is a definitive authority on modern cocktail, his voice is approachable and clear, empowering any reader to become a master of his or her home bar.

TONY ABOU-GANIM, Agate Surrey, \$35.00



**Market-Fresh Mixology**  
He's a chef, and she's a top food journalist. The dynamic husband-and-wife duo has pooled their talents to forge this prolific 2009 James Beard Award-winning book that proves a home mixologist can be a bar chef and not just copy others. Mastery over mixology is within

the reader's reach, thanks to the book's unique organization. Thanks to the authors' passion for spirits, being in the know can be as easy as looking up any spirit -- both white and brown spirits, as well as juices, herbs, spices and more to bring the best flavor matches to use in your own cocktails.

BRIDGET ALBERT, Agate Surrey, \$17.95



**EVERY BASTARD SAYS NO:**  
The 42 Below Story  
In a tale that would even make sublimely confident Virgin king Richard Branson a bit jealous, a plucky New Zealand husband and wife team set out to create a vodka that not only gets them fame and fortune outside of their home country,

but also rocks global pop culture, mixology trends and the business world in the process. The volume is not only packed with inspiration, advice and insight, but also wildly imaginative cocktail recipes and photography. JUSTINE TROY AND GEOFF ROSS, Random House New Zealand, \$32.95

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We started out in 1948 as a small family-owned winery with just one brand; three generations later, Trinchero Family Estates is proud to present more than 25 award-winning brands, offering incredible variety and value to our customers. Despite our size, we are still an independent, family-owned company committed to the guiding principles established by our grandfather Mario Trinchero: to make great wine at a great price.

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## Diana Stavaridis: On the hunt for stellar summer flavor



Rising L.A. culinary star Diana Stavaridis steers you toward a summer dish rooted in nature. For summer, she enjoys going a little mad with seasonal fruits and vegetables, elevating BBQ fare to something, well, a little more progressive. Sample her genius below with this recipe, using Mexicali Beer as a key ingredient.

## Mexicali Beer



Whether you prefer to entertain with Mexicali Beer at home or order it at your favorite restaurant, there is no lime required to enjoy its smooth taste and aromas. The golden beer is distinguished by its sweet malty and floral aromas and flavorful balance of Chinook, Mt. Hood and Peerless hops and two-row barley malt.

### TRI TIP

by Diana Stavaridis, Chef, BLD Restaurant, Hollywood, CA.

- 2 lb Tri Tip
- 24 oz Mexican Beer
- 8 oz chopped onion
- 1 oz chopped garlic
- 2 t olive oil
- 2 T Ancho chili powder
- 2 T cumin
- 2 t salt
- 2 t paprika
- 2 t Worcestershire
- 2 t chopped fresh oregano

### PREPARATION

Rub Tri Tip with all ingredients except beer. Pour beer over tri tip. Cover and marinate 24 hours. Remove from marinate and pat dry. Grill to desired temperature. Serve with BBQ sauce.

### BLD BBQ SAUCE

- 2 oz onion chopped
- 1/2 lb brown sugar
- 2 c cider vinegar
- 1/2 c red wine vinegar
- 1/2 c molasses
- 1/2 oz tomato paste
- 1 large tomatoes – rough chop
- 8 oz can plum tomatoes
- 1/2 T Canola Oil
- salt – to taste

### PREPARATION

Sweat onion in canola oil, and add tomato scrap. Add the brown sugar, apple cider vinegar, red wine vinegar, molasses, tomato paste, and chili flakes. Allow the BBQ sauce to simmer for 30 minutes. Remove from heat and allow to cool for 10 minutes. Blend the hot mixture with cold can of plum tomatoes. Add salt and black pepper to taste.



### PEACH SALAD

(serves 2)

- 6 oz Wild Arugula
- 4 oz Shaved Fennel
- 4 oz fresh goat cheese
- 3 oz candied pecans
- 1/2 oz honey
- 1 peach cut in half, pit removed
- salt – to taste

### PREPARATION

Preheat Grill. Lightly oil and salt the peach halves. Place peach halves face down on grill and cook one to two minutes each side. Toss arugula, fennel, goat cheese, and pecans with Sweet Orange Vinaigrette. Season with salt. Place peach atop salad, drizzle with honey and garnish with extra goat cheese and pecans.

### SWEET ORANGE VINAIGRETTE

- 3c Fresh orange juice
- 1 T minced raw shallots
- 1 T orange honey
- 1/2 c White wine Champagne vinegar
- 1 c olive oil
- 1 c canola oil
- 1 whole juiced lemon
- salt – to taste

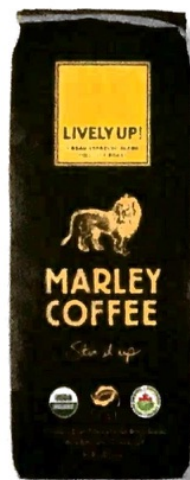
### PREPARATION

Slowly reduce orange juice half way. Whisk together reduced juice, honey, and vinegar. Add shallots and gradually whisk in oil. Season with lemon juice and salt.



We learned volumes of useful things at the 2010 Nightclub and Bar Show in Las Vegas, including that dry ice special effects are all the rage among restaurateurs and bartenders. However, what really got our attention were spirits and (literally) cool new home bartending toys sure to make 2010's summer house parties all the more memorable.

Marley Coffee has what it takes to be a hit, starting with name recognition—founder/owner Rohan Marley is son of Bob Marley. The line has far more going for it, with shade-grown coffee blends from Central and South America, Papua New Guinea, and Indonesia as well as a rare organic single origin java from Yirgacheffe, Ethiopia. [www.marleycoffee.com](http://www.marleycoffee.com)



Rhythm can replace a wide range of spirits in cocktails, and also taps into the "cocktailing responsibly" trend, with a high concentration of B6 and B12, found to aid in hydration when drinking, along with boosts of ginseng, taurine, caffeine, and guarana. [www.drinkrhythm.com](http://www.drinkrhythm.com)



Tequila Tamer was inspired by an "ah-ha" moment during a Puerto Vallarta vacation, when its inventor discovered the way the locals enjoyed a shot of tequila was with a side shooter of sangrita, a chilled spicy fruit juice. This version is fully loaded with Vitamin C and hydrating vitamins which counteract the effects of alcohol. [www.tequilatamer.com](http://www.tequilatamer.com)



Hello Kitty shows her more grown-up side with Hello Kitty sparkling wines, made at Lombardy, Italy-based winemakers Torti Tenimenti Castelrotto. The Hello Kitty Brut Rose (\$29.99) is distinguished with a delicate light pink color, sweet floral scent and gently spicy mouth. [www.hkwusa.com](http://www.hkwusa.com)



The gang in last summer's hit movie *The Hangover* could have used a few cans of Afterparty Anti-Hangover Beverage (\$2.49/each, or \$49 for a case of 24), available at [www.tryafterparty.com](http://www.tryafterparty.com) a clean-tasting beverage that's both a refreshing counterbalance to alcohol being served and a healthier approach to mixed drinks.



The Ice Booze Ice Luge (\$59.99, [www.shop.icebooze.com](http://www.shop.icebooze.com)) not only serves up an excuse to give your freezer's icemaker a rest, but also gives you something cool and slightly naughty to add to your home mixology repertoire.

With Oregon associated with organic living and artisanal foods, it is no surprise we found so many wonderful things at the Bend Distillery booth during the show. In addition to its popular Diamond Vodka, Bend's portfolio includes Mazama Infused Pepper Vodka, Cofia Coffee Hazelnut Liqueur and Crater Lake Vodka and Gin, which all have won numerous awards in various beverage industry competitions.



Sharkwater® delivers luscious, fruity taste with its blue raspberry base and citrusy notes without the cloying sweetness of similar blue liqueurs. Though cocktails made with it scream "California," a real surprise is that Sharkwater® is produced entirely in Michigan. [www.Sharkwatershots.net](http://www.Sharkwatershots.net)



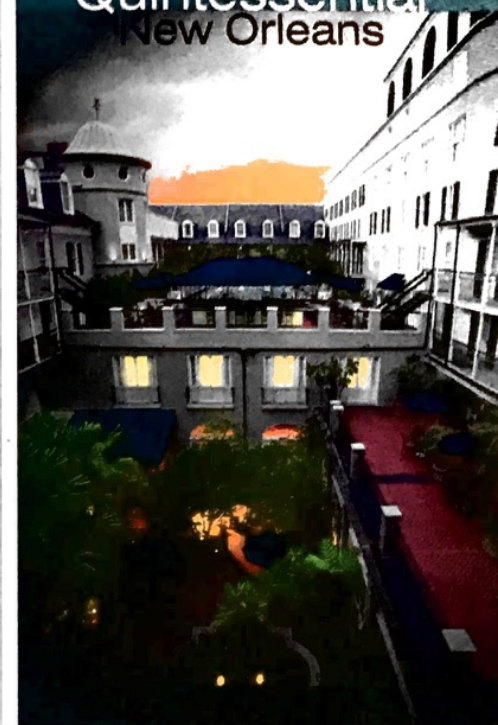
You could say BU-TAY Ultra Premium Clear and Blue Citrus Infusions ([www.bu-tay.com](http://www.bu-tay.com)) are some of the cheekiest new vodkas out there. Better still, Bu-Tay is handcrafted in the USA from the crisp, clean waters of the Cascade Mountains.

Agwa de Bolivia Coca Leaf Liqueur, made with the controversial coca leaf, is an attention grabber in itself. Furthermore, the coca leaf's nutritional value also provides some food for thought, as it is dense with calcium, iron, phosphorus, and vitamins A, B, C, and E. [www.agwabuzz.com](http://www.agwabuzz.com)



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what's your passion?



# Azuñia®



One thing Azuñia has in common with other brands is its back story, involving hard work, tradition, blood, sweat, tears and a resulting tequila that represents the best of Mexico's Tequila region in Jalisco state. In the case of Azuñia, it hinges on the Sergio Zuñiga family. As one of the oldest agave growing families in Tequila country, they have generations of expertise in producing tequila made from hand-selected plants from fields of 100% Weber Blue Agave.

The multi-dimensional character of Azuñia's tequilas also arises from the fact that those fields span from the valley floor to high on the mountain at Sandoval, from volcanic, loamy soils. In deference to generations of tradition as well as the popularity of organic beverages, Zuñiga's crops are grown without chemical fertilizers or pesticides. Planting and harvesting is done entirely by hand.

Azuñia's story also has a "moment of discovery" element to it. In this case, it was a chance meeting between beverage executive Jim Riley and Sean Fagan, a relative of the Zuñiga family and sponsor of one of Riley's charity endeavors (Baja off-road racing tournaments benefitting the Acts of Kindness/AOK foundation raising money for Mexican schools and orphanages). After a few preliminary meetings, bringing in colleague/partner Kirk Gaither and an a-ha tasting moment, life happened when the duo had other plans. "We knew we could do something

special for a tequila that was as finely crafted as the one Sean presented us with," recalls Riley. "We (also) learned Tequila was the name of an actual city and valley in the heartland of Mexico's Jalisco state. We learned that the role of the *jimadores* who harvest agave piñas was far more complex. Though the manual labor part is demanding, jimadores also are scientists in the field with the skills required to determine if the piñas have reached the optimum sugar content in order to produce the best tequila."

Though all tequilas are made with agave, not all agave is Weber Agave, or 100% Blue Agave. It inspired the name Azuñia, derived from azul, the Spanish word for "blue," and Zuñiga. Moreover, what separates the plants sourced by the Zuñiga family is three-fold—time invested in the growing cycle, rich soils and careful selection by the jimadores. The process shows in the final expression of each Azuñia tequila. The blonde mahogany-tinged Azuñia Añejo is aged 12+ months in American oak barrels, imparting caramel flavors, sea salt, vanilla bean and traces that coat the palate nicely. Azuñia Reposado is golden in color with a curvaceous body. The flavor matches its good looks, with initial notes of butter and citrus, middle notes of vanilla and an espresso-like finish. Azuñia Platinum bears hints of oranges, lemons, citrus and honey, making it a substantial foundation for fruit- and herb-based cocktails.

## Word Up!



Azuñia Tequila generates a true buzz with both its luxury tequila portfolio and its sassy take on social media.

by Elyse Glickman

## Tequila for the People

Even with Azuñia's wonderful lineage, there are many excellent ultra-premium tequilas out there. This doesn't only pose challenge for tequila distillers but also for you, the consumer. How do you tell one excellent tequila from the next? For Riley, the answer to that question and others (i.e. hip new cocktail recipe, or dates and times for an informative tequila tasting) may literally be in your pocket. Having been around in the spirits scene, Riley knows word of mouth can truly make or break a spirit. And when it comes to word of mouth, nothing spreads word faster than Twitter, Facebook and social media.

Tasting dinners, meanwhile, offer tequila enthusiasts the opportunity to try tequilas in many different forms and formats. The multi-course extravaganzas include samplings of tequilas straight, in different cocktails, paired with foods and cooked into several of the different courses. Essentially, the dinners are a fabulous crash course in tequila, making all comers experts in just hours.

While other companies' tequila tasting parties have brought in some tequila fans when promoted through familiar means (via local restaurants, print media and fliers), Gaither points out Azuñia takes the tasting dinner to a new level of discovery through social media. "We often host tastings and dinners where people show up because of what they heard on Twitter or Facebook," he affirms. "Our goal is to use these to make meaningful connections with others by showing people rather than telling them about our tequila, how it tastes, and how others are enjoying Azuñia as part of the experience of having cocktails."

Even with the buzz brought in by [twitter.com/Azuñiatequila](https://twitter.com/Azuñiatequila) and [www.facebook.com/AzuñiaTequila](https://www.facebook.com/AzuñiaTequila), there is also the matter of increasing availability. Once again, its Twitter and Facebook to the rescue. "We're not everywhere, but we are able to share where we are at and what we are doing, so people don't need to look for us elsewhere and try to discover us."

## Heard it from a friend who heard it from a friend...

In the process of spreading word on Azuñia, Riley and Gaither have also discovered valuable resources brimming with ideas on how to entertain with tequila. In turn, Riley is eager to pass those insights on.

"There are an amazing number of resources online, including other tequila company web sites and tequila bloggers," he says. "(They feature) great ideas for party planning, food recipes, pairing ideas, and suggestions on how to save money when party planning. Connecting with tequila enthusiasts goes beyond communicating with people and into expanding one's scope on how tequila can be enjoyed."

Riley also suggests that if tequila is the main spirit at your next party, do a bit of homework with tequila web sites and blogs you've discovered. Don't just put out beans, tacos and guacamole. Search for recipes native to Jalisco or another region of Mexico, and build some its culture into your fiesta. And don't be afraid to share your victories and discoveries with Jim and Kirk via Twitter (@azuniakirk, @azuniakirk, @azuniatequila).



## Pairing and Sharing

After months on the road—literally and electronically—to spread the word on Azuñia, Riley learned more about the spirit through food/tequila pairing menus. Here are some of their favorite combos.

### Azuñia Platinum Blanco

Salad with avocado, borrego valley ruby grapefruit, jicama, fresh herb-crema dressing and fried sage

### Azuñia Reposado

Dungeness crab cake surrounded by white corn chowder

### Azuñia Añejo

Grilled lamb loin tacos 'borracho' ("drunk," or marinated in tequila) with tomatillo salsa, arroz verde, black beans, red onion & habanero pickle

Chocolate creps filled with chocolate mousse, served with dulce de leche sauce, cinnamon crema & fresh fruit

### Azuñia Cocktails

Roller pork taquitos with guacamole

Tostadas with vegetable ceviche & salsa limon

Black fig stuffed with blue cheese & piloncillo chipotle glaze

### Jim's Favorite Azuñia Cocktail: Azuñia Limonada

½ oz Azuñia Platinum Tequila  
1 oz Azuñia Organic Agave Nectar  
¼ oz Cointreau  
3 oz Freshly Squeezed Lemon Juice  
Club Soda  
Super-fine Sugar

Combine all ingredients in an ice-filled cocktail shaker. Shake vigorously for 5 seconds and pour into sugar-rimmed pint glass. Top off with club soda and garnish with a mint leaf.

Opposite page: Glorious piñas Pina from the Zuñiga fields in Amatitán, Mexico

From left to right: Juan Martinez, Sean Fagan, Sergio Zuñiga, Jim Riley. Riley credits Azuñia's outstanding quality in part to the hard work of Zuñiga's jimadores, who have the process of harvesting of the right agaves down to a science.





## The Spirits of Mexico

After a summer of celebrating the American spirit, Liquid Living Magazine invites you to have a spirited adventure of the Mexican variety in Old Town San Diego.

If you think the summertime party is over on Labor Day, think again! Liquid Living will be down in San Diego September 15-19 to keep the party going at the 7th Annual Spirits of Mexico, the largest, oldest and most comprehensive agave spirits festival in the United States. Better still, there are several preliminary competitions in July and August leading up to the big weekend at Old Town San Diego State Historic Park.

"Old Town San Diego and the State Park are the ideal settings for this Festival", muses festival producer Dori Bryant. "It brings the gastronomy, history, culture and Mexican heritage together in one festive setting, uniting all aspects of bringing this spirit to market—from first planting to planting a cocktail on the bar."

Though Spirits of Mexico is regarded as an annual institution for professional bartenders and agave enthusiasts, it is also open to the public offering something for everybody, from tequila novice to agave expert. In addition to tequila, other Mexican spirits such as mezcal, sotol and bacanora will be showcased, making for a sensory experience sure to be as enlightening as it is delicious.

The semi-finals of the nation's first Sangrita Challenge Cocktail Competition, sponsored by Liquid Living, takes place August 17 at Barrio Star, one of San Diego's hottest new restaurants. The Sangrita Challenge finalists go head to head at Café Coyote in Old Town September 15, marking the official opening of Spirits of Mexico.

The festival moves to Old Town San Diego State Historic Park on September 17th and 18th. At the Awards Dinner and Tasting Reception at Barra Barra on the 17th, guests will sample more than three dozen agave spirits along with 10 'specially infused' cuisine creations by Barra Barra's Executive Chef. The evening also honors brands receiving medals from the tasting competition held in August, as well as the Sangrita Challenge winner.

Well over 100 styles of agave spirits will be sampled along with culinary delights from The Cosmopolitan while educational seminars take place at intervals throughout the evening. A silent auction featuring rare, often price-less collector's items, will benefit the Sky Ranch Foundation which, in 2010, celebrates 50 years of helping troubled youth.

For more information and to purchase individual festival event tickets, visit [www.polishedpalate.com](http://www.polishedpalate.com).



## Sangrita

Though it is easy to confuse *sangria* with *sangrita*, the newly inaugurated Sangrita Challenge at the 2010 Spirits of Mexico Festival promises to solve this problem.

Unlike the sweet and fruity wine and brandy-based sangria, sangrita was created as a tequila accompaniment with a spicy bite and a lot of interesting history and mythology behind it. Its origins are traced back 60 years to Edmundo Sánchez, a Chapala, Jalisco, Mexico restaurateur known for his hearty dishes and heady home-blended tequila. To balance his tequila's strong flavor profile, Sánchez blended fresh oranges, salt and powdered red chili making for a drink that is also an institution among tequila fans worldwide.

Just as tequilas have evolved and expanded in scope, so have sangritas, some which venture far from the original recipe, according to the Academia Mexicana de Tequila. Some call for tomatoes, chilies and limes mixed with tequila while others serve as a chaser to Tequila, Mezcal and other spirits of Mexico. What they all have in common is that they bring an interesting culinary adjunct to experiencing the Spirits of Mexico...and spirits of Mexico.

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**SANGRITA CHALLENGE COCKTAIL COMPETITION FINALS**  
Cafe Coyote  
Wednesday September 15

**AWARDS DINNER**  
Barra Barra Saloon  
Friday Sept. 17 6:30-10pm

**FIESTA**  
Plaza de las Armas at Old Town Historic State Park  
Saturday Afternoon Sept. 18

**MAIN EVENT**  
The Cosmopolitan Hotel & Restaurant  
Saturday Night Sept. 18 6-10pm

**AFTER PARTY**  
Casa de Reyes  
Saturday night 10pm  
**PocoTequila.com Day After**  
Lobster Bus  
Excursion to Puerto Nuevo for Baja Lobster  
Sunday Sept. 19

**EVERYTHING AGAVE**





# Love is in the air ...and in the glass!

By Elyse Glickman

At last, the two of you are taking the plunge, and your intention is to do it in style. Better still, you can have everything your heart desires with a little careful planning and a lot of creativity—and not just for the big day itself. Start with a couple of signature cocktails that fit both your personalities, and then customize by working in some clever theme décor ideas and foods. From there, you can keep the party going, from the shower and bachelor party to rehearsal dinner to reception almost effortlessly. And speaking of rehearsal dinners, the event that comes out of ideas you take from this guide can also serve as a rehearsal of sorts for years of memorable dinner parties to come.

## The POPular Crowd

Though there is an endless supply of sparkling ideas for wedding cocktails, for some couples only a top grade Champagne will do. However, don't be afraid to get a little creative with good bubbly, as long as what you mix with it matches with it in quality.



### Impérial Berry

3 oz Moët & Chandon Champagne  
1 oz raspberry puree  
Splash of Triple Cec  
1 raspberry leaf  
1 mint leaf

Preparation:  
- Stir ingredients with Moët & Chandon Champagne

in a mixing glass.  
- Strain into a chilled rocks glass.  
- Top off with more Moët & Chandon Champagne.

### Melon Fizz

1 oz Midori melon liqueur  
4 oz chilled Gloria Ferrer Sonoma Brut

Preparation:  
- In a champagne glass, pour melon liqueur.  
- Add Gloria Ferrer Sonoma Brut and stir gently.  
- Garnish with twist of lemon or kiwi fruit.



### Peachy Punch

Serves 8-10 with a 4 oz. serving.

1 c sliced peaches or nectarines  
4 oz Peach Schnappes  
1 L bottle sparkling water or club soda  
1 bottle Freixenet sparkling wine  
chilled ice as needed





## Love is in the Air... and in the Glass!

Continued from previous page

☞ If some guests are not ready early in the day for liquor-based cocktails serve them fresh squeezed health boosters with carrot, pomegranate, guava and wheatgrass juices.

☞ Sushi for breakfast? Yes. Use slices and rectangular cubes of fruit to dress up blocks of sushi rice for an edible that's light, sweet and refreshing. Traditionalists will enjoy oatmeal parfaits with fresh summer berries.

☞ Another interesting way to go green is with a golf-themed tea party:

- Transform unused golf clubs and flowers into eye-catching centerpieces.

- Party favors can be double-entendre. For example, a crystal wine bottle stopper bears a striking resemblance to a golf ball on a tee.

- Serve foods inspired by Scotland and Ireland —scones, potato cakes, oatmeal crème brule, fresh smoked salmon, in small, bite-sized portions.



☞ Pitchers or dispensers with fruit-infused water—very effort for a luxurious, resort touch that quenches and nourishes on hot summer afternoons.

☞ Cheese and chocolate table with different dried fruits, honey and port, sherry and liqueurs.

☞ Pop Champagne, adding a whimsical touch for informal afternoon or evening gatherings.

For more information on Desert Springs, a JW Marriott Resort & Spa's wedding and honeymoon offerings, visit [www.desertspringsresort.com](http://www.desertspringsresort.com).

## The Well Received Reception (or Rehearsal)

Burian-Ferguson notes that although the sky is the limit when it comes to wedding planning at Desert Springs, many of the ideas are as accessible as your neighborhood gourmet food market, housewares emporium and farmer's market. Fresh picks harvested from Desert Spring's formal wedding reception demonstration include:

☞ Olive bar with different types of fresh and cured olives in giant martini glasses.

☞ Replacing the classic pasta bar with gnocchi (potato dumplings) served with toppings and sauces that can be mixed and matched to satisfy vegetarian and omnivore alike.

☞ Heirloom tomato bar with balsamic, olive oil and burata cheese.

☞ Cocktails made en masse in a bowl or oversize dispenser, such as the Sangria, Limoncello lemonade and Mojitos served on site.



[www.dressthedrink.com](http://www.dressthedrink.com)





# Love is in the Air... and in the Glass!

Continued from previous page



## Bliss Wedding Punch

Created by Chef Kathy Casey, from *Sips & Apps: Classic and Contemporary Recipes for Cocktails and Appetizers*.

Makes 30 to 50 servings

2 (750 ml) bottles vodka  
 ½ (15-ounce) can Coco Lopez sweetened cream of coconut  
 1½ c fresh lime juice  
 1½ c fresh lemon juice  
 1 can (46 oz) pineapple juice  
 3 c cranberry juice  
 2 c simple syrup  
 1 pint fresh strawberries, stemmed and pureed  
 1 liter (about 4 c) chilled soda water  
 Fresh strawberries—garnish

- In a large container that will hold at least 1½ gallons, whisk the Coco Lopez with a little of the lime juice until smooth; this will thin out the Coco Lopez
- Add the remaining lime juice, lemon, pineapple, and cranberry juices; vodka, simple syrup, and strawberry puree
- Whisk until thoroughly combined
- Transfer to clean plastic jugs or bottles and refrigerate until needed, for up to 1 week
- When ready to serve, shake the bottles to remix the ingredients and then pour the mixture into a large punch bowl.
- Stir in the soda water
- Serve in ice-filled glasses and garnish with strawberries.
- Garnish with herbs. Serve immediately



## His

1 oz Knob Creek Bourbon  
 1 oz DeKuyper Peach Schnapps  
 ½ oz simple syrup  
 Juice of 1 lime  
 Juice of 1 blood orange  
 1 oz lemon lime soda

- Squeeze blood orange and lime juices
- Add ingredients except lemon lime soda,
- Shake with ice and pour in a 12oz bucket
- Top with lemon lime soda
- Garnish with fresh blueberries



## Hers

1 oz DeKuyper Pucker Strawberry Passion Schnapps  
 2 oz rose nectar  
 Splash pasteurized egg white (or fresh egg whites kept cold)  
 Splash of champagne

- Pour each ingredient in order as listed above into a champagne flute
- Garnish with a cherry



## Wedding Cake Cocktail

¾ oz Vox vodka  
 ¾ oz Starbucks Coffee Liqueur  
 ½ oz Starbucks Cream Liqueur  
 ¾ oz DeKuyper Coconut Amaretto  
 2 oz Half and Half

- Shake with ice and strain into a (martini) glass
- Sprinkle white chocolate shavings and ground nutmeg



## The Wedding Toast

1 oz Basil Hayden's Bourbon  
 1 oz ginger ale  
 1 oz simple syrup  
 Juice of ½ lime  
 4 skinned cucumber slices  
 5 sage leaves (without stems)  
 Dash bitters

- Muddle fruit, add ingredients (except ginger ale)
- Shake with ice strain into a martini glass and top with ginger ale
- Garnish with a floating sage leaf



# SUMMER!

It's time to  
**Swizzle**

WRITTEN BY: BRITTANY CHARDIN

## ...Smash! Sling! Flip!

Nope, I'm not talking about the old batman reruns with their Pop! Crr-aack! Pow! – But some of the classic and cool summer drinks bartenders should be adding to their cocktail repertoire as the weather heats up.

With a few easy-to-execute moves, you can get your cocktail list ready for a sizzling summer season. And getting your bar ready for bikini season is a whole heck of lot easier than spending spring at the gym, trust me.

Think of your bar as you would your wardrobe. If you're pulling out those Hawaiian shirts and the sandals picked up in Maui, the same thing should be happening behind the bar. It's time to put away the dark spirits and bring the light-colored ones to the fore. Rum, cachaça, vodka, gin, and, of course, lots of tequilas, all should be placed up front and within easy reach of the bartenders. The clear glass bottles and colorful, playful labels will brighten up the back bar and entice your customers to kick back with their favorite summer drinks.

### RHUBARB SODA

In a tall glass over ice, mix equal parts soda water and rhubarb syrup\*. Garnish with a fresh lime wheel.

#### \*Rhubarb Syrup

1 cup water

1 cup sugar

6-8 oz. fresh rhubarb, cut into 1" pieces

Put all ingredients into a saucepan. Bring to a boil. Reduce to a simmer for 20 minutes. Let cool, strain into glass or plastic container, cover and refrigerate. Keeps up to 1 week.

Credit: Colleen Sider



POP!

powie!

ZOK

Adding fresh seasonal juices, flavored simple syrups, muddled fresh summer fruits, or striking exotic garnishes to spirited and non-alcoholic drinks already on the beverage menu are more easy moves anyone can master. Sometimes the powie! of a simple but unique ingredient or garnish sells the drink entirely. Investing a few extra pennies there can really zok! your beverage sales.

Hot  
Summer  
Flavors:

Yuzu  
Guava  
Passion Fruit  
Lychee  
Star Fruit  
Mangosteen  
Acai  
Dragon Fruit  
Mango  
Blackberry

Mint  
Cucumber  
Thyme  
Watermelon  
Tamarind  
Rhubarb  
Lemongrass  
Kumquat  
Basil  
Chilies

### THE GREEN SWIZZLE

2 Shots light white rum

½ Shot fresh lime juice

¼ Shot white crème de menthe

¼ Shot simple syrup

1 Dash Angostura bitters

Pour all ingredients into a Double Old fashioned glass. Fill with crushed ice and swizzle.

Served at the West Indian Stand at the British Empire Exhibition in 1924, where millions of Brits tried island rums for the first time.





**SMASH!**  
Fizz  
flip!  
swizzle

### 1. BALSAMICO SMASH

- 1½ Parts vodka (preferably Prairie Organic Vodka)
- 4 Whole fresh strawberries, hulled
- 1 Part white balsamic syrup\*
- Soda water

Muddle strawberries and balsamic syrup in bottom of a pint glass. Add ice, vodka, and soda water to fill. Stir to blend; garnish with a basil leaf and a fresh strawberry.

- \*Balsamic Syrup
- 1½ cups WHITE balsamic vinegar
- 6 Tablespoons sugar

Bring the vinegar and sugar to a boil; reduce by half. Cool; store in a glass or plastic container in refrigerator.

### 2. STRAWBERRY RHUBARB FIZZ

- 1 oz Gin
- 1 oz Strawberry liqueur
- 2 oz Rhubarb syrup
- ½ oz Fresh lemon juice

Shake and strain into a chilled 8 oz glass. Top with a splash of house-made rhubarb soda\*. Garnish with a fanned strawberry. \*Rhubarb Soda (see page 54 for recipe). Mix equal parts soda water and rhubarb syrup.

### 3. STRAWBERRY MOJITO

- 1½ oz Bacardi Superior Rum
- 8 Mint leaves, plus one sprig
- 1 Lime, quartered
- 2 Strawberries, halved
- 1 oz Simple syrup

In a mixing glass, muddle 8 fresh mint leaves, 3 of the 4 lime quarters, and the strawberry halves, with the simple syrup. Fill glass with crushed ice. Add 1½ oz of Bacardi Superior Rum. Top with more ice and fill with club soda. Stir well, and garnish with the last lime wedge and sprig of mint.

**SMASH** - a mid-1900's muddled drink that starts with lemon, mint, and a base spirit.

**FIZZ** - A Collins in a shorter glass; chilled, no ice; using soda from a siphon, not a bottle. Or, not to be too confusing, a sour in a tall glass with no ice, topped up with soda. Either way, for the best bubbles, use a siphon.

**FLIP** - A drink that has survived the upheaval of many changes, now best described as needing whole egg, sugar, and a base spirit; sometimes cream is added for that extra, well, creaminess.

**SWIZZLE** - Before they put the lime in the coconut and shook it all up, someone thought using a little twig with forked branches as a stirrer was a fine idea. Oh, those crazy Caribbean bartenders! Modern day swizzle sticks are metal or plastic. To use properly, hold the shaft between the palms of your hands with the blades in the drink and rotate the stick rapidly by sliding your hands back and forth until the glass gets frosty. This method does an excellent job of churning and chilling the drink.



**KER-PLOP!**

### EVAN MARTIN'S DEATH IN THE SOUTH PACIFIC

Official Cocktail of Tales of the Cocktail 2010

- ¾ oz Appleton Estate Extra 12 Year Old rum
- ¾ oz Rhum Clement VSOP rum
- ½ oz Grand Marnier
- ⅓ oz Trader Tiki's Orgeat Syrup
- ⅓ oz Fee Brothers Falernum
- 3 Dashes Absinthe
- ½ oz Fresh lime juice
- ½ oz Fresh lemon juice
- ½ oz Fee Brothers Grenadine
- ½ oz Cruzan Blackstrap rum

Add all ingredients except for the grenadine and Cruzan Blackstrap to a Zombie shell glass and fill with crushed ice. Swizzle the drink well to mix and frost the glass and then pour in grenadine. Overfill the glass with crushed ice and then pour in Cruzan Blackstrap.

Garnish: Take a bamboo skewer and put a brandied cherry through at the very top followed by 1 pineapple leaf (insert through the middle) and then cut off skin from 1 large orange slice and then cut the strips in half. Insert the ends through the skewer having them hang on opposite sides of each other. Then insert the straw through the loop in the bamboo skewer. It should look like a guy hanging off of the drink (cherry= head, pineapple leaf= arms, citrus peel dangling away from each other are the legs).

One more winning move to master - during the warmest days, always shake and strain drinks over fresh ice. This helps that Pineapple Rum Swizzle stay cold and fresh tasting down to the last Ker-plop!...er, I mean drop.

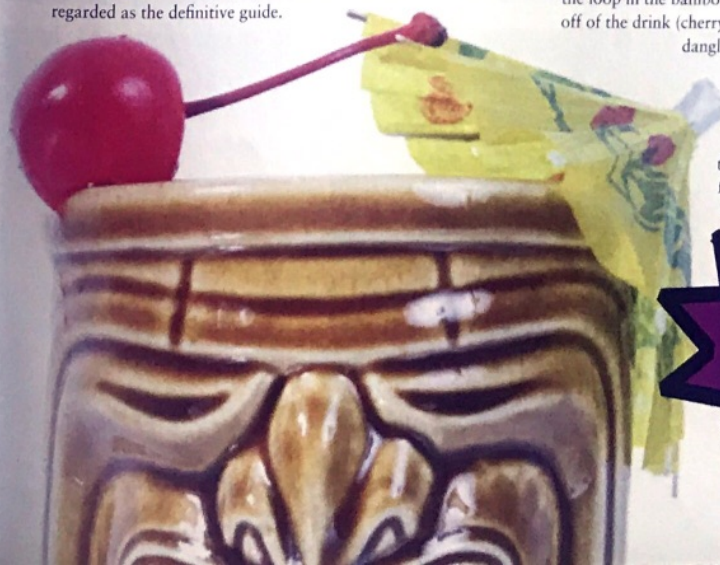
Drinking exotically is like taking a mini summer escape from the comforts of one's bar stool.

### TIKI

Ahhh, the tiki drink - what could conjure up the excitement and mystery of far-flung drinking destinations more than rum drunk from an ornate ceramic cup? Drinking exotically is like taking a mini summer escape from the comforts of one's bar stool. The Pearl Diver, Bora Bora, Mai Tai...the recipes are as seductive and unique as the tropical flowers that often adorn them. Besides the liberal use of rums and fruit juices, one thing remains a constant: the use of syrups, and two in particular - orgeat (almond syrup), and the oddly-named Velvet Falernum. Don't be put off by the name, though. Its complex combination of almond, clove, allspice, vanilla, and lime flavors blends perfectly with rum, and those flavors are featured in many of the classics as well as "Death in the South Pacific," the winner of this year's official drink contest for Tales of The Cocktail.

There are a few commercial versions of both syrups available but I say go ahead, make the tiki gods happy, and brew up your own batch. To quote my good friend Gaz Regan about starting to experiment with making your own, "start out by stealing someone else's recipe." To that end, a quick web search will give you access to a few good recipes for both syrups. Special thanks to Paul Clarke for going through the 7 other versions before posting his much-used Falernum # 8 recipe on his blog, The Cocktail Chronicles, found at [www.cocktailchronicals.com](http://www.cocktailchronicals.com)

For further reading on all things tiki, including more recipes, history, lore, and fantastic photography, check out *Beach Bum Berry Remixed*, by Jeff "Beachbum" Berry, just released and surely soon to be regarded as the definitive guide.







## Astral Travelers

### SHOOTING FOR THE STARS IN NEW ZEALAND

New Zealand is a wondrous place to embrace the great outdoors, new world wine, and highly innovative food and cocktails. It is far more memorable, however, when experienced alongside some of mixology's rising stars from around the world.

By Elyse Glickman

Photos by 42Below/Topic Photography, New Zealand

Starting in 2004, 42 Below Vodka dared to do the impossible — capture the imagination of a generation who regard cocktail creation as a fine art. Rather than seek publicity with a traditional bartending competition, original 42Below founders Geoff and Justine Ross and their creative team literally threw that tired format off the bridge.

Like the World Cup of Soccer, the rock-themed **42 Below 2010 Cocktail World Cup** (or CWC) put its international cadre of mixologists through a series of challenges combining strategy and skill. However, the competitors were required to go out on a limb — creatively and physically — from the moment they set foot in Queenstown, a divinely scenic ski area recognized as a world capital for extreme sports and one of cinema's greatest film locations (ie.. The Lord of the Rings)

After deplaning, competitors were promptly dispatched to A.J. Hackett's Kawarau Bridge Bungy for "initiation" and start of the competition. Once they recovered, bartending "bands," their entourages and press attended a pep rally/dinner anchored by Maori performers demonstrating the "Haka," which like bartending and sports tournaments, involves discipline, skill and concentration.

In the days that followed, mocktails were mixed along the Shotover River, as Shotover Jet Boats hit 70+ miles per hour. In an actual rock star's mansion, teams dressed the part and prepared punches to quench the thirst of crowds holding "VIP backstage" passes to the event. "Prizes" for wins in individual cocktail "matches" involved activities that kept the party outdoors, including Harley rides or a morning helicopter

ride into the Remarkables Mountains for breakfast with the competition's judges. "Off" hours involved stunt plane rides, more bungy fun on the Nevis and Canyon Arc Swings and an off-road jeep safari around Queenstown's outskirts.

Midweek, the caravan was charter-jetted to Wellington, New Zealand's sparkling capital city, where they continued to receive rock star treatment, down to loaded Hummer limos that squired them to the Martini competition along the city's waterfront. In the days leading up to the finals, teams alternated between rehearsing, picking up supplies at Moore Wilson (a restaurant supplier/cash-only public market focused on locally produced foods), and conducting research at the city's most iconic bars lining Cuba Street, Troy Street and Courtenay Place. Though there were many daytime temp-

tations, the teams, all within reach of a win, stayed focused.

The final showdown at the Great Hall of Massey University lived up to expectation, from imaginative décor to a "greatest hits" sampler of past CWC-winning cocktails to an endless flow of fruity "42" concoctions purchased with guitar picks. In the end, 2010's break-out stars were third place Team New Zealand, playing homage to pioneering 19th century bartender Jerry Thomas, second place Team France with their culinary demonstration turned rockfest and champion Team USA which did the opposite — hitting the stage as Run-DMC before stripping artifice away.

Continued on next page



"We initially planned to do the RUN-DMC thing the whole time, but on the flight to Wellington, I had this epiphany, thinking we should rip the RUN DMC stuff off, dress stylishly underneath and show them our serious side," recalls Sean Hoard of Team USA and New York City's PDT, while Auckland-based James Goggin noted that, "...this competition is in many ways all about responding to situations that go wrong and how you rise to the challenge."

France's Carlos Madriz, however, best summed things up: "The bungee jumping was my favorite. I knew if I did not go first, I would not jump. The whole week was like this, and they pushed us from day one and moment one. It was one of the craziest weeks we had in our lives, especially the flight, but we learned a lot."

## Stellar New Zealand Destinations

### Lodging:

#### Queenstown

☞ The **Heritage Hotel Queenstown** suits this village's true nature perfectly, from comfy, well-appointed rooms to a quaint bar with local microbrews on tap. This hotel has been the home-away-from-home for top bartenders from around the world competing in the 42 Below Cocktail World Cup since 2004.

#### Wellington

☞ The **Duxton Hotel Wellington** is a business hotel. The **Grand Mercure Century City** is a tourist hotel. However, one thing both have in common is location, location, location — both walking distance from museums, shopping and, most importantly, Wellington's most iconic bars.

### Cocktailing:

#### Queenstown

☞ **Debajo** is, literally, an underground favorite, mixing quirky Asian décor, talented DJs and seriously entertaining action behind the bar. **Subculture** boasts a similar vibe, and an equally heady mix of music and mixology.

## 42Below Cocktail World Cup 2010 Signature Recipes



### Team USA

Sean Hoard – PDT, New York City  
Mark Stoddard – Bitter Bar, Boulder  
Todd Thrasher – PX and Restaurant Eve, Washington, D.C.

### 'I Have Too Much Thyme on My Hands Right Now at This Point in My Life'

1 oz 42BELOW vodka  
½ oz arctchoke aperitif  
1½ oz lime thyme syrup  
Liberal dash of apple bitters  
Compressed apple thyme balls to garnish

### Team France

Jad Kheirallah – Purple Bar @ Hilton Arc De Triomphe, Paris  
Carlos Madriz – Le Bar @ L'Hotel, Paris  
Yves Vitrant – Hotel Kilimandjaro, Courchevel

### 'Le Rendez-Vous'

1½ oz 42BELOW vodka  
½ oz Benedictine  
¾ oz Falernum  
¾ oz fresh cream  
¾ oz pear puree  
½ oz clementine juice  
¼ oz spiced manuka honey (clove, anise, clove, peppercorn)  
Half an egg white  
Half a vanilla pod

### Team New Zealand

Calem Chadwick – Matterhorn, Wellington  
Josh Crawford – Hooch, Wellington  
James Goggin – Racket, Wellington

### '42 Cuba St'

1½ oz 42BELOW Manuka Honey  
¾ oz ancient vermouth formula  
½ oz honey liqueur  
Dash of chocolate bitters  
Dash of decanter bitters  
Spray of gunpowder and overproof rums

### Team Ireland

Andy Ferreira – Long Island, Cork  
Max La Rocca – Sheen Falls Lodge, Kerry  
Aaron Wall – Leopardstown Inn, Dublin

### 'Wilde Honey Porter'

1½ oz 42BELOW Manuka Honey  
1½ oz Irish stout  
½ oz white wine  
½ oz white crème de cacao  
½ oz gomme syrup  
½ oz freshly squeezed lime juice  
½ oz free-range egg white  
2 dashes Angostura bitters  
1 cardamom pod



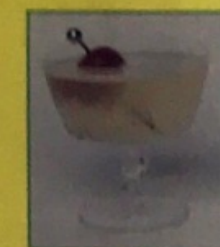
### Team Italy

Elia Cavieri – Arenile, Napoli  
Alessandro Catapano – Cosmopolitan Café, Lucca  
Mauro Rosada – Terrazzo Tosca, Treviso

### 'Pavarotti and Friends'

1½ oz 42BELOW Manuka Honey  
½ oz pear cognac  
½ oz freshly squeezed lime juice  
¾ oz honey  
Dash of fresh cinnamon  
Dash of orange bitters  
Dash of hot sauce

Pair with mozzarella di bufala, cherry tomatoes and olives



### Team UK

Hayden Lambert – Merchant Hotel, Belfast  
Lisa McCarron – Merchant Hotel, Belfast  
Joey Medrington – Tiger Lily, Edinburgh

### 'Catch 42'

1½ oz 42BELOW vodka  
1 oz clarified plum tomato juice  
¼ oz clarified passion fruit juice  
½ oz clarified lime juice  
½ oz sugar syrup  
1 small pinch of Essex sea salt  
Cherry tomato garnish

## Astral Travelers

☞ If wine, artsy cocktails and a fireside ambiance is your thing, head to **Bardeaux** and **Barmuda** to chill out and sample many of the area's best pinot noirs.

☞ **Bar Up** is the little lounge that could, packing hip décor and creativity into a fun-sized space.

#### Wellington

☞ **Hawthorne**, **Matterhorn**, **Havana**, **Motel**, **Hooch**, **Public** and **The Good Luck Bar** were all required stops for bartenders "on tour." Why? These intimate, unpretentiously chic spaces anchored by charismatic and inventive bartenders bring back a bygone era of "going out for drinks" while staying in step with modern cocktail trends.

### Dining:

#### Queenstown

☞ **Fergburger's** royalty-sized portions, fresh ingredients and irreverent menu (the "Bun Laden" falafel sandwich, the "Holier Than Thou" tofu sandwich, the "Codfather" fish sandwich and The Little Lamby made from, of course, New Zealand lamb) result in long lines. They are well worth it.

☞ **The Postmaster's House**, Arrowtown. If extreme sports fun keeps you from hitting Central Otago's famed wineries, this restaurant near Queenstown is THE place to enjoy your "splurge" meal, alongside astonishing pinot noirs and chardonnays.

#### Wellington

☞ Though **Mojo** offers flawless coffee and tea drinks all over town, their "hub" location on Kent Terrace serves up amazing breakfasts (including a stellar Eggs Benedict) and local people watching. If you're smart, you'll also buy a few bags of their coffee to take home.

☞ **Noodle Canteen** is not Asian fast food, but really good Pan-Asian food fast, and inexpensive, too.

☞ **Cobar** and **Soi** are hidden local treasures waiting to be found. Harmony with nature is a running theme, from small menus focused on seasonal and regional ingredients to interior design that takes full advantage of the nearby mountains, hills and waterways.

## Culture:

### Wellington:

☞ According to the locals, the **Te Papa Museum** usually takes an hour to stroll through, but give it more time, as New Zealand's multi-faceted culture is richly displayed and the exhibits are visually arresting in a way that would do director Peter Jackson proud.

☞ Take the city's funicular tram up to **The Wellington Botanical Gardens**, and walk your way down leisurely. In addition to lush, exotic greenery, the park also features a historic cemetery, nature center and observatory.

### Shopping:

#### Queenstown:

☞ For "investment" jewelry using rare local pearls and gems, head to **Pounamu Pearl**. If silver is more your thing, Au Naturel stocks locally crafted pieces ripe for the picking amid more conventional souvenirs.

☞ **Untouched World** specializes in mens' and women's wear made with merino wool and other sustainable materials that look great on the slopes or at the office.

#### Wellington:

☞ **Annah Stretton** ([www.annahstretton.co.nz](http://www.annahstretton.co.nz)) not only captures New Zealand's fashion aesthetic (classic and wearable, but with an artsy edge), but also flattering things for women of all shapes and sizes. Also check out the boutiques of other noted Kiwi designers **Kate Sylvester** and **Karen Walker**.

☞ The historic **Old Bank Arcade** is also the Rodeo Drive of Wellington, with top boutiques **Taylor**, **Workshop** and **Andrea Moore** along with several artisanal food shops and cafes.

For more information on getting to Wellington and other New Zealand destinations, visit [www.airnewzealand.com](http://www.airnewzealand.com).

For more of the 42Below Cocktail World Cup's 2010 highlights or info on the 2011 event, visit [www.cocktailworldcup.com](http://www.cocktailworldcup.com).



## 42Below Cocktail World Cup 2010: Signature Recipes

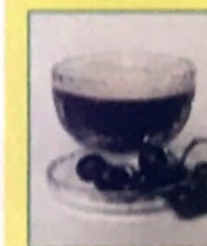
### Team Australia

Noriel Calub – Goldfish, Sydney  
Karel Reyes Gonzalez – Laruche, Brisbane  
Chris Hysted – Black Pearl, Melbourne



### '42BELOW Royalty'

1 oz 42BELOW Vodka  
½ oz 42BELOW Feijoa  
¼ oz white crème de cacao  
½ bar spoon absinthe  
1 oz jasmine tea  
Dehydrated yellow Chartreuse to sweeten



### Team London

Stuart Fritz – LAB, London  
Danny Winter – LAB, London  
James Wynn-Williams – All Star Lanes, London

### 'Geoff You Ripper'

1 oz 42BELOW Feijoa  
1 oz 42BELOW Passion  
1 oz red wine  
½ oz artichoke aperitif  
2 dashes New Orleans bitters  
1 bar spoon balsamic reduction  
8 red grapes  
Grapefruit and cherry brandy foam to garnish  
Absinthe spray to garnish

Foam:  
¾ oz cherry brandy  
½ oz freshly squeezed grapefruit juice  
3 drops grapefruit bitters  
1 bar spoon castor sugar  
1 free-range egg white  
Grapefruit skin, zested



## Dare to be Difford

Mixology expert Simon Difford has invested thousands of dollars on his London home bar. However, during an educational summit during the 42 Below Cocktail World Cup, he offers common sense tips that guarantee success on any budget. His secret is not in having the most jazzy gadgets on the block, but starting with the right set of spirits and building the bar from that point.

- ☞ A good bar needs to have these "key ingredients" in stock: Vodka, Gin, Rum, Tequila, Scotch, Cognac, Bourbon, Triple Sec, Grand Marnier, Apricot Brandy, Cassis, Sweet Vermouth and Dry Vermouth.
- ☞ Do not use candles or exposed lights as the main source. Keep light sources soft and artfully hidden. You want your space warm and inviting, not clinical at one extreme or too dark on the other.
- ☞ Seating is not just functional. It should set your bar's aesthetic style and make your guests feel at home.
- ☞ Coat and jacket hooks in your bar area are a good idea, as piles of coats can get in the way of a good time.
- ☞ Keep food on hand to balance out your cocktails, especially starchy food. Chips (French fries) and other fried snacks are always a good bet.



### Updated Classic Daiquiri

1 oz Manuka Honey 42 Below  
 ¼ oz Domaine de Canton  
 ½ oz lemon juice prepared right there, from a squeezer  
 3 dashes of bitters (Difford recommends Difford's Daiquiri Bitters)

### Updated Classic Margarita

1 oz Manuka Honey 42 Below  
 1 oz Herradura Tequila  
 ¾ oz Agave Sec  
 ½ fresh squeezed lime  
 3 dashes lavender bitters

### Black Nail ("A Man's Drink")

1 oz Manuka Honey 42 Below  
 1 oz Johnny Walker Black  
 1 oz Drambuie Liqueur  
 1 spoon Lagavulin  
 16 year-old scotch,  
 Lemon Peel twist

For all recipes, chill your glasses before hand and shake ingredients vigorously.





## Ocean Fresh Picks for Summer

Rather than strut his stuff a bar-of-the-moment, Jesse Burt and his Ocean Bar Service team go the maverick route, crafting signature cocktails for high profile events such as actress Maria Bello's birthday party, celebrity fundraiser parties for Golden Globes and MTV Movie Awards, the BEBE Spring 2010 Fashion Show by Kia at The Grove and backstage at various Mercedes-Benz Fashion Week shows. Years of honing his skills in Austin, TX and South Beach clubs paved the way for opportunities to introduce Geena Davis, Natalie Cole, Paris Hilton and among others to his unique layered creations. Not surprisingly, exposure to Hollywood's movers and shakers puts him squarely in the know for what is in and out for Summer 2010.

<i>what's HOT</i>	<i>what's NOT</i>
Mojitos—crisp, clean, quenching.	Gin Martinis – too strong for summer
Mango margaritas with Häagen-Dazs Mango Sorbet, triple sec & Rose's Lime Juice	Mango or other fruit margaritas made with synthetic mixers
Flavored Vodka like peach and watermelon, which work well with summer produce	The persistent rumors that vodka is dead
Soju	Ouzo and Grappa
Serving a quality Scotch or Bourbon at your bachelor party	Serving "Cement Mixers" (Bailey's and Rose's Lime Juice shots) and other practical joke shots at the bachelor party

### OCEAN'S LEMONDROP

Bottom Layer:

1/2 oz vodka  
1/4 oz Triple Sec  
1/2 oz Elixir G Ginger Liqueur  
2 oz Sweet and Sour  
Lemon Wedges

1/2 oz Blue Curaçao  
for the middle layer

1/2 oz Jägermeister  
for the top layer



In shaker, muddle 2 lemon wedges and Simple Syrup. Add ice to shaker. Shake and strain into martini glass. Using a liquor pourer gently pour Blue Curaçao down center of martini glass. It will sink to the bottom. Hold a spoon or garnish on the surface of the liquid in a martini glass and gently pour in the Jägermeister. It will float.

# Para Mi Tequila



## Taste the Difference

Please visit our website  
for the locations sold and served  
[www.ParaMiTequila.com](http://www.ParaMiTequila.com)

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Please drink responsibly