

TheBarkeeper.com

A website dedicated to the On Premise Drink Industry

September 2009

Volume I, Issue VIII

[Home](#)
[Archives](#)
[Bio](#)
[Links](#)
[Contact](#)
[Subscribe](#)



This Issue's Libations

Introduction Artwork

“Scientific Bar-Keeping” book cover

Bartender Job Titles

Continued from a prior issue

Ponderables

....to consider while drinking

Tales of the Cocktail

A couple of cocktail recipes from my seminar at the Gala

Sidebar I

A nice mention in the *New York Times*

Cocktail Sidebar I

Brian's Bloody Mary Recipe from the early 1960's

Bar-avatar

“Duff's” update

Sidebar II

The Testicle Festival

Missing Links

a new addition

Last Call Cocktails

Classic and weird

Some from some famous HP Bartenders and establishments

Next Issue's (IX) Libations

Readers of this site should be of “Legal Drinking Age” in the State or Country where they reside.

Any and all information published in this website are the opinions of the author, who is in no way responsible for the actions of the readers.

Members of the eating and drinking establishment industry are expected to follow the practice of RESPONSIBLE BEVERAGE SERVICE!!!!

Introduction Artwork

This is the cover of a book titled “Scientific Bar-Keeping”, printed by E.N. Cook & Co., Publishers, Buffalo, New York with the copyright under the name of Jos. N. Gibson, New York. The book was printed in 1884, and no author was listed.

The cover also imparted the following description of the book, ie: “A Collection of Recipes used by Leading Bar-Keepers in Making Standard and New Fancy Mixed Drinks and Reliable Directions for Preserving Native and Foreign Wines, Ales, Beer and Liquors”.

The book had card covers, 42 pages plus 6 pages with a Publishers Notice and the “Preservation of Liquors”. Regarding the title, “Scientific Bar-Keeping”, this was obviously an attempt to entice potential customers to purchase the book believing there were scientific elements to guide you in the drink making process.

Poppycock, Balderdash and Pshaw! The title is made more confusing by the cover artwork of two cherubs consuming adult beverages, one with a champagne glass, and the other through a straw in a tumbler.

The E. N. Cook Company was a local distiller that produced Rye, Bourbon, Malt Whiskies and Gin distilled by the same process in Holland. The book was a merchandising tool distributed to hotels, bar-rooms, and saloons. The recipes were all derived from prior bartender and mixed drink books. In this tome Manhattans were shaken, Fizzes were drunk without hesitation, Tom Collins contained whiskey, Mint Juleps made with Cognac, and the Locomotive contained a pint of high burgundy.

The index lists a series of seventeen drink titles, from Absinthe to Soda Negus, though not in alphabetical order. This is then followed by Cocktails (14 in all), Fancy Drinks (29), Smashes (4), Cobblers (7), Sours (5), Crustas (4), Fixes (3), Fizzes (8), Daisies (4), Flips (6), Slings (5), Toddies (5), Sangarees (4), Shrubs (7), Punches (dominant with 24 recipes), and last Temperance Drinks (7). None of the categories or drink titles are in alpha sequence. *Dumb!*

There are numerous recipes for multi portions, as well as a recipe titled “Cocktail for Bottling”, which contains 5 gallons of spirits, 2 gallons of water, 1 quart gum syrup, 1 quart of Gin, ½ pint Essence of Cognac, 1 ounce tincture of cloves, 1 ounce tincture of gentian, 2 ounces tincture of orange peel, ¼ ounce tincture of cardamons, ¼ ounce tincture of liquorice root. Mix the essence and tinctures with portion of the spirits, add the remainder of the ingredients, and color with sufficient quantity of solferino (probably sulphur) and caramel (in equal parts) to give desired color. *Serves two?*

It would be nice to know what type of spirits were being used, and my guess would be GNS (grain neutral spirits), andwas it barrel proof, or serving proof? Either way you have almost 7 ½ gallons of rather high proof firewater, and good luck with that.

In 1874 a book titled “The American Bar-Tender, or the Art and Mystery of Mixing Drinks Together with Observations on the Qualities of Wines, Liquors and Cigars to Which is Appended Several Hundred Toasts, Patriotic, Fireman’s, Political, Lovers, Sporting, etc.” was published, another attempt at some creative dialog for a title. Hell, the title is almost as long as the book! Seventy four same old mixed drink recipes, in non-alpha sequence, together with numerous formulas for making imitation bitters, cordials, spirits, as well as freezing mixtures, and then the plethora of toasts.

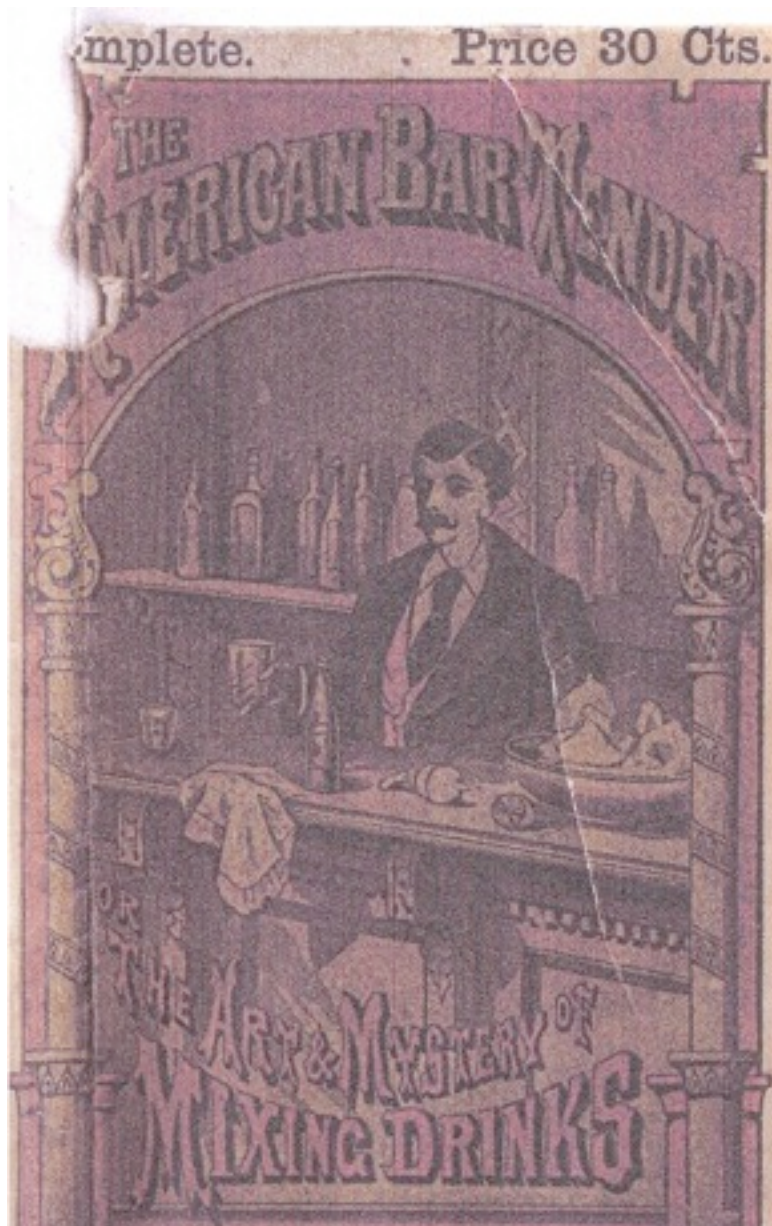
The book also stated:

The richest wines of France, Italy, Hungary and Tennerife are grown on the site of extinct volcanoes. *Huh?*

The process of wine-treading is pursued very generally in France, being considered superior in many wine districts, to the employment of mechanical squeezing. *Those were happy feet.*

Champagne wine has been recommended by the faculty as a valuable medicine for keeping up the system under exhaustion. As a stimulus, it is the least injurious. *Agreed!*

Good champagne does not require much icing. *Especially if you are in Iceland.*



Bartender Job Titles- Continued

At the Tales of the Cocktail event in New Orleans last June, I made it my business to ask some of the worldwide, high profile, famous bartenders, about their thoughts on the proliferation of exotic names for the new generation of members of the trade, and....not surprisingly, most of them were quite satisfied with the term *Bartender*. Amen.

I did come across a few other titles for today's bartenders, such as: Cocktail Culinarian, Libationist of Liquids, Master of Mixology, Cocktail Chemist, Bar Fiend, Chief Concoctionist, and other self appointed nom de plumes.

If numerous bartenders desire a more sophisticated title, I believe they should refer to the 1951 book titled “The Bartender’s Book” by Jack Townsend. On the title page he refers to “A Proficient Practitioner of the noble Art Of Mixology”. I believe that should be adequate, or.....maybe the term I used for decades, *Professional Bartender*.

Ponderables

In an effort to become easily amused, from time to time we shall offer various ponderables to consider while consuming adult beverages, and going brain dead, ie:

- Protons have mass....I didn't even know they were Catholic
- All I ask is the chance to prove that money can't make me happy
- Experience is the thing you have left, when everything else is gone
- I used to be indecisive, now I'm not sure
- If swimming is so good for your figure, how do you explain whales?
- One good thing about egotists, is they don't talk about other people
- Two can live as cheaply as one, for half as long
- They told me I was gullible, and I believed them



and last but not least, our most successful businessman, Christopher Columbus

- he sailed off not knowing where he was going
- when he got there he didn't know where he was
- when he arrived back home he didn't know where he had been
- and he did it all on borrowed money

Tales of the Cocktail

I was involved with a seminar titled “Cocktail Legends”, and at this great event, had to develop two cocktail recipes for those attending, in an attempt to have attendee's become more manageable during the program.

The first recipe was called the “Perfect Tales Manhattan”, a boring title, an oldie traditional drink, with a slight variation that seemed surprisingly palatable:

Into a mixing glass $\frac{3}{4}$ filled with ice cubes, pour
1 $\frac{1}{2}$ ounces Bourbon
1 $\frac{1}{2}$ ounces of Rye
 $\frac{1}{2}$ ounce each of dry and sweet vermouth (fresh, and top quality)
3 or 4 dashes of Fee Brothers Whiskey Barrel Bitters (great stuff)
stir to a 20 count, strain into a pre chilled cocktail glass. Twist of orange peel spray is optional.

And then my strange concoction titled “Legends?”
Into a mixing glass $\frac{3}{4}$ filled with ice cubes, pour;
2 ounces Plymouth Gin
 $\frac{1}{2}$ ounce Tawny Port
 $\frac{1}{2}$ ounce Fee Brothers Falernum
1 ounce lemon juice
4 dashes of Peychaud’s Bitters
Shake and strain into pre chilled cocktail glass. No garnish.

This cocktail does drive me nuts, as every time I taste one, I either love it, or hate it. Can’t seem to develop a defined relationship with it, so will have one last one, and send it to OBITS (outrageous bar in the sky), and have same whenever I arrive there.

Sidebar I

We (the author) were fortunate enough to be mentioned in the New York Times on August 12, 2009, in an article titled “Sixties Accuracy In Every Sip”, by Robert Simonson, about the popular television drama, “Mad Men”. The article was about the adult beverage concoctions served on the show, and the degree of accuracy by the program’s prop master, Gay Perello. David Wondrich and Dale DeGroff were also sources about this article, and it is always nice to be mentioned with the young people. It is a fun show to watch, and though I do see occasional mistakes, I shall not offer my opinion...except for the Vodka Gimlet recipe highlighted in the article. It contained fresh lime juice, whereas the original recipe contained Rose’s Lime Juice. Being that it was concentrated, you had to use a small amount of Rose’s, and a large amount of Vodka to balance the flavors, and our customers enjoyed that aspect.



Cocktail Sidebar I

This is a type of Bloody Mary that I used to make in the early 1960's, which became quite popular with our customers.

In a tall 12 ounce glass $\frac{3}{4}$ filled with ice cubes, pour:

1 ounce Vodka

1 ounce Aquavit

1 ounce of beer (lager)

3 dashes Worcestershire Sauce

4 dashes Tabasco Sauce

$\frac{1}{2}$ ounce lemon juice

$\frac{1}{2}$ teaspoon grated Horseradish

$\frac{1}{4}$ teaspoon of ground Black Pepper, and sugar

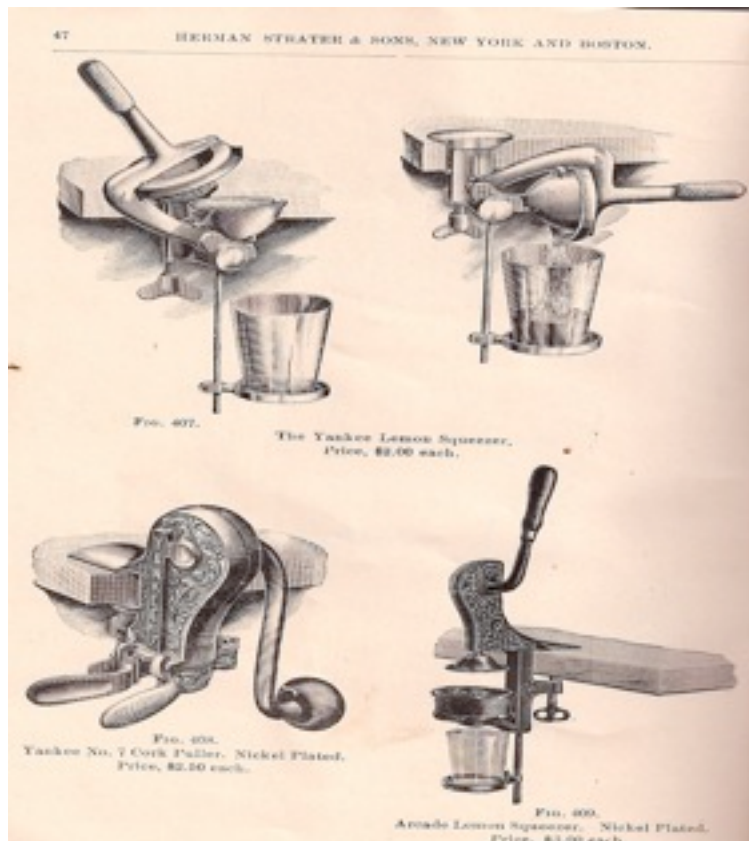
2 small pinches of Sea Salt

fill with Glorietta or Sacramento Tomato Juice

stir vigorously, and serve. Garnish with dill pickle strip.



This concoction can also be served shaken, and strained, into a large pre chilled glass without ice. It really tastes good that way.



Bar Avatar- “Duff’s”

Well as I mentioned in a prior issue, our owner, F.U. Duff, was on his way to see his ex-wife, the Draggin Lady. In the meantime as you can see, I have acquired some new and unique furnishings, a very nice park bench (thank you Parks Department), and a traditional back bar saloon painting. Mr. Duff called, and said I should purchase a piano, as his ex-wife says she will reduce his alimony payments by 50%, if she can sing four nights a week at our establishment.



When I called the Steinway Company, it seems my \$250 budget was not adequate. How rude! But then I got the idea to drive around town, and look for a dance studio that was going out of business. That was dumb, as it seems most music is from CD's on boom boxes. Took an ad out in the local paper, and a meat market owner just two blocks away called, and said his ex wife had

left him a piano, and absolutely nothing else. Made a deal for \$250, and three free drinks every day, if he moved the piano to our bar.



That is the owner's ex at the piano, the gentleman we hired to play the piano (in shock), and the meat market owner at the bar obviously somewhat upset. The reason for these reactions was the Draggin Lady singing scales.

I don't want to say she was awful, but the ASPCA came by claiming they heard that cats were being abused. Child Protection Services came in, and they said they had complaints that small children were crying for food, and the local school had to dismiss classes as they thought those were evacuation sirens going off.

Mr. Duff said "Get her out of here, dump the piano, and find a billiard table. I am on my way to the hospital to have my ears checked, as they are really hurting".

.....to be continued

Sidebar II- Testicle Festival

Back in the late 1990's, I was conducting a Beverage Management Seminar in Butte, Montana, for the NLBA (National Licensed Beverage Association), and I came across this add in the Montana Times, advertising a video of the Rock Creek Lodge "Testicle Festival".

Montana Tavern Times-15

Your Customers Will **"Have A Ball!"**

Watching This Riotous Video of the 1997
Rock Creek Lodge **"Testicle Festival"**



**TOTALLY
UNCENSORED**
Reg. Price \$30⁰⁰
plus \$3.00 shipping
**For Tavern
Owners Just
\$24⁹⁵**
plus \$3.00 shipping & handling
50 minutes of
Testicles, Music, Interviews
and Contests including
**Montana's Best
Wet T-Shirt
Contest!**

Definitely Not For Prudes!
Order Today by Sending \$24⁹⁵ plus \$3.00 shipping to
Rock Creek Lodge
7 Rock Creek Rd. Clinton, MT 59825
Visit the new Festival Web Site at www.testyfesty.com

"Take a piece of
the festival home!"
WATCH THIS TAPE AT HOME. SHE SAYS WILL
"Have A Ball!"

As you can see by the ad, the program contains 50 minutes of Testicles, Music, Interviews and Contests including Montana's Best Wet T-Shirt Contest. It does not provide a sequence of the events, and I imagine the interviews do not include any of the animals, who by now are bellowing in soprano. A question that comes to mind, are the castrations also featured in this video, as it states "totally uncensored"?

Then the other question came to mind, is this *unique* festival still being conducted? So...went to their web site” testyfesty.com”, and lo and behold, this religious ceremony is still an annual event. And there are now other challenging elements in the program, such as:

- Testicle eating contests
- Greased pig competitions
- Female and male oil wrestling contests
- Undies tricycle racing
- Mechanical bull riding (shouldn't that be ball riding?)

The dominant food and beverage combination still appears to be a Beer and a Ball .

And now they have a gift shop so you can purchase unique reminders of this august event. The web site is a hoot, so go online, and have a ball!

And.....this might be the time to celebrate with a famous Butte concoction called the “Shawn O’Farrel”, to wit;

“Her heart was in Texas,
But her Butte was in Montana,
God, how she loved them boiler makers!

Oh, yes, they boast of lordly liquors
brought from all corners of the earth,
Crème-de-menthe and Parisian Absinthe,
And high toned beverages of worth,
But I’d stake my bottom dollar,
Also my honor and repute
On the humble Shawn O’Farrel
Sold at quitting time at Butte”

The drink was basically a Boilermaker, a shot of whiskey with a *helper*, a cold beer. Sometimes the shot glass was dropped into the beer, which was called a chug-a-lug. My first introduction to this elegant drink was in 1942, when I was 14 ½ years old, working in the Brooklyn Navy Yard, as an Apprentice Machinist, working on, surprisingly, steam engines and boilers. After work we would walk out the main gate on Clark Street, hit the local saloon, and have a refreshing Boilermaker. If you dropped your shot glass of whiskey in the beer, it was called a Depth Charge. Boy, does that bring back memories.

Missing Links

Every few issues thebarkeeper.com shall mention some websites that we believe have merit. This month's candidate is *SpiritsReview.com*, created and hosted by Chris Carlsson. The site primarily reviews spirits, old and new, name brand and artisan, as well as extensive photo tours of distilleries, brewpubs, competitions, etc. The site has a clever rating system, book reviews, price/value ratings, and excellent, independent product reviews.

Last Call Cocktails

Classic (or variations of same)

In the September issue of Market Watch, H.P. Bartender Jamie Boudreau, employed at Tini Bigs in Seattle, had two quite interesting concoctions with honey. One is the "Tea Time", which contains 2 ounces Earl grey crème tea-infused Plymouth Gin (Put ½ ounce of loose Earl Grey crème tea in a 750 ml. bottle of Plymouth Gin for 10 to 12 minutes, then remove same), ½ ounce each of lemon juice and honey syrup (3 parts honey, 1 part water), 1 egg white. Shake vigorously with ice, and strain into Martini glass.

His other recipe is the "Chet Baker", which contains 1 ounce Barbancourt Rum, ¼ ounce Punt e Mes vermouth, ¼ ounce honey syrup, 2 dashes of bitters (Angostura I guess). Stir and strain into pre-chilled cocktail glass. Garnish with a skewered orange peel and a brandied cherry.

The name Chet Baker to me speaks Bourbon, not Gin, but that is the creator's prerogative. But we do have here, two quite tasty cocktails, that do not require a laboratory to produce. Thank you, Mr. Boudreau. And lest I forget, Jamie is an accomplished photographer, especially of cocktails and drinks. See his fine *Bartist* work at the website cocktailsandspirits.com.

When I was young eons ago, kids used to refer to Honey as bee shit. How rude!

Plum and Spice

Created by Russell Eastman, bartender at Lounge on 20, in Sacramento. 1 thick slice of plum, 3 or 4 sprigs of Cilantro, 1 ½ ounces of Silver 100 Percent Agave Tequila, ¾ ounce house made ginger beer syrup, ½ ounce lime juice, ½ ounce Cointreau, splash of extra dry Spanish cava or Prosecco

In a mixing glass muddle the plum and Cilantro, then add the Tequila, ginger syrup, Cointreau and lime juice. Shake with ice, and double strain into a pre chilled cocktail glass. Add the splash of cava or Prosecco, garnish with a slice of plum, and cilantro sprig.

Ginger Beer Syrup

In the last year there has been a serious trend to home, or house made ginger beer syrups, and in our next issue of thebarkeeper.com, we shall list four or five different recipes for same. This trend is definitely apparent, as notice all the television commercials for Canada Dry Ginger Ale.

Weird Cocktail

Hot to Trot

In a old fashioned (rock) glass, $\frac{3}{4}$ filled with ice cubes, pour:

$\frac{3}{4}$ ounce each of Everclear, and 151 proof rum

4 dashes of Tabasco

add 2 ounces of Prune Juice

Bon Appetit

Next Issue's (IX) Libations

I don't have any idea yet, but it will be good.