

Historic Cocktails

by
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Introduction



Nearly 100 years ago, the United States entered a dark period of time called Prohibition. In 1920, the 18th Amendment to the Constitution went into effect, making the manufacture, distribution and sale of intoxicating liquors illegal. It was not illegal to drink alcohol, but it was illegal to make, move or sell it. The reasons behind Prohibition may be summed up by its title “The Noble Experiment”. Essentially those who were anti-alcohol were successful in demonizing liquor and promising a glorious society if it would simply ban alcohol. In the 13 years of Prohibition, just the opposite occurred. Jobs were lost, companies went out of business, restaurants closed down and crime increased. Over 10,000 deaths could be attributed directly to tainted, bootlegged, moonshine liquor. In addition to these effects, we nearly lost the great art of both liqueur making and drink mixing. Prior to Prohibition, there were thousands of small distilleries making specialty liqueurs, beers and wines. After Prohibition, there were less than 100 breweries in

America. The only wineries to survive were those who received special dispensation to make alcohol for religious purposes. It took decades for the art of distilling specialized spirits to return to America. For example, it was not until the late 20th century that the United States was again known for making artisan beers.



Pre-prohibition there was also a great deal of interest in mixed drinks and concocting new cocktails. Recipes were crafted both in city and country clubs and those which were judged excellent by customers were passed around by word of mouth. Eventually the best cocktail recipes made it into the bartender's guides of the time. By studying these recipes we can see how many ingredients, which once were common, became lost or nearly lost. Recently there has been renewed interest in many of these old liqueurs and some companies are creating them again. With this revived passion for crafting cocktails, it seemed fitting to study some pre-prohibition recipes and bring them to the fore once again. In this book are nearly 200 recipes judged worthy to be in bartender's guides in the early 1900's. Many of the recipes are non-alcoholic, many are for dinner or larger parties and many call for some specialty ingredients that you may never have heard of before. So take your time, craft a cocktail or two, and relive the glory days of the cocktail.



Prohibition Quick Facts

- Prohibition began with the passage of the 18th Amendment, ratified on January 16, 1919, and went into effect on January 17, 1920.
- Prohibition ended with the passage of the 21st Amendment, ratified on December 5, 1933, which was effective on December 15, 1933.
- The Volstead Act, passed October 27, 1919, empowered the States to enforce Prohibition, but not every state policed the ban. Maryland was the most fervent anti-Prohibition state and refused to allocate any police resources to enforce Prohibition.
- There were several loop-holes to the 18th Amendment, among them alcohol for pharmaceutical uses. Walgreens can thank Prohibition for growing from about 20 locations to more than 500 during the 1920s.
- Some states retained the ban on alcohol after the passage of the 21st Amendment. Mississippi was the last to relent in 1966, however to this day 10 states still have “dry” counties where alcohol sales are prohibited.

Glossary



Aperitif – an alcoholic beverage consumed before a meal as an appetizer.

Bar Spoon – a long mixing spoon which may have a lemon zester or similar tool on the other end.

Bitters – alcohol infused with botanicals, such as herbs and roots, yielding a spirit with a bitter, sour, or bittersweet flavor. Many bitters were originally developed for medicinal purposes, but are now used as digestifs or cocktail flavorings.

Dash – a flick of the wrist to put a very small amount, about 1/32 fl. ounce or 1 mL into a beverage.

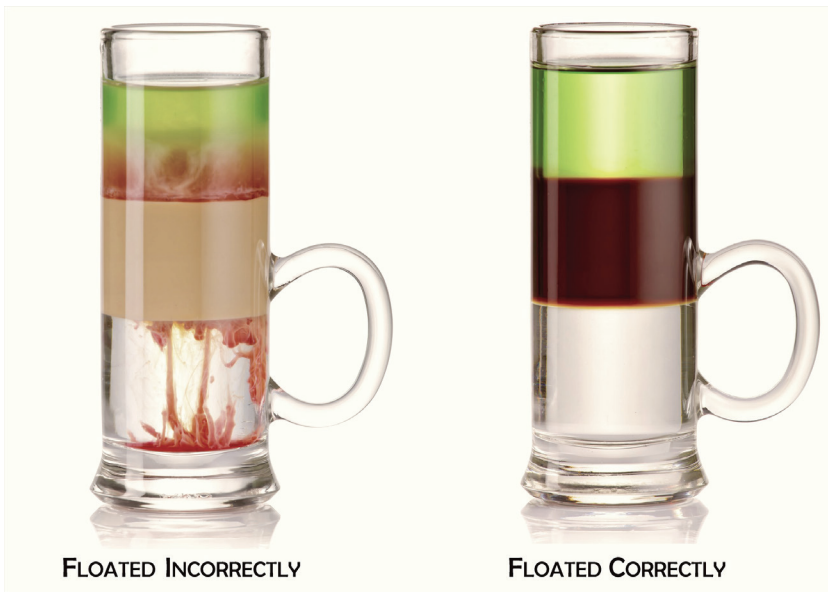


Digestif – an alcoholic beverage consumed during or after a meal to aid digestion. Common digestifs are Brandy, fruit brandies, fortified wines, liqueurs and liquor cocktails.

Drachm (drachma, dram) - an eighth of an ounce.

Cocktail – now generally understood to mean any mixed drink, but was originally defined as a beverage containing spirits, sugar, water and bitters.

Float – when one alcohol sits atop another alcohol in a glass without mixing. Instructions will call for the heaviest liqueur or cordial to be poured first. Subsequent liqueurs can be poured very carefully down the side of the glass or poured over an inverted spoon, allowing the alcohol to trickle off the spoon in many directions, or to be laid on with a spoon from another glass.



Gill – equals 4 fluid ounces in the United States or a quarter of a pint or 118 ml.

Highball – Any liqueur mixed with soda, served in a tall glass (the glass itself is often called a highball).

Jigger – 1 1/2 fluid ounces, or 45 ml or 4.5 cl. A jigger can also refer to the double barreled bartender's tool itself.



Liquor – an alcohol distilled from grains or plants, such as rum, vodka or whiskey and considered by some as a synonym for “spirit”.

Liqueur – a sweet, flavored grain based alcohol made with fruit, herbs, flowers, nuts and/or spices plus sugar.

Muddler – a wooden pestle used to crush (“muddle”) fruit in a glass. Typically used in the preparation of Mojito, Caipirinha and Old Fashioned cocktails. Modern muddlers may be made of stainless steel alone or stainless steel with a rubber end.



Pony or Pony Shot – 1 fluid ounce, or 30 ml or 3 cl.

Shake – To add ingredients, including ice, into the serving glass, then pour everything into a shaker tin and shake. Pour everything back into the original glass.

Splash – About 1/12 fl ounce or 2-3 mL, but can be as generous as the bartender would like.



Strain – To drain the liquid out of a shaker tin through a Strainer.

Tools – Essential bar tools include a cocktail shaker, a jigger, a hawthorne strainer and ice tongs. Optional tools would include a bar spoon, a julep strainer, a muddler, a speed pourer and garnishing tools.



Ice Terms

The following recipes will call for various forms of ice in order to present the beverage with the best appearance and flavor.

Cubes – can vary in size from what is produced by a home ice maker to large lump ice. The larger the ice, the slower it melts and the less it dilutes the cocktail. One might also use a custom “ice ball” maker for presentation as may be seen at a local drinkery.

Cracked ice is like a small ice cube, it will melt somewhat to help dilute strong cocktails.

Crushed ice, also known as fine ice, is broken up ice cubes. Very strong drinks are often served with ice crushed to dilute the beverage as it is consumed.

Shaved or “snow” ice is as it sounds, the consistency of snow.

Block ice would be large blocks of ice used in punch recipes, which melt slowly and thus do not dilute the punch.



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