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Martin Yagzan
Assistant Professor
Department of Mathematics

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Martin Yagzan

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From The Bruns Cookbook

By JOHN HAMILTON

Great times have been had by any who have sat in their local tavern and have guzzled draft or their favourite beer. There are those, though, whose lips are still untouched by the amber brew (admittedly a very few). There are others whose tastes or moods may simply run towards the exotic. Some want a martini before breakfast while others prefer a screwdriver before bed. In fact, many can drink anything at anytime.

For all of you who appreciate a fine drink when you meet one, this week you are in luck.

Never again will you settle for a drink whose taste and effect don't get you as high as the price you pay. Home bartending is easy and fun. It also wins you instant popularity at parites. With a little practice, you can become a Mozart of mixing, an Einstein of alcohol, a deVinci of the drink, creating new and beautiful concoctions all the time.

Highballs are probably the easiest drinks to make. They can be either straight-up (liquor and a mix, with ice, like gin and 7-Up), neat (liquor alone - no mix, no ice), or on the rocks (liquor with ice only).



Cocktails are more complicated, and are mixed according to fairly standardized recipes around the world. Of course, there are many individual variations to all such recipes, so different bartenders do things according to availability, price and their own personal tastes regarding liquor.

Most cocktails are shaken, usually in the professional chrome-and-glass shaker seen in most bars. Most people don't want to pay the 10 or 15 dollars for one of these, though, and use anything they find handy. Large bottle or plastic juice pitchers are ideal for cocktail mixing.

A general rule for making all drinks, both highballs and cocktails, is to put the ice in the glass or shaker at the first. Then liquor and other ingredients can be poured in. It is always best to measure all ingredients (especially the liquor), as too much or too little of anything can easily make the result undrinkable.

The secret of a good drink is: use lost of ice. Another trick to make your drinks professional is to add garnished like cherries and orange and lemon slices. In any case, plain or fancy, your drinks will be enjoyed by all. By experimenting with traditional recipes and with your own inventions, you too can become an expert in the art of bartending.

MARTINI

1½ oz. vodka
10 drops dry vermouth
Stir it, garnish with a slice of lemon or an olive.

TEQUILA SUNRISE

1 oz. tequila
3 oz. orange juice
Run grenadine down side of glass. Garnish with an orange slice.

SINGAPORE SLING

1 oz. gin
3 oz. lemon juice
3 oz. orange juice
2 dashes grenadine (available at grocery stores)
Shake it, then top with ½ oz. cherry brandy.
Pour into tall glass, garnish with orange and lemon slices and a cherry.

DISCO SALLY (from a posh New York discotheque)

2½ oz. rum
1 oz. lime juice
1 oz. grenadine
3 oz. orange juice
1½ oz. lemon juice
1½ oz. triple sec
Shake and strain into a tall frosty glass.

ZOMBIE

1 oz. light rum
1 oz. white rum
1 oz. dark rum
2 oz. lemon juice
2 oz. orange juice
dash of grenadine
Shake it, then top with cherry brandy. Garnish with orange and lemon slices and a cherry. A very potent drink.

NEW YORKER

1 oz. rye
1 oz. lemon juice
4 dashes grenadine
Shake it, then top with club soda.



SCARLET O'HARA

1 oz. Southern Comfort
1 oz. lemon juice
2½ oz. cranberry juice
Shake it, then garnish with a cherry.

GIN SLUSH

7 cups water
2 cups white sugar
Bring to a boil and let cool.
Boil 2 cups water and 1 tea bag; let cool.
When first mixture is cool add 13 oz can of orange juice, 13 oz. can of lemonade and one 26 oz bottle of gin. Mix everything together.
Pour and freeze for about 2 days before using. Use equal parts of Slush and 7-Up or ginger ale for mix.

TIA MARIA (makes 2-4 quarts)

Boil 6 cups sugar and 6 cups water for 20 minutes until it turns into a thick syrup.
Dissolve 8 oz. coffee in warm water.
Take sugar syrup off stove; mix in coffee.
Add vanilla extract until bitter taste is gone. (3-4 teaspoons). Then add 4 tablespoons almond extract until mixture is mellow.
Add 40 oz. Alcool
Serve on the rocks or mixed with milk. (a brown cow)