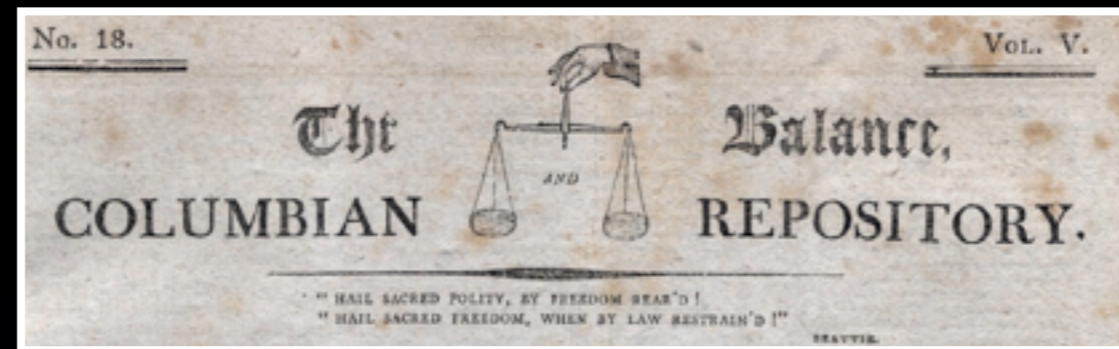


no. 1

Cocktail History and Taxonomy  
Equipment ,Techniques and Tools  
Bourbon and the Sour Family

from:



06 May, 1806

*Rum! Rum! Rum!*

It is conjectured, that the price of this precious liquor will soon rise at Claverack, since a certain candidate has placed in his account of *Loss and Gain*, the following items:—

LOSS.		GAIN.
720 rum grogs		
17 brandy do.		
32 gin-slings		
411 glasses bitters		NOTHING.
25 do. cock-tail		
<i>My Election</i>		

13 May, 1806

[As I make it a point, never to publish any thing (under my editorial head) but what I can explain, I shall not hesitate to gratify the curiosity of my inquisitive correspondent:—*Cock-tail*, then, is a stimulating liquor, composed of *spirits* of any kind, *sugar*, *water*, and *bitters*—it is vulgarly called *bittered sling*, and is supposed to be an excellent electioneering potion, inasmuch as it renders the heart stout and bold, at the same time that it fuddles the head. It is said also, to be of great use to a democratic candidate: because, a person having swallowed a glass of it, is ready to swallow any thing else.

Edit. Bal.]

# Cocktail Categories

- Sours
- Highballs
  - Fizz, Collins, Buck, Rickey
- Daisies, fixes, smashes, juleps
- Aromatic Cocktails

# Bourbon Distilleries

- Buffalo Trace (Sazerac), Frankfort, KY
- Wild Turkey (Campari), Lawrenceburg, KY
- Heaven Hill, Bardstrown, KY
- Four Roses (Kirin), Lawrenceburg, KY

# Sours

(proportion)

- Spirit:Sour:Sweet
  - PDT: 8:3:3
  - Embury: 8:2:1
  - Regan: 8:4:2 (4:2:1)
- Proportions vary based on personal taste and base spirit (and the brand and terroir of the base spirit)

# Whiskey Sour



- 2 oz. boubon
- 3/4 oz. lemon
- 3/4 oz. simple syrup

shake, strain into a chilled  
coupe, no garnish

notes:

bitters on top optional sometimes  
served on the rocks  
with a garnish

historical – a dash of curaçoa or a  
claret (red wine) float is sometimes  
added [see Wondrich, Imbibe!]

Photo Credit: Kenn Wilson

# Rum Sour: Daiquiri



- 2 oz. rum (white)
- 3/4 oz. lime
- 3/4 oz. simple syrup

shake, strain into a chilled coupe, lime garnish optional

notes:

perhaps the original sour---  
sailors used alcohol to  
preserve scurvy-fighting citrus  
juice while at sea

Photo Credit: Matt Robold

# Brandy Sour: Sidecar



- 2 oz. brandy
- 3/4 oz. lemon
- 3/4 oz. Cointreau  
shake, strain into a chilled  
coupe, lemon garnish optional

notes: the proportion of this  
drink should absolutely  
change depending on the  
terroir of the brandy

Photo Credit: Jennifer Hess



# Tequila Sour: Margarita



- 2 oz. tequila blanco
- 3/4 oz. lime
- 3/4 oz. Cointreau  
shake, strain into a chilled  
coupe, lime garnish optional

notes:

margarita means *daisy* in  
Spanish

# Pisco Sour



- 2 oz. Pisco
- 3/4 oz. lime juice
- 3/4 oz. simple syrup
- 1 egg white

dry shake, then shake and double strain into a chilled coupe, drop 4-5 drops of Amargo or Angostura bitters on the top (optionally cut them into hearts with a knife)

notes:

official drink of Peru

Photo Credit: Reese Lloyd

# Aviation



- 2 oz. gin
- 3/4 oz. lemon juice
- 1/2 oz. maraschino liqueur
- 1/4 oz. creme de violette

shake and strain into a well-chilled coupe, cherry garnish optional

notes:

Rothman & Winter's Creme de Violette may have helped bring this drink back to prominence in the US

Photo Credit: Erik Ellestad