no. 1

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

<table>
<thead>
<tr>
<th>Loss</th>
<th>Gain</th>
</tr>
</thead>
<tbody>
<tr>
<td>720 rum grogs</td>
<td></td>
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<tr>
<td>17 brandy do.</td>
<td></td>
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<tr>
<td>32 gin-slings</td>
<td></td>
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<tr>
<td>411 glasses bitters</td>
<td></td>
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<tr>
<td>25 do. cock-tail</td>
<td></td>
</tr>
<tr>
<td>My Election</td>
<td></td>
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</tbody>
</table>

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 be fittate 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 electiorizing potion, insomuch as it renders the heart stout and bold, at the same time that it saddles 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.]

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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, Bardstown, 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. bourbon
- 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 curaçao or a claret (red wine) float is sometimes added [see Wondrich, Imbibe!]

Photo Credit: Kenn Wilson

Wednesday, 4 January 2012
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
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