



ARE YOU NOT ENTERTAINED?

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Entertainment and Culture

- Entertainment is one of the biggest influencers of culture that also imitates the time and relevance thereof.
- Books, films, and television have been some of the most influential and largest platforms to entertain the masses with *The Epic of Gilgamesh* said to be the oldest work of literature surfacing around 2100 BCE, *Roundhay Garden Scene* believed to be the first motion picture in 1888, and the invention of televisions in 1927.
- Cocktail and bar culture were along for the ride as many historical and cultural changes took place in society; and continue to do so.
- Let's take a fun and informative look at how some cocktails, whether classic, obscure, or mainstream, were created, influenced and/or popularized by a few entertaining pieces.

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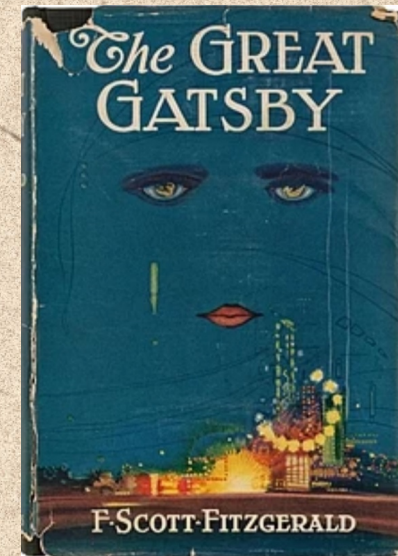
Blood and Sand (Film) - 1922

- A Spanish Matador struggles with fame, love for his wife and his mistress.
- Blood and Sand cocktail first surfaced in 1930 in the Savoy Cocktail book by Harry Craddock.
- Equal parts Scotch, Cherry Heering, Sweet Vermouth and OJ.



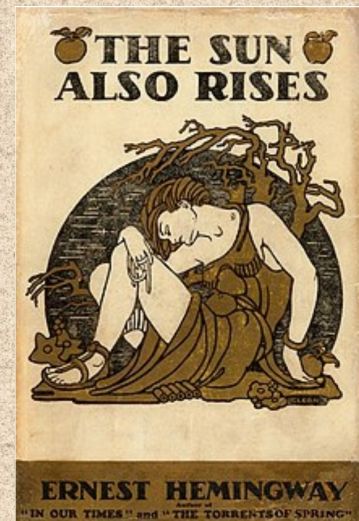
The Great Gatsby (Book) - 1925 & Gin Rickey

- Millionaire Jay Gatsby obsesses to reunite with his former lover Daisy Buchanan during the rambunctious Roaring Twenties.
- Author F. Scott Fitzgerald's favorite libation was the Gin Rickey.
- In chapter 7, Tom Buchanan makes 4 Gin Rickeys at a lunch he hosts for Gatsby and Nick Carraway.
- Created in the summer of 1883 for devout Democrat Joe Rickey.
- Gin, Juice of half a lime, and club soda served in a Collins glass.



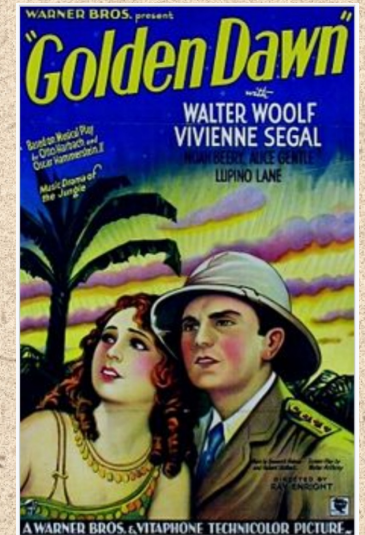
The Sun Also Rises (Book) - 1926 & Jack Rose

- Story of Lady Brett and her numerous entanglements with Jake, Mike, Robert and Romero during their rambunctious time at the “Fiesta of San Fermin”.
- Written by novelist, sportsman, and icon Ernest Hemmingway.
- Jack Rose was the drink of choice of the narrator of the book, Jake Barnes.
- Many theories of origin for the Jack Rose, but many a bartender by the name of Frank Haas created it along with The Daisy at Eberlin’s on Wallstreet according to a reporter back in 1899.
- Applejack/Calvados, lemon juice, grenadine.



Golden Dawn (Film) - 1930

- Very controversial operetta adapted to film about the colonialist attempt to rescue a European girl named Dawn from the East African tribe that raised her.
- The cocktail that was named after this tragedy of a film was outstanding, winning “World’s Finest Cocktail” in a United Kingdom Bartenders Guild contest in 1930.
- Equal parts Calvados, Dry Gin, Apry, and OJ plus 2 dashes Angostura bitters and a splash of grenadine.



20th Century (Film) - 1934

- A domineering and eccentric Broadway producer in the slumps tries to get his former protegee and lover back, now a Hollywood star, to help save his career.
- The recipe is first publicized in the *Café Royal Bar Book* in 1937 and is named after the 20th Century Limited train that went from Chicago to New York. The train is also featured in the film.
- Gin, Lillet Blanc, Crème de Cacao and lemon juice.



Casablanca (Film) - 1942 & French 75

- Rick Blaine, nightclub and bar owner in Casablanca, is privy that his old lover, Lisa, is in town with her husband, Victor Laszlo. With the Germans hot on Victor's tail Lisa has Rick help them escape out the country.
- One of the most iconic cocktail movies of all time.
- "Of All The Gin Joints In All The Towns In All The World, She Walks Into Mine." "Here's looking at you, kid."
- French 75 is the only mixed cocktail ordered in the movie at Rick's Café.

Casablanca (Film) - 1942 & French 75 cont'd

- According to cocktail historian, David Wondrich, the recipe first appears in the 1927 book *Here's How*.
- Named after the French 75-mm field gun that was used in World War I and well into World War II.
- Debates ensue between if the original recipe called for Cognac or Gin, but most agree that the Cognac version has roots in New Orleans and may have validity.
- Gin or Cognac, lemon, sugar, Champagne.



Some Like It Hot (Film) - 1959 & Manhattan

- Comedy that is set during the Roaring Twenties about 2 men in a jazz band that witness a gang killing. They disguise themselves as women and join an all-female band in order to escape town and head to Florida.
- Starring Marilyn Monroe (Sugar Kane), Tony Curtis (Joe/Josephine), and Jack Lemmon (Jerry/Daphne).
- On the stagecoach, late at night, when Josephine and Daphne first meet Sugar Kane and the rest of the women in the band, they sneak and have a party where they take a bottle of Bourbon and Sweet Vermouth and use a hot water bag as a cocktail shaker and enjoy Manhattans served in paper cups.

Some Like It Hot (Film) - 1959 & Manhattan cont'd

- Traditionally a Manhattan calls for Rye whiskey unless a different style of whiskey is preferred.
- Rumor has it that this cocktail was created sometime around 1880 at the Manhattan Club in New York City.
- Many wonderful variations exist.
- 2 parts Rye whiskey to 1 part Sweet Vermouth and bitters. Stirred. Cocktail cherry garnish.



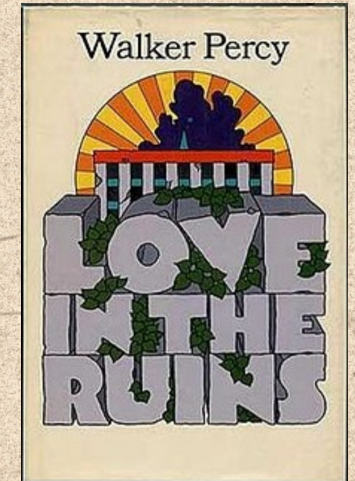
Blue Hawaii (Film) - 1961 & Mai Tai

- This musical romantic comedy starring Elvis Presley tells the story of a young man returning home to Hawaii from the army as he finds his way as a man and matures in his relationship with his girlfriend, Maile.
- The Mai Tai cocktail was featured in this film and thus rose to popularity.
- Mai Tai was created in 1944 by Victor Bergeron at his restaurant, Trader Vic's.
- Rum, Orange Curacao, Orgeat, Rock Candy Syrup and fresh lime juice.



Love In The Ruins (Book) - 1971 & (Silver) Gin Fizz

- Written by Walker Percy, this book is about Dr. Thomas More who invents the Ontological Lapsometer which is supposed to treat the harmful mental states of society at their root cause.
- Dr. More is also a fan of libations and allergic to egg whites. He goes on a gin fizz drinking binge with his lover and after 7 of them develops hives and begins to suffocate. Walker Percy had a similar incident in real life.
- The Boston Globe published how to make a Gin Fizz on July, 24 1882.
- Gin, lemon juice, sugar, egg white and club soda.



Live and Let Die (Film) - 1973 & Sazerac

- 007, played by Roger Moore, tries to take down Mr. Big and uses the beautiful Solitaire to get close to him.
- Much of this movie is set in New Orleans.
- Bond and his CIA partner, Leiter, walk into a bar and request 2 neat bourbons. Leiter changes their order to two Sazeracs. “Where’s your sense of adventure?” asking Bond. “This is New Orleans. Relax!”
- Antoine Peychaud, creator and proprietor of Peychaud’s bitters, is credited for the creation of the Sazerac in the 1830s.
- Originally Cognac but Rye whiskey is common or a combination, sugar, Peychaud’s bitters, absinthe accent, lemon twist.



The Big Lebowski (Film) - 1998 & White Russian

- Jeff “The Dude” Lebowski, often mistaken for the millionaire with the same name, seeks restitution for him and his carpet after having been assaulted and defiled.
- Drinking White Russians is a constant through the movie with his opening scene shopping for cream to make them.
- Created in 1949 at the Hotel Metropole in Brussels by Gustave Tops in honor of Perle Mesta who, at the time, was the U.S. Ambassador to Luxembourg.
- Vodka, coffee liqueur, and cream.



Sex and the City (T.V.) - 1998-2004 & Cosmopolitan

- Set in New York City the series follows the friendships of four women in their careers, love, social, and sex lives.
- The Cosmo made its debut in the show in episode 2 during Carrie's birthday dinner with her friends; Then again in episode 7 and throughout the series the 'girls' (Carrie, Samantha, Miranda and Charlotte) were known to partake in this cocktail whenever the occasion permitted.
- It became a popular symbol of feminine independence, freedom and sisterhood.

Sex and the City (T.V.) - 1998-2004 & Cosmopolitan cont'd

- Many accounts claim creation of the Cosmopolitan. From as early as 1975 where a Minneapolis bartender, Neal Murray, claims to have simply added cranberry juice to a Kamikaze.
- The late Gary 'Gaz' Regan credited Cheryl Cook to the drink's creation in 1986 in South Beach, Florida. He claimed the refined and internationally recognized recipe followed in 1989 by Toby Cecchini and Melissa Huffsmith-Roth in Manhattan, NY.
- Vodka, orange curacao, lime juice, cranberry juice.



Fear and Loathing in Las Vegas (Film) - 1998 & Singapore Sling

- Binge movie where the lead character, Raoul Duke, and his lawyer illegally ride out to Las Vegas to cover a motorcycle race. Having trashed their hotel room and a run in with police Raoul returns to Vegas to continue his adventures.
- During a flashback at the beginning of their trip Raoul recalls “sitting in the Pogo Lounge of the Beverly Hills Hotel... in the patio section, of course, drinking Singapore Slings with mescal on the side.”
- Created sometime between 1899 and 1915 by Ngiam Tong Boon at the Long Bar in the Raffles Hotel in Singapore.
- Gin, Benedictine, Cherry Heering, Lime juice, Pineapple juice, Grenadine, Angostura bitters.



Casino Royale (Film) - 2006 & Vesper

- Modern film version of the first James Bond novel written in 1953 by Ian Fleming. Bond heads to Madagascar where he tries to overtake a financier to terrorist organizations, Le Chiffre, during a high-stakes poker game being used to raise money.
- During the poker game Bond orders a dry martini specifically, “Three measures of Gordon’s[Gin], one of vodka, half a measure of Kina Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon-peel...”, which is how it is ordered in the 1953 book as well.
- Bond names this martini after Vesper who is a special agent and the woman that steals his heart in the story.



Django Unchained (Film) - 2012 & Polynesian Pearl Diver

- Popular Quentin Tarantino film about Django, a slave, that earns his freedom by helping a German bounty hunter catch the brutal Brittle brothers. Upon completion of their mission the duo set out to rescue Django's wife from a ruthless plantation owner.
- Plantation owner, Calvin Candie, has his barkeep, Roscoe, prepare a Polynesian Pearl Diver as he converses with Django who is attempting to infiltrate while pretending to want to enter the fighting business.
- A modernized version of the Don The Beachcomber's classic, The Pearl Diver.
- Rums (3), Velvet Falernum, OJ, Lime juice, Don's Gardenia mix (honey, butter, spiced syrups).



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