

Climate Change



BAR INSTITUTE

1701

LEG 1 - CORONA
Social Justice Cause:
Environmental Issues

- 4/2 INDIANAPOLIS
- 4/4 CHICAGO
- 4/5 ST. LOUIS
- 4/6 KANSAS CITY

THE PEOPLE WILL SURVIVE/IN THEIR ENVIRONMENT
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SEE IT IN HER EYES/ I ONLY
FIVE CENT DEPOSIT. "CORONA" THE MINUTE MEN

BAR INSTITUTE *econo*

Bar Institute Econo is a new approach to delivering the core promise of lush life's programming, which is to build community through education. By developing more & better opportunities for bar professionals, we, as a community can sustain lifelong careers & push for more equitable employment practices, fair wages & generally improved work environments. Over the course of this week tour, Bar Institute Econo will visit 25 cities and offer at least 100 classes with 100% of the funds we raise benefiting CORE, our chosen charity partner (read more about them on pg. 20). Along the way, we will be "jamming econo," a concept we borrowed from *The Minutemen*. We will be hosting these events in any space that will have us, making the most of what the community makes available to us. We will build this with you, for you. "Econo is an old concept," says Mike Watt. "The punk rockers picked up on that, the idea of separating & just using what you've got. And maybe more of you comes through because there's less outside stuff you're sticking on - all you've got is you, so you have to make something out of it."

-LINDSEY FOUNDER



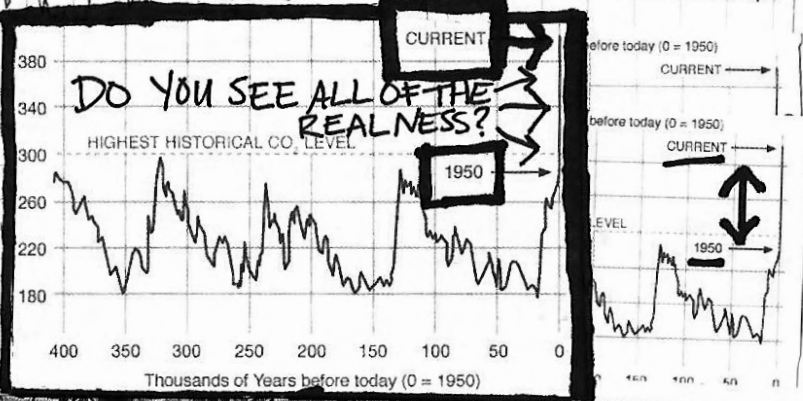
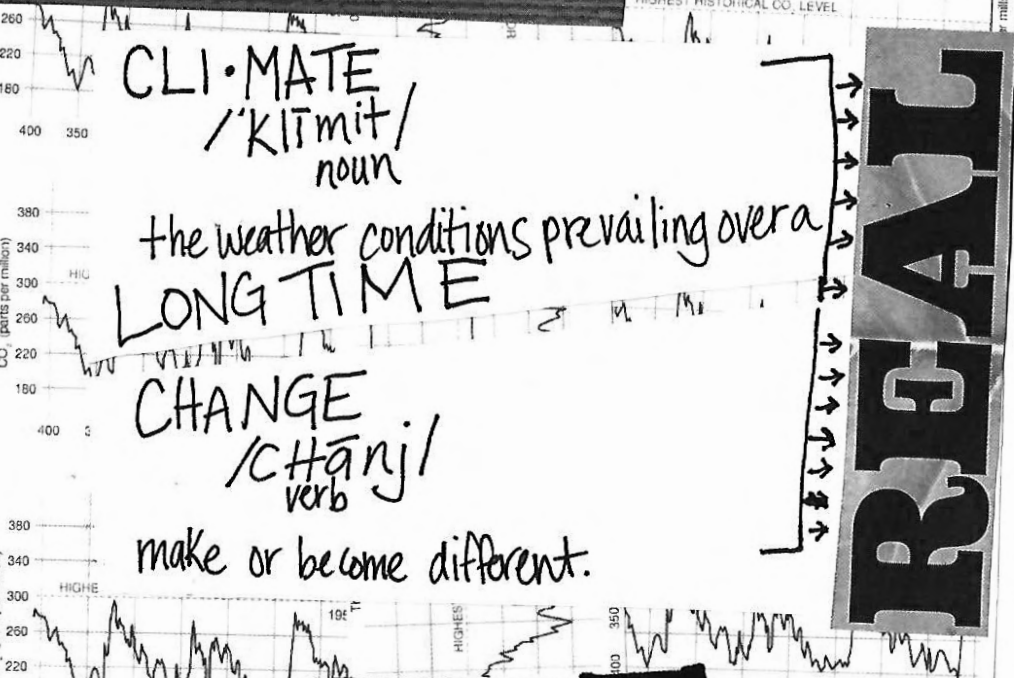
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Spring Meeting by Rebecca...

WHAT IS CLIMATE CHANGE

Let's define some terms



97% of all peer reviewed, published scientists agree that = climate change is not only real, but it is an EXISTENTIAL THREAT!
 aka actual scientists

Indianapolis

DEAR FUTURE GENERATIONS:

10:00am - 11:00am

Class Name: A Brewtally Honest Look at Waste in Bars
Presenter:
 Sadie Calin Gardner, Waste Diversion Consultant
 Kansas City, MO

11:30am - 12:30pm

Class Name: Culture Club: Leadership in the Millennial Age
Presenters:
 Joshua Gonzales, Owner - Thunderbird
 Indianapolis, IN
 Curtis McGaha, General Manager - Tini | Vice President - USBG
 Indianapolis
 Indianapolis, IN

1:30pm - 2:30pm

Class Name: Bar - Made
Presenters:
 Zachari Wilks, Founder - Wilks & Wilson
 Indianapolis, IN
 Dimitri Morris, Bartender - Bluebeard
 Indianapolis, IN

3:00pm - 4:00pm

Class Name: Service Reimagined: Hospitality Beyond the Bar
Presenter:
 Joshua Gonzales, Owner - Thunderbird
 Indianapolis, IN

INDIANAPOLIS : UNION RAILWAY STATION.

LEROY CARR & SCARROD

NAPTOWNY BLUES

INDY MENU

• HOLDEN SUMMER.

• CROWN ROYAL HARVEST RYE

• FERNET BRANCA

• HONEY • LEMON

• Q GINGER ALE

ZOE HAYES



• 12,000 ACRES.

• DON Q GRAND ANEJO
LICORICE ROOT SYRUP
ORANGE BITTERS

SHELBY MINNIX

• NON VIVANT.

JOHNNIE WALKER RED
PINEAPPLE ROOIBUS
COCONUT SODA
SALT

KWON VIVANT

BULLEIT

BOILERMAKERS

• EMMA STONE.
CROWN ROYAL DELUX
CARPANO ANTICA
BARROW'S INTENSE
LICOR 43
ANGOSTURA

ZOE HAYES



• THE HITCHCOCK.

BULLEIT BOURBON
FERNET BRANCA
STOUT SYRUP
INDIANA CITY BREWERY
BOXER STOUT
BURLESQUE BITTERS

@BADLANDSNPS

TEQUILA OCHO BLANCO
CARPANO DRY
CARPANO BIANCO
LICOR 43

KWONBOT



Saving the



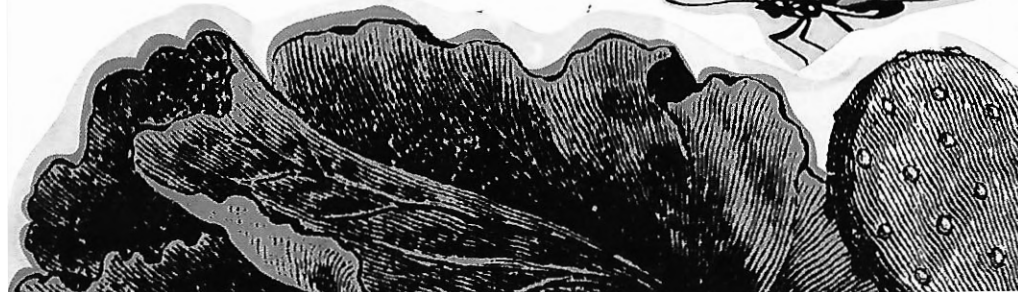
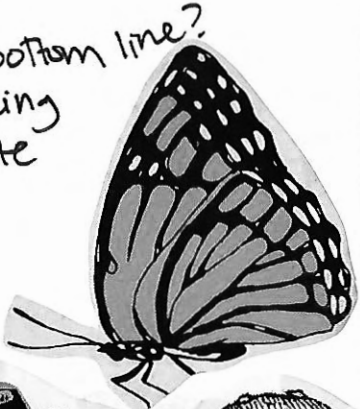
What is the #1 benefit "going green"?
steeping soundly - everything connected & we must take responsibility for our actions

If you could encourage one change in bars & restaurants, what would it be?

Reduce food waste - from buying more strategically, to giving that leftover food to hungry people.

How can going green improve your bottom line?

I think of "going green" as being efficient - energy, water and waste efficiencies save \$\$\$



How to Talk

to

A

CLIMATE CHANGE

DENIER



Climate change deniers

Seem to use the same tired arguments to justify their reckless behavior & policies. So, we compiled a list of a few of the most common excuses and added rational rebuttals for your next run-in with a denier.

1 THERE ISN'T ENOUGH EVIDENCE.



Scientific evidence for warming of the climate system is unequivocal.

- Intergovernmental Panel on Climate Change

HERE'S WHY:

Sea Level RISE

global sea level rose 17cm in the last century. The rate doubled in the last decade!

GLOBAL TEMPERATURE

RTSE: All three global surface temperature reconstructions show Earth significantly warmed since 1880 with the most rise in the past 35 years!

WARMING OCEANS
The top 700m of ocean have warmed .302°F since 1969.

OTHER SCARY STUFF: Declining Sea Ice
Glacial Retreat
Ocean acidification
Decreased Snow cover
EXTREME WEATHER EVENTS
who is most affected? →
The poor!

SHRINKING ICE SHEETS:
Greenland lost 150-250 km³ of ice PER YEAR between 2002-2006. Antarctica lost 152 km³ during the same time.

CHICAGO WATER
TOWER SURVIVED
THE FIRE OF 1871
Chicago, Illinois

10:00am - 11:00am

Class Name: Terrior Cocktails and Sustainable Bar Programs
Presenters: Arturo Vera-Felicie, Bartender - Westside Local
Kansas City, MO

11:30am - 12:30pm

Class Name: "Branding 101": A positive use of social media
Presenters: Ariel Neal, Owner - Leira Knows Cocktails
Chicago, IL
Josh Davis, Owner - DrinkxXxOnMe | Bar Manager - The Bureau Bar
Chicago, IL | Muscle - Lush Life Productions



yankee hotel foxtrot / wilco

SOLD OUT
CHICAGO

1:30pm - 2:30pm

Class Name: Don't Cheat Yourself, Treat Yourself
Presenters: Alexis Brown, Owner - Serving Life behind Bars | Bartender -
The Aviary
Chicago, IL
Monique Bailey, Certified Personal Trainer, Group Fitness Instructor, CEO
- Skyy Level Group Fitness, Inc.
Chicago, IL



3pm - 4pm

Class Name: Creating Pop-Up Events That POP!
Presenters: Jonathan T. Swain - Kimbark Beverage Shoppe
Chicago, IL
Lisa Brown, Owner & Mixologist - Lisa's Libations
Chicago, IL

A Few of Our Favorite LIES

The concept of global warming was created by and for the Chinese in order to make U.S. manufacturing non-competitive.

Donald J. Trump

24,831 14,654

The concept of global warming was created by and for the Chinese in order to make U.S. manufacturing non-competitive.

Donald J. Trump

24,831 14,654

The concept of global warming was created by and for the Chinese in order to make U.S. manufacturing non-competitive.

It is horrifying that we have to fight our own government to save the environment.

24,831 14,654

The concept of global warming was created by and for the Chinese in order to make U.S. manufacturing non-competitive.

Donald J. Trump

The concept of global warming was created by and for the Chinese in order to make U.S. manufacturing non-competitive.

Donald J. Trump

24,831 14,654

PBS is the only network reporting on climate change. Trump wants to cut it

TRUMPOCALYPSE NOW!

hoax
/ˈhɒks/ (n)

noun
1. a humorous or malicious deception. "they recognized the plan as a hoax"
synonyms: practical joke, joke, jest, prank, trick, Mora

verb
1. deceive with a hoax.
synonyms: practical joke, joke, jest, prank, trick, Mora

5. Global warming is a hoax perpetrated by extremists/liberals/the media/CHINA who just want more government / to stifle business.

Same person:

HERE IS A LIST OF ORGANIZATIONS THAT DISAGREE WITH THE ABOVE & ACCEPT GLOBAL WARMING AS REAL & SCIENTIFICALLY SUPPORTED:

Leopoldina
Nationale Akademie der Wissenschaften

SCIENCE COUNCIL OF JAPAN

AIP
American Institute of Physics

AKADEMI SAINS MALAYSIA

KUNGL. VETENSKAPSKADEMIEN
ROYAL SWEDISH ACADEMY OF SCIENCES

NCAR
NATIONAL CENTER FOR ATMOSPHERIC RESEARCH

DGC
DEPARTMENT OF COMMERCE

AGU
American Geophysical Union

RUSSIAN ACADEMY OF SCIENCES

ROYAL FLEMISH ACADEMY OF BELGIUM FOR SCIENCE AND THE ARTS

ACADEMIA BRASILEIRA DE CIENCIAS

API
AUSTRALIAN INSTITUTE OF PHYSICS

AUSTRALIAN ACADEMY OF SCIENCE

THESE CORPORATIONS TOO:
oil companies

SHELL

bp

CHICAGO

MENU



• LIONS, TIGERS & BEERS.

BULLETT BOURBON
OFF COLOR. APEX PREDATOR
STRAWBERRY PINEAPPLE
SYRUP

MIRANDA BREEDLOVE



BULLETT

• SOMETHING I STIRRED TODAY.

TEQUILA OCHO BLANCO
LUSTAU MANZANILLA
CARPANO BIANCO
MOLE BITTERS

THE TRASH HORSE

• FRANKENSTEIN GOES TO THE DISCO.

CROWN ROYAL DELOXE
CINNAMON BANANA
CORDIAL
FERNET BRANCA
LIME
GRAPEFRUIT
ANGOSTURA

SCOT KITS MILLER

• SQUIRREL SONG.

JOHNNIE WALKER
BLACK

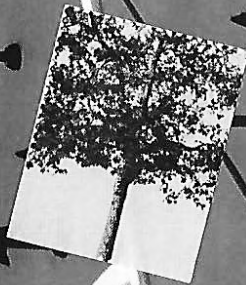
LUSTAU OLOROSO
Q GINGER ALE

DAVID DISNEY

• IN THE AIR TONIGHT.

DON Q ANEJO
STRAWBERRY SYRUP
LEMON
Q CLUB

ARTURO VERA-FELICIE



ONE RECORD YEAR PROVES NOTHING.

Response: Sure! one REALLY warm year does NOT, fact, prove anything, but EVERY YEAR since 1992 has been warmer than the previous one. THAT SEEMS LIKE A #TREND. The TEN HOTTEST YEARS EVER WERE THE LAST TEN.

Scientists are always saying "likely" and "probably." THEY DON'T EVEN BELIEVE THIS STUFF.

Response: Probability is the language of science & scientists know better than to deal in absolute truths. There is always new data and knowledge is always evolving. Having said that, once theories get as OLD and as PROVEN as this one, they are basically accepted as FACT. The GREENHOUSE EFFECT THEORY IS OVER 100 YEARS OLD AND IN ALL OF THAT TIME SCIENCE HAS ONLY FOUND DATA TO SUPPORT THIS THEORY.

It was 9 degrees in Chicago today. That proves GLOBAL WARMING IS A HOAX!

Response: The temperature on a given day is WEATHER not CLIMATE & you can never draw real conclusions from a single data point.

BAR

INSTITUTE

SAVE THE DATE

PORTLAND
Oct 23-25

TORONTO
Aug 14-16

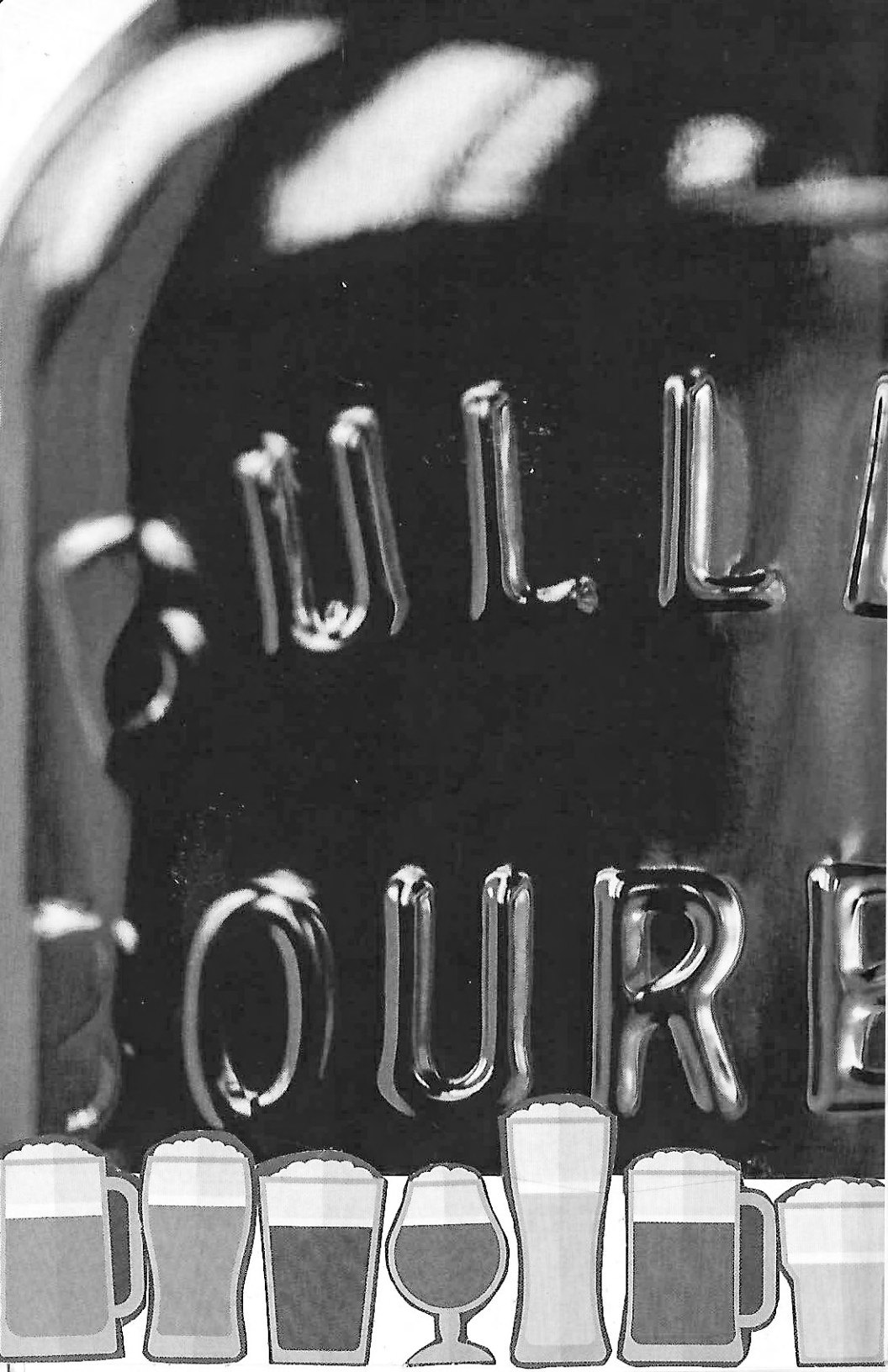
DALLAS
July 31-Aug 2

NEW YORK
Nov 13-16

SAN JUAN
Sep 25-27

barinstitute.com

• Myth vs. Fact •



Join us @ the
Bulleit Boiler maker
bar to try your favorite
local beers paired
with a shot of
Bulleit Bourbon


Pop it.



Pour it

Pair

it.

 bulleit

#BulleitBoilermaker

ST. LOUIS

MENU

• DOSE OF THUNDER.
(To Share)

JOHNNIE WALKER
BLACK
BRANCA MENTA
LEMON OLEO
EARL GREY

• THE HIGHWATER.

TEQUILA OCHOBLANCO
CARPANO DRY
CARPANO ANTICA
APRICOT LIQUEUR
PEYCHAUDS

• SPANISH SOUR.
LICOR 43
LEMON
EGG WHITE
RED WINE

DON Q GRAN ANEJO
PAIRINGS W/ ARTURO

• SANTA MONICA YACHT CLUB.
DON Q ANEJO
LICOR 43
LIME. GRAPEFRUIT
FALERNUM

• VICTIMS OF MY LEISURE.
VEEV
FERNET BRANCA
GRENADINE
GRAPEFRUIT

• NEW MADRID.
(JELL-O SHOT)
CROWN ROYAL DELUXE
CARPANO ANTICA
ORGEAT

Bulleit Boilermakers



10:00am - 11:00am

ST. LOUIS, MISSOURI

Class Name: Terrior Cocktails and Sustainable Bar Programs
Presenters: Arturo Vera-Felicie, Bartender - Westside Local
Kansas City, MO

11:30am - 12:30pm

Class Name: Bar Management to Life Management
Presenter: Josh Davis, Owner - DrinkxXxOnMe | Bar Manager - The Bureau Bar
Chicago, IL

1:30pm - 2:30pm

Class Name: From Behind The Bar To Behind The Brand
Presenter: Justin Cardwell, Brand Ambassador - Licor 43
Los Angeles, CA

3pm - 4pm

Class Name: The Dude Abides: The process of menu development in the multiple realms of the Industry
Presenters: Ted Kilgore, Proprietor / Beverage Director at Planter's
St. Louis, MO
Matt Seiter, Bar Manager - BC's Kitchen | Author | Columnist | Industry
Analyst
St. Louis, MO



Q: What's next for the St. Louis bar community?
A: I'm not entirely sure yet but if I have it my way, it will be more educational events like Bar Institute. The bar community has grown exponentially in the last decade, to a point that there's not enough time to train a bartender before they can be scooped up to run their own programs, continuing programs as a whole with resources like Bar Institute is going to bridge the gap between success & failure for many bartenders.

Q: Why should we be paying attention to St. Louis' culinary scene?
A: I grew up in restaurants. My father is a chef & opened his first restaurant in 1988. The St. Louis culinary scene is always having its eyes on the future, but respecting the past. In the last decade we've seen James Beard winners & though they are all pushing exciting beverages, they remember the joys of simplicity.



Q: What do you love about your hometown?
A: St. Louis will always be home for me because it has comfort that no other city can top. There's an indescribable mix of history, culture & art due to many decades St. Louis spent as a stopping point on the compass of the U.S.

KANSAS CITY

KC

10am - 11am

Class Name: Terrior Cocktails and Sustainable Bar Programs
Presenter: Arturo Vera-Felicie, Bartender - Westside Local
Kansas City, MO

Class Name: A Brewtally Honest Look at Waste in Bars
Presenter:

Sadie Calin Garner, Waste Diversion Consultant
Kansas City, MO

11:30am - 12:30pm

Class Name: Opportunities, not Obstacles: The Life of a Family
Bartender

Presenters: Jenn Tosatto, Bar Manager - Q39
Kansas City, MO

Ryan Rama, Brand Development Manager - Altamar Brands | Brand
Ambassador - Bon Vivants
Kansas City, MO

Brocke Schulte, Managing Partner - Liquid Minded Concepts
Kansas City, MO

Josh Davis, Owner - DrinkXxOnMe | Bar Manager - The Bureau Bar |
Muscle - Lush Life Productions
Chicago, IL

1:30pm - 2:30pm

Class Name: Executing a Successful Charitable Event

Presenter: Lindsey Johnson, Founder - Lush Life Productions, Camp
Runamok, Bar Institute
New York, NY

3pm - 4pm

WORKSHOP [maximum of 10 guests]

Ryan Maybee and Andy Rieger lead a two hour, hands on distilling
Workshop for Bar Institute Econo attendees. Signups will be available at
Registration and are first come first served.

10am - 11:30 am

2:30pm - 4:00pm

Q & A WITH ARTURO VERA-FELICIE

Q: Local ingredients can reduce your carbon footprint. How can you make sure you can use them year round?

A: First, there will always be local produce available every season, you just have to think outside the box. For preservation techniques there are quite a few: freezing (dry freezing), pickling, canning, winy (with salt & sugar), syrups, shrubs, infusions, etc. When it comes to preservation techniques your kitchen is your best friend!

Q: When you're selecting a spirit for a menu or a cocktail, do you consider the environmental or economic impact? What is your litmus test?

A: Unfortunately, sometimes it is difficult to source such information, but when available I try to be as conscious as I can. Well made local spirits & cordials are usually a good bet because at the minimum carbon footprint is low due to transportation. The SERIOUS concerns are more with spirits made in parts of the world with less stringent regulations. Developing relationships with companies is the best note.

Q: What is one environmentally focused change you would make in every bar in the U.S.?

A: One word, waste. Bars & restaurants can be incredibly wasteful in terms of water & organic waste. There are different equipment & in house programs that will help minimize

Arturo

had

liquid

Sup

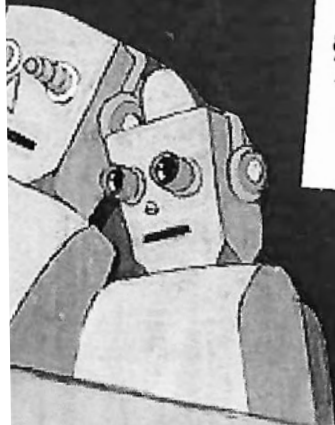
Bar

www.barinstitute.com

KANSAS CITY MENU

• CONSTANTS AREN'T SO
CONSTANT ANYMORE.
CROWN ROYAL NORTHERN
HARVEST RYE
CARPANO ANTICA
ABSINTHE
ANGO. PEYCHAUDS

• RESPECTABLE
CONVICTIONS.
JOHNNIE WALKER
BLACK
RIEGER'S CAFFE AMARO
Q TONIC



• IN THE AIR TONIGHT.
DON Q ANEJO
STRAWBERRY
LEMON
Q CLUB ARTURO
VEPA-FELICIE

• LONG WAY FROM HOME.
TEQUILA OCHO BLANCO
RIEGER'S CAFFE AMARO
BARRON'S INTENSE
LIME
ORANGE BITTERS



Bulleit

Boilermakers

C
H
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G
E

CLIMATE

is a
HUMAN RIGHTS ISSUE!

When climate changes, the poorest people are forced to migrate, deal with food & water security issues, extreme weather events destroy homes and lives. CLIMATE CHANGE reaches FAR BEYOND HIGHER TEMPS. This is a complex intersectional issue that disproportionately affects the poor, women & people of color.

THE REASON THE OPPRESSORS DENY CLIMATE CHANGE IS BECAUSE THEY DENY YOUR RIGHT TO EQUALITY

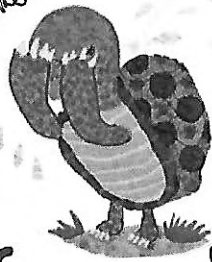
DID YOU KNOW?

The Koch Brothers sent \$100,343,292 to 84 climate change denying groups since 1997.



STRAW

look how sad straws make our turtle friend
86 STRAWS



DON'T MAKE TURTLES SAD!

real talk 2
For real, Straws often end up in oceans, rivers & lakes and that seriously endangers marine life. If you don't want to be responsible for this turtle's tears, you better stop STRAWS!

STRAWNS ARE MADE WITH BPA AND THAT STUFF NEVER GOES AWAY. Plus, its gross. So yeah, the Straws already.

OVER 500 MILLION Straws are used in the US DAILY & none of them will biodegrade EVER.



PUT THE STRAW DOWN!

YOU'RE WELCOME, WORLD.

CORE CORE

1. What inspired you to start CORE?

Straight out of college my professional life was immersed in the beer/wine/spirits community, which opened my world to the greatest people, culture and companies that have forever changed my life and still do today. Being on both the agency and supplier sides of the industry exposed me to unforeseen and daily struggles many bartenders to line cooks to general managers, etc... faced (and continue to) when their children, directly or indirectly, were affected by health/life-altering circumstances and no or limited financial means (e.g. lack of insurance) and support to do what was needed.

2. How does CORE support the hospitality industry?

The short answer is with financial and emotional support. To date, we have raised in upwards of \$2.1M and have helped around 165 families. Our staff, three of the most passionate ladies I know, have truly raised the bar when it comes to providing the emotional support so many families are in need of when faced with these unforeseen circumstances.

We, as Board Members and the Advisory Council are also as involved in providing that emotional support, which is honestly the most rewarding part of being a part of CORE

The long answer is with community collaboration, which leads into the last question...

3. And, since this is a community, it should work both ways. How can hospitality pros help support CORE?

I believe the key to any strong community-driven organization is not only how effective we raise awareness, but how well we collaborate with and involve the actual community we are helping. We have a long way to go.

CORE is fortunate to have many big name beverage suppliers, hospitality organizations and generous individuals who have and continue to donate; many who get involved and dedicate their time. CORE consists of three staff members, 11 Board Members, 12 Advisory Council Members and a growing number of Brand Ambassadors who all want to create a bigger footprint nationally. To achieve this vision we need the help of the bar community, FOH and BOH, to get involved in the conversation, raise awareness and create action.

CORE

We are truly thankful for opportunities like this...where CORE is invited to partner up with The Bar Institute and Lush Life Productions to spread the word TOGETHER and generate support in each city. Thank you

Hosting a DIY Charity Event

Bar Institute Econo has you thinking about how you can host your own charitable event. We get it. You're pretty generous. We put together a few tips for hosting your very own event. Here goes:

- ① IDENTITY: before you get planning, figure out why you're hosting this event. Develop a clear and focused identity with an event name that ties to the theme and charity.
- ② LOCATION: find a location that shares your passion for your cause. It's always best to have a partner.
- ③ Activities: events should always be more than drinks. Think through the entire experience and make sure you're giving your guests a reason to stay and spend for your charity.
- ④ Sponsors: if you decide to bring on sponsors, make sure you're considering their drink strategy when pitching the concept. You also need to make sure you bring sponsors a full plan with a BUDGET. After the event send photos and a recap too.

#livegenerously
@crownroyal

CHILDREN OF RESTAURANT EMPLOYEES SUPPORTS THE CHILDREN OF FOOD & BEVERAGE WORKERS WHO ARE NAVIGATING LIFE ALTERING CIRCUMSTANCES OR CONDITIONS.

SINCE ITS INCEPTION, CORE HAS HELPED OVER 165 CHILDREN FROM ACROSS THE INDUSTRY.

CORE HAS RAISED OVER \$2 MILLION IN SUPPORT OF THESE FAMILIES.

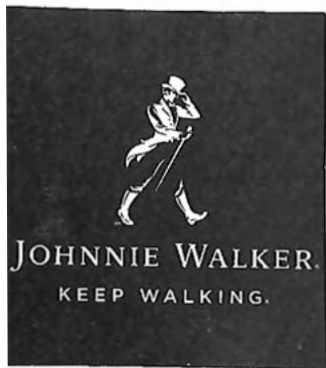




THANK



YOU



BRANCA MENTA

BULLEIT FRONTIER WHISKEY *Boilermaker*



Infinium SPIRITS



Q DRINKS



Crown Royal

MAIL ORDER

MERCH

VINTAGE 2016
BAR INSTITUTE
T-SHIRT...

\$10

SOFT" - LEO BOROVSKIY



VVVVVVV

BAR INSTITUTE
HOODIE \$20

"LIGHTWEIGHT, YET
SURPRISINGLY WARM.
5/5 STARS." - DAVID KWON



X X X X X X X X X X
2016

BAR INSTITUTE
BALTIMORE
PHOENIX 1/3
AUSTIN 1/1
HATS
\$20



"WILL COVER EVEN
THE SLEAZIEST
HAIRCUT."
-SLEAZY BIEAZY



"GREAT FOR REPAIRING A BROKEN
BRA STRAP."
-LIZ PORTER



POSTERS / POSTCARDS
\$15/EA BAR INSTITUTE 2016 \$10/SET OF SIX

"POSTCARDS ARE THE PERFECT WAY
TO REMIND YOUR FRIENDS THAT
#YOUVEGOTTHEM."
-DAVID DORTON

Mail your completed order form along with a check or money order made out to:
Lush Life Productions
4028 Bolling Brook Dr.
Louisville, KY 40299

*Allow ∞ for processing and delivery.

Item	Price	City	Quantity	Size	Item Total
Bar Institute 2016 T-Shirt (S - XXL)	\$10				
Bar Institute Hoodie (S - XL)	\$20				
Bar Institute Hat (Baltimore, Phoenix, Austin)	\$20				
Bar Institute Pin (Baltimore, Phoenix, Austin, Miami, Portland, New York)	\$10				
Bar Institute Poster (Baltimore, Phoenix, Austin, Miami, Portland, New York)	\$15				
Six Pack Bar Institute Postcards	\$10				
Subtotal:					
Shipping & Handling					\$7.00

Climate
Change



BAR INSTITUTE

UP NEXT 

LEG 2 - STORM IN MY HOUSE
Social Justice Cause:
Mental Health and Wellness

4/9 OKLAHOMA CITY

4/10 DALLAS

4/11 AUSTIN

4/12 SAN ANTONIO

4/13 HOUSTON