



Camp Runamok's

GUIDE TO MAKING DRINKS WITH FRIENDS

The Bev Team Experience


MONIN[®]

Sponsored by Monin



Written by the creative minds and strong citrus covered hands that brought you some of your favorite Camp libations while sitting poolside, enjoying a squash blossom or watching that cabin get gonged off stage after performing a skit that didn't quite land. Read on to reminisce on those "Monin Moments" and learn how to create them for yourself at home!



THIS IS AMIE



Welcome Friends!

Thank you for taking time to peruse the Camp Runamok Drink Recipe Guide, presented by Monin. This guide will take you on an exhilarating journey of creativity, logistics, camaraderie, and science! You will understand how we conceptualize our beverages, and get an in-depth look at how we produce the thousands of cocktails during each week of Camp.

Camp is a very special place for so many people, and what makes it so extraordinary are the opportunities we have to explore—whether that be through education, connections with new people, or within ourselves. It's hard to put into words, but Camp has a certain kind of magic within it. As a member of the Camp Runamok Beverage Team, we have the great honor of helping to foster some of those experiences for attendees. It gives me the warm and fuzzies just thinking about it.

Minimizing waste has been at the forefront of my cocktail program ethos for many years, so when I took over the program in 2018, I committed the team to eliminating straws, using eco-friendly glassware, and bringing in no more than two cases of each type of fruit or vegetable that may be needed for the week.



Welcome
Friends!

Given that we often bang out somewhere around 15,000 cocktails each of these weeks, that requires us to step outside of our comfort zones and find creative solutions. When it comes to garnishes, I have a hard and fast rule that if it does not add to the cocktail, it does not need to be there. Our team relies heavily on alternative acids, we utilize every salvageable piece of fruit or vegetable we bring in, and we kindly ask Chef Clare for all of her scraps throughout the week while fighting off any individual who dares to ask her where the trash bags are. I will talk more about all of this in the Ideation section!

Partnerships with brands like Monin have made these Camp weeks infinitely less stressful. Not only because they are an environmentally conscientious and socially responsible company, but because they carry a strong line of high quality organic, natural, and clean products that I can be confident putting into our cocktails. As both a bartending and health professional, these things are incredibly important to me. The double bonus of using these products is that it saves my team a world time in the kitchen. Not having to make 30 liters of simple syrup during each session last year was a mind-blowing treat.

I hope you enjoy the contents of this drink guide adventure. Camp is incredibly near and dear to my heart, and there is so much time, love, attention, and consideration that goes into crafting each and every one of the drinks you get to experience during the weeks.

Yours in Delicious Beverages and Water Aerobics,

Amie Ward

Beverage Director, Camp Runamok
#BTeamForLife

C



N

T

E

N

T

S

6 Pro Tips from Your Beverage Director

7-10 Pool Parties

8 Miami | *Frozen*

Nice | *Frozen*

Moon Doggie | *Shaken*

9 Rumpel in the Alps | *Frozen*

Bunny Bubbles | *Shaken*

10 Millions of Peaches | *Punch*

Kentucky Jungle Bird | *Frozen*

11-19 Dinners 11-19

12 Oceans Apart, But No Space Between Us | *Shaken*

The One That Got Away | *Shaken*

13 **The Science Behind it All!**

17 Orkadian Grog | *Frozen*

Live Bait | *Shaken*

18 Dr. Magnus' Cure-All | *Jello Shot*

St. James Way | *Stirred*

19 Banana Cream Chata | *Shaken*

Countryside Cooler | *Frozen*

20-24 Events

21 Big Top Froze | *Frozen*

Savory Mojito | *Frozen*

Under the Stars | *Frozen*

Brown & Balanced

22 Dream Weaver | by Parris Broadus | *Shaken*

23 Quiet Storm | by Mychal Julian | *Shaken*

24 From Dusk Till Fawn | by John Rodriguez | *Stirred*

25 **A Letter from Sheriff Moberly**

26 **About the Artist**



PRO TIPS

from your Beverage Director:

Dilution or ice usage will be dependent upon whether you are using a blender or frozen drink machine. When blending, ice type is important. Crushed ice is great for a flash blending, but larger cubes will help balance the texture of cocktails that have more viscous ingredients. For a frozen machine in the Kentucky heat, I keep my Brix levels at 18. Add water incrementally until you reach that number, and have 1:1 simple on hand for any adjustments. The cocktail will taste a little on the sweeter end, but this is to ensure freezing can occur. If the cocktail tastes too boozy, you will need to up the dilution a bit. Something that tastes high proof before going into a frozen machine will likely taste the same when it gets to temp. Balance is the key!

Bitters are a wonderfully delicious and tricky ingredient. They sometimes do silly things when drinks are converted from single-serve to batched proportions. When batching, use about a quarter of the amount of bitters that the batched out numbers would call for. Then gradually increase the amount of bitters until you reach the desired taste.

POOL PARTIES



Miami →

Frozen

1.5 oz Bacardi Banana
0.5 oz Leblon Caçhaca
1.5 oz Pineapple Juice
1.5 oz Coconut Cream
0.25 oz Monin Ginger Syrup
2 dashes Angostura Bitters
Dilution



Nice

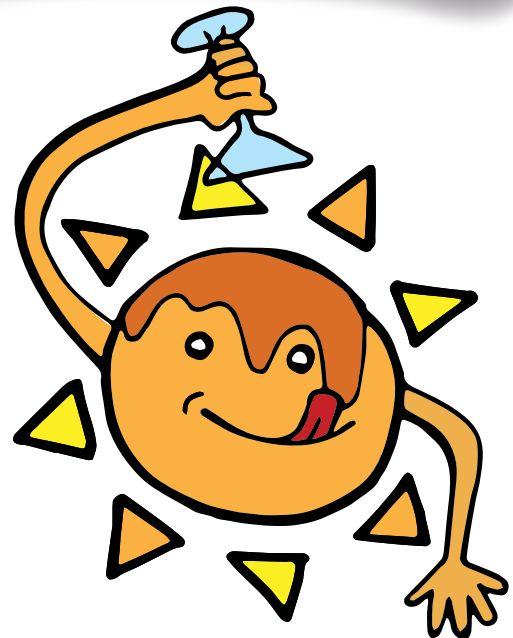
Frozen

1.5 oz Bacardi 8
0.75 oz Monin Strawberry Puree
0.75 oz Acid-Adjusted Lime Stock
Monin Cane Syrup to Taste
Dilution
Dehydrated Lime Wheel Garnish

Moon Doggie

Shaken

1.5 oz Deep Eddie Orange
2.0 oz Chipotle Pineapple Syrup
1.0 oz Acid-Adjusted Lime Stock
1 scoop Tang
Top with Jarritos Pineapple Soda





Rumple in the Alps

Frozen

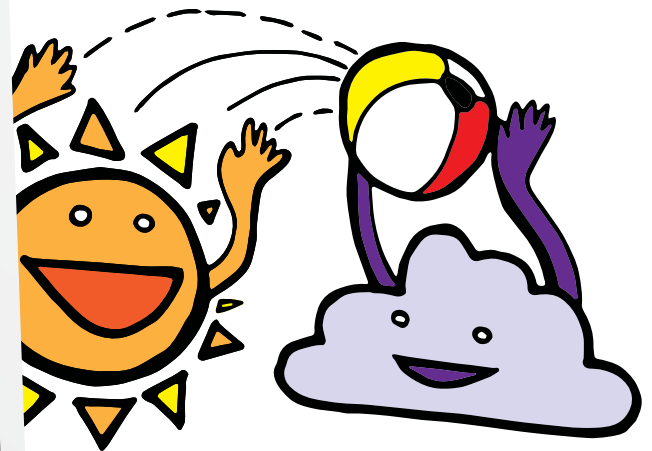
- 2 oz Rumple Minz
- 1.5 oz Bailey's Espresso Liqueur
- 1.5 oz Monin Cold Brew Concentrate
- Dilution
- Monin Chocolate Sauce Swirl Garnish



Bunny Bubbles

Shaken

- 1.5 oz Rumple Minz
- 0.75 oz Monin Blueberry Puree
- 1.0 oz Blueberry Basil Shrub
 - Monin Blueberry Syrup + Monin Basil Concentrate + White Vinegar (2:.25:1)*
- 3 oz Martini Prosecco
- 2 each Frozen Blueberries
- Top with Soda Water



**Millions
of Peaches**
Punch

1.5 oz Martini Bianco
0.5 oz Monin Raspberry
0.5 oz Acid-Adjusted Lemon Stock
1 oz White Peach Tea
Frozen Peach Garnish

**Kentucky
Jungle Bird**
Frozen

1.5 oz Bacardi Black
.75 oz Martini Bitter
1 oz Monin Key Lime Syrup
1.5 oz Pineapple Juice
2 oz Tropical Red Bull, for Dilution
Pineapple Frond Garnish

DINNERS



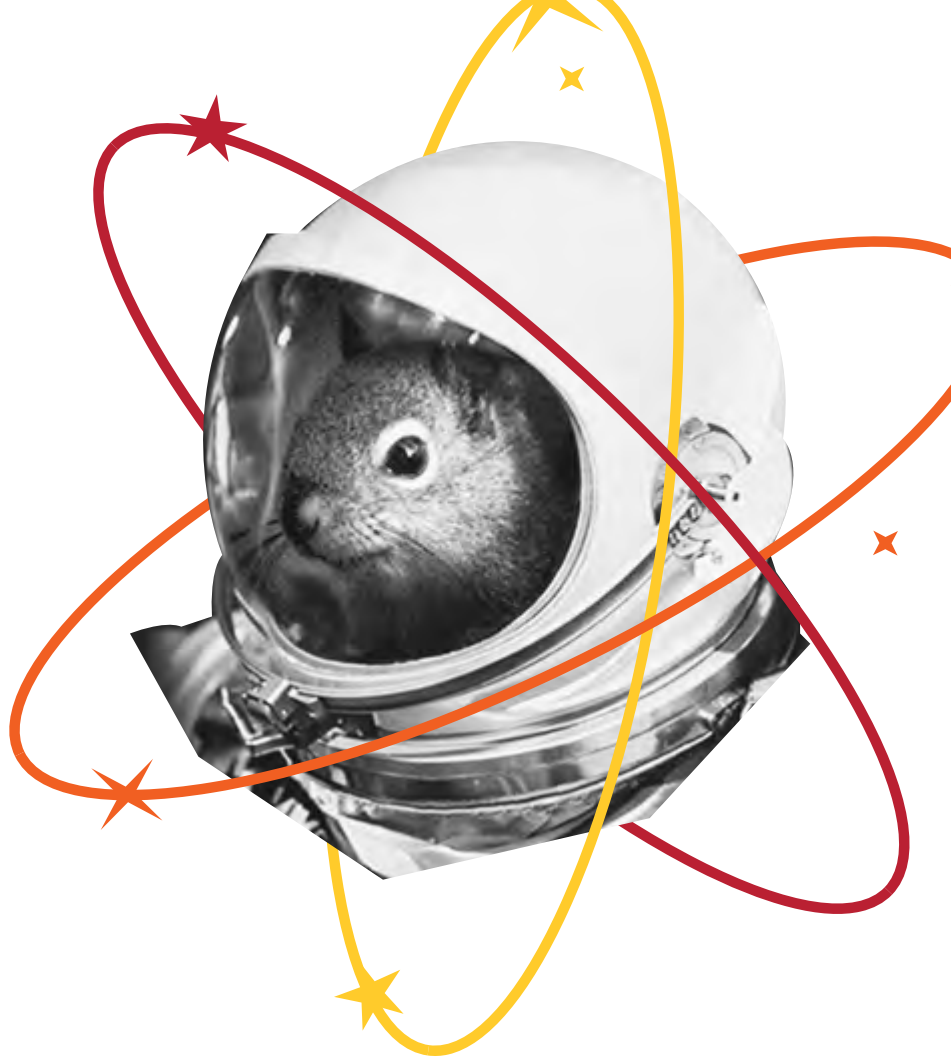


Oceans Apart, But No Space Between Us Shaken

- 1 oz Highland Park Magnus
 - 1 oz Brugal 1888
 - 0.5 oz Copper & Kings Orange Curaçao
 - 0.25 oz Monin Orgeat
 - 1 oz Acid-Adjusted Lime Stock
 - Lime Whip Garnish
 - 1 14 ounce can of full fat, unsweetened coconut milk*
 - 2 tablespoons coconut oil, melted*
 - 1 ½ teaspoons of high-quality lime extract*
 - ¼ cup of Monin Key Lime Syrup*
- Mix, chill, charge in iSi

The One That Got Away Shaken

- 0.75 oz Singleton 12 yr
- 0.75 oz Cinzano Rosso
- 0.75 oz Monin Tart
 - Cherry Syrup
- 0.75 oz Acid-Adjusted
 - Orange Stock
- Swedish Fish Garnish




The Science Behind it All!

At the root of hospitality is the desire to provide a memorable experience for all parties you are hosting. And that is no different when it comes to building out the drink programming for a week at Camp Runamok.

In the six days of programming, there can be anywhere from 1-4 events per day, generally requiring 3-4 drinks per event, to accommodate up to 220 humans attending Camp that week. Following that math so far? Each day's events start at 8:30am with breakfast and some delicious coffee accoutrements provided by Monin. Our shifts tend to end right before campfire begins at midnight. For every party there is, all of the beverages and accompanying supplies needed to make them run smoothly--batch buckets, batch bottles, speed pourers, tins and mixing glasses, strainers, spoons, frozen machines, cups, ice, garnishes, garnish caddies, serving utensils, extra N/A, etc.---must be ready to be whisked away by

the magnificent humans on the A-Team 2 hours before the start time (#bAeTeam, amirite?). There also must be explicit fail-proof instructions included for every single drink you intend to serve, because a baby squirrel who has not been part of your process is going to be making these cocktails on your behalf.

When it comes to planning out the cocktails, there are many puzzle pieces to consider. There are brands and campers and leadership and budgets and inventory and chefs and allergies and dietary restrictions and missing ingredients and last minute requests and snafus that must be accommodated and accounted for throughout the process to achieve the harmony we strive for as hospitality professionals. Not to mention you are in the middle of rural Kentucky, utilizing sleepaway camp kitchen facilities with oftentimes questionable power supply, in the midst of the toasty spring and summer seasons. A week on the Beverage Team is like riding that majestic euphoria of being weeded on a Friday night with a broken printer while you are down a bartender and perpetually having to burn the ice because of a broken glass—and absolutely crushing that shift with a beaming smile on your face. Being on the Beverage Team is one of the most exhilarating and rewarding experiences within Camp leadership, so if what I just described speaks to you, I encourage you to apply for the #BTeam in the future.



A week on the Beverage Team is like riding that majestic euphoria of being weeded on a Friday night with a broken printer while you are down a bartender and perpetually having to burn the ice because of a broken glass—and absolutely crushing that shift with a beaming smile on your face.

Okay, so that was a description of the Big Show. But how do we get there? First, we start with the brands. The brands have decided to sponsor an event or party, so I need to understand what their vision is and produce a drink menu that aligns with that vision AND their specific branding, marketing, and messaging. Some brands have their concept down to the tiniest detail. They have a name, theme, decorations, want exactly this many drinks utilizing these specific expressions, and they even have the specs for these drinks ready to go. A common request is to reprise drinks from a previous Camp session that were a smash hit. Other brands will allow my team the creative freedom to generate new recipes. Sometimes it is somewhere in between. All of these scenarios are rad! Every brand is unique, and is treated with the same attention to detail and respect for their distinct marketing. We discuss the low-waste philosophy behind the beverage program, and occasionally provide alternative solutions to a garnish, juice, or whatever else that may take us outside of our scope. Like this next section!

Our initial discussion with brands is influenced by a few other important considerations. Chef Clare will share the allergy and dietary restrictions document so my team understands what ingredients to steer clear of during the week. When it comes to cocktails that use animal products in their traditional builds, we ensure alternatives are available or substituted out completely, being conscientious of vegetarians, vegans, and others. Agar Agar, methylcellulose, Versawhip, aquafaba, coconut and oat milks, and a plethora of other ingredients are in our toolbox to deliver delicious beverages that meet the needs of our campers. We strive to be inclusive to everyone attending the sessions, so that also means having delicious non-alcoholic concoctions available beyond sodas and water.

When I am told who the amazing humans on my Beverage Team will be, I giddily reach out to introduce myself and share with them the details of the week. They get to know our low-waste ethos, what ingredients will be available to them, the equipment and tools we have to work with, and survival tips for the week (i.e. drink lots of water, bring slip proof shoes, change your socks often, never be without blue tape and sharpie, wear clothes that can get dirty, don't ask Clare where the trash bags are). They are asked to think outside the box and are also told to be prepared to change everything at a moment's notice. Once event details are locked

down, I send the team a list of drink requests and ask them to choose their own adventure. It looks something like this:

1. Circus-themed Svedka cocktail, expression options are 80 and Rosé, all Monin flavors available, alternative acids only, get weird
2. Welcome Pool Party! Let's do a frozen Miami Vice riff! Full Bacardi portfolio, if you want to use a frond you'll be juicing that pineapple and making tepache with the scraps, Monin products preferred, alternative acids only
3. Dinner Cruise-themed Brugal cocktail, something classic and sophisticated, alternative acids only
4. Be prepared to make at least two non-alcoholic cocktails during the week. You will have access to Seedlip and Monin products, free range on excess ingredients on hand after events, and using alternative acids only.

With very loose descriptions and multiple bartending styles at play, we end up with a robust array of drink options and opportunities to learn from one another. The first request turned into a Monin Blue Cotton Candy frozen snowball using Svedka 80, topped with marshmallow fluff and edible gold stars. The Miami Nice was one of the dopest variations I have tasted to this day, utilizing aged Caçhaca, Monin Ginger Syrup, and Monin Strawberry Pureé. Somehow we ended up with so much Naturdays last year we created the most delightful "Jell-O" shots with them. That Brugal cocktail was a Manhattan variation to die for. We aimed to garnish that drink with a flash-frozen brandied cherry covered in Monin Chocolate Sauce and coconut flakes on our rad sponsor PolyScience's Anti-Griddle, but discovered there was not enough electric current in the building to power that puppy. We pivoted quickly to the walk-in freezer, but that's just how this game works. Think quickly and be on your toes! Adventure!

A
D
V
E
N
T
U
R
E
!



Orkadian Glogg

(aka If You Don't Like the Weather,
Wait A Minute)

Frozen

2 oz Highland Park Magnus

3 oz Mulled Wine

3 bottles rich red wine

32 oz Water

1 lemon

1 orange

10 cloves

10 cardamom pods

3 cinnamon sticks

1 inch fresh ginger, thinly sliced

1 cup raisins

1 cup sugar (or to taste)

Peel Fruits, Squeeze in Juice

Bring all contents to boil, reduce by 1/3

Yields 300 oz

0.5 oz Monin Honey to Taste

Dilution

Golden Raisin Garnish

Live Bait!

Shaken

1.5 oz Singleton 12 yr

0.75 oz Coconut Water

0.50 oz Monin Cinnamon Syrup

0.50 oz Lime Pineapple Shrub

Monin Pineapple Concentrate

+ Monin Lime Concentrate

+ Rice Wine Vinegar (.25:.25:1)

Pineapple Frond Garnish



Dr. Magnus' Cure-All Jello Shot

- 6 oz HP Magnus
- 3 oz Monin Lemon Syrup
- 3 oz Monin Honey Syrup
- 8 oz Q Ginger Beer, chilled
- 4 oz Boiling Water
- 1 tsp Agar Agar

Dissolve the Agar Agar in the boiling water, then add the remaining ingredients, and parse out into individual shot cups. Chill in the refrigerator for 1-3 hours (likely longer when you're in the Kentucky heat!)

St. James Way Stirred

- 1.5 oz Founder's 12yr Whiskey
- 0.5 oz Amontillado Sherry
- 0.5 oz Spiced Pear Syrup
- Spiced Pear Tea + Monin Pear Syrup (2:1)*
- 0.25 oz Acid-Adjusted Lemon Stock
- 2 dash Black Strap Bitters
- Dehydrated Lemon Wheel Garnish

Banana Cream Chata Shaken

1.5 oz RumChata
1.5 oz Bacardi Banana
0.25 oz Ferino Amaro Canella
0.25 oz Monin Lemon Syrup
Crushed Nilla Wafers Rim



Countryside Cooler Frozen

1 oz Death's Door Gin
1 oz Wondermint
1 oz Acid-Adjusted Lime Stock
0.75 oz Monin Lime Syrup
0.25 oz Monin Cane Syrup
Dilution
Mint Sprig Garnish

EVENTS





Big Top Froze

Frozen

1 oz Svedka Rose
4 oz Martini Brut Rose
1 oz Monin Strawberry Syrup
1 oz Monin Lemon Syrup
1 oz Acid-Adjusted Lemon Stock
Dilution
Candied Ginger Garnish

Savory Mojito

Frozen

2 oz Real McCoy 3 yr
1 oz Acid-Adjusted Lime Stock
0.75 oz Monin Frosted Mint Syrup
0.125 oz Monin Cucumber Concentrate
1 pinch Celery Salt (to taste)
Soda Water as Dilution
Mint Bouquet Garnish



Under The Stars

Punch

2 oz Svedka 80
1.5 oz Monin Blue Cotton Candy Syrup
1.5 oz Acid-Adjusted Lemon Stock
Marshmallow Fluff and Edible
Gold Stars Garnish

*Brown
and
Balanced*



Dream Weaver

Made by Parris Broadus

Shaken

2 oz Uncle Nearest 1856

0.5 oz Monin Peach Puree

0.5 oz Acid-Adjusted Lemon Stock

2 dashes Bittercube Jamaica #2 Bitters

Top with Q Soda

Luster Dust + Basil Spritz Garnish

1 spray atomizer Monin Basil Concentrate + Water (1:3)



THIS IS PARRIS

Brown
and
Balanced



THIS IS MYCHAL

Quiet Storm

Made by Mychal Julian
Shaken

1.50 oz Tromba Reposado
0.75 oz Strawberry Jalapeno Syrup
0.50 oz Monin Watermelon Puree
0.50 oz Acid-Adjusted Lime Stock
Watermelon Sour Candies +Tajin Garnish

Brown and Balanced



From Dusk Till Fawn

Made by John Rodriguez

Stirred

2 oz Uncle Nearest 1884

0.50 oz Averna

0.25 oz Monin Cinnamon Syrup

1 dash Bittercube Blackstrap Bitters

1 dash Bittercube Cherry Bark Vanilla Bitters

3 Coconut Water Ice Cubes



THIS IS JOHN

Hello Friends!



THIS IS MICHAEL

Years ago at my first Camp I was absolutely enamored with the work that went on behind the scenes. I was fascinated by the teams in the background that were sweating, laughing, and pushing to make the best camp possible. Fast forward to today and I am proud to say I have given my share of blood, sweat and glitter to help make camp possible. The teams that work to build the Camp experience spend months prepping to create a place where folx can come and enjoy the best of Kentucky and each other. The biggest take away I have from working with these teams, except the chef team (due to an ongoing investigation I can not comment on a certain head chef who threw a ninja star at me in the Great Pancake Incident of 2017), is that the best minds work smarter and not harder.

When you have 50 bartenders waiting to be picked up because their bus flipped over trying to make a u-turn, you have to be able to pivot to what is efficient and what truly works best. For me, the drinks I make have to also follow this principle of smarter work. Why am I spending time roasting pecans in butter for a syrup when a product that follows the same standards I set for myself and my team exists in the world. The Monin products are well made with real ingredients, and like all great tools, there is a world of uses for them. We use a net in the woods to capture campers who wandered off, not because I love shooting a net-gun, but because it's the best tool for the job. If a bar can save on labor, serve a better drink, and still be using a product that has over 100 years of quality, why wouldn't you use Monin?

Your Truly,

Sheriff Michael "Ol Tub" Moberly DDS

About the Artist

Hi I'm Laura, 1/4 of the prestigious Camp Runamok News Team. In addition to screaming at your door every morning with a fresh paper, I'm a designer, illustrator, and comedian that lives in New Orleans. I've slung doodles for liquor brands, big magazines, non-profits, software companies, comedy festivals, and many other weird and wonderful clients.

When I'm not at my computer or on the couch with my dog Roscoe (he's a good boy), I perform stand-up comedy across the country. Until it's safe for me to come talk at you in person, you can listen to my album *Oh God Please Like Me*. It debuted at number one on the iTunes comedy charts, and it's title is true—please do like me.

I have a deep appreciation of the hospitality community, and in an effort to show NOLA bartenders some love this year, I started NOLATipParty.com, a collection of New Orleans bartender venmos so folks can tip them directly while we wait for bars to be back in full swing. In a continued effort to share some joy and stay more connected to folks during (cue emotional piano music) *these uncertain times* I also run the Color Me Flattered project, a feel-good coloring club. Sign up, and I'll send a free printable illustrated compliment to your email once a week!



You can become a part of Team Flattered, listen to my album, tip a beloved New Orleans bartender, or just say hi (I'd like that!) at:

LauraSanders.fun