

# LOUIE'S BLUE MARTINI

When the light is on this is what's going on



## DRINK HISTORY "GIN"

Long before Martini became one of the all time favorite drinks in the world, history of gin goes back to the 17th century in Netherlands. Gin was created by a Dutch chemist, Dr. Sylvius in mid 1600s. His intention was to invent a medicine that would clean blood for kidney disorders. He called it "genever," meaning juniper in French, because he used neutral grain spirits flavored with the juniper. In 1698, which William III and Mary I ruled England, gin became not only one of the essential products, but also a product to compete with French market. Behind the success, there was William III's personal intention to hurt French government because of their threat against his native country, Holland. Unlike other spirits, gin doesn't have a qualification measure by age. Based on the regulation, gin producers are not allowed to claim their product by age. Most gin is sold at 80 to 94 proof. When you order a gin cocktail at bars, bartenders would mostly likely to serve dry gin that westerners think as regular gin. Gin is distilled from grain and primarily flavored with juniper berries. Most gin is colorless, however, some brands may be golden due to their aging process in barrels. Dry gin is the most popular, and uses a collection of flavorings known as the botanicals. The botanicals are either suspended in the tower above the still in order to absorb their flavor and aroma or added directly to the neutral spirit before being redistilled.

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## UPCOMING EVENTS

\*\*\*\*\* November \*\*\*\*\*

10th Marine Corps  
17th Candace (18th B-day)  
24th Amber

\*\*\*\*\* December \*\*\*\*\*

Mike Smet 25th  
Linda Cornwell 26th  
Jill Griffith 29th

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*Get together at the Blue Martini.*  
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## FEATURE DRINK

## THANKSGIVING COCKTAIL

Ingredient	Amount
Dry Vermouth	1 oz
Gin	3/4 oz
Apricot Brandy	3/4 oz
Crème de Cassis	1/2 tsp
Lemon Juice	1/2 Tsp



Pour the all the ingredients into a cocktail shaker half-filled with ice cubes. Shake well, strain into a cocktail glass, and serve. Top with ginger ale, garnish with a cherry

## PAST, PRESENT AND FUTURE



Well we made it thought the Halloween parties and now we are getting ready for the holiday season. The days are shorter and getting cooler. Its time to start baking and enjoying our favorite foods. And of course tasty drinks, the holidays mark the time when we put away the blenders and start a pot of hot water. Warm drinks like Spiced cider, hot toddies and hot butter rums take the chill off on those cold evenings.

This thanksgiving I want to extend a very humble thank you for all of you being such great friends and neighbors. The Blue Martini would not be what it is today with out all of you. Best wishes and happy thanksgiving.

As always remember to drink responsibly and do not drink and drive. I guess I also need to mention to be careful when walking home.

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