

# LOUIE'S BLUE MARTINI

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



## DRINK HISTORY "EGG NOG"

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The thick rich beverage we call eggnog, inextricably linked with holiday celebrations, has its roots far back in renaissance Europe. It was popular in those days to concoct various punches from wine, sherry or spirits, often with the addition of milk, spices and eggs. Once English colonists began settling in the New World, they adapted their recipe to include rum, which was readily available from ships traveling from colonies in the West Indies. To seagoing men, a drink of rum diluted with water was called a "grog," so it may be that the new American pairing of rum and egg was nicknamed egg-grog.

"Nog" was also an old English word referring to strong beer, and the word may have been extended to other alcoholic drinks. And there's yet another possibility, since a "noggin" is a 17th century English word for a small mug, or a quarter-pint measure of liquor. So the word "eggnog" may have been coined to refer to an egg-based drink served in a noggin

Eggnog was nutritious and revitalizing - a perfect drink to buck up settlers facing the rigors of life in the new world. Later on, non-alcoholic versions of eggnog were often offered to children and invalids as a tonic. But in 19th century North America, eggnog, generously fortified with rum, whisky or brandy, became firmly entrenched as a Christmas season tradition, a convivial drink set out in huge bowls and ladled into little cups for carolers, friends and whoever stopped by.



## UPCOMING EVENTS

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

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

\*\*\*\*\* January \*\*\*\*\*

Lisa Ernest 3rd

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

## TRADITIONAL EGG NOG

Ingredient	Amount
Eggs	10
Sugar	1 Cup
Brandy	1 Cup
Light Rum	2 Cups
Light Cream	2 Cups
Milk	4 Cups



1. Separate the egg whites from the yolks; beat the whites to stiff peaks with 1/2 cup of the sugar and set aside;
2. Using an electric mixer, beat the egg yolks in a large bowl with the remaining 1/2 cup sugar
3. Gradually add in all the liquids while continuing to beat the mixture
4. Fold in the beaten egg white
5. serve warm or cold in small individual glasses

## PAST, PRESENT AND FUTURE



Even Santa should not drink and drive

See its Christmas already.. I don't know about you but I'm not ready, Lights, tree and decorations are all up but I have a ton of shopping to do. (Ah to be rich and have a personal shopper...Some Day).

As we rush to get that perfect gift lets not forget the magic that is Christmas and reflect on why we have this wonderful holiday. Paulette and I want to wish all of you a very merry Christmas.

An administrative note, the bar is beginning to get low on a few things, the list has been updated, stop by or give me a call. You all know what needs to be done. Thanks for keeping this great thing going..

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.