

LOUIE'S BLUE MARTINI

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



DRINK HISTORY "THE MARTINI"

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This month I am going to start a new series on the history of all kinds of drinks and it only makes sense to start with the martini. The history of the martini is as cloudy as your head gets after a three cocktail lunch. But one fact drink historians can agree on is a combination of gin and another liquor started the trend in the 18th century. One story is that Jerry Thomas a bartender from the Occidental hotel in San Francisco in 1849 concocted a drink called the Martinez for a miner for a small gold nugget. Jerry then went on to write a bar tenders guide in 1887 included was his recipe the Martinez. Another story has that a miner walked into Julio Richelieus saloon on Ferry street in Martinez, California 1874 after many attempts to satisfy the miner Julio made up a special cocktail of gin and dry white wine then added a olive to it and called it a Martinez. The one known fact is that Gin met Vermouth and history was made the original martini. James Bond, was the spokesperson of the Martini. Bond was reckless with his women, rough on enemy agents, but extremely precise about his cocktail, asking that a martini must be — "Shaken not stirred" but that's another story.



UPCOMING EVENTS

***** June *****

***** July *****

Michael Cornwell 20th

***** August *****

Matt's B-Day 7th

Paulette's B-Day 18th

Diane's B-Day 22nd

* Get together at the Blue Martini.

FEATURE DRINK

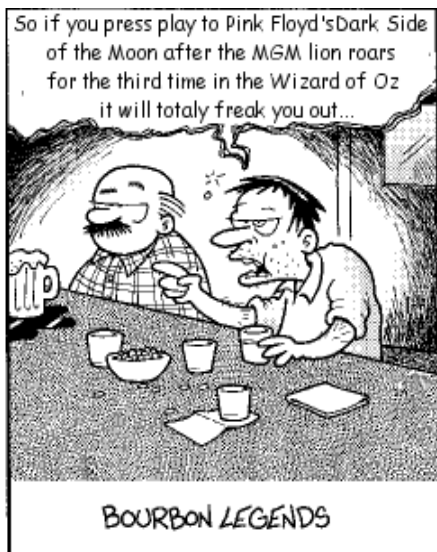
SUMMER BREEZE MARTINI

Ingredient	Amount
Citrus Vodka	1 1/2 oz
Melon Liquor	1/2 oz
Dry Vermouth	Dash
Fresh Lemon Juice	Dash
Melon Ball to garnish	



Combine ingredients into a shaker with ice and shake well. Strain into a chilled, martini glass garnish with the Melon ball

PAST, PRESENT AND FUTURE



Wow the months are rolling by, May is over and the weather is getting hotter. Looks like June will be a quiet month as we get ready for summer, I will be trying some new cool drinks for the summer so keep an eye out for the light as I will be open Friday nights.

This month marks a very sad month as we bid bon voyage to the Aycocks (Adam & Karrie) and the Mathews (Brent & Rene). All of us at the Blue Martini wish you fair winds and following seas, you will be deeply missed and we all hope you return safe and soon. "We will keep the light on" Semper Fi.

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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