

[LOUIE'S BLUE MARTINI]

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



DRINK HISTORY "MOJITO"

First off, the Mojito has a legendary history of its own; the buccaneering lore behind this particular drink is noteworthy. There's much debate as to when exactly the Mojito was invented and by whom. Many claim it was crafted by slaves working the sugar cane fields in Cuba in the late 1800s. Others elaborate on this theory saying that the Mojito was the preferred beverage of Sir Francis Drake as early as the 1500s. According to The Mojito Company's website, it was English pirate Richard Drake who prepared the first version of the drink using aguardiente (in Spanish that means fire water), an unrefined kind of rum that he mixed with some sugar, lime and mint. Originally named "El Draque" (or the Dragon after his boss Sir Francis), story has it the swashbucklers introduced the drink to Cuba on their treasure-hunting exploits through the Caribbean and Latin America. Ideally, a good mojito is made with muddled, fresh mint, guarapo (sweet sugar cane juice) or a simple syrup if guarapo is not available, good quality dark rum, freshly squeezed lime juice and a shot of soda water.

VOL 1, ISS 7, AUG 06



UPCOMING EVENTS

***** August *****

Matt's B-Day 7th
 Amelia C's 13th
 Paulette's B-Day 18th*
 Diane's B-Day 22nd
 *****September*****

 * Get together at the Blue Martini.

FEATURE DRINK

CLASSIC MOJITO

Ingredient	Amount
Dark or Light rum	1 1/2 oz
Club soda	3 Oz
Lime Wedges	2
Mint Leaves	12
Superfine sugar or Simple syrup	1/2 tbsp



Muddle mint leaves, superfine sugar and lime in a mixing glass. Add Rum and Ice, top with club soda. Garnish with fresh mint sprig.

PAST, PRESENT AND FUTURE



Word of caution there has been a pink elephant sighting

Bust out the polyester pantsuits and the psychedelic shirts as this month we are going retro for a 70's theme birthday bash. The 18th we will be open again after a long rest and a good cleaning for the August birthday's especially Paulette's. Since it has been so hot please just bring a hor'dourve to share noting to big. Please come celebrate the best decade ever and those who are remaining timeless.

I've been slacking on the website, I have a ton of pics to load and I added another cam to the bar cam. I'm still working on the bugs so bare with me.

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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