



Louie's Blue Martini



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

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Special Dates and Upcoming Events

⇒ Brent's 40th Birthday Feb 1st

⇒ Jim Ernest Birthday Feb 3rd

⇒ My Daughter Hillary's Birthday Feb 6th

⇒ Valentines Day Feb 14th Don't forget your sweetheart ♥♥♥♥♥

⇒ Nick's Birthday March 2nd

⇒ Patty's Birthday March 13th

⇒ Saint Patrick's Day Party Saturday March 17th *

⇒ Alan's Birthday March 27th

* Denotes get together at the bar.

Is a shot a shot or a shooter

So is there a difference between a shot and a shooter? The answer is yes, although most people will not call you on it if you use one of the terms the wrong way. A shooter uses spirits and liqueurs along with a non-alcoholic mixer. Examples of shooters include Jäger Bomb, Very popular at the bar, you will often see groups of people drinking Jäger Bombs together. Jägermeister is a very potent liqueur with a slight licorice taste and it's "depressant" effects are offset by the energy drink Red Bull that it is dropped into. Prairie Fire, is a hot shot with tequila and Tabasco! You can vary the intensity by using more or less Tabasco sauce and you might want to have a lime nearby to cool off your tongue. Lastly a Tootsie Roll this shooter doesn't quite, but comes close to tasting like the Tootsie Roll candy by mixing coffee liqueur, orange juice and vodka. Shots, on the other hand, do not include a mixer, only alcoholic ingredients. Shots can be any alcoholic spirit consumed on their own like a shot of whiskey or tequila, but mixing two or more spirits together can make some great shots like Apocalypse Now, not at all a shot for the faint of heart

or people with sensitive taste buds. The mixture of Irish cream and tequila is definitely not a normal combination but if you are looking for a quick, potent novelty shot this shooter would be the one to try. The Earthquake is a wonderful combination of Canadian whiskey, the herbal flavors of Pernod and the smooth taste of Plymouth Gin. This will shake you up. Lastly the Voodoo shot this is not a shooter to take lightly and may be the only alcohol you'll want to drink for a night. The Jamaican coffee liqueur Tia Maria smoothes out the over-proof (150 proof) rum which you should NEVER drink straight, always dilute this rum for your own health. Either way you like your shots, mixed as shooters or straight up as a shot you always know the end result may invite the pink elephant over for a visit.



50 Jager Bombs ready to go off at the Duke of York, Adelaide.

Happenings

Well this is our one year anniversary issue and I have enjoyed coming up with the new format. I hope all of you enjoy it too.

I have added another column, and kept some of the more favorite features.

This month we are going to take a break from all the celebrating, I have promised to remodel my bathroom so the next event that the light will be on will be March 17th for Saint Patrick's day, Patty and the other March Birthdays. This will also give me some time to update the website, do a deep cleaning around the bar and give my liver a break.



Feature Drink Jello Shots

Ingredient	Amount
Jello (large package)	6 ounces
Water (boiling)	16 ounces
Water (cold)	6 ounces
Vodka	10 ounces

Mix the jello mix with the boiling water until the powder is fully dissolved and add the cold water and alcohol. Pour the cooling mixture into either shot glasses or paper cups. Shot glasses are more attractive, but drinker can turn the paper cups inside-out to more easily eat the alcoholic jello.



Never cry over spilt milk. It could've been whiskey. ~"Pappy" Maverick, in Maverick

What the hell is a B-52?

The B-52 was created in the famous Alice's restaurant in Malibu, California. The name refers to the US B-52 Stratofortress long-range bomber. This bomber was also used in the Vietnam War for the release of incendiary bombs, which likely inspired in today flaming variant of the cocktail.



The B52 is prepared in such a way that the components do not mix

The B-52's widespread popularity has resulted in many variations within the ingredients, each earning a slightly different designation. All together, the drinks are referred to as the B-50 series of layered cocktails.

There are special machines that can prepare a B-52 (or other multi-layered cocktails) in only a few seconds.

However, an experienced bartender usually relies on the traditional, handmade preparation. Cocktails with horizontal layering, like the B-52, are also called also "Pousse Café". This method of the preparation is called "building," as opposed to blending or shaking, thus, B-52s are "built."

B-52s are usually served in a shooter or sherry glass. If serving a flaming B-52, be sure to use a sturdy, heatproof glass. First, a coffee liqueur, such as Tia Maria or Kahlúa, is poured into the glass. Next, Bailey's Irish Cream is poured over the back of a cold bar spoon; take care to avoid disturbing the lower layer as the second liquor is poured on top. Just as carefully, pour Grand Marnier atop the other two liquors using the bar spoon.

For Flaming B-52s, substitute a dark high-proof rum for the Grand Marnier. The higher alcohol content is required for igniting the flame. Filling the glass to the edge reduces the amount of glass exposed to the flames, making it less likely to break, but is easier to spill the drink. For that reason, combined with the risk of burning the hand, the glass should remain on the bar, and a straw is used to sip the drink. Once ignited by the bartender, the drink should be consumed quickly to avoid overheating the glass. Unless the flame is extinguished prior to drinking, a fireproof straw, such as one made of aluminum, must be used.

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