



Louie's Blue Martini



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

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Special Dates and Upcoming Events

LB (My Son) Birthday - December 20
Mike Smet Birthday - December 25
Christmas Day - December 25

Linda Cornwell Birthday - December 26
Jill Griffith Birthday - December 29
New Years Eve - December 29 *****
Lisa Ernest Birthday - January 3

If you have a birthday or event or milestone you would like me to post just let me know!!
****** Denotes get together at the bar.*

Happenings

Wow its almost Christmas and I don't have all my lights up yet, where did the time go. The neighborhood looks great and the traffic has doubled we are getting better know each year. This year we will be hosting the New Years party as usual, 7pm till ??? Lots of fun, champagne and great music of course. Santa came a little early to the Blue Martini and left me a new web camera. So I have put in a third camera on the website. I will be testing this one and evidently upgrade the others. This camera is much better in low light. Check us out unless you are here...

Correction on last months newsletter. The 30th of November was Damon & Kristin's Anniversary not John & Deb's Sorry guys my bad!!

Feature Drink

Baileys Caramel Apple Pie-tini

Ingredient	Amount
Baileys with a Hint of Caramel	1 3/4 Oz
Smirnoff Twist Green Apple Vodka	1/3 oz
Applesauce	1/3 oz
Dash of Caramel Syrup	Dash



Pour the applesauce into bottom of glass and float dash of caramel. Shake all other ingredients with ice in a cocktail shaker, strain and float on top of the applesauce and caramel.

Garnish with a slice of caramel apple.

Vodka in Poland

Vodka is the dominant spirit of Eastern Europe. It is made by fermenting and then distilling the simple sugars from a mash of pale grain or vegetal matter. Vodka is produced from grain, potatoes, molasses, beets, and a variety of other plants. Rye and wheat are the classic grains for Vodka, with most of the best Russian Vodkas being made from wheat while in Poland they are mostly made from a rye mash. Swedish and Baltic distillers are partial to wheat mashes. Potatoes are looked down on by Russian distillers, but are held in high esteem by some of their Polish counterparts. Molasses, a sticky, sweet residue from sugar production, is widely used for inexpensive, mass-produced brands of Vodka. American distillers use the full range of base ingredients.

The earliest written records of Vodka production in Poland date from the 1400s, though some Polish historians claim that it was being produced around the southern city of Krakow at least a century earlier. Originally known as okowita (from the Latin aqua vita –water of life), it was used for a variety of purposes besides beverages. A 1534 medical text defined an aftershave lotion as being "Vodka for washing the chin after shaving." Herbal-infused Vodkas were particularly popular as liniments for the aches and pains of life.

In 1546 King Jan Olbracht of Poland granted the right to distill and sell spirits to every adult citizen. The Polish aristocracy, taking a cue from their Russian peers, soon lobbied to have this privilege revoked and replaced by a royal decree that reserved the right to make Vodka exclusively to them.

Commercial Vodka distilleries were well established by the 18th century. By the mid-19th century a thriving export trade had developed, with Polish Vodkas, particularly those infused with small quantities of fruit spirit, being shipped throughout northern

Europe and even into Russia.

With the fall of Communism in the late 1980s, the Vodka distilleries soon returned to private ownership. Nowadays high-quality Polish Vodkas are exported throughout the world.

Classifications of Vodka

There are no uniform classifications of Vodka. In Poland, Vodkas are graded according to their degree of purity: standard (zwykly), premium (wyborowy) and deluxe (luksusowy). In Russia Vodka that is labeled osobaya (special) usually is a superior-quality product that can be exported, while krepkaya (strong) denotes an overproof Vodka of at least 56% ABV.

In the United States, domestic Vodkas are defined by U.S. government regulation as "neutral spirits, so distilled, or so treated after distillation with charcoal or other materials, as to be without distinctive character, aroma, taste or color." Because American Vodka is, by law, neutral in taste, there are only very subtle distinctions between brands. Many drinkers feel that the only real way of differentiating between them is by



Here's to alcohol: the cause of, and solution to, all of life's problems. ~ Homer Simpson

What the hell is "Hot Buttered Rum"

Well its not the pioneers of high altitude bluegrass music. Buttered rum was a popular recipe in colonial America, and it's easy to see why -- it's GOOD, one of my winter time favorites whether on Christmas eve, or anytime during the holiday's and winter months, nothing hits the spot like a good hot drink. Hot buttered rum is one of those drinks that sets the mood.

Hot Buttered Rum dates as far back as George Washington's time when according to the American Heritage Cookbook, the drink "found its way into domestic politics." Candidates would provide generous quantities to constituents in order to influence their vote. Today this could water warm-me-up is best utilized for domestic politics on a more intimate scale. Use for infusing a gathering with holiday cheer, as this drink has been known to make the best toes tingle and heart merry. it is also ideal for larger gatherings or holiday celebrations as the batter can be made in quantity ahead of time.

Hot buttered rum is a nice simple drink, where the recipe isn't carved in stone. The base of

the drink is rum, butter, water or cider, sugar, cinnamon, cloves and nutmeg. Use good quality rum and try it with apple cider. Enjoy your night and enjoy your holiday's!

You can brew this up in your sloe cooker ladle out a nice big mug and sit by the fire on a chilly winter evening. It's the perfect warm drink for Yule.

Here are the ingredients for the best Hot Buttered Rum you will ever try:

2 cups brown sugar, 1/2 cup butter, 1 pinch salt, 2 quarts hot water, 3 cinnamon sticks, 6 whole cloves 2 cups Good quality rum, 1 cup sweetened whipped cream, ground nutmeg to taste

Combine the brown sugar, butter, salt and hot water in 5 quart slow cooker. Add cinnamon sticks and cloves. Cover and cook on Low for 5 hours. Stir in rum.

Ladle from the slow cooker into mugs, and top with whipped cream and a dusting of nutmeg.

Enjoy and happy holidays !!



Colonial Hot Buttered Rum

Tis the Season for Hangovers

Most of us would take anything to temper the symptoms: pounding headache, fatigue, churning nausea and dry mouth. Before you even think about partying like Britney, take our sober advice. Drink by rhyme Sing along: "Beer before liquor/Never been sicker./Liquor before beer/You're in the clear." Also, many people swear that mixing drinks intensifies a hangover and darker drinks such as red wine and rum, makes for a worse morning after than light or clear drinks. I cant believe I drank the whole thing. Aspirin is supposed to be a magic potion for pain relief. So it seems sensible, even necessary, to use it to ease your throbbing head. Alcohol, however, is a stomach irritant, just like aspirin and acetaminophen. Mixing is not a good idea. Stick with antacids to help with indigestion. Salt is one of the minerals your body is thirsting for after a heavy night. In Eastern Europe and Russia, pickle juice is a common hangover antidote. Try it, if you like, but it's just as effective to boil up some soup stock or sprinkle some salt in a tall glass of water. One relaxing cure is to head to the sauna. Many people believe it allows you to sweat all the toxins out. Perhaps, but don't forget you're already dehydrated. Drink plenty of water. Also, alcohol-related accidents including sprains and burns are common in saunas. Don't go in drunk; wait until the next day, please. Alternative remedies such as kudzu extract and milk thistle are taking root. In Asia, the preference is tea, particularly ginger and green tea. While these tonics are believed to detoxify the system, soothe the stomach and relax

jittery nerves, keep in mind that there's no rigorous research behind them. Many foods can help you feel better, but some swear by the fry-up -- eggs (they contain cysteine, which mops up the toxins produced by booze) and bacon, or maybe a burger and fries. Too harsh? Go for a light breakfast of bananas (loaded with potassium), honey (contains sodium, potassium and fructose) and whole wheat toast. Getting out of bed doesn't

sound like fun -- or even manageable -- but it'll be well worth it. Go for a light jog or stroll around the block. Your metabolic system will thank you for the fresh air and increased oxygen. Consider non-alcoholic drinks for at least part of the evening before you pop the cork. You don't have to nurse a club soda all night. There are many sophisticated sober cocktails, as well as tasty non-alcoholic beers and sparkling ciders that mimic the real thing. You can still have fun. The more mojito you drink, the more dehydrated you'll get. Solution? Chug a lot of water. Before, during and after your big night out. Ginger ale, sports drinks and fruit juices are also good; just avoid coffee. Not only will the caffeine

further dehydrate you, but your already tender tummy won't like it. As for our best advice? A good night's rest. But keep in mind that drunk sleep doesn't really count. Too much alcohol lightens the depth of slumber and has been shown to disrupt REM sleep. You'll feel much better if you can crash on your sofa for a few hours the following day. Just remember moderation is the key and drink responsibly. **Don't Drink and Drive !!**



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