



Louie's Blue Martini



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

Newsletter Date: March 07

Volume 2, Issue 2

Special Dates and Upcoming Events

⇒ Nick's Birthday March 2nd
⇒ Patty's Birthday March 13th

⇒ Saint Patrick's Day Party Saturday March 17th *
⇒ Alan's Birthday March 27th

⇒ Amanda (My Daughter) April 5th
⇒ Jenny CD April 6th

* Denotes get together at the bar.

Whisky vs. Whiskey

From its earliest days, whiskey has been known for its curative and creative properties. It evolved into a unique cultural icon of the people who savored it. It has charmed saints and tormented sinners. Each country, each distiller and blender, has made a distinct interpretation of this drink. Today, whiskey is enjoying yet another revival as a cultural icon.

While the exact origins are lost in the mists of time, it is generally accepted that the ancient Celts (and yes, that would include the Scots, Irish, Cornish and Welsh) knew how to distill grains at least as far back as 800 BC. Given that they lacked the climate to grow the more fragile grapevines, their use of cereals such as barley and rye, both of which grew well in the northern European climate, was a logical choice. Those Celts viewed their fiery brew as a gift from their gods that literally brought the dead to life and warmed even the coldest spirit. In fact, in Celtic, whisky is called "uisge beatha"—the water of life.

So what's the diff

The spellings "whisky" and "whiskey" have been used interchangeably but not randomly. The spelling whisky (plural whiskies) is generally used for those distilled in Scotland, Wales, Canada, and Japan, while whiskey (with an e; plural whiskeys) is used for the spirits distilled in Ireland and in the United States as well. A 1968 BATF directive specifies

"whisky" as the official U.S. spelling, but allows labeling as "whiskey" in deference to tradition, and most U.S. producers still use the latter spelling. A mnemonic used to remember which spelling is used is that "Ireland" and "United States" have at least one "e" in their names, while "Scotland," "Canada" and "Japan" do not. International law reserves the term "Scotch whisky" to those whiskies produced in Scotland; Scottish law specifies that the whisky must be aged for a minimum of three years, in oak casks. Whiskies produced in other countries in the Scotch style must use another name. Similar conventions exist for "Irish whiskey," "Canadian whisky," and "Bourbon Whiskey." In North America, as well as in Continental Europe the abbreviated term "Scotch" is usually used for "Scotch Whisky." In England, Scotland, and Wales, the term "Whisky" almost always refers to "Scotch Whisky", and the term "Scotch" is rarely used by itself. The Welsh version is wysgi (though the forms chwisgi and wisgi also exist).

In honor of this golden liquid I will dedicate my next 4 articles on this



Happenings

On March 17th we will be hosting the annual Saint Patrick's day, along with celebrating Patty's and the other March Birthdays. Be sure to wear your green or you might get pinched by a leprechaun. We are feverishly working on the bathroom and with a prayer we will have it done. If not there is always the corner of the fence.

In April we will try to be open on a few Friday nights, thanks to all of you while we take a break and get some things done around here.

Feature Drink

Jameson St. Patrick's Day

Ingredient	Amount
Jameson Irish Whisky	2oz
Peach liqueur	1oz
Blue Curacao	1oz
Orange Juice	To taste

Shake with ice in a cocktail shaker. Strain into a cocktail glass. Decorate with an elegant orange twist.



What the hell is a Boilermaker

A Boilermaker is a beer cocktail consisting of a shot of whiskey, tequila, or vodka, and a glass of beer (therefore sometimes also called simply a shot and a beer). Traditionally, the shot and the beer are served separately, although they may also be mixed before by the preparer.



Stage 1 of an Irish Car Bomb

Popular Culture has pounded a few of these drinks, in the Jim Carrey film "Dumb and Dumber", when Lloyd and Harry offer to buy Sea Bass and his friends a round of drinks, he orders four Boilermakers. Also in the film "A River Runs Through It", when Norman MacLean reveals to his brother he is in love with Jessie Burns, he orders a boilermaker. The bartender gives him a shot and a mug of beer. He drops the shot into the mug, drinks both down and catches the shot glass from inside the mug with his mouth. The most historical chug was in the 1937 Warner Bros. musical "Gold Diggers in Paris," a character played by Edward Brophy tries to order "a boilermaker and his helper" from a French bartender who has no idea what he means. Another American (Allen Jenkins) tells the bartender to get him a short glass of gin and a tall glass of beer.

There are various techniques for consuming a boilermaker: Classically, the liquor is drunk in one gulp and chased immediately by the beer. The two may be mixed by pouring the shot into

the beer. Stirring is at the discretion of the drinker.

The liquor can be poured directly into an open beer can with some beer removed ahead of time. A shot glass of the liquor may be dropped into the beer from the surface just before drinking, glass and all - this technique is referred to as a depth charge in some circles. Upon the shot glass striking the bottom of the mug, the carbonation in the beer begins to fizz violently, requiring the drinker to immediately consume the entire drink, either leaving the shot glass in the mug, or grasping it with the lips when setting down the mug.

Bartending guides differ on the preferred technique, but all agree that speed is the essence of this drink: one aims to drink a boilermaker quickly and get drunk just as quickly.

Variations with whiskey and Guinness include the car bomb and the Jimmy & Guinney. The Jimmy & Guinney consists of a pint of Guinness and a double shot of Jameson in a whiskey snifter glass. A Virgin Islands boilermaker is a shot of dark Cruzan Rum followed by a Heineken. Ruffe is a Russian drink made with 100 ml of vodka mixed with 0.5 l of lager. A Flaming Dr. Pepper is made with a shot of Amaretto, topped with 151 rum, lit on fire, and dropped into the 1/2 pint of beer. The result is said to have an aftertaste of Dr. Pepper soda.

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