



Louie's Blue Martini



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

Newsletter Date: April 07

Volume 2, Issue 3

Special Dates and Upcoming Events

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

- ⇒ Lou Birthday May 1st
- ⇒ Robin Birthday May 2nd
- ⇒ Cinco de Mayo Party May 5th *****

- ⇒ Mothers Day May 13th
- ⇒ Renee Birthday May 22nd
- * Denotes get together at the bar.

Happenings

Its spring time, the days are longer and starting to get much warmer. Time to start thinking of those refreshing frozen drinks like the classic margarita, or daiquiri.

For those who did not make the Saint Patrick's day party, well you missed another great time. As for those who did make it well thanks for a memorable time. Our next big party will be on May 5th yes Cinco de Mayo, more details on that next month so mark your calendar as I promise you don't want to miss this one.

Happy Birthday to all the April babies, as Easter is upon us I think we will keep it mellow but you never know when the light will be on so keep an eye out.

Feature Drink

Loch Ness Mystery

Ingredient	Amount
Scotch whisky	3/4 oz
apricot brandy	1/4 oz
Orange Curacao liqueur	1 dash
grapefruit juice	2 oz
lime juice	1/4 oz

Shake all ingredients with ice and strain into a collins glass filled with crushed ice. Garnish with a lime wedge.



That Smoky Scotch Whisky

The Scots lay claim to the earliest recorded history of distilling in the world. Those descendants of the Celts who mastered the art almost a millennium before the birth of Christ certainly enjoyed their fiery brews.

The earliest record of distilling comes from an entry in the Exchequer Rolls in 1494 when one Friar John Cor obtained eight *bolles* (a boll was an old Scottish measure of about six bushels, each weighing approximately 56 pounds) of malt "wherewith to make aqua vitae." The amount of malt involved would produce roughly 1500 bottles of whisky, indicating that distilling was already a well-established practice.

Much like wine, Scotch whisky is identified by the region in which it is made. Scotland has four distinct regions: Highland, Lowland, Islay and Campbeltown. These last two were sometimes combined and some simply refer to Eastern and Western Malts. In more recent times, the Highland Region has been subdivided into northern, eastern, Island, and Speyside regions.

The unique method of using peat fires to dry the germinated barley and water is what makes this mixture "malted." The malted barley is then milled and made into a mash that will ferment, be distilled and ultimately, serve as the base for the rich, smoky flavor of Scotch whisky.

The Islay malts, coming from close to

the sea, have both the strongest smell and the most heavily peated flavor, capturing the aromas of both the ocean and the peat bogs in the region. Some even say that one can taste the sea in these malts.

The Lowland malt whiskies are generally lighter than their Highland counterparts and more uniform in flavor as a region.

Whiskies from the Northern Highlands are sweeter and more mellow than their Lowland counterparts. They have a richer flavor and, in some cases, a peat-like dryness as well. The whiskey from the Eastern Highlands also has this fruitiness about them, but with a hint of smokiness.



The Speyside whiskies are the sweetest of all Scotch whiskies and have more of a fruity flavor, sometimes overlaid with a taste of honey. The unique taste of Speyside whiskies make them stand out from the rest.

The Island malts have a smoky flavor and resemble both the Islay and the Highland types. Perthshire, one of the "newer" regions, borders the Lowlands and has lighter, cleaner tasting whiskies, with a hint of fruitiness.

Campbeltown, once home to many distilleries, has dwindled in the number of whiskies made there and is a sort of middle ground between Highland and Lowland malts.

*"You're not drunk if you can lie on the floor without holding on."
Joe E. Lewis quotes (American Comedian and Singer, 1902-1971)*

What the hell is a "Harvey Wall Banger"



*Harvey Wallbanger
1 oz Vodka, 1/2 oz Galliano, 4 oz
Orange Juice.*

*Pour vodka and orange juice
into a collins glass over ice
cubes and stir. Float Galliano*

First concocted in the 1950s, this well known tippie was one of many cocktails invented by the renowned two-time world champion mixologist (and Dean of Bartending School of Mixology Inc.) Donato 'Duke' Antone. Other notable 'Duke' creations are the Rusty Nail, The Godfather, The Italian Fascination and the Flaming Caesar.

According to legend, Harvey was a California surfer. After losing an important contest, he consoled himself in Duke's Hollywood CA. Blackwatch bar with one of his 'special' Screwdrivers, (a screwdriver with a dash of Galliano liqueur). After several drinks, he tried to leave the bar, but unfortunately kept bumping into the furniture and walls. Harvey 'the Wallbanger' became his nickname and the famous drink was named.

Another popular belief on the origin of the drink's name comes from one of its ingredients, Galliano. The bottle for Galliano is quite tall and slender, thusly many barkeeps would store the Galliano against the wall on the shelf. When bartenders would return the bottle back to its spot, the bottle would wobble and "bang against the wall", hence the name "wallbanger".

1960-1971

The Harvey Wallbanger cocktail was very big in Manhattan Beach, California in the late 1960s. George Bednar, newly named advertising manager for 21 Brands, the importer of Galliano, was visiting the brand's California distributor and noticed that sales of Galliano were going through the roof in Manhattan Beach, but were virtually

dormant everywhere else. When he asked about this, he was told that a couple of bartenders in Manhattan Beach were making this drink and the locals loved it.

George personally visited the bars, talked to the bartenders and had tee shirts promoting the drink made and distributed to customers. As he visited other bars in California, Oregon and Washington he suggested to bartenders that they promote this drink to see what would happen. It immediately was very popular wherever it was promoted.

Back in New York he had his design people create the Harvey Wallbanger image and the tag line - "My name is Harvey Wallbanger and I can be made" - followed by the recipe. He then introduced the drink to a national audience in 1970 with a promotion aboard TWA's new 747 plane's cocktail lounge, which was standard in the early years of the 747.

The drink became so popular that Harvey Wallbanger got thousands of write-in votes in the next presidential election - possibly because of the release of thousands of Harvey Wallbanger for President lapel pins.

When word reached the rest of the spirits industry that 21 Brands did not have ownership of the name Harvey Wallbanger, 21 Brands immediately stopped promotion of the drink in 1971 and sales began to slow and eventually stopped.

A relative of this drink is the Freddy Fudpucker, which uses tequila instead of vodka.

Opt out Notice: To remove your name from our mailing list, please reply and type remove in the body of the text. Having trouble viewing this page see it on the web at <http://www.louiebluemartini.com/Newsletter.html>.

Questions or comments? E-mail us at info@louiebluemartini.com