



Louie's Blue Martini



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

Newsletter Date: May 07

Volume 2, Issue 4

Special Dates and Upcoming Events

⇒ Lou Birthday May 1st

⇒ Robin Birthday May 2nd

⇒ Cinco de Mayo Party May 5th *****

⇒ Mothers Day May 13th

⇒ Renee Birthday May 22nd

⇒!!! WANTED JUNE BIRTHDAYS !!!

* Denotes get together at the bar.

Happenings

So many things have been going on, this month marks another birthday for me and we are looking forward to celebrating the May birthdays at the Cinco de Mayo party Saturday May 5th starting at 6ish. So dust off those sombreros and grab the Tums for some great Mexican food and cold drinks.

Our newsletter audience is growing and I love it, so if you know anyone who missing out on the latest happenings at the blue martini have them visit the website and subscribe.

As always thank you for making this so much fun and remember to drink responsibly.

Feature Drink

Tequila Sunrise

Ingredient	Amount
Tequila	2 oz
Orange Juice	4 oz
Grenadine	1 oz

Pour tequila in a highball glass with ice, and top with orange juice. Stir. Add grenadine by tilting glass and pouring grenadine down side by flipping the bottle vertically very quickly. The grenadine should go straight to the bottom and then rise up slowly through the drink. Garnish stirrer, straw and cherry-orange.



Viva Tequila ~ How Tequila is Made

Blue Agave

The process of tequila begins when a blue agave plant is ripe, usually 8 to 12 years after it is planted. Leaves are chopped away from its core by a "jimador" who assesses the plants ripeness. If the plant is harvested too soon, there won't be enough sugars to do the job. Too late and the agave's sugars will have already been used to form a once-in-a-lifetime stem "quiate" that springs 25 to 40 feet high so that the seeds grown at the top of the stem can scatter with the wind. The jimador's task is a crucial one; once he decides that the plant is ready, he wields a special long knife known as a "coa" to clear the core. The cores or piñas (Spanish for pineapple) weigh an average of 40 to 70 pounds, and can weight up to 200 pounds. The photo shows a ripe agave, at least 8 year old) that is being harvested.



Piñas are hauled to the distillery where they are cut in half or chopped and put to roast. Starches turn to sugar as the piñas are roasted in furnaces called "hornos". Modern distilleries use huge steam ovens to increase output and save on energy. Roughly speaking, seven kilos (15 lb.) of agave piña are needed to produce one liter (one quart U.S.) of tequila.

Different agaves and processes produce mezcal with different names throughout Mexico: stotol in Chihuahua, mezcal in Oaxaca, and bacanora in Sonora.

Fermentation

The roasted piñas are then shredded, their juices pressed out and placed in fermenting tanks or vats. Some distilleries use the traditional method to produce tequila. In this method –artesian tequila– the cores are crushed with a stone wheel at a grinding mill called "tahona" and the fibers are dumped into the wooden vat to enhance fermentation and to provide extra flavor. Once the juices are in the vats yeast is added. Every distiller keeps its own yeast as a closely guarded secret. During fermenting, the yeast acts upon the sugars of the agave plant converting them into alcohol.

Distillation

Juices ferment for 30 to 48 hours then they are distilled twice in traditional copper stills or more modern ones made of stainless steel or in continuous distillation towers. The first distillation produces a low-grade alcohol and the second a fiery colorless liquid that is later blended before being bottled. Alcohol content may be between 70 and 110 Proof. At this moment the liquor is no longer mezcal but tequila.

All types of tequila start with this colorless distilled spirit. Each type will be called depending on its aging.

"It takes only one drink to get me drunk. The trouble is, I can't remember if it's the thirteenth or the fourteenth." ~George F Burns

What the hell is "Sangria"

From its humble roots in Spain, wine, your favorite fruits, and experimenting Sangria has grown to become a popular, refreshing party drink around the world. In the US, Sangria was first tasted at the 1964 World's Fair in New York. The Spanish World area served this fruity wine punch to its visitors, and history was made!

Sangria is based on the traditional red wine punch popular across Europe for hundreds of years. The punch base would be claret, i.e. Bordeaux wine from France. Brandy and fruit would be added to the punch for flavor. In the 1700s and 1800s, Claret Cup Punch could be found at parties of all sizes.

Every restaurant has its own sangria recipe - typically a mix of wine, brandy and fresh fruits, served over ice. It's Spanish flavor, but definitely choose one of the most individualistic drinks on the market. Don't just buy a mix at the store - have fun and create your own! Sangria's appeal is all about taking your favorite red

Sangria is a red wine punch, although it can also be made with white wine - it is then known as 'Sangria Blanco'. Sangria was originally created in Spain with Rioja and other Spanish reds. Soon, however, the

Cava-producing area adopted a sparkling white version. In the south of Spain Sangria is called zurra, and is created with peach or nectarine.

Sangria is typically created from red wine, fruit juices, soda water, fruit and sometimes brandy. When making your own Sangria, use a good quality red wine, and be sure to let it chill overnight. Use Rioja to get the authentic Spanish flavor, but definitely choose something you like - you're the one drinking it! In the morning, pour into a pitcher full of ice cubes, garnish with fresh fruit, and enjoy.



Traditional Sangria Pitcher



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