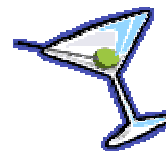




# Louie's Blue Martini



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

Newsletter Date: JUN 07

Volume 2, Issue 5

## Special Dates and Upcoming Events

⇒Candace Graduation Party June 30th \*\*\*\*\*

⇒!!! WANTED JUNE BIRTHDAYS !!!

⇒Kristen July 2nd

⇒Phil D - July 9th

⇒Fathers Day June 17th ( Who's your Daddy )

⇒Americas Birthday July 4th

\*\*\*\*\* Denotes get together at the bar.

## Happenings

Summer is here and its already hot. We are planning on a surprise graduation party for Paulette's daughter Candace on June 30th at 6pm. Please join us to congratulate her with this awesome accomplishment and wish her luck as we send her to Longwood College.

We have no June babies, if any of you or family has a June birthday please email me and let me know so it gives us something to celebrate.

Be sure to check out the website for info and party pics.

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

## Irish Whiskey Goes Down Smooth

Though sharing a common Celtic heritage in the art of whiskey (note the Irish spelling) making, pronounced differences in taste and style distinguish Irish Whiskeys from their Scottish counterparts. We'll never know who invented the "water of life" but what is known is that Ireland and Scotland each developed their own interpretations of the art of distilling long before the first Roman ever trod on British soil.

Irish whiskey differs from Scotch whisky from its very inception—the malting stage. The barley used for Scotch whisky is dried over open peat fires. The process allows the smoke to penetrate



the barley malt and gives Scotch its distinctive smoky flavor.

The malt in Irish whiskey is dried in sealed ovens, keeping only the pure malt flavor. Irish whiskey is then distilled three times (as opposed to twice for Scottish whisky), which further adds to the smoothness of its taste. To be called Irish, the whiskey has to be distilled from native grains in Ireland and stored in wooden casks for at least three years. Distillers avoid using new oak casks because they believe the wood imparts a rough taste to the whiskey. Instead, many distillers select used barrels that once held the contents of another type of liquor, such

as bourbon or rum. This practice accounts for subtle differences in whiskies that may originate from the same distillery.

The rise of Irish whiskey occurred during the 16th century. Elizabeth I was said to be very fond of it, although she never took the opportunity to turn a profit on it. In fact it wasn't until Christmas Day 1661 that a tax was first levied on the brew and by 1815, this tithe

had increased to a crippling six shillings per gallon of whiskey. Ironically, this was also the zenith of Irish whiskey making with over 2000 stills believed to be in existence at the time. Many of these,

however, produced "Poitien" or poteen as it was known; just as fiery as the Irish spirit itself, but illegal, since no tax was paid to the crown.

What led to the decline of Irish whiskey making? Like its true origins, this, too, is a mystery. The economic policies of the new independent republic, the unhappy history of civil unrest, and social complacency have resulted in the survival of only three active distilleries in Ireland with three others open only as museum. However, the industry is growing again with two more distilleries projected to open soon.

## Feature Drink

### Irish Rickey

Ingredient	Amount
Irish Whiskey	2oz
Juice of lime	1/2
Club Soda or Tonic Water	Top off



In an 8-ounce highball glass place one cube ice. Add Irish whiskey and juice from lime. Leave lime in glass. Fill with carbonated water and stir gently.

*Whiskey and Beer are a man's worst enemies... but the man that runs away from his enemies is a coward! -- Zeca Pagodinho (Brazilian songwriter)*

## What the hell is a “Long Island Ice Tea”

I seem to pick the most controversial topics to discuss, this month the question is North or South?

A Long Island Iced Tea is a cocktail made with, among other ingredients, vodka, gin, tequila, and rum. A popular variation mixes equal parts vodka, gin, rum, tequila, and triple sec with 1 1/2 parts sour mix with a splash of cola. Close variants often replace the sour mix with sweet and sour mix or with lemon juice, and the cola with actual iced tea. Some chain restaurants even take the liberty of substituting brandy for the tequila.

Some claim that the drink, like most cocktails, was invented during the Prohibition era, as a way of taking the appearance of a non-alcoholic drink (iced tea). In the south they would use maple syrup to color the drink and add a lemon slice to enhance this resemblance of good old southern sweet tea. To some, the drink also shares a similar taste to tea. This has led to its frequent use in fiction as a method to get a teetotaler drunk.

Teetotalism is the practice and promotion

of complete (or T-total) abstinence from alcoholic beverages. A person who practices (and possibly advocates) teetotalism is called a teetotaler.

However, evidence suggested that Long Island Iced Tea was first served in the late 1970s by Robert (Rosebud) Butt, a bartender at the Oak Beach Inn, in the Town of Babylon, Long Island, New York.

The drink has a much higher alcohol concentration (~28%) than most cocktails because of the proportionally small amount of mixer. This American cocktail is often altered in other countries, due to the presence of sour mix. Long Island Iced Tea served outside the States are often made of liquors and cola alone (without sour mix), or with lemon or lime juice, or with lime cordial.

Either way North or South, Cola or Maple Syrup this is one of my favorite summer drinks and with all the variations that you can use it can make for an interesting night as you are sitting on the desk or next to the pool.



*Classic Long Island Ice Tea*

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