



# Louie's Blue Martini



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

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## Special Dates and Upcoming Events

⇒Theresa Metz Birthday Sep 8th  
⇒Oktoberfest Sep 21—Oct 7th

⇒Melinda's Birthday Oct 3rd  
⇒Damon's Birthday Oct 10th  
⇒Bud's Birthday Oct 10th

⇒Halloween Party Oct 27th \*\*\*\*\*

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

## Happenings

Sorry this is late, things have been going at light speed these days. Because of that I have combined the Sep and Oct newsletters. We have a few Birthdays this month and the annual Halloween Party. Which by the way is scheduled for Oct 27th. Just like last year costumes are a must if not then the bar gets to make you a costume out of what ever is available.

Much like whiskey the other spirit that is well liked is Vodka, so this month I am starting a new series all on the clear miracle that is Vodka.

I have delayed plans for the Martini Night until after the holidays, maybe we can get all dressed up for New Years, and combine these great events.

As usual enjoy life and be responsible!

### Feature Drink

#### German Chocolate Caketini

Ingredient	Amount
Dark Chocolate Liqueur	2oz
Malibu Rum	1oz
Caramel	1oz
Frangelico	Splash
Chocolate Syrup	1 oz
Heavy Cream	3 oz

Garnish: toasted coconut Place dark chocolate liqueur, Malibu rum, caramel and splash of Frangelico into a cocktail shaker. Shake with ice and strain into a prepared martini glass about a half-inch from the rim.

Place chocolate syrup and heavy cream into a tumbler. Shake the ingredients and strain on top of the martini using back of spoon placed closely to the ingredients and against the side of the glass. Pour slowly to layer on top. Lightly sprinkle top with toasted coconut.

## Vodka: Its History and Significance

The story is told that in A.D. 988 the Grand Prince of Kiev in what is now Ukraine decided that it was time for his people to convert from their pagan ways to one of the monotheistic religions that held sway in the civilized countries to the south. First came the Jewish rabbis. He listened to their arguments, was impressed, but ultimately sent them away after remarking that the followers of Judaism did not control any land. Next came the Moslem mullahs. Again he was impressed, both with their intellectual arguments and the success of Islam as a political and military force, but when he was told that Islam proscribed alcohol he was dismayed and sent them away. Finally came the Christian priests who informed him that not only could good Christians drink alcohol, but that wine was actually required for church rituals such as communion. That was good enough for the Grand Prince, and on his command his subjects converted en masse to Christianity.

The point of this historical anecdote is that the Slavic peoples of the north and their Scandinavian neighbors took alcoholic drinks very seriously. The extreme cold temperatures of winter inhibited the shipment of wines and beers, as these relatively low-proof beverages could freeze during transit. Until the introduction of distilling into Eastern Europe in the 1400s, strong drink was made by fermenting strong wines, meads, and beers, freezing them, and then drawing off the alcoholic slush from the frozen water.

The way vodka is manufactured is by allowing certain grains, fruits, and sugars to ferment so that they produce an intoxicating drink. Vodka has been around since ancient times. Fermentation is the chemical change of the yeast, bacteria, and mold in animal or vegetable organism. In the production of vodka, yeast enzymes act on the sugars in the mash (usually dextrose and maltose) and convert them to ethyl alcohol.

In the tenth century description of an Arabian alchemist named Albukassen first accounted distillation. Distillation was also mentioned in the writings of the thirteenth century Majorcan mystic Ramon Llull. Distillation is a heating and condensing process that drives gas or vapor from liquids or solids to form a new substance. Distilled spirits are also known as ardent (Latin for burn) spirits.

The earliest distilled spirit in Eastern Europe was distilled from mead (honey wine) or beer and was called perevara. The most commonly held consensus regarding the origin of the word vodka is a diminutive of the word "voda", meaning water in Russian. The origin of the word vodka, can be found in a number of pharmaceutical lists. Vodka is mentioned in the context of being an alcoholic tincture. Another assumption is that alcohol has long been used for medicinal purposes, this fact might imply that the root of the word vodka, is the verb "vodit" which means "to dilute with water". It is interesting to note that people in areas where vodka is speculated to have originated from, have referred to vodka with different variations of the root "to burn".

Russians and Poles disagree as to which country was the first to distill and manufacture vodka. Most historians give Russia the credit. The drinking of vodka has been documented since the fourth century in eastern and northern Europe. In these regions, it was common to distill and manufacture Vodka to a very high content, eliminating any aroma or flavor. From the very beginning of the history of vodka, the Russian government exercised control over the trading of spirits. In the mid 16th century, the state taxed the selling of all Vodka spirits and created a monopoly over all trading of Vodka. The monopoly remained until 1989. Throughout the 19th and 20th century, liquor tax represented between 26% to 33% of all the Russian states revenue.

*"The problem with the world is that everyone is a few drinks behind." ~ Humphrey Bogart ~*

## What the hell is a "Zombie"

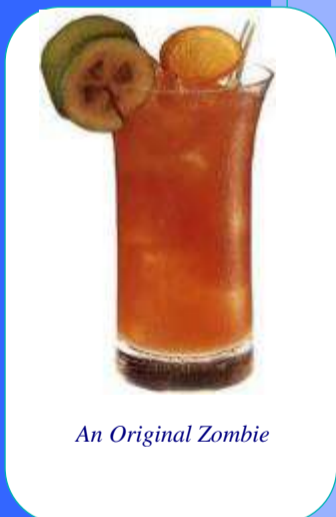
The Zombie is an exceptionally strong cocktail made of fruit juices, liqueurs, and various rums, so named for its perceived effects upon the drinker. It first appeared in the late 1930s, invented by Donn Beach (formerly Ernest Raymond Beaumont-Gannt) of Hollywood's Don the Beachcomber restaurant. It was popularized soon afterwards at the 1939 New York World's Fair.

Beach concocted it one afternoon for a friend who had dropped by his restaurant before flying to San Francisco. The friend left after having consumed three of them. He returned several days later to complain that he had been turned into a zombie for his entire trip. Its smooth, fruity taste works to conceal its extremely high alcoholic content. For many years the Don the Beachcomber restaurants limited their customers to two Zombies apiece. According to the original recipe, there are the equivalent of 7.5 ounces (2.2 dl) of

alcohol in a single Zombie; this is the same as drinking three and a half cocktails made with a fairly generous 2 ounces (0.6 dl) of alcohol per drink. The restaurant limit of two Zombies, therefore, would be the equivalent of 7 regular cocktails such as a Manhattan or Scotch on the rocks.

Today there are countless variations on the Zombie; with chain restaurants and individuals offering their own version of it.

To make a Zombie In a blender, combine all ingredients except the 151 with crushed ice. 1 oz. Light Rum, 1 oz. Gold Rum, 1 oz. Dark Rum, 1/2 oz. Apricot Brandy, 2 oz. Orange Juice, 1 oz. Pineapple Juice, 1 oz. Lime Juice, 1 tsp. Sugar, 1 cup Crushed Ice. Blend at a high speed until smooth and pour into a Collins glass. Float the 151 rum on top and garnish with the orange slice and maraschino cherry.



An Original Zombie



## Bier Here! The Hype of Oktoberfest

Oktoberfest traditionally starts in the third weekend in September and ends the first Sunday of October. So what is Oktoberfest? It began with the Royal Wedding on 12 October 1810. Crown Prince Ludwig, later to become King Ludwig I, was married to Princess Therese of Saxony-Hildburghausen on 12 October 1810. The citizens of Munich were invited to attend the festivities held on the fields in front of the city gates to celebrate the happy royal event. The fields were renamed Theresienwiese ("Theres'a Fields") to honor the Crown Princess, although the locals have since abbreviated the name simply to "Wiesn". Horse races in the presence of the royal family marked the close of the event that was celebrated as a festival for the whole of Bavaria. The decision to repeat the horse races in subsequent years gave rise to the tradition of Oktoberfest.

In 1811, an added feature to the horse races was the first Agricultural Show, designed to boost Bavarian agriculture. The horse races, which were the oldest - and at one time - the most popular event of the festival are no longer held today. But the Agricultural Show is still held every three years during the Oktoberfest on the southern part of the festival grounds.

In the first few decades, the choices of amusements were sparse. In 1818, the first carousel and two swings were set up. Visitors were able to quench their thirst at small beer stands, which grew rapidly in number. In 1896 the beer stands were replaced by the first beer tents and halls set up by the enterprising landlords with the backing of the breweries. The remainder of the festival site was taken up by a fun-fair. The range of carousels offered was already increasing rapidly in the 1870's as the fairground trade continued to grow and developed in Germany.

Today, the Oktoberfest in Munich is the largest festival in the world, with an international flavor characteristic of the 20th century. At the foot of the Bavaria Statue, adjacent to the Huge Oktoberfest grounds there are also carousels, roller coasters and all the spectacular fun for the enjoyment and excitement of visitors of all ages. The festivities are accompanied by a program of events, including the Grand Entry of the Oktoberfest Landlords and Breweries, the Costume and Riflemen's Procession, and a concert involving all the brass bands represented at the "Wiesn". The Oktoberfest celebrates its 197th Anniversary this year (2007), only Wars and cholera epidemics have briefly interrupted the yearly beer celebration.



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