



# Louie's Blue Martini



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

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## Special Dates and Upcoming Events

- ⇒ Marine Corps Birthday—Nov 10th \*\*\*\*\*
- ⇒ Candace Birthday—17 Nov

- ⇒ Mike & Patty's Wedding Anniversary—Nov 19
- ⇒ Amber's Birthday—Nov 24
- ⇒ Danny, Debbie & John's Birthday Nov 30th

- ⇒ John & Debbie Anniversary—Nov 30
- If you have a birthday or event or milestone you would like me to post just let me know!!*
- \*\*\*\*\* Denotes get together at the bar.

## Happenings

This year we will have another Birthday Celebration for the 232nd Marine Corps Birthday, like last year I would like to invite all Blue Martini & Neighbor Marines and their families for a small but traditional celebration on November 10th at 7 pm. Afterword we will celebrate as good Marines do.

I heard a rumor that a former Blue Martini patron is coming for a visit next month. Yes the Aycocks are returning for a visit, we will be looking out for them and pass the word on any dates for a get together

Other than that unless something comes up this will be the last big event until New Years eve so keep an eye out for the light you never know when it will be on.

### Feature Drink

#### Cider House Martini

Ingredient	Amount
Cranberry vodka	1 oz
Glodschlager	splash
Berentzen Appel Liqueur	1/2 oz
Apple Juice	1 1/2 oz
Cranberry Juice	1 1/2 oz

Shake the ingredients in a shaker with ice and strain into a chilled martini glass. Garnish with a green apple slice.

## Vodka in Russia

Russians firmly believe that Vodka was created in their land. Commercial production was established by the 14th century. In 1540 Czar Ivan the Terrible took a break from beheading his enemies and established the first government Vodka monopoly. Distilling licenses were handed out to the boyars (the nobility) and all other distilleries were banned. Needless to say, moon shining became endemic.

Vodka production became an integral part of Russian society. Aristocratic landowners operated stills on their estates and produced high-quality Vodkas which were frequently flavored with everything from acorns to horseradish to mint. The Czars maintained test distilleries at their country palaces where the first experiments in multiple redistillations were made. In 1780 a scientist at one such distillery invented the use of charcoal filtration to purify Vodka.

By the 18th and well into the 19th century the Russian Vodka industry was probably the most technologically advanced industry in the nation. New types of stills and production techniques from Western Europe were eagerly imported and utilized. State funding and control of Vodka research continued. Under a 1902 law, "Moscow Vodka," a clear 40% ABV rye Vodka made with soft "living" (undistilled) water and without added flavorings was established as the benchmark for Russian Vodka.

The Soviet Union continued government control of Vodka production. All distilleries became government-owned, and while the Communist Party apparatchiks continued to enjoy high-quality rye Vodka, the proletariat

masses had to make do with cheap spirits. The societal attitude toward such products could be best summed up by the curious fact that mass-produced Vodka was sold in liter bottles with a non-screw cap. Once you opened the bottle it couldn't be resealed. You had to drink it all in one session.

Vodka production in the current Russian Federation has returned to the pre-Revolutionary pattern. High-quality brands are once again being produced for the new social elite and export, while the popularly priced brands are still being consumed, well, like vodka.

### Distillation of Vodka

The choice of pot or column still has a fundamental effect on the final character of

Vodka. All Vodka comes out of the still as a clear, colorless spirit, but Vodka from a pot still (the same sort used for Cognac and Scotch whisky) will contain some of the delicate aromatics, congeners, and flavor elements of the crop from which it was produced. Pot stills are relatively "inefficient," and the resulting spirit from the first distillation is usually redistilled (rectified) to increase the proof of the spirit. Vodka from a more "efficient" column still is usually a neutral, characterless spirit.

Except for a few minor styles, Vodka is not put in wooden casks or aged for an extensive period of time. It can, however, be flavored or colored with a wide variety of fruits, herbs, and spices.



## What the hell is a "Grog"

It was also during this period of modernization that another history-making event took place. Rum or "grog," as it was more commonly called in those days, was issued to men from the beginning. In the early days of the U.S. Navy rum was a part of daily life and the grog ration was a half-pint a day. During the days of Constellation there was a saying that showed the importance the men placed on their daily ration of grog. This saying was: "Blow up the magazines; throw the bread over the side and sink the salt horse - but handle them spirits gentle like." In 1806 the Navy Department introduced whiskey to replace the rum ration, but rum was still generally preferred by the sailors. From then on, rum or whiskey were official parts of life afloat (A quart of beer a day; or 3 to 5 cents a day instead were also introduced later.)



*circa 1897: Sailors serving out grog aboard the HMS Repulse*

On 1 September 1862 Congress ruled that "the spirit ration in the Navy of the United States shall forever cease." While this law abolished "grog" for the enlisted men it did not however, end the wardroom and captain's wine messes. These were closed on 1 July 1914 when Josephus Daniels, then Secretary

of the Navy, issued his famous "bone-dry" General Order #99, to abolish these messes. In this country and all over the world the Secretary's order was ridiculed and criticized, but the Secretary was unperturbed. This was noted later when he wrote that "Naval officers always obey orders, whether they like them or not. That is the essence of honor and efficiency." Subsequently to this however, sale of alcoholic beverages has been permitted at shore stations.

While this transition in naval history did not have a direct effect on the occupational structure it did have a rather sobering effect on all Navy men. It could have though, with the size of our Navy today, if the tradition had not been abolished. We could in that case possibly have a rating such as "Bartender," or more modernly "Spirit or Grog Technician."

To make grog mix 1/2 oz Light rum, 1/2 oz Gold rum, 1/2 oz Dark rum, 1/2 oz Grand Marnier, 1 oz Grapefruit juice, 1 oz Orange juice, and 1 oz Pineapple juice. Fill collins glass with ice. Pour alcohols. Pour juices. Shake Optional. Orange and Pineapple garnish Optional

## The Birth of Our Corps

Ask any Marine. Just ask. He will tell you that the Marine Corps was born in Tun Tavern on 10 November 1775. But, beyond that the Marine's recollection for detail will probably get fuzzy. So, here is the straight scoop:

In the year 1685, Samuel Carpenter built a huge "brew house" in Philadelphia. He located this tavern on the waterfront at the corner of Water Street and Tun Alley. The old English word tun means a cask, barrel, or keg of beer. So, with his new beer tavern on Tun Alley, Carpenter elected to christen the new waterfront brewery with a logical name, Tun Tavern.

Tun Tavern quickly gained a reputation for serving fine beer. Beginning 47 years later in 1732, the first meetings of the St. John's No. 1 Lodge of the Grand Lodge of the Masonic Temple were held in the tavern. An American of note, Benjamin Franklin, was its third Grand Master. Even today the Masonic Temple of Philadelphia recognizes Tun Tavern as the birthplace of Masonic teachings in America.

Roughly ten years later in the early 1740s, the new proprietor expanded Tun Tavern and gave the addition a new name, "Peggy Mullan's Red Hot Beef Steak Club at Tun Tavern." The new restaurant became a smashing commercial success and was patronized by notable Americans. In 1747 the St. Andrews

Society, a charitable group dedicated to assisting poor immigrants from Scotland, was founded in the tavern.

Nine years later, then Col. Benjamin Franklin organized the Pennsylvania Militia. He used Tun Tavern as a gathering place to recruit a regiment of soldiers to go into battle against the Indian uprisings that were plaguing the American colonies. George Washington, Thomas Jefferson, and the Continental Congress later met in Tun Tavern as the American colonies prepared for independence from the English Crown.

On 10 November 1775, the Continental Congress commissioned Samuel Nicholas to raise two Battalions of Marines. That very day, Nicholas set up shop in Tun Tavern. He appointed Robert Mullan, then the proprietor of the tavern, to the job of chief Marine Recruiter -- serving, of course, from his place of business at Tun Tavern. Prospective recruits flocked to the tavern, lured by cold beer and the opportunity to serve in the new Corps of Marines. So, yes, the U.S. Marine Corps was indeed born in Tun Tavern. Needless to say, both the Marine Corps and the tavern thrived during this new relationship.

Tun Tavern still lives today. And, Tun Tavern beer is still readily available throughout the Philadelphia area. Further, through magazines it is advertised to Marines throughout the world.

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