



# Louie's Blue Martini Newsletter

## Happenings

We hope you all are starting to thaw out from winter, Spring is just around the corner and we have both Saint Patrick's day and Easter with in one week of each other and to top that day light savings time too.

Just wanted to put a quick shout out to Bud and Linda and thank them for putting on one of the best Mardi Gras parties I have

been to, The food was awesome and of course to all of the regulars you truly made it fun for everyone.

The 3rd annual Saint Patrick's Party will be held here at the Blue Martini on March 15th so wear your green or the leprechaun will pinch you ..

I have been working hard on updating the website, I have all

the pics from the last parties loaded, created an events calendar and placed a Live Messenger link so you can chat with us with out having to load anything to your computer.

Last bit of news is that I am placing an order for more T-shirts soon Black and Blue this time, Let me know if you want one.



## Liqueurs, Cordials & Aperitifs

Liqueurs, Schnapps, Anise, and Bitters are terms that cover a wide variety of types of spirits. What they all share in common is that they are flavored spirits.

Liqueurs (also known as Cordials) are sweet, flavor-infused spirits that are categorized according to the flavoring agent (i.e., fruits, nuts, herbal and spice blends, creams and such). The word liqueur comes from the Latin liquifacere ("to dissolve") and refers to the dissolving of flavorings in the spirits. Artificial flavorings are strictly regulated in most countries, and where allowed, must be prominently labeled as such.

Top-quality liqueurs are produced by distillation of either the fermented flavor materials or the spirit in which they have

been infused. Many liqueurs use finished spirits such as Cognac, Rum or Whisky as their base. Others macerate fruit or other flavorings in a neutral spirit. Crèmes (crème de menthe, crème de cacao, etc.) are liqueurs with a primary flavor (a single, dominant flavor rather than a mix), while cream liqueurs combine dairy cream and alcohol in a homogenized, shelf-stable blend.

All liqueurs are blends, even those with a primary flavor. A touch of vanilla is added to crème de cacao in order to emphasize the chocolate. Citrus flavor notes sharpen the presentation of anise. Herbal liqueurs may contain dozens of different flavor elements that a master blender manipulates to achieve the desired flavor profile.

Liqueurs are not usually aged for any great length of time (although their base spirit may be), but may undergo resting stages during their production in order to allow the various flavors to "marry" into a harmonious blend.

Liqueurs can be hard to classify, but regardless of flavor they can be broadly divided into two categories.

Generics are liqueurs of a particular type (Crème de Cacao or Curacao, for example) that can be made by any producer.

Proprietary's are liqueurs with trademarked names that are made according to a specific formula. Examples of such liqueurs include Kahlua, Grand Marnier, and Southern Comfort.

More next month.....

## Special Dates and Events

### ⇒ Birthdays

- \* Nick—Mar 2
- \* Patty—Mar 13
- \* Billy—Mar 21
- \* Alan—Mar 27

### ⇒ Events

- \* Saint Patrick's Party  
Mar 15th

## Featured Drink

### Leprechaun Ice Tea



Gin	1 oz
Vodka	1 oz
White Rum	1 oz
Triple Sec	1 oz
Midori	1 oz

Build in a highball-glass. Carefully fill with Sprite. Decorate with a slice of lime.



## What the Hell is an “Easter Bunny “

So you thought the Easter Bunny was this big pink bunny hopping down the bunny trail with eggs and treats. Well after trying this a few times you will defiantly feel like hopping around. To make this festive spring treat you will need:

1/2 oz Vodka, 1 tsp Cherry Brandy, 1 1/2 oz Dark Crème de Cacao , 1 tsp Chocolate Syrup

Shake crème de cacao and vodka with ice. Strain over ice in an old-fashioned glass. Float chocolate syrup and cherry brandy.

Serve Easter Bunny in a Old-Fashioned Glass

**Happy trails....**

*“Here's to a long life, and a merry one; a quick death, and an easy one; a pretty girl, and an honest one; a cold beer - and another one!*

*--- Irish toast*

## Beer Corner

Stout and porter are dark beers made using roasted malts or roast barley. There are a number of variations including Baltic porter, dry stout, and Imperial stout. The name Porter was first used in 1721 to describe a dark beer popular with street and river porters of London that had been made with roasted malts. This same beer later also became known as stout, though the word stout had been used as early as 1677.

Porter was a London style that turned the brewing industry upside down early in the 18th century. It was a dark brown beer - 19th-century versions became jet black - that was originally a blend of brown ale, **pale ale and 'stale' or well-matured ale.** It acquired the name Porter as a result of its **popularity among London's street-market workers.** At the time, a generic term for the strongest or stoutest beer in a brewery was stout.

The strongest versions of Porter were known as Stout Porter, reduced over the years to simply Stout. Such vast quantities of Porter and Stout flooded into Ireland from London and Bristol that a Dublin brewer named Arthur Guinness decided to

fashion his own interpretation of the style. The beers were strong - 6% for Porter, 7% or 8% for Stout. Guinness in Dublin blended some un-malted roasted barley and in so doing produced a style known as Dry Irish Stout. Restrictions on making roasted malts in Britain during World War One led to the demise of Porter and Stout and left the market to the Irish. In recent years, smaller craft brewers in Britain have rekindled an interest in the style, though in keeping with modern drinking habits, strengths have been reduced. Look for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice and molasses, all underscored by hefty hop bitterness. Porters



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



Louie Blue Martini t-shirts  
\$17 each, email me quantity  
and size



are complex in flavor, range from 4% to 6.5% and are typically black or dark brown; the darkness comes from the use of dark malts unlike stouts which use roasted malted barley. Stouts can be dry or sweet and range from 4% to 8% ABV.