



Louie's Blue Martini Newsletter

Happenings

Can you believe it almost my birthday, some one please slow things down a little. Thank you to all who made the St Patrick's day party fun and memorable. Pics are posted to the website and there will be a video, yes I said it a video posted as soon as I get it from Aaron.

The third annual Cinco de Mayo party is almost here! It will be

held of course at the Blue Martini on May 3rd starting at 7pm, we ask that you bring a Mexican style dish and your favorite drink. Please coordinate with Paulette for food choices.

As many of you know Paulette and I are heavily involved in supporting the American Cancer Society's Relay for Life. This event is held on May 17th at Pratt

Park in Fredericksburg, I have set up a link off of the website if you would like more information or choose to support us by donating to this great cause.

FYI I have finally brewed a batch of beer and it is on tap. It is a European Bock that is dark in color but has a light finish stop by and have a glass and let me know what you think



Liqueurs, Cordials & Aperitifs

..... Continued from last time

In the world of distilled spirits no products are as magical as cordials and liqueurs. Products in the category encompass virtually every flavor imaginable and can be used as aperitifs, shooters, after-dinner drinks, and components of classic cocktails.

Schnapps is a general term used for an assortment of white and flavored spirits that have originated in northern countries or regions such as Germany or Scandinavia. Schnapps can be made from grain, potatoes, or molasses and be flavored with virtually anything (Watermelon and Root Beer Schnapps from the United States being proof of that). The dividing line between Schnapps

and Flavored Vodka is vague and is more cultural than stylistic, although European Schnapps tend to be drier than their American counterparts and liqueurs.

Anise-Flavored Spirits can vary widely in style depending on the country of origin. They can be dry or very sweet, low or high proof, distilled from fermented aniseed or macerated in neutral spirit. In France, Anis (as produced by Pernod) is produced by distilling anise and a variety of other botanicals together. Pastic is macerated, rather than distilled, and contains fewer botanicals than Anis. In Italy, Sambucca is distilled from anise and botanicals, but is then heavily sweetened to make it a liqueur. Oil of fennel

(also known as green anise) is frequently added to boost the aroma of the spirit. Greece has a drier, grappa-like liqueur called Ouzo, which is stylistically close to pastis.

Bitters are the modern-day descendents of medieval medical potions and are marketed as having at least some vaguely therapeutic value as stomach settlers or hangover cures. They tend to be flavored with herbs, roots, and botanicals, contain lower quantities of fruit and sugar than liqueurs, and have astringent notes in the palate.



Special Dates and Events

- ⇒ Belated B-days
 - * Amanda Apr 5th
 - * Jennie D Apr 6th
- ⇒ Birthdays
 - * Lou May 1st
 - * Robin May 2nd
 - * Renee May 22nd
- ⇒ Events
 - * Cinco de Mayo Party May 3rd

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Featured Drink

Mexican Martini



Silver Tequila	2 oz
Cointreau or Grand Marnier	1 1/2 oz
Orange Juice	1 oz
Lime Juice	1 oz
Sprite	Splash
Olive Juice	Splash

Fill a cocktail shaker with ice, then add all Tequila, Cointreau and OJ. Shake it and strain it into a BIG cocktail glass with a salted rim. Top with Sprite and Olive juice Spear a few jalapeno stuffed olives

What the Hell is a "TURBO "



This drink is another mixology mystery in researching this drink I found many variations mostly with the mixer they all has the base liquor of Tequila and Vodka.

Ingredients: Tequila, Vodka, and a fresh fruit juice (or tropical fruit juice mix) of your preference, ice

Method: Pour the Tequila, Vodka and some fruit juice (to taste / dilute) into a cocktail mixer; add the crushed ice and shake vigorously. Pour into a tall glass; serve immediately.

Some turbo's have Piña Colada, Passoa a passion fruit liqueur and Pisang Ambon a banana fruit liqueur. Both sound tasty so I will be trying them both

"A fine beer may be judged with only one sip, but it's better to be thoroughly sure." ~ Czech Proverb



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



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



Beer Corner ~ ~ ~

MEXICAN BREWERS HAVE EMPLOYED GERMAN ROOTS AND NEW WORLD STYLE TO CONQUER THE US IMPORT MARKET.

As in most early societies, there is plenty of evidence that Mayas and Aztecs were brewing from corn debris - husks, cobs and mashed kernels - long before the Europeans arrived. But it was the influx of German immigrants and the influence of a brief Austrian rule over the country in the middle of the 19th century that helped cement the art of brewing as an all-Mexican endeavor.

While at first, most modern brewers were small operations, by 1890, the first substantial, industrial brewing facility in the country was built in Monterrey. Four years later another large brewery opened in Orizaba. The

Cerveza por favor

industrialization of the Mexican beer business was on.

The majority of Mexican beers produced today are pale pilsner lagers, light in color, flavor and happiness. They, like Caribbean beers, have won favor with American consumers because of their easy drinkability and light aftertaste. The connection with sun-and-fun vacations hasn't hurt, either, nor has the growing Mexican and Central American population in the US.

Most of the Mexican beers have developed, like their North American counterparts, from recipes that arrived with central European brewers, and were

based on such classic European brewing styles as Vienna lager, export lager and pilsner. For instance, Dos Equis Amber is a good example of a Viennese lager, while Bohemia is modeled after a German lager. Negra Modelo is brewed as a sweetish and malty Vienna-style lager and is now one of the fastest-growing import beers in the US; Mexican beers do well, it seems, even if they are not just light pilsners.

Most Mexican beers are produced by the two beer giants, FEMSA and Grupo Modelo. FEMSA is a general beverage corporation whose roots date to back to 1890 and the first large Mexican brewery, Cervecería Cuauhtémoc in Monterrey. With their brands - Tecate, Sol, Dos



Equis, Carta Blanca, Superior, Indio, Bohemia and Noche Buena - FEMSA is a major international brewer. Labatt's of Canada (a subsidiary of the Belgian brewer Interbrew) owns 30 percent of FEMSA.

Cinco de Mayo is mainly a regional celebration in Mexico, mostly in the region of Puebla. But today, Cinco de Mayo is the biggest Mexican holiday in the United States, primarily due to canny marketing campaigns. Like St. Patrick's Day, Cinco de Mayo is a holiday more likely to be celebrated in the US than in its country of origin.