



LEARN 7 CLASSIC MOVIE COCKTAILS
WITH 12 SIMPLE INGREDIENTS

CLASSIC MOVIE COCKTAILS

A "Spirited" Silver-Screen Adventure

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COCKTAILS AND CLASSIC
MOVIE PAIRINGS

A CLOSER LOOK: GETTING STARTED



PREPARING FOR THE WEEK

Buy Ingredients

Use the **Grocery List** at the end of this Guide to purchase any ingredients you don't already have on hand.

Chill Glasses

Place a variety of **cocktail glasses** in the freezer; if you have martini glasses and low-balls (in layman terms, shorter glasses that are on the broad side), be sure to include both!

Make Ice

Get a healthy quantity of cubed ice going in the freezer

Pick a Muddler

Set aside a **wooden spoon** or **muddler like these ones**

Find a Cocktail Shaker

Get a **cocktail shaker** if you don't own one already... you can stir the cocktails in ice and use a strainer, but this isn't ideal

Stock up on Bitters

Make sure you purchase BOTH **Orange and Angostura Bitters**

It's time to get away.
Take a little vacation
to a time of
technicolor parties,
nostalgia, and shaken
martinis.

For recommended tools of the trade, visit the **Cocktail Challenge Resources** page at: www.sheworestars.com/cocktailresources

A CLOSER LOOK: COCKTAIL SPIRITS

First things first! You will need 4 Key Spirits:

- **Whiskey**
- **Gin**
- **Sweet Vermouth**
- **Dry Vermouth**

BOURBON OR RYE?

For most of the cocktails you will be making, a nice Bourbon whiskey will do the trick. Our bottom-shelf choices come in at about \$15 for a liter!

Mid-shelf: Buffalo Trace or Woodford

Bottom Shelf: Henry McKenna or Wild Turkey 101

If you aren't the Bourbon-type, go for the Rye. We recommend Rittenhouse or Dickels.

GIN

Plymouth Gin's rich history is linked to many of the libations made at the dawn of the cocktail era. They call it "Navy Strength" for its close ties to the British maritime tradition. It has a bit of a sweeter flavor profile. Another good option is **Gordon's** which also has a tried and true history and is the original gin used in many vintage recipes.

VERMOUTH

Vermouth is a fortified wine infused with mysterious botanicals. The recipes are highly guarded by their manufacturers, so who knows what goes into them?

In any case, because they are wine-based, we recommend you refrigerate it to keep it tasty.

Martin & Russo and **Dolin** are standards when it comes to Vermouth. Whatever you try, don't go too crazy on the flavors -- anything too whimsical might anger the Martini-gods.



CLASSIC MOVIE COCKTAILS VINTAGE CLASSICS SHOPPING LIST

Key Liquors

Gin Whiskey Dry Vermouth Sweet Vermouth

Accessory Ingredients

(Usually Found in Entertaining/Parties Area of Grocery Store)

Angostura Bitters Orange Bitters Simple Syrup

Produce

2 Limes 2 Lemons 2 Oranges Honey Mint
 Powdered Sugar (Optional/Recommended)

*** Note: The above should make at least one of each cocktail. To double or triple the quantities, focus on the produce... to make two of each cocktail get 4 lemons instead of 2, 4 oranges instead of 2, etc.



#1 The Gimlet

MOVIE PAIRINGS: A GOOD RAYMOND CHANDLER FILM NOIR. TRY DOUBLE INDEMNITY (1944), THE BLUE DAHLIA (1946), THE BIG SLEEP (1946).

Raymond Chandler was a critical part of the film noir element, with many of his screenplays featuring private detectives and femme fatales.

You can feel good about the dose of Vitamin C you are getting with this cocktail, which fulfills about 30% of your daily requirement! With its citrus-centric ingredient base, Gimlets proved a handy tool for preventing the deadly disease of scurvy for sailors back in the 1800's.

You'll Need:

- 2 oz. Gin
- 1/2 oz. Simple Syrup
- 1/2 oz Fresh Lime Juice (*basically 1/2 lime completely juiced*)

Directions:

Shake with ice, strain into a chilled glass.

Drink Note: Not sure how much ice to add? Usually you should fill the shaker at least halfway with ice.

"We sat in a corner of the bar at Victor's and drank gimlets. "They don't know how to make them here," he said. "What they call a gimlet is just some lime or lemon juice with a dash of sugar and bitters. A real gimlet is half gin and half Rose's Lime Juice and nothing else. It beats martinis hollow."
"The Long Goodbye"



#2 The Old-Fashioned

MOVIE PAIRING: IT'S A MAD MAD MAD WORLD

This cocktail is kinda a big deal. It is arguably the cocktail that started them all.

To truly appreciate the Old-Fashioned, one must take a look at the history of the word "Cocktail" itself. The first mention of such a word in the alcohol sense came from *The Balance and Columbian Repository* of 1806 which said, "Cock-tail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters—it is vulgarly called bittered sling, and is supposed to be an excellent electioneering potion, in as much as it renders the heart stout and bold, at the same time that it fuddles the head."

Sounds good to us. Let's do some head fuddling.

You'll Need:

- 1 1/2 oz Whiskey
- 2 Dashes Angostura bitters
- 1 Sugar cube
- Few Dashes Plain Water

Directions:

"Dissolve a small lump of sugar with a little water in a whiskey-glass; add two dashes Angostura bitters, a small piece of ice, a piece of lemon-peel, one jigger whiskey. Mix with small bar-spoon and serve, leaving spoon in glass."

Quoted from *Modern American Drinks*

Tyler Fitzgerald : Who says this ol' boy can't fly this ol' plane? Now I'm gonna make us some Old Fashioneds the old-fashioned way - the way dear old Dad used to!

Benjy Benjamin : What if something happens?

Tyler Fitzgerald : What could happen to an Old Fashioned?

"It's a Mad, Mad, Mad, Mad World"



#3 The Manhattan

MOVIE PAIRING: SOME LIKE IT HOT

There's nothing like a cocktail to make your nightclub become iconic. Thus, the Manhattan Club has claimed the origin story of this libation that falls very early on the timeline of cocktail history. Supposedly it was served at a party for Winston Churchill's mother... but reportedly Lady Randolph was not in New York she was in London prepping to give birth to little Winston himself.

The film "Some Like it Hot" shows Marilyn Monroe and her fellow bandmates grabbing a few basic ingredients and mixing them in a hot water bottle, their makeshift cocktail shaker. They knew they couldn't mess this cocktail up.

You'll Need:

Lemon Peel (Optional Garnish)

A dash of Angostura Bitters

2 oz Whiskey

3/4 oz Sweet Red Vermouth

Directions:

Stir with ice until cold (30-45 seconds), strain into a chilled glass.

The Manhattan cocktail is one of the five borough cocktails (Brooklyn, Bronx, Manhattan, Queen's and the Staten Island cocktail) created to represent the different neighborhoods of New York City.



#4 The Gibson

MOVIE PAIRING: NORTH BY NORTHWEST (1959), EVERY DAY'S A HOLIDAY (1937)

Don't call it a Martini. Just... don't. Let it have its day in the sun, this poor forgotten cocktail. It is perhaps an early version of one of the Dry Martini, and indeed many cocktail enthusiasts hail it as the "missing link" in the evolution of James Bond's favorite drink. First making an appearance in cocktail books of 1896, the original recipe called for Plymouth Gin, which is a dryer gin than Old Tom, which was widely available during the era.

What differentiates the gibson from its classic martini relative? Swap out the olive for a briny onion.

In North by Northwest Cary Grant's Roger Thornhill drinks one when he first meets Eve Kendall on the Train.

You'll Need:

1 Dash Orange Bitters

3/4 oz Dry Vermouth

1 1/2 oz Gin

Stir with ice, strain into a chilled glass.

I must get out of these
clothes and into a dry
martini.

Mae West

"Every Day's a Holiday"



#5 The Mint Julep

MOVIE PAIRINGS: FILMS SET IN THE SOUTH. GOLDFINGER (1964), THE GREAT GASTBY (1949). GONE WITH THE WIND (1939)

It seems to be the drink mentioned in every single Southern novella... the Julep. Likely originating in the 1700's, because it required ice, it conveyed a sense of wealth... ice wasn't easy to come by. You either had to own an ice house or buy ice. Additionally, it was served in a silver cup, also a hallmark of wealth.

some think that the Julep was the equivalent of our Mimosas back in the day -- or even so prevalent as coffee. Today it is better known as the signature cocktail of the Kentucky derby.

You'll Need:

- 2 cups Crushed Ice
- 1 teaspoon Powdered Sugar (or 1 tablespoon of Simple Syrup)
- 2 oz. Bourbon Whiskey
- 4 Mint Leaves

Directions:

Muddle the mint by pressing it against the glass. Mix the sugar and 2 tsp. of water together with the mint, or alternatively, mix the simple syrup with the mint (no water necessary). Fill the glass with cracked ice, add Bourbon and stir well. Garnish with a mint sprig.

GOLDFINGER: Ah, Mister Bond. Sit down, please. A mint julep? Traditional, but satisfying.

BOND: Yes, thanks. Sour mash, but not too sweet, please.



#6 The Bronx

MOVIE PAIRING: THE THIN MAN SERIES

This cocktail tastes even better if you watch at least one of the films from *The Thin Man* franchise while you imbibe. The WITTY banter between Myrna Loy and Clifton Webb is the perfect pairing.

The film was released in 1934 and perhaps something about it resonated with film-going audiences, for it started a trend that could compete with Cabbage Patch Dolls and Kombucha... stories abound of bars going through cases of oranges a day to whet the tongues of the teeming masses and their demand for the Bronx Cocktail. So turn on your favorite 2-step song because here we go...

You'll Need:

1 oz Gin

1/2 oz Orange juice

1/2 oz Sweet Vermouth

1/3 oz Dry Vermouth

Directions:

Pour ingredients into a cocktail shaker alongside cubed ice.

Shake in 2-step time

(slow...slow....quick! quick!), strain into a chilled glass.

"Always have rhythm in your shaking. Now a Manhattan you shake to fox-trot time, a Bronx to two-step time, a dry martini you always shake to waltz time."

The Thin Man



#7 The Bees-Knees

MOVIE PAIRINGS: ANY PROHIBITION MOVIE, REALLY. RECOMMENDED CLASSIC FILMS INCLUDE: THE PUBLIC ENEMY (1931), THE ROARING TWENTIES (1939), SCARFACE (1932)

Like many prohibition-era cocktails, the Bee's Knees was invented as a way to hide the taste of your homemade, bathtub gin... it is said that the addition of honey was considered bizarre by some at the time, since sugar is more usual. But honey makes just about everyone taste better.

You Will Need:

2 oz. Gin

3/4 oz. Honey

3/4 oz. Fresh Lemon Juice

1 Lemon Twist

Directions:

Combine the gin, honey syrup, and lemon juice in a shaker with ice. Shake for 20 seconds or so, and strain into a chilled cocktail glass. Garnish with a lemon twist.

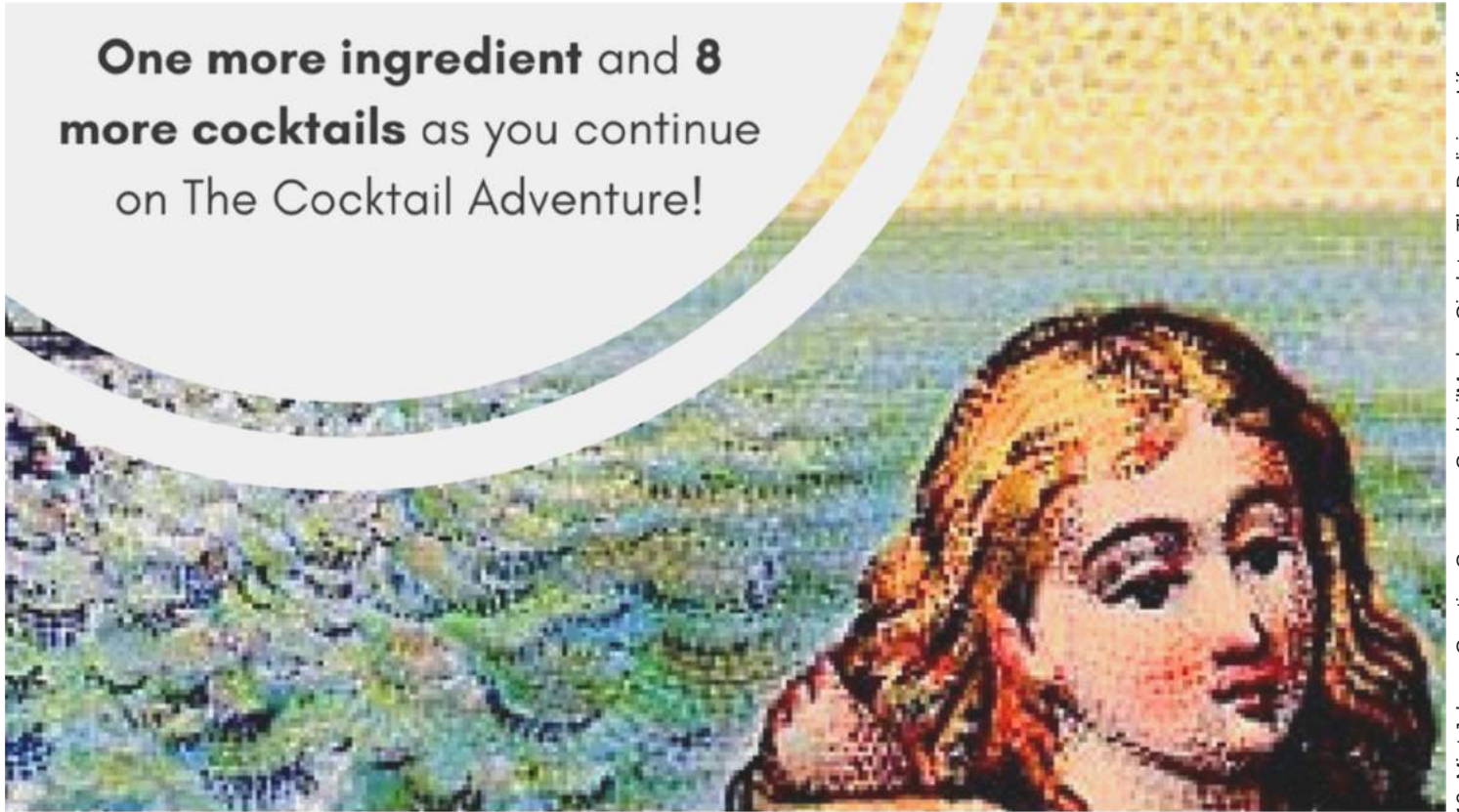
Hate to see it end?

Adding one more ingredient to your bar cabinet can lead to even more delicious sipping. Watch for the next chapter in this series, it will take you on a tropical journey. It's the perfect cure for those sunshine cravings and poolside entertainings.

COMING SOON!

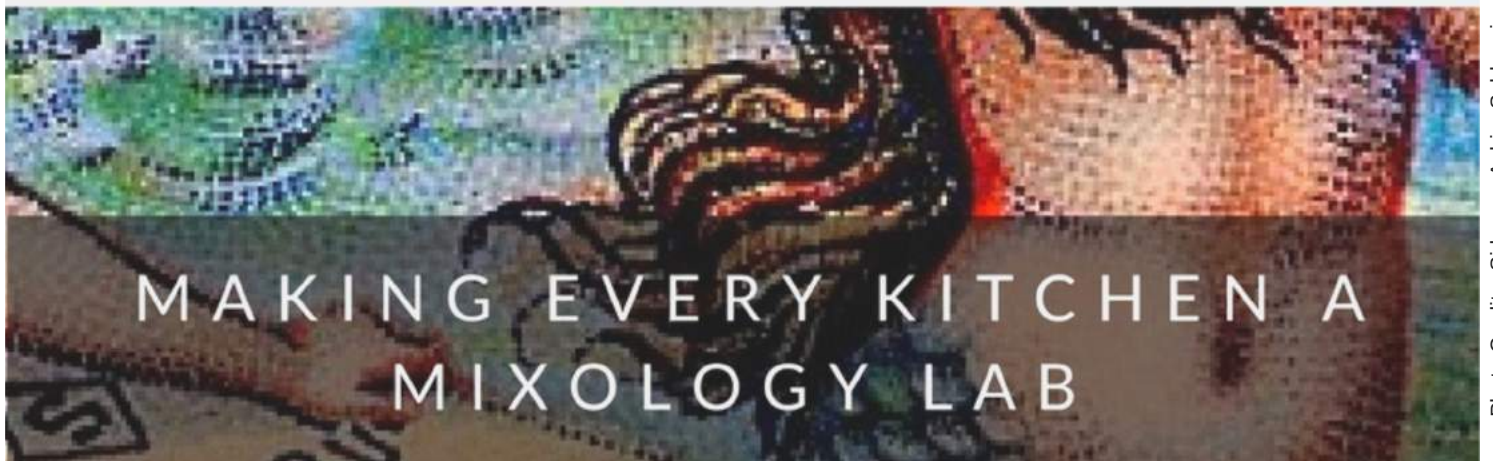
what's next?

One more ingredient and **8 more cocktails** as you continue on The Cocktail Adventure!



THE COCKTAIL ADVENTURE CONTINUES
WITH A LITTLE TRIP TO

A CARIBBEAN ISLAND



MAKING EVERY KITCHEN A
MIXOLOGY LAB