

Cheers!

A student's primer for warm weather drinks

"A little learning is a dang'rous thing;
Drink deep, or taste not a Pierian spring;
There shallow draughts intoxicate the brain,
And drinking largely sobers us again."

— Alexander Pope

"There is no drinking after death." — John Fletcher

"Cheers!" — The Emerald

In the inexorable cycle of seasons, summer comes even to Eugene.

When it does arrive, students are no longer satisfied with dark, smoke-filled taverns where somebody has danced on the table the night before; their shoes adhere to the tavern floors as they navigate their way to the sunshine.

With the advent of warmer weather, the hardier souls among us are already drinking outdoors.

To encourage this change of venue, The Emerald offers this student primer of warm-weather libations for the enlightenment of our drinking audience.

Remember, the key word is cold.

The Manhattan

2 ozs. blended whiskey
½ oz. sweet vermouth
1 dash bitters (optional)
1 maraschino cherry

In a drink contest a couple of generations ago, the Manhattan would have run a dead heat with the martini. Despite having lost

ground since, this versatile drink has sired many offspring, including the old-fashioned, the rusty nail and the whiskey sour. Stir whiskey, vermouth and bitters well with ice. Strain into pre-chilled glass. Add cherry.

The Mint Julep

12 mint leaves on a stem
1 teaspoon sugar
2 teaspoons water
2½ ozs. 86- or 100-proof bourbon
6 mint leaves on stem

With the running of the Kentucky Derby earlier this month, the julep is officially in season. Tear or bruise the 12 mint leaves partially

while leaving them on stem. Place in tall, chilled glass with water and sugar. Stir until sugar is dissolved. Fill glass with cracked ice. Add bourbon. Stir. To release the aroma, partially tear the 6 mint leaves. Insert the leaves into the ice and — they're off!



photo by bob baker

The Dry Martini

2 oz. gin
½ oz. dry vermouth

In season year-round, this thoroughbred should be served piercingly cold. Perfect for members of the Why-Go-To-All-That-Trouble-For-A-Drink School. At its best, both the gin (Boodles and Tanqueray are the

best) and the glass are chilled ahead of time. The martini's most common garnish is an olive, pitted or stuffed. We recommend a twist. Substitute an onion, and a martini becomes a Gibson. Just strain into a cocktail glass, whisper the word *vermouth* and — Voila!

The Gin Gimlet

2 ozs. gin
½ oz. lime juice

Like the martini, this drink's proper proportions. Adding sugar and club soda turns it into a Gin Fizz.

Stir well with ice. Strain into pre-chilled cocktail glass. Glass may be sugar-frosted by moistening rim with lime juice and dipping into sugar. Sweetness.

The Bloody Mary

1½ ozs. vodka
3 ozs. tomato juice
½ oz. lemon juice
1 dash Worcestershire sauce

This simple but effective pick-me-up is everyone's favorite first drink of the day. Rumor has it the key ingredient

is horseradish, although we think the real secret is serving with a pickled green bean. Optional ingredients include Tabasco sauce (careful) and a stalk of celery. Shake all ingredients well with ice. Strain into glass. Good morning!

The Pina Colada

2 ozs. golden rum
3 ozs. crushed pineapple or unsweetened pin-

apple juice
1¼ ozs. cream of coconut

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--Application Procedures--Deadlines--Criteria for Selection
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3 p.m.
Thursday, May 13, 1982

Room 101 EMU
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For further information:

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