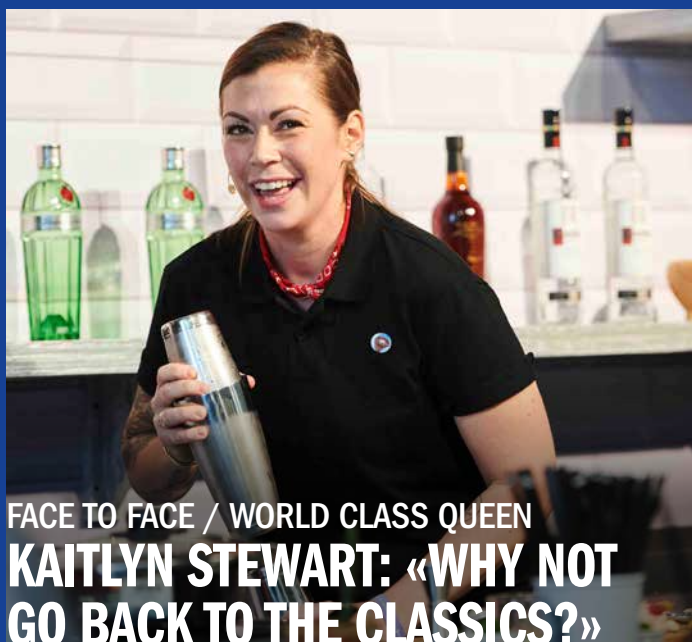


# Bartales

## Best of

N. 16 | JULY 2018

SUPPLEMENT OF BARTALES



FACE TO FACE / WORLD CLASS QUEEN  
**KAITLYN STEWART: «WHY NOT  
GO BACK TO THE CLASSICS?»**



BAR STORY / HARRY'S NEW YORK BAR  
**A NAME, A LEGEND (PART 1)**



COCKTAIL STORY 1 / MARGARITA  
**CHARM AND MYSTERY**



COCKTAIL STORY 2 / LIVINGSTONE  
**THE EXPLORER'S DRINK**



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# AUTOMATIC TASTING

Some of you may remember “Makr”. “Makr Shagr”, the enormous shocking pink mechanical arm that selects the glass, measures out the ice and shakes vigorously. It was the first robot barman, invented for fun by a Bologna-based company, which can be controlled via a mobile phone App. Needless to say that “Makr Shagr” quickly evolved from a prototype into a business. And that seemed like the end of the story. A few days ago, however, news broke of the launch of “Sommelierobot”, the taster robot designed by the guys at Biella’s Istituto Gae Aulenti. Just like a real sommelier, the robot (a machine equipped with artificial intelligence, capable of tasting the wine and assessing it, starting from the label) is apparently able to identify the grape variety, list the characteristics of the wine, detect its temperature and even suggest dishes to match it with. As with “Makr”, the limitations of which we identified immediately, we have some doubts about “Sommelierobot” too: can this machine really replace the infinite range of sensations our palates are capable of discerning? That’s a question we could put to master mezcladora Lorena Vásquez Ampié, the Guatemalan distiller who you’ll read about in this issue. I have no doubt: Lorena would look at us with the shrewd, piercing, ironic look of someone who has seen it all. Perhaps coupled with a laugh that ends the discussion. Without saying a word.

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**BarTales**  
*Best of*

N. 16 | JULY 2018

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**DRINK RESPONSIBLY**



# KAITLYN STEWART: «WHY NOT GO BACK TO THE CLASSICS?»

The bartender of the year  
has clear ideas and many plans  
Including starting a family soon

BY MELANIA GUIDA

**W**hat does the best barman/lady of the year (2017) do after having won the biggest and most sought-after competition in the sector? After having beaten her fierce (male) competitors by wielding her shaker? After having survived the “Heat of the Moment” challenge with a cocktail that perfectly mixed the best culinary techniques with those of mixology? She travels the world as the Diageo Reserve Brand Ambassador, creating ad hoc drinks (at themed evenings and in masterclasses) and participating as a judge in various competitions. She also becomes the bar manager of the “Royal Dinette”, one of the best restaurants in Vancouver and tries to imagine a bar all her own. Not bad.

On her Italian visit, I met with Kaitlyn Stewart in Milan, at Bulk, Giampaolo Morelli’s mixology food bar. By chance, or by choice – how is a passion born? “By necessity,” she replies with bright eyes. “I needed to pay for my university studies. Instead of working in a kitchen, I thought working in a bar could be a good alternative. ”

Did you have any other dreams? “I used to dance as a child. And I’ve always loved cinema, which is why I graduated in Cinematography.” Did you want to become a movie star? “Perhaps,” she replies laughing.

What was the first change following your World Class 2017 win? “I started travelling a lot. Since the final in Mexico City my life has been in constant motion. I’ve met so many new people and obviously also experienced so much,” she explains enthusiastically.

She has just arrived from Turin following what I imagine was an intense



evening, and another awaits her in a just few hours. She is wearing a denim jacket, filled with pins (the biggest being a stylised cat, since Kaitlyn loves them). Her sleeves are shortened and her arms



are covered with tattoos (including a cat) and she is surprisingly as fresh as a daisy. I imagine that it is not at all easy being a barlady in a world that is predominantly male.

*In a world that is predominantly male, it has been difficult “always having to give that little bit extra”*

What did you find most difficult? “The fact that I always have to give that little bit extra, prove something more just because I’m a woman. Things are changing a little to be honest. There are more and more barladies in this sector, especially in Canada, where certainly compared to Europe, there is less male

chauvinism and discrimination. And many ladies are now reaching great heights.”

Some say that to be a bartender you need excellent health and a decent amount of strength which women naturally don’t have. What do you say about that? She wrinkles her nose. “That’s an old way of thinking, a false stereotype. It’s the mind, not the body that makes the difference. I know many big and strong bartenders who are terribly lazy. That’s the proof.”

On Canada: what are the characteristics of local mixology there? “Essentially the ever-increasing use of fresh products. We almost always use the best ingredients, especially in Vancouver where there are high expectations, especially among knowledgeable consumers. We must also



remember that the Canadian community is a solid, professional one. There is no rivalry and we all help each other, without any envy, in order to reach better results.”

Let’s talk about trends. What are the trends that you see into the future? “There are really so many trends now. In first place I’d say sustainability, which in particular means caring for the environment and recycling and looking to products with zero environmental impact. Personally, I would like to go back to making the classics properly. It’s time, don’t you think?” Your favourite classic? “The daiquiri. And you know why? Because

it’s the perfect cocktail with just three ingredients.”

Looking to the future. What are your plans? “Firstly, finishing this year with all its already scheduled commitments. That’s a task in itself. And, finally, a lovely holiday. After that I have a personal project in mind, still within the sector of course.” Is that it? “That seems awesome enough to me...” I can only agree. “A family,” she says, bowling me over when I least expect it. “Yes, maybe I’ll start a family. Not right away. Perhaps in a while.”

**Melania Guida**



# A NAME, A LEGEND (PART 1)

In the heart of Opéra, the first  
European cocktail bar. A corner  
of Manhattan in Paris

BY LUCA RAPETTI

**5** Rue Daunou, Paris, could be any address in the French capital, although this is certainly not true for those who know the history and evolution of modern bartending in

the early 1900s. It is the address of a bar that was a great catalyst and characterised last century's European and international cocktail culture.

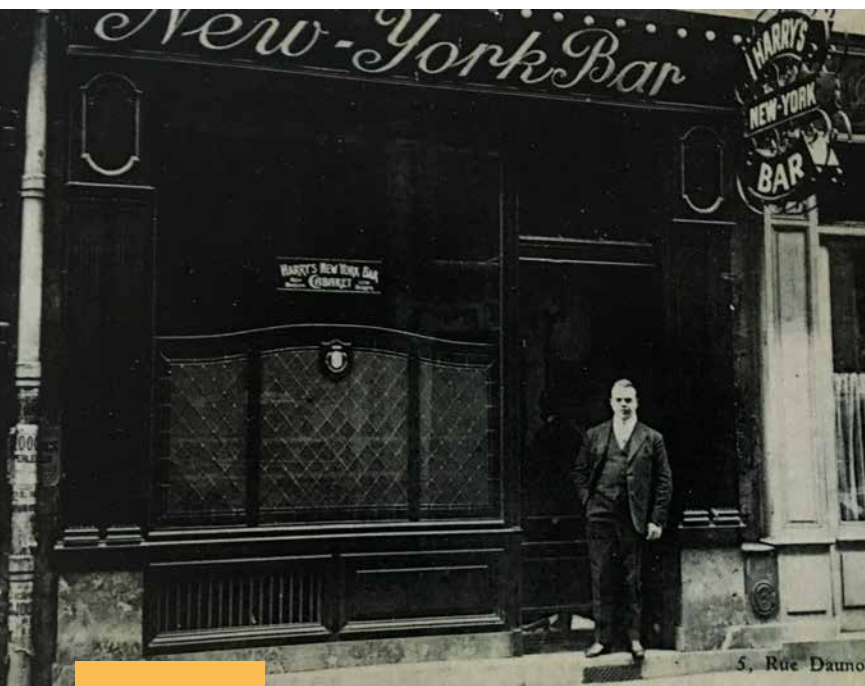
Harry's New York Bar is over 100 years



old and serves Parisians, tourists and curious people from all over the world. Visitors to Paris cannot miss calling upon this magical bar. Its story started in 1911. A famous former US jockey, Tod Sloan, who was also famous for inventing the “monkey crouch” style of riding, decided to open his own bar in Paris. Since he had no experience in the sector, he consulted with a certain Clancey, a friend from New York, who owned a bar in Manhattan. It was a time when the winds of the Prohibition were already blowing, and its first negative effects were being felt. Sloan convinced his friend to join him to attempt the Parisian adventure.

Clancey dismantled his bar in New York, packed it and moved indefinitely to Paris with Sloan. The area they chose was frequented by high-level customers, since around Rue Daunou was the Opéra, which was very popular with the female American public, and two institutions





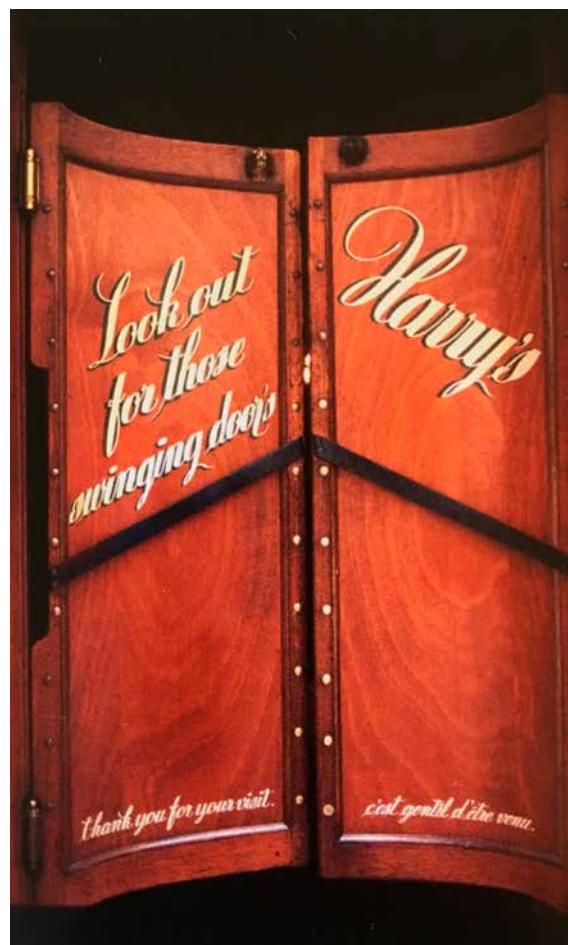
#### KEY FIGURES

RIGHT, TOD SLOAN, FOUNDER OF THE NEW YORK BAR TOGETHER WITH CLANCEY.



such as the Ritz and Café de Paris.

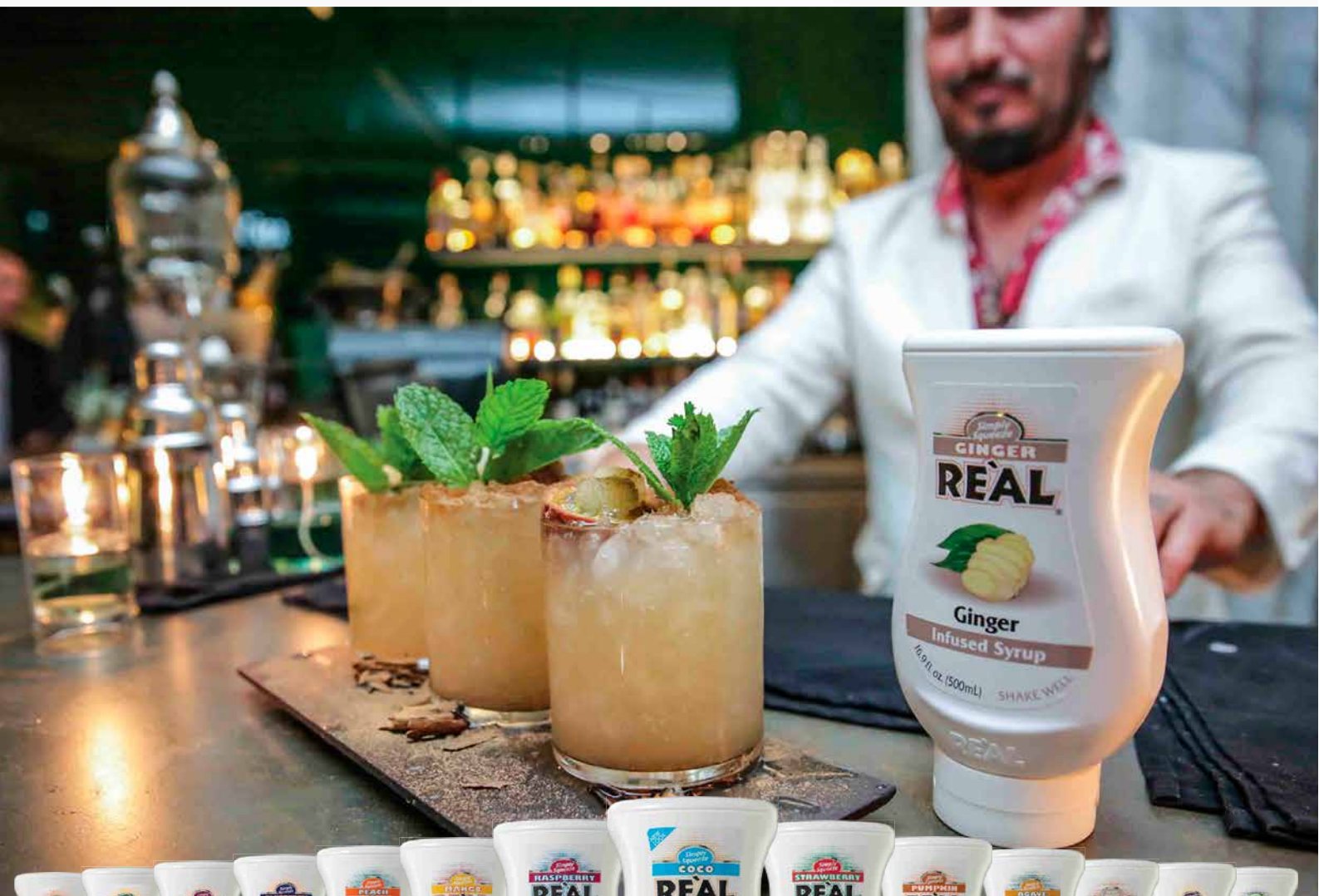
The bar's fittings were mainly those from Clancey's New York bar, including the saloon doors at the entrance, typical



of American western saloons, the mahogany bar counter and finely decorate wooden panels used to cover the walls of the interior and ceilings. Opening day was 26 November 1911. This was not a random date, but rather an important American occasion, Thanksgiving Day, and the name chosen was New York Bar.

A short while earlier, Sloan met a barely twenty-year-old, although promising, Scottish barman, who was hired for the opening of the business. His name was Harry MacElhone, a name destined to be found in most bartending publications and cocktail recipe books. MacElhone was to become a key figure in the development of the bartending profession during the twentieth century. Harry was born on 16 June 1890, in Dundee, Scotland. From a young age he dreamt of

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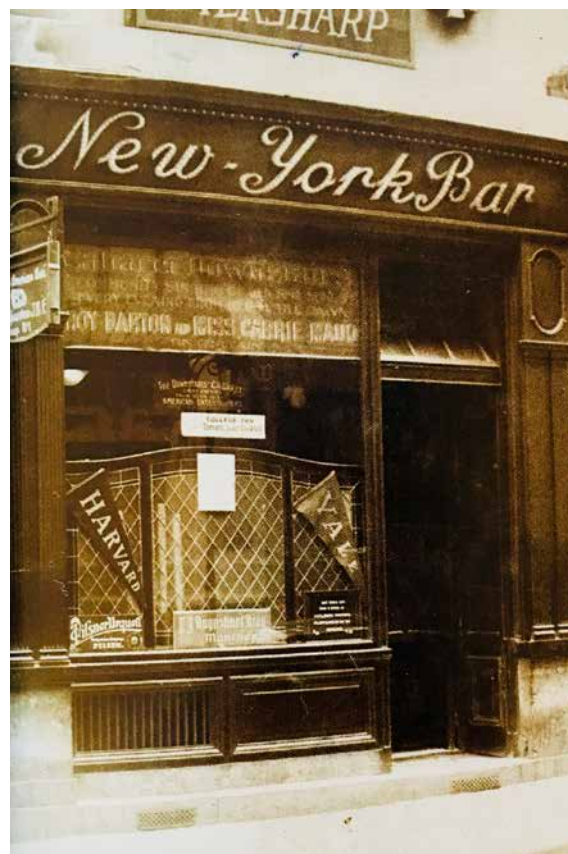
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taking up a career behind the bar counter and this pushed him to work initially for a number of hotels in England, before moving to Europe, and specifically France. He met Sloan upon his return

to Paris following a trip to Enghien. And so began Harry's adventure in the capital's American bar, the start of one of the most beautiful and lasting stories in the history of bartending.

MacElhone quickly gathered a certain fame among the American clientele of the bar, so much so that many of his customers would often refer to it as Harry's Bar rather than the "New York Bar". This aroused in the young Harry a desire to see with his own eyes and personally experience the culture and drinking habits of the Americans in their homeland. And so it was, only a year later, in 1912, that he set off for the USA.

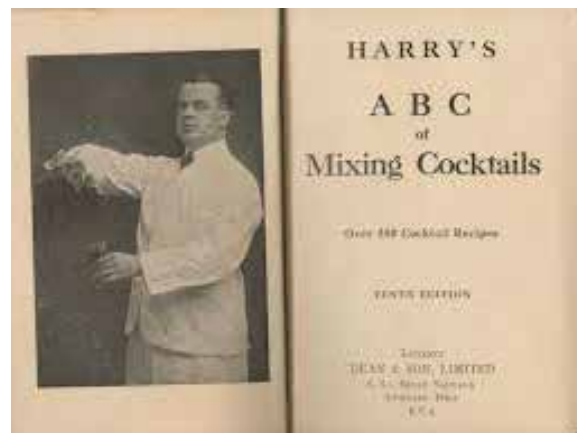
In New York, he found a job at the Plaza, one of the most renowned hotels in the American city. Harry learnt about every single aspect of preparing and serving and the style of cocktail that American customers asked for. Unfortunately, the growing Prohibitionist movement and outbreak of the First World War forced MacElhone to end his American adventure and return to Great Britain.

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**BARTENDER**  
SOME IMAGES  
OF HARRY  
MACELHONE.  
TOP RIGHT, THE  
PLAZA HOTEL.

During the war he served in the Royal Naval Air Service. Following the war, Harry settled in the English capital and dedicated himself once more to professional bartending.

He was responsible for the opening of some of the most famous clubs of the time, such as the Buck's Club and the Hendon Flying Club. Before moving to the famous Ciro's Club, he also had the opportunity of working at the Savoy.

Such was the success, though brief, of this club that the owner proposed to Harry to open a second in Deauville, the famous French seaside resort on the coast of Normandy. In the meantime, his skill in mixing and achieving the perfect balance in his cocktails helped Harry reach considerable fame. This was affirmed in the 1919 publication of his "ABC of Mixing Cocktails" recipe book, with its 300 cocktail recipes and practical tips.

Back in France, Harry started to long

for a more stable life and career. He had spent the previous years of his life moving and working in numerous, though prestigious, establishments. His opportunity came about in 1923 when the New York Bar, the same bar where he had gained his initial experience, was put on sale by its owner of the time, Nell MacGee. Harry immediately showed interest in it and on 8 February 1923, the sale agreement was officially concluded. As the new owner, MacElhone added his

name to the signage before the name of the bar itself: and so Harry's New York Bar in Paris was born.

Adding further to Harry's joy and satisfaction, on the same day he took ownership of the bar, Harry received the news that his second son, Andrew, was born. In those years, the American Prohibition was already an overbearing part of the daily lives of the US population. Those who could, would spend weekends or short holidays in Cuba, where they could enjoy properly prepared drinks in the many cocktail bars they had arisen by taking advantage of that favourable state of affairs that the Prohibition had created for them. Other Americans, those who were wealthier and more "health-conscious", would perhaps spend their holidays in France, which was also renowned for its excellent wines. This type of distinction, in terms of tastes and styles of living, was also seen in Paris. The Seine demarcated the right bank of the city, characterised by the more conservative, higher society, from the left bank that included the arrondissement of Montparnasse, which experienced a cultural revolution that reached its height especially in the 1920s.

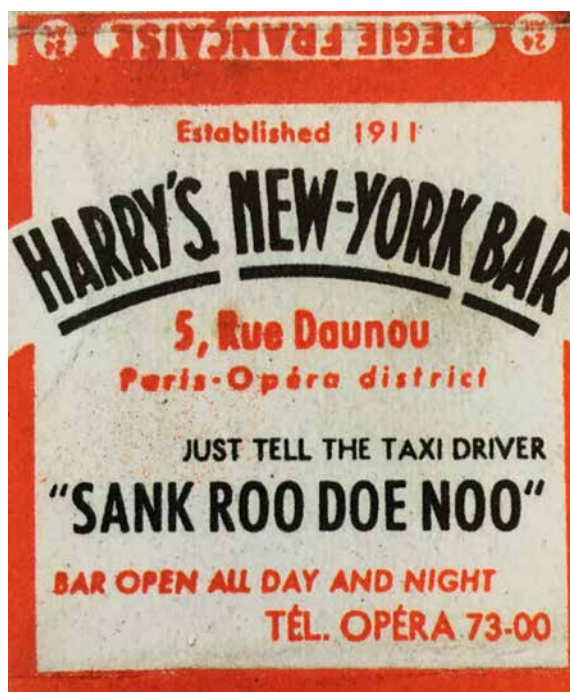
Harry identified how to attract American customers and keep them loyal to his bar that by that stage had become a true meeting place, both for tourists and those seeking refuge from the American Prohibition. This, in truth, not only affected the consumption of alcoholic beverages, but was a moralising and even bigoted movement. This, pushed by the restaurants of Maxim's and Voisin, the charm of the numerous jewellery stores and refined homes of the areas around Place Vendôme, the Louvre and



the Opéra, contrasted that cultural movement that in certain ways was rebellious and degenerate, and which was growing on the other side of the river. The level and quality of service in restaurants and bars such as Harry's pleased the very demanding American customers. This type of customer was the success of Harry's New York Bar, which was masterfully achieved by the great marketing and advertising skills that MacElhone employed, over and above his undeniable quality as a bartender.

Over the years the bar filled with memorabilia, such as, to name a few, the boxing gloves donated by Primo Carnera, who in 1933 won the World Heavyweight Championship title against Jack Sharkey. Or the baseballs donated and autographed by the White Sox and Giants players during their European tour of 1924. On the lower level of the bar there was a room known as Front Page Cabaret. Here live music, especially

*Harry identified  
how to keep  
American  
customers loyal to  
his bar, which had  
become a point of  
reference in Paris*



piano, was played and only Champagne was served. The inviting atmosphere and the detached space that was separate from the more crowded area upstairs made it another successful attraction of the bar.

The Front Page Cabaret also hosted many jazz musicians such as Tommy Lyman, Leo Deslys, Roy Barton and even a certain George Gershwin who composed "An American in Paris", with great honour of the same MacElhone.

The concept of the "meeting point" took on greater and greater significance at Harry's Bar when famous people, sportsmen and journalists were added to the customers who already frequented it, and who obviously brought with them new VIPs.

Among these was Ernest Hemingway, who had been a customer at the bar since 1919, where he often went with his wife Zelda and Francis Scott Fitzgerald. The writer built a great friendship with MacElhone when he became the owner. Among the many VIPs were also Doug-

las Fairbanks, Gene Kelly, James Walker (mayor of New York between 1925 and 1932) and Franklin Delano Roosevelt Jr.

MacElhone's astuteness led him to create truly effective marketing and advertising campaigns. Like in 1924 when he published an advert in the Parisian edition of the New York Herald Tribune. The message read: "Just tell the taxi driver 'Sank Roo Doe Noo' and get ready for the worst." This slogan identified what by that time had become an institution in the city. Harry imagined it would be the simplest way to ensure his American customers, who were probably not very good in French, arrived safely at their destination. His novel idea was sounding out the exact American pronunciation of the French address.

Before its time, Harry showed just how important it was for a bartender to not only have technical and product knowledge, but also the understanding and planning ability of business acumen.

**Luca Rapetti**  
(1/continues)

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## SAVIO

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# CHARM AND MYSTERY

Perhaps an evolution of the Tequila Daisy, it is one of the most famous cocktails, yet shrouded in mystery

BY DOM COSTA

**W**ho invented the Margarita? An anonymous cantinero from a popular Mexican posada? The bartender of a luxury hotel, or an unwitting customer during a party? Hard to respond to a question that perhaps will never have a certain answer. The mystery around the birth of one of the most iconic drinks is the emotional ingredient of a recipe that makes up the cultural heritage and identity of a country.

In 1939 a book, *The Saber-Tooth Curriculum*, was published by McGraw Hill

that satirically criticised the American education system. The book tells of an imaginary trip that the main character undertakes to Tijuana, and who, from one bar to the next, discovers tequila. Our imaginary traveller does not drink the spirit neat however, but mixed in a cocktail made up of tequila, lime juice and grenadine – the Tequila Daisy – chilled by a cascade of crushed ice.

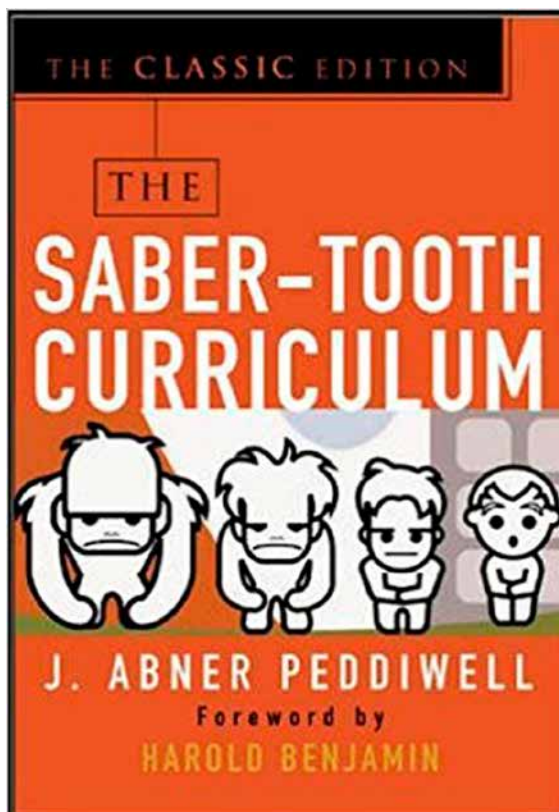
Daisies are a historical category of drinks dating back to the 1800s and certainly not anything new. The interesting





part is that Daisy translates to Margarita in Spanish. Without confusing the impossible with the improbable, it is reasonable to presume, perhaps, that this was not a fortunate coincidence. We cannot say with certainty that the Tequila Daisy was the forerunner of the Margarita, although the Daisy did disappear from the menus of bars that were most popular with American tourists, leaving a spot for a drink made from tequila, triple sec and lime, and which quickly became popular and known as the Margarita. Thus was born the myth of a drink torn between history and legend.

The stories of those who claim they created the drink are also interesting. Carlos Daniel “Danny” Herrera, a restaurateur from Tijuana, owner of Rancho





#### TIJUANA

ABOVE,  
RANCHO LA  
GLORIA.  
BELOW, ITS  
OWNER,  
CARLOS DANIEL  
"DANNY"  
HERRERA.



la Gloria, has always maintained to have created the drink for Marjorie King, the American actress who was married to New York magnate Phil Plant. Reports tell of how the actress was allergic to all alcoholic drinks, except tequila. Herrera apparently dedicated the personalised drink to Marjorie, which also in this case translates to Margarita in Spanish.

Another story tells of Margaret Sames, a wealthy lady from Texas, who entertained her guests at elegant parties in her villa in Acapulco. During one such event in 1937, she employed the ser-

vices of an American bartender, one JohnnyDurlesse, to prepare a drink from tequila, Cointreau and lime. The drink was called Margarita, which was what



Margaret's Mexican friends called her.

It was the 1940s and as we know the drink was very popular throughout America. Johnny Durlesse claimed to be the creator of the drink, which was initially called *South of the Border*. It achieved third place in an international bartending competition, of which no traces can be found. An indignant Margaret Sames affirmed publically that she had invented the drink and that Durlesse was a braggart. Many sides have wondered why Margaret Sames claimed this only after Durlesse. Nevertheless, the first book that includes the recipe with the above-mentioned ingredients is the *Cafe Royal*

#### KEY PERSONAGES

TOP, MARJORIE KING. ABOVE, MARGARET SAMES, THE LADY OF ACAPULCO KNOWN FOR HER PARTIES. BOTTOM LEFT, JOHNNY DURLLESSER.

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*Cocktail Book* by J.W Traling, published in Great Britain in 1937. In it is a recipe of tequila, Cointreau and lime juice called Picador. Indeed, the first appearance in print of the recipe in the USA was only in 1953, in the December issue of *Esquire* magazine. “She’s from Mexico, Señores, and she is lovely to look at, exciting and provocative.”

The Margarita stories listed here are the most interesting and hotly debated, but there are many others connected to the birth of this historic drink. The only conclusion we can draw is that the Margarita remains shrouded in mystery. Certainly, its recipe evolved from another drink. Perhaps from the Tequila Daisy, or the White Lady or Sidecar, or merely the Picador with a simple name change.

The evolution of the Margarita, adopted for generations by bartenders around the world continued, with fruit becoming the featuring element of the frozen

version, and thanks to which the seasonality of the drink can be identified based on the type of fruit used. But in its evolutionary process, the most interesting version of the Margarita is certainly that introduced a few decades ago in the USA.

Towards the end of the 80s, a young Julio Bermejo who had just graduated from college started working actively at the bar his family owned, Tommy’s Restaurant, in San Francisco. A forward-thinker and keenly observant of market developments, Julio expanded the offer using 100% agave tequila, which was a rarity at the time. Over a short time, the bar became a hub in the city for lov-

*The Margarita remains shrouded in mystery. The only thing that is certain is that it evolved from another drink*



successful and the popularity of Tommy's Restaurant spread throughout the United States. In 2003 the Cámara Nacional de la Industria Tequilera nominated him Tequila Ambassador for the United States.

Today, Tommy's Margarita is a modern day classic which has become a firm favourite among customers and the drink is already a milepost for modern bartending.

Today, Julio tirelessly continues to promote tequila, not only in the United States, but wherever his presence is requested around the world. The 'Wall Street Journal' has defined Tommy's Restaurant the "epicentre of tequila in the United States", while CNN considers it the "Ground Zero of Tequila".

The strength of Tommy's Margarita is in its simplicity and ability to be appreciated across the board, in the fact that it is a drink that can be had at any time of day and most of all, can be replicated in any circumstance. Just like the most famous and valued drinks in the world. It goes without saying.

**Dom Costa**

*(Special thanks to Julio Bermejo)*

#### COCKTAIL

TOP, TOMMY'S IN SAN FRANCISCO. RIGHT, JULIO BERMEJO. ABOVE, TOMMY'S MARGARITA.

ers of the spirit. 100% agave tequila later became the most commonly found variant of tequila in the top bars of the world.

In 1990 Julio Bermejo had the foresight to offer a variation of the classic Margarita recipe, replacing the triple sec with agave syrup. It was immediately suc-

## THE RECIPE

### TOMMY'S MARGARITA

#### INGREDIENTS

- 50ml Ocho Blanco 100% agave Tequila
- 15ml fresh lime juice
- 10ml agave syrup

Method: pour all the ingredients into a shaker with ice, shake and strain into a chilled cocktail glass.

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VERMOUTH Rum finish | GIN Monsieur | GIN Madame | GIN Crocodile | APERITIVO | BITTER

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# THE EXPLORER'S DRINK

A martini gin with sugar to celebrate the discoveries of the Scottish doctor

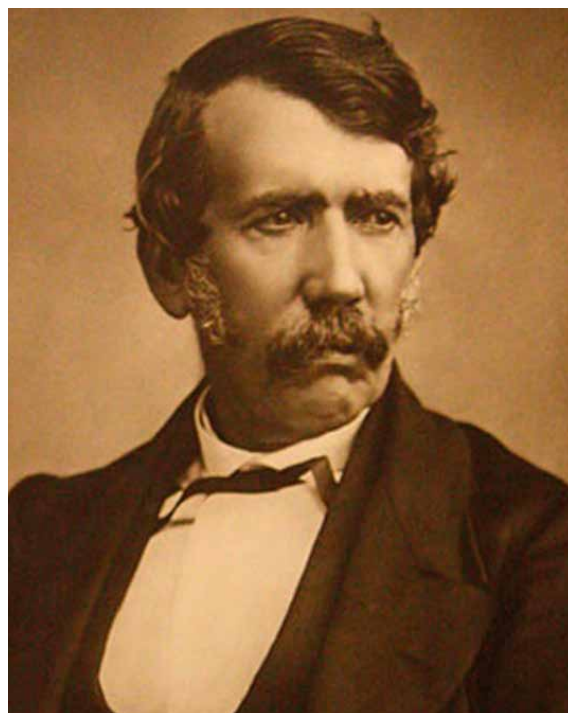
BY FABIO BACCHI

**“D**r Livingstone, I presume!” These were the words spoken by Henry Morton Stanley, a Welsh US national, who after being sent to find David Livingstone, on 10 November 1871 met the Scottish explorer of whom there had been no longer any news.

Livingstone's search was commissioned to Stanley by the New York Herald newspaper. “Draw a £1000 pounds now; and when you have gone through that, draw another thousand, and when that is spent, draw another thousand, and when you have finished that, draw another thousand, and so on; but, find Livingstone!”

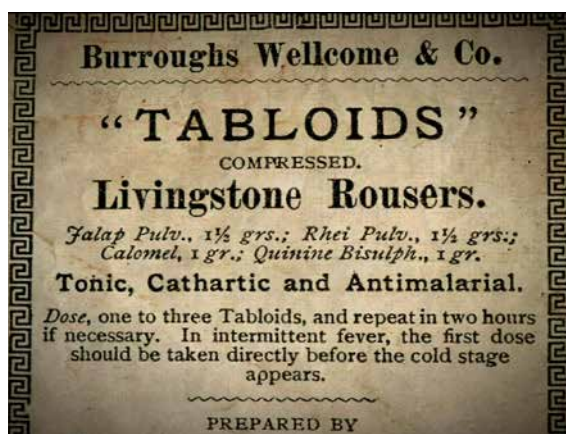
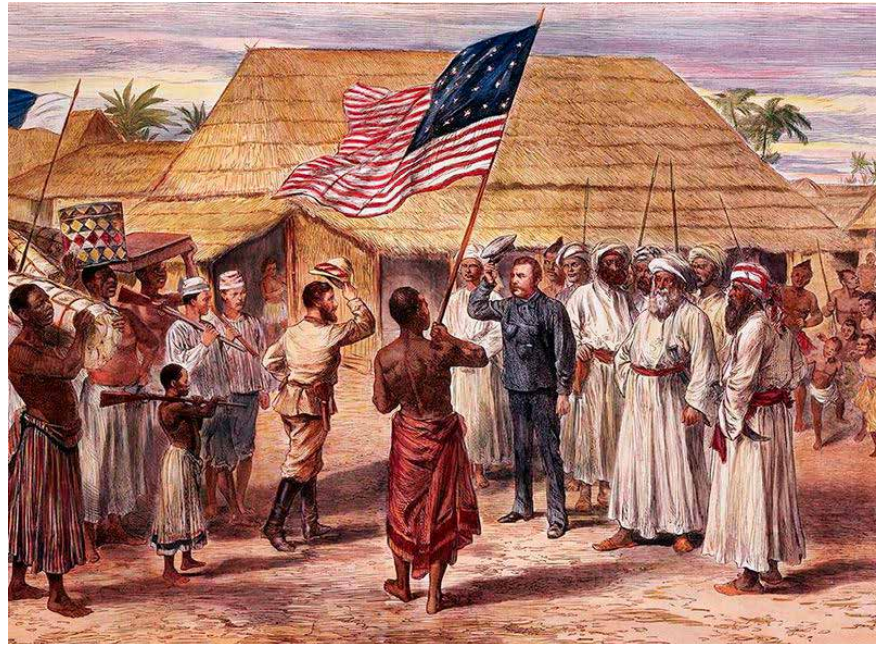
The historic meeting, following two years of travel, took place in the village of Ujiji on the shores of Lake Tanganyika. The two Britons were the only Europeans in Africa within a radius of hundreds of kilometres and it is reported that they greeted each other as if meeting at a reception. The singular atmosphere of this event was later reported as an example of how the formal and solemn Victorian morale had been assimilated by the British population.

Between 1852 and 1856 Livingstone



explored the African hinterland, discovering Victoria Falls along the Zambezi River, which were named after the Queen of England of the time.

Livingstone was one of the first Europeans to cross Africa. The aim of the journey was to open new trade routes and gather useful information on the African continent. On a journey in 1866, Livingstone ventured into Tanzania in search of the source of the Nile. In reality he went too far west, reaching the

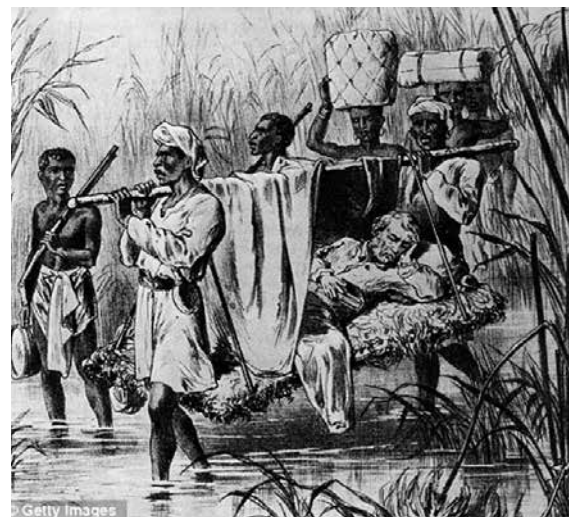


**EXPLORERS**  
ON THE FACING  
PAGE, DAVID  
LIVINGSTONE.  
ABOVE AND  
ALONGSIDE,  
VICTORIA FALLS  
AND THE ROUTE  
TAKEN IN  
AFRICA. TOP,  
HENRY  
MORTON  
STANLEY AND A  
DRAWING  
REPRESENTING  
HIS MEETING  
WITH  
LIVINGSTONE.

Lualaba river, which is nothing more than the beginning of the river Congo, but that he erroneously considered the Nile. Stanley joined Livingstone and together they explored north of Tanganyika. When Stanley decided to return home, he tried to convince Livingstone to join him. In spite of Stanley's appeals, Livingstone would never leave Africa until his mission was complete.

When introducing the new cocktail list of a bar in Milan recently, the attention

of those present fell on a recipe that contained an ingredient with an evocative name: Livingstone Rousers. The recipe is inspired by the stories of the great explorers, of which Livingstone is one of



#### DISCOVERIES

ABOVE HENRY MORTON STANLEY, 1873. RIGHT, CARRYING THE ILL LIVINGSTONE. BELOW, LIVINGSTONE ROUSER TABLETS.

the greatest icons. In this specific case, it was a homemade recipe created by young bartender Vincenzo Losappio; a tonic water with cardamom and rhubarb. In reality though, Livingstone's Rousers was an antimalarial remedy that the medical doctor and explorer developed as a remedy against the endemic African diseases. "A remedy composed of from six to eight grains of resin of jalap

(Ipomoea purga), the same of rhubarb, and three each of calomel (mercuric chloride) and quinine, made up into four pills, with tincture of cardamoms, usually relieved all the symptoms in five or six hours," explained David Livingstone.

"Four pills are a full dose for a man – one will suffice for a woman. They received from our men the name of 'rousers', from their efficacy in rousing up even those most prostrated."

Everything is known of the story of the two men, except for two cocktails that were dedicated to them and that



DAVID LIVINGSTONE CENTRE, GLASGOW

are unknown to most. Stanley and Livingstone are two cocktails both found in the book "Approved Cocktails" by the UKBG of 1937. The recipes were not published, but they were included in the list of cocktails that could be requested at the "Bartender" Office of the UKBG at a cost of one shilling each. In the book Cocktails by "Jimmy" late of Ciro's London, one of the first Livingstone (spelt without the final e) Cocktail recipes is found. It states: Old Tom Gin, Italian Vermouth, sugar to taste and a piece of lemon peel squeezed on top. The Livingstone (also without the fi-

*Stanley and Livingstone are two cocktails found in the UKBG's "Approved Cocktails" of 1937*

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Stir well; strain into cocktail glass; twist a piece of lemon peel over the drink and drop it in. Serve.

### Livingston Cocktail.

Fill large bar glass  $\frac{3}{4}$  full shaved ice.

2 dashes gum syrup.

2-3 jigger Burnett's Old Tom gin.

1-3 jigger Italian Vermouth.

### LIVINGSTON

2 parts Old Tom Gin  
1 part Italian Vermouth  
Sugar to taste

Squeeze a piece of lemon peel on top.

## Cocktails in the JUNGLE!

I HAVE always felt sorry for Dr. Livingstone and Stanley and all those other pioneers who opened up the wastes of the Dark Continent to the civilising values of synthetic gin and machine-guns. Their lives seem to have been one hardship after another, but they didn't have the help of aeroplanes, or their work would have been much easier—and more accurate.

And as for the discomforts and the tsetse flies and mosquitoes and dangers from the wild beasts—well, listen to Martin Johnson—that indefatigable explorer and animal-shooter (with camera), in his book, *Over African Jungles* (Harrap, 12s. 6d.).

After years of trekking on foot, followed up by car journeys, he has at last found the perfect way of covering Africa—by am-

bulance plane—and in this volume he

Much, Mr. Johnson reminds us, has been written about the unhealthy tropics. "I have never found them so. If proper precautions are taken with food, water, exercise and the simple medical remedies which ward off malaria and a few other preventable diseases, I thoroughly believe that a person would live longer, and would be healthier and happier, on safari than in civilisation."

All of which does not minimise the hairbreadth escapes and thrilling adventures which befall Mr. and Mrs. Johnson.

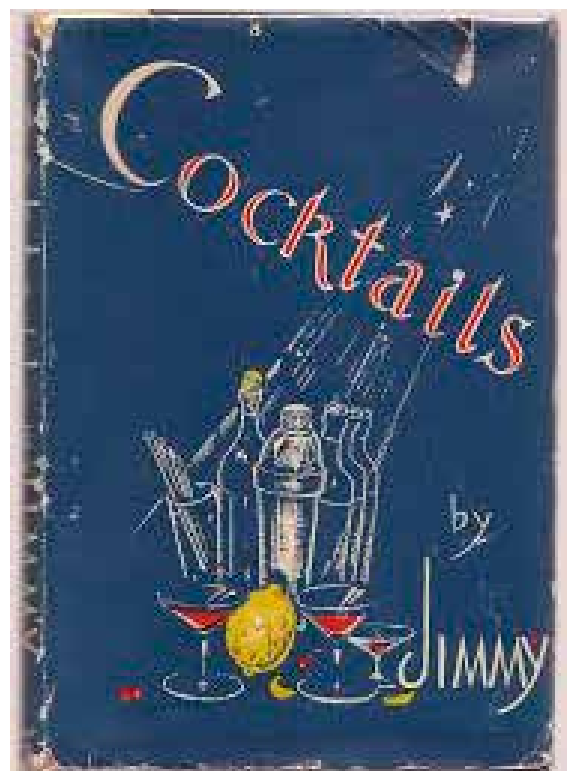
### BOOKS of the DAY

They discover quite a lot of things for themselves. That a lion pays very little attention to a motor-car or aeroplane, for instance, and apparently views the occupants as actually belonging to the plane or car, unless they step clear of it, in which case he will either charge or run away.

The book has a great number of illustrations, some of the

nal e) Cocktail recipe is also found in "Drinks – How to mix and how to serve" (unknown publication date, London): Burnett's Old Tom Gin, Italian Vermouth, gum syrup, lemon twist.

Still today it is not yet possible to say with certainty where and when the drink was born, although it was probably created in honour of the doctor and explorer. We can hazard some guesses. As



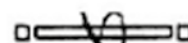
## DRINKS

HOW TO MIX AND HOW  
TO SERVE

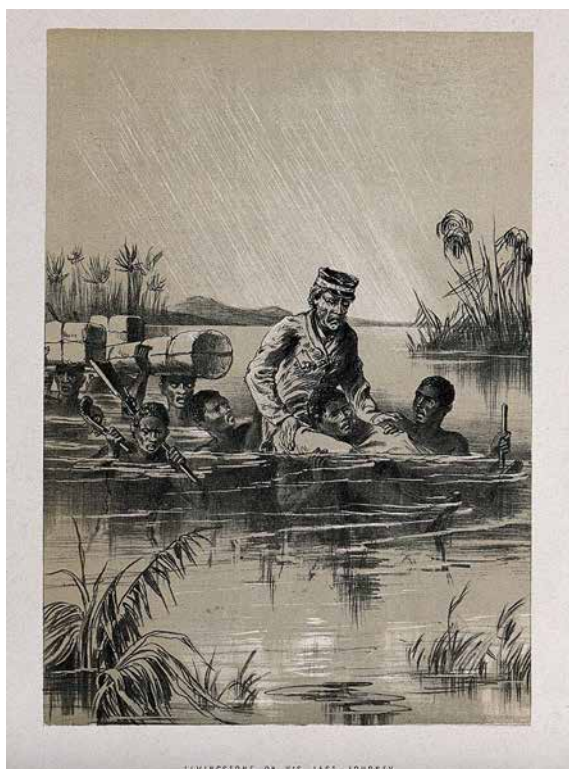
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**PLACES**  
 ABOVE, THE  
 LANGHAM  
 HOTEL. RIGHT,  
 LIVINGSTONE IN  
 HIS LAST  
 VOYAGE.  
 BELOW, THE  
 LIVINGSTONE  
 COCKTAIL.  
 PHOTO CREDIT  
 DIFFORD'S  
 GUIDE.

mentioned in the “Proceedings of Royal Geographical Society” vol. XVI sessions 1871-1872, Henry Morton Stanley stayed at the Langham Hotel in London, where he also planned Livingstone’s rescue expedition. It is possible therefore that the cocktail was created in that hotel, although there is no certain proof of this.

The 1925 film “Livingstone”, directed by M.A. Wetherell, tells of the life and work of the Scottish explorer. Two years prior, an official luncheon was held to present the project at the Hotel Victoria in Northumberland Avenue

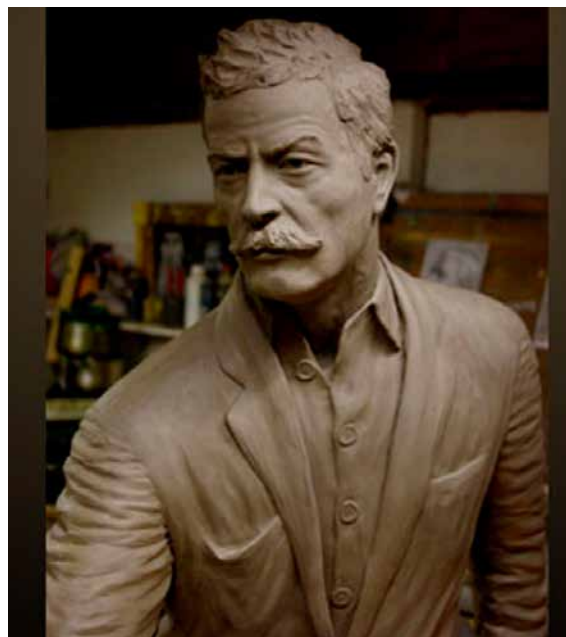
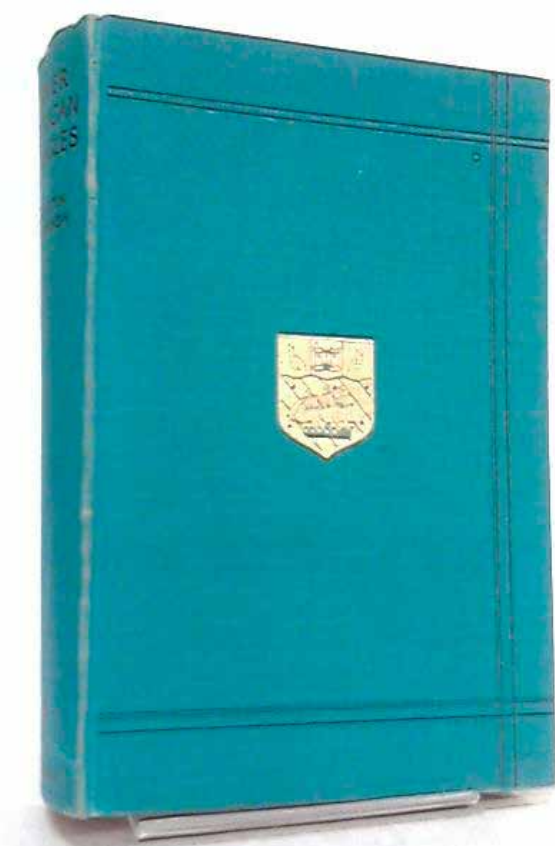
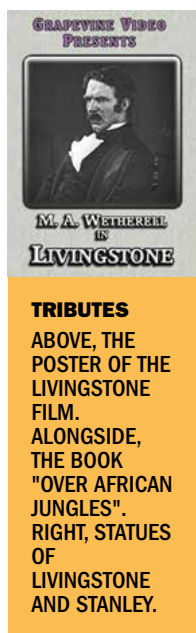
(closed down in 1940). The cocktail may have been created on that occasion, although there are no documents to prove this hypothesis. The hotel was however a short distance from

the Savoy and in the 1930 Harry Craddock book, only the Stanley Cocktail recipe is found. The film was a great success on a national scale, even though it was a silent film, and gave a boost to the British film industry, which until then had been less competitive than the others. On 5 August 1934, a statue of Livingstone was inaugurated at Victoria Falls,

to commemorate his passing sixty years earlier. The ceremony was broadcast on live radio even in London. It was an important event for media coverage, especially because it was the first time an event was broadcast on a national scale and from such a faraway country.

In 1935 Martin Johnson’s “Over African Jungles” was published which documented the over





60,000 mile expedition that the same author undertook by air across the African continent, to celebrate the work of Livingstone and Stanley. The London Daily Herald publicised the book and Johnson briefly described the concept and some aspects of the expedition: “We generally have a cocktail or a whisky and soda, for instance, with hors d’oeuvres...”. The media covered Johnson’s expedition extensively and many photographs were published in the British newspapers of the time. In addition to some recipes that had nothing to do with what was reported, the most credible version of the Livingstone Cocktail is what appears to be a gin martini with sugar added to soften it.

With grenadine replacing the sugar we have the contemporary Red Livingstone, dedicated to the former Mayor of London from 2000 to 2008, Ken Living-

stone, exponent of the so-called Labour Party’s “hard left”. David Livingstone died in Zambia in 1873, as a result of that malaria he had long fought against. His body, brought more than a thousand miles by his faithful assistants Chumah and Susi to Zanzibar, was returned to England to be buried in Westminster Abbey. His heart was instead buried where he died on Lake Bangweulu, in Chitambo.

**Fabio Bacchi**

*(in collaboration with Luca Rapetti)*

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# 150 YEARS OLD. AND IT DOESN'T EVEN SHOW IT

Long-standing ally of the Vesper Martini, this aperitif tonic plays a lead role once again

BY ALESSANDRO PALANCA

In 1953, Ian Fleming was sitting in his Jamaican home writing “Casino Royale”, the first James Bond novel, on which the feature film of the same name was based. Bond asks the casino’s bartender for a dry Martini, providing him

with the recipe. Bond: “A dry martini,” he said. “One. In a deep champagne goblet”. Bartender: “Oui, monsieur”. Bond: “Just a moment. Three measures of Gordon’s, one of vodka, half a measure of Kina Lillet. Shake it very well until it’s ice-



cold, then add a large, thin slice of lemon peel. Got it?”. Such is the iconic scene shared in the collective imagination of bartenders around the world.

There are certain spirits with undoubtedly distinctive and historical characteristics. When it comes to the ritual of the aperitif and in cocktail culture, Lillet is undoubtedly a product that on the threshold of celebrating its 150th anniversary, still plays a leading role. Lillet is tied to the Bond saga and the Vesper cocktail and is its characterising ingredient.

In 1680 Jean Lillet moved from his birthplace in Saint Morillon (in the Gironde department in France) to Podensac, a small village near Sauternes, south of



**SPIRITS**  
ABOVE,  
RAYMOND AND  
PAUL LILLET.  
ABOVE, THE  
FACTORY AND  
SOME OLD  
BOTTLES OF  
THE BRAND.

Bordeaux. In the same year, Paul and Raymond Lillet, Jean’s sons and owners of the Maison Lillet-Frères, established a small, family business that sold wine, liqueurs and confectionery. There they



was probably introduced by a religious, Father Kermann, a medical doctor from Brazil who arrived in France during the reign of Louis XVI. Following the discoveries of Louis Pasteur (1822 – 1895), people became very concerned with malaria. Tonic wines that contained quinine were considered an excellent treatment for fevers and malaria symptoms. Pasteur stated that: “With good reason, wine is the most healthful and hygienic of beverages.”

created the first version of the aperitif bearing their surname, Lillet Blanc, which eventually would become known as Kina Lillet. It was so named because it contained Peruvian chinchona, which was considerably inferior to the current version which replaced it in 1986 with reduced quinine flavouring.

The use of tonic wines in Bordeaux

It was against this backdrop that the Lillet brothers developed their product – white, while all the others were red, and unique because of the specific denomination of geographical origin. Nevertheless, true Lillet commercialisation only began in 1887, although it was limited to the region of Bordeaux. This product, the result of a blend of select wines, combined



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with fruit liqueurs, aged in oak barrels for 8 to 12 months and with a recognisable flavour, would become a product of grand tradition in Bordeaux, featured at the most important events and official receptions.

In 1937, French artist, Robert Wolff, developed a famous advertising campaign aimed at staking Lillet's claim to the American market.

The dawn of the Second World War delayed plans however, and the company was only able to make inroads into the US market after the war. Lillet extended to the English market at the same

time, thanks to a drier version developed around 1920, which was better for mixing with gin since the spirit was so dear to the British. Still today, the Lillet spirit found in the UK market is drier than the

rest of the world.

The name Kina Lillet was replaced by the simpler Lillet in 1970. There were numerous reasons behind this, including avoiding customs issues in the US and because the term 'china' was used by all competitors and it no longer seemed pertinent to a brand that wished to be unique. In 1962, Pierre Lillet, Raymond's grandson, extended the range by introducing Lillet Rouge, aimed at capturing the interest of red wine enthusiasts. A special vintage from 1961, Lillet Vieux, was released in 1972.

After sweeping up international awards, in 1999 Lillet became one of the 100 top sellers in France. This was a significant result since it was achieved in a country with sophisticated and quality-conscious consumers.

Like many other historical products, Lillet experienced a long period of disregard and was underutilised. The new bartending craze in 2000 revived it and re-established its significance, allowing it to take up its rightful place in cocktail culture once again.

Today Lillet is classified according to EU regulations as a flavoured, aperitif tonic wine, from the Podensac region. 85% of the mixture is made up of wines from the Bordeaux region (Semillon for the Blanc and rosé, Merlot for the Rouge), and 15% mainly citrus liqueurs (from peels of sweet oranges from Spain and Morocco and green bitter orange peels from Haiti). The slow maceration in alcohol extracts those components that are so very critical to the richness in flavour. The aromatic mixture together with the wine is aged in oak vats for a number of months. This phase is called vinage. The rosé is bottled immediately

*Today Lillet is classified as a flavoured, aperitif tonic wine, typical of the Podensac region*



since it is not aged in wood to maintain its original freshness. During the aging process, Lillet is treated as a Bordeaux wine (with regard to refining, decanting, filtering, etc).

The Lillet recipe was reformulated in 1985. In collaboration with the University of Bordeaux and applying the most modern methods of wine making, a product was developed with a consistent balance between acidity and sweetness, slightly reduced sugar content, with priority given to the fruity taste while still maintaining a good concentration of bitterness from the quinine.

Ideal for being enjoyed with ice and a slice of lemon, Lillet Blanc has a golden colour, floral aroma and a flavour born from the mix of candied orange, honey, pine resin, exotic fruit and a fresh final note.



Lillet Rouge however brings a completely different style to the fore. As already evinced by the red, ruby colour, it has a full-bodied and vinous flavour, made up of fresh oranges and grape notes, and ripe red fruits, vanilla and spices – in other words, it has greater complexity.

In 2011, Lillet Rosé came onto the market, with its aromas of red fruit, grapefruit and orange blossom. It offers a fresh and fruity flavour with spicy notes, and is very enjoyable with a slice of pink grapefruit. It was the response of Jean Bernard Blancheton, a master blender, to the demands of female consumers.

Of special mention is the Réserve Jean de Lillet Blanc and Rouge. AOC wines are used for Réserve Jean de Lillet, and aging takes place in wooden vats for approximately 12 months. The Blanc is very fruity and slightly floral, with a very long finish and is elegant. The Rouge Réserve Jean de Lillet Blanc has a purple colour, it is full and soft on the palate, very fruity with a sweeter note than Lillet Rouge. Both Réserve can be stored for 15-20 years.

Today Lillet, which should not to be considered a Vermouth, plays an undisputed role in that Italian ritual that has conquered the world – the aperitif.

**Alessandro Palanca**

## LILLET RECIPES



### CONTESSA ROSA by Marco Macelloni – Franklin 33 – Lucca

#### INGREDIENTS

- 45ml Lillet Rosè
- 30ml Biancosarti
- 20ml 7 Hills London Dry Gin
- 10ml St. Germain

Technique: throwing.

Glass: cocktail coupe.

Garnish: pink grapefruit peel



### VERSAILLES by Carlo Simbula – The Spirit – Milan

#### INGREDIENTS

- 40ml VII Hills Gin
- 25ml Lillet Rouge
- 15ml Champagne syrup\*
- 1ml Suze
- 2 dashes lime bitters.

Technique: stir & strain.

Glass: vintage coupe.

Garnish: lemon zest.

\*reduction 1:1 with sugar



### LI LÈ BON by Diego Cesarato – La Gineria – Mirano (VE)

#### INGREDIENTS

- 40ml Lillet Blanc
- 10ml rosolio Italicus
- 5ml sugar syrup
- 1 bar spoon Cynar 70 proof
- 1 dash orange bitters
- mint leaves

Technique: build with crushed ice.

Glass: Low tumbler.

Garnish: lemon peel



### EUPEPTICO DELL'ANACORETA by Elisa Favaron

Palazzo delle Misture – Bassano del Grappa (VI)

#### INGREDIENTS

- 35ml Cristallier cider liqueur
- 15ml Rossi d'Angera gentian liqueur
- 15ml Girolimino amaro
- 7.5 ml Mistico Speciale poppy rosolio

Technique: build. Glass: OF.

Garnish: dried Pinova apple, crumbled Venezuela cocoa bean



### **GINGERONI by Bearice Marri – Caffè Chieli – Sansepolcro (AR)**

#### **INGREDIENTS**

- 40ml Lillet Rouge
- 15ml Luxardo Dry Gin
- 2 drops Angostura

Top with ginger beer.

Technique: build.

Glass: OF.

Garnish: lemon peel and a slice of orange



### **LILLETMANIA by Massimo Dabbicco – Mood – Bari**

#### **INGREDIENTS**

- 30ml Tequila Villa Lobos extra Anejo
- 20ml Lillet Blanc
- 5ml agave syrup 0,5
- 5ml orange jam
- 1ml lime juice

Technique: shake & strain.

Glass: Asti glass.

Garnish: black salt and dried orange crusta.



### **GALAXY by Dario Rutigliano – Cobbler – Cocktail and Dining Room Barletta**

#### **INGREDIENTS**

- 25ml Lillet Blanc
- 40ml Johnnie Walker Rum Cask Finish
- 10ml bergamot orange shrub hm
- 1 dash Varnelli Delizia Cannella

Technique: stir & strain.

Glass: coupette.

Garnish: lemon thyme



### **FIZZ A LA MARSEILLE by Mattia Paolini – Hotel Cipriani – Venice**

#### **INGREDIENTS**

- 50ml Citadelle Gin
- 30ml Lillet Rouge
- 30ml lemon juice
- 5ml simple syrup
- drop of Pernod
- 10ml orange balsamic condiment

Fill up soda water

Technique: shake & strain. Glass: Collins.

Garnish: orange peel star anise.

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# CHRIS HYSTED-ADAMS

## Pearls of Wisdom Found in a Wetsuit

BY HAYDEN WOOD

**A**s ‘Que’ of Melbourne’s multi award winning Black Pearl, Chris Hysted-Adams is a master of using flavours of heritage brands like Cherry Heering in fresh, innovative and trend-setting ways. Is it any wonder the title of World’s Best Cocktail Bar from TOTC reins supreme here? Chris opens up a his pearls of wisdom to what it takes to lead a team to victory.

Chris chose 2002 as a year from the book of beverage landmarks as it is the year of Black Pearl’s inception. “I tasted my first Singapore Sling was when I first started at Black Pearl. I really embraced as many classics as I could, but what really stood out about Cherry Heering to me was that something could stand out so much in a cocktail that had SOOOO many other ingredients!”

A former World Class Brand Ambassador, Chris has seen more of this industry than many from years on the road where burnout can be part of the package deal. Through his experience, his holistic approach ensures Black Pearl’s charter maintains a course for human sustainability and positive industry culture.

He started working the bar in 2007 and notes team culture as much as cocktail innovation helps maintain the pace and standards that keep Black

Pearl at the top of her game. Avoiding burnout and building a strong team who have a healthy work life balance are as important and integral to Chris as the cocktails.

“I’m making it very clear that when you do start bartending it’s a career and not to see it as a lifestyle.”

“If people did not choose hospitality as a career because of the lifestyle, but because of the amazing things you can achieve whilst in it, if people knew this going into it, I’m sure our industry could be even better.”

“At Black Pearl, it’s a job. You’re here for a job. We do encourage you to have just as much fun as people on the other side of the bar and its part of why I still love coming in here for a drink on my days off. But, making it very clear that it’s a job and not to see it as a lifestyle, because I think that’s when you do open the door to the vices that can cause burnout quickly.” “So, we meet every week to two weeks to discuss anything that’s happened during service, anything we think we can improve on. We are open so much and the hours are long so it can make it pretty hard to do that sometimes but we make it as quick and efficient as possible. Normally you have that hunch that something might tip over



the edge soon so we like getting on the 'front porch' and all agreeing to take a week off drinking!"

The duty of care to his staff and himself includes the insistence on a balanced, varied lifestyle as much as possible, which also helps to keep his ideas fresh.

"A lot of us tend to write-off their days to rest or by drinking at their place of work. It's very easy to just get caught into a routine and only expose yourself to the same influences."

"One thing I force myself to do is find an external influence, something com-

pletely removed from the industry ... it might be a night of going to a gallery, going to a restaurant, going to a gig, something like that. Just to kind of ... you know when you have a bit of a creative block? Trying to explore that avenue in another way can have a tendency to unclog it."

"I think it's just having some extended time off away from ... yes, away from bars, away from that industry. I've just come back from two weeks off down the coast and I try to stay nice and active and it's amazing how quickly your brain recovers and starts coming up with



more ideas, and really starts ticking over a bit quicker. But also forcing yourself to get out of it every now and then, so you don't become too run down on a project or burnt out, is healthy."

Black Pearl is famous internationally for pioneering new and imaginative ways of tweaking and pushing established systems, techniques and flavours and Chris' Cherry Heering cocktail below is no exception.

Leading by example, living responsibly and an inspiration to many aspiring followers, Chris Hysted-Adams tries to keep the industry healthy and sustainable to do his bit to maintain a tact for another 200 years of heritage Heering cocktails. Currently, he's objectively working on that by looking better in a wetsuit.

**Hayden Wood**

## THE RECIPES

### HEART OF HEERING

*Makes 1 drink*

#### INGREDIENTS

- 30ml Cherry Heering
- 20ml Smith & Cross Overproof Rum
- 20ml lime juice
- 30ml pineapple syrup (See below)
- 30ml cream
- 5 drops soap bark extract
- 60ml soda water

### PINEAPPLE SYRUP

- 1 ripe pineapple cut into chunks (skins removed)
- 500g regular white sugar
- 125g water
- 30ml Everclear (high proof alcohol)

Make a gomme from sugar and water. Allow gomme to chill. Blitz all ingredients in a blender (or with a stick blender if doubling up in batch amounts) for 2-3 minutes before cold steeping in a non reactive container over night. Strain steeped ingredients through an oil filter to clarify before bottling. Syrup lasts approximately seven days when refrigerated.

#### COCKTAIL METHOD

Add all ingredients except soda into a mixing tin or milkshake cup with a quarter of the mixing tin filled with crushed ice. Flash blend in milkshake blender until a frost forms on the outside of the cup (Approx 45-60 sec). Add 60ml chilled soda water to a chilled highball and fine strain flash blended ingredients on top of soda water. Serve up (no ice) in a chilled highball glass. Garnish with edible flowers.



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