

Tips on Drink Mixing

Authority discusses martinis, perfects,
Tom Collins and rum innovations

By Peter Greig

OF the making and drinking of dry martinis, there are so many differences of opinion that only one thing can be said without contradiction—the cocktail the other fellow makes always tastes better. Nevertheless, this most popular cocktail contributes very substantially to bar revenue. I trust I shall be pardoned for remarking that my observation in many club bars is that the drink is too often made as a matter of course, served too warm and not carefully mixed—whereas in the homes of my friends I invariably enjoy an excellent martini. It seems to me a manager might well experiment with the tastes of his membership to make sure he is serving the sort of martini they like best. I know I lay myself open, to the charge that if his club has 500 members, there are 500 different tastes to cater to; but I believe a mean can be struck.

The purist insists there is only *one* dry martini—two-thirds gin to one-third dry vermouth, with an olive or a little onion. But in actual fact there are many variations. Every club must have a few members who insist on five gin to one vermouth—to my taste a vile thing to have to drink. And there is a chain of popular restaurants whose success in the East has been spectacular, who put a few drops of scotch whiskey (a fact!) into each martini they serve and appear to thrive on this innovation.

Women Like Perfects

I always make what I think is known as a perfect; that is, I include a small portion of Italian vermouth with the French, and on great occasions add a few drops of lemon juice. Our lady friends are gracious enough to express their ap-

preciation of this mixture. Many of us think a few drops of orange bitters is a genuine improvement to the classic recipe and this addition is to be found in many Bartenders' guides having authority.

Then there are those who use no dry vermouth at all, but turn to Italian. My experience with such martinis is that they need a master's hand. One dollop too much of Italian and the drink is a failure, but made with the right proportions—I would not dare commit myself beyond saying use a very little Italian—and serve Arctic cold, the drink is a masterpiece! Recently a kind club host pre-faced his dinner for me by making his version of a martini which uses only Italian. The drinks were poured out into the glasses, very cold, at the table, and he squeezed into each a quick shot of orange peel essence and then one of lemon peel oil, the slivers of peel being placed before him in pony glasses, ready for use. It was a magnificent cocktail. Obviously impractical for general club use, because it is too time-consuming, but recommended to any manager who may have a harassed house committee dinner to steer into pleasanter channels.

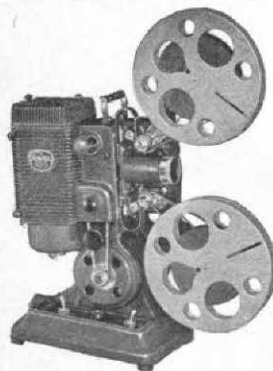
Tom Collins Variations

Another popular drink, often better made at home than in a club, but with more excuse for it, is a tom collins. It is vital to a smooth collins to dissolve the sugar in the lemon juice and gin before adding the ice and soda water. This takes time and on busy days your bartender cannot be expected to do it. Here is a solution that I first suggested last spring, and in certain restaurants and clubs that adopted it, the result was remarkable, especially with ladies: instead of sugar in your collins, use green or white creme de menthe. Not so cheap as sugar, of course, but you could announce the drink as your special club tom collins and charge a trifle more than you do for the regular. A delicious variation for a collins is to take a few mint leaves, add 2 teaspoons of powdered sugar, pound them up well and add your gin. Let it stand for a minute and then add the juice

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Wilfred V. Dantolan, Chicago amateur, who's played many private and fee courses, says competitive fee courses beat themselves out of business by not having a central office for booking playing time. He maintains waiting time lost at fee courses discourages play to the extent it costs competitive fee course owners in metropolitan districts at least 15% of easily increased play.

of half a lemon, ice and soda. So far as I know this drink has no official name and you might well call it after the name of your club.

Remember, in all long gin drinks a flavory gin should be used, because one's palate seeks the taste of gin, whereas in a martini all flavors should blend, so that no one is prominent.

When it comes to rum, I am prejudiced, believing as I do that the finest rum on the market for cocktails, planters punches, or old-fashioned, comes from Trinidad. This is because it is a light-bodied rum of liqueur quality. It calls for the use of very little sugar and, like all other rums in a cocktail for that matter, calls for limes rather than lemons. Sugar syrup is simpler to handle than sugar, but if the latter is used be sure to use a superfine granulated, since powdered or confectioner's is apt to have corn starch added, which may make your cocktail cloudy and leave a deposit in the bottom of the glass.

If a West Indies custom of rum drinking could be introduced into clubs in this country, receipts from rum sales would improve. Perhaps you can persuade an enthusiastic house committee member to follow this plan. It is customary in the Islands for the butler to offer drinks to the guests on a large tray filled with glasses, into which the cocktails have been poured. The guest selects his glass, turns and toasts his hostess and drinks down the whole drink, returning the empty glass to the tray and immediately picks up a second glass, which he sips at his leisure. The butler then proceeds to the next guest. Late-comers obey the same ritual, which is quite a pleasant one.

Mr. Greig will answer wine and food questions from golf club managers. Address your questions to Peter Greig, care of GOLFDOM, or to Mr. Greig direct, at 347 Madison Ave., New York.