

Hail to thee, blithe spirits (hic)

(Last of a two part series)

Mixed drinks long have been a mark of gracious living. This week the Tooth Picks explores some of the types of cordials (liqueurs) used to make them and provides you with the recipes for some well known cocktails.

First of all, there is no difference between cordials and liqueurs. They are created by adding flavoring to a previously prepared spirit base—generally brandy or a neutral liquor—with fruits and plants. A liqueur is defined by law as an alcoholic beverage which is sweetened and flavored with at least 2½% sugar, however, most are between 10% and 35% sugar.

Brandy is made by first distilling fruit into wine and then further distilling the wine into a sweet liqueur. As many as 10 bottles of wine may be used to make a single bottle of brandy. Brandy is one of the most expensive liqueurs and may cost between \$10 and \$50 a bottle, with cost being directly proportional to quality. Cognac is simply a very high quality brandy.

Curacao derives its name from a small island in the Dutch West Indies. It is made from a peel of a small bitter orange grown on the island.

Creme de cacao is created from the creamy blending of chocolate and vanilla.

Cointreau is very similar to curacao, being made with the distillations from small bitter oranges.

Drambuie, made from an ancient secret formula, is made from the finest old Highland malt Scotch whiskey and heather honey, 80 proof.

Angostura and Aromatic Bitters are included in some of our recipes. They are also liqueurs, used primarily to give drinks a special accent or flavor.

Mixing good drinks takes knowledge and practice.

It is essential to follow the directions exactly. When in doubt always measure. If a recipe says stir, then stir and do not shake. Stirring produces a clear drink while shaking produces a cloudy one. The quality of the drinks will depend on the quality of the alcoholic base. It is better to have a few good bottles than to have a variety of inferior ones.

karen richardson & ron sindelar tooth picks

Manhattan Cocktail
1/2 Rye of Canadian Club Whiskey
1/2 vermouth
Stir well and strain into glass

Grasshopper
3/4 oz. white creme de cacao
3/4 oz. green creme de menthe
3/4 oz. brandy
1-1/2 oz. sweet cream
Shake well with ice cubes and strain into glass

Side Car
1 oz. cointreau
1 oz. cognac or French brandy
1 oz. lemon juice
Shake well with ice cubes and strain into a cocktail glass

Rusty Nail (the strength of this drink depends upon the person's taste)
3/4 Scotch
1/4 Drambuie
Pour Scotch on the rocks and float Drambuie on the top of the Scotch.

Salty Dog
2 oz. gin or vodka
grapefruit juice
salt
Put ice cubes in glass, add gin or vodka and fill glass with grapefruit juice. Add salt to taste.

Daiquiri Cocktail
1 jigger (1-1/2 oz.) dark rum
Juice of 1/4 lemon or 1/2 lime
1 teaspoon powdered sugar
Shake well with ice cubes and strain into glass. For a frozen Daiquiri, put the ingredients into a blender with shaved or cracked ice.

Margarita
1-1/2 oz. tequila
1 oz. lime juice
Shake with ice cubes. Rub rim of glass with lime and then dip into salt. Sip over salted edge.

Bloody Mary
1-1/2 oz. vodka
3 oz. tomato juice
1/2 oz. lemon juice
1 dash Worcestershire sauce
Salt and Pepper to taste.
Shake well with ice cubes and strain into glass. Also may be served on the rocks.

Moscow Mule
1/2 lime
2 oz. vodka
ginger beer
Squeeze juice from lime into mug. Add remaining piece of lime and vodka. Top with ginger beer. Stir.

Tom Collins
Juice of 1/2 lemon
1-1/2 oz. dry gin
1/2 tsp. powdered sugar
soda water
Shake lemon juice, sugar and gin well with ice cubes. Strain into tall tumbler. Add ice cubes and top with soda water. Decorate with orange slices and cherry. Serve with a straw.

Old-Fashioned
1/2 lump sugar
1 dash ofromatic bitters
2 dashes of Soda water
1/2 oz. spirits (scotch, rye, bourbon, as desired)
Muddle sugar saturated with aromatic bitters. Add soda in glass with ice cubes. Top with spirit desired. (Sometimes water is used instead of soda)

Experiment. Use your imagination. We have provided the basic recipes, but you can modify them to suit your tastes.

Pace...

The biggest decrease in contributions to PACE came between second semester 1971-72 (\$20,018) and first semester 1972-73 (\$7,500).

Pedersen said switching to a voluntary contribution system accounted for the decrease.

During PACE's first year the \$3.50 contribution from each student was automatic unless the student indicated otherwise on his tuition statement.

Ritchie said the dropoff is misleading because collections the first year were bolstered by donations from faculty and businessmen as well as promotions to raise additional money.

According to Pedersen, general ignorance of PACE's goals has hurt the program.

"During the first year, PACE was talked about and written about a great deal. That kind of publicity has not been felt since that year," she said.

"In order to generate that kind of money (about \$50,000 the first year) there must be a real education process about the program."

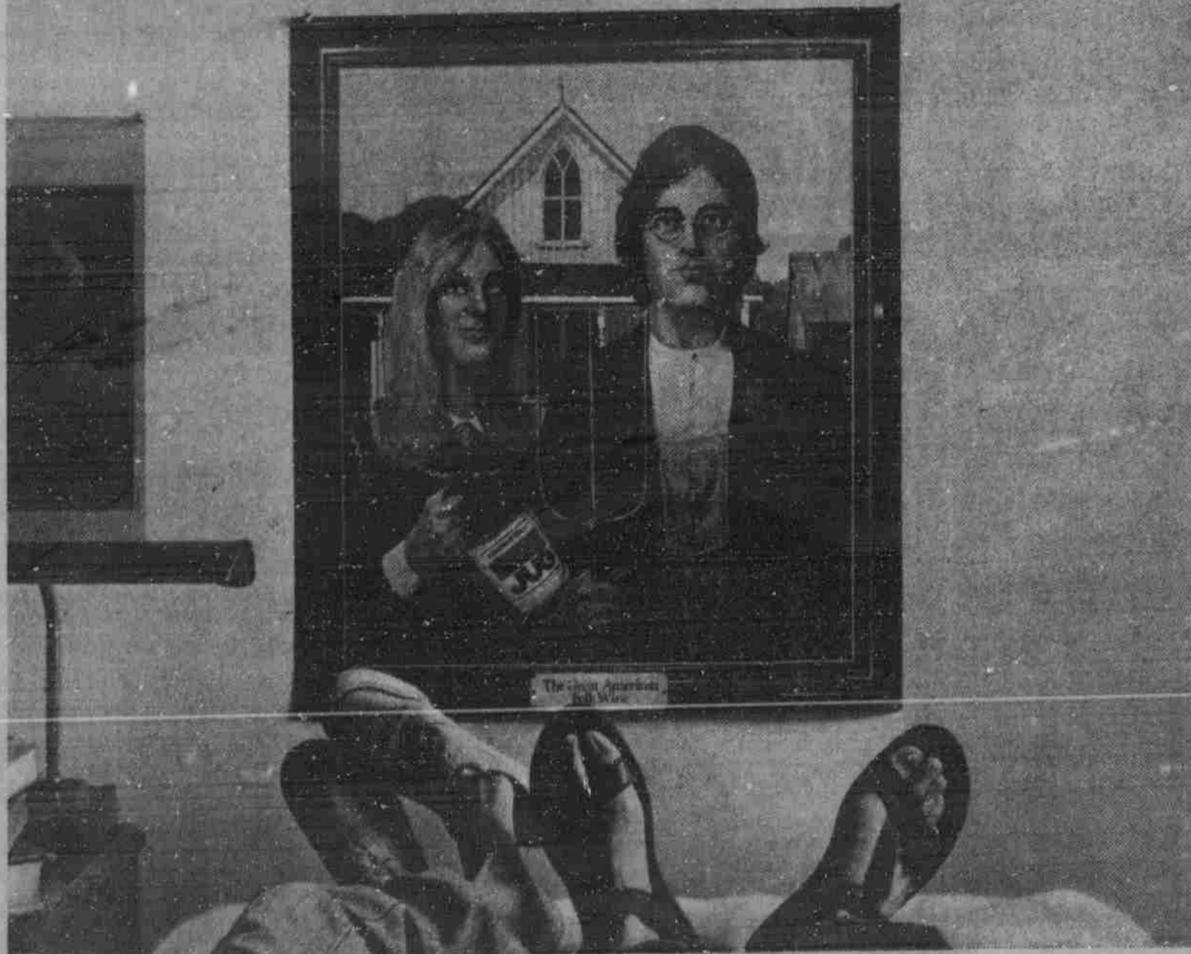
Pedersen said there is also a "general apathy about social aid."

"The new people on campus haven't been in on all the discussions about PACE," she said. "They only see it as something that would add \$3.50 to their expenses."

Apathy was not the case in 1971 when 5,000 students petitioned for PACE's adoption.

Then PACE was endorsed by 21 campus organizations and seven residence hall governments. Estimates of funds that could be raised by PACE each year ran as high as \$135,000.

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