

The Sporting Life

A Monthly Newsletter

LOS ANGELES EDITION

Issue N° 13 – March 2009

RECIPE - *About*

Hello to all bartenders, cocktailians, and enthusiasts and welcome to our thirteenth edition of The Sporting Life. This is our anniversary issue!!! This is Marcos Tello and for those of you who don't know me, I am a bartender. I wear that badge proudly. And in an effort to try to bring honor back to my profession, that was once revered in the same the circle as the "doctor, lawyer, and banker", I am trying to unite bartenders in Los Angeles that are truly interested in the "craft of the cocktail." This is a monthly newsletter that I am starting in which to support our brothers and sisters "behind-the-stick", specifically in Los Angeles. Why "The Sporting Life"? Well to quote David Wondrich, "the sporting life was all about maintaining a "front," and a true sport would spend his last fifty cents on a cognac Cocktail." You see Los Angeles used to be a place where one could walk into a bar and the bartender would know how to make a proper cocktail. Well it seems we've lost something along the way. And for those of you who know, a Cocktail Revolution is upon us, and being a Los Angeles native I am very interested in revolutionizing the way The City of Angels approaches drinks. We can only do this if we are united, organized, and passionate. So I will be sending this newsletter out on the last Sunday the month, and will be organizing a monthly meeting the following Sunday. Please, I urge you to attend and if you know someone who would be interested in something like this, please forward this on. By the way, I read cocktail recipes much easier than normal text, so that is reason for the structure of the newsletter. I thank you for your time and as always, Cheers!

METHOD - *Next Meeting*

First off I want to thank Vincenzo Marianella, Angus McShane, Joseph Brooke and Copa D'Oro for hosting our last event. I would also like to thank Ramona Gaddis, Marcelo Loureiro, and all the Sagatiba family for supporting us with Sagatiba Cocktails and Bay City Subs! Our next event will be The Sporting Life Anniversary Party, held at the place where it all began, Bar Keeper (3910 W. Sunset Blvd., Silverlake CA 90029), on Sunday, March 15, 2009, from 12 - 6pm. We will be sponsored by most of the good folks that made this year happen, including: Partida Tequila, Plymoth Gin, Woodford Reserve Bourbon, Square One Vodka, Bols Genever, Matusalem Rum, Sagatiba Cachaca, St. Germaine, Neve Ice, Grand Marnier, and Edison Beer. In addition to this we will have a dueling bar in the back featuring the cocktail stylings of: Eric Alperin (The Varnish), Leo Rivas (Seven Grand), Chris Ojeda (The Varnish & The Edison), Damian Windsor (The Edison & Copa D'Oro), Joseph Brooke (The Edison & Copa D'Oro), Christine D'Abrosca (Malo), John Coltharp (Seven Grand), Julian Cox (Rivera), Pablo Moix (STK), Juan Sevilla (The Edison), Michel Dozois (STK & Church and State), and Vincenzo Marianella (Copa D'Oro)! This will be an extravaganza to remember!

GLASS - Upcoming Events/Featured Venue

1) First off: Congratulations to Pablo Moix and Matty Eggleston as they will be representing the Los Angeles Chapter of the USBG at the Tales of the Cocktail LeBlon Caiparinha Challenge!! These will be the faces of LA (nice mugs!):

**2) USBG Elections**

Here's how it works: Log onto <http://www.USBG.org>, fill out the information form, and use their Paypal link to join! Please mark the appropriate box below; If you work behind a bar (ie barback, bar manager, bartender, even a bartender between jobs) than check the box for "active" member. If you are an enthusiast and do not work behind a bar than check the box for "member at large" position. Disregard the part about "attached certificate of completion of recognized academy"Deadlines for memberships are below!

* February 28th = Last day to join as a a member if you want to run for office, e-mail declaration to (NorCalUSBG@gmail.com)

* March 15th = Last day to join as a member if you want to vote in the election

* April 2nd = Ballots for voting will be mailed out

* April 20th = Last day to mail in your ballot to vote someone into office

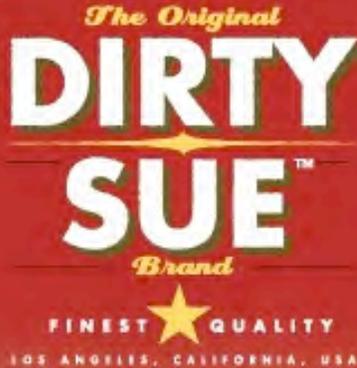
By the way, guess who's running for Prez!



3) The Dirty Sue Cocktail Competition

Yes peeps if you didn't see the first announcement...then here it is again! Come up with a Dirty Sue Cocktail and win Cash & prizes! Incidentally, if you don't carry Dirty Sue at your bar than Eric Tecosky is offering you a free bottle to play with at The Sporting Life anniversary party! Link and flyer are below!

[I'm Bored, Give Me Something to Do](#)



DIRTY SUE PREMIUM COCKTAIL COMPETITION

★ ★ ★ ★ ★

FIRST PRIZE

- ★ \$250.00
- ★ ONE YEAR FREE DIRTY SUE
UP TO 12 CASES FOR A BAR/RESTAURANT, OR
UP TO 4 CASES FOR PERSONAL USE
- ★ COOL DIRTY SUE CLOTHES

SECOND PRIZE

- ★ \$100.00
- ★ COOL DIRTY SUE CLOTHES

RULES:

THE CONTEST IS OPEN TO ANYONE (BARTENDERS, ENTHUSIASTS, ETC).
DEADLINE FOR ENTRY IS MARCH 22ND. ALL ENTRIES MUST BE
SUBMITTED TO info@dirlysue.com
AT LEAST 1/4 oz DIRTY SUE PREMIUM OLIVE JUICE MUST BE USED IN A
RECIPE FOR IT TO BE CONSIDERED. NO MORE THAN SIX INGREDIENTS.
THE WINNERS WILL BE ANNOUNCED ON SUNDAY APRIL 5TH AFTER
CAREFUL BLIND TASTING AND JUDGING BY:
JEFFREY MORGENTHALER (JEFFREYMORGENTHALER.COM)

★ **DIRTY SUE** ★

THE WORLDS BEST REVIEWED OLIVE JUICE.

www.DirtySue.com

4) Heering Accessorize 2009

CHERRY HEERING is looking for top mixologists who can create a unique cocktail recipe inspired by a cocktail dress designed by Swedish top designer Lars Wallin for *Heering Accessorize 2009* and for designers who can create a cocktail dress inspired by one of six CHERRY HEERING cocktails, created by Scandinavian world class mixologist Richard Broni. In addition, mixologist entrants will be able to select a specially designed glassware piece from The House of Orrefors to accompany to their CHERRY HEERING inspired cocktail recipe.

The first place prizes to be awarded in Singapore, apart from the honor and international exposure of winning *Heering Accessorize 2009*, will be the right for the mixology winner to publish his/her own cocktail book together with Peter F. Heering by the end of 2009. The winning fashion designer will be awarded their own runway show at the internationally acclaimed Copenhagen Fashion Week (Spring/Summer 2010).

Participants must be 21 or older and the deadline is **March 15th, 2009, but if you are a USBG member, you have until March 22, 2009.** For more info, visit <http://www.heering.com>.

GARNISH - *Historical Note of the Month*

The Sporting Life: Sub-District Cocktail Competition

New York has for some time had The Manhattan, The Brooklyn, and The Bronx. Benchmark cocktails named after their native regions. A short while back a couple of bartenders from New York got together and decided to finish naming cocktails after their beloved neighborhoods. Cocktails such as The Bensonhurst, Greenpoint, and Little Italy. Beautifully stirred cocktails using a Spirit Base and Vermouth's, Liqueurs, Amaro's, Bitters, etc. I myself, being a native Angeleno, have always wanted a set of cocktails named after my own city or it's neighborhoods. So the other day I bellied up to the bar at Seven Grand in downtown Los Angeles. (As you may or may not know, downtown is trying desperately to become a "full-fledged" city.) And my buddy Leo Rivas served me a delicious concoction, stirred, and served up. And I thought to myself, as he was still searching for a name, why don't we name it after a one of the sub-districts in downtown. And then I thought, why doesn't LA have its own set of sub-district cocktails. Incidentally, we decided to name it the Arts District Cocktail. But the point of all this is that we should have our own set of cocktails. Named after the city that needs our help in developing a true cocktail culture, in order for it to truly be called a "city"! So we will have a cocktail competition in which name cocktails after the 17 Sub-districts in Downtown Los Angeles. Here's how the winner's break down:

1) Historic Core Cocktail

- * 1.5 oz. Bonded Rye
- * .5 oz. Bonded Applejack
- * .5 oz. Green Chartreuse
- * .5 oz. Sweet Vermouth (Carpano Antica)
- * Dash Anostura

Stir & Strain

Lemon Peel - Cocktail Glass

By: John Coltharp (Seven Grand Whiskey Bar) This was pretty obvious why it's reflective of the historic core profiling the first style of whiskey produced in this country (Rye), along with America's first native distilled spirit (Applejack), coupled with a centuries old liqueur distilled by Carthusian monks, and the pre-cursor to sweet vermouth in Carpano Antica Formula. Historic as it is delicious!

2) Spring Street District Cocktail

* 1 oz. Cachaca (Sagatiba)

* 1 oz. Campari

* .5 oz. Peach Liqueur (Mathilde Peach)

* 2 Dashes Orange Bitters (prefer a 50/50 blend of Fee Bros. Orange Bitters & Regan's No. 6)

Stir & Strain

Flamed Orange Peel (Discard) - Cocktail Glass

By: Marcos Tello (The Edison) This cocktail is indicative of the once famous Alexandria Hotel which resides in this district. The hotel was a magnet for old, glamorous Hollywood, even the carpet was called "the million dollar carpet", because it was said that \$1 million dollars in business was done there everyday. The Alexandria is located in the Spring Street Financial District, and is also the site of where United Artists was formed. There were four people that were responsible for UA and they were: Charlie Chaplin, Mary Pickford, Douglas Fairbanks, and D.W. Griffith. The "robust and bold" Cachaca represents Douglas Fairbanks and his constant portrayal of "latin" characters in his films: Don Juan, Zorro, etc. The "bitter" Campari represents D.W. Griffith who by 1948 was largely forgotten by the industry he had essentially fathered. The small amount of "sweet" Mathilde Peach represents Mary Pickford who was known as "America's Sweetheart" in the early Hollywood film days. And finally, the "complex" nature of the orange bitters and the "flashy" presentation of a flamed orange peel represents Charlie Chaplin, who is considered a genius for his "style" and "flare" he brings to film.

3) The Little Tokyo Cocktail

* 2 oz. Rye (Rittenhouse 100 if possible)

* .5 oz. Orgeat

* 2 dashes Angostura Bitters

Stir & Strain

Orange Peel & Grated Cinnamon - Cocktail Glass

By: Jonathan Stout (Enthusiast) This is pretty much a Rye version of a cocktail that Jerry Thomas (penned the first bartender's manual amongst other accomplishments) created for an emissary visiting from Japan. In Jerry's version Cognac was used and he called it "The Japanese Cocktail"!

4) The Bunker Hill Cocktail

* 2 oz. Evan Williams Single Barrel Bourbon (1998)

* 1 oz. Calvados Prestige

* 1 oz. Sandeman's 20 year Tawny Port

* 2 Drops Lea & Perrins Worcestershire Sauce

* 2 Dashes Angostura Bitters

Stir & Strain

Orange Peel - Cocktail Glass

By: Ted Haigh (Museum of the American Cocktail) This drink represents Bunker Hill in its heyday, on the cusp of its evolution into a working class immigrant neighborhood in old LA, represented by the Worcestershire and the orange peel!

5) Arts District Cocktail

- * 2 oz. Rye
- * .5 oz. Cynar
- * .25 oz. Benedictine

Stir & Strain

Grapefruit Peel - Cocktail Glass

By: Leo Rivas (Seven Grand Whiskey Bar) This is the cocktail that started it all. This cocktail will forever be canonized as the cocktail that inspired this competition. If you've ever met Leo Rivas he's an artist in the truest sense of the word....hence the name is fitting!

6) The Toy District Cocktail

- * 1 oz. Greek Brandy (Metaxa 7 Star)
- * 1 oz. Rye Whiskey (Ritthehouse 100)
- * .75 oz. Amaro Ramazzotti (Torani Amer may be substituted for the Ramazzotti if unavailable. The new reformulation of Torani Amer loses the vegetal notes of the previous version and is very forward with bitter orange and spice, which also works well in this drink.)
- * .5 oz. Lillet Blanc

2 Slices of Fresh Ginger

Muddle, Stir & Fine Strain

Ginger Slice & Orange Peel - Old-Fashioned Glass

By: Chuck Taggart (Enthusiast) Before the wave of immigrants from Hong Kong, Taiwan, Korea and elsewhere in Asia arrived to make the Toy District into what we know it to be today, the neighborhood was "filled with the colorful sights and fragrant smells of old Greece", and was known as Greek Town. The city's first Greek restaurant was on 4th Street, with Kalamata olive oil importers a few doors down. There were 65 Greek businesses clustered in the area, although few remain today and all but two of the original buildings have been razed. (L.A. Times) I chose one of my base spirits, Metaxa, to reflect the flavors of that community, augmenting it with rye whiskey to give it a sturdier backbone and to reflect my love of the downtown drinking scene (I like to drink whiskey in downtown bars). The bitter component is Amaro Ramazzotti, complementing the floral notes of the Metaxa with bitter orange and fragrant spice (plus, the Romans had pretty much all the same gods as the Greeks). Lillet is there to help bring the flavors together, and to reflect the presence of fabulous French dip sandwiches a few blocks away. A muddled slice of ginger, as well as the ginger garnish, reflects the current Asian population of the Toy District.

7) The Skid Row Cocktail

- * 2 oz. Genever (Bols)
- * .5 oz. Apricot Liqueur (prefer Orchard Apricot by Rothman & Winter)
- * .5 oz. Ramazzotti
- * Dash of Orange Bitters (Fee Bros.)

Stir & Strain

Flamed Orange Peel - Cocktail Coupe

By: Eric Alperin (The Varnish) My reasoning's based on the ingredients below:

Genever is the original Gin. It spawned the "Gin Craze" of the 1700's, which has been paralleled to the crack epidemic of the 1980s. In England the streets had their own "Skid Row" based on the harmful effects of overdosing on the poor quality of Genever. Originally a "Skid Road" was used to pull timber down the road and through the bog to the mill. This was coined on the Pacific Coast. "Today it is a skid road down which human souls go sliding to hell."

Ramazzotti is from Italy. The term 'ghetto' was originally used to refer to the Venetian Ghetto in Venice, Italy where Jews were forced to live. Its definition is, described as a "portion of a city in which members of a minority group live especially because of social, legal, or economic pressure." It is paralleled to our modern day Skid Rows, which in a sense is a ghetto for substance abusers: Another definition of a **skid row** or **skid road** is a run-down or dilapidated urban area with a large population of impoverished abusers of alcohol and, often, other drugs." View links:

<http://en.wikipedia.org/wiki/Ghetto> and http://en.wikipedia.org/wiki/Skid_row

The fruit components: Apricot liquor, orange bitters and flamed orange peel, refer to the need of Skid Row's vitamin C deficiencies. Also citrus needed to prevent scurvy. The Flamed peel is a subtle reference to the Violet Flame as well as the precious need for warmth on Skid Row.

Skid Row in Los Angeles is sometimes referred to as "The Nickel" because it is centered around 5th Street. If you'll notice in the three recipe there are five ingredients and five steps to each one.

8) Old Bank Cocktail

- * 2 oz. Extra Anejo Rum (Brugal)
- * .5 oz. Velvet Falernum (John D. Taylor's)
- * .5 oz. Carpano Antica
- * Dash Angostura

Stir & Strain

Lemon Peel - Cocktail Glass

By: Chris Ojeda (The Edison) This warrant's the name of the Old Bank district due to the extra aged rum (rum being essentially the oldest spirit on earth) as well as the richness of both the Velvet Falernum as well as the Carpano Antica Formula!

9) Civic Center Cocktail

- * 2 oz. Bonded Applejack
- * .75 oz. Grand Marnier Cordon Rouge
- * .5 oz. Tawny Port
- * 2 Dashes Orange Bitters (prefer a 50/50 blend of Fee Bros. Orange Bitters & Regan's No. 6)

Stir & Strain

Flamed Orange Peel - Cocktail Glass

By: Joseph Brooke (The Edison/Copa D'Oro) With the Civic Center being home to many buildings of law we find it fitting that our first president George Washington himself used to distill bonded apple brandy, amongst other things, at Mt. Vernon. Couple that with grandness of Grand Marnier (reflecting our current concert halls and music centers) and the port wine (wine is usually something many theatre-goers indulge in before the show), and you have a very fitting cocktail!

10) Fashion District Cocktail

- * 2.5 Cognac
- * .5 oz. Orange Curacao
- * .25 oz. Honey Syrup (50/50 mix)
- * 2 Dashes Orange Bitters

Stir & Strain

2 Luxardo Amarena Cherries - Aperol-rinsed, Cocktail Glass

By: Eric Tecosky (Jones) The luxurious Cognac from France and rich & deep Amarena cherries

from Italy (two fashion driven countries in their own right) make this a perfect set-up for a fashion district cocktail. Especially when accessorizing with Orange Curacao, Honey Syrup and Orange Bitters. The "bitter-sweet" Aperol definitely represents "Santee Alley" with it's large collection of counterfeiters!

11) Broadway Theater District Cocktail

- * 2 oz. Tequila Anejo (El Tesoro)
- * .75 oz. Bianco Vermouth (Dolan)
- * .25 oz. Benedictine
- * Dash Grapefruit Bitters (Bitterman's or Fee's)
- * Dash Mole Bitters (Bitterman's)

Stir & Strain

Flamed Orange Peel - Absinthe (St. George) rinsed, Champagne Coupe

By: Daniel Eun (PDT) The Broadway Theatre district was appropriately named for it's festival of Spanish language films once a year (hence the Tequila Anejo & Mole Bitters). And of course the flare of the "flamed orange peel" and bohemian spirit of the "green fairy" echo true thespians from days past.

12) Flower District Cocktail

- * 2 oz. Anejo Tequila (Partida)
- * .75 oz. Agavero
- * .5 oz. Velvet Falernum
- * 2 Dashes of Fee Bros. Old Fashioned Aromatic Bitters

Stir & Strain

Flamed Orange Peel - Cocktail Glass

By: Edwin Cruz (Tlapazola Grill) Again named for it's current population (Tequila & Agavero, which are latin spirits fit the latin population that works and inhabits this district) as well as main components. Tequila & Agavero (Agave Liqueur) are both derivatives of the Agave Plant which is actually a sub-species of the "lilly" family.

13) Chinatown Cocktail

- * 1.5 oz. Laird's Applejack
- * .75 oz. Ginger Liqueur (Canton)
- * .5 oz. Dry Vermouth
- * 2 Dashes Orange Bitters

Stir & Strain

Thin Apple Wheel Floating on Top - Cocktail Glass

By: Jinjur Van Vogelpoel (The Edison) The ginger really comes through in this cocktail, as well as the orange bitters tying everything together, and is hugely representative of the Asian population which makes up Chinatown.

14) Central City West Cocktail

- * 2 oz. New Western Gin
- * .5 oz. Aperol
- * .5 oz. Cointreau
- * 2 Dashes Orange Bitters (prefer a 50/50 blend of Fee Bros. Orange Bitters & Regan's No. 6)

Stir & Strain

Lemon Peel - Cocktail Glass

By: Andrew Smith (The Edison) This cocktail is a perfect representation of Central City West in that its base spirit is New Western Gin. A category of Gin that is relatively new and is

considered by some traditionalists as not really part of the “category”. Just like some people which don’t consider the area “west” of the 110 freeway a traditional part of downtown Los Angeles.

15) Gallery Row Cocktail

* 2 oz. Genever (Genevieve)

* .5 oz. Sweet Vermouth (Noilly Prat)

* .5 oz. Benedictine

* Dash of Orange Bitters (prefer a 50/50 blend of Fee Bros. Orange Bitters & Regan’s No. 6)

Stir & Strain

Orange Peel – Cocktail Glass

By: Juan Sevilla (The Edison) Again, we have a spirit (Genever – the original “malt liquor”) reflective of the population that originally inhabited Main and Spring which has now been converted to Gallery Row. The herbal notes of Benedictine and sweet notes of “Italian Vermouth” reflect the artists that now have now turned “Gallery Row” into its own sub-district.

16) South Park Cocktail

* 1.75 oz. Bourbon

* .75 oz. Dry Vermouth

* .25 oz. Coffee Liqueur

* Dash Orange Bitters

* Dash Peychaud Bitters

Stir & Strain

Lemon Peel – Cocktail Glass

By: Mark Blackhart (Enthusiast) Of course this cocktail is assumed, due to the “coffee” liqueur which is present and part of the “corporate attitude” of this region. South Park also is home to the only grocery store in downtown Los Angeles and with the recent building of Ralph’s which returned to downtown after 57 years of absence (represented by “orange” bitters and “lemon” peel).

17) Jewelry District Cocktail

* .75 oz. Bourbon (Bulleit)

* .75 oz. Applejack

* .5 oz. Sweet Vermouth (preferably Vya)

* .5 oz. Honey Liqueur (Barenjager)

* 2 Dashes Orange Bitters

* 2 Dashes Barrel Aged Whiskey Bitters (Fee Bros.)

Stir & Strain

Flamed Orange Peel – Cocktail Glass

By: Rhachel Shaw (Malo Taqueria) The Jewelry District in downtown is reportedly the largest in the United States, which is represented by our native spirits of Bourbon and Applejack. And then be-jeweled by the sweet and smooth vermouth and honey liqueur. And then add to it a bit of complexity, with the bitters.

NOTES – Classifieds

This is for those cocktail houses that are in need of a mixologist or those mixologist’s in need of a cocktail house.

DESCRIPTION - *Featured Bartender(s)*

So there's way to many to put here so I'm gonna go with old-faithful and your MC!

**VARIATONS - *Links, Readings, Suggested Bars*****Links:**

- www.barkeepersilverlake.com
- www.ardentspirits.com
- www.museumoftheamericancocktail.org
- www.drinkboy.com
- www.cocktaildb.com
- www.spiritjournal.com
- www.spiritsandcocktails.com
- www.gumbopages.com
- www.beachbumberry.com
- www.usbg.org
- www.theliquidmuse.com
- www.dirtysue.com
- www.mymixology.com
- sloshed.hyperkinetic.org
- www.inthelandofcocktails.com
- www.neveice.com

Suggested Reading:

- *Imbibe* by David Wondrich
- *The Craft of the Cocktail* by Dale DeGroff
- *The Art of the Bar* by Jeff Hollinger and Rob Schwartz
- *The Joy of Mixology* by Gary Regan
- *Kindred Spirits 2* by F. Paul Pacult
- *In the Land of Cocktails* by Ti Adelaide Martin and Lally Brennan
- *Vintage Spirits & Forgotten Cocktails* by Ted "Dr. Cocktail" Haigh
- *The Essential Cocktail* by Dale DeGroff
- *The Essential Bartender's Guide* by Robert Hess

Classic Cocktail-Friendly Bars:

- Seven Grand Whiskey Bar (www.sevengrand.la)
- The Doheny (www.213downtown.la)
- Comme Ca (www.commecarestaurant.com)
- Sona (www.sonarestaurant.com)
- Osteria Mozza (www.mozza-la.com/osteria/about.cfm)
- The Hungry Cat (www.thehungrycat.com)
- Providence (www.providencela.com)
- Bar Marmont (www.chateaumarmont.com)
- Craft: Los Angeles (www.craftrestaurant.com/craft_losangeles_style.html)
- Malo Taqueria (www.malorestaurant.com)
- The Edison (www.edisondowntown.com)
- STK (www.stkla.com)
- The Varnish (www.thevarnishbar.com)