



**The
Castle**

418 FOURTH STREET
MARIETTA, OHIO

Notes for our Historical Cocktail Class

In this virtual mixology class, our guest presenter Brian Cushing will start with an introduction to the beginnings of mixed drinks and how the bartending trade was undergoing major changes in the 1860s. He'll discuss sources, ingredients, and recommend spirits for various punch projects.

As part of this class, Brian will demonstrate three recipes featured on the following pages. Using the recipes you'll be able to prepare these cocktails alongside Brian, learn the skills to prepare these drinks in the future, or just enjoy the show.

Here's a note on these recipes from Brian: "These are not direct transcriptions of the original recipes but rather how I have adapted them to make it easy for a modern audience, including conversions of some period measures (like "wine glass") to ounces; I have also stated ounces as tablespoons in case someone is watching who has seriously never crossed this bridge so they can easily follow along."

Here's a couple tips if you want to prepare these recipes during the class:

- Have your recipes handy.
- Have all your supplies and ingredients laid out.

Lastly, just as a reminder, please be sure tune in Friday, February 26, 7—8pm.

If you have any questions, please reach out to:

- Kyle Yoho, The Castle | kyle@mariettacastle.org | 740-373-4180

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Brandy Sangaree

Use these instructions to follow along with us online!

Original recipe *The Bar-Tender's Guide* by Jerry Thomas, 1862.

Adapted by Brian Cushing

1 tsp white granulated sugar

2 tbsp room temp water

2 oz (4 tbsp) Brandy (I will be using Old Clifty Hoosier Apple Brandy by Spirits of French Lick)

1 tsp ruby Port

Nutmeg

Dissolve the sugar in the water. Add brandy and a few small pieces of ice. Mix. Gently drop the port on top but don't mix it- let it gently filter into the drink on its own. Grate nutmeg on top.

Note- this is not complicated but one of the most amazing beverages I have ever had; looking back, it is probably what convinced me to abandon the classic cocktail era in favor of the Victorian.

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Mint Julep

Use these instruction to follow along with us online!

Original recipe *The Bar-Tender's Guide* by Jerry Thomas, 1862.

Adapted by Brian Cushing

1 tbsp sugar

2 1/2 tbsp room temp water

6 sprigs of mint

3 oz (6 tbsp) YOUR CHOICE of Cognac, other brandy, Old Tom Gin, Whiskey (could be Bourbon, Rye, Scotch, White Dog, etc.)

A few dashes of Rum (Jamaica if you can get it, or Stampers Creek American Rum by Spirits of French Lick)

Berries

Small pieces of sliced orange

White granulated sugar

Dissolve the sugar in the water in the glass or cup you will be drinking from (glass is OK for this- does not have to be a julep cup). Place three of the sprigs of mint leaf sides down in the mixture, press them, and allow the flavor to extract. (We will do this part at the beginning of the show, move on to another cocktail, then come back to it so it is well extracted). Add whichever of the main spirits that you chose (only choose one). Add a good bit of fine ice, crushed or shaven being the best; if you are using a regular julep cup or something close in size, fill it nearly to the top with the ice leaving just a bit of space. Remove the mint and discard. Give it all a quick mix. Take your other three sprigs of mint, agitate slightly in your hand, and place into the drink, stems downward, and arrange like a bouquet. Garnish with orange and berries. Add a few dashes of rum on top. Sprinkle granulated sugar over the top. Sip through a straw.

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Cocktail

Use these instructions to follow along with us online!

Original recipe *The Steward and Barkeeper's Manual*, 1869.

Adapted by Brian Cushing

Gum or Simple Syrup

Bitters

2 oz (4 tbsp) YOUR CHOICE Brandy, Whiskey, Old Tom Gin

Lemon Peel

For Gin only - Dash of Grand Marnier

In your glass, combine 3 dashes of syrup, 1 or 2 dashes of bitters, and your spirit of choice. Mix. Add a lump of ice. Be sure that your lemon peel has as little of the white pith on it as possible. Fold it in half, inner sides together and rub it together over the drink, allowing the essence to flow over the top. Garnish with the peel. If you are using gin, add the dash of Grand Marnier BEFORE squeezing the lemon peel over top.

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