

# CRAFT GIN — CLUB —

## Cocktail Book



# EDITORS' NOTE

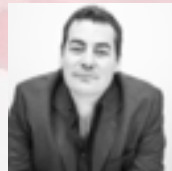
Take a quick look around a fine restaurant, cocktail bar, or even your local pub and you'll surely notice a number of bottles of gin that you haven't noticed before. They are evidence of the Gin Renaissance that is sweeping the UK. Spirits enthusiasts everywhere are trading their mass-produced regulars for small-batch gins being created by experimental distillers.

We created the Craft Gin Club to help you taste the best of these hard-to-find gins produced in limited quantities. Every month we feature one bottle of delicious craft gin selected by our experts and send that bottle to our Members. For those that won't drink an entire bottle of gin per month, we offer Bi-monthly and Quarterly Memberships. Whatever your membership rhythm, you know that you will receive amazing gin.

Our Members also receive GINNED! Magazine, our monthly profile of the gin and distillery complemented by feature articles touching on a variety of issues, tasting notes for each gin, and cocktail recipes, just like those you'll find in this cocktail book. The recipes in this book are bespoke cocktails from six of our featured gins and are accompanied by amusing anecdotes in some way related to each distillery and cocktail.

For more bespoke recipes, stories and the most delicious gins we encourage you to join our community of gin lovers. You'll find plenty of *ginspiration!*

*Cheers!*



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**CRAFT GIN**  
— CLUB —

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**BURLEIGH'S LONDON DRY GIN**  
**45 West Distillery**

**Gin of the Month November 2014**

Cocktails by Nate Brown

London Bar Consultants & Merchant House



# FLIPPING FOR HIGH TECHNOLOGY IN TRADITIONAL COUNTRY PUBS

There's nothing quite like sitting next to the wood fire of a country pub when crisp winter air bites at your nose and snow dusts the hillsides. Although pubs remain one of England's most enduring traditions, it doesn't mean that they are not affected by technological evolutions. In fact, people have attempted to "flip" the way that pubs work for decades.

Back in the 1960s, as *I Dream of Jeannie* filled the airwaves, a different kind of genie attempted to revolutionize the British pub industry. The Genie was a device created by a Lancashire firm that allowed pub patrons to order drinks from their table without the need for a waiter or for screaming across the bar. It employed a telephone-dialing system that connected tables with the bar. Patrons

dialed two-digit codes representing menu items. These were transferred to a central control unit behind the bar that would print out the orders as well as calculate the tab. Then, waiters would simply bring over the ordered drinks.

The Genie never took off and was only used by one bar. Today, there are a myriad of technology startups attempting a similar model with now-ubiquitous smartphones and tablet computers. Same concept, new technology. Will these startups with all of their venture capital money create tools user-friendly enough from both the patron and publican perspective or has



The Genie's last call?

Genie's failure to flip the way pubs work already doomed them to failure?

# SCIENCE FICTION SUSHI

Just touch your table for some tempura

## BURLEIGH'S GIN FLIP

- 50ml Burleigh's Export Strength
- 1x whole egg
- 10ml Pedro Ximenez Sherry
- 20ml double cream

**Method:** Shake and serve in a brandy balloon without ice, garnish with a sprinkle of nutmeg.

**Food pairing:** Caramelised walnuts and dark chocolate



# THE GREAT GLOUCESTER CHEESE CHASE

Throw open the windows, breathe some fresh air and get to cleaning up the house - it's spring time! As a warm breeze blows that musty, enclosed smell from your nostrils, you may expect the smell of spring flowers to fill your nostrils. But if you're in Gloucester on the Spring Bank Holiday, chances are you'll receive another musty waft, one that smells peculiarly like cheese.

Gloucester is the home to one of the world's most unique sporting events, the Cooper's Hill Cheese-Rolling and Wake. What started as an odd local tradition has grown into an international wonder. Some historians date cheese rolling back to the Ancient Britons of pre-Roman times. The first recorded proof dates to an 1826 letter from the Gloucester Town Crier. The letter indicates that the tradition was already well-established at that time.



The premise is pretty straightforward: 1. Collect a group of people at the top of a steep slope. 2. Role a cheese wheel down said slope. 3. Have said people chase cheese. But in reality, it's not that simple.

Firstly, Cooper's Hill, the event's venue, is a steep slope. the ambitious cheese chaser risks serious injury by running full speed after a block of milk mold and indeed, every year a number of participants end up in an ambulance.

Secondly, for a dairy product, cheese actually has legs. The nine-pound Double Gloucester wheel that Cheese-Rolling officials drop from the top of the hill reaches speeds of up to 70mph. Despite our best efforts, humans still can't run

that quickly, even down hill, so the cheese often remains elusive until - or if - the cheese runners reach the bottom of the slope. The estimated 5,000 spectators at this years' event, despite their tendency to enjoy some pre-cheese merriment at local pubs, must remain attentive, for cheese at that pace can do some damage.



# THE BIG CHEESE

Getting dirty with dairy



## BURLEIGH'S GIN FIZZ

- 50ml Burleights 40%
- The juice of 1/4 orange
- The juice of 1/4 lemon
- 3 dashes sugar syrup

**Method:** Shake and serve over ice with a splash of soda

**Food pairing:** Pulled pork

# BATCH NO. 1

East London Liquor Company

Gin of the Month December 2014

Cocktails by Mikey Pendergast

Head of Drinks Development



# GRANDMA WAS A CLASSY LADY

Growing up on archaeological dig sites, Mikey Pendergast, the East London Liquor Company's Head of Drinks Development, spent a lot of time with the world's favourite fictional fossil finder, Indiana Jones. During his quest for the Holy Grail, the explorer named after his dog ends up in the Castle Brunwald where he traveled to find his father, portrayed in the film by Sean Connery. Upon his arrival, Jones Jr. discovers that the castle houses a Nazi intelligence operation. Indy's idiosyncratic antics ensue.

Although the Jones Boys accidentally succeed in burning down one of Castle Brunwald's main rooms, the palace's real-life representation - Schloss Bürresheim - has remained intact for nearly nine centuries making it more a lesson in history than in archaeology. The German castle, situated in the Rhineland-Palatinate approximately thirty kilometres west of Koblenz, has never been destroyed nor conquered despite the multitudes of war, revolution and turmoil witnessed in the area over the centuries.

Built in the 12th Century, the castle changed family hands a number of times throughout its history before successive departments of the

German government became its protectorate somewhat ironically during the late 1930s rise of Hitler and the Nazis.

A fictional Nazi played a role in Mikey's inspiration for his cocktail, Grandma was a Classy Lady. The younger Jones, who had not discovered that his amorous interest, Dr. Elsa Schneider played by

Irish actress Allison Doody, was a Nazi, asks his father how he had figured out her secret. Jones Senior then alludes to his own romantic encounter with Schneider by responding, "She talks in her sleep."

Grandma was a Classy Lady was born from this quote. "For some reason, I imagined Jones' father and Schneider as an old couple drinking Sherry Cobblers. So I made an updated hipster tribute to the cocktail."



**Indiana Jones: taking after his father in more than archaeology**

As you taste Mikey's creation, try not to laugh. You'll do better than Indiana Jones and the Last Crusade's film crew. Connery completely improvised the inspirational line, causing those on set to simultaneously burst out in hysterical laughter to which Director Steven Spielberg responded, "Well, that's in."

# SCHLOSS BÜRRESHEIM

Have some tasty tippie while taking in the tapestries

## GRANDMA WAS A CLASSY LADY

- 30ml East London Liquor Company Batch 1 Gin
- 30ml Amontillado Sherry
- 20ml Pineapple Syrup
- a dash of Pedro Ximenez

**Method:** Pour all the ingredients into a rocks glass and churn over crushed ice. Garnish with a butterscotch candy like Werther's original

**Food pairing:** Pickled walnuts and stinky cheeses

# MONGOLIAN MOONSHINE: THE CAMEL THAT CURES US

As happens in the travels of many of us, Mikey fell upon an upset stomach once while on a job in Mongolia. He quickly discovered that Mongol medicine differs substantially from ours in the West, primarily because Westerners don't often ferment animal milk.

On the steppes of Central Asia, the weather is harsh, drought common, and terrain unpredictable. For the steppe's inhabitants it is thus fortuitous that evolution developed the Bactrian camel. Domesticated as far back as 2,500 B.C., the two-hump species helped merchants on the Silk Road carry their wares and remains a crucial element of Central Asian culture today with an approximate 2 million camels serving their human masters.

A wild version, which differs from its domesticated cousin in several physical aspects such as a flatter head, is the eighth-most endangered species of mammal on earth. With only an estimated 800 roaming the plains, it is even more endangered - yet less cute - than China's panda population.

When we think of camels, we tend to think of amusing looking creatures that aren't very comfortable for riding and which may spit on you at any moment. Mikey just thinks of their milk.

To cure his stomach ache and "enliven his spirits", the locals gave him a mixture of fermented camel milk known as *airag* and "an even stranger herbal concoction." *Airag* is the Mongolian version of camel booze, a drink that is found in various forms and under a slew of names from Saudi Arabia to Russia. Upon extraction, the camel cream is filtered, heated and joined with yeast before being left aside for 10-16 hours. The result is a low-alcohol, sour-tasting liquid that if desired can be distilled to make the Mongol spirit *arkebi*. *Airag* also has a cousin made from mare or cow milk called *kumis*, a more common drink that is sometimes produced industrially.

Straight *airag* may be sour, but Mikey remembers the drink as fairly sweet perhaps due to the herbs. Most importantly, the Mongol moonshine cured his stomach.



A Mongolian Tesco Express complete with animal-hide pouch full of camel booze

# BACTRIAN CAMELS

Airag: the secret ingredient is two humps

## MIKEY'S MONGOLIAN MOONSHINE

- 50ml Marshmallow root infused Batch 1 Gin
- 25ml Vanilla Syrup
- 120ml Gold Top Milk

**Method:** Shake all the ingredients together in an ice-less tin then serve in a long glass over ice.

**Food pairing:** Goes exceptionally well with chocolate chip cookies and surprisingly lobster

# MAKAR GLASGOW GIN

Glasgow Distillery Company

Gin of the Month January 2015

Cocktails by David Thomson

Brand Ambassador



# COUNTDOWN TO THE BELLS

In Scotland, the ringing of a bell marks the New Year. The Scots have what is widely recognized as one of the deepest and most festive New Year traditions, Hogmanay. In her poem, “View of Scotland / Love Poem”, current Scottish Makar Liz Lochhead describes the last hours before midnight on Hogmanay. The poem also acts as the inspiration for the Makar Gin cocktail that is the subject of this article.

Hogmanay is no recent phenomenon. Thought to date back to 8th Century celebrations of the winter solstice in the lands inhabited by the Norse, Hogmanay traditions evolved throughout Scottish history and include lighting sticks (known as Hogmanay) on fire to ward off evil spirits with the smoke, wearing animal skins and beating them with sticks upon entering a neighbor’s house in a plea for a gift of food, and reciting Gaelic poetry while walking around town.

Gift giving was once a Hogmanay custom as well, a practice that for four hundred years overshadowed Christmas, which is thought to have been unofficially banned in the land and whose celebration did not come back into the popular Scottish mind until the 1950s. The absence of Christmas reinforced the importance of Hogmanay to Scots culture.



Although the primary Hogmanay festivities in Scotland take place in Edinburgh - which attracts up to 400,000 partygoers - some of the most curious occur in Stonehaven, a sleepy town on the Northeast coast about 20km south of Aberdeen. For the New Year, as the post-countdown bell rings, locals carrying balls of flammable materials entrapped in wire cages and hooked to three-foot rope set their burden alight and begin walking down the town’s high street swinging the flaming scepters around their heads.

The tradition is an evolution of centuries of fire burning but which only dates back officially to 1908 when the first written record of the ceremony appeared in the local paper. For decades after that first record, the shooting spheres of flame have twirled down the Stonehaven high street every year becoming more of an official practice after the 1960s. Today, the Stonehaven Fireballs attract up to 12,000

people - more than the population of the town - tempted by the danger and the beauty of flying fire that kicks off at the end of the Countdown to the Bells.



# SCOTS BALLS OF FIRE

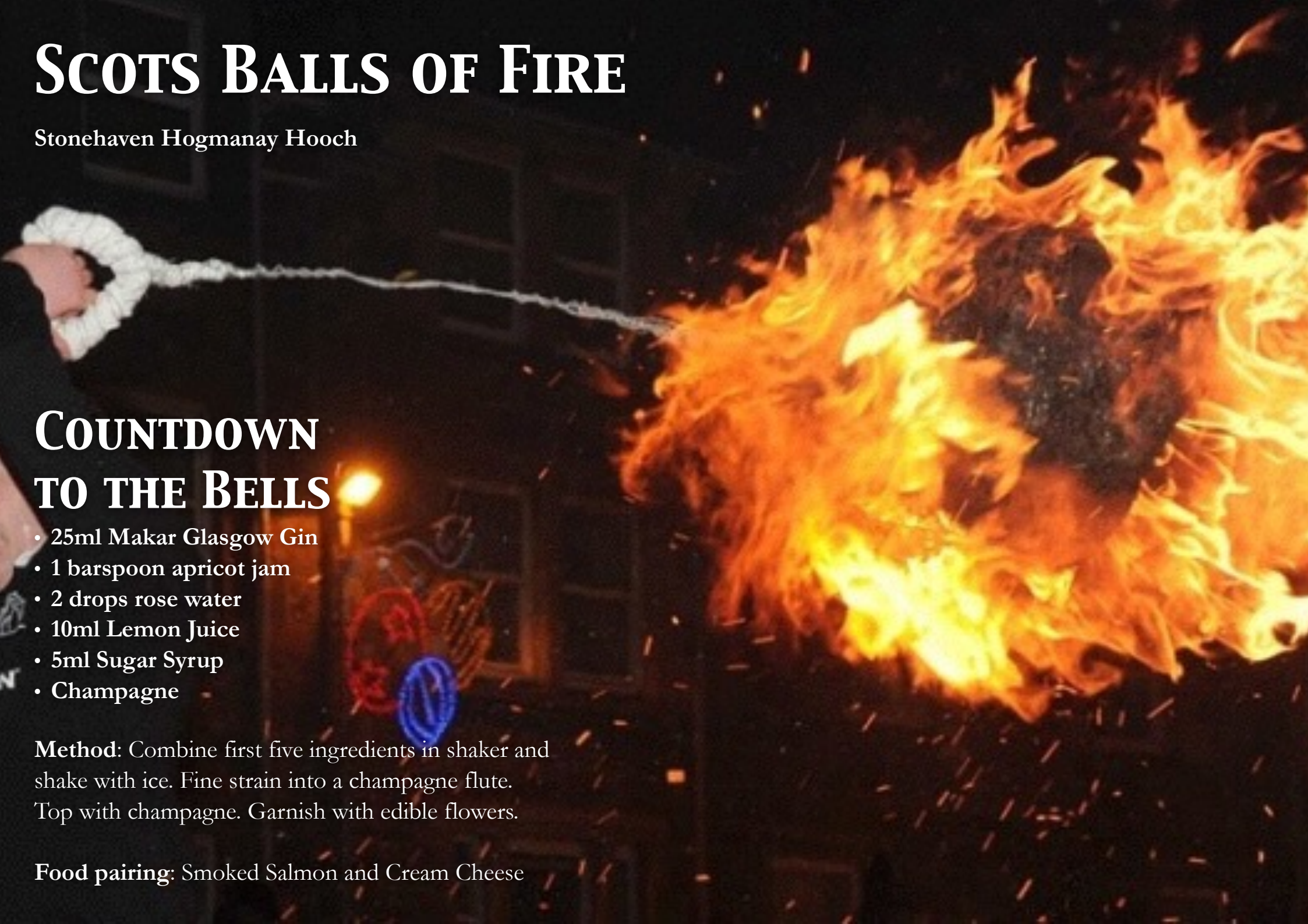
Stonehaven Hogmanay Hooch

## COUNTDOWN TO THE BELLS

- 25ml Makar Glasgow Gin
- 1 barspoon apricot jam
- 2 drops rose water
- 10ml Lemon Juice
- 5ml Sugar Syrup
- Champagne

**Method:** Combine first five ingredients in shaker and shake with ice. Fine strain into a champagne flute. Top with champagne. Garnish with edible flowers.

**Food pairing:** Smoked Salmon and Cream Cheese



# GIN AND WINTER ON BAKER STREET

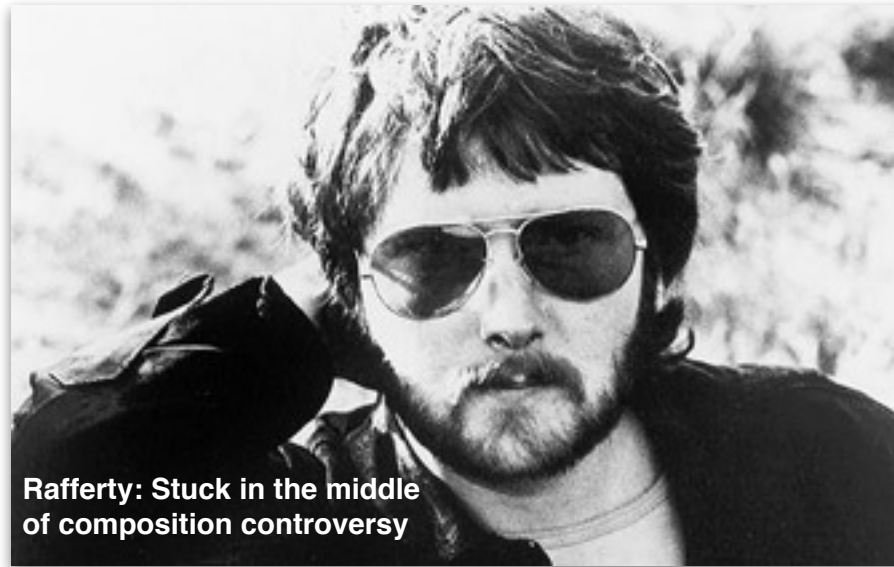
The influence for Makar's Gin and Winter cocktail comes from the Glasgow-born musician Gerry Rafferty and his song, “Winter’s Come”. Rafferty made his name in the late 1960s and early 1970s as a member of both the Humblebums and Stealers Wheel and went on to have a substantial solo career.

“Winter’s Come” appeared on the 1988 album, *North and South*, generally well received by critics and fans. But it was ten years earlier that Rafferty’s undisputed most popular composition, “Baker Street”, was produced. Like many classic rock songs before and after it, “Baker Street” comes with a bit of controversy.

In fact, the song was written out of frustration during an ongoing controversy. The dissolution of Stealers Wheel before his contract with the label ended led to a legal battle that brought him regularly from his Glaswegian home to London where he often stayed with a friend on Baker Street.

Lyrically, the song gives a rather a negative view of London, declaring that “it’s got no soul”, and talks of “crying”, boozing and one-night stands that aren’t doing the song’s subject any good. The pessimistic

mood is underlined by what is arguably the most recognizable saxophone riff in modern rock n’ roll and, unarguably, the song’s highlight. The eery woodwind notes impact the ear as the song opens, fill the minor bars between major verses and float ominously over the outro.



**Rafferty: Stuck in the middle of composition controversy**

The sultry sax solo’s musician, Raphael Ravenscroft, claimed to have invented the riff on the spot. He was at the studio the day of the “Baker Street” recording to lay down a track and decided to get his alto sax from his car to fill the “several gaps” that he heard in the song that an absent session guitarist was meant to fill. “...most of what I played was an old blues riff,” explained Rafferty. “If you’re asking me: ‘Did Gerry hand me a piece of music to play?’ then no, he didn’t.”

But the song’s composer maintained that the riff originated from his musical brain. It wasn’t until a reissue of “Baker Street” in 2011, the year of Rafferty’s death, that the demo for the song was released, a demo that showed that Rafferty had laid down the now-famous sax track with an electric guitar. At his death it was reported that Rafferty had earned £80,000 per year in royalties for “Baker Street” since its release. Ravenscroft received a check for £27. And it bounced.

# TIPPLE ON THE TUBE



Raphael Ravenscroft searching for his £27

## GIN AND WINTER

- 37.5ml Makar Glasgow Gin
- 25ml Pear Liqueur
- 12.5ml Cinnamon Syrup
- 25ml Lemon Juice
- 2 drops Angostura Bitters
- 1/2 an egg white

**Method:** Combine all ingredients in shaker and shake firstly without ice. Then add ice to shaker and shake again. Fine strain into chilled martini glass. Garnish with fine slices of pear.

**Food pairing:** Braised Venison

# HARRINGTON DRY GIN

Warner Edwards Distillery  
Gin of the Month February 2015



# A MARTINI FOR THE MAY QUEEN: FOR THE LOVE OF STAIRWAY

Warner Edwards, the UK's Favourite Gin, has contributed a lovely Valentine's cocktail for two in its Hedgerow Martini. Another UK favourite to reference the hedgerow comes from one of the nation's most recognized rock songs, Led Zeppelin's Stairway to Heaven. The song advises that, "If there's a bustle in your hedgerow, don't be alarmed now. It's just a spring clean for the May Queen."

Although it is rumoured that the song refers to a female acquaintance of guitarist Jimmy Page and singer Robert Plant, the song is not about love per se; more so a love of the interpretation of art and more generally, a love of the song. A host of theories as to the song's meaning has over the years enhanced the mystique surrounding the ballad's eerie chord progressions and cryptic lyrics.

Most interpretations center around the materialism of the song's subject such as her belief that "all that glitters is gold" and the rationale that the lady believes the things she accumulates will lead to happiness. More pessimistic analysts think it to be a Satanic message that shows Led Zeppelin made a pact with the devil.

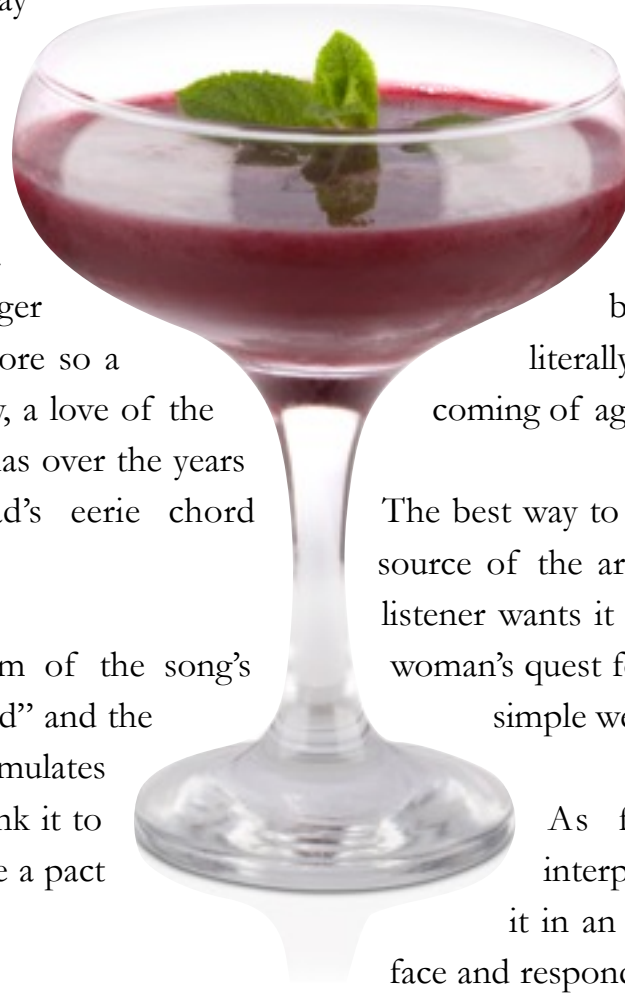
But the "hedgerow" line has perhaps attracted the most debate, and a little controversy. Historically, hedgerows in Britain typically divided the terrains of the landed classes, leading some to think the trimmed

bushes refer to the wealth of the song's subject. Others believe that the words speak to the lady, telling her to stay the path when things go wrong and good things will come.

Those trying to prove the perceived links with Lucifer played the line in reverse, deciphering lines such as "And all the evil fools who made us suffer, sad Satan" from the backwards track. Some even go so far as to conclude that the movement in the bush and the "spring clean for the May Queen" literally refers to a young girl's first menstrual cycle, her coming of age in the springtime.

The best way to interpret most art, of course, is to go directly to the source of the art. According to Page, the song means whatever the listener wants it to mean. Plant explained that his lyrics portrayed "a woman's quest for spiritual perfection", going so far as to calling it "a simple wedding song."

As for the "hedgerow" line and the menstrual interpretation, when an Australian TV presenter referenced it in an interview with band members, Plant made a strange face and responded, "What it is, it's the beginning of spring, it's when the birds make their nests, when hope and the new year begins. And it's nothing to do with any of that weird stuff you read about in America!" Ramble on, Robert. Ramble on.





# INTERPRETATION BREAKDOWN

Page and Plant Ramble On to Hell

## HEDGEROW MARTINI (SERVES 2)

- 2 shots Harrington Dry Gin
- 3 shots sloe gin
- 1 shot fresh lime juice
- $\frac{3}{4}$  shot of elderflower cordial
- 2 fresh blackberries
- 2 frozen blackberries (for the garnish)
- ice

**Method:** Shake vigorously for 30 seconds, pour through a cocktail strainer into the chilled martini glasses. Garnish with the blackberries

**Dessert pairing:** Dark Chocolate Raspberry Cheesecake

# A GHOST OF A COCKTAIL

Historically famous bartender, Harry MacElhone of Harry's New York Bar in Paris, first mixed what he called the White Lady while working in London. The drink began as a mixture of Cointreau, crème de menthe, and lime juice, not a particularly palatable concoction as it mixed two liqueurs while neglecting to add a spirit. It wasn't until a decade later MacElhone rejigged the original to replace the crème de menthe with gin and on top of it all threw in an egg white, giving the drink a ghostly appearance.

Not so coincidentally, a White Lady is just that: a ghost, more specifically, ghosts that were once in love. Folklore and tall tales recount stories of earthly women betrayed by their better half only to end up as bleached banshees who when they appear signal death for those that witness their wafting wear.

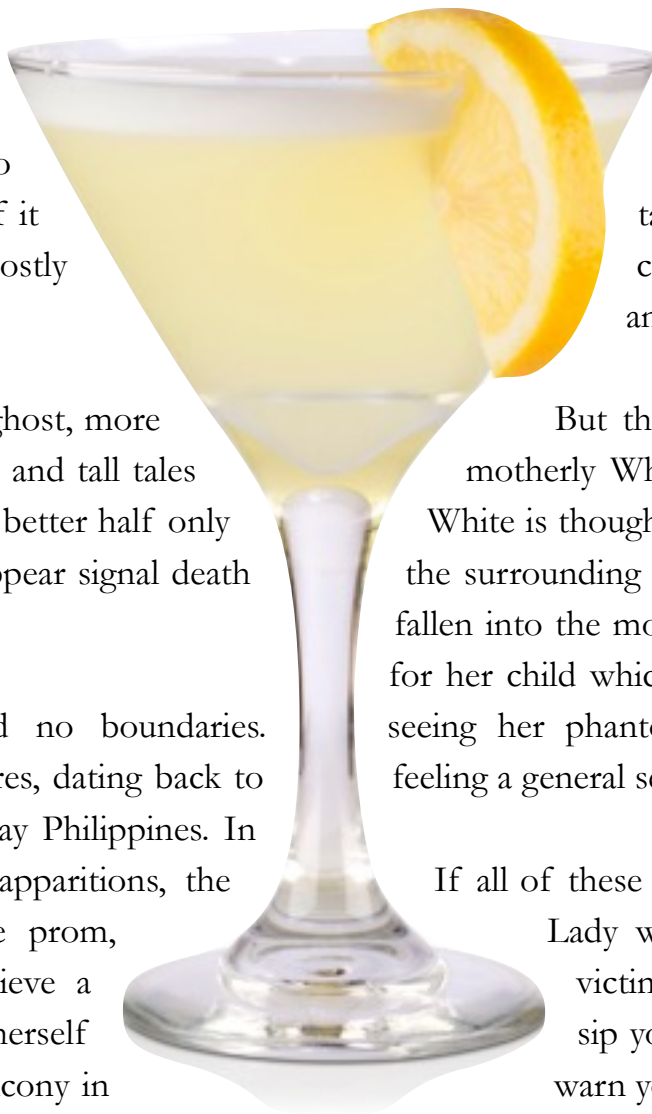
What's more, these heartbroken haunters heed no boundaries. Legends of white ladies exist in a variety of cultures, dating back to Medieval England all the way up to the present-day Philippines. In the United States, urban legends of adolescent apparitions, the result of limousine crashes on the way to the prom, penetrate popular perturbation. The Maltese believe a white lady that stalks a sixteenth century castle put herself in purgatory by throwing herself off the castle balcony in her white wedding gown to avoid marrying a man she did not love.

In the UK, the legend of the White Lady of Portchester Castle, first built in the Third Century as a Roman fort on the present-day harbour of Portsmouth, persists. This particular White Lady has friends.

A spectral monk in his black cloak are said to float around the castle grounds and a rider on horseback is sometimes seen riding at ossified observers, its horse's hooves even being captured on tape. The 12th Century church on the castle grounds continues to play host to paranormal activity as animal sacrifices continue to occur there.

But the ghost that most haunts the castle is that of the motherly White Lady, Charlotte White. In Victorian times, Ms. White is thought to have thrown herself from the castle's keep into the surrounding moat with the motive of saving her baby who had fallen into the moat. It was not the fall that killed but her the search for her child which drowned her. Today, visitors to the castle report seeing her phantom floating over its walls before jumping while feeling a general sense of evil in the air.

If all of these tails inspired Harry MacElhone to create the White Lady will ne'er be known. But if you find yourself the victim of a vaporous visit from a jilted lover while you sip your Harrington Dry White Lady, don't say we didn't warn you.



# THE GHOST WITH THE MOST

The White Lady of the New York Public Library, ca. 1984

## HARRINGTON WHITE LADY

- 40ml Harrington Dry Gin
- 20ml Cointreau
- 20ml Lemon Juice

**Method:** Shake vigorously for 30 seconds, pour into chilled martini glass and squeeze some orange zest over the top

**Dessert pairing:** Orange and Ginger Crumble



**BLACKWATER N° 5 LONDON DRY**

Blackwater Distillery

Gin of the Month March 2015



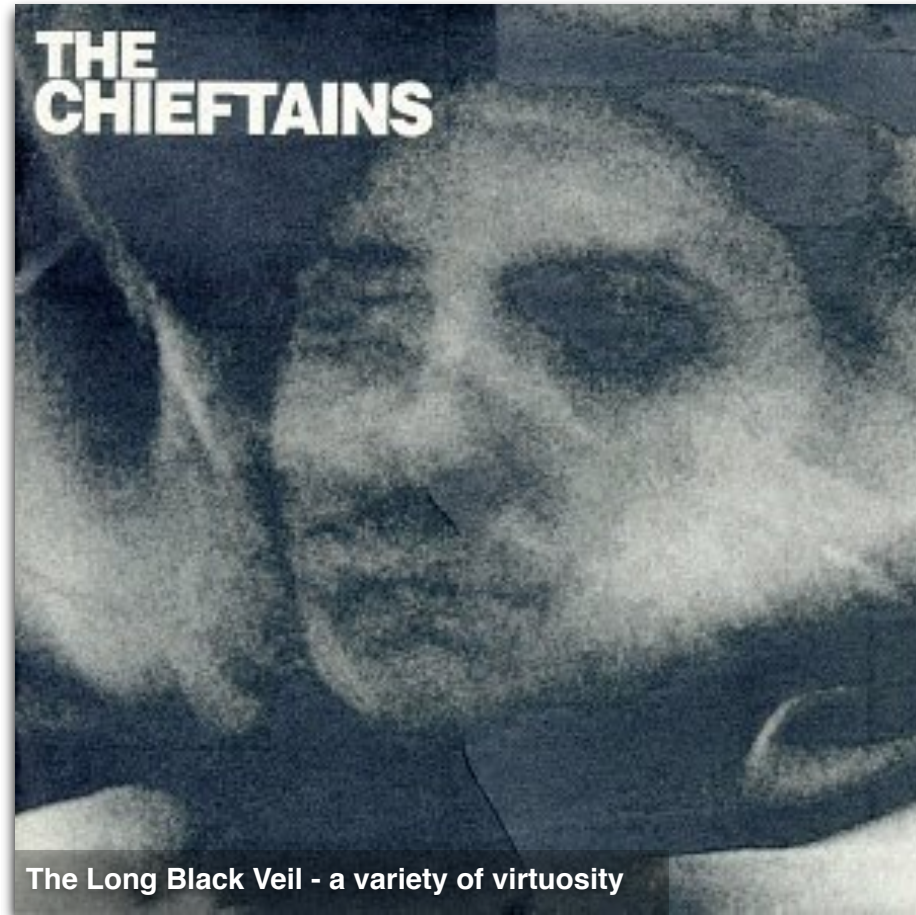
BLACKWATER  
N°5  
LONDON  
DRY GIN

# MIXING MOTLEY MUSICS

The recipe for the Emerald Isle cocktail may strike you as an odd mixture - it's not every day that gin is paired with a Corsican mint-based liqueur. Another odd concoction representing the Emerald Isle comes in the form of the country's celebrated musical tradition, particularly embodied by what is arguably its best proponent in recent decades, the world-famous Irish music group, the Chieftains.

Over fifty years of music making which includes a repertoire of over 500 compositions, 44 albums and concerts in front of Queen Elizabeth, members of the US Congress, and Pope John Paul II, the Chieftains always stuck to their Irish music roots, drawing their sound from traditional instruments like the uilleann pipes, the whistle and the Bodhran. Despite their roots, the group has always been able to cross artistic boundaries, finding followings in places they had not expected and playing with a mixture of musicians that you might find, well, odd.

One example of their kooky collaboration came with the 1995 album, the *Long Black Veil*, which sold millions of copies around the world.



Each song is a different collaboration, one stranger than the next. Artists from the Emerald Isle such as Sinead O'Conner and Van Morrison play on critically acclaimed tracks while American slide guitarist Ry Cooder and crooner Tom Jones have a go at folk music. But perhaps the strangest studio partner is the Rolling Stones, or so it would seem on the surface.

The Stone's love of The Chieftains dates back to their roots. Mick Jagger originally brought a Chieftains album back to London to play for his bandmates, the first of many times the world's greatest rock band listened to the world's greatest Irish music group. Keith Richards has said, "Since the first time I heard The Chieftains I've never travelled without them."

The Irish group's founder, Paddy Moloney, even recalls attending a party at Stones' deceased guitarist Brian Jones' London flat and hearing sounds he had recorded. "I couldn't believe the Rolling Stones were playing the Chieftains", remembers Moloney. "Brilliant!"

# A MICK AND A PADDY

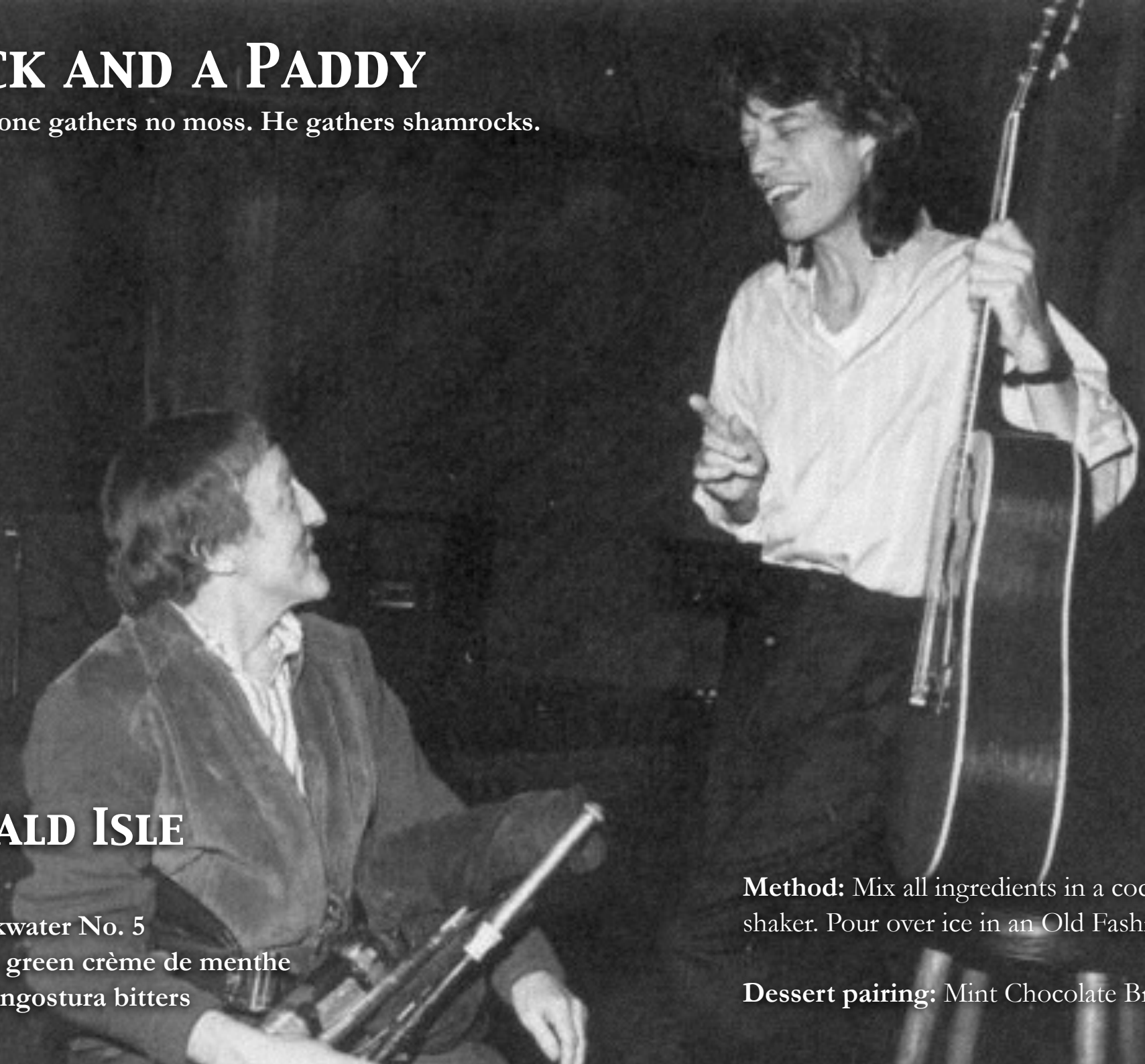
A Rolling Stone gathers no moss. He gathers shamrocks.

## EMERALD ISLE

- 35ml Blackwater No. 5
- 1 teaspoon green crème de menthe
- 3 dashes Angostura bitters

**Method:** Mix all ingredients in a cocktail shaker. Pour over ice in an Old Fashioned glass.

**Dessert pairing:** Mint Chocolate Brownies



# WITCHCRAFT IN THE LAND OF LEPRECHAUNS

If you've ever escaped for a weekend to an old country manor house, then you've enjoyed the pleasant landscapes, classically-styled comfort and refined food and drink that today's proprietors shower on their relaxed guests. But have you ever felt a bit of tension in your relaxation, that if you looked a bit below the surface you'd discover that the calm is not all that it seems, that there may be a hint of some evil lurking in historical walls?

Ballyvolane House in the Blackwater River Valley - which contributed the Rhubarb Martini for Blackwater Distillery - is one of those country houses: a peaceful weekend getaway with a villainous tale of a murderous witch.

The witch in question was actually a maid at Ballyvolane, Joan Condon, and the murder one of an older couple temporarily occupying the house in 1730. Condon and her accomplice, a butler at the house, were sentenced to death for the murders with some accounts claiming that Condon was considered a witch and burned at the stake.

The facts of the case appear to have mixed with folklore: there is concrete evidence that the butler was tried and convicted but no

evidence to show that Condon suffered a fiery death or for that matter, was summoning Satan. But the story does demonstrate how pervasive the general fear of witches was hundreds of years ago.

From the end of the Middle Ages through the first half of the 1700s,

it is estimated that some 40,000 people in Europe and in the American colonies were executed for practicing witchcraft. It wasn't until the Enlightenment began in the mid-1600s that people began to question the apparent lack of human reason behind the hunts and began pressing for reform, culminating with the Witchcraft Act of 1735 that passed

through Westminster making it illegal to accuse an other of practicing the sins of a sorceress.

Today, some cultures have yet to discover the same enlightenment. Witch hunts and executions continue in the countries of Sub-Saharan Africa, India, Papua New Guinea and Saudi Arabia, where witchcraft remains a capital offence by law and where witches were legally sent to their death as recently as 2012.



**Ballyvolane House of murderous sorcery**

# WE'RE NOT IN CAPPOQUIN ANYMORE

Dorothy's search for Toto is foiled by one Western Witch the Witchcraft Act forgot

## RHUBARB MARTINI

- 3 shots Blackwater No. 5 Gin
- 2 shots Rhubarb syrup
- 1/2 shot fresh lime juice

**Method:** Mix all ingredients in cocktail shaker with ice. Shake vigorously for thirty seconds. Strain into chilled martini glasses. Serves 2.

**Food pairing:** Monkfish with rhubarb chutney and fennel and chervil salad with rosé wine vinaigrette

# COTSWOLDS DRY GIN

Cotswolds Distillery

Gin of the Month April 2015



# A KUBRICK-KING-COTSWOLDS COCKTAIL MIRROR

A crucial player in moving palettes of finished product at the Cotswold's Distillery to get that product on your palate is the spirits factory's forklift "affectionately" named Red Rum. In this case, the forklift is so named "as it is a pirate forklift" and pirates certainly ran rum through the Atlantic in days of yore. But Red Rum is more often recognized as the sum of its two terms, primarily when referencing the pivotal and ominous term in *The Shining*, a 1977 Stephen King novel adapted for the big screen three years later by Stanley Kubrick.

Depending on your analysis of the novel and film, redrum may be eerily uttered by Danny Torrance, the son of the story's psychotic main character, Jack; by Danny's imaginary friend and future self, Tony, taking over Danny's body; or by Jack himself as he speaks through his son. When one first encounters the term, especially in the film, its meaning is not immediately apparent as redrum is not a word you'll find in the dictionary. Not until Jack's wife, Wendy sees the term written in red lipstick from her hotel room mirror does it all come together for the audience: redrum is the mirror image of murder. Look a little closer and you'll find that Kubrick mirrored several elements from King's novel and even made the movie a mirror image of itself.

For one, Kubrick reversed aspects of King's book to accommodate his film, from subtle elements such as switching the color of the

Torrance family's car from red to yellow and their hotel destination's snowmobile from yellow to red to more obvious plot twists such as moving the writing of the term "redrum" from the inside of a bathroom door to its outside so that Wendy sees it from the bedroom.

The redrum scene itself is a mirror. As the backwards term passes the young boy's lips, his father is simultaneously deciding that his family must go. As Jack picks up an axe and inspects its sharpness, Danny brandishes a knife whose blade he checks. As the murder nears with Jack approaching the room where Danny and Wendy sit, Danny repeats redrum more rapidly.



If Kubrick indeed intended his film to be a mirror of King's novel, then the Cotswold Distillery's Gin Faisán is the mirror image of the classic cocktail, the Paloma. The Paloma calls for

tequila and grapefruit soda whereas the Faisán calls for gin and fresh grapefruit juice. Paloma means dove in Spanish whereas Faisán means pheasant, arguably mirror-image birds.

Next you settle in to watch *The Shining*, it will be fitting to pour yourself a Gin Faisán or two. But don't drink many more than that. We don't want you seeing things backwards, too.

# DIAL "R" FOR "REDRUM"

All juice and no gin makes Faisán a dull cocktail

## THE GIN FAISÁN

- 50ml Cotswolds Dry Gin
- 50ml Fresh pink grapefruit juice
- 15ml Fresh lime juice
- 10ml Sugar syrup
- Top with cold soda water
- Pinch of salt

**Method:** place the gin, fresh juices and sugar syrup into a cocktail shaker with a good handful of ice. Shake until frost appears on the outside and pour into a tumbler. Top with soda and garnish with a slice of pink grapefruit and a pinch of salt.

**Video:** <http://www.cotswoldsdistillery.com/video-gallery#gin-faisan>



# GIN JIVIN' WITH JANIS JOPLIN

Cotswolds' spirit still distills the sprit of the 60s for the distillery's single malt whisky. Named Janis after the era's blues screamer, Janis Joplin, the spirit still recalls one of Joplin's most famous tunes and one of the most iconic rock songs of the Woodstock era, "Piece of my Heart". And so the Cotswold distillers do, taking the "heart" of the distilled spirit while repurposing the "heads" and the "tails" not suitable for drinking.

English whisky may be at the heart of the still Janis, but at the heart of singer Janis was Southern Comfort, the American bourbon-based liqueur.

Joplin first discovered the sweet sipper sometime around June 1966 when her band Big Brother and the Holding Company began opening shows for the Grateful Dead in San Francisco. The Texas native began an affair with the Dead's lead singer Pigpen who told *Rolling Stone Magazine* in 1970, "I turned her onto Southern Comfort, man. I told her one day, 'Tex, try some of this.' She said, 'Oh man, that's good.' We used to get drunk and play pool together. She beat me 80 percent of the time."



Oh Lord, won't you buy me a SoCo fur coat?

After that, the heavy-drinking, hard-drugging Queen of Rock would rarely be seen without a bottle of her favourite drink and was not shy to speak of her affection for SoCo. In the summer of 1968 she quipped to *Time* magazine "I may own that company some day". Concert venues would stock her dressing room with bottles and local spirits shops would send cases to the concert halls she played in their towns.

Joplin even told the *New York Times* that the bourbon bomb helped earn her a whole lot more. "That fur coat... you know how I got it? Southern Comfort! Far out! I had the chick in my manager's office Photostat every goddam clipping that ever had me mentioning Southern Comfort, and I sent them to the company, and they sent me a whole lotta money... That was the best hustle I ever pulled — can you imagine getting paid for passing out for two years?"

No, Janis. We and the hardworking experimenters at the Cotswold Distillery certainly can't. But then again, we'd rather our tastebuds fly high with a Cotswold's Aviation than our heads reaching new heights on the copious amounts of Southern Comfort and whatever other little pieces of her heart that ran through Janis' veins.

# BIG SISTER HOLDING HER COMPANY

Piece of her heart or ball and chain?

## COTSWOLDS AVIATION

- 50ml Cotswolds Dry Gin
- 10ml Maraschino liqueur
- 10ml Sugar syrup
- 20ml Lemon juice

**Method:** Add all of the ingredients into a cocktail shaker with some ice. Double strain into a frozen cocktail glass and garnish with a maraschino cherry.

**Video:** <http://www.cotswoldsdistillery.com/video-gallery#aviation-cocktail>

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<http://www.craftginclub.co.uk/join>



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