

History of Cocktails

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Introduction

The history of emergence of cocktails, as well as many other remarkable things is covered with fog. The name of the inventor, alas, is unknown. It isn't surprising, not so difficult to mix several drinks and to receive new taste. Judging by that information which on particles was obtained by various researchers, cocktails under different types appeared in many places, and the light thought came to absolutely various people to mind - to mix cocktail.

The first references of "cocktail" managed to be found in the Farmer's Office magazine for April, 1803. Certain "cocktail" useful to the head was mentioned in the edition. Most likely it was talked of a certain medical recommendation.

In it there is nothing surprising. For example, in the "Guide for bartenders" of professor Gerry Thomas who left in 1862, mixture was specified as the ingredient distinguishing cocktails from other types of the mixed drinks. Certainly, in modern cocktails mixture isn't used, but it is easy to assume that to mix alcohol among themselves and with other types of drinks of steel in the medical purposes. Many cases when medical researches moved progress and in other areas are at least known.

The second mentioning of a concept cocktail in closer to the sense interesting us was fixed in 1806 in the New York Balance and Columbian Repository edition which described cocktail as "the stimulating alcoholic drink on the basis of different types of alcohol, sugar, water and bitter mixture". The author of the description had sense of humour, and advised to drink cocktails during the political debate. He wrote that "the person who will swallow a glass of similar drink will be ready to swallow anything further". Possibly, under "everything, anything" causticities and accusations which shower with each other of policy during the dialogues meant. As you can see, cocktail since the most birth was not simple drink, but a reason for creation of legends.

In 1850 in New Orleans - the town known the love to loose life created the first this Sazerac cocktail. It was made on the basis of cognac. And in already mentioned "Guide for bartenders" left 12 years later, it was possible to find recipes of the whole 10 cocktails.

But the boom of cocktails nevertheless happened a bit later. Perhaps cocktail history was fated to develop progressively and boringly if in 1919 in the USA the Prohibition didn't burst. These years

immortalized in gangster cinema began this testing to pass a liqueur glass for fans. However underground bars all the same existed, and bartenders thought up a trick to disguise taste of alcohol - mixed it with juice or aerated water. After cancellation of a prohibition on alcohol bartenders continued to be enhanced in the art and the 30th years became this celebration of fashion for cocktails.

And at the most expensive restaurant, and in a cheap bar snack bar will surely offer you any length the list of corporate drinks among which the name "Cocktail" without fail will occur. Pleasing the visitor with abundance of beautiful names, authors of restaurant menus often forget about an indisputable truth, it is possible even to call cocktail not everything that to you can be plopped in a glass or a glass in case of the first approach. The multicomponent and mixed drinks were taken in Ancient China still about 3000 years ago, then mixes of the cooled juice of berries were used (sometimes fairly begun to ferment). Later and Europe learned to mix among themselves wines, juice, and what we can call "compotes" today. But emergence of the first and these cocktails is usually connected with the birth of new culture of consumption of drinks and a certain stage of economic and social development of society that promoted almost simultaneous birth of a cocktail compounding in different parts of the world of the western civilization. Today it is productive to argue on what of the remained beautiful legends or scientific and linguistic baizes is closer to the truth, it is possible only unless behind glasses of these cocktails. But the place and an everyday ingenuity, both national romanticism, and a round dance historical прикрас, and genuine pride of the homeland without fail find in all stories which reached our days.

Historically the first and one of the most improbable and romantic legends sends the listener by the end of the 18th century. Then, approximately in 1770, local pilferers cleaned the storage room of the owner of army bar somewhere detached of New York. Not that the damage was incredibly high, but in addition pilferers glanced also in a snack bar hen house. The owner of bar tavern, the retired military and the patriot of the new homeland, in addition to bar case was a sincere judge of cockfights, provide his disappointment, anger and offense when his aggressive rooster suddenly was gone. In a fit of temper the tavernshchik addressed the frequenters, offering everything for "a tail of the rooster"! As well as it is necessary in legends and fairy tales, "everything" included a half of a tavern, bar and a hand of the beautiful daughter.

Surprisingly, the rooster quickly was: having heard about the promise of a hand of the beautiful girl and heiress, and having probably experienced the size of responsibility for destiny of the beauty, the unlucky thief of roosters and chickens hurried to contact the young company officer, the army group billeted in New York (according to other version – military police). Tell that that company officer was known to all part for the ardent, sincere and mutual love to the daughter of the innkeeper. Interfered with mutual feeling artful mercantile plans of the innkeeper into the account of more successful marriage of the daughter. And now, having redeemed a rooster from the thief, the young man went to a tavern. In the presence of the audience he declared intention to take the young girl in the wife. The innkeeper's daughter so got agitated that for joy mixed glasses and added absolutely unclear medley from drinks.

There is also another story claiming that as if French wine makers to the Province of Charente till the 15th century learned to bungle in own way: to mix expensive and cheap grape fault so that in case of the minimum deterioration in taste, the storage duration and amount of final drink considerably increased. Such mixed wines were up for legal sale cheaper and marked coque-telque [kok-e-telk].

During colonization of the American continent these drinks got into America. The rumor connected their import with a name of the general Lafaett who as if in 1777 slightly saved, buying a considerable lot of "homeland wines" for soldiers and officers in colonies of the New World. There

already local bartenders and holders of taverns began to dilute them even more that turned drinks already at all into fair swill and provoked the nominal name.

On "swill" and dilution there is one more version claiming that as if the same fans of cockfights of prudish England and the New World before the fights invented the new method "razzadorivaniye" of roosters. Poor birds were fed with the improbable mix of grain killed in cocktail of sour wine and whisky (don't try to repeat it!). From such binge, roosters became more terrible than cats after a valerian and rushed to fight, as they say, on everything that moves. The people perceiving cockfights without rules as the main and most democratic entertainment and a totalizer, compensated nonparticipation in rates by cheap strong drinks approximately of the same awful quality. At one time then cocktails called reveled to a disgrace on cockfights, the late word was assigned to drink. At the same time the word cocktail was included also into aristocratic English for designation of not thoroughbred horses ("cock-teyld") on jumps: you see "their tails stuck out up as if cock! In their blood it is added as in a circle in a cheap pub!", the British historians of a horse race noted in 1769.

If to ask specialists in history of culinary recipes, they will surely specify to you that in a number of cases the name of dishes and drinks came from the name of earlier accepted standards of weight, amount, names of glasses and actually plates. A case with cocktail – not an exception. Historians confirm that in 1875 a certain New Orleans Frenchman Peysho (according to different versions the druggist, the military, the bartender) treated in the bar of visitors from glasses - coquetier. In Old French language this word means a special glass for eggs or a miksturny glass. Simplification of pronouncing the French abracadabra into English of manners quoted to emergence modern a transcription.

Spanish also applies for the participation in the invention of cocktail. "Cola di gallo" – "a cock tail", so called in the town of Campeche on the bank of the Gulf of Mexico a root of one exotic plant resembling a wide tail of a rooster superficially. The English-speaking American seamen crossing in those days from the port to the port – from bar to bar probably took an interest that behind the strange tool mix and shake up local drinks. cola di gallo owing to the specific natural properties which weren't distorting taste of drinks from contact with wood could appear this tool quite. And in reply seamen would hear English translation – cocktail.

But the most improbable and most likely the story invented by local inhabitants tells about a certain Betsey Flenagan from the town of Flan, the State of Virginia. Popularity this lady is obliged to the famous writer – to James Fenimore Cooper who mentioned this story on pages the adventure novels. They say, gave to one skilled soldier Betsey a glass with drink of all colors of the rainbow rather of all flowers containing in a color of a cock tail. (Most likely it was talked of cocktail of rum, rye whisky and fruit juice.) Not to us to judge logic of the American fighters of the 18th century, but that soldier if to trust the legend, exclaimed: About! What cock tail! What cocktail! All attendees exclaimed too: What cocktail!

Really, there is a lot of stories and legends telling about cocktails. But if to address the facts, it is historically for certain known that the first mentioning of the word "cocktail" in modern to us a sense belongs to 1806: in the bulletin The Balance and Columbian Repository the production volume of "the stimulating liqueurs consisting of any alcoholic drinks about addition of sugar, water and bitters from herbs" is specified. Emergence sweet, exotic and not alcoholic - tonics is already present history. The exotic fruit cocktails, dairy necks flavored or fruit alcoholic and nonalcoholic cocktails came to the menu of restaurants and bars after the end of World War I. Out of borders of the USA cocktails in large quantities rushed in the 1950th years (though also the European cocktails are known). According to the St. Petersburg historian-political scientist D. Levi, to exotic and reduction of the degree in cocktails the history is obliged to the American Prohibition of 1919-1933

when strong alcohol masked combinations to other drinks, and desire of Americans to get drunk in the nearby states like Panama or Cuba was so boundless that provoked the whole new industry.

It is rather easy to divide cocktails into Long Drinks, Short Drinks and Hot Drinks, but to subject them to a certain classification as it seems to me, it is impossible as each of cocktails is in own way unique. It is impossible to evade from such types of the mixed drinks as, for example, fiza or eg-legged, but some classifications try to capture and divide all cocktails existing in the world into groups. It is represented to me the unnecessary occupation intended for the people preferring to hold the handle, but not a shaker. There is no exact classification of cocktails, there is their exact compounding. Therefore I have chosen rather simple compressed classification, but just that which needs to be known.

Aperitifs

The role of aperitif consists in stimulating appetite waiting for a lunch or a dinner, but not to dull feeling of hunger at all. Because of differences in culture of food in the different countries aperitifs exist in various forms:

Classical aperitifs:

The most known of them: Dry Martini (Scrub Martini), Side Car (Pollacks of carat), White Lady (Whyte of the lady). Here it is possible to carry also Kir (Cyrus).

Aperitifs of the Mediterranean Europe.

Vermouths and the European bitters very well are suitable for such cocktails though they can be drunk and in pure form. They are a part of cocktails: Americano (Amerikano), Negroni (Negroni) and others. In the south of Europe bitters, such as Suze, Picon, the Satrap, and also anisic are extremely popular: Pernod, Ricard, Sambucca, Ouzo.

Digestives

The group of digestives is called by "After Dinner Cocktails" (Afte to dyne коктэйлз) - cocktails after a dinner.

These are always rather strong cocktails which are often containing coffee liqueur. It is also possible to carry the hard alcoholic drinks which are usually used after food to dizhestipa.

The toning cocktails

These are the cocktails which aren't classified by the components which are their part. Classical Virgin Mary (Virdzhin Mary), Bloody Mary (Bladi Mary), Bullshot (Булшот) treat these drinks. The toning cocktails or very strong (30-35%), or contain a lot of juice, high-calorie fruit or broth.

These cocktails call also Corpse Revivers ("Restoring to life the dead person").

Cocktails on the basis of champagne

On the basis of champagne it is possible to distinguish several subgroups from cocktails:

- mix of hard alcoholic drinks with champagne, the most known in this group is Champagne Cocktail (Champagne cocktail);

- mix of liqueurs with champagne, a classical example - the Kir Royal cocktail (Cyrus Royal) which is also excellent aperitif;

- mix of fruit juice and champagne, in this case is recommended to use only fresh, not overripe fruit, it is possible to give Bellini cocktails (Bellini) and Bucks Fizz (Dollar-physical) as examples.

Sauera (sours)

Short drinks, prepare in a shaker. They are served in a glass for cocktails. These are sour American drinks on the basis of lemon juice, sugar and strong alcohol.

Examples: Whiskey Sour (Viski-sauer), Brandy Sour (Brendi-sauer).

Fiza (fizzes), kollinza (collins), kobler (cobblers) and fixes (fixes)

Treat Long Drinks, prepare directly in a glass, except fiz for which the shaker is used.

Fiza. "That fizz" - means to hiss. The cocktails satisfying thirst during a heat concern to this group. The lemon juice, sugar syrup or powder, strong alcohol which are shaken up in a shaker are their part and sparkling water is added. Some bartenders advise for receiving very sparkling drink to open a bottle with sparkling water, to close a neck a finger, to chat a bottle and to pour out its contents in cocktail.

Examples: Gin Fizz (Gin-physical), Vodka Fizz (Vod-ka-fiz).

Kollinza. Consist of lemon juice, sugar syrup or powder, strong alcohol and sparkling water.

The most known of them - John Collins (John Collins).

Koblera. Consist of the same ingredients that fiza and kollinza, but prepare on the basis of chipped ice.

Examples: Brandy Cobbler (Brendi-kobler), Porto Cobbler (Porto-kobler).

Fixes. Prepare the same as kollinza, but the Curacao liqueur is added to them.

Examples: Brandy Fix (Brandy fix), Gin Fix (Gin fix).

Eg-legged (egg-nogs) and flips (flips)

Eg-legged. Long Drinks cooked in a shaker. Their main components: the egg yolk, sugar or sugar syrup, cream or milk, spirits, is added ground nutmeg. Example: Brandy Egg-Nog (Brendi-eg-nog)

Flips. Short Drinks cooked in a shaker ~ e and served in a glass for cocktails. Ingredients: sugar or sugar syrup, yolk, alcohol and ground nutmeg. Example: Porto Flip (Porto-flip)

Hot drinks

Todd (alcohol, sugar or honey, water or juice), Kofi's jotás (sugar, alcohol, coffee, sometimes cream), punches belong to these drinks a grog (lemon juice, sugar, alcohol, water or tea, spices) (alcohol, juice, sugar, spices). Hot drinks are served in heat-resistant glasses (if you aren't sure of

such properties of a glass, check it by means of a hot spoon). Alcohol should be warmed, but at all not to subject to boiling. Hot coffee, hot tea, hot water, hot wine, etc. are added to it, depending on a compounding.

There are still such types of cocktails as with Rainbow (rainbow) - multi-colored layered drinks, Julep (julep) - Long Drink on the basis of fresh mint, shredded ice and strong alcohol, Highball (find fault-bol) - the cocktails consisting of one alcoholic drink with ice, water or juice, and others. But all this is specified in their compoundings.

Recipe of cocktail Margarita

Tequila, liqueurs of Cointreau or Triple Sec at choice and juice of a lime enter cocktail Margarita.

Cocktail proportion Margarita such is 7 parts of tequila: 4 parts of liqueur: 3 parts of juice of a lime

Margarita moves in a classical glass for cocktails. The rim of a glass is greased with juice of a lime and falls to salt. Thus "the effect of hoarfrost" on a glass is created. Then cocktail mixes up. It is necessary to be very careful at preparation that salt hasn't got to a glass. Traditionally ice cubes fall to a glass.

For Margarita's preparation preferable silver or white tequila (easier types) though some bartenders use and "репозадо" and "gold" tequilas. By and large, Margarita the most popular cocktail on the basis of tequila though be careful - the inept bartender can make him too sweet and then the impression will be spoiled.

Quite often Margarita give mixed with small pinned ice. This masterpiece is called "the Frozen Margarita".

That many bartenders count up to a salty rim through which Margarita gets to us into a mouth that salt spoils taste of drink. By and large salt doesn't approach liqueur, and tequilas per se in Margarita aren't felt any more. Therefore top of airs and graces will be to cover only one half of a rim with salt, and another to leave pure that the one who is treated with cocktail always could try his true taste.

Recently there is a tendency - to do Margarita of more sweet. One can't say that this idea was very good, but it definitely is pleasant to women. To impact to cocktail more sweet relish bartenders use bottle juice of a lime or lemon juice, and in Mexico still do Margarita only with a local kind of limes - small and bitter green limonchik with a thin skin.

If you had to hear about strawberry Margarita - be not surprised. The passion to experiments conducts bartenders to new tops. But traditionally the term "cocktail Margarita" is understood as cocktail with lime juice. Therefore when any other juice is added to Margarita, it is accepted to do the corresponding explanation - Strawberry Margarita or Strawberry Margarita.