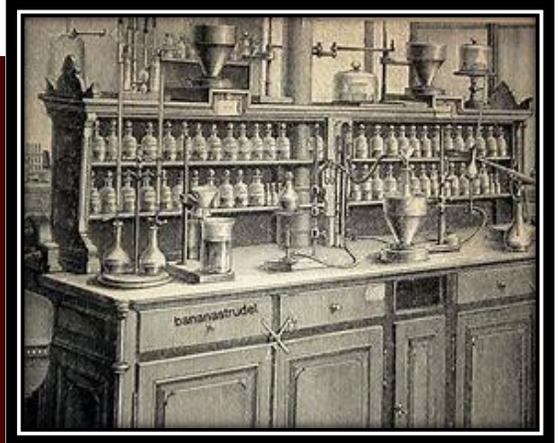


NEWFANGLED CONTRAPTION (DIGITAL)



ABSINTHE: A COCKTAIL IN THE STEAMPUNK TRADITION!



The traditional manner of enjoying Absinthe requires a glass, fine absinthe, sugar cubes, a carafe of ice-cold water and an absinthe spoon. If you do not have an absinthe spoon, you may substitute a common household fork. A regular wine glass will serve nicely as the glass mentioned here.

To prepare, start by pouring one ounce of absinthe into the glass. Next, place the absinthe spoon or substitute fork across the glass so that it is resting upon the rim. Place a sugar cube on the spoon or fork. Pour a small amount of water onto the sugar cube and allow it to sit and soften the sugar.

As the sugar cube begins to dissolve, use the carafe and begin pouring a very narrow stream of water onto the sugar cube, slowly pouring about five ounces of water into the glass in total. With the combined alcohol and water, this makes a six-ounce drink. Stir the remaining sugar into the drink. Now sit back and relax, sipping your drink slowly and rolling it around the mouth to truly experience the flavors.

While in history absinthe was viewed to be a highly addictive psychoactive drug and hallucinogen due to its containing trace amounts of thujone, it is now known that those claims were highly exaggerated. While absinthe was formerly banned in the United States and Europe, it has now been legalized after the realization that it is not really any more harmful than any other alcohol.

Thanks to www.steampunkary.com

SEE A PROFESSIONAL PREPARATION FROM THE OLD ABSINTHE HOUSE IN NEW ORLEANS

AT: <https://www.allrecipes.com/video/3731/bohemian-style-absinthe-cocktail/>

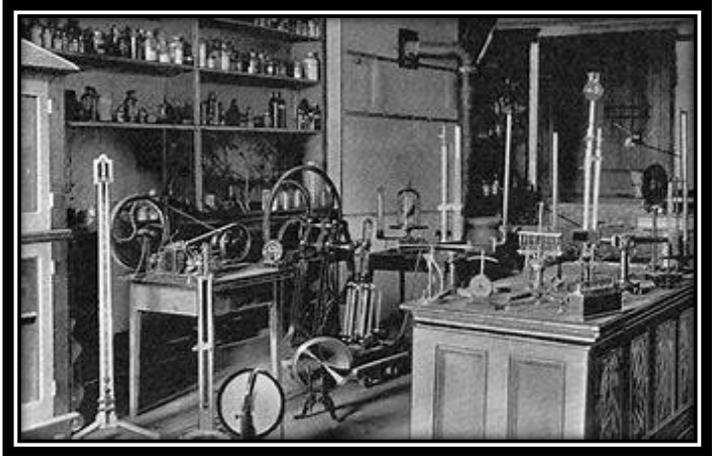
GINGER GIN

**6 SHOTS GINGER BEER
2 SHOTS GIN
3-4 DASHES BITTERS**

MIX AND STIR IN A HIGHBALL GLASS

TOP WITH ICE

ADD LIME.... ENJOY!



COOL CUCUMBER GIN COCKTAIL

**2 SHOTS GIN
4" SEEDED ENGLISH CUCUMBER SECTION
1 TSP SIMPLE SYRUP
2-4 MINT LEAVES**

**CHOP SEEDED CUCUMBER SECTION AND ADD TO COCKTAIL SHAKER
THOROUGHLY MUDDLE CUCUMBER
ADD MINT LEAVES AND CONTINUE TO MUDDLE
ADD GIN AND SIMPLE SYRUP
FILL SHAKER TO 1/2 FULL WITH ICE
SHAKE VIGOROUSLY
STRAIN INTO MARTINI GLASS
GARNISH WITH CUCUMBER SLICE**

BLUEBERRY TEA

**6 SHOTS OF COLD BLUEBERRY TEA (PRE-BREWED)
(I.E. HARNEY & SONS, REPUBLIC OF TEA, CELESTIAL SEASONINGS)
1 SHOT AMARETTO
1/2 SHOT GRAND MARNIER (OR SIMILAR ORANGE LIQUEUR)**

**FILL A HIGHBALL GLASS TO ONE-HALF WITH ICE.
ADD AMARETTO AND GRAND MARNIER
ADD BLUEBERRY TEA
IF DESIRED, SWEETEN WITH A DASH HONEY OR SIMPLE SYRUP**