

MIXOLOGY

The Pony Express

Courtesy liquor.com

1½ ounces Sazerac Rye whiskey ¾ ounce lemon juice
¾ ounce Qi White Tea liqueur ½ ounce grade B maple syrup

Add all ingredients to a shaker and fill with ice. Shake hard and strain the drink into a double rocks glass filled with ice. Garnish with a lemon peel and serve.



April 10 – The RMS Titanic departed on its maiden voyage from Southampton England in 1912. The voyage ended (infamously) five days later when it struck an iceberg and sank.

The 802 connection: Charles Cresson Jones, of Bennington, was a first-class passenger who went down with the ship. It is said he helped women and children aboard lifeboats, stepped back, lit a cigar and calmly awaited his fate.

The Titanic

Courtesy partycity.com

3 ounces gin
½ ounce dry vermouth
1 teaspoon blue curacao
1 teaspoon lemon juice

Add all ingredients to a cocktail shaker with ice and shake vigorously. Serve in a martini glass.



April Antiquity: Toast History All Month Long

From notable birthdays to momentous political occasions to ill-fated voyages, history has been busy with April throughout the generations. And since history pairs best with a refreshing cocktail, we've sought out a few that go perfectly with some of April's most memorable moments.

April 3 – The first rider for the Pony Express departed St. Joseph, Missouri, on this date in 1860. Letters were delivered the more than 2,000 miles to California via a network of 190 way stations located roughly 15 miles apart. Riders would travel 75 to 100 miles before handing the packages off to the next man. We can only guess that coming in off of the dusty trail would leave these brave riders in need of refreshments.

The 802 connection: William H. Russell, one of the founding partners of the parent company of the Pony Express, was born in Burlington. *Recipe above.* ☘

→ ON THE COVER

Pink Sunrise Limonade

Courtesy drinkmixers.com

1½ ounces Three Olives vodka
3 ounces sweet and sour mix
1 splash cranberry juice
1 squeeze fresh lime juice

Add ice, vodka, sour mix, cranberry and lime juice to a shaker. Shake and pour into a glass with an orange wedge garnish.

The Stone Fence

2 ounces dark rum
Hard cider
Lemon twist

Pour the dark rum into a glass with one ice cube, and then top with the hard cider. Garnish with a lemon twist and serve.



April 19 – About 70 armed militiamen stood toe-to-toe with a British advance guard unit on Lexington Green on this date in 1775. The “shot heard around the world” signaled the start of the American Revolution.

The 802 connection: Not long after the battle of Lexington Green, Ethan Allen and his Green Mountain Boys took part in the raid and capture of Fort Ticonderoga – but first, they gathered at Remington’s Tavern in Castleton. They were said to have consumed a few drinks there, and among them, a Revolutionary War-era concoction called the Stone Fence.

April 23 – William Shakespeare made his dramatic entrance to the world on this date in 1564 in Stratford-On-Avon, England. He is credited with writing 38 plays, 154 sonnets, two long narrative poems and inspiring countless creative cocktails. There are more recipes than you can shake folio at in Caroline Bicks and Michelle Ephraim’s “Shakespeare, Not Stirred – Cocktails for your Everyday Dramas,” including the cleverly-named Juliet’s Emoji-to.

The 802 connection: The Vermont Shakespeare Company will perform “Twelfth Night” this summer on the Circus Lawn at the Shelburne Museum and at the Royall Tyler Theater at the University of Vermont.

Juliet’s Emoji-to

Courtesy “Shakespeare, Not Stirred”

2 tablespoons chopped mint leaves	½ lime, cut into four pieces
1½ tablespoons sugar	2 ounces white rum
5 fresh cherries, pitted	Splash of seltzer

Muddle the mint, sugar and cherries at the bottom of a heavy glass. Add the lime pieces and muddle again. Fill the glass with ice and pour in the rum. Stir gently. Add a splash of seltzer, squeeze of lime juice and add a lime garnish.

April 30 – On this date in 1789, George Washington took the oath of office on the balcony of Federal Hall at the corner of Wall and Broad Streets in New York City. While he was a Revolutionary War general and our nation’s first president, Washington was also once the largest whiskey producer in America. Mark the date with a sip of a fine whiskey cocktail.

The 802 connection: An obelisk crafted from Vermont marble, one tenth the size of the Washington Monument, sits at the entrance of the President’s birthplace in Virginia.

The George Washington

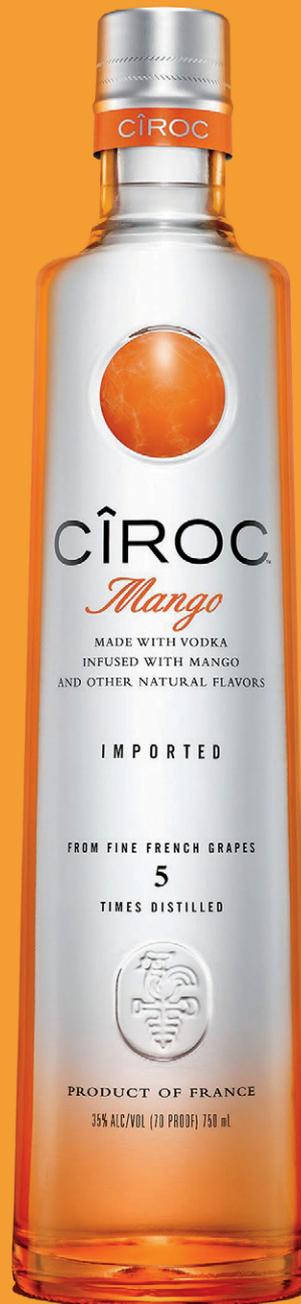
Courtesy shaunthebartender.com

1½ ounces dry vermouth
1 ounce brandy
¾ ounce simple syrup
1 dash angostura bitters

Place ingredients in a mixing glass filled with ice and stir. Strain into an Old Fashioned glass with ice and garnish with a cherry.



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MANGO
WELCOME TO
THE FAMILY.



MANGO MIMOSA
0.75 oz. CÎROC™ Mango
0.75 oz. Fresh Orange Juice
0.75 oz. Champagne
Garnish: Orange Wedge

LET'S
GET IT