

MIXOLOGY

A glass of red cocktail with orange peel garnish. The glass is filled with a dark red liquid and has a slice of orange peel on the rim. The glass is set on a wooden surface.

of Poets, Writers, Fighters *and* Pols

Toasting Vermont's
Notable Figures

BY BILL BURKE



On an unseasonably cool and still Thursday 60 years ago this month, the state of Vermont named its first poet laureate.

Raise a glass, then, to Robert Frost. And to Ben, Jerry, Rudyard, Bernie and Ethan.

There have been a number of notable Vermonters who have been immortalized in the cocktail world — by name, for inspiration and through legend. And the cocktails that are associated with them are as diverse as their individual notoriety — ranging from sweet and savory, to smoky and earthy.

But first, a toast to the man honored for his timeless poetry and prose. This month marks the 60th anniversary of Robert Frost being named the poet laureate of Vermont. While the four-time Pulitzer Prize winner spent time in a number of locations throughout New England, he moved from New Hampshire to Vermont in 1920, ostensibly to find a better place to farm and grow apples. He lived for more than 40 years in the Green Mountain State — 24 years of it at Homer Noble Farm in Ripton, now owned by Middlebury College. He wrote "Stopping by Woods on a Snowy Evening" in Shaftsbury, and was elevated to poet laureate during his time in Vermont, just two years before his death.

What cocktail to salute him, then? Easy — the one bearing his name, the Robert Frost. Created by Derek Brown at one of his cocktail bars, the Columbia Room, in Washington, D.C. Brown, a man of many talents, is a bartender, writer and historian — which is appropriate, because the Robert Frost was served at the White House during a Barack Obama-era holiday season soiree.

< **Robert Frost**

courtesy diffordsguide.com

¾ ounce bourbon

¾ ounce Amontillado sherry

¾ ounce dry white port

⅓ ounce sugar syrup (rich) 2 sugar to 1 water

1 dash Angostura orange bitters

Shake all ingredients with ice and strain into a chilled Nick & Nora glass (a dainty, stemmed, elongated glass popular in the 1930s and appropriately named for Nick and Nora Charles from Dashiell Hammett's 1934 novel, "The Thin Man." The Nick & Nora glass is slightly smaller than the similar coupe glass).

Also tracing its birth to a D.C. mixologist, the Bernie Paloma — named for the longtime Vermont (and national) political fixture, Bernie Sanders — came from the mind of Miguel Marcelino Herrera. Herrera, of Washington D.C.'s cocktail spot, Barmini, whipped up this recipe based on the Paloma, which is a simple, tequila-based sipper. Of course, since it bears the name of and was inspired by a Vermonter, it's got a bit of a twist: maple syrup. As any self-respecting Vermonter knows, when it comes to maple syrup, you'll likely want to spring for the real deal ("I'm once again asking"), since great ingredients make for a great drink, and the cheaper stuff could gum up the works.

The Bernie Paloma >

courtesy foodandwine.com

- 2 ounces silver tequila
- ½ ounce Vermont maple syrup
- ½ ounce fresh lime juice
- 2 ounces fresh grapefruit juice

Add all ingredients to a shaker, shake and serve over ice.

Optional: Garnish with "salt air": sea salt, lime juice, water and Sucro, emulsified with a hand blender.

Mounting a revolution isn't easy, and sometimes a little extra courage can help bolster fighters to complete a difficult mission. This is the folklore surrounding Ethan Allen and his Green Mountain Boys and their victory at Fort Ticonderoga. Legend has it that Ethan Allen and



his fighters decided to take the fort from the British, and thus commandeer a strategically important supply and communication stopover.

The night before the planned assault was one of strategizing and drinking, designed to help the men muster up some courage before the attack. The Stone Fence is a drink that has been associated through history as a favorite of the patriot and his troops, so it's reasonable to believe this is what filled the fighters with a sense of tenacity, determination and daring. And rum. Because at the time, the Stone Fence was made with rum and hard cider since bourbon had yet to be born.

According to bourbon producer Angel's Envy, bartender Jerry Thomas decided in 1862 that the Stone Fence would be better

if the rum was substituted with American's native spirit. Still, rum spiciness sits perfectly as a counterpoint with the cider's tart flavors. Regardless, the Stone Fence has been linked to the Vermont patriot, his men and specifically the notable victory at Fort Ticonderoga.

< The Stone Fence

courtesy liquor.com

- 2 ounces rye, bourbon, rum or brandy
- 1 dash Angostura bitters
- Apple cider, to top
- 1 mint sprig, for garnish

Add the spirit and bitters to a Collins glass with ice. Fill the glass to the brim with the cider and stir gently to combine. Garnish with a mint sprig.

Rudyard Kipling may be best known for his ties to India and Britain, but the famed writer lived for a time in Vermont. Kipling's time in the Green Mountain State began in a small rented cottage on a farm near Brattleboro — a home he called Bliss Cottage. While living there, he began work on "The Jungle Book." When his family increased in size, he moved to a new spot overlooking the Connecticut River in Dummerston. The home he built there, which he called Naulakha, still stands today, and it's where he wrote one of his best-known poems, ending with the memorable, "You're a better man than I, Gunga Din."

The Gunga Din ▼

courtesy *mixology.recipes*

- 1 ¾ ounces gin
- ½ ounce dry vermouth
- ¾ ounce orange juice
- 1 slice pineapple

Combine ingredients in a cocktail shaker with ice. Shake and then strain into a cocktail glass.



While there have been many notable Vermonters, it could be argued that few have brought more happiness than Ben Cohen and Jerry Greenfield, the co-founders of Ben and Jerry's. The story is well known: Founded in Burlington in 1978 after the pair of childhood friends finished a correspondence course on ice cream-making, the first Ben and Jerry's was housed in a renovated gas station. To mark their first year in business, they held the first Free Cone Day, began packing pints a year after

Always drink in moderation.





that, and the rest — in the ice cream world, anyway — is history.

On the spirits side of things, WhistlePig, based in Shoreham, has made waves in the rye whiskey world by making sought-after whiskey in a 150-year-old renovated dairy barn.

Thanks to a collaboration between these two notable Vermont favorites, the idea of bringing home a pint of WhistlePig may take on a different, and slightly more sweet, meaning. The famed rye whiskey producer teamed up with Ben & Jerry's as part of the ice cream

maker's new "Topped" line of flavors, creating the new Whiskey Biz — and to extrapolate even further, the Whiskey Biz cocktail.

It uses WhistlePig PiggyBack Rye, which is aged six years and offers fresh cinnamon, black peppercorn, a hint of tangerine and grapefruit zest on the nose, and powerfully spicy flavors of cocoa, cardamom and cured leather. Bottled at precisely 96.56 proof by the late, legendary Dave Pickerell, it captures the characteristics of a full-flavored spice rye, and blends perfectly with the ice cream in this sweet, refreshing dessert cocktail.

^ The Whiskey Biz

courtesy benjerry.com

- 1 ½ ounces WhistlePig PiggyBack Rye
- 1 ounce caramel base (recipe below)
- 1 ounce brown sugar simple syrup (recipe below)
- 1 dash chocolate bitters
- 2 ounces Whiskey Biz Topped ice cream, tempered
- 3 medium ice cubes

Gather all ingredients. Make the brown sugar simple syrup by combining ¼ cup light brown sugar and ¼ cup water in a glass measuring cup. Microwave for 1-2 minutes or until the sugar has melted. Place in the refrigerator to cool completely before using.

Make the caramel base by combining 2 ounces caramel sauce with either 3 ounces half-and-half or 3 ounces WhistlePig PiggyBack Rye Whiskey. Pour both ingredients into a bowl and stir to combine.

Measure the rye whiskey, caramel base, brown sugar simple syrup, chocolate bitters and ice into a cocktail shaker. Top with the Whiskey Biz Topped ice cream. Shake to combine. Pour into a rocks or coupe glass.

NEW FROM THE

House of Bombay

VT CODE: 028893
BOMBAY BRAMBLE GIN
750ML

Suggested serve

- 1 part Bombay Bramble Gin
- 3 parts Tonic Water
- Garnish with a lemon wedge

A rich and naturally sweet gin infused with real berries

Be the Life of the Party!

Be a Designated Driver

Don't drink and drive or let friends drink and drive.

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