

LA MONSTER COSMOPOLITAN COOKTALES



Dear Feeding Friendline,

This is the wagon
monster writing from LA. My
tiny old dog named "Lady"
wanted to say hey so
she asked me to write a
letter. She's old fashioned.
I hope you're all enjoying the
fall, Lady says a though
she's more of a beach ~~kind~~
girl, she'll come visit sometime
soon.

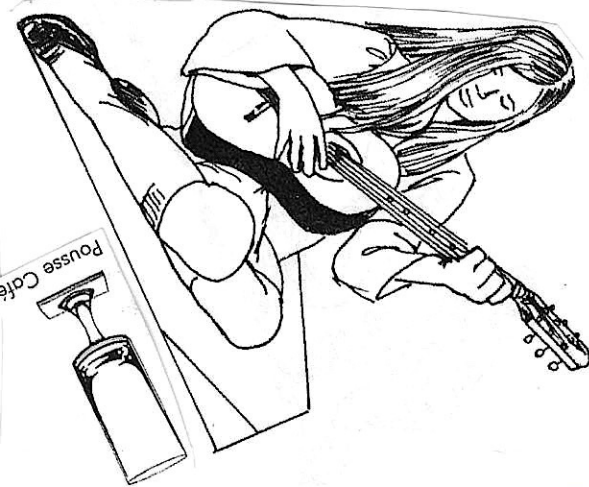
Sincerely,

Landing & The Wagon
Monster

This time around we hear from our friend Andrew about his passion for ice and subsequent hobby making cocktails. Just kidding, he cares just as much about cocktails as he does ice... I think. His EC Cocktail Co. hosted us for a bourbon cocktail class in November with stunning results. I've already run through the old fashioned syrup featured at the class (available for purchase soon???) and that trick he taught about lighting the orange citrus oil on fire over the rim of the glass has captivated both my cats and my tastebuds. Check his Instagram for company updates (@eccocktailco).

We also get to make a drink and hear from a few fans so sit back, relax, and get ready to become liquid smooth

-ttp (friendzine.co) -



7 questions (mostly about cocktails)

1) one time u admired my ability to keep ice in the freezer and I really took that compliment to heart because I knew ice was a passion for u. Tell us when u began to care so much about ice and some of the forms u currently store it. A) as soon as I my wife and I started having friends over for drinks I realized how important it was to have plenty of ice, running out is a sure fire way to kill a party. When you are planning ahead, my general rule is when you think you have enough ice - double it! When I started working/managing the bar (Dive) is when my ice obsession reached another level. It was right around the time large format pieces of crystal clear ice was becoming more available and even expected in cocktails, no one had ever seen anything like that in Eau Claire so I was on a quest to have to provide it for my guests at the bar. Once a month I would freeze water in a 30 gallon cooler in the walk in freezer which would yield a massive 50 pound block of clear ice that I would then break down with a carpenter saw and ice picks to get a stash of ready made 2x2 inch pieces of clear ice. It was a very labor intensive process, but well worth the effort - I could go on and on and on, corner me at a party and ask about directional freezing and watch the time fly!



3) describe a drink u would make inspired by each of your current pets A) we have two german shepherd mixes at home, Bernie (1.5 yrs) and Cora (1.3 yrs) - Bernie is long, lean and slightly bitter so she would inspire me to make a Gin & Tonic w/ bitters and Cora is old, stubborn and squat which would inspire me to drink (make?) Lagavulin 16



White Wine

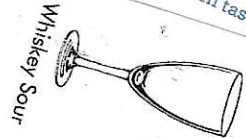
4) if u and I were to open a bar for dogs, that served cocktails for our signature drink be? A) it would be called BARQ and we are well known for our daily all day happy hour where Miller High Life is just \$1 and served out of frosted stainless steel dog bowls



Shot

2) it's a hot day, I come home from the canteen - another day trying to make ends meet. I plop down on the couch and slide my bra off through my shirt sleeve like in the commercials and you hand me a drink. What is it? A) key word here being HOT - I'd pass over a margarita, which tastes better with each degree the temperature rises.

Collins



Whiskey Sour

The Cosmic Cosmopolitan Cocktail

Pt. 1: Making the Drink

2oz vodka, 3/4oz lime juice, 3/4oz triple sec, 1oz cran juice, shake w/ ice ~20sec

Pt. 2: Pouring the Drink

Go to the cupboard and find a beautiful piece of glassware you like. Concentrate on the glassware and contemplate the fact that you and the glassware are made of the very same basic molecular components. Try to comprehend that this means the glassware is part of you, and you are part of the glassware, at the same time as both you and the glassware are parts of the universe. Try to feel how the separateness of you and the glassware is transcended and replaced with a feeling of a wholeness and togetherness. You and the glassware are the same.

Pt. 3: Drinking the Drink

Experience the joy and pleasure of this comprehension as you pour your cosmopolitan into the glassware & garnish with an orange twist.



Parfait



Sherry



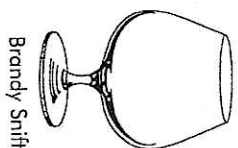
Champagne Flute



Old-Fashioned



Highball



Brandy Snifter



Cocktail

6) my partner claims to have inspired ur life of cocktail enthusiasm, can u share a story to validate this claim? A) I think Dr. McGullicuddy is the responsible party here, growing up every year around Christmas when decorating the tree my dad would let my sister and me have a thimble sized portion of Cherry Schnapps - nothing has ever tasted as important or influential since...

7) name a bartending icon from a previous generation that u feel a connection with, what should we all know about them? A) Toby Cecchini, who is single handedly responsible for popularizing the version of the Cosmopolitan that we all know and love and some consider the only 'modern classic' cocktail added to the canon over the last 80+ years. He was born and raised in Eau Claire, WI and now owns and still bartends at a place in NYC called The Long Island Bar, which in my opinion is a must visit if you are ever in the city. Toby wrote a book called Cosmopolitan: A Bartender's Life which is an enormously fun read that I highly recommend!