



# Cocktails

Many cocktails have their origins in the halcyon days of the 1920s and the Mad-Men 1950s, and are enjoying a comeback now because of the taste and also the gear: the silver cocktail shaker, glass stir-sticks, and elegant glasses all spell celebration. The Ritz Hotel in Paris claims to have invented the Sidecar, but Michael Crummey's riff on the name sounds equally plausible. The Classic Margarita was born in the legendary Balinese Room in Galveston, Texas where, in 1948, head bartender Santos Cruz created the margarita for singer Peggy (Margaret) Lee, christening it with the Spanish version of her name—Margarita. Joseph Boyden christened his "The Atwood" in honour of the orioles that devour the oranges nailed to the tree behind Margaret's Pelee Island cottage.

## Michael's Sidecar

Michael Crummey, 2017 Springsong Guest Author, sends in this recipe with the caveat: "I've never been a fancy drinks kinda guy, but this potent combination is one of the most delicious things I've ever imbibed. And I love the simplicity and balance of the ingredients. It's lethal, of course, and should be enjoyed judiciously. One of these babies in, the only driving a person is fit for is a seat in a Sidecar. Better just to stay cozy on the couch."

### INGREDIENTS

**2 OZ** brandy or cognac

**1 OZ** Cointreau

**½ OZ** fresh lemon juice.

Stir with crushed ice and pour into a glass rimmed with sugar.

## Joseph's Atwood

2009 Springsong Guest Author Joseph Boyden prefers mocktails to cocktails and has been known to say, "Margaritas are for the birds," which led him to dedicate this one to the Patron Saint of Birds, Margaret Atwood.

### INGREDIENTS

**1 PART** silver tequila

**1 PART** Cointreau or other orange liqueur of your choosing

**1 PART** fresh-squeezed lime juice

**½ PART** fresh-squeezed orange juice

Rim the glass with equal mix sugar and salt. Shake well and pour over ice with an orange slice.

