



Mixology

The Art of Making Drinks, both small and large, alcoholic or otherwise!

From Rhonda Keef, Terry Unnold and Janet Smith

The NAME Create Site New Year's Eve Party, 12/31/2020

Tips and Hints

Both Rhonda and Janet contributed to the mini recipes. Here are some notes about those:

Rhonda's recipes use EnviroTex or Castolite resins.

Janet's recipes use Easy Cast Resin, which is a two part resin and the instructions will call for equal amounts of resin and hardener.

Rhonda recommends using a bristle from a dishwashing brush as a straw

Janet used small gauge wire for straws/swizzle sticks.

A couple other hints from Janet (for quarter scalers):

When mixing colors for quarter scale glasses, err on the side of a darker hue than you might think. These are small glasses, so even a relatively dark resin will look lighter as there is so little of it when looking through it.

Pouring resin isn't that easy with the quarter scale glasses. Use medical syringes to fill the glasses and use magnification to make sure the resin goes into the glasses rather than on the outside of the glasses!

Credits

Janet's Real Drink Recipes were taken from "Roaring Twenties Mixer's Manual," available through Amazon.com. Copyright by The Enthusiast

Color Formulas below are from the "Beverages Galore" article in the February, 1984

Nutshell News article by Mary Eccher

Color Formulas:

Milk: white opaque color

Chocolate Milk: Amber transparent dye, white opaque color, lack opaque color (just a touch!)

Egg Nog: yellow transparent dye, white opaque color

Orange Juice: Yellow transparent dye, orange opaque color

Prune Juice: Amber transparent dye, orange opaque color

Grape Juice: Purple transparent dye

Cranberry Juice: red transparent dye

Tomato Juice: Red opaque color, orange opaque color

Iced Tea: Amber transparent dye

Lemonade: White opaque color (just a touch!)

Kool-Aid: Transparent dye of your choice

Apple Cider: Amber transparent dye, White opaque color (just a touch!)

Beer: Yellow transparent dye; for foam, glue on a piece of Styrofoam



Manhattan

Janet Smith

THE REAL THING:

- 2 parts Rye Whiskey
- 1 part Italian Vermouth
- 2 Dashes Angostura Bitters per cocktail

Ice, stir, strain into a cocktail glass
Garnish with a maraschino cherry

THE MINI DRINK:

1. Secure your cocktail glass to your work surface with double stick tape.
2. Drop in a maraschino cherry, stem up.
3. Mix 1 ml of the resin with 1 ml of the hardener and add 4 drops of Amber translucent dye.
4. Fill glasses with this mixture and let cure.

NOTE: To make Cherries, use a small no-hole bead, or a little red clay rolled into a ball. Use a small piece of brown moss (like you would use in a planter with artificial plants) or wire as the stem.

"Alcohol may be man's worst enemy, but the bible says love your enemy."
Frank Sinatra



Champagne Cocktail

Rhonda Keef

THE REAL THING:

2 c. Orange Juice (fresh)

1c. Pineapple juice, chilled

2T Grenadine

1 Bottle of Champagne, chilled

Stir orange juice, pineapple juice and grenadine together. Pour equal parts of this mixture and Champagne into a Champagne flute.

(Non-Alcohol Version: Substitute 2 (12 oz.) cans of Ginger Ale instead of Champagne)

THE MINI DRINK:

Using a 2-art epoxy mix tiny equal bits and stir thoroughly. Add a tiny, tiny bit of yellow transparent dye on the very tip of a toothpick and mix well. Stirring vigorously will create tiny champagne bubbles. Add a tiny fimo cherry inside the resin. Pour into tall flutes to harden. Add a thin slice of orange over the rim.

NOTE: To make a little lemon or orange peel, paint a bit of paper towel yellow or orange. Let dry a little, but not completely. Cut into a tiny strip, wrap around a pin or toothpick to add a curve and let dry.

"Everybody's got to believe in something. I believe I'll have another beer."
W. C. Fields



Highball

Janet Smith

THE REAL THING:

- 1 part Whiskey
- Serve over ice in a highball glass
- Fill with sparkling water

Definition of Highball: a drink consisting of whiskey and a mixer such as soda or ginger ale, served with ice in a tall glass.

THE MINI DRINK:

1. Secure your tumbler to your work surface with double stick tape.
2. Mix 1 ml of the resin with 1 ml of the hardener and add 1 drop of brown opaque dye and 1 drop of amber translucent dye.
3. Fill glasses slowly to the half way point, but drawing the resin to the bottom. With tall skinny glasses, it's really easy to end up with air bubbles. You want your liquid to go all the way to the bottom.
4. Add ice cubes to the glass, pushing them all the way to the bottom and filling all the way to the top. Ice floats, so if you just have ice at the bottom it looks funny.
5. Top off with resin if needed and let cure.

NOTE: Make ice cubes by cutting some of that stretch magic cord used for jewelry making into tiny pieces.





Hot Chocolate

Rhonda Keef

THE REAL THING:

$\frac{1}{4}$ cup unsweetened cocoa powder
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{3}$ cup hot water
 $\frac{1}{8}$ teaspoon salt
4 cups milk (dairy or non-dairy)
teaspoon vanilla extract

In a medium saucepan, combine the cocoa powder, sugar, water, and salt over medium heat. Cook, stirring constantly until smooth and bring to a simmer. Reduce heat, and stir in the milk, do not boil. Remove from the heat and stir in the vanilla. Pour into mugs and serve immediately. Top with marshmallows.

THE MINI DRINK:

Secure your mug to your work surface using double stick tape.
Mix the resin and add 1 drop of brown opaque color and just a touch of black opaque color. Lighten with a touch of white opaque color to the right shade for hot chocolate. Pour into the mugs.
Make marshmallows with white Fimo rolled into about a 1/16" diameter and square off the ends. Bake 5 minutes at 225. Add to resin mixture when the resin is tacky to float on top.

"The problem with the world is that everyone is a few drinks behind"

Humphrey Bogart

NOTE FROM JANET: I think this applies to hot chocolate, too! More hot chocolate makes for a happier world!



Mint Julep

Janet Smith

THE REAL THING:

In a highball glass crush well four sprigs of mint.

2 lumps of sugar and

1 dash water

1 jigger Bourbon

Crushed ice

Garnish with a mint sprig

THE MINI DRINK:

1. Mix 1 ml of the resin with 1 ml of the hardener and add 1 drop of amber translucent dye.

2. Fill glasses slowly to the half way point, but drawing the resin to the bottom. With tall skinny glasses, it's really easy to end up with air bubbles. You want your liquid to go all the way to the bottom.

3. Push a small bit of the grass into the glass, and push to the bottom.

4. Add ice cubes to the glass, pushing them all the way to the bottom and filling all the way to the top. Ice floats, so if you just have ice at the bottom it looks funny.

5. Add a single piece of the mint to the top, hopefully leaving a little to stick out above the resin to look like a mint sprig. NOTE: You can make mint from tiny bits of artificial grass for quarter scale!

"Alcohol, taken in sufficient quantities, may produce all the effects of drunkenness."

Oscar Wilde



Margarita

Rhonda Keef

THE REAL THING:

This yummy recipe comes from my friend Mike who has shared many of these with my husband and I over the years. They are my favorite!

1 oz. Agave Nectar 1 oz. Water

Combine and stir in a shaker. Add:

2 oz. Tequila

1 oz. Lime Juice

$\frac{1}{2}$ oz. Orange Liqueur

Shake thoroughly. Run a slice of lime around the rim of a margarita glass then dip into salt to salt the rim. All ice cubes. Pour shaken margarita and serve.

THE MINI DRINK:

Add first part of a two-part resin in a cup. Add a tiny touch of white opaque dye. Add second part of resin and stir thoroughly. Pour mixture into a margarita glass or martini glass. Allow to harden. Add a thin slice of lime to the edge of the rim. After the resin has dried, you can also brush a thin line of clear nail polish around the rim of the glass and then into fine white sand for a salted rim.

"When I was younger I made it a rule never to take strong drink before lunch. It is now my rule never to do so before breakfast."
Winston Churchill



Martini

Janet Smith

THE REAL THING:

3 parts Gin

1 part French Vermouth

Ice, stir, strain into a cocktail glass

Garnish with a green olive or lemon peel

THE MINI DRINK:

1. Mix 1 ml of the resin with 1 ml of the hardener. No dye was used for these drinks.

2. Put an olive on a stick into the glass.

3. Add resin, then adjust the olive so that it is in the bottom of the glass with the pimento upwards so it can be seen. Let cure.

4. If needed, go back and trim the wires.

Note: To make olives, roll out a small ball of clay. Test fit in your glass to make sure it's the right size. Cut a small length of wire and put the clay on the end of the wire. Bake. Add a tiny drop of red paint for the pimento.

"Beer is proof that God loves us and wants us to be happy ."

Benjamin Franklin



Strawberry Daiquiri

Rhonda Keef

THE REAL THING:

- 6 c. Ice
- $\frac{1}{2}$ c. White Sugar
- 4 oz. Frozen Strawberries
- $\frac{1}{8}$ c. Lime juice
- $\frac{1}{2}$ c. Lemon juice
- $\frac{3}{4}$ c. Rum
- $\frac{1}{4}$ c. Lemon-lime flavored carbonated beverage.

In a blender, combine ice, sugar and strawberries. Pour in lime juice, lemon juice, rum and lemon-lime soda. Blend until smooth. Pour into glasses and serve. Serves 8

THE MINI DRINK:

Add two drops of red dye to the resin mixture and a bit of red sand to the consistency of toothpaste. Fill the glasses until they mound on top. Let sit until tacky and place the strawberry on the rim.

Note from Rhonda: To make strawberries in 1" scale: Roll a $\frac{3}{16}$ " ball of red Fimo. Shape like a strawberry. Gently roll over 400 grit sandpaper to give it texture. With leaf colored Fimo, cut out tiny leaves using an Xacto knife. Score a line down the center of each leaf. Place a couple of leaves on top of the strawberry. Bake the berry for 5 minutes at 225 degrees.

Note from Janet: You can make strawberries in smaller scales, too! Use a TINY piece of clay, roll into a strawberry shape on a piece of sand paper. Glue a tiny bit of artificial grass to the top as a step (or add a drop of green paint) and glue this to the top of your daiquiri instead of putting it on the side of the glass.



Gimlet

Janet Smith

THE REAL THING:

2 parts gin

1 part lime juice cordial

Ice, shake, strain into a cocktail glass

THE MINI DRINK:

1. Mix 2 ml of the resin with 2 ml of the hardener. Add 1 drop of green translucent dye.
2. If desired, add a lime slice or twist. Let cure.



"If you drink, don't drive. Don't even putt."
Dean Martin



A Few More Drinks

Rhonda Keef

More Mini Beverages:

Martini: Clear resin and a tiny olive

Manhattan: Amber dye and a tiny cherry (red glass bead in 1/4 scale)

Whiskey Sour: Add a tiny bit of opaque to resin. Insert a tiny clay cherry and stir

Wine: Red -add red transparent dye White - add yellow transparent dye



*"I drink to make other people more interesting."
Ernest Hemingway*



Prohibition

Janet Smith

THE REAL THING:

- 1 part Gin
- 1 part Lillet
- 2 dashes orange juice per cocktail
- 1 dash Apricot Brandy per cocktail
- Ice, stir, strain into a cocktail glass
- Garnish with a lemon twist

THE MINI DRINK:

1. Mix 1 ml of the resin with 1 ml of the hardener. Add two drops of amber resin.
2. Add a lemon twist, and let cure.

"It's a great advantage not to drink among hard drinking people."

F. Scott Fitzgerald, The Great Gatsby

The following information was shared by Terry Unnold,. She compiled these notes and recipes and made a booklet for her table at the "Gals, Gangsters & Gatsby" Houseparty in 2016.

Six Cocktails from the Roaring Twenties

Booze, booze and yet more booze. It's a funny thing, but when we think of Prohibition - America's ill-fated attempt to ban alcohol in the 1920s and early 30s - we end up picturing a drinking culture more decadent than in any other period of history.

Underground parties and bootlegged spirits lent drinking an edge of danger and excitement that was infectious. Parties could be broken up at any moment by the police, while bars created elaborate ways to hide their wheelings and dealings - from hidden doors to secret passwords. F. Scott Fitzgerald's novel set during the period, *The Great Gatsby*, is drenched in alcohol. "Floating rounds of cocktails" lubricate its glitzy parties, while the titular *Gatsby* is even alleged to have made his fortune from boot legging. In Baz Luhrmann's new film adaptation of the book, the screen is filled with dizzying arcs of champagne and clinking cocktail glasses throughout.

Here are six *Gatsby*-inspired cocktails to make at home.

Gin Rickey

A gently fizzing, summery concoction of gin, lime and soda. The name "rickey" stretches back far beyond the Jazz Age - the cocktail may owe its moniker to a 19th century army man, Colonel Joe Rickey, who liked his with bourbon - but the gin version was a Prohibition staple. It's often claimed to have been the favourite drink of Fitzgerald, and is one of only two cocktails to be mentioned by name in the book. The drink appears in a scene set on a boiling summer's day, when Daisy orders her husband Tom to "make us a cold drink" - using his absence to murmur to *Gatsby* of her love for him. When Tom returns, he carries "four gin rickys that clicked full of ice. *Gatsby* took up his drink. 'They certainly look cool,' he said with visible tension. We drank in long, greedy swallows".

Put three or four ice cubes in a highball glass, and squeeze in the juice of half a lime. Add around 60ml of gin, and top with soda. Rub the lime wedge around the rim, then drop into the glass.

Mint Julep

Mint and sugar cut sweetly through the robustness of bourbon in this delicious cocktail. Traditionally served in pewter cups, it is in fact a pre-Prohibition drink, which probably originated in the southern United States in the 18th century. But it soon started to trickle northwards, and survived Prohibition to become the official drink of the Kentucky Derby.

Mix a teaspoon of sugar (you can adjust to taste) with a splash of water in a highball glass or pewter cup until dissolved. Add a handful of mint leaves (I'd suggest around 10) and gently bruise with a muddler or wooden spoon. Fill the glass with crushed ice, then pour in 60-90ml of bourbon, depending on the size of your glass. Stir, top up the glass with more crushed ice, and garnish with a few more mint leaves.

Mary Pickford

This pretty pink number is named for Mary Pickford, the curly-haired silent movie star who was adulated throughout America in 1920s. She was also one of the original 36 founders of the Academy of Motion Picture Arts and Sciences, the force behind the Oscars. The drink is said to have been invented for her in Cuba, from where vast quantities of rum were smuggled during Prohibition.

Mix 60ml white rum with 45ml pineapple juice, a teaspoon of maraschino liqueur and half a teaspoon of grenadine in a shaker with plenty of ice. Shake vigorously, and strain into a cocktail glass. Garnish with a maraschino cherry.

South Side

The South Side has a rather hazy history, and could easily pre-date the Jazz Age. But its reputation as a favored tippie of Al Capone and his gang has landed it a place in Prohibition history: the name may even refer to the notorious Chicago district of which Capone was king. The cocktail is sometimes said to have been the invention of the New York's 21 Club, a former speakeasy that still serves them today.

Mix 60ml gin, vodka or white rum with 30ml fresh lemon juice, 2 tsp of sugar and four or five fresh mint leaves in a cocktail shaker, and shake to bruise the mint leaves. Pour into a highball glass filled with ice, and top with soda, if you like. Garnish with a mint sprig.

Bee's Knees

The citrus and honey aromas of this charmingly-named Prohibition cocktail were probably intended to mask the harshness of bathtub gin. "The bee's knees" was, as it is today, slang for something superlative. Recipes often call for honey syrup, but you can use honey to make it easier. Just make sure it dissolves properly, or you'll end up with clumps of honey on the side of your shaker.

Stir a generous teaspoon of honey in a splash of room temperature water in the bottom of a cocktail shaker until it's almost dissolved. Add 60ml gin, 15ml fresh lemon juice and ice. Shake vigorously, then strain into a cocktail glass and garnish with a lemon twist.

Between the sheets

This cheeky drink was a favorite of Bright Young Things. A version of the classic Sidecar, it offers a triple whammy of rum, cognac and triple sec, sharpened with a dose of lemon. Fitzgerald and his friends probably had no trouble downing these in quick succession, but one will probably suffice to get you in a suitably Roaring Twenties mood.

Mix 30ml each of brandy, white rum and triple sec with 15ml of fresh lemon juice in a shaker with ice. Shake, and strain into a cocktail glass. Garnish with lemon twist.