

JANUARY

Death in the Afternoon



HISTORY

The absinthe-and-champagne concoction is credited to Ernest Hemingway and named after his 1932 treatise on bullfighting. The book is all about dichotomies: fear and courage, life and death. And the fiery anise taste of the absinthe—like hot licorice—pierced by the effervescence of chilled champagne is another testament to the allure of duality.

RECIPE

1 oz. Absinthe
1 oz. Vermouth
Chilled Champagne
Lemon Twist for garnish

PREPARATION

1. Pour absinthe into a champagne flute.
2. Add chilled vermouth.
3. Top off the glass with chilled champagne.
4. Garnish with a twist of lemon.

JANUARY

Hemingway Daquiri



HISTORY

Hemingway often visited the bar known as the Floridita – located in Key West – in 1932. He would frequent the Floridita in the late afternoon, after mornings spent writing and afternoons fishing in the Gulf Stream. He became such a regular that the 1937 edition of the Floridita’s cocktail manual named a Daiquiri after him.

RECIPE

- 2 oz. White Rum
- 1 tsp. Grapefruit Juice
- 1 tsp. Maraschino Liqueur
- ½ oz. Fresh Lime Juice

PREPARATION

1. “Frappe” (chip or crush) some ice and add to shaker.
2. Add all ingredients.
3. Shake well.
4. Pour contents of shaker into a chilled cocktail glass.

FEBRUARY

The White Lady



HISTORY

The White Lady is what's known as a sour cocktail and once you've mastered the formula, you'll not only have a greater understanding of cocktails, but you'll be better prepared to create new ones of your own.

RECIPE

1 ½ oz. London Dry Gin

1 oz. Cointreau

¾ oz. Fresh Lemon Juice

PREPARATION

1. Shake well with ice.
2. Strain into chilled cocktail glass.
 - Optionally add an egg white for frothier, creamier texture. Use pasteurized egg whites if concerned about raw eggs.

MARCH

Gregorio's Rx



HISTORY

Gregorio's Rx was concocted by Gregorio Fuentes, a longtime crew member on Hemingway's boat *Pilar*. He was more than just a first mate, cook, and bartender; after all, Hemingway reportedly left his beloved boat to Fuentes in his will.

RECIPE

- 1 – 2 oz. Rum (to taste)
- 2 tbsp. Honey
- 2 oz. Lemon or Lime Juice
- 1 Mint Leaf

PREPARATION

1. Muddle honey and mint in a collins glass.
2. Add ice, juice, and rum. Stir well.
3. Garnish with whatever a wedge of preferred citrus.

APRIL

Gin and Tonic



HISTORY

In *Islands in the Stream*, Hemingway featured this drink as a favorite of the main character. Hemingway also wrote about it in the short story “The Denunciation” which was set during the Spanish Civil War. The Gin & Tonic is a classic and well-known drink. It is easy to write about, make, and enjoy.

RECIPE

2 oz. London Dry Gin
4 oz. Tonic Water
2 Dashes Angostura Bitters

PREPARATION

1. Fill a tall glass with ice.
2. Add ingredients. Stir well.
3. Garnish with a lime wedge or peel.

MAY

Hemingway Sangria



HISTORY

Hemingway describes wine as being “one of the most civilized things in the world and one of the most natural things of the world that has been brought to the greatest perfection,” noting further that wine “offers a greater range for enjoyment and appreciation than possibly any other purely sensory thing which may be purchased.”

RECIPE

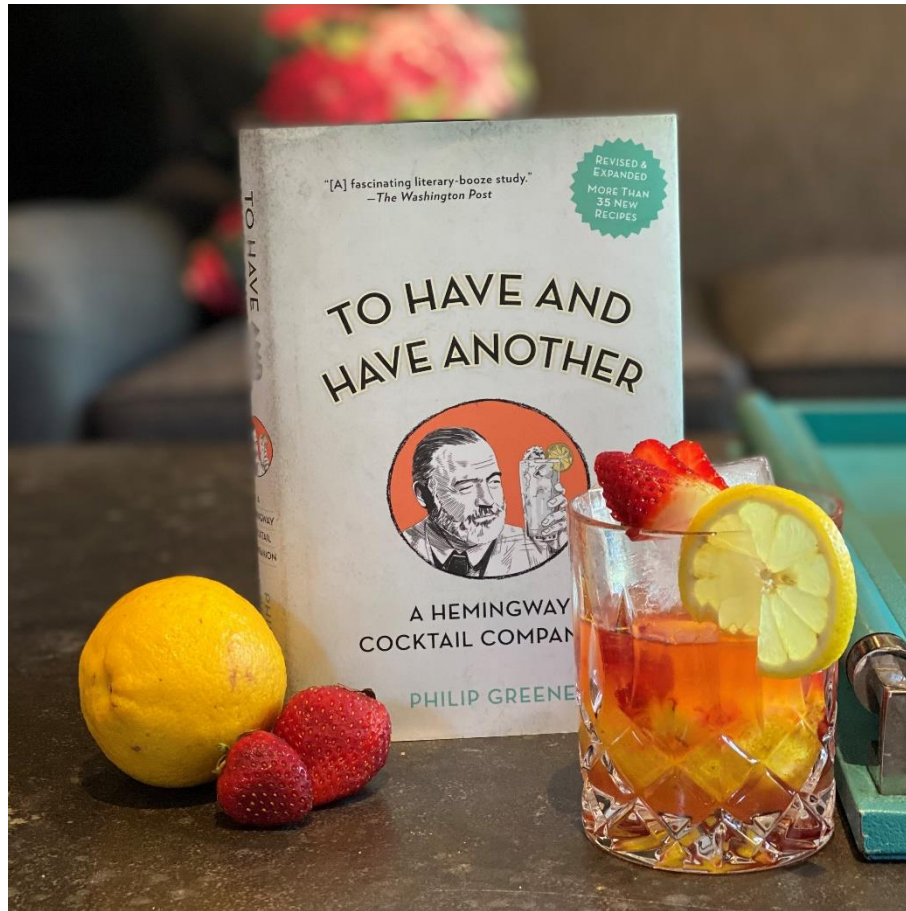
- 1 Liter of Dry Red Wine
- Juice of 2 Lemons
- Juice of 1 ½ Oranges
- ¼-inch-thick Slices of remaining Orange

PREPARATION

1. Combine all ingredients in a large pitcher.
2. Add several large ice cubes, stir, and serve.
3. Garnish with fruit as desired.

JUNE

Scotch with Lemon and Wild Strawberries



HISTORY

This drink is indeed a Hemingway original. You can find it in the unfinished short story “The Strange Country,” which concerns two young lovers, Roger and Helen. Along their drive from Miami to New Orleans Roger tells Helen about an even better version of the drink ‘Scotch and Soda’ which is now known as Scotch with Lemon and Wild Strawberries.

RECIPE

- 2 oz. Blended Scotch
- ½ oz. Fresh Lemon Juice
- 2 or 3 Wild Strawberries
- Large Chunk of Ice

PREPARATION

1. Squeeze a half lemon into a rocks glass, then drop in the lemon hull.
2. Put strawberries in cup and muddle.
3. Add ice and scotch. Stir well.

JULY

Gimlet



HISTORY

Beginning in the winter of 1933-34, Hemingway ventured to Africa several times to go on safari.

The Gimlet was one of his go-to drinks while on safari, probably because one of the main ingredients, Rose's Lime Juice Cordial, has a long shelf-life and is not as prone to spoiling in the hot African sun as fresh limes would be.

RECIPE

2 oz. London Dry Gin

1 oz. Rose's Lime Juice Cordial (more or less to vary sweetness)

PREPARATION

1. Shake well with ice.
2. Strain into chilled cocktail glass.

JULY 21

Happy Birthday, Hemingway!



Hemingway and his family with the traditional birthday tree.

VILLAGE OF WALLOON LAKE

In celebration of Ernest Hemingway's birthday, a Little Free Library was installed in downtown Walloon Lake that holds Hemingway classics for all. The hope is to introduce more people to the works of and about Ernest Hemingway and his family, who spent their summers at their beloved cottage known as Windemere on the North Shore of Walloon Lake. The formal dedication took place on July 21 as long as a recreation of the Hemingway birthday tree procession – a tradition in their family for many years. Sweet Tooth hosted an ice cream social with a Coconut flavored ice cream. Hemingway was celebrated throughout the Village of Walloon Lake many times over the year.

AUGUST

Ideal Cocktail



HISTORY

While Hemingway lived in Key West in the 1930s, he discovered the famous Bar la Florida, also known as the Floridita. Hemingway became a regular there, especially after he moved to Cuba in 1940. While he was best known for drinking what became known as the “E. Hemingway Special,” and later the Papa Doble (Hemingway Daiquiri), he also enjoyed this drink while sitting at his favorite end of the bar at the Floridita, where the drink is traditionally served along with a small bowl of almonds.

RECIPE

- 1 oz. Grapefruit Juice
- 1/3 oz. Sweet Vermouth
- 1/3 oz. Dry Vermouth
- 1/3 oz. London Dry Gin
- 1 tsp. Luxardo Maraschino Liqueur

PREPARATION

1. Shake well with ice.
2. Strain into chilled cocktail glass.
3. Serve with a small bowl of almonds.

SEPTEMBER

Negroni



HISTORY

According to cocktail history, the Negroni was invented in Florence, Italy in 1919, when a wealthy Italian nobleman named Count Camillo Negroni asked the bartender to make him an Americano (Campari, sweet vermouth and seltzer water), but asked that he make it a little stronger, as he needed a stiffer drink that day. The bartender simply swapped out gin for the seltzer, and the Negroni was born. Hemingway discovered the Italian aperitif bitter known as Campari when he served in World War I in 1918, and likely discovered the Negroni when he lived near Venice, while writing *Across the River and Into the Trees*, in 1949, and sure enough, Hemingway featured the drink within that book.

RECIPE

- 1 oz. Dry Gin
- 1 oz. Campari
- 1 oz. Italian (sweet) Vermouth
- Orange Wedge or Twist

PREPARATION

1. Add all ingredients except garnish to an Old Fashioned glass filled with ice.
2. Stir. Garnish with orange.

SEPTEMBER

Centennial Wedding Reception



ERNEST & HADLEY HEMINGWAY

On the September 3rd, the 100th Anniversary of Hemingway's marriage to Hadley Richardson, the Village of Walloon Lake held a special celebration. The night held many Hemingway themed events to honor the late writer. Featured on the bar was Papa's Pilar Rum, a brand endorsed by the Hemingway Foundation. The dinner menu for the night held Hemingway favorites such as fried chicken, tomato pudding, sweet potatoes with apples, and Velvet cake for dessert. A live auction was held with many Hemingway and Walloon Lake themed items.

The following day village officials dedicated a series of signs that are located in the Village Green Park which tell a story of the visitors and history of Walloon Lake. The Park now holds a statue of the great Ernest Hemingway which was revealed on the same day.

OCTOBER

Josie Russel



HISTORY

Hemingway moved to Key West in 1928 and became best friends with a local fisherman and bootlegger named Joe Russel. Hemingway learned how to fish for marlin, tarpon, and other saltwater species with Russell on his fishing boat, the Anita. Hemingway kept a fishing log of where they fished, and what they caught, and other stuff. One day, according to the fishing log, Hemingway and Russell were fishing out on the Gulf Stream, and they invented a new drink, made with rum, lime juice, cider, and a little sugar. The log only listed it as “Cocktail,” and didn’t give it a name, so the author of the book *To Have and Have Another: A Hemingway Cocktail Companion* gave the drink the name, “The Josie Russell.

RECIPE

4 ½ oz. Rum
12 oz. Hard Apple Cider
2 oz. Fresh Lime Juice
2 tsp. Sugar

PREPARATION

1. Fill a pitcher with ice and add all ingredients, stir well.
2. Serve on ice in a collins glass. Garnish with a lime wedge.

OCTOBER

Have & Have Another with Phillip Greene



WALLOON LAKE INN

In October Phillip Greene visited the Village of Walloon Lake to teach guests how to blend four special cocktails from his book *To Have and Have Another*. This event was held at Walloon Lake Inn where they provided four food pairings with the cocktails. This unique event allowed guests to eat and drink like Hemingway in an area so important to his life. Guests were able to receive a copy of the Phillip Greene book as well.

NOVEMBER

Whiskey Sour



HISTORY

In *A Moveable Feast*, Hemingway refers to a drink as a “whiskey sour” but it’s more likely he was drinking a mixture of lemonade, Scotch and perhaps a little Perrier water. In other words, Hemingway likely didn’t shake the drink as you would a true Whiskey Sour, just built it in the glass, but that’s what he called it nevertheless.

RECIPE

- 1 ½ oz. Whiskey
- Juice of ½ Lemon
- 1 tsp. Sugar or Simple Syrup

PREPARATION

1. Shake well; strain into a chilled cocktail glass.
2. Add a dash of seltzer if desired.
3. Garnish with a lemon peel.

NOVEMBER

Hemingway's Hamburger



BARREL BACK

Ernest Hemingway's love for food dates back to his time spent on Walloon Lake as a child. He documented his culinary favorites for the household staff and Barrel Back Restaurant featured many of those dishes monthly for guests to enjoy. Among those recipes was his idea of the perfect hamburger which was created with unique ingredients and cooked to perfection.

RECIPE

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| 1 lb. ground lean beef | |
| 2 cloves, minced garlic | Spice Islands Beau Monde Seasoning — ½ teaspoon |
| 2 little green onions, finely chopped | Spice Islands Mei Yen Powder — ½ teaspoon |
| 1 heaping teaspoon, India relish | 1 egg, beaten in a cup with a fork |
| 2 tablespoons, capers | About one-third cup dry red or white wine |
| 1 heaping teaspoon, Spice Islands Sage | 1 tablespoon cooking oil |

DECEMBER

A Farewell To Hemingway



HISTORY

During the 1930s, while living in Key West and fishing all along the Keys and Bahamas, Hemingway became friends with a globetrotting food and drink writer named Charles Baker. Baker featured a few of Hemingway's drinks in the book, and this is one of them. This drink features a cherry liqueur called kirsch, which Hemingway discovered while he lived in Paris. He would sometimes take sips of kirsch to help him keep warm on cold days in Paris, while he was trying to become a writer of fiction.

RECIPE

- 2 ¼ oz. Kirsch (Cherry Brandy)
- 1/4 oz. Cherry Syrup
- Juice of 1 Large Lime

PREPARATION

1. Shake well with ice; pour into a collins glass.
2. Drop in a spiral lime peel. Fill glass with chill club soda.