



Front Porch Series – Fast Facts

Title: **Mixology**

Event Date: Thursday, October 12, 2023. Webpage: <https://uslga.memberclicks.net/front-porch-event-mixology>

Featured Presenter: **Tina Schooler – Raider West Lavender Farm**

Tina and her husband have worked side by side for more than thirty years. They have a thriving plumbing and construction company and a lavender farm with one thousand plants going strong. Tina loves experimenting with the culinary uses for her favorite flowering herb, and has crafted a line of lavender-infused cocktail and coffee syrups, and more.

Facilitators: **USLGA Education & Research Committee, Barbara Cesiro & Mary Pilotte**

Tech Lead: **Jenny Connors**

Event Goal: Creating Cocktails and Non-Boozy Cocktails is fun and easier than you might think. This informative workshop will show you hands-on the art of creating cocktails from the 3 styles of cocktails, the spirits and the main ingredients to bar gear, and last but not least, bar glassware.

Terms used during the event:

- **Pairing:** The process of determining which spirits/liquors go best with the additional mixers/syrups such as lavender syrups.
- **Boston Shaker** – Tool used to contain and mix drink contents, for shaken cocktails.
- **Hawthorne Strainer**- Tool used with Boston Shaker to strain ice/ or other fruit, etc. from the drink during the pour.
- **Cobbler Shaker** – All in one drink shaking tool used for drink formulation with a built in strainer.
- **Jigger** – Tool for measuring out alcohol for your drink.
- **Muddler** – Tool used in drink making to smash ingredients in the drink, such as berries/fruit to release the juice.
- **Bar Spoon** – Long handled narrow spoon designed specifically to mix drinks which should be stirred not shaken.
- **Rim a Glass** - the process of preparing the rim of drinking glassware for a cocktail; normally sugar or salt adhered with juice/liquid.

Key Points Summary:

- Mixology as a thing (the process of creating drink combinations) is not new, actually existing for more than 170 years, reaching its prime in the late 1800's up through prohibition.
- To begin your mixology journey, a well-appointed bar with the correct supplies is recommended (see slides/video for details).
- Not all drinks should be shaken - some should be stirred or "rolled". ***Pro Tip***- For shaken drinks, 10-15 seconds of shaking AT SHOULDER LEVEL, is enough to cool the drink down to the ideal drinking temperature. Creating the ideal temperature for a specific drink is key to enhancing its flavor, etc.
- Successful mixology with lavender syrup is keeping in mind that the syrup – not a specific liquor is "the star".
 - Look for knowledgeable sales people who can suggest spirits that will work with nicely (pair), not fight against the naturally wonderful lavender flavors. ***Pro Tip***- An expensive or "big brand name" spirit does not necessarily mean it will pair well with your lavender syrup. If a mixology attendee has a bad experience with the first time they taste lavender, they won't ever be back. Be careful with choices; i.e., Use of Titos will kill lavender flavor in a drink.
 - Connect with local distillers when possible, to build small business community but also utilize locally available spirits.
- ***Pro Tip***- Don't be afraid to jump in and explore/try a wide range of drink types with a variety of spirits/liquor. This will help you build your mixology repertoire, and develop a sense of which syrups go best with which drinks.
- Make sure you are adhering to local liquor dispensing laws, permitting, etc. for your site. You want to have positive events for of age adults, and be lawful in its delivery.
- Make sure all ingredients are fresh for your drinks. ***Pro Tip***- Keep some dried garnish on hand in case your fresh garnish ingredients fall short. Likewise recommend that consumers work through their lavender syrup products in 3-4 weeks under refrigeration to keep it fresh without the use of preservatives. Lemon added to the syrup can aid in extending the shelf life of one's syrup, and natural coloring (such as Butterfly pee tea) can add visual interest.
- Utilize social media to build mixology event clientele. ***Pro Tip***- Invite local influencers to participate and share/blog about their experience.

Q&A Summary:

- Not all drink recipe ingredients can be "multiplied up" to make them for group. Further, not everyone can mix drinks fast. ***Pro Tip***- Instead, consider ways to prepare drinks that can in part, be prepared ahead of time, i.e. prepare their ice/glass set ups ahead; select a recipe that was designed for bulk (i.e. mulled spiced cider, etc.). This will not only reduce the pressure to get all the drinks made, but all can enjoy the experience together.
- Choose drinks you like to drink – and keep exploring drinks – you might be surprised what you like.
- If you host a mixology event, keep it small enough that all can see and feel as if they are fully participating and enjoying the experience. ***Pro Tip***- All attendees in Raider Lavender Farm events mix drinks as part of their attendance, and group events are held to ~30 attendees.

Other Session Notes:

Attendees – 43

Recipes

Lavender Blackberry Bramble

WHAT YOU NEED:

2 OUNCES CALAMITY GIN

1 OUNCE LAVENDER SYRUP

1 FRESH SQUEEZED LEMON JUICE

4-6 BLACKBERRIES

CRUSHED OR SMALL ICE FOR THE GLASS,

if available fresh or dehydrated lemon wheel and/or blackberries for garnish

DIRECTIONS: Muddle 4-6 in a shaker glass, until you see a lot of blackberry juice, and the pieces of fruit don't stick together in a clump. add the lavender syrup, lemon juice, gin, and ice to the shaker. shake until chilled and strain the cocktail into an iced-filled glass. garnish with some dehydrated lemon slices and/or blackberries. *nolet's gin can be used where calamity gin is not available

Lavender Cranberry Apple Spritzer

WHAT YOU NEED:

2 CUPS APPLE CIDER

2 CUPS CRANBERRY JUICE (UNSWEETENED)

1/2 CUP LAVENDER SYRUP

1 CUP FROZEN CRANBERRIES OR POMEGRANATE ARILS

LAVENDER COCKTAIL SUGAR

2 CUPS SPARKLING WATER (OR FOR ADULT BEVERAGE USE SPARKLING WINE)

DIRECTIONS:

1. in a large pitcher, combine apple cider, cranberry juice, lavender syrup and fruit. chill for at least an hour. 2. prepare the glasses. rub each wine glass or champagne flute rim with cranberry simple syrup, and then dip the rim in lavender sugar, coating evenly. 3. pour the apple cranberry mixture into each wine glass, filling two thirds of the glass and top with sparkling water. 4. garnish each drink with an orange slice, if desired.