



Front Porch Event

Mixology 101
with Tina Schooler
Raider West Lavender Farm

October 12, 2023

The Craft of Mixology

RAIDER WEST FARMS





Boston Shaker



A STAINLESS STEEL SHAKER
PAIRED WITH A MIXING GLASS,
WHICH IS INVERTED INTO THE
SHAKER TO MIX ALL
THE INGREDIENTS.



Hawthorne Strainer



HAS A SHORT HANDLE AND TWO OR FOUR “THUMBS” THAT EXTEND FROM THE TOP AND SIDES TO KEEP IT IN PLACE ON THE SHAKER. USED WHEN DRINKS ARE STRAINED FROM THE METAL HALF OF THE BOSTON SHAKER.



Cobbler Shaker

ALL-IN-ONE SOLUTION
CONSISTING OF 3 PARTS: A
METAL TIN, CAP, AND
BUILT-IN STRAINER



Jigger

TWO CONES, JOINED AT THE POINTED END; ONE CONE HOLDS 1 OUNCE, AND THE OTHER 1.5 OUNCES. USED FOR MEASURING LIQUOR AND WHEN PRECISE MEASUREMENTS ARE NEEDED.



Muddler

MASHES HERBS, CITRUS,
AND FRUIT TO RELEASE
THEIR FLAVOR.





Bar Spoon

LONG-HANDLED SPOON
WITH A TWISTED SHAFT
AND SHALLOW BOWL, USED
FOR STIRRING DRINKS TO
CHILL AND DILUTE THEM.



Hinged Citrus Juicer

COMPRESSES CUT FRUIT,
SUCH AS LEMONS AND LIMES,
TO EXTRACT THE JUICE.



Glass Pitcher

FOR CREATING
LARGE BATCHES OF
BOOZY AND NON-
BOOZY COCKTAILS.



Good Blender

USED TO PREPARE FROZEN DRINKS, CRUSH ICE, AND PUREE FRUIT. CAN BE USED IN CONJUNCTION WITH BAR SPOON TO MAKE SMOOTH FROZEN DRINKS.



Glassware



Highball



8-10 OUNCES

Lowball



(4-8 OUNCES) SHORT, CYLINDRICAL TUMBLER GLASS WITH A THICK, FLAT BASE AND STRAIGHT SIDES. A LARGE ICE CUBE SHOULD FIT INSIDE EASILY.

USED FOR SERVING SPIRITS NEAT OR ON THE ROCKS. ALSO USED FOR OLD-FASHIONED AND NEGRONI COCKTAILS.

Collins



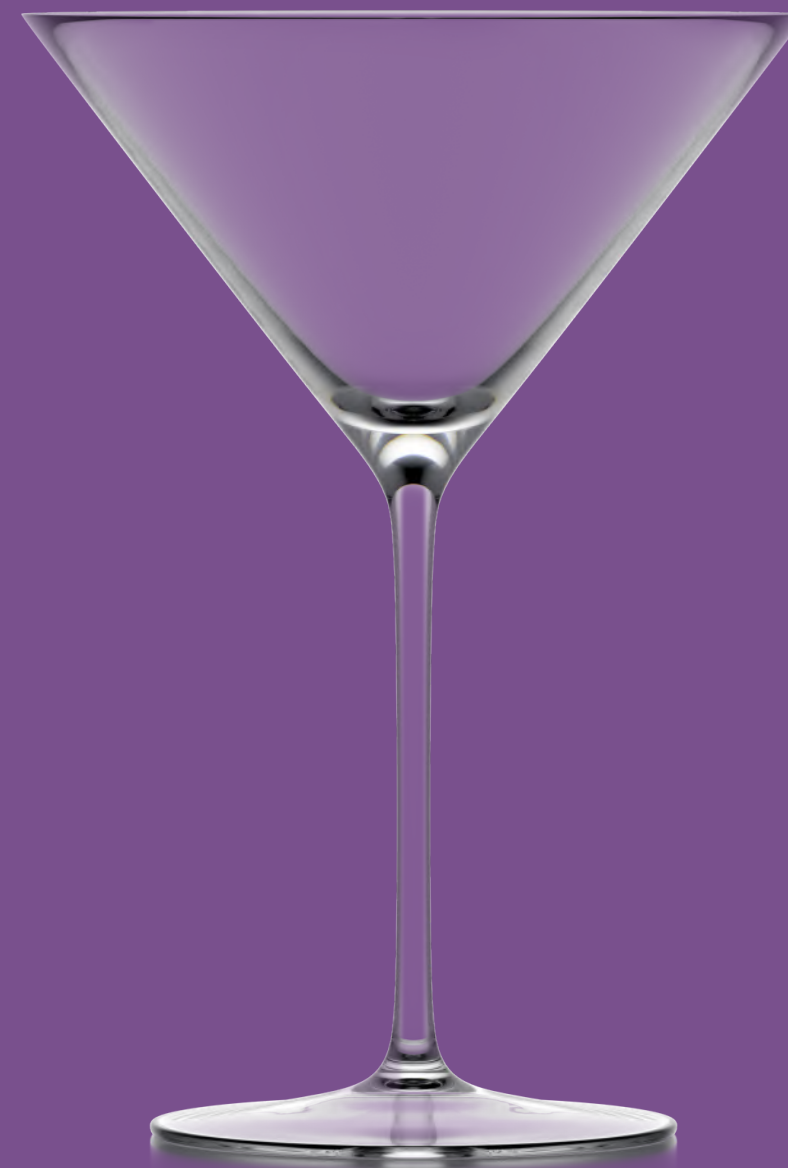
8-12 OUNCES





Coupe

6-8 OUNCES



Martini

(4-8 OUNCES) FEATURES A LONG, SLIM STEM WITH A CONICAL BOWL, ALLOWING FOR A GRIP THAT KEEPS THE FINGERS OFF THE FROSTED SIDES, WHERE THEY MIGHT WARM THE DRINK. NAMED AFTER THE ICONIC DRINK OVER FIFTY YEARS AFTER ITS CREATION..



The How Tos

- TO PREPARE GARNISHES
- TO RIM A GLASS
- TO MUDDLE A DRINK
- BUILD A DRINK
- TO STIR, SHAKE, OR ROLL A COCKTAIL
- TEMPERATURE
- TO STRAIN A DRINK



- ICE
- SPIRITS
- SYRUPS & SWEETENERS
- FRUIT JUICES
- MIXERS
- SAVORY JUICES & SAUCES
- SALT & SUGAR FOR RIMMING GLASSES
- FRESH, SWEET & SAVORY GARNISHES
- OTHER INGREDIENTS

Foundations of the Bar



Mixology Pulse Poll

1. Do you make lavender syrup? 2. What is your favorite go to spirits? 3. Do you offer mixology classes on your farm?

- Yes
- No
- Yes, I make it and sell it

- Gin
- Vodka
- Bourbon
- Tequila
- Rum

- Yes
- No
- No, however, would like to do so



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.



WHAT YOU NEED:

- 2 OUNCES GOODNIGHT LOVING VODKA
- 1 OUNCE LAVENDER SYRUP OR LAVENDER LEMON SYRUP
- 1 OUNCE FRESHLY SQUEEZED LEMON JUICE
- LAVENDER COCKTAIL RIMMING SUGAR
- FRESH OR DEHYDRATED LEMON COCKTAIL GARNISH

DIRECTIONS:

RUB THE MARTINI GLASS RIM WITH LAVENDER SIMPLE SYRUP, AND THEN DIP THE RIM IN THE LAVENDER COCKTAIL SUGAR, COATING EVENLY.

ADD ALL OF THE INGREDIENTS TO THE COCKTAIL SHAKER. FILL WITH ICE HALFWAY AND SHAKE UNTIL NICE AND COLD, ABOUT 10 SECONDS. STRAIN INTO THE MARTINI GLASS AND GARNISH WITH A LEMON SLICE (FRESH OR DEHYDRATED) AND/OR A LAVENDER SPRIG.

THE MARTINI, CREATED AT A BAR IN SAN FRANCISCO DURING THE 1970S COMBINES SWEET AND SOUR FLAVORS TO CREATE A DRINK TRADITIONALLY CHILLED WITH ICE, STRAINED, AND SERVED STRAIGHT-UP IN A MARTINI GLASS. WE'VE REINVENTED THIS CLASSIC COCKTAIL TO FEATURE OUR LAVENDER SYRUP WHICH ADDS A FLORAL NOTE THAT BALANCES THE TARTNESS OF LEMON.

*REYKA VODKA CAN BE USED WHERE GOODNIGHT LOVING VODKA IS NOT AVAILABLE.

Lavender Lemon Martini



Lavender Cranberry Apple Spritzer

WHAT YOU'LL 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.



Q & A



Thank you for attending!

uslavender.org/front-porch

USLGA's Education and Research Committee hosts Front Porch webinars to share with and educate lavender lovers everywhere.

Contact us with questions or topic suggestions!
education@uslavender.org

"If you have an hour to an hour-and-a-half to sit on the front porch with a cup of coffee or glass of tea, a rocking chair or swing, a few cookies or a piece of fresh-out-of-the-oven apple pie ... and a computer or smartphone ... let's get together and chat!"



Front Porch Event: Common Lavender Diseases, Diagnostics & the National Lab Network

Thursday, November 2, 2023

4 pm PT/7 pm ET (please note time is one hour earlier than usual!)

Speaker: Tom Creswell, Director, Purdue Plant and Pest Diagnostic Lab (PPDL), Purdue University

Learn about some of the more common lavender diseases.