



Cocktails For Christmas

There are green and cream, red, blue and black – there are lots of interesting and oddly shaped bottles with exotic names and origins. They are the liqueurs.

Some liqueurs are for drinking on their own as an aperitif or perhaps after the meal. Mostly they are the ingredients for various cocktails. There are dozens of liqueurs and their discovery makes a fascinating journey of exploration. As well as the traditional ones, new liqueurs are constantly appearing.

Traditional liqueurs are made for serving on their own in small glasses before or after a meal and many have been incorporated into modern cocktails. *Cointreau* is orange-flavoured, as is *Triple Sec* which can be used as a substitute in a cocktail, achieving exactly the same effect, being to sweeten a cocktail. *Parfait Amour*, a violet-coloured drop is equally as useful. *Drambuie* is Scotch whisky, aged with herbs. *Tia Maria* is a liqueur of coffee and Jamaican rum. *Bailey's Irish Cream* is a blend of cream, Irish whiskey and coffee. *Malibu* has coconut and rum.

Most liqueurs are a mixture of spirit such as white rum, vodka, gin or brandy and flavourings. Sometimes the flavouring is simply mixed with the spirit. With more prestigious liqueurs, the spirit is infused with the flavourings by aging the spirit with herbs and fruit extracts for longer periods. Many of the herbs used have a bitter character and therefore appeal more to mature tastes.

Bitter herbs such as gentian, cloves, coriander, ginger and juniper promote digestion and are popular before a meal because they make one hungry, or after a meal because they help dinner dissipate.

Examples include *Chartreuse*, *Underberg* and *Campari*. Try Campari mixed orange juice, soda and grapefruit juice. *Angostura* is another bitter liqueur used for mixing.

Fruit and vegetable infusions are known in Europe as Eau-de-Vie. *Cassis* is made of blackcurrants and is a well-known example. There are also spirits distilled directly from crushed fermented fruit. *Calvados* is brandy made from apples and other brandies are made from fruits such as pears and peaches.

The infused spirits have the greatest variety. *Sambuca* has aniseed flavouring and sweetness added to white spirit; *Advocaat* has egg yolk, brandy and vanilla; Kirsch has neutral spirit infused with cherries.

Several liqueurs have coconut essence – as mentioned, *Malibu* with rum, *Kahlua* with coffee as well.

There are thousands of cocktails that use various mixes of liqueurs. Some to tempt you are:

- the *QF* - Kahlua, Midori and Bailey's
- the *B52* - Bailey's, Kahlua and Cointreau
- the *Slippery Nipple* - Sambuca and Bailey's
- Drambuie with a shot of Johnnie Walker is a *Rusty Nail*
- *Sea Witch* - 60 ml Strega, 30ml Blue Curacao, 90 ml sparkling wine. Serve very cold with a slice of lemon
- *Margarita* - 30 ml tequila, 15 ml lemon juice, 30 ml Triple Sec
- Frangelico Cafe - 2 parts Frangelico to 5 parts hot coffee; top with whipped cream and crushed hazelnuts
- alternatively, for an *Angel's Kiss*, replace the coffee with steamed milk

Defusing the Year 2000 Time Bomb

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other resources should be clearly stated. The contractor should be entitled to extend the time for performance of obligations where delay is caused by any factor beyond the contractor's control.

As the year 2000 approaches, demands for expert programmers will soar and so will salaries. Written employment contracts should be executed with all key personnel which incorporate incentives to remain in employment (eg. retrospective bonuses). In the absence of an appropriate contract, key employees may be lured to work elsewhere and as a result, the unadjustable deadline may not be met.

Organisations (including lawyers) should consider their exposure if key suppliers of goods or services have a major problem as a result of the Millennium Bug. The Year 2000 bug is only one of many date-related problems which can afflict software. For example, software must be able to cope with leap years. A computer failure on 31 December 1996 caused aluminium smelters in New Zealand and Tasmania (which used the same software) to suffer multi-million dollar losses. The failure occurred because the software was not designed to handle the 366th day which only occurs in a leap year.

- and top with cream and cinnamon
- *Manhattan* - 30 ml bianco Vermouth, 60 ml Scotch whisky, dash of bitters. Mix ingredients together in a glass of ice, pour into a chilled tumbler and garnish with orange peel
- *Dry Martini* - 15 ml dry Vermouth, 60 ml gin. Fill a large glass with ice cubes. Blend ingredients over ice and strain well into a chilled glass, add a couple of drops of bitters and garnish with an olive.

Over the Christmas holidays, explore and enjoy!