

Martini Installation

*Now we all love the Martini. A little history about this little drink. The ORIGINAL Martini was made up of gin and vermouth. Hippocrates first created vermouth in 460 BC and the original mixture was a complex mix of herbs. The Oxford English Dictionary gives the earliest use of the word Martini as 1894 and states that the word comes from **Martini and Rossi Vermouth**. (The ONLY one I will use!)*

The first Martini's called for 4 parts to 1 part. That's 4 parts VERMOUTH to 1 part gin! This martini was composed of a red Italian sweet vermouth, aromatic bitters, usually orange and a gin that is much sweeter and "junipery in flavor than those today. This style of Martini was created sometime between the years 1862 and 1876. This original martini was said to have been made in California and it was called the Martinez. Martinez and martini were used interchangeably until the 1920s.

The Martini greatly increased in popularity during the prohibition. It was also during prohibition that America really became aquatinted with Gin. Going into prohibition, American Whiskey appeared to be the most popular spirit. During prohibition however; it was far more difficult to properly distill, and age, Whiskey. Distilling a neutral grain spirit, which didn't require aging, on the other hand was fairly easy. This made Gin one of the most widely available spirits of the cocktail underground in America.

Coming out of prohibition the martini evolved over the decades...now a gin martini is rarely made with sweet vermouth, bitters are not usually used and it became acceptable to substitute vodka for gin. Then the last 10 years, major marketing has gotten behind the development of the martini. There are 100s of kinds of Martinis and tonight we will learn about a few different martinis along with the new _____PTSA Board members. Like the martinis, some of them we will be familiar with and others will be new to us. So let's get started.

Council Mentor/Big Sister – _____, you are an **Appletini**...cause like an apple a day keeps the doctor away, your advise along with this drink should keep _____ PTSA out of trouble with _____ Council. Your glass has a green stem to keep you connected to our school

OR your glass has a special base to keep you rooted and rooting for our School

Advisors – Green bowled glasses as you are all principals of our school
Assistant Principal, _____ – **Montgomery** I picked the Montgomery Martini which was named after Field Marshall Montgomery, World War II hero. It is very strong, like our assistant principal. With 1 part vermouth to 15 parts gin or vodka. Add a twist and you are on your way!

Assistant Principal, _____ – Now for you I picked the **Orange and Pear Fresca Martini** because like the drink Fresca, you are a refreshing combination of sweet and knock your socks off!

Principal, _____ - **Manhattan** Martini will be made with sweet vermouth, a dry Manhattan uses dry vermouth, and a perfect Manhattan uses equal parts of sweet and dry vermouth and it contains bourbon. As the principal of our school and advisor to the PTA, you are the perfect advisor, with equal parts common sense and wisdom.

Parliamentarian, _____ - For you we have the **Red Snapper Martini** which is the original Bloody Mary, only stronger. And you are going to need all your strength if you are going to keep our PTSA President and her crew in order at their meetings. You have a nice big Martini glass to help you along.

Historian, _____ – As the Historian you keep the hours and the History of the PTSA. According to Martini history, you are the original Martini, or the **Martenez** as it was once called. Your glass is a special blue base to keep you rooted to your job OR memories are golden, so you have a gold rimmed glass.

Financial Team – all gold glasses as they handle the money, as good as gold

Auditor, _____ - You are the **Tokyo Martini** which according to the martini book, can be a bit scary if not made well. And if the PTSA's books aren't kept in good order, I imagine you can get the same!

Financial Secretary, _____ – As Financial Secretary, you take in the green so you are the green Gimlet Martini. Lime juice syrup and vodka or gin make up this drink, just like you, a little sour and a little sweet.

Treasurer, _____ – As the treasurer you dole out payments and as such, all the PTA Board members love to “drop” by to see you and get their checks. Consequently, you are represented by the **Lemon Drop Martini!**

Swirl Glasses...next up are the PTSA secretaries - you swirl those words around girl friends

Corresponding Secretary, _____ - You are a **Gibson Martini** Girl. The Gibson was named after a famous illustrator, Charles Gibson at the Players Club in NYC. And since we all know what a “player” you are, this martini fits you perfectly. Well you are sure to correspond and play with all of the PTSA players all year long!

Recording Secretary, _____ – You are the **Aviator Cocktail Martini**. This drink is sure to make your head spin and your pen fly across the page as you record the minutes of our meetings!

Martini Glasses with crooked stems because you though you sometimes travel a crooked path but you always get the PTSA where we should be going!

4th VP Director of Volunteers and Hospitality, _____ – You are the **French Martini** because it is sweet and smooth and wonderful to make for a crowd. And where there is food, there is always a crowd.

3rd VP Director of Membership, _____ – You are the **Pegu Martini** because it is your job to peg you and peg you and peg you to join the PTSA. However you do not need to drink a Pegu for each person you get to join PTSA, but you can relax with a few, if you get us 100% membership!

2nd VP Director of Ways and Means, _____ - As the lady in charge of raising our PTSA funds, sometimes you got to get down and dirty in that snack shack to do it. So of course, you have the **Dirty Martini**.

1st VP Director of Programs, _____ – Now PTSA programs are for the enrichment of the students and their parents. So we pick the rich decadent **Chocolate Martini** for this position.

Executive VP, _____ - For you, a sophisticated **Classic Martini** is in order. But I heard tale that this girl likes her wine, so sure enough there is a **Vine Wine Martini**, just for her. 'Cause if she is going to keep up with the president, she is going to have to be a two fisted drinker. However one is made of glass and the other is Lucite....cause our president is a whirlwind and things can go to pieces around her!

President, _____ – Now there are lots of martinis to describe you but I will stop at the 6 glasses I have in her basket.... A **Cosmopolitan** girl when things are flowing along, a **Cajun** if you make her make her mad and a **Hazelnut** when things get crazy. She is a **Legend** for all that she gets done, she is **Personaltini** plus...in fact we think she is **Absolutely Fabulous**. Let's give it up for President _____!

End

As we look at the origins and evolution of the Martini, you see that it has suffered from a sort of schizophrenia all its life. (Kinda like the Installation Chair!) Not only has its recipe been in a constant state of flux, even its name has been the source of serious confusion. There is perhaps no other cocktail that is better known, or less known, than the Martini. Talk with any patron at the bar about what a Martini is, and you most likely will receive a variety of responses. Martini is just like PTA...made up of a variety of ingredients, that are constantly changing and it means something different to every person but it is enjoyed by all that partake!

*So, I on that note I conclude tonight's Martini Installation with these final words.... **by the power vested in me, I declare the officers of the _____ PTSA duly installed!***



Appetini



2 oz. Vodka
 ½ Granny Smith Apple, muddled
 ¼ oz Brentzen Apple Liqueur
 ½ oz. Cloudy English Apple Juice
 Apple to Garnish
 Or get the mix, add vodka & stir!



Montgomery



1 Part Vermouth
 15 Parts Gin or Vodka
 An Olive or Lemon to Garnish
 Stir all ingredients in a mixing glass filled with ice and strain into a frosted martini glass



Orange & Pear Fresca



2 oz Vodka
 A Dash of lime juice
 A Dash of grapefruit juice
 A slice of orange
 A slice of pear, crushed
 A dash of simple syrup
 An orange zest to garnish
 Add ingredients to a shaker filled with ice, shake sharply, strain into frosted martini glass, garnish, serve.



Manhattan



2 oz Bourbon
 ½ oz sweet vermouth
 ½ oz dry vermouth
 Cherry to garnish
 Add ingredients to mixing glass filled with ice and stir until chilled. Strain into frosted martini glass, garnish and serve.



Red Snapper



2 oz Old Tom Gin
 3 oz Tomato juice
 Spice Mix: 4 dashes of Tabasco, a pinch of celery salt, 2 dashes of lemon juice, a pinch of black pepper, 4 dashes Worcestershire sauce, lemon zest to garnish.
 Add all ingredients to shaker filled w ice, shake sharply and strain into martini glass. Garnish



Martinez



2 oz Old Tom Gin
 ½ oz sweet vermouth
 Dash of orange bitters
 1 large dash of maraschino juice
 Lemon twist to garnish
 Add all ingredients to a shaker filled with ice, shake and strain into a frosted martini glass. Garnish.



Tokyo Martini



2 oz of gin
 2 thin strips of fresh ginger
 A small roll of wasabi
 Ginger strip to garnish
 Add all ingredients to a shaker filled with ice, shake and strain into a frosted martini glass. Garnish.



Gimlet Martini



1 oz Roses Lime Juice
 1 ¾ Gin or Vodka
 Lime peel to garnish
 Add all ingredients to a shaker filled with ice, shake and strain into a frosted martini glass. Garnish.



Lemon Drop

2 oz. Cytrynowka Vodka
 1oz lemon juice
 1oz Cointreau
 A dash of simple syrup
 A lemon zest to garnish

Add ingredients to a shaker filled with ice, shake sharply, strain into frosted martini glass, garnish, serve.



Gibson Martini

1 Dash Vermouth, extra dry
 2 oz chilled Gin or Vodka
 Cocktail Onion to Garnish

Stir all ingredients in a mixing glass filled with ice and strain into a frosted martini glass, garnish



Aviation Cocktail Martini

2 oz London Dry Gin
 1 oz fresh lemon juice
 ½ oz Maraschino Liqueur

Shake all ingredients hard over cubed ice, strain into frosted martini glass.



French Martini

2 oz Vodka
 1 large dash of Chambord
 3 oz fresh pineapple juice
 Cherry to garnish

Add ingredients to mixing glass filled with ice and shake sharply. Strain into frosted martini glass, garnish, serve.



Pegu Martini

1 ½ oz Gin
 ½ oz Cointreau
 ½ oz fresh lime juice
 2 dashes bitters

Muddle 2 fresh lime wedges in a boston shaker. Add rest of ingredients, shake well. Double strain into chilled cocktail glass, garnish with lime twist.



Dirty Martini

2 oz chilled gin or vodka
 Dash of extra dry vermouth
 Large Dash of orange bitters

1 large dash of brine juice from olive or onion jar
 Olive, Lemon twist or cocktail onion to garnish
 Add all ingredients to a shaker filled with ice, shake sharply, and strain into a frosted martini glass. Garnish.



Chocolate Martini

2 oz vodka
 ¼ oz crème de cacao (light)
 2 dashes rose-flower water
 Cocoa Powder for rim

Add all ingredients to a shaker filled with ice, shake and strain into a frosted martini glass with cocoa rim.





Classic

2 oz. chilled gin or vodka

Dash of Vermouth

An olive or lemon twist to garnish

Stir all ingredients in a mixing glass filled with ice and strain into frosted martini glass



Vine Wine Martini

1 oz red wine

2 oz Vox Vodka

6 red grapes

A dash of simple syrup

Muddle grapes in a mixing glass, add remaining ingredients, ice and shake. Strain into a frosted martini glass.

