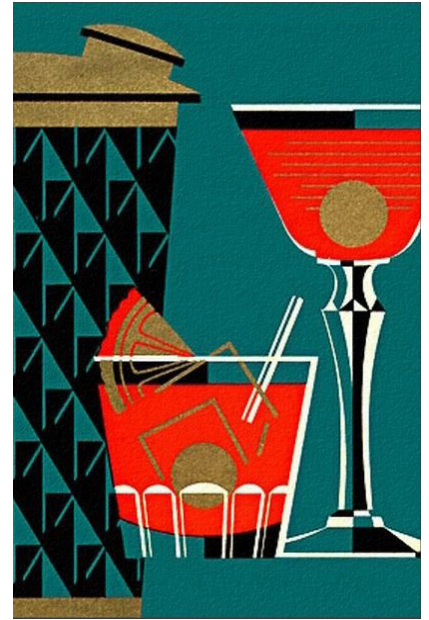


# ART DECO 101: A TOAST TO JAZZ AGE COCKTAILS

Nothing recalls the Jazz Age as does a good cocktail. Although we can't be together in-person now, to meet over cocktails, we can still enjoy and expand our skills and knowledge from this engaging and informative event. So, join us as we explore the importance of cocktails to Roaring 20s New York City and follow along with three how-to demonstrations to master and enjoy some of the period's delicious libations in your own home.

If you'd like to follow along to make the cocktails featured in the event, here are the ingredients you will need.



## COCKTAILS INCLUDED IN THE EVENT AND THEIR INGREDIENTS

### Sidecar

- 2 oz. brandy
- $\frac{3}{4}$  oz. curaçao or triple sec
- $\frac{3}{4}$  oz. lemon juice
- $\frac{1}{4}$  oz. simple syrup (optional)

### French 75

- 1  $\frac{1}{2}$  oz. London dry gin
- $\frac{3}{4}$  oz. simple syrup
- $\frac{1}{2}$  oz. lemon juice
- 2  $\frac{1}{2}$  oz. sparkling wine

### Twentieth Century

- 1  $\frac{1}{2}$  oz. London dry gin
- $\frac{3}{4}$  oz. Kina apéritif wine
- $\frac{1}{2}$  oz. crème de cacao
- $\frac{1}{2}$  oz. lemon juice

## ONE MORE IF YOU'D LIKE TO TEST YOUR NEW SKILLS

### Twelve-Mile Limit

- 1 oz. moderately aged rum
- $\frac{1}{2}$  oz. brandy
- $\frac{1}{2}$  oz. rye whiskey
- $\frac{1}{2}$  oz. grenadine
- $\frac{1}{2}$  oz. lemon juice