

summer thirst quenchers

COCKTAILS AND WINES TO BEAT THE HOTTEST SUMMER DAYS



As the temperature rises, so does the craving for an icy cold beverage with a kick. Summer is a great time to experiment with different liquors and “additions” to create new and unusual drinks to beat the summer heat.

Rick Gerrish, spirits buyer for the New Hampshire Liquor Commission, says, “What’s hot in spirits right now are flavored spirits, like sweet tea, pomegranate, lemonade, and raspberry vodkas; lime, mango, banana, and coconut rums; and blackberry, caramel, cherry, and honey whiskeys. This explosion in the number of offerings has led to a whole new world of interesting cocktails that bartenders and consumers are coming up with.” ▶



Cooling Cocktails

Try these drinks to cool off this summer.

THE BREAK

From bartender Earl Saley of the Granite Restaurant at the Centennial Hotel in Concord.

- A segment of Cara Cara orange (a navel or blood orange can be substituted)
- Mint
- Lime juice
- 1-2 oz Bombay Sapphire, to taste
- Ginger beer

Muddle (mash together) the orange, mint, and lime juice. Fill the glass with ice and add the gin. Shake well, pour into a glass, and top off with ginger beer.

WHIPPED CREAM PIE

From Rick Gerrish, New Hampshire Liquor Commission spirits buyer.

- 2 oz Pinnacle Whipped Cream Flavored Vodka
- 1 oz Coconut Jack Rum
- 1 oz cream
- Whipped cream

Add first three ingredients to a cocktail shaker; shake. Pour into a chilled martini glass and top with a dollop of whipped cream.

THE PRAVDA COSMO

From Rick Gerrish, New Hampshire Liquor Commission spirits buyer.

- 1-1/2 oz Pravda Vodka
- 1/2 oz triple sec
- 1 oz cranberry juice
- Lime wedge

Shake the vodka, triple sec, and cranberry juice with ice. Strain into a martini glass. Garnish with a lime wedge on the rim.

PALLINI PEACHINI

From Rick Gerrish, New Hampshire Liquor Commission spirits buyer.

- 1 oz Pallini Peachcello
- 3 oz champagne or prosecco

Pour Peachcello into a champagne flute and top with your favorite champagne or sparkling white wine.

INSPIRED CONCOCTIONS

Earl Saley is one of those innovative bartenders. He mans his post at the Granite Restaurant in the Centennial Hotel, and each summer creates a unique cocktail to entice his customers' taste buds. This year's offering is called The Break, a refreshing cocktail made with Cara Cara oranges (similar to a cross between a navel and a blood orange), mint, lime, gin, and ginger beer. He also makes his own herb-infused vodkas with thyme, rosemary, basil, and pink peppercorns to use in martinis. Saley says a summer drink should be "fresh and crisp—the biggest trend is bartenders putting more passion in the drinks they create rather than serving just a regular martini."

Another new trend in cocktails is the use of unique ingredients—think pickles, mushrooms, bell peppers. Saley infuses olives with vodka and herbs like thyme, rosemary, peppercorns, and roasted garlic to add to martinis.

If the unusual isn't your style, Gerrish suggests a step back in time. He notes, "We're seeing that classic pre-Prohibition cocktails like punches, juleps, sours, slings, and toddies are being rediscovered."



THE HOME BAR

For a well-stocked summer bar at home, Gerrish suggests a supply of basic spirits for mixed drinks. He says, "In the summertime, people generally prefer lighter and sweeter drinks made with vodka, gin, rum, whiskey, and tequila. Another easy entertaining idea is to have on hand some ready-to-drink cocktails. Spirit makers like Bacardi, Captain Morgan, and Smirnoff offer several ready-to-pour summer cocktails such as mojitos, margaritas, and Long Island iced tea."

Gerrish also recommends three new spirits that recently came on the market:

Pinnacle Whipped Cream Flavored Vodka is a light, sweet combination of vanilla and cream.

Three Olives Dude Vodka is a blend of imported English vodka and the refreshing taste of lemon and lime.

Pallini Peachcello is an Italian fruit liqueur made from Italy's finest white peaches.

DON'T FORGET THE WINE

Wine lovers need not feel left out of the summer fun. Saley suggests wines that are light and crisp. "South American wines have been great summer selections the last couple of years. And Albariño from Spain is a light, refreshing wine."

Picks for this summer from Gordon Heins, wine merchandising specialist for the New Hampshire Liquor Commission, include:

Chateau Ste. Michelle Eroica Riesling: Notes Heins, "This is possibly the finest Riesling from the northwest wine region [Washington state] available to our market. German style, racy, and bright with an amazing complexity, it will pair nicely with most local seafood (particularly shellfish) and will make an impressive gift."

Pieropan Soave: An Italian wine made with the Garganega grape, which is indigenous to Italy. Heins' description says the wine "yields aromatic delights and is very complex, yet lightish to drink—a perfect, special summer wine."

To liven up a hot summer day, check out these cocktail recipes from Saley and Gerrish. Perhaps you'll find a new reason to enjoy this season. 🍷

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