



# Ancient Mariner

New Orleans Exotic Cocktail Club  
November 16, 2023

Craig J Crespo

# Ancient Mariner

$\frac{3}{4}$  oz fresh lime juice  
 $\frac{1}{2}$  oz fresh white grapefruit juice  
 $\frac{1}{2}$  oz simple syrup  
 $\frac{1}{4}$  oz Pimento Dram  
1 oz dark Jamaican rum    Smith & Cross  
1 oz Demerara rum        El Dorado 5

Jeff Berry, 1994

# It's a sin to kill an... Albatross

## **The Rime of the Ancient Mariner**

Long poem by Samuel Taylor Coleridge published in 1798. Story of a mariner who kills an albatross during a long voyage and blames the killing for their misfortune. The crew hangs the dead albatross around his neck.



# Easy Peasy...

- Jeff Berry wanted to recreate his favorite Trader Vic's drink - Vic's Navy Grog
- Based on Don The Beachcomber's earlier version.
- Let's look at Trader Vic's recipe

# Trader Vic's Navy Grog Recipe

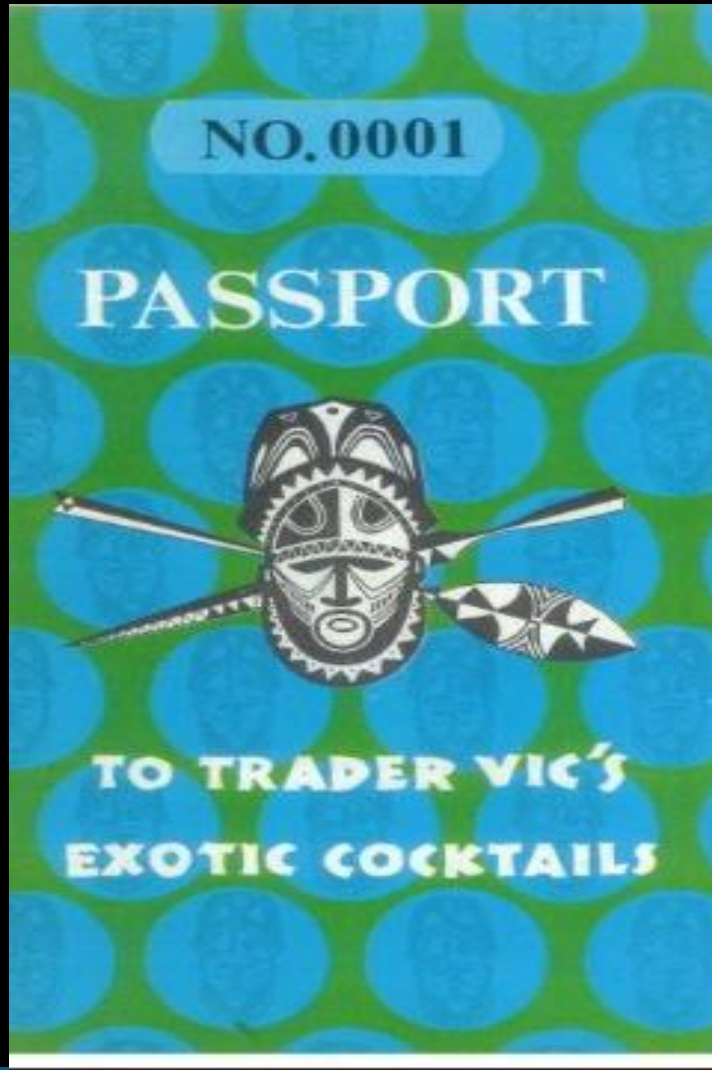
“Passport to Trader Vic's Exotic Cocktails”

Fill double old-fashioned glass with shave ice and add:

2 oz. Trader Vic's Navy Grog and Punch Rum

2 oz. Trader Vic's Navy Grog Mix

Mix well and decorate with mint sprig, pineapple spear and cherry



# Trader Vic's Grog

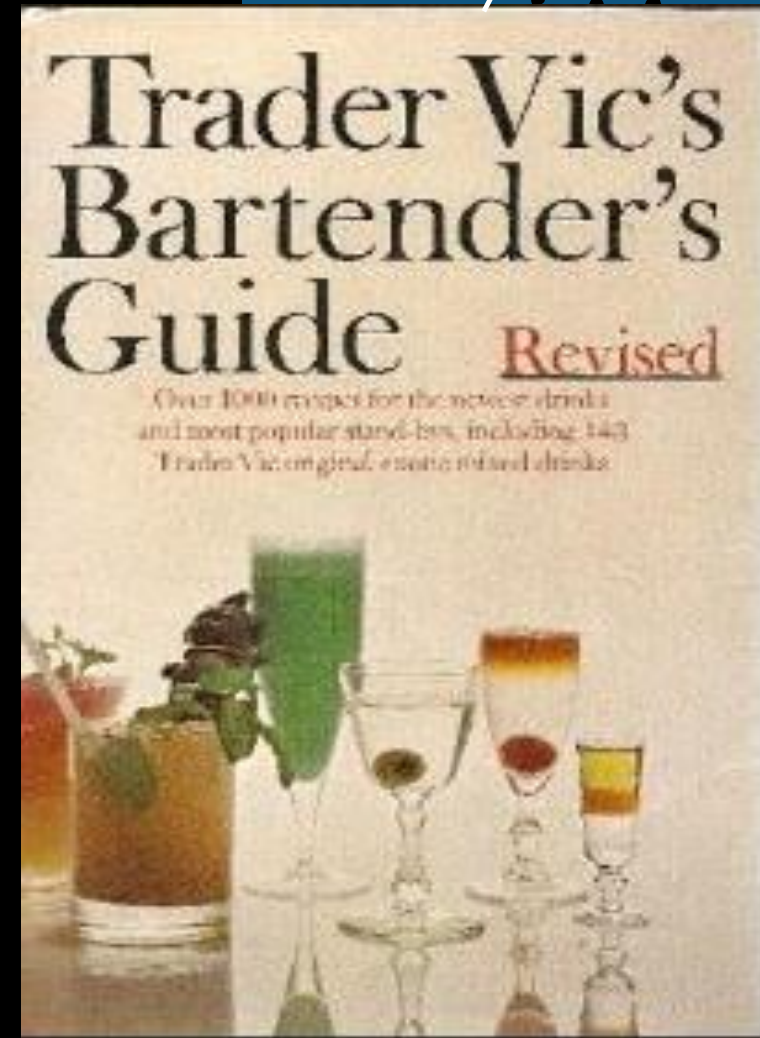
"Trader Vic's Bartender's Guide"

- You can substitute three ounces of Trader Vic's Navy Grog and punch rum for the three rums listed below

1 oz light Puerto Rican Rum

1 oz dark Jamaican Rum

1 oz 86-proof Demerara Rum



## LONG TOM COOLER

Juice of  $\frac{1}{2}$  lemon  
1 ounce sugar syrup  
2 ounces gin  
Club soda

Shake lemon juice, syrup, and gin with ice cubes. Strain into highball glass. Add 1 ice cube and an orange slice. Fill glass with soda.

## LUAU PUNCH

1 can (1 pound, 4 ounces) pineapple chunks, drained  
4 ounces golden Puerto Rican rum  
1 fifth Bourbon  
8 ounces pineapple juice  
8 ounces grapefruit juice  
4 ounces lemon juice  
1 fifth champagne

Pour rum over pineapple chunks, and let stand, chilled, overnight. Next day, combine pineapple and rum with Bourbon, pineapple, grapefruit, and lemon juice in a large punch bowl. Chill in refrigerator for 1 hour. Just before serving, add a large block of ice. Add champagne, and stir gently. Makes about 16 five-ounce drinks.

## MANILA BUM PUNCH

$\frac{3}{4}$  cup bar sugar  
6 ounces pineapple juice  
Juice of 6 oranges  
Juice of 6 lemons  
1 fifth light Puerto Rican rum  
1 bottle (about 1 quart) ginger ale or club soda  
Sliced pineapple, oranges, cherries, and/or other fruits in season

In a large punch bowl, dissolve sugar in pineapple, orange, and lemon juice. Add rum. Add large block of ice and let chill. At serving time, add ginger ale or soda. Gently stir. Makes about 18 five-ounce drinks.

## MOONLIGHT COOLER

Juice of 1 lemon  
 $\frac{1}{2}$  tablespoon bar sugar  
2 ounces calvados or applejack  
Club soda

Shake lemon juice, sugar, and calvados with ice cubes. Strain into highball glass. Add 1 ice cube. Fill glass with soda. Decorate with sliced fresh fruit.

Here's a hell of a drink. Myrtle Bank Hotel; I think that's in British Guiana (now independent Guiana).

## MYRTLE BANK PUNCH

$1\frac{1}{2}$  ounces 151-proof Demerara rum  
Juice of  $\frac{1}{2}$  lime  
6 dashes grenadine  
1 teaspoon bar sugar  
Maraschino liqueur

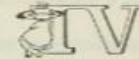
Shake rum, lime juice, grenadine, and sugar with cracked ice. Strain over ice cubes in a 10-ounce glass. Add a float of maraschino. Serve with straws.

You can substitute three ounces of Trader Vic's Navy Grog and punch rum for the three rums listed below.

## NAVY GROG

3 ounces Trader Vic Navy Grog mix  
1 ounce light Puerto Rican rum  
1 ounce dark Jamaica rum  
1 ounce 86-proof Demerara rum

Cut lime; squeeze juice into mai tai (double old fashioned) glass filled with shaved ice; save one lime shell. Add remaining ingredients. Hand shake. Decorate with spent lime shell, rock candy stick, and fresh mint.





# CIA agent...

1948 Saturday Evening Post

“Infinite pains are taken to see to it the service-bar help cannot memorize Don’s various occult ingredients and proportions. Bottles are label-less; they bear numbers and letters instead. The recipes are in code and the mixers follow a pattern of code symbols indicating premixed ingredients, rather than actual names of fruit concentrates or rum brands. In this way, even if a rival restaurateur makes a raid on the Beachcomber help...the renegade cannot take Don’s recipes with him”

# Drink Irish Whiskey?

- Trader Vic's recipes were meant to sell mixes and rum. The Navy Grog recipe was vague.
- Don the Beachcomber must have worked at Area 51 considering how he guarded his secret recipes.
- Jeff Berry remained undeterred and spent more than a decade researching lost recipes.

# Rum and fruit juice...

- Alone in CA, he started testing recipes.
- Old bartender books, old recipe books, menus, library microfilm and old bartenders
- Ted Haigh
- Dick Santiago head waiter for Don the Beachcomber.
- Stephen Remsberg – NO Maritime attorney
- Rework the recipes with modern rums
- Grog Log published in 1998

# Don Beach's Navy Grog

$\frac{3}{4}$  oz fresh lime juice  
 $\frac{3}{4}$  oz fresh white grapefruit juice  
 $\frac{3}{4}$  oz soda water  
1 oz honey mix  
1 oz dark Jamaican rum  
1 oz Demerara rum  
1 oz light rum

by Don The Beachcomber , circa 1941

# Commando Grog

- $\frac{3}{4}$  oz fresh lime juice
- 1.5 oz fresh white grapefruit juice
- $\frac{1}{2}$  oz orgeat syrup
- $\frac{1}{2}$  oz cinnamon syrup
- $\frac{1}{2}$  oz pimento dram
- $\frac{1}{2}$  oz falernum
- 1.5 oz Plantation O.F.T.D Overproof
- 1.5 oz moderately aged rum (Plantation Original Dark)

By Jason Alexander

# Falernum

## Day 1

8 oz Wray & Nephew Rum  
½ cup blanched and toasted almonds  
20 cloves

## Day 2

Zest of 4 limes  
1 oz ginger (rough chop)  
15 all-spice berries  
½ tsp fresh ground nutmeg  
½ vanilla bean

## Day 3

8 oz semi-rich simple syrup

Combination of Cocktail Wonk, Anders Erickson and Tasting Table

# Orgeat Syrup

3 cups white sugar

2 cups unsweetened almond milk

1 tsp orange blossom water

1/2 tsp rose water

1/2 tsp almond extract

By Anders Erickson, YouTube

# Cinnamon Syrup

1.5 cups white sugar  
1 cup hot water  
4 cinnamon sticks

By Anders Erickson, YouTube