



## Leadership... with a Twist!

At Leadership Cocktail, certain cocktails remind us of particular cities and regions around the country. We associate New Orleans with the Ramos fizz, the Hurricane, and the Sazerac cocktail, for example, and New York City with the martini and eponymous Manhattan. Similarly, Washington, D.C. is credited with bringing the **Gin Rickey** to worldwide popularity in the first half of the 20th Century.

The Rickey family of drinks is notable for employing both lime juice and carbonated water -- distinguishing the Rickey from the Collins cocktails, which are made with citrus juice, sugar and carbonated water, and from the Sours, with citrus juice and sugar. The original Rickey recipe called for half of a fresh lime; lime juice is squeezed into the drink, and then the lime shell is dropped into the glass before adding soda water.

The origin of the **Gin Rickey** can be traced back to 1883 at Shoomaker's bar on E Street, just around the corner from D.C.'s legendary Newspaper Row.

Colonel Joe Rickey, co-owner of "Shoo's," was:

- (on the record) a lobbyist from the state of Missouri
- (in all likelihood) not a colonel
- a gentlemen's gambler known to make not-infrequent wagers on political contests (off the record).

The story is told that, one oppressively hot Capitol summer day, bartender George Williamson added a squeezed lime to Colonel Rickey's morning prandial of bourbon and carbonated water.

The cocktail became popular with Shoo's regulars who with a wink and a smile, christened the drink the "Joe Rickey." Over the next decade, gin began to replace bourbon as the base spirit, and the **Gin Rickey** eventually became a bartender's staple in the first half of the 20<sup>th</sup> Century.

Ironically, in his later years, Colonel Joe Rickey expressed displeasure that his infamy -- notoriety? -- came not from any particular professional or personal achievement, but from an association with a popular cocktail.

Shoo's closed its doors for good in 1917, when the Sheppard Bone-Dry Act outlawed the sale of alcohol in Washington, D.C. (The Volstead Act, of course, established Prohibition in the U.S. in 1920. Prohibition was ultimately repealed in 1933.)

The **Gin Rickey** has enjoyed resurgent interest from modern tippers, and in the nation's Capitol, the DC Craft Bartenders Guild celebrates each July as Rickey month.

### **Gin Rickey**

*(A stout London dry gin is recommended for the Gin Rickey, to be able to stand up to the bitter lime.*

*Fill a 10-14 oz. Collins glass with ice, and add:  
1-1/2 - 2 oz. of gin.*

*Squeeze 1/2 fresh lime into the glass and drop the lime shell into the cocktail.  
Fill to top with carbonated water.*

*Garnish with lime wheel.*