



Leadership... with a Twist!

When the discussion at Leadership Cocktail turns to umbrella drinks -- and it often does this time of year -- one cocktail comes immediately to mind: the classic **Piña Colada**. A balance of rum, pineapple and coconut, this tropical refresher has a history as cloudy as the cream of coconut the original recipe calls for.

The first published reference to a drink named "piña colada" appeared in the December 1922 edition of *Travel* magazine. The cocktail described, however, does not include the coconut used in the **Piña Colada** we now serve.

The invention of the **Piña Colada** is often credited to the Caribe Hilton in beautiful San Juan, Puerto Rico. In 1954, the senior bartender at the Hilton's the Beachcomber Bar -- Ramon Marrero, affectionately "Monchito" to his patrons -- was challenged by the hotel's management to create a drink that would appeal to the glamorous Hollywood-types who were beginning to frequent the island.

Legend holds that after much experimentation, Monchito created the **Piña Colada**, and nearly instantly, it became the signature drink of the Caribe Hilton. Lending credence to this story, Coco López cream of coconut, a preferred ingredient of the **Piña Colada**, was first introduced in Puerto Rico the same year that Monchito made history.

But fans of Puerto Rican pirate-ology might point out that a mix of coconut, rum and pineapple juice was provided by the notorious pirate Roberto Cofresi to bolster his crew's morale in the early 1800s. Unfortunately, it appears the recipe expired in 1825 upon execution of *El Pirata Cofresi*.

The **Piña Colada** garnered attention anew in 1979, when Rupert Holmes released his song "Escape [The Piña Colada Song]." (Admittedly, it took a couple of years to get the catchy chorus out of our heads -- after all, who doesn't like getting caught in the rain?)

Piña Colada

Fill a metal shaker with crushed ice and add:

1.5 oz white rum

3 oz fresh pineapple juice

6 oz cream of coconut

Shake vigorously until smooth.

Pour contents into a hurricane or margarita glass.

Garnish with pineapple wedge and/or maraschino cherry.

And an umbrella, if you must...