



## Leadership... with a Twist!

Although a number of cocktails are associated with ever-swingin', always-up-for-a-party New Orleans, the **Ramos Gin Fizz** is arguably the original hometown drink of The Big Easy.

The Fizz family of cocktails is a variation on the Sours -- the Fizz core mix is citrus juice and carbonated water, distinguishing it from the Sours' citrus-and-sugar combination. Jerry Thomas, the grandfather of American mixology, first included fizz recipes in his 1887 *Bartender's Guide*.

The **Ramos Gin Fizz** was invented in 1888 at the Imperial Cabinet saloon in the Crescent City (at the corner of Gravier and Carondelet streets) by Henry Charles Ramos. But when Ramos moved his operation around the corner to The Stag saloon in 1907, the drink became his house specialty and the toast of the town.

A unique confluence of taste, texture and aroma, the **Ramos Gin Fizz** recipe called for gin, lemon and lime juices, egg white, sugar, cream, orange flower water, and soda water. (If you want to start a fistfight among discerning drinkers, simply announce your stance on the inclusion of 2 drops of vanilla: In favor or opposed?)

The secret to a well-made **Ramos Gin Fizz**, however, is the vigorous and sustained shaking method that creates the effervescent, light-as-air flower of a cocktail. It is said that Henry Ramos insisted that the cocktails be shaken with purpose for no less than 12 minutes. In fact, The Stag commonly employed more than a dozen "shaker boys," whose sole responsibility was to mix the frothy beverage. It was a true team effort: when a shaker's arms grew tired -- *you* try it for 12 minutes! -- he merely passed it to the next boy.

Henry C. Ramos was as well-known for his unflagging commitment to quality as for the standards he set with his establishment and its clientele. Decorum and good manners were demanded during serving hours, and at exactly 8 p.m. each evening -- regardless of how many customers had to be turned away -- Ramos closed The Stag's doors to the temptations of New Orleans after-dark.

The story is told that at the end of Prohibition, former Louisiana governor Huey Long was frustrated that he could not get a well-made gin fizz while in New York City. (Long was known to have a prodigious thirst after a day of NYC business.) In July 1935, the bartender from the Roosevelt Hotel in New Orleans travelled with the Governor to teach New Yorker Hotel bar staff how to make the drink. That same year, the Roosevelt Hotel group trademarked the **Ramos Gin Fizz** name and continues to serve the classic cocktail today.

### **Ramos Gin Fizz**

*Mix the following in a glass or metal shaker:*

*1 oz. gin  
Juice of 1/2 lemon  
Juice of 1/2 lime  
3-4 drops orange flower water  
1 tablespoon powdered sugar  
1 white of egg  
1 oz. heavy cream  
2 drops vanilla extract*

*Shake vigorously for 5-12 minutes, until the mixture has body.  
Add ice and shake for an additional 30 second, and strain into a cold Collins glass.*

*Fill to the top with chilled soda water.*

*Garnish with an orange wheel and dash of nutmeg.*