



# Mixology

# ‘Escape (The Piña Colada Song)’

The classic song about a cocktail is “Escape (The Piña Colada Song)” was released in 1979 by the British-born Rupert Holmes off the album “Partner in Crime.”

## WHAT’S IT ABOUT?

In three verses, the song talks about a man who spots a personal ad in the newspaper that piques his interest. He’s bored in his current relationship, but interested in the woman who likes piña coladas and getting caught in the rain. The song ends with him meeting the writer in a bar, and it turns out she’s his girlfriend.

Originally, the song started with “If you like Humphrey Bogart;” piña coladas was a last-minute improvisation by Holmes.

“Well, this woman wants an escape, like she wants to go on vacation to the islands. When you go on vacation to the islands, when you sit on the beach and someone asks you if you’d like a drink, you never order a Budweiser. You don’t have a beer,” Holmes told Songwise. “You’re on vacation. You want a drink in a hollowed-out pineapple with the flags of all nations and a parasol.”

He’d never even had a piña colada at the time, he said.



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## WHAT’S IN THE DRINK?

The piña colada is usually a sweet drink with pineapple (piña, Spanish for pineapple) and strained (lada) over ice, usually then blended. It is believed to have originated in Puerto Rico, which proclaimed it the official drink in

1978.

Similar drinks include the Blue Hawaiian, which includes blue Curaçao; the State Island Ferry, with equal parts Malibu rum and pineapple juice served over ice; and the Kahlua colada, where coffee liqueur is substituted

for the rum.

## MAKE YOUR OWN

Recipe is from Taste of Home.

2 1/4 cups unsweetened pineapple juice  
1 15-ounce can cream of coconut  
1 1/2 cups light rum

6 cups crushed ice

Pineapple wedges, for garnish

In a 2-quart pitcher, combine pineapple juice, cream of coconut and rum. For each serving, add a generous cup of rum mixture and 1 cup ice to a blender.

Process, covered, until smooth. Pour into a chilled glass and garnish the rim with a cut pineapple wedge.

# ‘There’s a Tear in my Beer’

Originally recorded in 1950-51 by Hank Williams, it wasn’t released until 1989, when it was re-recorded by his son, Hank Williams Jr.

## WHAT’S IT ABOUT?

The later song was recorded by the two Williamses as a duet using electronic merging technology. The video also featured both father and son as Hank Jr. sits in an old house, hearing a mystery singer. He opens the door and finds his father singing and joins him on stage. The footage of the elder Williams is from a 1952 performance of “Hey, Good Lookin’.”

The song netted a Grammy for each Hank for Best Country Vocal Collaboration. The video took home Video of the Year honors from both the Country Music Association and the Academy of Country Music.

## WHAT’S IN THE DRINK?

Beer is an alcoholic beverage brewed from cereal grains, most commonly malted barley, but also from corn, wheat or rice. Most modern beers are brewed with hops for flavor, though brewers can also use fruit or herbs. It’s one of the world’s oldest prepared drinks; beer residue that’s 13,000 years old has been found in Israel, and beer frequently appears in records

from ancient Egypt, Iraq and other societies.

The word beer comes from the Old English words beor or beow, meaning brewer’s yeast or barley, or perhaps from the Latin Bieber, to drink.

There are a huge variety of

beers, including stouts, lagers, ales, Lambics, wheat beers, pale ales, bocks and more. There are regional beers and seasonal beers. Beer comes in bottles, cans or on tap, and is usually served cold.



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## SHAMROCK SHAKE SMASH

Recipe is from Drizly.

1 bottle or can of Guinness beer  
2-3 cups vanilla ice cream  
1 cup skim milk  
1/4 teaspoon mint extract  
4-6 drops green food coloring

1. Blend everything but the Guinness in a blender until smooth. Place it in the freezer for about 30 minutes.

2. In a pint glass, pour the Guinness about 3/4 of the way to the lip of the glass.

3. Use an ice cream scoop to add 2 scoops to your beer. Enjoy.

# ‘Champagne Supernova’

This 1996 pop hit by the British band Oasis was written by Noel Gallagher and sung by his brother Liam. Noel isn't even quite sure what the song means. He told CBS News and other media outlets that he has no idea what the lyrics to the song mean.

“You know, ‘slowly walkin’ down the hall, faster than a cannonball’ ... what?” he told CBS.

## WHAT’S IT ABOUT?

Who even knows? Noel says the song doesn't have to have meaning to be important.

“I was thinking, ‘What is this song about?’ And then I happened to glance up. And there was a guy, and he had his shirt in one hand and his fist clenched. And he was cryin’ his eyes out,” Noel said. “And I was like, ‘That’s what it means.’ I’m not sure songs have to have literal meanings. They’re a part of people’s lives.”

The track is the last off Oasis’ second album, “(What’s the Story) Morning Glory?” That album also includes hit singles “Wonderwall” and “Don’t Look Back in Anger.”

Oasis split up in 2009 after several public rows between



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brothers Liam and Noel. Both brothers’ bands have been known to play the song in concert.

## WHAT’S IN THE DRINK?

Champagne is a sparkling wine from the Champagne region of France; anything else is a sparkling wine. Here, we’re talking about the wine from France, which also means vineyards follow certain growing practices and pressing methods, as well as a

secondary fermentation of the wine in the bottle to cause carbonation.

Champagne typically comes from pinot noir, pinot meunier, chardonnay, pinot blanc, pinot gris, Armand or petit Meslier grapes.

The oldest sparkling wine from Champagne is the Blanquette de Limoux, invented by monks at the Abbey of Saint-Hilaire in 1531. English scientist Christopher Merret discov-

ered that adding sugar to a finished wine, causing a second fermentation, and presented the “methode champenoise” in 1662.

Around the same time, English glassmakers improved their skill to make bottles that could withstand the pressure of the secondary fermentation. But actual French champagne didn’t use Merret’s method until the 19th century. It’s been all uphill from there.

Champagne is usually served in a flute, a tall, slender glass with a long stem. This shape helps preserve carbonation. Champagne is served chilled.

## HOLIDAY HONEY

Recipe is from Korbel.

1 ounce Jack Daniels Original Recipe Tennessee Honey  
4 ounces brut champagne

Pour champagne into a flute. Top with the Tennessee Honey.

# ‘Gin and Juice’

Snoop Dogg’s 1994 rap anthem about a party stretching until six in the morning was produced by NWA alumni Dr. Dre. It topped out at No. 8 on the Billboard Hot 100 in the U.S. and was nominated for a Grammy for Best Rap Solo in 1995.

## WHAT’S IT ABOUT?

A booze-and-drug fueled party at the singer’s mama’s house. (She ain’t home.) The video features a wild house party at the hands of a teenaged Snoop with appearances by Dr. Dre, Warren G, Nate Dogg, Lil Bow Wow and comedian Eddie Griffin. The song has been covered by alternative country group The Gourds as well as lounge singer Richard Cheese and Paul Simon.

Snoop says “Gin and Juice” was inspired by his mom.

“My momma was a cold drinker in the 70s,” he told Vice. “They used to have parties at the house in the living room with a bar with the eight-track cassette player. They be drinking their (gin) and having a good time and partying. It represented a good time.”

In 2018, Snoop broke the Guinness World Record for the biggest gin and juice at the BottleRock Napa Valley Festival, with 180 bottles of Hendrick’s gin and enough juice to fill a glass 5 feet tall and 3 feet wide.

## WHAT’S IN THE DRINK?

This is a fruity cocktail made from gin and fruit juice, usually lime, grapefruit or orange juice.

Gin is a distilled alcoholic drink that derives its main flavor profile from juniper berries. It is derived from jenever, a Dutch and Belgian drink that was originally medicinal. Other medicinal derivatives claimed to cure everything from lumbago to gout and gallstones. In its more crude form, it was flavored with turpentine instead of herbs or fruit.

In the U.S., gin is about 80 proof, no less, and must have the characteristic flavor of juniper berries. It can be produced only by distillation or redistillation of aromatics with an alcoholic wash.

## GIN AND JUICE

Recipe is from Tanqueray Gin.

35 milliliters London dry gin

57 milliliters fresh orange and pineapple juice

Ice

Lime wedge

Add the gin to a shaker and top with the juice. Fill with ice and shake. Strain and add the lime wedge.



# ‘It’s 5 O’Clock Somewhere’

Jimmy Buffett’s first top 40 hit since the 1970s came in this 2003 collaboration with country singer Alan Jackson. Written by Jim “Moose” Brown and Don Rollins, the track appeared on Jackson’s compilation album “Greatest Hits Volume II.”

## WHAT’S IT ABOUT?

Well, it’s pretty evident, but we’ll go ahead and lay it out. Dude is stressed. And he’s ready for it to be 5 o’clock, traditionally when the workday ends and adults can indulge in a beverage or two.

Taste of Country magazine says that Jackson wasn’t Brown and Rollins’ first choice for “Somewhere.” They had Colt Prather in mind, but his label turned it down, as did Kenny Chesney. Jackson, the magazine says, had long wanted to do a duet with Buffett, and a hit was born. It went on to win a CMA award for Vocal Event of the Year.

## WHY 5 P.M.?

When the work day ends but before dinner comes the happy hour, a time when bars usually offer drink and appetizer specials. One origin of the term could be from the U.S. Navy, when the crew of



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the USS Arkansas organized regularly scheduled entertainment. The tradition soon spread throughout the Navy. Social clubs also used the term happy hour as early as the 1880s for regularly scheduled events.

Drinking before dinner may come from the Prohibition era, when people would gather at a speakeasy for drinks

before heading to a restaurant for dinner, as the restaurant couldn’t serve booze.

In 1984, Massachusetts went so far as to ban happy hours. Lawmakers aimed to prevent drunk driving and other offenses. Other states have since joined the ban, including Utah, Alaska, Delaware and Vermont. Some states may not ban happy hour out-

right, but may restrict the times and types of discounts offered. Check your local ordinances.

In honor of Buffett’s sojourn out of Margaritaville for this 21st-century hit, here’s a recipe for the perfect margarita.

## PERFECT MARGARITA

Recipe is from Patron Tequila.

1 1/2 ounces Patron Reposado  
1 ounce Patron Citronge Orange  
3/4 ounce fresh lime juice  
1/4 ounce simple syrup, or to taste  
Lime wheel, for garnish  
Kosher salt, optional

1. Combine ingredients in a cocktail shaker and shake with ice to chill.
2. Strain into a salt-rimmed martini or rocks glass.
3. Garnish with a lime wheel.

# ‘Red, Red Wine’

This song was a hit twice over, once for Neil Diamond in 1967 and again for the English Reggae fusion band UB40 in 1982.

The UB40 version added a Jamaican-infused rap that starts: Red, red wine, you make me feel so fine / You keep me rockin’ all of the time / Red, red wine, you make me feel so grand / I feel a million dollar when you’re just in my hand.

## WHAT’S IT ABOUT?

This man’s heart has been broken and the only thing keeping him afloat is red, red wine. Well, making him forget about her, anyway.

## WHAT’S IN THE DRINK?

Wine is another one of the world’s oldest alcoholic beverages. It’s made from the fermented juice of grapes and other fruits. Red wine, like in the song, is made from the juice of red- or purple-skinned grapes. The actual color can range from a lighter violet in young wines to a deep, bloody brown for older wines.

Some red wine varieties are pinot noir, Cabernet Sauvignon or merlot. You can also buy red blends of several different kinds of grapes, or by grape-growing region. Each region may claim to have its own terroir, which includes the varieties of grapes grown



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there, the type of soil, climate conditions and local yeast cultures. All of these things combine with unique processing and fermentation practices to give certain varieties and vintages their own unique taste.

Enough of any of them, however, and you will certainly

forget whatever it is you’re trying to forget.

And some studies show that red wine may actually be good for your heart, broken or otherwise. No less a source than the Mayo Clinic says that red wine, in moderation, contains antioxidants that may help

prevent coronary artery disease, the condition that leads to heart attacks.

## SANGRIA

Recipe is from AbsolutDrinks.

1/2 part brandy  
2 parts red wine

2 parts soda water  
1/4 part orange liqueur  
2 slices of orange  
2 slices apple  
Ice

1. Fill a wine glass with ice cubes. Add all the ingredients. Garnish with the fruit slices.

# ‘Whiskey River’

Here’s another two-timing hit. Johnny Bush, who co-wrote the song with Paul Stroud, first recorded and released it in 1972 and re-recorded and re-released it again in 1981. But the best-known version probably comes from Willie Nelson, who released it on his 1978 album “Willie and Family Live.”

It’s become a concert staple for Nelson, and his version was featured on the “Grand Theft Auto V” soundtrack.

## WHAT’S IT ABOUT?

Here we go forgetting about her again. The singer begs a whole river of whiskey to take his mind off a lost love (and probably his liver, too).

## WHAT’S IN THE DRINK?

Whiskey is a distilled form of liquor made from fermented grain mash and aged in wooden casks, usually made from charred oak. This gives the drink its caramel color and smoky taste.

The name comes from the Gaelic uisce, meaning water, as distilled alcohol was known in Latin as aqua vitae, or water of life. And about

that -ey spelling: That’s most common in the U.S. and Ireland. Whisky, without the e, is used in other countries, even though some prominent U.S. makers prefer it without the e. We’re going to keep it here, just like the Old Bushmills Distillery in Northern Ireland, the oldest licensed whiskey distillery in the world (1608).

Back in the U.S., we’ve fought wars over the stuff (1791’s Whiskey Rebellion), used it as currency, and pre-

scribed it as medicine (Prohibition). American varieties of whiskey include bourbon, which is made from at least 51% corn mash and aged in new charred oak barrels; corn whiskey, which is at least 80% corn and not aged or aged in uncharted or used barrels; malt whiskey, made from at least 51% barley mash; and rye whiskey, made from at least 51% rye mash.

Anything labeled a Tennessee whiskey must be filtered through sugar maple

charcoal before aging, even though the rest of the process is identical to making bourbon whiskey.

## THE RATTLESNAKE

Recipe is from Epicurious.

1/2 cup sugar  
4 large egg whites  
8 ounces rye whiskey  
4 ounces fresh lemon juice  
Pernod or absinthe, for serving

1. Chill four coupe glasses in the freezer. Bring the sugar and 1/2 cup water to boil in a small saucepan, stir-

ring to dissolve the sugar. Cover and chill until the simple syrup is cold, at least an hour.

2. For each cocktail, combine an egg white, 2 ounces rye whiskey, 1 ounce lemon juice and 3/4 ounce simple syrup in a cocktail shaker and shake vigorously without ice until the mixture starts to froth.

3. Fill the shaker with ice and shake again until the outside of the shaker is frosty and the cocktail is frothy, about 20 seconds.

4. Rinse a chilled glass with Pernod or absinthe, discard. Strain the cocktail through a fine sieve into the glass.

