



## A Bit of the Irish

March 17 marks the death of Ireland's beloved patron saint in 460 AD and was initially observed as a religious feast day known as St. Patrick's Day. The tradition eventually immigrated to colonial America in 1737, when the city of Boston first embraced the custom of public celebrations. The first ever St. Patrick's Day Parade, however, took place not in Boston, nor in Ireland, but in New York City, circa 1762.

Fast-forward a several centuries to contemporary festivities and the old saying "Everybody's Irish on St. Patrick's Day" starts to make sense. While the biggest gathering is Dublin's St. Patrick's Day Festival—a fusion of religious and secular celebrations attended by nearly one million revelers—there are parties, parades and green-beer nights the world over, not a few without an Irishman in sight. It is easily and happily one of the busiest bar nights of the year.

Irish whiskey has long battled the stigma of obstinate mixability in cocktails, which quite frankly is unfounded. Its flavor complexity clearly offers greater prospects for mixing. Every drop of Irish whiskey produced today is made at just three distilleries, generally triple-distilled, as a blend of both pot-distilled, malted and unmalted barley whiskeys, with column still grain whiskey. These products stand out from their Scottish neighbors primarily due to the fact that their barley is not kilned over an open peat fire, hence the lack of smokiness.

Midleton Distillery in County Cork produces John Jameson Irish Whiskey, first produced in 1968 and blended from roughly equal parts pot- and column-distilled whiskeys with approximately 10% aged in sherry casks. Its hints of oak, vanilla, caramel and apple make this 80 proof whiskey ideal for mixing drinks or as a stand-alone tippie. ■■



The Irish Coffee is credited to Joe Sheridan, a bartender at Ireland's Shannon Airport—a piping hot mixture to warm his chilly patrons inside and out. In 1953 the Irish Coffee found its way to the United States via travel writer Stanton Delaplaine, who shared the recipe with Jack Koeppler, barman at San Francisco's Buena Vista Café.

### St. Patty's Coffee

1 oz. Jameson Irish Whiskey  
1 oz. Baileys Irish Cream  
1/2 oz. Nocello

Fresh-brewed coffee  
Fresh whipped cream  
Grated nutmeg

In a heated Irish coffee glass add Jameson, Baileys and Nocello, hot coffee and top with a collar of freshly-whipped cream. Garnish with grated nutmeg.

### Irish Coffee

1-1/2 oz. Jameson Irish Whiskey  
2 sugar cubes  
Fresh-brewed coffee  
Fresh whipped cream

In a heated Irish coffee glass add Jameson, hot coffee and top with a collar of freshly-whipped cream.