

By: Ashish Jain

When the British came to invade and plunder the *sone ki chidiya*, (for those of you who may not know, *sone ki chidiya*, or the golden bird, is *desi*), they were attacked in turn by nothing else but our very own garden variety of mosquitoes which carried the malaria bug. The only cure for malaria was, and still is, *cloroquinna*, and the *gora sahibs* had to get this foul smelling and tasting ingredient into their diet to combat the malaria bug. The solution they came upon was to make liquid quinine or tonic water, and from there came the origination of gin and tonic.

Gin is a light, dry, slightly flavored, crisp and clean *daru* which is not aged and is made only by the blender's skills and talents. Gin is un-aged and rarely diluted with water. It is bottled as it comes out of the stills. The main ingredients in gin are juniper berries, coriander seeds (*balle balle!* *Desis* know all about coriander!), iris, cassia bark angelica root, licorice, lemon peel and orange peel.

Here are some of the cocktails that can be made with Gin.

<p>GIN AND TONIC</p>  <p>Fill a highball glass with ice and add 2oz of good gin. Fill with tonic and garnish with lime. Note: Do NOT get diet tonic water, it kills the taste!</p>	<p>GIN FIZZ</p>  <p>Take one and half measures of gin, 3 oz of sour mix and 1 tsp of powdered sugar. Pour over ice and garnish with a cherry or an orange slice.</p>	<p>GIMLET</p>  <p>Add 3 oz of Gin along with 3 oz of lime into a martini shaker filled with crushed ice. Garnish with lime slice</p>	<p>GIN RICKEY</p>  <p>In an ice filled glass, add one and a half oz of Gin and 1/2 oz of lime. Fill with club soda and garnish with a cherry.</p>
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My favorite brand of Gin is Tanqueray. Try a Tanqueray and tonic with a slice of lime. The other Gins out there that are good are **Beefeater**, **Seagram's RSV 102** and **Bombay Sapphire**.

Ending on a personal note, my very first "up-chuck" was after I had 2, yes ONLY 2 Gin and Limcas, (same as 7 Up or Sierra Mist). I was young, very

young, but that first upchuck still brings a happy tear to my eye as I realize how naive, wet behind the ears and green I was when I started upon this long and eventful journey to becoming a professional booze hound, *aka daru ka NashaBAAZ!*

Until next time, have a *balle balle* of a time enjoying some Gin cocktails.

ENTERTAINING WITH STYLE & WARMTH



The world is becoming smaller each day and gone are the days when we stuck to eating *desi* food day in and day out. Our culture loves to experiment with different cuisines, we love to entertain and be entertained. With a fairly good mix of people that we sometimes look at in a guest list, it can sometimes be a little challenging as to how best to keep everyone's tastes in mind.

When entertaining at home, a pleasant fragrance, warmth, attention to detail and a friendly smile on the face of the host are all the ingredients needed for the guests to feel welcomed, comfortable and happy. Here are some sure-shot tips to entertaining with style and grace.

- ◆ Europeans often serve salad and cheese after the main course and brew a delicious coffee.
- ◆ Serve your guests an international flavor by serving fresh baguettes and salad greens.
- ◆ Japanese tea and dining habits have almost a religious and ritualistic flavor to them. You can serve this in style by researching more on their habits.
- ◆ India has a variety of delicious flavors but the food can be a bit too spicy for an American or European palate. Tone down the spices and remember to serve in copper and bronze pots and pans for that "authentic" look.



- ◆ South Indians serve food on banana leaves. In Florida, this is not a challenge at all. Make sure you rinse out the leaves well and have some fun. In general, dining in India is an exotic experience - make it so for your non-Indian as well as Indian friends. They will never forget a party hosted by you.
- ◆ Europeans like a bottle of good wine and oversized napkins along with dinner.
- ◆ Guests from all cultures love lit candles.
- ◆ For holiday table settings, you can use creative table centerpieces using votive candleholders and fresh greens.
- ◆ Make your home fragrant with the help of essential oils and manual or electric diffusers.
- ◆ You can also use aromatherapy candles or incense. However, some people may be allergic to incense so, candles are usually a better choice. Pure essential oils are safer than synthetic fragrances.

Remember that one of the most important aspects of entertaining with style is to be able to enjoy your own event. If the number of guests overwhelms you and your budget allows it, pick up the phone and contact an event planner. Get rates and consider your options.

Good luck and have fun!