



## MINE'S A G&T!

Just as the cricket season gathers momentum and the sun starts making its once annual appearance, thoughts inevitably slide towards finding the appropriate seasonal beverage. Where the winter called for the melancholy burn of a decent scotch or the reassuring heft of a pint, the summer requires something sharp, subtle and empire cold. Ladies and Gentlemen I present; the Gin and Tonic.

Making a good gin and tonic is not an accident - it's alchemy. Like a good cup of tea you can't just throw the ingredients together and hope for the best, it's not soup. There are rules, a ritual, and order. We're Englishmen after all.

A good gin and a decent brand of tonic are essential, but I know needs must when the devil pisses in the teapot. So the general rule of thumb is using an average gin with a good tonic OR an average tonic with a good gin. Notice that I never said Bad gin or Bad tonic.

Take a glass full of ice, again notice the word 'glass' and the word 'full'. 'Full of ice' means that the ice will not melt and dilute the drink, I know this seems counter-intuitive, but the more ice means the lower ambient temperature, which means a slower rate of melting. See? A gin and tonic is where science meets magic.

Ice will always go in first. Add ice to gin and you will change the taste significantly. Even the lowest Wetherspoon's Sud-Slinger is taught this as when your average know nothing drinker is faced with a drink that is different to their last fourteen, they will take it back.

Fruit is added next, Lemon or Lime, this part of the process is up to your taste. But, again there are some rules: Never squeeze the fruit into the gin, although you may wipe the rim of the glass with it, briefly.

Alternatively roll the fruit firmly against

the chopping board before chopping; this will make the fruit give more of a taste when added.

Gin is added, never too much - 150ml maximum, remember if you're drinking just to get pissed, go drink flat lager until you put on some Union Jack shorts and throw a deckchair through a window because some looked diagonal at your over made-up girlfriend.

Add tonic to taste - it's worth mentioning that Bitter Lemon is also acceptable and some times preferable dependent on taste, but Lemon should never be added to Bitter Lemon only Lime. Or ask your bartender for a 'Pink Gin', if he doesn't know what one is I recommend finding somewhere else to drink but, if you insist on giving them your custom, ask for the glass to be coated with a couple of dashes of Angustura Bitters before the ice.

Back when the English were civilizing the world it was necessary to drink quinine (the tonic in tonic water) to combat Malaria, the gin not only made its bitter taste agreeable but it's a proven fact that an Englishman's brain is at its optimum efficacy after two glasses of gin. But you all knew that right? Well what you may not know is quinine is luminescent under certain lights including bright sunlight. Back then we must have appeared almost mythical to the locals as we surveyed the land with the arrogance of conquerors drinking out of glasses that glowed like angels.

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