



**OHIO LOCAL
HISTORY ALLIANCE**
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[Historic Cocktail Hour](#)

Friday, October 1, 5:00 – 6:00 PM

Brian Cushing shows you how to make some of his favorite beverages from the Victorian period that best bring the era back to life. Learn about what mixology was like in those days and the spirits of the age.

Brian Cushing is the host of *The Victorian Barroom* and is on a mission to rediscover the forgotten drinks of the Victorian era and help others to experience them. As Program Director at Historic Locust Grove, he was part of the development and execution of the Early 19th Century Small Farm Distillery Project and is currently training to raise and preserve heritage apple breeds as were used for cider and brandy prior to Prohibition. He is the Executive Director of the Shelby County Historical Society and lives in La Grange, Kentucky.

Here are the ingredients for the cocktails he'll share, in case you'd like to plan to mix along:

Fancy Brandy Cocktail, 1878

Lemon Wedge
Sugar to dip glass rim in
Simple Syrup
Bitters (Angostura or Bokers)
2 oz (4 tbsp) brandy of choice
Grand Marnier
Ice
Lemon peel
A vessel to mix it in and a way to strain it into the glass.

Absinthe, Italian Style of Mixing, 1888-90s

1 oz (2 tbsp) Absinthe
2-3 pieces of ice
Maraschino Liqueur
1/2 oz (1 tbsp) Anisette
Glass and something to stir with

Manhattan Cocktail, 1888

Ice
Gum or Simple Syrup
Boker's or Angostura Bitters
Grand Marner or Absinthe
1 oz (2 tbsp) Whiskey of your choice (bold is better)
1 oz (2tbsp) Dry Vermouth
Lemon Peel
A vessel to mix it in and a way to strain it into the glass

Post [Pousse] Cafe, 1869

1/2 oz (1 tbsp) each:
Cognac
Kirschwasser or Maraschino Liqueur
Grand Marnier
Small piece of ice