

THE 11 FACETS OF A GREAT MARTINI

WHO

WHO'S MAKING THE DRINK IS A DEAL BREAKER... THE SKILLS, MOOD, HASTE, ATTITUDE, ALL ADD UP TO AFFECT THE MIX. IF IT'S YOU, AIM TO BE RELAXED, CENTRED, AND TAKE YOUR TIME. THINK TEA CEREMONY. HAVING THE RIGHT BACKGROUND MUSIC HELPS A LOT WITH MOOD AND RHYTHM.

WHERE

IF THERE IS A TV ON THE WALL, CHANCES ARE THIS ISN'T GOING TO BE A GOOD EXPERIENCE. OTHER CLUES ARE GIN OR THE GLASSES KEPT IN THE FRIDGE (GOOD), OR RADIO OR DOOF DOOF PROVIDING ATMOSPHERE (BAD). IDEALLY YOU WANT A COMFORTABLE SPOT WITH SOFT CHAIRS, QUIET ATMOSPHERE AND GOOD PEOPLE WATCHING POTENTIAL.

TIMING

WHILST YOU CAN BE VERY 'MAD MEN' AND START AT LUNCH TIME, IT MAY BE MORE PRUDENT TO WAIT TILL AROUND SUNSET. WHAT BETTER WAY TO SEE THE TWILIGHT IN? AFTER DINNER IS ALSO A VERY AGREEABLE TIME, AND ALLOW ABOUT 30 MINUTES PER COCKTAIL, TAKE YOUR TIME.

AMBIENCE

MUSIC, LIGHTING, THE OCCASION ALL PLAY A PART. BE SURE WHY YOU'RE DRINKING... AND THEN LET IT WORK ITS MAGIC.

ICE

MARTINI'S CAN NEVER BE TOO COLD REALLY, BUT YOU DON'T WANT ICE IN YOUR COCKTAIL! A SHAKEN MARTINI IS A VERY BAD IDEA GENERALLY, SO JUST ENOUGH ICE TO CHILL, AND SOFTEN THE INGREDIENTS IN THE MIXING STAGE.

GIN

YOU'LL FIND YOUR FAVOURITE, BUT YOU PAY FOR WHAT YOU GET GENERALLY. A LONDON DRY GIN STYLE IS RECOMMENDED, YOU'RE AFTER A CLEAN, DRY FINISH, SPICE ON THE NOSE AND QUALITY ALCOHOL ALL ROUND. KEEP YOURS IN THE FREEZER OR FRIDGE... IT MUST BE SUPER CHILLED!

VERMOUTH

THIS ACTUALLY GOES OFF ONCE OPEN IN TIME, SO FRESHNESS COUNTS. DEPENDING HOW DRY (AND HOW GOOD YOUR GIN IS) YOU'LL HAVE LESS VERMOUTH (DRY) OR MORE (WET). SOMETIMES YOU'LL WANT TO START ONE END OF THE SPECTRUM AND MOVE ALONG AS THE NIGHT PROGRESSES. AGAIN QUALITY COUNTS.

GARNISH

RUN IF SOMEONE PUTS A BLACK OLIVE IN YOUR DRINK. NICE GREEN OLIVES (PITTED OR OTHERWISE), GO EASY ON THE FANCY STUFFINGS, AND WATCH OUT FOR THE LONG TOOTHPICKS (BEST NOT). COCKTAIL ONIONS ARE FOR GIBSONS, LEMON TWIST OR OLIVES... A DIRTY MARTINI WILL HAVE A SMIDGE OF THE OLIVE BRINE FOR A SPICY VERSION.

COMPANY

MARTINI'S LEND THEMSELVES TO A REFLECTIVE SOLITARY DRINK, BUT IT'S BEST TO HAVE COMPANY THAT IS GOOD FOR CONVERSATION & ATTRACTIVE ON SOME LEVEL. MIND THEY BE MORE SO AFTER 2 MARTINIS!

TEMPERATURE

DID WE SAY CHILLED ALREADY? THE COLDER THE BETTER. WE PUT OUR MIXER, GLASS IN THE FRIDGE AND GIN IN THE FREEZER. THIS MAKES A BIG DIFFERENCE IN THE CLEANNESS OF THE TASTE AND ELEGANCE OF THE COCKTAIL. ALSO, DRINKING ONE OVER 25°C IS LESS THAN DESIRABLE, IT GETS WARM TOO QUICK.

LIGHTING

IDEALLY, YOU'LL BE WANTING INDIRECT LIGHTING, CANDLES, NOTHING TOO BRIGHT AND DEFINITELY NOT FLUORO (UNLESS YOU'RE IN MANHATTAN OR MIAMI).

RESPONSIBLE DRINKING ALWAYS

CANBERRA MARTINI ENCOURAGES YOU TO DRINK RESPONSIBLY AT ALL TIMES, NEVER DRINK AND DRIVE, OR DRINK ON AN EMPTY STOMACH.



CENTENARY MARTINI



THE INSPIRATION

I'VE CREATED THE *Centenary Martini (aka the Centini)* AS A GIFT TO THE CITY THAT'S BEEN SO GOOD TO ME. IS IT POSSIBLE TO DISTILL THE ESSENCE OF A PLACE IN A GLASS? MARTINIS ARE THE MOST ROMANTIC AND THOUGHTFUL OF COCKTAILS, SO EASY TO MAKE, YET MYSTERIOUS WITH A TOUCH OF DANGER. CANBERRA, I THINK, IS AN INTROVERT DYING TO BREAK FREE, SO PERHAPS IT NEEDS A LITTLE ENCOURAGEMENT IN THE FORM OF THE MARTINI.

IN FRANK MOOREHOUSE'S BOOK, 'MARTINI - A MEMOIR', HE SUGGESTED THAT CERTAIN PLACES ARE MARTINI CITIES. I THINK CANBERRA IS ONE... A PLACE FOR CONVERSATION, INTIMATE CONNECTIONS, AND AN EMERGING MODERN SOPHISTICATED.

IN THE *Northside*, YOU'LL GET GENEROUS FLAVOURS AND I TOOK MY STARTING POINT THE WARM, GOLDEN HILLS IN SUMMER, THE OUTDOORS, AND DRIVING ALONG SEEING THE COUNTRY THAT SURROUNDS AND SHAPES US. THE *Southside* IS DRIER, BUT NOT LESS SATISFYING... THINK RED TAPE, PARLIAMENT, LOBBYING, JUST THE COCKTAIL TO GET A DEAL DONE WITH SOME GENTLE PERSUASION.

THE COCKTAIL, WITH ITS ALL-AUSTRALIAN PREMIUM INGREDIENTS, ALSO REFLECTS OUR FINE FEDERATION AND TALENTED CRAFTSMANSHIP.

MY THANKS TO EVERYONE WHO'S BEEN PART OF THIS PROJECT, FROM *Peter Minson* WHO MADE THE WONDERFUL MARTINI GLASSES & MIXER SET, *The West Winds Gin* FROM WESTERN AUSTRALIA, *Maidenii Vermouth* FROM MELBOURNE (ONCE THE CAPITAL BEFORE CANBERRA), *Goosebumps* FOR THE LOGO AND RECIPE CARD YOU'RE HOLDING NOW, THE *Canberra Martini-philes* WHO HELPED REFINE THE MIX, *National Press Club* FOR HOSTING THE DEBUT SOIRÉE, *The Sass & Tease Collective* FOR ADDING THE GLAMOUR OF THEIR PERFORMANCE TO THE DEBUT SOIRÉE, AND *Robyn Archer and the Centenary of Canberra team* WHO GOT RIGHT BEHIND THE IDEA AND LET THE WORLD KNOW ABOUT IT, AND *Dr Chris Bourke MLA* FOR REPRESENTING THE CHIEF MINISTER OF THE ACT GOVERNMENT.

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MARTINI GLASS OR 2: *Chilled*
MIXER: *Filled with ice*
GARNISH: *Lemon twist*
VERMOUTH: *10 mls of Aperitif Vermouth*
GIN: *VERY chilled 50 mls of The West Winds Sabre Gin*



MARTINI GLASS OR 2: *Chilled*
MIXER: *Filled with ice*
GARNISH: *1 natural plump green olive*
VERMOUTH: *15 mls of Maidenii Sweet Vermouth*
GIN: *VERY chilled 45 mls of The West Winds Cutlass Gin*

OUR CHARITY

Dollars for Dili, A CENTENARY OF CANBERRA PROJECT, HAS BEEN ESTABLISHED IN THE SPIRIT THAT IT IS BETTER TO GIVE THAN TO RECEIVE.

Dollars for Dili IS HELPING TO FUND TWO MAJOR PROJECTS. THE FIRST PROJECT INVOLVES THE CONSTRUCTION OF SANITATION AND HEALTH (TOILET) BLOCKS IN NOMINATED DILI SCHOOLS. THESE IMPROVED SANITATION AND HEALTH FACILITIES WILL ENCOURAGE MORE GIRLS TO ATTEND SCHOOL, GAIN BETTER ACCESS TO EDUCATION AND INCREASE EMPLOYMENT OPPORTUNITIES. THE FIRST TOILET BLOCK HAS BEEN BUILT, BUT WE NEED YOUR HELP TO BUILD MORE.

CANBERRA'S FRIENDSHIP CITY DILI, THE CAPITAL OF TIMOR LESTE, IS THE FOCUS FOR AN ACT GOVERNMENT, SCOUTS AUSTRALIA AND ROTARY CLUB OF DUBBO SOUTH PROJECT, AIMING TO CONTRIBUTE TO CAPACITY BUILDING AMONG THOUSANDS OF YOUNG PEOPLE IN THAT VERY YOUNG CAPITAL.

THE SECOND PROJECT IS THE CONSTRUCTION OF AN ACTIVITY CENTRE FOR TIMOR LESTE SCOUTING. SCOUTING IS THE WORLD'S LARGEST YOUTH DEVELOPMENT ORGANISATION AND IS WIDELY RECOGNISED FOR ITS PROGRAMS. THEY BUILD CONFIDENCE, SELF ESTEEM AND RESILIENCE AMONGST YOUNG PEOPLE, AND ALSO DEVELOP THEIR LEADERSHIP AND TEAMWORK CAPABILITIES.

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CENTINI PARTNERS



MIXING METHOD

Please refer to the '11 facets of a great Martini' over to set the stage | Add ice to mixer | Pour in Vermouth | Add chilled Gin | Leave for 1 minute | Prepare your garnish and place in glass | Stir clockwise your Postcode, so 2604 = 2+6+4 = 12 times | Ding your mixer at the end 3 times for the Parliamentary Triangle and the hidden symbols in the city! | Strain into your chilled Martini glass | Find a comfortable place | Drink Responsibly!