

GIN

Gin is a spirit flavoured with juniper berries. **Distilled gin** is made by redistilling white grain spirit and raw cane sugar which has been flavoured with juniper berries. **Compound gin** is made by flavouring neutral grain spirit with juniper berries without redistilling and can be considered a flavoured vodka.

The most common style of gin, typically used for mixed drinks, is **London dry gin**. London dry gin is made by taking a neutral grain spirit (usually produced in a column still) and redistilling after the botanicals are added. In addition to juniper, it is usually made with a small amount of citrus botanicals like lemon and bitter orange peel. Other botanicals that may be used include anise, angelica root and seed, orris root, licorice root, cinnamon, coriander, and cassia bark.

Plymouth Gin has a different recipe, and is made without the bitter botanicals of London dry gin. It has lemon and orange, angelica, anise, cardamom, and juniper. Bitter liqueurs are made with

Distilled gin evolved from Old Tom gin. Some of the blackthorn) in gin

A well-made gin will taste like tonic water or vodka

History. Gins originated from the Swiss city, Geneva, that flavours the drink used to treat such ailments in England after the Gin *genever*, is a distinctive it a slight resemblance and is typically lower

Gin became popular because of heavy duty on all imported thousands of gin-shops and because of its cheap were gin-shops. Because Gin, though, was black which stabilized London Hogarth in his engraving language, in terms like "Mother's Ruin," a

The Gin Act 1736 imposed and finally abolished retailers and brought and was somewhat

In London in the early 1500 in 1726) and was often adulterated without further comment that 'Comm

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gin), Plymouth gin, using sloes (the fruit of gin).

sweetener ingredients

word gin derives from, which is the fruit in pharmacies and out. It spread to be known as *jenever* or aged in wood, giving produced in a pot still

The time imposed a tax on beer, and six times that of beer, London, over half of the population drank unclean plain water. The higher death rates were noted by William Hogarth in the English phrase in the phrase

as gradually reduced to sell only to licensed retailers produced in pot stills,

which there were 1913 Webster's Dictionary states

GIN, continued

The column still was invented in 1832, and the "London dry" style was developed later in the 19th century. In tropical British colonies, gin was used to mask the bitter flavor of quinine, a protection against malaria, which was dissolved in carbonated water to form tonic water. This was the origin of today's popular gin and tonic combination, even though it is not necessary for the majority of today's consumers of the drink. Quinine is still prescribed for malaria in many developing countries where more recent treatments are prohibitively expensive.

Gin is a popular base spirit for many mixed drinks, including the martini. Secretly produced "bathtub gin" was commonly available in the speakeasies and "blind pigs" of Prohibition-era America due to the relative simplicity of the production method. Gin remained popular as the basis of many cocktails after the repeal of Prohibition.

Cocktails with Gin

- Easy Street - Gin and Sprite
 - Gimlet - gin and lime juice
 - Gin and Tonic
 - Gin Rickey - gin, lime juice and carbonated water
 - Gin Fizz
 - Gin Sour
 - Long Island Iced Tea
 - Martini - gin and vermouth
 - Negroni
 - Pimm's N°1.
 - Ramos gin fizz
 - Salty Dog
 - Singapore Sling
 - Tom Collins
 - White Lady
- Gin is often combined with

Notable brands

- Aviation - full and dry
- Junipero - Dry British gin
- Anchor Brewing Company
- Beefeater- First produced in London
- Sapphire - distilled from juniper berries
- Boodles British Gin
- Gilbeys - blend of juniper berries and other botanicals
- Gordon's - "by appointment to Her Majesty the Queen"
- Plymouth - first distilled in America
- Seagram's Gin
- Tanqueray
- Vickers London Dry Gin - first gin to use juniper berries as an ingredient distillation

Historical brands

- Fleischmann's Gin - first gin to use juniper berries as an ingredient distillation

Sample

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