

IT'S FEM -magic!

BY JANE AUSTER PHOTOGRAPHY BY HAMID ATTIE

They're the mistresses of mixology, the queens of alchemy — and four of Western Canada's (if not all of Canada's) top barkeeps. Their backgrounds are as diverse as their cocktails: **Evelyn Chick** of the Blue Water Cafe was born in Hong Kong and travelled extensively around Australia & Southeast Asia before settling in Vancouver. **Katie McDonald**, behind the wood at Clive's Classic Lounge in the Chateau Victoria Hotel, dashed her family's hopes of becoming a studious professional. Edmonton native **Danielle Tatarin**, who shakes it up as the bar manager of The Keefer Bar, in the heart of Vancouver's Chinatown, knew she wanted to become a bartender after mixing her first drink when she was 11 for her parents and their friends at a BBQ. And **Lauren Mote** is a certified sommelier, co-owner of Vancouver-based Kale & Nori, and co-creator of Canada's first commercially produced bitters, Bittered Sling Extracts. Together, they share a love of creating magic in every sip. ■



Evelyn Chick

"...WE ARE IN THE HOSPITALITY INDUSTRY BECAUSE WE LOVE IT; IT'S NOT JUST MAKING A DRINK, SERVING A DISH, IT'S TO GIVE OUR GUESTS ACROSS THE BAR AN EXPERIENCE THEY WILL REMEMBER FOREVER. WE CAN NEVER STOP LEARNING AND EXPERIMENTING — BELIEVE IN THE GREATNESS OF THAT ONE SIP AND THAT ONE BITE THAT CAN ALTER YOUR MOMENTARY EXISTENCE."

Toddy Under A Mistletoe

2 oz (60 mL) Brugal añejo rum
½ oz (15 mL) Domaine de Canton
ginger liqueur
¼ oz (7 mL) Giffard orgeat syrup
4 oz (120 mL) hot Earl Grey tea
Orange twist

Mix rum liqueur and syrup in a specialty mug. Pour steeped tea over. Garnish with an orange twist. SERVES 1.



Katie McDonald photo by

Katie McDonald

"IT'S NOT ABOUT YOU, IT'S ABOUT THE GUEST. NO FANCY TERMS, I'M A BARTENDER THROUGH AND THROUGH. IF THE GUESTS AND YOU AREN'T HAVING FUN, THEN YOU'RE IN THE WRONG BUSINESS."

The Klades Cocktail

- 1½ oz (45 mL) Kraken spiced rum
- ½ oz (15 mL) Amaro Averna
- ½ oz (15 mL) Martini Rosso vermouth
- 2 dashes Angostura bitters
- Freshly grated nutmeg

Combine all ingredients except nutmeg in a cocktail shaker or mixing glass with ice, and stir until properly chilled and diluted. Strain into a stemmed wine glass. Freshly grate nutmeg on top. SERVES 1.

OPTIONAL: If you are feeling a little more daring, after dusting with nutmeg, flame the top with Angostura Bitters by filling an atomizer with bitters and a touch of 151 rum. Hold a lighter in front of the atomizer and spray!



Danielle Tatarin

"I HAVE BEEN BARTENDING FOR A LONG TIME NOW (15 YEARS!), AND AM INSPIRED BY CLASSIC COMBINATIONS OF INGREDIENTS THAT I ADD MY SIGNATURE TO BY CREATING HOUSE-MADE BITTERS, TINCTURES, TEAS AND SYRUPS OFTEN UTILIZING TRADITIONAL CHINESE MEDICINAL INGREDIENTS TO CREATE DRINKS THAT ARE FAMILIAR AND INNOVATIVE AT THE SAME TIME. I BELIEVE THAT COCKTAILS SHOULD BE SIPPED, NOT DOWNED, AND THAT IN MODERATION DRINKS MADE WITH LOVE ARE GOOD FOR THE BODY AND SOUL."

Forty Nights

The drink is a simple twist on an Old Fashioned experimenting with the flavours of cherry and bitter orange for a holiday sipper that is smooth, slightly bitter with a touch of sweetness.

- 2 oz (30 mL) Forty Creek Barrel Select Whisky
- ¼ oz (7 mL) cherry brandy
- Bar spoon bitter orange syrup (see note)
- Dash Keefer Bitter Blend or Bittered Sling
- Denman Bitters
- Orange zest
- Brandied cherry

Pour whisky, cherry brandy, orange syrup and bitters into a cocktail shaker or mixing glass with ice. Stir until properly diluted then strain over ice into a highball glass. Garnish with a wide strip of orange zest and brandied cherry. SERVES 1.

NOTE: To make Bitter Orange Syrup, bring 1 cup (250 mL) of water to boil, remove from heat and add ½ cup (125 mL) dried orange peels. Let steep for 15 minutes. Strain through a fine strainer and add 2 cups (500 mL) sugar to the bitter orange water; add 1 barspoon of orange bitters to the syrup. Stir to dissolve. Store in a clean glass jar, keep refrigerated.



Lauren Mote

"I DEVELOP COCKTAILS BASED ON A THEORY OF NOUNS – THIS COULD BE A PERSON, A PLACE OR A THING THAT INSPIRES. I HAVE DEVELOPED UNIQUE COCKTAILS ABOUT CARS, PLACES, SONGS AND ARTISTS, AND THERE REALLY IS A LIMITLESS WORLD OUT THERE OF THINGS TO CHOOSE FROM. ...PROVIDING INNOVATIVE TOOLS FOR YOUNG BARTENDERS TO USE IN THEIR CREATIVE EVOLUTION IS REWARDING AND IN TURN CONTINUES TO KEEP ME INSPIRED AFTER BARTENDING FOR 13 YEARS."



Cittadino

- 1 oz (30 mL) Hendrick's Gin (Scotland)
- 1 oz (30 mL) Fernet Branca (Italy)
- ½ oz (15 mL) Lime Juice (United States)
- ½ oz (15 mL) Giffard Ginger Syrup (France)
- 2 dashes Bittered Sling Denman Bitters (Canadian, but flavours inspired by Southeast Asia)
- 2 dashes Bittered Sling Plum & Rootbeer Bitters (Canadian, but flavours inspired by India)

Pour all ingredients into a cocktail shaker with ice and shake ingredients vigorously for 7-10 seconds. Strain over fresh ice in a Collins glass. Garnish with a lightly slapped small mint sprig.