

Created by: Debra C. Argen

New York Hosts Tales of the Cocktail Party

Mardi Gras may have ended on February 28, 2006 with 'Fat Tuesday', but New Orleans is getting ready to celebrate again in July with the upcoming Tales of the Cocktail.

Ann Rogers Founder TOC

2006 marks the fourth annual [Tales of the Cocktail](#), created by Ann Rogers and the New Orleans Culinary and Cultural Preservation Society, "a non-profit (501C3) organization dedicated to raising funds to benefit hospitality industry members. Its mission is to preserve the rich history of the bars and restaurants of New Orleans and the unique culture of dining and drinking famous to the city, while educating locals, visitors, and the hospitality industry about this culinary heritage."



On February 21, 2006, Ann Rogers flew to New York from New Orleans to share information on the new Tales of the Cocktail event taking place in New Orleans from July 19 – 23, 2006. Cocktail authors Anistatia Miller and Jared Brown, James Waller and David Wondrich, Libation Goddess and Pegu Club owner Audrey Saunders, as well as a host of media, gathered at 202, in the Meatpacking District of New York to hear the latest buzz.

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Ann Rogers said that “New Orleans is the earliest center of cocktail development and that the cocktail is a living culture. Mardi Gras is our coming out party; come drink in history.” Anistatia Miller and Jared Brown shared their stories and history of New Orleans and past Tales of the Cocktail events, and David Wondrich claimed that, “America without New Orleans would not be America.” To say that this group is passionate about New Orleans would be an understatement – they live and breathe New Orleans with every breath.

Edward F. Nesta and I have attended the last two Tales of the Cocktail events, and we are looking forward to once again participating in the fourth annual Tales, as the stories get better each and every year. For this year’s Tales of the Cocktail, we will join Jack Robertiello and international bar stars as panelists on the “Hot Drinks, Cool Bars” seminar; look for more information to follow.

With the devastation by Hurricane Katrina, New Orleans needs visitors to return and show their support more than ever, and the Tales of the Cocktail, is the perfect venue to show your support of New Orleans as well as indulge in ‘Spirited dinners’, imaginative cocktail creations, lunches, brunches, seminars, walking tours and even a movie premiere over the course of 5 days at what can easily be considered as one of the best New Orleans parties! Celebrities including Carson Kressley of the Bravo hit show “Queer Eye for the Straight Guy,” cocktail authors, star chefs and celebrated mixologists will be on hand to mix and mingle with the guests in what should prove to be “the” party of the season!

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To help Ann Rogers create the New York buzz, Bartender Stefan Trummer of 202 created two original cocktails for the Tales of the Cocktail - New York Style, with his take on the classic Ramos Gin Fizz, which he tweaked into a Gin "Grass" Fizz, and taking the basis of the staple New Orleans drink the Hurricane, he created the Mardi Gras Float.

Stefan Trummer's Gin "Grass" Fizz

1½

ounces

fresh lemon grass and ginger

2

ounces

lime juice

3

ounces

gin

1

ounce

cream

splash

club soda

Stefan Trummer's Mardi Gras Float

1

ounce

light rum

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2

ounce

dark rum

2

ounces

passionfruit juice

1

ounce

grenadine

2

tablespoons

lime juice

top with passionfruit sorbet

As they say in New Orleans, Laissez les bons temps rouler (Let the good times roll!).

For information on [Tales of the Cocktail](#) please visit their website or contact Ann Rogers at nolacocktails@yahoo.com or 504-343-4285. For information on New Orleans please visit their website at [New Orleans Convention and Visitors Board](#).

Read about past [Tales of the Cocktail](#) events in the [Liquor Cabinet](#) section.

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