

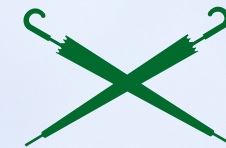


DISTILLED AT THAMES DISTILLERS OF LONDON

FORDS GIN

LONDON DRY GIN

BATCHED COCKTAILS



WELCOME

It may be true that there's no such thing as a free lunch. However, there IS such a thing as the best Martini you've ever had, poured straight from the bottle without even lifting a spoon.

This Fords Gin guide to batched and bottled cocktails is here to bring you that joy by demystifying and elevating this most excellent of cocktail techniques.

Whether you're a professional bartender looking to increase your bar's efficiency, or a home bartender who wants to be ready for friends coming over to avoid being stuck making cocktails all night, we have the recipes and techniques you need.

Whatever the reason, everyone who enjoys good drinks needs this guide in their life. Maybe you just want a perfect cocktail chilling in the fridge, ready for you to sip and enjoy when it takes your fancy.





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SIMON FORD

THE MAN BEHIND FORDS GIN

Distilled in London, Fords Gin is made using a carefully selected mix of 9 botanicals that includes jasmine flowers, grapefruit peel and an abundance of juniper. All distilled with neutral grain spirit made from English wheat.

The botanicals are steeped in the stills for 15 hours before distillation to help soften them and extract the maximum amount of flavor.

Fords Gin is a collaboration between Simon Ford and Master Distiller Charles Maxwell. Simon has over 15 years experience working with gin, and even more in the broader spirits and cocktail world. Throughout his career he's not only helped develop gin recipes but has trained and educated people on gin all over the world. Charles, Master Distiller at Thames Distillers, is a 10th generation distiller whose family began distilling gin in the late 17th Century in London. His deep

knowledge and vast experience, meant that there was no better man to bring Simon's vision to life and into the bottle.



WHAT DOES SIMON SAY ABOUT HOW HIS GIN TASTES:

"When mixed, the floral notes open up quite noticeably and the citrus and coriander flavors really begin to pop. It's a gin that works equally as well with lemon and lime in citrus-forward drinks, has a smooth and silky texture which is great for stirred aromatic drinks like the Martini, and has a big-but-delicate burst of juniper that makes it sing in a Gin & Tonic".

If you think he may be biased, hear what the judges of the '2019 Ultimate Spirits Challenge' have to say about how Fords Gin tastes:

"A classic take on the London Dry Gin formula, the symphony of beautifully composed botanicals is lead by juniper hand-in-hand with coriander. Grapefruit tang corrals a sweet almond-y softness in this gin that makes it an excellent choice for dry martinis".



DESIGNED FOR COCKTAILS

THE FORDS GIN BOTTLE

Designing the Fords Gin bottle was a journey that went beyond the typical search for aesthetic. It was also an opportunity to challenge conventional design and take a deep dive into what the perfect bottle for making cocktails could be.

With that in mind, Fords Gin founder, Simon Ford, set off on a pilgrimage around the world to seek advice from over one-hundred of the world's best and most experienced bartenders, and drink a few Martinis on the way too. The question he had for them was simple, "What would the most ergonomic, practical and simply joyful bottle to work with look like?"

The end result of all that feedback, all those opinions, the years of experience and a number of heavily tested mockups? The Fords Gin bottle you see on shelves, and hopefully in your hand, today. Now let's examine the bottle's key features, from top to bottom.



For those that use a 'speed pourer', the bottle opening is perfectly sized to allow a snug fit avoiding annoying and wasteful drips! It has a long neck that can be easily held with a full hand and it's specifically shaped to deliver a constant flow of liquid. There's even a ridge around the base of the neck that acts as both a fill line, and makes holding the bottle by the neck even more comfortable and secure.

Moving down from the neck of the bottle, the channel in the middle of the bottle is not only key in creating the iconic Fords Gin bottle shape, it's also a comfortable place to hold and maneuver the bottle when either pouring or repositioning.

The bottom of the bottle is tapered to create a comfortable and well balanced area to hold the bottle when pouring, especially when using a jigger. It even makes grabbing the bottle from a higher shelf easier too. That's right, even getting the bottle down off a high shelf comfortably has been considered!

Finally, there's one last trick up the sleeve of the Fords Gin bottle that's particularly relevant for the recipes here. Running down the spine of the bottle is a convenient scale with exact measurements. This is of course helpful for inventory in the professional bar setting, but its more fun application is for batching bottled cocktails. Perfect for both the professional and amateur cocktail lover alike!



A GUIDE TO BATCHING & BOTTLED COCKTAILS

Batching is not only an interesting and useful technique, in some scenarios it's simply the only way to deliver cocktails. From one person trying to treat a group of friends to cocktails at home for a dinner party, to a small team of professionals serving hundreds of guests at an event! It's a technique that opens up all sorts of possibilities, but beyond practicalities, this technique offers so much more.

Batching or Bottling, whatever you want to call it, is a historical technique that has fallen in and out of favour over the years. To some, it's a lowbrow approach to making drinks that lacks finesse. A traybake, not French patisserie. Mass-catering, not fine dining.

However, taking this view is to misunderstand the beauty and possibilities of this technique. It's actually more about innovation and the romance of slow-cooked food, rather than the perception of something that's soulless or clumsy.

As with most things in life, what really matters is how you approach it. If you come to bottling or batching with the same reverence and care as stirring, use the highest quality ingredients like Fords Gin, and serve it with the finesse of a five star hotel. You'll not only create great drinks, you'll produce the most delicious versions of your favorite drinks that you've ever tasted.

When we think of an ingredient aging over time, we immediately think of the interaction between liquid, barrel and air - i.e. Whisky, rum, cognac and others. Liquid is drawn into the grain of the wood as it expands in the warmth of the day. It is then pressed back out into the barrel as it cools and contracts at night, all the while interacting with the oxygen in the air. This process continues over the days, months or years that the spirit rests in the barrel, imparting both the flavors and colors that are found in the final product.

The truth is that you don't need this much interaction to make a real, meaningful difference to a liquid. That pot of chili or bowl of curry sat in the fridge overnight isn't interacting with a barrel, but you know it tastes better a day or two after the day it was cooked. The same goes for bottled cocktails.

THE MOST DELICIOUS VERSIONS OF YOUR FAVORITE DRINKS

I'M GOING HOME
TO MAKE A COCKTAIL





When using a glass bottle, there is no reaction between the ingredients and the glass itself. The reality is that glass isn't porous, which means it doesn't 'breathe' like a barrel and therefore limits the interaction with the air. Instead, the interaction is only between the molecules of the different ingredients brought together in the bottle. What does that do? Simply put, it allows the flavors to develop and round. The drink becomes more unified, making it smoother and better balanced on the palate.

Batched cocktails are easy to make and even easier to serve. They become more rounded and

smoother to taste with resting time in the bottle. They even allow you to be creative or playful with your serves and techniques. Where are the downsides you ask? To be honest, there are very few. The most obvious is that the recipe you make is the recipe everyone gets.

Therefore, if you decide to bottle your Martini with sherry instead of dry vermouth, everyone will be drinking sherry Martinis. That's a problem no one should mind!



TOP TIP



For booze-only bottled recipes like the martini, that you might keep for longer - Store in a cool dark place, keep away from direct sunlight. Make sure your bottle is properly sealed, losing alcohol through evaporation is losing flavour!





There are a couple of things to watch out for:

It's really easy to make your batch too bitter, and if you do, there's no ingredient to re-balance it. So, if you must add it to your batch, have a very light hand and add to taste.

However, the best option is to really add bitters to the glass when serving. This means that the amount of bitters, or selection of bitters can be tailored to each serve.

BITTERS DO NOT SCALE EASILY

CASSIA-CORIAN
FLORALS
AND

BUBBLES GO FLAT

If you use a carbonated ingredient in your batch, or you plan on carbonating your ingredients, be aware that every time you open the bottle you'll be losing bubbles and turning the batch flat.

For this reason, it's best to think of a carbonated batch as a one hit wonder. Once you open it, serve it all as quickly as possible. This is ideal for when you have groups of guests and you need to fill glasses fast. But not the sort of drink to have sitting in your fridge half empty for days at a time.

Remember that cold liquids hold far more gas. So, if you are making your own carbonated water or cocktail, get the liquids really cold before adding the CO2.

If you are adding a carbonated liquid to a batch, ensure you've strained all ingredients very finely to remove any solids that would trigger the forming of bubbles. Otherwise these solids will cause bubbles to be formed as you add the ingredient, causing excessive foaming and loss of gas.

Finally, when adding a carbonated liquid to your batch, tilt the bottle and do it as gently and with as little disturbance as possible. Make sure all ingredients are very well chilled, then get the lid





USE YOUR BOTTLE

'RING' FILL LINE ON NECK OF BOTTLE (25 OZ)

20 OZ MEASURING LINE

TOP OF 'HIGH WAIST'

BOTTOM OF 'HIGH WAIST'

375 ML MEASURING LINE

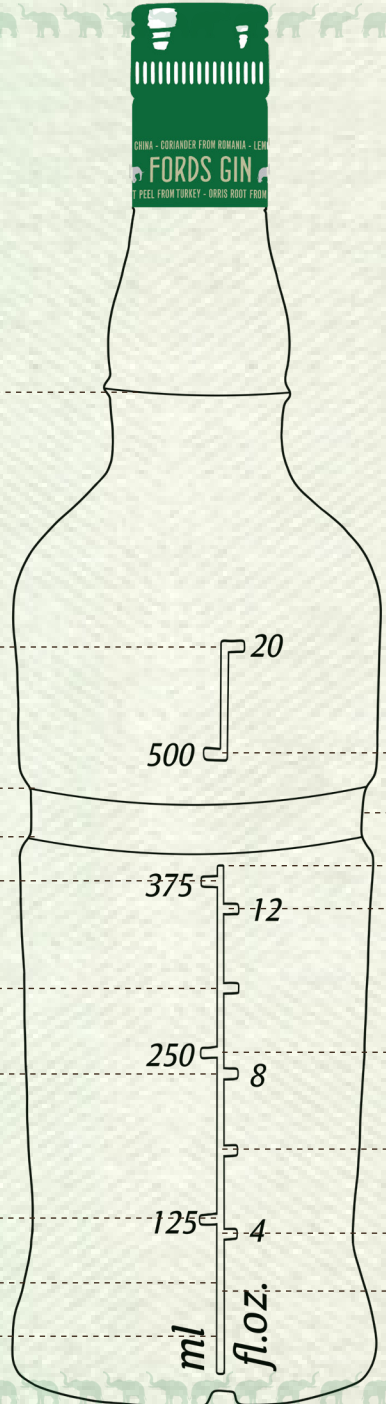
10 OZ MEASURING LINE (NOT NUMBERED)

8 OZ MEASURING LINE

125 ML MEASURING LINE

TOP OF 'FLOZ.' THE 'F'

GAP BETWEEN 'M' & 'L' IN ML



500 ML MEASURING LINE

MIDDLE OF 'HIGH WAIST'

TOP OF MEASURING LINE (ABOVE THE 375ML MARKER)

12 OZ MEASURING LINE

250 ML MEASURING LINE

6 OZ MEASURING LINE (NOT NUMBERED)

4 OZ MEASURING LINE

TOP OF 'Z' IN THE 'FLOZ.'



ROLL, TASTE, CHILL



There are some differences with recipe preparation, but for all recipes follow this simple 3 step process:

STEP 1 : ROLL

Once all ingredients are added to the bottle, 'roll' it end to end to ensure ingredients are well mixed.



STEP 2 : TASTE

Taste you batch and adjust the balance if need be. Don't make assumptions, make certain!



STEP 3 : CHILL

Chill your batch. Fridge, freezer, ice bucket. Whatever works for your needs, but get it chilled and out of direct sunlight.



THREE STYLES OF BATCH

Not every recipe suits being batched and then served directly from the bottle without any further processing or additional ingredients. For that reason, sometimes there's a little work to be done beyond the batching and bottling.

Whether it's a process that adds essential texture to a recipe, or an ingredient that simply cannot be added while batching, we've broken down the recipes here into three categories.

READY TO POUR / SHAKE TO WAKE



ADD A SPLASH, DASH OR DRIZZLE



SHAKE WITH ICE





READY TO POUR & SHAKE TO WAKE

All these recipes are batched and bottled in a format that can be served straight into a glass with nothing more than a garnish or ice to be added as required. With this method, even the necessary dilution that would come from ice-melt via shaking or stirring, is added directly to the bottle.

The 'Ready to Pour' recipes will fill the bottle, while the 'Shake to Wake' recipes are batched leaving room in the bottle, to allow the ingredients to be shaken in the bottle to aerate before serving.

LAST WORD
CORPSE REVIVER N°2
20TH CENTURY
AVIATION
BEES KNEES

DRY MARTINI
VESPER MARTINI
NEGRONI
ORIGINAL COCKTAIL
RED SNAPPER
GIN & TONIC
RICKEY
LIMMERS PUNCH
GIMLET

READY TO POUR

Cocktails are prepared in the bottle, chilled, then served straight into a glass, with or without ice.



SHAKE TO WAKE

As above, but the drink is shaken in the bottle before serving.



ADD A SPLASH, DASH OR DRIZZLE

Each of these recipes are prepared 'ready to serve', except for one or two additional ingredients that have to be added as a finishing touch in the glass because they don't suit being batched.

One of the recipes calls for a drizzle of fruit liqueur that has to be added separately to achieve the iconic look of the recipe as it's served.

For example ingredients such as champagne, bitters or a splash of soda that would go flat in a batch.

TOM COLLINS
(Add a splash of sparkling water)

BRAMBLE
(Add a drizzle of Creme de Mure)

GIN BUCK
(Add a splash of sparkling water)

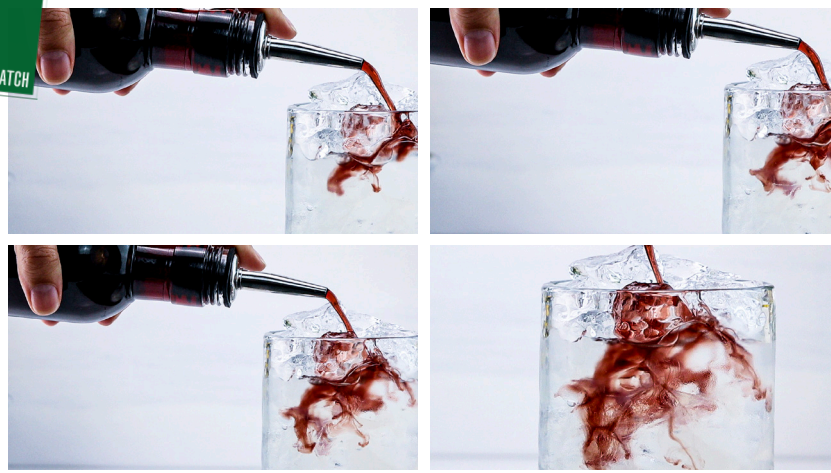
PEGU CLUB
(Add bitters to glass)

SINGAPORE SLING
(Add a dash of bitters and a splash of sparkling water)

LONDON CALLING
(Add bitters to glass)

SPLASH, DASH OR DRIZZLE

These cocktails are prepared in the bottle, chilled, then served straight into a glass where a splash, dash or drizzle of another ingredient is added.





SHAKE WITH ICE

Texture is a key part of any cocktail recipe. One of the more dramatic textures is the addition of foam through shaking ingredients together with egg white or other foam forming ingredients such as aquafaba.

In these foamy recipes, a serve is measured from the bottle into a cocktail shaker, the foaming ingredient is added and both are shaken together.

Firstly without ice to aerate and form the foam, then ice is added to the shaker and shaking is repeated. This time to chill and add the required dilution to the drink.

Therefore, unlike the other two batching formats, these recipes do not include water in the bottling process. It's added while shaking with ice in the traditional manner.

WHITE LADY
(Shake with egg white)

EARL GREY MARTINI
(Shake with egg white)

RAMOS GIN FIZZ
(Shake with egg white, serve with soda)

SOUTHSIDE
(Shake with fresh mint)

SHAKE WITH ICE

Each of these cocktails are prepared in the bottle minus dilution and ingredients unfriendly to batching; Like fresh mint leaves or raw egg white.

Before serving, a measure of batch is shaken with ice and additional ingredients, then served.





FORDS GIN ✕ BATCHED COCKTAILS

DRY MARTINI

6 PARTS FORDS GIN

1 PART DRY VERMOUTH

4 1/2 PARTS WATER

GARNISH : LEMON TWIST OR OLIVES



SCAN TO WATCH
THE DRY MARTINI
BATCHING VIDEO



DRY MARTINI

The biggest misconception about the Dry Martini is that it's a tough drink and you have to be 'brave' or a 'seasoned drinker' to attempt to drink one. However, that's really not true, as long as you stick to a few simple but vital rules.

The best possible gin, Fords Gin for example! Good quality and fresh Dry Vermouth. The perfect amount of dilution. A lack of dilution is usually the reason why people decide that the Martini is not for them. Water is essential to not only soften the heat of alcohol in stirred cocktails like the Martini, but to also unlock all the flavours carried in the gin's alcohol.

When it comes to this batched recipe, you know it will be perfectly made every time because the 'dilution' is added as water, not melted into the drink by stirring ice. Beyond this, time in the bottle to rest allows the molecules to interact with each other and will further create a smoother, more rounded Martini experience.

So, all you have to do is measure accurately and serve it very cold.



FORDS
GIN

BATCHING INSTRUCTIONS

STEP 1 : ADD FORDS GIN

Fill to the top of the bottom measuring line, (Tippy top of measuring line, just above the 375ml measuring line)

STEP 2 : ADD DRY VERMOUTH

Fill to the middle of the bottle's waist

STEP 3 : ADD WATER

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Pour your ice cold Dry Martini straight from the bottle into a cocktail glass.

Garnish as required with a twist, olive or leave naked (no garnish).



STEP 3 : ADD WATER

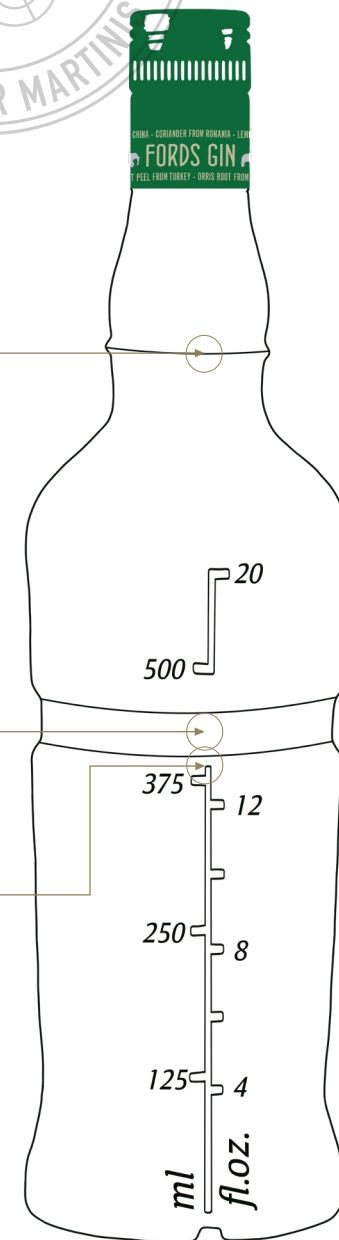
FILL TO HERE

STEP 2 : ADD DRY VERMOUTH

FILL TO HERE

STEP 1 : ADD FORDS GIN

FILL TO HERE



FORDS GIN ✕ BATCHED COCKTAILS

VESPER MARTINI

6 PARTS FORDS GIN

2 PARTS VODKA

1 PART LILLET BLANC

6 1/2 PARTS WATER

GARNISH : LEMON TWIST OR OLIVES



SCAN TO WATCH
THE VESPER MARTINI
BATCHING VIDEO



VESPER MARTINI

The Vesper is the Martini recipe variation made famous by James Bond, it first appeared in Ian Fleming's 1953 novel Casino Royal. The combination of gin, vodka and Kina Lillet was ordered by Bond to be shaken, and became one of his most recognized lines from the movie adaptations - "Shaken not Stirred".

There are many legends of how the recipe came to Fleming, from a friend's butler who served the combination at a dinner while he was staying at his Jamaican estate Goldeneye, where he was writing. To simply overhearing the recipe being called for in his favorite watering hole, Duke's Hotel bar in London.

Whatever the true source of the recipe, Fleming was a fan of blending fact with fiction in his Novels. The names of two of Bond's most famous villains came from an architect who's style he disliked, Erno Goldfinger and his nemesis from school (and father of famous cricket commentator) Thomas Blofeld!

BATCHING INSTRUCTIONS

STEP 1 : ADD FORDS GIN

Fill to the 10oz line (marked but not numbered)

STEP 2 : ADD LILLET BLANC

Fill to the 12oz line

STEP 3 : ADD VODKA

Fill to the middle of the 'high waist'

STEP 4 : ADD WATER

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Pour your ice cold Vesper Martini straight from the bottle into a cocktail glass.

Garnish to preference with lemon twist or olive.



STEP 4 : ADD WATER

FILL TO HERE

STEP 3 : ADD VODKA

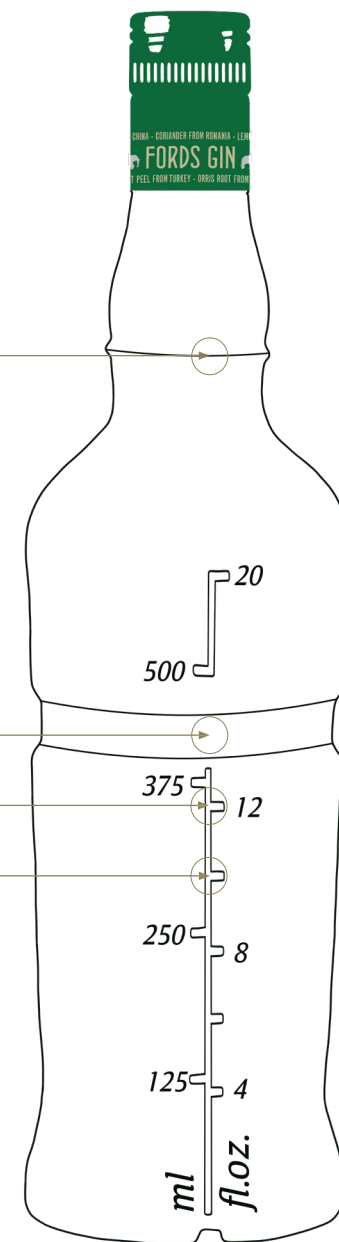
FILL TO HERE

STEP 2 : ADD LILLET BLANC

FILL TO HERE

STEP 1 : ADD FORDS GIN

FILL TO HERE



FORDS GIN ✕ BATCHED COCKTAILS

NEGRONI

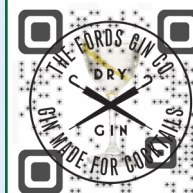
1 PART FORDS GIN

1 PART BITTER APERITIVO

1 PART SWEET VERMOUTH

1 PART WATER

GARNISH : ORANGE SLICES



SCAN TO WATCH
THE NEGRONI
BATCHING VIDEO



NEGRONI

A drink that was once more of a bartender's curiosity, this red, bittersweet little drink has become one of the most popular cocktails in the world. As you may well know, it even has its own week!

The history of this drink's creation is confusing, other than to say it was most likely created by someone called Negroni!

As a cocktail made of three ingredients of equal parts, along with water to open up its flavors and bring balance. You've made a great choice of gin, but close attention must also be paid to the bitter aperitivo and vermouth you choose. The flavor nuances of your choices here, will have a huge impact on the final drink.

BATCHING INSTRUCTIONS

STEP 1 : ADD FORDS GIN

Fill to the TOP of the 6oz line
The liquid level should sit on top of the line, not in line with it

STEP 2 : ADD BITTER APERITIVO

Fill to the TOP of the 12oz line

STEP 3 : ADD SWEET VERMOUTH

Fill to just over half-way between the 500ml line and 20oz line

STEP 4 : ADD WATER

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Pour your chilled Negroni into a lowball glass with ice, garnish with orange slices and serve.



STEP 4 : ADD WATER

FILL TO HERE

STEP 3 : ADD SWEET VERMOUTH

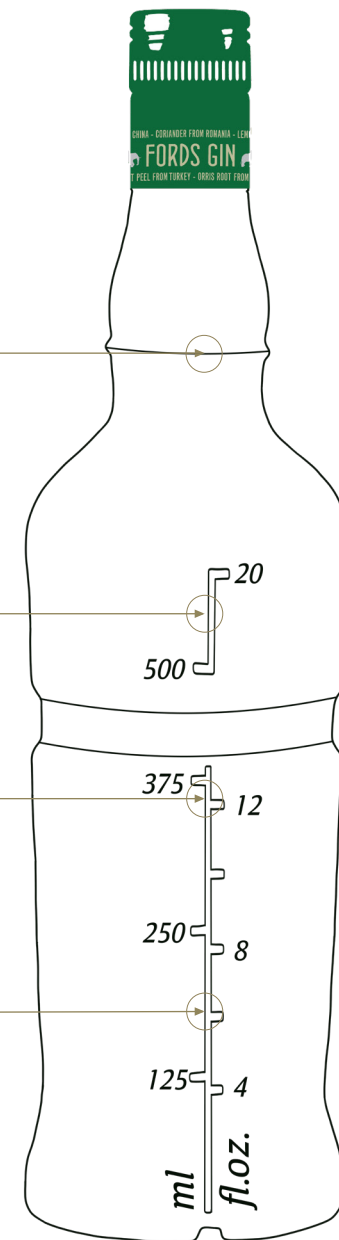
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STEP 2 : ADD BITTER APERITIVO

FILL TO HERE

STEP 1 : ADD FORDS GIN

FILL TO HERE





FORDS GIN X BATCHED COCKTAILS

GIMLET

5 PARTS FORDS GIN

2 1/2 PARTS LIME JUICE

1 1/4 PARTS RICH SIMPLE SYRUP

6 3/4 PARTS WATER

GARNISH : LIME WEDGE



SCAN TO WATCH
THE GIMLET
BATCHING VIDEO



GIMLET

Originally a recipe from the British Royal Navy, where gin was added to the ration of Rose's Lime Cordial taken onboard ship as a somewhat flawed attempt to avoid the ravages of Scurvy, a condition that can be fatal if left untreated. Scurvy is not a disease, but a condition caused by a lack of vitamin C, so the lime cordial was an attempt to get vitamin C into the sailors' diets, even on long expeditions where fresh ingredients would perish.

This popular, Daiquiri style, version drops the lime cordial in favor of a combination of fresh lime juice and sugar. Delivering a crisp and refreshing drink that still manages to make gin the hero.

BATCHING INSTRUCTIONS

STEP 1 : ADD RICH SIMPLE SYRUP

Fill to the point between the 'm' and the 'l' at the bottom the bottle where it says 'ml'

STEP 2 : ADD FORDS GIN

Fill to the 8oz line

STEP 3 : ADD WATER

Fill to the 500ml line

STEP 4 : ADD LIME JUICE

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Take your chilled bottle of Gimlet and shake it hard, like it's a cocktail shaker, from end to end for 4 to 5 seconds to aerate the drink.

Now pour the batch straight into a cocktail glass, garnish with a lime wedge and serve.



STEP 4 : ADD LIME JUICE

FILL TO HERE

20

STEP 3 : ADD WATER

FILL TO HERE

500

STEP 2 : ADD FORDS GIN

FILL TO HERE

250

STEP 1 : ADD RICH SIMPLE SYRUP

FILL TO HERE

125

4

375

12

250

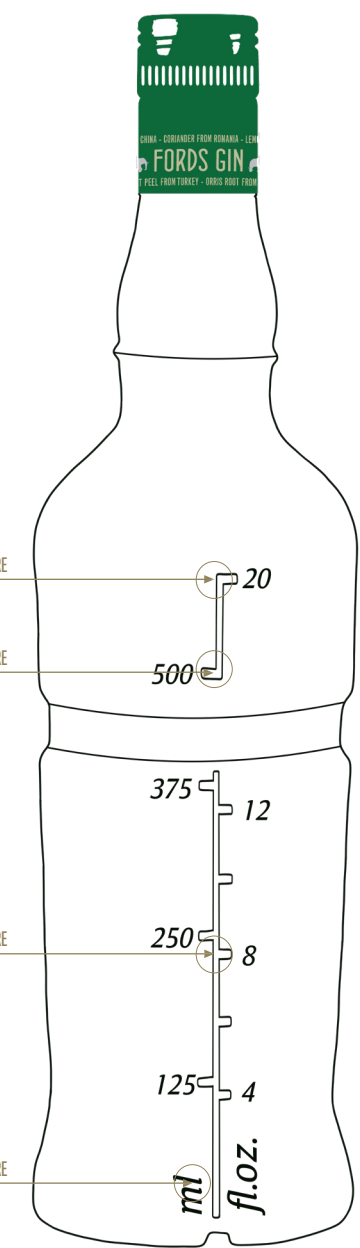
8

125

4

ml

f.oz.





FORDS GIN X BATCHED COCKTAILS

LAST WORD

1 1/2 PARTS FORDS GIN

1 1/2 PARTS MARASCHINO LIQUEUR

1 1/2 PARTS GREEN CHARTREUSE

1 1/2 PARTS LIME JUICE

4 PARTS WATER

GARNISH : MARASCHINO CHERRY

& LIME WHEEL



SCAN TO WATCH
THE LAST WORD
BATCHING VIDEO





LAST WORD

The earliest written Last Word recipe dates back to 1916 at the Detroit Athletic Club. It became a somewhat forgotten classic until it was brought back to the cocktail world's attention in the mid 2000's.

Like the Negroni, it's an unexpected cocktail hero with its combination of powerful flavors. However, it's a sweet, sour and herbaceous recipe that creates a truly unique experience and avid fans.



BATCHING INSTRUCTIONS

STEP 1 : ADD FORDS GIN

Fill to the '!' at the bottom the bottle where it says 'floz.'

STEP 2 : ADD GREEN CHARTREUSE

Fill to the 6oz line (marked but not numbered)

STEP 3 : ADD MARASCHINO LIQUEUR

Fill to half-way between the 8oz line and the 10oz line (marked but not numbered)

STEP 4 : ADD LIME JUICE

Fill to the 12oz line

STEP 5 : ADD WATER

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Take your chilled bottle of Last Word and shake it hard from end to end, like it's a cocktail shaker, for 4 to 5 seconds to aerate the drink. Now pour straight into a cocktail glass, garnish with a maraschino cherry & lime wheel, and serve.



STEP 5 : ADD WATER

FILL TO HERE

20
500

STEP 4 : ADD LIME JUICE

FILL TO HERE

375
12

STEP 3 : ADD MARASCHINO

FILL TO HERE

250
8

STEP 2 : ADD GREEN CHARTREUSE

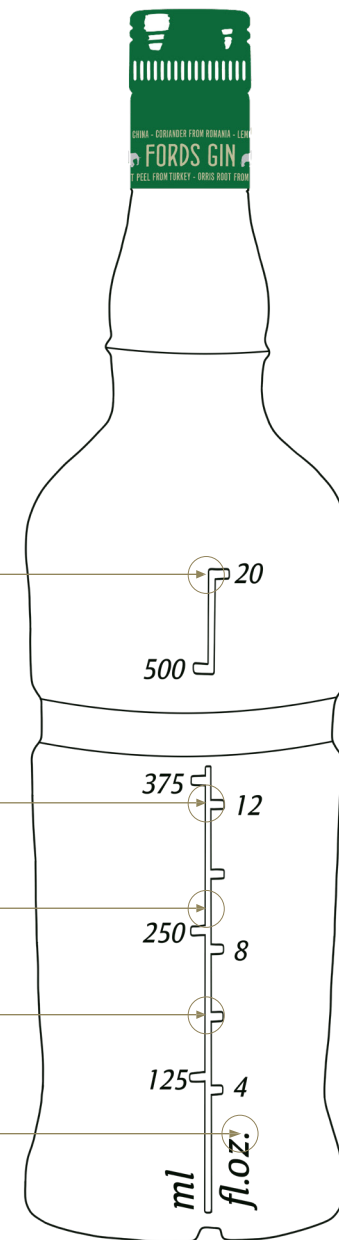
FILL TO HERE

125
4

STEP 1 : ADD FORDS GIN

FILL TO HERE

!
ml
floz.



FORDS GIN ✕ BATCHED COCKTAILS

CORPSE REVIVER N°2

1 1/2 PARTS FORDS GIN

1 1/2 PARTS LILLET BLANC

1 1/2 PARTS DRY CURAÇAO

1 1/2 PARTS LEMON JUICE

1 DASH ABSINTHE

4 PARTS WATER

GARNISH : ORANGE TWIST



SCAN TO WATCH
THE CORPSE REVIVER N°2
BATCHING VIDEO



CORPSE REVIVER N°2

Brings back the dead? Well, not quite, but these recipes were designed to revive the drinker as a morning hangover cure!

Thankfully this crisp and refreshing little number isn't restricted to morning imbibing, in fact this classic makes for a delicious aperitif.

Like many Prohibition era cocktails, this recipe was all but forgotten for decades, until the resurgence of cocktail culture reached a period in the 00s where research into historical cocktails became very much in vogue, and recipes like this once again became standard knowledge for any bartender worth their salt. Happily so, we'd say.

BATCHING INSTRUCTIONS

STEP 1 - ADD FORDS GIN

Fill to the '!' at the bottom the bottle where it says 'floz.'

STEP 2 - ADD LILLET BLANC

Fill to the 6oz line (not numbered)

STEP 3 - ADD DRY CURAÇAO

Fill to half-way between the 8oz line and the 10oz line (marked but not numbered)

STEP 4 - ADD LEMON JUICE

Fill to the 12oz line

STEP 5 - ADD ABSINTHE

Add 8 dashes Absinth, or to the top of the 12oz measuring line

STEP 6- ADD WATER

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

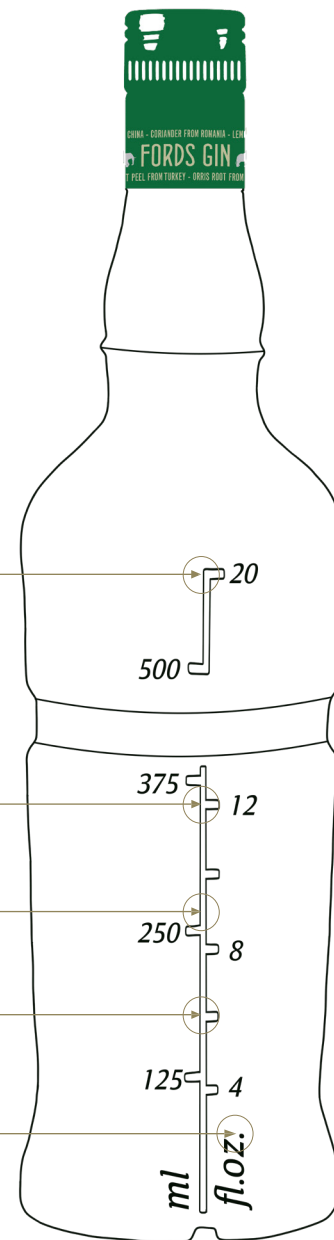
SERVING INSTRUCTIONS

Take your chilled bottle of Corpse Reviver N°2 and shake it hard from end to end for 4 to 5 seconds to aerate the drink. Pour straight into a cocktail glass, garnish with an orange twist and serve.



STEP 6 : ADD WATER

FILL TO HERE



STEP 5 : ADD 8 DASHES OF ABSINTHE

STEP 4 : ADD LEMON JUICE

FILL TO HERE

STEP 3 : ADD DRY CURAÇAO

FILL TO HERE

STEP 2 : ADD LILLET BLANC

FILL TO HERE

STEP 1 : ADD FORDS GIN

START HERE

FILL TO HERE





FORDS GIN ✕ BATCHED COCKTAILS

20TH CENTURY

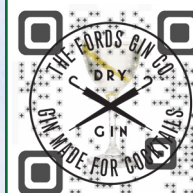
5 PARTS FORDS GIN

3 PARTS WHITE CACAO

3 PARTS LILLET BLANC

3 PARTS LEMON JUICE

6 PARTS WATER



SCAN TO WATCH
THE 20th CENTURY
BATCHING VIDEO



20TH CENTURY

Essentially a variation on the Corpse Reviver No.2, this classic recipe was first put into print in William J. Tarling's, Cafe Royal Cocktail Book of 1937. Tarling was head bartender at the Cafe Royal and this book was a glimpse into the cocktail offer in London bars between the wars. He both wrote and compiled the recipes in it, and this 20th Century was credited to another British Bartender by the name of C.A.Tuck.

Tuck had named the recipe after the '20th Century Limited' passenger train which transported travelers in luxury between New York City and Chicago between the years of 1902 to 1967.

Chocolate and citrus are actually fairly common flavor combinations in culinary recipes, and yet many at first glance think this recipe sounds a little unusual. Be assured it is absolutely delicious and don't give it a second thought, just make it and toast a bygone era when travel used to be something fancy you dressed up for!

BATCHING INSTRUCTIONS

STEP 1 - ADD FORDS GIN

Fill to halfway between 4oz line and 6oz (marked but not numbered) line

STEP 2 - ADD WHITE CACAO

Fill to the 8oz line

STEP 3 - ADD LILLET BLANC

Fill to half-way between the 10oz line (marked but not numbered) and the 12oz line

STEP 4 - ADD LEMON JUICE

Fill to the bottom of the 'high waist'

STEP 5- ADD WATER

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Take your chilled bottle of 20th Century and shake it hard from end to end, like it's a cocktail shaker, for 4 to 5 seconds to aerate the drink.

Now pour straight into a cocktail glass, garnish with an orange twist and serve.



STEP 5 : ADD WATER

FILL TO HERE

20
500

STEP 4 : ADD LEMON JUICE

FILL TO HERE

375 12

STEP 3 : ADD LILLET BLANC STEP 2 : ADD WHITE CACAO

FILL TO HERE

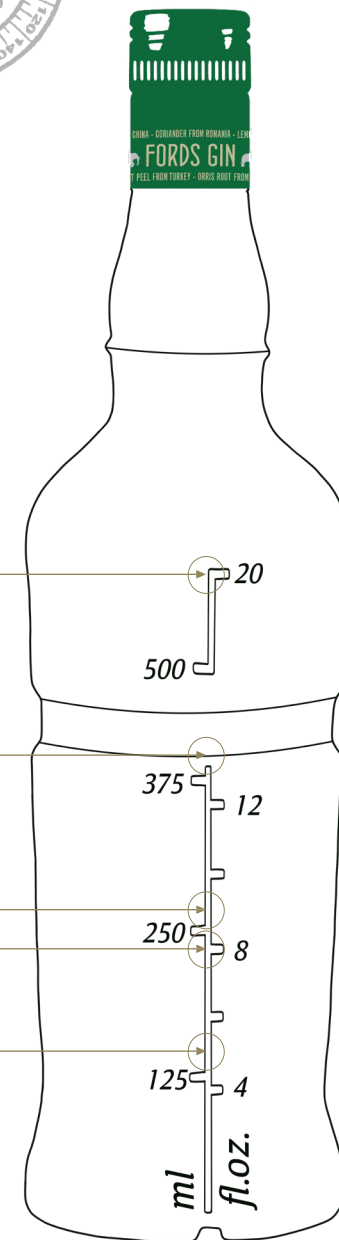
FILL TO HERE

250 8

STEP 1 : ADD FORDS GIN

FILL TO HERE

125 4





FORDS GIN ✕ BATCHED COCKTAILS

PEGU CLUB

6 PARTS FORDS GIN
2 1/4 PARTS ORANGE CURAÇAO
2 1/4 PARTS LIME JUICE
7 1/2 PARTS WATER
GARNISH : LIME TWIST



SCAN TO WATCH
THE PEGU CLUB
BATCHING VIDEO





PEGU CLUB

The Pegu Club was the signature cocktail of a social club frequented by British officials, both military and governmental, located just outside of what was then called Rangoon (now Myanmar).

A deliciously refreshing, sharp and complex gin sour recipe that closely resembles the Margarita. It was cemented into the cannon of classic cocktails when it was included by Harry Craddock in his famous 1930 drinks bible, 'The Savoy Cocktail Book'. Forever immortalizing both the drink and the club from which it came.



BATCHING INSTRUCTIONS

STEP 1 - ADD WATER

Fill to 250ml line

STEP 2 - ADD FORDS GIN

Fill to the middle of the 'high waist'

STEP 3 - ADD ORANGE CURAÇAO

Fill to sit on top of the number '500'

STEP 4 - ADD LIME JUICE

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Take your chilled bottle of Pegu Club and shake it hard from end to end for 4 to 5 seconds, like it's a cocktail shaker, to aerate the drink.

Add a dash of Angostura Bitters to a cocktail glass then pour in the chilled and shaken batched Pegu Club, garnish with a lime twist and serve.



STEP 4 : ADD LIME JUICE

FILL TO HERE

20

STEP 3 : ADD ORANGE CURAÇAO

FILL TO HERE

500

STEP 2 : ADD FORDS GIN

FILL TO HERE

375 12

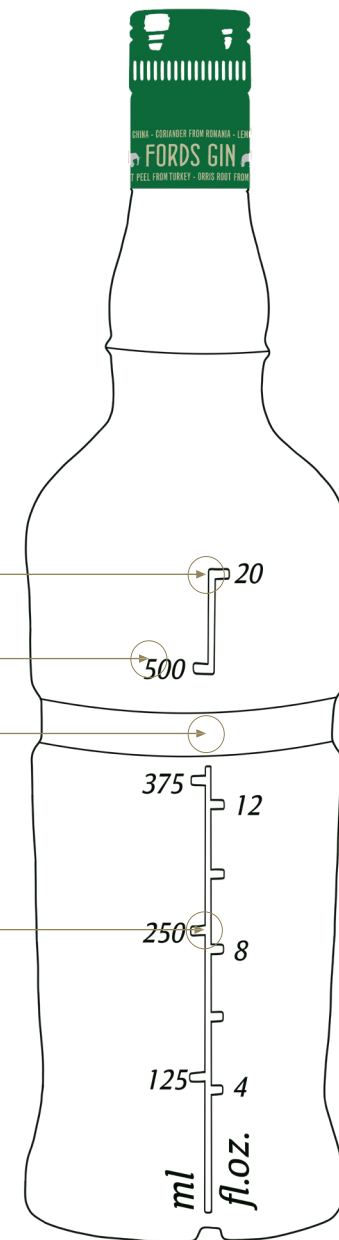
STEP 1 : ADD WATER

FILL TO HERE

250 8

125 4

ml floz.





FORDS GIN ✕ BATCHED COCKTAILS

AVIATION

2 PARTS FORDS GIN

2 PARTS WATER

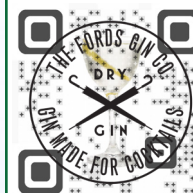
1/2 PART MARASCHINO

1/2 PART CRÈME DE VIOLETTE

3/4 PART LEMON JUICE

1/6 PART RICH SIMPLE SYRUP

GARNISH : CHERRY



SCAN TO WATCH
THE AVIATION
BATCHING VIDEO



AVIATION

A citrusy and delicately floral New York classic from 1916 that fell by the wayside, like so many other classic recipes, until the cocktail renaissance of the late 1990s and early 00s.

The floral notes from the Creme de Violette can be a little divisive, and the ingredient was even omitted altogether from Harry Craddock's version in his now legendary Savoy Cocktail Book of 1930. However, for the Aviation, Violette is very important for the floral note and its delicate purple hue.

Interestingly, its demise and subsequent comeback has a slightly different story in the US as it was also down to a complete lack of Creme de Violette between the 1960s and 2007 in the country. This is not to say that US bartenders weren't making Aviations without Violette - like Craddock - but it was yet another reason why you couldn't find the original version on menus for so long.

BATCHING INSTRUCTIONS

STEP 1 - ADD WATER

Fill to halfway between 6oz (marked but not numbered) and 8oz line

STEP 2 - ADD CRÈME DE VIOLETTE

Fill to the 250 line

STEP 3 - ADD MARASCHINO LIQUEUR

Fill to the 10oz line

STEP 4 - ADD FORDS GIN

Fill to sit on top of 500ml line

STEP 5 - ADD LEMON JUICE

Fill to the bottom of the number 20

STEP 6 - ADD RICH SIMPLE SYRUP

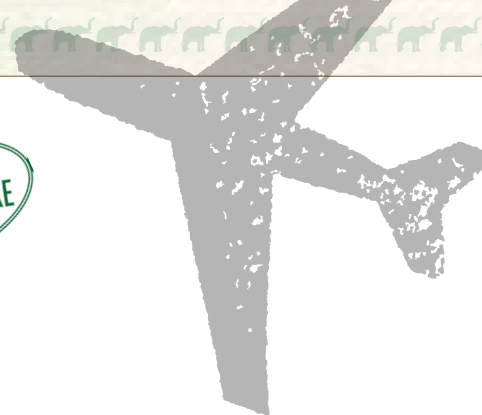
Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Take your chilled bottle of Aviation and shake it hard, like it's a cocktail shaker, from end to end for 4 to 5 seconds to aerate the drink.

Now pour the batch straight into a cocktail glass, garnish with a cherry and serve.



STEP 6 : RICH SIMPLE SYRUP

STEP 5 : ADD LEMON JUICE

STEP 4 : ADD FORDS GIN

STEP 3 : ADD MARASCHINO

STEP 2 : ADD CRÈME DE VIOLETTE

STEP 1 : ADD WATER



FILL TO HERE

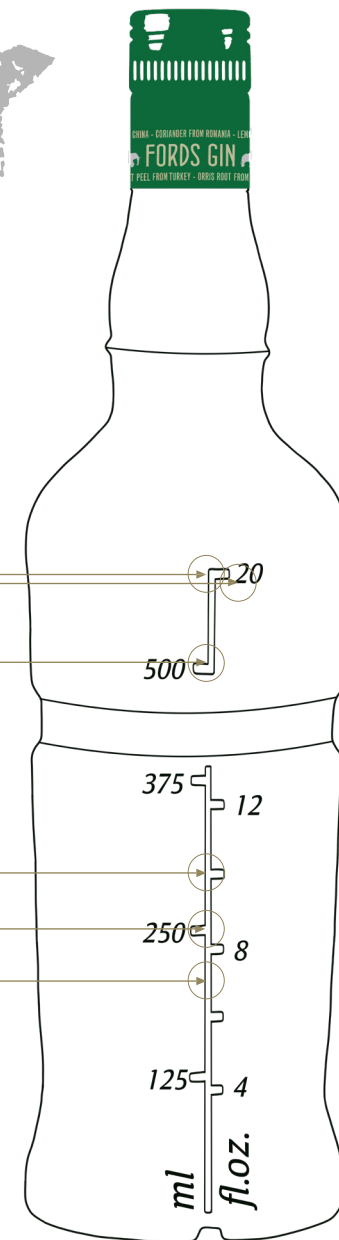
FILL TO HERE

FILL TO HERE

FILL TO HERE

FILL TO HERE

FILL TO HERE





FORDS GIN ✕ BATCHED COCKTAILS

LONDON CALLING

5 PARTS FORDS GIN

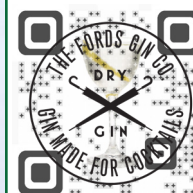
2 PARTS FINO SHERRY

2 PARTS LEMON JUICE

1 PART RICH SIMPLE SYRUP

6 1/2 PARTS WATER

GARNISH : GRAPEFRUIT TWIST



SCAN TO WATCH
THE LONDON CALLING
BATCHING VIDEO





LONDON CALLING

Created by bartender Chris Jepson at London cocktail institution Milk & Honey in 2002 as a simple twist on a gin sour, this cocktail is the only one to appear on every version of their cocktail menu since.

The addition of dry sherry to a gin sour demonstrates perfectly that a new ingredient can deliver new combinations and truly delicious libations.

Light, fresh and quaffable, we think this contemporary cocktail could well be a future inductee to the canon of gin classics.



BATCHING INSTRUCTIONS

STEP 1 - ADD FINO SHERRY

Fill to the top of 'Z' of 'floz'

STEP 2 - ADD LEMON JUICE

Fill to halfway between 4oz and 6 (Unmarked) line

STEP 3 - ADD FORDS GIN

Fill to halfway between 10oz and 12oz line

STEP 4 - ADD RICH SIMPLE SYRUP

Fill to the bottom of the numbers 375

STEP 5 - ADD WATER

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

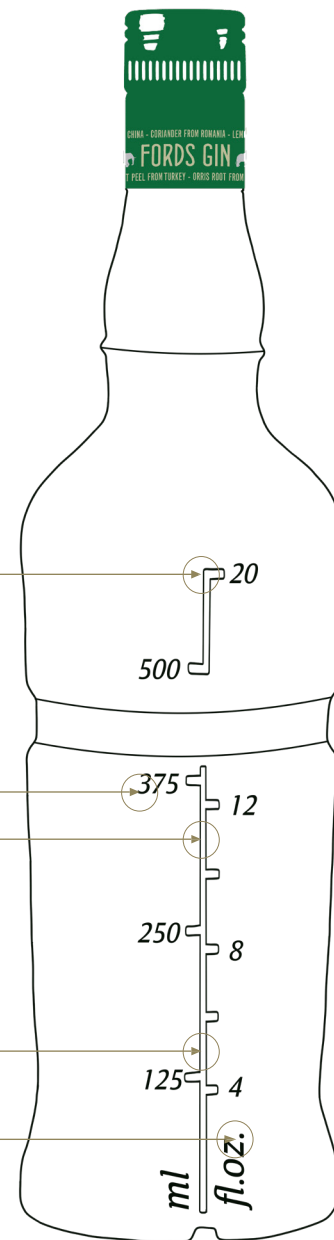
Take your chilled bottle of London Calling and shake it hard from end to end for 4 to 5 seconds, like it's a cocktail shaker, to aerate the drink.

Now pour straight into a cocktail glass, garnish with a grapefruit twist and serve.



STEP 5 : ADD WATER

FILL TO HERE



STEP 4 : ADD RICH SIMPLE SYRUP

FILL TO HERE

STEP 3 : ADD FORDS GIN

FILL TO HERE

STEP 2 : ADD LEMON JUICE

FILL TO HERE

STEP 1 : ADD FINO SHERRY

FILL TO HERE



FORDS GIN ✕ BATCHED COCKTAILS

BEES KNEES

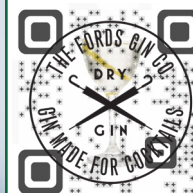
7 PARTS FORDS GIN

3 PARTS HONEY SYRUP

3 PARTS LEMON JUICE

7 PARTS WATER

GARNISH : LEMON TWIST



SCAN TO WATCH
THE BEES KNEES
BATCHING VIDEO





BEE'S KNEES

Born of Prohibition, this simple enduring classic made use of easily available ingredients that may have been used to mask the poor quality of "bath-tub" gins of the time. Interestingly, during Prohibition the best-selling item in the Sears Catalog was Essence of Juniper, suggesting resourceful Americans were finding a way to get their gin fix even through the driest of times.

The Bee's Knees recipe appeared in a 1934 edition of San Francisco bartender and author Bill Boothby's cocktail compendium 'World Drinks and How to Mix Them'.

Today, it's a simple yet elegant gin libation and is one of the key cocktails that Fords Gin was styled around. The combination of jasmine and honey is as old as the hills and the jasmine flower botanicals used in Fords Gin ensure this cocktail sings.

BATCHING INSTRUCTIONS

STEP 1 - ADD FORDS GIN

Fill to halfway between 6oz (not numbered) & 8oz line

STEP 2 - ADD HONEY SYRUP (1:1)

Fill to the 10oz (not numbered) line

STEP 3 - ADD LEMON JUICE

Fill to the top of the measuring line, above the 375ml line

STEP 4 - ADD WATER

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

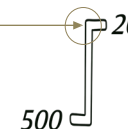
Take your chilled bottle of Bees Knees and shake it hard from end to end for 4 to 5 seconds, like it's s cocktail shaker, to aerate the drink.

Now pour straight into a cocktail glass, garnish with a lemon twist and serve.



STEP 4 : ADD WATER

FILL TO HERE



STEP 3 : ADD LEMON JUICE

FILL TO HERE



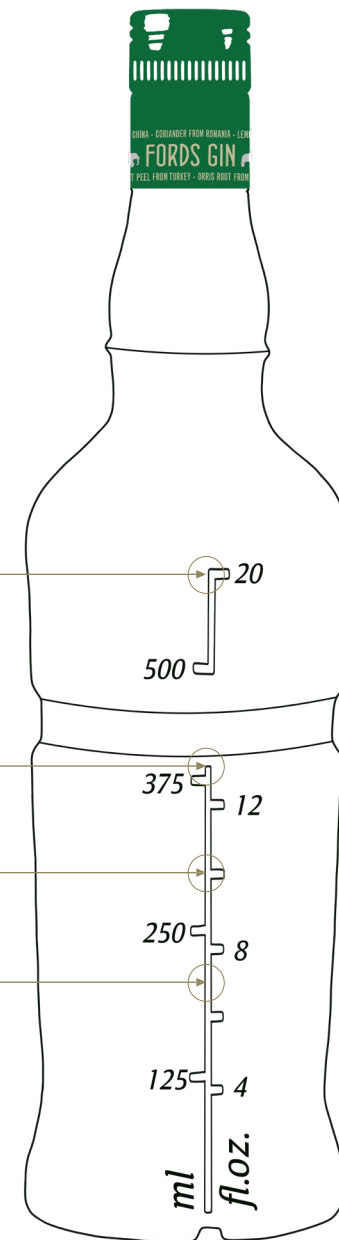
STEP 2 : ADD HONEY SYRUP

FILL TO HERE



STEP 1 : ADD FORDS GIN

FILL TO HERE



FORDS GIN ✕ BATCHED COCKTAILS

ORIGINAL COCKTAIL

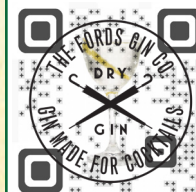
11 PARTS FORDS GIN

3 PARTS DRY CURAÇAO

3 PARTS GINGER SYRUP

11 PARTS WATER

GARNISH : LEMON & ORANGE TWIST



SCAN TO WATCH
THE ORIGINAL COCKTAIL
BATCHING VIDEO





ORIGINAL COCKTAIL

A move to a more modern, time-sensitive society meant that punch gave way to the cocktail.

The cocktail is generally considered to be an American invention. However, the earliest documented use of the word 'cock-tail' appeared in a 1798 publication, The Morning Post & Gazetteer, and was attributed to a politician's drink tab at a pub on Downing Street.

That politician is named as a Mr. Pitt. William Pitt the Younger who was Prime Minister of Britain from 1783 to 1801. Britain's youngest ever PM, at the tender age of 24. So it appears the cocktail has its roots firmly in London.

The drink was apparently quite common among London's hostelryes and involved mixing gin with ginger syrup, bitters and citrus.

BATCHING INSTRUCTIONS

STEP 1 - ADD WATER

Fill to the 8oz line

STEP 2 - ADD GINGER SYRUP

Fill to halfway between 10oz (not numbered) and 12oz line

STEP 3 - ADD DRY CURAÇAO

Fill to bottom of 'High Waist'

STEP 4 - ADD FORDS GIN

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Pour your chilled Original Cocktail into a lowball glass with ice, garnish with lemon & orange twists, and serve.



STEP 4 : ADD FORDS GIN

FILL TO HERE

STEP 3 : ADD DRY CURAÇAO

FILL TO HERE

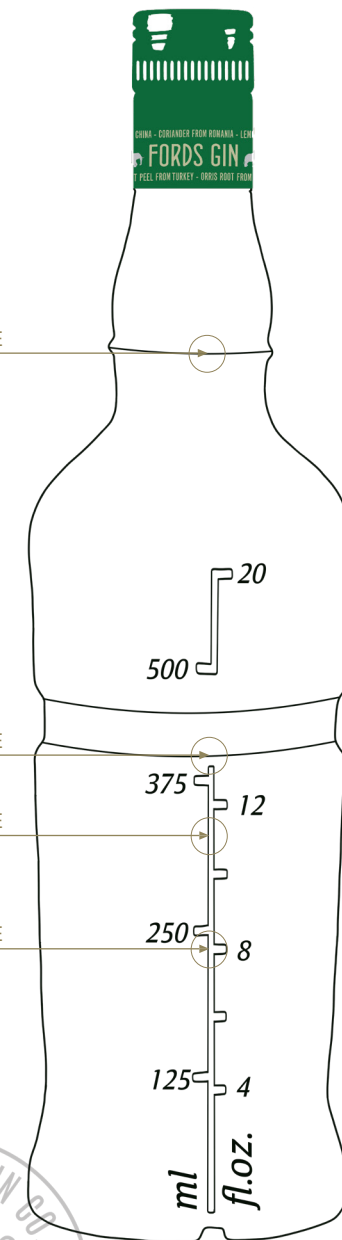
STEP 2 : ADD GINGER SYRUP

FILL TO HERE

STEP 1 : ADD WATER

START HERE

FILL TO HERE





FORDS GIN ✕ BATCHED COCKTAILS

GIN RICKEY

1 1/2 PARTS FORDS GIN

1/2 PART LIME JUICE

4 PARTS SODA

GARNISH : LIME WEDGE



SCAN TO WATCH
THE GIN RICKEY
BATCHING VIDEO



GIN RICKEY

The Gin Rickey was originally created for Colonel Joe Rickey at Shoemaker's Saloon in Washington, DC around 1880, using Bourbon, not the more commonly made gin version we know and love today.

Whether it was Rickey's recipe or bartender George Williamson's, we may never know. Either way the concept was simple, create a long and refreshing cocktail to keep cool in the hot summer months.

The key difference with the Rickey is the complete lack of sugar or sweetening agent. Balance is instead achieved by adding more soda water than used in similar long drinks like the Tom Collins, to soften the acidic punch without the need for a sweetening ingredient.

BATCHING INSTRUCTIONS

STEP 1 : ADD FORDS GIN

Fill to the 6oz Line

STEP 2 : ADD LIME JUICE

Fill to the 8oz Line

STEP 3 : ADD SODA

GENTLY fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Pour your ice-cold Rickey batch gently into a tall glass with ice, garnish with a lime wedge and serve.



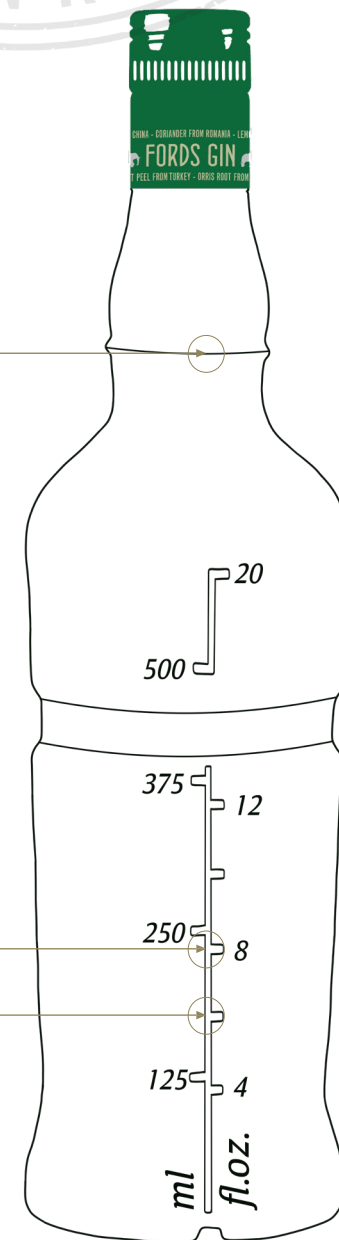
STEP 3 : ADD SODA

FILL TO HERE

STEP 2 : ADD LIME JUICE STEP 1 : ADD FORDS GIN

FILL TO HERE

FILL TO HERE





FORDS GIN ✕ BATCHED COCKTAILS

LIMMERS PUNCH

2 1/2 PARTS FORDS GIN

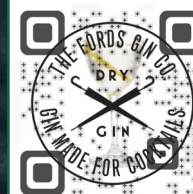
1 PART RICH SIMPLE SYRUP

1 PART FRESH LEMON JUICE

2 1/2 PARTS SODA

0.2 PARTS ORANGE FLOWER WATER

GARNISH : LEMON WHEEL



SCAN TO WATCH
THE LIMMERS PUNCH
BATCHING VIDEO





LIMMERS PUNCH

Derived from the Hindustani word "panch", meaning "Five", punch refers to the elements of sweet, sour, bitter, water and strong which were traditionally mixed in Punch.

Punch was a product of society. A sociable way to enjoy a tippie with company, and would most usually be prepared by servants in the great houses of the British, both at home and throughout the Empire.

The most enduring of Punches evolved into one of gin's best-known potions, the Tom Collins. Limmer's Hotel on Conduit Street in central London was a dive bar of its time. The bartender, one John Collins, served a simple mix of gin, lemon juice, sugar, soda and capillaire (an orange flower flavoured syrup). The gin of the time was known as Old Tom so his punch became the Tom Collins and was immortalized in the memoirs of Captain John Gronow.

BATCHING INSTRUCTIONS

STEP 1 - LEMON JUICE

Fill to half way between the top of the 'flocz.' and 4oz line

STEP 2 - RICH SIMPLE SYRUP

Fill to half way between 6oz marker and 8oz line

STEP 3 - ADD FORDS GIN

Fill to the top of the high waist

STEP 4 - ADD SODA

GENTLY fill to the 'fill line' on the neck of the bottle

STEP 5 - ORANGE FLOWER WATER

Add 2 teaspoons in and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Pour your ice-cold Punch mix gently into a punch bowl filled with large chunks or a block of ice, then garnish with lemon wheels.

Serve by ladelling the Punch from the bowl into small punch cups filled with ice & garnish (optional, but makes your punch go further).



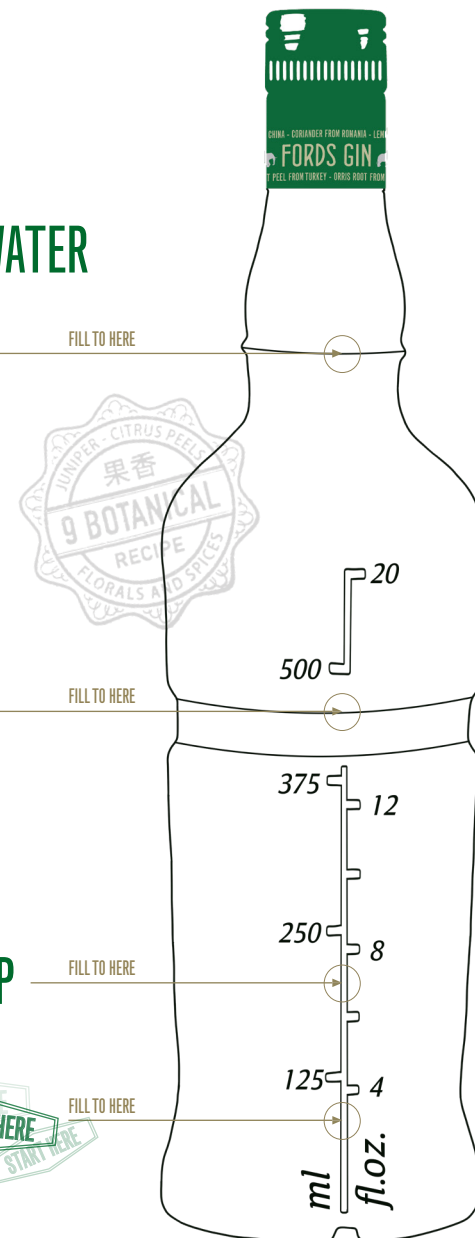
STEP 5 : ADD ORANGE FLOWER WATER

STEP 4 : ADD SODA

STEP 3 : ADD FORDS GIN

STEP 2 : ADD RICH SIMPLE SYRUP

STEP 1 : ADD LEMON JUICE





FORDS GIN ✕ BATCHED COCKTAILS

GIN & TONIC

3 PARTS FORDS GIN

8 PARTS TONIC WATER

GARNISH : LEMON WEDGE



SCAN TO WATCH
THE GIN & TONIC
BATCHING VIDEO





GIN & TONIC

The G&T is a classic highball cocktail that has its roots in medical treatment. The bitter notes of tonic, loved by G&T drinkers, comes from quinine. This is the active ingredient found in the bark of the Cinchona tree that prevents Malaria.

Originally discovered in South America, Cinchona seeds and plants were shipped across the world to India and Java through the 1850s and first half of the 1860s, where plantations were created.

Quinine was consumed by mixing with all sorts of spirits, whatever was local or available, or sparkling water. The next step towards the G&T was the creation of 'Tonic Water' in Islington London in 1858. It would take another ten years until there was a written record of the G&T.

According to the world famous Kew Gardens, which played a key role in the transplantation of Cinchona trees, the Oriental Sporting Magazine reported that partygoers were ordering the G&Ts in Lucknow, India at the end of a horse race.

BATCHING INSTRUCTIONS

STEP 1 : ADD FORDS GIN

Fill to halfway between 6oz and 8oz

STEP 2 : ADD TONIC

GENTLY fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix, taste test & chill

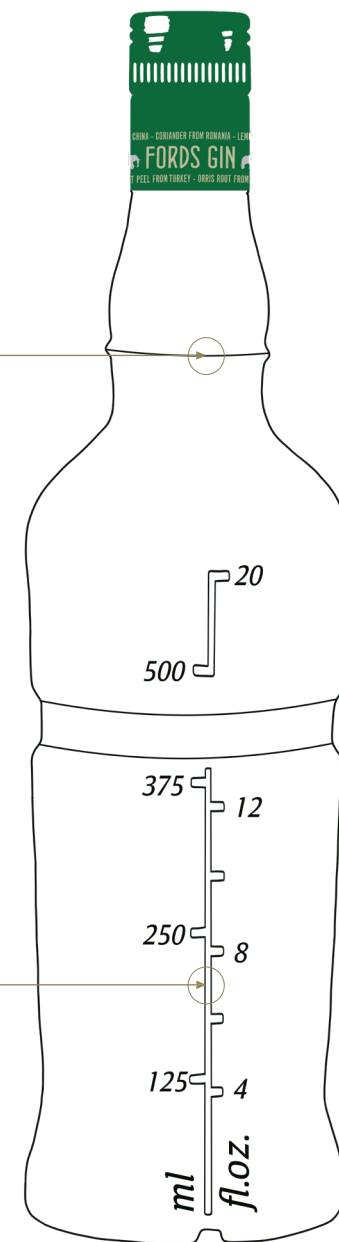
SERVING INSTRUCTIONS

Pour your ice cold G&T mix gently into a tall glass with ice, garnish with a lemon wedge and serve.



STEP 2 : ADD TONIC

FILL TO HERE



STEP 1 : ADD FORDS GIN

FILL TO HERE





FORDS GIN ✕ BATCHED COCKTAILS

RED SNAPPER

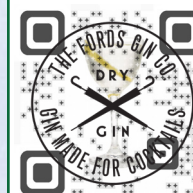
1 PART FORDS

3 PARTS TOMATO JUICE

1/5 PART LEMON JUICE

1/5 PART WORCESTERSHIRE SAUCE

GARNISH : CELERY +



SCAN TO WATCH
THE RED SNAPPER
BATCHING VIDEO



RED SNAPPER

Today, this simply means a gin version of the Bloody Mary. However, both the Red Snapper and the Bloody Mary have very unclear origins, the Red Snapper was also once listed as the Vodka version we know as the Bloody Mary today! What is clear is that in the years from the mid 1920s to 1940s and beyond, the drink evolved and developed into the spicy number we know today with a variety of alcoholic bases.

Whatever the history, this family of long, savory, spicy drinks are not only some of the world's most famous cocktails, but also the most adaptable. When serving, we'd recommend a good selection of garnishes and a bottle of Worcestershire sauce and Tabasco on hand for guests to tweak and finish their serve to their liking.

BATCHING INSTRUCTIONS

STEP 1 - ADD TOMATO JUICE

Fill to the 500ml line

STEP 2 - ADD LEMON JUICE

Fill to just clear above the number 500

STEP 3 - ADD WORCESTERSHIRE SAUCE

Fill to just above the halfway point between 500ml & 20oz

STEP 4 - ADD ALL OTHER SEASONING

Add a large pinch salt, large pinch black pepper and dashes of Tabasco to taste (go light to allow other guests to add more to their preference)

STEP 5 - ADD FORDS GIN

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Pour your ice cold Red Snapper straight from the bottle into a tall glass, adjust spicing if required to individual taste.

Fill glass with ice, garnish with an array of pickles and celery or as preferred, and serve.



STEP 5 : ADD FORDS GIN

FILL TO HERE

STEP 4 : ADD ALL OTHER SEASONING

STEP 3 : ADD WORCESTERSHIRE SAUCE

STEP 2 : ADD LEMON JUICE

STEP 1 : ADD TOMATO JUICE

FILL TO HERE

FILL TO HERE

FILL TO HERE

500

375

250

125

ml

f.oz.

12

8

4

20

12

8

4

20

12

8

4

20

12

8

4

20

12

8

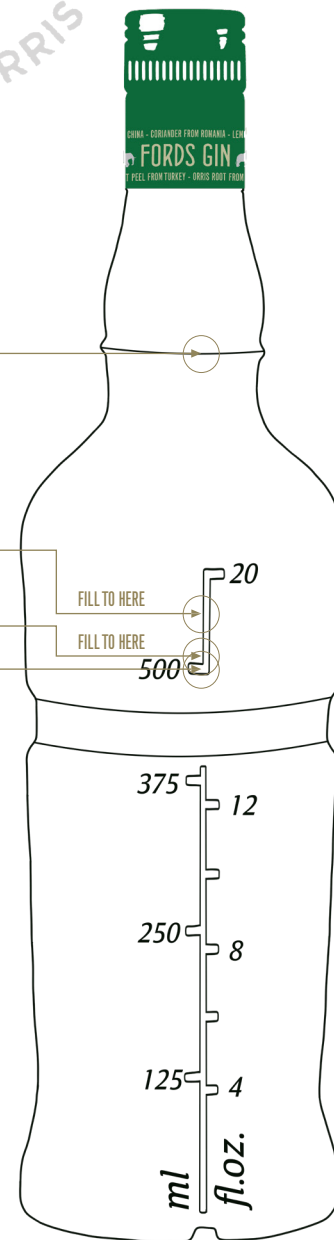
4

20

12

8

4



FORDS GIN ✕ BATCHED COCKTAILS

GIN BUCK

2 PARTS FORDS GIN

1 PART GINGER SYRUP

3/4 PART LIME JUICE

SERVE WITH SODA IN GLASS

GARNISH : CANDIED GINGER & LIME



SCAN TO WATCH
THE GIN BUCK
BATCHING VIDEO





GIN BUCK

A brilliant alternative to a G&T, Bucks are a family of drinks that are not particularly well known by the name 'Buck'. However, most people have heard of two famous members of the family the Moscow Mule and the Dark n' Stormy.

The Buck is a simple combination of spirit, fresh citrus, and ginger ale/beer. This version is a deliciously elevated recipe that uses a homemade ginger syrup. The minimal time and effort needed to make the syrup and follow this recipe is well worth it!



BATCHING INSTRUCTIONS

STEP 1 - ADD FORDS GIN

Fill to the top of measuring line 13oz

STEP 2 - ADD GINGER SYRUP

Fill to 20oz line

STEP 3 - ADD LIME JUICE

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Serve at a 2:1 ratio*
2 parts Batch to 1 part Soda.

Fill glass with ice, garnish with candied ginger & lime wheel, and serve.

*For example:
Pour 3oz / 90ml of Gin Buck batch into a glass then add 1.5oz / 45ml Soda water.



STEP 3 : ADD LIME JUICE

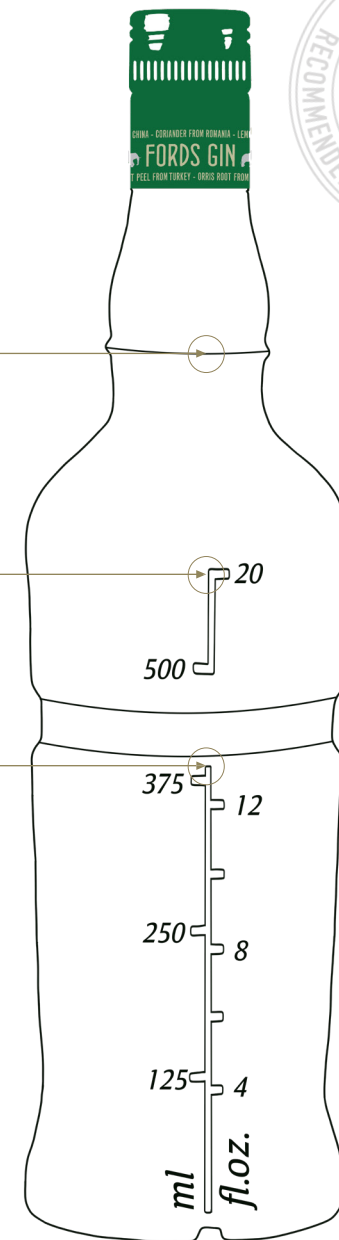
FILL TO HERE

STEP 2 : ADD GINGER SYRUP

FILL TO HERE

STEP 1 : ADD FORDS GIN

FILL TO HERE



FORDS GIN ✕ BATCHED COCKTAILS

TOM COLLINS

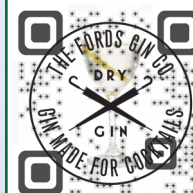
6 PARTS FORDS GIN

2 PARTS LEMON JUICE

1 PART RICH SIMPLE SYRUP

SERVE WITH SODA IN GLASS

GARNISH : CHERRY & LEMON WHEEL



SCAN TO WATCH
THE TOM COLLINS
BATCHING VIDEO



TOM COLLINS

Likely originating from Limmer's Punch, the signature recipe of London's Limmer's Hotel, written by bartender John Collins. The recipe is what we know today as a Tom Collins, except for the serve size and the use of Capillaire, a sugar syrup flavored with orange flower water.

With such a similar recipe and a man called Collins as its creator, there's a good chance this is the origin of the Tom Collins cocktail, yet little is ever certain in cocktail history.

Another famous use of the name Tom Collins was 'The Great Tom Collins Hoax of 1874'. Throughout New York and Philadelphia, a joke went viral about a man, Tom Collins, who didn't even exist. The game was to turn to a stranger, in a bar perhaps, and ask if they knew Tom Collins. When the stranger replied 'no', you would explain that they should find him because he's been spreading all sorts of stories around town about you! Newspapers reported on the hoax and even spread false stories of their own to join in on the fun. However, it's hard to find a solid link between the viral hoax and a tall refreshing citrusy gin drink!

BATCHING INSTRUCTIONS

STEP 1 - ADD FORDS GIN

Fill to the 500ml line

STEP 2 - ADD RICH SIMPLE SYRUP

Fill to the 20oz line

STEP 3 - ADD LEMON JUICE

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Serve at a 2:1 ratio*
2 parts batch to 1 part Soda

Fill glass with ice, garnish with a cherry and lemon wheel, and serve.

*For example:
Pour 3oz / 90ml of Tom Collins batch into a glass then add 1.5oz / 45ml Soda water.



STEP 3 : ADD LEMON JUICE

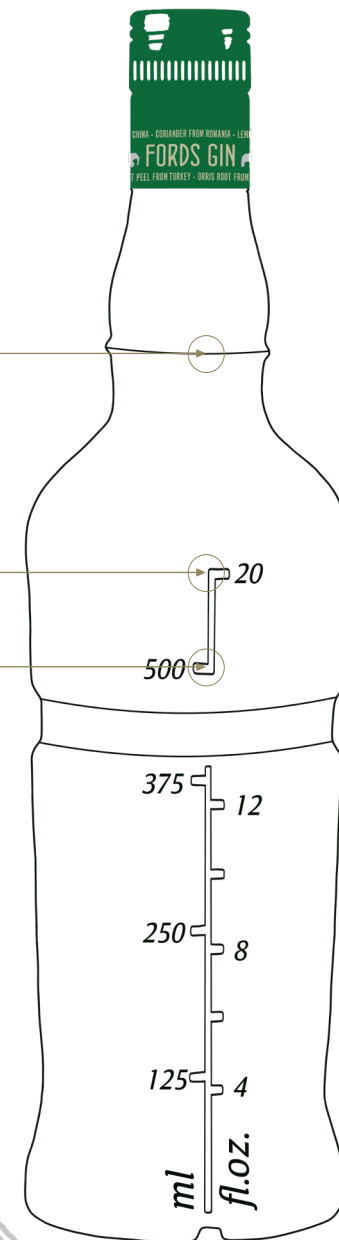
FILL TO HERE

STEP 2 : ADD RICH SIMPLE SYRUP

FILL TO HERE

STEP 1 : ADD FORDS GIN

FILL TO HERE





FORDS GIN ✕ BATCHED COCKTAILS

SINGAPORE SLING

1 1/2 PARTS FORDS GIN

1/2 PART CHERRY LIQUEUR

1/4 PART COINTREAU

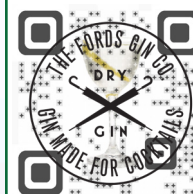
1/4 PART BENEDICTINE

1/2 PART LIME JUICE

2 PARTS PINEAPPLE JUICE

1 DASH ANGOSTURA BITTERS

GARNISH - PINEAPPLE & CHERRY



SCAN TO WATCH
THE SINGAPORE SLING
BATCHING VIDEO



SINGAPORE SLING

A fruity yet refreshing variation on the classic Gin Sling.

A sling is more of a concept than a drink, with a huge number of possible variations. The most famous recipe is claimed by the Raffles Hotel in Singapore and is said to have been created for a cocktail competition by bartender Ngiam Tong Boom.

A sweet, bright pink concoction, it was based on the Straits Sling, an altogether more refined and dryer drink.

However, the Singapore Sling is the drink that endured on cocktail menus through the years when gin passed, temporarily, out of vogue.

BATCHING INSTRUCTIONS

STEP 1 : ADD CHERRY LIQUEUR

Fill to space between 'm' & 'l' of 'ml'

STEP 2 : ADD LIME JUICE

Fill to the top of 'floz.' the '.'

STEP 3 : ADD PINEAPPLE JUICE

Fill to the 8oz Line

STEP 4 : ADD BÉNÉDICTINE

Fill to halfway between 8oz and 10oz (not numbered) line

STEP 5 : ADD FORDS GIN

Fill to bottom of the 'high waist'

STEP 6 : ADD WATER

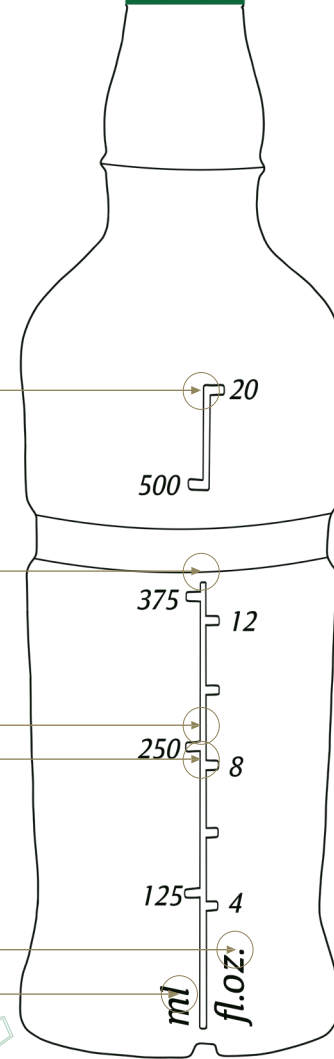
Fill to 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Add a dash of Angostura bitters to your glass with 1 ½oz / 45ml club soda.

Shake the bottle of batched recipe hard, then add 5oz / 150ml of the batch to the glass to combine with the soda & bitters. Fill with ice, garnish with pineapple & cherry, and serve.



STEP 6 : ADD WATER

FILL TO HERE

STEP 5 : ADD FORDS GIN

FILL TO HERE

STEP 4 : ADD BÉNÉDICTINE

FILL TO HERE

STEP 3 : ADD PINEAPPLE JUICE

FILL TO HERE

STEP 2 : ADD LIME JUICE

FILL TO HERE

STEP 1 : ADD CHERRY LIQUEUR

FILL TO HERE





FORDS GIN X BATCHED COCKTAILS

BRAMBLE

4 PARTS FORDS GIN

2 PARTS LEMON JUICE

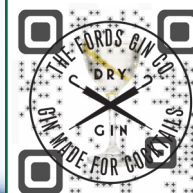
1/2 PARTS RICH SIMPLE SYRUP

3 1/2 PARTS WATER

DRIZZLE BLACKBERRY

LIQUEUR IN GLASS

GARNISH : BLACKBERRY



SCAN TO WATCH
THE BRAMBLE
BATCHING VIDEO



BRAMBLE

Legendary London bartender Dick Bradsell created the Bramble whilst working at Fred's Bar in London's Soho in the 1980s. A well-balanced combination of dry gin, lemon, and creme de mure, the Bramble was intended to be a quintessentially British cocktail inspired by British flavors. It rapidly became the go-to gin drink in many bartenders' repertoire and arguably propelled gin cocktails back into the limelight.

Perhaps the only true "modern classic" cocktail, Dick realised it had nally ascended to the highest of cocktail heights when famously a French bartender argued with him across the bar and refused to believe that he had invented the drink.

"You always have to try and achieve perfection in bartending, it doesn't just happen; you have to make the effort." - Dick Bradsell, 2003.

BATCHING INSTRUCTIONS

STEP 1 - ADD WATER

Fill to halfway between 6oz (not numbered) and 8oz line

STEP 2 - ADD RICH SIMPLE SYRUP

Fill to the 8oz line

STEP 3 - ADD LEMON JUICE

Fill to the 12oz line

STEP 4 - ADD FORDS GIN

Fill to the 20oz line and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Shake batch in the bottle & pour approx 3 1/2oz or 100ml into glass.

Add crushed ice to the glass, so that it piles up above the rim of the glass.

Drizzle 1/2 oz / 15ml Creme de Mure over the ice into the glass.

Garnish with blackberries, and serve.



STEP 4 : ADD FORDS GIN

FILL TO HERE



STEP 3 : ADD LEMON JUICE

FILL TO HERE



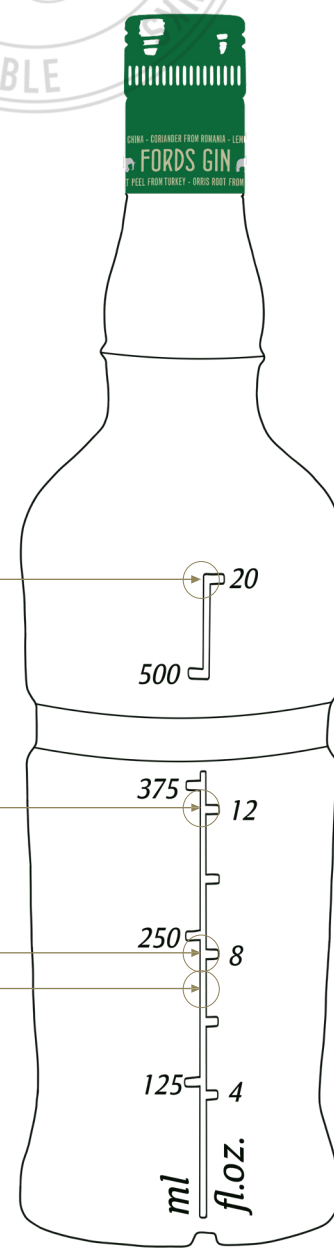
STEP 2 : ADD RICH SIMPLE SYRUP

FILL TO HERE



STEP 1 : ADD WATER

FILL TO HERE



FORDS GIN ✕ BATCHED COCKTAILS

WHITE LADY

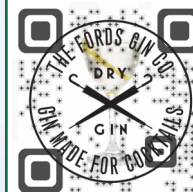
3 PARTS FORDS GIN

1 1/2 PARTS LEMON JUICE

1 1/2 PARTS DRY CURAÇAO

1/4 PARTS RICH SIMPLE

1 EGG WHITE IN SHAKER



SCAN TO WATCH
THE WHITE LADY
BATCHING VIDEO



WHITE LADY

A deliciously short and sharp cocktail that dates back to the 1920s, then further popularized by being included in Harry Craddock's 1930 'The Savoy Cocktail Book'.

A gin-based Sidecar (hence it's also been known as a Chelsea Sidecar), that has been made with and without egg white over the years. The inclusion of the egg white adds a silky and fluffy texture to the crisp dry liquid content of the recipe. Both are delicious, it's simply a question of preference.

To allow the batch to keep longer, the egg white is omitted from the recipe at the batching stage. This also gives you the choice of whether or not you want to shake egg white or a foaming substitute into your final cocktail. So, you can make it just as you like it.

BATCHING INSTRUCTIONS

STEP 1 - ADD LEMON JUICE

Fill to the 6 oz line

STEP 2 - ADD DRY CURAÇAO

Fill to the 12oz line

STEP 3 - ADD RICH SIMPLE

Fill to top of measuring line, above 375ml

STEP 4 - ADD FORDS GIN

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Add 3oz of batch + ½oz or 1 small egg white to shaker and 'Dry Shake'. Shake ingredients without ice - optional to add a Hawthorn Spring to help whip the foam.

Then 'Wet Shake' by adding ice to the shaker & the foamy mix, then shake hard again.

Fine strain the mixture into your glass, and serve.



STEP 4 : ADD FORDS GIN

FILL TO HERE

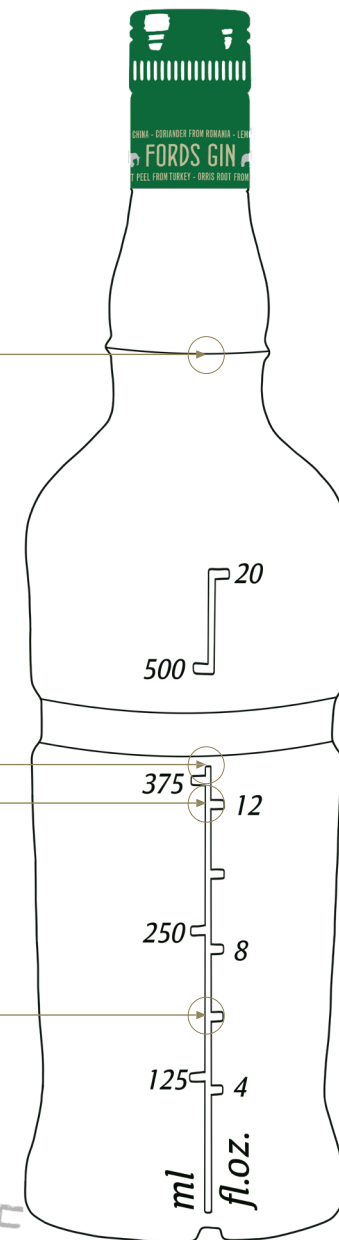
STEP 3 : ADD RICH SIMPLE SYRUP STEP 2 : ADD DRY CURAÇAO

FILL TO HERE

FILL TO HERE

STEP 1 : ADD LEMON JUICE

FILL TO HERE



I'M GOING HOME
TO MAKE A COCKTAIL

FORDS GIN ✕ BATCHED COCKTAILS

SOUTHSIDE

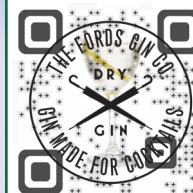
7 1/2 PARTS FORDS GIN

3 PARTS LIME JUICE

2 PARTS RICH SIMPLE SYRUP

MINT LEAVES IN SHAKER

GARNISH : MINT SPRIG



SCAN TO WATCH
THE SOUTHSIDE
BATCHING VIDEO



SOUTHSIDE

A bright and fresh drink that, like many of the classics, has a number of potential origin stories. Was it mixed for mobsters in the Southside of Chicago, or was it first mixed in Long Island's Southside Sportsmen's Club? What we do know is that the very similar Southside Fizz recipe was recorded in print by 1916 in Huge Enslinn's book "Recipes for Mixed Drinks".

This longer version (lengthened with club soda and mixed with both lemon and lime juices) is still served to this day in New York's 21 Club where so many have been served since its opening in 1922, helping to cement the recipe's place in history. However, it's not a contender for the creation of the recipe itself. Whatever its roots, and however you prefer it served, this is one of the all-time great classic cocktails, and a true crowd pleaser.

The mint leaves are kept out of the batch here for simplicity and to ensure consistency from serve to serve. Therefore, each measure of batch is shaken with ice and fresh mint leaves, then fine strained into a cocktail glass, before garnishing and serving.

BATCHING INSTRUCTIONS

STEP 1 - ADD LIME JUICE

Fill to the 6oz line

STEP 2 - ADD RICH SIMPLE SYRUP

Fill to the 10oz line

STEP 3 - ADD FORDS GIN

Fill to the 'fill line' on the neck of the bottle and put the lid on

Roll bottle end-over-end to mix, taste test & chill

SERVING INSTRUCTIONS

Add 3 ½ oz batch to a cocktail shaker with 6 mint leaves and ice, then shake hard.

Fine strain into a cocktail glass, garnish with a sprig of mint and serve.

N.B. There's no need to muddle the mint leaves before shaking. Mint leaves are incredibly delicate and release their flavors easily. The process of shaking with ice is more than enough agitation to release the flavors into the drink.



STEP 3 : ADD FORDS GIN

FILL TO HERE

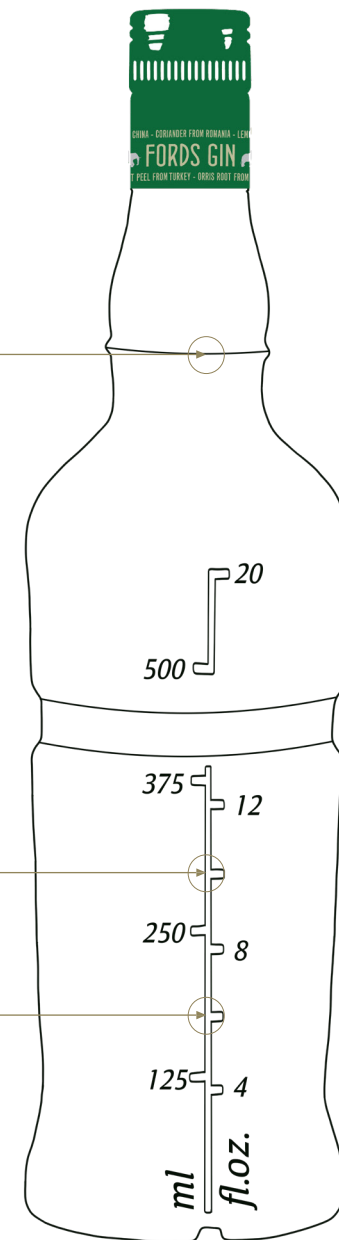


STEP 2 : ADD RICH SIMPLE SYRUP

FILL TO HERE

STEP 1 : ADD LIME JUICE

FILL TO HERE





FORDS GIN ✕ BATCHED COCKTAILS

EARL GREY MARTINI

3 PARTS EARL GREY

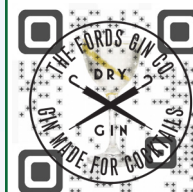
INFUSED FORDS GIN

1 1/2 PARTS LEMON JUICE

1 PART RICH SIMPLE SYRUP

1 EGG WHITE IN SHAKER

GARNISH : LEMON TWIST



SCAN TO WATCH
THE EARL GREY MARTINI
BATCHING VIDEO



EARL GREY MARTINI

Earl Grey tea is a delicious balance between the earthy notes of black tea and the fragrant citrus notes of bergamot. Typically brewed and served black or with a simple slice of lemon, Earl Grey's flavor profile is perfect for combining with gin, especially one so well balanced by citrus and earthy botanicals.

The recipe is a delicious riff on a Gin Sour and was created by the legendary New York bartender Audrey Saunders in the early 2000s. Audrey opened the influential Pegu Club cocktail bar in 2005 and helped to drive New York's cocktail renaissance.

The egg white is left out of the batch and simply added to the shaker with a measure of batch when ready to serve. This also allows those who don't wish to consume eggs, to either shake a measure of batch without any frothing agent, or simply replace the egg with aquafaba instead.

BATCHING INSTRUCTIONS

STEP 1 - ADD LEMON JUICE

To half-way between 6oz and 8oz Line

STEP 2 - ADD RICH SIMPLE SYRUP

To 12oz line

STEP 3 - ADD EARL GREY INFUSED FORDS GIN

Fill to the 'fill line' on the neck of the bottle and put the lid on

SEE PAGE 60 FOR EARL GREY INFUSED FORDS GIN

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Add 3oz of batch + ½oz or 1 small egg white to shaker.

'Dry Shake', Shake ingredients without ice - optional to add a Hawthorn Spring to help whip the foam.

Then 'Wet Shake' by adding ice to the shaker & the foamy mix, then shake hard again.

Fine strain the mixture into your glass, garnish with a lemon twist and serve.



STEP 3 : ADD INFUSED FORDS GIN

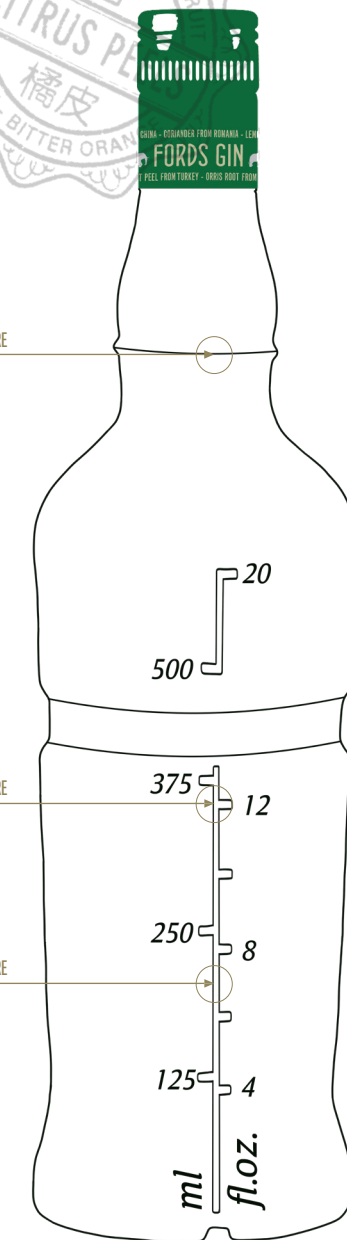
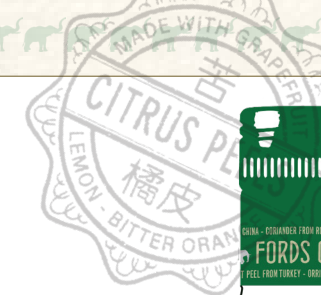
FILL TO HERE

STEP 2 : ADD RICH SIMPLE SYRUP

FILL TO HERE

STEP 1 : ADD LEMON JUICE

FILL TO HERE



FORDS GIN ✕ BATCHED COCKTAILS

RAMOS GIN FIZZ

5 PARTS FORDS GIN

1 1/2 PARTS LIME JUICE

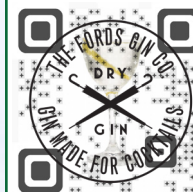
1 1/2 PARTS LEMON JUICE

1 1/2 PARTS RICH SIMPLE

3 PARTS HEAVY CREAM

1 EGG WHITE IN SHAKER

SODA IN GLASS



SCAN TO WATCH
THE RAMOS GIN FIZZ
BATCHING VIDEO



RAMOS GIN FIZZ

A legendary recipe for many reasons. Firstly, when made well they're like drinking a delicious fluffy cloud. Secondly, it's a recipe born in one of the most enigmatic and historic cocktail cities in the world, New Orleans. More than that, it also seems clear by who and when it was invented. Namely Henry C. Ramos in 1888 at his bar, the Imperial Cabinet Saloon on Gravier Street. A refreshingly straight-forward story.

Most famously, they are supposed to be a pain to make. Originally, they were shaken for between 12 and 15 minutes, yes you did read that correctly. In modern times many bartenders have reduced this time to a mere 30 or 40 seconds. Others have even implemented the use of electric hand whisks to get the job done.

This batch simplifies most of the ingredients into one bottle. A measure of batch is then shaken together with egg white (we recommend both a dry and wet shake, but whatever gets you to that cloud-like consistency works for us). The soda is added directly to the glass in two parts to ensure a good head of foam peaking up above the rim of the glass.

BATCHING INSTRUCTIONS

STEP 1 - ADD LEMON JUICE

Fill to top of 'floz.', right to the '!'

STEP 2 - ADD LIME JUICE

Fill to 6oz line

STEP 3 - ADD RICH SIMPLE SYRUP

Fill to halfway between 8oz and 10oz line

STEP 4 - ADD HEAVY CREAM

Fill to halfway between 'High Waist'

STEP 5 - ADD FORDS GIN

Fill to the 'fill line' on the bottle neck

STEP 6 - ORANGE FLOWER WATER

Add 12 drops to bottle and put the lid on

Roll bottle end-over-end to mix,
taste test & chill

SERVING INSTRUCTIONS

Add 5oz of batch + 1 small egg white to a shaker. Dry shake (without ice) for 30 seconds, to start to form foam. Then wet shake (with ice) with 2 large ice cubes in the shaker for 5 minutes. Pour mixture into a tall & narrow glass filled with loz soda. Tap the glass on the counter top to settle the foam. Add additional loz of soda on top to push foam above the rim, and serve.



STEP 6 : ADD ORANGE FLOWER WATER

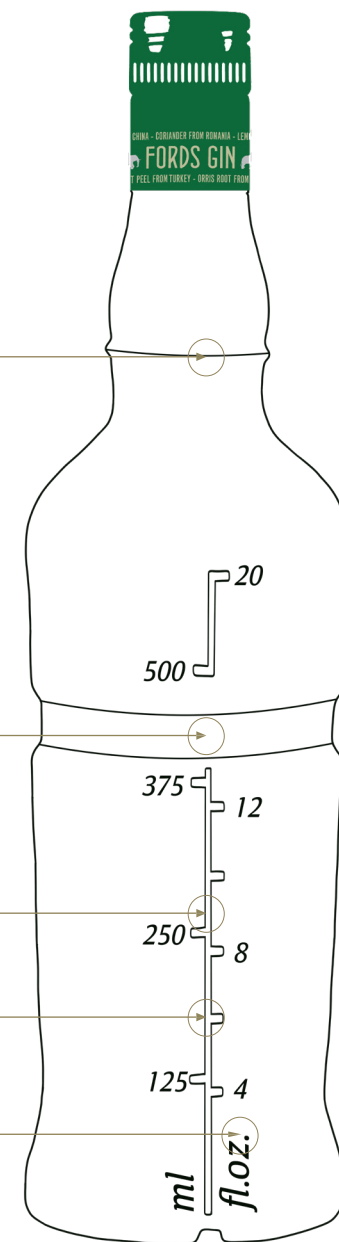
STEP 5 : ADD FORDS GIN

STEP 4 : ADD HEAVY CREAM

STEP 3 : ADD RICH SIMPLE SYRUP

STEP 2 : ADD LIME JUICE

STEP 1 : ADD LEMON JUICE



INGREDIENTS GUIDE

Before you get measuring and mixing, here's our take on the key ingredients you'll need for these recipes. Plus, how to make the ones we think you're better off producing yourself rather than buying.



FORDS GIN

London Dry Gin
 Proof 90 ABV 45%

Distilled in London, Fords Gin is made using a carefully selected mix of 9 botanicals that includes jasmine flowers, grapefruit peel and an abundance of juniper. All distilled with neutral grain spirit made from English wheat.

The botanicals are steeped in the stills for 15 hours before distillation to help soften them and extract the maximum amount of flavor.

Fords Gin is a collaboration between Simon Ford and Master Distiller Charles Maxwell. Simon has over 15 years experience working with gin, and even more in the broader spirits and cocktail world. Throughout his career he's not only helped develop gin recipes but has trained and educated people on gin all over the world. Charles, Master Distiller at Thames Distillers, is a 10th generation distiller whose family began distilling gin in the late 17th Century in London. His deep knowledge and vast experience, meant that there was no better man to bring Simon's vision to life and into the bottle.



9 BOTANICALS	ORIGIN	TASTING NOTES
Juniper	ITALY	Savoury, refreshing, pine, lavender.
Coriander SEED	Romania	SPICE, citrus, orange, woody.
Lemon Peel	SPAIN	Sharp bright citrus, also adds dryness.
Bitter Orange Peel	Haiti/Morocco	BRIGHTNESS, sweet & bitter CITRUS.
Jasmine	China	Elegant, FLORAL.
ANGELICA	Poland	Pungent sweetness and dryness.
Grapefruit Peel	Turkey	Sharp tangy CITRUS.
Orris Root	Italy/Morocco	Earthy + FLORAL, binds flavour.
Cassia	INDONESIA	Warm sweet AROMATIC spice.



HANDMADE INGREDIENTS

Nowadays there's a vast selection of ingredients to be found in both general stores and specialty stores. Even though this can be useful to save you a step or two in the process, a lot of the time the few minutes it takes to make these ingredients will be well worth it. Importantly you also know that you can vouch for the quality too.

There's also a few ingredients here that you simply can't buy, and you'll just have to make. Don't worry though, they're simple and we'll talk you through them, step by step.





RICH SIMPLE SYRUP

All recipes here use a 'Rich' Simple Syrup. This simply means a sugar syrup that contains 2 parts of sugar and 1 part of water.

Some bartenders prefer a 1:1 syrup, using equal parts of sugar and water. However, much as this really comes down to personal preference, we also think that there's a good reason for using 'rich' simple syrup, as it will add less water to your batch, which in some cases will be better for preservation and fitting more batch in your bottle!

If you're making your own syrups, you'll probably want to make more than you need at that moment. So a rich simple syrup will both take up less space and will last longer as the higher sugar content acts as a preservative.

HOW TO MAKE

STEP 1 : Use a measuring cup and add 2 cups of sugar to a pan.

STEP 2 : Using the same cup add 1 cup of water to the same pan.

STEP 3 : Warm and stir until all sugar crystals have dissolved and the syrup is clear and glossy.

STEP 4 : Bottle while warm into a sterile bottle.

TOP TIP



Using caster or baker's sugar makes the process of dissolving the sugar crystals into the water much easier.

If you don't have access to a pan and/or a source of heat, you can actually simply use a blender to aggressively mix the sugar and water together into a syrup! This is a great 'when all else fails' technique to pull out of the bag!





GINGER SYRUP

There are many recipes for ginger syrup that simply tell you to infuse a sugar syrup with slices of ginger. However, for a more powerful and deliciously gingery syrup, we prefer this method using ginger juice.

Even if you don't have a juicer, ginger juice is about as common as milk in shops these days. So, you can always buy off the shelf juice to make your syrup.

The process is essentially the same as the Rich Simple Syrup above, simply replacing the water with ginger juice.

HOW TO MAKE

STEP 1 : Use a measuring cup and add 2 cups of sugar to a pan.

STEP 2 : Using the same cup add 1 cup of ginger juice to the same pan.

STEP 3 : Warm and stir until all sugar crystals have dissolved and the syrup is clear and glossy.

STEP 4 : Bottle while warm into a sterile bottle.

TOP TIP



As with making making rich simple syrup, using caster or baker's sugar makes the process a lot easier.

Just gently warm and stir the mixrure and it will be smooth and glossy in no time!





HONEY SYRUP

Probably the easiest of all the syrups! Honey syrup is simply a combination of honey and water.

Why? It's all about practicality. Of course you can add honey straight to a cocktail without turning into a syrup, however you may have noticed that it's incredibly sticky!

This is important because if your honey is stuck to your spoon or the side of your measuring or mixing container it's NOT dissolved

into your drink. That means you'll end up with a sour and unbalanced recipe. If liquids are cold or ice is involved that issue becomes even greater.

Therefore do yourself a favor, make life easy and create a honey syrup!

HOW TO MAKE

STEP 1 : Use a measuring cup to add 1 part of very hot water to a pan or mixing jug.

STEP 2 : Use the same measuring cup to measure out 1 part of honey.

STEP 3 : Using the same cup ensures an exact ratio of 1:1. Also, the heat from the hot water will make it easier to get all the honey out of the cup. Use a spoon or spatula to ensure all the honey makes it into the mixing jug.

STEP 4 : Mix the combination of hot water and honey together vigorously into a smooth golden syrup.

STEP 5 : While still warm, pour into a sterile bottle. When cooled, store in the fridge with the lid on.

TOP TIP



Not all honeys taste the same, so taste different ones to find what works best for you.





FRESH JUICE

You can buy delicious and genuinely freshly squeezed juices these days but not everywhere and not every juice.

The ones you might struggle to find are the ones you need the most for cocktails. Top tip, if it's shelf stable it isn't fresh, so, if in any doubt, just squeeze your own!

The one key piece of advice here is simply about straining. There are degrees to how far you want to take this process, however, in batched cocktails it makes a real difference to the aesthetic of the drink, and importantly, will help keep bubbles in liquids if you choose to bottle your cocktail with carbonation.

As a minimum, all juices should be passed through a fine strainer or sieve before being used in your batching. You don't want a rogue seed or pieces of pulp floating around in your bottle of cocktail! Not a good look!

Up from that, a very clean French Press or Cafetiere has an excellent fine mesh strainer that will work great for most cocktails you want to bottle.

Beyond that, passing through at least 2 ply muslin or cheesecloth will give an excellent texture that will work for bottling with carbonation. The issue here is that bubbles need physical structures to form in liquids. So, if you have solids in your liquid when you add carbonation or carbonated liquids, you will get foaming and loss of gas, and then foaming again when the bottle is opened. This will then give you a very flat drink very quickly.

Another way to explain this, is to imagine you're looking at a glass of champagne. The bubbles in the glass form on microscopic scratches and imperfections on the inside of the glass. Very high quality glass will even make Champagne look virtually flat,

until you sip it. On the other hand, think of all the bubbles that stream off the sugar cube in a Champagne Cocktail. The difference is extreme, but hopefully illustrates the point. We imagine you are now judging every champagne glass you sip from or thinking 'oh, I haven't had a Champagne Cocktail in forever'!

If you want to go all the way to start to rip out color from your batch then you can pass the juice through a coffee filter. You will need to change the filter regularly as it will become clogged quickly. To minimise this, pre-filtration is essential here.





TEA INFUSION

Tea is a brilliant ingredient for cocktails and can be used in a number of different ways.

This technique uses the alcohol in Fords Gin to pull out the flavors from the tea that would usually be done by hot water. You DO NOT heat the mix of gin and tea.

HOW TO MAKE

STEP 1 : Add 1/4 cup Earl Grey tea leaves (or 3 tea bags) into a 750/700 ml bottle of Fords Gin.

STEP 2 : Replace the cap and roll the bottle end-over-end to get the tea soaked into the gin and start the infusion.

STEP 3 : Let the tea and gin sit together to infuse at room temperature for at least 2 hours and up to 8 hours**

STEP 4 : Strain the infused gin through a coffee filter into a separate container. Rinse the bottle to remove loose tea, then pour the gin back into the clean bottle. This can be stored indefinitely if refrigerated.

AMOUNT OF TEA vs TIME vs AGITATION

How much flavour you impart into the gin will depend on a simple ratio:

The more tea you add the faster the infusion will be. Stirring or shaking will also extract flavours faster.

Where's the danger? Over extraction will add too many tannins. Tannins from ingredients such as tea, or red wine, bring delicate and delicious dry, bitter characteristics to a drink. However, too much of a good thing here is a very bad thing!

To avoid over extraction, don't overly agitate and taste regularly through the process to find the perfect point of infusion. Black teas infuse quicker than Oolong teas and Oolong teas infuse faster than green teas.

If you taste your infusion and it has become overly bitter, there is nothing you can do about it. Simply throw it away and start again. A devastating waste of delicious gin, however, it's better than wasting more ingredients and time continuing to make the recipe with an overly bitter product that won't taste good in the end.

Keep this in mind, but know that with just a little care there's no reason why you should have to throw away ANY gin due to over extraction!





OTHER INGREDIENTS

LIQUEURS

CRÈME DE MÛRE

Sweet blackberry liqueur.

MARASCHINO

Sweet, dry cherry liqueur.

CRÈME DE VIOLET

Sweet violet liqueur.

WHITE/BLANC CRÈME DE CACAO

Clear, sweet, dry chocolate liqueur.

TRIPLE SEC

Sweet dry orange liqueur.

FORTIFIED WINE

Wines with added spirit (fortified) to increase the alcohol content (ABV), originally to help with preserving them.

DRY VERMOUTH

Wine fortified with (usually) grape spirit and infused with natural botanicals which must include Wormwood - the name Vermouth comes from the German word for wormwood, wermut. FYI, this regulation does not exist inside the USA, so fortified wines produced in the US will not include Wormwood. This style of vermouth will have minimal sugar added, hence 'dry' in style, and some brands are rested in barrels.

SWEET VERMOUTH

As above (dry vermouth), but sweeter, richer and heavier in style. More sugar or caramel is added in the production process than dry vermouth to sweeten, and gives them a darker color than other vermouths. FYI red color does NOT indicate use of red wine.

LILLET BLANC

Originally called Kina Lillet due to its use of quinine, the same anti malarial bitter tasting bark botanical used in tonic water. As mentioned, vermouth (outside the US) indicates the use of wormwood and kina indicates the use of quinine. Lillet Blanc is sweeter than dry vermouth but isn't as sweet as a sweet vermouth. More citrusy in style with hints of orange, it's a light golden color and another great partner to gin.

FINO SHERRY

A delicious style of fortified wine from the region around the city of Jerez in Cadiz, Spain, from where we get the anglicized name sherry. There are many styles of sherry, with fino being the lightest and driest. Its flavor is greatly influenced by being aged in a barrel underneath a layer of flor (yeast) that develops and inhibits oxidation. A bottle of sherry will contain wines of many different ages, as the wines are blended together in barrel using the solera system.





BITTERS & BITTER APERITIVO

ANGOSTURA BITTERS

The OG bitters. Aromatic in style it uses a secret blend of botanicals, originally created as a medicine for stomach complaints. Its name comes from the city it was created in, on the banks of the Orinoco river in Venezuela in the 1820s. Now made in Trinidad & Tobago.

BITTER APERITIVO

The most easily recognisable brand would be Campari, but there are many great ones to choose from these days. They all have their own particular character, but as a category you expect them to be bright red in color and bitter to taste, with a little sweetness. Unlike bitters such as Angostura which are usually added by dashes and drops, these ingredients are served or added to cocktails like spirits.

MISCELLANEOUS

SPARKLING WATER & SODAS

Ice cold and highly carbonated. What brands you use or if you decide to carbonate water at home, that's up to you. However, for good cocktails and especially if you are using to batch, ice cold and high carbonation are both a must.

VODKA

Pick a vodka you love to sip. No flavored vodka here, just the best tasting Vodka you can think of to mix seamlessly with Fords Gin. This is a time to treat yourself!

ORANGE FLOWER WATER

Distilled water flavored by orange flowers or blossom, not the orange fruit, which is why it's also known as Orange Blossom Water. It finishes dry on the palate and is highly fragrant. Widely used in North African and Mediterranean cuisine, as well as classic cocktails such as the Ramos Gin Fizz. A little goes a long way when mixing in cocktails!





FORDS GIN



PLEASE COCKTAIL RESPONSIBLY

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