

GINNED!

MAGAZINE

ITALIAN TREASURE

A sublime spirit, steeped in 130 years of history



APERITIVO TIME

Embracing an Italian tradition



PICTURESQUE PIEDMONT

72 hours in the Italian Alps



VERMOUTH & TONIC

How to make the serve of the summer

popped.
not fried.



pop over to popchips.co.uk

[f @popchips](https://www.facebook.com/popchips) [@popchipsuk](https://www.instagram.com/popchipsuk) [@popchipsuk](https://www.twitter.com/popchipsuk)

WHAT'S IN THE BOX?



BORDIGA'S OCCITAN GIN

Indulge in a historical spirit from the Piedmontese Alps.



BORDIGA VERMOUTH BIANCO

The key to incredible Occitan Gin cocktails!



POPCHIPS MEDITERRANEAN SEA SALT

Simple ingredients bring out big flavour in these moreish snacks.



FEVER-TREE MEDITERRANEAN TONIC

A fabulously floral twist on your G&T.



CHIOSTRO DI SARONNO AMARETTI

A tasty Italian tradition.



From the FOUNDERS

La Dolce Vita

Benvenuto, gin clubbers, to May's marvellous edition of Ginned! Magazine. Now, gin might not be the first thing you think of when you think of Italy – it's more likely that country's wonderful wine and fabulous food come to mind. But, as you will discover this month, Italy is indeed home to some truly *bellissimo* gin!

The Bordiga distillery has been producing fine spirits in the beautiful northern Italian region of Piedmont, for nearly 130 years. As soon as we tasted the Occitan Gin in your box this month, we fell in love with its classic taste, and with the unique intensity that comes from the wild juniper berries grown in the Maritime Alps around the distillery.

We're so excited that, apart from a handful of carefully chosen cocktail bars,

Craft Gin Club members will be the first in the UK to get their hands on a bottle on this wonderful gin. We're also thrilled to be able to bring you a very special Vermouth Bianco, created in the same distillery. We hope that you enjoy exploring new and delicious flavour combinations with your May bottles using the recipes in this month's magazine – we can certainly see a few vermouth and tonics (see page 14) in our stars this summer!

Whichever connection you choose, be it a fancy cocktail or a perfect Italian G&T, fill your glass and raise a toast to a month dedicated to *la dolce vita*...

Salute!

JON & JOHN Co-Founders

- | | | |
|--|---|--|
| 4 Gin of the Month
<i>Say ciao to an Italian stunner!</i> | 15 Amaretti and Roll
<i>Lesser-known facts about a unique biscuit.</i> | 22 Gin Joint of the Month
<i>A slice of la dolce vita right in Chelsea.</i> |
| 5 The Spirit of Tradition
<i>A 120-year-old recipe means remarkable gin.</i> | 16 Venetian Ventures
<i>Classic cicchetti recipes to enjoy.</i> | 23 Gin O'Clock Prize Crossword
<i>This month's perplexing puzzle.</i> |
| 9 Occitan Cocktails
<i>Tasty ways to enjoy May's Gin of the Month.</i> | 18 Carol's Gin Kitchen
<i>A gin-tastic take on Italy's favourite dessert.</i> | 24 Golden Ticket
<i>One lucky member is in for a special treat.</i> |
| 10 All About Aperitivo
<i>Discover Italy's favourite, boozy pastime.</i> | 19 72 Hours in Piedmont
<i>Pack your bags for the weekend of a lifetime!</i> | 25 The Little Gin Company That Could
<i>This mobile gin bar is your dream come true.</i> |
| 12 Occitan Cocktails
<i>Two more luxurious libations to mix up.</i> | 20 Pop to the Top
<i>Fresh Mediterranean flavour, right at home.</i> | 26 #Instagram Picture Prize
<i>Win free gin in our photo competition!</i> |
| 14 Brilliant Bianco
<i>A tipple as old as time.</i> | | |

Editor in Chief: Katy Mencerz Editor: Lucinda Beeman
Assistant Editor: Veronica Golawski
Designer: Lucas Callaghan
Commercial enquiries: advertising@craftginclub.co.uk

OCCITAN

FROM BORDIGA

www.bordiga1888.it

Handcrafted in a historic distillery in Cuneo, Italy.

Available in the UK exclusively for Craft Gin Club members.

42% ABV

BOTANICALS:

Juniper, Angelica, Cardamom, Coriander, Lemon Peel, Orange Peel

TASTING NOTES:

A classic, juniper-forward gin handcrafted from a recipe dating back to the early 1900s. Complex and aromatic, botanicals hand-picked in the Italian Alps give this gin a sleek body and clean, elegant taste. Delicious alone or with tonic, but also a wonderful base for cocktails.

PERFECT SERVE:

To make the perfect Occitan G&T – as served at Central London hotspot Freud Bar – fill a glass with ice and add 50ml of Bordiga's Occitan Gin. Top with Fevertree Mediterranean Tonic and garnish with slices of strawberry and a sprig of rosemary.



Botanicals are hand-picked in the Italian Alps



The Bordiga Distillery

SPIRIT OF TRADITION

In a little town in the Italian Alps grow the most flavourful botanicals in the world. When they meet a deceptively simple recipe and a distillation method honed over more than 100 years, they make a tippie that's been sought after since the turn of the century. Meet Bordiga's Occitan Gin.



The year was 1888, and Pietro Bordiga was getting quite the reputation. A simple bartender in the northern Italian city of Turin – famous for its baroque buildings and austere mountain views – his homemade vermouth was the envy of all.

As Lucia Buyschaert of Bordiga Distillery explains, "In that time it was normal that every bartender made his own vermouth. But Pietro was really good at it, and so other bartenders in Turin started asking him to make some for their bars, as well."

The quality of Pietro's vermouth was no accident. A keen herbalist, he was fascinated by plants and all of their various uses. As vermouth is, at its heart, wine fortified with infusions of herbs, plants and additional alcohol, it was natural that Pietro, who had devoted so much time to studying and understanding the flavours and aromas of all things green, should produce the best in Turin. But if he was going to stay up all night working, he said to himself, why be tending bars when he could be following his dreams?

And so he did. "He was really interested in plants," Lucia says of Pietro, "and how to use them, how to combine them, and he started writing many different recipes and travelling the world to discover new possibilities."

Pietro moved an hour to the south of Turin, setting up in an ancient distillery in the town of Cuneo and calling it his own. And thus, Bordiga distillery was born.

Pietro didn't stop there. Driven by curiosity and a quest for perfection, he continued travelling throughout his lifetime, keeping a careful record of hundreds of recipes for new spirits in two big, leather-bound books. His notes have passed from generation to generation, and today – more than a century later – Bordiga's master distillers still follow Pietro's notes to the letter.

As one sip of your Occitan Gin will tell you, this is a slice of history well worth preserving.

THE GEM OF PIEDMONT

Perhaps the most famous mountain range in the world, the Alps snake through the intersection of three countries: Switzerland, France and Italy. But while the mountain range may be the same, each nation's slopes are an ecosystem all their own.

"We share the Alps with France," Lucia explains, "but if you look at the Italian side the mountains are much steeper, which gives the herbs that grow here a very special quality. Our area is very unique, because the Alps are also the highest in Europe that stand this close to the sea."

Tucked in a valley between these Italian Alps is the town of Elva. Here stone houses cling to the slopes, and the people – isolated by twisting roads and steep inclines – still speak the ancient Occitan language that once united this Alpine village with the south of France, Monaco and even as far as Catalonia.



The Italian Alps

While Occitania has never been a nation in its own right, the diverse peoples who spoke the *Langue d'Oc* emerged as a major cultural force in the Middle Ages. Troubadours and courtly love were invented in Occitan-speaking courts in France, which also produced the famous Eleanor of Aquitaine. A queen of England, her first and preferred language – and that of her son, King Richard the Lionheart of England – was always Occitan.

But starting in the 19th century, the Occitan language started to decline. In France, it was a result of a public policy: called 'the shaming', schools began punishing children who spoke Occitan instead of French. Once 14 million people spoke Occitan; as of a 1999 census, that number had dwindled to a mere 610,000 native speakers, with another million exposed casually the language.

But in difficult-to-reach Elva, the isolation proved a blessing of sorts. Here the residents have managed to hold onto their heritage. Occitan is still spoken widely in the town, and the local economy still relies to some degree on the very special herbs that grow nearby.

"All of the local botanicals we use come from the area around the town, where they still speak the Occitan language," Lucia explains. "That's how our gin got its name."

On the windswept and rocky slopes of the Alps, plants have to work hard to survive. In response to these hostile conditions, the plants produce more essential oils than they might in easier climates. Bolstered by the fresh sea air, Lucia says, these herbs and botanicals can't be surpassed in terms of flavour and character.

It's these botanicals – hand-picked on the slopes outside the town – that go into your bottle of Occitan Gin.

So how is this gin – named after an ancient language and made using the finest Alpine botanicals – actually made? It will come as no surprise that the modern distillery's methods would have made Pietro himself proud.

DISTILLATO CON ERBE OCCITANE

For more than 130 years, since Pietro first arrived at his mountain distillery, the Bordiga family has called the distillery in Cuneo their home. And that's still the case today – the last surviving Bordiga, now 90 years old, still lives there.

"He no longer does the distilling," notes Lucia with a smile. "But he has passed down the two handwritten books of recipes to Mario, our master distiller, who has all of the knowledge. He's actually about to retire himself, and two very talented junior distillers – Nicola and Francesco – are running the show."

"All of the local botanicals we use come from the area around the town, where they still speak the Occitan language."



Jars of botanicals

Two young distillers are taking charge at Bordiga



While the names and faces of the master distillers have changed, one thing has stayed the same: the still. The antique copper still in which your Occitan Gin was distilled is the same that Pietro found on the premises when he moved in, all the way back in 1888.

"The masterpiece of the distillery is the still," Lucia says. "It's a copper pot that was there when Pietro arrived; it's been there since the 1700s. Using it is different from using modern technology. It has a unique style, and spirits made in it have a unique character."

Without the bells and whistles of modern technology to aid him, Pietro relied on his still and his own vast knowledge of botanicals to develop the recipes written in his two leather-bound books. For his gin – which at

times has had to be produced and marketed under the name *Ginepro Secco Delle Alpi*, when the very un-Italian word 'gin' was banned by Mussolini – he decided to let the flavourful botanicals speak for themselves.

There are just six botanicals in your Occitan Gin: juniper, angelica and coriander from the mountains around Elva, the cardamom that Pietro discovered on his travels and lemon and orange peel from the seaside.

"In that time, gin was gin," Lucia says. "It wasn't like today, where there are forty or fifty botanicals in a gin. Pietro Bordiga created a product that felt right for him; it's concentrated on the juniper berries, which are so special when they're grown in these mountains. They have an aroma and a taste

"The masterpiece of the distillery is the still. It's a copper pot that was there when Pietro arrived; it's been there since the 1700s."



Extracts, ready to blend



The original copper still

that's so unique; he focused on that, and that's the basis of everything."

A botanical blend this simple and classic leaves no room for error; for Pietro, and all of the distillers that have come after him, the art is in bringing out the absolute best of every botanical. To do this, the team at Bordiga approaches each element of the gin

separately, giving each botanical the time it needs to extract the essence of its flavour and personality.

The resulting gin is a thing of beauty – classic and balanced, refined and unusual. It's a true gin lover's gin, perfectly executed and rich with heritage. It's also, like everything that comes out of Bordiga, completely natural.

"It's simple but still so refined," Lucia says of Bordiga's Occitan Gin. "You would think that it's just a pouring gin, but when it's mixed in cocktails it adds an extra something. It's simple and to the point, but has something special about it."

Once confined within Italy's borders, Bordiga's Occitan Gin is now poised to go global. Bartenders at some of the UK's best bars – including London's Freud Bar and Ritorno, both of which have created bespoke cocktails for this issue of GINNE! Magazine – have enthusiastically embraced Occitan Gin. And this gin isn't the only delightful distillate that Pietro created.

Bordiga creates an entire range of products, from an all-natural aperitivo to limoncello liqueur, a whole range of vermouths (you can learn more about the Bordiga Vermouth Bianco in your May Gin of the Month Box on page 13) and even a vodka.

"Pietro just loved to create things," Lucia says, "and we're lucky enough to have the recipes

he wrote for everything. Nothing we make is for commercial reasons; we make it because Pietro wrote the recipe in the early 1900s."

Pietro's passion, while he may be long gone, is still present in everything that Bordiga's distillers create. His curiosity and innovation have evolved into a fine legacy; his recipes have become a wonderful way to honour the heritage, history and landscape of this beautiful region.

As Lucia says, "For us the most important thing is to keep the traditions alive. Sometimes we think, 'Why the heck are we doing this?' It's a lot of work and a lot of attention to detail, but we're convinced that those details make the difference."

So whether you're whipping up a bespoke cocktail from one of London's finest mixologists or enjoying the perfect Italian G&T in the sunshine, let your Occitan Gin transport you to the sunny mountainside, where the scent of fresh herbs hang in the summer air. *Salute!*

"You would think that it's just a pouring gin, but when it's mixed in cocktails it adds an extra something. It's simple and to the point, but has something special about it."

OCCITAN COCKTAILS

From the master mixologists at Freud Bar in central London come these beautiful, totally exclusive cocktails – designed specifically to make your May Gin of the Month sing.



Occitanian

INGREDIENTS

- 45ml Occitan Gin
- 20ml fresh lemon juice
- 10ml sugar syrup
- 2 slices cucumber
- Sprig of rosemary, to garnish

METHOD

In a cocktail shaker, muddle the cucumber slices with the gin, lemon juice and sugar syrup. Add ice and shake well, then strain into a cocktail coupe or a martini glass. Strip the rosemary and drop the individual leaves in a lattice pattern on the top of the drink. Enjoy!



Pietro Punch

INGREDIENTS

- 60ml Bordiga Vermouth Bianco
- 30ml Pineapple Juice
- 20ml fresh lemon juice
- 10ml sugar syrup
- 10 mint leaves, to garnish

METHOD

Combine all of your ingredients in a shaker packed with ice and shake. Strain into a tumbler filled with ice, garnish with mint and pineapple, if you have any to hand, and enjoy! To make a punch for sharing, simply double, triple or quadruple the recipe.

"To make sugar syrup, combine 100ml of water and 100g of sugar in a saucepan and heat gently until the mixture becomes a syrup. Store in a covered container in the refrigerator for up to two weeks."



Piazza Vittorio, Turin



Rooftop aperitivi are popular in the summer



Cocktails in Venice



Classic aperitivo canapés

All about Aperitivo

Italians are renowned for a relaxed, enjoy-life-to-the-fullest lifestyle, so it's no surprise that one of their most famous customs brings together two of life's greatest joys: fine dining and quality drinks! The *aperitivo* is sacrosanct almost anywhere you go in this beautiful country. From the fashion capital of Milan to the cobblestoned streets of Rome, here's all you need to know about this pre-dinner tradition.



A classic aperitivo cocktail

It started with vermouth

It's not *entirely* clear how the *aperitivo* started, but most signs point to Turin in the late 1700s. It was here that Antonio Benedetto Carpano, widely credited with making the first vermouth, popularised the idea that a drink before dinner was the key to whetting one's appetite – hence the word *aperitivo*, derived from the Italian word for 'open'. But it wasn't just any old drink that would do the trick, and Carpano brilliantly marketed his fortified white wine and herb mixture as the tippable of choice for pre-dinner drinking. It's a staple in *aperitivo* cocktails even to this day!

It's enjoyed all across Italy

The *aperitivo* started in north western Italy. When this pre-dinner treat hit Milan during the booze-fuelled era of the 1920s, the trend immediately caught on all across the region. That's not to say you can't find a great *aperitivo* further down south! In cities like Rome and Florence, there's no shortage of beautiful, historic spots hosting this cocktail hour. Even in Naples, southern Italy's biggest city, the concept of *aperitivo* has been wholeheartedly embraced, with a thriving cocktail scene and numerous bars across the city where you can partake.

It's a full-blown foodie affair

A drink to 'open' your appetite is one thing, but what really sets a proper *aperitivo* apart is the variety of nibbles at hand. You won't find yourself snacking on crisps or olives at the *aperitivo* table; instead expect a variety of delicious canapés. Dishes available at the bar – or even in the form of a bountiful buffet – are chosen specifically to complement the bitterness of

traditional *aperitivo* cocktails. Cheeses, quiches, cured meats and even pastas are often offered. With so many delicious dishes on hand, it may be tempting to load up on the carbs and skip dinner altogether – but don't get distracted! This time is all about nibbling, socialising and relaxing before you sit down to a proper meal.

It's not exactly the same as 'Happy Hour'

Post-work drinks, snacks... it's tempting to want to call *aperitivo* the 'Italian Happy Hour', but the truth is that this concept is worlds apart from the pub socialising we partake in here in the UK. Yes, *aperitivi* tend to take place after working hours (from 6 to 9pm is prime *aperitivo* time) and involve snacks and nibbles, but the similarities end there. While 'Happy Hour' is all about snagging discounts and deals on cheap drinks and pub food, *aperitivo* can cost as much as 18 Euros for a single drink and access to the snacks!

Don't go to *aperitivo* to get intoxicated (doing so is highly frowned upon by the Italians); do go to prepare the palate for the delicious dinner to come and catch up with friends over a drink or two.

Drinks vary by region

Italy is known around the world for its incredible wines, but its *aperitivo* scene shows that Italian cocktails are also up to snuff! While you can opt for your drink of choice, certain drinks have become traditional to enjoy. Campari, from Novara, is the drink of choice for many, and it serves as the base for several classic *aperitivo* cocktails. But you'll also find Aperol in many a tippale, including the famous Venetian

Fancy sitting down for an *aperitivo* at home? Mix up this White Negroni for a delicious Bordiga twist on the 'King of the *Aperitivo*'. Salute!



WHITE NEGRONI

30ml Occitan Gin
30ml Bordiga Vermouth Bianco
30ml Suze liqueur
Lemon twist, to garnish

Pour all of the ingredients into a glass filled with ice and stir. Top with lemon twist to garnish.

'Aperol Spritz'. Bitter booze is essential for the 'opening' process of an *aperitivo* drink. Perhaps the most famous cocktail of all is the classic Negroni; dubbed the 'King of the *Aperitivo*', this ridiculously easy-to-make cocktail packs more flavour into one sip than any other tippale. Equal parts gin, Campari and red vermouth, it's a fail-proof cocktail to order, no matter where you choose to sip. For a delicious twist on this *aperitivo* classic, why not try the white version in the recipe above...

OCCITAN COCKTAILS

In the heart of swish Chelsea is Ritorno, a sophisticated yet relaxed gin joint whose expert bartenders have a passion for all things Bordiga. Whip up the bespoke Occitan Gin cocktails below – and remember: you can learn all about Ritorno on page 22.

Ritorno A-morbello

INGREDIENTS

30ml Occitan Gin
15ml Bordiga Vermouth Bianco
10ml Zucca (or other rabarbaro liqueur)
5ml agave syrup
5ml cream of pistachio
1 tsp natural yogurt
Aranciata San Pellegrino, to top up
Amaretti biscuit, to garnish

METHOD

Combine your first six ingredients into a shaker packed with ice and shake again. Strain the mixture into a stemmed glass filled with ice. Garnish with an Amaretti biscuit, either by crumbling some over the top or suspending a whole cookie (or two!) above your glass.



Ritorno Alpino Occitano

INGREDIENTS

50ml Occitan Gin
20ml Bordiga Vermouth Bianco
10ml Pino Muga (or other pine liqueur)
15ml lemon juice
15ml relaxing syrup*
15ml egg white
Soda, to top up

METHOD

Combine all of your ingredients in a shaker packed with ice and shake. Strain into a balloon glass filled with ice (and, if you're a true Ritorno-style talent, dry ice!) and top up with a splash of soda.

*To make this soothing syrup, infuse water with lavender and chamomile. Combine it, in a ratio of one-to-one, with sugar syrup and heat gently until the liquid forms a syrup.



LET'S GET FIZZICAL!

Love receiving your Gin of the Month boxes? Then double the fun with a subscription to our sibling, Bubble Club!



Each themed Bubble Box is packed with two different bottles of sparkling wine, cocktail ingredients, foodie treats and a club mag.

- Discover delicious sparkling wines from around the world
- Explore stories behind the fizz and boost your wine knowledge
- Get a 20% discount plus free shipping on top-ups in our Bubble Shop
- No commitment – amend or cancel your membership at any time

CLAIM AN EXCLUSIVE 30% CRAFT GIN CLUB MEMBER DISCOUNT OFF YOUR FIRST BOX WITH CODE: **GINCLUB30**

GET 30% OFF YOUR FIRST BUBBLE BOX WITH CODE: **GINCLUB30**



BRILLIANT BIANCO

Pietro Bordiga packed in his life as a bar owner to focus on distilling full time – but what were the secrets that made his vermouth so special that bartenders across northern Italy were clamouring to get their hands on a bottle?

Pietro Bordiga was a man of many passions – and when his fascination with herbs and plants met his love for the precise art of distilling, a vermouth like no other was born.

It helped that Pietro was working with amazing raw materials. Vermouth, at its heart, is wine fortified with herbs and infusions; in the sloping Italian Alps, he had access to flavourful botanicals and the perfect vermouth wine: Moscato.

As Lucia explains, “Moscato grape is the area’s most quintessential grape. We use it because it’s very sweet, and when vermouth was first being produced sugar was very expensive. It’s a way of using less sugar, and also helping the grape – which doesn’t have a long shelf life – last longer with the help of some additional alcohol.”

The hardworking distillers at Bordiga source their base wine from the family-owned wineries that surround the distillery. Similarly, they hand-pick many of their herbs from the same Alpine village just outside of which their gin botanicals grow. It’s a close-knit community of producers and herb growers, and all of that love can be tasted in the final product.

“For us it’s important to work with and respect nature and our community,” Lucia says. “It goes hand-in-hand with quality.”

With all of the raw materials back in the distillery, it’s time to get to work. “There are different ways to make vermouth,” Lucia says, “and you can categorise them in terms of quality.”

While big producers can make a bottle in less than a day, the distillers at Bordiga – following Pietro’s original recipes to the



Moscato grapes growing to be made into Bordiga vermouth.

letter – can take anywhere from 40 to 60 days.

“We do everything 100 per cent in-house,” Lucia says, and it’s no exaggeration – from picking herbs to making individual infusions so that each one has just the perfect amount of time to impart its flavour. Lucia explains, “We have lots of pharmacy bottles with all of the infusions, which we mix together. You don’t need a lot of every single one; some, you just need one drop.”

The wine is blended with sugar, the infused herbs and additional alcohol, and then filtered three times. The first of these filtration processes is, perhaps, the most unusual. Lucia says, “Back in the old days they would put the wooden barrel outside in the winter and wait for it to freeze. We don’t put it outside anymore, but we do freeze the steel tanks for 15 to 20 days – that’s our first filtration.”

The second filtrations are through paper filters. No chemicals are used at any stage in the process, making Bordiga’s Vermouth Bianco all natural. And while it may take time to produce a bottle, these ancient methods are a difference you can taste. That, Lucia says, is why they stick to Pietro’s original methods. “We’re the only distiller in our area who works this way,” she says.

While Lucia loves to use this vermouth in beautiful cocktails of the kind put together by Freud Bar and Ritorno, her favourite serve is something a little simpler. She says, “I like it on the rocks with a slice of lemon, and maybe a splash of sparkling water in the summer. But one thing is certain: if I have a bottle in my fridge, it won’t last long!”



AMARETTI AMORE

3 LESSER-KNOWN FACTS ABOUT THESE BRILLIANT BISCUITS

This month we’re all about *la dolce vita*, and that includes taking time for a quiet, mid-afternoon moment. Steal fifteen minutes for yourself, grab a cappuccino and one of your delicious amaretti biscuits and learn all about these tasty *Italiano* treats while you sit in the May sunshine.

1 THEY HAD ROMANTIC BEGINNINGS

These lovely little biscuits have their origins in Saronno, a town in the Lombardy region of Italy. It’s said that in 1719, a newly married couple whose bakery was just getting off the ground heard that a Milanese cardinal was making a surprise visit to their town. With so little time to prepare, they wouldn’t even have a chance to stock their larder, which contained just ground apricot kernels, sugar and egg whites. What were they to do?

Rather than give up, the couple whipped up a simple but decidedly unusual biscuit and, for a bit of wow factor, wrapped each culinary creation in an individual piece of printed paper. The cardinal was so taken with the biscuits that he blessed the bakers with a happy marriage and many children – which is how the recipe for amaretti survived, passed from generation to generation, to the modern day.

Whether or not this legend is true, none can say – but it sure is a sweet story for an equally sweet treat.

2 THEY DON’T TRADITIONALLY CONTAIN ALMONDS

The lovely Chiostro di Saronno amaretti in your May Gin of the Month box may taste distinctively almond-like, but they don’t actually contain any! They are in fact made using the exact same, three-ingredient recipe purportedly used by the young

couple who first made these biscuits: sugar, apricot kernels and egg whites. That makes them totally gluten free! (Although those with allergies should note that there may still be traces of nut in the biscuits due to the environment where they are made).

This recipe has been in use for generations, and is still stored in the “Chiostro di Saronno”, the ancient Franciscan cloister in the centre of Saronno from which these bakers take their name.

3 THE PAPER IS WORTH PAYING ATTENTION TO

Just as the first couple to bake amaretti wrapped each biscuit by hand, the staff at Chiostro di Saronno still does this task by hand. After being machine-wrapped in plastic, the individual amaretti are twirled up into lovely print paper by hand.

In fact, according to superstition, if you make a wish and your lit amaretti paper gets all the way to the ceiling, your wish will come true. Although do be careful if trying this at home!



Andémo Béver Un'Ombra!

Recipes for an Italian aperitivo party



In Venice, an invitation for a drink is more romantic than in most places: “*andémo béver un'ombra*”, or “let’s go for a shadow”. So what’s a shadow? A small glass of local wine, usually imbibed whilst standing shoulder-to-shoulder with friends and strangers alike in a neighbourhood bar. And no shadow would be complete without *cicchetti*, Italian bar snacks that are more like tapas than pickled onions.

Cicchetti is all about how it’s eaten; with toothpicks or fingers, alongside a delicious *aperitivo* cocktail and in good company. To throw your own *aperitivo* party, serve your Occitan cocktails alongside these robust Italian bites.

POLENTA AND COD CICCHETTI

SERVES 4

INGREDIENTS

250g salt-cod fillets
150g instant polenta
140ml milk
70ml olive oil, with extra for cooking
Chopped parsley

METHOD

Submerge the salt cod in cold water, cover and leave for 48 hours (this will keep the cod from being too salty). When you’re ready to start cooking, drain the cod and cut the fillets in half. Put them in a heavy-based saucepan and cover them in milk. Throw in a

generous pinch of salt and put the pan over a medium flame. Leave to simmer for 20 to 30 minutes, skimming any scum off the broth as the fish cooks.

When the cod is cooked, drain the fish (reserving a little of the liquid) and tip the fillets into a mixing bowl. Add a couple of spoonfuls of the cooking liquid and mix well with a wooden spoon, continuing to cream the fish as you add olive oil in a steady trickle. Keep mixing until you have a soft paste; cover it and store in the fridge until you’re ready to serve it.

Now make your polenta squares. Bring a litre and

half of water to the boil in a saucepan. Add salt and your polenta in a steady stream. Whisk continuously until you have a tick and smooth mixture. Tip it out onto a wooden board (a large chopping board will work, as will a baking sheet lined with parchment paper) and spread it out with a spoon until it’s one or two centimetres thick. Leave to cool completely.

When you’re ready to plate everything up, slice the polenta into neat squares and grill each square on a preheated and oiled griddle pan. Spoon the cod mixture on top and scatter with chopped parsley.



POLPETTE

SERVES 4-6

INGREDIENTS

500g ground beef
500g ground pork
1 egg
85g breadcrumbs
30g freshly grated Parmesan
1 garlic glove, minced
¼ onion, chopped
1tsp sweet basil, chopped
Salt and pepper
2 cans of tinned tomatoes

METHOD

Combine all of your ingredients – except the tinned tomatoes – in a bowl and combine well. Form meatballs about the size of golf balls and set aside.

Tip your tinned tomatoes into a large pan and season with salt and pepper. Bring to a simmer and allow to reduce. When the sauce has thickened, drop in your meatballs. Simmer for at least two hours, or until cooked through. Serve on a platter with toothpicks.



ARTICHOKE HEARTS WRAPPED IN BACON

MAKES 10

INGREDIENTS

2 250ml jars of artichoke hearts
8 slices of bacon, halved crosswise
30g grated Parmesan
1tbsp black pepper
Oil, for frying

METHOD

Heat two inches of oil in a deep frying pan or Dutch oven over a medium flame. Place each artichoke heart on the end of a piece of bacon, sprinkle over some pepper and Parmesan, and roll up. Secure with a toothpick and fry for about three minutes, or until golden brown.



COURGETTE CICCHETTI

MAKES 12

INGREDIENTS

12 thin slices of ciabatta
3 courgettes, cut into fine matchsticks
3tbsp chopped fresh chives
¾ fennel bulb, finely sliced
3tbsp small capers
3tbsp extra virgin olive oil
Salt and pepper, to taste

METHOD

Toast your ciabatta slices and arrange on a platter. Combine the rest of your ingredients in a bowl and stir well. Set aside for 10 minutes, and then carefully place a dollop of the courgette mixture on the bread slices.





Carol's GIN KITCHEN

May is such a lovely month. Sunshine, blossoms and just a hint of summer around the corner. It is usually in May that we have our first al fresco meals. I love dining outdoors – the sun shining, the birds singing and surrounded by beautiful plants and flowers. And for some reason, food often tastes better outdoors and the whole meal just ambles on into a long and relaxing afternoon or evening!

For May, we have a wonderful citrusy gin from Italy and so I've revisited one of Italy's most famous desserts, tiramisu, and given it a modern and fresh, gin flavoured twist.

This recipe can be made substituting oranges for the lemons, and orange curd for the lemon curd, but I prefer the zesty freshness of lemon. The dish is quite rich and you do not need a huge portion.

It really is a winner, and I had to make more than one batch when developing the recipe as my family ate it before I could get it photographed, so that has to be a good sign!

The gin-a-misu is quite firm as the lemon juice 'sets' the cheese mix, and so it could be made in a loose ring cake tin then served on a cake stand. This would make a very impressive dinner party dessert, with a shot of iced limoncello on the side.

I hope you enjoy it.

(Note: this recipe contains raw egg. Care should be taken if pregnant or elderly)



Occitan and Lemon Gin-a-misu

(serves 6-8)

INGREDIENTS:

3 lemons, juice and zest
8 tbsp Occitan Gin
100g caster sugar
2 packets sponge fingers
500g mascarpone cheese
2 large eggs
Jar of premium lemon curd (do not use cheaper varieties)
150ml double cream
Crushed amaretti biscuits

METHOD:

1 Mix together 50g of sugar, the juice of two lemons and 4 tsp Occitan Gin in a bowl and leave until sugar has dissolved.

2 In a clean bowl whisk egg whites until they form peaks, and in another bowl whisk the cream until it forms soft peaks.

3 Beat together the

mascarpone, egg yolks, zest of two lemons, 100g lemon curd, 50g of sugar, 2tbsp Occitan Gin and the juice of one lemon.

4 Fold the cream and egg whites into the mascarpone mixture with a metal spoon.

5 Take a rectangular dish (I used a 25x20cm glass dish), dip sponge fingers in the lemon syrup and use to make a layer in the base of the dish. You may need to cut the sponge fingers to size. Spoon a little extra lemon syrup on top then smooth over half the mascarpone mix.

6 Now take 2 heaped tablespoons of leftover lemon curd and mix with the last 2 tsp Occitan Gin to make a smooth sauce. Drizzle

half the sauce on top of the mascarpone mix.

7 Now repeat the 3 layers, using up all of the lemon syrup on the sponge fingers. You will not use both packs of sponge fingers, just use enough for 2 layers in your chosen dish. Pour the rest of the gin and lemon sauce over the top of the mascarpone layer and swirl together with a knife.

8 Place in a fridge for at least 4 hours, preferably overnight.

9 Just before serving sprinkle the top of the gin-a-misu with the remaining lemon zest that has been mixed with crushed amaretti biscuits.

This dessert goes very well with some sliced, ripe strawberries.

72 HOURS IN PIEDMONT

DAY ONE: TURIN

You can fly direct to Turin, so make this city your first stop.

When you land, speed straight to your hotel. Grand Hotel Sieta is a Turin institution where the rich and famous congregate to drink cocktails in swish environs. If you're more downtown than uptown, check out Boston Art Hotel for its amazing modern art collection and eclectic rooms.

With your bags dropped off, it's time to check out what this fabulous city has to offer. The first capital of a united Italy, this gorgeous city centre is home to beautiful palaces. The most famous is the Palazzo Reale, from which the Dukes of Savoy governed. Also stop by Turin Cathedral, which houses a holy shroud.

With your history fix satisfied, stroll through the Porta Palazzo, Europe's largest open-air market, before revelling in the slow food movement in one of Turin's spectacular restaurants. Ristorante Moreno specialises in cooking Piedmont's world-famous truffles, while Caffè San Carlo, with its marble-topped tables, is an elegant enclave with impeccable attention to detail.

DAY TWO: STRESA

First thing in the morning, hop in the car and hightail it north, towards the border with Switzerland. Here you'll find Stresa, a beautiful resort on Lake Maggiore.

Stresa has been written about since 998 AD, and in the intervening years served as a popular retreat for Europe's aristocratic classes. With beautiful lake views and incredible architecture, it's not hard to see why – and a stay in the gorgeous Grand Hotel des Iles Borromees is an absolute must (especially for any Wes Anderson fans you happen to be travelling with).

Literature fans will also appreciate spending the night at The Grand Hotel. Ernest Hemingway set part of his novel *A Farewell to Arms* in the hotel, and spent time himself in the town. Follow in his footsteps and spend the night eating and drinking on the lake's glimmering shores.



DAY THREE: ELVA AND CUNEO

Now that you've experienced the city centre and the lakeside, it's time to get a feel for the Italian Alps. Get back in the rental and spend the day taking a leisurely drive through the mountains, making the five hour trek to the little town of Elva.

On the Alpine slopes surrounding this idyllic town, the aromatic herbs used in Bordiga's Occitan Gin are gathered. You should arrive in the early or mid-afternoon, so have a little wander around and absorb the beautiful atmosphere. If you're up for a little more driving, head an hour and a half to the south and stop by Cuneo, where you can visit the Bordiga distillery.

Find yourself back in central Turin for your final night, where you can toast a beautiful journey with ice-cold Prosecco and aperitivo underneath the glittering chandeliers of Caffè San Carlo. Get a good night's sleep and head to the airport in the morning.



popchips®

POP TO THE TOP

Snacking is one of the UK's favourite pastimes – and now, thanks to the magic of popping, snackers no longer need to compromise between health and taste. Meet popchips, the crisps that have popped into your Gin of the Month box without ever meeting a deep fat fryer.

If healthy eating had a spiritual home, there's no doubt it would be in sunny California, USA.

But even in a state obsessed with green juices, the Atkins diet and thrice-weekly yoga, Keith Belling couldn't beat the cravings for a bag of crisps as a lunchtime treat – but he couldn't find anything to satisfy him, either.

As Jessamy Beeson-Jones of popchips explains, "Our founder was tired of either buying unhealthy, fried crisps with his lunch or boring baked chips with no flavour. He wanted to create a delicious snack that was better for people, and that they'd be proud to be seen with."

Rather than give in to a future of unsatisfying snacking, Keith teamed up with Patrick Turpin. Together, they were able to uncover a way to take potatoes to the next level. Rather than simply frying or baking, Patrick and Keith decided to try popping their potatoes like popcorn: exposing the raw ingredients to

high heat and pressure until it 'popped' like a kernel of corn. It was 2012, and pop! The popchip was born.

"We never fry or bake our chips," Jessamy says. "This means you have all the flavour of regular crisps, but with half of the fat and under 100 calories per serving."

With no artificial flavours and no nasty surprises on the ingredients list, every flavour is also gluten free and vegetarian. That includes the popchips in your May Gin of the Month box, which are flavoured with sea salt, and thus a perfect pair for your Occitan Gin (and super suited for dipping, Jessamy adds).

The recipient of a dozen awards worldwide – including Good Housekeeping Magazine's gong for Best Low Calorie Snack – popchips are the fastest growing snack brand in the UK. And, with a whole range of delicious flavours and more on the way, there's always something exciting popping in their kitchen.

"World domination is next in line," Jessamy laughs. "But in all seriousness, with no more compromising between better-for-you and better tasting, popchips give people the freedom to snack whenever they want – tastefully."

Low calorie and delicious? We'll snack to that!



HOW TO MAKE THE PERFECT ITALIAN V&T

Think tonic is only good for mixing with gin? You're missing a serious trick! Discover the cult Italian tippale that's been making waves in the UK: Vermouth and Tonic, made extra magical by the hand-picked Mediterranean herbs and Sicilian lemons that make Fever-Tree Mediterranean Tonic such an amazing mixer.

With delicate herbal flavours and the gentle bitterness of quinine, the Fever-Tree Mediterranean Tonic in your May Gin of the Month box is a perfect pair with citrus-led gins like Bordiga's Occitan. But if you're looking to embrace the *aperitivo* lifestyle, there's one mixed drink that will bring you right to the beaches of the Amalfi Coast: Vermouth and Tonic, also known as a V&T.

As Fever-Tree's Charlie Shotton explains: "Vermouth and Tonic is a really versatile combination that draws its influence from the Italian culture of *aperitivo*. With a light, refreshing flavour the combination is perfect for spring and summer nights, and balances the gentle sweetness and spice of vermouth with the clean bitterness of tonic water."

The Fever-Tree team takes painstaking care and attention to detail when creating their Mediterranean Tonic, and it is a perfect match for citrus-led gins like the Occitan Gin in your May Gin of the Month box, as well as the complex herbal taste of vermouth. Fever-Tree is most famous for sourcing its quinine directly from the Congo, but that same commitment to sourcing the best quality natural

ingredients extends to every element in their Mediterranean Tonic.

The rosemary and lemon thyme that go into Fever-Tree's Mediterranean Tonic are cultivated on the rolling hills of Provence, where fourth-generation herb

farmers pride themselves on using traditional agricultural methods, some of which date back to the Roman Empire.

These wonderful herbal flavours are combined with natural extracts from Sicilian lemons.

The flavour of these gloriously yellow fruits, grown on the slopes of Mount Etna, is still extracted using the age-old *sumatrice* process, which gently pulls out the essential oils and creates a versatile mixer as well suited to gin as to other spirits.

"Each of these elements blends together for a smooth and subtle flavour and

a uniquely refreshing mixer," Charlie says. "Pair with it a citrus-led or herbaceous gin, plenty of fresh ice and a garnish of citrus peel or even a sprig of rosemary."

Or take your cue from *aperitivo* time and craft the perfect Italian Vermouth and Tonic using the recipe above. *Bellissimo!*



Perfect Italian V&T

50ml Vermouth Bianco
150ml Fever-Tree Mediterranean Tonic
Orange and lemon slices, to garnish

METHOD

Fill a stemmed glass with ice. Pour in your Vermouth Bianco and top up with Fever-Tree Mediterranean Tonic.

Garnish with slices of orange and lemon, and enjoy – preferably sitting in the May sunshine!



442 King's Road, Chelsea, London, W10 0LQ
020 3301 6333
www.ritorno.co.uk

If you can't make it all the way to Piedmont but you're craving a slice of *la dolce vita*, a beautiful bar on The King's Road in London can offer you instant access to the best aspects of life in Milan. Welcome to Ritorno, where *bella Italia* has breathed new life into the London cocktail scene.

This elegant lounge bar and kitchen was opened by Giacomo Longo, an Italian expat who was missing the Milanese style of socialising, where it's common to sip cocktails and nibble at small plates while you wile away the hours. When Giacomo couldn't find anywhere to achieve that *aperitivo* experience in the Big Smoke, he determined to open his own.

Ritorno has now established itself as Chelsea's go-to Italian bar. Open from lunch 'til late, its calming interior and marble bar are ideal for stopping in at any time of day, be it for a cappuccino or a cocktail mixed by Ritorno's best-in-class bar staff.

As Head Barman Paolo Viola, whose CV includes five-star hotels and Rivoli Bar at The Ritz, says: "London is the world's mixology capital, and at Ritorno we aim to harness and enrich this local expertise with Italy's finest artisanal and rare produce, amalgamating it with the Italian *aperitivo* concept."

Ritorno's cocktail menu is split into four sections: Bollicine, or bubbly; Ritorno Classics; Ritorno Specials; and Regional

Specialities. This latest section is full of specially-crafted cocktails that express the spirits of Italy's many beautiful regions through booze.

As Paolo explains, "We've interpreted the essence of each of these regions with high quality, craft and traditionally made ingredients. It's a unique cocktail experience."

With such an extensive cocktail menu, it can be hard to know where to start. But, according to Paolo, you simply can't go wrong. "Every guest asks if I have a personal favourite," he laughs. "But it is a very difficult question to answer, because I hand-picked a unique cocktail list, and I love everything on it."

When in doubt, go for a Ritorno G&T. At six, the gin selection at Ritorno is small compared to some bars, but these hand-selected bottles have one thing in common: they're the best gins that Italy has to offer.

"We made a choice to only use Italian gins, and we exalt in it," Paolo says. "We've enhanced the usual gin and tonic experience with a special service, serving our G&Ts in a wooden board accompanied by hand-selected botanicals and Mediterranean tonic."

While you may come to Ritorno for the cocktails and G&Ts, you can't leave without

trying some of head chef Filippo Salzano's amazing *cicchetti*, or Italian small plates. Already a wildly popular way to eat in Italy, this relaxed, Mediterranean dining style is winning hearts and minds in London and beyond – and Ritorno executes the concept like pros.

Filippo says, "We have carefully studied every cocktail and dish combination to ensure that they complement and enhance one another. Just like the cocktails, we have returned to the land to source the best possible ingredients and combine them in an innovative and exciting way."

While Paolo may not have a favourite cocktail, he can pick a pairing he loves more than any other. "The Lady Giulia Cocktail – a gin base with raspberry shrub and Prosecco – is delicious with our Octopus carpaccio, which is served with mint sauce and fresh pomegranate," he smiles.

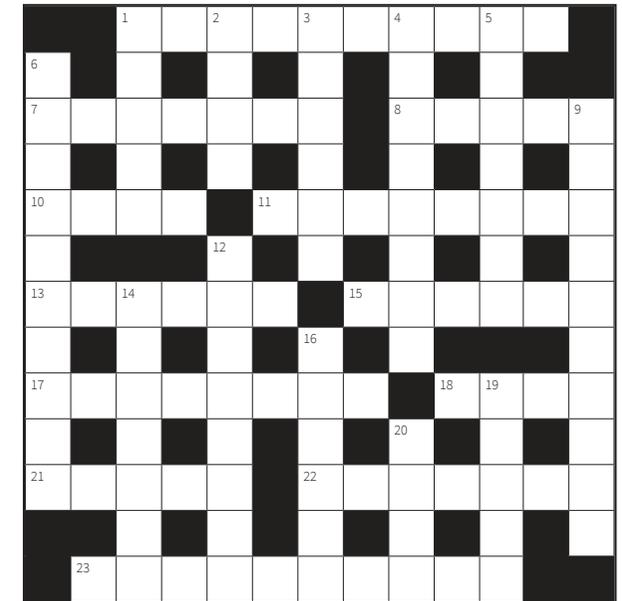
So whether you're stopping in for a quick drink or planning to settle in for cocktails and small plates, let the amazing service, beautiful surroundings and Italian flair of Ritorno convince you – even if just for a moment – that you're experiencing the best of beautiful Milano.

GIN O'CLOCK PRIZE CROSSWORD NO.14

Fill in the grid and win your next Gin of the Month box for free!

To enter, email a clear image of your completed crossword to: crosswords@craftginclub.co.uk by Wednesday 24th May. Good luck!

Congratulations to March's winner, **Kate H. from London**, who bagged herself a free month of gin!



ACROSS

- 1 Process of changing from one state to another (10)
- 7 Related to current events (7)
- 8 Stitch up a piece of fabric again (5)
- 10 Mountain range where the Bordiga distillery is located (4)
- 11 Speaks haltingly, with a tendency to repeat the first letter of a word (8)
- 13 Largest country in South America (6)
- 15 Do ___ ___! (Not as I do) (2,1,3)
- 17 Particle of water falling from the sky (8)
- 18 Active volcano on the Italian island of Sicily (4)
- 21 A lout or ruffian – and a search engine company (5)
- 22 A loud, shrill cry – or the sound made by a car's tyres when it brakes suddenly (7)
- 23 Type of stuffed pasta, commonly filled with ricotta and spinach – lentil root (anagram) (10)

DOWN

- 1 A refill (hopefully of gin!) (3-2)
- 2 Curved architectural feature forming an opening (4)
- 3 Italian term to use for 'cheers' when you raise your Occitan G&T! (6)
- 4 Traditional Italian dessert made 'ginny' in Carol's Gin Kitchen this month! (8)
- 5 Shellfish said to be an aphrodisiac (7)
- 6 Fruit used to garnish a perfect Occitan G&T (10)
- 9 Pale, watery or weak – why I was shy (anagram) (5-5)
- 12 Italian region where the Bordiga distillery is located (8)
- 14 Sound of a sneeze (7)
- 16 A small piece of food (6)
- 19 Famous fountain in Rome into which visitors throw coins (5)
- 20 Type of pasta shaped like large rice grains and often used in salads (4)

GOLDEN TICKET

Inspired by the wacky and wonderful Mr. Willy Wonka, we tuck a shiny Golden Ticket in one random member's Gin of the Month box. Whichever lucky Gin Clubber discovers this ticket wins a fabulous, one-off prize!

HAVE YOU FOUND MAY'S GOLDEN TICKET?

Follow the instructions on your ticket now to claim your prize!

And be sure to share your luck with your fellow Craft Gin Clubbers on Facebook, Twitter and Instagram. We can't wait to find out who you are!



THIS MONTH'S PRIZE!

Win a night with your very own private gin bar!

The member who finds May's Golden Ticket can expect a gin-credible treat: a private hire of The Little Gin Company mobile gin bar! The perfect addition to any upcoming house party, birthday or special occasion, an evening with The Little Gin Company is worth £650 and includes:

- 4 hours of serving time
- Delicious drinks served with complementing mixers & garnishes
- Two professional staff to run the bar while you enjoy your evening
- 100 G&Ts – including Occitan and other craft gins – free of charge!



The Little Gin Company That Could

What do you get when you combine two school friends, a vintage horse trailer and a whole lot of gin? The best mobile gin bar in the land, that's what! Find out all about The Little Gin Company – and why you'll definitely want them dishing out delicious G&Ts at your next event – right here.

From weddings and posh parties to hen dos and village fetes, there's one special addition that will make every gin-lover's heart lift: a mobile gin bar! And for one lucky Craft Gin Club member, a visit from the ladies behind The Little Gin Company's horse-trailer-turned-gin-palace is about to become a dream come true.

Just over two years old, The Little Gin Company is the brainchild of Emma and Nicola, two school friends who share an entrepreneurial spirit and a deep love of all things ginny.

As Emma explains, "We loved the idea of opening a gin bar, but realised we wouldn't have the capital to do so. Seeing the popularity of street food and outdoor events, we decided start a mobile gin bar. It's grown from there!"

With a lifelong dream of being their own bosses and an amazing idea they couldn't wait to try, at the beginning of 2015 they decided to get serious about their mobile gin bar. "We thought we would always regret not trying," Nicola says, "and it was the perfect time in our lives to be able to give it our full dedication. We haven't looked back since!"

The first order of business? Finding the perfect way to transport their beautiful bottles of gin quickly and easily all across the country. After much research, they settled on the idea

of a horse trailer. They loved the vintage look of the horse trailer, and one happened to be for sale not too far from their home base in beautiful Stratford-upon-Avon. When they finally got it home, though, they discovered that a bit of a learning curve awaited them.

"Neither of us has ever owned a horse, so the world of horse trailers was very new to us," Nicola laughs.

Emma continues: "It had only been used for horses up until that point, so it needed a lot of work to turn it into the gin bar we had envisioned. Thankfully we have very handy parents, who helped us with the conversion, and we spent many an hour cleaning and painting. With lots of love and TLC, we turned it into our beautiful horse trailer gin bar."

With their fabulous mobile gin bar up and running, Nicola and Emma are wasting no time bringing spectacular spirits to gin lovers up and down the country, helping celebrate all sorts of occasions with fabulous tastings and bar services.

Nicola says, "One week we might be running a tasting session for more than a hundred corporate clients, and the next serving up drinks to a lively bunch of ladies on a hen do. We always tailor our offering to each occasion."

Whether you're after a tasting party or a fabulous mobile bar for your event, Nicola and Emma will answer the call. Emma explains, "We take part in all kinds of festivals, corporate events, weddings, parties, village fairs – we go anywhere the people need gin!"

"We've had so many great experiences over the last couple of years," Nicola adds, "but one of the highlights is always the gin-loving people that we meet. It must be something about the type of people who like gin, but we meet such great customers at all of the events we go to, and have a great time with them!"

This month's lucky Golden Ticket winner will be getting a visit from Nicola, Emma and their Gin Palace on Wheels! Didn't find that glimmer of gold in your May Gin of the Month Box, but still want to learn more about The Little Gin Company's tasting and bar hire packages? Visit www.thelittlegincompany.com



LAST MONTH'S WINNER

At the time of going to press, April's Golden Ticket and the luxury 5* stay at The Vineyard hotel and spa still hadn't been claimed! Will our winner claim their prize in time? Or will this amazing prize still be up for grabs? Watch this space to find out! And don't forget to check your box carefully, because you never know: it could be you!



#GINSTAGRAM



WANT TO WIN FREE GIN?

Every month, the member who shares the best photo of their Gin of the Month with us on social media will receive their next gin box for FREE!

As well as free gin, May's photo champion, along with four runners-up, will also win a **GIN Doormat from More Than Words**, designed by Lisa Long. It's the perfect addition to any gin lover's home - and makes a great housewarming gift!

Want to win this fabulous prize? Show us how you're living *la dolce vita* with your Occitan Gin! Embrace Italy's culinary culture, mix up a cool cocktail, or think outside the box to create the most ginspired photo. **Share all the snaps with us on Facebook, Twitter or Instagram using #Ginstagram** and this month's prize could be yours!



Want to get a **MONTH OF GIN FOR FREE**? Share photos of your box contents with us on social media for a chance to win!



**@CRAFTGINCLUB
/CRAFTGINCLUB**

MARCH'S WINNERS

Congratulations to March's winner **Melanie Jeffrey**, who got inspired by the curiosity of March's Drumshanbo Gunpowder Irish Gin and set up a wonderful, Alice in Wonderland-themed ginny tea party! Her hard work and creativity snagged her top billing. Fabulous shot, Melanie – enjoy your prize!

Runners-up, clockwise from below:
Nicki Roberts, Julie Constable, Rose Brewis and James Peterson, Yvonne Logan and Michele Williams



MARCH'S WINNER - MELANIE JEFFREY

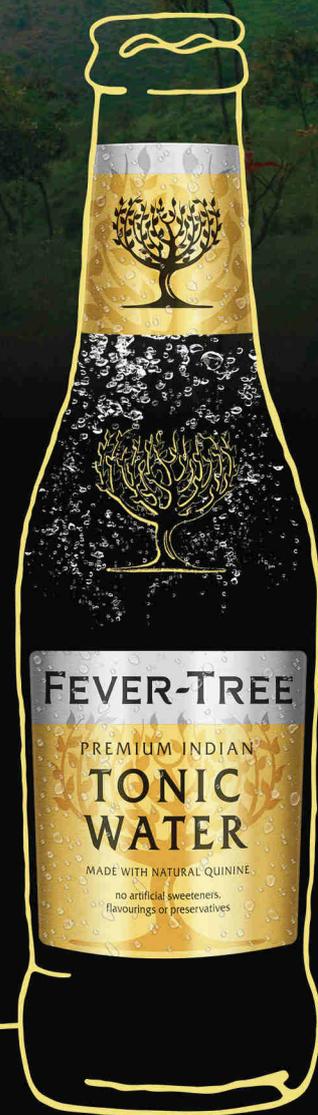


View from quinine plantations
in the Congo – photo taken by
co-founder Tim Warrillow.

WE GO TO THE ENDS OF THE EARTH FOR THE PERFECT G&T

Gin is only as good as the tonic it's paired with. While most tonics mask the delicate flavours of gin with artificial sweeteners like sickly saccharin, at Fever-Tree, it is all about taste. In fact, one might say our co-founders, Charles and Tim, are a little obsessed. They've travelled to some of the most remote parts of the world to source the finest natural ingredients – venturing as far as the Congo to find the purest quinine. The result is a tonic like no other, one that sets the complex flavours of gin free.

IF $\frac{3}{4}$ OF YOUR GIN & TONIC IS
TONIC, MIX WITH THE BEST™



FEVER-TREE

PREMIUM NATURAL MIXERS