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'Favorite seminar:
"Which Rum, What Cocktail and Why,"
sponsored by Plantation Rum'



- HIGHLIGHTS FROM LAST WEEKEND'S TALES OF THE COCKTAIL -

Just a hop, skip and a stagger from Baton Rouge, New Orleans' Tales of the Cocktails wrapped up its seemingly never-ending array of seminars, tasting rooms, brunches, snack stands and lunches last weekend. There was even a flash mob that interrupted founder Ann Tuennerman's opening press conference where she announced next years Tales on Tour location, Mexico City. The aspirin has been taken, the naps have been had and the recuperation has begun.

With such a whirlwind of activities, food writer Monique Evans did the hard work for you, pounding the pavement around town and recapping some favorite events.



Favorite tasting room:

"Disco Inferno Saloon on the Move with Bittered Sling," featured disco music and inventive, distinctive craft bitters. We visited the tasting late in the game and, as a result, got some one-on-one time with co-proprietor/chef Jonathan Chovancek. Along with fellow proprietor Lauren Mote, a talented mixologist and sommelier, these two Vancouver residents began the company in 2010, and are creating one of the most exciting lines of cocktail bitters in a market that has quickly become oversaturated with expensive, lackluster selections. Definitely worth hunting down a bottle or three.

Favorite seminar:

"Which Rum, What Cocktail and Why," sponsored by Plantation Rum and expertly paneled by two giants in the tiki world: Jeff "Beachbum" Berry (author of several books on tiki culture, drinks and cuisine) and Martin Cate (owner and designer of San Francisco's Smuggler's Cove, what many consider the top modern tiki bar in the country) along with Plantation Rum distiller Alexandre Gabriel. These three gentlemen, with moderator Philip Duff, took participants on a humorous jaunt through the history of rum and rum drinks. Along the way, attendees were treated to several single tastings of various Plantation Rum products as well as three different takes on mai tais and two rum—yes, rum—negronis.