

PAINT ME A DRINK

THE MUSE OF ALCOHOL

By Christian Hannover & Jorge Montojo



Sobriety is for the beasts....





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THE MUSE OF ALCOHOL

Alcohol as a muse lies behind all the advances of civilization (without wine it is just barbaric) allowing mankind to believe that paradise can be attained here and now. You have only to put your trust in the dreams that arise with a drink in your hand and the valley of tears will smile at you. The Latin proverb says in vino veritas, wine shows truth, a humid dream of the imagination beyond the dryness of reason.

Alcohol is rebellion. Politicians, the blusterers of sobriety, see it as a threat to stability, and in these socialist times, the Talibans whom we have elected forbid anything that makes life vibrant, wanting us to swallow the slogans of collective propaganda and therefore drowning individualism. (They even put bromide in the water! denounces the humanist Luis Racionero).

Why? Because hedonism is what they fear most. When man learns to fill his time with all that makes life more pleasant he'll work as little as possible, enjoy himself more and send the establishment to hell.

To love life you must dare to live.



MAKE YOUR VICES WORK FOR YOU

Take your time and have a drink –good advice for those enslaved to rushing about frantically without any sense of the present. Enjoy the moment for it is fleeting, taste it, make it your own and you’ll see it in all its brilliant hues; the same colours that abstemious ayatollahs insist on painting grey.

Perhaps because alcohol –originally an Arab word meaning The Spirit Healer—has always been considered a divine gift, the sad guardians of our earthly morality have feared it.

Dionysus is revered because he allows mankind to take communion with divine madness and holy inspiration. From him comes the Olympian breath of life by way of the grape.

His cup is life giving, healing every will.

*The wine of Dionysus,
When the weary cares of men
Leave every hart.
We travel to a land that never was
The poor grow rich, the rich grow great of heart.
All conquering are the shafts made from the Vine.*

The first thing Noah does when he leaves the Arc after the deluge is to get loaded (after hard work comes the booze). Jesus gives wine to his disciples: Drink for this is my blood.

Therefore the poet Ibn Jafaya reminds us: Sobriety is for the beasts.



FOR OUR AMUSEMENT!

In answer to the vulgar question “Why an exhibition about alcohol”

We answer as did the Parisian dandy to the bourgeoisie who couldn't conceive a party without some shady purpose: This fête is given simply for our amusement!

But today even the lovely France has committed the stupidity of removing cigarettes from photos of its famous sons, even down Jacques Tati pipe, replacing it with a lollipop. What a disloyal revolution! (And pubs smell worse than ever because tobacco fumes masked the odour of those who refrain from bathing. French perfume is not enough!)

They should not forget Montaigne: “The drinking in the French fashion, moderately and only at meals is to limit the favours of the god Bacchus. In the end, getting drunk is almost the last pleasure that the passage of years reveals to us”.

The classic philosophy of Carpe Diem is much more interesting than those existentialists who drowned themselves denying life.

So in these times of political correctness, times in which spontaneity and freedom seem to be seriously threatened by the bores, we would like to pay homage to the delights of raising joyously our glasses.

A hedonist politician like Winston Churchill used to say: “I have taken more good from alcohol than alcohol has taken from me”. But nowadays perverse *bolas tristes* beaurocrats have become elected modern versions of repressive dictators, squashing modern society. Everyday it seems more difficult to decide for oneself freely what to do with ones own life.

Everything we like to do, smoke, drive fast, drink, make love... is forbidden by timorous souls with virtual fantasies free from infection.

How can they understand that life itself is intoxication?

They would prefer to see us living in a toxic free bubble for at last 120 years all cholesterol banished (but you really don't live more, it just seems longer). Television, insubstantial and vacuous, would be the maximum arbiter in a world in which even Socrates would be unable to drink his cicuta hemlock.

So we say enough! Basta!

Painting, sculpture, art has been at once critical and evasive. The inherent beauty of a painting gives us strength to appreciate the wonders of a fine bottle, one which can take us to heaven or hell. But at least we decide which it will be. Let us make an unusual show in which alcohol is the star. Let's have a song of hope before the Talibans destroy the ars vivendi of an era which began with the gift of the vine of Dionysus.

*If I had been a Heathen,
I'd have praised the purple vine,
My slaves would dig the vineyards,
And I would drink the wine;
But Higgins is a Heathen,
And his slaves grow lean and grey,
That he may drink some tepid milk
Exactly twice a day.*

G.K. Chesterton. “The Song of the strange Ascetic”.



T E M P L E S
O F
B A R C C H U S

For those timid souls who count the cost of bliss any paradise becomes hell. That's why the world seems to be a few drinks behind, out of step with the dance of cosmos. So let's help the world!

A drink is the greatest enemy of cybernetic isolation. A bar is a social temple where one meets other people with their personalities and fantasies that enrich our own.

You hook up with others, touch them, smell, them, conspire with them. This is very different from the aseptic relations via internet, that prophylactic paradise of mental onanism.

If the object of a pilgrimage is to meet other pilgrims then let us go to the bar before we go to a cathedral, a museum, a park. There we shall find the true pulse, the *genios loci* of the land we visit.

The great enemy of collectivism is the élan vital to be found in oasis like Peponis bar, where Charles serves Old Pals coloured by the rays of the sunset in Lamu; the Dry Martini and Boadas of Barcelona, where no one keeps track of how many you had; the Hemingway of the Paris Ritz where Colin will make you a French 75 when you have ahead a dangerous dinner; Harry's in Venice where you can forget the hordes (tourist are certainly more dangerous than Attila) with a Negroni that could put life in a cold marble statue; the long mahogany bar of Floridita where Ernesto got inspiring *jumas*, learned that the real enemy is sugar and ordered Papa's dobles only with rum, lemon, grapefruit and marasquino (in the sweet old days before the revolution the communist electric mixer didn't exist).

Somerset Maugham walked the razor's edge in the Raffles ignoring the Singapore Sling and putting a few drops of absinthe in his martini. Dean Martin, on another kind of martini, only looked at the Noilly Pratt bottle as he philosophized with Frank Sinatra: "I feel sorry for the people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day".



AMOROUS ALQUIMY

Tell me what you drink and I'll tell you how you love.

The English are passionate about gin and certainly a gin-tonic is one of the greatest inventions. But it's more suitable to playing cards and rulling dice than to the game of love. Thanks to this drink the british conquered India (gin brings fever down and quinine cures malaria) but they didn't mix with native ladies. They shut themselves up in their clubs and wrote letters to their neighbours in Brighton begging them to come marry them. The Spaniards and the Portuguese soon developed rum, a drink which stimulates the imagination in bed, and so created a cocktail race—las mulatas—which is the most beautiful result of the voyages of Admiral Columbus. Bourbon is more erotic than its Irish or Scottish cousins. The palm trees of New Orleans move more gracefully than the druid oaks. Scotch is good for shooting game on a frozen mountain, but with bourbon you go dancing in Carnival (a word that means carne-vale, something like forget the spirit and eat the meat). Speaking of which, is there anything more against the rules than cachaza?

Coco, Cacao, Cacho, Cachaza
¡Olé mi negra, que el sol te abraza!

Many cariocas these days prefer a caipiroska with pure crystalline vodka although you can't say it is fish or towl since vodka is a neutral spirit than goes with everything. Typically Russian: Peter the Great punished being late by making the offender drink ten litres of vodka. Na zdorovie!

The distiller was invented in Egypt and was perfected by the Arabs. But to obtain alcohol a method of refrigeration was developed in Montpellier by Arnau de Vilanova. Alcohol is the alquimist Ramón Llull's philosopher's stone, a liquid stone borne in the thirteen century which illuminated the

Renaissance of which man was the centre supported by an ethyl platform. From this came aqua vitae, the water of life, the spirit of which, as Baudelaire found out before devouring the black orchid Jeanne Duval, reveals all secrets when we drink it. Distillers formed a union in fifteenth century, and spirits, much more effective than wine, spread over Europe with the help of many monks who discovered themselves praying to find new miraculous formulas. Alcohol gives that divine quality: the sacred enthousiasmo. None the less there a few strictly abstemious sects like maronitas and acuarianos that consider drinking a mortal sin. According to their traditions, when Lucifer felt to earth from heaven the vine was created and that Lucifer and Bacchus are father and son. But why does Islam condemn alcohol? After all there are more hymns to Bacchus in the Arab than even in Greek poetry. The hedonist poet Hafiz sings: "I fear that at the dawn of resurrection the crime will be your abstinence and not my bacchic pleasures" In his Historia Elemental de las Drogas, Antonio Escotado points out that Mohamed did not forbid wine, only ordered a thrashing for a drunk unable to perform his duties. As the prophet died without elaborating on this point, his brother-in-law Alí, formulated the following: He who drinks gets drunk, he who gets drunk does stupid things, he who does stupid things tell lies, and he who tell lies must be punished. Omar Khayam, the Persian poet and astronomer and author of Rubaiyat, does not bow down before the anti alcohol brigade: I prefer the fire of truth in the tavern to the gentle smoke of the temple. And Frank Sinatra stood up to them all saying "Alcohol may be the man's worst enemy, but the Bible says love your enemy".



WINE IS BOTTLED POETRY

But wine came first. The Babilonian king Hammurabi protected beer and palm wine drinkers with a royal edict 108 forbade diluting on path of dead (by drowning) for those tavern keepers who dared to do so.

That was 3800 years ago. Today tavern keepers dilute their wares with rat poison of which the unwary are victims just to make a few extra pennies. They should be drowned in their own poison. Those horrible merchants have nothing to be with Jerry Thomas, who in 1862 published *Bon Vivant's Companion, or How to Mix Drinks*, a holy bible for drinkers. When he was working in San Francisco, in a bar named El Dorado, some armed men rushed to stole the gains.

With the wonderful serenity that only alcohol can give, Mr Thomas said while he was being aimed at: "Ok, boys, there is no problem", and offered them all the money from the cash box. Then he asked with a smile: "Would you also like to have a drink?" Nobody knows what the hell he prepared, maybe a triple sazerac, but the criminals fainted in the floor.

There is always a proper cocktail for any situation.

Aristófanes: Cuando los hombres beben, se transforman en ricos y dichosos, triunfan en los conflictos jurídicos, son felices y ayudan sus amigos.



A STORY OF COCKTAIL: OH LA, LA, LES FEMMES...!

There are many stories about the origin of this magical word, like the one of Betsy Flanagan, the happy widow of a French soldier who fought besides George Washington in American Independence War. In her tavern near Yorktown, Betsy used to adorn the cups of bracer with cock tails to stir the drinks.

Also madame Antoine Peychaud served in XVIII century New Orleans a drink called coquetier...

But when the legendary bar-man of The Savoy, Harry Craddock, was asked where the term cocktail comes from, he might used to tell this story worldly accepted and that appears in his wonderful cocktail book of 1930: Somewhere about the beginning of XIX century there had been for some time very considerable friction between the American Army of Southern States and king Axolotl VIII of Mexico.

Several skirmishes and one or two battles took place, but eventually a truce was called and the king agreed to meet the American general and to discuss terms of peace with him.

The place chosen for the meeting was the King's Pavilion, and thither the American general repaired, and was accommodated with a seat on the Bench, next to the King Axolotl himself. Before opening negotiations, however, His Majesty asked the General, as one man to another, if he would like a drink, and being an American general he of course said yes. The King gave a command and in a few moments oh la, la, la les femmes...! there appeared a lady of entrancing and overwhelming beauty, bearing in her slender fingers a gold cup encrusted with rubies and containing a strange potion of her own brewing.

Immediately an awed and ominous hush fell upon the assembly, for the same thought struck everyone at the same time, namely, that as there was only one cup either the King or the General would have to drink out of it first, and that the other would be bound to feel insulted. The situation was growing tense when the lovely cupbearer seemed also to realize its difficulty, for which a sweet smile she bowed her shapely head in reverence to the assembly and drank the drink herself.

Everything was saved and the conference came to a satisfactory ending, but before leaving, the General asked if he might know the name of the lady who had shown such tact.

--That—proudly said the King, who had never seen the lady before—is my daughter Coctel.



A FEW HINTS

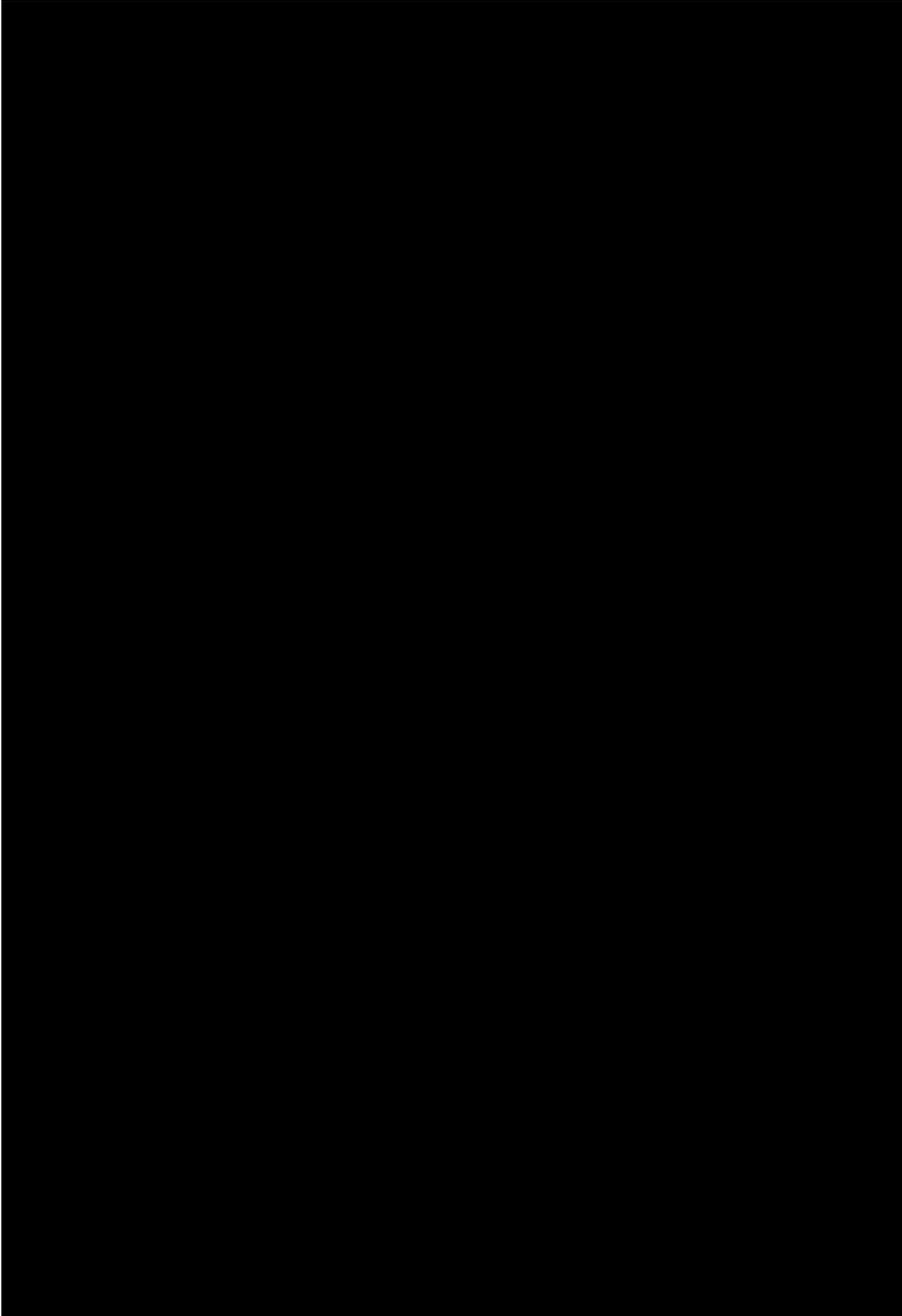
- 1 The best advice for a good drinker is to stay away from sugar and from boring people, both of which produce the worst hangovers.
- 2 Ice is nearly always an absolute essential for any Cocktail.
- 3 Don't be selfish with the measures and never use the same ice twice.
- 4 Remember that the ingredients mix better in a shaker rather larger than is necessary to contain them.
- 5 Shake the shaker as happily hard as you can: don't just rock it: you are trying to wake it up, not send it to sleep. The exciting sound may remind of the maracas playing a rumba. Remember that you contagious your mood to the drink, so a good bar man must have a big generous heart.
- 6 Drink your cocktail as soon as possible. Harry Craddock was once asked which was the best way to drink it: "Quickly, while it's laughing at you!"
- 7 Its good to remember the words of Raymond Chandler: Alcohol is like love. The fist kiss is magic, the second is intimate, the third is routine. After that you take the girl's clothes off.
- 8 If you find some feminist anti alcoholic, quote George Carlin: "Instead warning pregnant women no to drink, I think females alcoholic should be told not to fuck".
- 9 The measures depends of the handicap of the drinker.
- 10 If someone challenges you to a competition of quantity drinking, declare him the winner at once. Drinking is pleasure.

1

BRANDY ON ICE

To be prepared in any glass and to be drank in company.





TRACEY EMIN
TITLE MEDIA DATE



2

BULLSHOT

1 VODKA
1 CAMPBELL CONSOMME
1 LEMON
DASH OF WORCESTER
DROP OF TABASCO

Prepare in a short glass and whilst it is a drink to be drank warm in the winter, it can also be shaken on ice in the summer. Be sure to serve without ice and to shake only briefly, for the bull shot must not be watered down.

-Absynthe- Silvain Buffile





ROLF SACHS
TITLE OF WORK: INTOXI-LAB



3

MOSCOW

M U L E

50ML VODKA,
HALF A LIME
GINGER BEER

Juice from half a lime, hand-squeezed into the glass,
Fill the remainder of the glass with Ginger Beer.
Build over ice, in a tall glass. Garnish with the squeezed lime.





SILVAIN BUFFLE
ABSINTHE



4

PIMMS CUP

1 PIMMS
1 SELZER
1 LEMON
LOTS OF CUCUMBER SKIN
LOTS OF PEACHES WITHOUT THE SKIN
LOTS OF MINT

Prepare in tall glass full of Ice.





LOLA SCHNABEL
PIMMS CUP



5

P I S C O
S O U R

8 PISCO
8 LEMON
4 SYRUP DE GOMMA
1 EGG WHITE

Add the egg white half way through the shaking process, open the shaker. Shake very intensely for 30 seconds and then serve instantly in short glass. Add a few angustura drops into the short thick head of egg white that should look like snow without bubbles. If the bubbles occur shake harder next time. only limes from Peru!





GRILLO DEMO
TITLE: PISCO SOUR



6

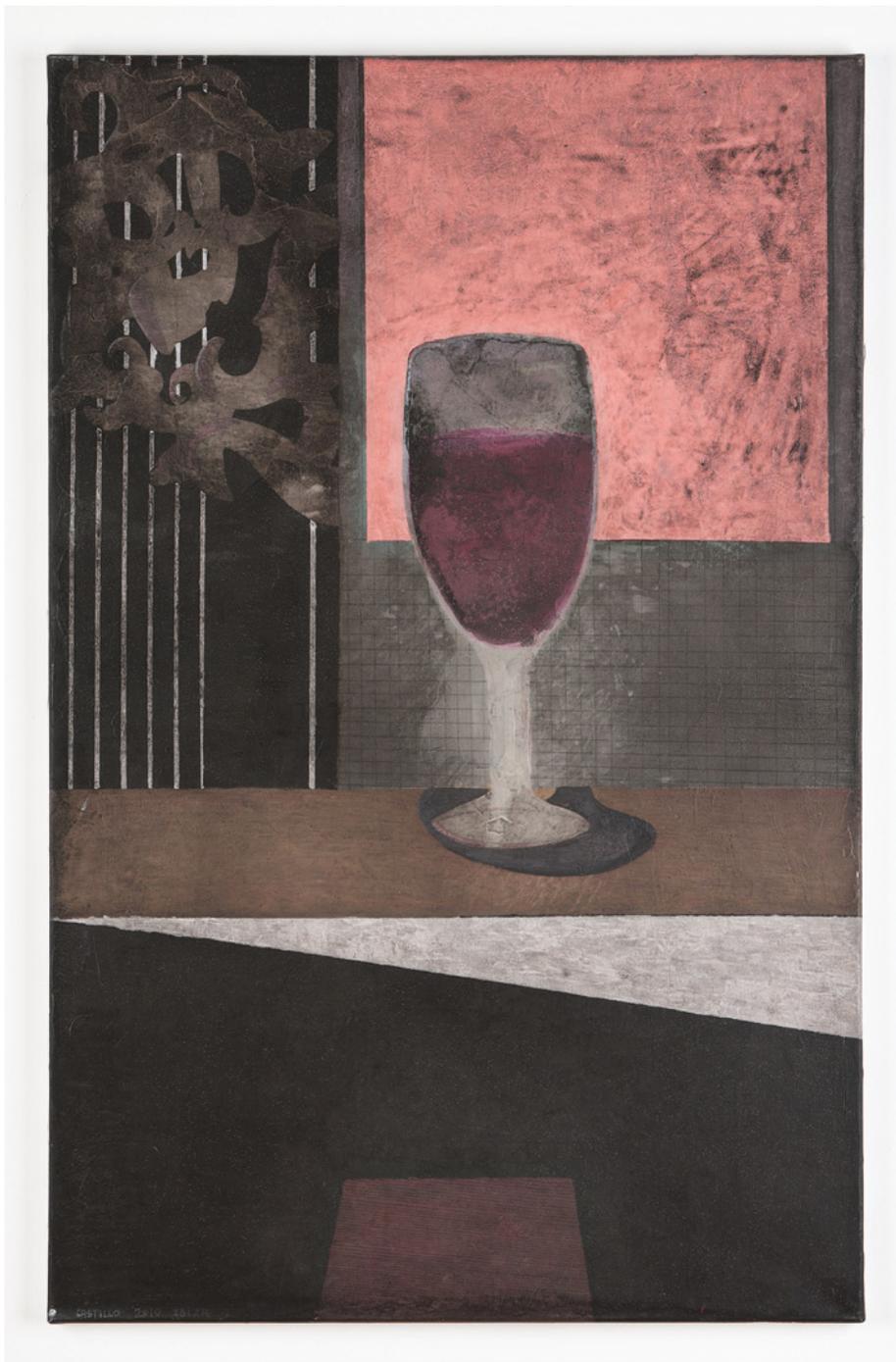
NEGRONI

2 NEGRONI
2 GIN
2 CAMPARI
2 LEMON
1 VODKA

Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.





JORGE CASTILLO
LA MIRADA OBLICUA DE BACO, OIL ON CANVAS, 2010



7

MARGARITA

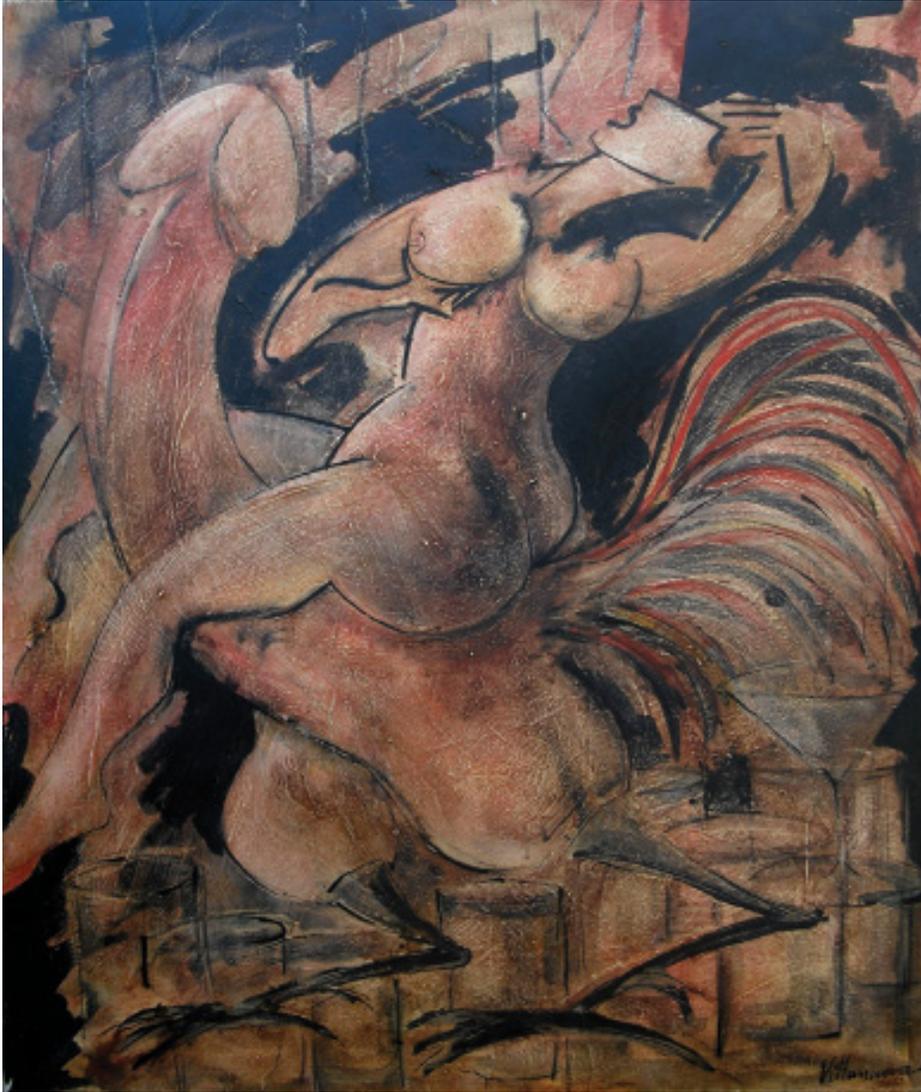
3 TEQUILA
3 LEMON
1 TRIPPLE SEC

Prepare in the shaker and then serve in a champagne or martini glass with no ice.

Drink ice cold! Warm tequila is as unacceptable as warm beer.

Sazerac- Gomez Pabos





ANTONIO VILLANUEVA
COCKTAIL OIL ON CANVAS 2010



8

MARTINI

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





MERCEDES GOMEZ PABLOS
EL MUNDO DE GEORGIO



9

MARTINI

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





ARYA KARIM RABIK
EL MUNDO DE GEORGIO



10

FRENCH 75

Shaken with no ice. Also here, do not drink too slowly for it should not be drunk even one degree over the temperature of the shaker. Remember when shaking that you are waking the drink not sending it to sleep!





ELIANA PERINAT
EFLUVIOS AMOROSOS



||

BLOODY MARY ALA ERNST

1/3 VODKA
1/3 TOMATO JUICE
1/3 LEMON JUICE
DASH OF WORCESTER
DASH OF TABSCO
SALT AND PEPPER
LOTS OF CORRIANDER LEAVES

Shaken at full power for 15 seconds with lots of ice and poured into a short thin glass.

Ordering in a bar is like playing the lottery.

Next to impossible to win, but what joy if one does.

Also remember not to drown in tomato, the bloody mary is a drink not a soup.





ANDRES MONREAL
BLOODY MARY A LA ERNST



12

MARTINI

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

Put ice cubes into mixing glass.
Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





JAAP DE VRIES
XXXXXXXXXXXXXXXXXX



13

BLACK W I D O W

INGREDIENTS:

3/4 OZ. DARK RUM

1/2 OZ. SOUTHERN COMFORT

1 OZ. SWEET AND SOUR MIX

Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





NIKOLAI BISMARCK
BLACK WIDOW



14

MARTINI

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

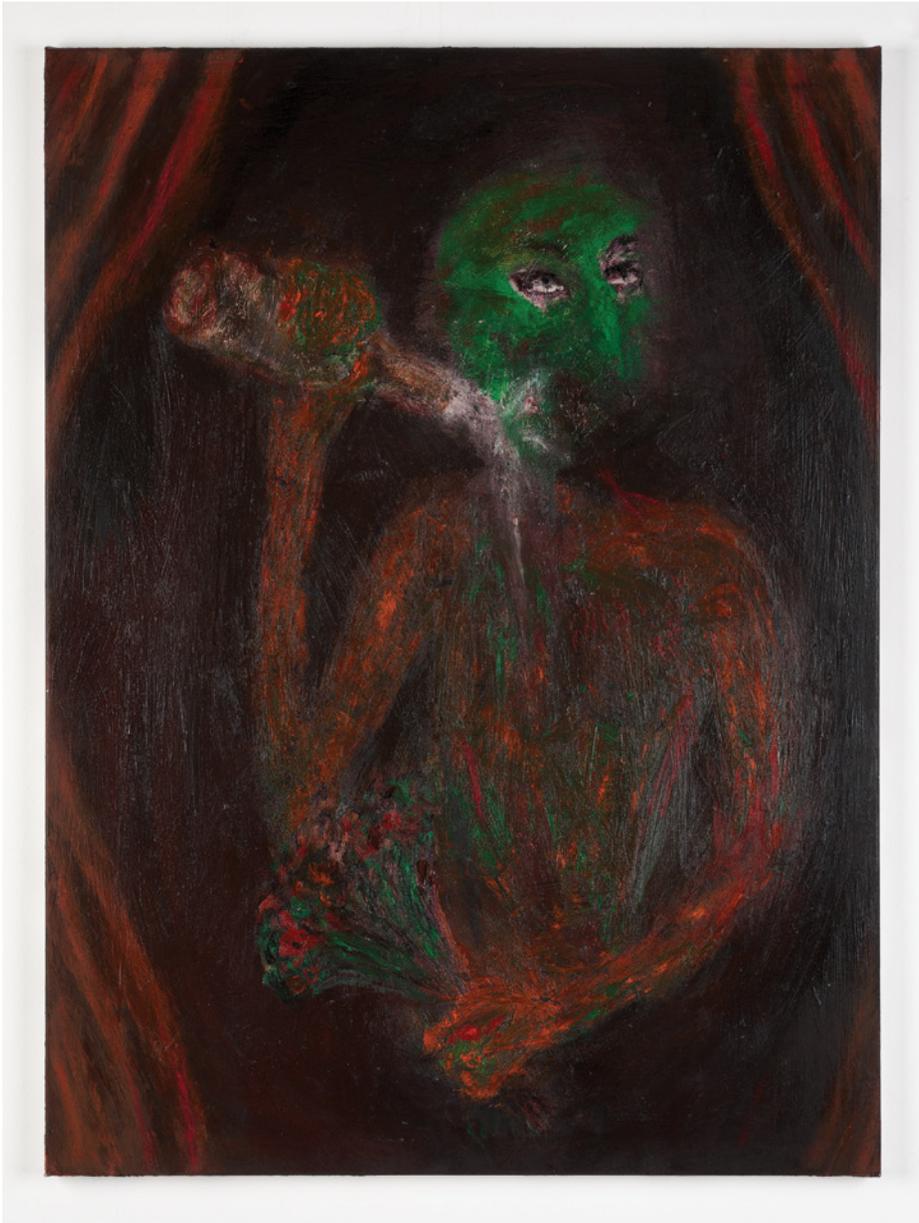
Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





OTTO HANNOVER
PETER MACHTS SPAETER



15

VIRGIN MARY

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





CAMILLA EMSON

XXXXXXXXXXXXXXXXXXXX



16

SCREW DRIVER

2/3 ORANGE
1/3 VODKA
SQUEEZE OF LIME
DROP OF ANGUSTURA

Throw some mint into the shaker and be sure to use only the good vodkas such as Stolychnaya or Moskovskaya.





ANDREW WOOD

XXXXXXXXXXXXXXXXXXXX



17

H A I R Y

VIRGIN

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





ADELINE DE MONSEIGNAT

XXXXXXXXXXXXXXXXXXXX



18

MARTINI

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

Put ice cubes into mixing glass.
Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





CHRISTOPHE LOPEZ-HUICI & JOFFREY JANS

WOMAN IN MARTINI GLASS, C-PRINT, 2005,



19

SCREWBALL

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

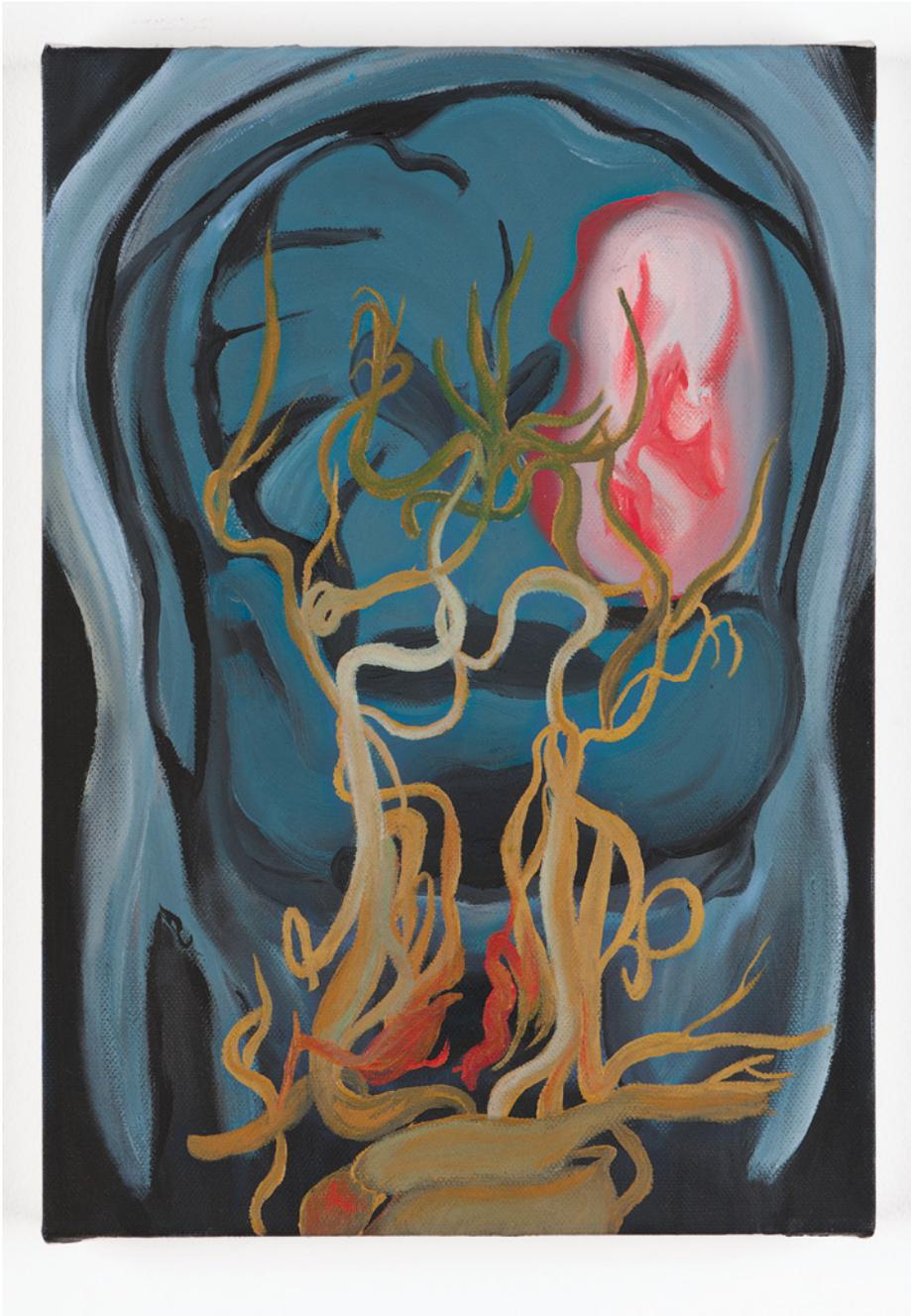
Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





MARIA THURN UND TAXIS

XXXXXXXXXXXXXXXXXXXX



20

MARTINI

4-6 CUBES ICE
3 MEASURES GIN
1 TSP DRY VERMOUTH
1 OLIVE

Put ice cubes into mixing glass.

Pour gin and vermouth over ice
and stir well to mix.

Strain into cocktail glass and decorate with olive.

Variations: Gibson, Vadka Martini, Tequini, Dry Martini, Saketini.





DAVID CELNY
XXXXXXXXXXXXXXXXXX



21

G O L D R U S H

INGREDIENTS

- * 12 OUNCES PROSECCO, CHILLED (SPARKLING WINE)
- * 2 OUNCES VODKA, CHILLED
- * 1 1/2 OUNCES CINNAMON SCHNAPPS (GOLDSCHLAGER)

HOW TO MAKE IT

- * Pour Prosecco into a clear glass without ice.
- * Add vodka and cinnamon schnapps, and stir to mix gold flakes evenly through the drink.





PATRICK SMITH

“Drink” was animator Patrick Smith’s first film, made in 2000. It is about a boy that drinks a mysterious, green liquid that erupts in a torrent of diverse personalities, all within himself. The film was animated by hand, and includes thousands of pencil drawings, up to 24 per second.



AUTHORS CHOICES

DUDU

3 VODKA
2 LEMON JUICE
1 SPRITE
2 DROPS OF TABSCO
2 DROPS OF OLIVE OIL
1 OLIVE

In a shot glass before dinner. Do not underestimate the importance of precision. The assistants of the intoxication lab is highly recommended for the creation of the dudu.

CH20

1 RED WINE
1 WATER

Turning water into wine is not only an art of the almighty. To be appreciated at all hours of the day but especially for nights followed by early wake ups. A rare wine may be put to waste but remember the better the wine the better the CH20. For after dinner or if in serious doubts about the wine, add ice and lemon.

COPA DI SIESTA

2 MATA DE COCA
2 DARK RUM (MYERS OR MOUNT GAY RECOMMENDED)
2 LIGHT RUM
2 LIME (BEST FROM PERU)
1 GINGER BEER

No shaker required. Prepare in a tall glass with overflow of ice. Pour dark and white rum generously. Add the herbal tea made from coca leaves (when cooking to tea do not burn, leave only for 5 minutes and make sure the tea is cooled in the fridge before pouring) The ice must not melt, for the copa di siesta must not have its ice swim. It must run through it and therefore must be full. After the tea add the lime juice. Splash of ginger beer on top. For purpose optimisation drink very rapidly.



RENOWNED BUT UNKNOWN

FABIANA 2 (MODIFE):

GIN
FRESH FRAPFRUIT
LIME
MINT
FRESH GINGER

key short vlass shaken on ice and poured in short galss full of ice.





FORTIS
100TH ANNIVERSARY

2012
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Automatic Chronometer C.O.S.C., 500 pieces

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Catalogue and further information



Paint Me A Drink

A red rooster production



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سفیر لاستشارات

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Photo:

Edit: Christian Hannover

Contributing Artists (in alphabetical order)

xxx, xxx, xxx, xxx, xxx

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(awaiting small paragraph on details)

