



# MIXOLOGY GUIDE



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# INTRODUCTION

A long, long, long time ago, like back in the 1970s, I was a young girl who had the pleasure of camping every summer with my grandparents, aunts and uncles. As a child, I didn't really understand the planning that went into a camping holiday. I always showed up with too many outfits and a suitcase that forced silent groans from whomever was packing the car. I guess this is where the roots of my glamping interests started: camping but with more than the essentials.

One year we hit the road for eight weeks straight and travelled across western Canada. It was an incredible trip but one I likely didn't fully appreciate as a teenage girl. The most precious commodity when traveling back then was ice. Ice is what kept it all working. Perhaps it was this intense focus on ice that has led my daughter and me to experiment in the area of mixology. We love well-crafted drinks and cocktails and of course its ice that provides the anchor to many drinks we have developed.

In 2016 my daughter Susanna and I bought a 1978 VW Westfalia Campervan in honour of my mother, aunts and grandmother who had been the most stylish and enthusiastic campers. It wasn't long before we had crafted the idea for GlamperGrls. What started as an interest has become a passion. The idea behind GlamperGrls is to create a fun, work/life balance brand that can support outdoor entrepreneurs who want to live their work/vanlife dreams. We want to support bloggers, photographers and videographers who are creating and contributing to the world in creative ways.

This cocktail guide is the first publication for GlamperGrls. It is a short but well-tested set of cocktail "roadies" to help you celebrate the weekend or camping get-aways. We hope it will be the first of many for us and our gift to you and your road crew to test and enjoy.

Cheers,  
Marie & Susanna





# CAMPING ESSENTIALS





When putting together an “on the road kitchen”, we have three types of canteens we travel with: day trips, weekend trips and extended stays. For each you want to consider not only your cocktail catalogue but your meals as well. There are lots of items we bring on the road that can be used for meal preparation as well as mixology. Here are a few things we always keep in the van cupboards which were used to create this collection of drinks.

### **FRESH FRUIT**

*limes, lemon, grapefruit, oranges, apples, black berries*

### **FRESH HERBS**

*basil, mint, rosemary and sage*

### **SPICES**

*cinnamon, sea salt, black pepper*

### **MIXES**

*tonic, club soda and ginger ale*

### **JUICES**

*lemonade, grapefruit juice and cranberry*

### **PICKLED**

*olives, beans, onions*

### **CONDIMENTS**

*horse radish, hot sauce, Worcestershire sauce*

### **BITTERS**

*grapefruit, orange and chicory*

### **SYRUPS**

*maple syrup, simple syrup and herb infused simple syrup (like sage)*



# RISE & SHINE

*Shown: Camp Coffee*

# CAMP COFFEE

My grandmother was an avid reader of Louis L'Amour. In his books, the cowboy hero is always camped out in a cave somewhere with a metal coffee pot, an open fire and a camp cup. It's hard to picture where a man with nothing but a saddle bag actually keeps all of the stuff required to pull this off, but Louis L'Amour is the father of camp coffee. So in honour of him, my grandmother and all you cowboys out there, we start every morning on the road with this ritual:

- 1 Coleman stove
- 1 Le Creuset kettle full of water
- 1 packet of instant coffee
- 1 shot of cream based whiskey like *Bailey's Irish Crème*. Here we've used a local Ontario blend called *Cartier Irish Cream*

Bring the kettle to a boil. Get camp cups organized. Add coffee to cups and top with boiling water. Add whiskey and enjoy.



*\*\*Camping Hack – Often bringing milk on a trip is risky. Cream-based whiskey lets you skip milk and sugar for morning coffee.*



# HURL GREY TEA

If you skip ahead to the campfire inspired cocktails, its easy to understand how one might greet the dawn with a hangover. My son, Susanna's brother Jackson, named this drink in honour of campfire revellers who still want to rise and shine.

- 1 Earl Grey tea bag
- Boiling water
- 1 shot of orange based liquor like Grand Marnier
- 1 slice of lemon



# BLOODY MARIE

This is a wonderful brunch cocktail but also works well in the morning when you are looking for goodness in a glass. We start this cocktail by frying up a whack of bacon. Bacon works well as a sidekick to eggs but also creates a wonder stir stick for the Bloody Marie!

- *Tomato Juice*
- *Vodka*
- *Olives*
- *Bacon*
- *Horse radish*
- *Tobacco sauce*
- *Worcestershire sauce*
- *Pickled beans*
- *Salt and pepper*
- *Lemon wedge*



Add ice to a glass and top with horse radish, Worcestershire sauce, salt and pepper and squeeze over top the juice of lemon wedge and add it to the glass. Pour over top 1.5 ounces of vodka and then stir gently with a spoon. Top with a good, high-end tomato juice. Using cocktail tooth picks, skewer two olives and a pickled bean and set in glass. Lastly, take a crispy strip of bacon and slowly stir juice through the other ingredients. Eat up!





# PICNIC





# SASSY SANGRIA

When Susanna was little she didn't enjoy having such a long name. She used to call herself Sassy and it stuck. This is Susanna's take on a Sassy Sangria.

- *Sliced apples, oranges, grapes and lemons*
- *3 ounces of whiskey*
- *1/2 cup sage simple syrup*
- *1 bottle of Shiraz*
- *Club soda*
- *Sage branch for stirring Sangria*

The night before your picnic, slice up your fruit and add it to a travel jug. Top with the sage simple syrup and the whiskey and let sit overnight. In the morning top up the mixture with your bottle of Shiraz and mix it together with your sage branch. When you are ready to serve, pour ½ a cup into wine glasses and top with chilled club soda and ice. For those picnickers that like their Sangria less sweet, you can add more soda or ice.



# CURE ROYALE

Otherwise known as a Kir Royale which is a mixture of champagne and cassis, our version is a cure for whatever ails you. We prefer to travel with prosecco as opposed to champagne and thanks to spirits maker, Dillons Distillery, they have introduced a small batch Cassis that doubles as syrup for other cocktails and can nicely top ice cream as a dessert. Cassis is a great camping hack. Also, look for prosecco that can now be purchased in small cans. They are easy to travel with and means you can make just one or two cocktails at a time and not waste a bottle.

- 3 ounces prosecco
- 1/2 ounce Cassis
- 1 blackberry

Add Cassis to champagne flute. Squeeze blackberry and add to the glass. Top with prosecco. Cheers!



# BEERS & CIDERS

When we travel now, we always look for a local vineyard or distillery or place making or selling local craft beer. These types of products take on a very local flavour and make the experience of travelling a joy. Since our van only does 90 km/hour at its fastest, we tend to stay local on most weekends. But what we have discovered close to home is truly amazing. It's amazing what you see in the slow lane. Thanks to all of the vintners, brewers and distillers that are contributing to a great era of craft cocktails.





*Shown: Margarita 5-0*

**HAPPY  
CAMPER  
HOUR**



# SAGE ADVICE

We have a large sage bush in our backyard that provides way more sage than we can use every summer. People only equate sage with turkey stuffing but there is so much more sage can do when given the chance. Right before Thanksgiving, we make a big batch of sage simple syrup that can be jarred and stored for the season. In this recipe we rely on bourbon as the foundation of the drink but Canadian rye works well too.

- 1.5 ounces *bourbon*
- 1 ounce *sage simple syrup*
- 3 drops *orange bitter*
- 2-3 ounces *lemon Italian soda (like San Pellegrino)*
- *Lemon wedge*
- *Sage leaf*



In a cocktail shaker filled half way with ice, add bourbon, syrup and bitters. Shake well and strain into a glass. Top with soda and squeezed lemon wedge. In your hand roll the sage leaf to bring out the flavour and add to the glass swirling gently.





# CUCIE GIN & TONIC

No Happy Hour is complete without a G&T recipe. It is an iconic cocktail that has a world of possibility. Gin is a staple in our house but we trend towards the more juniper infused gins. People are not aware that cucumber can actually bring out flavours in gin in a much better way than lime.

- *2 cucumber wedges*
- *1.5 ounces gin*
- *1 ounce lime and pepper simple syrup*
- *Tonic water*

In a cocktail shaker with ice, add gin and simple syrup. Shake well and strain into glass with ice and cucumber. Top with a good tonic water and swirl gently to finish.





# SUNSHINE IN A JAR

Mason jars have had a resurgence of late. Everything from portable salads to Crème Brûlée are being made in Mason jars of all shapes and sizes. We have always travelled with Mason jars as they can be used as storage containers, candle holders and of course cocktail glasses.

- *1.5 ounces bourbon*
- *1 ounce freshly squeezed lemon juice*
- *1 ounce sweetened lemonade*
- *2 ounces ginger ale*
- *Lemon wedge*
- *3 drops Lavender Lemon Drops*



In a cocktail shaker with ice add the bourbon, lemon juice and lemonade. Shake vigorously. Strain into Mason jar with ice. Top with ginger ale and garnish with lemon wedge. This drink can be made in batches and stored in a jug until the 5 O'clock Happy Campers arrive. Just multiply the ingredient by the number of guest you are serving.

# MARGARITA 5-0

A twist on the traditional margarita, this cocktail and nachos just scream Happy Hour. Our margaritas are always topped with a local cider, in this case a tropical-inspired cider by Brickworks in Toronto, Ontario.

- *1 ounce tequila*
- *2 ounces freshly squeezed lime juice*
- *½ ounce agave syrup*
- *1.5 ounces cider*

In a cocktail shaker with ice, add tequila, lime juice and agave syrup. Shake and pour into margarita glasses that you can rim with rock salt if your guests request it. Top with cider and add a wedge of lime to the drink for garnish. This cocktail is perfect for lying on your surf board at sunset.



# CAMPFIRE

A close-up, high-angle shot of a campfire. In the foreground, a hand holds a wooden stick with a large, dark, charred marshmallow. The marshmallow is partially melted and is being dipped into a glass of white, frothy liquid. In the background, a black metal fire pit contains a burning campfire with bright orange and yellow flames. Another marshmallow is visible on a stick, hanging over the edge of the fire pit. The scene is set outdoors on a paved surface.

*Shown: S'more Please*



# S 'MORE PLEASE

Arguably one of the most iconic of campfire treats, we have experimented with ways to put a S 'more in a glass. Personally, I find the creation of an S 'more messy. I prefer to eat the items separately, but mix stuff together in a glass and you have a “little bit of alright”, as my Aunt Josette used to say.

- *1 ounce vodka*
- *1 ounce cream liquor like Bailey's or Cartier's*
- *0.5 ounce of chocolate syrup*
- *2 ounces milk*
- *Roasted marshmallow*

Combine all ingredients except the marshmallow in cocktail shaker with ice. Shake vigorously. You want the top to froth up so really work it. Strain into a martini glass. No need to add ice to the glass. Roast a marshmallow on the fire and transfer to a cocktail skewer. Finish off drink by submerging the roasted marshmallow.



# SAM MULE

My nephew, Susanna's cousin Samuel named this drink. A twist on the Moscow Mule, this gin based drink is best made with a less juniper tasting gin. In this case we've used Dillon's Method 95 which leans towards the vodka family and Split Tree Company's Ginger Vanilla Syrup instead of ginger beer.

- 1.5 ounces *gin or vodka*
- 1 ounce *ginger syrup*
- 2 ounces *club soda*
- *Lime wedge*

In a cocktail shaker with ice, add alcohol and syrup. Shake and strain into a copper cup with ice. Top with soda and garnish with lime wedge. Serve to someone named Sam.





# THE NEW OLD FASHIONED

Once while sitting in a bar in New York City, Susanna and I spied a book on a shelf called "*How to Mix Drinks*". The guide was written in 1862 by Jerry Thomas and the sub title was, "*The Bon-Vivant's Companion*". We laughed so hard at this title. The definition of bon-vivant states, *a person who enjoys a sociable and luxurious lifestyle*. Fast forward to 2018 and I think this is the true definition of a Glamper Girl. So it's only fitting we end this edition with the New Old Fashioned cocktail.

- 2 ounces rye or bourbon
- 4 drops Lavender Lemon Drops
- 1 teaspoon sugar in the raw
- Club Soda
- Peel of grapefruit



Add the sugar to glass and then top with drops and a touch of Club Soda to dissolve the sugar. Add bourbon to the glass and muddle all ingredient together. Add ice and top with soda. Using the grapefruit peel rub between fingers to release oils and then swirl in the glass.





A green van is parked on a dirt road that stretches into the distance. A large, leafy tree stands on the right side of the road, its branches overhanging the path. The background shows a rural landscape with fields and a cloudy sky.

# THE ART OF LIVING OUTSIDE

GlamperGrls is a social enterprise business that uses proceeds from the sale of products to provide grants to writers, bloggers and creators who want to pursue a work/life balance and their creative dreams.

GlamperGrls was founded by mother/daughter team Marie Wiese and Susanna Tarrant who support the organization in body but the spirit of the organization comes from generations of women who know how to get outside stylishly.



# CREDITS

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# **SPECIAL THANKS**

**BEAU'S ALL NATURAL BREWING COMPANY**

**BRICKWORKS**

**BYOB COCKTAIL EMPORIUM**

**CARTIER IRISH CREME**

**DILLON'S DISTILLERY**

**GENESIS WINE GROUP**

**INHABIT DESIGN**

**KEW VINYARDS**

**KINSIP HANDCRAFTED BITTER**

**LES CHARLATANS SIROP**

**LOBLAWS**

**SIMONS DEPARTMENT STORE**

**SPLIT TREE COCKTAIL COMPANY**

**WALTER CRAFT CAESAR MIX**



# CONTACT US

PLEASE FOLLOW US ON INSTAGRAM AT **@GLAMPERGRLS\_**  
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