**For Mixin’ or Just Sippin’**

The Tech’s editors rate popular bourbons

Let schoolmasters puzzle their brains
With grammar and nonsense and learning;
Good sense I usually maintain
Gives genius a better discerning.
— Oliver Goldsmith

There are few things in life so pleasant as an early draught of bourbon to warm one on an adulated edition attempt to turn a stream-of-consciousness essay into the lead news story. The Tech has long been a haven of hearty manly rashness in search of spirit infusions and good times. The editors of this publication have decided to share their expertise in this matter with their good readers. A short time ago, they tasted an excellent taste test of eight brands of commercial bourbon and sour mash.

Kentucky farmers first distilled bourbon as an easier way to get their corn to market and, in doing so, provoked our nation’s first rebellion. Today, bourbon must be at least 51% corn, and most good brands are 60-80% corn, with rye and barley added for extra flavor.

Sour mash bourbon is made by adding the corn to the old batch to the new batch to provide continuity in flavor and bouquet. Straight bourbon is usually distilled to a continuous still, not in batches.

The differences between straight and sour mash bourbons are less than most bourbons fans would care to admit. A Seagram’s prf is, in the United States, twice the percentage of alcohol. The bourbons tested all contain between 40 and 45 percent alcohol.

Most companies also make versions with approximately 50 percent alcohol. These versions have more flavor and are, as not as pleasant to sip, but maintain their presence over ice. The editors prefer the lower-proof versions because they have a richer, more complete flavor.

The official bourbons do not have an alphabetical order. The prices listed are approximately those for a 750 ml bottle at a good dis- 

counter. Prices will be 50 cents or so higher elsewhere.

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**Bourbon Recipes**

| LO S ANGELES |
| 1/2 oz. bourbon |
| 1 oz. sweet vermouth |
| 1/2 tsp. triple sec |
| 1 egg |
| Shake with ice and strain into an Old Fashioned glass. |

**Bourbon Punch**

| 1 quart bourbon |
| 1/2 cup sugar |
| 4 oz. Grenadine |
| 6 oz. orange juice |
| 1 oz. lemon juice |
| 1 quart club soda |

In a punch bowl, dissolve the sugar in the fruit juice, then stir in other ingredients. Add ice and float mint sprigs and orange slices on top.

**Bourbon Balls**

2 cups vanilla wafers, finely crushed
1 cup broken pecans
2 tablespoons cocoa
1/2 cup confectioners’ sugar
1/4 cup bourbon
2 tablespoons light corn syrup or honey

Combine the vanilla wafers and pecans in a bowl. Sift in the cocoa and 1 cup of the sugar. In a measuring cup, combine the bourbon and syrup, and mix thoroughly into the other ingredients. Form the mixture into small balls, and roll in the remaining sugar.

V. Michael Bove

**Mint Julep**

2 oz. bourbon
1 oz. lemon juice
1 oz. sugar syrup
6 oz. crushed ice
several mint sprigs

Crush mint sprigs, saving one for a garnish. Combine ingredients in a large Highball glass.

**Bourbon Fizz**

1 quart bourbon
1 quart vanilla ice cream
1 quart black coffee
Mix all together in a big bowl and serve in Old Fashioned or Collins glasses (the square, wide ones or the tall, wide ones). Theoretically serves fifteen, or 3 Tech staff.

V. Michael Bove

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