GASTRONAUT FILES

Cocktails with Julia While the late, great Julia Child was cooking in the kitchen, her husband, Paul Child, put his mind to creating cocktails behind the bar.

JULIA CHILD'S CULINARY WORKS are celebrated around the world, but as a small collection of 3-by-5 index cards discovered in her archives reveals, she wasn't the only one in the family jotting down recipes. Until they were unearthed, Paul Child's cocktail recipes had been forgotten. In them, Paul carefully notes his cocktails' names, ingredients, and preparation tips, often with the date and place of the recipe's creation, such as "Garnet, Paris, 1950."

In that way, these drinks offer glimpses into the Childs' lives. When Paul came up with that cocktail in 1950, he and Julia were living in Paris. Julia was studying at Le Cordon Bleu, the launching pad for her first book, *Mastering the Art of French Cooking, Volume 1.* And before dinner, they often entertained friends with gin, dark rum, rye whiskey, and vermouth-based cocktails, a custom they continued when they returned to the U.S.

Chef and cookbook author Jacques Pépin was a frequent guest. "I remember Paul making a cocktail with fresh orange juice that he called 'A la Recherche de l'Orange Perdue,' a witty take on Proust's *Remembrance of Things Past*," he recalls.

Barbara Haber, formerly of Harvard's Radcliffe Institute, where Julia's papers now reside, remembers get-togethers with the Childs in the '60s: "Paul was a very accomplished photographer. He'd been in the Office of Strategic Services, a precursor to the CIA, during World War II. He was a storyteller, quick to laugh, a raconteur, and a man of great wit."

Mixing up one of these forgotten drinks isn't quite the same as sitting down with Julia and Paul for dinner. But it's a way to raise a toast to one of the legends of American cooking—and to offer a nod of thanks to her cocktail-talented husband. *–CAROLYN O'NEIL*

PHOTOGRAPHY (OPPOSITE): PAUL CHILD, ©SCHLESINGER LIBRARY, RADCLIFFE INSTITUTE, HARVARD UNIVERSITY. ID: W587519_1

Paul Child's Happy Hour

Try these throwback cocktails, updated with ingredients found behind contemporary bars.

Tourmaline

TOTAL 5 MIN; SERVES 1

Named for the gemstone, this cocktail's ruby color comes from beet juice. Use fresh or bottled beet juice, or even left-over liquid from cooking beets, to impart color and a faintly earthy-sweet aroma.

- **¼ cup (2 oz.) London dry gin (such as Beefeater)**
- **1 Tbsp. beet juice**
- **1 Tbsp. sweetened lime juice (such as Rose's), or more to taste**
- **1 lime wheel**

Pour gin, beet juice, and sweetened lime juice in a mixing glass, and fill with ice. Using a bar spoon, stir until outside of glass is frosty, about 30 seconds; strain into a cocktail glass. Garnish with a lime wheel.

Carioca Quencher

TOTAL 5 MIN; SERVES 1

Falling between a tiki drink and a rum collins, this highball originally called for Tom Collins mix, a sweet-and-sour carbonated mixer popular in midcentury cocktails.

- **¼ cup (2 oz.) dark rum**
- **2 Tbsp. fresh lemon juice**
- **1 Tbsp. sweetened lime juice (such as Rose's)**
- **1 Tbsp. (½ oz.) apricot liqueur**
- **Crushed ice**
- **Club soda**
- **3 drops Angostura bitters**

Pour rum, lemon juice, sweetened lime juice, and apricot liqueur into a mixing glass; fill with ice. Using a bar spoon, stir until outside of glass is frosty, about 30 seconds; strain into a chilled highball glass filled with crushed ice. Top with a splash of club soda and bitters.

Butterfly's Breath

TOTAL 5 MIN; SERVES 1

Rose's Sweetened Lime Juice imparts a syrupy-sweet citrus flavor that works with fruity apricot brandy in Paul Child's take on a gimlet.

- **3¾ tsp. sweetened lime juice (such as Rose's)**
- **1 Tbsp. water**
- **½ tsp. granulated sugar**
- **¼ cup (2 oz.) London dry gin (such as Beefeater)**
- **2 Tbsp. (1 oz.) apricot brandy**
- **Lemon peel twist or lime peel twist**

Stir together lime juice, 1 tablespoon water, and sugar in a mixing glass until sugar is dissolved. Pour gin and apricot brandy into glass, and fill glass with ice. Using a bar spoon, stir until outside of glass is frosty, about 30 seconds. Strain into a cocktail glass. Garnish with a lemon peel twist.

RECIPES © THE JULIA CHILD FOUNDATION FOR GASTRONOMY AND THE CULINARY ARTS. REPRINTED WITH PERMISSION.