

## Canada's celebrity 'mixologist' turned-author Jeremy Parsons sees Blueberry Martini as 2008's holiday drink

**DATELINE** -- Alberta -- Columnist **Philip Potempa** is reporting from Canada this week while traveling.

While in Jasper, Alberta, Canada, this week, I'm a featured guest participating in the 20th Anniversary Christmas in November event held at the Fairmont Jasper Park Lodge aka the Grand Rocky Mountain Lodge.

In 1923, this structure was touted as being "the largest single-story log structure in the world" and built at a cost of \$461,000, an amount of money unimaginable during that decade.

Myriad Christmas decorations and twinkling lights cover every square inch of the lush, green mountainous landscape around the lodge.

This event gathers more than 500 people together to share ideas and expertise to prepare for the launch of the holiday season.

From decorating and craft ideas to recipes, culinary demonstrations and seminars on the latest cocktails, Christmas in November is Canada's salute to holiday entertaining at its best.

One of the featured speakers this year is **Jeremy Parsons**, Canada's favorite "mixologist," the fancy name for someone who is the star in the spotlight behind any well-stocked bar.

Parsons is also the author of a new cocktail recipe and entertaining tips book "Cold Tea at Three" and an all-around busy guy, booked with more than 400 events a year.

He's the one who develops the latest drinks for resorts, restaurants and casinos.

(Think of the **Tom Cruise** character in the 1988 Touchstone Pictures movie "Cocktail.")

His pick for what most people will be toasting with and sipping during the holidays for 2008?

A beautiful glowing blue martini that is blueberry flavored is Parsons' favorite libation for this year's celebrations.

In fact, during his seminar session, he shared his own blueberry martini which he calls a "Frost Bite Cosmo."

It uses a new and delicious cherry infused Pinnacle Blueberry Vodka from France and white cranberry juice, along with a few other splashes and dashes.

Some of his other cocktail favorites right now include:

- \* "The Exotic Palmer" which uses lemonade and blueberry tea infused Japanese sake wine.
- \* Canada's version of the U.S. "morning eye-opener" the Bloody Mary, which in this country is called a "Caesar," which Parsons has jazzed up with clam juice, tequila and A1 Steaksauce.
- \* A cucumber flavored cocktail which he calls "Quench."
- \* A kiwi cocktail he's dubbed a "Kiwi Cap."
- \* The "Pam Pom Margarita," featuring a mix of pomegranate juice, mango juice, pineapple juice and tequila.
- \* The "Very Adult Float," which has chocolate milk, vanilla ice cream, Baja Banana Rum and espresso grounds.

Parsons is filled with fascinated tips and facts about the easy ways to keep guests happy during holiday gatherings.

He also has his own unique (I won't use the word "dry" given the subject matter) sense of humor while sharing interesting bits of info about the business of booze.

For example, he mentioned the popular legend that the very first "bowl-shaped" champagne glasses were created in France in homage to French aristocrat Marie Antoinette, modeled after the "cup size" of the young queen's breasts.

He continued his train of thought with. . .

"I won't get into the reason for the shape for champagne flutes," Parsons slyly mentioned with a grin.