

Bohemian Revolution:

healthy dose of Absinthe Ordinaire

large splash of blue curacao

a jigger of freshly squeezed orange juice

slam a thick slice of fresh lemon on the side

(this drink will slap you back in the end

so you might as well get yours in while you can)



MCB's RebeccaMich was very interested in the History:

The precise origin of absinthe is unclear.

The medical use of wormwood dates back to ancient Egypt and is mentioned in the Ebers Papyrus, circa 1550 BC. Wormwood extracts and wine-soaked wormwood leaves were used as remedies by the ancient Greeks. Moreover, there is evidence of the existence of a wormwood-flavored wine, absinthites oinos, in ancient Greece. The first clear evidence of absinthe in the modern sense of a distilled spirit containing green anise and fennel, however, dates to the 18th century. According to popular legend, absinthe began as an all-purpose patent remedy created by Dr. Pierre Ordinaire, a French doctor living in Couvet, Switzerland, around 1792. Ordinaire's recipe was passed on to the Henriod sisters of Couvet, who sold absinthe as a medicinal elixir. By other accounts, the Henriod sisters may have been making the elixir before Ordinaire's arrival. In either case, a certain Major Dubied acquired the formula from the sisters and in 1797, with his son Marcellin and son-in-law Henry-Louis Pernod, opened the first absinthe distillery, Dubied Père et Fils, in Couvet. In 1805 they built a second distillery in Pontarlier, France, under the new company name Maison Pernod Fils. Pernod Fils remained one of the most popular brands of absinthe up until the ban of the drink in France in 1915.