The Improper Bostonian

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RAND DESIGN INSIDE THE HOMES OF TOP ARCHITECTS BOSTON'S TSY ENTREPRENEURS

In the Spotlight
Rising Star

TAYLOR SCHILLING
Drink of the Moment

FIT TO PRINT

**NAME:** Printer's Punch.

**PRICE:** $10.

**INGREDIENTS:** Bulleit Bourbon, Sailor Jerry rum, the Kraken Black Spiced Rum, Matilde Peche Liqueur, fresh-squeezed citrus juices and vinho verde.

**TASTING NOTES:** Mercifully, Printer's Punch skews more freshly sour than cloyingly sweet. The addition of bourbon adds vanilla notes, while Peche Liqueur rounds out the flavor. A vinho verde float adds an unexpected frizzante zing.

**BEHIND THE NAME:** The restaurant, First Printer, is on the site of America's first printing press.

**GEOGRAPHY:** Former Charleston-resident general manager Emily Martin wanted an easy-sipping Planter's Punch spin-off on the menu to remind her of home. Though First Printer's menu is rooted in New England seafood, the cocktail is a nice complement to a smattering of Southern fare like the Swamp Bowl ($12) — a mix of fried gator, frogs' legs and steamed mudbugs.

**BY THE BOOK:** Though the published history of Planter's Punch dates back to (at least) the turn of the century, cocktailers can't agree on a single classic recipe.

**SEASONALITY:** Perhaps due to its roots in Jamaica and the South, Planter's Punch is typically associated with porch-side sipping or summer backyard bashes. Having adopted it as one of their signature cocktails, First Printer anticipates year-round demand for this twist on the Caribbean classic.

**SUCKER PUNCH:** Liquors in this amply-sized glass may be stiffer than they appear. The boozy beverage is easy going down, but may cause problems when standing up.

**DRESS TO IMPRESS:** Customers come wearing everything from formalwear to athletic attire. Martin describes the clientele as decked in "boots and suits."