

# Bradley Eros's Monkey Gland for Peggy Ahwesh

RECIPE FOR EXPERIMENTAL INTERMEDIA & PEGGY AHWESH ~ for MARCH 29th 2022 ~

a recipe for a cocktail ~ that's the entire 'meal' (have as many as you please.)

<> Mixologist & Vampyrate *Bradley Eros*

This was my idea (inspired & spurred on by friend & mixologist Brian Frye) for Cocktail Cinema

## Cocktail Cinema / a Recipe for EI ~ Peggy Ahwesh

The cocktail is an American invention. The term “cocktail” first appeared in the *Farmer’s Cabinet* in 1803, described as “excellent for the head.” The term next appeared on May 6, 1806 in the *Balance and Columbian Repository*, a Federalist newspaper published in Hudson, New York. A Democratic-Republican candidate allegedly served his constituents, *inter alia*, “25 dozen cocktails.” The following week, a letter requested the definition of a “cock-tail.” According to the editor, Harry Crosswell, a cocktail was “vulgarly called a bittered sling” because it was “a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters.” In other words, an old fashioned cocktail. "*excellent for the head*"

Cocktail history is peculiarly indeterminate. Apocrypha and contradiction is the rule.

*The idea is to pair a peculiar or particular cocktail with a film to match. It could be a lip, a montage, a mash-up, an original invention, or your own concoction. Something that parallels the history, myth, narrative, or ingredients, flavor, color, or gist of the drink.*

*My cocktail of choice / recipe for EI & Peggy Ahwesh, is:*

## MONKEY GLAND

Monkey Gland:

2 oz. Gin

1 oz. orange juice

2 dashes absinthe

2 dashes Grenadine

orange twist.

A drink that emanates from Harry’s New York Bar in Paris in 1920 and created by Harry MacElhone himself. The name comes from the work of Dr. Serge Voronoff, who, bizarrely, tried to delay the aging process by transplanting monkey testicles. (~ or by injecting a serum into crazed males of the era, seeking sexual or bodily rejuvenation...!)

For this cocktail, I found a fragment of the Howard Hawks’ 1952 screwball comedy **MONKEY BUSINESS**, starring Cary Grant, as an absent-minded research chemist working in his laboratory on a sort of “fountain-of-youth” potion. Left all alone, his favorite test chimp gets out of her cage & begins mixing up the liquid chemicals, and pours her formula into the watercooler, before Grant returns and consumes the elixir, resulting in the rejuvenating effects of reversed aging & hilarious adventures; **but I feel that this recipe fits the work of Peggy Ahwesh like a glove of love, a glass of sass & a drink of mink.**

*Let me repeat: Cocktail history is peculiarly indeterminate.  
Apocrypha and contradiction is the rule.*

## If You Need Something to Eat with This, Accompany with: PHILL NIBLOCK'S CAYENNE POPCORN

Make popcorn whichever way you are used to (we use a hot air popcorn maker).

When it's ready add:

some olive oil, some walnut oil, some garlic powder, some dry oregano, some salt and lots of cayenne pepper