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**BILLINGS**  
FARM & MUSEUM

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**POLLINATION  
CELEBRATION**



**COCKTAIL**



**&**

**MOCKTAIL**

**RECIPES**

# SCOTCH SOUR COCKTAIL

## RAZZJITO MOCKTAIL

### Scotch Sour

Ingredients:

- 1.5 oz Scotch
- .5 oz Grand Marnier
- 1 oz Lemon Juice
- .75 oz Simple Syrup (Equal parts Water and Sugar, boiled and cooled)
- Maraschino Cherry
- Orange Slice

Combine Scotch, Grand Marnier, lemon juice, and simple syrup in a cocktail shaker. Shake well. Pour into your desired glass with ice and garnish with an orange slice and maraschino cherry.



### Razzjito

Ingredients:

- 8 Mint Leaves
- 1tsp Sugar
- 5-6 Raspberries
- 1 oz Lemon Juice
- Club or Lemon Lime Soda
- Mint sprig

Muddle mint leaves and sugar in a tall glass. Add raspberries and lime juice and lightly crush. Top with ice and pour club soda to fill the glass. Garnish with a mint sprig and fresh raspberries.

Thanks to our pollinators!

**Maraschino Cherries:** Bees • **Mint:** Pollinated by bees  
**Lemons, Oranges, and Raspberries:** Self-pollinated with help from insects

# CINCO DE MOSA COCKTAIL

## TROPICAL SUNRISE SPARKLER MOCKTAIL

### Cinco De Mosa

#### Ingredients:

- 2 oz Tequila
- .75 oz Grapefruit Juice
- .25 oz Spicy Syrup (equal parts Sugar and Water with Red Chili Flakes)
- Prosecco
- Orange Slice
- Mint Sprig



Pour tequila, grapefruit juice, and spicy syrup into a cocktail shaker with ice. Shake and strain into a champagne flute. Top with prosecco, and garnish with an orange slice and sprig of mint. [To make the Spicy Syrup combine ½ cup Sugar, ½ cup Water, and 1 tablespoon of Red Chili Flakes in a small pan and boil together. Cool, then use as desired. Store extra syrup in the fridge for up to one month.]



### Tropical Sunrise Sparkler

#### Ingredients:

- Club Soda or Seltzer
- Pineapple Juice
- Orange Juice
- Grenadine
- Maraschino Cherry
- Orange Slice

Pour pineapple and orange juice over ice in a tall glass. Top with club soda. Add a splash of grenadine at the end and garnish with a maraschino cherry and orange slice.

Thanks to our pollinators!

**Tequila:** Bats • **Mint:** Pollinated by bees • **Pineapple:** Hummingbirds and bats  
**Grapefruits, cherries, chilies, grapes, and orange:** Self-pollinated

# PINEAPPLE BUZZ COCKTAIL

## PEACH GINGER SPLASH MOCKTAIL

### Pineapple Buzz

Ingredients:

- 1.5 oz Barr Hill Gin
- .5 oz Lemon Juice
- .25 oz Honey Syrup (2-parts Honey, 1-part Water)
- .75 oz Pineapple Juice
- Lemon Twist

Pour all ingredients into a cocktail shaker with ice. Shake and strain into a small glass. Garnish with a lemon twist.



### Peach Ginger Splash

Ingredients:

- 3 oz Peach Juice
- Ginger Beer
- Fresh Peach Slice
- Maraschino Cherry
- Mint Sprig

Pour the peach juice in your preferred glass over ice. Top with ginger beer. Garnish with a slice of peach, a maraschino cherry and a mint sprig.

Thanks to our pollinators!

**Honey:** Bees • **Pineapples:** Hummingbirds and bats • **Mint:** Pollinated by bees  
**Lemons, peaches, and cherries:** Self-pollinated but helped by insects

# MAPLE ORANGE OLD FASHIONED COCKTAIL

## WHAT'S 'SAPPININ MOCKTAIL

### Maple Orange Old Fashioned

#### Ingredients:

- .5 oz Maple Syrup
- .5 oz Orange Juice
- .25 oz Lemon Juice
- 3 Dashes Angostura Bitters
- 1.5 oz Bourbon
- Orange Peel

Combine all ingredients except the orange peel in a rocks glass. Top with ice. Gently stir with a spoon until the ice melts enough to equal the amount of liquid already in the glass. Garnish with an orange peel.



### What's 'Sappinin

#### Ingredients:

- 1.5 oz Apple Cider
- .75 oz Cranberry Juice
- .75 oz Lime Juice
- .5 oz Maple Syrup
- Lime Wedge

Pour all ingredients into a cocktail shaker with ice. Shake well and pour into your desired small glass. Garnish with a lime wedge.

Thanks to our pollinators!

**Cranberries:** bees or other insects

**Oranges, lemons, apples, and limes:** Self-pollinated but helped by insects

# CLASSIC MARTINI ROUGE COCKTAIL

## CLASSIC SHIRLEY TEMPLE MOCKTAIL

### Classic Martini Rouge

Ingredients:

- 2-3 oz Martini Rosso Vermouth
- 1 Slice of Lemon
- 1 Slice of Orange

Lightly muddle both lemon and orange slices in the bottom of a rocks glass. Top with ice cubes and pour over the Vermouth.



### Classic Shirley Temple

Ingredients:

- Lemon Lime Soda
- 1 oz Grenadine
- Maraschino Cherries

Pour the grenadine over the ice in a tall glass. Top with the lemon lime soda and garnish with maraschino cherries.

Thanks to our pollinators!

**Cherries:** Bees

**Lemons, oranges, and pomegranates (grenadine):** Self-pollinated with help from insects



## **- ABOUT BILLINGS FARM -**

Billings Farm & Museum, home of the Sunflower House, is an award-winning dairy farm and outdoor history museum that continues a long tradition of agricultural excellence. Billings Farm & Museum offers educational opportunities and experiences onsite and online, that explore Vermont's rural heritage and values. The Farm is currently home to a herd of Jersey dairy cows, draft horses, Southdown sheep, heritagebreed chickens, Berkshire pigs, oxen-in-training, and several mischievous goats.

Visit Billings Farm & Museum in Woodstock, Vermont, or online at [billingsfarm.org](http://billingsfarm.org)

Billings Farm is a certified "bee-friendly" farm.

PHOTO COURTESY OF KAT MAYEROVITCH, PHOTO CONTEST WINNER