Sydney Morning Herald
Tuesday 1/12/2009
Page: 26
Section: Good Living
Region: Sydney Circulation: 208,210
Type: Capital City Daily
Size: 397.42 sq.cms.
Frequency: MTWTFS-

good living cocktail

Let's shake on a sweetheart deal

ELLEN CONNOLLY

Mary Pickford was Hollywood's first leading lady, an Oscar-winning star of silent movies and the first, big-name female celebrity. She and her actor husband, Douglas Fairbanks, were regarded as the US's power couple, equivalent to the Brad and Angelina of today.

"Furthermore, this was a broad who liked her cocktails and got a drink named after her," writes Pinky Gonzales on the website, weeklydig.com.

Eddie Woelke, at the Sevilla-Biltmore Hotel, created the drink for the actress while she was in Cuba shooting a film. None of her films were set in Cuba and it is thought she was there for the Spanish set of *Rosita*.

Comprising white rum, pineapple juice, maraschino liqueur and grenadine, it is a super-sweet cocktail, much like the actress who was dubbed America's Sweetheart.

"It's a tropical, summery drink but a lot of people struggle with it and find it is too sweet," says Elle Leontiev, of Sydney's Martin Place Bar. "I like it every once in a while but it's not for everyone."

Pickford, who was the first female actor to be paid $1 million for a film, certainly took a liking to the drink and was reportedly often seen sipping the vibrant red cocktail while she entertained her famous guests – among them Charlie Chaplin, George Bernard Shaw, Albert Einstein and H.G Wells.

In a sad irony, she battled with the booze for many years before dying in 1979.

Leontiev has come up with a fresh, updated version of the classic that she hopes will appeal to a wider audience.

"I wanted to get away from that syrupy sweetness that some people find too sickly," she says.

The result is Mary Pickford's Sister, "a more refreshing and feminine" drink that uses white rum, lemon juice, burnt black cherry puree and chunks of fresh pineapple.

"The [cherry] puree is slightly burnt and gives a background hint of smokiness."

Leontiev is careful to use only a small amount of muddled pineapple to avoid the drink being overly sweet. The drink is garnished with ice spheres that have been flavoured with maraschino liqueur and have a cherry inside them.

She says the ice spheres add a visual effect as well as an interesting twist to the taste.

"I wanted to slowly introduce people to the flavour of maraschino cherry, which they may never have tried and which is a bit of an acquired taste," she says.

"It's what's known as progressive drinking methods, so when you put the ice sphere in the drink you won't taste the maraschino flavour immediately but by the end it will have melted and you get that classic flavour."

Copyright Agency Limited (CAL) licenced copy

Sydney Morning Herald
Tuesday 1/12/2009
Page: 26
Section: Good Living
Region: Sydney Circulation: 208,210
Type: Capital City Daily
Size: 397.42 sq.cms.
Frequency: MTWTFS-

MARY PICKFORD

30ml light rum
15ml maraschino liqueur
30ml pineapple juice
1 tsp grenadine
Orange rind or cherry to garnish

Shake all ingredients with ice, then strain into a chilled cocktail glass. Garnish with orange rind or a cherry.

Source: Martin Place Bar

Ladies with class ... (clockwise from main) Elle Leontiev of Sydney's Martin Place Bar; the classic Mary Pickford; Leontiev's less-sweet twist on the classic. Photo: Domino Postiglione

Copyright Agency Limited (CAL) licenced copy