

## CHICKEN BONES LIQUEUR™ & EGG NOG

### INGREDIENTS:

- 6 eggs, separated
- 3/4 cup sugar
- 1L whole milk
- 500ml heavy cream
- 12oz Chicken Bones Liqueur™
- Garnish with grated cinnamon and a cinnamon stick



### HERE'S HOW TO MAKE IT:

- In a large bowl beat together the egg yolks and half cup of sugar until they turn light in color.
- Stir in milk, heavy cream, Chicken Bones Liqueur™.
- In a separate bowl, beat the egg whites with the remaining 1/4 cup of sugar until they form soft peaks.
- Add egg whites onto the cup of egg nog or the punchbowl.
- Serve in punch or tea cups.
- Top with freshly ground cinnamon.
- Bottle and store in refrigerator for up to 2 weeks.

## IN 1925 - A LICENCE TO BOOTLEG

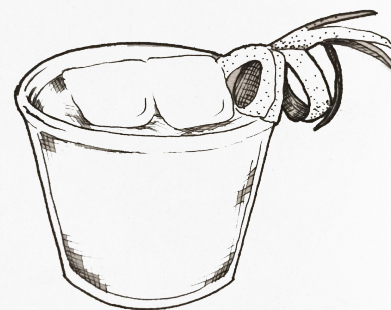
While many vendors used their licence chiefly as a blind to cover their bootlegging, for others, the dispensing fee constituted a large part of, if not the whole of, their drug-store profit.

At the beginning of our period, fees charged for dispensing liquor were quite strictly adhered to. For prescribing alcoholic drinks, the physician could collect \$1.00 per prescription, and a second dollar went to the druggist who sold it. But the honour system collapsed, the regulations were almost impossible to enforce, and after the first three years of New Brunswick Prohibition, the doctor was generally by-passed by hundreds of people, and liquor-selling by way of the drug-store became an arrangement between the druggist, hungry for a buck and the customer, thirsty for a drink. Druggist who sold liquor in this manner were bootleggers with a main-street address- this and little more. This was the era of what was called the "talcum powder drug-store", the shop that carried on its shelves a few bottles of iodine, Minard's Liniment, Scott's Emulsion, cough syrups (that were highly alcoholic), a lot of talcum powder and almost as much booze as a fair-sized liquor store.

- When rum was King by Barry John Grant

## FRESH OJ PUP

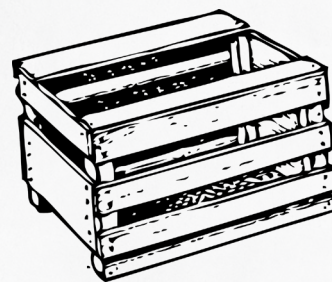
We do this cocktail at most events, and a lot of people ask us how we make it. It's very easy. Here is the recipe for our version of a classic screwdriver.



### HERE'S HOW TO MAKE IT:

- In a shaker or a mason jar with a bit of ice, add 1.5oz of White Pup moonshine.
- Add 3oz fresh squeezed orange juice.
- Add 1oz simple syrup (1:1 water and sugar by weight). This is to balance acidity.
- Shake gently a couple times then strain in a 12oz glass.
- Add a touch of club soda to the top to balance the sweetness.
- Express and garnish the glass with an orange twist.

## NEED UNOSTENTATIOUS CRATES?



Shipping through St. Pierre? These crates resemble the same variety used for shipping gasoline from and to Europe.

Your shipment, properly stowed and secured, will arouse about as much of a customs officer's suspicion as a common seaworthy miller-rat!

- Unknown Source, n.d.



## WATERMELON LEMON DAIQUIRI

The Daiquiri is always a crowd pleaser.  
This variation is made with our innovative Canadiana.

### HERE'S HOW TO MAKE IT:

- Cut up a 1/4 watermelon, remove rind, place pieces in a blender to turn the watermelon into a puree.
- In a shaker or mason jar with ice, add 2oz Canadiana.
- Add 2oz fresh lemon juice.
- Add 2oz simple syrup. (1:1 ratio of sugar to water by weight)
- Add 6oz of watermelon puree.
- Cover shaker/mason jar and shake for a few seconds. Fine strain into a 16oz glass filled with ice. The glass should be rimmed with sugar prior to filling it with ice.
- Express lemon peel over the drink. Use lemon peel and watermelon for garnish.



**“All provisions ... (are) ... very dear, particularly Rum, which must be instead of Beer, which the Severity of the winter freezes in that cold country ...”**

Col. Sam Vetch, to Lord Treasurer  
re. provisions at Annapolis; December 14, 1711  
PANSRG 1 Vol. 5 Dec. 22

- When rum was King  
by Barry John Grant

## APPLES TO APPLES

This punch goes down way too easy.  
Our Apple Crumble is a versatile moonshine in a lot of ways. It adds sweetness, spice, fruitiness and of course a decent alcohol content.  
It's perfect for cocktails ...  
but of course, that's my biased opinion.

### HERE'S HOW TO MAKE IT:

- In a shaker or a mason jar with ice, add 2oz of Apple Crumble moonshine.
- Add .5oz of fresh lime juice.
- Add 4oz pineapple juice.
- Cover shaker or mason jar and shake for 5 seconds.
- Strain into a 16oz glass filled with ice. Top with a dry hard cider. I use Scow Craft Cider.
- Add pineapple fronds (leaves) and dehydrated apple for garnish



**TRY YOUR NEXT COFFE WITH  
Double Double or Chicken Bones Liqueur™**

**“Add 2oz of either liqueur in your coffee.  
Then simply top it with whipped cream.”**

## KING SOUR

Is it just us, or are you happy it's 5 o'clock?  
Sours are probably the most popular category of cocktails in the world. This Brandy Sour is a very simple introduction to a sour, using our collaborative brandy with Dunhams Run.

### HERE'S HOW TO MAKE IT:

- Get a shaker or a mason jar.
- Add 3oz of fresh lemon juice.
- Add 1oz simple syrup (1:1 sugar and water by weight).
- 2oz of Kings County Brandy.
- 1oz pasteurized egg white.
- cover your shaker and shake for a couple minutes. This is a dry shake (no ice).
- Now add a couple small ice cubes to the shaker. This is called a whip shake.
- Now strain and pour over ice in a rocks glass. It should have a foamy head.
- Garnish with bitters and lemon zest. (You don't have to be as excessive with the lemon zest, I just love lemon zest.)

\* Optional, you can muddle fresh basil in the shaker before shaking. It's a nice flavor enhancement.



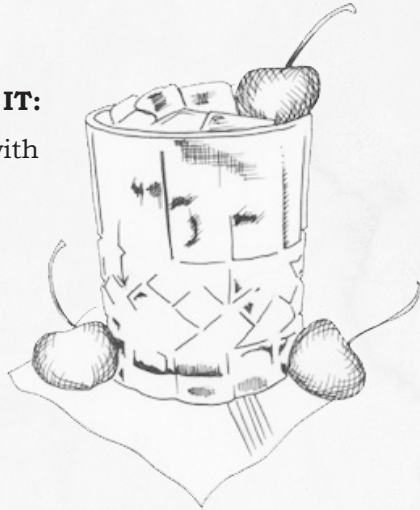


## THE CHERRY CAUCASIAN

This cocktail is a riff on a classic with a cult film following. Some people call it a "White Russian", but the Big Lebowski fan in me prefers to call it a "Caucasian".  
The Dude abides.

### HERE'S HOW TO MAKE IT:

- Fill a 12oz rocks glass with crushed ice.
- Add 2oz Double Double moonshine. (50 proof coffee liqueur) - Fill the glass half 2/3 full with Vanilla almond milk.
- Top with cherry cola. Garnish with a cherry.



## TALL BOOTS



**"... The ideal boot for walking to unknown destinations North or South of the border. 16oz of extra room for those lucrative journeys."**

- Unknown, n.d.

## LIQUOR SMUGGLING

Washington, August 9 - Liquor smuggling into the United States from Canada and elsewhere has reached such proportions that it has brought in its wake a large illegal traffic in other commodities ... The [U.S.] customs service ... has found itself 'wholly inadequate' to meet the situation, according to Assistant Secretary Shouse of the Treasury ... It would require a small army of men to patrol the coast and border territories, he said ...

- *Tempered by Rum - Rum in the History of the Maritimes Provinces*  
by James H Morrison

Kerosene was "invented" by a Maritimer, Abraham Gesner, and in the 1890s, it was expensive and scarce in New Brunswick.

On the other side of the border, the Maine (liquor) law prevailed, and there was no legal rum to be had at all.

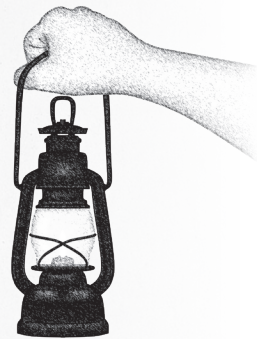
New Brunswickers-Mainers solved both problems in their own old way, as some versifier described in 1891.

### THE AMERICAN SAYS:

Oh, roll me over a barrel or rum  
And I'll roll you a barrel of oil;  
We'll laugh in our sleeve as they take their leave,  
And depart from their native soil.

### AND THE NEW BRUNSWICKER REPLIES:

"Let prohibition and  
customs laws  
Essay our spirits to damp,  
We'll drink success to the good  
old cause  
By the light of the  
kerosene lamp."



- *When rum was King* by Barry John Grant

## COCKTAIL SCHMOCKTAIL

Got a bellyache?

Harry Nilsson sang about putting a lime in a coconut, so I tried that, but I added basil, agave and Canadiana. Drink'em all together and call me in the morning.

### HERE'S HOW TO MAKE IT:

- In a shaker or a mason jar with ice, add 2oz Canadiana. (Our innovative rum-like spirit. Unlike traditional rum that is made from sugar cane, our spirit is made from maple sugar.)
- Add .5oz fresh lime juice.
- Add .5oz agave syrup.
- Add 3oz coconut water.
- Add 4-5 fresh basil leaves.
- Put'em all together, shake'm up! For several seconds.
- Strain into a 12oz glass filled with ice. Top with club soda.
- Garnish with fresh basil sprig. Make sure you spank the sprig to express the oils before placing it on the drink.





## THE LOST TRAVELLER

I really like tiki escapism and the exotic drinks that use fresh fruit.

Every exotic drink should come with a fun warning.

*"Write your address on a piece of paper, put it in your pocket. Your cabbie will thank you later"*

### HERE'S HOW TO MAKE IT:

- In a shaker or a mason jar with 4-5 small ice cubes, add 2oz Spiced Canadiana and 1oz Kings County Brandy.
- Add 1oz fresh lemon juice.
- Add 1oz maple syrup.
- Add 4oz Mango puree.
- Add the pulp of 1 passion fruit.
- Cover your shaker and shake until you can't hear the ice cubes.
- Grab a 12oz glass and fill it half way with crushed ice.
- Fine strain the contents of the shaker into the glass. Top the glass with crushed ice.
- Garnish with a mint sprig and cocktail umbrella.



## EARLY RISER

This cocktail is inspired by the most important meal of the day. It has coffee, bacon and egg! Give this one a try at your next brunch, or whenever you're craving a breakfast fix.

### HERE'S HOW TO MAKE IT:

- Add 2oz of Double Double (coffee) moonshine to a shaker or a mason jar.
- Add 1oz bacon infused White Pup moonshine.

*\*Here's how to do this at home. This is called a fat wash. It's pretty easy. Next time you cook bacon, pour the grease into a half empty bottle of White Pup. Let it sit for about 30mins, then put it in the freezer for an hour. After you remove it from the freezer, there should be a solid layer of grease on top. Knock that out and pour the liquid through a mason jar with a coffee filter on top. I use a two piece mason jar lid without the middle so I can hold the filter in place. This is bacon infused spirit without the grease. It is also great in Caesars.*

- Add 1oz pasteurized egg white.
- Add 2oz almond milk.

## RUM! RUM!

'In 1832, in a population not exceeding four hundred and fifty or five hundred, on the St. Croix, three thousand five hundred gallons of ardent spirits were consumed.' ... It would be difficult to give an exaggerated sketch of drunken practices among loggers twenty-five years ago ... At the time alluded to ... more prominence was given to rum as a necessary part of supplies [of a lumber camp] than to almost any other article. 'The first and most important article,' says Mr. Todd, of St. Stephen, N.B., 'in all our movements, from the stump in the swamp to the ship's hold, was **Rum! Rum!**'

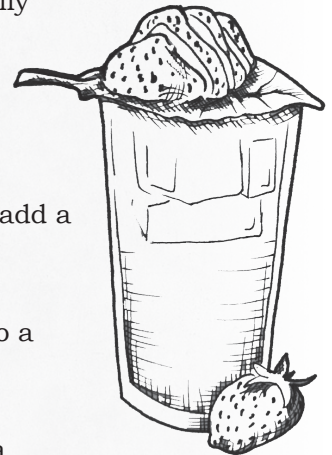
*- Tempered by Rum - Rum in the History of the Maritimes Provinces by James H Morrison*

## STRAWBERRY SUMMER

This cocktail is a riff of a popular martini. We're using strawberry, basil, vanilla, balsamic vinegar, and our signature White Pup moonshine.

### HERE'S HOW TO MAKE IT:

- Using a shaker, muddle 6 locally grown strawberries with 4-5 fresh basil leaves.
- Add a 1/4oz of aged balsamic vinegar.
- Add 1oz vanilla simple syrup (1:1 sugar to water by weight, add a few dashes of vanilla).
- Add 2oz of White Pup.
- Shake over ice. Fine strain into a glass filled with ice.
- Top with club soda.
- Garnish with a basil leaf and a strawberry.



### EARLY RISER RECIPE CONT'D:

- Add .75oz maple syrup.
- Cover your shaker or jar, and shake aggressively for at least a minute.
- Open your shaker and add 2 small ice cubes. Shake aggressively again for about 30 seconds.
- Strain into a chilled martini or coupe glass. The drink should have a foamy head.
- Garnish with aromatic bitters and coffee beans.



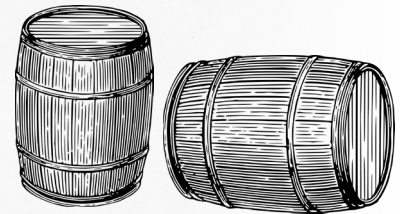


## SWITCHING BARRELS

New Brunswick- One day in the spring of 1921, Chief Inspector John B. Hawthorne caught Mr. Albenie Violette with 27 barrels of booze, plus 188 cases of bottled stuff. The \$25,000 wholesale value set a record for liquor seizures up to that time. Albenie knew the law-men would be back; and next time. He would be ready for them. He was about to achieve perhaps the most brilliant coup of his career. Late the next year, Liquor Inspectors came to the Albenie's Brunswick House in full force. They found eight barrels of alcohol in the cellar. These barrels were seized. The cellar door felt sturdy, so they felt safe in locking the alcohol inside, placed a guard outside the cellar door and arranged for a team of horses to haul their seizure to the station. At that time, Albenie and his sons entered the cellar room by through a secret door. They removed the eight barrels of alcohol and put eight barrels of water in their place, flavoured with a touch of alcohol. The law-men arrived and carted the seizure away to

the Fredericton. Albenie made little protest at the time. He waited till the "alcohol" was securely in government hands in the Old Barracks warehouse in Fredericton. Then he went to the law. Details of the court battle are missing. He alleged that the alcohol was seized illegally and that he had purchased the eight barrels legally. He won. An order was released to return the eight barrels to Mr. Violette. However, Albenie insisted the contents of his barrels be tested before accepting them. It was done. The government gauge found the barrels contained water. Albenie sued the New Brunswick Board of Liquor Commissioners. And he won his case. He was given a judgment of \$8,954 and costs. To Albenie, it was the sweetest victory of his career. It was not just the money- It was forcing the government to pay over \$1000 per barrel for Madawaska County water.

- When rum was King  
by Barry John Grant



## X MARKS THE SPOT

'XXX' found on bottles was a code. Moonshiners used to label their jugs with a series of X's to indicate the strength of the brew inside. If you were fortunate enough to get your hands on a batch marked 'XXX', you know that it had been distilled three times, so it was bound to be good stuff.

- Unknown, n.d.

## CANADIAN-CHARA

Cuba is my preferred place to visit during our cold winters. The people and their history are incredible. "Canchanchara" is my favourite Cuban cocktail, and it is not one you will find so easily at a resort. It's the oldest known Cuban cocktail, dating back to the 19th century. It traditionally calls for the use of a spirit called "Aguardiente", which is pretty much a moonshine made from sugar cane. For my variation we will use our innovative Canadiana. Which is our very Canadian version of a white rum, made from maple sugar.

### HERE'S HOW TO MAKE IT:

- In a shaker or a mason jar with ice. Add 2oz of Canadiana.
- Add 1oz fresh lime juice.
- Add 3oz honey syrup (1:1 honey to water by weight). We use Marr's Honey.
- Cover shaker and shake it up. Strain into a 12oz glass filled with ice.
- Top with club soda. And garnish with a mint sprig and lime peel.



## RUM-RUNNERS

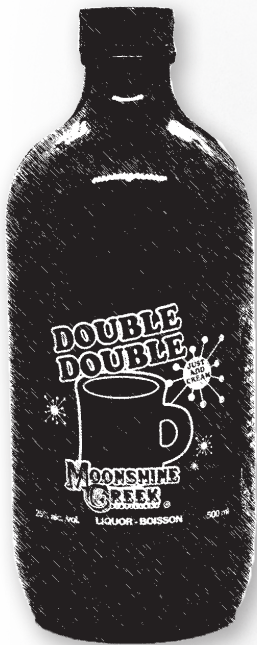
A Rum Row has been established in the Bay of Fundy. The treaty signed some time ago by Canadian Government made this bay part of the high seas. Here the rum-runners may lie at anchor free from the fear of the United States prohibition fleet and within a short distance of the Yankee coast. Choice liquors are for sale at a premium price and business is said to be lively, boats of all sorts coming and going in the night. Flashlights and searchlights are plainly visible from the shore. Tales, lurid and otherwise are being told of fortunes made over-night by boatmen willing to run a cargo to the American shore. It beats carrying sardines ...

- Tempered by Rum - Rum in the History of the Maritimes Provinces  
by James H Morrison

## SUDOKU

				1		5		
6				3				1
9				4				7
			8		2			
		6				9		
		2		6	7			
		1		2		3		
	7		3				9	
	8							





## DOUBLE DOUBLE

This coffee liqueur is more than a colloquial name for a Canadian coffee. Made using a premium dark roast coffee, we compliment the espresso like flavour with vanilla and caramelized sugar.

At 25% alcohol, the liqueur is the ideal option for elevating cocktails that call for other less impressive coffee liqueur brands.

## WHITE PUP

Why do we call it White Pup? It's a play on the term White Dog, which is a North American term for an un-aged whisky. It can also go by the name of Moonshine in the legal market. Our young spirit is a blend of unaged rye, corn, and barley whisky. Unlike vodka that is tasteless and odourless, this white spirit has a unique cereal sweetness with a smooth mouth feel.

This white spirit is 40% alcohol.

Try it as a substitution for vodka in your next cocktail and you'll understand why White Pup is man's best friend.



## CANADIANA

How do you define Canadiana? Webster's defines it as materials concerning or characteristic of Canadian culture. To make this uniquely Canadian spirit from our nation's symbol, we ferment maple sugar/syrup, where it then gets distilled and blended with maple tree water. It has no sugar or sweetness and resembles rum in flavour. This is our Canadiana.

This unique rum like spirit is 40% alcohol.

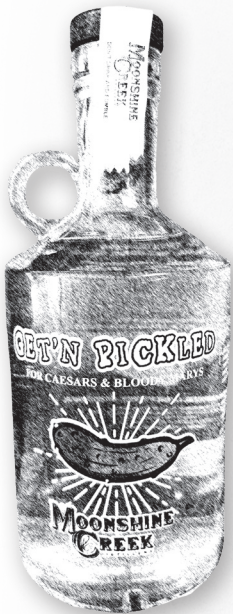
## SPICED CANADIANA

Need a little fire in the belly? Our Spiced Canadiana is a 40% alcohol, spiced rum variation, derived from maple sugar and blended with tree water. We barrel age our Canadiana in virgin oak, infuse it with the traditional spices of cinnamon, nutmeg, all spice, cardamom, clove, vanilla and fresh orange zest.

You will love the fresh orange and vanilla aroma this spirit brings to your nose, and its spicy kick on your tongue.







## GET'N PICKLED

Who hasn't found themselves get'n pickled after a hard day? Canada's national cocktail is the Caesar, so we made a spirit for our favorite anytime drink. We infuse fresh dill, garlic, and pickling spice in our corn moonshine.

This one of a kind 40% alcohol was made for a Caesar or a Bloody Mary, to be used in lieu of vodka.

## APPLE CRUMBLE

Apple pie is for our neighbours to the South; Apple Crumble is for family. We grew up with the right cookbook in our mother's house. This moonshine staple is 25% alcohol, made with fresh pressed sweet apple cider from New Brunswick apple orchards. No artificial flavour, colour or preservatives.



## KINGS COUNTY BRANDY

Our Kings County Brandy is a special collaboration with Dunham's Run Estate Winery. This 35% alcohol Brandy is made exclusively from New Brunswick grapes, aged in red wine barrels and finished in virgin oak barrels to give it the sweet profiles of oak and subtle notes of grape.

## HIGH TEST

High Test is the highest proof, neutral spirit, we can legally sell. It's a 70% alc organic grain moonshine. We are only allowed to sell this at the distillery because of its high alcohol content.

Available in corn or rye.

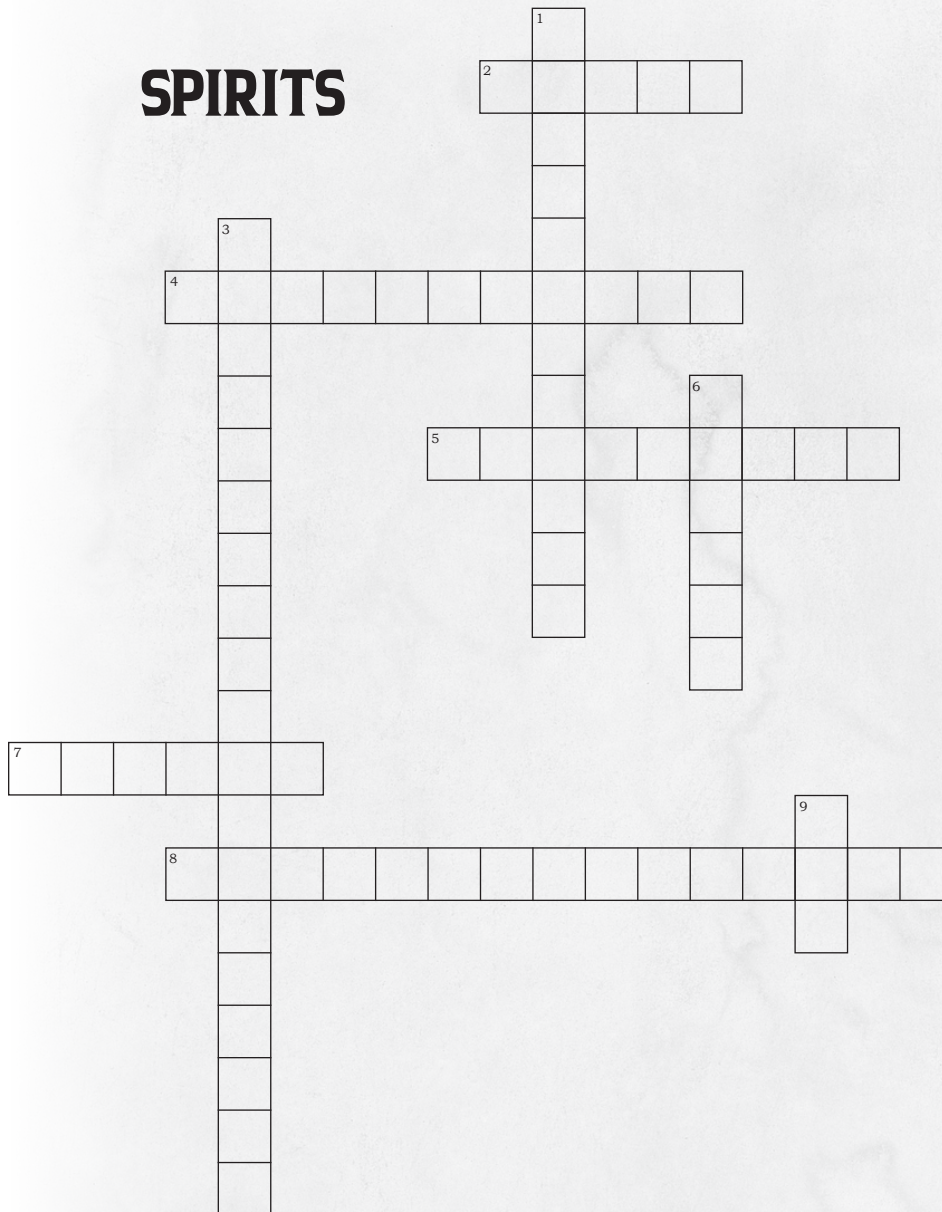


## CHICKEN BONES LIQUEUR™

A unique maritime flavour combination of chocolate and cinnamon with a smooth well-rounded flavour that will bring out the east coaster in anyone. 25% alcohol.



# SPIRITS



## CLUES:

### Down:

1. Bourbon, sugar, bitters and water
3. Moonshine Creek's most famous product
6. Malted grain or barley makes this spirit
9. Sugarcane makes this spirit

### Across:

2. Garnish for a martini
4. Whiskey, sugar syrup, lemon juice & egg white
5. Illegally produced liquor during prohibition
7. Brandy is made from this
8. ABV stands for?

1. Old-fashioned 2. Olive 3. Chicken Bones Liqueur  
4. Whiskey Sour 5. Moonshine 6. Whisky 7. Grapes  
8. Alcohol by volume 9. Rum

4	1	2	9	7	5	6	8	3
5	6	9	1	8	3	4	7	2
8	7	3	2	4	6	1	9	5
2	8	6	3	5	1	9	4	7
6	7	4	2	6	8	5	3	1
7	9	8	7	3	2	4	5	6
1	5	3	6	9	7	3	4	2
3	5	3	8	1	6	7	2	4



**Products available at select liquor stores**

**Also available at the Distillery & online at [www.moonshinecreek.ca](http://www.moonshinecreek.ca)**

**Phone: (506) 375-9014 | [info@moonshinecreek.ca](mailto:info@moonshinecreek.ca)**

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*Cocktail Illustrations by Jody McCleary*