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American National Standard

safety code and requirements for dry martinis

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American National Standard Safety Code and Requirements for Dry Martinis

Secretariat

Water Conservation League

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American National Standards Institute, Inc

American National Standard

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Foreword

(This Foreword is not a part of American National Standard Safety Code and Requirements for Dry Martinis, K100.1-1974.)

The need for an American National Standard Dry Martini has been widely recognized by many segments of the manufacturing, distributing, and consuming public since the martini cocktail's appearance.

Few persons alive today are likely to recall that the original martini cocktail was a mixture of equal parts of sweet, or Italian, vermouth and 80- to 86-proof dry, or English, gin. It was from the popular brand of sweet vermouth (Martini & Rossi) that the drink derived its name. Curiously, when dry, or French, vermouth was substituted for sweet vermouth, the drink was still called a dry martini cocktail, although it was not until many decades later that the Italian firm of Martini & Rossi began to bottle an imitation French vermouth.

At various times in the development of the classic, or American National Standard, dry martini, consumers have exerted strong influence to improve the character of this tonic by asserting rigid preferences in the proportion of gin to vermouth in the final product. However, the manufacturing and distributing elements of the martini picture have chosen to adhere to a standard based on color rather than proportion.

As a result, consumers called for drier and drier martinis, by which they meant ones prepared with less and less vermouth, and distributors responded by providing a paler looking drink with either the same proportion of ingredients or else more vermouth of a water-white color. It became evident that some area of meeting was necessary if the venerable dry martini was to remain alive.

It is hoped that the pioneering work of the 16-1 subcommittee will be well received by all elements of the industry and that when the subcommittee sobers up it will be in condition to consider further developments in the state of the art.

Suggestions for improvement of this standard will be welcome. They should be sent to the American National Standards Institute, 1430 Broadway, New York, N.Y. 10018.

This standard was processed and approved for submittal to ANSI by American National Standards Committee on Liquids Management, K100. Committee approval of the standard does not necessarily imply that all committee members voted for its approval. At the time it approved this standard, the K100 Committee had the following members:

Gilbey Gordon Booth, Chairman
Bertram Stanleigh, Secretary

Organization Represented	*Name of Representative*
American Society of Bar Supporters	W. C. Fields
Association of Amiable Alcoholics	Lyle Sachs
Boilermaker Dispensers and Consumers of America	Burt Piel Harry Piel (Alt)
Business Decisions Coordinating Committee	Nielson Trend
Cocktail and Aperitif Imbibers Council	J. Noilly Prat
Dry Wine and Cocktail Institute	Floribunda Trellis
Executive Planning Council	Trevelyn Trevelyn
Gin Council of America	Horace Beefeater
Housewarmers Association	Merryweather Bellweather
Intemperates Anonymous	Anonymous
Legislative Lapses Codifying Commission	Hon Bobby Baker
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Zymurgy Standards Commission	Noah Webster

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American National Standard Safety Code and Requirements for Dry Martinis

1. Scope

This standard on dry martini cocktails includes nomenclature, sizes, ingredients, proportions, mixing methods, and test procedures. It applies to martini cocktails prepared for personal consumption, for distribution in bars, restaurants, and other places of public gathering, and to cocktails served in the homes or offices of business and social acquaintances.

2. Definitions

dry martini. A cocktail made with English or American dry gin of at least 86 proof and dry vermouth, preferably French in origin, in accordance with requirements of this American National Standard.

extra dry martini. A meaningless expression used loosely by waiters and bartenders. It is frequently the excuse for a supplementary charge and is often characterized by the inclusion of excessive melted ice or an abundance of water-white vermouth.

French vermouth. A term generally applied to dry varieties of vermouth whether they are actually produced in France or in some other country. The true French product is an infusion of herbal extracts in an undistinguished white wine of the Midi region. Characteristically

pale brown in color, it has recently been produced in much lighter versions.

Gibson. An unpardonable form of perversion. See onion soup.

gin. An infusion of juniper berries and other extracts in grain alcohol. While the drink is generally credited to be Dutch in origin, the variety that evolved in England during the eighteenth and nineteenth centuries is the basic type employed in all American National Standard dry martinis. Currently, a barely acceptable product is distilled in the United States, but it seldom aspires to more than minimal requirements.

Italian vermouth. The sweet aperitif wine that was originally combined with gin to produce the martini cocktail. It is an ingredient in many drinks, but it is never employed in the preparation of dry martinis.

lemonade. A term applied to drinks which have been subjected to the peel of a lemon. There is no place for the rind of any citrus fruit, or its oils, in an American National Standard dry martini.

London dry gin. A term encountered on the labels of imitation English gins. Many of these specimens are moderately palatable and approach the minimal levels of the American National Standard.

martini. A broad term that can frequently lead to differences of opinion but which will invariably lead to a state of inebriation. Originally the first name of a firm of wine merchants, it can mean anything from a glass of sweet vermouth (in the British Isles and on the Continent), to a martini cocktail, or an American National Standard dry martini

olive. The fruit of a Spanish tree, the olive is encountered in its green state, pitted and unstuffed, in the classic dry martini. While olives are normally considered superior if their size is great, when included in a dry martini, the small, or cocktail variety, is mandatory. A list of maximum displacements for olives in American National Standard dry martinis is shown in Table 1. The absence of an olive is not critical provided there is no diminution of the total volume of the drink.

onion soup. The unholy abomination produced by the introduction of one or more pickled onions into a dry martini cocktail.

rocks. The solid state of H_2O on which an American National Standard dry martini is never served.

vodka. A distilled alcoholic beverage made originally from potatoes, but now encountered in grain alcohol versions. It may be clean, palatable, and nonlethal, and, when encountered in this form, is a fitting accompaniment for fresh caviar. It is never employed in a dry martini.

3. Sizes

3.1 Basic Nomenclature. The American National Standard dry martini shall come in the following three sizes:

(1) Regular – not less than 3-1/2 ounces
(2) Large – not less than 5 ounces
(3) Double – not less than 7 ounces[1]

3.2 Ingredients in Relation to Size. While the subject of ingredients is more fully covered in Section 4, Ingredients, it is advisable to make the following observa-

[1] Not more than one olive should be used in the double dry martini, and its size should be no larger than that shown in Table 1.

tions concerning ingredients in relation to the size of the drink. In the regular dry martini, it is recommended that no gin of less than 90 proof be employed, with strengths of 94.4 and 100 proof preferred. In a large dry martini, 90 proof gin is the preferable variety, and in the double dry martini it is considered unwise to use any gin of greater than 90 proof. In the double dry martini, those who protest against the rising tide of conformity may even be justified in the employment of 86 proof gin (see Table 2).

4. Ingredients

4.1 General. Only the following three ingredients shall be used in the preparation of an American National Standard dry martini:

(1) Gin
(2) Dry vermouth
(3) Olives

4.2 Gin. Gin, the chief ingredient of the American National Standard dry martini, shall conform to the highest standards of color, flavor, aroma, and alcoholic content.

4.2.1 Color. The color shall be either water-white or faintly blue. No pale yellow tints or slightly grey tinges shall be acceptable.

4.2.2 Flavor. The flavor shall be full, clean, and lacking in harshness. When rolled on the tongue and sucked through the teeth, the fluid shall exhibit a soft, supple quality without any trace of oiliness.

Following the swallowing of the gin there shall remain in the mouth for a period of no less than 30 seconds an agreeable sensation vaguely reminiscent of the full flavor of the gin. There should be no heightened

intensity to the character of any one flavor element within the gin.

4.2.3 Aroma. The smell shall be delicately assertive, combining the aromatic elements of the essence of juniper berries and pure grain alcohol.

4.2.4 Alcoholic Content. Any of the following commercial strengths of gin shall be acceptable, with the exception noted:

(1) 86 proof[2]
(2) 90 proof
(3) 94 proof
(4) 94.4 proof[3]
(5) 96 proof
(6) 100 proof
(7) Any gin that exceeds 100 proof

4.3 Vermouth. Dry, often called French, vermouth shall be of excellent taste, exhibiting no tendency toward sweetness, acidity, or coarseness. It shall be free of deposit and possess a delicate, fragrant aroma.

The employment of vermouth in an American National Standard dry martini shall not be mandatory, provided no other ingredient is employed as a substitute.

4.4 Olives. While the use of olives is not encouraged, nothing in this specification shall be construed to mean that the inclusion of an olive will not be acceptable, provided it conforms to Table 1 and 4.4.1 and 4.4.2.

4.4.1 Color. The olive shall be in an unripe state and of the color known commercially as *olive green.*

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[2] In this strength, only Booth's "House of Lords" gin meets minimal standard requirements.

[3] For practical purposes, this strength may be considered jointly with 94 proof.

Table 1
Maximum Permissible Olive Displacement

Maximum Olive Size, Cubic Inches	Glass Capacity, Ounces*	Nominal Size
0.4730	3-1/2	Regular
0.5221	5	Large
0.473†	7	Double

*All measurements are to be made with glasses filled to the brim.

†See Footnote 1.

The color shall be uniform, without brownish spots or patches of more intense pigmentation.

4.4.2 Contents. While green olives are acceptable for many purposes in an unpitted state or with their pits replaced by such exotic items as pimento, almonds, anchovies, etc, for employment in the preparation of the American National Standard dry martini, only olives without pits or stuffing shall be used.

5. Proportions

No other single element is more critical in the preparation of the American National Standard dry martini than the proportion of gin to dry vermouth. In specifying proportions it is necessary to take into account both the size of the drink and the strength of the gin. Table 2 indicates maximum quantities of vermouth that shall be acceptable. There are no minimum requirements for vermouth in an American National Standard dry martini.

Table 2
Proportions

Gin Proof	Minimum Parts Gin	Maximum Parts Vermouth	Nominal Drink Size
86	20	1	Double
90	17	1	Double or Large
94	17	1	Large or Regular
96	17	1	Regular
100	16	1	Regular

6. Mixing Methods

6.1 Apparatus. A container, stirrer, calibrated measure, ice strainer, and 60-watt incandescent lamp are all the apparatus that may be required in the preparation of a dry martini. Their necessity will be determined by the mixing method to be employed.

6.2 Methods. Dry martinis may be mixed in any one of the following ways:

6.2.1 Stirring Over Rocks. In this method, proper proportions of the stipulated ingredients are poured into a container over solid pieces of ice. Crushed or cracked ice shall not be used, and at least 90% of the ice employed shall be in pieces at least 1 cubic inch in size. Following an interval of not less than 30 seconds and not more than 1 minute, the ingredients shall be stirred by one of the methods indicated in Fig. 1. Stirring shall be vigorous enough to encourage a blending of the gin and vermouth, but gentle enough to ensure the slightest amount of melted ice.

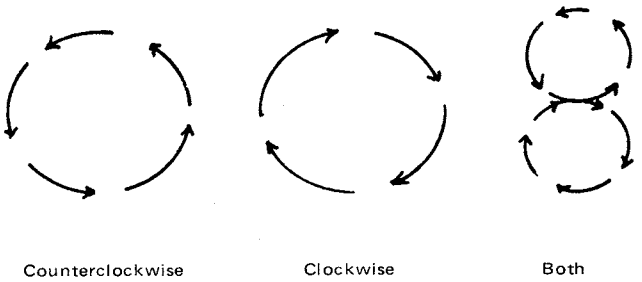

Fig. 1
Stirring Patterns

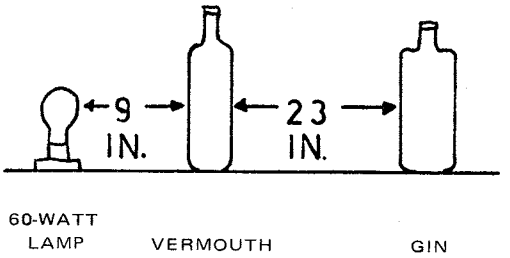

Fig. 2
Radiation Mixing Method

6.2.2 Blending of Refrigerated Ingredients. In this method, both the gin and vermouth are refrigerated to a temperature no higher than 32°F and then mixed without the addition of ice. Care shall be taken to refrigerate the mixing container as well as the ingredients.

6.2.3 Radiation. This method produces martinis of the proper degree of dryness with an accuracy not even approached by the preceding methods. It also makes it possible to produce and store proper martini cocktails by the bottlefull. As indicated in Fig. 2, a 60-watt incandescent lamp is placed on a flat surface exactly 9 inches from a sealed bottle of vermouth. A sealed bottle of gin is placed on the other side of the bottle of vermouth at a distance of 23 inches. Care shall be taken to align the bottles so that the rays of the lamp pass through the vermouth bottle directly into the gin bottle. Labels shall be so orientated that they do not hinder such passage of light. With the lamp and bottles suitably arranged, the lamp may be illuminated for an interval of 7 to 16 seconds. The duration of exposure is governed by the color of the bottles. Clear bottles require the shortest exposure; dark green bottles demand the longest exposure.[4]

7. Test Methods

The testing of the American National Standard dry martini requires a high degree of skill, experience, and selfless dedication. No known scientific apparatus has yet been developed that can match the sensitivity of the palate of a qualified American National Standard dry martini taster. In testing, the taster shall watch for lightness of color, absence of sediment, a delicate aroma that effectively combines the scent of the juniper with the herbal infusion in the vermouth, a taste that is both sharp and clean with a faint body, and a light delicate aftertaste.

[4] Subcommittee 20-1 is presently engaged in the development of standards for uniform optical density of gin and vermouth bottles.

American National Standards

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