

foodshed

Autumn 2012

Eat where you live.

MAN ON FIRE

Tarver King

VIRGINIA
CIDER
WEEK
2012

Amber Waves
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True Grits

Marian Burros's
Holiday Gift Guide



AUTUMN 2012

Zombies need to get their drink on, too



DAY OF THE DEAD COCKTAILS

The Zombie

- 1½ oz reposado tequila
- ½ oz Sailor Jerry Rum
- ½ oz apricot brandy
- ½ oz falernum
- 2 dashes xtabentun
- 1 oz honey cinnamon syrup
- ½ oz pineapple juice
- ½ oz papaya juice
- ½ oz lime juice
- ¼ oz coconut milk
- 1 dash Angostura bitters

Stir all ingredients with ice in a mixing tin until well-incorporated. Pour into an ice-filled Collins glass (crushed ice if possible). Garnish with grilled pineapple and house-made grenadine. Add a small dog statue for best effect.

Oyamel Honors the Day of the Dead

ASHLIE HUGHES
Photos by Lise Metzger

LOCATED IN D.C.'S PENN QUARTER neighborhood, Oyamel is restaurateur José Andrés' love letter to Mexican cuisine.


Thankfully, Andrés has many accomplices. Among them is Joseph Cleveland, who masters the role of head bartender. A self-taught mixologist, Cleveland reveals that much of his training is derived from reading vintage cocktail books and enlightening his palate through travel—a palate he currently describes as “bitter-tart” with an affinity for vermouth, European spirits, and absinthe.

Fall will mark the restaurant's Fifth Annual Day of the Dead Festival; this year's will focus on the ancient foods of Mexico. Cleveland's got a menu of cocktails to honor the holy feast. “A lot of them are based off modern, traditional cocktails with pre-Columbian ingredients,” says Cleveland.

All the time Cleveland spent hitting the history books is apparent in the menu, which pays homage to the ceremonies, day-to-day life, and mysteries that surround the Maya and Aztec civilizations.

One of these mysteries is the strange and sudden depopulation of ancient Maya cities in the 10th century, which led to the complete collapse of the Maya civilization. The reason for the collapse is unknown, but Oyamel playfully points to a theory postulated by researcher and historian Eugene Fredrick as a possible explanation: that the Mayan civilization was destroyed by zombies.

Fredrick notes the lack of buried human remains in ancient Mayan cities and the strong archeological evidence of cannibalism, suggesting something much more sinister happened than a simple drought or cross-tribal dispute. This theory provided the inspiration for Oyamel's own take on the classic Tiki bar favorite, the Zombie.

House cocktail selections vary with the season, but a constant on the menu is the FRESHFARM Market Margarita, made with fresh produce of the week from Black Rock Orchard, a Maryland farm that sells its wares at two D.C. farmers markets. 

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