

SOUTH AMERICAN BOX

CRAFT GIN CLUB'S MONTHLY MAGAZINE VOL.118 // AUGUST 24 // €6.50

GINNED!

PATAGONIAN PERFECTION

Discover a distillery steps from the Andes mountains using native Chilean botanicals

A TASTE OF ADVENTURE

Mix up eye-catching cocktails inspired by the stunning landscapes of South America



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From the **FOUNDERS**



PEAKS AND PROVENANCE

From the stunning snow-capped mountaintops of the Andes to the plateaus of the Atacama Desert, Chile's unique landscape and culture have produced some world-famous drinks and some delicious hidden gems, including our Gin of the Month – Gin Provincia, Andes Dry edition.

Nestled at the foothills of the iconic mountain range that gives its name to this elegant liquid, Gin Provincia is rooted in its natural surroundings and represents the very best of Chilean distilling traditions. Using indigenous botanicals and crystal-clear glacier water, this is a sip to be savoured. Try our Perfect Serve to experience the botanicals at their best, or mix up a tropical cocktail bursting with juicy flavours for a refreshing summer serve.

We're embracing the spirit of adventure this month, exploring the stunning sights of Patagonia and the best stargazing spots a little closer to home. Craft Gin Club's drinks experts are here to expand your boozy horizons with recipes, the history behind your favourite tipples and tips and tricks for masterful mixology. Learn all about Chilean wine, discover how to make the perfect pisco sour and celebrate National Spritz Day with three easy apéritifs. Pair your drinks with an empanada or two with our step-by-step recipe for the ultimate South American snack.

Cheers!
Co-Founders, **JON AND JOHN**



COCKTAILS AT A GLANCE



Pssst! Whenever you see this icon, it means the ingredient it appears next to is available at craftginclub.co.uk/shop



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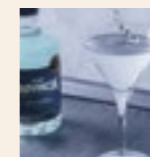
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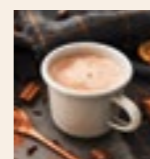
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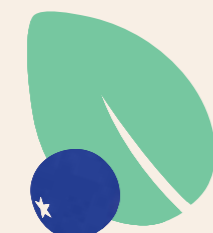


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GINNED! MAGAZINE

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THE TEAM

EDITORIAL

Editor
Georgina Kiely
Features Writer
Izzy Humphreys

CREATIVE

Designer
Alice Cole
Photographer
Lee Pattison, Lux Studio

CONTRIBUTORS

Carol Donner, Beccy Ward, Maria Vieira, Ryan Blakeley, Graham McAteer

COMMERCIAL

Head of Partnerships
Duncan Carr
Email
partnerships@craftginclub.co.uk



What's in the Box?

We're embarking on a South American adventure this August with a Gin of the Month that hails from the foot of the Andes. Relish the flavours of the mountains with this very special sip, accompanied by sensational snacks and delicious drinks.

AUGUST'S GIN OF THE MONTH BOX IS WORTH OVER £65!

(Including magazine and delivery)

WHERE CAN I RECYCLE MY PACKAGING? Your box can be recycled as normal. Air sacks can be recycled as plastic at most major supermarkets. PLEASE DRINK RESPONSIBLY.



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Products marked V are suitable for vegetarians, and products marked VE are suitable for vegans

Box Curator, Duncan Carr, says "Our intercontinental summer continues with this fabulous gin all the way from Chile, plus adventurous flavours that we're sure will become some of your favourites!"



Want even more delicious treats and tipples? Scan this QR code to purchase an August Booster Box and make your Gin of the Month box goodies last even longer!

FLAVOUR BLAST YOUR MIND



hippeas_snacks

HippeasSnacks

hippeas_snacks_uk

GIN PROVINCIA®

GIN PROVINCIA ANDES DRY

From Colchagua, Chile
40% ABV

BOTANICALS

Juniper, Cardamom, Black Pepper,
Coriander, Boldo, Sarsaparilla, Clove Grass,
Lemon, Ginger, Basil, Lavender, Lemongrass

TASTING NOTES

Lemongrass and black pepper offer an initial light and juicy aroma, quickly followed by assertive juniper, floral lavender and a palate-tinglingly bitter note of sarsaparilla. The finish offers more floral citrus in the lemongrass, with the native boldo botanical bringing a lightly spiced and warming finish.

CRAFT GIN CLUB SAYS...

"Gin Provincia hails from Colchagua Valley, an area renowned for its world-class wine – and now gin! Surrounded by native botanicals and pristine waters, Gustavo and his team have a treasure trove of ingredients on their doorstep, many of which are showcased in this month's Gin of the Month."

– Graham McAteer, Craft Gin Club's Gin Expert

MY THOUGHTS

Notes on aroma, flavour profile and finish



Scan this QR code with your phone to stock up on Gin Provincia Andes Dry.



Craft Gin Club's
PERFECT G&T

Each month we send you all the ingredients you need to create the perfect G&T, along with an expertly curated recipe to make your Gin of the Month shine. This August, enjoy an exotic and tropical tippie packed with aromatic Chilean botanicals and a hint of sweet, citrusy mandarin.

INGREDIENTS

- 50ml Gin Provincia Andes Dry
- 200ml Seventeen 1724 Tonic Water
- The Ice Co. Super Cubes
- Dried pineapple, to garnish



METHOD

Add your gin and tonic to a copa glass with plenty of ice. Garnish, stir gently and serve.

Enhance your Perfect G&T with **The Ice Co. Super Cubes** – super-sized ice cubes for premium drinks, available from Tesco, Sainsbury's and Waitrose.

SUPER CUBES



Master Mixologist Maria says, "The dried pineapple garnish adds a fabulously fruity layer to this bright South American-style G&T"

Craft Gin Club's
ANDES GOLD

This month, enjoy a complex, refreshing cocktail in the form of our Andes Gold – an epic combination of bold gin, sweet passionfruit and our custom-made cocktail syrup containing notes of lime, passionfruit and bitters. This well-rounded sip is the peak of perfection!



INGREDIENTS

- 50ml Gin Provincia Andes Dry
- 25ml Andes Gold Cocktail Syrup
- 125ml Lemonaid Passionfruit
- Fresh basil and lime, to garnish

METHOD

Add the gin, cocktail syrup and Lemonaid Passionfruit to a rocks glass filled with ice and stir to combine. Garnish with a sprig of fresh basil to serve.





The Spirit of the Andes

This August you've discovered a sip from the summits of Chile – an expression infused with the endemic botanicals and pure glacial waters of Colchagua Valley. Pour yourself a G&T, put your feet up and discover the story of Gin Provincia – the distillery seated at the foot of the Andes that's changing perceptions of Chilean spirits with each of its bold bottlings

Words by Isabella Humphreys

Colchagua Valley, situated in the O'Higgins region of Chile, reaps the rewards of its diverse and beautiful landscape. The Andes Mountains tower in the east, Tinguiririca River and Claro River flow through its centre and the sprawling Chilean coastline stretches serenely in the west. The warm but breezy climate makes for lush landscapes that are the perfect conditions for wine production, with some of Chile's most prestigious wine producers residing here.

But Gin Provincia is putting the region on the map for a different reason. Utilising the botanical wealth of Colchagua Valley and the area's pristine waters that flow from nearby glaciers down through the mountain slopes, the innovative distillery is making its mark creating exquisite expressions synonymous with the quality of its local ingredients.



Co-founders, Gustavo Carvallo A, Nicolas Muñoz W and Cristián Silva H

A VALLEY OF MEMORIES

Friends from just four years old, co-founders of Gin Provincia Cristián Silva H, Gustavo Carvallo A. and Nicolas Muñoz W. have fond childhood memories of visits to Shangri-La Lodge. This resort in Colchagua boasts peaceful holiday lodges perched on the banks of the River Claro, and is where the three friends spent most of their school holidays growing up.

Shangri-La Lodge is a nature lover's paradise. The river that flows nearby and the wildlife-rich woodland that surrounds the cabins offer a peaceful respite from the bustling city of Santiago just two hours away. Immersed in this tranquil environment for much of their younger years, Cristián, Gustavo and Nicolas developed a unique appreciation for Colchagua Valley and the rich wildlife and vegetation that resides there.



AROMATICS OF THE ANDES



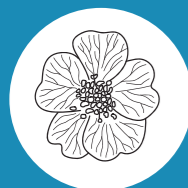
BOLDO

Boldo is a species of tree which yields aromatic leaves that possess a soft but slightly bitter flavour. Used to spice both sweet and savoury dishes (and infuse your Gin of the Month), it is also deeply embedded in Chilean tradition and commonly consumed as tea as a remedy for everyday discomforts.



PARAMELA

This fragrant shrub grows both in the Chilean and Argentinian regions of the Andes, thriving in dry, sunny climates. Its small leaves and vibrant, yellow flowers offer a woody aroma and are extremely fragrant and full of flavour.



HIERBA DEL CLAVO

This bright, colourful plant is very similar to cloves, with *hierba del clavo* translating to clove herb or clove grass. This Andean variation is often used for medicinal purposes but also provides Gin Provincia Andes Dry with a warm, gently spiced flavour.

Despite the years that have passed since these fun-filled family trips, the area and the fond memories made there continued to hold a special place in the hearts of the three friends. Not until 2017 did this develop into the idea for a distillery, after an English friend remarked upon the unique flora and fauna of Colchagua Valley.

Colchagua Valley boasts a unique wealth of botanicals unlike any other place in the world. 20 endemic botanicals grow in the verdant mountainous region, and its location at the foot of the Universidad Glacier allows for astonishingly pure water to flow through the valley, nourishing its distinctive vegetation and wildlife and allowing it to flourish.

Surprised by the vibrant landscape of this unique corner of the world, the trio's British bud floated the concept of distilling gins that made use of the endemic botanicals of the area – a blooming business in the UK that hadn't yet found much of a place elsewhere.

Inspired by the idea of using local ingredients to create expressions of the area that provided them with so many precious memories, Cristián, Gustavo and Nicolas put their heads together and the idea for Gin Provincia was born.

MOVING MOUNTAINS

You'd be hard-pressed to find a distillery with more dramatic and scenic surroundings than that of Gin Provincia. It sits at the foot of the Andes Mountains on the bank of the River Claro, with stunning views of the mist-shrouded summits stretching far into the distance while the fast-flowing river roars nearby.

Within the walls of the 120 square metre distillery, the team at Gin Provincia, including distillers Gustavo Chandía and Thomas Ardiles, work with four Chilean copper stills to produce its one-of-a-kind gins. Like everything about Gin Provincia, these stills reflect the innovation and talent of their home country. Each of their stills was manufactured in Molina, a small commune to the south of the city of Curicó, and in them the team produces over 1200 litres of Gin Provincia, carefully distilling a selection of local botanicals and infusing its expressions with the flavours of Colchagua Valley.

These endemic ingredients sit at the heart of Gin Provincia and its offerings. Each botanical is carefully collected by Provincia's muleteers – sustainably managed mountain gatherers that form an integral part of the brand's production process. By expertly traversing the rugged landscape, these muleteers are able to descend from the Andes mountains bearing fresh herbs and fruits that inspire Provincia's expressions, including our August Gin of the Month.

GIN PROVINCIA ANDES DRY

Gin Provincia Andes Dry, inspired by the Andes Mountains and the pure waters of the Universidad Glacier, expertly combines 14 botanicals endemic to the area.

The team creates this special expression by first macerating botanicals for 24 hours, before distilling the liquid in copper stills where more aromatics are added to the botanical basket. The temperature is carefully controlled electronically, ensuring a slow distillation process to extract the very best flavours.

Post-distillation, the liquid is left to rest for one month in stainless steel tanks under a controlled temperature, after which the spirit is diluted with glacial water from the foot of the Andes.

The result of this distillation process, aptly named Andes Dry, produces a gin with distinguishable floral notes, nuances of citrus and spice and a bold backbone of juniper in the finish. We've paired this unique spirit with a soft, effervescent tonic to let the gin botanicals shine but turn the page to discover cocktails courtesy of Gin Provincia that express even more of the depth and flavour of this spirit.

We're very excited to introduce you to Gin Provincia and its flagship expression, Andes Dry. This special sip is not only a reflection of the far-flung, vibrant vistas of the Colchagua Valley, but of the passionate and innovative team who are reaching new heights in proving that Chile is not just home to fabulous wines and breathtaking landscapes, but delicious spirits too.



Distiller, Gustavo Chandía



The words 'Alto Colchagua' embossed on the back of the bottle refer to the higher altitude areas of Colchagua Valley – another nod to the endemic botanicals in the bottle – and is also the name of the Gin Provincia distillery

The vibrant label emphasises some of the key botanicals in the gin, such as lavender and lemongrass, and highlights the vibrant flora and fauna of Colchagua Valley

Translates to 'Made with patience in the Andes mountain range'

The embossment on the bottom of the bottle represents the Andes Mountain Range, and the inspiration behind this expression

GIN PROVINCIA®

Distiller's Cocktails

Grab your cocktail kit and mix up a tasty tippie in seconds with these moreish recipes from Gin Provincia

ANDES DRY FER

This fruity twist on a classic gin and tonic pairs sweet citrus flavours with herbal rosemary syrup to create a well-balanced sip.

INGREDIENTS

- 60ml Gin Provincia Andes Dry
- 30ml orange Juice
- 40ml pineapple juice
- 15ml rosemary syrup
- Tonic water, to top up



METHOD

Add your ingredients to a Copa glass filled to the top with ice. Stir gently to combine, garnish and enjoy.

For the rosemary syrup:
Combine 20g of fresh rosemary with a litre of water, wait for it to boil and add a kilo of sugar. Simmer until the mixture reaches a syrup consistency. Allow to cool before use.






VALENTINA

The delicate and aromatic flavours in this four-ingredient cocktail bring out the herbal botanicals in your Andes Dry gin, with a hint of sweetness in the form of fresh pear juice.

INGREDIENTS

- 60ml Gin Provincia Andes Dry 
- 45ml cold brew white tea
- 60ml pear juice
- 25ml chamomile syrup
- Fresh lavender and edible flowers, to garnish



MEDIUM

METHOD


Add all the ingredients to a tall Collins glass filled with ice and stir to combine.



APPLE BLOSSOM

Whip up this simple and summery thirst-quenching cocktail in a flash. It's the perfect balance of deliciously sweet and tart flavours.

INGREDIENTS

- 60ml Gin Provincia Andes Dry 
- 60ml apple and celery juice
- 15ml simple syrup
- 25ml lemon juice
- Edible flowers, to garnish



EASY


METHOD

Add all the ingredients to a cocktail shaker filled with ice and shake until it feels cold - around 15 seconds. Strain into a Collins glass filled with ice and enjoy!

GREEN SOUR

This tasty twist on a classic sour cocktail has a silky-smooth texture and a lip-smackingly good mix of herbal and fruity flavours.

INGREDIENTS

- 60ml Gin Provincia Andes Dry 
- 30ml lemon juice
- 20ml green tea syrup
- 1 egg white
- Mint powder, to garnish



METHOD


Add the gin, lemon juice, green tea syrup and egg white into a shaker and shake without ice for around 10 seconds. Add ice and shake again until chilled, then strain into a glass and garnish with a dusting of mint powder.



PATAGONIAN MARTINI

A classic martini is a thing of beauty. Try our top tips of chilling your glass beforehand and squeezing a lemon peel over the surface of your cocktail for a delectable hint of citrus.

INGREDIENTS

- 75 ml Gin Provincia Andes Dry 
- 30 ml vermouth
- lemon rind
- 4 ice cubes
- Olives, to garnish



METHOD

Add ice to a martini glass and give it a good stir to chill the glass first, then remove any excess water and add the rest of your ingredients. Stir until chilled and diluted, around 15 seconds. Add 1-3 olives to garnish and squeeze the lemon peel on the surface of the cocktail to release the aroma.



THOROUGHLY MODERN MIXERS

This month, members unboxed a top-notch tonic from **Seventeen**, the flavour alchemists bringing marvellous mixers to the masses to take your spirits to the next level

Creative and Contemporary

Banish boring drinks and top up your favourite spirits with quality mixers that use the very best ingredients to make your cocktails shine. Seventeen's range of sophisticated sips has been lovingly crafted using natural botanicals, low sugar, no preservatives and cutting-edge techniques to make delicious drinks with bold but balanced flavours.

The brand name is a nod to the hand-picked quinine in its tonic water, which is harvested at 1724 metres above sea level in the

Andes Cordillera. It's not by accident that this premium product was born in the region of the Inca Trail, the site where quinine was first discovered. This authentic tonic sticks close to its roots, combining history and tradition with innovation and experimentation.

But it's not just tonic water – Seventeen's range also includes a refreshing Pink Grapefruit Soda, with more fabulous flavours coming soon.

Kick off with our simple gin spritz recipe below, featuring Seventeen's Pink Grapefruit Soda.

WHITE WINE & GRAPEFRUIT GIN SPRITZ



This pretty pink cocktail is simple to make and perfectly refreshing, with a balance of sweet and tart flavours

INGREDIENTS

- 25ml gin
- 100ml white wine (we recommend a summery, crisp Sauvignon Blanc)
- Seventeen Pink Grapefruit Soda
- Pink grapefruit slice and thyme or rosemary sprig, to garnish

METHOD

Fill a rocks glass with ice and add the gin and white wine. Top with soda and stir gently to combine. Garnish and serve.

Head to [drinksonline.com](https://www.drinksonline.com) to shop the full range of tasty tonics and modern mixers



CHILEAN COCKTAIL HOUR

Discover the vibrant world of Chilean mixology with our round-up of five of the country's tastiest tipples

MARIA'S GIN TERREMOTO



Our master mixologist has given this traditional Chilean cocktail a refreshing twist with the addition of lime juice, sparkling wine and, of course, gin. She's also swapped out pineapple ice cream for sorbet to create a wonderfully crisp cocktail.

INGREDIENTS

- 25ml gin
- 10ml grenadine
- 10ml lime juice
- 100ml sparkling wine
- 1 scoop pineapple sorbet
- Grated lime, to garnish

METHOD

Add your gin, grenadine, lime juice and sparkling wine to a mixing glass filled with ice and stir to chill. Strain into a coupe glass and carefully add a scoop of pineapple sorbet. Garnish with grated lime and serve.

Master Mixologist Maria says, "This cocktail keeps the core ingredients of a classic Terremoto but I added a few refining touches to give it an elegant, summery edge."

About The Terremoto

This traditional Chilean cocktail is usually made from pipeño (a sweet, fermented wine) and pineapple ice cream, though grenadine and fernet are also common additions. It's a popular drink during the September festival of Fiestas Patrias, but is enjoyed all year round for its dangerously sweet flavour.

BORGOÑA

(Serves 6)

Celebrate summer like a true Chilean with a jug of this palate-tingling punch! We warn you, this fruity cocktail makes for dangerously easy drinking...



EASY

INGREDIENTS

- 2 fresh peaches
- 1 punnet of strawberries
- 15ml gin
- 15ml Cointreau
- 1 bottle Chilean red wine
- 3 tsp sugar

METHOD

Peel the peaches and cut them and the strawberries into small pieces. Add the fruit, reserving a little for the garnish, into a serving jug and pour in the rest of your ingredients. Give it a good stir to combine and dissolve the sugar. Pop the jug in the fridge for at least two hours to infuse and chill. Serve in your preferred glasses filled with ice and garnished with the additional fruit pieces.

Master Mixologist María says, "This fruity wine punch is very similar to sangria but the addition of gin takes it to the next level!"

About The Borgoña

Borgoña is a classic summer drink in Chile and another staple of Fiestas Patrias celebrations. This cocktail makes use of the abundance of delicious fruit available in Chile, as well as the country's copious wines, many of which are produced in Colchagua, the home of your August Gin of the Month.



PATAGONIAN NEGRONI



MEDIUM

This twist on a negroni uses a unique spirit called Träkál Patagonian Spirit that's made from the native ingredients of Patagonia. It possesses a fruity, herbal aroma which gives this negroni a sumptuously sweet edge.

INGREDIENTS

- 15ml gin
- 15ml Träkál Patagonian Spirit*
- 20ml sweet vermouth
- 30ml Campari
- Orange peel, to garnish

METHOD

Add all the ingredients, aside from the orange peel, to a mixing glass and stir to chill. Strain into a rocks glass filled with a couple of large ice cubes and garnish with an orange peel to serve.

Master Mixologist María says, "This spirit isn't easy to find in the UK so, as an alternative, I suggest a mixture of pear brandy and an Italian amaro such as Fernet."

About The Patagonian Negroni

Träkál was released in 2017 and is the only spirit of its kind in the world. It was created as an expression of Patagonia and the Andean Forest, and is made using seven botanicals that are native to the region. The spirit carries a subtly sweet aroma with a bold, herbaceous hit and is so flavoursome and unique that it's inspired a new Negroni twist!





STRAWBERRY PISCO SOUR



EASY

We couldn't do Chilean cocktails without a Pisco Sour! As the national drink of Chile, it's a must-try if you're dipping your toe into the world of Chilean mixology. For a classic Pisco Sour recipe, turn to page 35, or otherwise enjoy this fruity, ginny twist that's foamy and fabulous.

INGREDIENTS

- 30ml gin
- 30ml pisco*
- 25ml lime juice
- 15ml simple syrup
- 2 fresh strawberries
- 1 egg white
- 2 dashes Angostura Bitters
- Strawberries or edible flowers, to garnish

METHOD

Add the three strawberries to a cocktail shaker and muddle, then add the rest of the ingredients and dry shake vigorously. Add ice and shake a second time. Double strain into a rocks glass and garnish with pomegranate seeds or edible flowers to serve.

Master Mixologist Maria says, "Splitting gin and pisco as the base spirits creates a delicious blend of smooth botanicals with a healthy dose of Chilean character – especially if you use your August Gin of the Month!"

About The Pisco Sour

There's much controversy about whether Pisco and the Pisco Sour originated from Chile or Peru, with both countries claiming it as their own. The Chilean version of this classic cocktail traditionally uses pisco from Chile and Pica lime, which grows in the Atacama Desert, and omits the bitters and egg whites. Turn to page 34 for more essential pisco info



COLA DE MONO MILKSHAKE



MEDIUM

Our master mixologist has given this classic Christmas drink a summery twist to create a luxurious and decadent boozy beverage.

INGREDIENTS

- 100ml gin
- 400ml milk
- 100ml coffee
- 30ml vanilla syrup
- 1 tsp cinnamon powder
- ½ tsp nutmeg
- 4 cloves

METHOD

Add all the ingredients to a blender with a scoop of crushed ice and blend until smooth. Serve in your preferred glass – we recommend a frappé or milkshake glass to really get that summer feeling!

Master Mixologist Maria says, "This frappé version of a classic Chilean cocktail is easy to make and even easier to drink!"

About The Cola de Mono

This spicy, sweet cocktail is normally served warm and enjoyed around Christmas time. In Chile, Christmas is celebrated during the summertime, when temperatures can reach up to 35°C, but that doesn't stop them from enjoying this cosy tippie!

EXPLORE PATAGONIA

Discover the iconic sights of Patagonia, Chile – a magical corner of the world that is filled to the brim with stunning scenes and wondrous wildlife

TORRES DEL PAINES NATIONAL PARK

About The Area

Spanning over 700 square miles, this vast national park situated in the south of Chile is home to some of the most awe-inspiring scenery in the world. Towering mountain ranges, glacier-topped lakes and one-of-a-kind wildlife allow for breathtaking vistas that give this area a truly magical quality.

At the heart of the park lies the Paine mountain range – three incredible peaks reaching 2500 metres high that beckon photographers from across the world.

In the valleys below the spectacular mountain range are countless crystal-clear lakes, including Lake Pehoe, Lake Grey and Lake Nordenskjöld, which offer sights of impressive icebergs, unmatched animal-watching and, if you're lucky, picture perfect reflections of the Paine mountain summits on the water's surface.



Paine mountain range

DON'T MISS THE... Hiking & Wildlife

Torres del Paines is a walker's paradise. With two main trails that allow visitors to traverse the varied landscape of the park and take in its most iconic sights, to off-the-beaten-track routes where one can uncover scenic secrets, hikers can easily spend weeks in this picturesque haven – if their legs can handle it!

Along the way there is ample wildlife to witness. Many travellers will attempt to spot Patagonia's 'Big Five' – the Andean condor, the guanaco, the puma, the huemul and Darwin's rhea – while others are content with admiring whatever interesting species cross their paths on their travels.



Puma in Patagonia

GENERAL CARRERA LAKE

About The Area

A visit to Patagonia wouldn't be complete without a trip to the largest lake in Chile: General Carrera. 710 square miles of blissful deep blue waters extend in all directions, offering near endless exploration via kayak or paddleboard.

The shores offer their own charm, however, with plenty of local towns dotted around the lake perimeter to explore and even the opportunity to try your hand at sport fishing, with many enthusiasts flocking to the area in the hopes of catching fresh trout or salmon.

For thrill-seeking adventurers, Baker River is the fastest-flowing river in Chile and flows from one of the southern-most corners of the lake. If you don't dare to raft its rapids, you should visit just to admire its vibrant turquoise waters, the result of glacial sediment in the river's depths which reflect light and create a stunning sight.



General Carrera Lake

DON'T MISS THE... Marble Caves

By far the most popular attraction at General Carrera Lake are the Marble Caves located near the small lakeside town of Puerto Rio Tranquilo. Accessible by boat or kayak, these caves are an unmissable sight for visitors to Patagonia.

Formed by the slow erosion of rock deposits by the lake water over thousands of years, what remains is a myriad of pure marble caves, tunnels and columns that have come to be called the 'marble cathedral' or the 'marble chapel'. These smooth cave walls reflect the bright blue waters to create a turquoise paradise that strikes awe and wonder into even the most seasoned traveller.



The Marble Caves



CARRETERA AUSTRAL

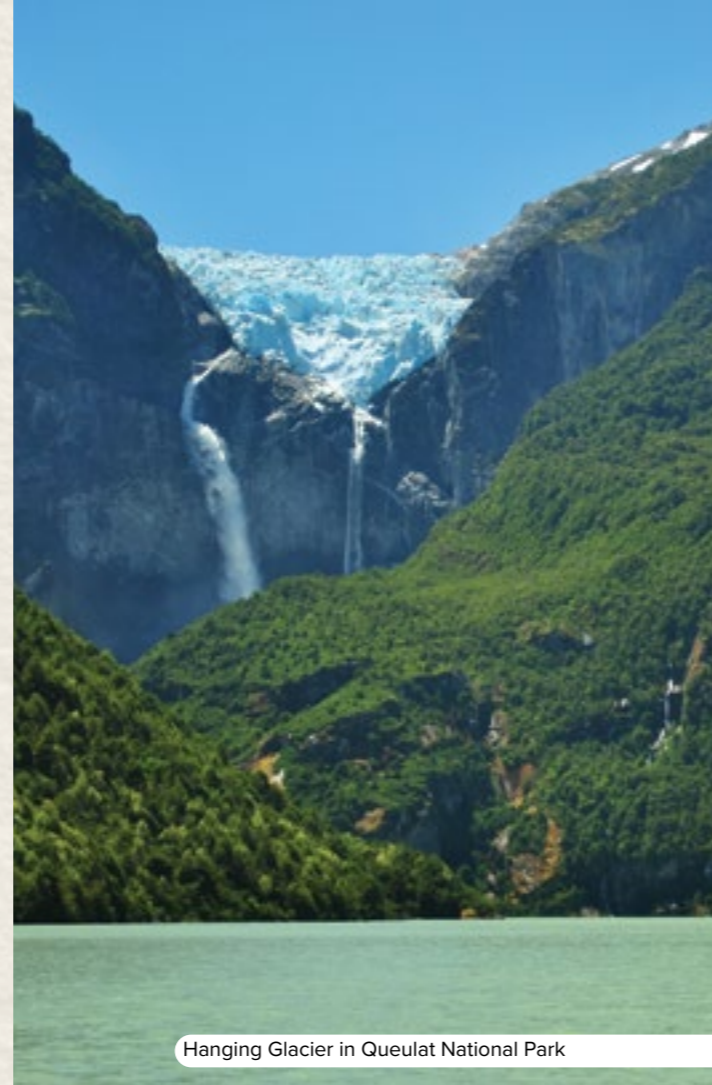
About The Area

The Carretera Austral is the iconic Patagonian road trip. The 1200km road was built to allow people to traverse the rugged landscape of South Chile, and now takes travellers through verdant rainforests, beneath snowy peaks and past gargantuan glaciers, amongst other one-of-a-kind vistas.

Beginning in Northern Patagonia at Puerto Montt on the outskirts of the Chilean Lake District, roadtrippers will travel south through Pumalín National Park and Queulat National Park. Both offer stunning hiking trails through dense rainforests, beside dramatic waterfalls and, in Queulat, views of the famous Hanging Glacier. After spending the day in Queulat, travellers can enjoy some rest and rejuvenation in the natural thermal pools in the nearby village of Puyuhuapi.

The capital city of Aysen, Coyhaique, marks the approximate halfway point of Carretera Austral. As one of Chile's youngest cities, the humble streets of boutique retailers, craft beer shops and quaint restaurants exude the innovative spirit of the city.

Further south, near Puerto Rio Tranquilo and next to General Carrera Lake lies Chile Chico, a small, sunny town where many travellers will divert to cross the border and begin their exploration of the Argentinian region of Patagonia. Continue along the Carretera Austral, however, and adventurers are rewarded with the scenic secrets of the final part of the ultimate Chilean roadtrip, ending at the ethereal city of walkways, Caleta Tortel.



Hanging Glacier in Queulat National Park



Punta Arenas

PUNTA ARENAS

About The Area

Travel to the edge of the world (or close enough!) with a trip to Punta Arenas, situated deep in southern Chile. Located on the shores of the Strait of Magellan, this cosmopolitan city is more than just a historical hub. Visit the southernmost brewery in the world and learn a thing or two about traditional Austral beer, or wander the perfectly preened gardens of Punta Arenas Cemetery, internationally famed for its stunning designs and architecture.

Most visitors to Punta Arena will find themselves here to discover the unique wildlife, however. From Punta Arena animal enthusiasts can embark on a variety of excursions to and around nearby islands Isla Magdalena and Isla Marta where one can spot sea lions and observe penguins in their natural habitats.

Those looking for an additional dose of adventure can set sail on a whale-watching tour. Spend the whole day on the water and see humpback whales, dolphins and even the elusive Magellanic penguin colonies that live in the forests of the Francisco Coloane Marine Park islands.

DON'T MISS THE... Los Pingüinos Natural Monument

One of the largest Magellanic Penguin colonies in Patagonia resides on Isla Magdalena, with over 60,000 inhabiting the island. The area was declared a Natural Monument in 1986 and although protected, visitors can be accompanied to the island by guides on a half day tour to the island.

Travellers can book a tour to this penguin paradise from December through to February and enjoy a scenic ferry ride to Isla Magdalena before docking for an hour and wandering the area. Watch the penguins interact with one another and their surroundings, and even get within a few feet of them!

DON'T MISS THE... City of Walkways

Built almost entirely from wood into the rugged Tortel mountainside, Caleta Tortel is something straight out of a fantasy novel. Roadtrippers must leave their car (and their preconceptions!) at the town's entrance to traverse the 15km maze of wooden walkways entirely by foot. Explorers can wander between lodges, restaurants and down to the bay to admire the still waters and lush, hilly landscapes in the backdrop.

Further afield but reachable from Caleta Tortel by boat are even more once-in-a-lifetime experiences. Travel to the nearby Isla de los Muertos to get lost in the mysterious woodland and discover the secrets of the island, or to the North and South Patagonian Ice Fields for impressive views of enormous glaciers.



Caleta Tortel, 'The City of Walkways'



Magellanic Penguin

A SIP FROM SCHWEPPES

This summer you're in for a treat, because **Schweppes** has turned its hand to mocktails! This August you've received a brand new booze-free beverage that's sure to be your new favourite soft drink. Find out more about its new mocktail range and the delicious drink you've discovered in your boxes this month

For 200 years, Schweppes has been providing the world with top quality carbonated drinks that cater to the evolving needs of its customers. This is more the case now than ever as, in 2024, Schweppes is bringing its effervescent energy to the mocktail market! With its flavour-filled new expressions, the brand is adding yet another string to its bow and complimenting the changing UK drinking habits.

Schweppes' new ready-to-drink mocktails come in four delicious flavours and a colourful can to match. In your August Gin of the Month box you've discovered Schweppes Aperitivo Spritz

or Schweppes Blueberry Mojito, minus the booze and filled with sumptuous summer flavours.

As well as offering easy drinking (in flavour and form!), Schweppes has also strived for consistency, so that when you enjoy a sip from Schweppes you can also enjoy the comfort of knowing that you're getting the same fabulous hit of flavour every time.

Purchase **Schweppes** mocktail range from your nearest Tesco.



Schweppes also have two more mocktail flavours that are perfect for sunny sipping! Head to your local supermarket to purchase Schweppes Cranberry Spritz and Schweppes Classic Mojito.



Aperitivo Spritz

A nod to the superstar of summer cocktails, Schweppes have taken the iconic flavours of an Aperol Spritz and turned them into a mouthwatering mocktail. With a hint of bitter orange and a slight herbal aroma, Schweppes Aperitivo Spritz is a warm summer day in a can. Enjoy on the go or spruce it up with a spritz glass packed with ice and garnished with a blood orange slice.



Blueberry Mojito

Another summer classic, the mojito is one of the most popular cocktails in the UK for a reason. If you want all that fabulous flavour but fancy a break from the booze, Schweppes Blueberry Mojito has you covered. This delightful twist is light and fruity with a refreshing but subtle minty hit. To dress it up, pour your mocktail into a rocks glass packed with ice and garnish with a fresh mint sprig.

HYDRATION WITH HEART

This August, you've received a world-first bottle of pure Brazilian water straight from the untamed tropics of the Amazon Rainforest. Read on to discover the mission of **Amazon Natural Spring Water** – the brand with a thirst for change that protects the rainforests with its sustainable sips

You may be surprised to see a bottle of water in your August Gin of the Month boxes, but here at Craft Gin Club we endeavour to partner with innovative brands that are not only bringing something new and exciting to the drinks industry, but also striving to use their business as a force for good.

That's exactly the case with Amazon Natural Spring Water (ANSW). The first-ever global bottled water brand from Brazil, ANSW was built around the premise of saving the Amazon Rainforest. Also known as 'the lungs of the world', this essential hub for wildlife and vegetation has sadly suffered from huge rates of deforestation over recent decades, threatening not just the flora and fauna within it, but humans across the world too.

There is nothing else on earth like the Amazon Rainforest. This vast expanse of dense tropical rainforest covers 6.7 million square kilometres (28 times the size of the UK) and is home to vibrant vegetation, unique animals and over 47 million people. Beyond that, stored in its soil is an estimated 100-200 tons of carbon which is essential for limiting global warming. Despite this, more and more of it is being destroyed by the minute, with reports stating that approximately 17% has been devastated already – an area the size of France. Once it's gone, it's not coming back, and that's why ANSW are on a mission to protect it.

A Sustainable Future

ANSW have ensured that every one of its 300ml, 500ml and

1000ml bottles is made from 100% recyclable plastic, and the company is committed to its goal of transitioning to biodegradable plastic packaging.

It is also in the process of developing its Rainforest Foundation – a conservation platform sanctioned by the Brazilian government – which will use a portion of takings from every litre of Amazon Spring Water purchased and dedicate it to protecting the Amazon Rainforest. Through a combination of elements like non-profit charitable contribution, private enterprise and governmental policy, ANSW wants to ensure the environment remains untouched for future generations.

Naturally Pure Water

It's not just ANSW's mission that makes it unique. Inside each of its recyclable bottles is some of the purest water in the world. Drawn from an Amazonian aquifer deep within the rainforest, the pH of ANSW is close to neutral – a 7 on the pH scale, while most waters measure between 6.5 and 8.5 – and contains no chemical contaminants or toxic metallic elements.

Beginning as rainfall on the lush leafy canopies of the Amazon Rainforest and filtering itself through the karst aquifer over hundreds of years, this water source is not only natural but replenishes itself.

With ANSW, you can enjoy fresh-tasting pure natural water while helping to protect the Amazon Rainforest – sustainability in a sip.



PISCO PERFECTION

You might have sipped a Pisco Sour before, but do you know how the spirit itself is made or other ways to enjoy it? Read up on how this South American brandy became known worldwide

Did you know, there are two versions of the classic Pisco Sour cocktail? The Peruvian recipe uses egg white, bitters and simple syrup, whereas the Chilean version simply uses pisco and lime juice.

What is pisco?

To put it simply, pisco is a distilled grape brandy, similar to grappa, that's overwhelmingly popular in Peru and Chile, where there's a fierce rivalry to produce the tastiest spirit. Though debate still rages over which country originated the drink and production methods vary from place to place, it's thought that it was first produced by Spanish conquistadors around the 16th century. Pisco can be made from one grape variety or a blend of varieties.

Flavours can be as varied as wine, with brands ranging from dry to slightly sweet, but generally pisco has fruity notes with a hint of spice and floral overtones. It's also sometimes described as having a 'burnt wine' flavour. In appearance, it can be clear, light yellow or a darker amber.

Chilean pisco Vs Peruvian pisco

In Peru, pisco regulations are tightly controlled and the drink can only be made in copper pot stills in one of five regions. Only eight grape varieties can be used to create the base wine and nothing is added to the final spirit – it's unaged and undiluted. In Chile, however, pisco can only be made in two regions and there are 13 grape varieties producers can use. Once distilled, it can be bottled or aged in barrels like a whisky.

How do you drink pisco?

Like any spirit, pisco can be sipped neat as an apéritif to experience all the flavours on offer. However, it's more commonly used in cocktails and mixed drinks. The most famous pisco cocktail is the Pisco Sour, which uses all the elements of a classic sour cocktail; egg white, simple syrup, lime juice and bitters.

In South America, other traditional serves include pisco and tonic, the Chilean favourite of 'Piscola' (pisco and cola) and the 'Chilcano', (pisco and ginger ale).



PISCO SOUR

Tart, delicate and lip-smackingly good, the Pisco Sour is a simple classic cocktail that's easy to master.

INGREDIENTS

- 60ml pisco
- 30ml lime juice
- 25ml simple syrup
- 1 egg white
- 2-3 dashes of Angostura Bitters
- Lime wheel, to garnish



EASY

METHOD

Combine the pisco, lime juice, simple syrup and egg white in a cocktail shaker and shake until the egg white becomes foamy (around 10 seconds). Add ice to the shaker and shake again until the outside becomes cold. Strain into a rocks glass, garnish with a few drops of bitters and a lime wheel and serve.

LOOK TO THE STARS

Chile, the home of our Gin of the Month, is famous for astrotourism and crystal-clear skies, but you can also get spectacular views closer to home. We've rounded up the best spots in the UK for dark skies and star spotting, as well as a couple of portable picnic tipples to sip while stargazing

Head to the **UK's best dark sky spots** for unobstructed views free from light pollution or unnatural light sources.

1. Exmoor National Park

With some of the clearest skies in the UK, Exmoor National Park was designated an International Dark Sky Reserve back in 2011. On a clear night, you can see sights such as the Milky Way with the naked eye. Brendon Two Gates/Common, Porlock Common and Haddon Hall are all great sites for setting up your stargazing post.

2. Northumberland National Park

Having been awarded gold-tier status from the International Dark Sky Committee, this park has the darkest skies in the UK – perfect for planet spotting. Set up camp and you might see meteors and constellations – and at the right time of year, you might be lucky enough to see the Northern Lights. According to The Countryside Charity, the nearby East Kielder Moors is the least light-polluted area of the UK.

3. Yorkshire Dales National Park

There are four designated Dark Sky Discovery Sites in the Yorkshire Dales National Park where you'll find panoramic views: Hawes and Malham National Park Visitor Centres, Buckden National Park Car Park and Tan Hill Inn. On a clear night you can see as many as 2000 stars and even spot the International Space Station as it passes overhead.

4. Bodmin Moor

Set between the north and south coasts of southwest England, these rugged moors are designated as an Area of Outstanding Natural Beauty, which means they're protected from development that might bring light pollution. Siblyback Lake, which is managed by South West Lakes Trust, is considered a good place for a great view of the night sky.

5. Eryri National Park

This undisturbed landscape in Eryri (also known as Snowdonia) makes it a hotspot for stargazing and you can expect to see famous constellations like Orion, The Plough and Seven Sisters. Take advantage of the darkness and the craggy peaks that act as perfect viewing platforms for majestic meteor showers.

6. The South Downs

Just 90 minutes' drive from London, the South Downs is England's newest national park and was awarded International Dark Sky Reserve status in 2016. Two-thirds of the park has skies so dark that you'll get brilliant views of the Milky Way and Andromeda Galaxy. Be sure to plan a trip before the full moon (which brings its own form of light pollution) and bag a spot at Devil's Dyke, Ditchling Beacon, Birling Gap or Old Winchester Hill for cosmic views.

7. Galloway Forest Park

This ultra-remote spot boasts a view of around 7000 stars on a clear evening, so it's no wonder it's on any committed stargazer's must-visit list. You can even book a tour with the Dark Sky Rangers – guides trained by the Forestry Commission, who will point out planets, stars and satellites.

8. Bannau Brycheiniog

There are plenty of stunning spots in the Bannau Brycheiniog (formerly the Brecon Beacons) that'll take your breath away. With nebulas, constellations and meteors aplenty, it's enough to make one starry eyed. As the first Dark Sky Reserve in Wales, you can guarantee low light pollution and stunning surroundings for your next planetary expedition. Head to the Usk or Crai Reservoirs or Llangorse Lake for excellent views of the Milky Way.

4 STARGAZING TIPS FOR BEGINNERS

1. Do Your Research

It helps to come prepared! Check if there are any special astronomical events you should be looking out for and plan to head out on a night when you'll have clear, cloudless skies. It's also best to go when the moon isn't full, as it can make the stars more difficult to see.

2. Be Patient

Take your time and allow your eyes to adjust to the darkness. Put the phones away, lay out a blanket or get cosy in a camping chair and give yourself time to take it all in. You might find that as your night vision kicks in, you're able to pick out more and more stars and constellations. It can take about an hour for you to get your eyes fully in the zone.

3. Get Social

Invite friends and family along or even join a local astronomical group or club and turn your evening into a proper outing. Planetariums and universities often host viewings or enrichment courses to help you get the most out of your star-studded adventures.

3. Head For The Heights

It might sound obvious, but heading to a place with high elevation will give you the best view possible. A higher viewing point will not only put you closer to the stars, but it will put you above any trees that might block your view of the sky.

What to take with you

Warm clothes:

Even in summer the nights can get nippy! Remember to bring a hat and gloves for long periods of time sat watching the skies.

Star chart app:

Using an app to tell you which constellations are appearing where can make your stargazing a lot easier. Many will provide you with real-time updates on what's visible in your area.

Stargazing kit:

Telescopes and binoculars aren't essential for a night under the stars, but if you happen to have some, you'll be able to see everything in much more detail.

Snacks and sips:

Stock up with tasty bites and warm drinks to keep everyone's spirits up as the lights get low.

Comfy chairs or a blankets:

Make yourselves comfortable with foldable picnic chairs or a plush picnic blanket.

Red torch:

As your eyes become adapted to the darkness, light from a torch can make it harder to see and spoil your night vision. A torch that uses red light, or even a red bike light, means your vision won't be affected.

STARGAZING SIPS

Fill up your flask and warm up from the inside out with these simple but delicious drinks that are ideal for evenings spent star hunting



HOT GIN TODDY

INGREDIENTS

- 50ml gin
- 1 tbsp honey
- 15ml lemon juice
- 200ml hot water
- Slice of lemon, to garnish



EASY

METHOD

Add the gin, honey and lemon juice to your glass and stir until the honey has dissolved. Pour in the hot water. Garnish, serve and enjoy!



JAFFA CAKE HOT CHOCOLATE

INGREDIENTS

- 35ml orange gin
- 200ml milk (If you're vegan, use almond or oat milk and add an extra 50ml)
- 40g dark chocolate
- Grated orange zest
- 10ml vanilla syrup
- Chopped Jaffa Cakes, to garnish
- Extra orange rind, to garnish



EASY

METHOD

Firstly, heat your milk in a small saucepan over medium heat. Next, add the broken-up chocolate and orange rind. Whisk constantly for 5 minutes or until fully melted to ensure a smooth texture. In your chosen cup, add the orange gin first, then pour in the hot mixture. Garnish with some orange rind and chopped-up Jaffa Cakes. Serve and enjoy!



THE HOTOUSE FLOWER

INGREDIENTS

- 50ml gin
- 150ml apple and hibiscus juice
- 15ml elderflower syrup
- 15ml lemon juice
- Slice of fresh ginger, to garnish



EASY

METHOD

Gently heat your apple and hibiscus juice in a pan. Once it's warm, add to a mug or tea cup along with the rest of your ingredients. Garnish with a slice of ginger and serve immediately.

SENSATIONAL SUMMER SPRITZES

In honour of National Spritz Day on August 1st, we're exploring what makes these fizz-tastic cocktails so popular, and serving up three deliciously fruity drink recipes

Spritz cocktails have exploded in popularity in recent years, thanks in no small part to the gloriously orange-hued Aperol Spritz. But this easy and approachable cocktail goes way beyond Aperol – Read on to discover more about the world of Italian apéritifs.

What exactly is a Spritz?

A classic aperitif that has stood the test of time, the Spritz cocktail is a testament to the Italian spirit of *la dolce vita*. With its vibrant colour, refreshing fizz, and a perfect balance of bitter, sweet, and bubbly, the Spritz is more than just a drink; it's a lifestyle encapsulated in a glass.

The origin of the Spritz dates back to the 19th century and the Austro-Hungarian Empire's reign over Venice. Austrian soldiers found the local Venetian wines too strong for their palates and began diluting them with a splash of water – or "spritzen" in German, which means to spray. This simple act of dilution laid the groundwork for what would eventually become the modern Spritz.

One of the first official recipes, the Spritz Veneziano, was created in Venice in the 1920s and, since then, there have been countless flavour variations. However, the concept of a Spritz has evolved more recently, as people have become more creative and open-minded about the recipe.

A Spritz is now more commonly accepted as a wine-based cocktail made with prosecco (or sparkling wine), a spirit or liqueur, and an additional sparkling mixer (typically soda water).

Crafting the perfect Spritz

Most Spritz recipes follow the 3:2:1 formula; 3 parts prosecco, 2 parts bitter liqueur such as Campari or Aperol and 1 part soda water to top up. These were often drunk as an apéritif cocktail in summer, making a tasty teaser before a later dinner on a warm evening.

Tips to elevate your Spritz game

Quality ingredients: Use good quality prosecco and fresh ingredients. The drink's simplicity means each component plays a critical role in the overall flavour.

Proper glassware: Serve your Spritz in a large wine glass to allow the aromas to develop and let the ice to cool the drink without diluting it too quickly.

Garnish thoughtfully: While a slice of orange is traditional in a classic Aperol Spritz, don't hesitate to experiment with garnishes like a sprig of rosemary, a lemon twist, or even edible flowers to add a personal touch.

3 Simple Spritz Recipes



HUGO ELDERFLOWER SPRITZ

The Hugo Spritz is sweet and floral, with earthy juniper, crisp acidity from a dash of prosecco and a refreshing dose of fizz – perfect for a summer spent entertaining in the garden.

INGREDIENTS

- 20ml gin
- 20ml elderflower cordial
- 25ml soda water
- 125ml prosecco
- Lime twist and mint, to garnish



METHOD

Add the fresh mint first to your chosen glass, then add in the gin, elderflower cordial and soda water. Top with prosecco and add your lime twist and mint to garnish. Enjoy!



RASPBERRY LIMONCELLO SPRITZ

The sharp citrus, sweet raspberry and effervescent fizz of this simple summer serve are irresistible. It's an ultra-refreshing cocktail that's guaranteed to please a crowd.

INGREDIENTS

- 20ml gin
- 15ml Campari
- 15ml Limoncello
- 10ml raspberry syrup
- 15ml lemon juice
- Lemonade or prosecco, to top up
- Lemon, berries and mint, to garnish



METHOD

Add the first five ingredients to a cocktail shaker with ice and shake well. Strain into a glass with ice and top with cloudy lemonade or prosecco. Garnish with a mix of berries, fresh mint and lemon.



RHUBARB APEROL SPRITZ

Adore Aperol? Well, don't miss this gorgeous rhubarb twist on the popular tippie. The iconic sweet-tart rhubarb notes of the gin complement the delectably bittersweet citrus notes of the Aperol.

INGREDIENTS

- 20ml rhubarb gin
- 30ml Aperol
- 15ml lemon juice
- 10ml simple syrup,
- Prosecco, to top up
- Orange slices, to garnish



METHOD

Add all of the ingredients aside from the prosecco into your cocktail shaker and shake. Double strain into a large wine glass with cubed ice and top with prosecco. Garnish and serve.

Fun fact:

'Spritz' means 'splash' in German (making it slightly confusing that the 'Spritz' cocktail was originally created and enjoyed in north-east Italy! Whatever their origins, these refreshing and bubbly drinks are perfect for summer.

THE SHOP DROP

Whether you're looking for a hit of fabulous flavour on the go or want to enjoy a tasty tippie at the drop of a hat, we've got you covered with our range of ready to drink cocktail cans!



VACAY PALOMA RTD (PACK OF 4)

From £11.40

We love it because...

This canned cocktail twist on a classic Paloma is the perfect accompaniment to the summer sun! Made with Jalisco, twice-distilled tequila, bitter-sweet grapefruit juice, zesty lime, natural cane sugar and soda water, this ready-to-drink tippie is bursting with gorgeous flavours.

Scan this QR code to grab one of these ready-to-drink cocktail packs and discover even more delicious canned cocktails!



RUM VIBES MIXED PACK (PACK OF 6)

From £12.34

We love it because...

This mixed pack of rummy cocktails is a mouthwatering taste of Jamaica. Sip on an award-winning Rum Vibes Ginger for a zesty, fragrant hit, or opt for Rum Vibes Lime for a crisp, bright beverage.



PIMENTAE MIXED MARGARITA SET (PACK OF 3)

From £11.40

We love it because...

The amazing mixologists at Pimentae have perfected the art of ready-to-drink margaritas with these sumptuous serves! Enjoy a classic Tommy's Margarita, sip on a refreshing Cucumber Margarita or opt for a hint of heat with the Spicy Margarita Can.



SWISH COCKTAIL MIXED PACK (PACK OF 6)

From £14.19

We love it because...

This pack contains everything you need to enjoy bar-quality cocktails at home or on the go. Choose from a Breakfast Fizz or a Naughty Passion Martini Spritz, sip away and enjoy SWISH's magical mixology without having to lift a finger!

TRASH TO TREASURE

In your August Gin of the Month boxes you've been lucky enough to discover a gorgeous sunny sip from **Lemonaid**. Read on to discover how your beautiful bottle of Lemonaid Passion Fruit is making a positive impact, and what you can do to make a difference even after you've devoured every last drop!

About Lemonaid

Since 2008 Lemonaid and ChariTea have been busily crafting their sumptuous soft drinks in Germany using only the best organic ingredients with no additives or artificial flavours. The Fairtrade brand uses 50% less sugar and just three ingredients in its exquisite expressions: real fruit, sparkling water and a touch of cane sugar. But it's not just their simple but delicious sips that make them special. In 2010, the company behind the brands launched the Lemonaid & ChariTea Foundation – a non-profit organisation that aims to improve the social, economic and ecological structures in the Global South. Every bottle of Lemonaid or ChariTea donates 5p to the foundation, which in turn supports locally led social projects across the growing regions from where the ingredients are sourced. To date, this has culminated in over £7 million raised.

Beyond that, the brands also champion sustainability and have been hard at work developing easy methods for people to upcycle their empty Lemonaid and ChariTea bottles, so that from the moment you buy it to after it's finished, you can do good every step of the way. Here's some ways to upcycle yours!

SOAP OR OIL DISPENSER

WHAT YOU'LL NEED:

- Empty Lemonaid bottle
- 1 upcycling oil dispenser or 1 upcycling soap dispenser

HOW TO MAKE IT:

Why spend money on a soap or oil dispenser when you can make one yourself? Simply wash out your empty Lemonaid bottle, fill it up with your favourite soap or oil and pop on one of Lemonaid's upcycling soap dispensers or upcycling oil pourers. Visit drinkinghelps.co.uk and head to the online shop to grab two upcycling oil & vinegarpourers for £6.95 or an upcycling soap dispenser for £4.95!

FLOWER VASE

WHAT YOU'LL NEED:

- Empty Lemonaid bottle
- String
- Coloured paint (optional)

HOW TO MAKE IT:

Once you've finished sipping on your delicious Lemonaid Passion Fruit, you can turn it into a pretty vase for some flowers! Of course, you could just pop some flowers into the clean, empty bottle, but why not get creative and jazz it up a bit? Grab yourself a pot of paint in your favourite colour, tie some string around the bottle neck and make sure your work surface is protected with something paint-proof before you start. Dip the bottle into the pot of paint to about halfway up the bottle, then remove and allow the excess paint to drip off. Hang up somewhere outside or in the house to allow to dry – just make sure you've got some newspaper on the floor underneath for any extra paint that drips off!



Visit drinkinghelps.co.uk to purchase their full drinks range and discover more upcycling tips!

SPOTLIGHT ON...

Chilean Wine

Every month, we shine a light on a cocktail ingredient, spirit or boozy beverage of note. This month, we're exploring the world of Chilean wine, the delicious varieties grown in the sheltered valleys and a delicious wine cocktail to try at home

ALL ABOUT CHILEAN WINE

Nestled between the Andes Mountains and the Pacific Ocean, Chile's dramatic landscape of extremes has long been recognised as a viticultural paradise. There are around 1200 vineyards in Chile today, putting Chile firmly in the top 10 biggest producers worldwide in 2024.

From the first vineyards founded in the time of the Spanish conquest in the 16th century to the influx of French immigrants and wine techniques in the 20th century to today's innovative winemaking practices, Chile's spot on the world stage of winemaking is well deserved. The most commonly grown grapes in the country are Cabernet Sauvignon, Merlot, and Carmenère, (the only country in the world to cultivate this variety).

WHY IS CHILE A GOOD PLACE FOR GROWING GRAPES?

The country's unique geography and range of climates create the ideal conditions for producing a top-notch range of wines. The diverse regions, terroir and grape varieties, deeply-rooted traditions and unique winemaking processes combine to make Chile a vino powerhouse. The isolated nature of the valleys and natural boundaries also means that they have been largely protected from pests and parasites that have previously taken down European vineyards.

THE CLIMATE

The dry heat of the Atacama Desert in the north of the country and the wetter, cooler regions in the south allow Chile to cultivate a whole host of grape varieties, from rich, deep reds to mineral-forward cool-climate whites. Being bordered by the Andes also helps to create a dramatic difference between daytime and nighttime temperatures, which is key to maintaining a grape's acidity levels.

THE TOPOGRAPHY

The mountain ranges provide the perfect buffer against the elements, protecting the valley vineyards from the worst of bad weather. Most vineyards are supplied by irrigation channels using water from glacier waters, rainfall and melting snow caps.

WHAT'S NEXT FOR CHILEAN WINE?

Chile's next generation of winemakers is all about experimentation: from rediscovering old vines to newly defined wine regions and a big focus on sustainability, organic produce and bio-dynamic farming to protect soil quality. Expect more premium bottles and region-specific wines, taking advantage of Chile's unique landscape. Vineyards will be working hard to up their green credentials to keep their world-leading sustainability status.

3 Main Wine Regions Of Chile

Coquimbo

This is one of the earliest winemaking regions, dating back to the 16th century. The Coquimbo wine region comprises two main valleys, Elqui and Limari. Traditionally, these regions have been largely dedicated to producing pisco, a grape brandy, and table wines but now produce various high-quality wines.

Varieties grown here: Sauvignon Blanc, Pedro Ximenez, Syrah, Pinot Noir

Atacama

Another region famous for its pisco production, the Atacama region is a relative newcomer to winemaking and as such, it produces far less than its neighbours. A wide variety of grapes are produced here from confirmed classics to local specialities.

Varieties grown here: Pinot Noir, Syrah, Chardonnay, Viognier

Aconcagua

The Aconcagua region is made up of three main valleys, Casablanca and San Antonia, which produce mainly white varieties, and Aconcagua, which produces around 90% red varieties. The Casablanca Valley was also the country's first recognised cool climate valley.



Varieties grown here: Carménère, Cabernet Sauvignon, Riesling, Gewürztraminer

What Is Terroir?

Terroir is a French term that describes the effect of factors like climate, soil, terrain and winemaking techniques and traditions on a wine's taste.

GIN & WHITE WINE PUNCH

INGREDIENTS

- 90ml London dry gin 
- 2 tbsps brown sugar
- 750ml semi-dry white wine
- ½ cucumber
- 4 limes
- Tonic water, to top up 
- A selection of your favourite herbs and citrus fruit slices, to garnish (optional)

METHOD

Add your gin, sugar and wine to a large pitcher or punch bowl. Stir until the sugar dissolves. Slice your cucumber and two of your limes and add them to the mixture. Juice your remaining two limes and pour the liquid into the punch. Top up with tonic and pop into the fridge until chilled. Add ice and your garnish when you're ready to serve.



EASY



Carol's Gin Kitchen



HOT LEMON SOUFFLÉ

Step into summer with this stunning lemon soufflé recipe from our resident chef, Carol Donner. This delicate, zesty dessert pairs perfectly with the citrus notes in your Gin of the Month and is sure to impress your guests



Carol says, "Soufflés aren't as scary to make as you might think! They just need to be cooked and served straight from the oven. If you want to really push the boat out and make an eye-catching course, then serve the soufflés in the lemon shells!"

About Carol

Carol Donner is a cook, former *MasterChef* finalist and *Come Dine With Me* winner – and our resident gin chef. Each issue, she whisks up a delectable dish inspired by our Gin of the Month for you to try at home.

*If using lemon shells to serve the soufflé, use the large Sicilian lemons found in some stores. They often have leaves still attached and the 'lid' of the lemon with leaves can be used as a garnish.

Difficulty Level: Medium

Time: 30 mins (preparation and cooking)

INGREDIENTS

(Serves 4)

Note: Carol used lemon shells to serve her soufflés, but you can just as easily use ramekins instead (as pictured on the opposite page).

- 4 very large lemons* (juice and one zested if using ramekins)
- Finely grated zest of an extra lemon (if not using ramekins)
- 2 large eggs, yolks and whites separated
- 4 tbsp caster sugar

To serve

- Icing sugar, sprigs of lavender, tops of lemons if serving in lemon shells*.

METHOD

1 Preheat the oven to 180°C/fan 160°C/gas mark 4.

2 If you're opting to use lemon shells to serve the soufflés, begin by cutting off the bottoms of your lemons – just enough that they will sit flat. Next, cut the tops off to about ¼ of the way down the lemons. Scrape out the insides and pop the pulp into a sieve set over a bowl, then squeeze the lemon flesh until all the juice has been extracted.

3 If you don't feel like using the lemons take four individual ramekins, butter well with unsalted butter and sprinkle the insides with extra caster sugar.

4 In a bowl set over a pan of simmering water, add the egg yolks, caster sugar and two tablespoons of the lemon juice. Whisk until thickened – this should take around 10 minutes. Once thickened, remove the bowl from the heat and put in the fridge to cool.

5 Once cool put the egg whites into another bowl and whisk until stiff. Once stiff add the remaining 2 tbsp caster sugar and whisk until glossy and in stiff peaks.

6 Remove the lemon mix from the fridge and add about ¼ of the meringue mix, stirring until fully combined and the lemon mix loosened. Now carefully fold in the rest of the meringue.

7 Divide the mixture between the 4 lemon shells or ramekins and bake for 10 minutes or until risen and golden.

8 Serve immediately, dusted with icing sugar and garnished with a sprig of lavender and enjoy!



The Perfect Pairing

Every month we bring you a delicious recipe and a perfectly paired cocktail to go with it! This August, enjoy an indulgent South American sweet treat with a delectable creamy cocktail

ALFAJORES WITH GIN-SPIKED DULCE DE LECHE

Difficulty Level: Medium

Makes: 30 biscuits

Time: 3 hours 30 minutes (plus cooling)

INGREDIENTS

For the filling:

- 400g tin condensed milk
- 1½ tsp gin
- ¼ tsp cinnamon
- ⅛ tsp ground cloves
- ⅛ tsp ground nutmeg
- Sea salt flakes

For the decoration:

- 50g desiccated coconut
- Icing sugar

For the biscuits:

- 300g cornflour
- 200g plain flour
- ½ tsp bicarbonate of soda
- 2 tsp baking powder
- 150g sugar
- 225g butter, softened to room temperature
- 4 medium egg yolks
- Zest of 2 tangerines
- 1 tsp vanilla extract

METHOD

- 1 Begin by making the dulce de leche for the filling. Remove the label from the tin of condensed milk and place the whole tin into a saucepan. Cover with water and bring to the boil, then simmer for three hours, flipping the tin upside down halfway through. Make sure that the water is always covering the tin, so topping up with more boiling water as needed. Make sure that the water is always covering the tin, so keep checking it and top up with more boiling water as needed.
- 2 While the condensed milk is simmering, make your biscuits. First, sift the cornflour, plain flour, bicarbonate of soda and baking powder into a bowl and set aside.
- 3 Add the sugar and butter to a separate large bowl or mixer and beat together until light and fluffy.
- 4 To the sugar and butter, add in the egg yolks, tangerine zest and vanilla extract and beat together until combined.
- 5 Add in the flour mixture and beat together until just combined, being careful not to overmix.
- 6 Lightly knead the crumbly mixture until it forms a dough, then shape into a ball. Wrap the dough in cling film and refrigerate for one hour.
- 7 After an hour, roll the dough out on a lightly floured surface to about half a centimetre thickness, then use a small cookie cutter to cut the dough into rounds.
- 8 Preheat the oven to 180°C/fan 160°C/gas mark 4. Line two large baking sheets with baking parchment and place your dough circles onto them. Pop them in the fridge for 10 minutes, to ensure they don't spread while baking.
- 9 After 10 minutes, cook them in the oven for 8 minutes until the edges are just turning golden, then remove from the oven and leave to cool.



- 10 While the biscuits are cooling, make your filling. Put the dulce de leche in a clean bowl, add the gin and spices and mix together.
- 11 Once the biscuits have cooled, spoon a couple of teaspoons of the filling onto a biscuit round, sprinkle over a couple of sea salt flakes, then lightly press another biscuit round on the top. Repeat with the rest of the biscuits and mixture.
- 12 To decorate, put the desiccated coconut onto a shallow dish or plate and roll the edges of the biscuits into it. Sprinkle over some icing sugar and serve with your Salted Caramel White Russian.

PAIRS PERFECTLY WITH...

SALTED CARAMEL WHITE RUSSIAN

INGREDIENTS

- 50ml gin
- 20ml coffee liqueur
- 10ml caramel syrup
- 30ml double cream
- Pinch of salt



METHOD

Add the gin, coffee liqueur, caramel syrup, double cream and salt to a rocks glass filled with ice and stir gently to combine. Enjoy with freshly baked alfajores!



LAYER LIKE A PRO

For an aesthetic edge to your cocktail, follow these easy steps to create the perfectly layered White Russian:

- Step 1:** Add the gin, coffee liqueur, caramel syrup and salt to a mixing glass and stir with ice to chill.
- Step 2:** Add the double cream to a cocktail shaker filled with ice and shake. This will chill the cream and create a foam.
- Step 3:** Pop a few large ice cubes into a clean chilled rocks glass and strain in the gin, coffee, syrup and salt mixture.
- Step 4:** Grab a teaspoon or bar spoon and turn it upside down over the rocks glass, keeping it low to the glass. Slowly pour the cream from the cocktail shaker over the back of the teaspoon and into the glass. The cream should settle on top of the dark base liquid and create a lovely layered look!



Ryan's Recipes

EMPANADAS



Ryan says, "These beautiful little savoury pastries from Spain and Latin America are fantastic for picnics, evening meals, and tasty snacks, especially when enjoyed with your favourite cocktails."

As well as being a cracking cook with a passion for food, Ryan loves to write about all things gin in his role as Senior Digital Content Producer at Craft Gin Club.

Empanadas can be filled with any of your favourite pie or pasty fillings – whether vegan, veggie or fully carnivorous, they are real crowd-pleasers!

Difficulty Level: Easy
Cook time: 1 hour

INGREDIENTS

- Oil, for cooking
- 250g ground beef
- 1 onion, diced
- 1 tbsp tomato purée
- 1 tsp sweet paprika
- ½ tsp smoked paprika
- 1 tsp chilli flakes (optional)
- 1 tsp cumin
- 1 tsp dried oregano
- 1 litre chicken stock
- 1 bay leaf
- 1 sprig of rosemary
- 5 garlic cloves, minced
- 1 tsp cornflour mixed with 1 tsp of water to form a slurry
- 10 green olives
- 100g cheddar, grated
- Parsley leaves, chopped
- Salt and pepper, to season
- Shortcrust pastry or puff pastry depending on preference
- 1 egg, beaten, for eggwash

METHOD

1 Add oil to a pan on high heat. Add the beef. Brown and remove from the pan. On medium heat, add a little more oil and the onion. When it starts to colour, add the tomato purée. Cook for 2 mins. Add the paprika, chilli, cumin and oregano. Cook for 1 min. Add the beef, stock, bay, rosemary and garlic. Simmer until the liquid is reduced by two-thirds. Stir in the cornflour slurry and season. Leave to cool completely, then remove the bay and rosemary stalks.

2 Preheat the oven to 180°C/fan 160°C/gas mark 4. Add the olives, cheddar, and parsley to the cooled beef filling and mix so everything is evenly spread through the filling. Season with salt and pepper to taste.

3 Roll out the pastry and cut it into saucer-sized discs. Add a spoonful of the filling to each disc. Brush the pastry edge with the eggwash. Fold the pastry over the filling and crimp the edge. Bake for 30 mins or until golden. Cool for 5 mins. Enjoy with salsa, guacamole and sour cream!



Family of Distillers

Distillery Discounts: Graveney Gin

From this August, Graveney Gin is offering Craft Gin Clubbers an exclusive discount on its gin-tasting experience for two in London's vibrant Tooting Market! Read on to discover how you can experience a very special gin-filled evening at a discounted price.

About Graveney Gin

Founded in 2015 by Tooting local Victoria Christie, Graveney Gin has been turning heads in the gin industry ever since. Now headed up by friends Mark Strippel and Raj Patel, the brand has continued to go from strength to strength while keeping a sense of community at its core.

Its Gin Cocktail Bar & Bottle Shop, nestled within the bustling passages and vibrant sounds and smells of Tooting Market, acts as the outpost for its one-of-a-kind gin-tasting experiences at which you can enjoy an entertaining history of gin, a complimentary cocktail and, of course, samples of some of Graveney's finest expressions, among many other delicious treats and tipples!

Exclusive Discount: Gin Tasting for Two

20% off Graveney Gin Tasting in Historic London Market!

Embark on a spirit-infused adventure with this Graveney Gin Tasting in Historic Tooting Market for Two. Here, at one of London's fastest-growing artisan gin companies, kick things off with a drinks reception and light nibbles before delving into the entertaining chronological history of gin. Discover more about Graveney's unique varieties and their ethos. Continue your gin education with a tasting of three Graveney gins with pairing tonics. This truly is a veritable gin lover's paradise.

How to claim:

Visit [graveneygin.com](https://www.graveneygin.com) and use code CGC20 at checkout when purchasing its Gin Tasting for Two. This exclusive discount code can also be used when booking Graveney Gin's special themed tastings and cocktail masterclasses. Offer expires 30/04/2025.

"Top Ten coolest places to visit on Earth"

- Lonely Planet



Ginvest In...

PRETTY PICNICWARE

Getting outdoors this summer? Plan a fabulous outdoor foodie feast with our favourite picture-perfect picnic buys



Checked Picnic Rug
£65, Oliver Bonas



Picnic Cooler Backpack
£32, John Lewis



Picnic Tumblers
£12.50, Marks & Spencer



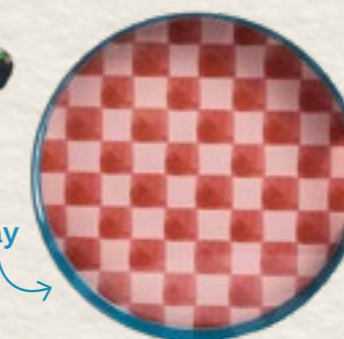
Picnic Dinnerware
£16, Next



Fold Flat Picnic Chair
£35, Dunelm



Portable Drinks Dispenser
£7, George at Asda



Summer Picnic Tray
£14, Marks & Spencer



Collapsible Food Containers
£14.99, Amazon

5 minutes with...

CHILEAN BARTENDER, MAITE CABRERA

This August, we chat to Maite Carbera, professional mixologist and certified cocktail connoisseur. Discover more about Maite's journey into the world of mixology and what she's learnt while mixing up delicious drinks in bars across the world



Hi Maite, it's great to meet you! Can you tell us a little bit about your journey to becoming a mixologist?

All of my interest in flavour, food and beverages comes from my family – it's been very important to me since I was young. Growing up in a Spanish family in Santiago de Chile, we all came together in the kitchen or at the table. I actually studied Psychology at university and then went on to do a masters in Clinical Psychology, but in my last year, I decided to take a bartending course and began working in a restaurant right away. I was in love right away! I've been bartending now for eight years and along the way I've been so lucky to find people that have taught me how to be better and to have a strong sense of responsibility and a hunger for knowledge.

What is it that you love about mixology?

What I love the most is that the possibilities are endless. You could spend days researching flavours and recipes for a menu, and create whole concepts for cocktails that portray emotions, art, music etc. Or it can just be a simple but delicious drink to enjoy. For me, it's about letting your imagination be free and seeing what you can do with that.

What have you learnt from your experience working in bars across the world?

The first bar I ever worked in in Santiago de Chile, Sarita Colonia, taught me so much. There were three bars and three floors, so the amount of cocktails we had to make every day was crazy! I had to be very fast and very organised, and my head bartender was always pushing me to think and study – we're still best friends to this day. I also learnt a lot while working at Berlin World Chess Club in Berlin. My head bartender had a lot of experience working in esteemed bars so I really learnt how to step up my game. For me, organisation and the details that go into the mise en place are the key to good service and delicious, consistent cocktails.

Have you experienced any challenges working in the industry?

One challenge I've found is the struggle to be seen as a professional. People assume that you're a bartender because

you like to party and drink and that you don't know what you want to do with your life, but this isn't the case for a lot of people. Thankfully, that way of thinking isn't as popular anymore and bartenders are beginning to be recognised as professionals with a lot to offer and who work really hard. There's still a long way to go but there's a lot more education being done around it every day.

Do you enjoy working with gin?

Yes! Over the last few years, there's been an explosion of gin distilleries in Chile that are offering really exciting new, national ingredients to the market. It's invited consumers to try new things and educate themselves on what they're drinking. I like working with gin, especially in the summer. In general, it has a really fresh backbone that can be paired with lots of different ingredients and in many interesting ways to make a wide variety of cocktails, from an alcohol-driven classic to a fruity, low ABV long drink.

What is the bar scene like in Chile?

The bar scene in Chile has been changing a lot over the last few years. Chile has always been a country where people drink a lot, but the choices have previously been limited to beer, wine and pisco. They're delicious, but it's nice to see people going outside of their comfort zone by asking for cocktails, going to classes and attending bar festivals.

Do you have a favourite country or city for mixology?

I love the Chilean bar culture – it's so fun and everyone knows each other so you're always meeting new people. But I have to say that Berlin really caught my attention. The bar scene is more advanced than Chile's, and the work that brands and bartenders are doing there is extremely high-level stuff. I love that because it gives aspiring mixologists the opportunity to learn so much. Berlin as a whole is a free, fun city and, to me, that's very inspiring.

Do you have any tips for our readers for how to improve their at-home mixology?

Educating yourself on the ingredients you're using goes a long way in understanding the products and knowing what you can do with them. Also, use lots of ice! Many times I've seen that the main

problem with a drink is the lack of ice so, if you can, use a lot of it – it makes a big difference. Mainly though, just have fun and try new things!

If you could give a piece of advice to aspiring bartenders, what would it be?

Try to remember that you can always learn from someone. Even if that someone is not from the industry, you can take inspiration and knowledge from anyone. Also, one of the best things about being a bartender is that you get to meet a lot of people so always try to be nice – you can make someone's day better by just the small act of being friendly and positive.

What is your go-to cocktail or drink to enjoy in your free time?

To be honest, I'm a very simple person. I love Pisco. It's not a fancy drink but I'm a loyal lover of it. It's just 30% Chilean pisco and 70% Coke Zero mixed together in a glass packed with ice – that to me is perfect. Also, for sunny days you can't go wrong with a bubbly, fresh G&T. I prefer mine very citric, with a dry tonic and lots of ice. Cheers!



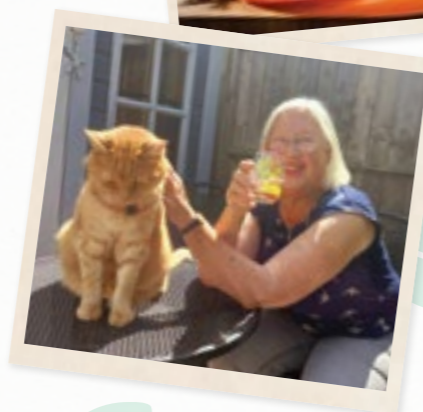
Members' Bulletin

Discover a section of the magazine dedicated to you, our lovely community of Craft Gin Clubbers. From friendly debates to surveys where you can WIN gin, there's something here for everyone!

August

Dates for your diary

- 01 📅 It's **National Spritz Day!** Take our quiz on page 60 to find out which spritz you should sip on to celebrate.
- 13 🍷 It's **National Prosecco Day!** Gin and prosecco are a match made in heaven – head to the *Ginned!* blog to discover ways to mix the two into a delicious cocktail.
- 19 📷 It's **World Photo Day!** Snap and share a picture of your box goodies or crafty cocktails to enter our Sip & Snap! Competition. Turn to page 64 for more information.
- 26 🛒 Happy **Summer Bank Holiday!** Head to the Craft Gin Club online shop to pick up a new tippie for the long weekend.
- 28 🏆 Our **Sip & Snap!** and **Crossword O'Clock** competitions close today, so get any final submissions in.



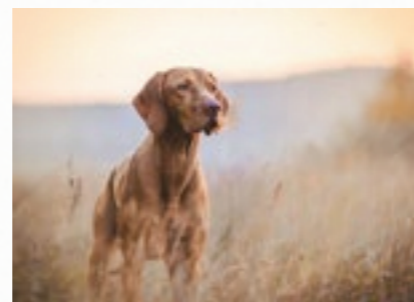
Also this month...



It's **Yorkshire Day** on 1st August! We've got some exquisite expressions from Yorkshire on our online shop – why not pick one up to give your bar some northern flair?



Don't forget that the **Summer Olympics** and Paralympics end on 11th August! What ginny tippie will you be sipping on while watching the closing ceremony?



It's **International Dog Day** on 26th August! We love to see photos of your pet pals – head to our Facebook Group, Craft Gin Clubbers, to share yours or see your Clubbers' furry friends.

HAVE YOUR SAY...

We want every Gin of the Month box you receive to be a 10/10. With that in mind, we send out a survey every month to get your feedback so that we can make your boxes even better! Not only that – if you fill yours out, you'll be automatically entered into a draw to WIN gin, so be sure to keep an eye on your email inbox!

In the meantime, here's what members thought of May's box...

"Everything was amazing"

"One of my favourite gins"

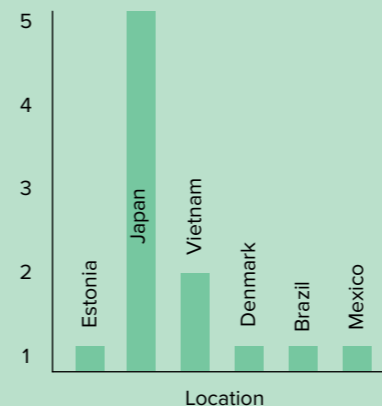
"Love it, so glad I boosted"



THE BIG GIN DEBATE... Every month we ask our members the big questions!

IN JUNE WE ASKED...

"Where in the world have you most enjoyed discovering a gin from since being a Craft Gin Club member?"



THIS MONTH WE'RE ASKING...

"What's your favourite cocktail to drink on holiday?"

Scan this QR code...



...to let us know, or head to our Facebook Group, **Craft Gin Clubbers**.

MEMBERS' MOMENTS

It might go without saying, but here at Craft Gin Club, we love a **ginny wedding!** Check out how our members have used their leftover Gin of the Month bottles to spice up their big day...



@jennlouise92 named each of her tables after a Craft Gin Club Gin of the Month, and used the bottle as centrepieces!

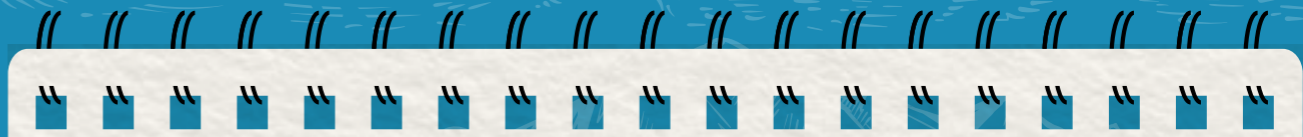


Chris C. filled empty gin bottles with string fairy lights to create charming ornaments for their rustic wedding!



SOUTH AMERICAN SECRETS

Can you guess what interesting phenomenon each of these South American countries is home to? Draw a line from the country to what you think it's home to then flip the page to find the answers!



- | | |
|--------------------|--|
| 1 Chile | A Both the highest and lowest points in South America |
| 2 Peru | B The world's longest stretch of continuous coastline |
| 3 Argentina | C More than 4000 species of orchid |
| 4 Colombia | D The driest place on earth |
| 5 Brazil | E The most active area for lightning strikes on earth |
| 6 Venezuela | F 70% of the world's alpaca population |

1) D 2) F 3) A 4) C 5) B 6) E

Plan Your Perfect SUMMER PICNIC...

...and we'll recommend a ginny cocktail recipe for the August bank holiday weekend

1 IT'S FRIDAY AFTERNOON AND YOU'RE READY TO ENJOY THE LONG WEEKEND. WHAT ARE YOUR PLANS THIS EVENING?

- A** You're catching up on some R&R with an at-home spa night
- B** You're having some gin pals over for a garden barbecue
- C** You're going straight down to the pub for a G&T in the sunshine

3 WHAT HAVE YOU GOT PLANNED FOR THE REST OF THE DAY?

- A** A relaxing afternoon catching up with family and friends or spending quality time with your partner
- B** Carrying on the bank holiday festivities with some pub garden-hopping
- C** Soaking up some sun with a picnic in the park

5 IT WOULDN'T BE SUNDAY WITHOUT A ROAST DINNER! HOW ARE YOU ENJOYING YOURS?

- A** At home with your family – you want to relax and enjoy their company (and the food!)
- B** You're hosting, of course! Expect a big buffet roast, garden games and plenty of G&Ts!
- C** In your favourite restaurant terrace or pub garden

2 IT'S SATURDAY MORNING AND THE SUN IS SHINING! WHAT'S FIRST ON THE AGENDA?

- A** Nothing – you're taking the opportunity for a lovely lie-in!
- B** You're meeting up with some pals for a bank holiday brunch – and make it boozy!
- C** You're off to walk your favourite local route and catch some rays

4 YOU'RE HALFWAY THROUGH THE WEEKEND! HOW ARE YOU MAKING THE MOST OF YOUR SUNDAY?

- A** You're spending some time on your favourite hobby: Baking, crafts, reading – whatever you don't have time for during the rest of the week!
- B** Socialising with pals you haven't seen in a while. After all, a bank holiday is always better when shared with friends
- C** Getting active outdoors. Whether it's walking, swimming or playing sports – you're in the mood to move!

6 THE BANK HOLIDAY IS ALMOST OVER – HOW ARE YOU SPENDING THE FINAL DAY OF THE LONG WEEKEND?

- A** Relaxing at a spa and enjoying a luxurious afternoon tea
- B** Shopping with friends followed by a lovely, lavish lunch
- C** You're off to the beach for some last-minute sunning and swimming



If you got **mostly As...**

Try a Rhubarb Aperol Spritz!

Your favourite way to spend a bank holiday is relaxing with your loved ones and indulging in some much-needed self-care, so you need a spritz that will add a layer of luxury to your weekend plans. A Rhubarb Aperol Spritz is the perfect thing – it's tart, sweet and perfectly balanced, as well as looking and smelling gorgeous too! Try this mouthwateringly moreish recipe to take your weekend of R&R to the next level. Turn to page 41 for the recipe!



If you got **mostly Bs...**

Try a Zesty Grapefruit Spritz!

You're a fun-loving socialite so you need a spirited spritz to match! Our Zesty Grapefruit Spritz is as vibrant as you are, packed with not one, but *three* summer spirits. Aperol, limoncello and gin come together to pack a punch, but with the addition of simple syrup, grapefruit tonic and lemon juice those boozy flavours are lifted to create a crisp and ultra-sippable beverage.



If you got **mostly Cs...**

Try a Raspberry & Limoncello Spritz...

You're a certified sun-lover – if it's blue skies ahead, there's no way you're missing the chance to catch some rays! Well, lucky for you, we've got a spritz recipe that's packed with so many summer flavours that, even if the sun isn't shining, you can bring it to your kitchen. Gin, Campari and limoncello lead the way and meet with fruity raspberry and tart lemon. Topped off with crisp, subtly sparkling prosecco – this is the spritz of your summer dreams!

Find the recipe on page 41.



Scan the QR code to visit the Ginned! blog and find the recipes for these sumptuous spritzes and many more!

SUMMIT SCRAMBLE

Can you unscramble these words to find the famous mountain ranges? Try your best then flip the page to find the answers!

1 Pals _____
 2 Romantic sky out _____
 3 Danes _____
 4 A shy mail _____
 5 Grated vineyard gin _____
 6 See penny _____

Answers: 1) Alps 2) Rocky Mountains 3) Andes 4) Himalayas 5) Great Dividing Range 6) Pyrenees



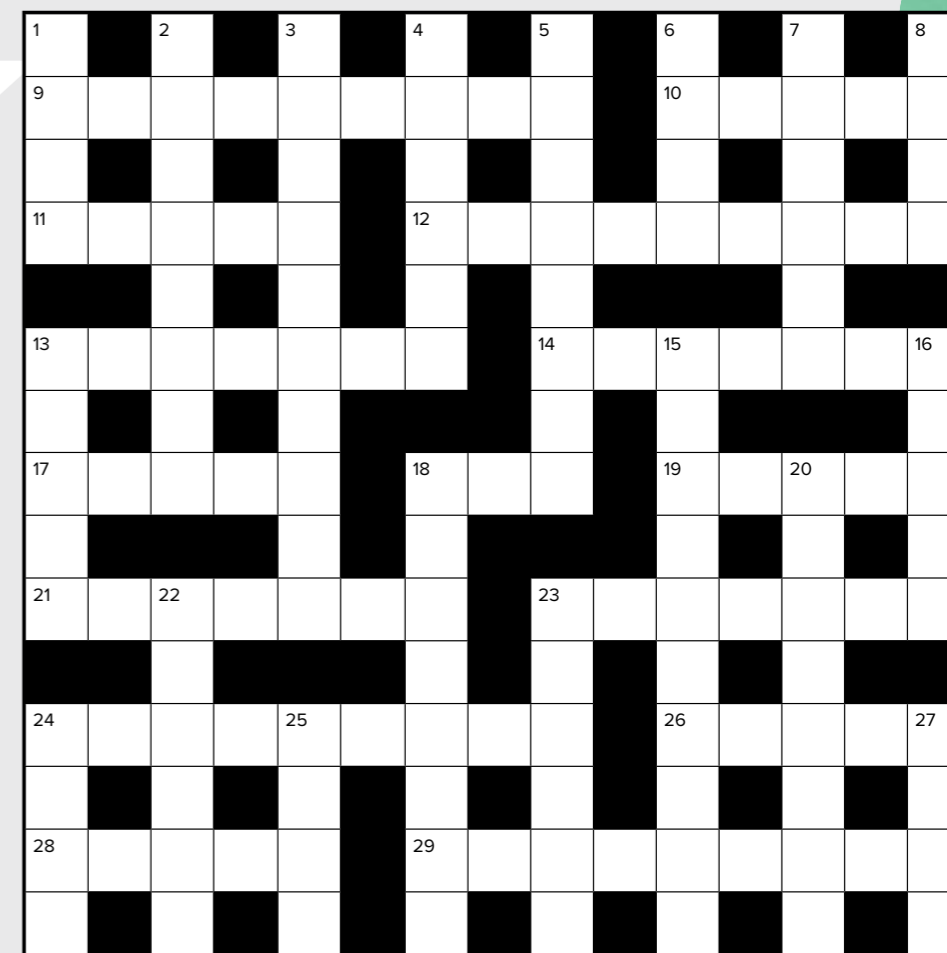
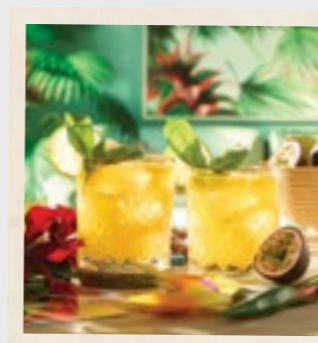
ENTER TO **WIN**
AN AMAZING
GINNY PRIZE!

Fancy another round of the Cocktail of the Month on page 11?

Email a clear photo of your completed crossword to crosswords@craftginclub.co.uk by the 28th of August 2024 for a chance to win.

August's crossword champ, randomly selected from the entrants who email in their completed crossword, will receive a delicious **Andes Gold cocktail bundle!** Featuring a full-sized bottle of this month's gin plus additional mixer and cocktail syrup to mix up the Cocktail of the Month on page 11, this prize is the perfect thing for some South American sipping!

Three cheers for **Carole B.**, our May 2024 crossword competition winner!



ACROSS

- 9 Sped up the process of (9)
- 10 The home of your Gin of the Month (5)
- 11 The fifth flavour category after sweet, sour, salty and bitter (5)
- 12 Flat dishes made with beaten eggs that are often made with a filling (9)
- 13 The time of day before nighttime (7)
- 14 Opposite of outdoors (7)
- 17 A valuable thing or person (5)
- 18 The highest (or lowest) card in a deck (3)
- 19 Light, fizzy beer (5)
- 21 Words in their most basic sense (7)
- 23 Where apple trees are grown (7)
- 24 A white ceramic; china (9)
- 26 A wafer-thin slice of fried or baked potato (5)
- 28 When something turns from a solid to a liquid (5)
- 29 A large or grand church (9)

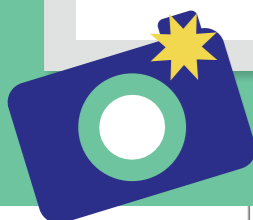
DOWN

- 1 South American country home to Machu Picchu (4)
- 2 Electronic devices used to play music (8)
- 3 Apply or give a medicine (10)
- 4 Powerful, muscular (6)
- 5 Sticky substance such as glue (8)
- 6 Large unit of land (4)
- 7 Small, informal restaurant (6)
- 8 Precious stones (4)
- 13 Digital message sent via a server (5)
- 15 Rare or luxurious food items (10)
- 16 Cut or tear of fabric or other material (5)
- 18 Relationship or association formed for a mutual benefit (8)
- 20 Large masses of ice (there are lots in Chile!) (8)
- 22 Large sea-dwelling reptile with a shell (5)
- 23 Elaborately or highly decorated (6)
- 24 Large American wild cat you can find in Patagonia (4)
- 25 Opposite of west (4)
- 27 Friends, mates (4)

SIP & SNAP!

Welcome to our monthly photo competition, where all you need to do for a chance to win a gin-tastic prize is snap and share a photo of how you're enjoying your Gin of the Month box or goodies from our online shop. Get your submissions in by the 28th of August 2024 for the chance to win!

Congratulations to @stevehiggins10n for this wonderful spring snap of Salcombe Gin The Azores Edition that took home May's top prize of Snap of the Month!



♥ SNAP OF THE MONTH ♥



@stevehiggins10n



AUGUST 2024'S WINNER PRIZES

All five of our winners will take home... A mixed pack of Lemonaid & ChariTea in a variety of fabulous flavours along with upcycling tools you can use to turn your empty bottles into DIY dispensers, PLUS a delicious bottle of craft gin for your summer sipping. The winner of Snap of the Month will also receive... Their next Gin of the Month box for free!



MAY'S WINNERS



BEST WILD CARD SNAP

Thanks to **Jennie FP.** for this gorgeous green shot!



BEST GIN PALS SNAP

Cheers to **Elizabeth F.** and her gin pals for sending in this smiley snap!



BEST COCKTAIL SNAP

@cocktails_everysundayafternoon did a fantastic job mixing up May's Mojito.



BEST THEMED SNAP

Diane S. was right on theme with her shot of Salcombe Gin at the seaside.

SIP & SNAP! CATEGORIES

Are your eyes on the prize? Take a look at our competition categories and send your entries in via the channels listed on the right for a chance to win.

BEST COCKTAIL SNAP

We want to see your mixology magic! Send us your cocktail content for a chance to win this category – why not try the Cocktail of the Month on page 11?

BEST THEMED SNAP

Each Gin of the Month box is created around a theme. This August, we want to see your best South American-inspired snaps.

BEST GIN PALS SNAP

Who's your go-to buddy to sip ginny cocktails with? Be it your best pal, your partner or even your pet, snap a selfie with them and send it in for a chance to win this category!

BEST WILD CARD SNAP

We know you're a creative bunch, so show us what you can do. Think outside the box for this category – we can't wait to see what you come up with!

SNAP OF THE MONTH!

The ultimate winner will be chosen from any of the categories above. The person who takes the Snap of the Month will receive a free Gin of the Month box ON TOP of their extra-special prize.

Share your Gin of the Month and sipping snaps on Facebook, Twitter or Instagram using #craftginclub and tag @craftginclub to be in with the chance of winning.

@CRAFTGINCLUB
#CRAFTGINCLUB



Terms and conditions apply. Please see craftgin.club/SipandSnapTerms for details.



Golden Ticket!

DISCOVER THE PRIZES YOU CAN WIN!

Each month, we sneak a limited number of Golden Tickets into randomly selected Gin of the Month boxes. The best news? You're already entered – everyone who receives a box has the chance to win. All you have to do now is keep your eyes peeled for a glint of gold in your box. Good luck!

SNEAK A PEEK AT SEPTEMBER 2024'S PRIZE!

Here's what our **five lucky winners** will take home next month:

Celebrate the start of September with a delicious bundle filled with autumnal flavours! Enjoy craft gins, mixers and more to settle in with as summer draws to a close and sip away as you watch the world turn from green to golden.



Are you in it to win it?

Make sure you're receiving September's box to be in with a chance of winning next month's amazing prize! **Scan the QR code** to upgrade and receive the September 2024 Gin of the Month box.

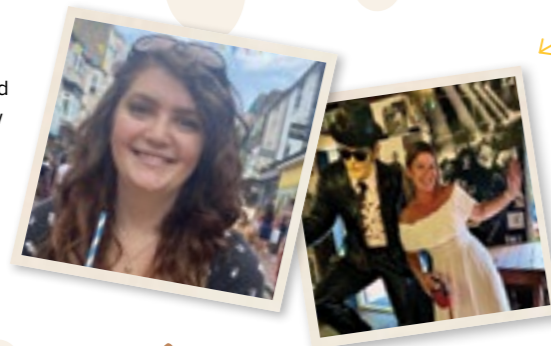
DID YOU FIND A AUGUST GOLDEN TICKET?

Congratulations! To claim your prize, just follow the instructions on the front of your ticket. The five lucky winners who find a Golden Ticket in their August 2024 Gin of the Month Box will each receive a travel gin bundle with tipples from some of our favourite holiday destinations! Enjoy sips and snacks to inspire your next vacation location, or bring it to the comfort of your own home!

CHEERS TO PREVIOUS WINNERS!

"This was my fifth box from Craft Gin Club – I was very excited to find the Golden Ticket and emailed immediately! I just love trying new gins and new flavours"

- Chessie F.



"I have been a member of Craft Gin Club for several years and was so excited to find a Golden Ticket in my May Gin of the Month box. I'm really looking forward to opening my Golden Ticket prize – I love the element of surprise and exploring and tasting the gins with the snacks and supplementary products. Thank you so much!"

- Fiona B.

*T&Cs apply. Find out more at <https://craftgin.club/GoldenTicketTerms>
**Images do not reflect the exact products that winners will receive.

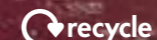
Make mine a mocktail°. Ready mixed, anytime, anywhere.



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BORN SOCIAL

SUMMER SALE

CHEERS TO SUMMER SAVINGS!

Enjoy sizzling discounts of up to 50%
on new and best-selling gins, rums,
cocktail bundles and more.



GIN & MORE
TO YOUR DOOR



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for all our summer savings.