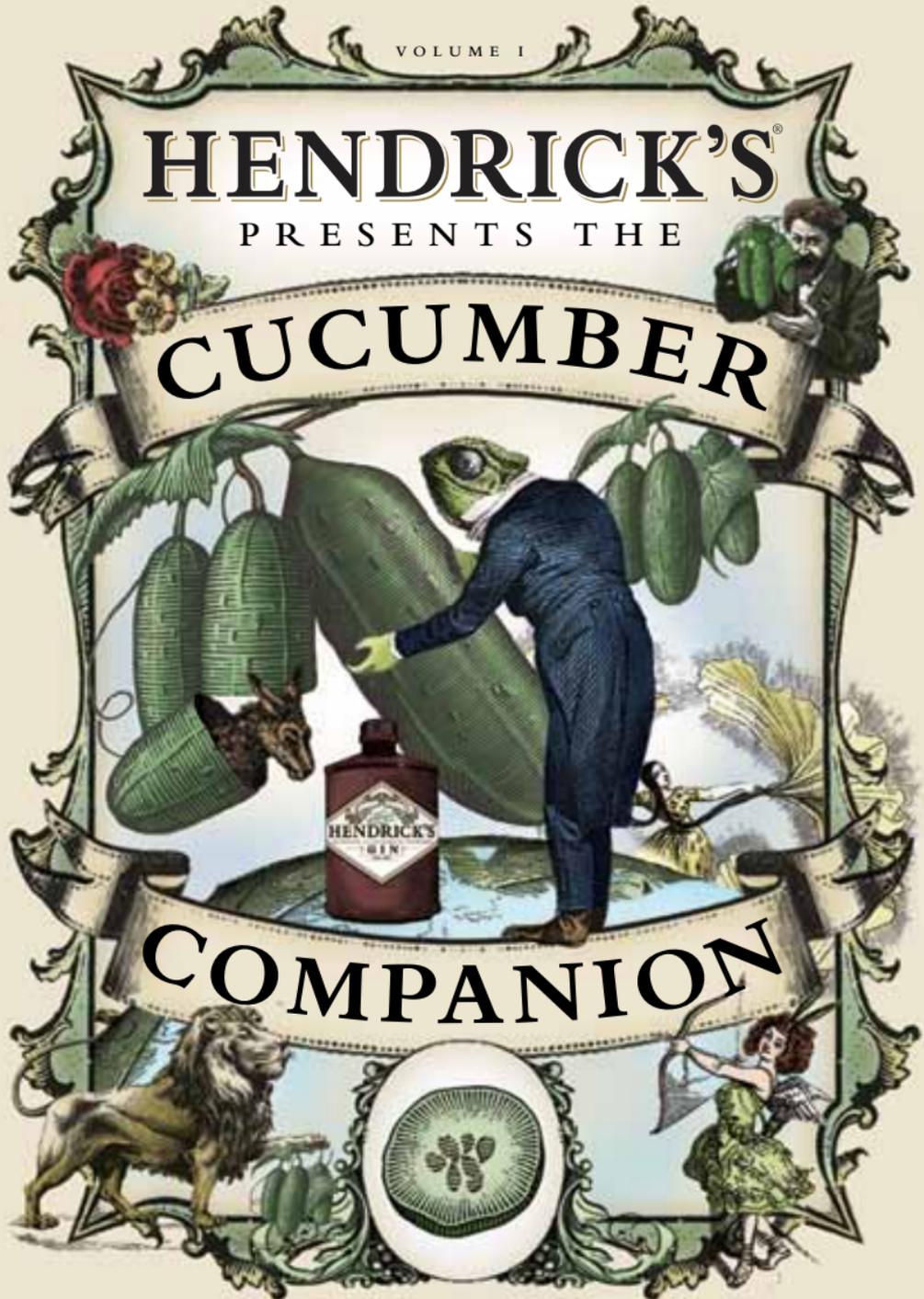


VOLUME I

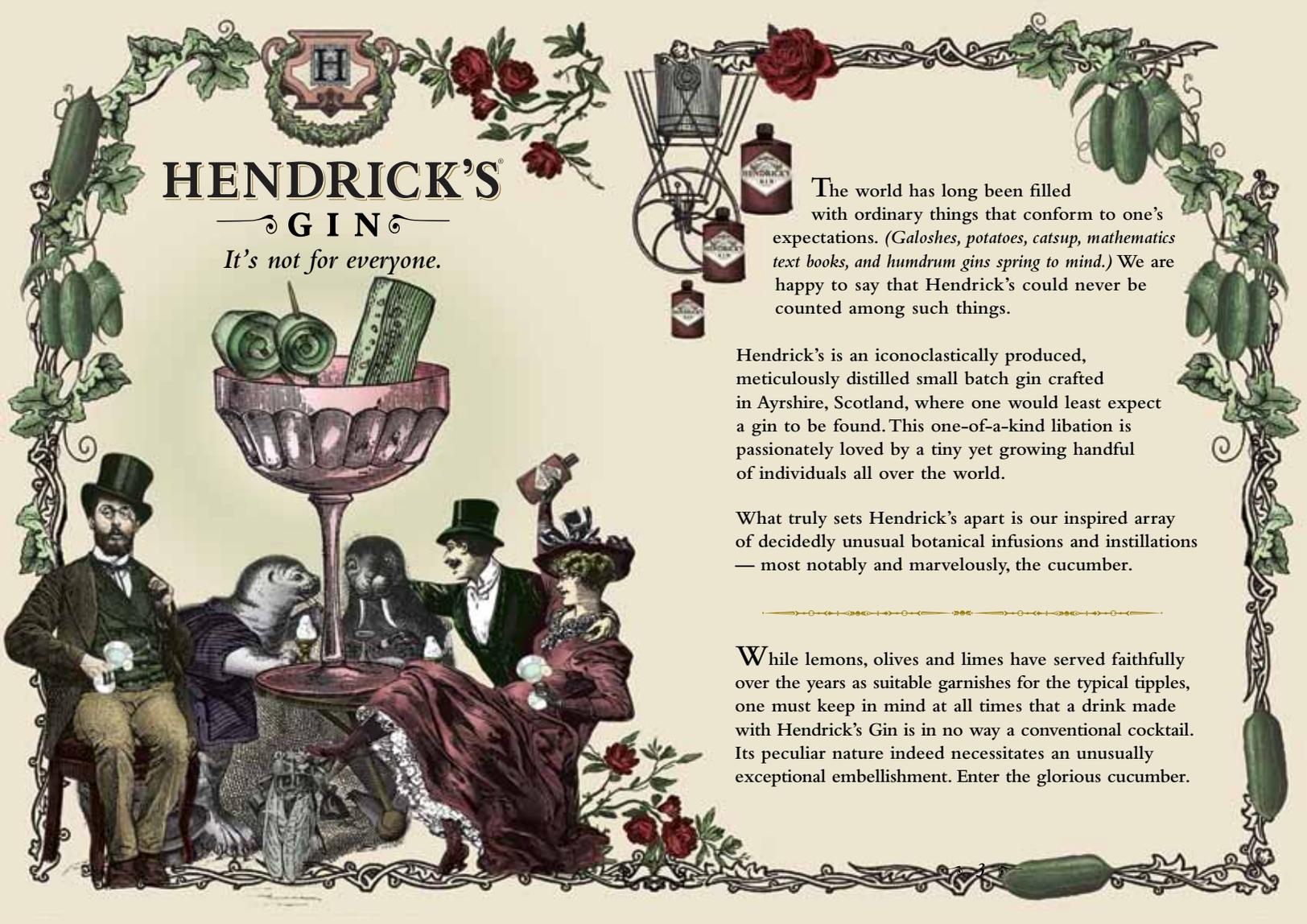
HENDRICK'S[®]

P R E S E N T S T H E

CUCUMBER



COMPANION



HENDRICK'S[®]

GIN

It's not for everyone.



The world has long been filled with ordinary things that conform to one's expectations. (*Galoshes, potatoes, catsup, mathematics text books, and humdrum gins spring to mind.*) We are happy to say that Hendrick's could never be counted among such things.

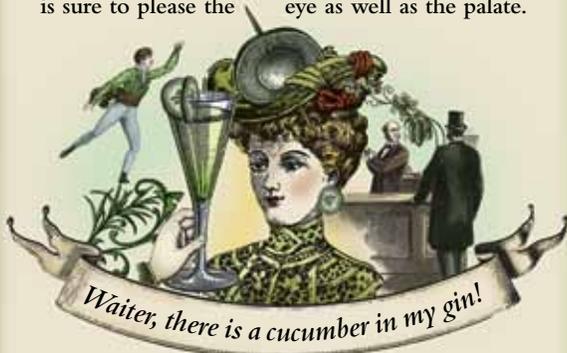
Hendrick's is an iconoclastically produced, meticulously distilled small batch gin crafted in Ayrshire, Scotland, where one would least expect a gin to be found. This one-of-a-kind libation is passionately loved by a tiny yet growing handful of individuals all over the world.

What truly sets Hendrick's apart is our inspired array of decidedly unusual botanical infusions and instillations — most notably and marvelously, the cucumber.

While lemons, olives and limes have served faithfully over the years as suitable garnishes for the typical tipples, one must keep in mind at all times that a drink made with Hendrick's Gin is in no way a conventional cocktail. Its peculiar nature indeed necessitates an unusually exceptional embellishment. Enter the glorious cucumber.

CUCUMBER GARNISHES

There is simply no other way to cap off a Hendrick's cocktail than with a piece of little green garnish cut from the same fruit that gives Hendrick's its delightfully unusual flavour. As if flavour enhancement alone was not a good enough reason for topping your tipples with a cucumber, this selection also provides ample opportunity for expressive experimentation in shape and size that is sure to please the eye as well as the palate.



In the following pages, you'll find a wonderful collection of cucumber garnishes suitable for a number of delightful Hendrick's drinks. Master these and you're sure to be loved by those who delight in all things extraordinary.

THE WEDGE



fig. 1



fig. 2

Chopped from the mother cucumber in a solid chunky wedge that sits proudly on top of a Hendrick's & Tonic or Cucumber Lemonade. Newcomers might be fooled from a distance that it is a lime wedge.

THE TONGUE

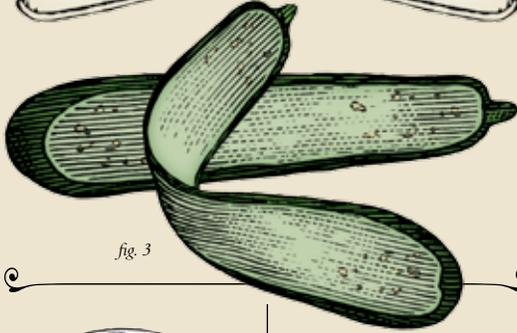


fig. 3



fig. 4

A long, thin, flat slice of cucumber that can be laid across a drink or for the slightly more adventurous, pierced with a cocktail pick and gathered in like a ribbon.

THE HAIR

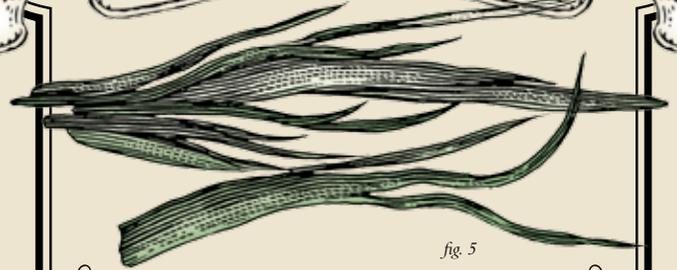


fig. 5



fig. 6

With a vegetable peeler, slice lightly to relieve the cucumber of long thin pieces of "hair." These can then be draped over or arranged in a Hendrick's cucumber cocktail accordingly.

THE SLICE



fig. 7



fig. 8

A thin round slice of cucumber that can float on top of a martini or with a slit cut, can perch on the side of any glass. Just like a lime wheel flirts with a margarita. We recommend you keep the skin on unless you are feeling daring.

THE SPEAR

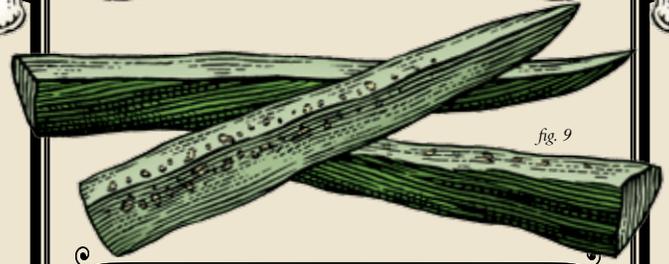


fig. 9



fig. 10

Tall, green and handsome. The best cucumber spear is cut all the way from the very end of our favourite fruit to capture the gently rounded tip. This is a cheeky weapon in any drink.

CUCUMBER BALLS

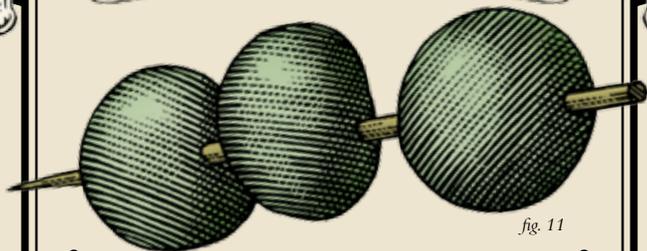
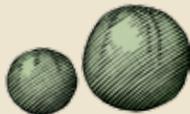


fig. 11



fig. 12

The melon baller makes beautiful little pale green cucumber balls. Let them roam free in a Hendrick's & Tonic or pick three together for an almost classic martini look.



THE ROSE

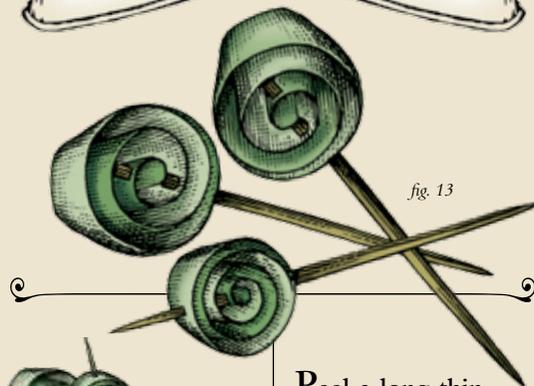


fig. 13



fig. 14

Peel a long thin slice of cucumber. Roll the cucumber peel so the layers resemble the petal of a rose. Pierce with a cocktail pick.



SHORT & PROUD

fig. 15

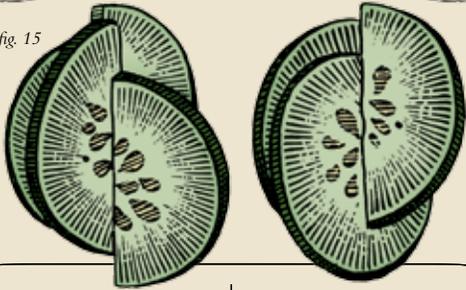


fig. 16

Cut two slices of cucumber with slits in both. Open the slits and slide one cucumber slice in to the other. If you cut thick slices, this peculiar circular garnish will stand short and proud in a martini glass.

SLICE + BALL = BASKET

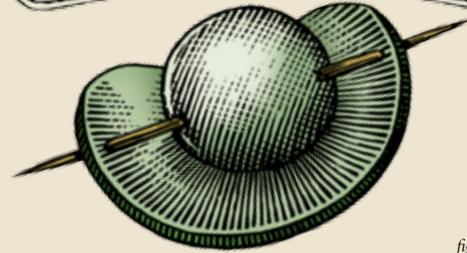


fig. 17

fig. 18



Take a cocktail pick, pierce one side of the slice (fig. 7), thread on a cucumber ball (fig. 11) and pierce the other side of the slice. The slice should gently curve on both sides of the ball. This creation should look like a basket.

HENDRICK'S GIN

CUCUMBER

*Practice makes
PERFECT*

Now that you've had a chance to brush up on the plethora of possible cucumber garnishes, it is time to put your newfound knowledge to the test.

Included in this volume, you'll find several sublime recipes for an assortment of Hendrick's cocktails. Prepare each tittle according to the instructions letting your culinary sensibilities guide you in your garnish choice. Then, lean back, ponder the peculiar for a moment, and take your first glorious sip.

You've earned it.

COCKTAILS

CUCUMBER COMPANION

14



HENDRICK'S GIN

CUCUMBER & MARTINI



75 ml Hendrick's Gin
15 ml dry vermouth

*Stir Hendrick's Gin and vermouth
in a mixing glass with ice.
Strain into martini glass. Finish with
a cucumber garnish of your choosing.*

GREAT COCKTAILS START WITH
RESPONSIBLE MEASURING

CUCUMBER COMPANION

15



HENDRICK'S GIN

HENDRICK'S & TONIC



60 ml Hendrick's Gin
tonic water

Pour Hendrick's Gin into highball glass over ice cubes and fill with tonic water. Stir. Finish with a cucumber garnish of your choosing.

CUCUMBER COMPANION

16

HENDRICK'S GIN

CUCUMBER COOLER



45 ml Hendrick's Gin
20 ml St Germain®
20 ml fresh lime juice
7 ml simple syrup
soda water
5 mint leaves

Place all ingredients in a long glass. Muddle gently. Add ice and top with soda water. Add the cucumber garnish you desire.

CUCUMBER COMPANION

17

HENDRICK'S GIN

CUCUMBER & LEMONADE



45 ml Hendrick's Gin
135 ml cucumber purée*

** To make cucumber purée, blend 1 cucumber, 90 ml fresh lemon juice, 120 ml simple syrup*

*Shake ingredients well and serve over ice.
Add the cucumber garnish you fancy.*

CUCUMBER COMPANION



HENDRICK'S GIN

CUCUMBER & ROYALE



30 ml Hendrick's Gin
½ cucumber simple syrup*
rosé champagne

** To make cucumber simple syrup, blend 1 cucumber and 120 ml simple syrup*

Pour ingredients in order above into a champagne flute. Stir gently before garnishing with the cucumber garnish of your choosing.

CUCUMBER COMPANION





HENDRICK'S[®]

— A MOST UNUSUAL GIN —

HENDRICKSGIN.COM

PLEASE ENJOY THE UNUSUAL RESPONSIBLY