

Bar **OBST**

Fruit Brandies and Fruit Spirits in the modern bar culture

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Flowering cherry tree

Alfred
SCHLADERER
SCHWARZWÄLDER HAUSBRENNEREI

Foreword



For me, a good bar is a place that engages all your senses, whether it be in the company of good friends or in a solitary setting with only one's thoughts. This calls for a fitting drink that authentically reflects the love and professionalism with which it has been prepared.

Fruit brandy is one of the most authentic spirits in existence. It combines old traditions and a strong affinity towards nature. Carefully selected fruits and expert manipulation are the foundation of good fruit brandy. My staff and I embody this combination every single day, as our company has done for more than 170 years and six generations.

With this book, I would like to demonstrate that the classic fruit brandy generates as much enthusiasm in the rustic bar as in today's modern bar culture. After all, what could be nobler than combining the art of distilling fruit spirits with masterful drinks for the ultimate enjoyment of your guests?

Cheers,

A Brief History of Fruit Brandy Cocktails

by Anistatia Miller & Jared Brown



Although the world first encountered fruit brandy thanks to French alchemist Arnaud de Villeneuve in the 1200s, giving birth to grape-based spirits such as armagnac and brandy it took some time for fruit brandy to become an essential element in mixed drinks and especially cocktails. Pure distillates ranging from fruit and grain to sugar beet and sugar cane, eaux-de-vie have always been at forefront of mixology. But let's focus our attention on spirits made from morello cherries, pears, raspberries.

Fruit brandies made an early appearance in the story of the cocktail. The story begins in the United States during the 1800s when German bartenders and bar owners made their way to America. Bringing their beer garden traditions as well as their talent for making long and short drinks to an audience that already knew the essentials ingredients used in these new recipes. Kirschwasser, Himbeergeist, and other fruit eaux-de-vie joined the roster along with gin, rum, whiskey, and brandy to create this new repertoire that had taken the western hemisphere by storm.

William Terrington's 1869 *Cooling Cups & Dainty Drinks* prescribed Kirschwasser for classic British wine cups, blended with claret or Rhenish wines, spices, and sometimes sparkling water. Punches were another place that barmen Jerry Thomas, Harry Johnson, and others combined fruit brandy with gin or whisky and champagne to brighten the occasion.

Fruit brandies were an essential component in *pousse café* and Brandy Champerelle: drinks that layered liqueurs and fruit brandies in a specific order based on gravitational density. Mazagrans were another place that fruit brandies were commonly included in the formula. Coffee plus a fruit brandy with a nominal amount of sweetening made their way across all of Europe: their popularity centered on the Mediterranean, but found its way to the Caribbean, central and northern Europe, even to central and south Americas.

*Kirschwasser
was offered as
an alternative*

Kirschwasser was also offered as an alternative to using cognac or brandy when blending ratafias and liqueurs

by “The Only William”, barman Willy Schmidt in his 1891 book *The Flowing Bowl: When and What to Drink*.

It was during the European Golden Age of Cocktails (1920s through 1950s) that Kirschwasser found itself a new role as a cocktail ingredient. In the 1936 Italian cocktail tome *Mille Misture*, a 1922 version of the Dempsey Cocktail called for Kirschwasser and Vermouth di Torino in a 50/50 mix with a dash of bitters. William J Tarling’s 1937 compendium *Café Royal Cocktail Book* presented dozens of uses for fruit brandies shaken and stirred by members of the United Kingdom Bartenders’ Guild.

The Cuban Golden Age of Cocktails during that same period also served up a few gems including a Mazagran variation called a Black Jack that was simply equal parts cold coffee, brandy, and Kirschwasser shaken with a lemon twist and a touch of sugar.



Black Forest Kirschwasser 1932

Fascination in fruit brandies did not cease as the Cocktail Revival of the 1990s led us to today’s new and daring mixing heights. Mixologists such as Jacques Bezuidenhout has experimented with pairing single malt scotch with poire william eau-de-vie accentuated with nutmeg, clove, and cinnamon. Revisited recipes such as The Rose – a soft, elegant apéritif combining Kirschwasser, cherry brandy liqueur, and dry vermouth – are also making appearances on menus around the world. Now it’s time to contribute a new chapter to the history of these classic spirits.



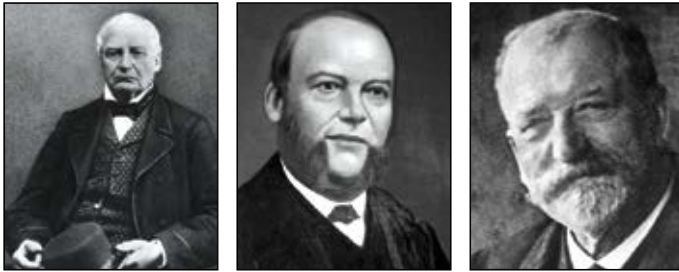


Sixtus Balthasar Schladerer in his distillery, 1813.

The History of Schladerer

How do you start a story that spans more than two centuries? Perhaps the best way is to capture and express the spirit of the story particularly well – in both senses of the word. The famous Schladerer bottle contains the spirit of the very best fruit along with the spirit of the eponymous family so well known for its popular Fruit Brandy specialties. It also embodies the enthusiasm for pristine nature, carefully selected fruit, solid craftsmanship and the highest possible quality.

This story actually starts in Bamlach on the upper Rhine, near Switzerland: this is where Sixtus Balthasar Schladerer was born in 1790. By 1813, he had begun experimenting with the art of distilling fruit brandy in his family home. In 1844, his son Sixtus moved to Staufen im Breisgau, married the innkeeper's daughter of the inn at the crossroads and took over the restaurant.

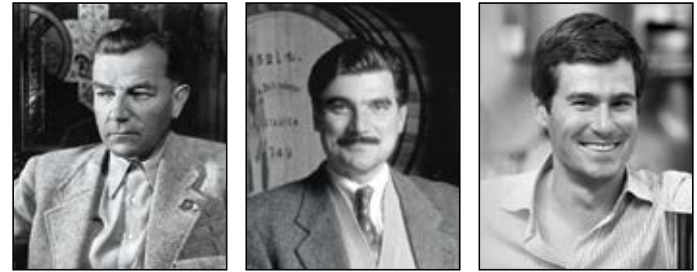


Sixtus Balthasar Schladerer, Sixtus Schladerer, Hermann Schladerer

A post station was located in the adjacent building, from which the later name of “Kreuz-Post (cross post)” was derived, and which to this day accounts for the post horn on the Schladerer coat of arms. Like his father, Sixtus also harboured a passion for the distilling of fruit brandy: with his brandies, he knew how to entertain his guests. In 1876, Sixtus’ son Hermann Schladerer took over the inn whose reputation reached far beyond the region, together with the attached farmland, vineyard and distillery. At the same time, he continued to refine the art of distilling fruit brandy, so that his “*Chriesiwässerli*” became an acclaimed house drink.

*From simple peasant schnaps
to an international brand*

The next generation firmly connected the name Schladerer with fruit brandy: Hermann’s son Alfred continued the family business and, in 1919, devoted himself completely to the expansion of the



Alfred Schladerer, Nicolaus Schladerer, Philipp Schladerer

home distillery. As a skilled restaurateur with training in France and England, the “marketing pioneer” knew how to help his products gain wide public recognition, not least through the development of a square bottle, patented in 1932. When he died prematurely in 1956, his wife Greta Schladerer took over. She helped the brand acquire international recognition. After Greta, her adopted son, Nicolaus Schladerer, became Managing Director in 1980. With charisma, commitment and a keen sense for high quality, he cemented the reputation and the success of the brand until his death in 2004. Subsequently, Heinrich Ulmann, a co-shareholder and cousin to Nicolaus Schladerer who was active in management, became solely responsible for the family-owned company.

Today, Philipp Schladerer represents the sixth generation of the family and has been Managing Director since 2010. Philipp, son of Nicolaus Schladerer, feels that the love for local nature and its fruits and the passion for the art of distilling fruit brandy were instilled in him from childhood. His ambition is to preserve traditional values while attending to modern needs in order to lead the company to an equally successful and sustainable future.

The Production Process



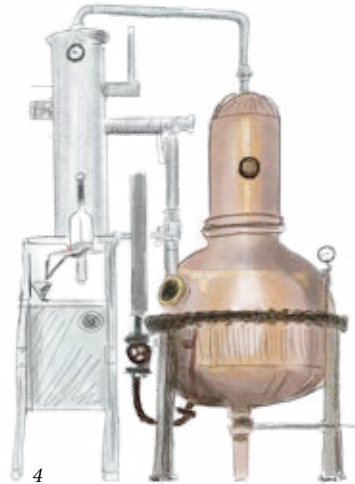
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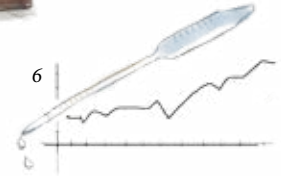
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4



5



6



7

37,5 - 50 %Vol.



8

Explanations

1. *Maturing and harvesting of mature fruit in exceptional growing areas*
2. *Delivery, quality control of the fruit, sorting the fruit by hand*
3. *Mashing and controlled fermentation / maceration of low-sugar fruits*
4. *Distillation of the brandies and spirits by experienced master distillers*

5. *Partly multi-annual storage and maturation of high-proof spirits in ventilated stainless steel tanks, earthenware jugs or ash wood barrels*
6. *Analysis by independent specialists*
7. *Lowering to drinking strength + cold filtration*
8. *Bottling*

Production Glossary

Genuine Fruit Brandy

A true fruit brandy must include at least 37.5% alcohol by vol. and be made solely from the distillate of fruit and generated fruit flavours. It may not be flavoured, nor is the addition of neutral alcohol permitted after distillation. In a fruit brandy, the addition of 10 g of sugar per litre in Germany and 20 g of sugar per litre in France and Italy is legally allowed. Sugar enhances the flavour of fruit brandy and can even cover small deficiencies. Schladerer manufactures only real fruit brandies and strictly rejects the addition of sugar.

Obstgeist (Fruit Spirit)

The point of difference here is the manufacturing process. Obstgeist may only be distilled from low-sugar fruits, which are precisely defined in the EU regulation on spirit drinks. The fruits are inserted in ethyl alcohol of agricultural origin, which extracts the aromas (maceration or cold extract method). The mixing ratio of fruit to alcohol is not precisely defined (this is a trade secret), but must be at least 20 liter of alcohol to 100 kg of fruit.

Stone Fruit

The term stone fruit refers to plant species, the fruits of which form drupes. The inner part of the pericarp is lignified, while the exterior is meaty and juicy. Stone fruits include cherries, apricots, nectarines, plums and mirabelles.

Pip Fruit

The fruits of the rose family are known as pip fruits. These include apples, pears, quince, medlar and mountain ash among others. Most of the pip fruit species are located in the temperate regions of Central Europe, where their cultivation has a long tradition. Apples and pears have been cultivated in Europe for over 2,000 years.

Soft Fruits

Soft fruits are understood as fruits that have the following properties in common: They are usually soft, small, and roundish. The genus *Fragaria* (strawberry) and *Rubus* (raspberry, blackberry) are associated with the more comprehensive Rosaceae family.

The art of making fruit brandies

These are not industrially manufactured products, but rather old, handmade crafts with new technical enhancements.

A centrifuge is used for processing some fruits such as mirabelles. This separates the flesh completely from stalk and seeds in order to obtain the purest possible fruit aroma.

The controlled cooling of the mash during the fermentation process, which helps to maintain the fine aromas in Williams pears during fermentation and distillation, is equally sophisticated and expensive.



*Brandy cherries have a large stone.
You need approximately 8 kg
of cherries for 1 Bottle of
Black Forest Kirschwasser.*



*A cherry tree can live up to 150 years.
Our oldest cherry supplier has been supplying
us with cherries for 50 years.*



*The small, black cherries
can only be harvested
when the amount of
comprised sugar reaches
its peak. The period for
the harvest is only four
weeks long.
Main varieties are
Dollenseppler, Schwarze
Schüttler and Benjaminler.*

Black Forest cherry

Black Forest Kirschwasser

Black Forest Cherry Brandy

The sweet cherries for this brandy are grown in the foothills of the Black Forest at altitudes of 200-300 m. The Southwest-facing slopes offer protection from cold easterly winds, and the slight altitude prevents excessive heating of fruits during the ripening period from May to July. In order to achieve the specific taste of bitter almonds, the cherries are distilled with their stones.

The Black Forest Kirschwasser is powerful, full-bodied, smooth and round in taste. The fruit is long-lasting and is complemented by a bitter almond note.



Cherry Duck

Build

Red wine glass

Cubes

*Apples, cherries,
mint, cucumber*

1 1/3 oz Black Forest Kirschwasser
1/3 oz Lemon juice
4 oz Ginger ale

Fill the red wine glass with ice, add the ingredients, mix carefully.
Garnish with apple slices, cherries, mint and cucumber.

Black Forest Cherry Cake

Shake

Cocktail glass

No ice

Chocolate shavings

1 oz Black Forest Kirschwasser
2/3 oz Cherry liqueur
2/3 oz Crème de Cacao white
1 oz Cream

Shake the Kirschwasser, liqueur and Crème de Cacao on ice cubes long and vigorously, then strain into the glass. Shake the cold cream on ice in the shaker until thickened. Pour gently onto the drink, garnish with chocolate shavings.

Black Forest Negroni

Stir

Tumbler

Ice rock

Orange zest

1 1/2 oz Black Forest Kirschwasser
1 1/2 oz Red vermouth
1 1/2 oz Campari
1 Orange zest

Stir the ingredients, including the orange zest on ice and strain into a tumbler glass onto an ice rock. Garnish with fresh orange zest.



*The fruits grow wild in forest clearings
and are all hand-picked.*



*Wild raspberries
are a small, highly
aromatic fruit
and are only half
the size of ordinary
garden variety
raspberries.*



Wild raspberry



Black Forest Himbeergeist

Wild Raspberry Brandy (Fruit Spirit)

These tiny, aromatic fruits from the high altitudes of the Carpathian Mountains are harvested by hand, immediately chilled (but not frozen) and transported in this condition to Staufen within 2 days. Due to soil conditions, climate and the ratio of flesh to sugar, the unique aroma of this wild raspberry and its taste make the long journey worthwhile. During the maceration, in order to preserve the flavour intensity, as little neutral alcohol as possible is added.

The raspberry flavour is clearly defined, intensely aromatic and longlasting.



Raspberry Mule

Build

Highball glass

Cubes

1 1/3 oz Black Forest Himbeergeist
1/3 oz Lime juice
4 oz Ginger beer

Wedge of lime

Fill the Highball glass with ice and add Wald Himbeergeist. Squeeze the wedge of lime into the glass, allow to settle, and top up the highball with ginger beer.

Raspberry Mojito

Build

Highball glass

Crushed ice

2 oz Black Forest Himbeergeist
2 bs White cane sugar
2/3 oz Lime juice
6–8 Raspberries
10 Mint leaves
Top up Lemonade

Sprig of mint, raspberries

Muddle raspberries with sugar, then add mint and gently bruise it. Add remaining ingredients, top up with crushed ice and stir well. Garnish with two mint leaves.

Raspberry Smash

Shake

Goblet glass

Crushed ice

1 2/3 oz Black Forest Himbeergeist
1 oz Dry white wine
2/3 oz Sugar syrup
6 Mint leaves
1/2 Lemon, in wedges

*Sprig of mint,
raspberries*

Bruise mint leaves and lemon gently with bar pestle. Add remaining ingredients and ice cubes and shake vigorously. Doublestrain over crushed ice. Garnish with a sprig of mint and a lemon wedge.



At higher altitudes, pears ripen more slowly and thereby develop a better flavour.

Even after picking, pears continue to ripen and become more intense in taste.



The stems, cores, and blossom appendages must be removed before processing. They interfere with the delicate aroma.



Williams pear

Black Forest Williams-Birne

Bartlett Pear Brandy

Our pears come from our local region as well as from France and Italy. The valley basins of the Markgräflerland region offer favourable conditions similar to those of the valleys in the Alps. The pears are grown at altitudes of 300-800 m and harvested while still firm. They are stored in the distillery for another 2 to 3 weeks until they reach perfect maturity. To preserve the delicate aroma, the stems, cores and blossom appendages are removed with a centrifuge.

The Williams Pear Brandy is very intense and fruit-driven. The first mild taste spreads significantly and evolves into a spicy, ripe pear flavour.



Pear Gimlet

- 1 oz Black Forest Williams-Birne
- 1 oz Vodka
- 2/3 oz Roses Lime Cordial
- 1/6 oz Lime juice

Build
Tumbler
Cubes
Pear slices

Place all ingredients in the glass, fill with ice cubes and stir for about 15 seconds. Fill with fresh ice cubes and garnish with a pear slice.



Williams Sour

- 2 oz Black Forest Williams-Birne
- 2/3 oz Sugar syrup
- 1 oz Lemon juice
- 1 oz Egg white

Shake
Tumbler
Cubes
No garnish

Shake all the ingredients on ice, then vigorously shake without ice and strain into a tumbler filled with ice cubes.

Dewy

- 1 oz Black Forest Williams-Birne
- 1 oz Belsazar Rosé Vermouth
- 2/3 oz Sugar syrup
- 2/3 oz Lemon juice
- Top up Quality sparkling wine

Shake
White wine glass
Cubes
Pear slices

Shake all ingredients on ice except for sparkling wine and strain into glass with ice cubes. Top up with quality sparkling wine and garnish with fine pear slices.

Apples and pears are used for Obstwasser.

The pear proportion is below 50 percent. Pears were originally added to reduce the acidity.



Apples and pears

Black Forest Obstwasser

Apple and Pear Brandy

Only selected quality fruit from the Markgräflerland, the Black Forest and Lake Constance region go into this distillate. When our balanced ratio of apples and pears is artfully distilled, the result is a classic, fruity and striking Obstwasser.

The apple and pear flavours are immediately present in the mouth; the Obstwasser is down-to-earth and clear in character. The brandy spreads freshness and fruitiness on the palate.



Cross-Country

1 2/3 oz	Black Forest Obstwasser
2/3 oz	Sugar syrup
2/3 oz	Pear puree
2/3 oz	Unfiltered apple juice
1/4	Lemon, in wedges
1/4	Orange, in wedges

Place lemon and orange wedges in the glass and muddle with bar pestle. Add remaining ingredients and crushed ice and stir well. Top up glass with crushed ice.

Fruit Spritzer

1 1/3 oz	Black Forest Obstwasser	Apple and pear slices
2 2/3 oz	Rhubarb juice	
1 1/3 oz	Soda water	

Fill the glass with ice cubes, add Obstwasser, rhubarb juice and soda water and stir gently. Fill with ice if necessary, garnish with apple and pear slices.

Fields of Gold

2 oz	Black Forest Obstwasser	Shake
1 oz	Hay syrup (see homemade recipes)	Highball glass
1 oz	Lemon juice	Cubes
Top up	Soda water	Mini hay bales

Shake Obstwasser, hay syrup and lemon juice with ice. Strain into the highball glass on ice and fill with soda water.





#3 Cup

Black Forest Edelkirsch Liqueur Cherry Liqueur

In this dark red and rich flavoured black forest cherry liqueur premium quality Black Forest Kirschwasser distillates are combined with the juice of aromatic sweet cherries based on a passed down family recipe.



		<i>Shake</i>
		<i>Highball glass</i>
		<i>Cubes</i>
4	Mint leaves	
2	Slices of cucumber	<i>Sprig of mint, orange wedge</i>
2	Slices of orange	
1 oz	Cognac	
2/3 oz	Red vermouth	
2/3 oz	Black Forest Edelkirsch Liqueur	
1/2 oz	Lemon juice	
Top up	Ginger beer	

Muddle mint leaves, cucumber and orange with bar pestle in shaker. Add other ingredients and ice cubes and shake vigorously. Doublestrain into highball glass over fresh ice cubes and fill with ginger beer. Garnish with a sprig of mint and an orange wedge.

Death Bed

		<i>Shake</i>
		<i>Tumbler</i>
		<i>Cubes</i>
1 oz	Aged Rum	
1/2 oz	Rhum agricole	<i>Pineapple, cherry</i>
1 oz	Black Forest Edelkirsch Liqueur	
1/2 oz	Lime juice	
2/3 oz	Pineapple juice	
1/3 oz	Sugar syrup	

Shake all the ingredients on ice and strain into a tumbler filled with ice cubes. Garnish with pineapple and cherry.

Blinker

		<i>Shake</i>
		<i>Cocktail glass</i>
		<i>No ice</i>
1 ² / ₃ oz	Rye Whiskey	<i>Grapefruit zest</i>
2 ² / ₃ oz	Grapefruit juice	
1 ¹ / ₃ oz	Black Forest Himbeer Liqueur	
1 ¹ / ₃ oz	Sugar syrup	

Place all of the ingredients on ice cubes and shake vigorously.
Strain into chilled cocktail glass and garnish with grapefruit zest.

No Name

		<i>Shake</i>
		<i>Highball glass</i>
		<i>Cubes</i>
		<i>Sprig of oregano</i>
1 ¹ / ₃ oz	Gin	
1 ¹ / ₃ oz	Black Forest Himbeer Liqueur	
2 ² / ₃ oz	Sugar syrup	
2 ² / ₃ oz	Lemon juice	
2	Twigs of fresh Oregano	
Top up	Soda water	

Shake all ingredients on ice except for soda water and double-strain into highball glass with fresh ice cubes. Top up with soda water and garnish with a fresh sprig of oregano.



Black Forest Himbeer Liqueur

Raspberry Liqueur

This aromatic raspberry liqueur is produced in the black forest from premium quality Himbeergeist distillates and the juice of delicate fresh raspberries according to a traditional family recipe.





Homemade recipes

Cocktail cherries

- 2 kg Fresh sour cherries with stems
- 8 1/3 oz Sugar syrup
- 8 1/3 oz Black Forest Kirschwasser
- 1 2/3 oz Black Forest Maraschino-Liqueur
- 8 1/3 oz Bourbon
- 1/2 bs Ascorbic acid
- 2 Cinnamon sticks
- 1 Vanilla pod
- 5 Cloves

Thoroughly wash the cherries. Add all liquid ingredients and spices in a saucepan and bring to a boil, then add the cherries and remove the pan from the heat. Let sit for 5 minutes.

Place the cherries and liquid in a large, clean, air-tight jar, seal it and let cherries steep for at least one week.

Due to the high alcoholic content by volume, when stored in a dark and cool location, the cherries have an almost unlimited shelf life.

When all the cherries are consumed, the liquid can also be used as a cocktail. Add some fresh Bourbon and stir cold—you're done!

Honey water

500 g Honey
6¹/₃ oz Water

Heat the water. Mix the hot water with the honey until a homogeneous liquid is formed. Bottle it and let it cool.

Shelf life in the refrigerator is between 2 and 4 weeks.

Demerara sugar syrup

1 Part Demerara sugar
1 Part Still water

Bring both ingredients to a boil until the sugar has completely dissolved, let the mixture cool, and pour it into clean containers.

Shelf life in the refrigerator is between 2 and 4 weeks.

Hay syrup

750 g Hay
42¹/₃ oz Water
1 kg Sugar

Let the hay steep gently in the water for 30 minutes. Cover and steep for another 30 minutes in the pot, strain the hay and pour. This should provide 1 litre of liquid. Add sugar, stir until it dissolves and bring to a boil. Let the hay syrup cool and pour into clean bottles.

Shelf life in the refrigerator is between 2 and 4 weeks

Oleo Saccharum (Lemon oil sugar)

500 g Sugar
Peel from 8 lemons

Place the lemon peels in an air-tight, lockable and stable container, add sugar and press with a pestle. Mix everything thoroughly and steep for half a day to a day.

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