

# WOODFORD RESERVE®



# ABE HAWKINS

(aka Uncle Able Hawkins, The Black Prince, The Dark Sage of Louisiana, and The Slayer of Lexington)

Abe Hawkins was enslaved for ten years to Duncan Farrar Kenner on the Ashland sugar plantation in Darrow, Louisiana. Kenner was a businessman that owned and raced horses with a track located on the plantation grounds. Abe rode for Kenner until he became a free man in 1864, and then rode and was nationally known for fifteen years. By 1865, Abe was rated the second best known athlete behind jockey Gilbert Watson Kilpartrick, and won against him in a match race before a crowd of 25,000 in NYC. Abe had a career twenty-five wins. Abe returned to Ashland in 1866 and lived there until he died on May 4, 1867.

\*\*\*This classic American cocktail has a rich history and is nationally known. The cocktail originated in the 1860s in Louisville, KY right near where Abe was winning all of his races!



## WOODFORD RESERVE® OLD FASHIONED

A Classic American Cocktail with great History

2 oz. Woodford Reserve®

1/2 oz. Demerara Syrup

3 Dashes Angostura Bitters

2 Dashes Regan's Orange Bitters

### INSTRUCTIONS

Add ingredients to the mixing glass. Add ice to mixing glass and serving glass.

Stir ingredients for 30-40 secs. Strain into serving glass. Garnish with a lightly expressed orange peel.



# OLIVER LEWIS

On May 17, 1875 Lewis rode in the first Kentucky Derby® on the winning horse, Aristides. Lewis and Aristides took second place in the Belmont Stakes, which is now the third race of the Triple Crown. Aristide's trainer, Ansel Williamson, was also Black.

\*\*\*Mint Julep is the OFFICIAL Drink of the Kentucky Derby®. Over 120,000 Mint Juleps are served at the Kentucky Derby® each year. Lewis rode in the first ever Kentucky Derby®.



## WOODFORD RESERVE® MINT JULEP

The traditional Derby Day cocktail, and a southern ritual crafted from bourbon, simple syrup and mint.

2 oz. Woodford Reserve®

1/2 oz. Simple Syrup

3 Fresh Mint Leaves

Crushed Ice

### INSTRUCTIONS

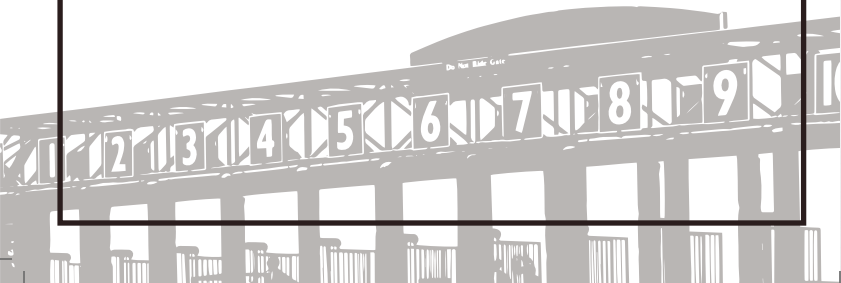
Express the essential oils in the mint and rub them inside the glass. To the same glass, add simple syrup, bourbon, and crushed ice. Stir. Garnish with more ice and fresh mint.



# ISAAC “BURNS” MURPHY

Competed in 11 Kentucky Derby® races and was the first jockey to win three. Derby runnings: aboard Buchanan in 1884, aboard Riley in 1890, and aboard Kingman in 1891. He also won the Clark Handicap (4 times), the Travers Stakes (1879), the Kentucky Oaks (1884), the Illinois Derby (1884), the American Derby (4 times), the Latonia Derby (5 times), the Champion Stakes (1886, 1890), the Brooklyn Derby (1888), the Jerome Handicap (1889), the Freehold Stakes (1890), the Suburban Handicap (1890), and the Gazelle Handicap (1892). Murphy won 628 of his 1,412 starts, a 44% victory rate that has never been duplicated. Isaac Burns Murphy was a Black Hall of Fame jockey, who is considered one of the greatest riders in American Thoroughbred horse racing history.

\*\*\*The Manhattan is a classic cocktail that repeats its popularity year after year. The Manhattan is one of the greatest and most memorable cocktails. It's popularity has not waned and is still featured at bars all across the world.



## WOODFORD RESERVE® MANHATTAN

The Original Classic Cocktail, for any occasion

2 oz. Woodford Reserve®

3/4 oz. Sweet Vermouth

3 Dashes Angostura Bitters

### INSTRUCTIONS

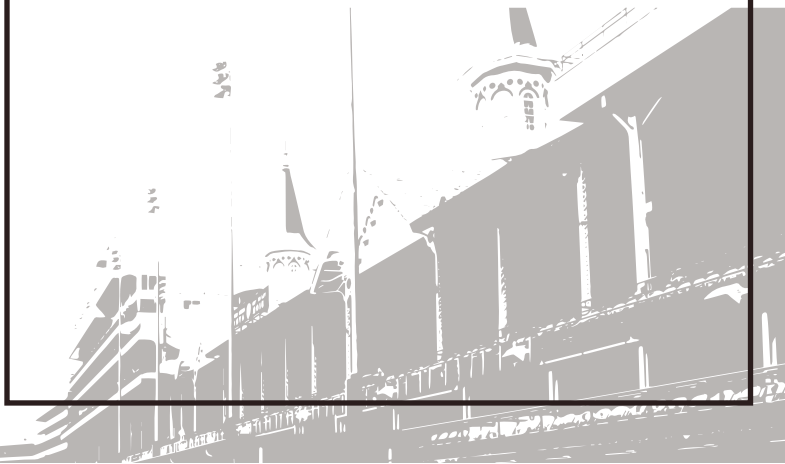
Fill mixing glass with ingredients, add ice, and stir gently for 10-15 secs. Strain into a cocktail glass. Garnish with a cherry.



# ALONZO CLAYTON

was the youngest jockey ever to be a Kentucky Derby® Winner. He was only 15 years old! He and horse Azra, won the Kentucky Derby® on May 11, 1892, in a time of 2:41.50. Throughout his career, he won the Champagne Stakes (1891), the Jerome Handicap (1891), the Clark Handicap (1892, 1897), the Travers Stakes (1892), the Monmouth Handicap (1893), the Kentucky Oaks (1894, 1895) and the Arkansas Derby (1895).

\*\*\*The Spire is the newest Kentucky Derby® Tradition, celebrating the Twin Spires seen in the construction of Churchill Downs. Since it's the "youngest" tradition of the Kentucky Derby®, we thought we would celebrate with the youngest Jockey ever to win the Kentucky Derby®.



# WOODFORD RESERVE® SPIRE

The Newest Kentucky Derby® Tradition

1 1/2 oz. Woodford Reserve®

2 oz. Lemonade

1 oz. Cranberry juice

Crushed ice

Lemon twist, for garnish

## INSTRUCTIONS

Combine the bourbon, lemonade and cranberry juice in a rocks glass filled with ice. Stir the mixture, garnish with the lemon twist and serve.



# JAMES “SOUP” PERKINS

Won the 1895 Kentucky Derby®, aboard Halma, at age 15. Soup Perkins, who received his nickname for his love of soup, joined fellow Black jockey Alonzo Clayton, and they became the youngest winning riders of the event. Soup began his riding career at 11 years old in 1891, when he won his first race at Kentucky’s Latonia racetrack.

\*\*\*Soup earned his title as one of the youngest winners of the Kentucky Derby, just like the Mule has earned a spot on cocktail lists around the US. A Woodford Reserve Mule is a winner any time!



## WOODFORD RESERVE® THOROUGHBRED (MULE)

1 1/2 oz. Woodford Reserve®  
Ginger Beer (or Gingerale)  
Garnish with a lime wedge



# WILLIE SIMMS

was a two-time winner of the Kentucky Derby®—aboard horse Ben Brush in 1896 and Plaudit in 1898. He also won the Belmont Stakes twice (1893, 1894), the Preakness Stakes (1898), the Spinaway Stakes (1891), the Champion Stakes (1892), the Lawrence Realization Stakes (1893, 1894), the Jerome Handicap (1895), the Brighton Handicap (1897, 1898), and the Toboggan Handicap (1898). He ended his career with 1,125 wins. In 1977, Willie was elected to the Hall of Fame.

\*\*\*The Porch Swing is a delightful spring and summer drink designed to be sipped on your front porch. It's a refreshing cocktail that highlights the citrus and tea notes in Woodford Reserve.



## WOODFORD RESERVE® PORCH SWING

1 ½ parts Woodford Reserve® Straight Bourbon Whiskey

¾ part Lemon Juice

½ part Honey

6 parts Peach Tea

### INSTRUCTIONS

Combine ingredients into a tall glass and stir. Garnish with a slice of peach or lemon wheel.

