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THE MAN WITH THE GOLDEN AMARETTO

CHICAGO LITERARY
HALL OF FAME
COCKTAIL FUNDRAISER

FEBRUARY 8, 2025

7:00 p.m. - 9:30 p.m.

Colvin House

5940 N. Sheridan Road
Chicago, IL



chicagoliteraryhof.org



"The devil lives in a double-shot," Roman explains himself obscurely. "I got a great worm inside. Gnaws and gnaws. Every day I drown him and every day he gnaws. Help me drown the worm, fellas."

– Nelson Algren, *The Neon Wilderness*

CHICAGO LITERARY HALL OF FAME'S 5TH ANNUAL WINTER COCKTAIL FUNDRAISER



Where Your Donations Are Golden

For the fifth straight year, and the third in person, the Chicago Literary Hall of Fame hosts an evening that is part cocktail party, part bartending seminar, and part plain old pleasant society. Throughout the festivities, we will highlight Chicago literature and its strong association with the drinks we make and consume.

We're focused on cocktails in the amaretto family this time around, and will use *The Man with the*

Golden Arm as the basis for our theme. Set between 1946-48, *The Man with the Golden Arm* features card dealer Frankie Machine as the World War II veteran orbits the Polish Triangle trying to kick his morphine habit and straighten out his life. Carl Sandburg wrote of the novel's "strange midnight dignity."

COLVIN HOUSE

5940 N. Sheridan Road | Chicago, IL 60660 | 773.654.2999

The undeniable spirit of Art Deco lives on within Colvin House. Though built in 1909 in the Prairie Style, the interior of the house was mostly renovated in the 1920s and reflects this opulent time period. At over 6,000 square feet, the mansion's 16 rooms feature a sun-filled entrance hall, a grand staircase with crystal chandelier, three fireplaces, and countless ornate details.

This storied residence makes the perfect backdrop as we rejoice in the company of fellow literary enthusiasts.

PARKING

We recommend arriving early to park.

Colvin House provides limited parking onsite for this event, reserved for those with mobility issues.

The first 15 cars can park FREE at George B. Swift Elementary school, just two blocks west of Colvin House. Please come to Colvin House's back door (off Thorndale Ave) first, to receive a parking permit and further instruction from staff.

The Malibu Condominiums (6007 N Sheridan) public garage, just across the street, north of Colvin House. This parking can be validated by Colvin House for \$2 off.

Those valet rates are as follows:

- 1 Hour: \$6
- 2 Hours: \$10
- 3 Hours: \$11
- 4 Hours: \$13

ACKNOWLEDGMENTS

- Research & Writing of Booklet by:
Gillian Adkins, Lorena Murguia, & Shelby Springer
- Edited by: Donald G. Evans and Barry Jung
- Cover & Program Design by: Jeff Waggoner

AMARETTO SOUR

The Amaretto Sour was originally created as an alternative version of a Whiskey Sour that was made to be sweeter. And like the recipe below, it is made with real fruit juice. Over time, this was swapped out for a sweet-and-sour mixer that is high in sugar leading to heartburn and a hangover. As the cocktail evolved some bartenders began to add egg white to the drink which was known to give the drink a silkier texture. The discovery of Amaretto the liqueur dates all the way back to the 1500s in Italy. A pupil of Leonardo da Vinci named Bernardino Luini was enamored with an innkeeper who gifted him a flask of amaretto. The amaretto was a family recipe that became Disaronno, the famous brand dated 1525.

Ingredients

- 1.5 oz Amaretto
- 1.0 oz Bourbon
- .75 oz Lemon Juice
- Optional: 1 egg white

Instructions

- Add all ingredients to a shaker tin
- Shake vigorously for 10 seconds
- Serve neat or on the rocks
- Garnish with a lemon or orange wedge
- Enjoy!

“For way down there, in a shot glass’s false bottom, everything was bound to turn out fine after all.”

– Nelson Algren, *The Man with the Golden Arm*

ALGREN SLING

This drink is said to have been enjoyed by Nelson Algren himself. He was a Chicago-raised writer known for his depictions of “poor, working, and criminal classes” (The Poetry Foundation). His legacy in Chicago lives on today at Logan Square’s Longman & Eagle inn, where quotes from *A Walk on the Wild Side* can be seen on the walls. The Algren Sling is traditionally served in a coconut shell and is still enjoyed 44 years after his passing.

Ingredients

- 1.5 oz Gin
- 1 oz Pineapple Juice
- .5 oz Simple Syrup
- .5 oz Strega Herbal liqueur
- .5 oz Lemon Juice

Instructions

- Add all ingredients to a shaker tin
- Add ice
- Shake vigorously for 10-15 seconds
- Strain over fresh ice in your favorite glass
- Enjoy!

“Never play cards with a man called Doc. Never eat at a place called Mom’s. Never sleep with a woman whose troubles are worse than your own.”

– Nelson Algren, *A Walk on the Wild Side*

ON THE WAGON (Non-alcoholic)

The term “on the wagon” gains its present meaning from the 1900s. It was meant to reflect the temperance movement, where at the time individuals were encouraged to drink water from wagons as opposed to consuming alcohol in saloons and pubs. According to Dictionary.com, the expression “is a shortening of on the water wagon, referring to the horse-drawn water car once used to spray dirt roads to keep down the dust.” For those abstaining from drinking alcohol and wishing to drink something yummy to join the night’s festivities, ask the bartender for one “On the Wagon.”

Ingredients

- 3 Apples (preferably Fuji but any red apples will do)
- 16 oz Granulated Sugar
- 16 oz of H₂O
- 5 bags of Chai Tea
- 1 oz Apple Chai Syrup
- 1 oz Lemon Juice
- Club Soda

Instructions

- Grab a pot
- Add 3 chopped apples to the pot
- Add 16 oz of Granulated Sugar to the pot
- Now muddle until the apples become a rough paste
- Then add 16 oz of water and heat
- Continue to stir until the sugar has dissolved
- Strain out the apples and add back to your pot
- Reduce the heat to low
- Then add 5 bags of Chai Tea
- Simmer for 10 minutes and remove the Chai Tea bags
- Store in the fridge for up to 30 days
- Grab a Collins glass and add: ice, 1 oz Apple Chai Syrup, 1 oz Lemon Juice, and top with club soda
- Enjoy!

“Belonging nowhere, no one can tell who he really is. Who one really is depends on what world he belongs to. The secret multitudes who belong to no world, no way of life, no particular time and place, are the truly displaced persons: displaced from their true selves. They are not the disinherited: they are those who have disinherited their own selves.”

– Nelson Algren, *Nonconformity: Writing on Writing*

OLD-FASHIONED

The Old-Fashioned has been described by David Wondrich, cocktail historian and author, as “the ideal Chicago cocktail” (*Chicago Tribune*). Traditionally prepared with bourbon or whiskey, this drink earned its name in a *Chicago Tribune* article from 1880. The article remarks on Samuel Tilden, a politician who decided not to engage in a second presidential bid. It states a toast was made to Tilden with “hot whiskies ... sour mashes and old fashioned cocktails.” Additionally, the first published Old-Fashioned recipe can be traced back to Theodore Proulx, a Chicago barman. He published his bar guide in 1888, yet 137 years later, the Old-Fashioned remains beloved by many.

Ingredients

- 2 oz Bourbon
- .5 oz Zucca Rabarbaro Amaro
- .25 oz Demerara Syrup
- 3 Dashes Angostura Bitters

Instructions

- Add all ingredients to a rocks glass with ice then stir and garnish with an orange peel
- Simple Syrup - equal parts sugar and H2O
- Demerara Syrup - equal parts Turbinado Sugar and H2O
- To make the Simple Syrup (8-12 servings)
Add 1 cup of granulated sugar and 1 cup of H2O to a pot. Heat and stir until sugar is dissolved. Set aside and let cool. Store in fridge for up to 30 days.
- To make the Demerara Syrup (8 servings)
Add 1/2 cup of turbinado sugar and 1/2 cup of H2O to a pot. Heat and stir until sugar is dissolved. Set aside and let cool. Store in fridge for up to 30 days.

“A lot depends on why you’re having an Old-Fashioned,” she said, some sixty years after she sampled her first. “If you’re having one as a drink in the evening, you’d probably rather have a strong one, because you’re not going to have two Old-Fashioneds. If you’re at somebody’s home or visiting with people, it’s never just a cocktail. I never treated it as just a cocktail. To me, a cocktail was an avenue to socializing. Everyone did it. It was something we did while we were visiting and laughing and singing and talking. It was a tool to meet people and relax.”

– Robert Simonson, *The Old-Fashioned*

BIOGRAPHIES

Impresarios: Michael Burke & Robert Charles

Mike is an author and Robert is a magician; they're thrilled to once again help host this annual cocktail party benefiting Chicago Literary Hall of Fame's great work. Mike is the author of the short story collection, *What You Don't Know About Men*. For 12 years Robert produced and starred in "Magic Chicago: The Windy City's Premiere Showcase for Magic, Mystery and Wonder." Robert and Mike live in Chicago's Edgewater neighborhood, just a short stumble from Colvin House.

Hostess: Rita Dragonette

Rita is an author and literary salon host. After a career telling the stories of others as an award-winning public relations executive, she returned to her original creative path. *The Fourteenth of September*, her debut novel, is based upon her personal experiences on campus during the Vietnam War. She lives and writes in Chicago, and will tonight read a short passage from *The Man with the Golden Arm*.

Professor of Cocktails: Ryan Prindle

Ryan started his professional bartending career at the bottom working for a chain restaurant and learning the basics. After developing his knowledge and technique he has worked and done menu development for Iron Chef Stefanie Izard, Band of Bohemia (1 Michelin star), Billy Sunday (Top 10 acclaimed Amaro bars in the US) and Mordecai (2018 Eater Chicago Bar of the Year). He says, "It's easy to make a cocktail, but a perfectly balanced cocktail takes practice and repetition."

Algren Documentarian: Michael Caplan

Michael is a film director and a professor of film at Columbia College Chicago. He is the director of *Algren*, a feature length documentary about Nelson Algren which played in theatres nationwide and has a 100% rating on Rotten Tomatoes. He is currently developing a feature film written by award-winning Chicago writer, Joe Meno, and is also working on a documentary about the history and cultural meaning of monsters, featuring Chicago scholar Stephen Asma and the artist, Riva Lehrer.

Algren Biographer: Mary Wisniewski

Mary is a Chicago writer, reporter and teacher. Her biography of Nelson Algren, *Algren: A Life*, won the Society of Midland Authors prize for best biography and the Chicago Writers Association award for best non-fiction. A former *Chicago Tribune* and *Sun-Times* columnist, she writes about the arts and transportation for a variety of publications, including *Newcity* magazine, where she is a theater and book critic.

MUSICAL ACCOMPANIMENT (A Sampling)

1. "Clark Street: The Top / Homecoming / Antek's," Elmer Bernstein, 1956
2. "Among My Souvenirs," Judy Garland, 1936
3. "I'm Gonna Lock My Heart (and Throw Away the Key)," Billie Holiday, 1938
4. "Zosh," Elmer Bernstein, 1956
5. "My Heart Belongs to Daddy," Marilyn Monroe, 1960
6. "I'm Nobody's Baby," Judy Garland, 1940
7. "I've Got a Pocketful of Dreams," Bing Crosby, 1938
8. "Ding Dong Daddy from Dumas," Phil Harris and His Orchestra, 1928
9. "Frankie Machine," Elmer Bernstein, 1956
10. "Hello, Aloha! How are you?," George Olsen and His Music, 1926
11. "Mean to Me," Annette Hanshaw, 1929
12. "Molly," Elmer Bernstein, 1956
13. "Coquette," Guy Lombardo & His Royal Canadians, 1928
14. "The Fix," Elmer Bernstein, 1956
15. "All of Me," Billie Holiday, 1941
16. "Wrap Your Troubles in Dreams," Frank Sinatra, 1954
17. "Breakup: Flight / Louie's / Burlesque," Elmer Bernstein, 1956
18. "You're Getting to Be a Habit With Me," Frank Sinatra, 1956
19. "Sunday Morning," Elmer Bernstein, 1956
20. "The Frim Fram Sauce," Louis Armstrong, Ella Fitzgerald, 1946
21. "Desperation," Elmer Bernstein, 1956
22. "Daddy," Sammy Kaye, 1941
23. "Harbor Lights," Sammy Kaye, 1950
24. "Audition," Elmer Bernstein, 1956
25. "Red Sails in the Sunset," Louis Armstrong, 1936
26. "When the Lights Go On Again," Vera Lynn, 1942
27. "It Might As Well Be Spring," Ella Fitzgerald, 1955
28. "Nice Work If You Can Get It," Fred Astaire, 1937
29. "The Cure: Withdraw / Cold / Morning," Elmer Bernstein, 1956
30. "It's Only A Paper Moon," Paul Whiteman & His Orchestra, 1933
31. "The Object of My Affection," The Boswell Sisters, 1936
32. "Finale," Elmer Bernstein, 1956
33. "How Many Times," Ben Selvin & His Orchestra, 1926
34. "They Can't Take That Away from Me," Fred Astaire, 1937

FASHION

Remember you are not required to dress the theme, but if you want to lean into it here are some suggestions.

Men:

You can't go wrong with slacks with a button-down shirt and blazer. Bonus points if you have a fun color of slacks paired with neutral colors up top.

Women:

Two silhouettes defined this decade: the full skirt or the slim pencil skirt. Pair that with a button-up sweater to complete a "sweater-girl" look or a loose blouse tucked in. Bonus points if your blouse has long loose sleeves. Add some pearls or big costume jewelry and pin your hair up and you're good to go!



UPCOMING CHICAGO LITERARY HALL OF FAME EVENTS

The Gift of Freedom: Glennette Tilley Turner Discusses Her New Book

Saturday, February 22, 2025

6:30-7:30 p.m.

Zoom

Glennette Tilley Turner discusses her new book, as well as her other work as an author, historian, and educator. The prolific and distinguished author is our foremost authority on the Illinois Underground Railroad. During this one-hour discussion, Turner will provide insight into our region's connections to Black history, and her research and writing on the subject. Registration for the program is now open.



South Side Literary Bus Tour

Saturday, March 29, 2025

10 a.m.-3 p.m.

Douglass Park Cultural and Community Center

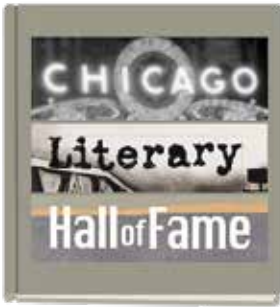
1401 S. Sacramento Drive
Chicago, IL 60623

(Bus leaves and returns here)



Registration is now open for this day-long adventure through Chicago's South Side literary history. On this five-hour tour of Chicago, we'll visit sites associated with events like The Great Chicago Fire and the Leopold & Loeb Murder Trial; places like "Millionaires Row" and Camp Douglas; institutions like the old The Defender building and Third World Press; important authors ranging from Lorraine Hansberry to James T. Farrell; monuments to the likes of Gwendolyn Brooks and Ida B. Wells; and murals depicting Sandra Cisneros and Carlos Cortéz.

There will be time to eat lunch at Jimmy's Woodlawn Tap, an old watering hole frequented by Saul Bellow, Phillip Roth, and The Compass Players, among others. A reading list will be provided well in advance, for those who want to explore this literature more deeply.



The Chicago Literary Hall of Fame (CLHOF) honors, celebrates, preserves, and promotes the development of Chicago's great literary heritage—past, present, and future. CLHOF seeks to realize this purpose by annual inductions of selected great writers from the past; ceremonies honoring living writers whose lifetime contributions to the literary arts warrant the highest recognition; literary awards to young people; classes, panels, and other literary endeavors designed to encourage the development of writers at all ages. CLHOF also creates written materials that record the lives and works of Chicago's most important literary figures and presents these and other materials on its website, in exhibits, author events, public art installations, literary tours, and programming relevant to the organization's goal of promoting Chicago's vibrant literary tradition and culture. CLHOF formed as a project of the Chicago Writers Association in 2010, and splintered into its own nonprofit 501(c)(3) entity in 2014.



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