

## Mocktails: Alcohol-free Beverages for a Change

By Bonnie Eisenfeld

More and more, bars and restaurants are encountering alcohol-free patrons such as designated drivers, recovering alcoholics, pregnant women, underage teens and preteens, people on medications or with health issues, people whose religion prohibits alcohol, or just ordinary drinkers who prefer a refreshing alcohol-free beverage for a change. Restaurateurs and bar-owners are starting to pay attention.

Tove Danovich writes about the “Mocktail Revolution” in *Eater* (July, 2015): “... there’s now a range of beverages created for those who want to drink less (or not at all).” Trendy mocktails are not just traditional cocktails minus the alcohol—they are based on original recipes, many of which contain fresh fruit juices. To avoid an overly sweet taste, bartenders add herbs, spices, bitters, peppers and other tempering ingredients. Restaurants leading this trend have come up with creative ideas, and at least one New York restaurant now offers mocktail pairings—serving a different mocktail or alcohol-free wine with each course.

Closer to home, a number of Center City restaurants serve mocktails. Charlie Was a Sinner, 131 S. 13th Street, offers three mocktails made with fresh fruit juices: basil fennel lemon soda, spicy pineapple, and blackberry ginger soda. Zahav, 237 St. James Place, lists four non-alcoholic drinks on their beverage menu, house recipes made with fresh fruit juices and house-made soda. The bar at Fine Palate, 231 S. 15th St., has fresh fruit juices; Canyon, the bartender, will mix a mocktail to your taste. Vedge, 1221 Locust St., has a Refreshments section on their menu listing three housemade, alcohol-free, mixed beverages with unusual ingredients: Pickpocket soda (bell pepper-pineapple shrub and lemon), Bermuda limeade (strawberry falernum and lime), and gingerbeer (ginger, demerara and lime). Yelp reviewers mention having mocktails at several other restaurants. It’s possible to participate in happy hour and still be alcohol-free!

For private parties, bartenders can serve a mocktail named for the guest of honor, as happened recently at a friend’s birthday



Tim, the bartender at Charlie Was a Sinner, a vegan bar at 131 S. 13th Street, mixes a mocktail: basil lemon fennel soda, with all fresh ingredients.

brunch... the McMillan Mocktail, a delicious blend of fruit juices and mint. Guests were offered both mimosas and mocktails. For some tasty, illustrated mocktail recipes go to the slide show at this link: [www.townandcountrymag.com/leisure/drinks/how-to/g785/best-mocktail-recipes/](http://www.townandcountrymag.com/leisure/drinks/how-to/g785/best-mocktail-recipes/)

## Town Square

## CCRA Annual Meeting Hears from Philadelphia Managing Director DiBerardinis, Ushers in New Officers, Directors

By Harvey A. Sacks, CCRA Board VP

The most important CCRA meeting of the year was held at the Academy of the Vocal Arts on May 25, so important because it is the only general membership meeting of the year, and is the required member-only vote for new Board directors. Nominating Committee Chair Jeff Braff and CCRA attorney Stanley Krakower presided over the vote.

CCRA is pleased to welcome the following new Board members: Becca Fischer (term ending 2019); David Gerson (2019); Samuel Gordon (2019); Lauren O'Donnell (2019); Jennifer Tintenfass (2019). See the accompanying story on Page 9 for more on our new directors.

Matt Schreck, a member of the Board and Chair of the Sponsorship Committee, was voted in as Treasurer.

President of the Board Chuck Goodwin presided over the meeting, which began with a rousing talk and dialogue with our keynote speaker, Michael DiBerardinis, the City of Philadelphia’s Managing Director. “Mike D” spoke about his desire for quality service for our residents. The dialogue was quite spirited and upbeat. Goodwin followed with a recounting of the past year’s successes, and thoughts on where we go from here.

For their unending devotion to CCRA, special recognition and gifts were given to



Keynote speaker Michael DiBerardinis addresses a rapt audience at the CCRA Annual Meeting in May.

Steve Huntington, our Executive Director, who will be retiring from this position at the end of the year; Travis Oliver, our Manager of Communications & Operations; and Jeff Braff, past president and wearer of many hats.