

# Sam THE MAN PAGE

**A TRADITIONAL BANDANNA AVAILABLE EVERYWHERE**



GEAR

## Save paper, grab a hankie!

A few things a Texan visiting Tokyo will notice right off the bat are the absence of napkins in restaurants and paper towels in public restrooms. There's also a sparsity of trash cans on street corners. These things are so apparent because their overabundance in the U.S. has led us to take them for granted. We're dependent on them.

The lack of trash cans forced me to pocket paper and wrappers until I came across a receptacle. It was a pain at first but quickly forced me to be mindful of the waste I was creating.

The absence of paper towels was fixed with the purchase of a tenugui — a Japanese cotton towel — which became invaluable. Essentially, it's a nice handkerchief used for wiping your mouth or drying your hands. The tenugui made me realize how much paper waste we could avoid each day if everyone carried his own handkerchief.

Growing up, my grandfather and father were never without a bandanna in the back pocket of their jeans. But because they used them mainly for blowing their noses, I never thought of a handkerchief as useful for anything else — until Tokyo.

I still have that tenugui. It comes in handy when I'm camping, or on those days when I have to eat lunch at my desk.

By GREG MORAGO  
HOUSTON CHRONICLE

**T**HERE'S always room for one more bottle on your liquor shelf, especially if it's a new, rare or hard-to-get spirit. Or, if it's some super-local hooch.

Here are some of the bottles we have our eyes on.

**Touché Rosé:** Who says pink wine is just for women? Not us — we were buddy-buddy with lush, fruity rosé wines all summer. And now we intend to continue to think pink with Courvoisier Rosé, which blends cognac blended with premium French red wine grapes. It's good chilled (it sports a slight berry flavor), on the rocks or blended in a cocktail; \$25.

**Spice market:** The Houston-based Pura Vida Tequila made quite a splash this year marketing its boutique distillations of the blue agave to a thirsty public. This past summer it rolled out El Guapo's Pura Vida Handmade Sangrita as a companion to its robust tequila portfolio. The sangrita blends tomato juice with lime and orange juices and a variety of spices. Drink up; \$7 (to pair with Pura Vida Gold Tequila, \$36).

**Orange crush:** This year, DeKuyper is relaunching Mandarin Napoleon, a 10-year aged cognac flavored with mandarins from Sicily and Corsica. The recipe can be traced back to Napoleon Bonaparte, for whom the rich and regal orange-flavored cognac was distilled. Best drunk served over ice. Wearing a crown is optional; \$38 (\$299 for the XO).



**SPLASH:** El Guapo's Pura Vida Handmade Sangrita.

## WHAT WE'RE DRINKING

Lift a glass to these fine spirits



**Original sin:** Launched this summer in New Orleans, Pierre Ferrand Cognac 1840 Original Formula is a revival of a style of cognac made in the 1800s. Astonishingly mixable, this floral cognac will have you reaching for your bar tools to whip up a punch or julep; \$45.

### THE CHANTICLEER

Courtesy David Wondrich

- 1 bar spoon superfine sugar
- 1 bar spoon water
- 2 dashes Peychaud's Bitters
- 1 dash absinthe
- 2 ounces Pierre Ferrand 1840 Original Formula
- Lemon peel
- In an old-fashioned glass, place sugar and water to dissolve. Add bitters and absinthe. Add Pierre Ferrand and then fill the glass with cracked ice and stir. Twist lemon peel over the top and serve.



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**Born that way:** Stafford-based Ignacio and Nydia Flores have given birth to a new premium tequila that recently debuted in the Houston market. It's called Izkali, which means "to be born" in the native Aztec language. Izkali comes in Silver (un-aged tequila that has an herbal, peppery taste), Reposado (aged more than two months in



American oak, sporting cocoa and vanilla notes), and Añejo (aged more than a year in American oak with baking flavors, such as vanilla, almond and nutmeg); \$28 to \$38.

**Something wild:** Bourbon fans were treated this year to the introduction of a new member of the Wild Turkey family: Wild Turkey 81 Bourbon. Developed with bartenders and consumers in mind, it's a mix-friendly bourbon with extreme caramel and vanilla flavors courtesy of a deep char to the American oak barrels; \$20.



**Malt shop:** The venerable Drambuie liqueur (an aged malt whiskey invested with spice and heathered honey flavors) is introducing Drambuie 15 this summer. A drier, refined expression of Drambuie, 15 features citrus spices, grass and butterscotch flavors with a velvet finish marked by notes of lemongrass, malt, berries and shortbread; \$56.

