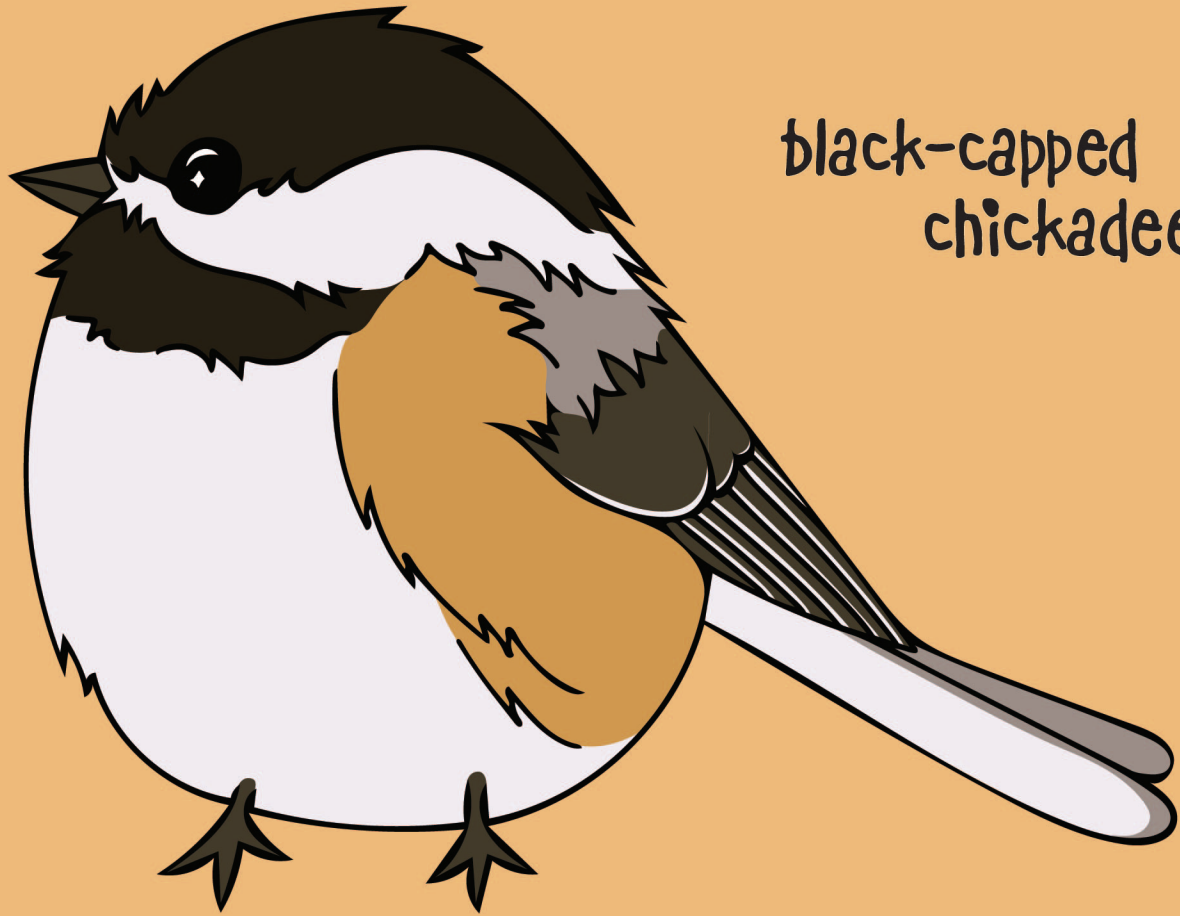




white-breasted
nuthatch



cardinal



black-capped
chickadee

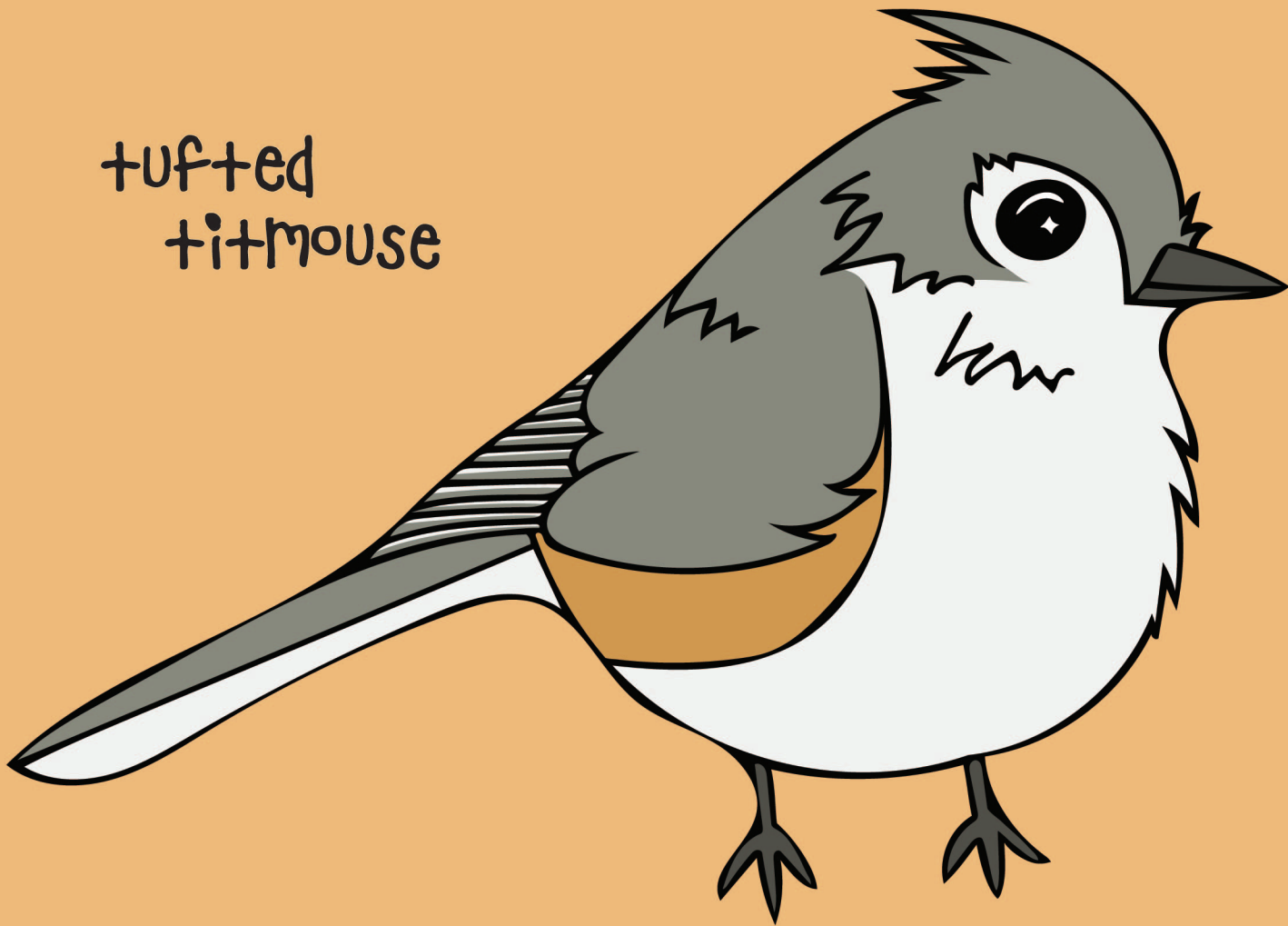


cedar
waxwing

golden-crowned
kinglet



tufted
titmouse



The Cocktail Cookbook



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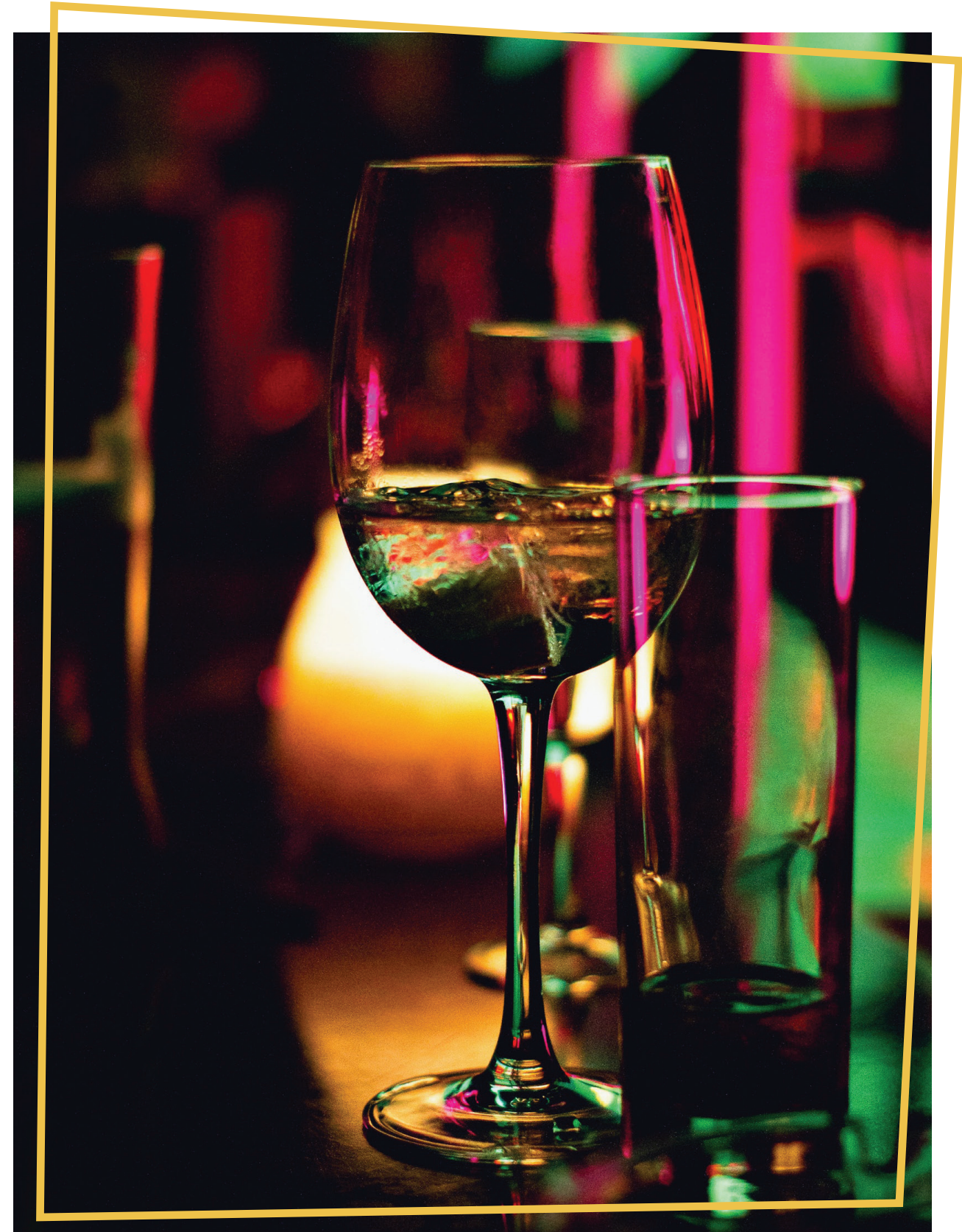
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SUMMER

Blood Orange Prosecco

INGREDIENTS

Blood Orange	1
Cointreau	1/2 oz
Blood Orange Gin	1/2 oz
Prosecco	1 oz
Thyme	1 sprig
Ice	as needed

DIRECTIONS

Start by squeezing juice from a half of your blood orange into a jug. You should add a half of a shot of blood orange gin (or your own gin of choice) to the jug. Then, add another half of a shot of Cointreau, and mix the concoction.

Pour your mixture over a glass filled with ice. Top off the cocktail with a shot of Prosecco. Garnish your beautiful drink with a slice of blood orange and a sprig of thyme.



Summer 4

Watermelon Mojito

INGREDIENTS

Mint Simple Syrup

Water	1/2 cup
Granulated Sugar	1/2 cup
Fresh Mint	20 leaves

Watermelon Puree

Seedless Watermelon	6 cups
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Mojitos

White Rum	1 cup
Lime Juice	2/3 cups
Watermelon Puree	2 cups
Mint Simple Syrup	to taste
Garnishes	watermelon, limes, mint

DIRECTIONS

Prepare your simple syrup. Combine water, sugar, and mint in a saucepan. Bring to a boil until sugar is dissolved. Remove from heat and chill.

To make the watermelon puree, cube the 6 cups of watermelon and place in a blender or food processor. Blend until smooth. Pour through a fine mesh sieve to remove any solids. Chill your puree.

Combine rum, lime juice, 6 cups of watermelon puree, and mint simple syrup into a large pitcher. Pour into ice filled glasses, and garnish if desired.



Summer 5

AUTUMN



Irish Coffee

INGREDIENTS

Hot Water	2 cups
Sugar	2 tbs
Brewed Coffee	2 cups
Irish Whiskey	2 oz
Heavy Cream	1/2 cup
Chocolate Shavings	garnish

DIRECTIONS

In a chilled mixer bowl, add your cream and whisk until soft peaks form. The cream should be soft but not liquidy.

Fill two glasses with hot water and let sit 2-3 minutes. Pour out the water. This is simply done to warm the glass.

Add 1 tablespoon of sugar to each of your glasses.

Pour hot coffee over the sugar and stir to dissolve. Then, pour in whiskey and lightly stir to combine.

Top coffee with cream and garnish with chocolate shavings.



Apple Cider Moscow Mule

INGREDIENTS

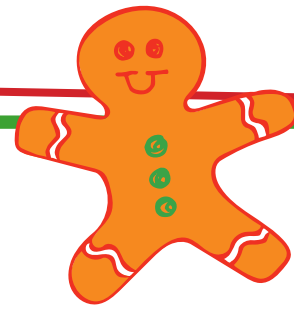
Ice	as needed
Caramel Vodka	1 ¹ / ₂ oz
Apple Cider	3 oz
Ginger Beer	to taste
Crisp Apple Slices	garnish
Cinnamon Sticks	garnish

DIRECTIONS

Fill copper mugs with ice (regular glasses work as well). Add in the vodka and the apple cider. Top with ginger beer to taste.

Stir the concoction with your cinnamon stick, and garnish as you like.

WINTER



Gingerbread Eggnog

INGREDIENTS

Cinnamon Sugar	1 tbsp
Ice	as needed
Eggnog	1 cup
Vodka	1 cup
Bailey's	1 cup
Molasses	2 tbsp
Ground Ginger	a pinch

DIRECTIONS

If desired, wet rims of cocktail glasses and dip in cinnamon sugar.

In a cocktail shaker filled with ice, add eggnog, vodka, Bailey's, molasses, and ginger. Shake to combine the concoction.

Pour into glasses. You should drizzle on left over molasses if so desired.



Winter 8



Winter Whiskey Sour

INGREDIENTS

Cranberry Simple Syrup

Sugar	1 cup
Water	1 cup
Cranberries	1/2 cup

Whiskey Sour

Bourbon or Rye Whiskey	2 oz
Lemon Juice	3/4 oz
Brandied Cherry	garnish

DIRECTIONS

Make the a cranberry simple syrup by combining the sugar, cranberries, and water in a saucepan over medium heat. Simmer mixture until cranberries are falling apart. Allow the mixture to chill in the fridge.

Combine all of your ingredients into a cocktail shaker and dry shake (without ice). Add ice and shake well. Strain into a glass chilled glass and

Winter 9

SPRING

Pineapple Margarita

INGREDIENTS

Reposado Tequila	2 oz
Pineapple Juice	2 oz
Lime Juice	1 ¹ / ₂ oz
Agave Syrup	1 oz
Cointreau	1/2 oz
Turmeric	1/4 tsp
Chili Powder	1 tbsp
Granulated Sugar	1 tbsp

DIRECTIONS

If desired, line the rim of your glass with some lime juice. On a plate, combine chili powder and sugar. Dip the rim of the glass in the mixture until coated.

Combine your tequila, pineapple juice, lime juice, agave syrup, Cointreau, and turmeric into a shaker with ice and shake that until it is cold.

Strain the drink into your glass with ice.



Lemon Drop Bourbon

INGREDIENTS

Martini

Mint Leaves	6
Sour Mix	2 oz
Bourbon	1 ¹ / ₂ oz
Limoncello	1 oz
Lemon Slices	garnish

Sour Mix

Water	1/2 cup
Sugar	1/2 cup
Lemon Juice	1/2 cup
Lime Juice	1/4 cup

DIRECTIONS

To create a sour mix, combine sugar and water in a small saucepan. Bring to a boil and boil until the sugar is completely dissolved. Let cool. Add fresh lemon and lime juice and stir to combine.

Then, combine your mint leaves, homemade sour mix, good bourbon, limoncello, and lemon slices into a shaker filled with ice. Shake and strain into your chosen and chilled glass.





Department of English Mercyhurst University

The English major at Mercyhurst immerses students in the constantly evolving discipline of literature. From analyzing classic British, American, and World literature to creating web-based projects in our new Professional and Technical Writing Concentration, the English Department offers a focus of study for students who love to read and write.



Faculty:

Dr. Brian Reed (Chair)

Dr. Greg Brown

Dr. Joanne Hosey-McGurk

Dr. Brett Johnson

Dr. Christy Rieger

Dr. Jeffrey Roessner

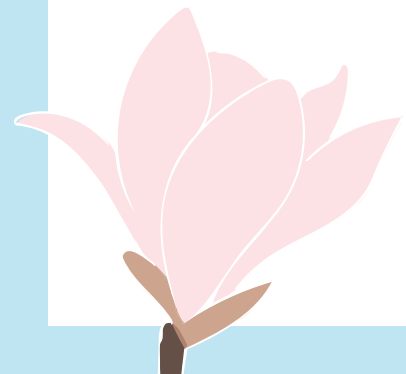
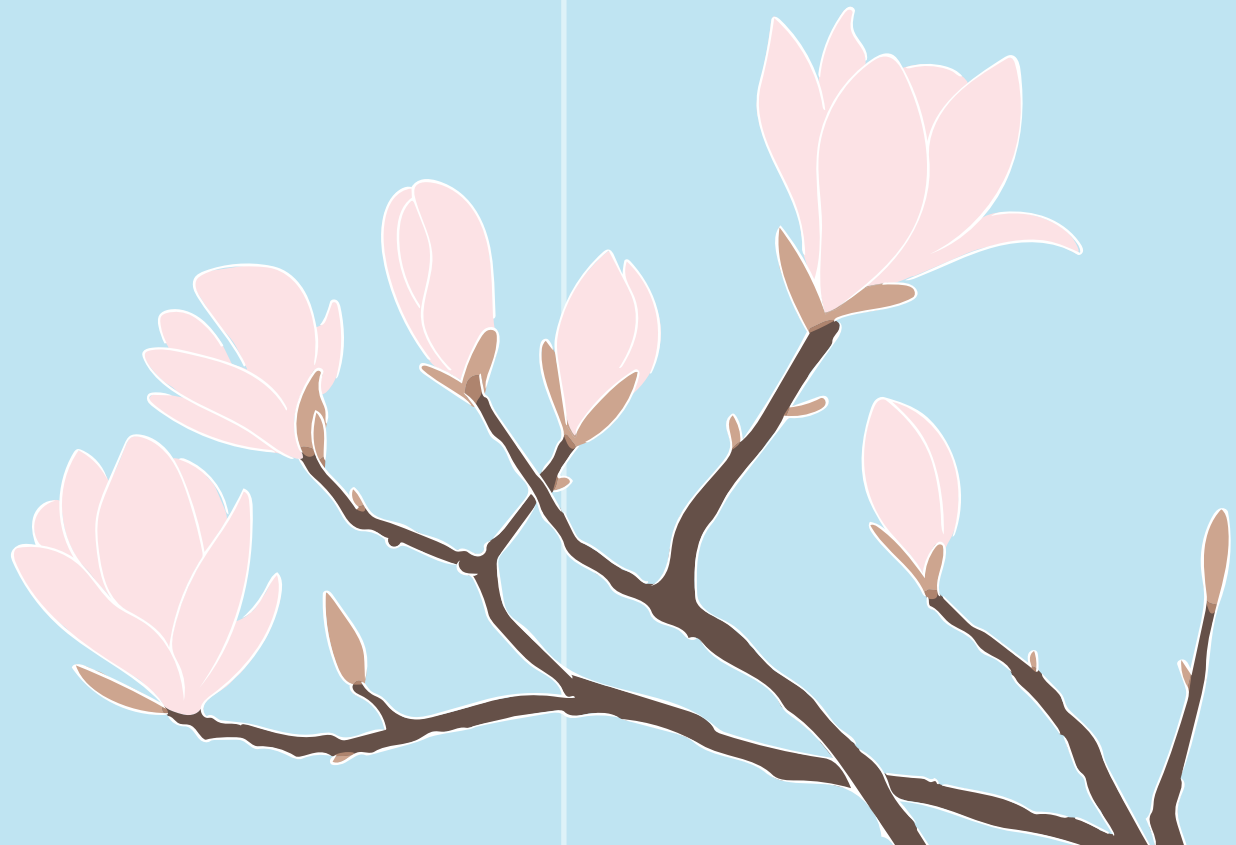
Department of English
Mercyhurst University

Senior Thesis Presentations

Mercy Heritage Room

May 4th, 2021

7:00 PM



“History Has Its Eyes on You”:
How *Hamilton* Subverts the
Grand American Origin

Braeden Barnett

The story of the American Revolution and the founding fathers is often viewed as a grand narrative full of heroics and patriotism. However, as told through the modern medium of hip-hop and rap in *Hamilton* (2015), the grand narrative begins to recede into the grounded, flawed, and realist version of the events and people of the time. *Hamilton* subverts expectations in order to destabilize modern assumptions about the mythic American origin and reshape our interpretations of history.



“Bitter Work”: The Development
of Free Will and Morality in
Avatar: The Last Airbender

Christa Knipes

Shows written for children often contain more than initially meets the eye, and *Avatar: The Last Airbender* is no exception. The show’s main characters display the key variables for developing free will and morality in adolescence. Although these two facets are typically studied separately, the author here proposes an adapted model of development to suggest how intertwined they are, and explores the impact these themes have on young audiences.

“No Compromise in the Defense of Mother
Earth”: Radical Environmentalism in
Edward Abbey’s *The Monkey Wrench Gang*

Claire Koessler

Creating a persona for himself as a character in his novel *The Monkey Wrench Gang* (1975), Edward Abbey entices audiences into the world of ecoterrorism. By examining Abbey’s autobiography, *Desert Solitaire*, the author demystifies Abbey’s fictional persona and the violent tactics associated with it. Ultimately, the writing style and depiction of extreme environmentalism in his novel create a disconnect between Abbey and his audience, who misread his theories of eco-terror to indulge in their own ecologically destructive fantasies.



A Lady Who Knows Everything:
Bridgerton Re-envisioning *The Female Tatler*

Jillian Lewis

The popular Netflix series *Bridgerton* (2020) recovers the style and function of the early eighteenth-century periodical *The Female Tatler* and depicts the anonymous writer as a female authority figure—one who wields the power of gossip to drastically alter women’s lives and gain a degree of control and autonomy. *Bridgerton* reinforces the role of gossip writing as a female challenge to restrictive patriarchal social power and re-envisioning the era as a response to the complex contemporary social environment.

The Aesthetic Adventurer:
Mythologizing the Art of Recklessness
in Jon Krakauer’s *Into the Wild*

Megan Siegfried

Adventure narratives often romanticize their heroes, even elevating them to the status of artist. Jon Krakauer’s *Into the Wild* (1996) does just this with Chris McCandless, an aesthetic adventurer whose reckless story is immortalized in the text. The mythology that Krakauer builds around McCandless reinforces an unhealthy and unstable relationship between life, death, and creativity, and attests to the enduring, albeit troubling, appeal of risky, masculine heroics in American literature.

