

Cocktail for Moments When Celebrating Feels Good

When the dandelion buds are starting to form, find a way into a forest that feels comfortable. Pluck a bud from a rowan tree, nibble its end, feel the amaretto taste roll through your mouth. Gather the buds that you need, only a few from each tree, say thank you to the tree for this gift.

Next to a damp area, seek out meadowsweet. A stem in your water can aid your mind in the manner of aspirin, a stem in your wine or beer will prod its flavours to bloom in your mouth. Take a sprig for your cocktail too, gratefully acknowledge the bush.

Stroke the fluffy spruce tails, wagging bright green in the breeze. Pluck a few, but do not strip the branches. Gently stroke your cheek with a friendly branch, tell the tree you appreciate its growth.



Approach the rigid budding tips of the fir tree, a wonderful smattering of middle fingers on display. Think of everyone and anything enabling systems and institutions that oppress and hurt. Turn in solidarity with the tree, and say FUUUUUUCK YO00000UUUUUU at whatever timbre and intensity feels good. Take a moment to breathe, and let that leave your body. Turn again to face the tree, pluck a few fir tips but leave the middle finger intact. Say thank you, and we stand with you, to the tree, and all the others you stand with.

Listen for the buzz of bees, and pluck a blossom from the maple tree. It might not taste like much, but it will comprise a celebratory bouquet to honour the other buds that give some of their potency to your drink.

In a vessel that can be covered, place what you have gathered, and cover it with *kossu* (vodka, or whatever clear neutral-ish spirit you have), or a half-half mixture of vinegar and water (this is called a shrub—a sour cordial that can be mixed with sparkling water or other bubbly delights you fancy). Let it steep at room temperature for five days, then move it to a cold or refrigerated place. It will intensify over the weeks, so strain and serve when you need its strength. *You could add ice and vermouth to make something martini-esque, and to also temper the astringency of the conifers (spruce and fir).*

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