

## Good Drinks & Good Buildings

There is definitely a connection between Alcohol and Architecture. First and foremost architects like to drink.

Besides this obvious fact, there are plenty of other examples illustrating the connection between architecture and boozing...

Let's look at *Degrees* – which some people would consider to be a purely mathematical notion. In fact, degrees is a concept shared by both design and alcohol. For example, Beer is usually 5-7 degrees, and a comfortable ramp is 5-7 degrees. One may think that this is just a coincidence, but no; there are other examples. Here's one: Vodka (which is helpful in winter) is 40 degrees, and a roof incline which allows snow to slide off it (a so-called 'self-cleaning roof') is also around 40 degrees.

Another similarity: *Stratification*. Layers of different materials inside the wall build-ups correspond to the layering of different alcohol in cocktails.

Or *Silhouettes*: bottles lining the shelves in bars are sometimes reminiscent of city skylines: some bar shelves evoke images of Manhattan, and some, Honolulu .

"*Form follows function*" also relates both to Architecture and Boozing. Tall highballs for long drinks, snifters for aromatic spirits, shot glasses for quick shots and other typologies are mirrored by office boxes, stadium bowls or busstop shelters.

On New Year's eve and Christmas, when everyone starts to think of what to drink and where to go, we have carefully selected and gathered a dozen of Good Drinks and Good Buildings. Enjoy! But responsibly...

## Happy New Year & Merry Christmas!

G O O D  
D R I N K S  
A N D  
G O O D  
B U I L D I N G S

Fire



Bruder Klaus Chapel  
Peter Zumthor

Fire

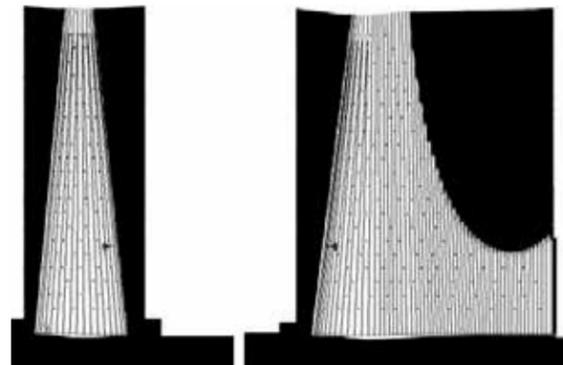


Blue Blazer cocktail  
Flaming cocktail

## Fire

### Bruder Klaus Chapel

Bruder Klaus chapel is a building, which was “constructed” by fire. The construction started with a wigwam made of 112 tree trunks. Upon completion of the frame, layers of concrete were poured and rammed atop the existing surface, each around 50cm thick. When the concrete of all had set, the wooden frame was set on fire, leaving behind a hollowed blackened cavity and charred walls.



Sections. The interior formwork was burned out

Bruder Klaus Chapel  
Peter Zumthor

## Fire

### Blue Blazer Cocktail

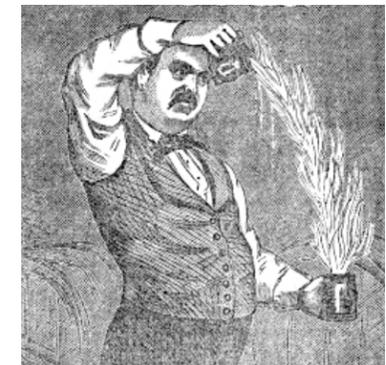
A vintage cocktail, made out of fire, usually “burned” in large silver-plated mugs, with handles.

Recipe of Blue Blazer

- 75 ml of Scotch whisky.

- 75 ml Boiling water.

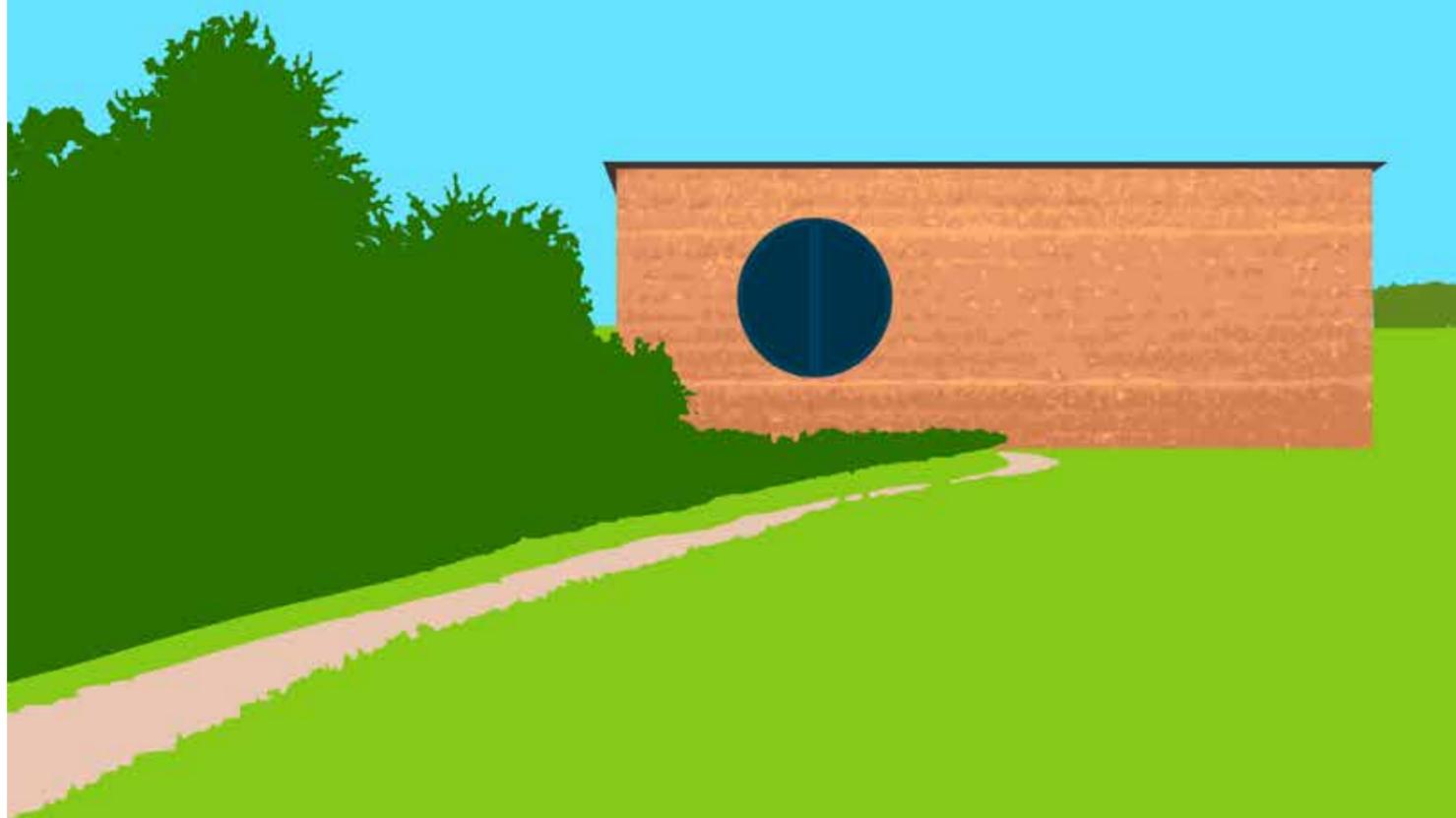
Put the whisky and the boiling water in a mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire. Sweeten with white sugar, and serve in an Irish coffee glass, with a piece of lemon peel.



Blue Blazer illustration from the book “How to mix drinks” , 1867

Blue Blazer cocktail  
Flaming cocktails

# Earth



Ricola herb storage.  
Herzog & de Meuron

# Earth



Smoky martini  
Cocktail with 'peaty' whisky

## Earth

### Ricola Herb Storage

Ricola herb storage is a building built out of rammed earth, which was excavated from the region of construction. The building is one of the biggest rammed earth structures in the world.

The layered earth was pressed in blocks, which became the main building's elements. The walls of herb storage for Ricola Caramels are made from the same local soil, from which the herbs used to grow.



Compressed earth wall element

Ricola herb storage.  
Herzog & de Meuron

## Earth

### Smoky Martini Cocktail

Large parts of Scotland are covered with peat bogs. That is the reason which makes whiskies like Laphroaig, Lagavulin or Caol Ila have their distinctive “smoky”, “earthy” and “peaty” taste.

Recipe of “Smoky Martini”

- 50 ml gin

- 10 ml scotch (Laphroaig Quarter Cask)

Stir all ingredients with a lot of ice. Strain into a cocktail glass and garnish with a lemon twist.



Laphroaig “peaty whisky” bottle label

Smoky martini  
Cocktail with ‘peaty’ whisky

# Rust



T - House  
Simon Ungers

# Rust



Rusty Nail  
Cocktail with Drambuie

## Rust

### T-House by Simon Ungers

T-House by Simon Ungers, has a facade made of rusty (weathering) steel. Weathering steel, best-known under the trademark COR-TEN steel, is a group of steel alloys which were developed to eliminate the need for painting, and form a stable rust-like appearance if exposed to the weather for several years.



Diagram of rusting of iron:  
from 1,5 months to 22 years

T - House  
Simon Ungers

## Rust

### Rusty Nail Cocktail

Scotch whisky has a fairly biting and hot taste that is counterbalanced by the honeyed, herbal overtones of the Drambuie (a sweet, golden coloured 40% liqueur made from malt whisky, honey, herbs and spices).

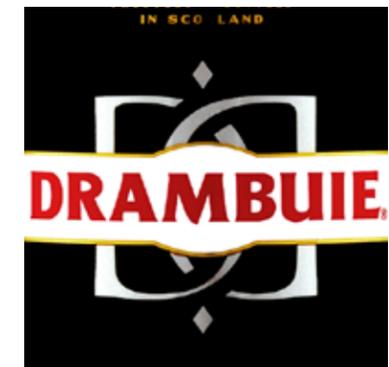
Recipe of “Rusty Nail”

- 60 ml Scotch Whisky

- 30 ml Drambuie

Serve in old-fashioned glass filled with ice cubes.

Garnish with an orange twist.



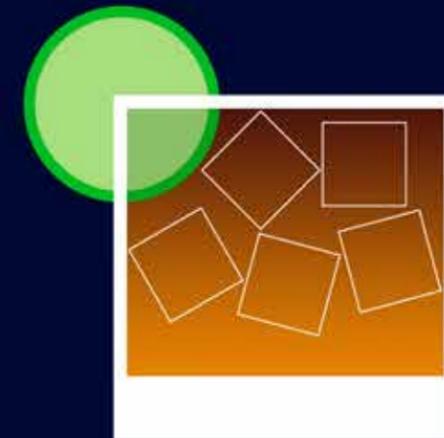
Drambuiee Scottish Liqueur

Rusty Nail  
Cocktail with Drambuie

# Dark and Stormy

Pilgrimage Church in Neviges  
Gottfried Boehm

# Dark and Stormy

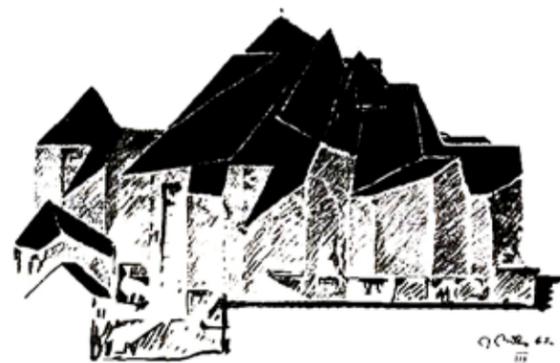


Dark and Stormy  
Cocktail with Dark Rum

## Dark and Stormy Pilgrimage Church in Neviges

One of the most revered religious buildings of the Brutalist period is Gottfried Böhm's Church of the Pilgrimage in Neviges, the crystalline structure that abandoned traditional Catholic architecture in favour of sharp angles and rough concrete.

Also known as Neviges Mariendom, it is a colossal form that rises above the rooftops of a small medieval German town.



Gottfried Boehm's sketch

Pilgrimage Church in Neviges  
Gottfried Boehm

## Dark and Stormy Dark n Stormy Cocktail

Dark and Stormy is a cocktail based on dark rum and ginger beer. Bermuda's own Gosling's Black Seal is of course the preferred brand, but anything dark and funky will work.

Recipe of "Dark and Stormy"

- 60 ml ounces dark rum
- 90 ml ounces ginger beer
- 15 ml ounce lime juice

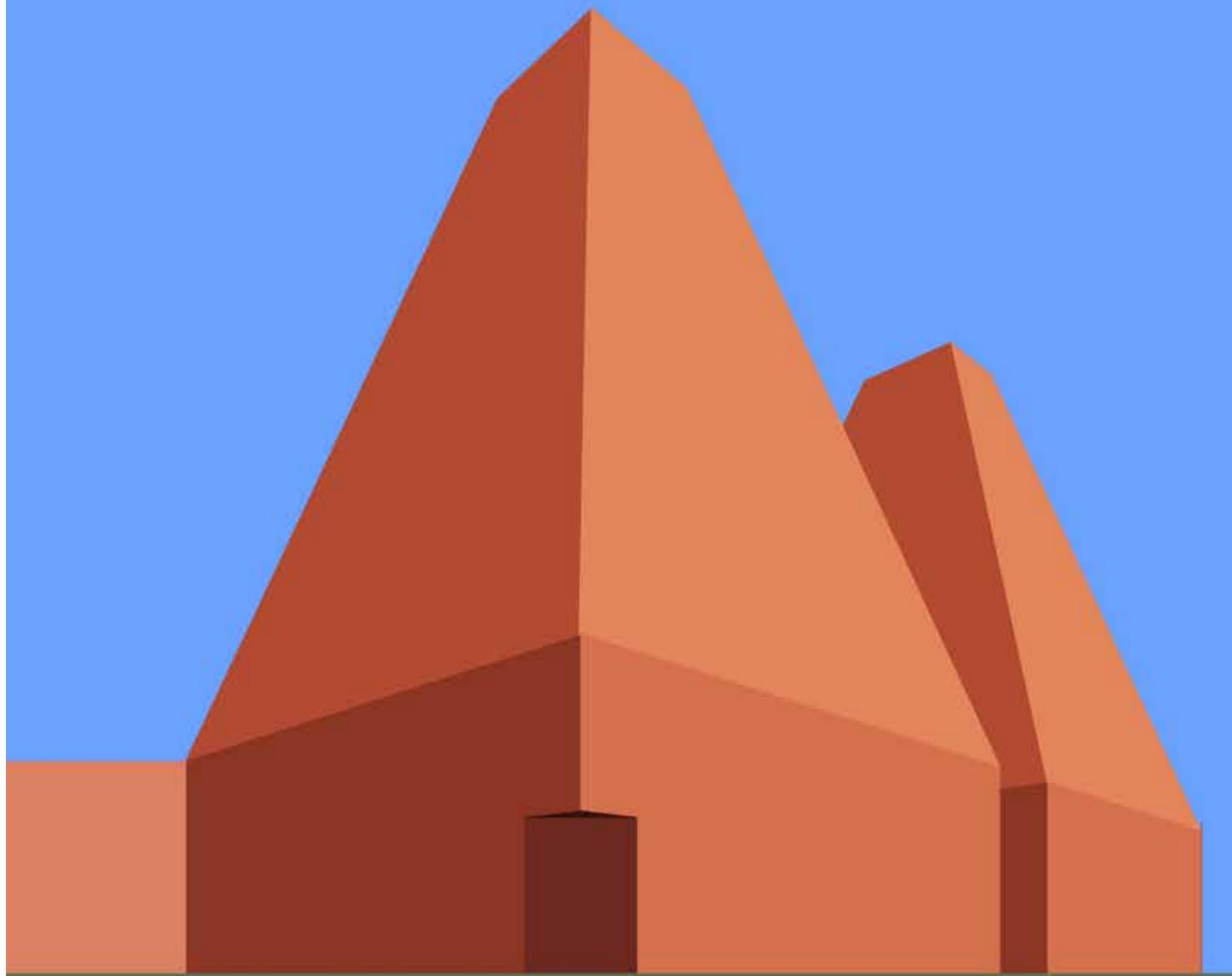
Serve in old-fashioned glass filled with ice cubes. Stir.



Classical Gosling's black seal Rum

Dark and Stormy  
Cocktail with Dark Rum

**Bloody and rough**



Paula Rego Museum  
Eduardo Souto de Moura

**Bloody and rough**



Blood and Sand  
Cocktail with Vermouth

## Bloody and rough Paula Rego Museum

This museum for Paula Rego, a Portuguese artist, by Eduardo Souto de Moura is rough, red and iconic. It can be immediately recognised thanks to its two pyramid-shaped towers and the red-coloured concrete used in its construction. The exterior surfaces, finished with a rough texture, interact with the sun, highlighting its subtle strokes and texture.



Facade detail, pigmented concrete

Paula Rego Museum  
Eduardo Souto de Moura

## Bloody and rough Blood and Sand Cocktail

Blood and Sand is one of the few classic mixed drinks that include Scotch. It was named for Rudolph Valentino's 1922 bullfighter movie Blood and Sand.

Recipe of "Blood and Sand"

- 15 ml Whisky (Scotch)
- 15 ml Cherry-flavored Brandy
- 15 ml Sweet Vermouth
- 1 tbsp. Orange Juice.

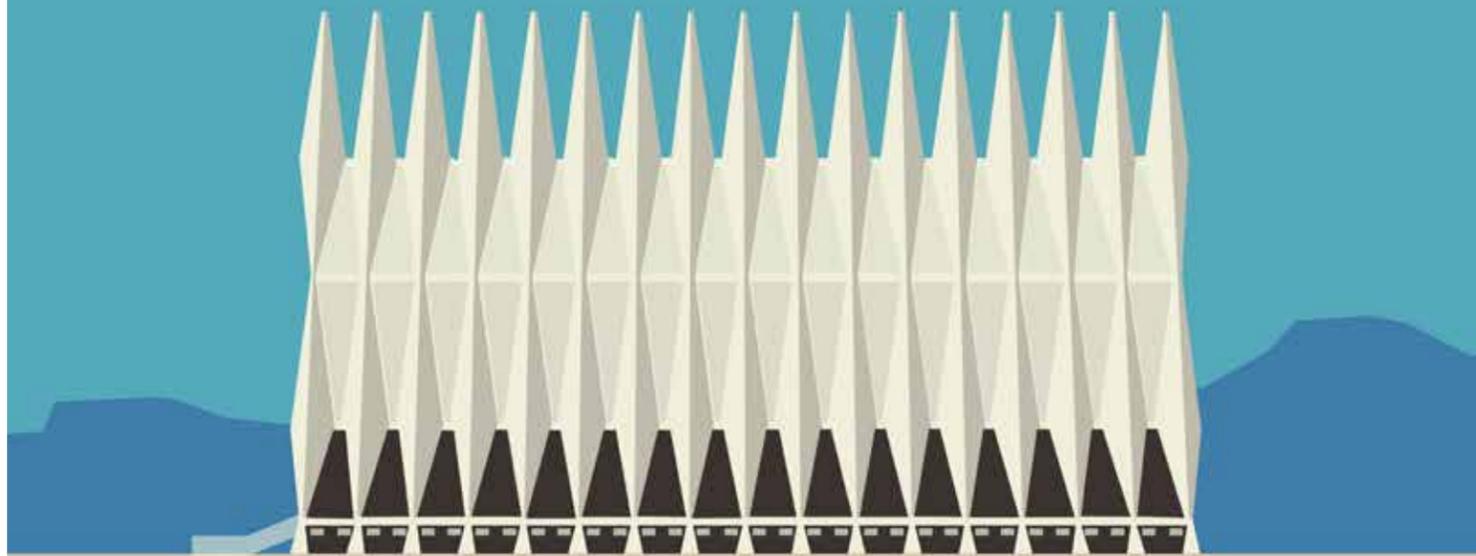
Shake with ice and strain into chilled cocktail glass.



A poster for Blood and Sand movie, which gave the name to the cocktail

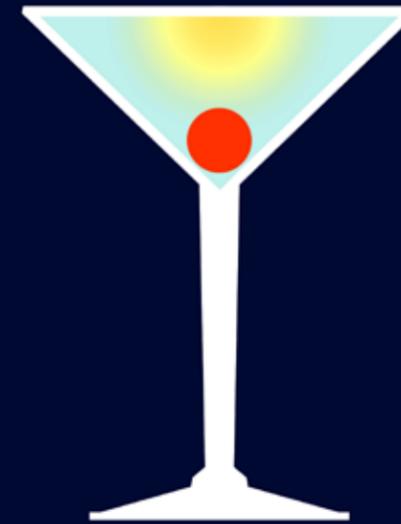
Blood and Sand  
Cocktail with Vermouth

# Aviation



Air Force Cadet Chapel  
SOM

# Aviation



Aviation  
Light blue Cocktail

## Aviation

### Air Force Cadet Chapel

The Cadet Chapel in USA Air Force Academy, in Colorado Springs was built in 1962 and was designed by Walter Netsch from SOM. The buildings in the Cadet Area were designed in a distinct, modernist style, and make extensive use of aluminum on building exteriors, suggesting the outer skin of aircraft or spacecraft.



Interior of the chapel

Air Force Cadet Chapel  
SOM

## Aviation

### Aviation Cocktail

The original cocktail, created in New York, in the early 20th century, contained crème Yvette, a violet liqueur which gave the cocktail a pale sky-blue color.

Recipe of "Aviation"

-60 ml Gin

-15 ml Maraschino Liqueur

-10 ml Lemon Juice

Shake with ice and strain into chilled cocktail glass.

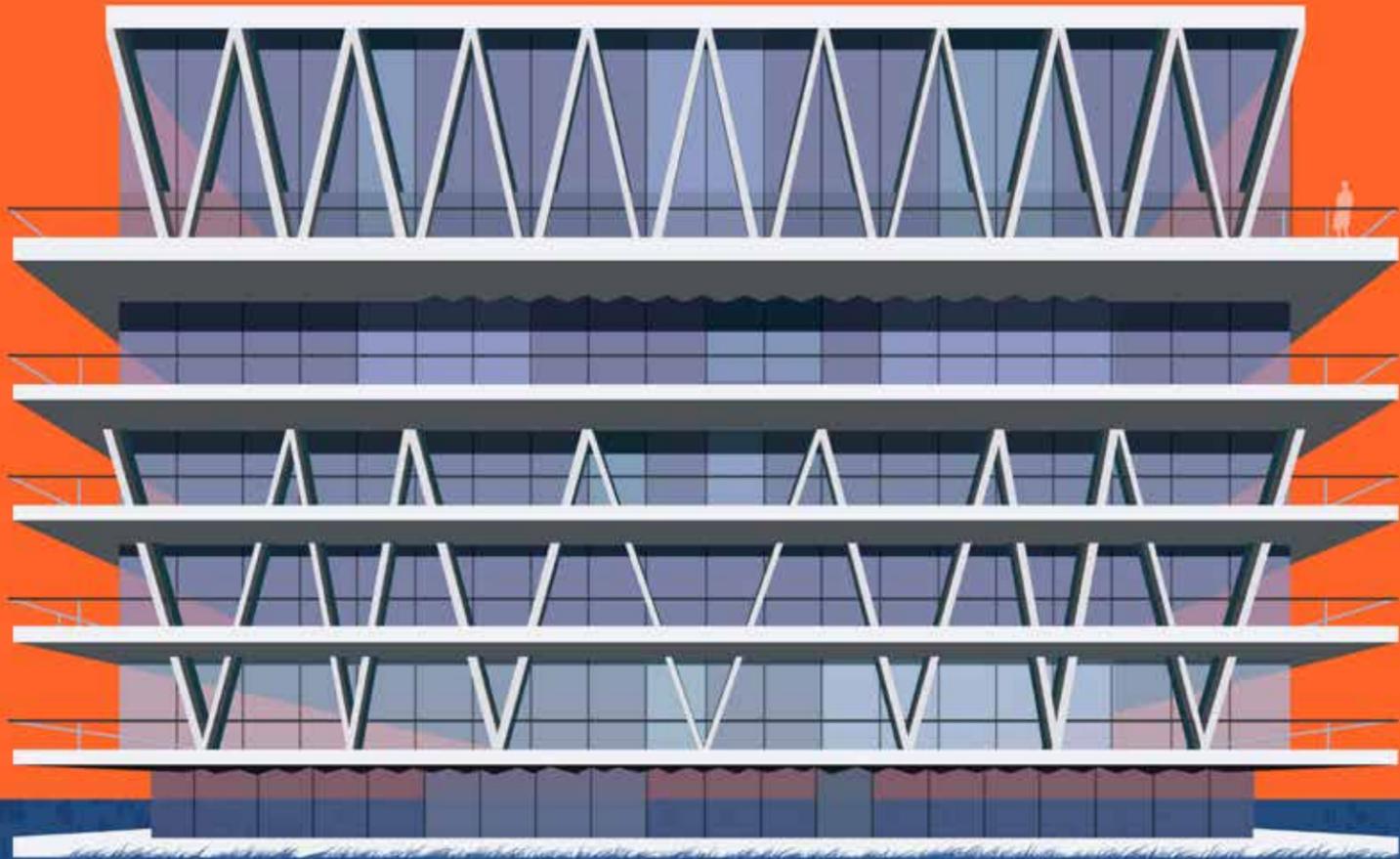
Garnish with a fresh or maraschino cherry.



Creme Yvette bottle label

Aviation Cocktail  
Light blue Cocktail

# Layers



Leutshenbach School  
Christian Kerez

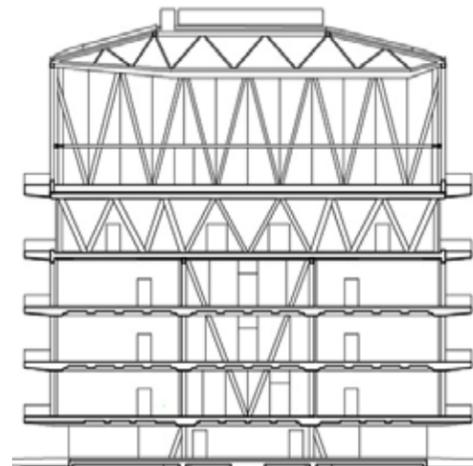
# Layers



B52  
Layered Cocktail

## Layers Leutshenbach School

The project stacks classrooms, a library, a multi-purpose hall and gymnasium into a single volume with a small footprint. All levels are composed as structural steel frameworks. The location of the bracing differs from one level to another, allowing various layouts of the interior spaces and offering level-specific relationships to the exterior.



Cross-section

Leutshenbach School  
Christian Kerez

## Layers B-52 Cocktail

The cocktails stacks liquids of different density in order to create distinctive layers.

Recipe of B-52

- 15 ml Coffee Liqueur
- 15 ml Irish Cream Liqueur
- 15 ml Grand Marnier

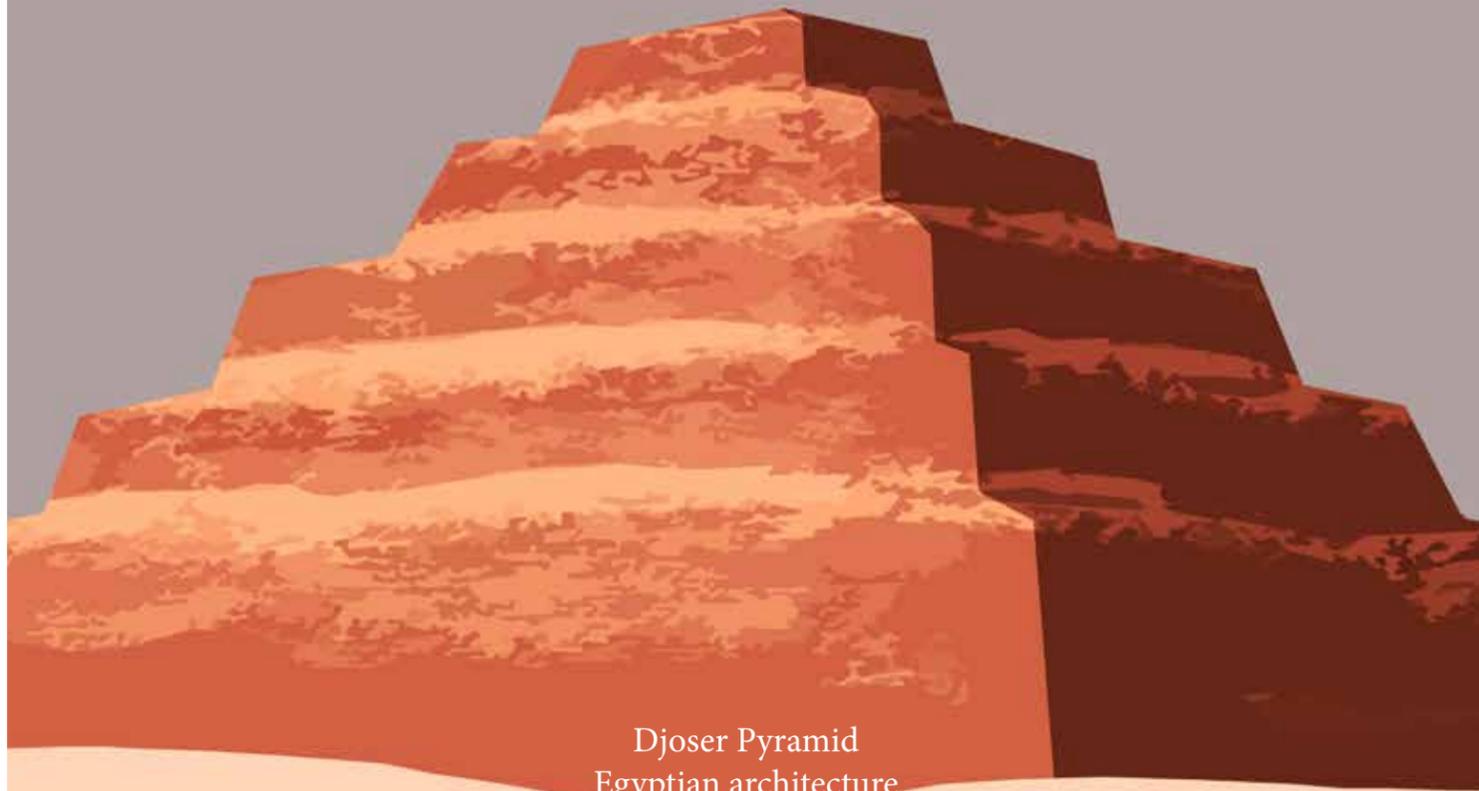
Into the shot glass pour carefully, in order given, so that each ingredient floats on preceding without mixing.



Classical Bar Spoon  
(for pouring layered drinks)

B52  
Layered Cocktail

For the dead



Djoser Pyramid  
Egyptian architecture

For the dead

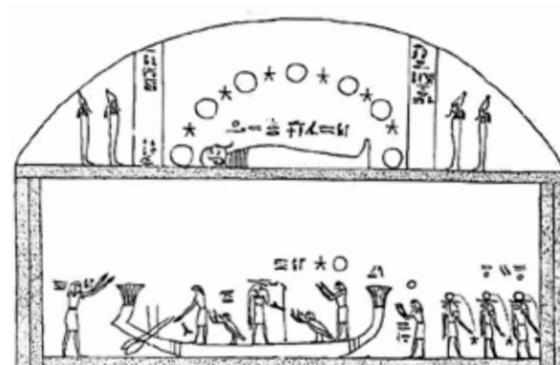


Corpse Reviver #2  
Hangover-cure Cocktail

## For the Dead Djoser Pyramid

The Pyramid of Djoser, or step pyramid (kbhw-ntrw in Egyptian) stands in Saqqara necropolis, Egypt. It was built during the 27th century BC for the burial of Pharaoh Djoser by Imhotep, his vizier.

It is the central feature of a vast mortuary complex in an enormous courtyard surrounded by ceremonial structures and decoration. Its purpose was to facilitate a successful afterlife for the king so that he could be eternally reborn.



Egyptian illustration  
of the afterlife of the Pharaoh

Djoser Pyramid  
Egyptian architecture

## For the Dead Corpse Reviver #2 Cocktail

A perfect cocktail to cure a hangover and to make a dead soul alive.

Recipe of Corpse Reviver #2

- 30 ml Gin
- 30 ml Lillet Blanc
- 30 ml fresh squeezed lime juice
- 30 ml orange liqueur (i.e. Cointreau)
- 1 drop absinthe

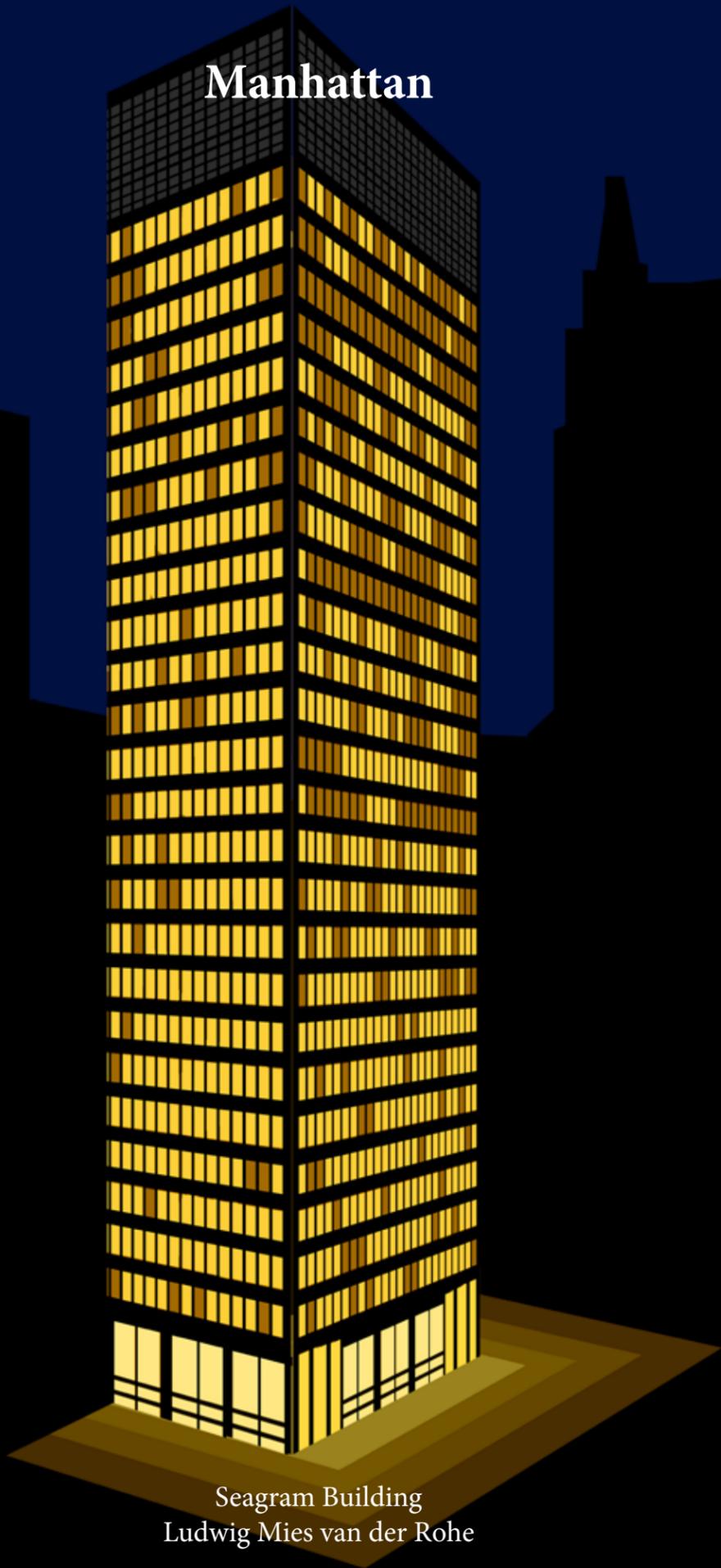
Pour the ingredients into a cocktail shaker filled with ice. Shake well. Strain into a chilled cocktail glass. Garnish with a cherry.



Hungarian poster  
"Alcoholism is an illness", 1912

Corpse Reviver #2  
Hangover-cure Cocktail

# Manhattan



Seagram Building  
Ludwig Mies van der Rohe

# Manhattan

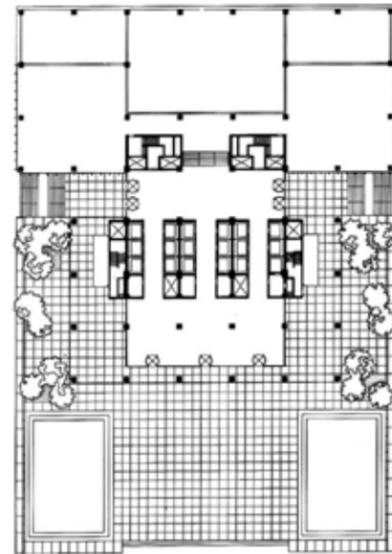


Manhattan Cocktail  
Iconic Cocktail from NYC

## Manhattan Seagram Building

This iconic NYC skyscraper designed by Ludwig Mies van der Rohe and Phillip Johnson was completed in 1958 and stands as one of the finest symbols of modernism.

It is located at 375 Park Avenue, between 52nd Street and 53rd Street and was designed as the headquarters for the Canadian distillers Joseph E. Seagram's & Sons.



Seagram building, plan of the ground floor and plaza

Seagram Building  
Ludwig Mies van der Rohe

## Manhattan Manhattan Cocktail

A classical and iconic cocktail from New York which is based on Whisky.

Recipe of Manhattan Cocktail

- 15 ml Sweet vermouth
- 60 ml Whiskey
- 1 dash Angostura® bitters
- 1 maraschino cherry
- 1 twist orange peel

Stir with ice and strain into chilled cocktail glass.

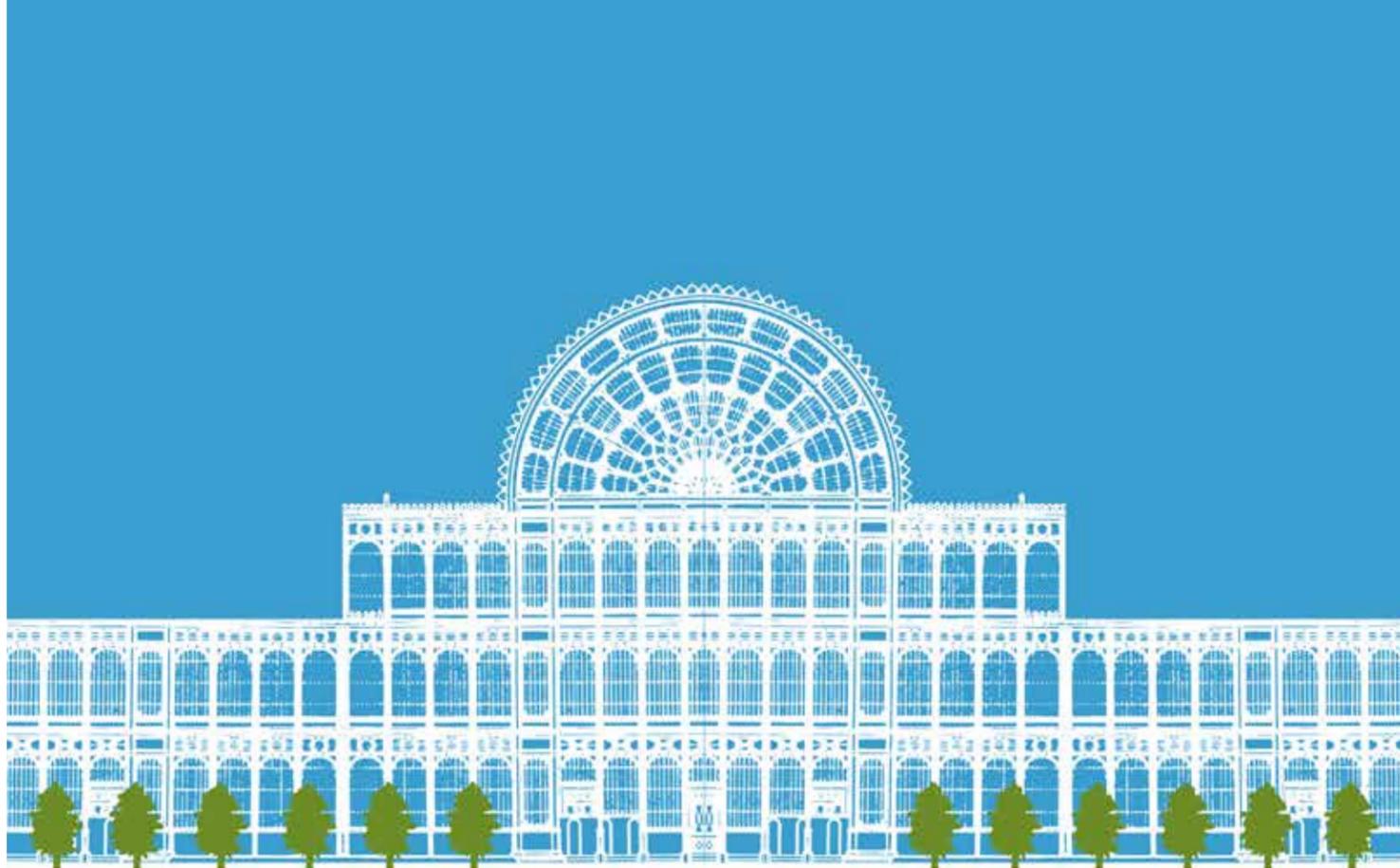
Garnish with a maraschino cherry.



Seagram's' old ad.  
A perfect base for a Manhattan.

Manhattan Cocktail  
Iconic Cocktail from NYC

# Old Fashioned



Crystal Palace  
Sir Joseph Paxton

# Old Fashioned



Old fashioned  
One of the oldest cocktails

## Old Fashioned Crystal Palace

The Crystal Palace, built as a symbol of industrial revolution, progress and innovation nowadays became an old-fashioned classic. It was a cast-iron and plate-glass building originally erected in Hyde Park, London, England, to house the Great Exhibition of 1851. More than 14,000 exhibitors from around the world gathered in the Palace's exhibition space to display examples of the latest technology developed in the Industrial Revolution.



Vintage illustration

Crystal Palace  
Sir Joseph Paxton

## Old Fashioned Old-Fashioned Cocktail

One of the first and oldest cocktails.

### Recipe of Old-Fashioned Cocktail

- 1 cube Sugar
- 1 dash bitters
- 1 tsp. Water
- 60 ml Whiskey

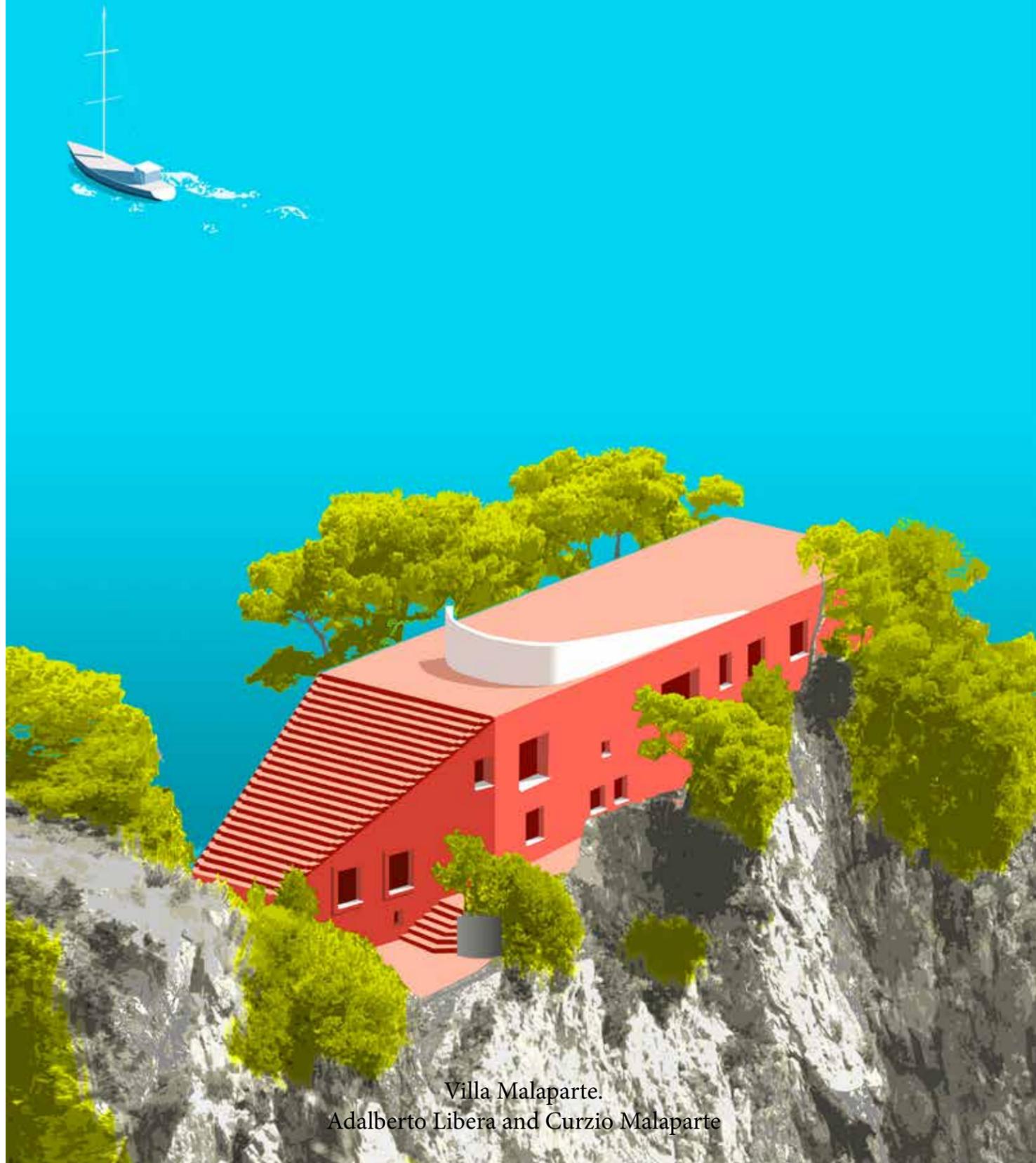
In old-fashioned glass, muddle sugar cube, bitters, and water. Add whiskey and stir. Add a twist of lemon peel and ice cubes. Garnish with a slice of orange and a maraschino cherry. Serve with a swizzle stick.



Classical old fashioned glass

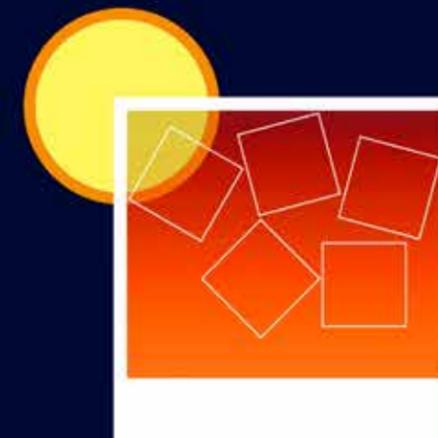
Old fashioned  
One of the oldest cocktails

Pink. Italian. On a rock.



Villa Malaparte.  
Adalberto Libera and Curzio Malaparte

Pink. Italian. On the rocks



Negroni  
Aperitif Cocktail

## **Pink. Italian. On a rock.** Villa Malaparte

Villa Malaparte is a house on Punta Massullo, on the eastern side of the Isle of Capri, Italy. The house was designed by Italian architect Adalberto Libera for Curzio Malaparte, an extravagant Italian writer.

It sits on a cliff 32 metres above the sea overlooking the Gulf of Salerno. Access to the Villa is either by foot from the Town of Capri or by boat and a staircase cut into the cliff. By sea the house can be reached on calm days only, as the waves are cast upon treacherous rocks. From the sea, one must climb 99 steps to reach the house.



Jean-Luc Godards' "Contempt" movie.  
Brigitte Bardot on the Villa Malaparte's rooftop

Villa Malaparte.  
Adalberto Libera and Curzio Malaparte

## **Pink. Italian. On the rocks.** Negroni Cocktail

Italian cocktail, created by Corsican General Pascal Olivier de Negroni, Count de Negroni.

Recipe of Negroni Cocktail

- 25 ml Gin
- 25 ml Campari
- 25 ml Sweet or Dry Vermouth
- 1 splash Club Soda

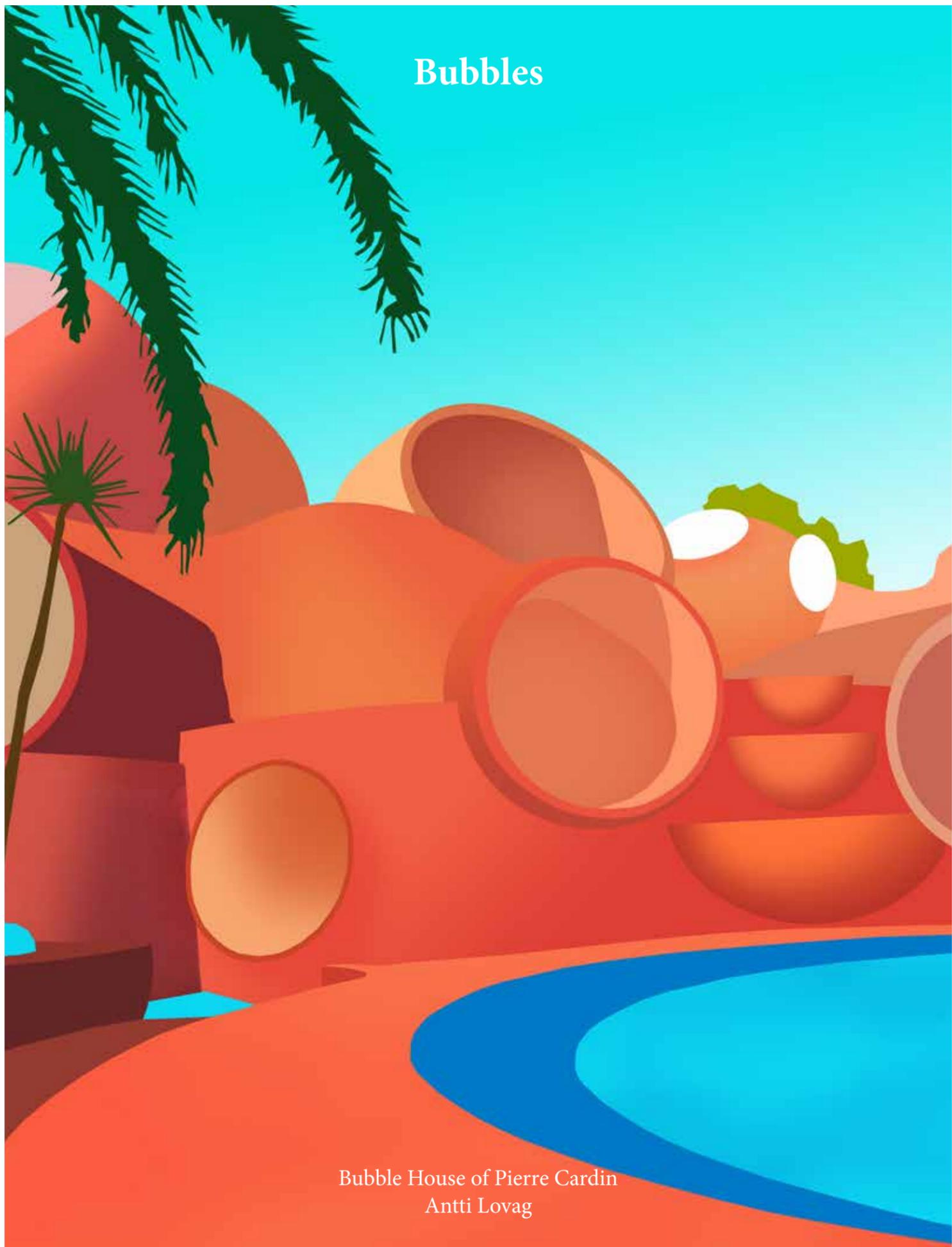
Stir first three ingredients with ice and strain into old-fashioned glass filled with ice. Add club soda. Garnish with a twist of orange peel.



General Pascal Olivier de  
Negroni, Count de Negroni.

Negroni  
Aperitif Cocktail

# Bubbles



Bubble House of Pierre Cardin  
Antti Lovag

# Bubbles



Bellini  
Sparkling Wine cocktail

## Bubbles

### Pierre Cardin's Bubble House

Peach-coloured Bubble House in Cannes, France, was designed for a famous fashion designer Pierre Cardin by a hungarian architect Antti Lovag, who was known for his crazy "Bubble houses".

Domed inside and out, the curved structure resembles a bunch of space-age grapes, or a series of submarine pods. With a background of the bright blue skies above Cannes and the palm trees around, the house became like an icon of retro-futuristic chic.



Pierre Cardin's fashion

Bubble House of Pierre Cardin  
Antti Lovag

## Bubbles

### Bellini Cocktail

"Bellini" is a cocktail based on sparkling wine. It was invented in Venice by Giuseppe Cipriani, founder of the famous Harry's Bar. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

#### Recipe of Bellini Cocktail

- 50 ml Fresh Peach Puree

- 100 ml dry Prosecco

Serve in a champagne flute.



Transfiguration of Christ,  
Giovanni Bellini

Bellini  
Sparkling Wine Cocktail