New Year’s Toast

Here’s to the new year...
May it bring more joy and success
And less grief and regret.

To our dreams...
May we never stop believing in them
And taking the actions that will make them a reality.

To our friends, loved ones, associates (or colleagues)...
May we take the time to let them know
How much it means to us
To have them in our lives.

Let us encourage more and criticize less,
Give more and need less.
And whenever we can,
Let us create harmony and peace.

To new beginnings...
Let us start fresh, right now,
To make this the very best year ever.

A very Happy New Year to all of us!

By Joanna Fuchs

From
Illinois Casualty Company
2014
The ICC

Ice
Crown Royal Whiskey
Coke

Duck Fart

Bill Budnick
Akers & Arney, Branson, MO

Add equal parts Bailey’s, Kahlua and Crown Royal into a shaker. Pour over rocks. "Delish"

We at ICC would like to thank all of you, our agency partners, for another successful year. We are very fortunate to be associated with such an outstanding group of agents. Before getting too far into 2014, we wanted to provide you with an excuse and some inspiration to pause and raise a glass. Our associates, along with some of your fellow agents, have provided a variety of creative drink recipes for you to try.

My best wishes to all of you for a happy and prosperous year in 2014. Cheers!

Marcy Sturgill
ICC Supervisor of Account Services

2 scoops vanilla ice cream
½ oz Bailey’s Irish Cream
½ oz Frangelico
½ oz Kaluha

Blend the ingredients together and pour into a cinnamon and sugar rimmed glass.

Arron K. Sutherland, CPCU, CPA
President and CEO
Hot Head

Ali Adcock
ICC Underwriting Asst

Angry Orchard beer with a shot of Fireball in it.
“Mmmmmmm!”

Happy, Happy, Happy

Mike Werrell
Werrell Agency, New Hope, MN

Put Budweiser in the fridge for a couple of hours to cool. Then take it out, remove the cap, and drink it fast or slow – whichever you prefer.

Hotchata

Carol Atkinson
ICC Underwriting Asst

1 packet hot chocolate mix
¾ cup milk
1 shot of RumChata

Add milk to mug and microwave to desired temperature. Stir in hot chocolate mix and add the shot of RumChata.

“Sit down, throw your feet up and enjoy!!!”

Beachcomber

Tyler McNeely
ICC Insurance Operations Asst

1 ¼ oz Smirnoff No.21 vodka
¼ oz Captain Morgan Parrot Bay Rum
½ oz pineapple juice
¼ oz orange juice
1 orange slice

Combine pineapple juice, orange juice, vodka, and rum in shaker with ice. Shake well and strain into an ice-filled glass. Garnish with orange slice.

“For those on the beach or just wishing they were.”
**Bomb Pop**

Kylee Fox  
ICC Marketing Admin Asst

1 oz cranberry juice  
1 oz UV Blue Vodka  
Sprite

Fill rocks glass with ice, add UV Blue, then cranberry juice, top off with Sprite. Drink the whole thing at once through a straw.

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**Immaculate**

Molly Barr  
ICC Underwriting Admin Asst

2 oz light rum  
½ oz Amaretto  
1 oz lime juice  
1 oz lemon juice  
½ tsp superfine sugar

Pour ingredients into a cocktail shaker with ice cubes. Shake well, strain into a chilled cocktail glass.

*Cheers!!!*

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**Peach Moon**

Tiffany Prince  
C.O. Brown Agency, Rochester, MN

In a frosty glass, pour a shot of peach schnapps, Blue Moon beer, a splash of orange juice, and garnish with an orange slice. Nice and refreshing on a warm day!

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**Rooster Poop**

Dave Ludovissy  
Ludovissy & Associates, Dubuque, IA

1 oz peppermint schnapps  
1 oz of your favorite whiskey  
1 oz Yukon Jack  
1 oz lemon juice  
½ tsp superfine sugar

“The drink is called Rooster Poop, not only because of the drink’s appearance, but you are a chicken sh*t if you don’t drink it.”

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**Rooster Wee**

Joanie Miller  
Ludovissy & Associates, Dubuque, IA

1 oz Kesslers Whiskey  
1 oz cinnamon schnapps
**Royal Red**
Ron Kramer
Insurance Associates, Iowa City, IA

Disaranno with a splash of Crown Royal.

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**Scooby Snack**
Kathryn Eischen
CO Brown Insurance Agency, Rochester, MN

½ oz Malibu coconut rum
½ oz crème de banane
½ oz Midori melon liqueur
½ oz pineapple juice
1 ½ oz whipped cream

Pour rum, crème de banane, melon liqueur and pineapple juice into a shaker over ice. Add half of whipped cream, shake until well mixed and chilled. Strain into an old-fashioned glass, top with remaining whipped cream & shoot.

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**Chata Ball**
Big Cat, Illinois Agent

Equal parts RumChata and Fireball Cinnamon Whiskey. Mix and shoot.

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**The Mistletoe Martini**
Casey Wakefield
ICC Underwriting Admin Asst

2 oz vodka
2 oz orange juice
3 oz cranberry tea, chilled
¾ oz lemon juice
3 tsp sugar

Pour the ingredients into a cocktail shaker with ice. Shake well. Strain into two chilled cocktail glasses.
**No Name, But Good**  
Brandon Seydel  
ICC Application Developer  

Equal parts Patron XO Café and rum

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**Grandma’s Sugar Cookie Martini**  
Cheryl Biermann  
ICC Underwriting Asst  

1 oz Pinnacle Cake Vodka  
1 oz Absolut Vanilla Vodka  
1 oz Disaronno Amaretto  
5 oz International Delight French Vanilla creamer  
Ice

Brush some sugar-cookie icing on a martini glass and sprinkle with colored sprinkles. Fill cocktail shaker with ice. Add all ingredients, shake until combined. Pour into prepared martini glass.

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**Carmel Apple Kiss**  
Carol Hallquist  
Insurance Advisors, Plymouth, MN  

2 oz caramel vodka  
4-5 oz apple cider  

Serve over ice or warm with a cinnamon stick.

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**Spiced Amaretto Apple Cider Kiss**  
Stephanie Nunez  
ICC Associate Underwriter  

2 ½ oz apple cider  
1 oz amaretto liqueur  
1 oz spiced rum  
1 tsp honey  
1 tbsp sugar  
¼ tsp ground cinnamon  
1 thin apple for garnish  
Cinnamon sticks for serving

Combine apple cider, amaretto, and spiced rum in a shaker and shake for 15 seconds. Rub the rim of the glass with honey and dip into cinnamon and sugar. Fill the glass with ice and pour the drink over the top. Garnish with an apple slice and cinnamon stick.
Cinnamon Roll Martini

Holly Brokaw
ICC Underwriter

Mix together:

2 oz DeKuyper Buttershots
2 oz Bailey’s Original Irish Cream
1 oz DeKuyper Hot Damn Cinnamon Schnapps
1 oz Smirnoff Premium Triple Distilled Vodka

Turtle Cake

Sarah Belz
ICC Litigation Counsel

2 oz Three Olives Cake Vodka
1 oz Godiva Caramel Liqueur
1 oz Godiva Chocolate Liqueur
Splash of cream

Shake with ice and strain into chilled martini glass. Top with whipped cream, chocolate, caramel syrup and toasted pecans, if you’d like!

Candy Cane Martini

Bob Forberg
ICC Property Claims Specialist

Combine 1 ½ oz vodka with 1 tsp peppermint schnapps, and shake with ice. Dip a martini glass into broken up candy cane pieces for a festive garnish.
**Bananas Foster**

**Jackie Brown**  
**KLB Insurance, Woodbury, MN**

½ oz banana rum  
1 oz banana liqueur  
1 ¼ oz dark rum  
½ oz butterscotch schnapps  
1 oz cream  
1 whole banana  
1 scoop vanilla ice cream

Slice banana and put all slices except one into blender. Add cream, ice cream, banana liqueur, banana rum, butterscotch schnapps and ¾ oz dark rum. Blend to a creamy texture and pour into a wide-mouthed glass. Float ½ oz dark rum on top and add final slice of banana to rim for garnish.

**Cranberry & Rosemary White Sangria**

**Julia Jackson**  
**ICC Chief Litigation Counsel**

1 bottle Pinot Grigio  
1 can club soda  
½ cup white grape juice  
1 Granny Smith apple  
2 red apples (like Braeburn or Gala), diced  
¼ cup sugar; additional sugar for garnish  
1 large sprig of rosemary; additional smaller sprigs for garnish

In a large pitcher, combine all ingredients, stirring until the sugar dissolves. Chill for at least an hour so the sugar fully dissolves and the rosemary infuses the sangria.

Make garnishes by lightly wetting the smaller sprigs of rosemary with water and shaking them off to remove excess water. Roll them in sugar.

Remove the large sprig of rosemary from the pitcher, serve the sangria in individual glasses with garnish.
Annie’s Anti-Freeze
Ann Riceman
ICC Marketing Coordinator

½ oz vodka
½ oz Blue Curacao Liqueur
½ oz rum
½ oz peppermint schnapps

Combine in a shaker with ice and strain into shot glasses.

Jack Daniels Slush
Howard Beck
ICC AVP of Underwriting

2 cups boiling water
4 tea bags
7 cups water
2 cups sugar
1 ½ cups Jack Daniels
1 large frozen lemonade
1 small frozen orange juice

Stir the sugar into the 7 cups of water until dissolved. Add the tea bags to the boiling water until fully steeped. Combine all ingredients and freeze.

Windsor Cloudy
Jay Bohmbach
Lawrence-Bohmbbach Agency, Red Wing, MN

6 shots of Canadian Windsor with a spoonful of club soda and a spoonful of Coke.

Beetlejuice
Tracey Wisor
ICC Marketing Representative

½ oz vodka
½ oz melon liqueur
½ oz Blue Curacao
½ oz raspberry liqueur
½ oz cranberry juice
Sour mix

Fill a tall glass with ice and pour the vodka. Fill the glass ¾ full with sour mix, and then pour in the rest of the ingredients one at a time. Garnish with a pineapple spear and a cherry. All sorts of Yum-may!
Winter Sea Breeze Cocktail

Kim Brown
KLB Insurance, Woodbury, MN

1 oz vodka
1 oz grapefruit juice
½ oz tonic syrup
2 oz soda water
12 pomegranate seeds
3 mint leaves

Fill your glass about ¾ full with ice. A lowball glass is the perfect size. Add the vodka, grapefruit juice, tonic syrup and stir. Pour in the soda water and garnish with the pomegranate seeds and mint leaves.

The Sazerac

Frank McCollough
ICC Marketing Representative

3-4 dashes of Herbsaint (120 proof)
2 oz Rye or Bourbon blended whiskey
3-4 hearty dashes of Peychaud’s bitters
1 long, thin twist of lemon

Place Herbsaint in a well-chilled old-fashioned glass. Tilt glass to coat sides completely and pour off excess. Place Rye or Bourbon and Peychaud’s bitters into cocktail shaker with ice. Shake and strain into glass. Twist lemon peel over drink and drop in gently.

This drink was famous in the New Orleans French Quarter in the early 1800s. The ingredients have varied over the years, partly due to the banning of absinthe in 1912, but the drink is still served in the finest restaurants and bars in New Orleans. It is guaranteed to tickle your fancy, or anything else that needs tickling!