



***Tales of the Toddy Makes Spirits Bright for  
the New Orleans Musicians Assistance Foundation***

***\$1,000 Donation to non-profit that provides low cost medical care for our city's musicians.***

Dedicated on May 2, 1998, NOMAF became the first such health initiative in the United States, addressing the health care needs of musicians and their families. The mission of the New Orleans Musicians Assistance Foundation is to keep music alive by sustaining New Orleans musicians and tradition bearers in body, mind and spirit. We do this through providing access to health and social services through the New Orleans Musicians' Clinic, regardless of musicians' ability to pay, and by fostering cultural opportunities that advocate for and support this effort.

Thank you for helping us spread a little holiday cheer at this year's Tales of the Toddy celebration. Without your help we never would have been able to bring the spirits of the holiday season to our festive guests. We hope you will join us next summer when the spirits come to life at Tales of the Cocktail 2010.

**PARTICIPATING MIXOLOGISTS INCLUDED:**

Chris Hannah—Arnaud's French 75

Chris Patino—Pernod Ricard USA

Cole Newton—Coquette

Daniel Victory—Ritz Carlton

Lisa Nahay—Whiskey Blue

Marvin Allen—Carousel Bar

Michael Glassberg—Domenica

Neal Bodenheimer—Cure

Rhiannin Enlil—Cure

Sharon Floyd—Iris

Shawn Harris—Hard Rock Cafe

Stahili Glover—Crescent City School of Bartending

Talia Neal—Dos Jefes

Tiffany Soles—Irvin Mayfield's Jazz Playhouse

Wayne Curtis—author of "And a Bottle of Rum: A History of the New World in Ten Cocktails"

**PARTICIPATING RESTAURANTS INCLUDED:**

a Mano—Chefs Joshua Smith and Adolfo Gracia  
Arnaud's—Chef Tommy Di Giovanni  
Boucherie—Chef Nathaniel Zimet  
Cure—Chef Jason McCullar  
Creole Creamery—Bryan Gilmore  
Jackson Restaurant—Chef John Bolderson  
La Cote Brasserie—Chef Chuck Subra  
Pelican Club—Chef Richard Hughes  
Royal House Oyster Bar—Creole Cuisine  
Squeal Barbeque—Brendan, Patrick and Eugene "Gene" Young  
Tomatillo's—Alaina Stokke  
ZOE—Chef Chris Brown

**GENEROUS PARTNERS INCLUDED:**

Absolut vodka, Avera, Benchmark whiskey, Benedictine, Bombay Sapphire gin, Buffalo Trace bourbon, Catdaddy Carolina moonshine, Cherry Heering, Christian Brothers VSOP Brandy, Domaine de Canton, Dry Sack Oloroso, Fee Brothers, Fentiman's Botanically Brewed Beverages, Frangelico, Grey Goose La Poire vodka, G'Vine gin, Hendrick's gin, Laird's Bonded Applejack, Luxardo Marasche Cherries, Mathilde Pear Liqueur, NOLA Brewing Co, OffBeat Magazine, Pernod absinthe, The Plant Gallery, Plymouth gin, Sailor Jerry rum, Renaissance Publishing, River Parish, Rouse's, Sazerac Rye whiskey, SerendipiTea, Where Y'at and Yellow Tail Sparkling Wine.

**About Tales of the Cocktail**

Tales of the Cocktail is an internationally acclaimed festival of cocktails, cuisine and culture held annually in New Orleans, Louisiana. The event brings together the best and brightest of the cocktail community—award-winning mixologists, authors, bartenders, chefs and designers—for a five-day celebration of the history and artistry of making drinks. Each year offers a spirited series of dinners, demos, tastings, competitions, seminars, book signings, tours and parties all perfectly paired with some of the best cocktails ever made.

**About the New Orleans Culinary and Cultural Preservation Society (501c3)**

The New Orleans Culinary and Cultural Preservation Society is a non-profit organization committed to preserving the unique culture of dining and drinking in New Orleans and the storied bars and restaurants that have contributed to the city's world-wide culinary acclaim. This organization supports members of the hospitality industry through education and the production of events like Tales of the Cocktail and, most recently, Trails of the Cocktail, a scholarship program for emerging talent in the New Orleans cocktail industry.