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EATING AND DRINKING Edited by Gabriella Gershenson

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StarChefs: Apothéke-arian cocktails

Posted in [Eat Out](#) by [Eat Out](#) on September 22nd, 2009 at 4:37 pm



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Apothéke's Albert Trummer, second from left, with his merry band of apothekers, demoed his approach to cocktails. (Photo: Michael Anstendig)

An oak-paneled salon room at the ancient Park Avenue Armory was the perfect milieu for Mixologist [Apothéke](#) co-owner Albert Trummer to demo his chemist's approach to cocktails, and to show off some funky labware that any 19th-century scientist would envy. The white-coat-clad Trummer—along with his acolytes, Orson Salicetti, Nick O'Connor and Craig Simpson—led a [StarChefs](#) seminar that pulled back the curtain on this particular wizard. He demystified his techniques for creating infusions, reductions, macerations and elixirs that give his tipples their unique flavors and, in some cases, purported medicinal properties.



While most of his creations use common fruits, herbs and spices, Trummer taps Chinatown (and, according to him, the Amazon rain forest) for more obscure natural substances, and works with a pharmacist to ensure that the substances are innocuous. Of the herbaceous cocktails demonstrated, "The Deal Closer" by Simpson caught our attention. It uses vodka that's been infused for a day with a Chinese herb called *yin-yang-hua* (per his translation, "horny goat weed") that is said to have an aphrodisiac affect. We can't vouch for that, but together with muddled cucumbers, mint leaves, agave nectar, lime juice and vanilla essence, it made us happy. Which is all we can ask of a drink. —*Michael Anstendig*

Tags: [Albert Trummer](#), [Apothéke](#), [Craig Simpson](#), [Nick O'Connor](#), [Orson Salicetti](#), [StarChefs](#)

