

How to Contribute to the Kindred Cocktail Community.

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Kindred Cocktails Account

First Step: Have you created a Kindred Cocktail [User Account](#)?

If not, then do not continue through the stages of this slideshow before you have created an account and activated your profile.

If you need assistance in creating or activating your page look at the Kindred Cocktails; [Frequently Asked Questions Page](#) in the Sign Up section for assistance.

Kindred Cocktails
CRAFT + COLLECT + CONCOCT + CATEGORIZE + COMMUNITY

SEARCH
LOG IN

KC COCKTAILS ADD GOODIES ▾ RESOURCES ▾ SIGN-UP

You are here: [Home](#) > [Frequently Asked Questions](#)

Frequently Asked Questions

About Kindred Cocktails

- [What is Kindred Cocktails?](#)
- [What makes Kindred Cocktails different?](#)
- [Is Kindred Cocktails for me?](#)
- [Is Kindred Cocktails free?](#)
- [How does Kindred Cocktails make money?](#)

Sign up

- I signed up, but I can't add a cocktail. What's wrong?**
- I verified my account, but I still can't log in or add cocktails.**

My account and profile

- [I forgot my password. How to I get another one?](#)
- [What's in my profile?](#)
- [What part of my profile is public?](#)
- [How do I upload my photo?](#)

Finding cocktails

- [How to I search for cocktail free-form?](#)
- [How do I find just the cocktail\(s\) that I want?](#)
- [When choose Cocktails, why are some search/filter options are missing?](#)
- [I found a cocktail, but it's wrong, has an error, or isn't appropriate. What can I do?](#)

Adding Cocktails

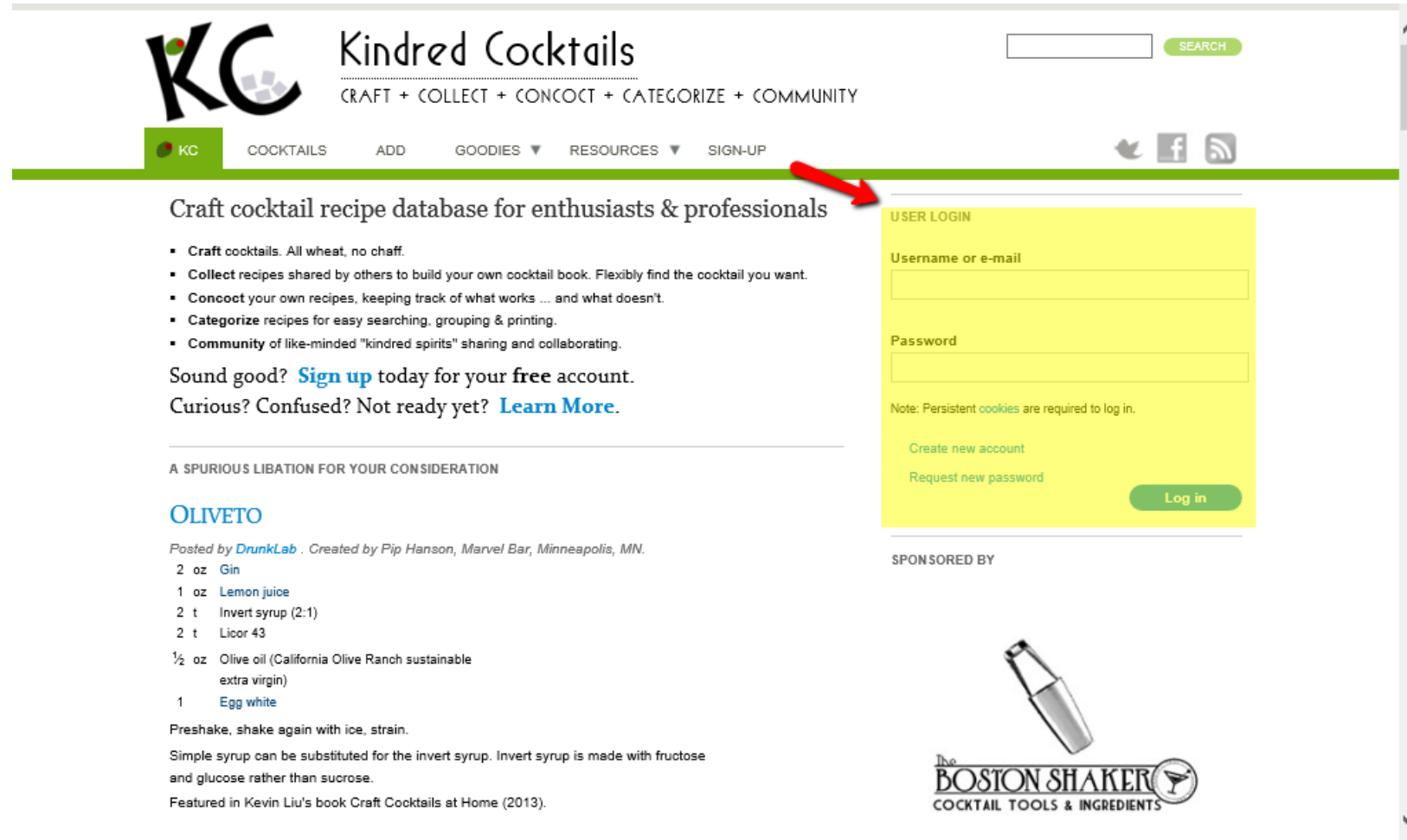
- [How do I add an existing cocktail to my Cocktail Book?](#)
- [How do I add a new cocktail?](#)

Logging In

The next step is to log onto your personal profile.

This will help you complete later stages in the instructions.

You can log in straight from the [Kindred Cocktails Home Page](#).



KC Kindred Cocktails
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COCKTAILS ADD GOODIES ▼ RESOURCES ▼ SIGN-UP

Craft cocktail recipe database for enthusiasts & professionals

- Craft cocktails. All wheat, no chaff.
- Collect recipes shared by others to build your own cocktail book. Flexibly find the cocktail you want.
- Concoct your own recipes, keeping track of what works ... and what doesn't.
- Categorize recipes for easy searching, grouping & printing.
- Community of like-minded "kindred spirits" sharing and collaborating.

Sound good? [Sign up](#) today for your **free** account.
Curious? Confused? Not ready yet? [Learn More](#).

A SPURIOUS LIBATION FOR YOUR CONSIDERATION

OLIVETO

Posted by *DrunkLab*. Created by *Pip Hanson, Marvel Bar, Minneapolis, MN*.

- 2 oz Gin
- 1 oz Lemon juice
- 2 t Invert syrup (2:1)
- 2 t Licor 43
- ½ oz Olive oil (California Olive Ranch sustainable extra virgin)
- 1 Egg white

Preshake, shake again with ice, strain.

Simple syrup can be substituted for the invert syrup. Invert syrup is made with fructose and glucose rather than sucrose.

Featured in Kevin Liu's book *Craft Cocktails at Home* (2013).

USER LOGIN

Username or e-mail


Password

Note: Persistent cookies are required to log in.

[Create new account](#)
[Request new password](#)

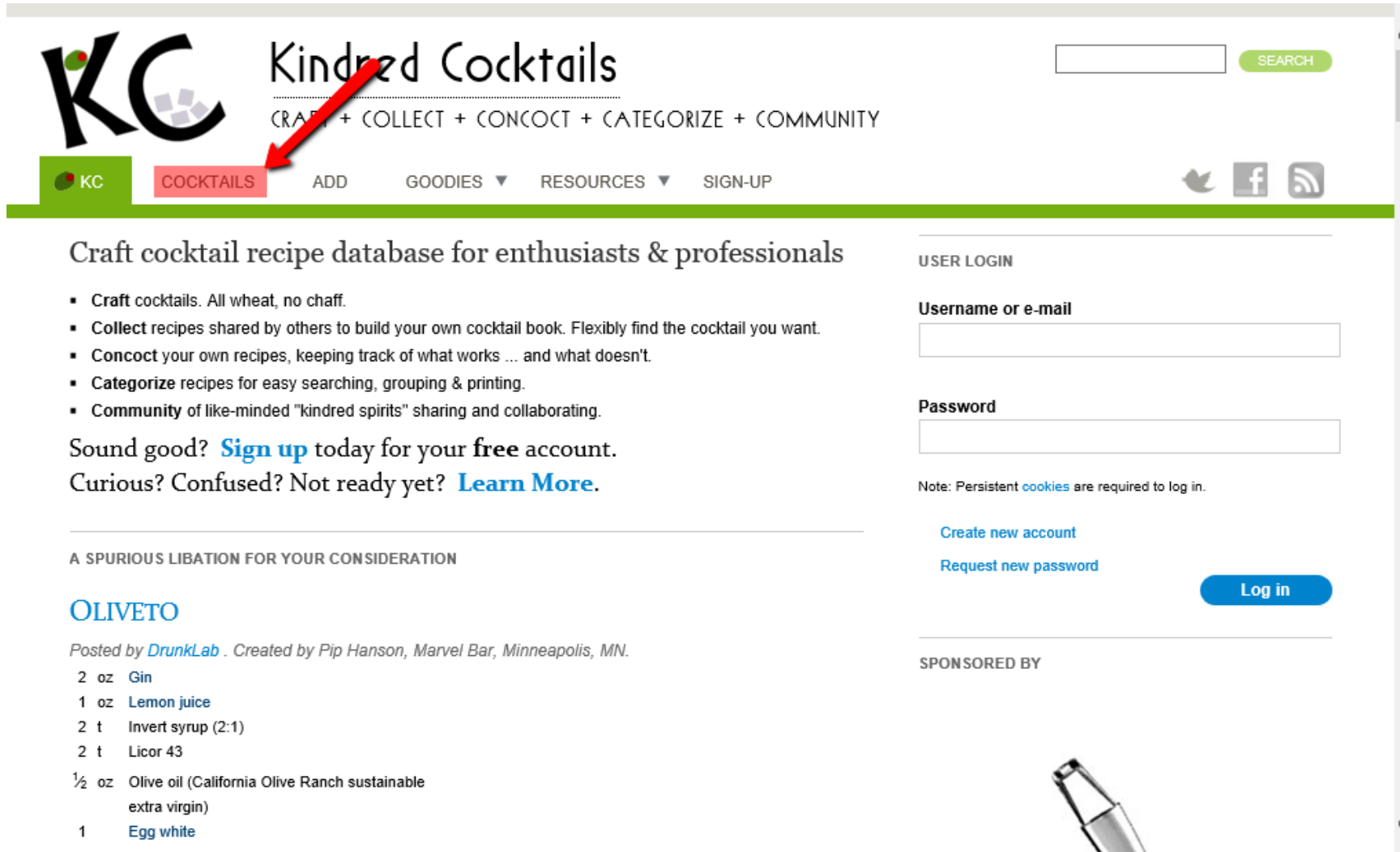
[Log in](#)

SPONSORED BY


The **BOSTON SHAKER**
COCKTAIL TOOLS & INGREDIENTS

Searching for Cocktail Recipes

This next step is about learning how to search for recipes. This is an important skill because oneself will not be able to use many of the other resources as a user if they cannot accurately and effectively search for recipes. First click on the Cocktails Link, in the Homepage.



The screenshot shows the homepage of Kindred Cocktails. At the top left is the logo 'KC' with a green dot above the 'K'. To its right is the text 'Kindred Cocktails' and a tagline 'CRAFT + COLLECT + CONCOCT + CATEGORIZE + COMMUNITY'. A search bar with a green 'SEARCH' button is in the top right. Below the logo is a navigation bar with a green background. The 'COCKTAILS' link is highlighted in red and has a red arrow pointing to it. Other links include 'ADD', 'GOODIES', 'RESOURCES', and 'SIGN-UP'. Social media icons for Twitter, Facebook, and RSS are on the right. The main content area has a heading 'Craft cocktail recipe database for enthusiasts & professionals' and a list of five bullet points. Below this is a call to action: 'Sound good? Sign up today for your free account. Curious? Confused? Not ready yet? Learn More.' To the right is a 'USER LOGIN' section with fields for 'Username or e-mail' and 'Password', a 'Log in' button, and links for 'Create new account' and 'Request new password'. A note says 'Note: Persistent cookies are required to log in.' At the bottom left, there is a section for 'OLIVETO' with a recipe list. At the bottom right, there is a 'SPONSORED BY' section with a pen icon.

KC Kindred Cocktails
CRAFT + COLLECT + CONCOCT + CATEGORIZE + COMMUNITY

COCKTAILS ADD GOODIES RESOURCES SIGN-UP

Craft cocktail recipe database for enthusiasts & professionals

- **Craft** cocktails. All wheat, no chaff.
- **Collect** recipes shared by others to build your own cocktail book. Flexibly find the cocktail you want.
- **Concoct** your own recipes, keeping track of what works ... and what doesn't.
- **Categorize** recipes for easy searching, grouping & printing.
- **Community** of like-minded "kindred spirits" sharing and collaborating.

Sound good? [Sign up](#) today for your **free** account.
Curious? Confused? Not ready yet? [Learn More](#).

A SPURIOUS LIBATION FOR YOUR CONSIDERATION

OLIVETO

Posted by [DrunkLab](#) . Created by Pip Hanson, Marvel Bar, Minneapolis, MN.

- 2 oz Gin
- 1 oz [Lemon juice](#)
- 2 t Invert syrup (2:1)
- 2 t Licor 43
- ½ oz Olive oil (California Olive Ranch sustainable extra virgin)
- 1 [Egg white](#)

USER LOGIN

Username or e-mail

Password

Note: Persistent [cookies](#) are required to log in.

[Create new account](#)
[Request new password](#)

[Log in](#)

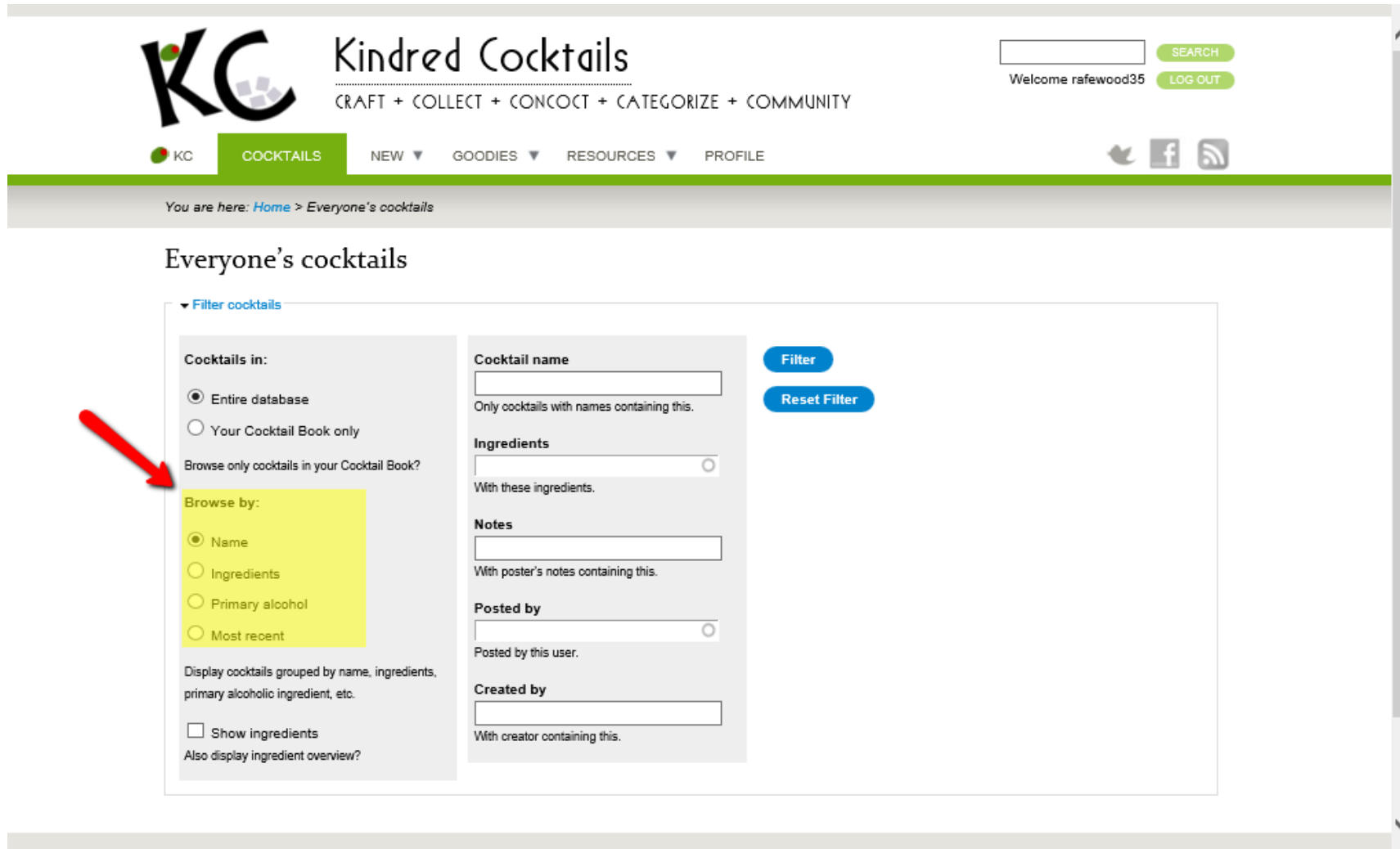
SPONSORED BY

Searching for Cocktail Recipes

It should then take you to this page, where can search the whole Kindred Cocktails database for recipes.

If you are logged in, the image below is what you should see.

You can refine and narrow down your search based on recipe names, ingredients, primary alcohol, name of creator/poster, recently posted and even within your cocktail book (Is a personal collect of the websites recipes).



The screenshot shows the Kindred Cocktails website interface. At the top left is the logo 'KC' and the text 'Kindred Cocktails' with the tagline 'CRAFT + COLLECT + CONCOCT + CATEGORIZE + COMMUNITY'. On the top right, there is a search bar, a 'SEARCH' button, and a 'LOG OUT' button. Below the search bar, it says 'Welcome rafewood35'. The navigation menu includes 'KC', 'COCKTAILS', 'NEW', 'GOODIES', 'RESOURCES', and 'PROFILE'. There are also social media icons for Twitter, Facebook, and RSS. A breadcrumb trail reads 'You are here: Home > Everyone's cocktails'. The main heading is 'Everyone's cocktails'. Below this is a 'Filter cocktails' section. A red arrow points to the 'Browse by:' section, which is highlighted in yellow. This section contains radio buttons for 'Name', 'Ingredients', 'Primary alcohol', and 'Most recent'. Below this is a checkbox for 'Show ingredients' with the text 'Also display ingredient overview?'. To the right of the 'Browse by:' section are input fields for 'Cocktail name', 'Ingredients', 'Notes', 'Posted by', and 'Created by', each with a corresponding label and a 'Filter' or 'Reset Filter' button.

Kindred Cocktails
CRAFT + COLLECT + CONCOCT + CATEGORIZE + COMMUNITY

Welcome rafewood35

COCKTAILS

You are here: [Home](#) > Everyone's cocktails

Everyone's cocktails

Filter cocktails

Cocktails in:

Entire database
 Your Cocktail Book only

Browse only cocktails in your Cocktail Book?

Browse by:

Name
 Ingredients
 Primary alcohol
 Most recent

Display cocktails grouped by name, ingredients, primary alcoholic ingredient, etc.

Show ingredients
Also display ingredient overview?

Cocktail name
Only cocktails with names containing this.

Ingredients
With these ingredients.

Notes
With poster's notes containing this.

Posted by
Posted by this user.

Created by
With creator containing this.

Filter
Reset Filter

Searching for Cocktail Recipes

Next I will show you an example of how to refine your search to find specific recipes with Bourbon as an ingredient and are from a member named DrunkLab (active member who I have been in contact with).

First in the left hand column click on the **Cocktails in:** [Entire database](#) icon and also the **Browse by:** [Name](#) icon.

Next in the right hand column in the **Ingredients** box type **Bourbon** and in the **Posted by** box **DrunkLab**.

Lastly click on the blue **Filter** key to search for the desired recipes.

You are here: [Home](#) > [Everyone's cocktails](#)

Everyone's cocktails

▼ [Filter cocktails](#)

Cocktails in:

Entire database

Your Cocktail Book only

Browse only cocktails in your Cocktail Book?

Browse by:

Name

Ingredients

Primary alcohol

Most recent

Display cocktails grouped by name, ingredients, primary alcoholic ingredient, etc.

Show ingredients

Also display ingredient overview?

Cocktail name

Only cocktails with names containing this.

Ingredients

With these ingredients.

Notes

With poster's notes containing this.

Posted by

Posted by this user.

Created by

With creator containing this.

[Filter](#) [Reset Filter](#)

Navigating a Cocktail Recipe Page

You will now see the [Admiral Schley Punch](#) recipe page. Each sections gives you different information and levels of interaction.

The Red Box; gives basic information about the Cocktail including a description, ingredients list and recipe instructions.

The Blue Box; gives you a range of interactive tools to use. This includes sharing the recipe, commenting on it and adding it your cocktail book.

The Orange Box; provides a publishing summary including information about the creator/poster, authenticity, etc.

The screenshot shows the 'Admiral Schley Punch' recipe page. The breadcrumb trail at the top reads: 'You are here: [Home](#) > [Cocktails](#) > [Admiral Schley Punch](#)'. The page is divided into several sections:

- Red Box (Main Recipe Details):** Contains the title 'Admiral Schley Punch', a description 'Bourbon, Virgin Islands Rum, Lime, Sugar, Pineapple, Mint', an ingredients list (1 oz Virgin Islands Rum, 1 oz Bourbon, 1 Lime, 1 t Sugar, 1 spg Mint, 1 wdg Pineapple), and instructions: 'Peel and juice lime; add juice and zest to shaker with rum, bourbon, and sugar. Shake, pour without straining, garnish with slapped mint sprig.'
- Blue Box (Interaction Tools):** Includes 'Share:' (Send, Share, Suggest to...), 'Format:' (Print, Plain text), 'Like/dislike:' (Comment, Request moderation), and 'Author tools:' (View, Add, Suggest).
- Orange Box (Cocktail Summary):** A table with fields: Yield (1 Drink, with CHANGE, RESET, HALVE, DOUBLE buttons), Year (2012), Created by (Modernization by Maggie Hoffman for Serious Eats of a recipe from Charles Baker.), Authenticity (Altered recipe), Reference (<http://bit.ly/OBifDR>), and Posted by (DrunkLab on 03/18/2013).
- Cocktail Sponsor:** Features 'The BOSTON SHAKER' logo and an image of a shaker.
- Navigation:** A sidebar on the right lists 'BITTERS', 'BOOKS', and 'SYRUPS'.

Commenting on Recipes

In the next step I will show you how to leave a comment on a recipe.

From the recipe page, do down the interactive section (*Like/dislike*: heading) and click on the [Comment](#) button.

You are here: [Home](#) > [Cocktails](#) > [Admiral Schley Punch](#)

Admiral Schley Punch

DESCRIPTION
Bourbon, Virgin Islands Rum, Lime, Sugar, Pineapple, Mint

INGREDIENTS

- 1 oz Virgin Islands Rum, [Cruzan Blackstrap](#)
- 1 oz [Bourbon](#), [Bulleit](#)
- 1 Lime
- 1 t [Sugar](#)
- 1 spg Mint (as garnish)
- 1 wdg [Pineapple](#) (if desired)

INSTRUCTIONS
Peel and juice lime; add juice and zest to shaker with rum, bourbon, and sugar. Shake, pour without straining, garnish with slapped mint sprig.

Share: [Send](#) [Share](#) [Suggest to...](#)


Format: [Print](#) [Plain text](#)

Like/dislike: [Comment](#) [Request moderation](#)


Author tools: [View](#) [Add](#) [Suggest](#)


SIMILAR COCKTAILS

COCKTAIL SUMMARY

Yield	<input type="text" value="1"/> Drink CHANGE RESET HALVE DOUBLE
Year	2012
Created by	Modernization by Maggie Hoffman for Serious Eats of a recipe from Charles Baker.
Authenticity	Altered recipe
Reference	http://bit.ly/OBifDR
Posted by	 DrunkLab on 03/18/2013

COCKTAIL SPONSOR





[BITTERS](#)

[BOOKS](#)

[SYRUPS](#)

[TOOLS](#)

Commenting on Recipes

You should now be sent to this section which has just appeared at the bottom of the recipe page.

It should show a large box, in which you can leave a comment about the recipe. For example you could give feedback on how it tasted, advice to improve it or even generalised questions about the recipe.

(Here I show you an example of the comment I left on the Admiral Schley Punch recipe)

Once you have written a comment press the [Save](#) button and it will be displayed.

REPLY

Your name

[rafewood35](#)

Comment *

Interested to see how the Cruzan Rum with its blackstrap molasses and the hint of coffee and dark liquorice flavours within works together with the Bourbon.
Could you substitute the Cruzan another Dark Rum? Would it effect the flavour?

Anyway cant wait to make and try this on the weekend!

Web page addresses and e-mail addresses turn into links automatically.

Allowed HTML tags: <a> <code> <dl> <dt> <dd>

Lines and paragraphs break automatically.

[More information about formatting options](#)



Save

Preview

Adding a Recipe to your Cocktail Book

In the next step I will show you how to add a recipe to your own cocktail book/database (This will allow to you find the recipe easier in the future and allow you to rate the recipe 'out of 5').

From the recipe page, do down the interactive section (*Author tools* heading) and click on the [Add](#) button.

You are here: [Home](#) > [Cocktails](#) > [Admiral Schley Punch](#)

Admiral Schley Punch

DESCRIPTION

Bourbon, Virgin Islands Rum, Lime, Sugar, Pineapple, Mint

INGREDIENTS

- 1 oz Virgin Islands Rum, [Cruzan Blackstrap](#)
- 1 oz [Bourbon](#), [Bulleit](#)
- 1 Lime
- 1 t [Sugar](#)
- 1 spg Mint (as garnish)
- 1 wdg [Pineapple](#) (if desired)

INSTRUCTIONS

Peel and juice lime; add juice and zest to shaker with rum, bourbon, and sugar. Shake, pour without straining, garnish with slapped mint sprig.

Share: [Send](#) [Share](#) [Suggest to...](#)

Format: [Print](#) [Plain text](#)

Like/dislike: [Comment](#) [Request moderation](#)

Author tools: [View](#) [Add](#) [Suggest](#)

COCKTAIL SUMMARY

Yield	<input type="text" value="1"/> Drink CHANGE RESET HALVE DOUBLE
Year	2012
Created by	Modernization by Maggie Hoffman for Serious Eats of a recipe from Charles Baker.
Authenticity	Altered recipe
Reference	http://bit.ly/OBifDR
Posted by	 DrunkLab on 03/18/2013



COCKTAIL SPONSOR



Adding a Recipe to your Cocktail Book

You should see at the top of the recipe page above the Cocktail Recipe title, a notion that the recipe has been added to your Cocktail Book. Also note the **Orange box** which has now appeared and will be explained next.

You are here: [Home](#) > [Cocktails](#) > [Admiral Schley Punch](#)

  Cocktail *Admiral Schley Punch* was added to your Cocktail Book.




Admiral Schley Punch



DESCRIPTION
Bourbon, Virgin Islands Rum, Lime, Sugar, Pineapple, Mint



INGREDIENTS

- 1 oz Virgin Islands Rum, [Cruzan Blackstrap](#)
- 1 oz [Bourbon, Bulleit](#)
- 1 Lime
- 1 t [Sugar](#)
- 1 spg Mint (as garnish)
- 1 wdg [Pineapple](#) (if desired)

INSTRUCTIONS
Peel and juice lime; add juice and zest to shaker with rum, bourbon, and sugar. Shake, pour without straining, garnish with slapped mint sprig.


Share:  [Send](#)  [Share](#)  [Suggest to...](#)

Format:  [Print](#)  [Plain text](#)


Like/dislike:  [Comment](#)  [Request moderation](#)

Author tools: [View](#) [Suggest](#) [Edit](#) [Remove](#)


COCKTAIL SUMMARY


Yield	<input type="text" value="1"/> Drink CHANGE RESET HALVE DOUBLE
Year	2012
Created by	Modernization by Maggie Hoffman for Serious Eats of a recipe from Charles Baker.
Authenticity	Altered recipe
Reference	http://bit.ly/OBifDR
Posted by	 DrunkLab on 03/18/2013

YOUR COCKTAIL BOOK INFO

Unrated 

COCKTAIL SPONSOR





BITTERS

BOOKS

CURSES

Interacting & Rating a Recipe in your Cocktail Book

In the next step I will show you how rate and leave comments on a recipe.

From the recipe page, do down the interactive section (Like/dislike: heading) and click on the [Edit](#) button.

You are here: [Home](#) > [Cocktails](#) > [Admiral Schley Punch](#)

Cocktail *Admiral Schley Punch* was added to your Cocktail Book.

Admiral Schley Punch

DESCRIPTION
Bourbon, Virgin Islands Rum, Lime, Sugar, Pineapple, Mint

INGREDIENTS

- 1 oz Virgin Islands Rum, [Cruzan Blackstrap](#)
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INSTRUCTIONS
Peel and juice lime; add juice and zest to shaker with rum, bourbon, and sugar. Shake, pour without straining, garnish with slapped mint sprig.


Share: [Send](#) [Share](#) [Suggest to...](#)

Format: [Print](#) [Plain text](#)

Like/dislike: [Comment](#) [Request moderation](#)

Author tools: [View](#) [Suggest](#) [Edit](#) [Remove](#)


COCKTAIL SUMMARY


Yield	<input type="text" value="1"/> Drink CHANGE RESET HALVE DOUBLE
Year	2012
Created by	Modernization by Maggie Hoffman for Serious Eats of a recipe from Charles Baker.
Authenticity	Altered recipe
Reference	http://bit.ly/OBifDR
Posted by	 DrunkLab on 03/18/2013

YOUR COCKTAIL BOOK INFO

Unrated	★ ★ ★ ★ ★
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COCKTAIL SPONSOR

The BOSTON SHAKER 



BITTERS
BOOKS
CURLS

Interacting & Rating a Recipe in your Cocktail Book

You should now see this page which always you to personalize this Cocktail Recipes information in your Cocktail Book.

You can first **Rate**: the recipe 'out of 5' if you have tasted it (Note; the guide below the text box which acts as a rating key).

Within the **Red Box** in the **Your comments** section you can leave a personal message about the recipe to help you remember or categorise it later for example how it tasted?

The **Special merit** highlighted section allows one to more effectively find the recipe in your cocktail book later on by clicking the **Bookmarked** button. Lastly click the **Save** button once finished.

You are here: [Home](#) > [Admiral Schley Punch](#) > [Admiral Schley Punch](#)

Admiral Schley Punch

Author tools: [View](#) [Suggest](#) [Edit](#) [Remove](#)

Cocktail name
Admiral Schley Punch

Your Cocktail Book information

Your rating 4 Yuck 1 - 5 Yum 1: Dislike. 2: Ok. Drinkable. 3: Good. Would make again. 4: Very good. Worth putting in rotation. 5: Excellent. Top favorite.	Friend's rating <input type="text"/> Yuck 1 - 5 Yum	Menu category <input type="text"/> List cocktail under this category on menus.
--	--	---

Your comments
Great recipe, liked the flavour combinations. Acidity/sour taste of the lime worked in well.
Good for a summer cocktail menu.
Could be adapted?
Anonymous comments about this cocktail.
 Hide comments
Hide comments from other users.

Special merit
 Suggested
List as suggested on your home page.
 Bookmarked
Bookmark for easy retrieval later.
 Work in progress
Still fiddling?
 On menu
Include on printed menu.

Save

Interacting & Rating a Recipe in your Cocktail Book

You will now see below the Cocktail Summary section about the creator/poster and authenticity a section called **Your Cocktail Book Info** .

This will appear every time you view the recipes webpage and gives the feedback about the recipe as described on the previous slide for example showing your rating of the recipe.

Admiral Schley Punch

DESCRIPTION

Bourbon, Virgin Islands Rum, Lime, Sugar, Pineapple, Mint

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- 1 oz Virgin Islands Rum, [Cruzan Blackstrap](#)
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Share: [Send](#) [Share](#) [Suggest to...](#)

Format: [Print](#) [Plain text](#)

Like/dislike: [Comment](#) [Request moderation](#)

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Authenticity	Altered recipe
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YOUR COCKTAIL BOOK INFO

Your rating	★★★★☆
Your comments	Great recipe, liked the flavour combinations. Acidity/sour taste of the lime worked in well. Good for a summer cocktail menu. Could be adapted?
Special merit	Suggested Bookmarked

COCKTAIL SPONSOR



BITTERMENS
VERY SMALL BATCH

Cocktail bitters for the new generation of modern classic cocktails.

XOCOLATL MOLE HOPPED GRAPEFRUIT 'ELEMAKULE TIKI BOSTON BITTAHS

and new for 2011

BURLESQUE BITTERS

AVAILABLE WORLDWIDE

Visit <http://bittermens.com> for more information, recipes and a list of worldwide retailers

Following and Interacting with fellow Members

In this next section I will show you how to follow and interact with other members.

This includes contact them (via; email) and following their activity on Kindred Cocktails (email up dates when the post a recipe, ect).

To do this first click on the recipe posters name, for example the blue [DrunkLab](#) hyperlink which will take you to this users profile (If you experienced any trouble finding the page or are not at this point please use the hyperlink provided).

You are here: [Home](#) > [Cocktails](#) > [Admiral Schley Punch](#)

Cocktail *Admiral Schley Punch* in your Cocktail Book was been updated.

Admiral Schley Punch

DESCRIPTION
Bourbon, Virgin Islands Rum, Lime, Sugar, Pineapple, Mint

INGREDIENTS

- 1 oz Virgin Islands Rum, [Cruzan Blackstrap](#)
- 1 oz [Bourbon, Bulleit](#)
- 1 Lime
- 1 t [Sugar](#)
- 1 spg Mint (as garnish)
- 1 wdg [Pineapple](#) (if desired)

INSTRUCTIONS
Peel and juice lime; add juice and zest to shaker with rum, bourbon, and sugar. Shake, pour without straining, garnish with slapped mint sprig.


Share: [Send](#) [Share](#) [Suggest to...](#)

Format: [Print](#) [Plain text](#)


Like/dislike: [Comment](#) [Request moderation](#)


Author tools: [View](#) [Edit](#) [Remove](#) [Unsuggest](#)

COCKTAIL SUMMARY

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Authenticity	Altered recipe
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Posted by	 DrunkLab on 03/18/2013

COCKTAIL SPONSOR





BITTERS

BOOKS

SYRUPS

YOUR COCKTAIL BOOK INFO

Your rating	★★★★☆
Your comments	Great recipe, liked the flavour combinations. Acidity/sour taste of the lime worked in well. Good for a summer

Following and Interacting with fellow Members

This slide shows the Kindred Cocktail Member; **DrunkLab**'s top half of profile.

The Red Arrow; this shows a contact button/link which when clicked allows you to send a message to the other member directly via email.

The Red Box; gives a brief history of the member including numbers of cocktails posted and in their cocktail book.

The Orange Box; shows a lists of the most recent cocktail recipes published and posted by this member.

KC Kindred Cocktails
CRAFT + COLLECT + CONCOCT + CATEGORIZE + COMMUNITY

Welcome rafewood35

KC COCKTAILS NEW GOODIES RESOURCES PROFILE

You are here: [Home](#) > [DrunkLab](#)

DrunkLab

Author tools: [View](#) [Contact](#)

History

Member for
1 year 11 weeks

Cocktail Summary
1075 cocktails posted
1930 cocktails in cocktail book

Cocktails recently posted by DrunkLab

- [In Blume](#) — Dry apricot brandy, Bianco Vermouth, Egg white, Lemon juice, Simple syrup, Salt
- [Me & My Monkey](#) — Jamaican rum, Virgin Islands Rum, Apple cider vinegar, Passion fruit syrup, Lemon juice, Pineapple juice
- [Guy Tugwell](#) — Scotch, Orange liqueur, Allspice Dram, Crème de Cacao, Soda water, Lime juice, Ginger juice
- [Boston Apothecary #66](#) — Islay Scotch, Nocino, Peychaud's Bitters, Sweet Marsala, Mirabelle Eau de Vie
- [Last Word \(Cocktail variant\)](#) — Gin, Kirschwasser, Cherry, Herbal liqueur, Key lime juice, Orange bitters

Following and Interacting with fellow Members


This shows the second/bottom half of DrinkLab's profile.

The **Green Box** provides an about me/description of the member.

Lastly by clicking on the blue **Follow** icon it will now mean that you will get a email notification when this member posts a new cocktail recipe on Kindred Cocktails (This will allow oneself to effectively follow the activity of another member).

About DrunkLab

Rafa García Febles (DrunkLab.tumblr.com), Bartender, New York, NY



From Puerto Rico. Cocktail imbibor and compounder. Drink slinger for hire. Frequent host and guest. I like acquiring tastes and helping others acquire them.

I like single malt Scotch, mezcal, amari, flavorful rums (Jamaican, Demerara, agricole, Navy-style), cheesy tropical drinks, and bold, bitter flavors.

Non-cocktail interests include guitar, music, hiking, cooking, the tropics, books, Mad Men, Nabokov, NYC.

Follow

Available RSS feeds for DrunkLab

- [DrunkLab's recent cocktails](#)
- [Recent cocktails from all users](#)

Receive cocktails by e-mail

- Not currently following DrunkLab. [Follow](#)



The End.....

- Unfortunately this is all of the aspects this instructional slideshow will show you about “Contributing to the Kindred Cocktail Community”.
- I experienced some major difficulties in posting my own recipe to the community and therefore I could not show/instruction someone how to do this within the slideshow.
- The aim of this slideshow was to show you some of the basic skills needed to contribute and navigate Kindred Cocktails and as result make one an independent member of the community, who can move forward independently within it.
- Hope you enjoyed my instructions!