



SIGNATURE GLOBAL DRINKS FEATURED IN
SEASON TWO OF TRAVEL CHANNEL'S 'BOOZE TRAVELER'
(In Alphabetical Order by Country)

COUNTRY: Finland

SIGNATURE DRINK: Koskenkorva Viina

CONNECTION: In 1953, Finland took advantage of its surplus of barley to create this 76-proof vodka (just don't call it vodka). Koskenkorva viina is distilled over 250 times producing pure ethanol, and is cut with spring water and a trace of sugar to smooth it out.

HOW TO SAY CHEERS (PRONUNCIATION): Kippis (*Kip-piss*)

COUNTRY: Greece

SIGNATURE DRINK: Rakomelo

CONNECTION: Unavailable in stores, families in Crete make a single batch of rakomelo each year – usually at the October harvest where they throw a rip-roaring distillery party. The goal is to make enough to last from winter through the rest of the year. The honey, cinnamon and clove buds give it a warm, soothing effect.

CHEERS (PRONUNCIATION): Yamas (*Yah-mahss*)

COUNTRY: Hawaii

SIGNATURE DRINK: Okolehao

CONNECTION: Okolehao is an ancient Hawaiian spirit made from the roots of the ti plant. Hawaiians discovered that, when baked, the ti plant oozed a sweet liquid of fermentable sugars. A much more common use of ti are the plant's dried leaves that are used in leis and hula skirts.

CHEERS (PRONUNCIATION): Ā'kâlè ma'luna (*Okole maluna*)

COUNTRY: Hungary

SIGNATURE DRINK: Unicum

CONNECTION: Latin for "unique," unicum uses 40 herbs and spices, plus a little 80-proof alcohol, and was a secret remedy for Emperor Joseph II. Today, it's the universally-popular national drink of Hungary.

CHEERS (PRONUNCIATION): Egészségedre (*Egg-esh ay-ged-reh*)

COUNTRY: Italy (Sicily)

SIGNATURE DRINK: Autista

CONNECTION: Meaning "designated driver," autista was created by a bartender in the hopes of sobering up a patron who was too drunk to drive. Add a shot of gin to seltzer, lemon juice, mandarin syrup and baking soda, and you can keep the party going.

CHEERS (PRONUNCIATION): Salute (*Saw-lutay*) or Cin cin (*Chin chin*)

COUNTRY: Scotland

SIGNATURE DRINK: Kelpie Seaweed Beer

CONNECTION: Centuries ago, wheat farmers along the coast used kelp to enrich their soil, which led to an unusual salty flavor in brews made from their wheat. Now, kelp is put directly into a "mash tun" mixer to brew and produce a dark ale with a distinctive flavor.

CHEERS (PRONUNCIATION): Sláinte (*Shlahn-ch*)

COUNTRY: Tanzania

SIGNATURE DRINK: Konyagi

CONNECTION: During a time when local moonshine was killing people in Tanzania, konyagi – a gin drink dubbed "Spirit of the Nation" – was created with the selling point of non-lethality.

CHEERS (PRONUNCIATION): Maisha marefu (*My-eeh-shuh mah-ray-foo*)

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