



GIRTON (DEGREES FOR WOMEN) COCKTAIL/MOCKTAIL



Le Bas-Bleu (1 serving)

1 part *Crème de Myrtille*¹
4 parts Prosecco (or Champagne if you can afford it)
A sprig of fresh thyme
5 blueberries
Half a lime

Chill the glass in the freezer. Pour in the *Crème de Myrtille*, then slowly add the prosecco over the back of a spoon down the inside of the glass so the *Crème de Myrtille* stays largely at the bottom and does not mix too much with the fizz. This will give you the layer you need. Add the thyme sprig and the blueberries. Rub the rim of the glass with the lime. Enjoy!

Le Faux Bas-Bleu (1 serving)

Same recipe but replace the *Crème de Myrtille* with 1 part Monin *Sirop de Myrtille*²; and the prosecco with 5 parts Fevertree elderflower tonic. This is less likely to layer, but you can try. Thyme, blueberries, and lime as before. In addition add a good squeeze of lime at the end to prevent it being too sweet.



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Curatorial Note

Le Bas-Bleu is inspired by the life and pioneering spirit of Barbara Leigh Smith (Bodichon), co-founder of Girton College, which ultimately led to the award of degrees for women in 1948. The blueberry base is a reference to the bluestocking tradition in which she followed. The chilled glass reflects the frosty reception her ideas for women's education provoked among many in Cambridge, and the thyme (ancient symbol of courage) the bravery required to establish Britain's first university college for women. The five blueberries remind us of the Girton pioneers and the intellectual fizz which the College developed is evoked by the prosecco/tonic. As a curated ensemble, the *Bas-Bleu* deconstructs the green, white and violet (GWR - Give Women Votes) of the suffragette movement, and reminds us that Barbara was one of the 1,500 signatories of the first petition to the House of Commons for women's suffrage in 1866. Finally, in decoding the name of the cocktail it is helpful to remember that Barbara married a Frenchman who never learned English...

¹ Available at https://www.amazon.co.uk/Briottet-Crème-Myrtille-Liqueurs-70/dp/B004EAFDNG/ref=sr_1_1_s_it?s=grocery&ie=UTF8&qid=1525320526&sr=1-1&keywords=creme+de+myrtille, or possibly from the Cambridge Wine Merchants on Cherry Hinton Road, which has an extensive selection of french fruit liqueurs. If you're really stuck it may be easier to source *Crème de Mûre* (blackberry) which is more widely stocked in Cambridge.

² Available at https://www.amazon.co.uk/Monin-Blueberry-Syrup-70cl-Bottle/dp/B0049DMIEA/ref=sr_1_1?ie=UTF8&qid=1525320380&sr=8-1&keywords=Monin+myrtille. Under no circumstances should you consider using Ribena as a substitute in the mocktail version. There is definitely an ordinance against this.