



A *CLOCKWORK LEMON* IS DONE, AND YOU HOLD THE FINISHED PRODUCT IN YOUR HANDS. BUT WE'RE ALL FEELING A BIT SHAGGED AND FAGGED AND FASHED, IT HAVING BEEN AN UNDERTAKING OF NO SMALL ENERGY EXPENDITURE. SO NOW, AS OUR LATEST LABOR OF LOVE BURSTS FORTH ONTO MAG KIOSKS EVERYWHERE, WE'RE PROPERLY BRACED AND PRIMED FOR A JUBILANT AND MANIACAL EXCURSION BACK INTO THE TANGLED CITIES FOR A BIT OF A SCREAM-AND-SHOUT. IN OTHER WORDS, WE'RE OFF TO THE *LEMON MILK BAR*!



MIXOLOGY AT THE LEMON

MILK BAR

We are pleased to announce two major events on both coasts to celebrate this issue's launch. Bowler hat and codpiece are considered optional attire but are strongly encouraged. Fragile breakables and tender sensibilities should be wrapped carefully in protective layers and placed atop very high shelves where they will not be harmed by the ensuing demonstration of high spirits and aggressive dancing. You have been warned.

We are appropriately humble and grateful that said dancing is to be facilitated by one of the great musical mixologists working in the field today. Visionary Mixmaster Michael Smith (www.michaelsmitheventmusic.com) has created a custom sonic environment inspired by the films of Stanley Kubrick just for our little soirée that will have all the malenky little hairs on your plott standing endwise and the shivers crawling up like slow malenky lizards and then down again. Gorgeousness and gorgeosity made flesh, guaranteed. What's more, pop-disk copies of his creation will be given away at the event, so you can relive the vibe later in the privacy of your own home. Michael regularly DJs at MoMA in New York City and has sculpted unique musical mixes for many prestigious clients (like us!), providing dynamic soundtracks that synch with the time of day, traffic patterns and possibly even the wicked thoughts inside your head. We wouldn't put it past him.

Most importantly for this bash, we'll need something wet to nurse on to sharpen us up, and our friends at 10 Cane Rum have thoughtfully provided us with a generous quantity of liquid fire-gold sure to delight the tongue and send a marvelous reel through your rasoodocks, especially in the hands of a master alchemist like Clif Travers. Travers, the acclaimed mixologist at Gaslight in Boston's South End, has conjured a new *Lemon* signature drink, the *Lemon Moloko Plus*, especially for our events that will do terrible, wonderful things to your gulliver. We have included the recipe here for your enjoyment: It contains the indispensable 10 Cane Rum, a measure of chilled espresso to heighten sensory awareness, a splash of wholesome milk to lend the beverage a deceptive veneer of innocence, and a dollop of Clif's own Sweet Honey Brown cocktail syrup. Plus, it's garnished with an unexpected, slightly perverse and double-take-inducing wedge of lemon on the icy lip of the glass. Shake the mixture vigorously before or after drinking. Doctor Travers guarantees that after a couple of these you'll want to go singing in the rain.

Come with us to the *Lemon Milk Bar* and join the ecstatic convergence of laughing and gavoreeting sophistos for an unforgettable evening in-out. *You... Are... Invited!* ■

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PHOTOGRAPH OF THE MOLOKO PLUS BY ERIC KULIN





THE LEMON MOLOKO PLUS

CREATED BY CLIF TRAVERS

1 1/2 oz 10 Cane Rum
3/4 oz chilled espresso
1/2 oz Sweet Honey Brown Syrup
2 oz milk

Combine ingredients in a shaker filled with ice.
Shake vigorously and pour into a tall glass.
Top with 1/2 oz of cola.
Garnish with a lemon wedge.

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