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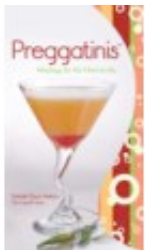

## WHO IS THE LIQUID MUSE?



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 As editor of TheLiquidMuse.com, mixologist Natalie Bovis-Nelsen keeps an eye on drink trends around the world. She designs signature cocktails for celebrity-studded events, teaches cocktail classes around the U.S. and has shaken-and-stirred audiences on TV and radio shows. Natalie consults for beverage companies, and is a pioneer in bringing high-end mixology philosophies to nonalcoholic cocktails, too. Her book "Preggatinis: Mixology for the Mom-To-Be" features more than 75 of her original recipes designed with the fun-loving preggie party girl in mind. Email: natalie@theliquidmuse.com

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## NATALIE'S BOOK



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MONDAY, DECEMBER 01, 2008

## Travel Buzz – Guest Writer

*I'm happy to introduce you Sipsters to **Elyse Glickman** a new contributor to The Liquid Muse. In addition to serving as Editor-at-Large for [Beverage Industry News](#), Los Angeles-based Elyse Glickman contributes to a wide variety of consumer and trade magazines, including From house to HOME, Wedding Vow, Enchanted Bride, LUCIRE, NUVO, JWest, Food & Beverage, La Repubblica and Fresh Cup. [Visit her site](#) for more on her writing and travels.*



### Croatia: Eastern Promises

*Continental Croatia Emerges as Beacon of History, Cuisine and Stylish 21st Century Living.*

By Elyse Glickman

Chances are you've come across at least one article in a 2008 glossy travel magazine waxing poetic about Dubrovnik's Adriatic-flavored fabulousness and the eco-splendor of nature parks dotting the islands along Croatia's coast. So, what about [Croatia's](#)

interior? Here's a peek into some spots professional travelers and jet setters are not talking about... yet.

**Zagreb:** A perfect evening begins with a leisurely stroll around the "Upper Town" followed by a lingering dinner with local wine and expansive view at **Pod Grickim Topom**. Afterwards, sip a nightcap along the coffee bar-laden **Tkalčiceva** (great shopping street by day) or in au courant bars such as **Hemingway Lounge**, **Skola** and **Yaxx**. Satisfy a sweet tooth with heavenly gelato at the nightclubby **Millenium**. (The sinful "Mon Cherry" swirls dark chocolate with cherry and brandy ribbons – yum!)







### Osijek:

Old Town is the site of many a paprikash "cook off," and **Kod Ruze** is one of the neighborhood's most famous restaurants for good reason—the food is fresh and flawless, and enhanced by people watching and local musicians. Chill-out nightspots like **Q-Club** offer big city mod lounge décor and drinks at a more manageable pace.

Smaller baroque villages



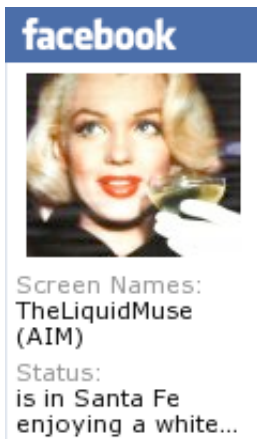
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Can't believe I left to the airport without my cell phone! A whole week back home in Santa Fe with no phone. I may implode...  
[3 days ago](#)

Took me 3 hours to drive from Napa to Oakland! Thank God for Pyramid Taproom's IPA-right next to my gate. [3 days ago](#)

What is NOT mixology? Read my latest post lampooning the "sexiest cocktail in the world."  
<http://www.theliquidmuse.com/blogs.html> [4 days ago](#)

If you're in San Francisco, catch me on KRON 4 this morning at 9:35 mixing up wine cocktails! [5 days ago](#)

Am loving being in San Fran, if only for a night. Dinner at Scala, Cable Car at Starlight Room. Playing tourist can be



between Zagreb and Osijek are surrounded by ornate 18th

century palaces and sprawling parks and come alive during the day, making nothing more pleasurable than a mid-morning Franck (the exceptional national coffee brand) at a jovial cafe. The town restaurants serve homespun fare, with the comfortable feeling of dining in somebody's home, complete with antiques and personal mementos on display.



of the most acclaimed Grasevinas (Pinot Gris/Italian Rieslings) coming out of Croatia, today.

While "Old World" experiences dot all of Europe, there is nothing quite like discovering continental Croatia. It is also fascinating to observe how modern influences and the energy of Croatia's young professionals and students are honoring the past while defining its identity for the 21st century.

Posted by natalie@theliquidmuse.com at [7:36 AM](#) [0 comments](#) 

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Labels: [Guest Writer](#), [Travel Buzz](#)

THURSDAY, JUNE 01, 2006



## Wines of the World Wednesday

Remember that you read it here when you see the wines of South Eastern Europe take off in the next couple of years. Croatia is already being hailed as a wine-making region poised to provide competition to other popular wine producing countries.

While in this area, I've tried to strike a balance between sampling specialty alcohols and maintaining enough sobriety to write about them, afterward! (And, I've borrowed a camera!)

**Cranga** is dry, fruity white wine, from Bosnia / Herzegovina. We enjoyed this bottle at Park Princeva,



Seafood lovers will appreciate brimming platters of fish and chips at [Baranjska Kuca](#) in **Karanac**, and near **Djakovo**, Sokak remedies hearty appetites with regional beef dishes and rich dessert pancakes.

Croatian wineries are gaining worldwide recognition, too. **Krauthaker Wineries** boasts exceptional whites, and don't miss the romantic [Zdjelarevic Hotel](#), possibly one of the most charming and well-appointed b&b's in Croatia, right down to its food, wines and golden rolling vineyards. **Gerstmayer**, in the village of Zmajevac, is said to produce four



room. Having toast can be lovely. [5 days ago](#)

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dining outdoors, at a hill-top restaurant with a picturesque view, overlooking Sarajevo. I wish



I had the camera there... The tops of hundreds of mosques and churches are squeezed in between centuries old buildings. As the sun set, lights dotted the landscape, and 'the call to prayer' started as a far off rumble and spread, vibrating throughout the city.

The next night, at the restaurant in our hotel ([Hotel Gaj](#) - highly recommended!) we tried a red wine from Serbia / Montenegro, a neighboring country, also formerly regions of Yugoslavia. It was so tasty, we had a second bottle, followed by two half-bottles, among three of us. Needless to say, we teetered off in high spirits! This light red, peppered with fruit and spice, was a great with food and nice to sip while chatting. Obviously, it went down far too easily!

Posted by natalie@theliquidmuse.com at [6:59 AM](#)

[1 comments](#)



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Labels: [Vines and Wines](#)

WEDNESDAY, MAY 31, 2006

## A toast to Bosnia and Herzegovina's fascinating culture, starting with liqueurs of the region...



Grape brandy (most widely known by the Italian word 'grappa') contains between 40% and 60% alcohol (80 to 120 proof). It is made from the distillation of pomace (the residue of grapes, stems and seeds) leftover from the wine making season.

Usually served as a strong after-dinner digestive, in Bosnia it is also presented as a playful aperitif, often infused with figs, apples, peaches, quinces, herbs, honey, sour cherries and walnuts.

**Rakija** is a liquor similar to brandy made by distilling fermented fruits, and considered to be the national drink among some of the South Slavic peoples: including Bosnia and Herzegovina.

The most common form of rakija in Bosnia is **šljivovica**, a strong, colorless distilled fermented plum juice (sometimes called plum brandy in English). Originated in the [Balkan Peninsula](#); the name derives from the word for plum, šljiva or sliva.

**Travarica** infuses distilled grape liqueur with carefully chosen herbs grown in rough Dalmatian countryside, and is particularly good for stomach disorders. (I had this as an aperitif, last night. It was a wonderful prelude to a meal of fish soup and grilled squid.)



**Viljamovka** is a Williams pear brandy (which was lovely after dessert of yogurt gnocchi, resembling panna cotta, with strawberries).

**Orahovaca** is infused with walnuts, and **Medovina** is a mead, with lip-smacking honey tones.

