



FLORENCE FABRICANT  
*The* LADIES' VILLAGE  
~ IMPROVEMENT ~  
SOCIETY COOKBOOK  
*Eating and Entertaining in East Hampton*

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The kitchen and bar in the historic Maidstone Hotel in East Hampton has been led by its share of fine chefs over the years. Michael Field and Tom Cowman were two of the notables back in the days when it was called the Maidstone Arms. Now it is owned by Jenny Baker, a Swedish hotelier, and Jonathan Baker, an entrepreneur. The building, a Greek Revival mansion, was built overlooking Town Pond by the Osborne family before the Civil War. It was converted into a country inn about a hundred years ago. The Bakers completely renovated it and modernized the rooms after they took over. In summer, they serve this watermelon-infused version of a refreshing Moscow mule. For a picnic, bring the chilled ginger beer unopened and add it on the spot. Cans are lighter to carry than bottles and will help keep everything colder. And you do not need the traditional copper mugs for serving.

**SERVES 6**

# Watermelon Moscow Mule

## THE MAIDSTONE HOTEL

- 3 CUPS (1-INCH CUBES) WATERMELON
- 1½ CUPS VODKA, CHILLED
- JUICE OF 3 LIMES, CHILLED
- 3 OUNCES AGAVE SYRUP, OR TO TASTE (SIMPLE SYRUP, PAGE 74, CAN BE USED)
- 3 (12-OUNCE) CANS OR BOTTLES GINGER BEER, CHILLED

Muddle half the watermelon in a mixing glass or pitcher. Spear the remaining watermelon cubes on six 4-inch bamboo skewers and set aside.

Add the vodka, lime juice, and as much agave syrup as pleases you to the container with the muddled watermelon and mix. Add ice and stir to mix well. Strain into 6 copper mugs or rocks glasses filled with ice. Top each off with half a can or bottle of ginger beer. Garnish with the skewered watermelon.

**IMPROVEMENT:** It won't be a Moscow mule, but if you use gin instead of vodka, omit the syrup, and add good tonic water in place of ginger beer, you'll have refreshing watermelon gin and tonics.



BEACH PICNIC

