

“Thou art all ice:
thy kindness freezes.”

William Shakespeare

The icing off the cake

The Happy Provenance of CHILLROCKS

As some of the great men of history know, ice is a flawed product. And yet we use ice indiscriminately in our drinks at home, in a bar or on vacation.

Ice isn't always clean, it can smell of the contents of the freezer and it melts fast (crushed ice is the worst); great tasting drinks are destined for a watery grave. Wines become drab spritzers, vodka and orange looks, well, not orange any more, G & Ts lose their bite and whisky distillers turn in their graves as highland malts become highland puddles. Then why do we use ice? Why dilute at all?

There had to be a solution. Luckily I had the perfect forum for experimentation: Pedro's beach bar in Spain, location of the recent invention of CHILLBALLS. With inspirational sunsets and a cocktail or two, we soon had CHILLROCKS cracked.

The dictionary definition of 'to dilute' is 'to weaken the flavour, colour and smell; to adulterate and to lessen the strength, purity, or brilliance of.' These are not endearing terms. I don't know the dictionary definition of CHILLROCKS but personally, I like to experience my world undiluted. If you do too, then join the drinking revolution. And chill with undiluted pleasure



David: inventor, philosopher and ice-historian.