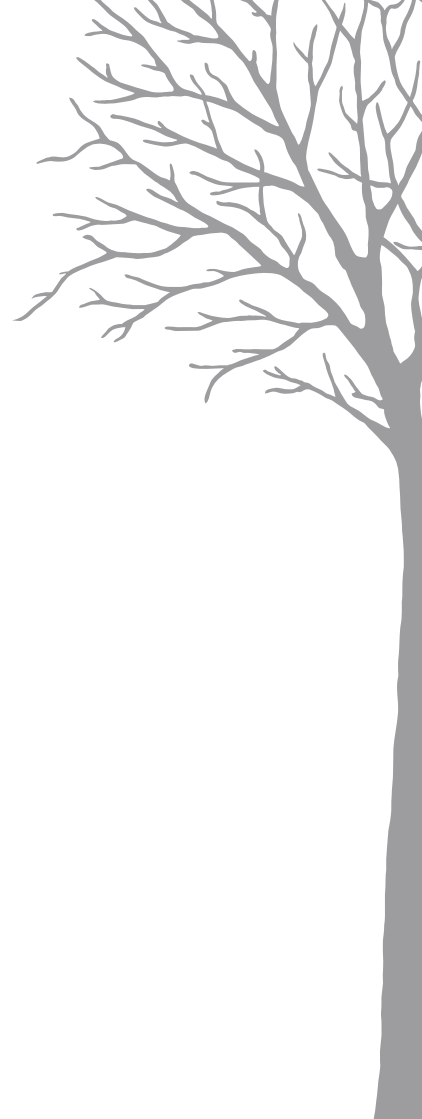


JAMES BOND
and the martini



Bond in literature

Famous for his discernment in all things, James Bond is at his most assured when ordering and appreciating drinks.

In *DR. NO* (published 1958) when confronted with the eponymous villain for the first time, Bond knew what he wanted: *“I would like a medium Vodka dry Martini – with a slice of lemon peel. Shaken and not stirred please. I would prefer Russian or Polish vodka.”*

Bond’s astute taste for the finer things in life was carried from Fleming’s books to EON’s films where undoubtedly it is part of the invitation to venture into Bond’s world.

Bond in film

Bond’s penchant for a particular type of martini is evident from the beginning of the film series. In fact, it’s his first cinematic drink in *DR. NO* (1962). When Bond is on assignment in Jamaica, a white-jacketed steward in his hotel room offers him, *“One medium dry Vodka Martini, mixed like you said Sir, and not stirred.”*

Later Dr. No himself also offers Bond, *“One dry Martini - lemon peel - shaken not stirred.”* *“Vodka?”* questions Bond. *“Of course”* retorts Dr. No.

“Shaken not stirred”

So insistent was Bond that his vodka martini was to be *“shaken not stirred”* that the phrase itself entered the lexicon, and in 2005 was selected as one of the 100 most famous lines in film.

However, it is not until Connery’s third outing as Bond in *GOLDFINGER* (1964) that we hear him say those now trademarked words. He has just ‘come to’ after being tranquilized and is on Goldfinger’s private Lockheed JetStar heading for Baltimore. Mae Lei (Mae Ling), Pussy Galore’s inflight assistant asks *“Can I do something for you Mr. Bond?”* His reply, *“Just a drink. A Martini, shaken, not stirred.”*



Bond in more recent times

Since then the vodka martini has been a continual reassuring presence in the Bond film series, but it shot to the forefront once again with Daniel Craig in *CASINO ROYALE*.

Facing Le Chiffre across the casino table, Bond calls the Barman over and orders what he later names a Vesper:

“Dry Martini.”

“Oui Monsieur.”

“Wait. Three measures of Gordon’s, one of vodka, half a measure of Kina Lillet, shake it over ice, and then add a thin slice of lemon peel.”

“Yes Sir.”

Know your martini

So how do you determine the difference? Should your martini be served shaken, or should it be stirred?

The purists would argue for stirring; it chills the molecules in the vodka without bruising them and altering their original taste. With Belvedere, the dry vanilla notes are more accentuated.

Bond would argue that a vodka martini that isn’t shaken is no martini at all. Certainly there is an energy and aeration in the shaken drink that provides a cleaner colder taste.

Shaken or stirred, the choice is yours. But Bond, as legions of defeated villains will tell you over the last 50 years, is a tough man to argue with.

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