



Smithsonian Associates

60 Years of Bond, James Bond

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Thursday, July 14, 2022 - 6:30 p.m. to 8:30 p.m. ET

Resources:

Official James Bond website: <https://www.007.com>
Official Ian Fleming website: <https://www.ianfleming.com>
James Bond International Fan Club site: <https://www.007.info>
Fansite: <https://www.mi6-hq.com>
007 Magazine back issues: <http://www.jamesbondfanclub.com>

- The Complete James Bond Movie Encyclopedia by Steven Jay Rubin (Chicago: Contemporary Books 1990)
- The New Official James Bond Movie Book by Sally Hibbin (NY: Crown Publishers, 1987, 1989)
- The Incredible World of 007: An Authorized Celebration of James Bond by Lee Pfeiffer & Philip Lisa (Citadel Press, 1995)
- Ian Fleming: The Man Behind James Bond by Andrew Lycett (Atlanta: Turner Publishing, 1995)
- The Life of Ian Fleming by Peter Owen (1993)
- The Letters of Ann Fleming (edited by Mark Amory; Collins Harvill, 1985)
- *The James Bond Beside Companion* by Raymond Benson (Dodd Mead & Co., 1985)

James Bond's Vesper Martini with Recipe

Cocktail historian Philip Greene, author of *The Manhattan: The Story of the First Modern Cocktail*, recreates the drink that Bond instructs a bartender to make in Ian Fleming's *Casino Royale*. The cocktail is named for the fictional double agent Vesper Lynd, and though Bond originally called for Gordon's Gin, Greene favors Tanqueray, since "Gordon's nowadays is not what it used to be and Tanqueray is about what Gordon's was in 1953." Libations change. Bond and his Martini are eternal.

Recipe

2 1/4 oz Tanqueray

3/4 oz Absolut Vodka

1/3 oz Lillet Blanc

Shake well with ice, strain into a chilled cocktail glass. Garnish with lemon peel.