



THE WINE AND FOOD SOCIETY OF NEW YORK

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September 16, 2024

**Bus and Walking Tour of New York's Iconic Speakeasies
With Lunch and Dinner
Saturday, October 26, 2024
12:00PM – 7:00PM
Members \$385.00 • Guests \$395.00
Event #1329**

Dear Member:

Society members Angela Grande and Bob Pisani are pleased to offer their 12th Annual Walking Tour, this one dedicated to the "Speakeasies of Manhattan." Ever wonder what an old speakeasy might look like? What kind of drinks were popular in the 1920s? Here is your chance.

The Volstead Act came into effect on January 16, 1920. Its purpose was to enforce the Eighteenth Amendment, which prohibited the manufacture and sale of alcoholic beverages in the United States. It remained in effect until December 5, 1933, when the Twenty First Amendment was ratified, repealing the Eighteenth Amendment and ending Prohibition. In between was The Roaring Twenties: a boom in the economy and the stock market, and then a bust, triggering the growth of modern criminal enterprises that catered to providing alcohol to the masses. It saw the birth of the speakeasy: illicit establishments that sold alcoholic beverages. Some were existing bars that went underground, others sprang up in tenements and back rooms.

There are very few bars that were operating as speakeasies in the 1920s that are still in existence today, but we will show them to you. For our tour, we are fortunate to have [Diana Pittet](#), who not only is an expert on the history of New York bars and Prohibition, she teaches a graduate course at NYU on the history, culture, and politics of drinking. She also runs Night Owl Hospitality, a cocktail catering and spirits education company on the Jersey Shore, where she also runs a monthly whiskey club. Diana will lead us on our walking tour of speakeasies, and she will educate us about Prohibition and the birth of the American Cocktail.

Lunch, Prosecco and Cocktails at Pete's Tavern

We begin our tour at noon at one of the city's oldest bars: [Pete's Tavern](#), established in 1864 when much of the surrounding area was still rural. General Manager and Partner Gary Eagan has managed the operation for more than 35 years and is a font of knowledge on the history of New York and its bars. During Prohibition, part of Pete's was converted to a flower

MENUS

PETE'S TAVERN

Passed Hors d'Oeuvres
Grilled Salt & Pepper Naan
Bao Buns with Pulled Beef
Cocktail Franks

Entrée

Beef Wellington

∞

Ahi Tuna

∞

Chicken Thai Spring Rolls

∞

Mushroom Risotto Arancini with
Truffle Aioli

BATHTUB GIN

Appetizers

Charcuterie and Cheese Board
Red Bean Hummus

First Course

Arugula Salad

Entrée

Fried Chicken Sliders

Dessert

New York Espresso Cheesecake
Gin-infused Strawberry Gelato

shop, while another part continued as a speakeasy. Gary will show us how the building was partitioned, and we will be shown photographs of the building during this time. Lunch (*see* right panel for the menu), which we will enjoy upstairs, will be paired with Prosecco and cocktails. We will be offered a choice of five prohibition-era cocktails specially prepared by Pete's bartenders: Pete's Old Fashioned, Bee's Knees, White Lady, Vieux Carre, and Corpse Reviver #2 (a famous "hair of the dog" cocktail for those with hangovers). Diana will discuss the history of each of the cocktails. Wine and beer will also be available.

The Speakeasy Tour

A minibus will pick us up after lunch. We will continue our tour at an unlikely location: the [Temperance Fountain in Tompkins Square Park](#), erected in 1888 to provide clean, safe, and free water as an alternative to beer. Diana will briefly discuss the history of drinking in the United States and the birth of the temperance movement.

We will then tour a series of speakeasies, both old and modern. We will pass PDT, Holiday Cocktail Bar, St. Marks Theater, Julius, Stonewall Inn, and the former site of the famous "Jack and Charlie's", which began in Greenwich Village in 1924 but moved uptown in 1929 and became the most famous speakeasy of all – the now shuttered [21 Club](#).

We will then stop for a brief tour and a drink at one of the oldest bars in New York -- [McSorley's Old Ale House](#). McSorley's remained open during Prohibition partly by serving "near beer," a beverage with little to no alcohol content, but continued operating with impunity due to its connections with Tammany Hall politicians who frequented the establishment. McSorley's is a time capsule: It was one of the last bars in New York to prohibit women entering, and only allowed them in in 1970 after a lawsuit by the National Organization for Women.

Dinner & Cocktails at Bathtub Gin

In modern times, the term "speakeasy" is also used to describe legal bars that replicate the style and ambiance of historical speakeasies, often featuring hidden entrances and a vintage atmosphere.

We will end our tour at one such modern speakeasy: [Bathtub Gin](#), hidden behind a coffee shop on 9th Avenue. Opened in 2011, it replicates the feel of a 1920s speakeasy and offers live jazz and burlesque shows as well as a DJ who keeps the energy going late into the night.

Bathtub Gin's bartenders will have several prohibition era cocktails available, including the Sidecar, Negroni, French 75, and their specialty, Gin and Tonic. Diana will again explain the history of the drinks. Wine and beer will also be available.

This is the 12th Walking Tour that Bob and Angela have organized for us, following tours of Arthur Avenue, Harlem, Brooklyn/Williamsburg, Wall

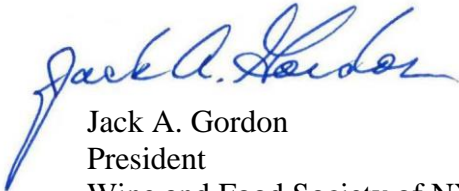
Street, the Lower East Side, the High Line, Chinatown, Central Park, Broadway, and Underground New York.

IMPORTANT: This is a walking tour, and there will be some limited climbing of stairs, so please dress appropriately and consider any physical constraints you might have.

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The Society thanks Angela Grande and Bob Pisani for organizing yet another fun, food and alcohol-fueled, and educational walking tour, Diane Pittet for educating us and the folks at all of the speakeasies we'll be learning about, drinking in and experiencing. Since this event includes a mini-bus, seating is limited to 25 members and guests, so make your reservation online, or contact Rose Clemson at rose@wfsny.org or [908-719-0550](tel:908-719-0550).

In wine, food and friendship,



Jack A. Gordon
President
Wine and Food Society of NY

Date: Saturday, October 26, 2024

Time: We start at 12:00 SHARP and end by 7:00

Location: Meet at Pete's Tavern, 129 East 18th St. at Irving Place; the day concludes at Bathtub Gin, 329 9th Ave (between 18th and 19th)

Dress: Casual with name tag

Contribution: \$385 members; \$395 guests (there will be a 4% surcharge if paying by credit card, so please use Zelle or pay by check to reserve your seat(s)).

Note: Your attendance at this event constitutes your consent to the use of your name and likeness on the Society's social media and website.