

# Keep voice low when ordering

By JOSH KARDON

There is no delicate way to lead into this subject. Be it assured that today's column is for the maturest of audiences only. Those who might be offended, turn over to the intramural news or something.

Sex, you see, is a common theme in mixology just as it is in many walks of life. Its ties to bartending should come as no surprise as you have undoubtedly seen it rear its frustrated head in many a bar (incessant beer label peeling, eating face in not-so-dark corners, etc.). However, sex and mixology need not be a frustrating duo anymore. Yes, you too can find fulfillment in your liquor with the Orgasm.

Oh, I know that some of you may wonder, "But, am I old enough to have an Orgasm?" Why, I've been told that many people go through life never having had one! I'm no therapist, but my advice to you is that if you are old enough to drink, you are old enough to make and experience an Orgasm.

To make an Orgasm, pour 1½ ounces each of Kahlua, Amaretto and dark Creme de Cacao into your mixing container. Add 1 ounce of Bacardi 151 and 3 ounces of either cream or milk. Shake over ice and get off.

Now, I'm not one to propogate barroom lore (or lure, as you will) about the virility of bartenders. Lord knows, there are enough bumper stickers proclaiming this group does it with their sticks, that group does it in the water and the other group "scores more." I will assure you, however, that most bartenders can give you an Orgasm.

As a matter of fact, they're so good you have to pay them for it. They can give it to you straight up. They can give it to you on the rocks. And they can give you one after another until your speech is slurred and you walk funny. Let's see "Bartenders Can Give You Multiple Orgasms" proclaimed on a few thousand bumper stickers!

If all of this is just a bit much for you to take, check this out. For all of you deviants out there groping for a little something extra in your orgasms, try the super, the colossal, the kinky Flaming Orgasm. Pour 1 ounce each of Galliano, Drambuie and Bacardi 151 (in that order) into a small glass. Carefully light the concoction at the edge of the glass and the liquor with a match. Blow the flame out, stir, and down it. This is not a good time for your Richard Pryor imitation.

I realize that I have broached a subject that many consider taboo, but maybe now is the time for this knowledge to come out of the recipe books and into the hands of the masses. Remember that you don't need a bartender to have an Orgasm (although sometimes they are convenient). You can always whip one up by yourself in the privacy of your own home. Don't feel guilty. Contrary to the teachings of several religions, Masters and Johnson assure us that this perfectly normal and even quite healthy.

Josh Kardon is a graduate of Fox's School of Mixology and bar manager at Harrison's on Franklin Street.



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Georgia's got the edge at home  
**GEORGIA OVER CLEMSON by 4**

Poor Duke  
**SOUTH CAROLINA OVER DUKE by 14**

No venom left in these yellow jackets  
**FLORIDA OVER GEORGIA TECH by 14**

This should be a dull game.  
**MARYLAND OVER WEST VIRGINIA by 10**

UNC should have little trouble  
**UNC OVER MIAMI OF OHIO by 28**

That should be a close one  
**N.C. STATE OVER ECU by 1**

Wouldn't bet on this game  
**VIRGINIA OVER RUTGERS by 1**

The Deacons will take it to the wire but come up short  
**AUBURN OVER WAKE FOREST by 3**

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