Irish Coffee, a Tasty Dessert Drink
by Deborah Lyons & Robert Winokur

During the war years 1939 to 1945, it was an 18-hour flight from America to Foynes, Co. Limerick, by seaplane. Passengers arrived at the terminal, near the present site of Shannon Airport, chilled and sometimes dampened by wet weather, and they appreciated a hot cup of coffee or tea on arrival. On the theory that passengers would welcome something stronger, Mr. Joseph Sheridan, the head Chef at Foynes, developed the drink that is now known as Irish Coffee.

The drink came to America in 1952 when Jack Koeppler, owner of the Buena Vista Café in San Francisco, read about the hot coffee and whiskey beverage tasted in Ireland by a travel columnist. Koeppler traveled to Ireland to confer with Mr. Sheridan and brought back the recipe. Since that time, many people have thought that Irish coffee was invented in San Francisco.

Irish coffee isn't the ideal of health-conscious Californians. It might jokingly be said to contain the "four food groups of indulgence" — caffeine, alcohol, sugar, and butter fat! But for those who are inclined to indulge, a glass of Irish coffee can make a tasty dessert after a light summertime meal.

Add the whiskey, sugar and hot coffee to each glass, leaving about one inch for the whipped cream. Float the cream on top of the coffee. (The sugar helps the cream to float.) Don't stir after adding the cream. Sip the coffee and whiskey through the cream for the best flavor!

(To see how this page was created, go to your browser's View menu and select "Source". Comments there explain how it works! Then click this link to SBMUG's Picture Page to see a simple but elegant way to display your photos on a page you can create yourself. Don't forget to "view Source" there also!)

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<HTML>
<!-- This is the first of two examples showing how
     web pages are constructed. The second page is at
     "http://www.sbmug.org/moreinfo/pictures.html".
        These comments, enclosed by angle brackets,
     exclamation mark and hyphens, are ignored by the
     browser.
        The page begins and ends with HTML tags. The
     ending tag is the same as the beginning tag except
     that the letters are preceded by a "/", which means
     "the end of". Most other tags are used as pairs in
     similar fashion. -->

<HEAD>
<!-- The HEAD of the page contains items that describe
     the page but which don't display within the browser's
     window. -->

<TITLE>Irish Coffee</TITLE>
<!-- The TITLE appears on the title bar of the browser's
     window, and in the History and Window menus.
        Other items you might find in the head of the page
     include search terms the author wants search engines
     to associate with the page, and a brief description
     of the page which some search engines display in
     their search results.
        Here you can see how the pair of TITLE tags act
     as a container. -->

</HEAD>
<BODY>
<!-- The BODY contains all the text and pictures that
     appear in the browser's window. -->

<H1 ALIGN="center">Irish Coffee, a Tasty Dessert Drink<BR>
<FONT SIZE="+1">by Deborah Lyons & Robert Winokur</FONT></H1>

<!-- H1 indicates the main heading. Browsers make most
     headings large and bold. The FONT tag has a SIZE
     attribute to make part of this heading a little
     larger than normal text but smaller than the usual
     H1 size.
        The BR tag creates a line break. It doesn't need
     a matching ending tag, since it divides the content
     rather than containing it.
        Note that the browser ignores any line breaks not
     explicitly marked by the BR tag, and ignores extra
     spaces as well. This can be used to advantage to make
     this source file easier to read during editing. -->


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and whiskey through the cream for the best flavor!</P>

<!-- You may have figured out by now that paragraphs are
     contained by the P tags. Note the special encodings
     for some special characters: "é" is used for
     the accented "e" in "Cafe"; and "—" is used for
     the long dash, traditionally known as the "em-dash",
     before the word "caffeine". -->

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</BODY>
</HTML>