

# LAKESHORE RECYCLING SYSTEMS

# TRASH TALK

## DRINKS OF THE WEEK

Not a fan of an old fashioned cocktail? Not to worry! Now is the time to discover new drinks to enjoy as we head into summer. These are perfect for spring showers, summer nights and everything in between. PLUS we have some fun mocktail ideas perfect for the whole family. Enjoy!



### COCKTAIL RECIPES

[SUMMER IN A CUP](#)

[SUMMER BEER](#)

[WHITE PEACH SANGRIA](#)

[MOCKTAIL RECIPES](#)

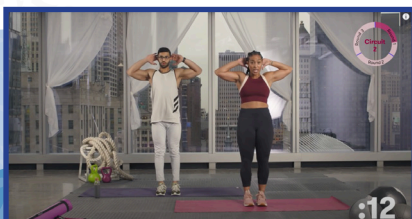
[TROPICAL MOCKTAIL](#)

[SUMMER FRUITY MOCKTAIL](#)

HAVE IDEAS TO SHARE?  
SEND TO  
[MARKETING@LRSRECYCLES.COM!](mailto:MARKETING@LRSRECYCLES.COM)

## WORKOUT VIDEOS TO MOTIVATE

30 MINUTE HIIT TRAINING



## FAMILY TIME WITH OUTDOOR ACTIVITIES

The warm weather is finally here! Instead of being cooped up indoors, enjoy the fresh spring air, while staying six feet away from others. Click any of the below links for some fun ideas for the family!

[TAKE A FAMILY BIKE RIDE](#)

[12 FUN WAYS TO PAINT OUTDOORS](#)

[WASH THE CAR WITH THE KIDS](#)

## TAKE CARE WITH SELF CARE

As a result of the pandemic, many people across the globe feel anxious, isolated or depressed. One way to cope with this is to keep active, both physically and mentally! Click any of the below links for fun hobbies and new ideas of skills to learn while safely social distancing.

[PHOTOGRAPHY AND HOW TO EDIT YOUR PHOTOS](#)

[LEARN HOW TO SPEED READ THROUGH BOOKS](#)

[DISCOVER A NEW LANGUAGE](#)

ONE HOUR HIIT TRAINING



## RECIPE OF THE WEEK

### REAL WISCONSIN BRANDY OLD FASHIONED

As we enjoy some long-awaited warmer weather, there is no better time to try out some unique twists to some favorite cocktail recipes. Special thanks to Kevin Park for providing this fun update to a bar book staple that is sure to be a favorite in more than just Wisconsin. Try this cocktail our or try it with cognac instead of a brandy!



### INGREDIENTS

- 2 oz. brandy for purists or rye whiskey for a tasty abomination
- 2-3 dashes Angostura bitters
- 1 sugar cube
- 1-2 orange slice(s)
- 2 brandied cherries (Many recipes call for those neon maraschino cherries, but if you can get your hands on brandied cherries, it may result in a better cocktail)
- Sweet, sour or seltzer wash
- Ice

### INSTRUCTIONS

1. Throw orange(s), cherries, sugar cube and dashes of Angostura bitters in an empty glass. It must be Angostura. Add a dash of your preferred wash of sweet, sour or seltzer. Just a dash. Don't go overboard here. Flex your forearm, reach for your muddler (or what I call afternoon quarantine workout stick). Get to pulverizing.
2. Add ice to fill glass.
3. Add alcohol of choice, brandy or rye whiskey (or go classic with a bourbon).
4. Finish by topping with your preferred wash and garnish with an orange slice and a cherry.
5. Enjoy while conjuring mental images of the northwoods, the Green Bay Packers, beautiful cheese, charcuterie plates and the Bronze Fonz (as recommended by our friends up north... who are we to say no).
6. Repeat!