

## MEXICO'S BEGUNIANG MARGARIA

Knowing cats currently are greatly intrigued with the hallucinatory experiences following ingestion of various Mexican plant preparations, such as mescaline. The experience is exciting—there are visions. It is intriguing—it has illegal overtones. It is historical —the Huichol and Tarahumara Indians of Mexico hopped up into a fertility dance with quite a bit of zing which was largely contributed by the juice of mescal buttons. If, as is possible, you are normally allergic to cops and dancing around in feathers to make a point with your date, there is always the quite standard procedure of visiting your liquor store and buying a bottle of redistilled mescal, otherwise known as tequila. In Mexico, the time-honored way to down tequila is to first put a pinch of salt on your tongue (or lick it off the back of your left hand), then gulp a solid shot of tequila all in one motion, and wash it down by taking a healthy suck on a lime. ¶A suaver system of intake is known as the Margarita, pictured here in the bright color tones of its native Jalisco. Sometimes it is made with lemon, salt, triple sec, and tequila. But our formula comes from Manhattan's golden home of Mexican preparations, the famous La Fonda del Sol restaurant. At the La Fonda del Sol, they mix it, si: ¶One-and-one-half ounces of tequila, a strong dash of Cointreau, juice of one-half lemon. Mix. Prepare glass by rubbing the rim with the rind of a lime, then dip rim in coarse salt and spin. Shake drink mixture in too much ice, pour, sip reverently.