

# AGWA

By J.C



Being a jet set professional wealthy godabout who enjoys naught but the finer aspects of life – cigars, fine chase lounges, antique vases, monacles, hats – it can be quite hard to surprise me. Indeed, such is the level of my indulgence that when my manservant Gasch Harb points out something that has piqued his interest, I scoff and doff him with one of my many hats, laughing, ‘oh, uncultured lout, when ever will you learn’.

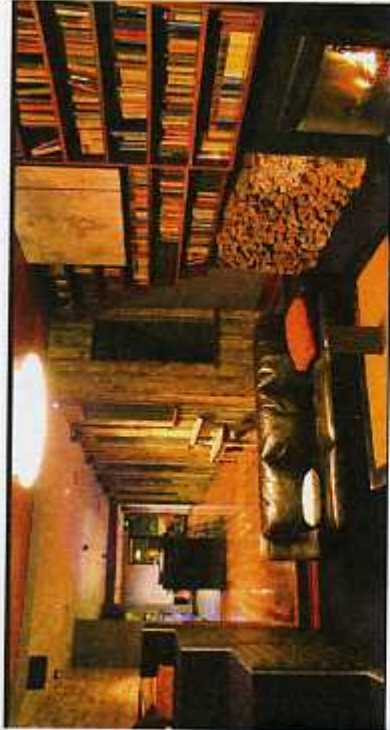
But after a recent trip to the far reaches of Bolivia, Gasch brought to my attention a curious drink that he'd been introduced to by a man only known as Gonzalez, and he said every DJ he'd ever met was drinking Agwa. He had also been taught the secrets of the drink, and promised me that even I, in all my infinite class, wisdom, finely cut handsome features and many embroidered bath towels, would be impressed. He then produced a bottle of Agwa.

Suffice to say after this first encounter, I was hooked. So, for my next house party – I made sure to make it an Agwa party. I set up a bar behind my new pool and proceeded to show my guests exactly how one enjoys Agwa. Gasch explained to all and sundry that the tradition of Agwa, is the only liqueur made from the Cocoa leaf, (not coconut or cocoa as you may believe), means that it's imbued with all the history and culture of South America. The beans of Cocoa Leaf are shipped under armed guard to Holland where it's made into Agwa. As such, it's the rituals of drinking Agwa that make it a more discerning drink selection than your 'meister of your tequilas.

Agwa, you see, can be imbibed a number of ways. There's the shot method – so we lined up and endless supply of limes. Once you have your shot of Agwa, then you squeeze a lime into the top of the shot, drink the shooter, then suck on another lime wedge to create a taste explosion.

Alternately, there's the 'bomb' method; Agwa is here to drag the Bomb back from the brink of idiocy – just drop your Agwa shot into a half-full glass of energy drink and knock it back. The buzz Agwa gives you – and Oxygen buzz due to the distilled cocoa leaves, which South American Indians chew for altitude sickness; more oxygen goes to the brain, thus the buzz - is unbelievable.

The Agwa disappeared in a fashion I've not seen since my wads of cash last time I was in the high roller rooms of Vegas. Next time, I'm taking Agwa and my luck will surely change. As they say – Taste The Bolivian Kist.



## Katuk

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Since Katuk opened on Chapel Street, South Yarra has once again become all about its locals. The cosy surrounds of Katuk have become a haven for those living or working in the area. A local membership gives you 20% off drinks, so ask at the bar when you're in next. Its slick, yet functional modern aesthetics lend themselves perfectly to settling in for a long, comfortable night - it's easy to see why it's so popular. For local businesses and corporations, it's the ideal location for low-key seminars and group catch-ups. Katuk pride themselves on being able to cater for, well, pretty much anything. This is on top of the private functions (birthdays, send offs, you name it they can help) Katuk also cater for - which basically means they've got all bases covered.

The care and passion shown by the staff is undoubtedly the reason why Katuk is such a favourite. With impressive and knowledgeable cocktails, discerning wine list and diverse selection of local and imported beers, Katuk has everyone's tastes covered. Their unique bar snack menu allows for light munchies and staff can provide with you a list of local restaurants who deliver, if you need something more substantial. With weeknight specials and themed evenings, plus a hidden plasma for all the upcoming sporting events in spring and summer - Katuk will become your new lounge room. Check it out and see for yourself what everyone is talking about.

**Summary: A local haven.**

