

"We all type, but some of us did more. We spoke no word of the work we did after we covered our typewriters each day. Unlike some of the men,
WE COULD KEEP OUR SECRETS."



Sally's Red Tom Collins

Ingredients

- 1 ½ ounces gin
- The juice of ½ lemon
- 1 teaspoon of sugar
- 3 ounces club soda (or enough to fill glass)
- Splash of maraschino cherry juice
- Garnish: maraschino cherry

Directions

1. In a Collins glass filled with 2–3 ice cubes, pour the gin, lemon juice, and simple syrup.
2. Stir thoroughly.
3. Top with club soda and a splash of maraschino cherry juice.
4. Garnish with a cherry or two.

*Recipe adapted from *The Artistry of Mixing Drinks* by Frank Meier (of the Ritz Bar, Paris)

"The funny thing was, I never thought of myself as a spy. Surely the craft took more than smiling and laughing at stupid jokes and pretending to be interested in everything these men said. There wasn't a name for it back then, but it was at that first party that I became a Swallow: a woman who uses her God-given talents to gain information.... These men thought they were using me, but it was always the reverse; my power was making them think it wasn't."