



Gentle stirring is necessary in order not to bruise the liqueur.

COGNAC

Is the most famous of all brandies, taking its name from the small town of Cognac in the French Département Charente Cognac. It is a distillate from freshly fermented white wines of the Charente which must not be sugared. It must be distilled absolutely pure, but a minimum of caramel sugar may be added.

TABLE OF COGNACS

X	Une Etoile	2 – 5	years
XX	Deux etoiles	3 – 5	"
XXX	Trois etoiles	5 – 10	"
VO	Very Old	10 – 15	"
VOP	Very Old Product	15	"
VSOP	Very Superior Old Product	20	"
VVSOP	Very very Superior Old Product	25	"
XO	Extra Old	30	"
EXTRA EXTRA		50	"

"PHYSIOLOGY" OF MIXING

One must know the composition of all drinks already proven, because otherwise one can not be sure whether a drink is in fact "new". One needs an inborn talent for what is important in culinary matters and, therefore, one has to have the sense of taste, not only on the tongue and palate, but also in the finger tips as it were. The brain must be sensitive to various aromas in order to prevent a blunder made by even the quickest of hands. An ideal drink must be attractive in colour and appearance, with a taste which is harmonious and clear and its effect must stimulate, but not intoxicate.

GIVING A COCKTAIL PARTY

Today it is the Cocktail Party which is the mark of economic affluence. It is a "vertical relaxation" and is often the target of sarcastic comment. Nevertheless we should give it its due. A cocktail party is stimulating and gay, provided one knows where and when to hold it. The characteristic feature of the cocktail party is that the invitation is limited to the two hours before dinner and that the guests walk around or stand.

Once this is kept in mind, the reason for holding a cocktail party is almost self-evident. It is e.g. very appropriate for introducing a friend to a larger circle of acquaintances or a business friend to the more important co-workers. The cocktail party is also useful as a birthday celebration.

Thus the C.P. remains outside the "intimate sphere". The relaxed disorder, stimulating drinks, the pleasant bar music, records or a band, and last but not least the right choice of guests take care of the many and constantly changing conversational groups, so that the host does not have to worry about the success of his party.

It is advisable to receive the guests at the door. The head of the house has the duty of looking after the drinks and the guests before anything else. A good host will take the new arrivals and guests standing alone by the arm, introduce them to other groups and get them talking about matters of mutual interest. Once they have a cocktail in their hand, he can leave them and turn to other things. In the meantime the lady of the house sees to it, that trays of hors d'oeuvres from which the