

speaks about an "American Bar", even today when Europe and Australia "Down Under" has long since surpassed the New World in the art of mixing. The flowering of the American Bar began with development of the larger cities in the U.S., along serious expert, because it is frequented for its good food as well as for the quality of its drinks. Also, the visitor to the Cocktail Bar is mostly well-travelled and he likes to chat with a bartender who "has been around", as well as with his fellow-guests of a similar background. The barfly is a regular guest, a "type" — a cordial fellow who somehow differs from the average person. By this I do not mean, that every regular is necessarily a genius or a man of talent! Nevertheless he is not a commonplace person. The atmosphere of such a bar allows people to get closer to each other who could never do it elsewhere, for social or financial with the cultural development and affluence. Then a real "cocktail invasion" took place in Europe. Although in the capital cities of England, France, Germany, Austria etc. "Bars" were known already they were mostly situated at the exclusive restaurants.

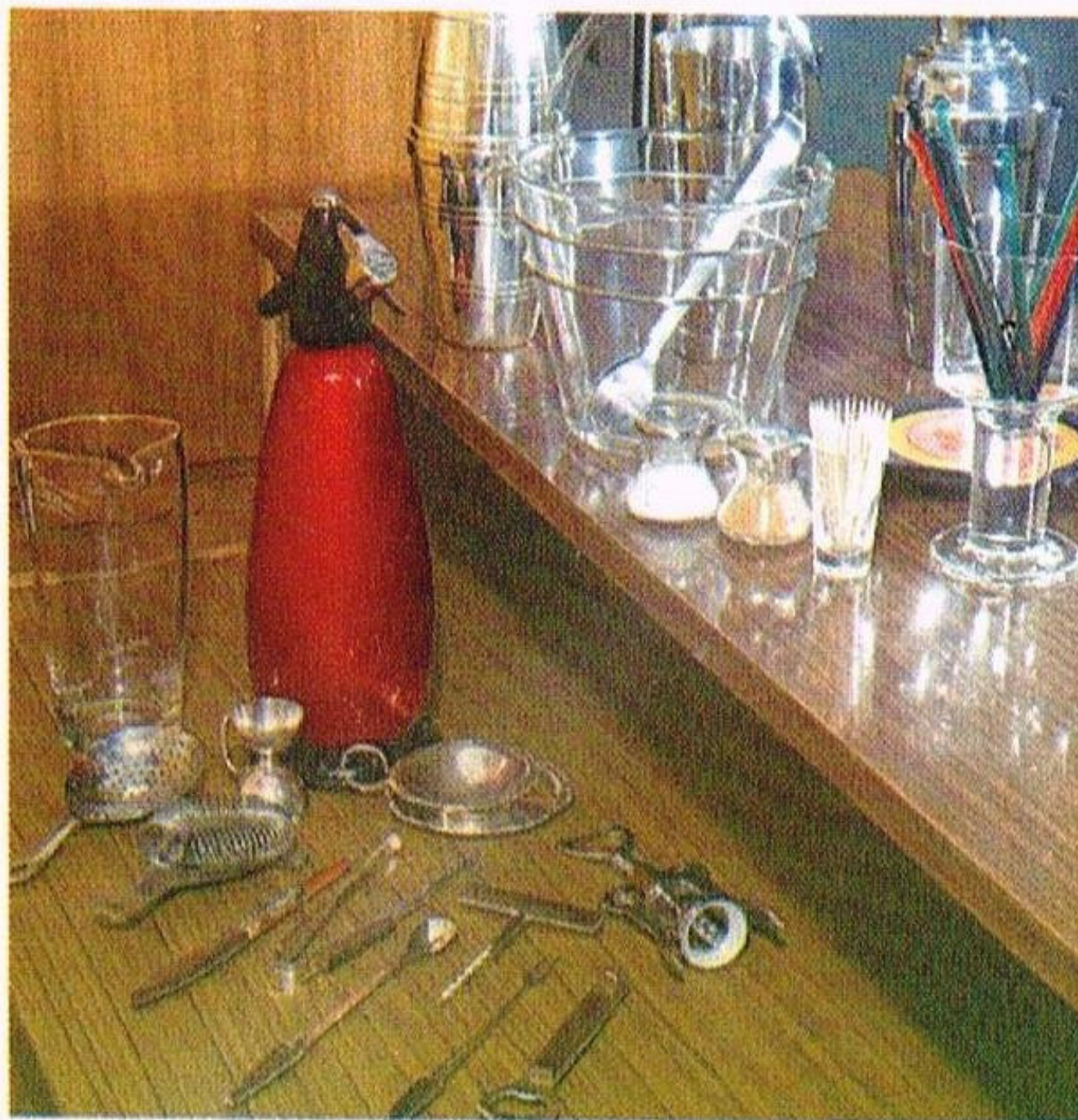
In 1862 the famous American bar mixer Jerry Thomas published his "Bartender's Guide". He made a tour of Europe and gave mixing demonstrations.

In 1869 an invitation went out to all bartenders to take part in a competition at New Orleans. There a

new star of "Mixology" was born — Harry Johnson. Even today we daily mix a large number of drinks invented by those two famous mixers.

The Cocktail Bar remains the ideal bar for the reasons. In the bar a contact is soon made, with all the conventional barriers lightheartedly thrown to the winds.

A cocktail bar is a cosy and pleasant place. Its strength is an internationally trained staff and international clientele. It is usually run by a bar-keeper or bartender who knows the ways of the world. He has an assistant who can act as "clerk". Here mixed drinks are consumed and the choice of spirits in stock must be made with care. Such a bar must stock all makes of whisky and gin, cognacs, vermouth and champagne. A visitor to such a bar will almost always become a "regular" and will expect, that his special wishes are met. He also wants to chat, but the initiative must be left to him. I, therefore, advise you to go to a real Bar whenever you are looking for a new diversion. Certainly such bars are found almost exclusively in the larger hotels. However, one must not conclude, that they are particularly expensive or reserved for hotel guests only. Often there will be dance floors in those bars, but you may be sure, that the mixed drinks served to you will be outstanding and that you will be able to speak with the head of the bar who knows his business.



#### BASIC BAR EQUIPMENT

Top rear: Boston Shaker, American Shaker, Standard Shaker.

Centre: Ice bucket, Sugar, Nutmeg, Cherry picks, Coasters, Swizzle sticks.  
Bottom rear: Mixing jug, Soda Syphon.

Centre: Scoop, Strainer, Measure, Separator.

Bottom: Hawthorn Strainer, Fruit Knife, Ice Tongs, Mixing Spoon, Cork Screws, Cherry Fork, Crown Seal Opener.