

guests can serve themselves, are made available after the first drink. However, one must make sure, that those so-called cocktail savouries are not a substitute for dinner — just as the cocktails themselves should only stimulate the appetite. One should also think of such extras as cherries, olives, lemons and, of course, cigarettes, nuts and salted tid-bits must be put out and ready on time.

SAVOURIES FOR THE COCKTAIL HOUR

Cold hors d'oeuvres for the buffet:

Savoury

Smoked Salmon

Bismarck Herring

Salmon Caviar

Tuna Fish Puree

Lobster

Caviar

Ecrevisse

Anchovies

Sardine

Shrimp

Crab Legs

Roquefort and Anchovies

Midinette

Ham

Bacon and Cheese

Salami

Liverwurst

Gauloise

Sausage

The canapes must not be arranged symmetrically.

FROM BREAKFAST THROUGH TO EVENING

It is best to drink non-alcoholic fruit juices before breakfast. They have the same effect on the "inner man" as a refreshing bath on the whole person. Had the previous evening been a long one and a hang-over is felt, an Egg-Nog or a strong "Bloody Mary" are indicated.

After strong physical exertion during the morning "Billy's Double Flip" is particularly good.

Should you be giving a morning reception the choice is Champagne Cocktail.

In the hour before dinner an aperitif should be taken, it "unlocks" the stomach and stimulates appetite.

After the meal an "After Dinner Cocktail", liquors, port or cognac are served.

There is quite a choice in the afternoon. You mix a really strong drink for the gentlemen, such as "Old Fashioned", Manhattan, Mai Tai, Ayers Rock or Flying Doctor, the ladies prefer to take something lighter, e.g. a "Down Under Fizz", "Brandy Crusta", "Pink Elephant" or "Dame Nelly".

For dear friends and guests you prepare "Who Daddy Cool", "10 Furlongs", "Tasman Devil", "Moon Walk", "Nickel Fever", "Blow Up", "Light Fingers", "Rose and Fammo Special", "Mountain Cocktail", "Petite Fleur".

During cocktail hour — between five and seven in the afternoon — the Cocktail of course reigns supreme. There is nothing else like it and according to preference you give your guests "Martini", "Golden Butterfly", "Galaxie", "Dunk Cocktail", "Golden Dream", "Grasshopper", "Photo Finish", "John McKilligan on the Rocks", "St Kilda Marina", "Surfie" and many more.

Finally in the evening, the occasion and the time of year will determine the drink. If you have a large number of guests you could prepare Champagne Cocktail "Australian Glory", "See Through", "Sweet Lovebite", "Night Star", "Sex Pot", "Passing Out", "Smuggler's Gold", "Dizzy Blonde", "Blue Negligee", "Purple Heart", "A Taste of Honey".

MIXING IN THE GLASS

Drinks such as e.g. Martini on the Rocks are simply poured together into the glass and cooled with ice cubes. The ice is served separately.

MIXING IN THE MIXGLASS

Mixing in the shaker is the quickest way of cooling but some mixtures become cloudy in the process and lose their aroma. It is therefore recommended to stir the aromatic Vermouth Cocktails in the mixglass.

MIXING IN THE SHAKER

Several pieces of ice are placed in shaker, ingredients added, the closed shaker taken in both hands thumbs on lid, so that it does not come off during