

shaking. Shake as vigorously as you can, open immediately after a few seconds and pour into glasses through the sieve insert or strainer.

SERVING AND GARNISHING

Very few drinks are completed when they come from the shaker. Often a cherry or an olive is placed in the glass, sometimes a piece of orange or lemon peel. The piece is cut from the fruit approx. to finger-length. A bit of orange or lemon oil is sprinkled on the aromatic cocktails which gives the drink a particularly good accent (cut a sliver from the skin of the fruit and squeeze it between thumb and forefinger over the drink). The Crusta Cocktails are served in glasses with a sugared rim. This is done by moistening the glass with a cut-in slice of lemon and pressing the rim into sugar. The sugar sticks to the moist surface and forms a rim like ice crystals.

All bar drinks with fruit or ice cubes, long drinks and drinks topped up with soda or Ginger ale are served with drinking straws.

THE CHAMPAGNE COCKTAIL

This is a long-drink served in champagne glasses at morning receptions or festive evening functions. Please note, that this drink has a more refreshing and pleasant taste when its basic mixture does not take up a large part of the glass.

THE FLIP

Should you return home after a sporting event, tennis match, ice skating, horse riding, boxing match, skiing, surfing or get up shakily after a prolonged attack of the 'flu, or after dancing all night – you simply must mix a Flip! It has the effect of a miracle medicine, it strengthens the tired limbs and the tiredest of spirits. The Flip requires your fullest attention and should be handled with care. There is hardly anything more stimulating and strengthening which you could offer your guests.

Fill the cocktail shaker with several pieces of ice, add the ingredients and shake for a few seconds as vigorously and quickly as you can. Strain immediately into prepared glasses, grate a little nutmeg over the top.

PREPARATION BY THE AMATEUR MIXER

Careful preparation is essential. Check the contents of your bar. The taste of a cocktail depends to a large extent on the speed with which it is prepared. Check everything before commencing, see that lemons, oranges, olives, Maraschino cherries, pearl onions and splits, soda water, dry ginger ale, lemonade, tonic water and bitter lemon are on hand.

Naturally it is important to have sufficient ice. The main thing is to obtain a mix-drink as cold and as pure as possible.

I would advise you to work with a measuring glass because with a mix-drink nothing should be left to chance. As an amateur mixer you could not so easily acquire the accurate eye measuring ability of a good experienced bartender, which he has developed after years of daily practice.

For mixing of several drinks a measuring cylinder is more practical.



Pouring using the Hawthorn Strainer.