

BASIC GLASSWARE FOR THE MODERN COCKTAIL BAR

1 oz. for straight drinks and liqueurs.
2½ oz. stemmed cocktail glasses for Martinis, Manhattans, Daiquiris.
6 oz. old fashioned glass for all drinks served on the rocks.
5 oz. whisky sour glasses, stemmed.
5 oz. stemmed champagne glass for all champagne cocktails and frozen Daiquiris.
8–10 oz. tumbler for highballs, Tom Collins, brandy and dry ginger ale.
12 oz. highball glass for Cuba Libre.
Brandy balloons.

STOCK REQUIRED

Bitters

Angostura
Orange
Fernet
Unterberg
Byrrh
Amer-Picon
Campari
Dubonnet
Pernod
Rossi
Cinzano

Spirits

Gin
Vodka
Kirsch
Scotch whisky
Bourbon
Cognac
Brandy
Bacardi
Cuba rum
Jamaica rum
Akvavit
Aus. whisky

Liqueurs

Apricot
Benedictine
Chartreuse
Galliano
Grand Marnier
Curacao
Danziger Gold-wasser
Cherry brandy
Parfait amour
Kuemmel
Creme de Cacao
Creme de Menthe
Drambuie

Syrups

Grenadine
Cassis
Almond syrup
Lime Juice
Lemon Juice
Orange Juice
Soda water
Dry Ginger ale
Tonic water
Mineral water

MEASURES

Always keep one handy to measure your drinks.
A dash is 1/6 of a teaspoon, or 6 – 7 drops.
A pony is 1 oz. (ounce).
Sample for a glass of 2½ oz.:
1/3 Bacardi
1/3 Blue Curacao
1/3 juice

COCKTAILS

WHEN are mixed drinks served? The occasions are so numerous, that it is easier to say: the only time mixed drinks are NOT served is during a meal. At any other time there are mixed drinks to serve every purpose.

Cocktails can be used as an aperitif to stimulate the appetite, to relax after a meal, for fun and conviviality – like the friendly cocktail party. Mix a drink just for yourself, to unwind when you come home from a day's work. The various ways of mixing drinks are unlimited. As one becomes more familiar with the ingredients, the techniques and the flavour and bouquet combinations, the scope and skill in mixing drinks grows. The possibility of various combinations depends solely on what is available in your cocktail bar. Even the simplest and most economical stock of ingredients has numerous possibilities.

In this book you will find standard cocktails, popular mixed drinks whose names and contents are essentially the same in every country of the world. The Dry Martini cocktail, the Old Fashioned, the Tom Collins and many more. Here also is a wide variety of local drinks from "Down Under" and from all parts of the globe, to add an easily achieved touch of the exotic. Most important of all perhaps, you will find recipes for basic mixed drinks and many ideas out of which, with experience and ingenuity you will be able to create your own variations.

There is not a bar or hotel anywhere in the world that can instantly furnish all the ideal ingredients of every drink the whole year round; certainly households that could afford them are few.

The contents of your mixed drinks depend very largely on the range of your pocket, the availability of ideal ingredients and above all, your own taste.

The actual word "BAR" is several hundred years old, although there is an enormous difference between the tavern bars of a bygone age and the bar of today. At first the bar consisted only of a counter (buffet) and a rail all around it. This railing completely separated the guests from the counter, thus drinks could not be placed on it. The guests leaned on the railing and held their glasses in their hands. There were no chairs.