

The patrons came in quickly, drank something, chatted a bit perhaps – or brawled – and went on their way. Apart from alcoholic drinks the host sold tobacco, food, etc. The railing was put up for the purpose of holding the patrons at a distance from the counter, the alcohol and the host himself, in other words it was actually a protective measure. Considering the type of rowdy elements which “colonised and cultivated” the States in those days, the need for protective measures is easily understood. The knife sat very loosely in its sheath and a couple of yards of distance could be of certain advantage.

Naturally such a railing made of raw planks did not really afford protection because jumping over it was easy, but just the same it gave the host enough time to do something. Last but not least, the railing also prevented the curious guests from touching the wares on the counter. Thus the name “bar” originated from this barrier and today we have it in every bar, naturally in a vastly different form.

EXPRESSIONS USED IN THE BAR

The bar system is of American origin which accounts for the many English words used in the business. It shall be left to language reformers to change them! However, for the international circle of patrons the following list has proved practical. The most important words in use are:

After-Dinner drink
 Aperitif
 Appetizer
 Bar
 Barboy
 Barfly
 Barglass
 Barkeeper, Bartender, Barman
 Barlist
 Barspoon
 Bitters
 Bottle
 Bowl
 Carbonated water
 Cider
 Cobbler
 Cocktail strainer
 Cooler
 Corkstrew
 Cruet
 Dash

Dashbottle
 Decorate
 Digestive
 Dry
 Fancy
 Fine Champagne
 Fizz
 Fizzy water
 Frappe
 Gallon
 Ginger
 Hard-Cider
 Ingredients
 Jigger
 Juice
 Jus
 Label
 Lemonpeel
 Lime
 Long Drink
 Maraschino-Cherry
 Menthe
 Mint
 Muddler
 Mug
 Shaker
 Short-drink
 Slice
 Sparkling
 Spice
 Squeeze
 Straight-Drink
 Strainer
 Tonic water
 Tumbler
 Vintage
 Zest

BAR EQUIPMENT REQUIRED

Strainer Mixing Bowl Combination shaker Mixing glass Corkscrew Mixing spoon Gill measure Fruit knife Ice tongs Ice buckets Drinking straws Decanters and sprinkling tops Lemon squeezer Cruets Kitchen strainer Plastic funnel Sugar Salt Fresh fruits Eggs Cream Milk Mint Cucumber Swizzle sticks Tooth picks Maraschino cherries Olives Pearl onions Tobasco sauce Worcestershire Tomato juice.

Since the bars first appeared in the North-American States, it is easy to understand, why one always