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COCKTAILS –How to Make and Enjoy them!

By Barry Lear Copyright 2005

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Part-I: Introduction

Alcohol and Your Health

Almost everyone enjoys a drink with friends, but you’ve probably seen hassles and even injuries caused when someone had more than they could handle.

Alcohol is an option – not a necessity. Many people either never take it up or decide for health or other reasons to stop drinking alcohol, and their views are to be respected.

But other people, probably the great majority, use alcohol responsibly and you are the focus of this book.

Alcohol is a social lubricant, sort of like oil lubricates your car. Using too much can cause a lot of problems.

If you are concerned about someone close to you misusing alcohol, ask the eBookwholesaler Member that supplied this book to you about another ebook called, “Take Control of Alcohol” which details the effects on health and other problems caused by alcohol misuse as well as information which can help anyone wanting treatment & support.

Some studies indicate, but do not prove, that consuming small amounts of alcohol may help to reduce the chance of being affected by some heart conditions. Many factors affect this. You should only get advice on medical matters one-to-one from qualified medical practitioners, not articles in glossy magazines or that guy at last night’s party.

2. Drinks for Every Occasion

Beer

Beer is not just ‘beer’ – there are several categories with their own distinctive qualities.

But also please realize that not all Ale, for example, is made in the same way as described here. Advances in technology, development and hybridization of plants and the increased focus by some companies on reducing their costs of production beyond the point which is possible while maintaining traditional methods of production, means that some brands which are sold as, say, lager, may not taste much like the traditional product.

Sometimes, for instance, different grains are substituted, chemicals such as oxygen and nitrogen are introduced to the product and other ingredients have been altered or replaced to give it the appearance and taste near-enough, in the supplier’s view, to the traditional drink.

Ale is produced from an early stage of fermenting beer which, in the traditional system, is casked with some added sugar. The drink continues to evolve, right up until you drink it!

Beer is a brewed drink. Grain is fermented by particular yeasts or malted barley and wheat. Beer usually has an alcoholic strength of no more than 8%.

Lager is a refreshing beer, produced from yeast, malted grain and hops. We can thank beer lovers in Germany around the 15th Century who stored their beer in very cold caves at high altitudes through summer for this drink. There have been other developments since, including mechanical refrigeration and the introduction of lager yeast cultures which made the production and distribution of the drink much easier.

Stout is descended from British **Porter**, a dark beer. The name indicates its full-bodied, or “stout”, quality. Stouts have a thick head of white bubbles, sometimes chemically enhanced, and their strong flavor has made them very popular when dining.

Cider is apple based. Originally, cider was not filtered, carbonated or otherwise changed. Thanks to the desire to make it more popular and profitable, many companies produce ciders which have been “improved” in these and other ways. **Scrumpy** is a traditional form of cider but, these days, not all Scrumpy is true to that model.

Perry has fermented pear juice where cider has apples. Perry was originally made with only the Perry variety of pears and purists say that Perry which is made with more common varieties of pears does not match up.

Wine is the delicious result of fermenting grape juice. Vintners add brandy to produce fortified wines.

All of the above - as well as spirits, such as rum, whisky and vodka - are used to add flavor and potency to drinks you will read about here or be offered in the future.

The Basic Cocktails

Prohibition in the United States, as well as providing the foundation of some families' fortunes, is responsible for the development and popularity of mixed drinks like cocktails. Bartenders mixed their alcohol with other substances to hide it from law enforcement officers and wowsers as well as to improve the taste of their customers' illegal, cheaply produced drinks.

Preparing cocktails is not rocket science though some of the spirit used then could probably have fueled one.

For most cocktails, you just put some spirit like vodka or whisky in a glass, then add something to provide the “body” of your creation – that might be fruit juice, cream or whatever your imagination suggests.

Then, with many recipes, you color it with a liqueur and top it off with decorative touches like those little umbrellas or slices of fruit for eye appeal and so people can feel they are drinking something healthy respectively.

Their real purpose may be to add flavor(s) and nourishment or just bubbles and eye appeal.

Essential Equipment

Many items you need for producing tasty cocktails can be found in the average kitchen but, if your budget allows, you can buy plastic or chromed steel implements which do the same task but look a bit more classy.

You could use a rolling pin instead of a mortar and pestle, a glass jar with a lid as an emergency Cocktail shaker and even egg cups for measuring cups.

Start with:

A bottle opener, corkscrew and can opener (have a spare one of each out of sight for when they go missing). You can get waiter’s tools which have combinations of these implements. Go for quality –you and your tools need to be strong enough to handle the demands of the job.

A cocktail shaker for cocktails and another for shaking one cocktail at a time. There are 2 distinct styles, the European has one container with a fitted top and a strainer inside that. The American style has two identical containers which fit together and have no strainer.

An ice Bucket for storing ice in the refrigerator and ice tongs for dropping the ice into the individual drinks.

Jigger – measuring glass for quantities up to 1^{1/2} fluid ounces.

Mixing glasses for cocktails

A pitcher large enough to mix several drinks in at the same time.

Essential Supplies

Ice in cubes and also as crushed slurry. Making the crushed version is much easier if you break up the cubes before you put them in the blender.

Mixers including soda water, juices and cola.

Spirits including rum and whisky as well as red and white wine.

There are many desirable but not essential accessories such as a gas-powered cork remover and ice crusher etc.

No bar is complete without supplies of nuts, crisps and/or pretzels. If you supply any nuts, make sure they are well separated from the other snacks because, these

days, many people are exhibiting an intolerance to even slight traces of certain varieties of nuts.

Tips for Bartending

This guide is no substitute for the professional Bartending courses but I'll give you some tips (not the monetary kind) which will help you to increase your friends enjoyment of your event and possibly enhance their impression of you.

A bartender must be very good at mixing drinks and mixing with people.

You'll need to be able to remember drink orders for a group (you'll soon develop respect for the unsung skills of the bar and waiting staff you encounter). Also, try to organize a mental schedule for the people at your bar, what they're drinking and when they may be wanting refills.

That's just the most obvious part of bartending. You've also got to keep an eye on the level of all your supplies; clean glasses, ice and the ingredients.

Don't worry about learning to juggle bottles in imitation of the professionals – your guests will just be looking to get good measures and quick refills.

The Key Ingredient

The most important ingredient you can add to each drink which you serve is atmosphere – enhancing the experience which the customer has. That’s a combination of pleasantness and competence in putting the drink together.

Handling a cocktail shaker while continuing to talk with the waiting customers or friends doesn’t come naturally to all of us – it can take some practice. When you become comfortable with the standard methods, then and only then, should you think about whether you want to add the juggling and other flourishes.

Building: Simply pour the various liquids into the serving glass and they find their own levels. Give the drinker a swizzle stick so they can change the appearance between sips.

Frosting: Decorating the edge of the serving glass with sugar or salt is easy; just lightly rub a slice of a citrus fruit around the rim and then dip the edge into a small bowl of the powder. Twist the glass around to ensure a full, even coating of the rim.

Layering: An advanced method of preparing drinks with ingredients of different colors and “weights” (specific gravities). Grenadine has a high specific gravity while the s.g. of Southern Comfort™ is lower than that of water (but it has more kick, of course).

Start with the ingredient which has the highest s.g. and work down to the one with the lightest. Use a bar (or layering) spoon, measuring glass and the serving glass.

Measure each ingredient into the measuring glass and then flow it along the spoon’s twisted handle into the guest’s glass. You can adjust the spoon to reduce the speed of the liquid going into the glass which will reduce the amount of mixing of the ingredients which improves the layering effect.

Some bartenders put the bowl of the spoon inside the measuring glass while others put the pouring lip of the measuring glass on the twisted section of the spoon.

The second method is easier when you are learning but the first method offers a slight increase in the speed with which an experienced bartender can produce these eye-catching concoctions.

Muddling: You use a Muddler (many bar spoons have one on the back of them) to crush herbs, fruit or mint in the glass without risking damage to the glass or having to use your mortar and pestle.

Shaking: Put plenty of ice-cubes in your shaker – fill it more than half-way. Then, add the ingredients in descending order of alcoholic strength.

Clamp one hand on each end of the shaker and shake it until moisture appears on its outer surface. Now you can strain the drink into your customer’s glass.

Stirring: Use a rod, either metal or glass, to stir the ingredients together before straining the mixture into the drinker’s glass.

Mixing Tips

Put your ice into the shaker before the liquid to chill the ingredients and reduce the dilution of the alcohol.

Stirring a drink keeps any ice cubes intact and does not cloud drinks based on Martini or other clear liqueurs. Don't stir too much or you will blend the alcohol with the other ingredients and dilute its effect.

Only shake drinks that contain thick ingredients; cream, eggs and heavy juices, for instance.

An electric blender eases the pressure on you but never use it to blend fruits which have hard seeds.

Bar Measures (U.S.A.)

Cup	8 fluid ounces
Dash	1/32 fluid ounce
Fifth	25.6 fluid ounces Fifth of a gallon
Gallon	128 fluid ounces
Jigger	1 ¹ / ₂ fluid ounces
Pint	16 fluid ounces
Pony	1 fluid ounce
Quart	32 fluid ounces 2 pints
Shot	1 ¹ / ₂ fluid ounces
Snit	3 fluid ounces
Split	6 fluid ounces
Tablespoon	3/8 fluid ounce
Teaspoon	1/8 fluid ounce
Wineglass	4 fluid ounces

Metric To U.S.A. Measurement Conversions

1 Dentiliter

1/3 fluid ounce

1 Deciliter	3 1/2 fluid ounces
1 Liter	34 fluid ounces
3.7854 Liters	1 gallon
9.4635 Deciliters	1 quart
1 Milliliter	1/30 fluid ounce
(Just under) 30 Milliliters	1 fluid ounce
750 milliliters	25 fluid oz (fifth)
500 milliliters	17 fluid oz (pint)
200 milliliters	6.8 fluid oz (half-pint)
1750 milliliters	59.7 fluid oz (half-gallon)
1000 milliliters (1 liter)	34.1 fluid oz (quart)

Mixers and Garnishes

Mixers are non-alcoholic liquids which are used to add flavor and color to alcoholic drinks or replace or dilute them.

These are some of the most common:

Cola Club soda Cream (light and heavy)

Dry Ginger Ale Lemonade Orange juice

Other available fruit juices Lemon sour (lemon juice & sugar)

Spring water Syrups Tonic water

Supply your guests with fresh juices (lemon and orange juices are the most essential ones) wherever possible and also have low calorie (“diet”) versions of the soft drinks available.

Grenadine is probably the most well-known syrup. It’s made from the pomegranate. Other fruit based syrups can add a hint of fruit without extra alcohol which you get with the liqueurs. You can make a bland, flavorless syrup with sugar and water (or get some Gomme from your liquor store).

Garnishes

These add flavor and eye-appeal. The basics include Angostura Bitters, lemons, limes, cocktail onions and olives, any fruit which is in season, celery, bananas etc.

Setting Up Your Own Home Bar

If you have the space and budget, you can set up your own Bar in your home, a personal oasis where you share a few drinks and laughs with family and friends.

That can be in the corner of a family room, in your basement or attached to your garage.

You can, of course, buy a ready-made bar unit, build one or have a one-off design made for you. Build your bar to suit the equipment you have such as the fridge, etc Work out the shelves according to how you will stock it and don't forget to provide specific areas in the shelving for storing napkins, glasses and other essentials.

As well as the bar itself, you need to provide chairs and perhaps a small couch if space permits.

Set a budget for the whole project and stick to it or you may not have enough to stock it with drinks if you give way to spur of the moment purchases during construction.

Minimum requirements include a sink and small refrigerator for ice, garnishes and drinks. When you start looking for components, you'll realize why I suggest you have a budget set out. There are bar accessories from mirrors, dart sets, dice games and up to fancy (and expensive) stools but the most important parts are you and your friends.

Personalize the Bar with items related to the sports you and your friends enjoy and perhaps some liquor signs and paraphernalia.

Use skilled labor like architects to decide and lay down total plans by sketching, outlining, plotting, drawing, and measuring accurately on available scale. **Start building from the base** with plywood and pine boards according to the needed

height. Erect boards tightly to ensure durability of your bar. **Complete the interior** by making necessary shelves at planned positions after finishing necessary electricity and plumbing. Countertops could be granite, marble, or glass. Thereafter stack the bar with necessary ware and drinks.

Glassware

There is a good reason to provide the appropriate type of glass for the particular drinks which you serve. It's not just being fashionable, but ensuring the quality of the experience for your guests.

Beer mugs: Holding about 16 fl oz are common around the USA but many people use smaller glasses for their beer.

Shot glasses: Hold about 1 ¹/₂ fluid ounces - for spirits and juices.

Highball glass: The glasses hold about 250 milliliters.

Champagne glasses: The Flute is tall with a long stem and holds about 5 fluid ounces.

Cocktail glasses: These stemmed glasses have steep sloping sides. These glasses hold 3 fluid ounces and are used for martinis and other drinks.

Remember, only real glass is good enough for your guests, never plastic.

It's vital, of course, to be careful when cleaning your implements and your glasses. Wash the glasses in very hot water with a quality detergent. Do not use soap. Dry them with a lint free cloth.

Handle your glassware by the edges except for the rim, to avoid finger smudges.

What About Entertainment?

The sort of entertainment you have for your party should reflect your guests' interests and expectations.

Recorded music, live music or other professional entertainment, active or quieter games can add to the event's atmosphere.

Prizes will add to the fun of any games you provide. Items like CDs, DVDs, nicely wrapped bottles of liquor or sets of glasses and other bar-related items always go well.

Music

Ensure the music you have is in line with the atmosphere your guests expect. Often, it's a good idea to play quicker music early on and drift to quieter, slower tunes later.

Check all the audio equipment and your CDs well before the event.

Hiring a Professional

You can hire professional entertainment, either musical or perhaps a magician, balloon twister or even a tarot card reader.

Try to get feedback from their previous clients before booking them and don't just pick the person who has the largest advertisement in the phone book! The sort of act which you book should be in line with the event,

The performer is usually booked for a particular length of time and given a definite starting time. Few will work for more than a couple of hours without a break. Have their fee in an envelope, ready to pay them before they leave.

They will probably need a room to change in and out of their professional clothes. You should also provide them with something to drink and some food.

Book them as early as possible and phone them a few days in advance to confirm that they will be there on the right date at the right time.

Plan Your Party

Every party is important because it requires an investment of time, energy and money from everyone concerned – not just you as the host or hostess.

The focus has to be to prepare everything in plenty of time so that you, as well as your guests, can enjoy the event and have nothing afterward except smiles and pleasant memories.

Decide:

- Why you want to have your party. Is this one for social or business reasons or maybe you just want to liven things up a little?
- When you will have it and where. You might want to check with those potential guests you particularly want to attend before sending out invitations. You also have to decide if you want to invite a large number and whether you can comfortably host them all in your home or should you book a venue.
- Another important consideration is the times between which the party will run.
- Who you will invite?
- You might have some people whose hospitality you want to repay, people who've moved to the area that you want to introduce to your friends, people that you want to get to know better and, of course, your close friends whose company you really enjoy.

Are you going to tie your party to a theme, event or the time of the year? If you do, then you'll need to ensure that the accessories and any related activities which you plan for your party are ready in plenty of time.

Keep the food simple – save your creativity for those cocktails. Check whether any of your guests have restricted diet requirements. These may be for health or religious reasons.

You’ll obviously need extra cutlery, plates, napkins and bar tools. Get them together or hire them in advance.

Produce and deliver your invitations. For informal occasions, you can just email people but make sure that they get the email. A significant percentage of all emails are gobbled up by spam filters or otherwise lost in transit, so always follow up with the people that you don’t get any sort of reply from.

Your guests need to know when, where, the theme or reason for the party, how to get to your home or the venue, contact phone numbers, SMS and email. If they haven’t been to your home or venue, give them a description of the front of the place and nearby landmarks – football ground, telephone boxes etc.

Arrange a safe haven for your pets (they don’t really add to the fun of your parties, whatever your guests have told you at previous ones.)

Do the same for your young children so you have peace of mind and can concentrate on having a good time.

You can see that a checklist is essential. Don’t discard the list immediately the last happy guest has left. Add anything you’ve learned about your friends’ likes and dislikes (food, drink, other guests) and habits – both good and bad – for future reference when planning your next party.

Check that the bathroom has all necessary supplies as well as the kitchen. Check your outside lights and put them on, if it’s a night-time event to make it as easy as possible for guests to find you.

Keep a list with the phone numbers of local taxis, pizza delivery outlets and late night bottle shops near your phone.

Fill your car’s gas tank so that, if necessary, you can give a guest a lift if their car fails to start after the event or they are unable to drive it safely. No responsible host will let anyone leave their home under the influence of alcohol and let them drive a car. Such hosts may even face legal action if the guest is involved in a serious accident on their way home!

Prepare a spare room for an unexpected overnight guest, just in case.

How Much Alcohol?

If you figure that most party goers will drink 2 drinks per hour and order supplies accordingly, then you will cover most circumstances. Often, consumption will be slower at and after the meal, which means you have some leeway.

Allow about half a pound of ice for each guest but this will also be affected by the weather affecting the ice and the type of drinks they consume.

You'll provide about five drinks from a bottle of champagne or wine and around 15 shots from a bottle of spirits.

With glasses, you'll need at least one for the number of guests multiplied by the number of hours which your party runs.

Print a list of the cocktails which you know how to produce to save time but try to produce any others which your guests ask for and write the details down so that you can offer them later on.

The Recipes

Alexander: Shake equal amounts of cognac, crème de cacao and light cream, then strain the mixture into the serving glass which should be chilled. Sprinkle the top with nutmeg or finely powdered chocolate.

Collins: There's 3 main Collins drinks and a dozen or more variations.

Brandy Collins: Combine the juice of half a lemon, powdered sugar and 2 ounces of brandy in a shaker with cracked ice. Strain into the serving glass over ice cubes. Add soda and garnishes.

Rum Collins: Combine lime juice, powdered sugar and 2 ounces of light rum in a shaker with cracked ice. Strain into the serving glass over ice cubes. Add soda and garnishes.

Tom Collins: Combine the juice of half a lemon, powdered sugar and 2 ounces of gin in a shaker with cracked ice. Strain into the serving glass over ice cubes. Add soda and garnishes.

Cooler: Brandy, bourbon, rum and champagne are just some of the liquors which can be the base for a Cooler. There are also many popular variations which reflect the geographic origin or fruit which is included in particular recipes.

Add about 1 ¹/₂ fluid ounces of the liquor with 4 fluid ounces of soda to a highball glass generously supplied with ice cubes. Add a lemon garnish.

Daiquiri: Put juice of quarter lemon or half a lime, two measures of white rum and teaspoon of castor sugar into a shaker with ice. Strain into serving glass.

Many variations use an available fruit liqueur with some of the same pureed fruit.

Highball: Add 2 fluid ounces of spirit and ginger ale or soda to a highball glass. Stir, garnish and serve.

Singapore Sling: Shake 1 ½ fluid ounces of gin, 1 ½ fluid ounces of Cherry brandy, the juice from half a lemon and small amount of castor sugar. Strain into serving glass, then add soda water and garnish.

Sour: Put three ice cubes, juice from half a lemon and a teaspoon of icing sugar in a whisky glass. Leave it until the sugar has dissolved, then add a measure (or even a little more) of good American whisky. Add a little more sugar or soda if this recipe is too sour to your taste and garnish.

Spritzer: Add 1 ½ fluid ounces of wine (usually white) to a tall glass filled with ice. Then fill the remaining space with soda and add garnish.

Bourbon Cocktails

The USA Congress declared Bourbon the country’s Official Drink (you thought it was Coca Cola™, right?). The specifications for producing real Bourbon are very strict.

It’s the basis of the South’s most famous drink:

Mint Julep: Muddle some mint sprigs with some sugar syrup (home-made or gomme). Add a double dose of Bourbon and some soda. Stir before you pour it over crushed ice in the serving glass. Garnish.

Midnight Cowboy: Shake 2 fluid ounces of Bourbon, half as much dark rum (optional) and a ½ ounce of heavy cream with ice. Then, strain it into the serving glass. Almost as easy to make as to drink.

Manhattan: Stir together a measure of Bourbon and a measure of either dry French vermouth or sweet Italian vermouth in a mixing glass with ice. Then, pour it into the serving glass.

Purists say that a dash of bitters is optional but a cocktail cherry garnish is essential.

Brandy Cocktails

The only true brandy is grape-based though you may find some which are called brandies though produced from other fruit.

Brandy cocktails are prepared from younger batches of Brandy. The premium, mature batches should not be mixed with anything but soda and then only sparingly.

Belfast Bomber: Mix 1 fluid oz of Brandy and the same amount of Bailey's Irish Cream™. Add ice.

Brandy Alexander: Shake equal amounts of cognac, crème de cacao and light cream, then strain the mixture into the serving glass which should be chilled. Sprinkle the top with nutmeg or finely powdered chocolate.

Brandy Stinger: Mix together 2 fluid ounces of Brandy and less than 1 fluid ounce of Crème de Menthe. Stir thoroughly in a mixing glass before straining into the serving glass.

Gin Cocktails

Gin is a sort of vodka (distilled grain spirit) flavored with juniper berries. All gins are produced with one or more botanicals, ingredients derived from plants. These vary according to the company producing a particular gin.

Gin may be mixed with almost any of the popular mixers.

Different cocktails with gin are –

Gin and Tonic: How could anyone get this wrong? Well, there's a right way – use a quality gin, over 40 alcohol level, fresh soda, squeeze a little lime juice on top before adding a slice of lime and (optionally) a dash of bitters.

The 40 alcohol strength is widely regarded as the minimum for a true gin but companies, some of them well-known, which produce lower strength gins will disagree.

Pink Gin: Pour a measure of gin and add a dash of Angostura bitters. British naval doctors used to say this had medicinal powers but none have been proven.

Tom Collins: Shake a measure of gin, half the juice of an average lemon and one teaspoon of castor sugar. Put the mixture in a tall serving glass with just a little soda water

Martini: The classic martini has a measure of gin and no more than a couple of drops of vermouth. Best results are obtained by mixing the drink in a separate container before pouring into the serving glass.

Squeeze a few drops on top from a slice of lemon but throw away the slice or use it for some other drink.

Rum Cocktails

Rum is produced by distilling fermented molasses that comes from the processing of sugar cane.

Banana Daiquiri: Add banana fruit liqueur with some of the same pureed fruit to the standard daiquiri recipe:

Put juice of a quarter lemon or half a lime, two measures of white rum and a teaspoon of castor sugar into the shaker with ice. Strain into serving glass.

You can use the same technique for other fruity Daiquiri variations

Blue Hawaiian: Shake or blend 1 fluid ounce of light rum, 1 fluid ounce of blue curacao, two fluid ounces of pineapple juice and 1 ounce Cream of Coconut with one-cup of ice.

Strain your drink into the highball serving glass and garnish it.

Pina Colada: Firmly shake or blend 2 fluid ounces of light rum, 5 fluid ounces (or less to taste) of Pineapple juice, 2 fluid ounces of Coconut Cream (or some fresh shaved coconut) and some crushed ice.

Pour into a serving glass and garnish.

Scotch Cocktails

Whisky Mac: Reputed to be a folk remedy for colds but the effects may just make you more comfortable.

Stir 2 fluid ounces of whisky and the same amount of green ginger wine together.

No ice or garnishes.

Rob Roy: Mix 1 teaspoon of Sweet Vermouth and 2 fluid ounces of Scotch with ice in a mixing glass. Then, strain the mixture into a Martini glass.

Garnish with a cherry.

Rusty Nail: Mix 2 fluid ounces of Scotch and 2 fluid ounces of Drambuie™ with some ice, then strain it into a serving glass or you could pour the two liquids into a glass of crushed ice.

Tequila Cocktails

Tequila is made from the agave plant of Mexico.

Tequila and orange: Simple, quick alternative to vodka and orange. Just pour tequila and fresh orange juice over ice cubes.

Tequila Sunrise: Mix 2 fluid ounces of Tequila and 4 fluid ounces of orange juice with one ounce of grenadine and strain into the serving glass, over some crushed ice. Alternatively, you can carefully pour the grenadine down the side of the glass to speed up the appearance of the “Sunrise”.

Margarita: Rub the rim of the serving glass with half a lime, then put the rim of the glass in a shallow dish of salt. Shake 2 fluid ounces of tequila, 2 fluid ounces of Cointreau and the rest of the juice from that half a lime and strain all this into the salt-encrusted serving glass.

Vodka Cocktails

Vodka is colorless liquor distilled from fermented grain.

Bullshot: Shake 4 fluid ounces of beef bouillon and 2 fluid ounces of vodka, a sprinkle of Tabasco sauce, salt and black pepper and strain into a chilled glass over crushed ice.

Bloody Mary: Firmly shake 3 fluid ounces of tomato juice, a generous sprinkle of Worcestershire sauce, ½ fluid ounce of lemon juice, 1 ½ fluid ounces of vodka, 2 drops of Tabasco sauce, 1 pinch of celery salt and a pinch of ground pepper with ice. Strain into a glass with ice and garnish with celery.

White Russian: Shake 2 fluid ounces of vodka with 2 fluid ounces of Tia Maria and 1 fluid ounce of light cream. Strain the mixture into the serving glass over ice cubes.

Screwdriver: Mix 2 fluid ounces of vodka and 4 fluid ounces of fresh orange juice in a serving glass with crushed ice. Ideal garnish is a slice of orange.

Whiskey Cocktails

Whiskey is distilled from grains; barley, rye, etc. **Pure pot whiskey** is derived from a combination of malted and unmalted barley. Malt whiskey from a single distillery that has no other whiskey or spirit added is called **single malt**. When **Tennessee whiskey, Bourbon** or other straight whiskey is combined with grain whiskies or spirits, the product is a **blended whiskey**, and its name is derived from the whiskey base.

Boilermaker: Mix 2 fluid ounces of whiskey in a mug of beer.

Comfortable Screw: Add two fingers of Southern Comfort to ice cubes in a tall glass, then fill it with fresh orange juice.

Irish Coffee: Mix a fluid ounce of whisky with a cup of coffee.

Rusty Nail: Pour a shot of Drambuie over ice and then a shot of Blended Scotch. Stir and drink.

Manhattan: Stir in ¼ shot sweet vermouth dash bitters with a shot of bourbon in a large glass with ice. Strain into chilled cocktail glass with garnish of maraschino cherry to form Original Manhattan.

Stir a shot of bourbon whiskey, ¼ shot of sweet vermouth dash bitters in a large glass with ice. Swirl a little dry vermouth in a chilled cocktail glass and strain drink into it. Use lemon twist as garnish to form Perfect Manhattan.

Shooters

Shooters are alcoholic drinks, about 1 fluid ounce, which are consumed in one swallow.

Buttery Nipple: Equal parts of Butterscotch Schnapps and Bailey's™ Irish cream.

Kamikaze: Equal parts of vodka, Triple Sec and lime juice.

Lemon Drop: Pour chilled vodka (citrus flavored if you have it) into a shot glass. Dip a slice of lemon in sugar, then suck the lemon after downing your drink.

Three Wise Men: This is a fluid ounce each of Jim Beam Whiskey, Johnnie Walker Scotch (Red Label) and Jack Daniel's Whiskey in a shot glass.

Frozen Drinks

Frozen Margarita: Rub a lime wedge on the rim of your serving glass, then dip the glass in salt. Put 2 fluid ounces each of Tequila, lime juice and Triple Sec with ice in a blender. Pour the mix into the glass and garnish with the lime wedge.

Banana Daquiri: Blend a fluid ounce of rum, $\frac{3}{4}$ fluid ounce of Crème de Banana, a little Sour Mix and the same of Simple Syrup with some ice, then pour into the serving glass and garnish.

Hot Drinks

Some guests will want hot drinks:

Irish Coffee: Add 1 ½ fluid ounces of whisky (preferably Irish) and 2 teaspoons of brown sugar to a mug of fresh, hot coffee. Top with cream and serve.

Hot Toddy: Stir one sugar cube or (better) some honey, 2 2 fluid ounces of brandy into boiling water. Add lemon slice and sip slowly.

Hot Buttered Rum: Pour boiling water on a teaspoon of sugar in a cup, then add 1 fluid ounce of light Rum and 1 teaspoon of butter. Stir thoroughly, then serve. You can add cloves to the mixture and a sprinkle of nutmeg.

Eggnog

I'll give real eggnog its own section because it's a production number, often only provided at Christmastime.

Make Your Own Eggnog

Add half a cup of sugar to 6 egg yolks and beat well.

Beat the egg whites until they're stiff and then mix in a half cup of sugar.

Pour yolks gently into the whites and then mix.

Slowly stir in about a cup of white rum and then three cups of milk.

Then stir in 2 cups of whiskey or other drink.

Slowly stir in a cup of cream.

Fold in a cup of whipped cream.

Use a ladle to fill your serving cups and sprinkle with nutmeg before serving.

Have one yourself because you've certainly earned it!

Beer Cocktails

Black and Tan: Half-fill a beer stein with Bass® or other pale ale. Then slowly fill the stein with Guinness® Stout by pouring it steadily over the back of your spoon to keep the layers separated – that’s what makes the name Black and Tan so appropriate.

Shandy: Fill a glass two-thirds with beer and top it with ¹/₃ lemonade.

A Lager Top is the same but prepared with lager instead of beer.

Boilermaker: Drop a shot glass full of whiskey into a mug of beer and drink it straight down.

Black Velvet: Put 5 fluid ounces of stout into a champagne flute, then carefully add 6 fluid ounces of chilled champagne to minimize the two liquids mixing.

This is also called **Champagne Velvet** or **Bismark**.

Wine Cocktails

Fermentation of grapes and grape juice produces **wine**. Sometimes you can use different fruits, flowers, grains or honey to produce **Elderberry wine**. **Vintage wines** are from grapes of a single year’s harvest. These improve in flavor with age and hence, wine lovers save a bottle of vintage wine for use after few years.

Mimosa: Pour 2 fluid ounces of fresh orange juice over ice cubes in a champagne flute. Fill the glass with chilled champagne and stir gently before serving.

Champagne Classic: Put a sugar cube in a champagne flute containing Agnostura Bitters. When it is soaked, add 3 fluid ounces of champagne and a little more angostura bitters. Squeeze a lemon slice on the mixture but discard the fruit. Garnish and serve.

Low-Alcohol Drinks

Sunset Boulevard: Blend $\frac{3}{4}$ fluid ounce of melon or other fruit liqueur, 2 fluid ounces of orange juice, 1 fluid ounce of grenadine, a scoop of lemon sherbet and two scoops of crushed ice. Garnish with a slice of orange and serve.

Rich Smoochie: Blend $\frac{1}{2}$ fluid ounce of Amaretto, 2 ounces of raspberries and 1 fluid ounce of milk thoroughly.

Cordi Colada: Blend 1 fluid ounce of strawberry liqueur, 2 ounces of pineapple juice and either 1 fluid ounce of Creme of Coconut or a little shredded coconut with some crushed ice in a serving glass. Garnish and serve.

Non-alcoholic Drinks

Black Cow: Top a scoop of vanilla ice cream in a chilled mug with a tablespoon of chocolate syrup, and then pour a half-pint of root beer over it. Decorate with whipped cream, garnish with a maraschino cherry and serve with a straw and long spoon.

Canadian Pride: Shake a fluid ounce of Maple syrup, 3 fluid ounces of grape juice and 3 fluid ounces of ginger ale, then strain it into a tall glass filled with crushed ice. Garnish and serve.

Grenadine Cocktail: Mix 2 fluid ounces of grenadine syrup, 7 fluid ounces of orange juice (preferably freshly squeezed) and 8 fluid ounces of pineapple juice in a tall glass filled with crushed ice. Stir well before serving.

Long Island Iced Tea: Pour 5 fluid ounces of iced, unsweetened tea and 3 fluid ounces of orange, lemon or even mango juice into a glass and add sugar to taste.

Garnish and serve.

Make Your Own Liqueurs and Cordials

Cream Cordial: Put 12 fluid ounces of sweetened condensed milk, a cup of Orange liqueur, 4 eggs and about a cup of thick cream in a blender and mix until very smooth.

This may be stored in a tight container for up to 4 weeks in your refrigerator.

Stir well before serving over crushed ice.

Other fruit liqueurs may be substituted for variety.

Raspberry Cordial: Mix available raspberry juice with similar quantity of vodka and half that quantity of sugar. Stir well until all sugar is dissolved, then store for 3 weeks in tightly sealed bottles before using.

Mint Liqueur: Wash a cup of fresh mint leaves in several lots of cold water, then gently pat them dry. Cut roughly into thirds and dispose of all stems and other rubbish. Pack the leaves and 2 or 3 cups of vodka tightly in a container where they are left in a cool cupboard for a few weeks. Shake gently about 4 times during that period.

Strain and dispose of the leaves.

Put 2 cups of granular sugar and a cup of water in a saucepan, then boil while stirring.

Cool the syrup, then add it to the mint solution while stirring. Add a teaspoon of glycerine and some green food coloring with a dash of blue food coloring.

Put in clean storage container and put away for about 2 or 3 months before using.

Irish Cream: Blend a cup of cream, one can of condensed milk, 2 teaspoons of chocolate syrup, 2 or 3 eggs and a cup of whisky (preferably Irish). Best results happen when the mixture is thoroughly mixed.

Amaretto (Italian, almond-flavored alcoholic drink): Mix 1 cup of granulated sugar and $\frac{3}{4}$ of a cup of water in a saucepan, then bring to a boil while stirring. Simmer at lower heat while sugar finishes dissolving.

Let the mixture cool while you put 2 dried apricot halves, $\frac{1}{2}$ a cup of grain alcohol, $\frac{1}{2}$ a cup of water, 1 cup of brandy and 2 teaspoons of almond extract in a storage container.

Mix the cooled solution into the fruit mixture, fit a tight cap and store it.

After two days, take out the apricot halves. Either use or discard them.

Add a dash of food coloring and less than a teaspoon of glycerine. Stir mixture before resealing. Store it for 5 to 8 more weeks. Change to a different container if you want to.

Now it's ready to use but further undisturbed storage will probably improve it.

Amaretto Alexander: Shake 1 part of your Amaretto liqueur with 1 part of Crème de Cacao and some cream and ice. Strain into a brandy glass and sprinkle with nutmeg.

Galliano Liqueur: Boil 4 parts of distilled water with 1 part sugar and 2 parts corn syrup. Add a couple of drops of yellow food coloring, 3 parts grain alcohol, a dash of anise extract and $1 \frac{1}{2}$ teaspoons of vanilla extract.

Stir well, then cover it and do not disturb for about 4 weeks.

It is great with Irish Cream or triple sec but its particular flavor may not mix well with other liqueurs.

Galliano Apple: Put a little of your “Galliano” in a tall glass and then top it up generously with apple juice and a little ice.

Coffee Liqueur: Mix 3 parts water, three parts sugar and 3½ tablespoons of instant coffee in a saucepan. Bring the mix to the boil, and then simmer for about twelve minutes.

Let the pan cool, and then add 1-quart of vodka and 4 teaspoons of vanilla extract. Pour the mixture into containers, then cover them with cheesecloth for a month.

It’s then ready to use but transfer your supply to airtight containers.

Crème de menthe: Mix 7 cups of sugar in 6 cups of water, then boil and simmer the syrup for about 12 minutes. Let it cool before you add 20 fluid ounces of grain alcohol, 1 fluid ounce of pure mint extract and 3 teaspoons of green food coloring. Cover the mixture and do not disturb for about 4 weeks.

Cranberry Cordial: Put two cups of crushed fresh cranberries in a jar, then add 1 cup of sugar and 2 cups of vodka. Seal tightly and leave for about 4 weeks

Strain the liquid before using.

Daiquiri Liqueur: Remove the rind off 4 limes. Wipe away oil with blotting paper. Put the peel into a sealable jar. Add 2 cups of rum and seal it.

Store in a cool, dark cupboard for 2-3 days. Remove and discard the peel. Add 1½ cups of superfine sugar. Shake until the sugar is dissolved. Put in another cup of rum and reseal. Store it for another month, at least, before using.

Fresh Mint Liqueur: Wash a cup of fresh mint leaves in several lots of cold water, then gently pat them dry. Cut roughly into thirds and dispose of all stems and other rubbish. Pack the leaves and 2 or 3 cups of vodka tightly in a container where they are left in a cool cupboard for a few weeks. Shake gently about 4 times during that period.

Strain and dispose of the leaves.

Put 2 cups of granular sugar and a cup of water in a saucepan, then boil while stirring.

Cool the syrup, then add it to the mint solution while stirring. Add a teaspoon of glycerine and some green food coloring with a dash of blue food coloring.

Put in clean storage container and put away for about 2 or 3 months before using.

Orange Rum Liqueur: Slice 6 oranges very thin. Drop all the rinds into a large jar and then add the orange juice and a pint of water. Seal the jar and leave undisturbed for about 2-3 days.

Strain into an enamel basin with up to 3 pounds of sugar, then boil it.

Add another pint of orange juice and strain the mixture. Add half a gallon of rum, mix well and bottle it.

Banana Rum Cream: Shake 1½ oz Dark rum, 1 oz Light cream and ½ oz Crème de Banana with ice cubes thoroughly. Strain your liqueur into a serving glass.

The Spirits of Christmas

Tasty Christmas Spirit: Crush 2 cups of fresh cranberries with a mortar and pestle or your food processor. Remove the rind and white pith from two small oranges, then squeeze them and add the juice and rind to your cranberries. Add a 2-inch piece of stick cinnamon, 2 cups of vodka and 2 cups of granulated sugar. Then, seal the jar tight. Shake the jar to ensure all the parts are well mixed.

Store for about 4 weeks while giving it a few shakes over that time. Then, strain it with a funnel and filter papers into small bottles.

Don't waste the strained-out cranberries – make some delicious cranberry sauce.

50 Tips for Responsible Drinking

When you pick up a glass and drink any alcohol, there's just one person who has to accept the responsibility for that action –you.

Sip your drinks so that you can enjoy their taste and the company of your friends.

Don't put the number or strength of your drinks as the focus of the session.

Keep drinking water as alcohol removes it from your system, as does coffee and tea. If you lose too much water, your brain and other essential parts of your system can be seriously affected and those effects may, over time, become permanent. Gassy alcoholic beverages or mixers can increase the effect of the alcohol on your system.

Never force any one to drink nor let them dictate what you should.

Always eat something before and during drinking sessions. Eating during the session gives you something to do besides taking another swallow from your glass.

Consult your doctor about the effects that alcohol would have on any medication, prescribed or over-the-counter, which you take.

Some studies offer signs that low, regular consumption of alcohol may help reduce the onset of some heart conditions but the links are not proven and alcohol does not help to cure any medical condition. Pregnant women and those trying to conceive should avoid alcohol.

Avoid drinking if you will be driving. Always assign one person, in turn, to keep off the alcohol and drive.

Alcohol can have a negative effect on your swimming or other sporting performance. Drinking if you have to operate machinery, working at heights or under any sort of pressure is a very bad idea.

Keep a close eye on your consumption of alcohol at home. Many people with serious alcohol related problems started their downward slide with just a drink or two while alone at home.

Give your body plenty of time, food and rest after a party or other drinking session – that’s days, not hours.

Decide the size, type and number of drinks you will have at a party or other event and stick to your plan.

Alcohol has never fixed any problems or upsets for anybody and has seriously sabotaged many relationships and even people’s job prospects.

Hangover Helpers

Drinking beyond the limits which your body can cope with will cause your head to ache, stomach flops and other unpleasant symptoms but these tips may help you to reduce these-effects.

A hangover is inevitable if you drink more alcohol than your body can handle.
The effects of the hangover may be reduced by taking vitamins and drinking more water, but that will not reduce any long-term effects.

Try to maintain your general fitness and not succumb to peer pressure or envy which might encourage you to exceed the amount of alcohol you can absorb comfortably.

Apart from the obvious hangover, you'll probably find that excessive intake will reduce your enjoyment of the event and everyone else's as well.

Medication: Consult your doctor before taking any drug just for the purpose of reducing the effects of your intake of alcohol. Even multivitamins, which many people take to help alleviate the after-effects are probably less effective than eating foods which contain those vitamins.

Moderate drinking: Be kind to your liver and you'll live better and longer. Keep your intake within the capacity of your body to deal with. You can find guidelines which relate your sex and body-weight to your likely capacity to handle liquor. But these are based on statistical averages and you have to take into account any personal factors which affect your individual situation. Err on the side of caution. Liver surgery is not fun.

Hydration: Drink water before and during alcoholic consumption, on top of your usual daily intake.

Food: Eating provides your body with **essential electrolytes to prevent dehydration** and helps to decrease the impact of the alcohol entering your bloodstream. Eating before and during the party can reduce the after-effects of your alcohol intake.

Bar Jokes

Sober Month: There is actually one month of the year when Americans drink less than in any other month. Do you know what it is?

February!

The Buffalo Theory of Beer...

A herd of buffalo can move only as fast as the slowest buffalo. When the herd is hunted, the slowest and weakest ones at the back are killed first.

This natural selection is good for the herd as a whole, because the general speed and health of the whole group keeps improving by the regular killing of the weakest members.

In much the same way, the human brain can only operate as fast as the slowest brain cells. Excessive intake of alcohol, we know, kills brain cells, but naturally, it attacks the slowest and weakest brain cells first.

In this way, regular consumption of beer eliminates the weaker brain cells, making the brain a faster and more efficient machine.

That is why you always feel smarter after a few beers, and that is why beer is so GOOD for you!

(Source: coolfunnyjokes.com)

Sign in My Local Bar:

**The Management Accepts
No Responsibility for Coats
Left Overnight or Ladies
Left for 45 Seconds**

Say it Drunk

Things that are difficult to say when you are drunk...:

- a) Innovative
- b) Preliminary
- c) Proliferation
- d) Cinnamon

Things that are VERY difficult to say when you are drunk...:

- a) Specificity
- b) British Constitution
- c) Passive-aggressive disorder
- d) Transubstantiate

Things that are IMPOSSIBLE to say when you are drunk...:

- a) Thanks, but I do not want to sleep with you.
- b) Nope, no more booze for me.
- c) Sorry, but you are not really my type.

- d) No kebab for me, thank you.
- e) Good evening officer, isn't it lovely out tonight?
- f) I am not interested in fighting you.
- g) Oh, I just could not - no one wants to hear me sing.
- h) Thank you, but I will not attempt to dance, I have no coordination. I'd hate to look like a fool.
- i) Where is the nearest toilet? I refuse to vomit in the street.
- j) I must be going home now as I have work in the morning.

(Source: funnyhub.com)

Englishman, a Scotsman, and an Irishman in a Pub: One day an Englishman, a Scotsman, and an Irishman walked into a pub together. They each bought a pint of Guinness. Just as they were about to enjoy their creamy beverage, three flies landed in each of their pints, and were stuck in the thick head. The Englishman pushed his beer away in disgust. The Scotsman fished the fly out of his beer, and continued drinking it, as if nothing had happened. The Irishman, too, picked the fly out of his drink, held it out over the beer, and started yelling, "SPIT IT OUT, SPIT IT OUT, SPIT IT OUT!!!!"

(Source: basicjokes.com)

Memory Expert: My brother does most of his drinking at the local strip club. He says that he knows all the girls because he never forgets a face.

Accident Survey: An international survey confirmed that alcohol was responsible for many accidents around the home. One difference was that most of the British accidents happened in the bathroom but Americans reported that most accidents happened in the bedroom.

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