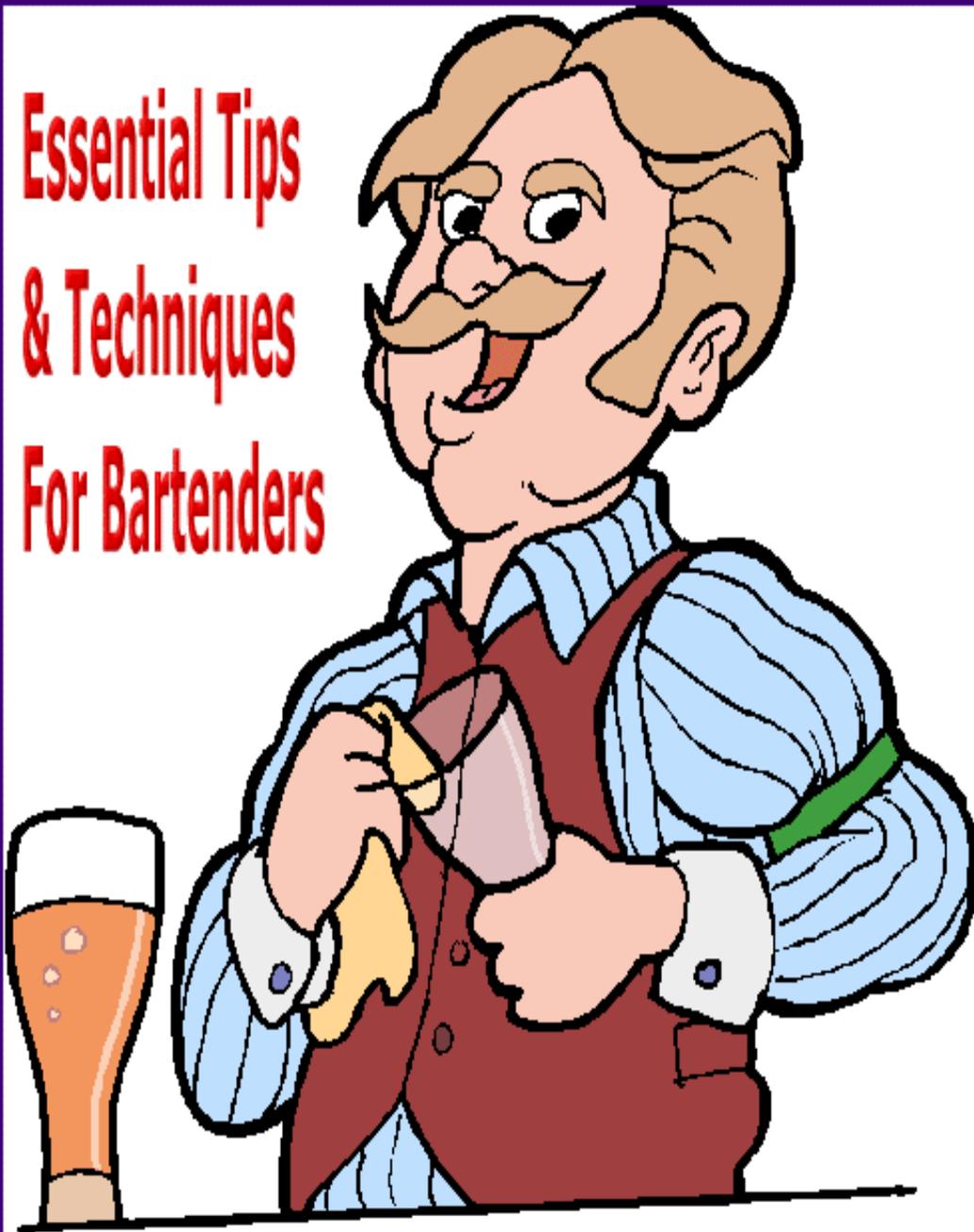


The Bar Master

Essential Tips
& Techniques
For Bartenders



Bartenders Handbook

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**Basic supplies you will need for
a professionally equipped bar.**

A jigger measure (one with an accurate scale of half and quarter ounces)

A bar strainer

A corkscrew

A can or bottle opener

A large pitcher

A mixing glass or shaker

A set of measuring spoons

A lemon-lime squeezer

A Paring knife

Ice bucket with tongs (vacuum type is preferred)

A wooden muddler (for mashing mints, fruits, etc.)

**A variety of different glassware for different types of drinks (see Glass
Ware)**

Standard Bar Measures

| | |
|-------------------------------|----------------------------------|
| 1 Dash | 1/8 teaspoon (1/32 ounce) |
| 1 Teaspoon (bar spoon) | 1/8/ounce |
| 1 Pony | 1 ounce |
| 1 jigger (barglass) | 1 1/2 ounces |
| 1 Wineglass | 4 ounces |
| 1 Split | 6 ounces |
| 1 Cup | 8 ounces |

Other Measures

| | |
|--------------------------------|---------------------------|
| 1 Miniature (nip) | 1, 1.6 or 2 ounces |
| 1 Half pint (1/4 quart) | 8 ounces |
| 1 Tenth (4/5 pint) | 12.8 ounces |
| 1 Pint (1/2 quart) | 16 ounces |
| 1 Fifth (4/5 quart) | 25.6 ounces |
| 1 Quart | 32 ounces |
| 1 Imperial Quart | 38.4 ounces |
| 1 Half Gallon | 64 ounces |
| 1 Gallon | 128 ounces |

Average dry wine and champagne bottle measure

| | |
|------------------------------------|-----------------------------------|
| Pint (1/2 bottle) | 11 to 13 ounces |
| Quart (1 bottle) | 24 to 26 ounces |
| Magnum (2 bottles) | 52 ounces |
| Jeroboam (4 bottles) | 104 ounces |
| Tappit-hen | 128 ounces (1gallon) |
| Rehoboam (6 bottles) | 156 ounces (1.22 gallons) |
| Methuselah (8 bottles) | 208 ounces (1.625 gallons) |
| Salmanazar (12 bottles) | 312 ounces (2.44 gallons) |
| Balthazar (16 bottles) | 416 ounces (3.3 gallons) |
| Nebuchadnezzar (20 bottles) | 520 ounces (4.07 gallons) |
| Demijohn | 627.2 ounces (4.9 gallons) |

Glass Ware

Beer mug
Beer pilsner
Brandy snifter
Champagne flute
Cocktail glass
Coffee mug
Collins glass
Cordial glass
Highball glass
Hurricane glass
Irish coffee cup
Margarita/Coupette glass
Mason jar
Old-fashioned glass
Parfait glass
Pitcher
Pousse cafe glass
Punch bowl
Red wine glass
Sherry glass
Shot glass
Whiskey sour glass
White wine glass

Descriptions

Champagne Saucer: A bowl shaped stemmed glass.

Cocktail: Stemmed "martini" glass.

Collins: Slender tall glass often with frosted look.

Flute: Very slender stemmed for champagne & some fancy cream drinks.

Frosted: Sugar or salt rimmed glass, or a very chilled glass.

Highball: Regular glass 6 to 8 oz.

Hurricane: Fancy stemmed glass for exotic or frozen drinks.

Old Fashioned: Rocks glass or medium tumbler.

Pilsner: Tall, small stemmed beer glass.

Pony: Tall tapered shot glass that holds an ounce.

Rock: Small tumbler or stemmed for "on the rocks" drinks.

Snifter: Stemmed rounded base, for spirits that can be appreciated for their aroma.

Tumbler: Tall glass, interchangeable with Collins glass.

Up: Cocktail glass, snifter, or flute

Stocking Your Bar

It is impossible to make a comprehensive list without including every possible liquor in the World, but here are a few guidelines on what to buy.

You should always choose your bar stock to suit your guests. Younger people often prefer the more exotic drinks, so you will need various fruit juices and flavored liqueurs instead of the darker liquors (like whiskey) older people often prefer.

It is likely you will experience requests for drinks you cannot make, but that happens to almost every bar now and then. You can add new liquors to your bar stock later, and you should learn how to mix what you have in the meantime.

A well stocked bar should have the following, but you should also consider the number and type of guests you expect before buying.

Gin (dry)
Vodka
Rye (or Canadian whiskey)
Bourbon
Scotch whiskey
Rum (light)
Vermouth (dry and sweet)
Tequila
White and red wine (dry)
Beer (lager)
Cognac (or other brandy)
Different liqueurs:
Advocaat (somewhat like brandy eggnog)
Amaretto (almond)
Anisette (anise)
Benedictine (herbs)
Chambord (black-raspberry)
Chartreuse (herbs)
Contreau (oranges, like curaao)
Crème de Cacao (cacao)
Crème de Cassis (blackcurrant)
Crème de Menthe (mint)
Crème de Violette (lavender)
Crème Yvette (violets)
Curaao (oranges)
Galliano (herbs and spices)
Godiva (chocolate)
Goldwasser (herbs and spices, flecked with gold leaf bits)
Grand Marnier (champagne and curaao)

Irish Mint (whiskey and cream)
Kahlúa (coffee)
Kümmel (caraway)
Mandarine Napoléon (tangerine)
Midori (melon)
Ouzo (anise)
Peter Heering (cherry)
Prunelle (plum)
Sabra (orange and chocolate)
Sambuca (wild elderberries)
Southern Comfort (peach)
Strega (orange and spices)
Tia Maria (coffee)
Triple Sec (oranges, like curaçao)
In addition to the liquors, you will need different mixers, flavorings and garnishes.

Club soda
Tonic water
Ginger ale
7-Up or Sprite
Cola
Juices:
Tomato juice
Orange juice
Pineapple juice
Cranberry juice
Grapefruit juice
Bitters
Grenadine
Maraschino liqueur
Worcestershire sauce
Tabasco sauce
Milk
Coffee
Heavy cream
Cherries (maraschino)
Green olives (small)
Cocktail onions
Lemons, limes and oranges
Sugar, salt and pepper

Bartending Hints & Tips

If you want to be a bartender at home, here's a guide to mixing drinks. Learning to make mixed drinks is not exactly rocket science. However, it is a bit of chemistry and creativity. The thing to remember is there are two types of mixed drinks. Ones that contain alcohol and ones that don't. So whether you are learning to make mixed drinks in order to become a bartender or just learning for entertaining at home there are several relatively easy and affordable ways to go about learning to make mixed drinks.

First of all if you want to learn how to make mixed drinks one of the cheaper ways to do it is to buy a recipe booklet. These can be found in any major bookstore or purchased online. These little books offer a wide variety of choices and often include pictures so you can see just how the drink should look.

Now if you are looking to become a professional bartender you will want to go to school. Yes that's correct you can go to school to become a bartender. Although it's a lot cheaper than going to a four-year university it still will run you more than buying just a recipe booklet. But the thing to remember is that going to school to become a bartender will also show you some tricks of the trade. So in addition to learning how to make mixed drinks you will also learn how to interact with your customers. Most schools that teach bartending skills also help you to obtain your liquor license, which will be a requirement by whatever state, you are living in.

Now in addition to learning about different liquors and mixers you will also need to learn some other things. First of all as a bartender you need to have the right glasses for whatever drink you will be preparing. A rum and coke is going to come in a much smaller glass than say a margarita. So making sure you have an assortment of different types of glasses is something you will need to familiarize yourself with. Obviously if you are working in a bar or restaurant all of this will be provided for you but you will still need to learn what type of glass you will use for the drink you are making.

You also need to make sure you have any garnishes that come with the drink. For example a bloody Mary should come with a stalk of celery or a mint julep might come with a sprig of mint. You will need to have sections of limes, lemons, oranges, pineapple and more. You will also need to have

maraschino cherries on hand for something simple like a Shirley temple. You will need to have supplies. Ice and an ice scoop are not the only things you will need either. You will need to have shakers on hand, glass rimmers for adding salt or sugar along the rim of a glass, bottle openers and those pretty little drink umbrellas just to mention a few. It all depends on the level of experience you are trying to gain.

Moving along to mixers. Mixing a drink is more than just adding various kinds of alcohol to the beverage. You will be using different kinds of mixers. Again this will all depend on the types of drinks you are going to make. You will need tomato juice, some soda pops, and various types of fruit juices.

Now you need to decide if you will be using alcohol to make your drinks or just different types of juices and mixers. Perhaps you will be using both. Again it all depends on the types of drinks you want to make. There are so many different brands and types of liqueur it would be impossible to mention all of them. It may be a good idea to talk to other bartenders or to an employee of the local liquor store to find out more about the different types of alcohol available to you and what they go well with.

If you are learning to make mixed drinks you will come to understand it is a trial and error process. The more ingredients you need to add the more complicated it is. So practice will make perfect over time. And don't forget that unless you are some kind of magician you will probably never make every single drink there is out there because there are multiple drinks that fall under just about every single letter of the alphabet.

More Tips:

Flamed drinks are not recommended. They can be very dangerous and spilled easily.

Serve drinks as soon as possible. Ice dilutes a drink when melted.

Glasses can be frosted by being chilled in the refrigerator or by letting crushed ice sit in them for a short while.

Rinse your shot glass frequently. Liquors can taint each other or cloud your drink. I've thrown many away because I've been in a hurry.

Handle glasses by the stem. You don't want to warm the glass after you've

chilled it or leave fingerprints.

Garnishes should be cut fresh and leftovers stored separately in a covered container.

When cutting fruit, slice in half from tip to tip, then slit pulp down the middle, turn pulp side down and slice. This leaves a slit in the middle of the wedge to hang on the glass.

To cut twists, slice the ends of of a lemon. Cut slits lengthwise through the rind, but not quite down to the pulp. Then you can peel the twists off of the lemon.

When using a twist, rub the top of the glass with the rind side as it contains more oil, then actually twist it and place in the drink.

To easily salt rim or sugar frost a glass, pour a small amount in a bowl, rub the glass with lime or lemon and then dip into the bowl.

To layer a drink, pour the heaviest liqueur first, then using the back of your bar spoon, hold it so it touches the inside of the glass and pour the next heaviest liqueur and so on.

Density Chart for Liqueurs.

Not all brands will have the same density or weight. Different contents such as sugar and proof will effect the weight of each liqueur. You may have to use the trial and error method to get your products to float on top of each other. Always pour the heaviest first, and continue with the next heaviest, ending with the lightest. Below is a list from heaviest to lightest.

**Creme de Cassis
Grenadine
Anisette
Creme de Banana
Creme de Noyeaux
Creme de Menthe
Creme de Cacao
Maraschino Liqueur
Coffee Liqueur
Cherry Liqueur
Parfait Amour
Blue Curacao
Blackberry Liqueur
Apricot Liqueur
Orange Curacao
Triple Sec
Amaretto
Cherry Brandy
Peach Brandy
Sambuca
Apricot Brandy
Blackberry Brandy
Ginger Brandy
Peppermint Schnapps
Peach Schnapps
B & B
Grand Marnier
Sloe Gin
Kirsh
Cream**

Common Bar Terms

Absinthe: Anise flavored cordial containing wormwood, now outlawed.

Age: How long a whiskey, rum or brandy has been stored.

Apéritif: A drink that stimulates the appetite.

Back: A non-alcoholic drink or a small glass of beer served on the side of a shot.

Bar Spoon: Long handled spoon with a twirled stem.

Base Liquor: The main ingredient in a drink.

Bitters: Made from bark, herbs, roots and berries, gives a bitter zest to drinks.

Blend: Use a blender to mix drink.

Call: A brand name liquor that is step above well.

Chaser: An alcoholic beverage served on the side of another alcoholic drink.

Cordial: Same as a liqueur, sweet drink made from berries, fruit or herbs.

Dash: A smidgen or a couple drops, approximately 1/16 oz.

Dry: No vermouth or a teensy amount.

Flag: Term used when someone has had enough to drink, also a garnish.

Flamed: Drink is topped with high proof alcohol & lit.

Float: To layer one ingredient on top of another, usually to top a drink

Frozen: Drink is blended in blender with crushed ice or ice cream.

Jigger: Shot glass for pouring about an ounce and a half.

Layered: Using heaviest liquors first, each liquor is carefully poured on top of the other usually using a back of a spoon.

Liqueur: Same as a cordial, sweet drink made from berries, fruit or herbs.

Long Drink: Term used for a mixed drink not served in a cocktail glass.

Mist: To pour a drink over crushed ice.

Mixer: The non-alcoholic beverage you mix spirits with.

Muddled: A drink served with mashed fruit like an Old Fashioned.

Muddler: A wooden mallet used to smash fruit.

Neat: Room temperature drink with no ice.

Nip: Measurement for a little more than a jigger.

On the Rocks: Served over ice.

Pony: One ounce.

Perfect: Sweet and dry vermouth added to drink & served with a twist.

Premium: A step above call, but not top shelf.

Proof: The alcohol content of spirits.

Shake: Add ice, then ingredients & shake in cocktail shaker

Short: A drink with just a little mixer in a short glass.

Simple Syrup: Heavy sugar water.

Splash: A small amount of mixer.

Straight Up: Drink is mixed with ice & then strained into glass

Strainer: Wire gadget with a spring around it that fits over the top of your mixing container so you can strain ice or pulp when pouring into a serving glass.

Stir: Ingredients are poured over ice & long spoon is used to stir.

Top: Ingredient is put on top of drink.

Top Shelf: The best spirits in the house.

Twist: Lemon peel used to flavor rim of glass, then dropped in drink.

Up: A drink served with no ice, either neat or chilled.

Well: Bar stock liquors.

Garnishes

Cocktail Onions: Skewer a couple for Gibsons.

Flag: 1/2 Slice of orange skewered with a maraschino cherry.

Olives: Skewer a couple for martinis.

Swizzle Stick: Small straw or stick to stir drink when served.

Twist: Rind of lemon, run rind side down around glass & then twisted & placed in drink.

Twist of Lime or Lemon: 1/2 Slice of lemon or lime, also known as a wedge or wheel, but seldom ordered that way.

Wedge: 1/2 Slice of lemon or lime.

Mixing

When using a cocktail shaker there is one golden rule to remember. Always put the ice in the shaker first, and the liquor last. This is to ensure that all ingredients are properly chilled by the ice when they are poured over the ice, and by adding the liquor last you reduce the chance of dilution.

Stirring

A drink that is stirred instead of shaken will retain its clarity and be free of ice chips. Drinks based on clear liquors, like a Martini, should always be stirred and not shaken (don't listen to James Bond when he order his Martini "shaken, not stirred").

When stirring a cocktail you should stir it enough to mix the ingredients, but not stir it too much. If you stir too much the ice will begin to dilute the liquor. A general rule is that 10-15 stirs will be sufficient for proper mixing.

A drink containing carbonated beverage(s) should be stirred gently and briefly to retain the sparkle.

Shaking

Instead of stirring, you can shake the drink. This will mix the ingredients more than stirring, but will also result in a less clear drink. Drinks that contain ingredients that are hard to mix, such as cream, fruit juices and eggs, should be shaken vigorously to ensure that the ingredients has been well mixed.

Blending

Use an electric blender to mix fresh fruit, liquor, juices and ice instead of

using a shaker. Not too popular everywhere, but perfect for making frozen cocktails or to blend ingredients that are otherwise impossible to mix.

Floating

The purpose of floating is to keep each ingredients in the drink in separate layers that do not mix with the others. This will create a drink with separate layers, and this is why floating often is referred to as layering.

The easiest way to float one liquor on top of another is to use a demitasse spoon, holding it over or in the glass and slowly trickle the ingredient over the back of the spoon.

Muddling

Muddling is a simple mashing technique for grinding herbs, such as mint, smooth in the bottom of a glass. You can use a wooden muddler that you buy in a bar supply store or buy a bar spoon with a muddler on the end. It crushes the herbs, much as the back of a soup spoon might, without scaring the glass.

Frosting

To frost a glass, first dip it in water and then put it in the freezer for half an hour or so. Also note that metal and silver mugs and cups will frost better than glasses.

How to Chill Cocktail Glasses.

Here's an easy way to chill your cocktail glasses.

Place glasses in freezer or refrigerator.

Crush enough ice for your needs.

Take pre-chilled glass and fill with crushed ice, or ice water.

Prepare your cocktail.

Holding on to stem, shake glass in a downward stroke to remove the ice.

Strain cocktail into glass.

Garnish and enjoy.

Tips:

Fill a large bowl with crushed ice and place several glasses in upside down when making a lot of drinks.

Always handle glasses by the stems.

If glass is broken in ice, discard and use fresh ice.

Use fresh glasses for each drink.

How to Cut Lemon Twists.

Here's a simple way to garnish with, and cut lemon twists without getting the pulp with the ability to keep your lemon twists, and leftovers fresh.

Wash your lemon.

Grab a cutting board and paring knife.

Cut ends off just to the pulp.

Hold the lemon securely across the middle.

Slice lengthwise just down to the pulp, but not into it.

Continue slicing around the lemon in quarter inch slices.

Starting at tip of lemon, gently pull up a slice of peel, making sure the fruit is not attached.

Using the rind edge of the lemon, run it around the outside of your glass.

Holding each end with your fingers twist it over your glass.

Drop the twist into your drink.

Tips:

If the first twist gets stuck on the lemon, start it going by using a spoon (rounded parts together).

Save leftovers in a baggy in the fridge, or use lemon for juice

How to Flame a Drink.

Here's an easy way to flame and serve a drink.

Warm your glass before you begin.

Prepare your cocktail.

Pour a bit of your highest proof alcohol into a spoon.

Ignite using a long kitchen match.

Carefully pour flaming liquid into cocktail.

Serve immediately.

Extinguish before drinking.

Tips:

Use extreme caution.

For a fabulous sparkle effect, carefully twist and orange rind over the flame.

Never drink while flame is still lit

How to Layer a Cocktail.

Here's an easy way to layer a cocktail such as a Pousse Cafe.

Here's How:

Select a shot, cordial, or Pousse Cafe glass.

Refer to the density chart for approximate weight of liqueurs.

Pour your heaviest liquid first.

Place a bar or teaspoon upside down into the glass against the edge.

Slowly pour the next heaviest liqueur over the back of the spoon.

Continue with each liqueur, ending with the lightest.

If a liqueur does not float, discard or drink this attempt.

Admire your finished work of art.

Tips:

If glass is too narrow to place a spoon in, a maraschino cherry will work.

The trick is to pour very slowly.

If using a bar spoon, pour down the twisted part of the handle.

Not all brands have the same density, so you may have to use the trial and error method.

These may be prepared a bit in advance, so are perfect for after dinner drinks.

A Recipe for Simple Syrup.

Here's an easy recipe for simple syrup used in many cocktails.

Put one cup of water in a small saucepan.

Add two cups of sugar.

Heat to a boil while stirring.

Reduce heat and continue to stir until the sugar dissolves.

Cool to room temperature.

Find a clean container that will hold at least a cup and a half.

Using a funnel, pour liquid into container.

Seal and store in refrigerator indefinitely.

Use whenever a recipe calls for simple sugar or simple syrup.

Tips:

Combine with Bitters and swirl around empty glass first when preparing an Old Fashioned.

To make larger quantities use the ratio of 2:1 for sugar and water.

How to Make Sour Mix.

Here's an easy recipe for sour mix used in many cocktails.

Whisk one egg white in a medium sized bowl until frothy.

Stir in one cup of sugar.

Add two cups of water.

Squeeze enough fresh lemons for two cups of juice.

Add lemon juice.

Stir all ingredients well.

Using a funnel, pour liquid into container large enough to hold one quart.

Seal and store in refrigerator.

Use for recipes calling for sour mix.

Tips:

Discard if not used within four or five days.

Use the freshest ingredients and bottled water for best taste.

Shake container if mixture has set for awhile.

How to Muddle a Drink.

Here's an easy way to muddle ingredients for cocktails

Place ingredients into an old fashioned glass, small bowl or mixing glass.

If using the glass, wrap a towel around it, in case it breaks.

Using a wooden muddler or back of a spoon, crush ingredients against the sides and bottom.

Mix so all ingredients are well married.

Prepare your cocktail.

Tips:

A mortar and pestle may be used when making a lot of drinks.

Always use the freshest ingredients.

Wood will not scratch your glass.

Chapter 2- Your Responsibilities As A Host

How To Recognize Signs Of Inebriation

Look for signs of altered moods, overly happy or sad.
May look for next drink before they are ready or drinks way to fast.
Person will become much louder.
Person may use bad language freely or brag a lot.
Two cigarettes may be lit at the same time.
May miss mouth or spill drink.
Speech is slurred or much slower.
Hands and actions become much more animated.
Inability to walk straight or bumps into things.
Starts to become sleepy looking or bobs head.

Tips:

Slow person down by diluting drinks, if you can't stop them.
Start talking about food and get person to eat - especially bread.
See " Dealing With Someone Who Is Drunk"

Dealing with Someone Who Is Drunk.

- 1. Establish contact in a friendly manner and gain trust.**
- 2. Never be condescending. Don't make fun of the person.**
- 3. Don't try to reason. It is a waste of time and effort. Keep conversation on a friendly level.**
- 4. Try to get car keys by any means, using force as last resort.**
- 5. Blame the reason why person has to stay on the couch, or take a taxi on someone besides you, preferably someone not present.**
- 6. Stay with person.**
- 7. Try to get them to drink lots of water.**
- 8. If you have been drinking, get someone sober to help.**
- 9. Look for possible signs of alcohol poisoning (unresponsive, can't wake up, or stops breathing).**
- 10. Encourage vomiting in a good place.**
- 11. Lie if you have to, to make them happy.**
- 12. Call 911 if it is out of control or person does not respond.**

Tips:

- 1. The law is on your side. Call for help if you can't get the problem resolved, is better than risking a life.**
- 2. Coffee will not help. This gives you a "wide awake drunk" and leads to further dehydration.**
- 3. If the person is unresponsive, position them on their side. Call 911**

Legal Disclaimer

General

- 1) The author of this eBook does not endorse or recommend the use of alcohol. Alcohol abuse is a leading cause of health problems and deaths. The author recommends that if you do drink, that you do so responsibly and that you never drink and drive.
- 2) The contents of this eBook are meant to be used by persons of legal drinking age in their jurisdiction. It is the responsibility of the user to determine the legality of the use of this information in their jurisdiction.
- 3) The information contained in the Bart Master Bar Tenders Handbook is meant for entertainment purposes only and is not meant to replace the educational experience or on the job training necessary to becoming a professional bartender.

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