

cocktail recipe; that means $\frac{1}{2}$, $\frac{1}{3}$, $\frac{1}{4}$, etc., of the capacity of the cocktail-glass. For instance, a cocktail which is made of half gin and half vermouth has $\frac{1}{2}$ the quantity of a half-gill measure or $\frac{1}{4}$ gill of gin and $\frac{1}{4}$ vermouth.

The wine-glass measures twice as much as a cocktail-glass, that is to say one gill of liquid. The small wine-glass contains $\frac{3}{4}$ gill of liquid.

The tumbler which is used for long drinks, such as coolers, egg noggs, fizzes, highballs, etc., holds two gills, or half a pint of liquid.

The liqueur glass contains $\frac{1}{4}$ gill of liquid, but liqueurs are now generally served in a large glass. A cocktail-glass filled up by one-half only is very suitable.



Gert Wollheim

The *pousse café* glass holds $\frac{3}{8}$ gill of liquid.

The *crusta* glass is similar in size to the small wine-glass.

The *mint julep* glass is a large glass shaped like a bowl; it holds half a pint.

It is also necessary to explain a few terms adopted in this work:

Stir up a drink means mixing the drink with a long, thin spoon (bar spoon) by whirling it round smartly until the ingredients are absolutely cold. This is generally done in the bar glass, a tall and thick glass with a strong bottom. Some mixing glasses fit the shaker, others have a lip for pouring-out purposes and to avoid spilling the liquors.

Shake a drink means fastening the shaker into the bar glass or the two nickel receptacles one into the other. Hold in both hands and shake up and down until the ingredients are properly mixed and cold enough.

To strain a drink, fit the strainer into the mouth of the bar glass or shaker, and pour the drink into the serving glass, holding back the ice. Some shakers have a strainer fitted in the top; but they are not to be recommended, the straining taking too much time.

To squeeze Lemon Peel on top, take a piece of lemon peel, twist it between the fingers over the drink to extract the oil and throw the peel aside. The lemon peel should only be put in the glass when specially required, and also in a few drinks where mentioned in this book. Some mixers prefer squeezing the lemon peel in the glass before pouring the ingredients into it; this is merely a matter of taste.

A dash of Bitters is equal to $\frac{1}{3}$ of a teaspoonful. There are between 16 and 18 teaspoonfuls in a cocktail glass ($\frac{1}{2}$ gill measure).

When mixing drinks there are certain things that should always be remembered: