

1. Use clean ice, and handle with the ice scoop. Artificial ice is more economical than natural ice, it is not so slimy and keeps clear.

2. Use the best brands of liqueurs. It is impossible to mix a good drink when using materials of poor quality.

3. Minerals should be kept cold enough to be served without ice. Syphons should never be kept on ice, as they may explode when subjected to a sudden change of temperature.

4. Use plain Syrup, that is Sugar Syrup, or even Gum Syrup, in preference to powdered sugar. The Syrup mixes better with the drink. It should, however, be borne in mind that certain drinks are always prepared with sugar, i. e. the old-fashioned cocktail, the Champagne Cocktail, the Collins', etc.

5. Bitters, Cordials and Syrups should be used with the greatest care. A little too much changes the entire taste of a drink, spoiling instead of improving it as it should do. They should be kept in a moderate temperature, but not put on ice. Care should be taken to prevent insects from entering the mixing bottles. When using the mixing bottles (also called bitter bottles) keep one finger on the stopper to prevent it dropping into the mixing glass or shaker.

6. Fruits and fruit juice should be kept cool to preserve their freshness. Fruits cut in slices should be handled with a fork, and when used for ornament in a drink they should be placed on the top in a tasteful manner, then add a spoon and straws.

7. When using eggs for drinks always break the egg in the shaker first, or in a separate glass to make sure it is fresh, and thus avoid spoiling a mixture already prepared.

8. Milk used for mixing drinks should be rich, and never boiled beforehand.

9. While mixing always bear in mind the right ingredients and the exact proportions. Most bar-tenders start by putting the ice in the mixing glass, or shaker first; then come the bitters, fruit juice, egg and the liqueurs (the heavier ones first). It really matters little in what order the ingredients have been put into the shaker, as they are all well stirred up or shaken before being strained into the glass and served.



George Grosz, Exzentrik

Zeichnung

Utensils.

The professional mixer of cocktails who produces hundreds in the day requires the following utensils, which should always be at hand:

1. A $\frac{1}{2}$ gill, a $\frac{1}{4}$ gill, a $\frac{1}{3}$ gill and also, if possible, a $\frac{1}{6}$ gill measure.
2. A mixing or bar glass and a mixing spoon.