

TENNENT'S TRAINING ACADEMY



COCKTAILS

JUNE

WELCOME

ALL YOU WILL EVER
NEED TO KNOW
ABOUT COCKTAILS

June is cocktail month here at
Tennent's Training Academy!

We would like to bring you the
guide on cocktail making,
cocktail history, cocktail facts,
cocktail equipment and cocktail
composition.

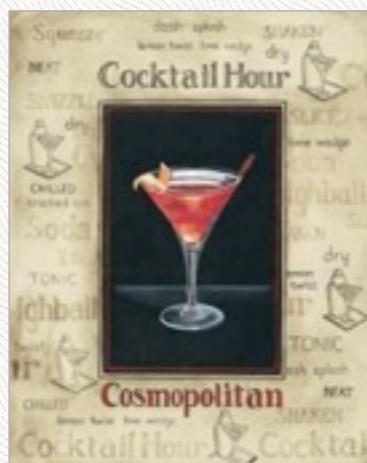
Relax, sit back, and have one
on us.



THOSE WERE THE DAYS

A BRIEF HISTORY

"THE TRUE CREATION OF A POPULAR COCKTAIL CAN BE TRACED TO THE NINETEENTH CENTURY. ONE EARLY WRITTEN REFERENCE TO THE TERM "COCKTAIL" (AS A DRINK BASED ON SPIRITS WITH OTHER SPIRITS AND ADDITIVES) CAN BE FOUND IN AN AMERICAN MAGAZINE, *THE BALANCE*, PUBLISHED IN MAY 1806. IT STATED THAT A "COCKTAIL IS A STIMULATING LIQUOR, COMPOSED OF SPIRITS OF ANY KIND, SUGAR, WATER, AND BITTERS..."



1860 to 1920 – America: The Birthplace of the First Cocktails

The cocktail's fragmented history begins in the nineteenth century. One of the first modern cocktails to be named and recognised is the martini. It can be traced back to an 1862 recipe for the *Martinez*. This American recipe consisted of four parts sweet red vermouth to one part gin, garnished with a cherry. "Professor" Jerry Thomas tended the bar of the old Occidental Hotel in San Francisco and reputedly made the drink for a gold miner on his way to the town of Martinez, which lay forty miles to the east. The recipe for the Martinez in Thomas' 1887 bartender's guide called for Old Tom gin, sweet vermouth, a dash of maraschino and bitters, as well as a slice of lemon and two dashes of gum syrup.

What we do know is that by 1900, the martini had become known nationwide and had spread to the other side of the Atlantic. This is said by some to be the beginning of the golden age of cocktails. During this time a basic list of cocktails emerged and steadily became more and more popular.

A popular story behind the Cocktail name refers to a rooster's tail (or *cock tail*) being used as a Colonial drink garnish.

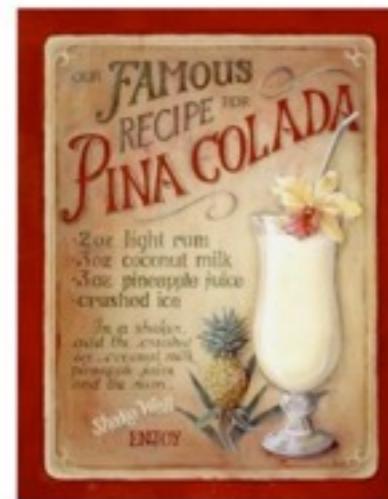
The rooster theory is also said to have been influenced by the colours of the mixed ingredients, which may resemble the colours of the cock's tail. This would be a good tale today given our colourful array of ingredients, but at the time spirits were visually bland.

A Man's name who often comes up when discussing Cocktails is Harry Craddock, he was a United States citizen who left America during the Prohibition (1920 – 1933) which was a time in America when alcohol was banned throughout the whole country by the Government. Craddock left America and got a job at the Savoy Hotel in London where he worked in the American Bar. Craddock was one of the most famous cocktail barmen of the 1920s and 1930s. Craddock's "The Savoy Cocktail Book" was published in 1930, and is still in print today.

SECRETS

Drink your Cocktail as soon as possible. Harry Craddock was once asked what was the best way to drink a Cocktail:

"Quickly," replied that great man, "while it's laughing at you!".



A FEW HINTS

for the young mixer...

- Ice is almost always an absolute essential for any cocktail
- Never use the same ice twice
- Remember that the ingredients mix better in a shaker larger than is necessary to contain them
- Shake the shaker as hard as you can: don't just rock it: you are trying to wake it up, not send it to sleep!
- If possible, ice your glasses before using them



TOOLBOX

- Boston shaker
- Fine/hand strainer
- Hawthorn strainer
- Muddler
- Bar spoon
- Measures (spirits)
- Glass



EQUIPMENT

Your equipment is your toolbox - use it wisely.

Boston shaker - used to shake all ingredients together allowing liquids to aerate and infuse

Fine/hand strainer - may be used on its own or with a Hawthorn to double strain; ensures no tiny segments are released into the final creation and you are left with a smooth drink

Hawthorn strainer - will strain larger items like ice and fruit wedges; smaller items will be released if you prefer your drink a little rough around the edges

Muddler - used to bash and bruise fruit and herbs to release luxurious flavours and essential oils

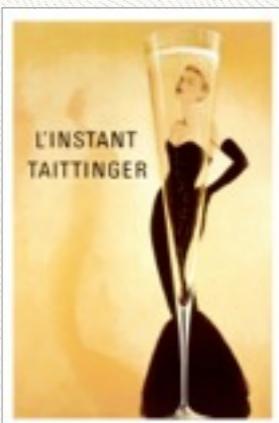
Bar spoon - a long spoon used for stirring drinks

Measures - your 'spirit' guides - 25ml measures are most commonly used for spirits. Recipes are often listed in 'ml' measures, not only does it help you remember; 'tis the law!

Glass - You will need one of these to pour your end product in

SMASHIN'

- Shot (60ml)
- Martini (90ml)
- Manhattan (140ml)
- Champagne Saucer (180ml)
- Champagne Flute (180ml)
- Champagne Tulip (180ml)
- Old Fashioned (200ml)
- Highball (300ml)
- Brandy Balloon (300ml)
- Colada Glass (400ml)



GLASSWARE



SHOT



MARTINI



MANHATTAN



SAUCER



FLUTE



TULIP



OLD FASHIONED



HIGHBALL



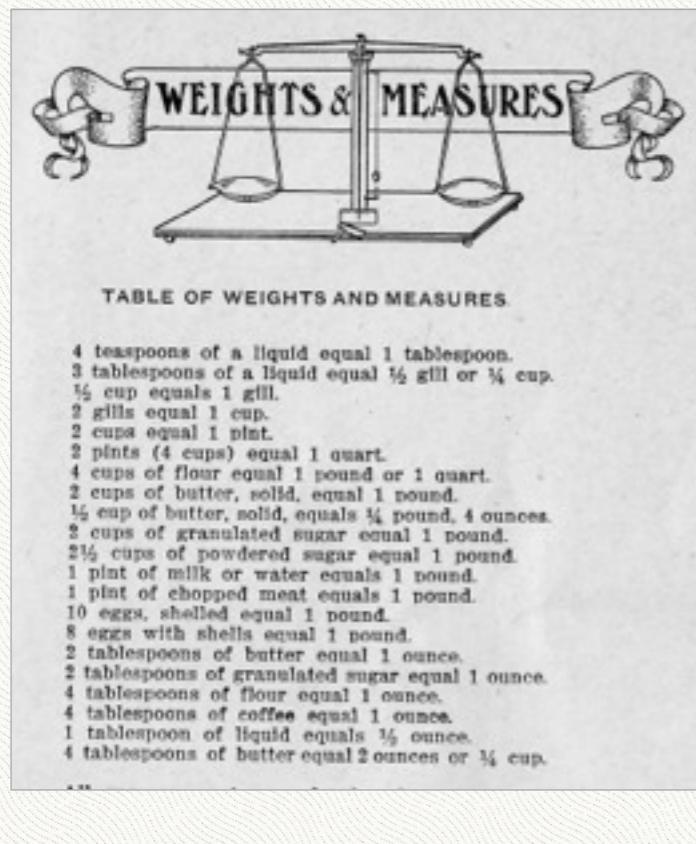
BALLOON



COLADA

SPIRIT GUIDES

- 1 shot (25ml)
- 1/2 shot (12.5ml)
- Dash (a few drops)



MEASURES

Measures are used to gauge the amount of alcohol/mixer that we put into our cocktails. Recipes are easily followed and remembered if you stick to common measures.

In the UK, it is against the law to free-pour spirits unless the drink contains 3 or more liquids, however, you should always try to use a measure in any case.

Measures must be government-stamped and hold the volumes of liquid that comply with the current Weights & Measures Act (1985).



TWO STRAWS ARE BETTER THAN ONE

- Fruit
- Herbs
- Berries
- Vegetables



GARNISH

- Garnish is added to the cocktail to add colour and flavour
- Garnishes should be made fresh on the day, however, not all fruit can be cut in advance!

GARNISHING TIPS:

- Bananas and apples are to be cut only when needed - they will go off quickly
- Celery can be cut before service in advance
- Cherries can be cut and prepared in advance
- Melon can be prepared before service but kept in the fridge in an air-tight container
- Pineapple wedges can be prepared before service
- Kiwi fruit should only be cut just before busy cocktail service
- Mint should be refrigerated after being picked in an air-tight container
- Citrus fruits can be prepared in advance



BRRR!

TYPES OF ICE

- Ice in the drink
- Ice on the glass



No...not him!

CRUSHED - Ice crushed into tiny pieces, perfect for a long refreshing drink

SHAVED - Thin shavings of ice most often added to short drinks to give them a little oomph

CUBES - Most commonly used form of ice - slow to melt while still keeping it cool

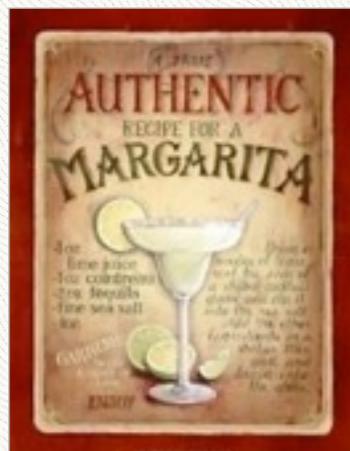
'FROSTED GLASS' - Wetting the rim of the glass with lemon, water or spirit then placing the glass upside down on a small plate of sugar or salt

CHILLED GLASS - Pre-chill in the fridge or use ice and soda to chill while you're strutting your cocktail-making stuff

THERE IS MADNESS...

METHODS

- Build over ice
- Blend
- Stir
- Shake & strain
- Muddle, shake & strain
- Throw
- Layer



Build over ice - This is the simplest method of making a cocktail, it simply involves placing ice in the glass & pouring the ingredients over the top. It can also help create colourful effects

Blend - The hardest thing to do well when blending cocktails is to correctly measure the ice. The beginners method to get the correct amount & limit wastage until you become confident with the amount of ice that should go into the blender is to fill your glass with ice, then pour the ice from the glass into the blender. When pouring ingredients from a blender gently tap the side of the blender continuously; this firstly gives you consistency & a smooth transition into the glass. If pouring 2 drinks from the 1 blend only fill the glasses $\frac{1}{2}$ way to ensure consistency

Stir - Typically used when drinks contain distilled spirits and the most elegant form of cocktail mixology. The reason for stirring a cocktail is to get an evenly balanced flavour, combine ingredients and dissolve enough ice to water down the potent mix. It is also used commonly as a way of mixing flavours when the drink contains a fizzy substance, example Champagne or soft drink. In cocktails such as the Old fashion the goal is to slowly infuse the aromatic flavour of bitters with Bourbon, water melted from ice & sugar. Normally stirred cocktails will be strained. Double straining is also recommended for martini style cocktails.

Shake & Strain - The goal of shaking a cocktail is similar to that of stirring a cocktail except is much more effective when using liqueurs. A Liqueur is much heavier in density than a spirit due to their high sugar content. Shaking a cocktail is also a groovy look for any stylish bar. The technique is simple, pour ingredients over ice into the mixing glass, put metal tin over the top & shake. Always shake

with glass pointed up & hand firmly over the mixing glass. To separate tap the top of the metal tin firmly on flat side, put hawthorn strainer on top of tin & strain into glass.

Muddle, shake & strain - Over the last 5 years cocktail muddling has become one of the most popular ways of mixing cocktails by mixologists in all the world trendy bar scenes. The reason is that it extracts the full flavour of fresh fruit, herbs & spices. Allowing Cocktails to take on new culinary styles. To Muddle a cocktail ingredients is simply to crush the ingredients to extract their flavour. In many fruits such as limes there are huge amounts of flavour in the fruits skin that is essential to the flavour of drinks such as the Mojito & Caipirovska. Although most drinks & muddles with sugar it is not essential. The reason that we then shake & strain the cocktail is to remove all the excess pieces of fruit & herbs as it is their wonderful flavours that we aim to acquire. It is also very important when making martini style cocktails to double strain.

Throw - This is the latest London bar trend. It is normally used with Martini's to aerate the drink enhancing the flavour of the Gin. The technique simply involves long pouring the ingredients of a cocktail between two mixing glasses. The same technique used in India to make chai tea.

Layer - To layer or float an ingredient (i.e. cream, liqueurs) on top of another, use the rounded or back part of a spoon and rest it against the inside of a glass. Slowly pour down the spoon and into the glass. The ingredient should run down the

inside of the glass and remain separated from the ingredient below it. Learning the approximate weight of certain liqueurs and such will allow you to complete this technique more successfully, as lighter ingredients can then be layered on top of heavier ones.

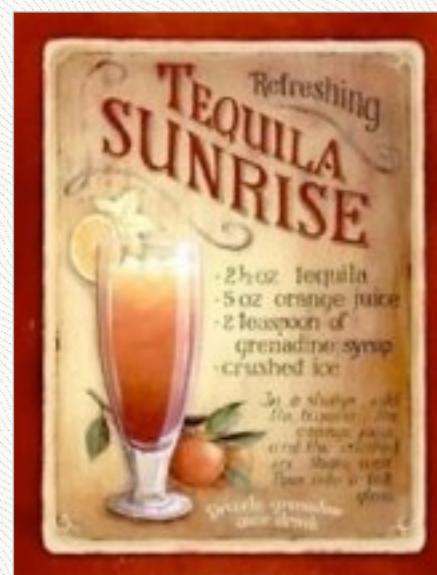


‘E.G.’

RULES

(Yes, there are some)

- Built - Woo-woo
- Shaken - French Martini
- Muddled - Mojito
- Stirred - Manhattan
- Blended - Strawberry Daiquiri
- Thrown - Negroni
- Layered - Bellini



- Keep it simple, stupid! (KISS)
- Follow the formula - one base spirit plus one or two liqueurs and one or more non alcoholic ingredients
- Don't make cocktails with more than 3 spirits unless you have a hangover wish
- Present it well!

INGREDIENTS

- 25ml Peach pureé
- Chilled Prosecco

Equipment

- Champagne Flute
- Bar Spoon



BELLINI

(Layered)

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. Because of its unique pink colour, which reminded Cipriani of the colour of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini, he named the drink the Bellini.

The drink started as a seasonal specialty at Harry's Bar (Venice), a favourite haunt of Ernest Hemingway and Orson Welles. Later, it also became popular at the bar's New York counterpart. After an entrepreneurial Frenchman set up a business to ship fresh white peach pureé to both locations, it was a year-round favourite.

Today the Bellini is an IBA (International Bar Association) official Cocktail, thus indicating its popularity and making it a well-known cocktail to many professional bartenders

METHOD

- Add pureé to bottom of champagne flute
- Use bottom (flat end) of bar spoon and insert into flute just above pureé
- Pour prosecco over bar spoon into the flute (this prevents the pureé from rising and from the Prosecco fizzing over)

INGREDIENTS

- 2 x 25ml shots Vodka
- 1x 25ml shot Chambord
- 2 x 25ml shots Pineapple Juice
- Raspberry

Equipment

- Martini glass
- Boston shaker
- Hawthorn strainer
- Ice scoop



FRENCH MARTINI

(Shaken)

The French Martini was created in France by the Chambord Company to sell their liquor during a worldwide promotion in the 1990's. It's made using vodka and Chambord which is a French liquor, which is made from black raspberries, honey, vanilla and some herbs.

METHOD

- *Chill Martini glass with ice and soda and put to one side*
- *Add ice to tin of Boston Shaker*
- *Add Vodka, Chambord and Pineapple Juice to glass of Boston Shaker (so that customer can see liquid)*
- *Place metal part of shaker onto glass part and ensure it is attached correctly*
- *Shake vigorously until tin of Boston Shaker is very cold - always have glass part of shaker over shoulder and tin end facing customer - safeguarding against customer being drenched should shaker come apart*
- *Empty contents of Martini glass into sink*
- *Use hawthorn strainer to strain liquid into Martini Glass (there should be foam)*
- *Garnish with Raspberry*

INGREDIENTS

- 1 x 25ml shot Vodka
- 1 x 25ml shot Peach Schnapps
- Cranberry Juice
- Lime Wedge

Equipment

- Highball glass
- Ice Scoop



WOO-WOO

(Built)

The origins of the Woo-Woo cocktail are lost in time. Some say it began in New York during the fifties when cocktails were the de rigueur of movie stars and the "Mad Men" from Madison Avenue.

Whatever about its origins, its delicious recipe was an inspiration and Woo-Woo has become a favourite of cocktail drinkers all over the world.

METHOD

- Add ice to clean highball glass
- Add vodka, peach schnapps and top with cranberry juice
- Garnish with lime wedge

INGREDIENTS

- 2 x 25ml shots Bacardi
- Couple of sachets of sugar
- 8 x mint leaves
- 4 x lime wedges
- Soda
- Crushed Ice

Equipment

- Highball glass
- Muddler
- Bar Spoon
- Ice Scoop



MOJITO

(*Muddled*)

Ah the mojito! The Cuban cousin of the mint julep. Traditionally a long drink, this can also be enjoyed short by skipping the soda, if you like a strong taste sensation! Hailing from the Collins family of cocktails, so effortlessly easy to assemble, it is considered criminal among bartenders (or anyone with taste buds) to see pre-made bottles/packets of 'mojito mix'. I insist that you make them using fresh ingredients. Trust me, it'll be worth the extra 10 seconds!

METHOD

- Add Bacardi, lime wedges, mint leaves and sugar to high ball glass
- Use muddler to bruise fruit and mint leaves to release flavours
- Add crushed ice up to $\frac{3}{4}$ quantity of glass
- Use bar spoon to incorporate ingredients evenly
- Add crushed ice to full quantity of glass and top with soda
- Garnish with mint leaves

INGREDIENTS

- 2 x 25ml shots Bourbon
- 1/2 shot (12.5ml) sweet Vermouth
- 1/2 shot (12.5ml) dry Vermouth
- Tsp. maraschino cherry syrup
- 2 x drops Angostura Bitters
- Maraschino cherry & Orange swizzle

Equipment

- Martini Glass
- Boston Shaker
- Bar Spoon
- Fine strainer
- Hawthorn strainer
- Ice Scoop



MANHATTAN

(Stirred)

As popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Winston Churchill's mother, in honour of presidential candidate Samuel J. Tilden. The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—“the Manhattan cocktail”.

METHOD

- *Add all ingredients including a scoop of ice into glass of Boston Shaker and stir for 50 seconds so that ice melts slightly (reduces potency) and liquid is chilled*
- *Double-strain (with fine strainer and hawthorn strainer) into Martini glass*
- *Garnish with Maraschino cherry and orange swizzle*

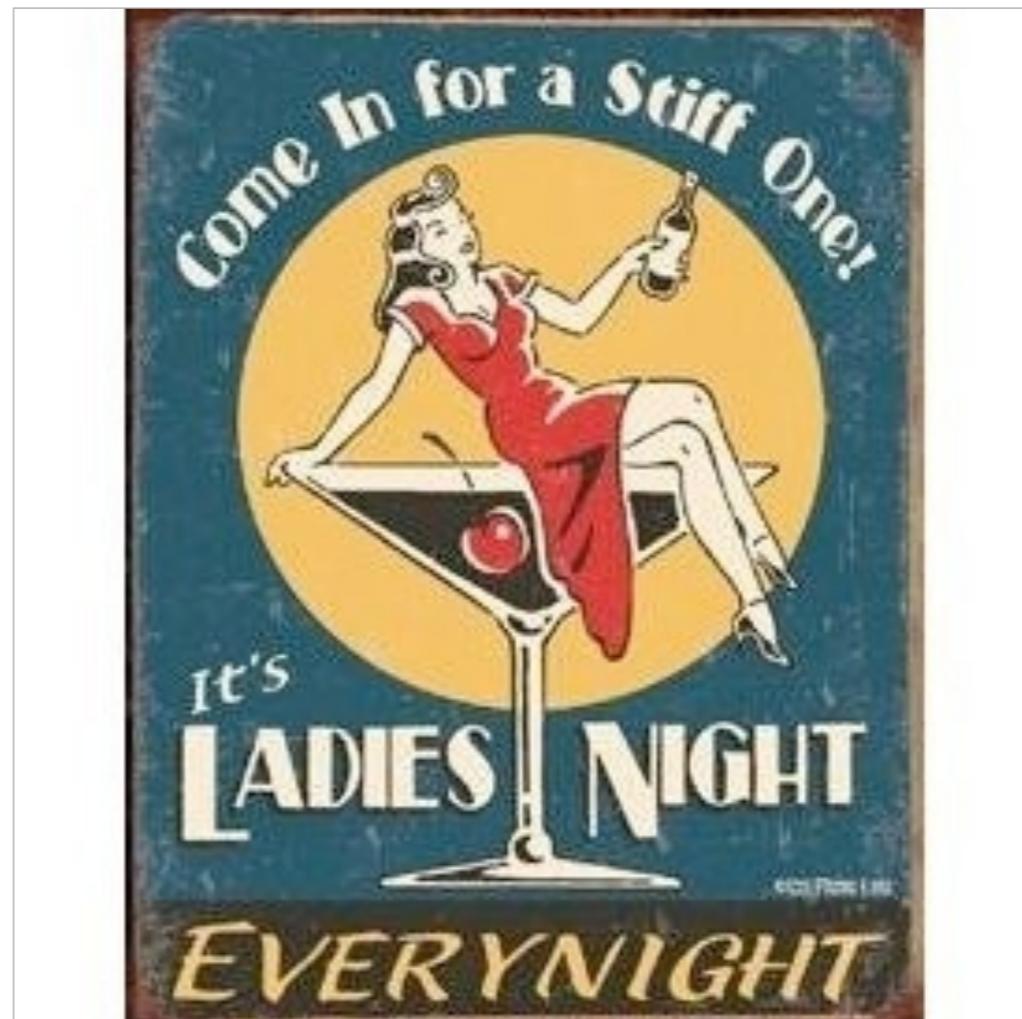
FUN FACTS

1. The World's most expensive cocktail was made in Australia in February 2013 costing £8167. It's called a Winston and contains: Grand Marnier, Chartreuse and 1858 Cognac
2. The Cadburys Crème Egg cocktail was created in 2012 and contains Rum, Chocolate Liquor, milk and a Cadburys Crème Egg and has 987 calories that's more than a cheese burger chips and a coke!
3. The largest cocktail is 39,746.82 litres and was achieved by Nick Nicora (USA), in Sacramento, California, USA, on 13 July 2012. He made the world's largest Margarita.
4. The most cocktails made in one hour is 1,003 and was achieved by Sheldon Wiley at the Empire Room in New York on 13 March 2011. The cocktails each contained one type of vodka, one flavoured syrup and juice, which equated to the production of 1,003 unique cocktails.



USEFUL WEBSITES

- www.tennentstrainingacademy.co.uk
- www.cocktailsoftheworld.com
- www.artofdrink.com
- www.cocktails.uk.com
- www.cocktailcrush.co.uk
- www.classicmixology.com
- www.mixologymonday.com
- www.mixology.com
- www.diffordsguide.co.uk
- www.liquidlight.com (the right mix)
- Mixology app for iPhone



Angostura Bitters

Concentrate made of water, alcohol, herbs and spices used for flavour. Normally only added in drops.

Related Glossary Terms

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Bourbon

A type of American whisky with the name deriving from Bourbon County, Kentucky. It is a barrel-aged distilled spirit made primarily from corn with the remainder being wheat, rye and/or malted barley. It gains colour and flavour from the caramelised sugars in the charred wood of the barrels.

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Chambord

A French liqueur made from red raspberries, black raspberries, Madagascan vanilla, Moroccan citrus peel, honey and cognac.

Related Glossary Terms

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Maraschino (Cherry)

Sweet cherry preserved in sugar syrup.

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Prosecco

A sparkling wine from Italy.

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Schnapps

‘Schnapps’ is a term that refers to any kind of strong alcoholic beverage. Schnapps come in varying flavours.

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Vermouth

A fortified wine flavoured with various botanicals (roots, barks, flowers, seeds, herbs and spices) first produced in Italy. For sweet Vermouth, sugar syrup is added before the wine is fortified with extra alcohol. Dry Vermouths are usually lighter in body and only contain 4% sugar or less, compared to 10-15% in sweet Vermouths.

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