

DRINK RECIPES

There are a myriad of drinks out there concocted in someone's basement or kitchen when there were just a few drops of liquor left and some type of mixer. Others have been created by bored bartenders who thought certain combinations might taste good together. Still others are staples that are ordered nearly every day in a bar.

We can't include all drink recipes, but here are some of the most popular ones.

Alabama Slammer

1/2 oz amaretto almond liqueur
1/2 oz Southern Comfort® peach liqueur
1/2 oz sloe gin
1 splash orange juice
1 splash sweet and sour mix

Pour above ingredients into a stainless steel shaker over ice and shake until completely cold. Strain into an old-fashioned glass and serve.

Amaretto Sour

1 1/2 oz amaretto almond liqueur
1 - 2 splashes sweet and sour mix

Pour the amaretto liqueur into a cocktail shaker half-filled with ice cubes. Add a splash or two of sweet and sour mix, and shake well. Strain or pour into an old-fashioned glass, garnish with a maraschino cherry and a slice of orange, and serve.

Brandy Alexander

- 1 1/2 oz brandy
- 1 oz dark crème de cacao
- 1 oz half-and-half
- 1/4 tsp grated nutmeg

In a shaker half-filled with ice cubes, combine the brandy, crème de cacao, and half-and-half. Shake well. Strain into a cocktail glass and garnish with the nutmeg.

Bloody Mary

- 1 1/2 oz vodka
- 3 oz tomato juice
- 1 dash lemon juice
- 1/2 tsp Worcestershire sauce
- 2 - 3 drops Tabasco® sauce
- 1 lime wedge

Shake all ingredients (except lime wedge) with ice and strain into an old-fashioned glass over ice cubes. Add salt and pepper to taste. Add the wedge of lime and serve.

Blue Hawaiian

- 1 oz light rum
- 1 cherry
- 2 oz pineapple juice
- 1 oz Blue Curacao liqueur
- 1 oz cream of coconut
- 1 slice pineapple

Blend light rum, blue Curacao, pineapple juice, and cream of coconut with one cup ice in an electric blender at high speed. Pour contents

into a highball glass. Decorate with the slice of pineapple and a cherry.

Cosmopolitan

1 oz vodka
1/2 oz triple sec
1/2 oz lime juice
1/2 oz cranberry juice

Shake vodka, triple sec, lime and cranberry juice vigorously in a shaker with ice. Strain into a martini glass, garnish with a lime wedge on the rim, and serve.

Fuzzy Navel

1 part peach schnapps
1 part orange juice
1 part lemonade

Mix equal parts of each ingredient in a highball glass, top with ice, and serve.

Gibson

1 1/2 oz gin
3/4 oz vermouth
2 cocktail onions

Stir gin and vermouth over ice cubes in a mixing glass. Strain into a cocktail glass. Add the cocktail onions and serve.

Gimlet

2 oz gin
1/2 oz lime juice
1 lime wedge

Pour the gin and lime juice into a mixing glass half-filled with ice cubes. Stir well. Strain into a cocktail glass and garnish with the lime wedge.

Harvey Wallbanger

1 oz vodka
1/2 oz Galliano® herbal liqueur
4 oz orange juice

Pour vodka and orange juice into a Collins glass over ice cubes and stir. Float Galliano on top and serve.

Kamikaze

1 oz vodka
1 oz triple sec
1 oz lime juice

Shake all ingredients with ice, strain into an old-fashioned glass over ice cubes, and serve.

Lemon Drop

1/2 oz vodka
1/2 oz lemon juice
1 sugar cube

Add sugar to the rim of an old-fashioned glass, and drop a cube or packet of sugar into the bottom of the glass. Pour vodka and lemon juice into a stainless steel shaker over ice, and shake until completely cold. Pour into the prepared old-fashioned glass, and serve.

Long Island Iced Tea

1 part vodka
1 part tequila
1 part rum
1 part gin
1 part triple sec
1 1/2 parts sweet and sour mix
1 splash cola

Mix ingredients together over ice in a glass. Pour into a shaker and give one brisk shake. Pour back into the glass and make sure there is a touch of fizz at the top. Garnish with lemon.

Mai Tai

1 oz light rum
1/2 oz crème de almond
1/2 oz triple sec
sweet and sour mix
pineapple juice
1/2 oz Myer's® dark rum

Pour light rum, crème de almond and triple sec, in order, into a Collins glass. Almost fill with equal parts of sweet and sour mix and pineapple juice. Add dark rum, a large straw, and serve unstirred.

Margarita

1 1/2 oz tequila
1/2 oz triple sec
1 oz lime juice
salt

Rub the rim of a cocktail glass with lime juice, and dip in salt. Shake all ingredients with ice, strain into the glass, and serve.

Mojito

3 fresh mint sprigs
2 tsp sugar
3 tbsp fresh lime juice
1 1/2 oz light rum
club soda

In a tall thin glass, crush part of the mint with a fork to coat the inside. Add the sugar and lime juice and stir thoroughly. Top with ice. Add rum and mix. Top off with *chilled* club soda (or seltzer). Add a lemon slice and the remaining mint, and serve.

Mudslide

1 1/2 oz Bailey's® Irish cream
1/2 oz Kahlua® coffee liqueur

Pour Hershey's chocolate syrup around the inside rim of a rocks glass. Fill with ice, add ingredients, and serve.

Old Fashioned

2 oz blended whiskey
1 sugar cube
1 dash bitters
1 slice lemon
1 cherry
1 slice orange

Combine the sugar cube, bitters, and 1 tsp. water in an old-fashioned glass. Muddle well, add blended whiskey, and stir. Add a twist of lemon peel and ice cubes. Add slices of orange and lemon and top with the cherry. Serve with a swizzle stick.

Pina Colada

3 oz light rum
3 tbsp coconut milk
3 tbsp crushed pineapples

Put all ingredients into an electric blender with 2 cups of crushed ice. Blend at a high speed for a short length of time. Strain into a Collins glass and serve with a straw

Rob Roy

1 1/2 oz Scotch whisky
3/4 oz sweet vermouth

Stir ingredients with ice, strain into a cocktail glass, and serve.

Salty Dog

5 oz grapefruit juice
1 1/2 oz gin
1/4 tsp salt

Pour all ingredients over ice cubes in a highball glass. Stir well and serve. (Vodka may be substituted for gin, if preferred.)

Seabreeze

1 1/2 oz vodka
4 oz cranberry juice
1 oz grapefruit juice

Pour vodka over ice into highball glass. Add mixers. The drink may be garnished with a wedge of lime.

Sex on the Beach

1 oz vodka
3/4 oz peach schnapps
cranberry juice
grapefruit juice

Add vodka and peach schnapps to a highball glass. Fill with equal measures of cranberry juice and grapefruit juice, and stir.

Sloe Comfortable Screw

3 oz sloe gin
3 oz Southern Comfort® peach liqueur
3 oz orange juice
3 oz vodka

Stir or shake ingredients & serve with ice.

Strawberry Daiquiri

1/2 oz strawberry schnapps
1 oz light rum
1 oz lime juice
1 tsp powdered sugar
1 oz strawberries

Shake all ingredients with ice, strain into a cocktail glass, and serve.

Tequila Sunrise

1 shot tequila
Orange juice
2 dashes grenadine syrup

Pour tequila in a highball glass with ice, and top with orange juice. Stir. Add grenadine by tilting glass and pouring grenadine down side by flipping the bottle vertically very quickly. The grenadine should go straight to the bottom and then rise up slowly through the drink. Garnish stirrer, straw and cherry-orange.

Tom Collins

2 oz gin
1 oz lemon juice
1 tsp superfine sugar
3 oz club soda
1 maraschino cherry
1 slice orange

In a shaker half-filled with ice cubes, combine the gin, lemon juice, and sugar. Shake well. Strain into a collins glass almost filled with ice cubes. Add the club soda. Stir and garnish with the cherry and the orange slice.

Whiskey Sour

2 oz blended whiskey
juice of 1/2 lemons
1/2 tsp powdered sugar
1 cherry
1/2 slice lemon

Shake blended whiskey, juice of lemon, and powdered sugar with ice and strain into a whiskey sour glass. Decorate with the half-slice of lemon, top with the cherry, and serve.

The trend toward martini drinking is becoming increasingly popular. Want some killer martini recipes? That's our next section!

MARTINIS GALORE!

Standard Gin Martini

Many contend that the gin martini is the only mix fitting to wear the name "martini," and all other cocktails are impostors.

Ingredients

- 6 ounces of gin
- 5 drops of dry vermouth
- 2 small twists of lemon rind
- 2 olives

The mix

- Fill a glass martini shaker about 3/4 full of cracked, clean ice
- Pour your gin into the shaker and let stand for sixty seconds. Count down from sixty to zero
- Shake, shake, and shake. About fifteen, vigorous, diagonal shakes should do the trick.
- Put that shaker down and get two well chilled martini glasses from the fridge or freezer. Allow the shaker to rest for about another sixty seconds
- Into each glass drop two drops of vermouth (the fifth drop is just for good luck)
- Each glass gets a twist and an olive (the olive can be optional)
- Strain your very chilly gin into each glass

Standard Vodka Martini

Although this martini will certainly qualify as a standard martini, you'll often find that every bartender will create the drink with a slight (or perhaps not so slight) variation.

Ingredients

- 3 ounces of vodka
- 1 teaspoon vermouth

- 3 olives

The mix

- Pour your vodka into a well chilled shaker and let stand for sixty seconds. Count down from sixty to zero.
- While counting down, drop your vermouth into a frozen martini glass, swirl the vermouth around the glass and then pour it out.
- Shake, shake, and shake. About fifteen, vigorous, diagonal shakes followed by swirling the shaker a few times.
- Strain your freezing vodka into your glass.
- Spear your olives and gently slide them into the glass.

Chocolate Martini

1 1/2 shots chocolate liqueur
1 1/2 shots crème de cacao
1/2 shot vodka
2 1/2 shots half-and-half

Mix all ingredients in a shaker with ice, shake and pour into a chilled cocktail glass.

Apple Martini

1 part vodka
1 part DeKuyper® Sour Apple Pucker schnapps
1 part apple juice

Pour all ingredients into a shaker. Shake well and strain into a Martini glass.

Dirty Martini

Ingredients

- 6 ounces of vodka
- 1 teaspoon of vermouth
- 6 olives
- Toasted almond slivers

The mix

- Pour your Vodka into a well chilled shaker and let stand for thirty seconds.
- While counting down, drop your vermouth into 2 frozen martini glasses, swirl the vermouth around the glasses and then pour it out.
- Shake, shake, and shake. About twenty, vigorous, diagonal shakes followed by swirling the shaker a few times.
- Strain your freezing vodka into your glasses.
- Insert an almond sliver into each stuffed olive and spear 3 per toothpick.
- Spear your olives and gently slide them into the glass.

Lemon Martini

Ingredients

- 4 ounces of vodka
- 1/2 teaspoon of dry vermouth.
- 1 lemon twist.
- 1 thin lemon slice.
- 1 teaspoon Limoncello

The mix

- Rim your frozen martini glass with Lemon Twist cocktail candy and place back in the freezer until called for.
- Pour your vodka, vermouth and Limoncello into a shaker 3/4 full of ice.

- 20 energetic shakes (no stirring option on this one) should mix it nicely.
- Retrieve your martini glass and strain the mixture into it.
- Slit your lemon slice half way and slip it on to the rim of the glass.
- Add your lemon twist.

The Boardroom Smoky Martini

Ingredients

- 1/2 ounce dry vermouth.
- 4 ounces of gin
- 2 tablespoons Scotch (ten year old is preferred). You can experiment with any good, single malt Scotch
- 2 lemon twists

The mix

- Pour your vermouth and gin into a shaker 1/2 full of cracked ice.
- Shake, shake, and shake for a full minute. You may also stir for a full two minutes.
- Add your Scotch and stir 4 times in a counter-clockwise motion.
- Strain your smoky flavored martini into two well chilled martini glasses.
- Each glass gets a twist.

Hey Sweetie Martini

This is a very sweet martini. This is a great alternative for a Cosmo lover, such as the person you'll be impressing with this simple to mix martini.

Ingredients

- 7 ounces of freezing vodka
- 1 ounce of room temperature Chambord

- 1 teaspoon of honey

The mix

- Warm your honey (slightly) and stir it into your Chambord.
- Pour your vodka into a shaker 3/4 full of cracked ice.
- Shake, shake, shake...shake it baby.
- Add your honey infused Chambord and stir three times.
- Strain your liquid into two freezing martini glasses.

Key Lime Martini

Ingredients

- 4 ounces Key Lime Vodka
- 2 ounces vodka
- 2 tablespoons of fresh lime juice
- 1 tablespoons of cool whip
- 2 martini glasses rimmed with lime cocktail candy sugar
- 2 super thin slices of lime

The mix

- All of your vodka and 1 tablespoon of cool whip goes into a shaker that is 3/4 full of cracked ice.
- Shake for a good minute.
- Let your shaker rest for a half minute.
- Add 1 tablespoon of the lime juice to the shaker and give another 10 shakes.
- Strain into your 2 freezing martini glasses.
- Add 1/2 of the remaining lime juice to each glass, and top each with a bit of the remaining cool whip
- Float a lime slice on each glass

Valentine Martini

Ingredients

- 5 ounces of freezing Chopin vodka
- 5 ounces of chilled ice wine
- 11 green seedless grapes at room temperature
- 1 tablespoon of fresh lemon juice
- 2 frozen green grapes

The mix

- Add all of your liquid ingredients to a blender or food processor and puree.
- Strain into a cocktail shaker 1/2 full of cracked ice.
- Shake for a full minute
- Strain your amazing martini into 2 freezing cocktail glasses

For those of you who are “shot” connoisseurs, we have included a separate section that follows with some basic shot recipes.

HIT ME SARGEANT

Shots are more than just a pour of liquor into a shot glass. These days, shots have been elevated to an art form. We are listing some of the more popular ones.

B-52

1/3 shot Kahlua® coffee liqueur
1/3 shot amaretto almond liqueur
1/3 shot Bailey's® Irish cream

Carefully layer ingredients, in order, into a shot glass; kahlua, amaretto, then Irish cream.

Blow Job

1/4 oz Bailey's® Irish cream
1/2 oz amaretto almond liqueur

Pour liqueurs into a shot glass and top with whipped cream. Have an individual place their hands behind their back, then; pick-up the filled shot glass with their mouth, tilt head back, and drink.

Body Shots

1 oz vodka
1 package sugar
1 lemon wedge

Using a partner of the opposite sex, lick their neck to moisten. Pour packet of sugar onto their neck. Place wedge of lemon in their mouth with the skin pointed inward. You first lick the sugar from their neck, then shoot the vodka, then suck the lemon from their mouth (while gently holding back of their neck).

Buttery Nipple

1 oz DeKuyper® Buttershots liqueur
1/2 oz Irish cream

Pour buttershots into a chilled shot glass. Carefully layer or float the irish cream on top, and serve.

Chocolate Cake

1/2 oz Frangelico® hazelnut liqueur
1/2 oz vodka
sugar

Add vodka and frangelico to a shaker with ice. Shake. Garnish with a sugar-coated lemon. Shoot the drink, like you would tequila.

Flaming Dr. Pepper

3/4 shot amaretto almond liqueur
1/4 oz 151 proof rum
1/2 glass beer

Fill a shot glass about 3/4 full with amaretto and top it off with enough 151 proof rum to be able to burn.

Place the shot glass in another glass and fill the outer glass with beer (right up to the level of the shot glass).

Ignite the amaretto/151 and let it burn for a while. Blow it out (or leave it burning if you're brave - not recommended) and slam it. Tastes just like Dr. Pepper.

Jager Bomb

1 can Red Bull® energy drink
1 oz Jagermeister® herbal liqueur

Pour red bull into a pint glass. Drop in a shot glass filled with jagermeister, and chug.

Jello Shots

1 package watermelon jell-o
1 cup boiling water
1 cup Malibu® coconut rum

Mix hot water and jello. Add rum. Pour into 2 ounce cups. Serve after the jello has set

Kamikaze

1 part vodka
1 part triple sec
1 part Rose's® lime juice

Shake well with ice and strain mixture into a shot glass. Salute.

Liquid Cocaine

1/2 oz Bacardi® 151 rum
1/2 oz Goldschlager® cinnamon schnapps
1/2 oz Jagermeister® herbal liqueur

Pour ingredients as listed above into a large shot glass and shoot.

Purple Hooter

1/2 oz vodka
1/2 oz Chambord® raspberry liqueur
1 splash 7-Up® soda

Pour ingredients into a stainless steel shaker over ice. Shake until ice cold. Strain into a large shot glass, and serve.

Red Headed Slut

1 oz peach schnapps
1 oz Jagermeister® herbal liqueur
cranberry juice

Chill and serve.

Scooby Snack

1/2 oz Malibu® coconut rum
1/2 oz crème de bananas
1/2 oz Midori® melon liqueur
1/2 oz pineapple juice
1 1/2 oz whipped cream

Pour rum, crème de banana, melon liqueur and pineapple juice into a stainless steel shaker over ice. Add whipped cream, and shake; until well mixed and sufficiently chilled. Strain into an old-fashioned glass and shoot.

Surfer On Acid

1/2 oz Jagermeister® herbal liqueur
1/2 oz Malibu® coconut rum
1/2 oz pineapple juice

Pour ingredients into a stainless steel shaker over ice and shake until completely cold. Strain into a large shot or old-fashioned glass and shoot.

There are so many drink recipes out there; space prevents me from including them all. You can find nearly every single recipe you need at drinksmixer.com.

These would include the Brain Fart, the Ball Sweat, the Broken Down Golf Cart, the Flaming Bob Marley, Finger Me Good, Jet Fuel, Screaming Orgasm, Sit On My Face, and Tonsil Tickler among others!

Being a great bartender, though, is so much more than just mixing great drinks. You have to hone your personality and give the people something to talk about. How about a few cool bar tricks?

BAR TRICKS

Bar Trick # 1 Olive in Brandy Snifter.

Ingredients: 1 olive and 1 brandy snifter.

Objective: Put olive in brandy snifter.

Situation: You can not touch the olive with your body (hands, mouth, etc.). You can not scoop the olive with the snifter. You can not roll olive off of bar into snifter.

Solution: With the olive on the bar. Place the brandy snifter over the olive so that the open end of the snifter is surrounding the olive. Slowly rotate the brandy snifter around the olive. The olive will roll around the inside walls of the snifter (centrifugal force). Once the olive is spinning around the middle of the snifter, flip the snifter upright and place on the bar. Collect your winnings!

Hints: Practice this bar trick before placing any bets. The olive has a tendency to come out of snifter when flipping upright. After a little practice, you will be a pro. Submitted by Brick

Bar Trick # 2 Embarrass your Friends.

Ingredients: 1 bar napkin, and 1 pen/pencil.

Objective: Embarrass your friends and others.

Situation: On a bar napkin write down the following:

I AM WE TODD IT
I AM SOFA KING WE TODD IT

Ask your friends to continue reading out loud until they understand.

Continue to find new victims.

Added Bonus: Old victims will laugh at new victims.

Bar Trick # 3 The Race!

Ingredients: 3 shots of _____, and 3 pints of beer.

Objective: Get a free round of drinks.

Situation: Tell your victim that you will drink your 3 pints of beer faster than they can drink their three small shots of _____.

Player's rules: You can not touch the other player's glass or shot.

Solution: Start drinking your beer. Your victim will take their first shot. As soon as you finish drinking your first beer, place your empty pint over your victim's third shot. Take your time and enjoy your free drinks. Your victim can not touch your glass, see above rule. You Win!

Bar Trick # 4 The old "Two quarters trick?"

Ingredients: 2 quarters, and one victim.

Objective: To get a free drink.

Situation: On the bar place two quarters heads up. Ask your victim, "What do you see." The usual answer is, "Two heads!" or "Two quarters." Slowly start nodding your head in agreement and with your palm up point to the two quarters and say, "I see two pennies, hey, if I'm wrong will you buy me a drink." Pressure them for a reply, most people will say, "Sure." At this point say "I'm wrong." Enjoy your free drink.

Added Bonus: When drink is empty, find a new victim.

Bar Trick # 5 The Fifty cent drink.

Ingredients: 1 Victim with a fresh drink, 1 cocktail napkin, 2 quarters.

Objective: To get a cheap drink.

Situation: Taking victims drink and remove any straws or umbrellas. Cover victims drink with the cocktail napkin. Tell your victim, "I bet

you fifty cents that without touching the glass or the napkin or any straws etc., I can drink that entire drink."

Push the two quarters towards the victim while betting, point to the glass and the napkin. Continue to say, "I won't touch anything!"

Bring up the point about possibly putting a straw through the napkin and say again, "I won't touch anything!"

Solution: When they give up, slowly take off the napkin and enjoy the drink as you push the fifty cents to the victim. Be sure to tell the victim they won and give them their fifty cents. The \$4.00 drink just cost you fifty cents! Enjoy your cheap drink!

Bar Trick # 6 Salt & Pepper

Ingredients: 1 victim, 1 salt packet, 1 pepper packet, and 1 small plastic comb.

Objective: To get a free drink.

Situation: Make a small hill of salt on the bar, about the size of a quarter. Then sprinkle a small amount of pepper on top of the salt. Bet your victim one drink that they can not get the pepper off, without disturbing the salt.

Solution: Take your plastic comb and comb your hair a few times. Then hold the comb over the salt & pepper. The static electricity will suck the pepper off the salt.

Note: This trick will only work when the humidity levels are low.

Bar Trick # 7 Sugar Cubes

Ingredients: 1 victim, 2 sugar cubes, 1 lighter, and 1 ash tray.

Objective: To get a free drink.

Situation: Hand someone a sugar cube and a lighter. Bet them a drink that they can not light the sugar cube on fire. They will try to light it on fire by putting the flame under it. They will get the cube to smoke, char and smolder but it will not catch on fire.

Solution: Rub your sugar cube in an ashtray to get some ashes on it. Hold the flame to the sugar cube, it should light right up.

Note: Practice this a few times before you start placing bets.

Bar Trick # 8 Ice Cubes

Ingredients: 1 victim, 2 ice cubes, some salt, and 2 pieces of human hair (about 6 to 8 inches long).

Objective: To get a free drink.

Situation: Bet someone they can not pick up an ice cube with one piece of human hair. The average person will try to twist and tie the hair around the ice cube. Others will try to just lift it up. However, they will not be able to get the ice cube off the bar.

Solution: Place the ice cube on the bar, take a strand of human hair and place it across the top of the ice cube. Then, take a little salt and sprinkle it on top of the hair and ice cube. The salt will cause the ice cube to re-freeze around the hair. In a few seconds you will be able to gently lift the ice cube off of the bar.

Note: Practice this a few times before you start placing bets.

Bar Trick # 9 The Switch

Ingredients: 2 identical shot glasses, 1 non-porous piece of paper (playing card, over-sized match book, etc.), water, and your choice of alcohol (bourbon, scotch, etc.)

Objective: Challenge your friends.

Situation: Fill one shot glass with water and the other with, lets say, bourbon. The challenge is to get the bourbon in the glass that has

the water and the water in the glass that has the bourbon without using any other containers including your mouth (or anyone else's mouth).

Solution: Place the non-porous piece of paper (playing card) on-top of the shot of water. Turn the card and water shot upside down carefully. The paper will stay attached to the shot on its own accord.

Now, place the water shot glass and card on the shot of bourbon. Slowly and carefully pull the paper out just far enough to make a very small opening between the two glasses. Water, being heavier than alcohol will flow to the bourbon glass and displace the bourbon into the water glass. You have just made the switch.

If you are truly skilled at this bar trick, you will be able to replace the paper between the two shot glasses and remove the bourbon and put it back on the bar.

Note: Make sure the opening between the glasses is very small. A large opening will cause the water and alcohol to mix.

Bar Trick # 10 Smoke on the water

Ingredients: 1 glass, a matchbook, six quarters, and an ashtray with water.

Objective: Get a free drink.

Situation: Bet your friends one drink that you can get the water out of the ashtray using only the ingredients mentioned and without moving or tilting the ashtray.

Solution: Make sure ashtray is filled with at most a quarter inch of water. Stack the quarters in the center of the ashtray so the top two quarters are above the water. Place four unlit matches on top of the quarters. Light the matches and immediately cover the flame and quarters with the glass. The water will be drawn into the glass. Collect your bets.

Bar Trick # 11 The Wish in a Bottle

Ingredients: 1 newly emptied bottle of Grand Marnier, a matchbook, a cork, a straw, and a sword cocktail pick.

Objective: To play with fire while making a wish.

Situation: Get your friends to make a wish. Tell them if the sword sticks in the ceiling then their wish will come true.

Solution: Take a newly emptied Grand Marnier bottle and put a cork in it. Place the bottle under hot water for about 10 minutes. While the bottle is heating, take a straw and bend it in half. Take you sword pick and stick it through the fold in the straw. The straw should be folded back over the handle of the sword pick.

When the bottle is ready, carefully remove the cork so the heated gas in the bottle does not escape. Quickly put the straw and the sword in the bottle with the tip of the sword pick pointing out the opening of the bottle. Make a wish and drop a match in the bottle.

Warning: There will be a large flame and the straw and the sword pick will be forced out the bottle. KEEP your face and others away from the opening.

If the straw sticks in the ceiling then your wish comes true. If the straw does not stick, tell someone to buy you a drink for your troubles. If you do not get a flame, you have to buy everyone else drinks.

Bar Trick # 12 Blow the Bottle

Ingredients: 1 empty beer bottle, and a small piece of napkin.

Objective: Get a free drink.

Situation: Hold an empty beer bottle horizontally. (Make sure inside of neck is dry.) Tear off a small piece of napkin, wad it up into a small ball. Place the napkin wad just inside the lip of the bottle.

Hold the bottle in front of someone's face, and bet them a drink that they can not blow the napkin into the bottle.

Solution: Bernoulli principle states that moving air has lower pressure than still air. Therefore, when your friend blows, the still air in the bottle will push the napkin out of the bottle, right back at the face of the blower.

Note: The harder they blow, the faster the napkin will come out. If you get a really gullible person, you can have them try again for a chance at another drink. You should be able to milk them for at least 3 or 4.

A truly great bartender also has some pretty funny jokes to share. Warning: some of these jokes may be rude, crude, raunchy, and controversial. Now, THAT'S what makes a great bartender!

BAR JOKES

Did we forget to add that some of these jokes might also be bad? Oh well, try them on the drunk ones, they'll laugh anyway!

First Joke

Three mice were sitting in a bar talking about how tough they were.

The first mouse slams a shot and says, "I play with mouse traps for fun. I'll run into one on purpose and as it is closing on me, I grab the bar and bench press it twenty or thirty times." And with that he slams another shot.

The second mouse slams a shot and says, "That's nothing. I take those D-con tablets, cut them up and snort them just for the fun of it."

And with that he slams another shot.

The third mouse slams a shot, gets up and walks away. The first two

mice look at each other, and then turn to the third mouse and ask, "Where the hell are you going?"

The third mouse stops and replies, "I'm going home to fuck the cat."

Second Joke

An Irishman, an Italian, and a Polish guy are in a bar. They are having a good time and all agree that the bar is a nice place. Then the Irishman says, "Aye, this is a nice bar, but where I come from, back in Dublin, there's a better one. At MacDougal's, you buy a drink, you buy another drink, and MacDougal himself will buy your third drink!"

The others agree that sounds like a nice place.

Then the Italian says, "Yeah, that's a nice bar, but where I come from, there's a better one. Over in Brooklyn, there's this place, Vinny's. At Vinny's, you buy a drink, Vinny buys you a drink. You buy anudda drink, Vinny buys you anudda drink."

Everyone agrees that sounds like a great bar.

Then the Polish guy says, "You think that's great? Where I come from, there's this place, Warshowski's. At Warshowski's, they buy you your first drink, they buy you your second drink, they buy you your third drink, and then, they take you in the back and get you laid!"

"Wow!" said the other two. "That's fantastic! Did that actually happen to you?" "No," he replied, "but it happened to my sister!"

Third Joke

One day, a bar owner decided he had enough of the slow business and needed a gimmick. He finally decided on one. He got a horse and put it in the bar. He placed a sign over the horse and had the sign read.

"Pay \$100, make the horse laugh win \$1000" For years, the gimmick worked. Finally, a man walked into the bar saw the sign and asked,

"Is that sign for real?" The bar owner told him it was.

The man paid \$100, walked up to the horse and whispered something to the horse. The horse started to laugh falling to his knees.

The next day, the owner changed the sign.

Pay \$100, make the horse cry, win \$1000. For years the gimmick worked. One day, the same man walked into the bar and saw the sign. He paid the bar owner \$100 and asked for a curtain. The man closed the curtain and then opened it a couple of moments later. The horse was now crying up a storm.

The man walked up to the bar owner and asked for his money. "Not so fast", the bar owner said, "First you have to tell me what you did both times!" "Simple", said the man, "First I told him I was bigger, this time I proved it"

Fourth Joke

An Irishman walks into a bar in Dublin, orders three pints of Guinness and sits in the back of the room, drinking a sip out of each one in turn. When he finishes them, he comes back to the bar and orders three more.

The bartender asks him, "You know, a pint goes flat after I draw it; it would taste better if you bought one at a time." The Irishman replies, "Well, you see, I have two brothers. One is in America, the other in Australia, and I'm here in Dublin. When we all left home, we promised that we'd drink this way to remember the day when we drank together." The bartender admits that this is a nice custom, and leaves it there.

The Irishman becomes a regular in the bar, and always drinks the same way: He orders three pints and drinks them in turn. One day, he comes in and orders two pints. All the other regulars notice and fall silent. When he comes back to the bar for the second round, the

bartender says, "I don't want to intrude on your grief, but I wanted to offer my condolences on your great loss."

The Irishman looks confused for a moment, then a light dawns in his eye and he laughs. "Oh, no," he says, "everyone's fine. I've just quit drinking."

Fifth Joke

Two blokes are in a bar on top of the Empire State Building. One says to the other "You know, if you jump off of this building you get sucked in at the 10th floor". The other one laughs and says "No way, man. Prove it"

The first guy agrees and they both go to the edge. He jumps off and whoof! He gets sucked in at the 10th floor. When he gets back to the top the second guy, standing in shock, says "I don't believe it! Let me try".

So the second guy jumps off and splat! He falls to his death. The first guy goes back into the bar. When he gets back there, the bartender tuts and says "You know Superman, you can be a real bastard when you're drunk!

Sixth Joke

After a Beer Festival in London, all the brewery presidents decided to go out for a beer.

Corona's president sits down and says, "Señor, I would like the world's best beer, a Corona." The bartender takes a bottle from the shelf and gives it to him.

Then Budweiser's president says, "I'd like the best beer in the world, give me 'The King of Beers', a Budweiser." The bartender gives him one.

Coors' president says, "I'd like the best beer in the world, the only one made with Rocky Mountain spring water, give me a Coors." He gets it.

The guy from Guinness sits down and says, "Give me a Coke." The other brewery presidents look over at him and ask, "Why aren't you drinking a Guinness?" and the Guinness president replies, "Well, if you guys aren't drinking beer, neither will I."

Seventh Joke

A Scotsman is sitting in a bar in Cuba and is minding his business when a man with a large black beard walks in. The man goes to the bar and orders a shot of whisky. The bartender serves him, the man drinks the whisky then starts walking out the door. The bartender says, "Hey aren't you going to pay for that?" The man says, "Excuse me, Castro's Army." The bartender says, "Alright then" and the man leaves.

A few minutes later another man with a large black beard walks in. The man goes to the bar and orders a shot of whisky. The bartender serves him, the man drinks the whisky then starts walking out the door. The bartender says, "Hey aren't you going to pay for that?" The man says, "Excuse me, Castro's Army." The bartender says "Alright then" and the man leaves.

The Scotsman gets an idea and walks up to the bar and orders a shot of whisky. He drinks the whisky then starts walking out the door. The bartender says, "Hey aren't you going to pay for that?" The Scotsman says, "Excuse me, Castro's Army." The bartender says, "Hey where is your big black beard?" The Scotsman thinks quickly. He lifts his Kilt and says, "Secret Service!"

Eighth Joke

A businessman enters a tavern, sits down at the bar, and orders a double martini on the rocks. After he finishes the drink, he peeks inside his shirt pocket, then orders the bartender to prepare another double martini. After he finishes that it, he again peeks inside his

shirt pocket and orders the bartender to bring another double martini. The bartender says, "Look, buddy, I'll bring ya' martinis all night long - but you gotta tell me why you look inside your shirt pocket before you order a refill." The customer replies, "I'm peeking at a photo of my wife. When she starts to look good, I know it's time to go home."

A new guy in town walks into a bar and reads a sign that hangs over the bar... FREE BEER! FREE BEER FOR THE PERSON WHO CAN PASS THE TEST! So the guy asks the bartender what the test is.

Bartender replies "Well, first you have to drink that whole gallon of pepper tequila, the WHOLE thing at once and you can't make a face while doing it. Second, there's a 'gator out back with a sore tooth...you have to remove it with your bare hands. Third, there's a woman up-stairs who's never had an orgasm. You gotta make things right for her." The guy says, "Well, as much as I would love free beer, I won't do it. You have to be nuts to drink a gallon of pepper tequila and then get crazier from there.

Well, as time goes on and the man drinks a few, he asks, "Wherez zat teeqeelah?"

He grabs the gallon of tequilla with both hands, and downs it with a big slurp and tears streaming down his face. Next, he staggers out back and soon all the people inside hear the most frightening roaring and thumping, then silence. The man staggers back into the bar, his shirt ripped and big scratches all over his body.

"Now" he says "Where's that woman with the sore tooth?"

Ninth Joke

One night, a police officer was stalking out a particularly rowdy bar for possible violations of the driving under the influence laws.

At closing time, he saw a fellow stumble out of the bar, trip on the curb, and try his keys on five different cars before he found his. Then he sat in the front seat fumbling around with his keys for several

minutes. Everyone left the bar and drove off. Finally, he started his engine and began to pull away.

The police officer was waiting for him. He stopped the driver, read him his rights and administered the Breathalyzer test. The results showed a reading of 0.0. The puzzled officer demanded to know how that could be. The driver replied, "Tonight, I'm the Designated Decoy."

Now, it's time for the responsible part.

HOW TO KNOW WHEN ENOUGH IS ENOUGH

Many people think that alcohol is good. Often, in certain doses, it is. But there comes a time when you have to tell someone "No More". They won't be happy. You won't be popular anymore, but they'll thank you in the morning – well, maybe the morning after that! But still, it's important for you to help your friends or customers realize that when it's time to stop, it's time to stop. Here are some telltale signs:

1. Speech is slurred. When "Another drink please" sounds like "Uhnuva grink peas", it's time to stop.
2. The person can no longer stand without the aid of a prop. To test this theory, kneel down behind the bar quickly then come back up. If the patron is on the floor, it's time to stop.
3. When he or she tells you they love you more than twice, it's time to stop. Sure they love you tonight, but will they respect you in the morning?
4. When their bar tab looks like the working yearly budget of a small country, it's time to stop. Unless you're serving Donald Trump, cut `em off! Of course, if you're serving Donald Trump, call me!

5. If anyone starts dancing on the bar --- IT'S TIME TO STOP! Even if it's the hot chick who has been flirting with you all night long or the long retired Chippendale dancer, the show won't be worth the consequences – no really, it won't!
6. If anyone insists they can drive, it's time to stop. Sober people don't feel the need to justify their abilities to handle a motor vehicle – drunken people do. Cut them off and find them a friend to drive them home.

If you're having a party in your home – with YOU as the bartender, here are some party safety tips:

- Don't serve alcohol to someone under the legal drinking age. Check identification; don't allow the serving of alcohol to or consumption of alcohol by those without proper identification.
- Keep the number of guests at a manageable number; avoid violations of occupancy limits. Don't allow uninvited guests to "crash" the party.
- Don't let guests mix their own drinks. Choose a reliable bartender who will help keep track of the size and number of drinks guests consume.
- Remember that beer can be just as intoxicating as hard liquor. A 12-ounce can of beer, a five-ounce glass of wine, and a 12-ounce wine cooler contain the same amount of alcohol and the same intoxication potential as an ounce-and -a-half of liquor.
- Prepare plenty of foods so guests will not drink on empty stomachs. Avoid salty foods, which make people thirsty and drink more.
- Monitor outside activities. Don't allow guests to carry open containers of alcohol in public places. Don't allow guests to

park their vehicles illegally.

- Be a good neighbor. Keep music, people-noise and trash/litter levels at a minimum. Clean outside litter immediately after the party.
- Ask boisterous or rude guests to leave. One such guest can ruin the party for others.
- Offer a variety of non-alcoholic beverages for the designated driver and/or for those who prefer not to drink.
- Do not push drinks!!! Drinking at a party is not mandatory for having a good time.
- Close the "bar" 90 minutes before the party ends and serve non-alcoholic drinks or foods and coffee. Remember, though, only time sobers who are intoxicated.
- Politely, but firmly, tell intoxicated guests that you cannot let them drive home because you care. Arrange for designated drivers to taxi party-goers to their destination.
- Become familiar with signs of alcohol poisoning and treatment.
- Cooperate with police. They are usually there because someone has complained. A spirit of cooperation will help in reducing the need for enforcement actions.

For those of you who are thinking of bartending as a profession, here are a couple of tips for you.

GOING TO THE BIG SHOW

There are bartending schools all over the country. A simple Google search will show you where the nearest one to you is. If you feel like spending a lot of money to learn what we've just told you

about, by all means, go right ahead. However, most local bars won't care if you've gone to Bartending University. On-the-job training is the best. But a basic knowledge will help you along the way. We do have a few suggestions to help you along the way.

- Welcome all of your customers as though you know them and introduce yourself. Remember their names and welcome them, using their names, the next time they visit. (Keep a legal pad if you need too, "gray beard, thick glasses, name George, drinks Bud"...and any quirks you can note that will help you recall. Failing that just say "Hey good to see you again!" Just think of it like if you were having a party in your own home.. It's easy!
- Always keep in mind what their drink of choice is and be prepared to offer them their preference. You should already know the names and preferences of your regulars.
- If a customer comes accompanied by a date or companion, treat them both as if they are royalty, address the customer as in "Wonderful to see you again, Mr. or Ms so and so (if they are a regular). And what can I do especially for your guest?" Be sure to use the finest glass for their friend. If you treat them with that sort of respect, you cannot only expect a nice tip, but you can bet that they will be back over and over, and looking for you.
- Yes, do remember jokes. Remember them when you hear them and study them on the Internet. Internet jokes are so boring that most of us just delete them, but the telling of a joke is just that, it is the delivery and the story telling that makes it both interesting and amusing. Be prepared to have at least two new ones on every shift.
- Your smile and your obvious enjoyment of both your job and your customers are worth a lot more than tossing bottles about or doing circus tricks. If you can do it, well it doesn't hurt, but most folks are there for a drink, company and the respect and

recognition that they don't receive in day-to-day life.

- Depending on the policy of your employer, when customers come in for the first time, and have just one beer while reading the newspaper or looking around, and then start to leave, slide them a free beer/drink and say "I am glad that you came in and I have enjoyed your company," (calling them by name, of course). "My name is so and so, and please come back." Pay for that beer/drink out of your tips if you must; you will get it back, ten-fold.
- Remember that these are customers. They are not really your buddies, so stay professional.
- Though you will have many opportunities for intimate encounters, stay focused on your career and that you are there to make a living. Don't ever forget that "one night stands" are never just that in the bartending world; the customer you became close with will likely be sitting on the other side of the bar, within a few days, regardless of how much you regret that moment.
- If there is trouble or violence try, at all costs, to avoid coming out from behind the bar. Raise your voice and attempt to take control verbally, while you are dialing 911.
- Tip jars are sort of an optional thing, depending on the type of bar. If you concentrate on the relationship building associated with the job, then when your customer is cashing out it should be a face-to-face, handshake-to-handshake experience They are a lot more likely to deal with you fairly (maybe show off a little bit too) than if they can sneak a few quarters and a dime into a tip jar when you are busy. If you have waiter and waitress staff, one surly server can easily cost you a considerable amount, and that is only if you ever even see their tips.

- Keep your fellow staff happy. Their ability to make money has to do with how well the drinks are made and how quickly they can deliver them, so there is a delicate balance between your bar customers and the table customers.

Keep an eye on your own customers, and try to anticipate when they might need another drink. Take care of it, in advance, and if you are filling table orders (very important) always acknowledge your bar customers and let them know that you noticed. Assure them that their drink is coming right up!

- Even if it is not within your job description, help the table staff clean up and flip the chairs. Support them any way you can. They will need to know that they have your support, so always do what you can to protect their sense of having a good place to work because, in spite of all your efforts to provide a fun atmosphere for your customers, unhappy staff can detract from that.
- When you have time, spend time talking with your customers. Don't sit on a stool sipping a coke and obviously trying to find some time alone, even if you are "on break." You can be on break at home. Talk news, talk about local folks and interesting places, but more importantly try and get them talking about what is important to them. They aren't in a library, they are in a bar, and maybe they want to talk, a lot more than be talked to. It's easy to walk away when you get busy; they can wait and, if they can't, start gauging their intoxication level.
- Thank every customer for having spent their time there with you and, if possible, shake their hand. That sort of thing means a lot to people and will keep them coming back. Look them in the eye, particularly when they are cashing out – bigger tip!
- If that moment isn't available, because you are otherwise involved, when you see them rise to leave (and you are sure the bill is cleared), just yell over your shoulder "Hey (name)

thanks! Be careful and come back, OK?"

- Study any bartender's book on mixed libations carefully, but it's just as important to watch your co-workers mix drinks. It is a craft that can be learned from experience. If anyone requests a drink that might be from their local area, or by a name you are not familiar with, don't be ashamed to say "Hey, I don't know it but I'll make it right now. Teach me!" They will usually be proud to.

CONCLUSION

Whether you want to learn how to tend bar for fun in your home or professionally as an employee, or even owner, of a bar, remember that you are your best salesperson.

When you know what you're doing, you will be the expert and people will be coming to YOU for advice, drinks, and so much more!

So, in closing, a guy walks into a bar and asks the bartender.....You finish it!

Cheers!

RESOURCE SECTION:

Cherry juice concentrate

Traverse Bay Farms supplies cherry juice concentrate, blueberry juice concentrate, dried cherries, dried blueberries – Traverse Bay Farms – www.TraverseBayFarms.com 1-877-746-7477

Drink Recipes and Bartending Information
www.BartenderTraining.com