

## Chapter

# 2

# Jigger Me This

## In This Chapter

- ◆ The basics on barware
- ◆ Learn your glasses!
- ◆ Extra-extra: the stuff you don't know you need
- ◆ Standard measurements for mixing and mingling

Don't know a sherry glass from a sour glass? Can't point out a pilsner glass? Haven't the faintest what a Delmonico is? Grab a stool, friend. This chapter is going to school you on glasses, gadgets, measurements, and some extra cool stuff to have around that will, I promise, come in awfully handy.

## Bartender's Toolbox

A shaker, a strainer, a lemon zest grater. You'll need to get your hands on several small but important gadgets to set up your bar properly. Be sure to have the following indispensables on hand:



All-purpose pitcher



Bar spoon



Bottle opener



Can opener



Channel knife



### Liquor Lingo

A **channel knife** is a handy-dandy tool for making those adorable little twists you see in cocktails. (So that's how they do that!)



Cocktail shaker  
(metal)



Corkscrew  
(waiter's)



Corkscrew  
(winged)



Cutting board



Grater/zester



Ice bucket



Ice tongs



Manual citrus juicers



Martini  
pitcher



Jigger

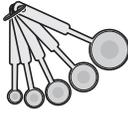


### Cocktail Conversation

When shaking a cocktail, you should, of course, find the most comfortable and least messy method for you. Some folks love a standard metal cocktail shaker. Some love using the metal bottom of the cocktail shaker paired with a mixing glass (when paired, sometimes called a Boston shaker). I prefer the latter. I find I never spill a drop with this method—and it looks impressive to my unsuspecting guests!



Measuring cup



Measuring spoons



Mixing glass



Muddler (wooden)



Paring knife



Strainer



### Spills

Always, always, always thoroughly wash your barware after using it. Also wash garnishes such as lemons, limes, apples, et al., before using them.

## A Glass of ...

Do you know the difference between a highball and a Collins? You will after you get through with this section! You don't necessarily have to have each and every possible glass for each and every possible kind of cocktail, but it's certainly useful to know what they all are to better understand the nature of the mixing business (or at least, the drinking part of it). Here are the usual suspects behind any fully stocked bar:



Beer mug  
(14 to 16 oz.)



Brandy snifter  
(6 to 10 oz.)



Champagne flute  
(6 oz.)



Cocktail  
(4 to 6 oz.)



Collins  
(12 to 14 oz.)



Delmonico or sour glass  
(5 to 8 oz.)



Highball  
(10 to 12 oz.)



Irish coffee  
(6 to 8 oz.)



Old-fashioned  
(6 to 8 oz.)



Pilsner  
(12 to 14 oz.)



Pint (16 oz.)



Pousse-café  
(3 oz.)



Punch bowl and cup  
(6 oz. per cup)



Sherry/port  
(6 oz.)



Shot (1½ oz.)



Wine  
(6 to 8 oz.)



### Liquor Lingo

A **Delmonico glass** holds about 5 to 6 ounces and is used for fizzes or Rickeys. It was named after the near-ancient restaurant responsible for many coiffing and edible originals: the once-glorious Delmonico's in New York City.

## Ready for Action

You've got spirits; you've got bar tools; you've got glasses. Sounds like you're all ready to go, right? Well ... not exactly. Almost! You still need to know a few sundries that are the unsung heroes of a good cocktail—the swizzle stick, the toothpick, the coaster, etc. ... you get the picture. This section is all about those little bits and pieces that seem small, but have a big impact on a well-stocked bar.

Here's what you need:

- Bar towels
- Candles (because every bar needs ambience)
- Coasters
- Cocktail napkins
- Cut-resistant gloves
- First-aid kit
- Matches and/or a lighter
- Paper towels
- Saucers (for dipping glasses in salt and sugar)
- Straws
- Swizzle sticks
- Toothpicks



### Spills

Why a first-aid kit? You might be working with several sharp objects in your bartender tool kit, so why not be safe rather than sorry?

## Measure of a Mixologist

*Ounces, pints, liters, fifths.* A whole lot of weighty words are tossed around in the bartending world. Most of this book deals in ounces in cocktails, but it's good to have a quick reference for general measurements and equivalents. Don't say I never gave you anything: here's your Betty-Crocker-for-the-Bar handy-dandy measurement guide.

Measurement	Ounces	Metric
Dash	1/32 ounce	
Teaspoon	1/8 ounce	
Tablespoon	3/8 ounce	
Pony	1 ounce	
Jigger	1 1/2 ounces	
Cup	8 ounces	200 milliliters
Half pint	8 ounces	200 milliliters
Pint	16 ounces	500 milliliters
Fifth	25 1/2 ounces	750 milliliters
Quart	32 ounces	1 liter
Magnum	50 1/2 ounces	1.5 liters
Half gallon	64 ounces	1.75 liters

## The Least You Need to Know

- ◆ It's important to take stock of your barware to be sure you have the appropriate gear on hand.
- ◆ Not all glasses are created equal—and that's not just in shape. Different glasses hold different amounts of liquid and, therefore, are appropriate for different types of cocktails.
- ◆ Keeping your bar stocked with the “extras” is not a frivolous task—bar towels, coasters, toothpicks, and swizzle sticks might not be the first thing you think of when mixing a drink, but they're most certainly important items for the finished product.