Sail through Happy Hours

If you like to take it easy, drink in hand, along with your guests, learn to be a great mixer, not a long-time fumbler at your bar.

You can make superb cocktails—just like the experts do, with a little study and a great deal of care.

There are a few general rules you must observe.

First, use only the best ingredients. Of course, "best" is a matter of taste. But if you cannot spot a raw whisky or a sad Scotch at first sip, you'll have to trust a reliable dealer and brand names.

This does not mean that you cannot use a good blended whisky for mixed drinks. Save that 8-year-old straight bourbon for "neat" drinks, highballs and Old-Fashioneds.

Stick to the shake or stir technique prescribed by your recipe.

Martinis and Manhattans should be stirred in a pitcher of ice, not only to make them icy cold and to blend their ingredients, but also to prevent their clouding up as would be the case if a shaker were used.

Drinks which include sugar, eggs, cream, fruit juice, etc., are going to be cloudy anyway. These may be shaken.

Make sure the ice is dry before you put it in the glass. Use well-chilled glasses. If inconvenient to chill in the refrigerator in advance, fill them with crushed ice and let them shiver while you mix. Then dump the ice out and dry the glass before you pour the drink.

Develop a flair in your service. Pour smoothly. Cut off the flow with a smart flip to prevent sloppy dripping. Never overfill glasses. Attractive spears for olives, onions or drink-fruit add to the appearance of the served drink.

The following are tested and tried recipes for standard cocktails:

Smirnoff Sour

The perfect Brunch starter—citrus juice and liquor—handy to mix by the pitcher. Stir one cup lemon juice with ½ cup sugar or Arrow Triple Sec. Add ice cubes, one bottle (fifth) Smirnoff and shake or stir vigorously to blend. Serve in stemmed juice glasses; garnish with ½ orange slice and Maraschino cherry. Makes 18 to 20 servings.

How much liquor Should you buy?

If You're Having	For Pre-Dinner Cocktails, You'll Average	For A Party, You'll Average
4 people	8 to 12 drinks (one fifth required)	12 to 16 drinks (two fifths required)
6 people	12 to 18 drinks (two fifths required)	18 to 24 drinks (two fifths required)
8 people	16 to 24 drinks (two fifths required)	24 to 32 drinks (two fifths required)
12 people	24 to 36 drinks (three fifths required)	36 to 48 drinks (three fifths required)
20 people	40 to 60 drinks (four fifths required)	60 to 80 drinks (six fifths required)
25 people	50 to 75 drinks (five fifths required)	75 to 100 drinks (seven fifths required)
40 people	80 to 120 drinks (seven fifths required)	120 to 160 drinks (ten fifths required)

THE FOUR TOPS, one of America's leading singing groups have added one more triumph to a long list of hits. In New York City, recently, at Amsterdam's Hilton Hotel, they designed a new cocktail, which contains a mix of their four favorite individual drinks. Named the Four Tops Special by the Hilton management the new cocktail consists of ¼ Vodka, ¼ Brandy, ¼ Cointreau and ¼ Flora da Orange Juice. Shaken with ice, the new drink is a real show stopper. As the leader of the group, Levi Stubbs says, "It's the drink with real cool sound." Above, from left are Mr. Stubbs, Lawrence Payton, Renaldo Benson, Abdul Fakir, Ralph Garie and Bill Ashey.

Eggnog Quickies

Add 1¼ cups bourbon, ¼ cup Don Q Rum to 1 quart prepared eggnog mix. Top with grated nutmeg. Or, whirl in blender 3 eggs, ½ cup sugar, 1 cup milk, 1 cup cream, 2 tablespoons Don Q Rum. Stir in 1 cup Smirnoff. Serve in punch cups, top with nutmeg. Makes about 8 servings.

Salty Dog

Pour jigger bourbon over ice cubes in tall glass. Top with grapefruit juice, sprinkle of salt and sip.

Bloody Mary

Stir Smirnoff with Snap-E-Tom Tomato Cocktail or tomato juice seasoned with red pepper sauce, dash Worchestershire, lemon juice and freshly ground pepper. Serve straight up or over rocks. Garnish with thin lime slice.

Dry Martini

4 parts gin or vodka
1 part dry vermouth

Stir with cracked ice; strain into chilled glass. Add green olive or or twist of lemon peel.

For a Gibson, use 5 parts gin to 1 part vermouth. Serve with pearl onion.

Margarita

1 jigger tequila
½ oz. Triple Sec
1 oz. fresh lime or lemon juice

Moisten cocktail glass rim with fruit rind; spin rim in salt. Shake ingredients with cracked ice. Strain into glass and sip drink over salted rim.

Daiquiri

Juice ½ lime or ¼ lemon
1 teaspoon sugar
1 jigger light rum

Shake with cracked ice until the shaker frosts. Strain into chilled cocktail glass.

Sour

1 jigger (1½ oz.) bourbon or rye
½ jigger fresh lemon juice
1 teaspoon sugar

Shake with cracked ice; strain into glass. Add orange slice on rim of glass and a cherry.

Manhattan

1 jigger (1½ oz.) Southern Comfort
½ oz. dry vermouth
Dash of Angostura bitters (optional)

Stir with cracked ice; strain into glass. Add a cherry. S.C. gives this drink a remarkably smoother flavor.

Ordinary Manhattan: Use sweet vermouth; Bourbon or rye replaces S.C.

Rob Roy (Scotch Manhattan); Use ¾ oz. sweet vermouth. 1½ oz. Scotch. Add bitters, mix as above. Serve with a twist of lemon peel.

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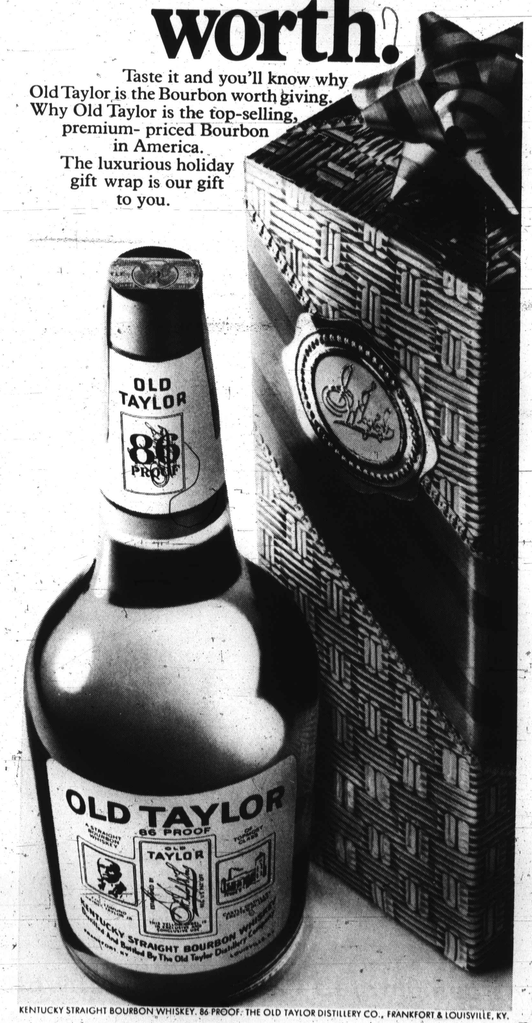

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