

THE HISTORY OF RUM

Rum is not just a drink? Rum has played an important role in history. No beverage has shaped broad patterns of history more significantly than rum. Such was the power of rum on the 17th and early 18th centuries.

When Europeans first began to cultivate sugar cane in the West Indies, it was sugar, not rum that they were after. Christopher Columbus carried sugarcane which is a member of the grass native family, to India. The Caribbean proved to be an environment which was perfectly suited to growing sugar cane, and Caribbean sugar quickly came to satisfy Europe's prodigious sweet tooth. This, then, is where the story of Rum really begins.

Converting cane into sugar is a process that produces by products: cane juice and molasses. West Indians began converting these by products into liquor, which was initially known locally as Kill-Devil, and then later as Rumbullion, and ultimately, it became known simply as rum. This new potion was powerful stuff. There is one early reference to the new liquor as being "hot, hellish, and terrible."

There was a huge market for rum just north of the Caribbean in the new American colonies where there were very few alcoholic options. The early settlers in America had Wine and beer but it often spoiled on the long sea trip from Europe. Adding to this problem was that in the early days of the new colonies, neither beer-making grains nor wine-making grapes grew well in the soils and climate of the original colonies. On the other hand however, Rum from the islands was cheap and plentiful. The new American colonists simply couldn't get enough of it.

In time however, the new colonists realised it would be cheaper than importing barrels of rum into the colonies if they were to simply import the raw material, molasses and then convert it into rum themselves. In a very short time, rum distillation became an important and significant part of the New England economy.

THE DARK SIDE OF RUM'S STORY

The story of rum is not all entirely a good news story. It is also the story of unimaginable cruelty and suffering. It was in large part the extraordinary demand for rum which condemned tens of thousands of Africans to slavery in the new colony.

Rum production in those early days was a very labour intensive industry, and, by using slaves, the new colonists ensured maximum production and maximum profits for the plantation owners. What's more, the currency used to buy slaves to carry out the hard labour was more often than not rum itself!

Molasses was shipped in huge quantities from the Caribbean to New England and the finished product was then shipped in barrels to Africa, where it was used to buy slaves; in return, more and more slaves were taken against their will to the New World to work on the plantations to produce more sugar and molasses. It was in reality a 'triangle of trade' in which the Negroes of Africa were the big losers, destined to decades of slavery at the hands of the new colonists.

TROUBLE IN MOTHER ENGLAND

All of this activity producing rum in the new Colony caused a furore back in the mother country, England. Rum production was enriching the colonies, and creating enormous wealth for the new settlers of America and the crown wanted its cut. To add insult to injury large quantities of the

molasses used in rum production in the new colony was being purchased from French sugar plantations, not English, at a time when France was England's mortal enemy.

In 1733, the crown levied a tax on all molasses imported from France. By and large, the colonists totally ignored the new tax but over time, it began a series of conflicts over taxation between the colonies and England that would become increasingly heated. John Adams would later remark that "Molasses was an essential ingredient in American independence,"

RUM IN THE MOTHER COUNTRY

Traditionally, the Royal Navy had kept sailors' spirits high by plying them with rations of brandy or beer. But as rum production picked up on English colony in the Caribbean, the Royal Navy switched sailors' rations to rum.

Rum is considerably higher in alcoholic content than beer. In fact the name rum bullion means "rowdy brawl." This became quite prophetic over time, as the new rations of rum meant that sailors' behaviour deteriorated to the extent that it undermined naval discipline. Royal navy hierarchy came up with the solution of mixing rum with a bit of sugar and some lemon or lime juice.

Although primarily aiming to improve shipboard sobriety, the Royal Navy unwittingly hit upon a cure for scurvy which had been the scourge of long-distance sea travel. It was because of this addition to rum that the English became known as 'The Limeys' The vitamin C in the citrus juice added to the rum helped to guard sailors against the ravages of scurvy. This also made the English a healthier, far more potent fighting unit and in 1805, the English scored a decisive victory at the Battle of Trafalgar against the combined forces of France and Spain. The mixing of sugar and Lime with Rum in all likelihood contributed to England's 19th century dominance on the high seas.

MORE RECENT HISTORY

The Royal Navy continued to give rum rations to its sailors until 1970. As the new American settlers moved westward and away from the Eastern seaboard where initial arrivals had made their home, the environment in mid and mid western America lent itself more to the production of whiskey. After the French revolution, slavery was abandoned on humanitarian grounds. Gradually therefore, growing sugar and molasses would go into a decline as therefore did the production of rum.

Today, however, rum is once again enjoying a new wave of popularity. Modern rum production employs thousands of islanders and contributes to local economies. Sales of rum have been sparked by a renewed American interest in cocktails. Of all the liquors, rum is perhaps the most cocktail friendly. As the Royal Navy figured out two centuries ago, a bit of rum, a splash of lime, and a taste of something sweet makes a great drink, with or without tiny umbrellas.

RUM RECIPES

A DAY AT THE BEACH

- 1 oz Coconut Rum
- 1/2 oz Amaretto
- 4 oz Orange Juice
- 1/2 oz Grenadine

Shake rum, amaretto, and orange juice with ice and pour into a highball glass over ice. Top with grenadine and garnish with a pineapple wedge and a strawberry.

APPLE PIE NO. 1

- 3/4 oz Light Rum
- 4/3 oz Sweet Vermouth
- 1 tsp Apple Brandy
- 1/2 tsp Grenadine
- 1 tsp lemon juice

Shake with ice and strain into cocktail glass.

BACARDI COCKTAIL

- 1 1/2 oz Bacardi Rum
- Juice of 1/2 Lime
- 1/2 tsp Grenadine

Shake with ice and strain into cocktail glass.

BAHAMA MAMA

- 1/2 oz Dark Rum
- 1/2 oz Coconut Liqueur
- 1/4 oz 151-proof Rum
- 1/4 oz Coffee Liqueur
- Juice of 1/2 Lemon
- 4 oz Pineapple Juice

Combine ingredients and pour over cracked ice into highball glass. Garnish with a strawberry or cherry.

BAHAMA MAMA II

Ingredients

- 1/2 fluid ounce rum
- 1/2 fluid ounce coconut-flavoured rum
- 1/2 fluid ounce grenadine syrup
- 1 fluid ounce orange juice
- 1 fluid ounce pineapple juice
- 1 cup crushed ice

Directions

1. Combine regular rum, rum with coconut flavouring, grenadine, orange juice, pineapple juice and crushed ice in an electric blender. Blend until the drink's consistency is slushy.

BANANA COW

- 1 oz Light Rum
- 1 oz Creme de Banana
- 1 1/2 oz Cream
- 1 dash Grenadine

Shake ingredients with crushed ice and strain into cocktail glass. Garnish with a banana slice and sprinkle with nutmeg.

BEACHCOMBER

- 1 1/2 oz Light Rum
- 1/2 oz Triple Sec
- 1/2 oz Grenadine
- 1 oz Sour Mix

Shake with ice and strain into cocktail glass with sugared rim. Garnish with a lime rim.

BERMUDA TRIANGLE

- 1 oz Peach Schnapps
- 1/2 oz Spiced Rum
- 3 oz Orange Juice

Pour ingredients into ice-filled old-fashioned glass.

BEST STRAWBERRY DAIQUIRI

Ingredients

- 6 cups ice
- 1/2 cup white sugar
- 4 ounces frozen strawberries
- 1/8 cup lime juice
- 1/2 cup lemon juice
- 3/4 cup rum
- 1/4 cup lemon-lime flavoured carbonated beverage

Directions

1. In a blender, combine ice, sugar and strawberries. Pour in lime juice, lemon juice, rum and lemon-lime soda. Blend until smooth. Pour into glasses and serve.

BETWEEN THE SHEETS

Method: Shake and Strain into Hi-ball glass

- 25ml White Rum
- 25ml Brandy
- 25ml Orange Curacao
- 25ml Lemon Juice

This is a slightly less interesting drink than the Scorpion, but a classic nonetheless.

BLACK DEVIL

- 2 oz Light Rum
- 1/2 oz Dry Vermouth

Stir with cracked ice and strain into cocktail glass. Add a black olive.

BLACK MARIA

- 2 oz Coffee-flavoured Brandy
- 2 oz Light Rum
- 4 oz Strong Black Coffee
- 2 tsp Powdered Sugar

Stir in brandy snifter and add cracked ice.

BLUE HAWAIIAN

- 1 oz Light Rum
- 1 oz Blue Curacao
- 2 oz Pineapple Juice
- 1 oz Cream of Coconut

Combine ingredients with 1 cup crushed ice in blender at high speed. Pour into highball glass. Garnish with a slice of pineapple and a cherry.

BOLERO

- 1 1/2 oz Light Rum
- 3/4 oz Apple Brandy
- 1/4 tsp Sweet Vermouth

Stir well with cracked ice and strain into cocktail glass.

BORINQUEN

- 1 1/2 oz Light Rum
- 1 tbsp Passion Fruit Syrup
- 1 oz Lime Juice
- 1 oz Orange Juice
- 1 tsp 151-proof Rum

Put 1/2 cup of crushed ice in blender. Add all ingredients and blend at low speed. Pour into old-fashioned glass.

BOSTON COOLER

- Juice of 1/2 Lemon
- 1 tsp Powdered Sugar
- 2 oz Club Soda
- 2 oz Light Rum
- Club Soda or Ginger Ale

Into Collins glass, pour lemon juice, sugar, and 2 oz club soda. Stir. Fill glass with cracked ice and add rum. Fill with club soda or ginger ale and stir again. Add a spiral of orange or lemon peel and dangle end over rim of glass.

BOSTON SIDECAR

- 3/4 oz Brandy
- 3/4 oz Light Rum
- 3/4 oz Triple Sec
- Juice of 1/2 Lime

Shake with ice and strain into cocktail glass.

BUCK JONES

- 1 1/2 oz Light Rum
- 1 oz Sweet Sherry
- Juice of 1/2 Lime
- Ginger Ale

Pour ingredients into highball glass over ice cubes and stir. Fill with ginger ice.

BURGUNDY BISHOP

- Juice of 1/4 Lemon
- 1 tsp Powdered Sugar
- 1 oz Light Rum
- Red Wine

Shake with ice and strain into highball glass over ice cubes. Fill with red wine and stir. Decorate with fruits.

CANADO SALUDO

- 1 1/2 oz Light Rum
- 1 oz Orange Juice
- 1 oz Pineapple Juice
- 5 dash Lemon Juice
- 5 dash Grenadine
- 5 dash Bitters

Serve over ice cubes in 6 oz glass with pineapple slices, orange slice, and a cherry.

CARIBBEAN CHAMPAGNE

- 1/2 tsp Light Rum
- 1/2 tsp Creme de Banana
- Chilled Champagne

Pour rum and banana liqueur into champagne flute. Fill with champagne and stir lightly. Add a slice of banana.

CARIBBEAN ROMANCE

- 1 1/2 oz Light Rum
- 1 oz Amaretto
- 1 1/2 oz Orange Juice
- 1 1/2 oz Pineapple Juice
- 1 splash Grenadine

Shake well with ice and pour into highball glass. Float grenadine on top and garnish with an orange, lemon, or lime slice.

CASA BLANCA

- 2 oz Light Rum
- 1 1/2 tsp Lime Juice
- 1 1/2 tsp Triple Sec
- 1 1/2 tsp Maraschino

Shake with ice and strain into cocktail glass.

CHERIE

- Juice of 1 Lime
- 1/2 oz Triple Sec
- 1 oz Light Rum
- 1/2 oz Cherry-flavoured Brandy

Shake with ice and strain into cocktail glass. Add a cherry.

CHERRY RUM

- 1 1/4 oz Light Rum
- 1 1/2 tsp Cherry-flavoured Brandy
- 1 tbsp Light Cream V

Shake with ice and strain into cocktail glass.

CHINESE COCKTAIL

- 1 tbsp Grenadine
- 1 1/2 oz Jamaica Rum
- 1 dash Bitters
- 1 tsp Maraschino
- 1 tsp Triple Sec

Shake with ice and strain into cocktail glass.

CHOCOLATE RUM

- 1 oz Light Rum
- 1/2 oz Creme de Cacao (brown)
- 1/2 oz Creme de Menthe (white)
- 1 tbsp Light Cream
- 1 tsp 151-proof Rum

Shake with ice and strain into old-fashioned glass over ice cubes.

COCOMACOQUE

- Juice of 1/2 Lemon
- 2 oz Pineapple Juice
- 2 oz Orange Juice
- 1 1/2 oz Light Rum
- 2 oz Red Wine

Shake all ingredients except wine. Pour into Collins glass over ice cubes and top with wine. Add a pineapple stick.

COLONIAL HOT BUTTERED RUM

Ingredients

- 2 cups brown sugar
- 1/2 cup butter
- 1 pinch salt
- 2 quarts hot water
- 3 cinnamon sticks
- 6 whole cloves
- 2 cups rum
- 1 cup sweetened whipped cream
- ground nutmeg to taste

Directions

1. Combine the brown sugar, butter, salt and hot water in 5 quart slow cooker. Add cinnamon sticks and cloves. Cover and cook on Low for 5 hours. Stir in rum.
2. Ladle from the slow cooker into mugs, and top with whipped cream and a dusting of nutmeg.

CONTINENTAL

- 1 3/4 oz Light Rum
- 1 tbsp Lime Juice
- 1 1/2 tsp Creme de Menthe (green)
- 1/2 tsp Powdered Sugar

Shake with ice and strain into cocktail glass. Add a twist of lemon peel.

COOL CARLOS

- 1 1/2 oz Dark Rum
- 2 oz Cranberry Juice
- 2 oz Pineapple Juice
- 1 oz Orange Curacao
- 1 splash Sour Mix

Mix all ingredients except Curacao with ice. Shake well. Pour into Collins glass and float Curacao on top. Garnish with pineapple and orange slices, and a cherry.

COQUITO II

Ingredients

- 6 egg yolks
- 1/2 teaspoon ground cinnamon
- 4 tablespoons vanilla extract
- 1 (14 ounce) can sweetened condensed milk
- 5 (12 fluid ounce) cans evaporated milk
- 1 (10 ounce) can unsweetened coconut milk
- 1 (14 ounce) can cream of coconut
- 4 1/4 cups light rum

Directions

1. In a medium bowl, whisk egg yolks until smooth. Whisk in cinnamon and vanilla. Stir in coconut milk, cream of coconut, sweetened condensed milk, evaporated milk, and rum. Taste and adjust cinnamon and vanilla if desired. Blend well and strain through a fine sieve or cheesecloth. Pour into clean bottles. Serve chilled.

CORKSCREW

- 1 1/2 oz Light Rum
- 1/2 oz Dry Vermouth
- 1/2 oz Peach-flavoured Brandy

Shake with ice and strain into cocktail glass. Garnish with a lime slice.

CREAM PUFF

- 2 oz Light Rum
- 1 oz Light Cream
- 1 tsp Powdered Sugar
- Club Soda P

Shake with ice and strain into highball glass over 2 ice cubes. Fill with club soda and stir.

CREOLE

- 1 1/2 oz Light Rum
- 1 dash Tabasco Sauce
- 1 tsp Lemon Juice

- 1 1/2 oz Beef Bouillon
- Salt and pepper to taste

Shake with ice and strain into old-fashioned glass over ice.

CUBA LIBRE

- Juice of 1/2 Lime
- 2 oz Light Rum
- Cola

Put lime juice and twist of lime into highball glass and add rum. Fill with cola and ice cubes.

CUBA LIBRE II

Ingredients

- 4 ice cubes
- 2 fluid ounces rum
- 4 fluid ounces cola
- 2 tablespoons fresh lime juice, or to taste

Directions

1. Fill a 12-ounce glass with ice cubes. Pour the rum and cola beverage into the glass. Stir in the lime juice, and serve.

CUBAN COCKTAIL NO. 1

- Juice of 1/2 Lime
- 1/2 tsp Powdered Sugar
- 2 oz Light Rum D

Shake with ice and strain into cocktail glass.

CUBAN SPECIAL

- 1 tbsp Pineapple Juice
- Juice of 1/2 Lime
- 1 oz Light Rum
- 1/2 tsp Triple Sec

Shake with ice and strain into cocktail glass. Decorate with a slice of pineapple and a cherry.

DAIQUIRI

- Juice of 1 Lime
- 1 tsp Powdered Sugar
- 1 1/2 oz Light Rum

Shake with ice and strain into cocktail glass.

DAIQUIRI II

Method: Shake and strain

- 50ml Cuban light rum
- 20ml lime juice
- 15ml sugar syrup

While entertaining guests at his mine in Cuba in 1898, Engineer Jennings Cox found that his Gin supply had run out, left with nothing else except local rum, lime and sugar, he mixed them together and the rest is history. Most now know this drink as a slush-puppie style beverage, however the original, served straight up, is delicious, JFK's favourite aperitif!

Variations: The "Hemingway" daiquiri is the same as the regular recipe with the addition of grapefruit and maraschino liqueur; alternatively fresh fruits work a treat, particularly banana and strawberry.

DERBY DAIQUIRI

- 1 1/2 oz Light Rum
- 1 oz Orange Juice
- 1 tbsp Lime Juice
- 1 tsp Sugar

Combine all ingredients with a 1/2 cup of shaved ice in blender. Blend at low speed. Pour into champagne flute.

DINGO

- 1/2 oz Light Rum
- 1/2 oz Amaretto
- 1/2 oz Southern Comfort
- 2 oz Sour Mix
- 2 oz Orange Juice
- 1 splash Grenadine

Combine all ingredients and shake with ice. Pour into highball glass and garnish with an orange slice.

EL PRESIDENTE COCKTAIL NO. 1

- Juice of 1 lime
- 1 tsp Pineapple Juice
- 1 tsp Grenadine
- 1 1/2 oz Light Rum

Shake with ice and strain into cocktail glass.

EL PRESIDENTE COCKTAIL NO. 2

- 3/4 oz Dry Vermouth
- 1 1/2 oz Light Rum
- 1 dash Bitters

Stir with ice and strain into cocktail glass.

FAIR-AND-WARMER COCKTAIL

- 3/4 oz Sweet Vermouth
- 1 1/2 oz Light Rum
- 1/2 tsp Triple Sec

Stir with ice and strain into cocktail glass.

FIREMAN'S SOUR

- Juice of 2 Limes
- 1/2 tsp Powdered Sugar
- 1 tbsp Grenadine
- 2 oz Light Rum
- Club Soda

Shake with ice and strain into sour glass. Fill with club soda if desired. Decorate with 1/2 slice of lemon and a cherry.

FOG CUTTER

- 1 1/2 oz Light Rum
- 1/2 oz Brandy
- 1/2 oz Gin
- 1 oz Orange Juice
- 3 tbsp Lemon Juice
- 1 1/2 tsp Orgeat Syrup
- 1 tsp Sweet Sherry

Shake all ingredients except sherry and strain into Collins glass over ice cubes. Top with sherry.

FORT LAUDERDALE

- 1 1/2 oz Light Rum
- 1/2 oz Sweet Vermouth
- Juice of 1/4 Orange
- Juice of 1/4 Lime

Shake with ice and strain into old-fashioned glass over ice cubes. Add a slice of orange.

FROZEN LIME DAIQUIRI

Ingredients

- 1 (12 fluid ounce) can frozen limeade concentrate
- 12 fluid ounces rum
- 1 tray ice cubes

Directions

1. In a blender, combine limeade concentrate, rum and ice cubes. Blend until smooth. Pour into glasses and serve immediately.

GAUGUIN

- 2 oz Light Rum
- 1 tbsp Passion Fruit Syrup
- 1 tbsp Lemon Juice
- 1 tbsp Lime Juice

Combine ingredients with a cup of crushed in a blender at low speed. Serve in old-fashioned glass and top with a cherry.

GOLDEN FRIENDSHIP

- 1 oz Amaretto
- 1 oz Sweet Vermouth
- 1 oz Light Rum
- Ginger Ale

Mix first 3 ingredients in Collins glass with ice, and then fill with ginger ale. Garnish with an orange spiral and a cherry.

GORILLA MILK

- 1 oz Light Rum
- 1/2 oz Coffee Liqueur
- 1/2 oz Irish Cream Liqueur
- 1/2 oz Creme de Banana
- 1 oz Light Cream

Shake with ice and pour over ice into hurricane or parfait glass. Garnish with a banana slice.

HAVANA COCKTAIL

- 1 1/2 oz Pineapple Juice
- 1/2 tsp Lemon Juice
- 3/4 oz Light Rum

Shake with ice and strain into a cocktail glass.

HOP TOAD

- Juice of 1/2 Lime
- 3/4 oz Apricot-flavoured Brandy
- 3/4 oz Light Rum

Stir with ice and strain into a cocktail glass.

HURRICANE

- 1 oz Dark Rum
- 1 oz Light Rum
- 1 tbsp Passion Fruit Syrup
- 2 tsp Lime Juice

Shake with ice and strain into a cocktail glass.

HURRICANE LEAH

- 1/4 oz Light Rum
- 1/4 oz Gin
- 1/4 oz Vodka
- 1/4 oz Tequila
- 1/4 oz Blue Curacao
- 1 dash Cherry Brandy
- 3 oz Sour Mix
- 3 oz Orange Juice

Pour over ice into hurricane or parfait glass, stir. Garnish with an orange wheel.

JACQUELINE

- 1 oz Triple Sec
- 2 oz Dark Rum
- 1 oz Lime Juice
- 1 pinch Powdered Sugar

Shake well with cracked ice and strain into a cocktail glass.

JADE

- 1 1/2 oz Light Rum
- 1/2 tsp Creme de Menthe (green)
- 1/2 tsp Triple Sec
- 1 tbsp Lime Juice
- 1 tsp Powdered Sugar

Shake with ice and strain into a cocktail glass. Add a lime slice.

JAMAICAN CRAWLER

- 1 oz Light Rum
- 1 oz Melon Liqueur
- 3 oz Pineapple Juice
- 1 splash Grenadine

Combine rum, melon liqueur, and pineapple juice with ice. Stir well. Pour into a Collins glass, and then float grenadine on top.

KNICKERBOCKER SPECIAL COCKTAIL

- 1 tsp Raspberry Syrup
- 1 tsp Lemon Juice
- 1 tsp Orange Juice
- 2 oz Light Rum
- 1/2 tsp Triple Sec

Shake with ice and strain into a cocktail glass. Decorate with a small slice of pineapple.

LITTLE DEVIL COCKTAIL

- Juice of 1/4 Lemon
- 1 1/2 tsp Triple Sec
- 3/4 oz Light Rum
- 3/4 oz Gin

Shake with ice and strain into a cocktail glass.

LITTLE PRINCESS

- 1 1/2 oz Sweet Vermouth
- 1 1/2 oz Light Rum

Shake with ice and strain into a cocktail glass.

LOOK OUT BELOW

- 1 1/2 oz 151-proof Rum
- Juice of 1/4 Lime
- 1 tsp Grenadine

Shake with ice and strain into an old-fashioned glass over ice cubes.

LOUNGE LIZARD

- 1 oz Dark Rum
- 1/2 oz Amaretto
- Cola

Pour rum and amaretto into ice-filled Collins glass. Fill with cola. Garnish with a slice of lime.

MAI TAI

- 1/2 tsp Powdered Sugar
- 2 oz Light Rum
- 1 oz Triple Sec
- 1 tbsp Orgeat or Almond-flavoured Syrup
- 1 tbsp Grenadine
- 1 tbsp Lime Juice

Shake with ice and strain into large old-fashioned glass about 1/3 full of crushed ice. Decorate with a maraschino cherry speared to a wedge of fresh pineapple. For a hair raiser top with a dash of 151-proof rum; for a true Polynesian effect, float an orchid on each drink. Serve with straws.

MALMAISON

- Juice of 1/2 Lemon
- 1 oz Light Rum
- 1/2 oz Cream Sherry

Shake with ice and strain into cocktail glass rimmed with Anisette.

MANDEVILLE

- 1 1/2 oz Light Rum
- 1 oz Dark Rum
- 1 tsp Anisette
- 1 tbsp Lemon Juice
- 1 tbsp Cola
- 1/4 tsp Grenadine

Shake with ice and strain into old-fashioned glass over ice cubes.

MARIPOSA

- 1 oz Light Rum
- 1/2 oz Brandy
- 1 tbsp Lemon Juice
- 1 tbsp Orange Juice
- 1 dash Grenadine

Shake with ice and strain into cocktail glass.

MARY PICKFORD COCKTAIL

- 1 oz Light Rum
- 1 oz Pineapple Juice
- 1/4 tsp Grenadine
- 1/4 tsp Maraschino

Shake with ice and strain into cocktail glass.

MIAMI

- 1 1/2 oz Light Rum
- 1/2 oz Creme de Menthe
- 1 dash Lemon Juice

Shake with ice and strain into cocktail glass.

MIDNIGHT EXPRESS

- 1 1/2 oz Dark Rum
- 1/2 oz Cointreau
- 3/4 oz Lime Juice
- 1 splash Sour mix

Shake with ice and pour over ice into old-fashioned glass.

MISSISSIPPI PLANTERS PUNCH

- 1 tbsp Powdered Sugar
- Juice of 1 Lemon
- 1/2 oz Light Rum
- 1/2 oz Bourbon

- 1 oz Brandy
- Club Soda

Shake all with ice and strain into Collins glass filled with ice cubes. Fill with club soda and stir.

MOJITO

Ingredients

- 1/2 teaspoon confectioners' sugar
- 1/2 lime, juiced
- 1 sprig fresh mint, crushed
- 1/2 cup crushed ice
- 2 fluid ounces white rum
- 4 fluid ounces carbonated water
- 1 sprig fresh mint, garnish

Directions

1. In a highball glass, stir together the confectioners' sugar and lime juice. Bruise the mint leaves and drop into glass. Fill glass with crushed ice and pour in rum. Pour in carbonated water to fill the glass. Garnish with a sprig of mint.

MONKEY WRENCH

- 1 1/2 oz Light Rum
- Grapefruit Juice

Pour rum into ice-filled Collins glass. Fill with grapefruit juice and stir.

MOON QUAKE SHAKE

- 1 1/2 oz Dark Rum
- 1 oz Coffee-flavoured Brandy
- 1 tbsp Lemon Juice

Shake with ice and strain into cocktail glass.

NEVADA COCKTAIL

- 1 1/2 oz Light Rum
- 1 oz Grapefruit Juice
- Juice of 1 Lime
- 1 dash Bitters
- 3 tsp Powdered Sugar

Shake with ice and strain into cocktail glass.

NEW ORLEANS BUCK

- 1 1/2 oz Light Rum
- 1 oz Orange Juice
- 1/2 oz Lemon Juice

- Ginger Ale

Shake all ingredients with ice and strain into Collins glass over ice cubes. Fill with ginger ale and stir.

NIGHT CAP

- 2 oz Light Rum
- 1 tsp Powdered Sugar
- Warm Milk

Put rum and sugar in Irish coffee glass, fill with warm milk, and stir. Sprinkle a little nutmeg on top.

PALMETTO COCKTAIL

- 1 1/2 oz Light Rum
- 1 1/2 oz Dry Vermouth
- 2 dash Bitters

Stir with ice and strain into cocktail glass.

PASSION DAQUIRI

- 1 1/2 oz Light Rum
- Juice of 1 Lime
- 1 tsp Powdered Sugar
- 1 tbsp Passion Fruit Juice

Shake with ice and strain into cocktail glass.

PINA COLADA

- 3 oz Light Rum
- 3 tbsp Coconut Milk
- 3 tbsp Crushed Pineapple

Blend at high speed with 2 cups crushed ice for a short time. Strain into a Collins glass and serve with a straw.

PINA COLADA II

Ingredients

- 1 cup coconut milk
- 1 cup pineapple juice
- 1/2 cup rum
- 4 tablespoons white sugar
- 8 cubes ice

Directions

1. In a blender, combine coconut milk, pineapple juice, rum, sugar and ice. Blend until smooth. Pour into glasses, and serve immediately.

PINEAPPLE COCKTAIL

- 3/4 oz Pineapple Juice
- 1 1/2 oz Light Rum
- 1/2 tsp Lemon Juice

Shake with ice and strain into cocktail glass.

PINEAPPLE FIZZ

- 1 oz Pineapple Juice
- 1/2 tsp Powdered Sugar
- 2 oz Light Rum
- Club Soda

Shake with ice and strain into highball glass over 2 ice cubes. Fill with club soda and stir.

PINK CREOLE

- 1 1/2 oz Light Rum
- 1 tbsp Lime Juice
- 1 tsp Grenadine
- 1 tsp Light Cream

Shake with ice and strain into cocktail glass. Add a black cherry soaked in rum.

PINK PARADISE

- 1 1/2 oz Coconut Rum
- 1 oz Amaretto
- 3 oz Cranberry Juice
- 1 1/2 oz Pineapple Juice

Combine ingredients over ice in hurricane or parfait glass. Garnish with a pineapple wedge and a cherry.

PLANTER'S COCKTAIL

- Juice of 1/4 Lemon
- 1/2 tsp Powdered Sugar
- 1 1/2 oz Jamaica Rum

Shake with ice and strain into cocktail glass.

PLANTER'S PUNCH NO. 1

- Juice of 2 Limes
- 2 tsp Powdered Sugar
- 2 oz Club Soda
- 2 dash Bitters
- 2 1/2 oz Light Rum
- 1 dash Grenadine

Mix first 3 ingredients in Collins glass, add ice cubes, and stir until glass is frosted. Add bitters and rum. Stir and top with grenadine. Decorate with slices of lemon, orange, pineapple, and a cherry. Serve with a straw.

PLANTER'S PUNCH NO. 2

- Juice of 1 Lime
- Juice of 1/2 Lemon
- Juice of 1/2 Orange
- 1 tsp Pineapple Juice
- 2 oz Light Rum
- 1 oz Jamaica Rum
- 2 dash Triple Sec
- 1 dash Grenadine

Pour first 5 ingredients into Collins glass filled with ice. Stir until glass is frosted. Add Jamaica rum, stir, and top with Triple Sec and grenadine. Decorate with slices orange, lemon, pineapple, a cherry, and a sprig of mint dipped in powdered sugar. Serve with a straw.

POKER COCKTAIL

- 1 1/2 oz Sweet Vermouth
- 1 1/2 oz Light Rum

Stir with ice and strain into cocktail glass.

QUAKER'S COCKTAIL

- 3/4 oz Light Rum
- 3/4 oz Brandy
- Juice of 1/4 Lemon
- 2 tsp Raspberry Syrup

Shake with ice and strain into cocktail glass.

QUARTER DECK COCKTAIL

- 1/3 oz Cream Sherry
- 1 1/2 oz Light Rum
- Juice of 1/2 Lime

Stir with ice and strain into cocktail glass.

RAIN MAN

- 1 1/4 oz 151-proof Rum
- 3/4 oz Melon Liqueur
- 4 oz Orange Juice

Shake and pour into hurricane or parfait glass filled with ice.

RO'S RUM RUNNER

Ingredients

- 1 1/4 fluid ounces rum
- 1/4 fluid ounce coconut flavoured rum
- 1/2 fluid ounce banana liqueur
- 1/2 fluid ounce blackberry brandy
- 2 fluid ounces sweet and sour mix
- 1 1/2 fluid ounces orange juice
- 1 dash grenadine syrup
- 1 wedge orange, garnish
- 1 wedge lime, garnish

Directions

1. In a tall glass full of ice, pour rum, coconut rum, banana liqueur and blackberry brandy. Fill glass with sour mix and orange juice, then top with a dash of grenadine. Garnish with wedges of orange and lime.

RUM AND CHINO

- 2 oz. Dark rum
- 4 oz. San Pellegrino Chinotto or "Chino"
- Crushed Ice
- Sprinkle of fresh Lime juice
- Garnish: wedge of lime

In a rocks glass filled with crushed ice, add rum and San Pellegrino Chino. Sprinkle with some fresh lime juice. Garnish with a wedge of lemon or lime.

ROBSON COCKTAIL

- 2 tsp Lemon Juice
- 1 tbsp Orange Juice
- 1 1/2 tsp Grenadine
- 1 oz Jamaica Rum

Shake with ice and strain into cocktail glass.

ROYAL DAQUIRI

This tasty twist on the typical daiquiri is credited to the legendary Don the Beachcomber. The Parfait Amour liqueur imparts a 'regal' purple colour to the drink, and adds orange and vanilla notes. Perfect for the next time The Queen (or other royalty) stops by for a visit!

- 1/2 oz fresh lime juice
- 1/2 oz Parfait Amour liqueur
- 1/4 tsp bar sugar
- 1 1/2 oz white rum

Blend or hand shake with 1/2 cup of crushed ice and strain into a chilled cocktail or coupe glass.

RUM COBBLER

- 1 tsp Powdered Sugar
- 2 oz Club Soda
- 2 oz Light Rum

In goblet dissolve sugar in club soda. Fill goblet with shaved ice and add rum. Stir and decorate with fruits in season. Serve with a straw.

RUM COLLINS

- Juice of 1 Lime
- 1 tsp Powdered Sugar
- 2 oz Light Rum
- Club Soda

Shake with ice and strain into Collins glass. Add several ice cubes, fill with club soda, and stir. Decorate with a slice of lemon and a cherry. Serve with a straw.

RUM COOLER

- 1/2 tsp Powdered Sugar
- 2 oz Club Soda
- 2 oz Light Rum
- Club Soda or Ginger Ale

In Collins glass dissolve sugar in 2 oz club soda. Stir. Fill glass with ice and add rum. Fill with club soda or ginger ale and stir. Dangle spiral of orange and/or lemon peel over rim of glass.

RUM DAISY

- Juice of 1/2 Lemon
- 1/2 tsp Powdered Sugar
- 1 tsp Grenadine
- 2 oz Light Rum

Shake with ice and strain into stein or metal cup. Add 1 ice cube and decorate with fruit.

RUM FIX

- Juice of 1/2 Lemon or 1 Lime
- 1 tsp Powdered Sugar
- 1 tsp Water
- 2 1/2 oz Light Rum

Stir first 3 ingredients together in highball glass and fill glass with ice. Add rum. Stir and add a slice of lemon. Serve with a straw.

RUM, GUM AND LIME

This is a recipe from Beachbum Berry's Sippin' Safari and the Bum recommends Pampero Aniversario for this drink. I think it's a nice drink with a distinct Aniversario taste.

- 1 1/2 oz. Rum

- 1/2 oz. Lime juice
- 1 tsp. Simple Syrup
- 1 oz. Seltzer

Stir everything in an old-fashioned glass with ice, and garnish with lime and orange peels. Notes: You may want to adjust the seltzer and simple syrup amounts to your taste and the rum you're using. If the rum isn't very intense, it can end up tasting watered-down with a full ounce of seltzer.

RUM HIGHBALL

- 2 oz Light or Dark Rum
- Ginger Ale or Club Soda

Pour rum into highball glass over ice cubes and fill with ginger ale or club soda. Add a twist of lemon peel and stir.

RUM MARTINI

- 4-5 parts Light Rum
- 1 dash Dry Vermouth

Serve over ice in cocktail glass with a twist of lemon.

RUM MILK PUNCH

- 1 tsp Powdered Sugar
- 2 oz Light Rum
- 1 cup Milk

Shake with ice and strain into Collins glass. Sprinkle nutmeg on top.

RUM OLD-FASHIONED

- 1/2 tsp Powdered Sugar
- 1 dash Bitters
- 1 tsp Water
- 1 1/2 oz Light Rum
- 1 tsp 151-proof Rum

Stir sugar, bitters, and water in old-fashioned glass. When sugar is dissolved add ice cubes and light rum. Add a twist of lime peel and float the 151-proof rum on top.

RUM RELAXER

- 1 1/2 oz Light Rum
- 1 oz Pineapple Juice
- 1/2 oz Grenadine
- Lemon-Lime Soda

Pour first 3 ingredients over ice and shake well. Pour into hurricane or parfait glass and fill with lemon-lime soda. Garnish with an orange slice and a cherry.

RUM RICKEY

- Juice of 1/2 Lime
- 1 1/2 oz Light Rum
- Club Soda

Pour into highball glass over ice cubes and fill with club soda and ice cubes. Stir. Add a wedge of lime.

RUM SCREWDRIIVER

- 1 1/2 oz Light Rum
- 5 oz Orange Juice

Combine ingredients in highball glass with ice cubes.

RUM SOUR

- Juice of 1/2 Lemon
- 1/2 tsp Powdered Sugar
- 2 oz Light Rum

Shake with ice and strain into sour glass. Decorate with a 1/2 slice of lemon and a cherry.

RUM SWIZZLE

- Juice of 1 Lime
- 1 tsp Powdered Sugar
- 2 oz Club Soda
- 2 dash Bitters
- 2 oz Light or Dark Rum

Put lime juice, sugar, and 2 oz club soda into Collins glass. Fill glass with ice and stir. Add bitters and rum. Fill with club soda and serve with a swizzle stick.

RUM TODDY

- 1/2 tsp Powdered Sugar
- 2 tsp Water
- 2 oz Light or Dark Rum

In old-fashioned glass dissolve sugar in water. Stir and add rum and a cube of ice. Stir again and add a twist of lemon peel.

SANTIAGO COCKTAIL

- 1/2 tsp Powdered Sugar
- 1/4 tsp Grenadine
- Juice of 1 Lime
- 1 1/2 oz Light Rum

Shake with ice and strain into cocktail glass.

SAXON COCKTAIL

- Juice of 1/2 Lime
- 1/2 tsp Grenadine
- 1 3/4 oz Light Rum

Shake with ice and strain into cocktail glass. Serve with a twist of orange peel.

SEWER WATER

- 1 oz 151-proof Rum
- 1/2 oz Gin
- 3/4 oz Melon Liqueur
- Pineapple Juice
- Lime Juice
- Grenadine

In hurricane or parfait glass splash some grenadine. Add ice, then rum, gin, and melon liqueur. Fill with pineapple juice and float lime juice on top.

SHANGHAI COCKTAIL

- Juice of 1/4 Lemon
- 1 tsp Anisette
- 1 oz Jamaica Light Rum
- 1/2 tsp Grenadine

Shake with ice and strain into cocktail glass.

SIR WALTER COCKTAIL

- 3/4 oz Light Rum
- 3/4 oz Brandy
- 1 tsp Grenadine
- 1 tsp Triple Sec
- 1 tsp Lemon Juice

Shake with ice and strain into cocktail glass.

SLOPPY JOE'S COCKTAIL NO. 1

- Juice of 1 Lime
- 1/4 tsp Triple Sec
- 1/4 tsp Grenadine
- 3/4 oz Light Rum
- 3/4 oz Dry Vermouth

Shake with ice and strain into cocktail glass.

SPANISH TOWN COCKTAIL

- 2 oz Light Rum
- 1 tsp Triple Sec

Stir with ice and strain into cocktail glass.

STONE COCKTAIL

- 1/2 oz Light Rum
- 1/2 oz Sweet Vermouth
- 1 oz Dry Sherry

Stir with ice and strain into cocktail glass.

STORM OF THE CENTURY HURRICANE

Ingredients

- 1 cup ice cubes
- 1 fluid ounce light rum
- 1 fluid ounce dark rum
- 1 fluid ounce coconut rum
- 1 fluid ounce vodka
- 1 fluid ounce gin
- 1 fluid ounce Chambord (raspberry liqueur)
- 1 fluid ounce triple sec liqueur
- 3 fluid ounces orange juice
- orange slices for garnish (optional)
- maraschino cherry for garnish (optional)

Directions

1. Fill a hurricane glass with ice. Add light rum, dark rum, coconut rum, vodka, gin, raspberry liqueur, triple sec and orange juice. Shake gently, and garnish with orange slices and a cherry, if desired. Beverage will be about the colour of a pink grapefruit.

STRAWBERRY DAQUIRI

- 1 oz Light Rum
- 1/2 oz Strawberry Schnapps
- 1 oz Lime Juice
- 1 tsp Powdered Sugar
- 1 oz Fresh or Frozen Strawberries

Shake with ice and strain into cocktail glass.

SUSIE TAYLOR

- Juice of 1/2 Lime
- 2 oz Light Rum
- Ginger Ale

Pour into Collins glass over ice cubes and fill with ginger ale. Stir.

TAHITI CLUB

- 2 oz Light Rum
- 1 tbsp Lemon Juice
- 1 tbsp Lime Juice
- 1 tbsp Pineapple Juice
- 1/2 tsp Maraschino

THE PERFECT MAI TAI

Ingredients

- 2 cups light rum
- 1 cup dark rum
- 1 cup 151 proof rum
- 1 cup orange Curacao (orange flavoured liqueur)
- 1 cup almond flavoured syrup
- 1 cup simple syrup
- 10 limes, juiced
- 1/2 gallon fresh orange juice

Directions

1. In a large jar or drink cooler, combine the light rum, dark rum, 151 rum, orange liqueur, almond syrup, simple syrup, and lime juice. Stir and top off with orange juice. Do not use grenadine if you want the true Mai Tai! Serve in 8 to 12 ounce glasses with ice.

If gin is the serious booze of serious people drinking serious cocktails like martinis, then rum is its unpretentious, laid-back kid brother, just out for a really good time. Life's a beach! So stick an umbrella in it, and let's have some fun!

Shake with ice and strain into old-fashioned glass over ice cubes. Add a slice of lemon.

THIRD-RAIL COCKTAIL

- 3/4 oz Light Rum
- 3/4 oz Apple Brandy
- 3/4 oz Brandy
- 1/4 tsp Anisette

Shake with ice and strain into cocktail glass.

THREE-MILLER COCKTAIL

- 1 1/2 oz Light Rum
- 3/4 oz Brandy
- 1 tsp Grenadine
- 1/4 tsp Lemon Juice

Shake with ice and strain into cocktail glass.

TORRIDORA COCKTAIL

- 1 1/2 oz Light Rum
- 1/2 oz Coffee-flavoured Brandy
- 1 1/2 tsp Light Cream
- 1 tsp 151-proof Rum

Shake with ice and strain into cocktail glass. Float 151-proof rum on top.

TROPICA COCKTAIL

- 1 1/4 oz Light Rum
- 5 oz Pineapple Juice
- 2 oz Grapefruit Juice
- 1 dash Grenadine

Mix ingredients in Collins glass filled with ice cubes. Garnish with a pineapple wedge.

VAN VLEET

- 3 oz Light Rum
- 1 oz Maple Syrup
- 1 oz Lemon Juice

Shake with ice and strain into old-fashioned glass over ice cubes.

WHITE LILY COCKTAIL

- 3/4 oz Triple Sec
- 3/4 oz Light Rum
- 3/4 oz Gin
- 1/4 tsp Anisette

Shake with ice and strain into cocktail glass.

WHITE LION COCKTAIL

- Juice of 1/2 Lemon
- 1 tsp Powdered Sugar
- 2 dash Bitters
- 1/2 tsp Grenadine
- 1 1/2 oz Light Rum

Shake with ice and strain into cocktail glass.

WIKI WAKI WOO

- 1/2 oz Vodka
- 1/2 oz Rum
- 1/2 oz 151-proof Rum
- 1/2 oz Tequila
- 1/2 oz Triple Sec
- 1 oz Amaretto

- 1 oz Orange Juice
- 1 oz Pineapple Juice
- 1 oz Cranberry Juice

Combine all ingredients with ice and pour into hurricane or parfait glass. Garnish with an orange slice and a cherry.

X.Y.Z. COCKTAIL

- 1 tbsp Lemon Juice
- 1/2 oz Triple Sec
- 1 oz Light Rum

Shake with ice and strain into cocktail glass.

ZOMBIE

- 1 oz Unsweetened Pineapple Juice
- Juice of 1 Lime
- Juice of 1 Small Orange
- 1 tsp Powdered Sugar
- 1/2 oz Apricot-flavoured Brandy
- 2 1/2 oz Light Rum
- 1 oz Jamaica Rum
- 1 oz Passion Fruit Syrup (optional)
- 1/2 oz 151-proof Rum

Blend all ingredients at low speed for 1 minute with 1/2 cup crushed ice. Strain into frosted highball glass. Decorate with a stick of pineapple and one green and one red cherry. Carefully float 151-proof rum and then top with sprig of fresh mint dipped in powdered sugar. Serve with a straw.

LET'S LOOK AT THE VARIOUS TYPES OF COCKTAIL AND OTHER GLASSES AVAILABLE:



Highball glass (aka Collins glass or Slim Jim)

Typical volume of 350 to 400 ml / 12.3 to 14.1 Oz.

Typical uses: Bloody Mary, Harvey Wallbanger

alcohol. Often,



Lowball glass (short version of the highball)

Typical volume: 250 to 300 ml / 8.8 to 10.6 Oz.

Typical uses: drinks with a high proportion of mixer to cocktails with whiskey as the base ingredients are served in lowball glasses.



Wine glass

Typical volume: 250 to 300 ml / 8.8 to 10.6 Oz.

Typical uses: wine, any cocktail



Cocktail glass

Typical volume: 250 ml / 8.8 Oz.

Typical uses: many cocktails are served in cocktail glasses. Daiquiris are usually served in cocktail glasses. Some call this a "Margarita glass".



Champagne flute

A slim elegant glass

Typical volume: 200 ml / 7.0 Oz.

Typical uses: anything with champagne and bubbles. The tall shape of the glass helps prevent the drink going flat too fast. It also let bubbles rise slower, giving the best visual effect of the bubbles.



Martini glass (aka martini saucer)

Classic and well-know shaped glass.

Typical volume: 250ml / 8.8 Oz.

Typical uses: Martini, of course. Also used for margaritas. Any drink looks good in it. A slight drawback is its small volume content which makes it less suitable for large cocktails with many ingredients. It's very easy to spill your cocktail due to the glass' shape, so be careful - this is not the type of glass you want to take onto the dance floor. Some call this a "cocktail glass".



Shot glass

Typical volume: 25 ml or 50 ml / 0.9 to 1.8 Oz.

Typical uses: shooters, designed to be hit back and swallowed in a single gulp.



Champagne saucer

Often seen at weddings, this is not a widely used glass for cocktails. In fact, it is totally unsuitable for champagne and drinks with bubbles as its shape results in the bubbles dissipating quickly and the drink going flat.

Typical volume: 300ml / 10.6 Oz.

Typical uses: not many. It can be used to make smaller versions of "big" cocktails.



Brandy snifter (or goblet or balloon)

Typical volume: 350 ml / 12.3 Oz.

Typical uses: to sip good quality brandy and cognac. The brandy is poured to the widest part of the glass. The large surface area allows the aroma of the contents to rise and be concentrated at the narrow mouth for maximum effect.



Port and sherry glasses

Typical volume: 200ml / 7.0 Oz.

Typical uses: These smaller versions of wine glasses are usually used for drinking fortified wine



Beer glasses and mugs

Typical volume: 400 ml up to 2000 ml / 14.1 up to 70.4 Oz. (and even bigger in Germany)

Typical uses: Beer!

Stein glass



Typical volume: 300 ml / 10 Oz.

Typical uses: For drinking beer and ales. It usually looks very similar to a normal beer mug.

Hurricane glass



Typical volume: 300 ml / 10 Oz.

Typical uses: Often used to serve tropical cocktails in, but it really can be used for any long drink as an alternative to a high ball glass.

That covers about most of the cocktail glasses available. There are more types of glasses, like toddies, old fashions (similar to a lowball) and rocks, but you should hardly require more than the glasses above.

The amount of guests or clients you usually entertain determines the number you need of each. Have at least one, but preferably two per guest. You will usually require more highballs, lowballs, wine and beer glasses as these are more popular.

MAKING COCKTAILS – THE ESSENTIALS

The stock required to provide a full bar to guests can make it cost-prohibitive and with too many choices, your guests may stick with their standard drink orders. A more practical and economical approach is to offer one or two signature cocktails, along with beer, wine and some non-alcoholic choices.

Standard cocktails use 1.5 fluid ounces of spirits per drink, so plan on getting 16 cocktails from each bottle. (Alcohol has been bottled by metric measurements in the U.S. since 1979, with the 750 ml bottle replacing the previous standard bottle size, popularly known as the "fifth"). Figuring one cocktail per guest per hour, plus beer and wine, the beverage shopping list for a 4-hour party featuring martinis and Manhattans for 20 guests might look like this:

- 4 750-ml bottles of gin (and/or vodka)
- 3 750-ml bourbon
- One bottle (750 ml) dry vermouth
- Two bottles (750 ml) sweet vermouth
- Bitters
- Pimento-stuffed cocktail olives
- Maraschino cherries
- Cocktail napkins and picks
- 6 bottles of white wine
- 4 bottles red wine
- 24 12-oz bottles of beer--a mixture of light and dark beers
- Water, still and sparkling
- A variety of soft drinks
- Ice, at least half a pound per person

It is hard to say why, but clear alcohol (such as vodka) tends to go faster than brown (such as whiskey), and white wine is more popular in party settings than red. Buy accordingly, unless you know the true tastes of your guests.

COCKTAIL PARTY TIPS

Tip #1: Never skimp on the ice. Nothing puts a damper on a cocktail party quicker than warm drinks. A good rule of thumb is half a pound per person in a cool climate, and two pounds per person in warm weather.

Tip#2: Print out your drink menu, including the featured cocktails, wines and beers you'll be serving, and place it in an attractive freestanding frame on your bar.

Tip #3: Use your space creatively. Put the drink and food stations away from each other to encourage your guests to spread out. Consider putting the bar in a usually underused part of your house, on a back porch, in the guest bedroom or a far corner of the living room.

Tip #4: If your guest list exceeds 20, you may want to hire help. It will free you up to enjoy your guests, and minimizes post-party clean-up. Hire a dedicated bartender and/or a server who can take drink orders, bus tables, wash dishes, and replenish hors d'oeuvres.

Tip#5: Rent glassware. Choose styles that suit the drinks you'll be serving. In addition to the classic cocktail glass (Martini-shaped), plan on providing wine glasses and pilsner glasses for the beer and non-alcoholic drinks. Rent a total of four glasses per guest, and have plastic glasses on hand as back up. The added bonus to renting? No need to wash when you're done: simply replace the glasses in their boxes and return to the party rentals warehouse.

BAR BASICS

Stock these essentials for classic cocktails.

BAR TOOLKIT ESSENTIALS

- Ice bucket
- Ice scoop (tongs are too fussy, and a spoon can be unwieldy. If you don't have a scoop, a cup or sturdy glass will do.)
- Lemon zester
- Cutting board
- Paring knife
- Jigger measures
- Corkscrew
- Bottle opener
- Cocktail shaker(s)
- Long-Handled bar spoon
- Strainer
- Pitcher
- Dump bucket

THE WELL-APPOINTED HOME BAR

Maintaining a well-stocked bar can be an expensive endeavour. The good news is that spirits will last indefinitely, so you can build your collection gradually without any worry of spoilage. As when stocking a bar for a gathering, buy the highest quality liquor your budget will allow.

A well-stocked home bar will include supplies of the following spirits, beers, wines and garnishes:

SPIRITS

- **Bourbon:** used in Manhattans and old fashioned cocktails
- **Gin:** for gin and tonics, Tom Collins, and of course, the original martini
- **Rum:** stock both light and dark. Use in piña coladas, mai tais, daiquiris
- **Scotch:** for drinking on the rocks, or mixing in Rob Roys (Scotch Manhattans)
- **Single Malt Scotch:** for sipping neat (without ice). There are many to try, with smoky, peaty, and caramel overtones. Experiment as your budget will allow.
- **Tequila:** for margaritas and tequila sunrises. Premium brands of aged tequila are good for sipping.
- **Vodka:** buy the 1.5-liter bottle; this is a versatile spirit. Use in vodka martinis, vodka Collins, sea breeze, Cape Cod, vodka & tonic, White Russians, screwdrivers, etc.
- **Whiskey:** enjoyed on the rocks or in whiskey sours and hot toddies
- **Sweet Vermouth:** essential for Manhattans

- **Dry Vermouth:** essential for martinis
- **Triple Sec or Cointreau:** this orange liqueur is added to many cocktails, from margaritas to hurricanes to Long Island iced tea.
- **Liqueur:** With so many to choose from, this is an area where you can let your personal taste be your guide. You may want to buy liqueurs that you enjoy drinking and for cooking: Cointreau, Kahlua, and peppermint schnapps are delicious in chocolate desserts.
- **Brandy or Cognac:** generally enjoyed on its own.
- **Port:** this sweet fortified wine is generally served as a dessert wine.
- **Sherry:** dry sherry can be used in cooking or as an aperitif, while cream sherries are enjoyed as an after-dinner digestive.
- **Beer:** beer does have a shelf-life; if you don't drink it yourself, only buy it when you're having guests.
- **Wine:** you needn't be a collector to keep an assortment of wine on hand. Store a bottle or two of white wine in your refrigerator for impromptu guests.

MIXERS AND GARNISHES

- **Bitters:** used in Manhattans and other cocktails
- **Olives:** for dry martinis
- **Lemons and limes:** for all manner of drinks
- **Maraschino** or **brandied cherries**
- **Grenadine:** this pomegranate-coloured (and, traditionally, flavoured) syrup is used in Shirley Temples, tequila sunrises, and layered drinks
- **Lime Juice:** sweetened lime juice is available in the mixer aisle with grenadine
- **Sweet and Sour mix**