

Title:  
Bartending

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500

Summary:  
SHAKING, STIRRING, AND STRAINING  
Drinks requiring only shaking are covered with a plastic shaker cup and mixed within the glass

Keywords:  
food, drink, alcohol, bar, equipment, supplies, supply, cocktails, flairing

Article Body:  
SHAKING, STIRRING, AND STRAINING  
Drinks requiring only shaking are covered with a plastic shaker cup and mixed within the glass

#### \*SAFETY PRECAUTIONS\*

Please keep in mind that while directions such as "shoot drink", "drink without using hands",  
Always overstock on ice, fresh resupply is critical in the maintenance of professional standar

#### Ice

Ice can be one of the most important factors in determining a drink's quality. Generally speak  
As mentioned before in the section on Ice, whenever glassware or bottles are broken in the vic  
A 2-speed commercial blender is practically a must for quality frozens. Don't destroy a 15-spe

#### Liquor Measurement

The use of a shot system has been adopted, whereby a shot is equal to whichever size jigger yo

#### Liquor Measuring Key

Dash-----3 to 5 drops

Scoop-----4 ounces

Shot-----1 1/2 ounces

Splash-----1 ounce

Tablespoon-1/2 ounce (3 tspn.)

Teaspoon---1/6 ounce

A.K.A.-----"Also Known As"

S.A.-----"See Also"

V/O-----"Variation or Option"

/-----"or"

R-----"Registered Trademark"

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