

Instructor Guide	Slide #
<p>“Welcome everyone to the Art of the Cocktail. In this mini course, we are going to take a look at the basics of cocktail creation, families of cocktails, and a little history of one of the originals. “</p>	<p>Slide 1</p>
<p>But Before we get started, I want to ask what everyone’s favorite cocktail is? If you could write it in the chat.</p> <p>*discuss everyone’s choices asking what they like about it.</p> <p>Cocktails really do vary, and everyone is different. But what makes a good cocktail?</p>	<p>Slide 2</p>
<p>Balance</p> <p>“When bartenders and mixologists are creating a cocktail, they are looking for balance. Think about a time when you had a cocktail that did not taste right. What was wrong with it? “</p> <p>Strong (your alcohol components) vs Weak (your mixers juice, soda, tonic) Bitter (amaro) /Sour (citrus) vs Sweet (sugar, syrups, or liqueur)</p> <p>Vermouth is a special one. It can add sweet and bitter to a drink</p>	<p>Slide 3</p>

Those points of balance help us group cocktails into families based on the components they emphasize.

Variations come when we swap out one liquor/mixer for another or sweet for sour/bitter

Highball: rum and coke, Moscow mule

Sour: Gimlet, Daquiri, Pisco/Whiskey Sour

Collins/Punch: A sour made weaker with either soda water or additional juices

Spirit Driven: Martini, Manhattan, Negroni

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We talked about what goes into making a good cocktail, but what is it? How do we define it?

*Wait for suggestions

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The earliest recorded definition found of the term “cocktail” was found in 1806 in a periodical called The Balance and Columbian Repository. It refers to a mixed drink of “a stimulating liquor, composed of spirits of any kind, sugar, water and bitters.”

Now it’s important to note that up till this time, alcohol was frequently used as an elixir to treat illness or served straight.

This passage gives us a little insight into the first ways we began to mix drinks.

What does that definition remind you of?

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Old Fashioned (and variations of it) can be considered the original cocktail. In fact, it was simply called a cocktail before 1920.

What happened in 1920?
(Prohibition)

With distilleries closed, the liquor found in speakeasy was awful, tasted badly, and sometimes was even poisonous. Bartenders started making cocktails with muddled fruit to mask the flavor.

After prohibition, we ended up with 2 versions of the cocktail: the original and the other with muddled fruit (typically a cherry and orange)

People began to order an “old fashioned cocktail” to imply they wanted it done the old way, before prohibition meaning no fruit. Today we still see both ways in bars depending on how they learned to make it. So it might do you well to ask how they make an Old Fashioned to be sure you are getting what you want.

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Old Fashioned Video	Slide 8
Let's Review <ol style="list-style-type: none">1. The Four Points of Balance for cocktails are? Strong vs Weak Bitter/Sour vs Sweet2. How many families of cocktails are there? Five? Three? Six? Highball, Spirit Driven, and Sour (Collins/Punch)3. The name <i>Old Fashioned</i> comes from a style of cocktail made before Prohibition? True or False	Slide 9
Thank you!	Slide 10