

## Glasses.

The actual authenticity of the style or shape of a glass is really not all that important. What is important is that the glass should be spotlessly clean, free from any detergent or odour - if glasses are stored upside down the air trapped in the bowl will become stale and affect the smell and taste of a drink. If glasses have been stored upside down for any length of time, rinse them before use. When making a drink, choose a glass that will be no more than two-thirds full when both the ice and the drink have been added.

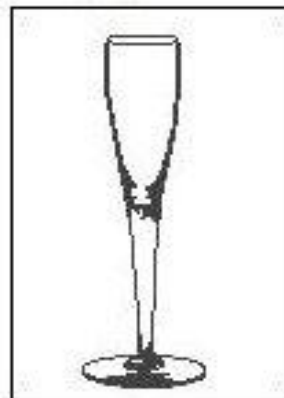
Here are some drawings of the different glasses that are being used.



Beer Pilsener



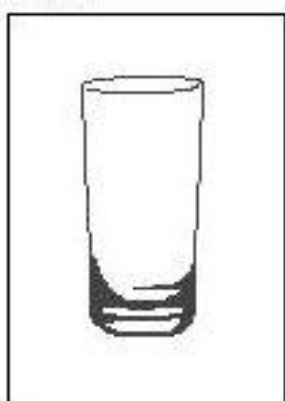
Brandy Snifter



Champagne Flute



Cocktail



Collins



Cordial



Highball



Irish Coffee Cup



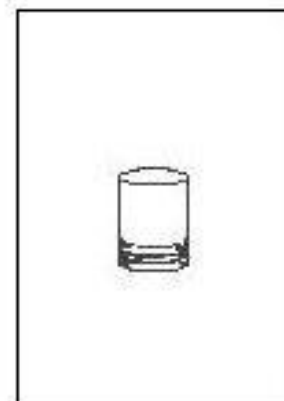
Old-Fashioned



Parfait



Sherry



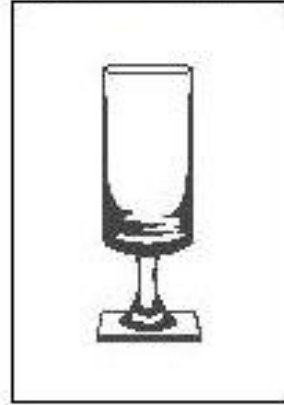
Shot



Sour



Stein



Stemmed Glass



Wine Glass

## More Information about glasses.



### **Highball, Large Rocks, Collins Glass**

Tall, straight-sided tumbler holding about 350ml or 12 fl oz.

This tall and slender glass is designed to enhance the long and refreshing quality of the drink. Perhaps the most universal glass. \*Collins glass is usually slender and taller but for all intended purpose the same.

### **Tall Collins or Chimney Glass**

With a capacity of as much as sixteen ounces, this glass is usually used for exotic specialty drinks such as the Zombie or Singapore Sling.



### **Shot (Jigger)**

The original bar measure seen littering saloon bars in a 100 western movies. Designed to hold 1 drink ranging from a fraction of an ounce to 2 ounces or more. Some cleverly designed shot glasses appear to be enormous, but hold less than an ounce.

Used mostly for serving shots, this useful glass can also be used as a handy measuring tool. If a drink calls for 1 1/2 oz. of Vodka, 1 oz. of Gin and 1/2 oz. of lime juice, convert your shot glass into measured ounces as followed:

A full shot glass = 1 1/2 oz.

A 3/4 full shot = 1 oz.

A 1/2 full shot glass = 1/2 oz.

\*based off a 1 1/2 oz shot glass.

---



### **Brandy Snifter (Snifter)**

Used mostly for serving brandy and after dinner drinks, usually a straight liqueur. This glass is designed to be held in the palm of one's hand, to add a slight warmth to the drink. A good looking glass that will impress your guest. If you do not have a snifter, simply substitute it with a wine glass.

---



### **Cocktail (Martini)**

These have a capacity of about 120ml or 4 fl oz, are stemmed and classically 'V' shaped, although available in other shapes. Mostly used for Martinis or cocktails ordered "straight up". This glass has become very trendy and is used to add a touch of style to any drink. The long stem is designed to be held which allows the cocktail to stay cool.

---



### **Flute (Champagne Flute)**

It is, a stemmed glass with a tall, slim bowl that curves in slightly at the rim. The old fashioned saucer-shaped allowed the bubbles to disappear and the drink to warm up too quickly. Used mostly for serving champagne. This tall and slender cone shaped glasses is designed to show off the sparkling bubbles of the champagne.

---



### **Old Fashion (Small Rocks, Tumbler)**

Traditionally with sloping sides, that holds about 175 to 250 ml or 6 to 8 fl oz. Used mostly for mixed drinks, such as Gimlet or Old Fashion. This glass is also used for drinks ordered "on the rocks" or "with a splash".

---



**Wine (Refers to White Wineglasses)**

Goblets of varying shapes and sizes.

Mostly used for serving white wine. This glass has a long stem, large body, and such a classic look that makes it very versatile. You can use this glass with almost any drink from an ale to a White Russian.

**Note** It is suggested using the wineglass for hot drinks, please check to make sure your glassware is heat resistant before using, if it is not please use a coffee mug!

[phantocomp](#)