

TIPPLER'S TALES

How To Find The Perfect Fit For Your Tipple

BY BENJAMIN J SMITH

Choosing the right vessel to serve drinks in is an often overlooked part of drink service which requires just as much skill as crafting cocktails in the first place. Serveware can have a dramatic effect on the drinks in terms of their flavour, size, dilution and, crucially, their appearance.

Cocktails need to look as good as they taste and, in this day and age, bartenders are constantly looking at new ways to serve drinks in order to make them more exciting and interesting for their guests.

To help you brush up on your bartending skills at home, Head Bartender at Doctor Inks Curiosities in Exeter, Benjamin Smith, has outlined some classic pieces of glassware that no home bar should be without and how to source the more unusual glassware options.

HOW TO SOURCE UNCONVENTIONAL GLASSWARE

At Doctor Inks Curiosities, we like to use unusual vessels to serve some of our drinks in order to stand out from the crowd and tell a story. The serve ware we use often highlight the story and inspiration behind the drink itself.

Lolanthe's Lantern is modelled on an original design for the humble light bulb from the 1800s, while our Carnivale is inspired by Cachaca and Brazilian culture, including the spectacular Rio Carnival, and reflects the drink's cultural heritage using a glass Mate gourd garnished with colourful feathers.

Finding your own unusual glasses is relatively easy if you're willing to go off the beaten track. Charity

shops and jumble sales are a great place to find cheap glasses that you're unlikely to get anywhere else.

Don't panic if they don't match, having an eclectic glassware collection can be an excellent ice breaker for your guests. Look in garden centres and home ware shops for small planters and tea light holders, they come in all shapes and sizes and materials just make sure they have a food safe finish and you're good to go.

As couture styles of glassware come in and out of fashion if you want to dazzle your guests then ask your favourite bartenders where they get their glasses from and they should point you in the right direction.

www.doctorinks.com

Benjamin's instagram: [drinkist_toddydriver](https://www.instagram.com/drinkist_toddydriver)



Martini Glass

Nothing says 'cocktail' quite like a crystal clear Martini glass. One of the few types of glass that shares its name with the drink that is most often served in. Martini glasses should be chilled before use, ideally in a freezer, but you can fill the glass with crushed ice and water to achieve the same effect.

Perfect Fit Drinks | Martini, Manhattan, Cosmopolitan



Old Fashioned

Typically, an Old Fashioned glass is large with a thick and heavy base which is perfect if you make your Old Fashioned with a sugar cube. They usually have a capacity to the brim of around 32cl. This is another extremely versatile glass, being thick and durable means you can build cocktails straight in the glass without the need of additional mixing glasses.

Perfect Fit Drinks | Old Fashioned, Negroni, Sazerac



Coupe / Coupette

Originally used to serve sparkling wine, legend has it these curvaceous glasses were modelled on the left breast of French queen Marie Antoinette. They were, however, designed in England in 1663, 90 years before the French monarch was born. Whatever their origins, coupes remain a simple and elegant and very versatile glass. Any drink served in a Martini glass will look just as delicious in a coupe.

Perfect Fit Drinks | Daiquiri, Clover Club, French Martini



Nick and Nora

Named after the protagonists of Dashiell Hammett's novel *The Thin Man*. Nick is an alcoholic private investigator and his wife, Nora, is a wealthy heiress. Together they enjoy the speakeasies and cocktail culture of 1930's America. These glasses are small, delicate and very much in vogue at the moment. With a capacity to the brim of around 18cl, use these for your slightly stronger drinks.

Perfect Fit Drinks | Gimlet, El Presidente, Boulevardier