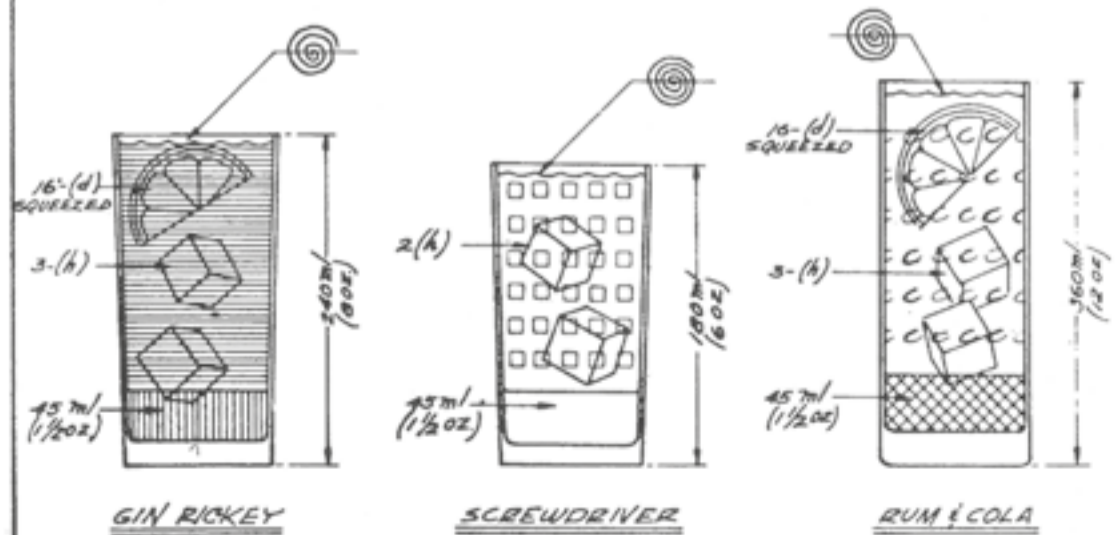
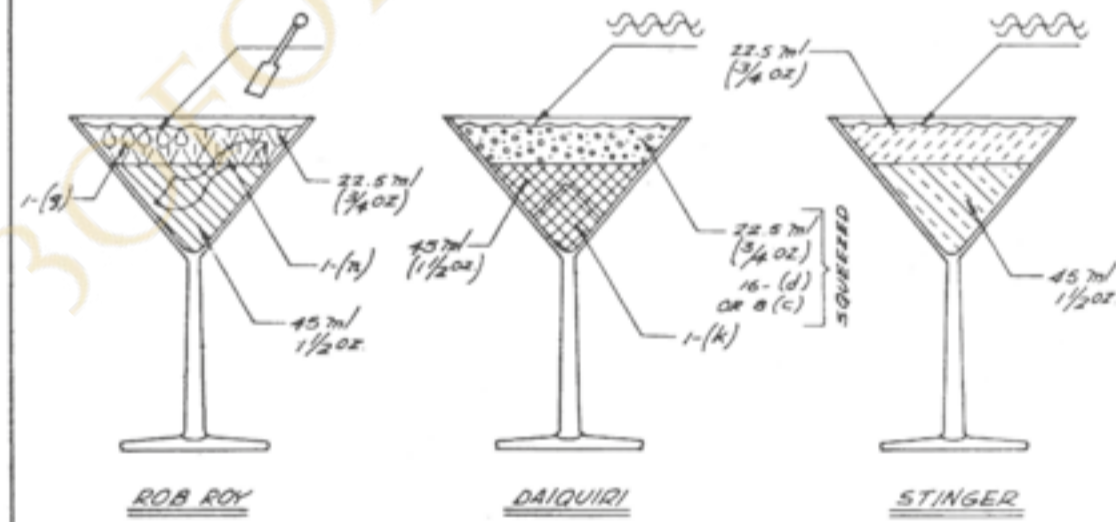
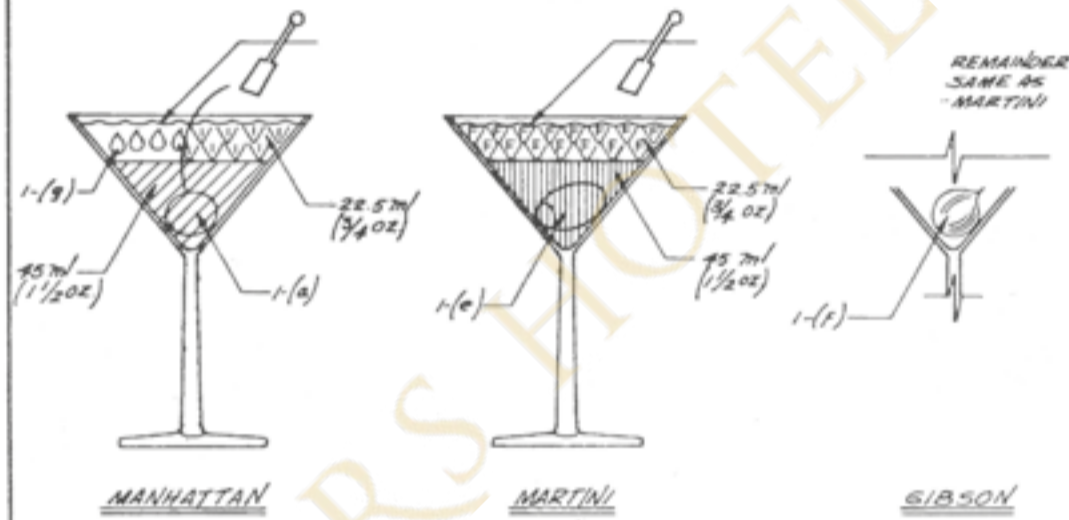
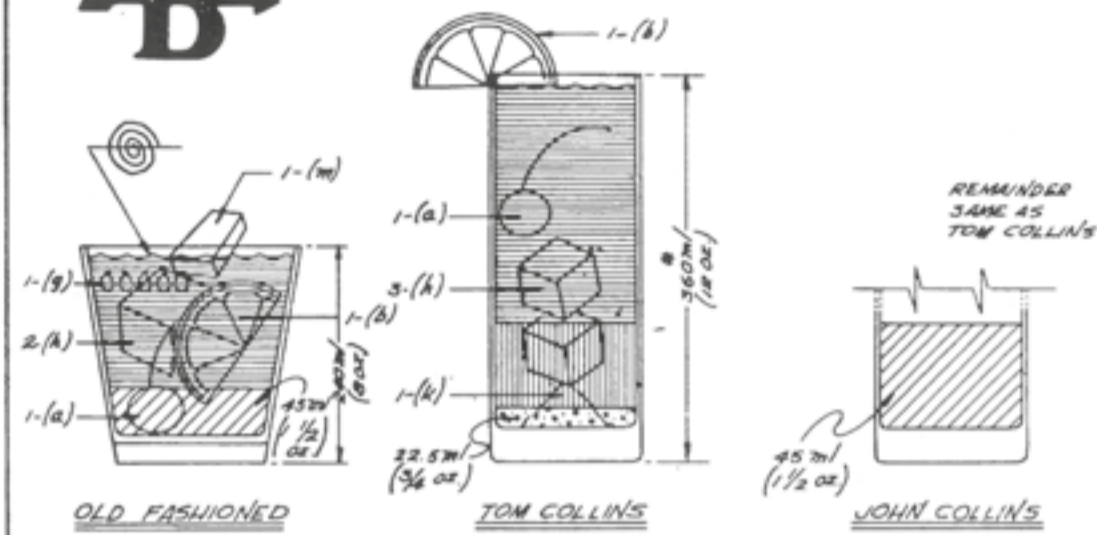
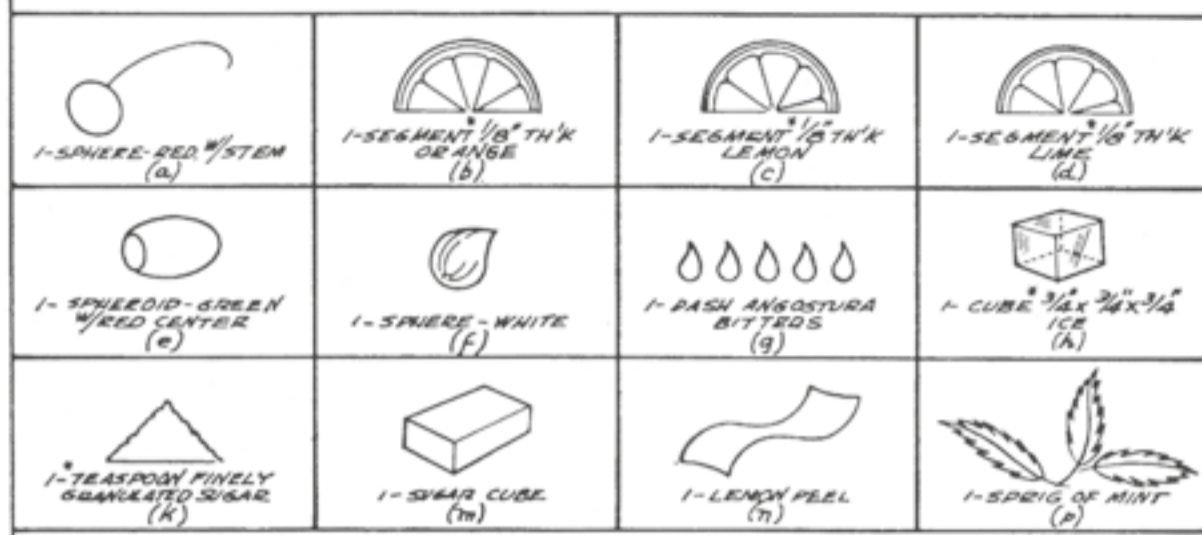




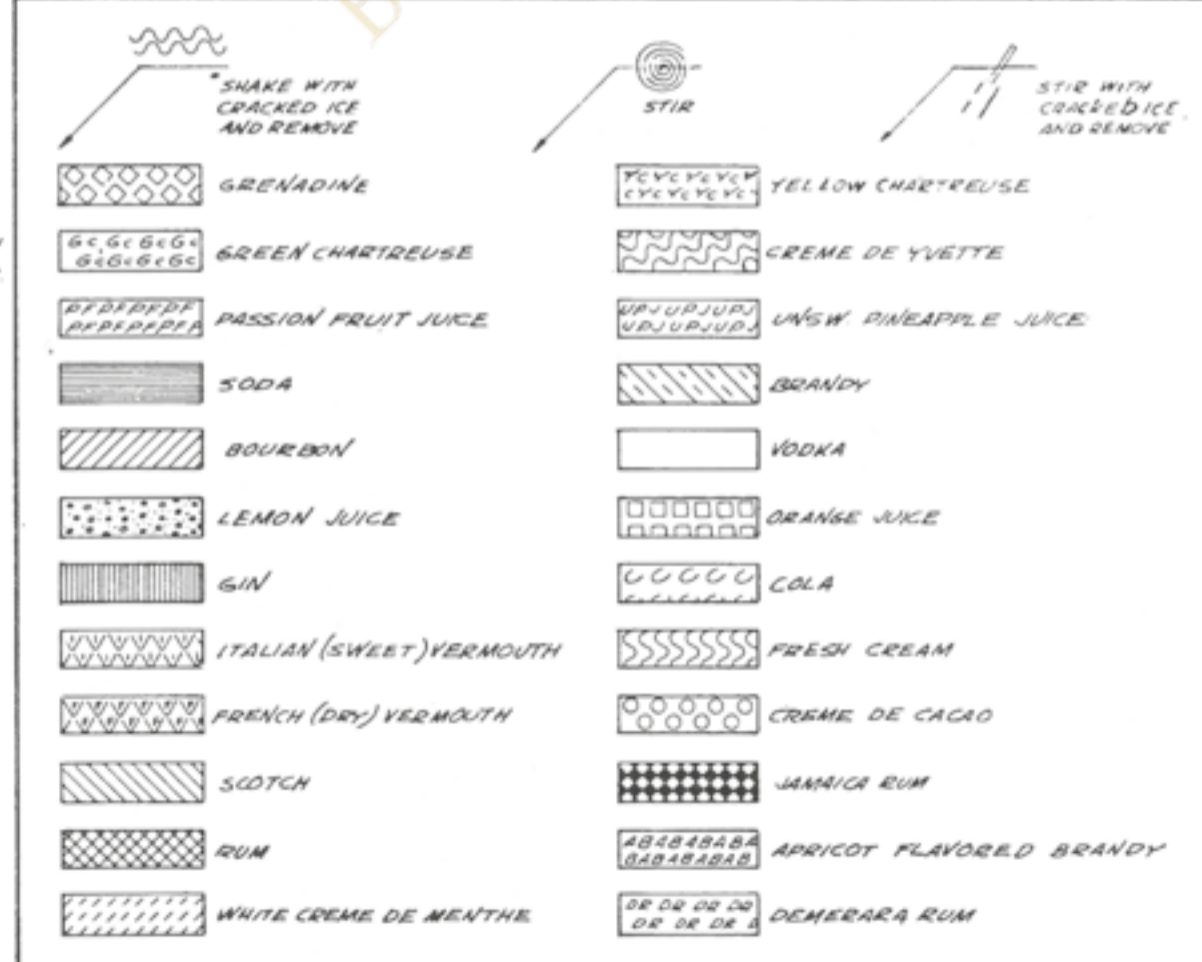
ASSEMBLIES



DETAILS

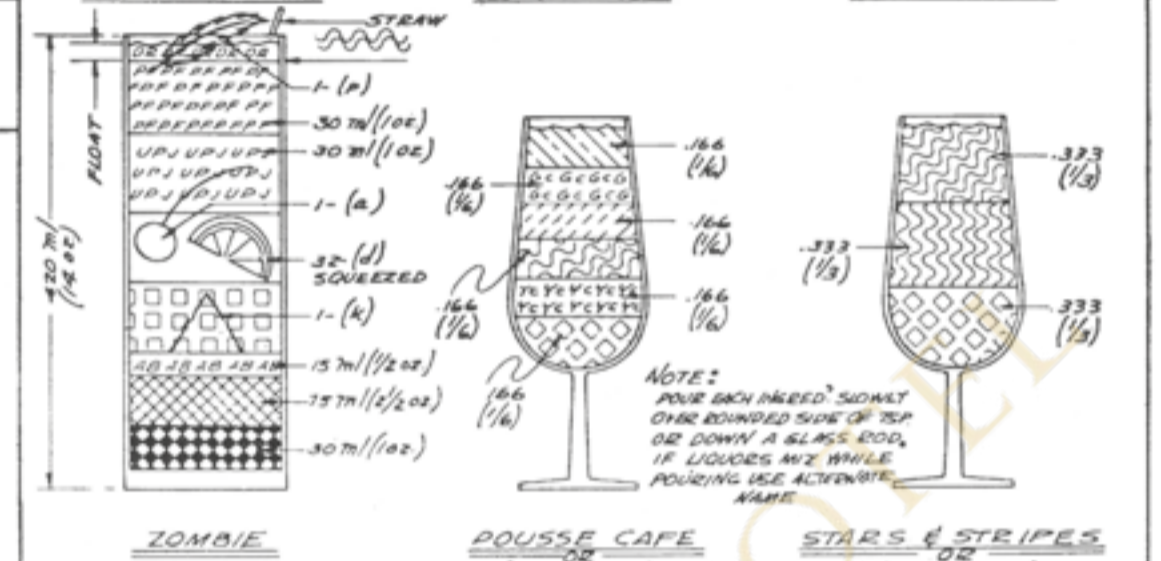
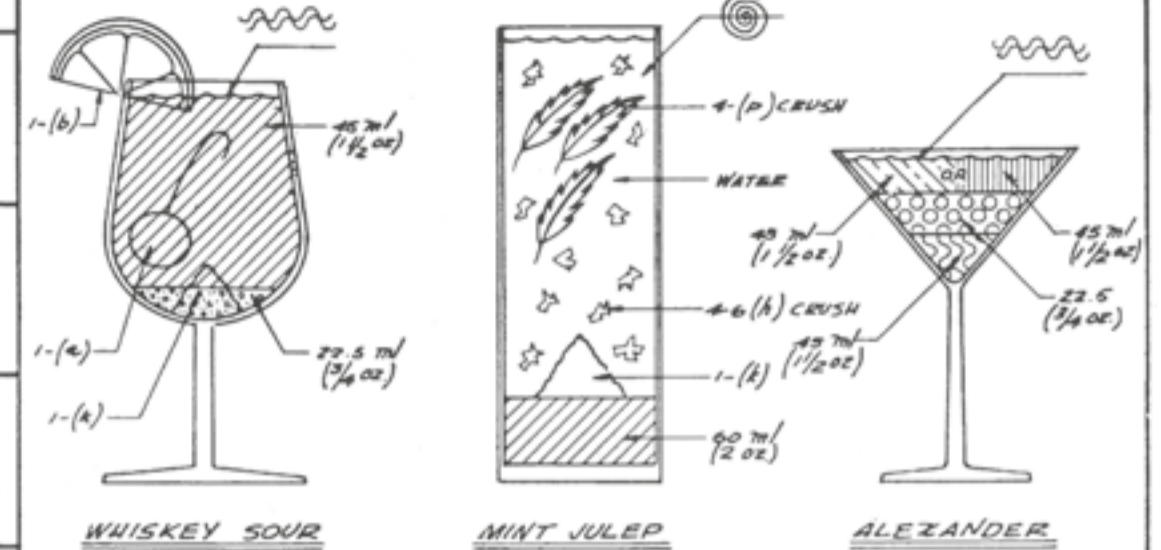


COCKTAIL CONSTRUCTION ENGLISH - METRIC



NO MATTER WHAT YOU MIX, TAKE CARE THE DRINK YOU MIX MAY BE YOUR OWN!

ASSEMBLIES



GENERAL NOTES:

- CONVERSIONS ARE APPROXIMATE ADJUSTMENTS MAY BE MADE TO SUIT TASTE
- ALWAYS PUT ICE, ETC., IN THE MIXING GLASS BEFORE POURING MAIN INGREDIENTS WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST. STIR DRINKS MADE WITH LIQUORS. SHAKE DRINKS MADE WITH FRUIT JUICES OR CREAM. STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE - HOLD BY STEM

* ml = MILLILITERS
3 TSP = 1 1/2 TCH
1 TOS TSP = 3/4 INCH
49% = 1 TSP

RECIPES BY: SELF APPOINTED BARMASTER

DETAILS & ASSEMBLIES OF MIXED DRINKS - RIGHT OR LEFT HAND

CHECKED DATE 78 02 17

REVISIONS (IF POSSIBLE)

Material/vallet V.O.S.P. SEKTOR F

Formulare eller kenne Cg Hg OH

Foreg. tit.

Tid, min. Spec. nr. Gruppenbestilling

Geak. C6

Skala 1:2

AB BOFORS

BOFORS HOTEL 2953101