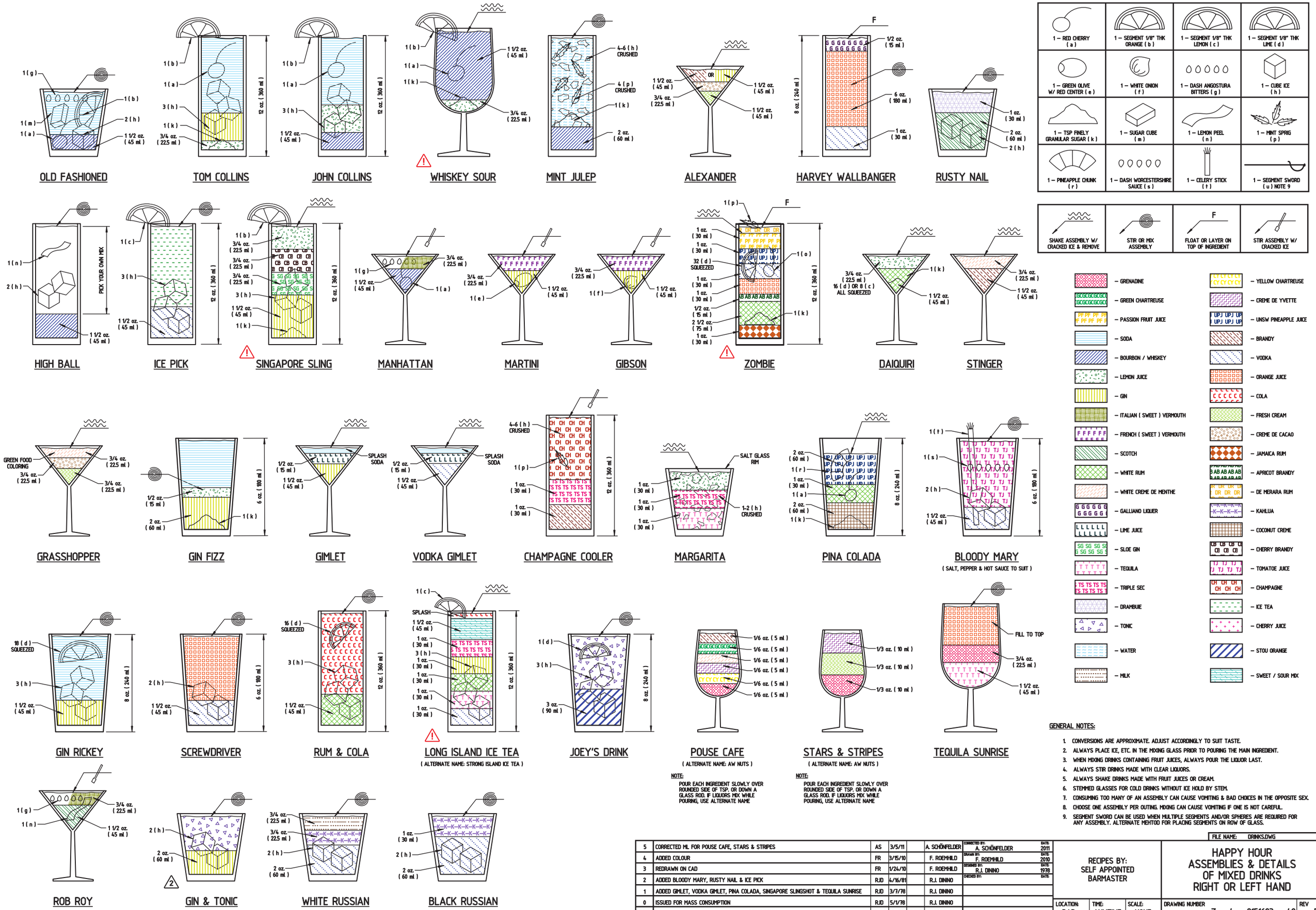

GENERAL NOTES:

1. CONVERSIONS ARE APPROXIMATE. ADJUST ACCORDINGLY TO SUIT TASTE.
2. ALWAYS PLACE ICE, ETC. IN THE MIXING GLASS PRIOR TO POURING THE MAIN INGREDIENT.
3. WHEN MIXING DRINKS CONTAINING FRUIT JUICES, ALWAYS POUR THE LIQUOR LAST.
4. ALWAYS STIR DRINKS MADE WITH CLEAR LIQUORS.
5. ALWAYS SHAKE DRINKS MADE WITH FRUIT JUICES OR CREAM.
6. STEMMED GLASSES FOR COLD DRINKS WITHOUT ICE HOLD BY STEM.
7. CONSUMING TOO MANY OF AN ASSEMBLY CAN CAUSE VOMITING & BAD CHOICES IN THE OPPOSITE SEX.
8. CHOOSE ONE ASSEMBLY PER OUTING. MIXING CAN CAUSE VOMITING IF ONE IS NOT CAREFUL.
9. SEGMENT SWORD CAN BE USED WHEN MULTIPLE SEGMENTS AND/OR SPHERES ARE REQUIRED FOR ANY ASSEMBLY. ALTERNATE MEHTOD FOR PLACING SEGMENTS ON ROW OF GLASS.

REV.	DESCRIPTION	DRAWN	DATE	CHK'D	APPROVED
5	CORRECTED ML FOR POUSE CAFE, STARS & STRIPES	AS	3/5/11		A. SCHÖNFELDER
4	ADDED COLOUR	FR	3/15/10		F. ROEMHILD
3	REDRAWN ON CAD	FR	1/24/10		F. ROEMHILD
2	ADDED BLOODY MARY, RUSTY NAIL & ICE PICK	RJD	4/16/81		R.J. DININO
1	ADDED GIMLET, VODKA GIMLET, PINA COLADA, SINGAPORE SLINGSHOT & TEQUILA SUNRISE	RJD	3/7/78		R.J. DININO
0	ISSUED FOR MASS CONSUMPTION	RJD	5/1/78		R.J. DININO

CORRECTED BY: A. SCHÖNFELDER DATE: 2011
DRAWN BY: F. ROEMHILD DATE: 2010
DESIGNED BY: R.J. DININO DATE: 1978
CHECKED BY: DATE:

RECIPES BY: SELF APPOINTED BARMASTER

FILE NAME: DRINKS.DWG

HAPPY HOUR ASSEMBLIES & DETAILS OF MIXED DRINKS RIGHT OR LEFT HAND

LOCATION: BAR | TIME: ANYTIME | SCALE: NONE

DRAWING NUMBER Z – 4 – 8151623 – 42 | REV 5