

## Shmanners 366: Home Bar

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[theme music plays]

**Travis:** Hello, internet! I'm your husband host, Travis McElroy.

**Teresa:** And I'm your wife host, Teresa McElroy.

**Travis:** And you're listening to Shmanners!

**Teresa:** It's extraordinary etiquette...

**Travis:** For ordinary occasions. Hello, my dove.

**Teresa:** Hello—what—hello, dear.

**Travis:** What happened?

**Teresa:** For a second...

**Travis:** Your brain just went away?

**Teresa:** [laughs] I forgot what I call you.

**Travis:** Oh, okay. See, I—the look on your face when I said "hello, my dove" and you reacted, I was like, "Isn't that what I always say?"

**Teresa:** [laughs]

**Travis:** So it sent me into a spiral.

**Teresa:** [through laughter] Sorry.

**Travis:** And you went into a spiral. We spiraled together. We counter-spiraled and made a beautiful pattern.

**Teresa:** Okay.

**Travis:** And that's love, baby.

**Teresa:** That's love, baby.

**Travis:** That's what marriage is. I guess?

**Teresa:** Counter-spiraling.

**Travis:** Counter-spiraling.

**Teresa:** [laughs]

**Travis:** It's a double helix... of panic. That's the DNA of panic.

**Teresa:** Oh, hey.

**Travis:** Oh, what? Yeah?

**Teresa:** So, this week... we are—trigger warning—talking about alcohol.

**Travis:** Okay.

**Teresa:** Okay.

**Travis:** So if that's not something you want to hear us discuss, check out one of our thousands of other episodes.

**Teresa:** [laughs] "Thousands." Uh, you'll probably be able to tell from the, you know, the title. But just so everyone knows.

**Travis:** I mean, people could think that we were opening, like, a ballet class in your home.

**Teresa:** Oh, bar carts.

**Travis:** Have a home bar?

**Teresa:** I used to have a home ballet bar. I loved it.

**Travis:** It was great. I would love to hang clothes on it.

**Teresa:** Yeah. Why did you do that?

**Travis:** 'Cause it was good. It's perfect! Are you kidding me? That's what it's built for. Okay.

**Teresa:** [laughs] I used it more in college than I did after college, it's true.

**Travis:** Yeah. Yeah. I could say the same about my liver.

**Teresa:** [laughs]

**Travis:** Now let's go on to bar carts.

**Teresa:** Okay.

**Travis:** Or home bars?

**Teresa:** So, home bars.

**Travis:** Home carts.

**Teresa:** And home—home bars and famous cocktails.

**Travis:** You know it's my dream, right?

**Teresa:** What?

**Travis:** To—like, I want, like, a bar. I have—I have a dream.

**Teresa:** Okay.

**Travis:** Uh, of converting, um—like, we had a somewhat finished basement that we had to redo the floor on. And now I want to turn it into, like, an old-

timey fantasy tavern that's, like, half bar, half game room. And I've had that dream for about two years now, and ask me what progress I've made. None! [laughs]

**Teresa:** You have a table.

**Travis:** Fair.

**Teresa:** Down there. There's a gaming table.

**Travis:** But that came—I didn't even make that happen. So—but the point is, I have a dream. Also, as long as we're talking about it, can I tell you about a time I really messed up?

**Teresa:** Oh! Alright?

**Travis:** So when Justin and Sydnee got married, they were living in this house that had been Sydnee's grandparents' house, and the grandparents passed away. So they were living in it. Like, uh, but it was owned but Sydnee's aunt.

Any who, they got married. I was like, "There's a room in there where everybody hangs out. I'm gonna build a bar for them."

I did... zero research.

**Teresa:** Hmm.

**Travis:** And, like, 2% planning. So while they were on honeymoon I was watching the house. I'm like, "They're gone for, like, two weeks. This is perfect."

But I went into it with, like, no plan and I made the bar way too tall.

**Teresa:** And no know-how.

**Travis:** Didn't finish it. Like, it didn't look finished. It was bad. It was too big. It was not done. And not even, like, "Oh, I didn't finish building it."

Like, I didn't have a finish plan for it, like what the top was gonna—I don't know. And, like, I just—but I was thinking like, "This is a great idea." And I went into it with no—I—I blew it so hard!

**Teresa:** [laughs]

**Travis:** And then that crappy bar sat there for, like, three years. Uh, and man.

**Teresa:** Until you guys, I don't know—

**Travis:** Until they moved! And then I don't know what happened to it. Who knows!

**Teresa:** I mean, it probably is kindling.

**Travis:** Probably.

**Teresa:** Probably.

**Travis:** If it deserved even that. Anyway, Justin and Sydnee, if you're listening, I'm sorry.

**Teresa:** They're not. But it's okay.

**Travis:** Okay, great.

**Teresa:** So, now that we're pretty much in the throes of summer here in the western North Hemisphere, right? It's the perfect time for pool parties and cookouts and general tomfoolery, right?

**Travis:** Ooh. What?

**Teresa:** So here is how to create stock and show off your very own at-home bar.

**Travis:** Okay. How to create: just buy a bunch of stuff at the hardware store—

**Teresa:** [laughs] No, no, no.

**Travis:** —and just start building, my man! What could go wrong?

**Teresa:** [simultaneously] No, no, no. No, no, no. No. Brief history first.

**Travis:** Put some, uh, like, some, uh, you know, st—what is that? Ha—like, thatch stuff on the front? Call it a tiki bar, dude! With a rough plywood top. Everybody loves that.

**Teresa:** Nobody listen to him. First of all, brief history. Home bars and bar carts are associated in the US with the '70s. Um, but believe it or not, their history goes much farther back, even to the Victorians!

**Travis:** I believe that.

**Teresa:** Um, now. They used to have tea carts, because most Victorians, at least in public, were teetotalers. I mean, the high society espoused the, uh... what do I want to say? They talked about the...

**Travis:** The morals? The...

**Teresa:** The moral danger of drinking, and yet they also did it kind of at their own parties. You know what I mean.

**Travis:** It's almost like... hypocrisy?

**Teresa:** It's almost like they were [wheezes] hypocrites.

**Travis:** It's almost like... oh, what's the word? Hypocrisy.

**Teresa:** But these carts were known as tea carts.

**Travis:** Sure.

**Teresa:** Um, and so it's a small table on wheels that has an upper and a lower shelf for serving tea and food, right? And they were quite popular, really well into the 1930s. But then Prohibition happened in the US. And so these tea carts became bar carts, because when the government tells you you can't have alcohol, that's all you want.

**Travis:** Yeah. Well, especially, uh, it wasn't hard to get.

**Teresa:** Yeah.

**Travis:** Um, especially if you had money. And so it just went from, like, drinking in public, to drinking at home. Now, I'm familiar with bar carts and tea carts, as is any theater person.

**Teresa:** Mm-hmm.

**Travis:** Because having a bar cart is a great way to anchor down stage left or down stage right. Right? Like, oh, you're doing a scene. It's, like, you're doing Philadelphia Story. You're doing an Agatha Christie, perhaps. And you're like, "I need an excuse for people to come downstage and have movement, right? And they can't keep going to the desk. Ah, a bar cart! Perfect. They'll mix a drink."

**Teresa:** Yes, perfect.

**Travis:** Like, I did, uh, And Then There Were None. I was in it. I probably mixed 14 drinks in the course of that show.

**Teresa:** [laughs]

**Travis:** My character should've been dead. But not for the obvious reasons of the fact that it's a murder mystery. Just from cirrhosis.

**Teresa:** I remember in high school we did Dracula, and there's a bar, a scene—like, the very first scene where they're mixing, like, a highball or something, right? And it was very strange to me that the director located the bar all the way upstage—

**Travis:** No!

**Teresa:** —center. And I was like, "Why are we... why are we doing that?" Nobody ever went to it after that scene, because it was all the way out of the way.

**Travis:** You put it down stage left or down stage right. That's where that goes. You put a bookcase upstage. They walk. We see the motion of them getting—it's perfect. That's what you do up there.

**Teresa:** Perfect.

**Travis:** You put a desk... I think about mid stage left or mid stage right. Somebody goes over there, lean on it, they sit on it, whatever you want to do. But that's how you create movement.

Now, here's the thing. Gotta give people places to sit. 'cause if there's one thing I know about human beings, they love to sit.

**Teresa:** This has been a master acting class with Travis McElroy. [laughs]

**Travis:** Well, one time I was in a show with this kid named Matt. He was a good dude.

**Teresa:** But he was green. He was fresh.

**Travis:** He was green. He was young, he was fresh, but he had that smolder in his eyes. Oh, he was a handsome boy. Oh, a handsome boy. But he noticed—'cause there are a lot of freezes in this show. He was like, "Every time we do a freeze you're sitting down on something."

I was like, "Yeah, man." I was like, "One, I'm frozen, so I'm gonna be comfortable." And I was like, "Two, human psychology, dude. If someone can sit dude, they sit down."

And he came to me two years later and he said, "Hey. Ever since then if my character has a chance to sit or lean, I take it, and you're right. It's the most normal feeling thing. The character choice. Like, 'Oh, I can sit.'"



"Yeah, man. Everybody loves sitting." [laughs quietly] Anywho.

**Teresa:** [laughs]

**Travis:** This isn't important.

**Teresa:** Okay. So, now the shelves of the carts that used to hold the tea accessories are now holding fancy liqueurs and glassware and things like that.

**Travis:** Usually the layout is like, ice bucket on top, right? The utensils and glassware on, like, the top shelf. And then you have the bottles underneath, right?

**Teresa:** Indeed. And, you know, they took off in popularity, especially in the US in the mid-'50s, right? Because we were moving out to suburbia. Maybe you couldn't make it to, like—maybe there wasn't a bar in your neighborhood, right? And you didn't want to drive all the way to the bar and then drive drunk home.

Um, so, like, recommend rooms and sun rooms and, you know, like you mentioned, the basement or whatever, they turned into bars.

**Travis:** And plus, mixing a drink, building that out, is... if you imbibe, right? If your friends imbibe, if there are people there that imbibe, it can be a party activity all its own, right?

**Teresa:** Yeah.

**Travis:** And I also think of it—not as much now, but in my younger, more partying days, of like, having—and, like, this is the punch, or this is the mixed drink, pre-made, in the same way that I would think about putting out snacks, right? Or like having stuff to eat. And be like, and now I've made... I'm a very—I'm an old school host in that way, raised by my mom, who was raised by her mom.

And that idea of like, "Here's, you know, the—like, the finger foods section, right? And then we sit down to eat, and this—and here's the dessert section, and here's the drink section, right?"

**Teresa:** Right. Uh, this is the time where bar carts became popular in offices as well.

**Travis:** Now, that I don't know how I feel about.

**Teresa:** Yeah. I mean, it gave a certain... I don't know. Like, think about Mad Men, right?

**Travis:** I always do.

**Teresa:** You always do.

**Travis:** That's not true. I watched the first episode and said, "I see why this is a good show. I can't. I can't. It hurts me so much to watch it."

**Teresa:** But it gives a kind of gravitas feel to the business meeting, right? The idea of, like, people in the boss's offices, like, on the couch, holding cocktails? Doesn't that make you think about, like, just the world of business and how it's... terrible? [laughs]

**Travis:** Well, so here's the thing, right? This is... yes. When I think about, like, '50s, '60s, '70s offices. Right?

**Teresa:** Yes.

**Travis:** This idea of like, "I've got a bar cart. I'm a cool, suave, you-can-trust-me dude," right? Nowadays, right? If I, like, had a meeting with, like, a lawyer or something and they, like, in the middle of the meeting pulled a bottle of whiskey or bourbon or scotch or whatever from their desk and started making themselves a cocktail, I'd be like, "Dude, it's two PM! And we're in the middle of talking about my will! What are you doing?!"

**Teresa:** It was a different time. But, I mean, just like we said in plays and stuff, it's all over plays, right? It gives a vibe to the scene that you're in, and

it tells you about the characters, and it also tells you about, um, the trajectory of the show, right? Like in Agatha Christie shows when people are, you know, they're scared, they go to the bar cart. And people—

**Travis:** Well, for a while in Agatha Christie it's medicinal, right?

**Teresa:** Yes.

**Travis:** Where they're like, "She's had a shock! Get her some brandy!" And it's like, whoa, okay!

**Teresa:** [crosstalk] Right? So you have to have—you had it—

**Travis:** That old lady's getting drunk.

**Teresa:** And it gives a vibe to the show.

**Travis:** Yeah.

**Teresa:** Um, okay. So, bar carts alone did pretty well up until the '70s.

**Travis:** Well, a bar cart alone—you need a person to use it, right?

**Teresa:** [laughs] You know what I mean. And in the '70s, this is when the hangout space happened, right? When you think about house parties, you go to the house that has the bar.

**Travis:** And you get the conversation pit.

**Teresa:** Oooh, yeah.

**Travis:** That sunken area? Hey, folks at home. If you don't know what a conversation pit is, look up. It's weird. It's an interesting design. It's a very specific design choice from, like, the '60s and '70s, where it was like a part of the floor was just lowered down a foot or two so it was like, "And this is where we sit... and talk?"

**Teresa:** Yeah, you could kind of, like, step down, and there was no, like, centerpiece, right? So you would be able to see all the way around.

**Travis:** A conversation.

**Teresa:** A conversation pit. Anyway, and then, by the '80s in the US it was kind of like, "That's what our parents did," right?

**Travis:** Right. "We do drugs."

**Teresa:** [laughs] Or "We wanna go out," right? "We wanna go to the clubs, we wanna go to the parties." And I'm not saying that—like, '70s, disco was a whole thing, right? But, like, it got to the point where it was no longer cool and hip, really. It was what your parents did, right?

**Travis:** Sure.

**Teresa:** Um, but... plenty of people nowadays have, like, home bar setups, either indoors or outdoors. You know, it doesn't take much to set up in your backyard to have a little bar area, even if it's just your bar cart and a table and some chairs, right? And if you go on Pinterest... is Pinterest still a thing? People still talk about Pinterest?

**Travis:** Yeah, sure! Why would—yeah!

**Teresa:** You can see the whole gamut, right? All the way from what I described to someone making their own, quote, "dive bar" in their basement, right?

**Travis:** Or I've seen as wild as, like, people building street scenes in their basement. It's like—it's, like, rich people who, uh, let's just say maybe touching money too much has, like, poisoned their brains?

**Teresa:** [laughs]

**Travis:** And they're like, "I'm gonna build, like, an old-timey street, and this is like the movie theater that we go in, and this is the bar that you go in.

And over here? This is, like, the clothing shop, and that's where I hang up all my clothes."

And it's like, "Hey, man. You could've scaled that down and maybe donated some money to some people. Think about it!"

**Teresa:** So when making your own at-home bar—

**Travis:** Oh, yeah. I can't wait to hear about it. But first, how about a word from some other Max Fun shows?

[theme music plays]

[music plays]

**Cameron:** Hey, Max Fun listeners. This is Cameron Esposito. I'm a stand-up comic, actor, writer, best-selling author, and podcaster. I've got a great show called Queery where I interview LGBTQ+ luminaries across, oh, a bunch of fields. People in entertainment, astronauts, musicians, rock stars. I am bringing the show to Maximum Fun. You can listen right now, and I am so happy to be on this network.

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[music and ad end]

[music plays]

[party whistle]

[cheering and applause]

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[party whistle]

[music and ad end]

**Travis:** So, when making your own at-home bar...

**Teresa:** I think that space is the first, like—[wheezes]

**Travis:** That's the theme I like too, baby!

**Teresa:** [laughs] No.

**Travis:** It's like Star Wars cantina! You get a weird alien bartender in there? What? Everything's blue!

**Teresa:** I'm talking about physical space.

**Travis:** Oh, okay.

**Teresa:** Like the container in which you are going to keep your body and the bar cart. Right?

**Travis:** Yeah. Okay.

**Teresa:** You need to figure out—

**Travis:** That's not as fun.

**Teresa:** [wheezes]

**Travis:** As getting drunk with Chewbacca. But okay.

**Teresa:** You need to figure out what you're working with, right? Do you have a full, on-counter bar in the corner of your basement, right? Do you maybe have a wet bar, right? That means that it has—

**Travis:** Then dry it up.

**Teresa:** —has a sink.

**Travis:** Ah.

**Teresa:** Or just a bar cart? I mean, I remember when we lived in LA we had a single little cart shelf. It was very thin and very small, but that was where we displayed the bottles that we liked to look at.

Um, and so—but you can make it work, right? Um, the next thing you need to consider is, what do you want to specialize in?

**Travis:** Ooh!

**Teresa:** Okay? Do you want to be slinging fancy gin drinks for your best friends? Or are you into maybe a craft beer situation that's more suited for a beer fridge and some fun mugs?

**Travis:** You can also, this day and age, get things like kegerators, right? And stuff.

**Teresa:** Oh yeah, I've seen those.

**Travis:** Where it's like you get the keg and then it has the tap built into it.

**Teresa:** If you only want to serve one type of beer, I think that's a great idea.

**Travis:** Or there are a lot of home brewers.

**Teresa:** Oh yeah.

**Travis:** Who want to do it themselves and serve their own beer.

**Teresa:** And then, this goes with what you were talking about, the fancy street that the rich people build. What kind of vibe do you want, right?

**Travis:** Do you want like a... "What... what are they doing? Are they okay? Who cleans this?" Kind of vibe?

**Teresa:** [laughs] I was thinking more like, do you want to make it like an outdoor situation, with, like you said, like the dried grass, and make it look kind of tiki-ish? Do you want, like, neon signs and red barstools?

**Travis:** Well, I think I'm like everybody, um, on the planet in that I want to recreate the house in the underground from Blast from the Past, the Brendan Fraser movie where he and Christopher Walken and—oh no! I can't remember the mom's name—uh, live underground in this—and it really exists in Las Vegas, and I want to visit it very badly. If I could recreate that as a bar, I mean, that's my dream. But I need to get the amount of money [laughs] that these people building street scenes have. So I've decided to embezzle.

**Teresa:** [laughs]

**Travis:** And now, I don't know how embezzling works. I don't know what it is or where to get it. But first step, deciding to do it.

**Teresa:** Okay.

**Travis:** Second step, learn how to do it.

**Teresa:** Third step, what you need in your home bar. Okay? And regardless of what you want to have, whether it's an entire street scene underground...



**Travis:** Thank you.

**Teresa:** ... um, or a small backyard setup, you need some tools. Those include bottle openers and corkscrews.

**Travis:** Sure.

**Teresa:** You can't drink it if you can't open the bottles.

**Travis:** That's beautiful.

**Teresa:** A stainless steel cocktail shaker and strainer. If you're gonna do cocktails you need to have a way to do it that's not gonna get the cocktail all over everywhere, right?

**Travis:** Now, listen. There's two different kinds of shakers.

**Teresa:** Okay.

**Travis:** There's the shaker, like, that has the strainer on top. And I think it's called, like, a Boston shaker, where it's like a glass—a glass glass and a metal, and you shake it together like that. And then you just kind of crack the seal a little bit and create a small opening to strain through.

**Teresa:** But you can also get, like, topper for the glass that you can strain through.

**Travis:** Yeah, I recommend having both.

**Teresa:** Yeah.

**Travis:** Oh, the—it's the, um... there's the one that has, like, the metal cap on it, right? That you open.

**Teresa:** Yeah.

**Travis:** I prefer to have the metal cap if you're doing something like a martini, right? 'Cause I think it looks good like it.

**Teresa:** Mmm, looks good like.

**Travis:** But either one works!

**Teresa:** Uh, we'll talk about that in just a second. Um, you need shot glasses or jiggers to measure pours, right? Because if you are making cocktails, the ratios actually matter, right? We're not talking about, like, vodka out of coffee mugs.

**Travis:** And listen, not just because we're like, "Oh, don't drink too much!"

You shouldn't drink too much. But also, if you're making a fancy cocktail, the ratio of stuff to stuff changes the flavor.

**Teresa:** Exactly.

**Travis:** Changes—it's like a recipe and that point. And just being like, "I don't know, man. Like this?" You could end up with something that's like, "Oh, that's way too bitter, or that's way too strong."

**Teresa:** Yeah. And I feel like if you are a professional bartender, or—what do they call it? Mixologist or whatever, right?

**Travis:** A barista.

**Teresa:** A—[laughs] you get good enough that you can, like with those little pourers—

**Travis:** Yeah, you can time it.

**Teresa:** You can time it, you can get the feel for it. But that is after making thousands of drinks, right?

**Travis:** Yes. There is also a lot of cocktail recipes you can also just get a vibe of parts, right?

**Teresa:** Mm-hmm.

**Travis:** So it'll be like two parts of this to one part that, and [unintelligible] two of something and one of something.

So, like, it doesn't have to be—like you said, you could use, like, shot glasses. You could use—if you're making, like, a big pitcher of mixed drinks, you can use larger things. Just make sure you're following the right ratios.

**Teresa:** Right. You need mixing glasses and spoons, and a cutting board, complete with a peeler, juicer, and paring knife. Because if you're making a classy cocktail, you wanna put a lil—lil class on the rim.

**Travis:** Sure. Sure.

**Teresa:** [laughs] Okay. So, for glassware, this is the absolute bare minimum, right? You can always, always find more.

It's recommended that you have a coupe glass, which is a really great multi-tasker. It's a stemmed cocktail glass with a round bowl. Think martini, but not so angular, right? It looks like a very shallow wine glass.

**Travis:** Sure. A little bit wider and much more shallow, yeah.

**Teresa:** Which will work for champagne. It's not recommended. We've talked about that. But it will work for champagne, and martinis, and margaritas, and—

**Travis:** All kinds of stuff.

**Teresa:** Makes things look fancy for sure. Um, and it's a little more spill proof than the typical very angled martini glass, right? And you'll need Collins glasses, which are the tall, skinny, straight glasses, because they are great for drinks that require to be over ice, right? Because—

**Travis:** A gin and tonic, a mojito, lots of different things like that.

**Teresa:** Tom Collins, obviously. And then Palomas and things like that, right? And then rocks glasses, which are the short ones. Um, and they are great

for serving things neat or, obviously, on the rocks. Or if you have a cocktail that is meant to be kind of like... I don't want to say a small cocktail, but you know what I mean, where it doesn't have a lot of parts.

**Travis:** Yeah.

**Teresa:** It's maybe like—like an old-fashioned, and we're gonna talk about that. The other mixers that you need, you need a carbonated mixer, something like soda water, or Coke or ginger ale.

**Travis:** So be careful about what you get with your mixer, right?

**Teresa:** Okay.

**Travis:** Because there's a big difference between tonic water and soda water.

**Teresa:** Yes, yes.

**Travis:** There's a big difference between ginger ale and ginger beer. There's a big difference, right? So these kinds of things, of like, if you get a vodka soda, right? It's not vodka and sprite. It's vodka and soda water, right? And like nowadays there's also, you can get, like, tonic water that has lime in it, right? Or you can get stuff that's, like, sweeter, or flavored or, you know, an elder flower tonic, and stuff like that.

**Teresa:** Mm-hmm.

**Travis:** So just make sure you are looking at the label of what you're getting and not just, like, grabbing something off the shelf 'cause you saw the word "tonic" on it. Make sure that you're getting tonic water or you're getting whatever.

**Teresa:** Uh, and then if you're gonna do it, you already have your peeler and your cutting board or whatever, you need to get something for your garnishes. Limes, oranges, lemons, things like that. Um, a lot, a lot, a lot of cocktails need either bitters, grenadine, or sweet and sour. Right? Um, what?

**Travis:** Sweet and sour—oh, you mean like—

**Teresa:** Sweet and sour mix.

**Travis:** Okay. Not like sweet and sour sauce.

**Teresa:** No. [laughs] No.

**Travis:** That's different.

**Teresa:** Which is—okay, and you can make your own with lemon juice, lime juice, sugar, and water, right? So it's like the simple syrup that you can make.

**Travis:** Oh, that's another one. Make simple syrup ahead of time, because it's something you have to, like, boil the water into, and then let the water cool down. But you could put that into, like, a squirt bottle, and it lasts I think a month or something. It lasts a pretty long time. So go ahead and make a container of that ahead of time, 'cause a lot of cocktails call for simple syrup.

**Teresa:** Another one that if you're planning on doing some of the classics we're gonna talk about in a second, you might need triple sec.

**Travis:** Sure.

**Teresa:** Um, okay. So, here are the liqueurs, and then I promise we will get to some delicious cocktails. Here are the foundational liquors: vodka, tequila, rum, whiskey, gin.

**Travis:** Yes.

**Teresa:** I would recommend bourbon, because that's what I like, but...

**Travis:** I would also recommend bourbon. Scotch—okay. Scotch is different. Scotch mixes different and tastes different.

**Teresa:** Yeah.

**Travis:** So, like, don't get scotch as whiskey, right? Scotch is its own thing. But bourbon versus whiskey... okay. Now, here's what I would also say. When we talk about any of these, if you are getting them for cocktail liquors, do not think you need to get, like, the most expensive version.

**Teresa:** Middle, middle shelf will be just fine. Because you're gonna put other stuff in it, right? So I wouldn't—I mean, you don't need to get, like, bottom shelf stuff, 'cause who wants that?

**Travis:** Unless you want—unless you're like, "Yeah, listen. I barely like these people. This is what I'm doing." Right? That's fine.

**Teresa:** [laughs] But middle will be just fine for these.

**Travis:** Yeah, get what you can afford, right? Don't break the bank to buy cocktail things. And, like, if you have a bottle where you're like, "This is my, like, nice bottle that I splurged on," don't put that out with your cocktail stuff, right? Keep that, I don't know, locked in a safe, or whatever you want to do.

**Teresa:** That's just for you.

**Travis:** Right.

**Teresa:** Just for the fun... drinking alone times?

**Travis:** Um, similarly—similar-la-ly, um—so, gin is a wide variety of flavor, right? Because it's basically vodka plus botanicals, right? So you can get a lot of different flavor profiles from gin. And in my opinion, some gins work better for some—

**Teresa:** Don't say vodka plus botanicals. Say distilled spirit.

**Travis:** Distilled spirit plus botanicals. But some gins, like, are more flowery. Some are more, like, cucu—like, Hendrick's has a real, like, cucumber vibe to it, right? And some have a bit of a herb-y undertone to it. And so, like, know what kind of gin you like, and what kind of cocktails you're going to be making before you do it.

Same with rum. There's dark rum, there's light rum, and there's, like, silver white rum, and they have completely different—like, they go with different drinks, right? Like if you're gonna make a dark and stormy, you need dark rum to go with that. If you're gonna make, uh, I think it's like piña colada, it's like, light rum or white rum with, like, a floater of dark rum on top, if you want that.

**Teresa:** Same thing with a daiquiri, which we're gonna talk about.

**Travis:** Yeah.

**Teresa:** So, five cocktails you should know how to make. The first one is a cosmo! Uh, this was made very popular by Sex and the City, right?

**Travis:** Sure.

**Teresa:** Um, some say that it was the fifth character on the show.

**Travis:** No, New York is the fifth character!

**Teresa:** [laughs]

**Travis:** The city is the fifth character! Then it's the fashion. Then it's the taxis. Then it's Jared.

**Teresa:** Wait—

**Travis:** Then it's the cosmo.

**Teresa:** Alright. Anyway. It was actually—it predates it, obviously. And Ocean Spray Cranberry Juice for a while actually had a recipe printed on the back for a cosmo, and they called it the Harpoon.

**Travis:** Okay.

**Teresa:** So it is two ounces of vodka, half ounce triple sec, Grand Marnier or Cointreau, three quarter ounce of cranberry juice, one fourth to one half ounces of fresh lime. You fill the cocktail shaker with ice, then you add the

vodka, the triple sec, the cranberry, and the lime juice; shake it for about 30 seconds, and then strain into a martini glass, or if you've followed our advice you have the coupe glass. And then you can garnish it with an orange peel. If you're very fancy you learn how to twist those. I don't know how to do that.

**Travis:** Sure. Eh, it's not hard.

**Teresa:** Oh, okay.

**Travis:** [mumbling] Well, I'm just saying.

**Teresa:** [laughs] Uh, so the next one is a classic margarita. Not a frozen margarita, but the original. Uh, this is one and a half ounces of tequila, an ounce of triple sec, and then three quarter ounces of lime juice.

**Travis:** Okay.

**Teresa:** This is one where you would want to rim the glass with cocktail salt. You can use a margarita glass, of course, but the rocks glass also works for this. Combine all your ingredients into a cocktail shaker with about four or five ice cubes, strain into the glass, and then add ice until liquid reaches the top.

Here's a little fun fact about this.

**Travis:** Oh, please!

**Teresa:** It has a contested origin.

**Travis:** Oh?

**Teresa:** So a couple of those theories. One is that a restaurateur named Danny Herrera made the drink in his Tijuana restaurant in the '30s or '40s, uh, for one of his favorite employees, Marjorie King. She was a showgirl at the place and didn't really like cocktails, but she did like tequila, so he began experimenting with different concoctions until he landed on the margarita.



And he—I mean, her name was Marjorie, but he named it margarita because Spanish, right?

**Travis:** Sure.

**Teresa:** Another fun one is that an America socialite named Margarita Sames created the drink for her fancy friends at one of her many parties, and one of her fancy friends happened to be Tommy Hilton, who added the drink to the bar menu at his hotels, which then made the cocktail an international favorite.

**Travis:** Sure.

**Teresa:** Who knows, right? But it's not that frozen stuff.

**Travis:** No.

**Teresa:** That's not a real margarita. [laughs quietly]

**Travis:** Well, it's fine if you like it! It's just a different thing.

**Teresa:** It's a different thing. Alright. Another one that is often served slushied is the daiquiri.

**Travis:** Sure.

**Teresa:** And this one is the rum that you talked about. So that's one and a half ounces of light rum, three quarter ounce of lime juice, half to a three quarter ounce of simple syrup, whichever one you like. Um, and then this again is in the cocktail shaker with ice, and strain into the coupe glass.

Uh, you can play with this recipe a lot, right? Depending upon what you like. You can do any other fruit for the lime juice. Strawberry is very popular, right?

**Travis:** Sure.

**Teresa:** Um, and here's one of the origin stories, fun facts. Is it was one of Ernest Hemingway's favorite drinks, especially when he was in Havana.

**Travis:** Sure.

**Teresa:** And, um, there's even a very special recipe credited to Hemingway, which involves maraschino liqueur and grapefruit juice.

**Travis:** Okay. I, in general, try not to emulate... him in any way. But that's cool. Except for his love of six-toed cats. Other than that...

**Teresa:** What?

**Travis:** Oh yeah! So he, like, adopted a bunch—like, anytime—he had a fascination with cats with—it's, uh—what's it—

**Teresa:** Polydactyl.

**Travis:** Yeah. And so he ended up, like, on his estate having all these cats, and then they would, like, have babies, and the babies would have six toes, and there's just all these six-toed cats running around on, uh, Hemingway's estate!

**Teresa:** Interesting.

**Travis:** Yeah!

**Teresa:** Huh.

**Travis:** At least that's what I've heard.

**Teresa:** Okay.

**Travis:** I haven't researched it, 'cause I don't care enough.

**Teresa:** Okay. [laughs] Alright. Old-fashioned. We talked about this a little bit earlier. So this one is two ounces of bourbon or whiskey, half ounce of

simple syrup, two dashes of Angostura bitters, and then an orange peel or a cherry for garnish.

**Travis:** Eh, I like orange peel better.

**Teresa:** I do too. And you make it in the glass, so this one doesn't require a shaker. So you put ice in the rocks glass, add bitters, simple syrup, and stir. Then you top it with your favorite bourbon and stir for about 30 seconds, so the alcohol gets a little chilled, and also dilutes a little bit.

**Travis:** Yeah.

**Teresa:** Um, and then you can put your garnish on. And if you're really fancy...

**Travis:** [gasps]

**Teresa:** You can light your orange peel with a match and drop it in the drink to give it a more smoky flavor profile.

**Travis:** Now, I will also say, uh—now, don't—hey, listen. If you are a mixologist, don't correct me.

**Teresa:** [laughs]

**Travis:** But a lot of these—and granted, and won't be as fancy or as fresh, and you might end up, I don't know, whatever. But a lot of these cocktails you could make ahead of time in a pitcher, and then pour over ice, right?

**Teresa:** Yes.

**Travis:** Or you could have them almost finished, add the liquor, and then pour over, or whatever. You know, add the liquor [crosstalk].

**Teresa:** They even make some really great already-made cocktails of these. We have had a couple of different old-fashioned cocktail, like, pre-mix. It even has the whiskey in it, and you can buy it, and I really like those.

[pause]

Maybe you don't.

**Travis:** No, I mean, I like—

**Teresa:** That face. That face tells me that you don't!

**Travis:** I like to, uh, do it myself.

**Teresa:** [laughs]

**Travis:** But if you're like, "Yeah, I'm having, like, 40 people over and I don't want to be sitting there bartending all day... "

**Teresa:** Yes.

**Travis:** And I don't want people to be asking, like, "And what do I put in it? What do—and now what?" all day. You could mix up batches of stuff, right? And then have it there for it to go, right?

**Teresa:** Yes.

**Travis:** Like, martini. [mumbling] You can mix up... like, a pitcher of martini. A big shaker of martinis.

**Teresa:** [laughs]

**Travis:** And then add the ice, and then shake. But anyways, go on.

**Teresa:** Uh, or don't. So here's the origin story. The old-fashioned is actually a really great name for this cocktail, because it's one of the oldest cocktail recipes. Legend has it that it dates all the way back to 1880, when James E. Pepper, a master whiskey distiller, created the drink during a visit to the Waldorf Astoria.

**Travis:** Sure.

**Teresa:** In New York. We've been there!

**Travis:** Yeah, I think so.

**Teresa:** Yeah. I don't think we stayed there. But we—

**Travis:** No, I think we walked past and pressed our noses up against the window.

**Teresa:** No, didn't we go in for a drink? I think we did.

**Travis:** Yeah, I think we did.

**Teresa:** Yeah, I think we did.

**Travis:** It took a long time.

**Teresa:** They had a beautiful bar.

**Travis:** Yeah.

**Teresa:** Anyway.

**Travis:** It was a slow bartender. It's okay.

**Teresa:** [laughs] Here's the next one. The martini. You've talked about it a couple times, but here's the thing. Two ounces of gin, one ounce of vermouth, an olive or lemon for garnish. You like—

**Travis:** That's basic version.

**Teresa:** You like yours very dirty.

**Travis:** I like it as dirty as they come!

**Teresa:** [laughs]

**Travis:** But that's also just, like—I just like...

**Teresa:** Yes.

**Travis:** ... olive juice.

**Teresa:** So fill a cocktail shaker—

**Travis:** Did you say gin or vodka?

**Teresa:** Gin.

**Travis:** Okay.

**Teresa:** Um, this is the—

**Travis:** The standard.

**Teresa:** The standard, yes. Fill a cocktail shaker partway with ice. Add gin and vermouth. Stir vigorously with a cocktail spoon for 30 seconds.

**Travis:** Mm-hmm.

**Teresa:** Strain into a chilled martini or coupe glass and garnish with your green olive or lemon. Now.

**Travis:** Can I tell you the right way to make it?

**Teresa:** Wait a minute.

**Travis:** 'Cause that's...

**Teresa:** Here's the thing. The advice is, do not shake it if you're using gin, because it will bruise the gin.

**Travis:** Which means that you're gonna knock little chunks of ice off and end up with watered down gin. So here's how you're really gonna make it.

**Teresa:** Oh, alright.

**Travis:** Okay. First, you get your, uh—get your, uh, your martini glass, right? You're gonna fill it with ice and water, right? And then it's gonna sit there off to the side. Then you're gonna add the ice to the shaker. You're gonna add the vermouth to the ice, swirl it around, and then strain out the vermouth. You just want a light coating of vermouth on the ice. Then you're gonna add your gin to it.

I like Monkey 47. I've heard it referred to as the whiskey-lover's gin, and I couldn't agree more. You add your gin to it, right? Then you stir. Now you're gonna dump the water and ice out of your martini glass. You've got this nice chilled glass. Now you're gonna strain that into there.

Me? I like two blue cheese stuffed olives and a martini, uh, little onion with as much as olive juice as I can fit in the glass. That's just me. But you want to have a little snack in there.

**Teresa:** [laughs] Okay. I love it.

**Travis:** Then you drink it all in one gulp. [laughs]

**Teresa:** [laughs]

**Travis:** No, don't do that!

**Teresa:** Don't do that.

**Travis:** Don't do that.

**Teresa:** [laughs] Also, do you like to have your olives and onion skewered?

**Travis:** Oh yeah.

**Teresa:** Or do you like them to just roll around in the bottom?

**Travis:** [crosstalk] I want a tiny little fencing foil that I can debate with people.

**Teresa:** Well, then definitely don't drink it in one gulp, 'cause you'll stab yourself.

**Travis:** No, though I think I have seen that in cartoons. Where they [unintelligible] and then, like, spit out the toothpick?

**Teresa:** Oh yeah.

**Travis:** Yeah. That's not real, though.

**Teresa:** That's not real.

**Travis:** That's a cartoon. Don't do that in real life. But I'll tell you what is real life. My gratitude. For our researcher, Alex, without whom we could not make this show. My gratitude for our editor, Rachel, without whom we could not make this show. My gratitude for our listeners. We wouldn't make the show without you. There, I said it.

**Teresa:** We absolutely wouldn't.

**Travis:** And my gratitude for you, my wife, my cohost, my friend.

**Teresa:** Aww.

**Travis:** Yeah!

**Teresa:** I'm thankful for you too.

**Travis:** You didn't know I was gonna go sincere.

**Teresa:** I didn't know. I didn't know.

**Travis:** Okay. Uh, we also want to say, get some great merch at [mcelroymerch.com](http://mcelroymerch.com).

**Teresa:** Ooh!



**Travis:** Um, 10% of all the proceeds from merch from July are going to go to World Central Kitchen, which uses the power of food to nourish communities and strengthen economies through times of crisis and beyond.

We got some candles over there, which is new for us. Go check that out.

Also, we got some tour dates coming up next week. I'm gonna be San Diego doing My Brother, My Brother, and Me and Adventure Zone during San Diego Comic Con, and coming up we got some shows in Seattle. We're going to be there August 31st and September 1st, and we're gonna be at New York Comic Con August 12th and 13th. Find out all the details about those at [mcelroy.family](http://mcelroy.family), and then just go to appearances, or I think it's [bit.ly/mcelroytours](http://bit.ly/mcelroytours). What else? What do we always say?

**Teresa:** Well, we always thank Brent "brentalfloss" Black for writing our theme music, which is available as a ringtone where those are found.

Also, thank you to Bruja Betty Pinup Photography for the cover picture of our fan-run Facebook group, Shmanners Fanners! If you love to give and get excellent advice from other fans, go ahead and join that group today.

Also, we are always taking topic submissions. Please email us, [shmannerscast@gmail.com](mailto:shmannerscast@gmail.com), and say hi to Alex, because she reads every single one.

**Travis:** And that's gonna do it for us, so join us again next week!

**Teresa:** No RSVP required!

**Travis:** You've been listening to Shmanners...

**Teresa:** Manners, Shmanners! Get it?

[theme music plays]

[chord]

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