

Welcome to the 100 Years of SMPTE Standards Celebration!



SMPTE 2021 ATC: WHERE MEDIA & ENTERTAINMENT COME TOGETHER

Engineering the Perfect Cocktail?

OLD FASHIONED
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE

TOM COLLINS
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER

JOHN COLLINS
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER
1 (2) LEMON JUICE

WHISKEY SOUR
1 (4) WHISKEY
1 (2) LIME JUICE
1 (2) SUGAR
1 (2) Bitters
1 (2) ICE

MINT JULEP
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) MINT

ALEXANDER
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) CHOCOLATE SAUCE

HARVEY WALLBANGER
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER
1 (2) LEMON JUICE
1 (2) PEPPERCORN SAUCE

RUSTY NAIL
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

HIGH BALL
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER

ICE PICK
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER

SINGAPORE SLING
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER
1 (2) LEMON JUICE
1 (2) PEPPERCORN SAUCE

MANHATTAN
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

MARTINI
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

GIBSON
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

ZOMBIE
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM
1 (2) CHOCOLATE SAUCE

DAIQUIRI
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

STINGER
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

GRASSHOPPER
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM
1 (2) CHOCOLATE SAUCE

GIN FIZZ
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER

GIMLET
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

VODKA GIMLET
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

CHAMPAGNE COOLER
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER

MARGARITA
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM
1 (2) CHOCOLATE SAUCE

PINA COLADA
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM
1 (2) CHOCOLATE SAUCE

BLOODY MARY
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM
1 (2) CHOCOLATE SAUCE

GIN RICKEY
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER

SCREW DRIVER
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

RUM & COLA
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

LONG ISLAND ICE TEA
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) GINGER BEER

JOE'S DRINK
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

POUSSE CAFE
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

STARS & STRIPES
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

TEQUILA SUNRISE
1 (4) WHISKEY
1 (2) SUGAR
1 (2) LIME JUICE
1 (2) Bitters
1 (2) ICE
1 (2) RUM

GENERAL NOTES:
1. COCKTAILS ARE APPROXIMATE. ALWAYS REFER TO THE NAME.
2. ALWAYS USE ICE IN THE GLASS UNLESS OTHERWISE SPECIFIED.
3. ALWAYS USE SUGAR SALT WHEN SUGAR IS USED.
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9. ALWAYS USE SUGAR SALT WHEN SUGAR IS USED.
10. ALWAYS USE SUGAR SALT WHEN SUGAR IS USED.

RECIPE BY: S. S. B. M.
SELF-APPPOINTED ASSISTANTS
HAPPY HOUR ASSEMBLIES & DETAILS OF MIXED DRINKS RIGHT OR LEFT HAND

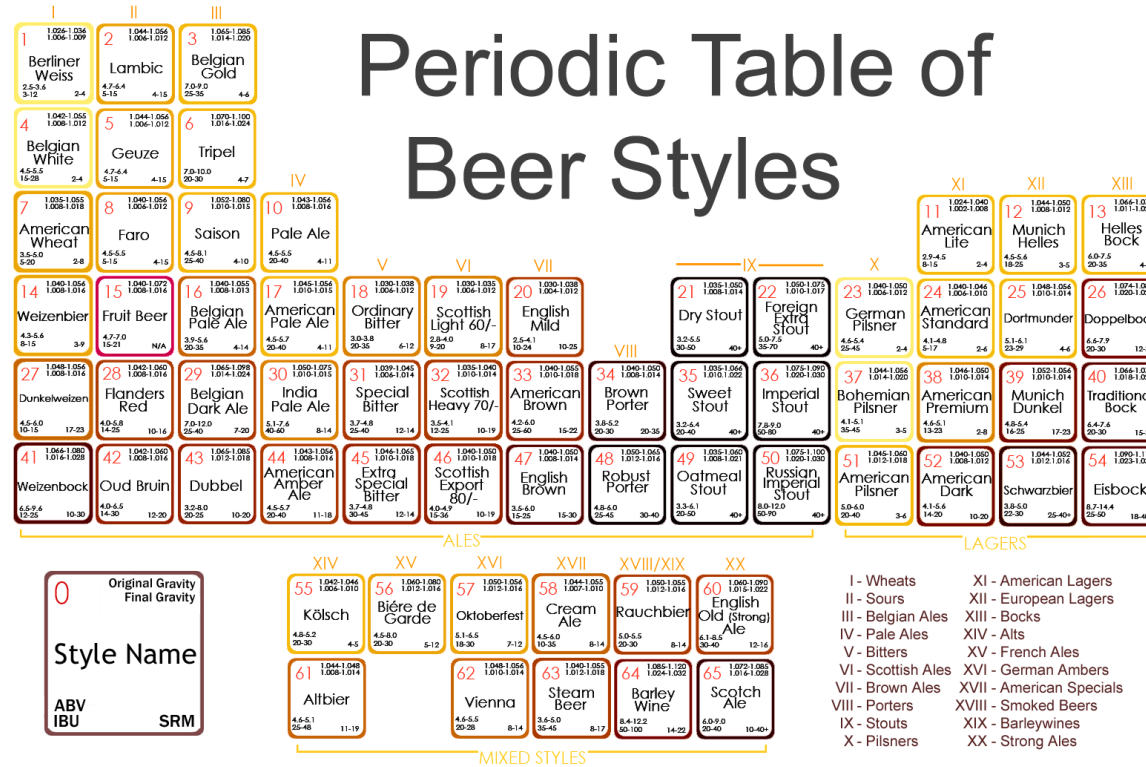
ASSEMBLIES
OLD FASHIONED
TOM COLLINS
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WHISKEY SOUR
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TEQUILA SUNRISE

DETAILS
SHAKE WITH CRACKED ICE AND REMOVE
STIR WITH CRACKED ICE AND REMOVE
YELLOW CHANTRELLE
CREME DE VIVETTE
LAVOIR PARADISE SAUCE
BRANDY
ORANGE JUICE
PEACH
PEACH CREAM
CHOCOLATE SAUCE
VANILLA CREAM
AMARILLO FLAVORED BRANDY
DORADO RUM

COCKTAIL CONSTRUCTION ENGLISH-METRIC
U.S. DEPARTMENT OF AGRICULTURE FOREST SERVICE REGION 8
John H. ... REGIONAL ENGINEER

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Or is Beer your Drink of Choice?



Flaming Engineer

The **Flaming Engineer** is a cocktail originating at Ryerson University in Toronto, Canada, and is very popular among engineering students and in the surrounding area.

¾ pint Canadian lager [beer](#)

½ oz [amaretto](#)

½ oz Canadian [whisky](#)

[orange juice](#)

Pour the beer into the beer mug

Add the amaretto and the whiskey

[Fill](#) with orange juice

Serve!



The New York Sour

Reports trace the New York Sour back to the 1870s or 1880s, although it operated under other names during this time, including the Continental Sour. It's possible that the New York Sour was created in Chicago, but in time, the New York label grabbed on and never let go.

2 ounces rye whiskey or bourbon
1 ounce lemon juice, freshly squeezed
3/4 ounce [simple syrup](#)
1 egg white (optional)
1/2 ounce red wine

Add the whiskey, lemon juice, simple syrup and egg white (optional) into a shaker with ice and shake hard until well-chilled.

Strain into a rocks glass over fresh ice.

Slowly pour the red wine over the back of a bar spoon so that the wine floats on top of the drink.

Add a brandied cherry (optional)



The Lagerita

Add a light Mexican beer to get a super-refreshing Margarita.

Salt, to rim (optional)
2 ounces tequila
3/4 ounce Cointreau
1 ounce lime juice, freshly squeezed
4 ounces Modelo Especial beer
Garnish: lime wheel

If desired, coat the rim of a highball glass with salt, fill with ice and set aside.

Add the tequila, Cointreau and lime juice to a shaker with ice and shake until well-chilled.

Strain into the prepared glass.



The Hollywood Martini

Martini Shot is a Hollywood term for **the final shot set-up of the day**. According to Dave Knox, author of the film industry slang guide *Strike the Baby and Kill the Blonde*, the Martini Shot was so named because "the next shot is out of a glass", referring to a post-wrap drink.

2 ounces [vodka](#)

3/4 ounce black raspberry liqueur

1/2 ounce pineapple juice

Pour all ingredients in a cocktail shaker.

Add ice.

Shake well.

Pour into a chilled glass.

Garnish with a lemon twist.

