

## BarBack Help Contents



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## **Viewing a Recipe**

To view the recipe for a drink, simply click on its name in the drink list. Use the scroll bar on the right side of the drink list to move up and down in the list.

You can also use the keyboard to move through the drink list. Using the up and down arrows will move up and down one drink at a time. Using the page up and page down arrows will move a full page of drinks at a time.

## Changing your View

In BarBack, a view is a way of organizing the drink list. BarBack has six different views, or six different ways of organizing your drinks. They are:

*The Name View* Lists all of the drinks alphabetically by name

*The Liquor View* Lists all of the drinks by the first ingredient of the drink. In this view, what you see in the list is each separate liquor or ingredient. By clicking on that ingredient, the list expands to show the drinks that use that ingredient.

*The Glassware View* Lists all of the drinks by the recommended glassware. In this view, what you see in the list is the name of each type of glass. By clicking on the name of a glass, the list expands to show all the drinks that use that glass.

*The Category View* Lists all of the drinks by the category or type of drink. In this view, what you see in the list is the name of each category or drink type. By clicking on the category, the list expands to show all the drinks in that category.

*The Marked View* Lists all of the drinks that are currently marked. In this view, what you see is similar to the name view, but is limited to marked drinks and the icon has a red check mark on it.

*The Liquor Cabinet View* Lists all of the drinks that can currently be made. In this view, what you see is a colored icon next to the name of the drink. Green means that you have all the ingredients to make that drink, yellow means that you are missing one ingredient and red means that you are missing two ingredients.

To change the view, click on the view menu at the top of the window and select the view you prefer.

If you had done a search and were currently showing the results of that search in your drink list, changing the view will cause you to lose your search results and go back to showing all drinks.

## Searching

There are six different ways to search through the drink list to find the recipes you're looking for.

*Name Search* This will match all or part of the name of a drink. You can choose to match all instances or to only match the first letters. For example, suppose you enter `rum` as the text to search for. If you choose the Match All Instances option, then you will get a list of drinks including Rum Runner and Bermuda Rum Swizzle. If you choose the match first letters only option, you would get the Rum Runner but not the Bermuda Rum Swizzle because it does not *start* with the word `rum`.

*Ingredient Search* This will match all or part of the name of an ingredient and give you a list of all drinks that contain the matching ingredients. The Match all instances and Match first letters only options work the same way as they do when searching by name.

*Recipe Search* This will match all or part of the recipe of a drink and give you a list of all drinks with recipes that match the text you are searching for. The Match all instances and Match first letters only options work the same way as they do when searching by name.

*Glassware Search* This will search for drinks that use the glass that you select. This search will give you a list of glasses to choose from and will then show all the drinks that use that glass.

*Category Search* This will search for drinks that fall into the category that you select. This search will give you the current list of categories to choose from and will then show all the drinks that fall into your selected category.

When you are finished with the search and want to restore the drink list to showing all of the drinks, use the Show All Drinks command found under the View menu. This will reset the drink list to show all of the available drinks. This will not effect your current view.

## Adding a Drink

To add a drink, choose the Add command from the Edit menu. The keyboard shortcut for this command is Ctrl-A. Drinks can only be added when you are in the Name View. After choosing this command, a dialog will appear where you can enter information about the new drink. Here is the process step by step:

1. After the dialog comes up, enter the name of the drink. The drink name that you enter must be different from all the other drink names. Each drink must have a different name.
2. Now you need to add the ingredients. To do this, you can either right-click on the ingredients list, or you can click on the Add Ingredient button. Both of these actions will bring up the Enter an Ingredient dialog.
3. To enter an ingredient, you first must select the name of the ingredient. The ingredient can either come from the list of existing ingredients, or it can be a new ingredient name that you type in.
4. After you select the ingredient, you then need to enter the amount. The amount should be entered as a decimal number. For example, enter 1.5 instead of 1 ½. This will recognize any international settings you may have for the decimal place.
5. After you have entered the amount, you should now select the units. There are 20 different units you can choose from, including metric, English and bar measurements as well as ambiguous measurements, such as Part or Piece, that depend on the size of the glass or the type of ingredient. After you have selected the units, click on the OK button. You will now see your ingredient entered in your list of ingredients for the new drink. To add more ingredients, repeat this process. The ingredients for your drink will always be displayed in the order that you enter them and there is no limit to the number of ingredients you can have in a single drink.
6. As you enter the ingredients, if the ingredient price had been set, the cost of that ingredient is shown above the ingredient list. If you select a different ingredient, the cost is updated to display for the selected ingredient.
7. If you have Drink Price settings in place (either through the options dialog, or through the Drink Price Worksheet), then the calculated drink price will appear in the space provided. If you do not have any price settings in place, you may set the rules for drink price markup and other price settings by clicking on the Price Settings button. If you are not concerned about the drink cost or price, then you can ignore this part.
8. If you want to set your own drink cost and price, you can enter them in the spaces provided after you are finished adding all the ingredients. If you add or remove an ingredient, the price and cost will be automatically recalculated and will replace what you entered.
9. After entering all the pricing information (if you chose to do so) you now need to select a drink category. The Drink Category combo box contains a list of all of the currently available drink categories. If you want to add, change or remove any of the categories, see the section titled *Working with Drink Categories*
10. Now you can enter the drink recipe in the space provided. The recipe can be as long as you want it to be up to 32,000 characters.
11. The final step to adding a drink is the selection of the glassware. Click on the Glass

Type button to bring up a list of the available glasses and containers. Choose the one you want and click on OK.

12. You are now finished entering this drink. Click on OK and the drink will be added to end of the drink list. It will appear in its proper sorted position the next time you change your view or do a search.

13. Note that the Add Drink dialog is still up, but has been cleared out. It is now ready for you to enter another drink. If you want to add another drink, start this process all over again. If you are finished entering new drinks, then click on the Cancel button.

## **Edit a Drink**

To edit a drink, choose the Edit option from the Edit menu. The keyboard shortcut for this command is Ctrl-E. Drinks can only be edited when you are in the Name View.

This command will bring up a dialog that is exactly the same as the Add A Drink dialog. Here you can make whatever changes you want, changing the name, ingredients, price, category, recipe or glassware. Once you click the OK button, all your changes are saved. For details on how to use the dialog, see *Adding a Drink*.

## **Delete a Drink**

To delete a drink, choose the Delete option from the Edit menu. When you do this, a warning will appear asking if you are sure that you want to delete this drink. After being deleted, the drink is lost. There is no way to undo the command except to add the drink again as a new drink.

# Printing

## Printing Formats

BarBack can print a list of drinks in any one of three formats.

*Condensed Format* This format will print drinks in alphabetical order in a single column on the page in portrait mode. Usually, between 5 and 7 drinks fit on a page.

*Booklet Format* This format will print drinks in alphabetical order in two columns, with the page in landscape mode. Usually, between 10 and 12 drinks fit on a page.

*Index Format* This format is designed to print index cards and only prints one drink per page. You must specify the size of the page when you select this mode. It is recommended that you test printing in this mode with a single drink and adjust the orientation and paper size before you print large batches of cards.

## Printing

To print drinks, choose the Print option from the File menu. The keyboard shortcut for this command is Ctrl-P.

This command will bring up the Print Drinks dialog.

To print the drinks you want, follow these steps:

1. Choose the printer you want to use. The printer that you have set in Windows as the default printer is the default printer selected here. If you want to use another printer, select it from this list.
2. If you want to, you may enter a title for this report. The title will appear at the top of every page. If you do not want a title, leave this part blank.
3. Select the drinks you want to print. There is a list that displays all of the drinks that were displayed in your drink list when you selected the print option. To select individual drinks in the list, simply click on each drink that you want to print. That drink will become highlighted and the count of selected drinks on the right will increase. To deselect a drink, just click on it again and the highlight will go away. If you want to select all of the drinks in the list, there is a button to the right of the list labeled Select All. Clicking on it will highlight all of the drinks in the list. If you want to clear all of the selections you made, you can click on the Clear Select button and all the drinks that were highlighted will be cleared.
4. Select the format that you want to list to be printed in. Select the tab labeled Format. See the Print Formats section above for details on each of the three formats. Remember that if

you select the Index Format, you must enter the size of your paper.

5. Select the tab labeled Options to change some of the print options.
6. Now make sure that your printer is on and it has paper then click on the OK button.

### **Printing Marked Drinks**

To print marked drinks, select the Print Marked Drinks option from the print menu. The print dialog will appear just as it does for normal printing, but the drinks that are available in the drink list are only those that are marked.

## Marking & Unmarking Drinks

The Drink marking feature is also new to version 4.0. Marking allows you to quickly get back to a drink that you like or that you thought might be interesting.

Marked drinks can be viewed using the *View Marked* view and can be printed using the *Print Marked Drinks* command.

In the lower right corner of the BarBack screen there is an icon and a button. The icon is a picture of a drink when the drink is not marked and is a picture of a drink with a red check mark when the drink is marked.

Marked	Unmarked
Drink	Drink
Icon	Icon
	
	

To mark the drink, click on the Mark Drink button. If the drink is already marked, the button label will read Unmark Drink and clicking on it will unmark the drink. The keyboard shortcut for this command is Ctrl-M to both mark and unmark the drink.

## Preferences and Options

BarBack has three options that it remembers after the program is shut down: Ingredient Highlighting, the Default View, and the Price Settings.

### Ingredient Highlighting

The Ingredient Highlighting option allows you to display ingredients that you do not currently have in a different color from the ones that you do have. BarBack uses the information entered in the Liquor Cabinet section to determine what ingredients you do and do not have.

If you uncheck the Highlight missing ingredients checkbox, the highlighting will be turned off and all ingredients will be listed in the default window text color (usually black). If you leave the box checked, you can then click on the raised color box next to the checkbox. This will bring up a color selection dialog where you can select the color you want the missing ingredients to be highlighted in.

### Default View

If you want BarBack to always start up in a particular view, you can select that view here. If you want BarBack to come up with the view that was most recently used, select the bottom option Default to most recently used view. This will bring BarBack up with the last view that you were using. BarBack does not remember any searches that you had when it was shut down.

### Price Settings

BarBack maintains several settings that are used to calculate drink prices. By clicking on the Price Settings button, you can bring up a dialog where you can change those settings.

The drink price settings are used when you are adding a new drink to automatically calculate the price of the drink based on the cost of the ingredients. The price settings are also used by the Drink Price Worksheet when setting prices for all drinks.

For more details on using the drink price settings, see the [Using the Drink Price Worksheet](#) PRICE section.

## The Liquor Cabinet

The Liquor Cabinet will allow you to select all the ingredients that you have on hand and will then generate a list of all the drinks that you can make.

### Open Ingredient List

This is for compatibility with BarBack version 3.0. If you had saved an ingredient list under BarBack 3.0, you may open it with this option. The concept of saving a liquor cabinet list does not apply anymore in version 4.0 since all the selected ingredients are stored internally.

### Selecting Ingredients

To select an ingredient, double click on the ingredient in the left hand list. You can also highlight the ingredient and click on the button with the arrow pointing to the right. This will move the ingredient to the right hand list, indicating that you currently have that ingredient.

### Unselecting Ingredients

To remove an ingredient from the selected list, simply double click on it. It will be removed from the selected list and replaced into the available list. You can also highlight the ingredient and click on the button with the arrow pointing to the left.

### Drink Matching Options

BarBack version 4.0 now gives you the option to have inexact matches for possible drinks. BarBack will let you match drinks with one or two missing ingredients. Liquor Cabinet matches are color coded as follows:

- Green indicates an exact match. All of the ingredients that are necessary to make the drink you have indicated that you have.
- Yellow indicates that one ingredient is missing. There is one ingredient still needed that you do not have selected.
- Red indicates that there are two ingredients missing. The drink requires two more ingredients that you do not have in order to complete the drink. This will not show any drink where you do not have *any* of the ingredients. For example, if a drink requires two ingredients and you do not have either of them, then the drink could get a red dot, but BarBack will not select it at all.

### Ingredient Highlighting

See the Setting your Preferences and Options section for details on how to change the ingredient highlighting.

### Status

After you have selected all of your ingredients and clicked on OK, the status area will become active. It shows the name of the current drink being checked and gives a running total of the number of matches it has found so far. The matches are separated by their color.

**Canceling**

While the Liquor Cabinet feature is busy mating drinks, you can click on the cancel button at any time to interrupt it. Any matches it had found up to that point will still be kept.

Finally, when the Liquor Cabinet is finished checking all the drinks, you will be returned to the main BarBack screen with the drink list in a special mode. This mode is a cross between the name view and the liquor cabinet view. All the drinks are arranged in alphabetical order, but with a colored dot next to each to indicate its liquor cabinet status. To arrange the drinks by their liquor cabinet status (green, yellow, then red) select the Liquor Cabinet view from the View menu.

## The Shopping List

The Shopping List is a feature of BarBack that allows you to select drinks and the approximate number of drinks that you plan to make and from that information, create a shopping list with all of the different ingredients used by your selected drinks and the amounts of each that you will need.

The available drinks are in the list on the left and the selected drinks are in the list on the right. To add a drink to the selected list, you can double click on it, or you can highlight it and click on the -> button. The <- button removes the drink from the selected list as does double clicking on the drink in the selected list. The ->> and <<- buttons move the entire drink list to and from the selected side. You can highlight more than one drink at a time and use the -> button to add or remove them.

### Estimating The Number of Drinks

An average person that drinks will have between 2 and 5 drinks at a party. This is based on personal observation and not on any statistical information that I know of. When entering the number of drinks, I use this equation: Take the number of guests that you expect, multiply that by the number of drinks you expect each guest to drink (on average), then divide that by the number of drinks that you have selected.

This is only a rough estimate of course. You will have to use your best judgement as to the popularity of certain drinks over others and the drinking capacity and habits of your guests.

### Measurements

Once you have selected the drinks you want, and estimated the number of drinks, then you can select the type of measurements to use. The measurements are in **Bar** (Fifth, Pint, etc...), **English** (Gallon, Quart, Pint, etc...) and **Metric** (Liter and milliliter). Pick the one that you feel is appropriate for where you will shop.

### Make List

Clicking on Make List will generate the shopping list. If you change any of you settings, clicking on Make List again will update the shopping list.

### Clear List

This will clear the list of selected drinks.

### Print

This will print your shopping list. You also have the option of printing the recipes for the drinks you selected as well.

## **Save List**

Once you have the shopping list the way you want it, you can save it. The default extension for a saved shopping list is .LST.

## **Open List**

If you want to bring up a previously saved shopping list, you use the Open List button and browse until you find the shopping list you are looking for. This will read in the list, set the selected drinks, set the estimated number of drinks and set the measurement method for you. You can then print or change any of the settings.

## Setting and Changing Ingredient Types

There are over 5500 drinks in BarBack with over 900 different ingredients. To help organize this list of ingredients, the list is broken down into categories or types much like the drink list is. The ingredient types are completely customizable. You can add edit and delete any of the types with only one exception. You cannot delete the Undefined / Other type. This type is used internally by BarBack and must be present. You can change its name if you want though.

To change the ingredient types, you use the Ingredient Type dialog which is under the Edit Ingredient Types command in the Tools menu.

To change the type of an ingredient, select the ingredient you want to change from the list at the top. Then select the new type from the combo box at the bottom. The ingredient will be updated automatically. To customize the ingredient types TYPES use the Edit Types button

## **Customizing Ingredient Types**

To change the ingredient type, click on the Edit Types button. This will bring up a dialog where you can change the ingredient types.

### **Changing an Existing Type**

To change an existing ingredient type, highlight that type in the list at the top. The type will be displayed in the edit control at the bottom. Make the changes that you want in the edit control and then click on the Update button. The ingredient type will be updated with your changes.

### **Adding an Ingredient Type**

To add a new ingredient type, enter the description of the type in the edit control at the bottom. Then click on the Add button. This will append the new type to the end of the list. After adding a type, you will then need to associate ingredients with the new type. This is done in the Ingredient Types dialog.

### **Removing an Ingredient Type**

To remove an ingredient type, highlight the type that you want to remove and click on the Remove button. This will take the type out of the list. It will also set any ingredients that use that type to be changed to the Undefined / Other type. you will then need to go back to the Ingredient Types dialog and change the Undefined / Other types to another type (if you want to). Please note that the remove cannot be undone. If you remove an ingredient type and then add that type back again as a new type, all of the ingredients that were made undefined when you deleted the type will still be undefined, so use this carefully.

## Setting Ingredient Prices

BarBack has the ability to set a drinks price based on its cost. To determine that cost, BarBack must know the cost of the ingredients. This is how BarBack knows the cost of each ingredient.

To bring up the Ingredient Prices dialog, choose the Edit Ingredient Prices option from the Tools menu.

To set the cost of an ingredient, select the ingredient from the list of ingredients. Then select a unit type from the combo box. If the unit type you want is not listed, you can simply type it in. Then, enter the number of *ounces or pieces* per unit. If this is a fluid measure, it must be in fluid ounces. If you use a unit type that was entered before, the number ounces per unit is filled in automatically. If this is a new unit type, enter the number of ounces. Afterwards, the unit type will appear in the list of types and the number of ounces that you entered will fill in automatically.

The Ounces edit control represents a fluid measure or a dry measure depending on the ingredient. For example, a 2 liter bottle holds 67.6 fluid ounces. If the ingredient was say Lemon Wedge, then the unit would be one lemon (or a dozen lemons or a pound of lemons) and the number of pieces would be the number of lemon wedges you can get out of the one lemon (or dozen or pound).

Finally, enter the cost of the ingredient for the unit that you selected. This space supports international currency formats.

Once all of the information is entered, click on the Update Ingredient button.

### Convert Metric / English

This button will bring up the unit conversion tool that is built into BarBack. You can use this to convert your units into fluid ounces for use here. For more information on using the unit conversion tool, see the section labeled [Units Conversion and Reference](#)

## Drink Categories

BarBack organizes drinks into several different categories. The Drink categories work much the same way the ingredient categories do. To change a drinks category, edit the drink as described in the editing a Drink section. To add or remove categories or to change the description of a category, choose Edit Drink Categories from the Tools menu.

### Changing an Existing Category

To change an existing drink category, highlight that category in the list at the top. The category will be displayed in the edit control at the bottom. Make the changes that you want in the edit control and then click on the Update button. The drink category will be updated with your changes.

### Adding a Drink Category

To add a new drink category, enter the description of the category in the edit control at the bottom. Then click on the Add button. This will append the new category to the end of the list. After adding a category, you will then need to edit any drinks that you want to have use that category and change their category to the new one you just added.

### Removing a Drink Category

To remove a drink category, highlight the category that you want to remove and click on the Remove button. This will take the category out of the list. It will also set any drinks that use that category to be changed to the Undefined / Other category. you will then need to go back and edit the drinks with the Undefined / Other category. Please note that the remove cannot be undone. If you remove a drink category and then add that category back again as a new one, all of the drinks that were given undefined categories when you deleted the category will still be undefined, so use this carefully.

## Categories

*Blended & Frozen* - drinks that are made in a blender, or are served frozen. Example: Frozen Margarita.

*Cocktails* - traditionally drinks that are made exclusively from liquor without any mixers such as juice or soda. Example: Martini.

*Hot Drinks* - drinks that are served hot. Example, Irish Coffee or Hot Buttered Rum.

*Liqueurs & Extracts* - recipes for liqueurs or other items that are not necessarily drinks. Example: Glogg Extract or Apple Wine.

*Mixed Drinks* - basic drinks that are a combination of one or more liquors with mixers such as juices or soda. Example: Screwdriver.

*Non-Alcoholic Drinks* - drinks that do not contain alcohol.

*Punches & Party Drinks* - drinks where the recipe creates more than one serving or uses a punch bowl or pitcher.

*Shots, Shooters & Slammers* - drinks that are meant to be drunk in a single swallow. Includes Poussé Cafés and layered drinks as well as shooters.

*Specialty Drinks* - Drinks that I thought were unique or appropriate for use as a house special.  
*Unknown / Other* - Just what it says. Drinks that could not be classified any other way.

## **The Drink Price Worksheet**

The drink price worksheet is used to set the prices of all drinks at once. It is also used to update the drink costs when the ingredient prices are changed.

### **Percent Markup**

This option sets the drink price as a percentage markup from the cost. For example, if a drink costs \$1.04, a 100% markup would make the price \$2.08. If you want drink prices to be equal to the cost, you can enter 0 as the percentage.

### **Percent Increase**

This option allows you to set the price as a percentage of the current price. For example, if a drink is currently priced at \$3.00 and you apply a percent increase of -50%, the new price will be 50% lower than the current price or \$1.50. Negative numbers indicate a markdown and positive numbers indicate a markup.

### **Apply only to drinks with a price of 0**

This option allows you to only set the price of drinks that have not yet been set. If the drink price has not been set and is still 0, then this will apply the new drink price. If the drink price has already been set then it will be left alone.

### **Round calculated prices to**

This combo box lists six possibilities for rounding the drink price. You can round the price to the next Dollar (or whole unit of currency), .50, .25, .10, .05 or .01. The last option really means don't round the price at all. The drink price is always rounded up and is presented using the international settings found in Windows for currency symbol and format.

### **Force minimum price**

This option has two parts. First is the check box which indicates if you want a minimum price or not. If the box is unchecked, then whatever is entered in the edit control is ignored and no minimum price is applied. If the box is checked, then the price that is entered in the edit control is used as a minimum price for all drinks that are being set. The minimum price must be greater than or equal to 0.

### **Recalculate Costs**

This will go through all the drinks and add up the costs of all the ingredients. This should be done before updating the drink prices, especially if you have changed any of the ingredient prices.

## **Update Prices**

This will go through all the drinks (or only those with a price of 0) and will update the price, applying the rules that you have set.

## Exporting the Drink List

*NOTICE: This feature is provided for your convenience. This drink list is copyright © Paul Knorr and cannot be reused without permission. This includes use in another bartender's database program, printed book, or posting on the Internet.*

The drink list is, of course, the heart of BarBack, but I realize that there are other things that you might want to do with it that BarBack does not yet support. To handle these situations, it is possible to export the drink list in a format that can be manipulated by a database or spreadsheet program. There is also an export option that exports the list in a format appropriate for a word processor.

### ASCII Text Format

This format creates a single large text file with a listing of all the drinks. The file contains the name, ingredients, glassware, category, price, cost and recipe of each drink with a blank line between drinks.

### Comma Separated Values (CSV) Format

The CSV format is a standard format that can be read by almost any database or spreadsheet program. When BarBack exports the drink list in this format, it exports the database tables directly. What you see in the files does not look like drink recipes until you put the parts back together again. The CSV format export creates three separate files, one for each table. The files are: Drinks.CSV - Contains information about each drink, including the ID, name, glassware, recipe, category, price and cost. This file has one record for each drink.

Ingrednt.CSV - Contains information about each ingredient, including the ID, name, unit type, ounces per unit, unit cost, whether or not it was selected, and the ingredient type. This file only has about 900 records.

DrinkIng.CSV - combines the above two tables. It has the drink ID, Ingredient ID, sequence, and amount for each ingredient of each drink. This is by far the largest file with over 21,000 records.

## Merging Drink Lists

The Drink Merge feature exists for two reasons. First, it is a simple way to exchange drinks between users of BarBack. I have hopes that BarBack will become so popular that there will be web sites dedicated to swapping drink lists. The second reason is so that there would be a way to get the drinks that you may have added in a previous version into the new version. That is why the merge feature works with versions 2.0, 2.1, 3.0 and 4.0.

In the top edit control is the location of the current drink database. This is the database that BarBack is currently using and is always found in the same directory as the executable file.

Below that is a space for you to type in the location and name of the new drink database that you want to merge. Clicking on the button with the ... on it will bring up a file open dialog that will allow you to browse for the file you want. If you downloaded the file from the internet or a BBS, the file is probably compressed. Make sure that you uncompress the file before trying to merge it. If you do not, the merge will tell you that the file is not in the proper format.

After selecting the file to merge, click on the OK button. The merge will begin and will keep a running total of the number of drinks that were added and the drinks that were ignored.

Drinks are added based only on their name. If a drink with the same name exists, that drink will be ignored. However, if a drink with the exact same ingredients, but a different name is found, that drink will be added simply because the name is different.

## **Unit Conversion and Reference**

In an effort to make BarBack more useful to those people who use the metric system, BarBack now includes a unit conversion tool to convert English and metric measurements. This conversion tool is limited to English and Metric units of fluid measurement only.

The unit conversion tool is found under the Unit Conversions option on the Tools menu. It can convert English to metric, metric to English, English to English and metric to metric.

To use the conversion tool, first enter the amount that you want to convert. Then select the units that the amount to be converted is in.

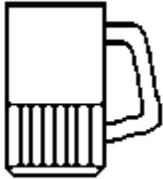
Then select the units that you want to convert to. The area with the converted amount will be filled in when you click on the Convert button.

### **Reference**

This is really just a collection of equivalent measurements for English, metric, and other more esoteric units. It includes the volume of beer kegs and cases, wine carafes, and standard liquor bottle sizes, among other things.

## Glassware Reference

The following glass or container types are used in BarBack as the recommended container for each drink.



### **Beer Mug**

For serving tap beer and drinks that use beer such as the Depth Charge or Dr. Pepper



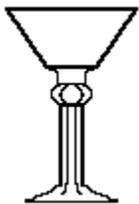
### **Brandy Snifter**

For serving fine liquor neat such as brandy, cognac, or Grand Mariner



### **Champagne Flute**

For serving champagne based drinks as well as some frozen drinks.



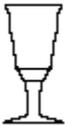
### **Cocktail Glass**

For the serving of cocktails such as the Martini or Manhattan



**Collins Glass** (also called a chimney glass, tall glass)

A tall narrow glass for punches, fizzes, swizzles and coolers and other tall drinks.



**Cordial Glass**

A fancy shot glass that is fluted like the champagne glass but much smaller in volume. For the service of liquor neat as well as layered cocktails.



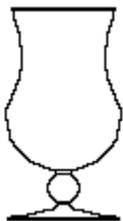
**Coupette Glass**

A classic shape for the service of frozen drinks.



**Highball Glass**

Standard glass for the service of smaller mixed drinks such as highballs and double sours.



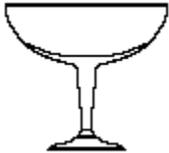
**Hurricane Glass**

A large exotic glass for large mixed or frozen tropical drinks.



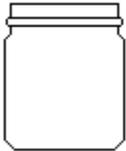
**Irish Coffee Cup**

A heat tempered glass for the service of hot or coffee based drinks.



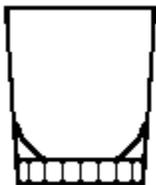
**Margarita Glass**

A bowl shaped glass for frozen drinks, especially the margarita. Should fit in a standard margarita salter for salting the rim.



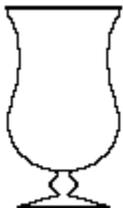
**Mason Jar** (also a canning jar)

Traditional container for moonshine and other illicit distilled beverages, can be used to serve lemonades and other whiskey based drinks.



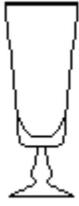
**Old Fashioned Glass**

Smaller than a highball with sloped sides and a heavy, facteted bottom. For serving liquor on the rocks and for smaller mixed drinks.



**Parfait Glass**

For the service of frozen drinks or floats.



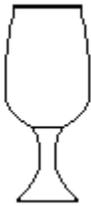
**Pilsner Glass**

For the service of beer on tap and for beer based drinks that do not require the use of a shot glass dropped into the beer.



**Pitcher**

For the mixing and serving drinks made in larger batches. This includes drinks made in blenders where the final glassware is not specified.



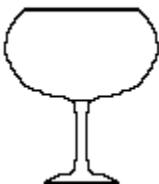
**Pousse-Cafe Glass**

For the service of liquor neat and for layered drinks or pousse cafes.



**Punch Bowl**

For serving punches and other party type drinks. Should be able to hold hot or cold liquid.



**Red Wine Glass (also balloon glass or wine goblet)**

For drinks based on red wine.



**Sherry Glass**

For sherry based drinks



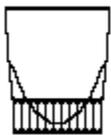
**Shot Glass**

For the service of liquor neat and for the service of mixed drink meant to be consumed in a single swallow such as shooters or slammers.



**Unknown Glass Type**

Any glass or container that does not fit any other the other 23 types. This is typically given to recipes for liqueurs, flavorings and extracts.



**Whisky Sour Glass**

A heavy faceted glass for the service of whiskey, sours and other small drinks.



**White Wine Glass**

For the service of white wine based drinks or wine coolers.

## Layered Shot Guide

The following table shows the specific gravity (density relative to water) of 56 liquors and liqueurs. You can use this guide to make layered shots. Liquors with a lower specific gravity will float on top of those with a higher gravity.

To make layered shots (also called *pousse cafes*) start with the heaviest liquid and work your way up to the lightest. To keep the layers separate in the glass, pour the liquor over a bar spoon or teaspoon held upside down. This will keep the liquor from flowing into the glass too quickly and mixing with the other ingredients.

<i>NO.</i>	<i>Proof</i>	<i>Product</i>	<i>Gravity</i>	<i>Color</i>
1	40	Creme de Cassis	1.1833	Purple
2	25	Grenadine Liqueur	1.1720	Red
3	54	Creme de Cacao	1.1561	Brown
4	48	Hazelnut Schnapps	1.1532	Tawny
5	40	Praline	1.1514	Brown
6	50	Praline Liqueur	1.1514	Brown
7	54	Creme de Cacao	1.1434	White
8	56	Creme de Noyaux	1.1342	Red
9	48	Licorice Schnapps	1.1300	Clear
10	54	Chocolate Cherry	1.1247	Brown
11	56	Creme de Banana	1.1233	Yellow
12	54	Chocolate Mint	1.1230	Brown
13	48	Blue Curacao	1.1215	Blue
14	54	Swiss Chocolate Almond	1.1181	Brown
15	25	Haagan-Daaz Peach	1.1160	White
16	60	Creme de Menthe, White	1.1088	White
17	60	Creme de Menthe, White	1.1088	Green
18	60	Orange Curacao	1.1086	White
19	34	Haagan-Daaz, Original	1.1037	Cream
20	34	Haagan-Daaz, Vanilla	1.1029	Cream
21	48	Cider Mill Apple Schnapps	1.0999	Tawny
22	48	Orchard Orange Schnapps	1.0998	Clear
23	60	Anisette, white & red	1.0987	White/Red
24	48	Creme de Strawberry	1.0986	Red
25	48	Wild Strawberry Schnapps	1.0966	Clear
26	40	Juicy Grape Schnapps	1.0933	Purple
27	48	Red Hot Schnapps	1.0927	Red
28	60	Triple Sec	1.0922	White
29	60	Rock & Rye	1.0887	Yellow
30	40	Cranberry Cordial	1.0872	Cranberry
31	50	Amaretto	1.0842	Tawny
32	48	Old Fashioned Rootbeer Schnapps	1.0828	Tawny
33	84	Sambuca	1.0813	White
34	40	Country Melon Schnapps	1.0796	Pink
35	70	Coffee Flavored Brandy	1.0794	Brown
36	48	Red Raspberry Schnapps	1.0752	Clear
37	48	Snappy Apricot Schnapps	1.0733	Tawny
38	48	Cinnamon Schnapps	1.0732	Red
39	48	Spearmint Schnapps	1.0727	Clear
40	60	Shamrock Schnapps	1.0617	Green
41	60	Peppermint Schnapps	1.0615	Clear
42	48	Jubilee Peach Schnapps	1.0595	Clear
43	70	Raspberry Brandy	1.0566	Red

44	70	Apricot Brandy	1.0548	Tawny
45	70	Peach Brandy	1.0547	Tawny
46	70	Cherry Brandy	1.0542	Red
47	70	Blackberry Brandy	1.0536	Purple
48	90	Peach Schnapps	1.0534	Clear
49	90	Root Beer Schnapps	1.0441	Brown
50	50	Amaretto & Cognac	1.0394	Tawny
51	60	Sol Y Sombra	1.0376	Tawny
52	90	Cinnamon Spice Schnapps	1.0358	Red
53	90	Peppermint Schnapps	1.0340	Clear
54	60	Sloe Gin	1.0241	Red
55	70	Ginger Brandy	0.9979	Light Brown
56	90	Kirschwasser	0.9410	Clear

Special thanks to Richard Byrnes, Jr. of The Fermental Order of Renaissance Draughtsmen for supplying me with this list.

## Drinking Quotes

Here is a collection of quotes that has been floating around the Internet for some time now.

Special thanks to Richard Byrnes, Jr. of The Fermental Order of Renaissance Draughtsmen for forwarding the list to me.

Whoever makes a poor beer is transferred to the dung-hill.

*Edict, City of Danzig, 11th Century*

Beer drinkin don't do half the harm as love-makin.

*Anonymous*

Fermentation and civilization are inseparable

*John Ciardi (1916-1986)*

Give me a woman who truly loves beer, and I will conquer the world.

*Kaiser Wilhelm II (1859-1941)*

He who drinks beer sleeps well.

He who sleeps well cannot sin.

He who does not sin goes to heaven.

Amen.

*Unknown German Monk*

It is better to think of church in the ale-house than to think of the ale-house in church.

*Martin Luther (1483-1546)*

The selling of bad beer is a crime against Christian love.

*Law, the City of Augsburg, 13th Century*

It is my design to die in the brew-house; let ale be placed to my mouth when I am expiring, that when the choirs of angels come, they may say, "Be God propitious to this drinker."

*Saint Columbanus, A.D. 612*

From man's sweat and God's love, beer came into the world.

*Saint Arnoldus*

God made yeast, as well as dough, and loves fermentation just as dearly as he loves vegetation.

*Ralph Waldo Emerson (1803-1882)*

There are more old drunks than old doctors.

*Anonymous*

Of doctors and medicines we have in plenty more than enough...what you may, for the Love of God, send is some large quantity of beer.

*Dispatch from the Colony, New South Wales, 1854*

The Puritanical nonsense of excluding children and -- therefore -- to

some extent women from pubs has turned these places into mere boozing shops instead of the family gathering places that they ought to be.

*George Orwell (1903-1950)*

Beer makes you feel the way you ought to feel without beer.

*Henry Lawson*

Wine is but single broth, ale is meat, drink, and cloth.

*16th Century English Proverb*

At social parties no gentleman ever thought of leaving the table sober; the host would have considered it a slight on his hospitality.

*F.W. Hackwood, comment on manners, 18th Century England*

Beer... "a high and mighty liquor"

*Julius Caesar*

Of beer an enthusiast has said that it could never be bad, but that some brands might be better than others...

*A.A. Milne*

Beer, of course, is actually a depressant, but poor people will never stop hoping otherwise.

*Curt Vonnegut, Jr., Hocus Pocus, 1990*

He is not deserving the name of Englishman who speaketh against ale, that is, good ale.

*George Borrow (1803-1881)*

Ere's to English women an' a quart of English beer.

*Rudyard Kipling*

There's nothing as heartening as the sight of an empty pub in the morning, the shelves full and everything spick and span before the barbarian hordes come in. Them that drinks bottles spoil the look of the shelves but draught is a different story - you never see the barrel going down.

*Patrick McGinley*

No poems can live long or please that are written by water-drinkers.

*Horace 65-8 B.C.*

Time is never wasted when you're wasted all the time.

*--Catherine Zandonella*

Abstainer: a weak person who yields to the temptation of denying himself a pleasure.

*--Ambrose Bierce*

Reality is an illusion that occurs due to the lack of alcohol.

I never drink anything stronger than gin before breakfast.

A woman drove me to drink and I didn't even have the decency to thank her.

--*W.C. Fields*

What contemptible scoundrel has stolen the cork to my lunch?

--*W.C. Fields*

Beauty lies in the hands of the beerholder.

Sir, if you were my husband, I would poison your drink.

--*Lady Astor to Winston Churchill*

Madam, if you were my wife, I would drink it.

--*His reply*

If God had intended us to drink beer, He would have given us stomachs.

--*David Daye*

Work is the curse of the drinking classes.

--*Oscar Wilde*

When I read about the evils of drinking, I gave up reading.

--*Henny Youngman*

Life is a waste of time, time is a waste of life,  
so get wasted all of the time and have the time of your life.

I'd rather have a bottle in front of me, than a frontal lobotomy.

--*Tom Waits*

24 hours in a day, 24 beers in a case. Coincidence?

Beer is good food.

you don't like jail?

naw, they got the wrong kind of bars in there.

--*Charles Bukowski*

If you ever reach total enlightenment while drinking beer, I bet it  
makes beer shoot out your nose.

--*Deep Thought, Jack Handy*

It's better to have beer in hand than gas in tank.

Life is too short to drink cheap beer.

Beer - it's not just for breakfast anymore

Beer: Nature's laxative.

Beer. If you can't taste it, why bother!

One more drink and I'd be under the host.

--*Dorothy Parker*

All other nations are drinking Ray Charles beer and we are drinking  
Barry Manilow.

--*Dave Barry*

When I heated my home with oil, I used an average of 800 gallons a year. I have found that I can keep comfortably warm for an entire winter with slightly over half that quantity of beer.

*--Postpetroleum Guzzler, Dave Barry*

Without question, the greatest invention in the history of mankind is beer. Oh, I grant you that the wheel was also a fine invention, but the wheel does not go nearly as well with pizza.

*--Dave Barry's Bad Habits, Dave Barry*

Not all chemicals are bad. Without chemicals such as hydrogen and oxygen, for example, there would be no way to make water, a vital ingredient in beer.

*--Dave Barry*

My problem with most athletic challenges is training. I'm lazy and find that workouts cut into my drinking time.

*--A Wolverine is Eating My Leg*

The problem with the world is that everyone is a few drinks behind.

*--Humphrey Bogart*

Friends don't let friends drink Light Beer.

If nothing beats a Bud, given the choice, I'd take the nothing...

Draft beer, not people!

Adhere to Schweinheitsgebot. Don't put anything in your beer that a pig wouldn't eat.

*--David Geary*

Why is American beer served cold? So you can tell it from urine.

*--David Moulton*

A drink a day keeps the shrink away.

*--Edward Abbey*

People who drink light "beer" don't like the taste of beer; they just like to pee a lot.

*--Capital Brewery, Middleton, WI*

Put it back in the horse!

*--H. Allen Smith, an American humorist in the '30s-'50s, after he drank his first American beer at a bar.*

## **Disclaimer**

This Software is meant for people of legal drinking age. It does not in any way promote under age drinking, excessive drinking, hazing or other abuses of alcohol.

The drinks in the BarBack database have been compiled from many publicly available sources as well as from user submissions. I obviously have not tried each and every drink. If you feel that a drink is not appropriate, please do not make it or drink it. If you are a bartender, please remember your professional responsibility to keep your customers safe. Many drinks in BarBack are not portioned for use in a commercial bar or tavern. I cannot be held responsible for any damages that may occur in the use of this guide. I have faith in your common sense, that you will use this guide responsibly.

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If you are going to drink, please never drive. If you know someone who has been drinking, never let him or her drive.

## Cheers!

Special thanks to Richard Byrnes, Jr. of The Fermental Order of Renaissance Draughtsmen for supplying me with this list.

<i>Country</i>	<i>Toast</i>	<i>Pronunciation</i>	<i>Translation</i>
Bahamas	Cheers		
Bali	Selemat	say-lamat	
Brazil	Saude	sa-ood-eh	A Salute to you!
Bulgaria	Nazdrave	nahz-drove-eh	To your health!
China	Kan pei	kan-pei (Gan-Bei?)	Drain the Glass!
Czech	Na Zdravi	Nahz drah vee	To your health!
Denmark	Skøl	skol	A salute to you!
Finland	Kippis		Cheers!
France	A votre sante	ah vote santay	To your Health
France	A le votre	Ah leh vote	And to yours (response)
Germany	Prosit	pro-zit	Cheers!
Greece	Stin Ygai-sou	Stin ee-ya-soo	To your Health!
Hawaii	Kamau	kama-u	Here's how!
Hungary	Egeszsegedre		To your Health
Iceland	Skal	skol	A salute to you!
Ireland	Slainte	slauntca	Cheers, to your health.
Ireland	Slainte is Saul agat (Slauwne-cheh-iss sole agat)		Health & life to you
Israel	L'chaim	la-kiam	To life!
Italy	Alla tua salute		To your health!
Italy	Cin-cin		All good things for you!
Japan	Kan pai	kan-pie	Bottoms up
Kenya	Kwa afya yako	kwa-afee-ya yah-ko	?
Korea	Gun bai	kun buy	Bottoms up
Malaysia	Yam seng	yam seng	?
Mexico	Salud	sah-lood	Health
Morocco	Sahrtek	sah-tek	To your health!
Norway	Skøl	skol	A salute to you!
Philippines	Mubuhay	Mah-boo-hay	Long life!
Poland	Na zdrowie	nahz-drove-eh	To your health
Portugal	A sua saude		To your health!
Romania	Noroc		Good luck!
Russia	Za vashe	z-dorovye	To your health!
Saudia Arabia	Hanian		Congratulations!
Scotland	Slainte mhoiz		Good health!
Singapore	Yam seng		To your continuing success!
Spain	Salud	sah-lood	To your health!
Sweden	Skal	skol	A salute to you!
Tanzania	Kwa afya yako	kwa-afee-ya yah-ko	
Thailand	Chai yo	ch-aye yog	Victory!
Thailand	??	Chook-Dee	Good Luck!
Turkey	Serefinize	ser-ay-fin-eeze	To your honor!
Uruguay	Salud	sah-lood	To your Health!
Wales	Hwyll	Hoyle	Best of luck, Have fun, cheers
Wales(2)	Lechyd da	Yacki da	God be with you
Wales(2)	(response) .....	Bo-Bein	And with you!
Yugoslavia	Ziveli	shiv-elli	To your health!

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