

History of Bartending

History of Bartending – Key Points & Timeline

1. Early Origins (Ancient Times – 16th?c.)

Period	Region / Culture	Notable Developments
Ancient Egypt & Mesopotamia	Nile Valley & Fertile Crescent	First recorded mixed?drink recipes (beer, wine, honey, herbs) on clay tablets.
Classical Greece & Rome	Mediterranean	“Symposia” and “convivia” – social drinking with flavored wines (e.g., mulsum, a honey?wine mix).
Middle Ages	Europe	Monastic breweries; herbal “tinctures” and “cordials” used for medicinal purposes.
16th?c. – 17th?c.	Spain, Portugal, Italy	Introduction of distilled spirits (e.g., brandy, gin, rum) from the New World and the East; early “cocktails” appear in courtly banquets.

2. The Birth of the Modern Cocktail (1800?1860)

Year	Event / Publication	Significance
1806	First known use of the word <i>cocktail</i> in The Balance and Columbian Repository (New York).	Defined a “cocktail” as a mixture of spirits, sugar, water, and bitters.
1820s? 30s	Rise of American taverns & saloons in the expanding frontier.	Bartenders began experimenting with bitters, syrups, and fresh ingredients.
1840	Jerry Thomas opens “The Bell Club” in Boston (later New York).	Considered the first professional “mixologist.”
1850s	Publication of “ The Bartender’s Manual ” (London) and “ The Bar-Tender’s Guide ” (U.S.).	Early codification of recipes and bar tools.

3. The Golden Age (1860?1920)

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3.1 Iconic Figures

- **Jerry Thomas** – “*Father of American Mixology*”; published “*How to Mix Drinks*” (1862), the first cocktail recipe book.
- **Harry Johnson** – “*The Bon Vivant’s Companion*” (1882) introduced the “**Johnson’s Cocktail**” and the “**ice?water method**” for shaking.

3.2 Technological & Social Drivers

Driver	Impact on Bartending
Ice production (mid?1800s)	Enabled chilled drinks, shaking, and the “ice?water” dilution method.
Railroads & urbanization	Spread of regional cocktail styles (e.g., New Orleans Sazerac, Chicago’s Chicago Cocktail).
Prohibition?era temperance movements (late 1800s)	Prompted the creation of “punch houses” and hidden speakeasies, fostering secret recipes.

3.3 Signature Cocktails (1880?1915)

- **Sazerac** (New Orleans) – Rye, absinthe, Peychaud’s bitters.
- **Manhattan** (New York) – Rye or bourbon, sweet vermouth, Angostura bitters.
- **Old Fashioned** – Whiskey, sugar, bitters, water.
- **Martini** – Gin, dry vermouth (later vodka variations).

4. Prohibition & Its Aftermath (1920?1933)

Aspect	Description
Legal context	