'A thoroughly splendid and very persuasive paean to the glories of the home bar. If you have secretly dreamed of building a bar inside your house, then you need this book.'

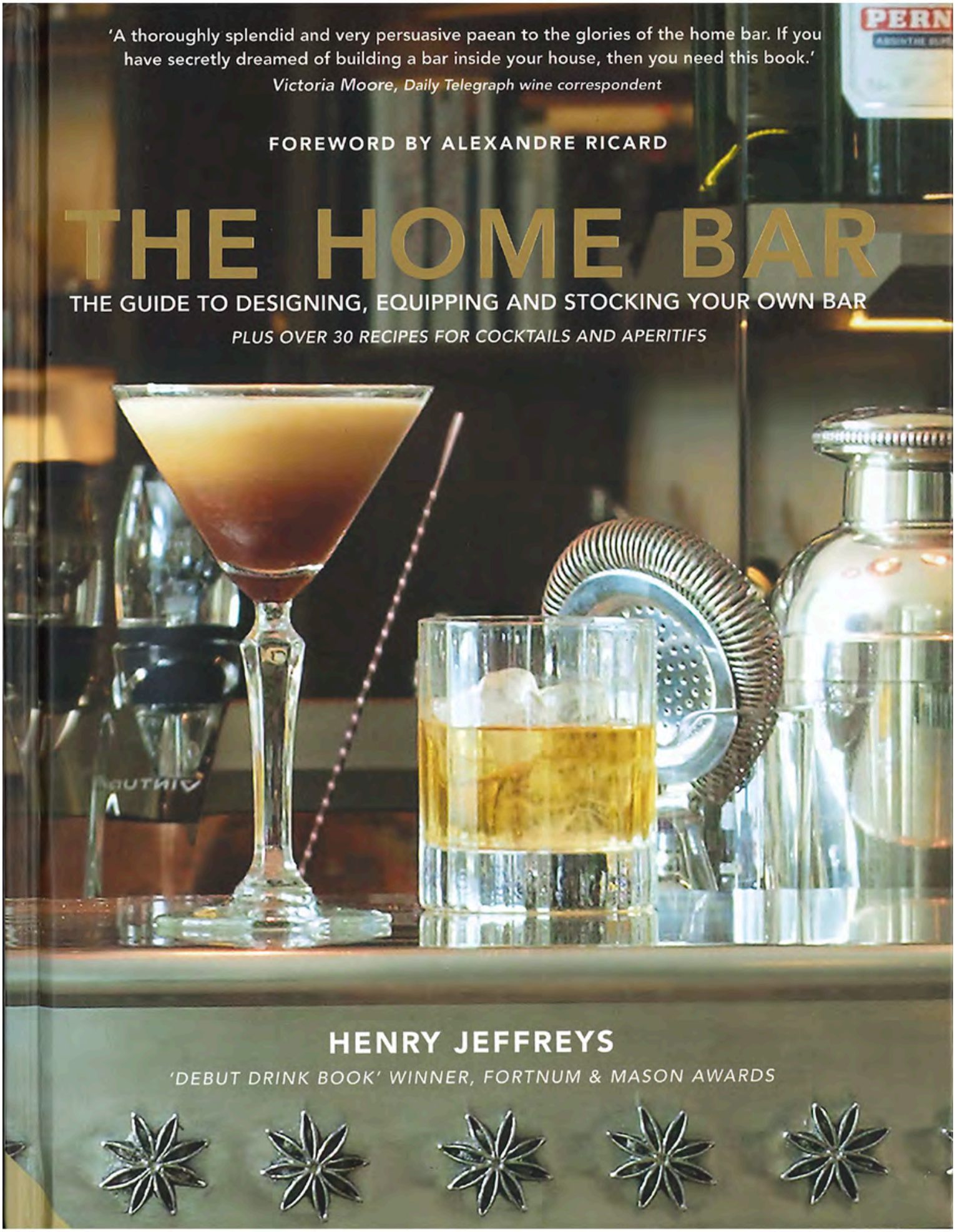
Victoria Moore, Daily Telegraph wine correspondent

FOREWORD BY ALEXANDRE RICARD

THE HOME BAR

THE GUIDE TO DESIGNING, EQUIPPING AND STOCKING YOUR OWN BAR

PLUS OVER 30 RECIPES FOR COCKTAILS AND APERITIFS



HENRY JEFFREYS

'DEBUT DRINK BOOK' WINNER, FORTNUM & MASON AWARDS

Arthur Lyman, Martin Denny and Les Baxter, who blended tribal rhythms with easy listening. Californian surf music, like Dick Dale or the Beach Boys, would work, too.

For that proper escapist feel, you need darkness: a Tiki bar should be cavelike with very little natural light. Though it goes without saying that Tiki works very well outdoors if the weather gods smile on you. If you are set on the Tiki look, there is no shortage of suppliers to help you. One thing it's important to note is that there's not much point having just a bar, as you might with a mid-century cocktail cabinet. With Tiki you really have to go the whole hog. If you don't have a basement, garage or swimming pool to devote to Tiki, then it's probably best not to bother. There's no room for minimalism: you need grass mats on the walls, puffer fish, tribal masks, fake palm trees, bamboo, Hawaiian shirts: the whole kit and caboodle. In the 50s and 60s an American company Witco (Western International Trading Company) imported Polynesian furniture and knick-knacks into the US, or got American designers to create furniture in a Tiki style. Some of the best stuff now goes for a lot of money on eBay.

A more restrained tropical feel can be achieved by aping the colonial look of clubs in British India and Malaysia, many of which are still going. Think lots of bamboo, ceiling fans and sepia photos of men in pith helmets or magnificently turbanned maharajas. If, however, your heart is set on Tiki, a word of warning: it may begin to take over your life. You might find yourself on a cold winter night in a Hawaiian shirt, Mai Ttai in hand, shaking your bottom to *The Exotic Moods* of Les Baxter.

The Mahiki bar in Mayfair, London, (*opposite*) has been the haunt of the international jet set since it opened in 2005, with regulars including Prince Harry and Paris Hilton. It's named after the Polynesian path to the underworld and majors on the classic Tiki bar array of rum-based cocktails.

This drinks tray in interior designer Hubert Zandberg's Berlin apartment holds an enviable collection of kitsch glassware (*above*).

Art Deco cocktail cabinets were for the wealthy, but after the Second World War cocktail cabinets became almost de rigueur in modern homes. The look changed to what we would now call mid-century: Scandinavian or Scandinavian-inspired designs with clean lines, and bare wood mixed with glass, metal and modern plastics such as Formica. Look out for names such as Felix Augenfeld in the US or, in Britain, A M Lewis, who designed furniture for Liberty. These might be plain or highly decorative, with lacquered wood designs. Some might be entire home-entertainment systems, combining a bar with a built-in turntable, radio and even reel-to-reel tape player. Prices for the top mid-century designs, especially the original Danish stuff, have increased dramatically in recent years, but you can still find bargains. Many were mass-produced for an increasingly wealthy suburban middle class, not just in Europe and America, but in South America, Japan and all over the world.

If you can't source the mid-century cocktail cabinet of your dreams, or find that it's out of your price range, don't worry. You can pretend that almost any sideboard or cupboard is, in fact, a cocktail cabinet. It just needs to be tall enough to hold bottles and you have a home bar.

Though not designed specifically as a cocktail cabinet, this distressed black lacquer wooden cabinet with a burgundy interior does the job perfectly (*above left*). It shows off a collection of bottles, decanters and glasses in a corner of this English country kitchen.

Painted a soft blue and with generous metal shelving fitted against a deep window, this former cupboard has been transformed into an elegant drinks cabinet in the London home of designer Hubert Zandberg (*above*).

Another lesson in how anything can be a bar (*opposite*). In designer Nicky Haslam's London sitting room, one of a pair of 'Swedish stoves' conceals rusty Victorian pipes and its twin, seen here, is a bar and china cupboard.

Aalto model in stripped wood and laminate is gorgeous, or if you're looking for something a bit more Deco then DwellStudio's polished nickel Connaught bar cart (named after the hotel, naturally) is quite magnificent. If you want the Scandi look for not too many kroner then the Milo bar cart, named after mid-century designer Milo Baughman, has castors so it is very manoeuvrable and makes a great piece of furniture. Finally, Ikea do a Råskog cart in utilitarian metal that has three layers with deep trays to keep your booze and glasses safe. It offers unbeatable value – as long as you're good at putting things together.

It's very hard for guests to say no when the trolley is in front of them and it's ideal for the picky, as they can specify their drink just how they want it. According to Alessandro Palazzi, he introduced the trolley to Dukes in order to reassure American customers who worried about the quality of the British Martini: 'They see the frozen gin bottle and you can see them relax into their chairs.'

'The Gin Trolley' by Quench Home Bars is the ultimate accessory for the modern gin lover (***above right***). Made from high-gloss laminated birch ply and polished acrylic, it contains a fridge, a countertop and, of course, space for many, many gin bottles.

This fine example of a mid-century drinks trolley in the Berlin apartment of designer Hubert Zandberg's was designed by Brazilian Sergio Rodrigues (***right***). Note the castors for maximum manoeuvrability.

A lesson in how to turn serving drinks into an art form with beautiful engraved Martini glasses, a silver tray with a napkin and an array of delicious salty snacks. All you need it a butler to serve you (***opposite, top***).

Against an artwork by Gert & Uwe Tobias, a monochrome mood is set by a drinks tray with a black glass decanter on the black countertop of this French kitchen by designer Hubert Zandberg (***opposite, below***).

Sinks

If you have a proper bar, as opposed to a cabinet or trolley, then you should make space for a sink, so you can rinse knives, chopping boards, etc. as you go. Ideally this would be properly plumbed in with a tap and water outlet, but even one that just feeds into a bucket is useful. Just don't forget to empty it at the end of the night.

Designed by Ken Fulk, this is a perfectly situated butler's pantry to prepare drinks to take into the dining room (*below*). There's a beautifully polished copper sink and on the walls are trays for carrying cocktails through to guests.

A cocktail bar and entertainment room designed by Hubert Zandberg features open glass shelving above a marble sink that can be hidden behind doors (*opposite*). Pride of place goes to an array of pineapple ice buckets.