

# AERIN LAUDER ENTERTAINING BEAUTIFULLY









## HOW TO STOCK A BAR

I remember visiting São Schlumberger's town house in Paris for drinks with my parents when I was a little girl. She greeted us in a red ballgown and had put out little silver bowls filled with irresistible potato chips. It was all so divine and luxurious, it made a deep impression on me. I try to channel a bit of her hospitality by keeping a well-stocked bar and my own favorite potato chips from William Poll always at the ready.

- To stock your bar, either for a party or just to keep on hand, here are the basic types of liquor to consider, in addition to red and white wine, beer, and champagne:

Vodka	Bourbon
Gin	Rye
Rum	Vermouth (sweet and dry)
Tequila	Cognac/Brandy
Scotch	Triple Sec
Whiskey	

- Don't forget nonalcoholic drinks and mixers, including tonic, club soda or sparkling water, soft drinks, and orange and cranberry juices. Bitters are also good to have, and you'll need lemons and limes.

- How to estimate the amount of wine and liquor you'll need for a party? It's a good idea to have more than you expect, because it won't go bad. A rule of thumb: for a cocktail party or dinner with only wine, estimate one bottle for every two guests, served every two hours. Or, calculate one drink per average drinker per hour; then increase that by 25 percent to be safe.

- A one-liter bottle of alcohol makes roughly twenty drinks. For mixers, allow about one liter of tonic, club soda, or juice for every three guests drinking liquor.

- To have enough ice, estimate about 1½ pounds of ice per person, which includes what you'll need for ice buckets or coolers. Outdoors in summer, plan on twice as much ice.

OPPOSITE AND FOLLOWING PAGES: A tray can help organize cocktail essentials, and also makes it easy to move drinks and snacks wherever guests are. Elegant materials such as shagreen, marble, leather, silver, or brass give a cohesive, sophisticated feel. I find that stemless glasses can work well for both cocktails and wine.