

Professional Bartender 2.1 (shareware version) documentation:

Professional Bartender ver. 2.1 is one of the best and easiest to use bartending databases available.

When run the program will display the main screen. The full list of drinks will be displayed in the list box. This will vary depending on how many drinks the user has added or deleted. Clicking the mouse button on any drink will display the drink. Multiple drinks can be highlighted by holding down the <CTRL> key while selecting a drink. This allows you to print only the drinks in the drink box that you want to.

The drink is listed by 7 separate categories:

Drink Name: The name of the drink.

Ingredients: A list of all the ingredients required for the drink.

Type: The category that the drink falls in (Cocktail, Punch etc...)

Glassware: Recommended glassware for the drink (w/ picture).

Season: The recommended season (if any) for the drink.

Temperature: Recommended serving temperature (hot, room or cold).

Directions: Directions on how to make the drink.

Drink Name: The drink name is the name of the drink. This field is limited to 23 characters. You may enter two drinks with the same name, but this is not recommended.

Ingredients: The ingredients field is an open field limited to a maximum of 255 characters. Any format may be used to enter the ingredients. Feel free to either follow the format I have used or to create your own format.

Searches are done on the whole field. This makes searches slightly slower, but allows you the tremendous flexibility of being able to search on anything.

Type: This field is the basic category that the drink falls into. Anything may be entered here, so feel free to create your own types of drinks. Some of the types used are as follows:

Beer: Drinks that have beer as their main ingredient.

Blender: Cold, slushy drinks prepared in a blender.

Cocktail: A catch all for small, highly alcoholic drinks that consist of

spirits, syrups etc...

Coffee: Hot drinks that include coffee.

Collins: Tall, cool drinks with liquor, lemon, sugar and soda water.

Fizz: An effervescing drink with liquor, lemon, sugar and soda water.

Punch: Large 'party drinks' mixed in a big bowl.

Pousse Cafe: Colorful drink made by layering liqueurs of different

specific gravity on top of each other.

Shooter: Highly alcoholic, small drinks meant to be gulped in one shot.

Sling: Drinks composed of spirit and sweetened water.

Sour: Tart drinks usually made with lemon juice.

Wine: Drinks that have wine as their main ingredient.

Non-Alcoholic: Drinks that contain no alcohol.

This is only an abbreviated list.

Glassware: This is the type of glass the drink should be served in. This field **MUST** be one of the following glasses:

Beer Mug: 12-16 oz. heavy mug.

Brandy Snifter: Special glass shaped as to enhance the flavour of

brandy.

Champagne: Thin flute that helps to hold the effervescence of champagne.

Cocktail: 3-6 oz. funnel shaped glass.

Coffee Cup: Heavy glass or ceramic mug that can handle hot liquids.

Collins: 10-14 oz. tall glass.

Cordial: Small glass used for sipping liqueurs.

Highball: 8-12 oz. medium sized glass.
Old Fashioned (or Rocks): 6-8 oz. glass.
Pousse Cafe: Special glass for pousse cafes.
Punch Bowl: Large bowl used for punches.
Shot: Standard 1-2 oz. shot glass.
Sour: 5-6 oz. curved glass used for sours.
Wine: 4 oz. standard wine glass.

A picture of the glass will appear below the glassware field. If a recipe calls for a unique glass or no glass, 'None' or 'Other' may be entered in the glassware field. No picture will be shown.
Season: This is the suggested season, if any, the drink is aimed at. It MUST be either Spring, Summer, Winter, Fall, Holiday, All or left blank.

Temperature: This is the suggested serving temperature of the drink. It MUST be either Hot, Room, Cold or left blank.

Directions: This is the recipe for how to make the drink. It may be up to 255 characters long, and may be entered in any format.

ADD:

New drinks can be added at any time. The **CLEAR** button will clear the current drink to make entering easier. Please note that the drink name must be unique. Also, the **Season, Temperature** and **Glassware** must be one of the following types explained earlier.

MODIFY:

Any of the categories can be modified by clicking on the category with the mouse. The modified drink can then be saved with the modify button. All the restrictions of the **ADD** button apply.

DELETE:

Delete will permanently delete the highlighted drink. You will be prompted about this.

MARK:

The MARK button will mark the currently displayed drink.

The drink will be placed into an invisible print queue. The computer will beep to signify that the drink has been marked. Note that there will be no visual conformation of this but the program will remember all drinks that have been marked.

If you press the MARK button for a drink that has already been marked, a prompt will be displayed asking if the drink should be un-marked. This is how a drink can be removed from the mark queue.

The marked drinks can be displayed by selecting the 'Display Marks' menu selection under 'Display' on the menu bar.

The mark queue can be cleared by the 'Clear Marks' menu selection under 'Display' on the menu bar.

The drinks in the mark queue can be printed by the 'Print Marked' menu selection under 'Print' on the menu bar.

SEARCH:

The real power of this program is the search feature. You can search for drinks on any key, using logical AND and OR statements. The last search string you used will appear in the search window when you call it. This allows you to narrow the last search further.

MENU BAR:

The menu bar is used to enter in the item for the search. When you click on the item it will appear in the search string window. To enter an item not in the menu bar, click on the OTHER menu option. You will then be prompted to enter in the field you wish to search on.

NEW SEARCH:

When the New Search radio button is pushed, the search will clear the drink list box. Only the drinks that satisfy your search string will appear.

APPEND SEARCH:

When the Append Search radio button is pushed, the items that satisfy your search string will be added to the drinks already in the drink list box.

ALL:

Searching with the all key will re-list all possible drinks.

AND:

And will search for drinks that include all of items listed.

For example:

Liquor(Vodka) AND Ingredients(Orange Juice) AND
Glassware(Collins)
will search for drinks with BOTH vodka and orange juice AND
that use a collins glass.

OR:

Or will search for drinks that include either of the items
listed. For example:

Season(Holiday) OR Temperature(Hot)
will search for drinks that EITHER are holiday drinks OR hot
drinks.

CLEAR will clear the search string, while **UNDO** will clear the
last entry of the search string.

SEARCH will initiate the search, while **CANCEL** will cancel the
search.

PRINT DRINK:

Print drink will print the current drink to the default printer.

PRINT SELECTED:

Will print all the drinks that have been highlighted to the default printer. It will print 4 drinks per 8 1/2' x 11' page.

PRINT MARKED:

Will print all the drinks that have been marked to the default printer. It will print 4 drinks per 8 1/2' x 11' page.

PRINT LIST:

Print list will print all of the drinks in the current drink list box to the default printer. It will print 4 drinks per 8 1/2' x 11' page.

DISPLAY MARKED:

Will display all drinks that have been marked with the MARK button.

CLEAR MARKED:

Will clear the drinks that have been marked with the MARK button. If you are currently displaying the marked drinks the list will not be cleared, even though the mark queue has been cleared. This allows you to mark a subset of previously marked drinks.

DISPLAY ALL:

Will re-list all possible drinks.

Note: Right under the list box of drinks is a small window that contains the actual record number of the highlighted drink. This number can be ignored and has no bearing on the actual running of the program. For those interested, however:

Record #'s 1-1001 are the original 1001 recipes that came with the program.

Record#'s 2001-up are any recipies that have been added by you the user.

Also for those interested; the data is in DBase III format and can be manipulated by DBase or any other DBase III compatible database.

About The Authors:

Professional Bartender for Windows was created by John Connor and David Jones.

John Connor is a 28 year old freelance programmer that first started programming as a teenager on his Atari 800. He has a B.S. in Psychology from George Mason University.

David Jones is a 23 year old who recently graduated with a Computer Science degree from George Mason University.

Professional Bartender is their first program written together; under the banner of Aardvark Software.

About The Program:

The program was compiled using the Microsoft Visual C++ 1.0 compiler. A program of relational database routines called Phase 3 was used as the interface to create the program.

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