



Pour us another one, barkeep: Learning the tricks of drink trade

Thank God for bartenders. Who else eases our pain, listens to our troubles and slides us little bowls of peanuts? But bartenders aren't born; they're made at Professional Bartending School, www.indybartendingschool.com, with branches in South Euclid and North Royalton. Assistant director Katie Katcher answered some questions about life behind the bar.

Q: Who is your typical student?

A: Anyone can be a bartender. That's the beautiful thing about this. Restaurants and bars are so diverse. The age range is 18 to 80. Some people want to make a career of it and others

are moonlighting.

Q: How's the money?

A: We make quite a good amount of money as bartenders. A typical night might be \$100. In a better place, it might be \$200. And it's very social.

Q: What's the most important attribute for a bartender to have?

A: You have to have a liking for the general populace. Fifty percent of your job is simply being with people. The reason people are sitting in a bar or restaurant is they don't want to be by themselves.

Q: Do you teach student bartenders how to cope with obnoxious customers?

A: Those type of customers are not as common as you might think. I've worked in the business world and as a bartender, and I've encountered more rude behavior in the office than in bars. You do have a degree of control behind the bar.

Q: What's the difference between a bartender and a mixologist?

A: It's the difference between a cook and a chef. A bartender can mix a drink; a mixologist has more training and understands the ingredients better. He can be more creative.



SPECIAL TO THE PL
**Melissa, Maria, Lisa
Sandy strike a pose
Alchemy.**