

TOOLS OF THE TRADE

Boston shaker

Name Matthew Clarebrough.

Job Tequila consultant.

Where Tequila Tromba.

Why is it important? I've been working in bars for about 20 years and the Boston shaker has been an enormous part of my career. It's a tin, like any cocktail shaker, but it has a glass that fits into it. For the past few years my job has been about educating people and changing their perceptions of tequila. Most people think it's a spirit that comes out of a cactus in the desert; that's wrong. It comes from a beautiful, mountainous place in Mexico, from a plant called the blue weber agave. There are about 200 types of agave, but [authentic] tequila can be made only from that particular plant. It's regulated, like cognac and champagne; there's a regulatory body that looks after it in Mexico.

What do your colleagues think?

The Boston shaker's glass lid goes in a certain way and is taken out a certain way. There's a sweet spot on the shaker you need to find to be able to remove the glass. Showing that can be fun as it's easy for me to do – but isn't always easy for others. It takes practise.

Unusual moment? When people use the Boston shaker, the face they make when they shake it is the same face you make when you are in bed with someone. It's hilarious.

How much does it cost? About \$12, although you can get fancy ones for up \$50.

SUE WHITE