



PROPS - DRINKS & FOOD

Consumables on stage...

What we need to consider?

Allergies

Intolerances

Vegetarian/vegan

Lighting of the scene

Flammability (flour, corn-starch, custard powder and sugar)

Consult with your costumes department

Sweet or syrupy drinks cause phlegm, which affects an actor's vocal performance, in what some call "frog throat."

Helps to have a bottle of the real thing or image on hand for comparison

Wine

THE COLOURS OF WINE



Red Wine

- *Squash / cordial* plus a dash of blue food colouring
- Red Grape Juice
- Water with red food colouring and a drop of caramel food colouring or burnt sugar
- Non-Alcoholic Red Wine

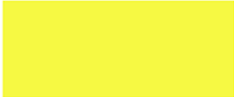
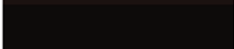
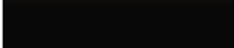
White Wine

- *Squash / cordial*
- Diluted apple juice - Watered-down apple juice
- *Important: If you're making fake white wine for stage use, don't use apple or grape juice if the 'wine' is sitting in a bottle undrunk for a while. The juice will start to ferment and the bottles may explode! For 'wine' that actors don't have to drink, use a squash / cordial.*
- Non-Alcoholic White Wine

Always make juice dilutions fresh each day.

Beer & Lager

Standard Reference Method (SRM) & European Brewing Convention (EBC) for beer colour

SRM	Beer Style	Beer colour	EBC
2	Pale lager, Witbier, Pilsener, Berliner Weisse		4
3	Maibock, Blonde Ale		6
4	Weissbier		8
6	American Pale Ale, India Pale Ale		12
8	Weissbier, Saison		16
10	English Bitter, ESB		20
13	Biere de Garde, Double IPA		26
17	Dark lager, Vienna lager, Marzen, Amber Ale		33
20	Brown Ale, Bock, Dunkel, Dunkelweizen		39
24	Irish Dry Stout, Doppelbock, Porter		47
29	Stout		57
35	Foreign Stout, Baltic Porter		69
40+	Imperial Stout		79

Beer

- Diluted decaffeinated coffee, frothed with an electric whisk

Lager

- Ginger Ale (slightly flattened)

Whisky

COLORS OF WHISKY

This graph shows the standard color guidelines for judging a whisky's hue. Developed by the great Charles Macleod, these terms are common vernacular among distillers, and are also referenced by connoisseurs and experts. The numbers below each name are shorthand to denote the color on a scale of 0 (clear) to 2 (dark).



Whiskey, scotch, bourbon, sherry etc. –

- Water with gravy browning (a great substitute for burnt sugar, but may not be suitable for vegetarians)
- Diluted tea - varieties of teas available gives you an endless selection of colours and opacities
- Water with Cola Sodastream concentrate (suitable for vegetarians)
- Watered-down apple juice

Others...



Gin, vodka or any clear liquor

- Plain water and garnish

Pimms

- A splash of balsamic vinegar and lemonade

Port

- Pomegranate Juice

A vodka and Red Bull

- Just Red Bull (or a non-caffeinated/unsweetened look-alike)

Cocktails

- Sparking water or lemonade with food colouring and garnish



<https://www.props.eric-hart.com/how-to/making-fake-drinks/>



FOOD

“CREATING EDIBLE FOOD IS A LITTLE BIT
SCULPTURE, A LITTLE BIT PAINTING, AND A
WHOLE LOT OF CREATIVITY”





FOOD STYLING

MAKE PROP FOOD LOOK GREAT ON CAMERA





**FAKE
GLASS**

INSIDER