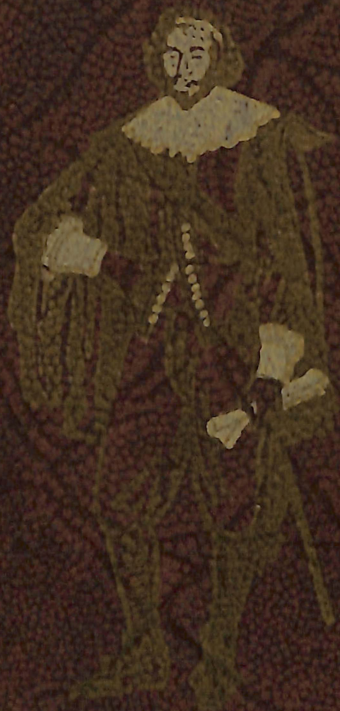


Cocktails
Recommended

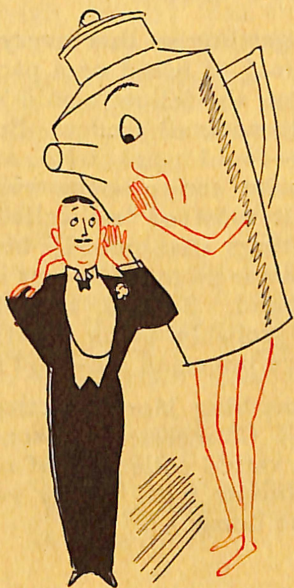


by

Calvert

LOW-DOWN

ON
Mix-ups



PRICE TEN CENTS

Foreword

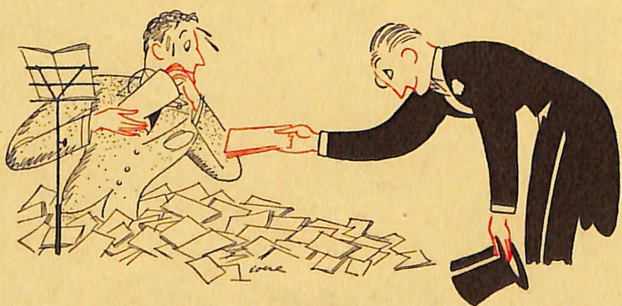
EXPLANATORY PREFACE

OR WHAT YOU WILL

Approximately 472,833 assorted mix-a-cocktail-and-amaze-your-friends books (it seems that many, doesn't it?) were cluttering pantry shelves, crowding people out of their homes, and fast becoming a national menace, when this old CALVERT Connoisseur rallied to the noble cause of home bartending and resolved to get up Something More Practical.

It was getting so that every time you bought a loaf of bread or a pack of razor blades some sly fellow would slip in another little cocktail leaflet. But did you use these—could you? No, sir! These various shake 'em-up books were fine and dandy; but most of 'em called for such fancy makings that nobody but the bartender in some swank cafe was apt to have them on hand. So you, and Mr. & Mrs. America, probably stuck pretty close to your orange juice and gin—and no wonder.

The Something More Practical that the CALVERT Connoisseur presents in these pages is a varied collection of recipes that you can follow with things you already have in the house.





Here's

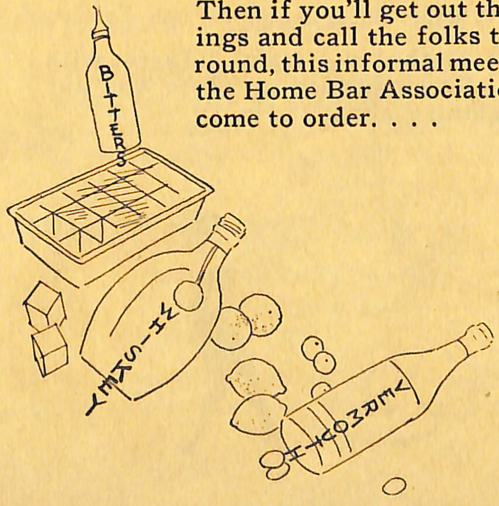
ALL YOU NEED:

- Whiskey
- Gin
- Vermouth (Dry and Sweet)
- Bitters
- Grenadine Syrup

Simple enough, isn't it? Yes, sir—this is a recipe book you can actually use!

Here's a tip or two on glasses. While some mix-and-pour folks specify upwards of twenty different styles, five will do very nicely for everything you find listed here. Cocktail glasses, of course, including some thick, squat, Old Fashioneds. Highball glasses—smallish, holding about 6 ounces. Tom Collins glasses—the familiar “tall glasses,” you know. And large (Claret) wine-glasses to take care of the flips and such. In the recipes, a “jigger” is about 1½ ounces—and a “glass” is about 2 ounces. All clear?

Then if you'll get out the makings and call the folks to rally round, this informal meeting of the Home Bar Association will come to order. . . .



Whiskey Base

OLD FASHIONED COCKTAIL

- ½ lump of Sugar
- 2 teaspoonfuls Water
- 2 dashes Bitters
- 1 jigger CALVERT Whiskey

In a thick-bottomed Old Fashioned glass, crush the Sugar in Water and Bitters, add the Whiskey and a cube of ice, stir, and gay up with a Cherry and half-slices of Lemon and Orange (and a sliver of fresh pineapple, if it's handy). This is the cocktail that Prohibition made famous — it puts a broader smile on the schnapps without diluting it.

MANHATTAN COCKTAIL

- 1 jigger CALVERT Whiskey
- ½ jigger Italian (sweet) Vermouth
- 1 dash Bitters

Stir with cracked ice, strain, and serve with Cherry. This one, too, to put it mildly, has Authority.

WHISKEY COCKTAIL

- 1 jigger CALVERT Whiskey
- 1 dash Bitters
- ⅛ jigger Sugar Syrup

Stir with cracked ice, strain, and serve with Cherry. Recommended for those who like their lightning almost as is.





MOUNTAIN COCKTAIL

- 1 jigger CALVERT Whiskey
- White of 1 Fresh Egg
- $\frac{1}{3}$ jigger Lemon Juice
- $\frac{1}{3}$ jigger French (dry) Vermouth
- $\frac{1}{3}$ jigger Italian (sweet) Vermouth

Shake well with ice cubes, and strain into glass.

WHISKEY SLING

- 1 glass CALVERT Whiskey
- $\frac{1}{2}$ jigger Water
- 5 drops Lemon Juice
- $\frac{1}{2}$ lump of Sugar

Crush the Sugar in Water, add the Whiskey and Lemon Juice, pour into a small highball glass containing a cube of ice, fill with Fizz Water, and garnish with a twist of Lemon Peel.

WHISKEY COBLER

Into a small highball glass, half full of cracked ice, put $\frac{1}{2}$ teaspoonful Powdered Sugar and a jigger of CALVERT Whiskey. Stir thoroughly and garnish with fruit.

HONEY DO COCKTAIL

- 1 jigger CALVERT Whiskey
- $\frac{1}{2}$ jigger Grapefruit Juice
- $\frac{1}{2}$ jigger Honey

Shake well with cracked ice, and strain into glass. Mellowish bee-cause of the honey.



ROCK AND RYE

- 1 glass CALVERT Whiskey
- 1 piece Rock Candy

Dissolve the Rock Candy in the Whiskey—and, if your tastes are tart, add a little Lemon Juice.

HOT WHISKEY TODDY

Crush a lump of Sugar in a little Hot Water; add a few Cloves, pieces of Cinnamon Bark and Lemon Peel, and 1 glass of CALVERT Whiskey. Dilute to taste with Hot Water, served separately. If the idea appeals to you, add a small piece of Butter to smooth the toddy.

NEW YORK COCKTAIL

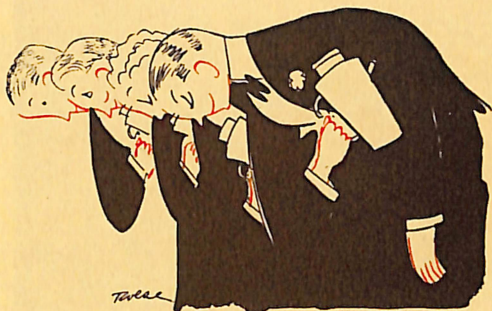
- 1 jigger CALVERT Whiskey
- $\frac{1}{2}$ teaspoonful Powdered Sugar
- Juice of $\frac{1}{2}$ Lemon (or 1 Lime)
- 2 dashes Grenadine

Shake with cracked ice, strain, and serve with a twist of Orange Peel in the glass.

COMMODORE COCKTAIL

- 1 jigger CALVERT Whiskey
- 1 teaspoonful Sugar Syrup
- Juice of $\frac{1}{2}$ Lime (or $\frac{1}{4}$ Lemon)
- 2 drops Orange Bitters

Shake with cracked ice, and strain into glass. Nautical but nice.



EGG NOGG

- 1 jigger CALVERT Whiskey
- 1 fresh Egg
- 1 tablespoonful Powdered Sugar
- Milk to fill Tom Collins glass

Shake thoroughly with ice cubes, strain into glass, and sprinkle nutmeg on top.

WHISKEY FLIP

- 1 glass CALVERT Whiskey
- 1 fresh Egg
- 1 teaspoonful Powdered Sugar

Shake thoroughly with ice cubes, strain into large wine-glass, sprinkle nutmeg on top.

WHISKEY DAISY

- 1 glass CALVERT Whiskey
- Juice of $\frac{1}{2}$ Lemon
- $\frac{1}{3}$ jigger Sugar Syrup

Shake with cracked ice, strain into large wine-glass, and add a splash of Fizz Water.

NEXT YEAR COCKTAIL

- 1 jigger CALVERT Whiskey
- $\frac{1}{2}$ jigger French (dry) Vermouth
- $\frac{1}{2}$ jigger Italian (sweet) Vermouth
- 2 drops Orange Bitters

Stir well with cracked ice, strain, and serve with a twist of lemon peel in the glass. And Next Year is always unpredictable, of course.



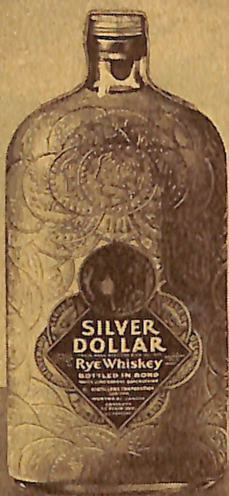
CALVERT—The “Perfectly Married” Whiskey—
in a distinctive decanter bottle.



VIRGINIA CLUB—An outstanding
blend, equal to the noted Virginia
of pre-Prohibition days.



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“can’t be beat”—a distinctive
aged blend, finer than anything
in its price range.



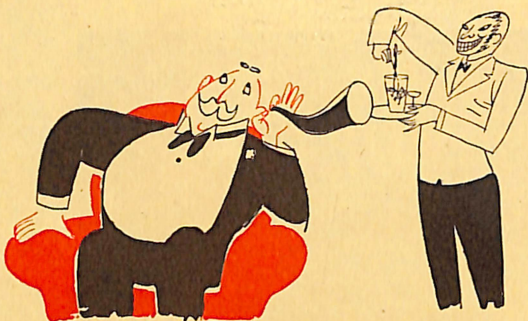
SILVER DOLLAR — The famous, bottled-in-bond, 5-year-old, 100 Proof Whiskey (both Rye and Bourbon)—for occasions when only the finest will do.



CALICO— A straight Bourbon of exceptional taste — matured by Nature in charred oak casks. Popular in flavor and price.

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WHISPER COCKTAIL

- ½ jigger CALVERT Whiskey
- ½ jigger French (dry) Vermouth
- ½ jigger Italian (sweet) Vermouth

Stir well with cracked ice, and strain into glass. This reminds your Connoisseur of certain alarm clocks—the “first it Whispers, then it Shouts” kind, you know.

PALMER COCKTAIL

- 1 jigger CALVERT Whiskey
- 1 dash Bitters
- 1 dash Lemon Juice

Stir with cracked ice, and strain into glass. This keeps on the tart, even though not alkaline, side.

WHISKEY SOUR

- 1 glass CALVERT Whiskey
- Juice of ½ Lemon
- ½ teaspoonful Powdered Sugar

Shake with cracked ice, and strain into small glass garnished with fruit and cherry.

WHISKEY HIGHBALL

Take a cube of Ice, a glass of CALVERT Whiskey, some Fizz Water or Ginger Ale, and—but you know what to do. Try including a twist of Lemon Peel next time. Gives the drink a bit of tang, you know.

MINT JULEP



- 3 or 4 sprigs Fresh Mint
- $\frac{1}{2}$ tablespoonful Powdered Sugar
- 2 glasses CALVERT Whiskey

Lightly but thoroughly crush Mint Leaves and Sugar in a little Water, and add the Whiskey; strain into a tall glass nearly full of finely cracked ice; stir until glass is frosted, then garnish with sprigs of Mint dusted with Powdered Sugar. A capital potion, suh!

WHISKEY FIZZ

- 1 glass CALVERT Whiskey
- 1 teaspoonful Powdered Sugar
- White of $\frac{1}{2}$ fresh Egg
- Juice of $\frac{1}{2}$ Lemon

Shake thoroughly with ice cubes, strain into large wine-glass, and fill with Fizz Water.

BLINKER COCKTAIL

- 1 jigger CALVERT Whiskey
- $1\frac{1}{2}$ jiggers Grapefruit Juice
- $\frac{1}{2}$ jigger Grenadine

Shake well with cracked ice, and strain into glass. Well named.

CROW COCKTAIL

- 1 jigger CALVERT Whiskey
- $\frac{1}{2}$ jigger Lemon Juice
- 1 dash Grenadine

Stir with cracked ice, and strain into glass. And remember, as they say, that even a Crow can't fly on only one wing.



Gin Base



GIN RICKEY

To a cube of ice in a small highball glass, add 1 glass of Gin and the juice and rind of 1 Lime. Fill with Fizz Water. (If you've sweetish tastes, better add a bit of Powdered Sugar.)

TOM COLLINS

1 glass Gin
Juice of 1 Lemon
1 tablespoonful Powdered Sugar

Shake with cracked ice, strain into tall glass, add a cube of ice, and fill with Fizz Water. Grand to linger over.

ORANGE BLOSSOM COCKTAIL

$\frac{2}{3}$ jigger Gin
 $\frac{2}{3}$ jigger Orange Juice
 $\frac{2}{3}$ jigger Italian (sweet) Vermouth

Stir with cracked ice, and strain into glass.

PERFECT COCKTAIL

$\frac{2}{3}$ jigger Gin
 $\frac{2}{3}$ jigger Italian (sweet) Vermouth
 $\frac{2}{3}$ jigger French (dry) Vermouth

Stir thoroughly with cracked ice and a twist of Orange Peel, and strain into glass. Whoever named this, says the Connoisseur, knew his jolly jiggers.

DRY MARTINI COCKTAIL

- 1 jigger Dry Gin
- $\frac{1}{2}$ jigger French (dry) Vermouth
- 1 drop Orange Bitters

Stir well with cracked ice, strain, and serve with an Olive or a twist of Lemon Peel in the glass.

Note: For a Sweet Martini, substitute Italian (sweet) Vermouth for the French, and a Cherry for the Olive or Lemon Peel.

CLOVER CLUB COCKTAIL

- 1 jigger Gin
- $\frac{1}{2}$ jigger Grenadine
- Juice of $\frac{1}{2}$ Lemon
- Half the white of a fresh Egg

Shake thoroughly with ice cubes, strain, and serve with a small sprig of fresh Mint.

BRONX COCKTAIL

- 1 jigger Dry Gin
- $\frac{1}{2}$ jigger French (dry) Vermouth
- $\frac{1}{2}$ jigger Italian (sweet) Vermouth
- Juice of $\frac{1}{4}$ Orange

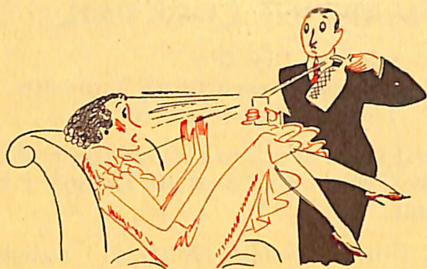
Stir with cracked ice, and strain into glass.

PINK LADY COCKTAIL

- 1 glass Gin
- 1 tablespoonful Grenadine
- White of 1 fresh Egg

Shake thoroughly with ice cubes, and strain into glass. And don't say the Connoisseur didn't warn you—it's dynamite.





GIN FIZZ

- 1 glass Dry Gin
- Juice of $\frac{1}{2}$ Lime
- Juice of $\frac{1}{2}$ Lemon
- 1 tablespoonful Powdered Sugar

Shake with cracked ice, strain into small highball glass, and fill with Fizz Water.

GIN DAISY

- 1 glass Gin
- Juice of 1 Lime or $\frac{1}{2}$ Lemon
- 1 teaspoonful Powdered Sugar
- 1 teaspoonful Grenadine

Put the makings in a tall Tom Collins glass and fill with finely cracked ice; add a splash of Fizz Water, and stir until the glass is frosted; garnish with Fruit and sprigs of fresh Mint, and serve with a straw.

HOT GIN

- 1 glass Gin
- Juice of 1 Lemon
- 2 lumps of Sugar

Put these in a small highball glass, fill with hot water, stir, and serve.

REMSSEN COOLER

- 1 glass Dry Gin
- 1 Lemon

Peel rind off the Lemon in one continuous spiral and put this in a tall Tom Collins glass with a cube of ice; add the Gin, and fill with Fizz Water.

GIN FIX

- 1 glass Gin
- $\frac{1}{2}$ glass (same size) Water
- Juice of $\frac{1}{4}$ Lemon
- 1 tablespoonful Powdered Sugar

Fill a small highball glass two-thirds full of finely cracked ice, pour in the makings you've mixed, and decorate the top with assorted fruits. A pretty Fix indeed!

BRIGHT LIGHTS COCKTAIL

- $\frac{1}{2}$ jigger Gin
- $\frac{1}{2}$ jigger Italian (sweet) Vermouth
- $\frac{1}{2}$ jigger French (dry) Vermouth
- Juice of $\frac{1}{4}$ Orange

Stir with cracked ice and strain into glass. Add a Cherry and a slender slice of Orange. These Bright Lights shouldn't dazzle you.

TRINIDAD COCKTAIL

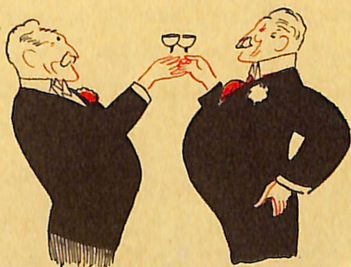
- 1 jigger Gin
- $\frac{1}{3}$ jigger Lime Juice
- 2 dashes Bitters
- $\frac{1}{2}$ teaspoonful Powdered Sugar

Shake with cracked ice and strain into glass. And watch out for tropical hurricanes.

MR. MANHATTAN COCKTAIL

- 1 glass Gin
- 1 lump of Sugar
- 5 leaves Fresh Mint
- $\frac{1}{2}$ teaspoonful Fresh Mint
- 1 teaspoonful Orange Juice

Crush Mint and Sugar in a little Water, add the rest of the makings, shake with cracked ice, and strain into glass. A jovial gent is Mr. Manhattan, though no relation to the whiskeyish Manhattan Cocktail.



Please!

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