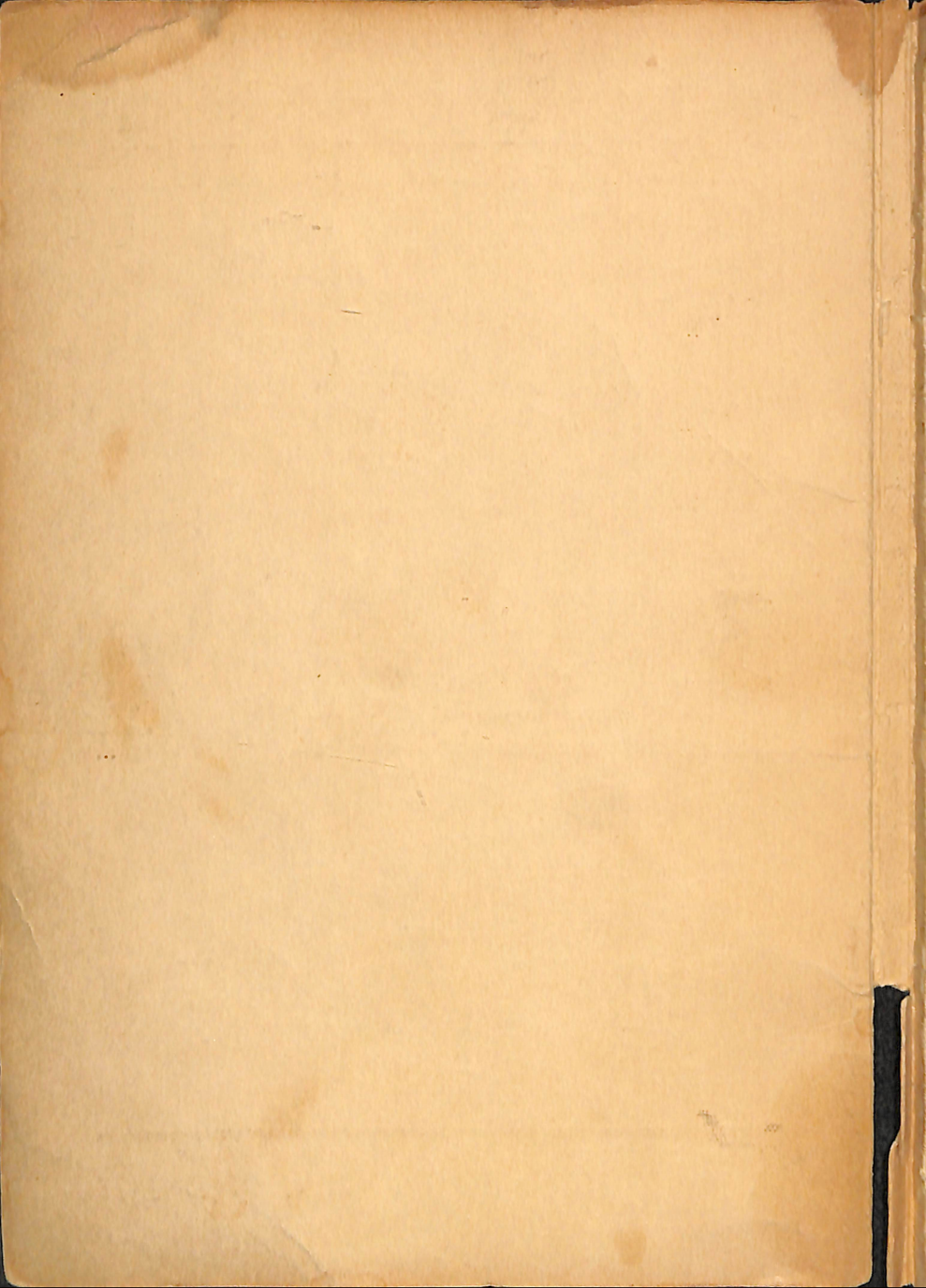


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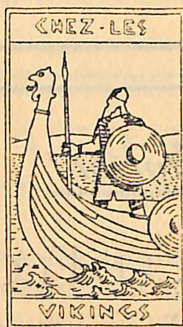
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DRINKS

BY

KNUT W. SUNDIN



GÖTEBORG 1930
RAGNAR ORSTADIUS BOKTRYCKERI

TWO HUNDRED
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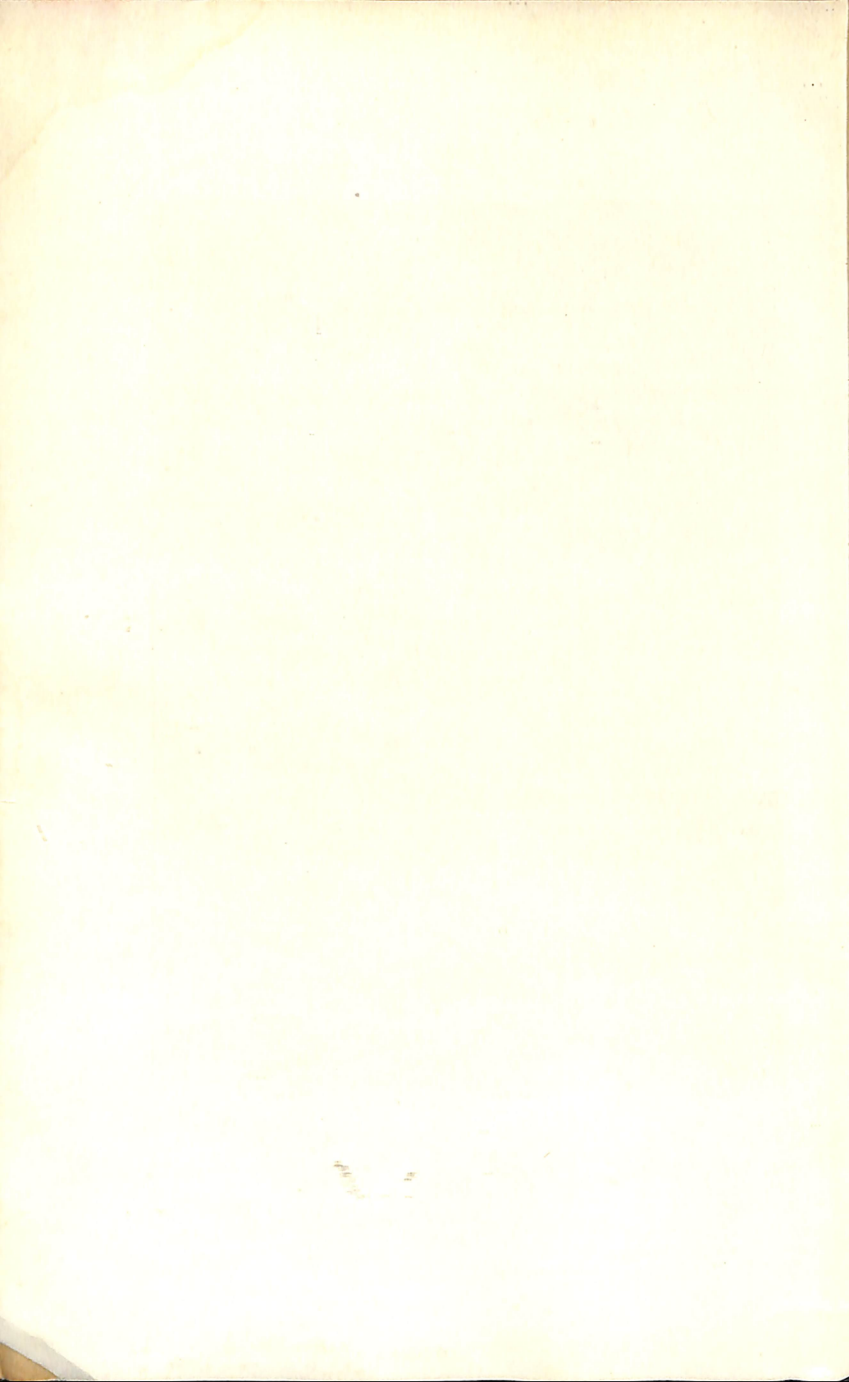
KNEE W. SUNDIN



NEW YORK: G. W. WOODS & COMPANY, 100 NASSAU ST.
1880



John W. Sinding



A FEW WORDS ABOUT THIS BOOK.

I suppose that most people know how to drink a cocktail, but that only few of them can mix one: That was the inception of this book.

*Thus, I will give full instructions as to the mixing of all well-known cocktails, and not only cocktails but also cobb-
lers, egg noggs, fizzes, flips, frappes, highballs, juleps, pousse-
cafés, sours and toddies.*

*Above all, I will tell you, how with a comparatively trifling
expense it is possible to offer your friends first class drinks
at home.*

*During my practice as bartender in Sweden and abroad
(i. a. for seven years on the vessels of The Swedish American
Line) I have collected and composed a plurality of recipes of
various kinds of drinks, an abundant selection of which will
be found in this book.*

*Finally, I do not omit to let you now that I have previously
published a similar book of recipes in two editions, and that
on account of desires expressed rather frequently from various
quarters I have decided to place before the public this English
edition, containing the absolutely latest drinks composed.*

Gothenburg (Sweden), December 1930.

Joakim M. Sundin

A FEW WORDS ABOUT THIS BOOK

I suppose that most people have had to study a certain book or two of them and one. That was the study of this book.

That I will give full instructions as to the making of all the things which are in this book and also the way to use them. These are: paper, ink, pen, pencil, and brush.

Also, I will tell you how to use a compass and other instruments it is possible to use with them. This is the way to use them.

There are many things in this book which are not in any other book. I have written in the book of the things which are in it. I have written and copied a number of things which are in it. I have written in the book of the things which are in it. I have written in the book of the things which are in it.

There is a lot more in this book than I can say here. I have written a number of things in the book and I have written a number of things in the book. I have written a number of things in the book and I have written a number of things in the book. I have written a number of things in the book and I have written a number of things in the book.

Copyright, 1911, by the author.

Charles M. ...

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Cocktails.

No. 1. Absinthe Cocktail.

Put $1/2$ gill of absinthe in a tumbler, add a little plain syrup of grenadine or anisette and fill up the balance with iced water, add the white of an egg and shake well, strain into a cocktail glass and serve.

No. 2. Alexander Cocktail.

Fill the shaker half full of broken ice and add: one liqueur glass of brown Cream of Cocoa, add some fresh cream, shake well and strain into a cocktail glass.

No. 3. Angleterre Cocktail.

Fill the shaker half full of broken ice and add:

$2/3$ of Rye Whisky.

$1/6$ of lemon juice.

$1/6$ of Grenadine.

2 or 3 drops of Angostura bitter.

Shake well and strain into a cocktail glass.

No. 4. Bacardi Cocktail.

Fill the shaker full of broken ice and add:
2/3 of Bacardi rum, the juice of half a lime,
sugar syrup according to taste. Shake well and
strain into a cocktail glass.

No. 5. Bacardi Rose Cocktail.

Fill the shaker half full of broken ice and add:

1/3 orange juice
2/3 Bacardi rum
One dash of Grenadine
Cracked ice.

Shake well. Strain into a cocktail glass.

No. 6. Bachelors Club Cocktail.

Fill the shaker half full of broken ice and add:

1/3 of brown cream of Cocoa
1/3 of Brandy
1/3 of fresh cream.

Shake well and strain into a cocktail glass.

No. 7. Bamboo Cocktail.

Fill a large bar glass half full of broken
ice and add:

3 dashes of Angostura bitter.
3 dashes of Orange bitter
1/2 glass of French Vermouth
1/2 glass of dry Sherry wine.

Stir up well, strain into a cocktail glass and
add a cherry.

No. 8.

Bijou Cocktail.

Fill the shaker half full of broken ice and add:

- 1 dash of Orange bitter
- 4 dashes of White Curacao
- 4 dashes of Green Chartreuse
- 1/2 glass of Dry Gin
- 1/2 glass of Italian Vermouth.

Shake well, strain into a cocktail glass and add an olive or cherry according to taste.

No. 9.

Brandy Cocktail.

Fill the bar glass half full of broken ice and add:

- One or two dashes of Angostura bitter
- 3 dashes of Curacao
- One glass of Brandy.

Stir up well, strain into a cocktail glass.

No. 10.

Brooklyn Cocktail.

Fill a large bar glass half full of broken ice and add:

- 2 dashes of Angostura bitter
- 2 dashes of Maraschino
- 1/2 glass of Whisky
- 1/2 glass of Italian Vermouth.

Stir up well, strain into a cocktail glass and add a cherry.

No. 11.

Bronx Cocktail.

Fill the shaker half full of broken ice and add:

- The juice of a quarter of an orange
- 1/2 of Dry Gin
- 1/4 of French Vermouth
- 1/4 of Italian Vermouth.

Shake well and strain into a cocktail glass.

No. 12. Campill Cocktail.

Fill a large bar glass half full of broken ice and add:

- 2 dashes of Anisette
- 1/2 glass of Whisky
- 1/4 glass of Italian Vermouth
- 1/2 glass of French Vermouth.

Stir well, and strain into a cocktail glass.

No. 13. Caresse interieure.

(Bosom Caresser)

Fill the shaker half full of broken ice and add:

- 1/3 of Brandy
- 1/3 of Curacao
- 1/3 of Grenadine syrup
- The yolk of a fresh egg.

Shake well, strain into a tumbler.

No. 14. Champagne Cocktail.

In a champagne glass put a lump of sugar, soak it with Angostura Bitter, squeeze the essence of two or three lemon peels in the glass, add a lump of ice and fill the glass with iced Champagne, stir up slightly with the mixing spoon, squeeze and drop another piece of lemon peel in the glass.

No. 15. Champs Elysées Cocktail.

Fill the shaker half full of broken ice and add:

- 1/3 of Brandy
- 1/3 of Chartreuse
- 1/3 of sweetened lemon juice
- 1 dash of Angostura bitter.

Shake well and strain into a small wine glass.

No. 16. **Chatham Cocktail.**

Fill the shaker half full of broken ice and add:

- 5 dashes of Maraschino
- 2 dashes of Angostura bitter
- 3 dashes of syrup
- $\frac{2}{3}$ of Dry Gin.

Shake well, strain into a cocktail glass with a cherry and squeeze lemon peel on top.

No. 17. **Chicago Cocktail.**

The Chicago Cocktail (also called Fancy Brandy Cocktail) is a plain Brandy cocktail with a little Champagne on the top, squeeze the lemon peel and drop it in the glass.

Before straining the mixture into the cocktail glass, moisten the outside borders of the glass with lemon juice and dip into pulverized sugar.

No. 18. **Clifton Cocktail.**

Fill the bar glass half full of broken ice and add:

- 2 dashes of Angostura bitter
- 2 dashes of brown Curacao
- $\frac{1}{2}$ glass of Italian Vermouth
- $\frac{1}{2}$ glass of Whisky.

Stir up well with a spoon, strain into a cocktail glass.

No. 19. **Clover Club Cocktail.**

Fill the shaker half full of broken ice and add:

- The white of a fresh egg
- The juice of a small fresh lime or of a lemon
- One teaspoon of Grenadine syrup
- $\frac{2}{3}$ of Dry Gin
- $\frac{1}{3}$ of French Vermouth.

Shake well and strain into a wine glass.

No. 20. **Clover Leaf Cocktail.**

The Clover Leaf is a Clover Club shaken up with one or two sprigs of fresh mint, and decorate with a mint leaf on the top.

No. 21. **Commodore Cocktail.**

Fill the shaker half full of broken ice and add:

1 teaspoonful of Gomme syrup
2 dashes of Orange bitter
Juice of half a lime
1 cocktail glass of Rye Whisky.

Shake well and strain into a cocktail glass.

No. 22. **Cuban Manhattan Cocktail.**

Fill the shaker half full of broken ice and add:

Half a cocktail glass of Bacardi Rum
Half a cocktail glass of Italian Vermouth
A few drops of Angostura bitter.

Shake well and strain into a cocktail glass.

No. 23. **Daiquiri Cocktail.**

Fill the shaker half full of broken ice and add:

$\frac{2}{3}$ of Bacardi
The juice of a fresh lime
Sweeten with Grenadine.

Shake well and strain into a cocktail glass.

No. 24. Dean Cocktail.

Fill the bar glass half full of broken ice and add:

- 2 dashes of Angostura bitter
- 4 dashes of Maraschino
- 4 dashes of Portwine
- 1/2 glass Italian Vermouth
- 1/2 glass of Whisky.

Stir well and strain into a cocktail glass.

No. 25. Doctor's Cocktail.

Fill the shaker half full of broken ice and add:

- 2/3 of a glass of Swedish Punsch
- 1 dash of Angostura bitter
- 1/3 of lemon juice.

Shake well and strain into a cocktail glass.

No. 26. East India Cocktail.

Fill a large bar glass half full of broken ice and add:

- 2 dashes of Angostura bitter
- 2 dashes of Curacao
- 2 dashes of Maraschino or pineapple juice
- 2/3 of a glass of Brandy.

Stir up and strain into a cocktail glass.

No. 27. Ebba Cocktail.

Fill the shaker half full of broken ice and add:

- 1/3 Cointreau
- 1/3 Dry Gin
- 1/3 of lemon juice
- 2 dashes of Absinthe.

Shake well and strain into a cocktail glass.

No. 28. Eternal Sunshine.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Half a glass of Dry Gin
Half a glass of Swedish Punsch
2 dashes of Grenadine syrup.

Shake well, strain into a cocktail glass and add a cherry.

No. 29. Evans Cocktail.

Fill a large bar glass half full of broken ice and add:

2 dashes of Angostura bitter
2 dashes of Brown Curacao
2 dashes of Brandy
One glass of Rye Whisky.

Stir up well, strain into a cocktail glass and add a cherry, squeeze lemon peel on top.

No. 30. Greta Garbo Cocktail.

Fill the shaker half full of broken ice and add:

The juice of half a lime
3 dashes of Grenadine
1 dash of Absinthe
1/3 of Cointreau
2/3 of Bacardi Rum.

Shake well and strain into a cocktail glass.

No. 31. Gripsholm Cocktail.

Fill the shaker half full of broken ice and add:

2 dashes of Angostura bitter
2 dashes of Orange bitter
2 dashes of Brown Curacao
1/3 of Benedictine
1/3 of Italian Vermouth
1/3 of French Vermouth.

Shake well, strain into a cocktail glass and add a cherry.

No. 32. Haymarket Cocktail.

Fill the shaker half full of broken ice and add:

- 1/2 a cocktail glass of Rye Whisky
- 1/2 a cocktail glass of Orange Juice.
- One white of an egg (for about 4 to 6 cocktails)

Shake well and strain into a cocktail glass.

No. 33. Hula Hula Cocktail.

Fill the shaker half full of broken ice and add:

- 2/3 of Dry Gin
- 1/3 of Italian Vermouth
- One teaspoonful of Curacao.

Shake well and strain into a cocktail glass.

The Hula Hula originates from Hawaii.

No. 34. Isle of Pines Cocktail.

Fill the shaker half full of broken ice and add:

- One teaspoonful of sugar
- 1/3 Grapefruit juice
- 2/3 Bacardi Rum.

Shake well and strain into a cocktail glass.

No. 35. Jack Rose Cocktail.

Fill the shaker half full of broken ice and add:

- The Juice of a fresh lime or lemon
- 2/3 of a glass of Apple Jack Brandy
- A teaspoonful of grenadine syrup.

Shake well and strain into a cocktail glass.

No. 36. Jaque Catlin Cocktail.

Name of the popular picture actor in Paris, recipe by Olle, the popular bartender of the Vikings Bar in Paris.

Fill the shaker half full of broken ice and add:

1/3 of Gin
1/3 of Swedish Brännvin (Snaps)
1/3 of Swedish Punsch.

Shake well and strain into a cocktail glass.

No. 37. Jersey Cocktail.

Fill a large bar glass half full of broken ice and add:

3 dashes of Orange bitter
3 dashes of Yellow Chartreuse
3 dashes of Brown Curacao
Half a glass of French Vermouth
Half a glass of Whisky.

Stir up and strain into a cocktail glass, add a cherry, squeeze lemon on top.

No. 38. K. S. S. S. Jubilee Cocktail
1930.

(Royal Swedish Yacht Club Cocktail.)

Fill the shaker half full of broken ice and add:

2/3 of Bacardi Rum
1/3 of Green Curacao
The juice of half a lime.

Shake well, strain into a cocktail glass and add a cherry.

No. 39. **Kungsholm Cocktail.**

Fill the bar glass half full of broken ice and add:

One or two dashes of Angostura bitter
4 dashes of Cointreau
 $\frac{2}{3}$ of Brandy
 $\frac{1}{3}$ of Italian Vermouth.

Stir well and strain into a cocktail glass, add a cherry. A dash of Absinthe gives a good taste to this drink.

No. 40. **Manhattan Cocktail.**

Fill a bar glass half full of broken ice and add:

1 or 2 dashes of Angostura bitter
 $\frac{2}{3}$ of Rye Whisky
 $\frac{1}{3}$ of Italian Vermouth.

Stir well, strain into a cocktail glass and add a cherry.

No. 41. **Marconi Cocktail.**

Fill the bar glass half full of broken ice and add:

2 dashes of Angostura bitter
 $\frac{2}{3}$ of Dry Gin
 $\frac{1}{3}$ of Italian Vermouth.

Stir up and strain into a cocktail glass, add a cherry.

No. 42. **Martini Cocktail (Dry).**

Fill the bar glass half full of broken ice and add:

1 dash of Angostura bitter
 $\frac{2}{3}$ of Dry Gin
 $\frac{1}{3}$ of French Vermouth.

Stir up and strain into a cocktail glass, squeeze lemon peel on top and add an olive.

No. 43. **Martini Cocktail** (Sweet).

Fill the bar glass half full of broken ice and add:

- 1 dash of Orange bitter
- $\frac{2}{3}$ of Dry Gin
- $\frac{1}{3}$ of Italian Vermouth.

Stir up and strain into a cocktail glass, add a cherry.

No. 44. **Mary Pickford.**

Fill the shaker half full of broken ice and add:

- $\frac{2}{3}$ of Bacardi Rum
- $\frac{1}{3}$ of Pineapple juice
- 2 dashes of Grenadine syrup.

Shake well and strain into a cocktail glass.

No. 45. **Metropolitan Cocktail.**

Fill the bar glass half full of broken ice and add:

- 4 dashes of Absinthe
- 2 dashes of Angostura bitter
- Half a glass of Italian Vermouth
- Half a glass of Brandy.

Stir up and strain into a cocktail glass, add a cherry, squeeze lemon on top.

No. 46. **Millionaire Cocktail.**

Fill the shaker half full of broken ice and add:

- The white of a fresh egg
- 2 dashes of Curacao
- $\frac{1}{3}$ of Grenadine Syrup
- $\frac{2}{3}$ of Rye Whisky.

Shake well and strain into a small wine glass. A dash of Absinthe may be added if desired.

No. 47. **Milk Of The Wild Cow
Cocktail.**

Fill the shaker half full of broken ice and add:

- 2/3 of Dry Gin
- 1/3 of Grenadine
- 1 teaspoonful of fresh cream.

Shake well and strain into a cocktail glass.

No. 48. **Count von Moltke's Cock-
tail.**

Fill the shaker half full of broken ice and add:

- 1/4 of a glass of Cointreau
- 1/4 of a glass of Cream of Cocoa
- 1/4 of a glass of Dry Gin
- 1/4 of a glass of fresh cream.

Shake well and strain into a cocktail glass.

No. 49. **Montana Cocktail.**

Fill the bar glass half full of broken ice and add:

- 3 dashes of Anisette
- 2 dashes of Angostura
- 1/2 glass of Gin
- 1/2 glass of French Vermouth.

Stir up and strain into a cocktail glass, add a cherry, squeeze lemon peel on top.

No. 50. **Morning Cocktail.**

Fill the bar glass half full of broken ice and add:

- 4 dashes of Angostura bitter
- 4 dashes of Brown Curacao
- 4 dashes of Anisette
- 1/2 glass of Whisky
- 1/2 glass of Brandy.

Stir up well and strain into a cocktail glass.

No. 51. Old Fashioned Cocktail.

Put a piece of sugar in a tumbler with a strong bottom and soak with Angostura bitter. Reduce it with a muddler or spoon, add one glass of Rye Whisky and a lump of ice. Stir up and drop lemon peel squeezed in the glass. Add some fruits like sliced orange, lemon, pineapple, cherries.

The Old Fashioned Cocktail is always prepared and served in the same glass.

No. 52. Olle Cocktail.

Recipe by Olle, the well known bartender of the Vikings in Paris.

Put a large lump of ice in a tumbler and add:

Half a cocktail glass of Gin
Half a cocktail glass of Cointreau
Fill the balance with Champagne.

No. 53. Olle Pick-me-up.

Put a large lump of ice in a tumbler and add:

Half a cocktail glass of Brandy
Half a cocktail glass of Bacardi
A few drops of lemon juice
A dash of Grenadine syrup.

Stir well and fill the balance with Champagne.

No. 54. Orange Blossom Cocktail.

Half a cocktail glass of Dry Gin and half a glass of fresh orange juice, iced and well shaken with two dashes of orange bitter. Two or three dashes of Grenadine syrup, if desired sweet.

No. 55. Oyster Cocktail.

Take a portwine glass and add:
2 teaspoonful of Tomato Ketchup
2 cleaned oysters

Fill up with dry Sherry wine, add half a slice of a lemon, serve with a teaspoon.

No. 56. Ping Pong Cocktail.

Fill the bar glass half full of broken ice and add:

2 dashes of Orange bitter
1/3 of Italian Vermouth
1/3 of Dry Gin
1/3 of Malaga Wine.

Stir up and strain into a cocktail glass, add a cherry, squeeze lemon peel on top.

No. 57. Pick-me-up Cocktail.

Fill the shaker half full of broken ice and add:

The Juice of half a lemon
3/6 of Brandy
2/6 of Jamaica Rum
1/6 of Grenadine syrup
5 dashes of Maraschino.

Shake well and strain into a cocktail glass.

No. 58. Portwine Cocktail.

Fill a large bar glass half full of broken ice and add:

2 dashes of Jamaica Rum
2 dashes of Angostura bitter
3/4 of a glass of Portwine
1/4 of a glass of Brandy.

Stir up and strain into a cocktail glass with grated nutmeg on top.

No. 59. **Prairie Oyster Cocktail.**

Fill a shaker half full of broken ice and add:

- 2 teaspoonful of Worcester sauce
- 2 teaspoonful of Brandy
- 1 teaspoonful of Vinegar
- 1 teaspoonful of Tomato Ketchup.

Shake well, strain into a large cocktail glass and add red pepper, fill up with sherry wine and serve with a teaspoon.

No. 60. **President Cocktail.**

Fill the shaker half full of broken ice and add:

- 1/3 of French Vermouth
- 1/3 of Bacardi Rum
- 1/3 of Pineapple juice
- 2 dashes of Grenadine syrup.

Shake well and strain into a cocktail glass.

No. 61. **Prince of Wales Cocktail.**

Fill the shaker half full of broken ice and add:

- The juice of 1/4 of a lemon
- One glass of Cognac
- 4 dashes of Benedictine.

Shake well, strain into a champagne glass and fill up with Champagne.

No. 62. **Red Devil Cocktail.**

Fill the shaker half full of broken ice and add:

- The juice of half a lemon or lime
- One glass of Chartreuse
- One glass of Dry Gin
- 4 dashes of Absinthe
- 4 dashes of Grenadine syrup.

Shake well and strain into a champagne glass.

No. 63. Regina Cocktail.

Fill the bar glass half full of broken ice and add:

- 3 dashes of Angostura bitter
- 2/5 of Brandy
- 2/5 of Whisky
- 1/5 of Brown Curacao.

Stir well and strain into a cocktail glass, add a cherry and squeeze lemon peel on top.

No. 64. Red Lion Cocktail.

Fill the bar glass half full of broken ice and add:

- 4 dashes of raspberry syrup
- 4 dashes of Benedictine
- 2 dashes of Anisette
- One glass of Whisky.

Stir well and strain into a cocktail glass with a cherry, squeeze lemon peel on top.

No. 65. Rex Cocktail.

Fill the bar glass half full of broken ice and add:

- 2 dashes of Benedictine
- 2 dashes of Anisette
- Half a glass of French Vermouth
- Half a glass of Dry Gin.

Stir well up and strain into a cocktail glass and add a cherry and squeeze lemon peel on top.

No. 66. Royal Cocktail.

Fill a large bar glass half full of broken ice and add:

- 2 dashes of Orange bitter
- 2 dashes of Benedictine
- Half a glass of Portwine
- Half a glass of Gin.

Stir well and strain into a cocktail glass

No. 67. Royal Clover Club Cocktail.

The Royal Clover Club Cocktail is made the same way as the Clover Club but the yolk of the egg is used instead of the white of an egg.

No. 68. S. A. L. Cocktail.

Fill the bar glass half full of broken ice and add:

3 dashes of Angostura
4 dashes of Brown Curacao
3 dashes of Anisette
Half a glass of Italian Vermouth
Half a glass of Rye Whisky.

Stir up and strain into a cocktail glass, add a cherry.

No. 69. Saratoga Cocktail.

Fill the bar glass half full of broken ice and add:

3 dashes of Angostura bitter
3 dashes of Pineapple juice
2 dashes of Maraschino
1 glass of Brandy.

Stir well and strain into a cocktail glass, add cherry, squeeze lemon peel on top.

No. 70. Seventh Heaven Cocktail.

Fill the shaker half full of broken ice and add:

$\frac{2}{3}$ Dry Gin
 $\frac{1}{3}$ Maraschino
The juice of the quarter of a grape fruit
1 dash Creme de Menthe
2 or 3 sprigs of fresh green mint.

Shake well, strain into a cocktail glass and add a sprig of mint.

No. 71. Sherry Cocktail.

Fill the bar glass half full of broken ice and add:

4 dashes of Orange bitter
One glass of Dry Sherry Wine.

Stir well and strain into a cocktail glass.

No. 72. Cherry Brandy Cocktail.

Fill the bar glass half full of broken ice and add:

Two teaspoonful of Italian Vermouth
1/5 of Cherry Brandy
2/5 of French Vermouth
1/5 of Dry Gin.

Stir up and strain into a cocktail glass
add a cherry.

No. 73. Side Car Cocktail.

Fill the shaker half full of broken ice and add:

3 dashes of lemon juice
Halt a glass of Cointreau
Halt a glass of Brandy.

Shake well and strain into a cocktail glass.

No. 74. Silver Cocktail.

Fill the bar glass half full of broken ice and add:

3 dashes of Orange bitter
1 dash of sugar syrup
3 dashes of Maraschino
Halt a glass of French Vermouth
Halt a glass of Dry Gin.

Stir up and strain into a cocktail glass.

No. 75. Spanish town Cocktail.

Fill the shaker half full of broken ice and add:

One glass of Jamaica Rum.

Half a teaspoonful of sugar syrup.

Shake well, strain into a wine glass and add grated nutmeg on top.

No. 76. Speedway Cocktail.

Fill the bar glass half full of broken ice and add:

3 dashes of Orange bitter

4 dashes of Maraschino

3 dashes of Anisette

One glass of Whisky.

Stir up and strain into a cocktail glass.

No. 77. St. James Cocktail.

Fill the bar glass half full of broken ice and add:

6 dashes of Angostura bitter

4 dashes of sugar syrup

3 dashes of brown Curacao

2 dashes of Anisette

1 glass of Jamaica Rum.

Stir up and strain into a cocktail glass and drop the peel of a lemon in the glass.

No. 78. Stinger Cocktail.

Fill the shaker half full of broken ice and add:

$\frac{2}{3}$ of Brandy

$\frac{1}{3}$ of Green Creme de Menthe.

A dash of Absinthe gives a good taste to this drink.

Shake well and strain into a cocktail glass.

No. 79. **Summer Cocktail.**

Fill the shaker half full of broken ice and add:

- 1/3 of Rye Whisky
- 1/3 of Syrup Grenadine
- 1/3 of lemon juice.

Shake well and strain into a cocktail glass.

No. 80. **Sunrise Cocktail.**

Fill the shaker half full of broken ice and add:

- 2/3 of Brandy.
- 1/3 of Cointreau
- 2 dashes of Absinthe
- The juice of half a lime
- 2 dashes of Grenadine.

Shake well and strain into a cocktail glass.

No. 81. **Three Daggers Cocktail.**

Fill the shaker half full of broken ice and add:

- Half a glass of Bacardi Rum
- Half a glass of Jamaica Rum
- The juice of a lime
- One dash of sugar syrup or grenadine syrup.

Shake well and strain into a cocktail glass.

No. 82. **Tuxedo Cocktail.**

Fill the bar glass half full of broken ice and add:

- 2 dashes of Maraschino
- 2 dashes of Anisette
- 3 dashes of Angostura
- Half a glass of French Vermouth
- Half a glass of Dry Gin.

Stir up and strain into a cocktail glass.

No. 83. Virginia Cocktail.

Fill the shaker half full of broken ice and add:

1 glass of Gin
1 teaspoonful of sugar of syrup.

Shake well and strain into a cocktail glass,
add a cherry.

No. 84. White Lady Cocktail.

Fill the shaker half full of broken ice and add:

1/3 Cointreau
1/3 Dry Gin
1/3 of Lemon juice.

Shake well and strain into a cocktail glass.

No. 85. White Nigger Cocktail.

Fill the shaker half full of broken ice and add:

The juice of 1/2 lime
1/2 glass of Bacardi Rum
1/2 glass of Curacao (White)
2 dashes of Grenadine syrup.

Shake well, strain into a cocktail glass and
add a cherry.

No. 86. Zanzibar Cocktail.

Fill the shaker half full of broken ice and add:

The juice of a lemon
1/3 of Gin
2/3 of French Vermouth
A teaspoonful of sugar syrup
Two dashes of orange bitter.

Shake well and strain into a small wine glass.
Squeeze lemon peel on top.



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Cobblers.

The cobblers are long drinks, they are very refreshing during hot weather. They can be made with almost any kind of wines and also with whisky, gin, brandy.

No. 87. Brandy Cobbler.

Fill a tumbler $\frac{3}{4}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glasses of Rhine wine
One and a half glass of Brandy.

Fill up with cold soda water, decorate the top with fruit in season and serve with straws and a spoon.

No. 88. California Cobbler.

Fill a tumbler $\frac{2}{3}$ of broken ice and add:

The juice of half a lemon
Sugar according to taste
One glass of French Vermouth
One glass of Portwine
Half a glass of Brandy.

Fill up with cold soda water, decorate the top neatly with slices of fruit in season and pour a little claret on top. Serve with straws and a spoon.

No. 89. Champagne Cobbler.

Fill a tumbler $\frac{2}{3}$ of broken ice and add:

The juice of an orange
A teaspoon full of sugar
Half a glass of raspberry syrup.
One glass of Brandy.

Fill up with Champagne, decorate with fruit in season and serve with straws.

No. 90. Claret Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
One and a half glass of Claret
Half a glass of Brandy.

Fill up with cold soda water and stir up, decorate the top neatly with slices of fruit in season, serve with straws and a spoon.

No. 91. Cosmopolitan Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon.
Sugar according to taste
One glass of Brandy
One glass of Portwine.

Fill up with cold soda water, decorate with the peel of a cucumber and slices of fruit in season, serve with straws and a spoon.

No. 92. Curacao Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
One glass of Brown Curacao
Half a glass of Yellow Chartreuse

Fill up with cold soda water, decorate the top with slices of fruit in season, add half a glass of Portwine on the top, serve with straws and a spoon.

No. 93.

Hoch Cobbler.

Fill a tumbler $\frac{3}{4}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glasses of Rhine wine
Half a glass of Brandy.

Fill up with cold soda water, decorate the top neatly with slices of fruit in season, serve with straws and a spoon.

No. 94.

Maxim Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of an orange
A teaspoonful of sugar
 $\frac{1}{2}$ a glass of Brandy
 $\frac{1}{2}$ a glass of Portwine.

Fill up with soda water, decorate with fruit in season and serve with straws and a spoon.

No. 95. Rocky Mountains Cobbler.

Fill a tumbler $\frac{2}{3}$ of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Gin
 $\frac{2}{3}$ of Anisette
 $\frac{1}{3}$ of Green Curacao.

Fill up with cold soda water, decorate the top neatly with slices of fruit in season. Serve with straws and a spoon.

No. 96. Sherry Cobbler.

Fill a tumbler half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glass of Sherry wine.

Fill up with cold soda water and stir up, decorate with fruit slices, serve with straws and a spoon.

No. 97. St. Charles Cobbler.

Fill the tumbler $\frac{2}{3}$ of broken ice and add:

The juice of half a lemon
Sugar according to taste
Half a glass of Portwine
One glass of Brandy.

Fill up with cold soda water, decorate the top neatly with slices of fruit in season, serve with straws and a spoon.

No. 98. Tip Top Cobbler.

Fill a tumbler $\frac{2}{3}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
Half a glass of Brandy.
Half a glass of Brown Curacao.

Fill up with Champagne, decorate the top with slices of fruit in season, serve with straws and a spoon.

No. 99.

Whisky Cobbler.

Fill a tumbler $\frac{3}{4}$ full of broken ice and add:

The juice of half a lemon
Sugar according to taste
2 glasses of Mosel wine
Half a glass of Whisky.

Fill up with soda water decorate the top with fruit in season, serve with straws and a spoon.

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Egg Noggs.

No. 100. Baltimore Egg Nogg.

This egg nogg is slightly stronger than the usually prepared egg noggs, because it contains:

- 1 fresh egg
- 1 teaspoonful of sugar syrup
- Half a wine glass of Madeira
- One cocktail glass of Brandy
- One cocktail glass of Jamaica Rum.

Shake up with fresh milk and strain into a large tumbler, with grated nutmeg on top.

No. 101. Breakfast Egg Nogg.

The ingredients are:

- 1 fresh egg
- Half a cocktail glass of Orange Curacao
- One cocktail glass of Brandy
- Balance rich milk.

Ice well, shake and strain into a tumbler. Grate cinnamon on top.

No. 102. Egg Nogg.

Fill the shaker half full of broken ice and add:

- 1 fresh egg
- 1 teaspoonful of sugar syrup
- $\frac{2}{3}$ of Brandy
- $\frac{1}{3}$ of Rum
- Balance rich milk.

Shake well and strain into a tumbler. Add grated nutmeg on top.

No. 103.

Eye Opener.

A good eye opener is made as following:

A fresh egg
1/3 of Old good Brandy
1/3 of Absinthe
1/3 of Green Creme de Menthe.

Ice well and shake, strain into a small wine glass. If this drink does not open the eyes, add a small pinch of red pepper on the top. This will do it properly, and give you a glad eye at the same time.

No. 104.

Itchiban Egg Nogg.

(Chinese Egg Nogg)

Fill the shaker half full of broken ice and add:

A fresh egg
1 teaspoonful of Creme de Cacao
1 teaspoonful of Benedictine
Half a glass of Cognac Brandy
Balance cold rich milk.

Shake well, strain into a tumbler with nutmeg grated on top.

Itchiban is for the Chinese number one.

No. 105.

Night Cap.

For a good night cap the ingredients are:

The yolk of a fresh egg
1/3 of Anisette
1/3 of Curacao
1/3 of Brandy.

Ice well and shake, strain into a small wine glass.

No. 106.

Plain Egg Nogg.

Fill the shaker half full of broken ice and add:

1 fresh egg

1 teaspoonful of sugar syrup

One wine glass of Brandy, Whisky, Gin or

Rum, according to taste.

The balance rich milk.

Shake well and strain into a tumbler. Add
grated nutmeg on top.

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Fizzes.

No. 107. Brandy Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Brandy.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 108. Chicago Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Half a cocktail glass of Portwine
Half a cocktail glass of Jamaica Rum
The white of a fresh egg
Sugar according to taste

Shake well, strain into a tumbler and fill up with cold soda water.

No. 109. Club Royal Gin Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
2 teaspoons full of Sugar
 $\frac{2}{3}$ of Dry Gin
One fresh egg
 $\frac{1}{3}$ of fresh milk.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 110.

Eagles Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
A dessert spoon of sugar
The white of a fresh egg
One drop of Vanilla essence
One glass of Dry Gin
Half a glass of fresh cream.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 111.

Elk's Own Fizz.

Fill the shaker half full of broken ice and add:

The white of a fresh egg
1/3 of Rye Whisky
1/3 of Portwine
The juice of half a lemon
1 teaspoonful of sugar.

Shake well, strain into a tumbler and add a slice of pineapple.

No. 112.

Gazette Fizz.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
The juice of half a lemon
Sugar according to taste
1 glass of Gin.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 113.

Gin Fizz.

Fill the shaker half full of broken ice and add:

A teaspoonful of sugar syrup
The juice of one lemon
1 glass of Dry Gin.

Shake well, strain into a tumbler and fill up with cold soda water. Serve and drink immediately.

No. 114.

Gin Rickey Fizz.

Put a few lumps of ice in a tumbler, cut a good size lime in half and drop it into the glass, add one glass of Dry Gin, fill up with cold soda water and serve with a spoon.

No. 115.

Golden Fizz.

A golden fizz is a gin fizz to which the yolk of an egg has been added.

No. 116. **Looping the loop Fizz.**

Fill the shaker half full of broken ice and add:

The juice of half a lemon
One dessert spoon of sugar
The white of a fresh egg
3 dashes of Brown Curacao
3 dashes of Maraschino
Half a glass of Dry Gin
Half a glass of Malaga Wine.

Shake well and strain into a tumbler. Fill up with cold soda water.

No. 117. **Manhattan Fizz.**

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Italian Vermouth
1 glass of Rye Whisky.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 118. **Martini Fizz.**

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Gin
Half a glass of Italian Vermouth.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 119. **Morning Glory Fizz.**

Fill the shaker half full of broken ice and add:

The white and yolk of a fresh egg
1 teaspoonful of sugar
1 glass of Gin

Shake well, strain into a tumbler and fill up with cold soda water.

No. 120. **Silver Fizz.**

A gin fizz with the white of an egg in it.

No. 121.

Soul Kiss Fizz.

Fill the shaker half full of broken ice and add:

The juice of half an orange
A teaspoonful of sugar
1 glass of Sherry wine
Half a glass of Whisky
Half a glass of French Vermouth.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 122.

Vermouth Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 1/2 glass of Italian Vermouth.

Shake well, strain into a tumbler and fill up with cold soda water.

No. 123.

Whisky Fizz.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Whisky.

Shake well, strain into a tumbler and fill up with cold soda water.

Flips.

Flips belong to the same class of drinks as the egg noggs, but contain the yolk of a fresh egg and never any milk. The different flips are made of Sherry, Port, Claret, Vermouth, Whisky, Brandy etc.

No. 124.

Boston Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar syrup according to taste
1 cocktail glass of Madeira
1 cocktail glass of Rye Whisky.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 125.

Brandy Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
One glass of Brandy.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 126.

Butterfly Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
Half a glass of Brandy
Half a glass of Brown Curacao
Half a glass of fresh cream.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 127.

Cahns Flip.

Fill the shaker half full of broken ice and add:

1 fresh egg (White and yolk)
A dessert spoon of sugar
Half a glass of Portwine
Half a glass of Brandy.

Shake well and strain into a small wine glass.

No. 128.

Champagne Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
Half a glass of Brandy.

Shake well and strain into a large wine glass, fill up with Champagne and stir up.

No. 129.

Gin Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
One glass of Dry Gin.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 130.

Glasgow Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
3 dashes of raspberry syrup
The juice of half a lemon
One glass of Italian Vermouth
Half a glass of Jamaica Rum.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 131. **Morning Glory Flip.**

Fill the shaker half full of broken ice and add:

A fresh egg
Sugar syrup according to taste
Half a glass of Brandy
Half a glass of Portwine
3 dashes of lemon juice.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 132. **Portwine Flip.**

Fill the shaker half full of broken ice and add:

Sugar syrup according to taste
One glass of Portwine.
The yolk of a fresh egg

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 133. **Sherry Flip.**

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar syrup according to taste
One glass of pale Dry Sherry.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 134. **Vermouth Flip.**

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar syrup according to taste
One glass of Italian Vermouth.

Shake well, strain into a small wine glass and add grated nutmeg on top.

No. 135.

Whisky Flip.

Fill the shaker half full of broken ice and add:

The yolk of a fresh egg
Sugar according to taste
One glass of Whisky.

Shake well, strain into a small wine glass and add grated nutmeg on top.

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Lemonades and Soft Drinks.

No. 136. Claret Lemonade.

Is a lemon squash filled up with equal parts of Claret and cold soda water.

No. 137. Fresh Fruit Lemonade.

Fill a tumbler half full of broken ice and add:

The juice of a lemon
Sugar according to taste

Fill up with plain water and stir well, add a cherry, serve with straws.

No. 138. Fresh Fruit Orangeade.

The Fresh Fruit Orangeade is made like the Lemonade, but Orange juice is used instead of Lemon juice.

No. 139. Grenadine Highball.

Dissolve 4 or 5 tender sprigs of fresh mint with sugar and water until the flavour of the mint is well extracted. Strain carefully into a tumbler and add a cocktail glass full of Grenadine syrup, add some ice, fill the balance with plain water. Decorate tastily with berries or orange, according to season.

No. 140. **Hen's dream.**

Fill the shaker half full of broken ice and add:

A fresh egg
The juice of half a lemon
The juice of half an orange
two teaspoonful of Grenadine.

Shake well and strain into a small wine glass, squeeze orange peel on top.

No. 141. **Orangette.**

Take the juice of a strained orange, add sugar syrup according to taste, three or four lumps of ice and the yolk of an egg.

Shake well and strain into a tumbler, fill up with ginger ale.

No. 142. **Prince's Punch.**

This refreshing non alcoholic Punch is made by boiling five minutes, to extract the flavour, of equal quantities of sugar syrup and water together with chopped ginger, a little cinnamon and a few cloves. Stand until cold and add the juice of one lemon and two oranges. Put into the shaker with one or two sprigs of mint and shake, well iced. Pour into the tumbler and decorate with mint and fruit in season. Serve with a spoon.

No. 143. **Raspberry Highball.**

Fill a large tumbler half full of broken ice and add:

One cocktail glass of raspberry syrup
The juice of a lemon.

Stir well and decorate with fruit in season, serve with straws.

No. 144. **Tropical Fruit Lemonade.**

A Tropical Fruit Lemonade is made of the juice of two limes, the juice of one orange, Grenadine to sweeten according to taste, 2 or 3 sprigs of mint. Shake well and strain into a large tumbler half full of broken ice. Fill the balance up with plain water or Ginger ale.

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Long Drinks.

No. 145. Bizzi Izzi Highball.

Put two lumps of ice in a large glass and add:

One cocktail glass of Rye Whisky

One cocktail glass of Pale Sherry

A little lemon juice, sweetened to taste, and fill up with mineral water.

No. 146. Canadian Rickey.

In a medium sized glass: the juice of one lime or half a lemon, a cocktail glass of Rye Whisky, a piece of ice, and fill up with Apollinaris or other mineral water.

No. 147. Club Cup.

In a large glass: the juice of a lemon, a piece of ice, a wine glass full of Rye Whisky and a bottle of Ginger ale.

No. 148. Horses Neck.

Place the peel of a lemon in a tumbler with one end hanging over the top of glass, add two lumps of ice and fill the glass with cold Ginger ale.

No. 149. John Collins.

Fill the shaker half full of broken ice and add:

The juice of one and a half lemon

Sugar according to taste

One and a half glass of Whisky.

Shake well and pour this into a large bar glass and fill up with cold soda water, serve with straws.

No. 150. **Kiss-me-quick.**

Put 2 or 3 lumps of ice in a tumbler and add:

2 dashes of Angostura bitter

4 dashes of Curacao

Half a glass of Absinthe.

Fill up the glass with cold soda water, stir up and serve with straws.

No. 151. **Stiff Horses Neck.**

A Stiff Horses Neck is made the same way as Horses Neck and add:

A dash of Angostura bitter

One glass of Gin, Brandy, Whisky etc. as required.

No. 152. **Tom Collins.**

Fill the shaker half full of broken ice and add:

The juice of one and a half lemon

Sugar according to taste

One and a half glass of Dry Gin.

Shake well, pour into a large bar glass and fill with cold soda water. Serve with straws.

Pousse-Cafés.

The Pousse-Cafés are usually served after the meals like Luncheon and Dinner.

They are French drinks, very popular in France.

The different and several liqueurs required in the preparation of these Pousse-Cafés must be held perfectly separate from each other. The best way is to pour the liqueurs from the bottles into a spoon, and thereupon slowly into the glass along its side.

A Pousse-Café may contain 8 different liqueurs, or only 2 or 3 ones.

No. 153. The American Flag Pousse-Café.

The ingredients are:

- 1/5 of the capacity of the Pousse-Café glass of Grenadine syrup
- 1/5 of ditto of Maraschino
- 1/5 of ditto of Yellow Chartreuse
- 1/5 of ditto of Green Curacao
- 1/5 of ditto of Brandy.

No. 154. Jersey Lily.

Equal parts of Brandy and Yellow Chartreuse. The latter being the heaviest liqueur should be poured out first, the Brandy floating on the top of it.

No. 155. Pousse l'amour.

Pour into a cocktail glass without mixing:

The yolk of a fresh egg

$\frac{1}{5}$ Anisette

$\frac{1}{3}$ Green Curacao

$\frac{1}{3}$ Brandy.

This drink should be taken in one gulp.

No. 156. Pousse-Café Francais.

The ingredients are poured out into the Pousse-Café glass in the following order and quantities.

$\frac{1}{6}$ of the capacity of the Pousse-Café glass
of Raspberry syrup.

$\frac{1}{6}$ of ditto of Anisette

$\frac{1}{6}$ of ditto of Brown Curacao

$\frac{1}{6}$ of ditto of Green Curacao

$\frac{1}{6}$ of ditto of Yellow Chartreuse

$\frac{1}{6}$ of ditto of Brandy.

The Pousse-Cafés are also called »Rainbow» because of the similarity of its colours.

No. 157. Pousse-Café Parisien.

The ingredients are:

$\frac{1}{5}$ of the Pousse-Café glass of Syrup of Grenadine.

$\frac{1}{5}$ of ditto of Maraschino

$\frac{1}{5}$ of ditto of Brown Curacao

$\frac{1}{5}$ of ditto of Yellow Chartreuse

$\frac{1}{5}$ of ditto of Fine Champagne.

Punches.

Punches are numerous and vary. They can be served either cold or hot. When served cold they are generally decorated with fruits in season, when served hot a slice of lemon on top is sufficient.

No. 158. American Punch.

(4-6 persons)

Fill a stew pan with following ingredients:

- 4 pieces of sugar
- 1 little piece of cinnamon
- Lemon peel
- 5 cloves
- Half a wine glass of Whisky
- Half a glass of Portwine
- Two wine glasses of plain water.

Let boil and serve in a tumbler.

No. 159. Glückwein Punch.

Fill a stew pan with following ingredients:

- 5 pieces of sugar
- 1 cocktail glass of Claret
- Half a cocktail glass of Arrac
- 6 cloves
- A little piece of cinnamon
- A wine glass of plain water.

Let boil and serve in a tumbler.

No. 160. Night Punch.

Fill a stew pan with following ingredients:

- 6 dashes of Raspberry syrup
- Half a cocktail glass of Whisky
- Half a cocktail glass of Madeira
- Half a cocktail glass of Claret
- A wine glass of plain water.

Let boil and serve in a tumbler.

No. 161.

Milk Punch.

Fill the shaker half full of broken ice and add:

1 tablespoonful of sugar syrup
1/3 of Jamaica Rum
2/3 of Brandy.
Balance rich milk.

Shake well and strain into a tumbler, put nutmeg on top.

No. 162.

Mint Julep.

Dissolve 4 or 5 tender sprigs of mint with sugar until the flavour of the mint is well extracted. Strain very carefully into a large tumbler, add chipped ice and two glasses of Rye Whisky. Stir up well, dash a little Rum on top. Insert 2 or 3 sprigs of mint with the leaves upwards, which have been dipped into powdered sugar before. Decorate gently with fruits in season.

No. 163.

Planters Punch.

This drink is very popular on the Island of Jamaica and principally at Kingston.

The ingredients are:

1 wine glass of Jamaica Rum
The juice of a fresh lime
A tablespoonful of sugar syrup
1 dash of Angostura bitter.

Shake well, strain into a tumbler, add a cherry.

No. 164. Port Negus Punch.

Fill a stew pan with following ingredients:

- 3 pieces of sugar
- A few dashes of any liqueur
- 5 cloves
- 1 wine glass of Portwine
- Half a wine glass of Cognac Brandy.

Let boil and serve in a tumbler, add some grated nutmeg on top.

No. 165. Rum Punch.

Fill the shaker half full of broken ice and add:

- 1 tablespoonful of plain syrup or Curacao
- The juice of half a lemon
- 1 wine glass of Jamaica Rum.

Shake well and strain into a tumbler, add cold soda water.

Sling.

The slings are all made the same way. One has only to substitute the base liqueur. When desired, use water and ice; when hot, use boiling water.

No. 166.

Strait Sling.

The ingredients of the well-known Singapore drink are:

2 dashes of Orange bitter
2 dashes of Angostura bitter
The juice of half a lemon
Half a liqueur glass of Benedictine
Half a liqueur glass of Dry Cherry Brandy
Half a liqueur glass of Gin.

Pour into a tumbler and fill up with cold soda water.

Sangaree.

No. 167.

Whisky Sangaree.

Dissolve a tablespoonful of sugar in a small wine glass of water. Pour this into a large tumbler and fill up with Rye Whisky and water.

Smashes.

All smashes are made the same way by substituting the base of liqueur.

No. 168. Fancy Gin Smash.

The Fancy Gin Smash is made the same way as the plain Gin Smash, described below. The glass is, however, filled up with chipped ice and decorated with fruits and a little sprig of mint. Serve with straws and a spoon.

No. 169. Gin Smash.

Dissolve a little sugar and water in a shaker, add 4 sprigs of fresh mint, press the flavour out of them and put sprigs aside. Fill the shaker with ice, add one cocktail glass of Gin, shake and strain into a wine glass. Dress with fruit and serve with a spoon.

Sours.

No. 170. Brandy Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Brandy.

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 171. Champagne Sour.

Put a piece of sugar in a wine glass and add:

3 dashes of Brandy
2 dashes of Brown Curacao.

Fill up with Champagne, add a slice of lemon.

No. 172. Claret Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
One and a half glass of Claret
Half a glass of Brandy.

Shake well, strain into a small tumbler and fill up with plain water.

No. 173. Creole Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
 $\frac{1}{3}$ of Rum
 $\frac{2}{3}$ of Malaga Wine.

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 174.

Derby Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1/3 of Rum
1/3 of Whisky
1/3 of Italian Vermouth.

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 175.

Dizzy Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Brandy
1/3 glass of Portwine.

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 176.

Manhattan Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
1 glass of Rye Whisky
Half a glass of Italian Vermouth.

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 177.

Martini Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Gin
Half a glass of Italian Vermouth.

Shake well and strain into a small tumbler and add a little splash of soda water on top.

No. 178. Pine-Apple Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Brandy
Half a glass of Madeira wine
Half a glass of Pineapple juice.

Shake well and strain into a small tumbler and fill up with plain water.

No. 179. Roth Rider Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
Half a glass of Claret
Half a glass of Whisky
1 glass of Dry Sherry Wine.

Shake well, strain into a small tumbler and fill up with plain water.

No. 180. Saratoga Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1 glass of Rye Whisky
3 dashes of Anisette
Half a glass of French Vermouth.

Shake well, strain into a small tumbler and fill up with plain water.

No. 181.

Snigh Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
1/3 of French Vermouth
1/3 of Portwine
1/3 of Whisky
3 dashes of Anisette.

Shake well, strain into a small tumbler and fill up with plain water.

No. 182.

Yachting Club Sour.

Fill the shaker half full of broken ice and add:

The juice of half a lemon
Sugar according to taste
The white of an egg
1 glass of Brandy
3 dashes of Green Curacao.

Shake well, strain into a small tumbler and fill up with plain water.

No. 183.

Vermouth Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
One and a half glass of Italian Vermouth.

Shake well, strain into a small tumbler and fill up with cold soda water.

No. 184.

Whisky Sour.

Fill the shaker half full of broken ice and add:

The juice of a lemon
Sugar according to taste
1 glass of Rye Whisky.

Shake well, strain into a small tumbler and fill up with cold soda water.

Cups.

No. 185.

Castle Cup.

(12-14 persons)

Put a large piece of ice in a big jug and add:

- 2 bottles of Claret
- 2 bottles of Graves Wine
- 5 wine glasses of Brandy
- 2 bottles of Soda water
- 2 cocktail glasses of Brown Curacao
- 2 large peels of cucumber
- Some grated nutmeg on top
- Sugar according to taste.

Stir up and serve in Champagne glasses.

No. 186.

Champagne Cup.

(4 persons)

Put a large lump of ice in a big jug and add:

- 1 liqueur glass of Cherry Brandy
- 1 liqueur glass of Curacao
- 2 liqueur glasses of Brandy
- 1 bottle of iced Champagne
- 1 bottle of cold soda water.

Stir up well and decorate with different kinds of fruit in season. A sprig of fresh mint or a slice of cucumber peel is often added.

No. 187.

Claret Cup.

(4 persons)

The Claret cup is made in the same way as the Champagne Cup, but a little lemon juice instead of Cherry Brandy improves it.

No. 188.

Gripsholm Special.

(4-6 persons)

Put a large piece of ice in a big jug and add:

- 1 bottle of Ginger ale
- 1 wine glass of Raspberry syrup
- 1 wine glass of Brandy
- Half a cocktail glass of Yellow Chartreuse
- The juice of 3 oranges
- A tablespoonful of sugar
- A bottle of soda water
- The peel of a cucumber.

Stir well, add orange slices and some grapes.
Serve in Champagne glasses.

No. 189.

King's Cup.

(4-6 persons)

Put a large piece of ice in a big jug and add:

- 1 bottle of Dry Champagne
- 1 cocktail glass of Yellow Chartreuse
- 1 cocktail glass of Brandy
- Half a bottle of Mosel Wine
- A little bunch of celery.

Stir up and serve in Champagne glasses.

No. 190.

Madeira Cup.

(4 persons)

Put a large piece of ice in a big jug and add:

- The juice of two lemons
- 2 cocktail glasses of Italian Vermouth
- 1 bottle of Dry Madeira Wine
- 1 bottle of cold soda water.

Stir up well and decorate with thinly cut
slices of lemon, orange and pine-apple.

No. 191.

Mediterranean Cup.

(12-15 persons)

Put a large piece of ice in a big jug and add:

The juice of two lemons
Halt a cocktail glass of Rum
Halt a wine glass of Maraschino
Halt a wine glass of White Curacao
One wine glass of Brandy
2 bottles of Champagne
Halt a bottle of Burgundy Wine
2 bottles of Apollinaris
Sweeten to taste.

Stir up carefully, decorate with pine-apple, cherries and grapes. Serve in Champagne glasses.

No. 192.

Peace Cup.

(4 persons)

Smash 5 or 6 slices of fresh pine-apple and also two dozen clean strawberries, add some sugar and a little water. Strain very carefully into a big jug, add a big lump of ice and 2 cocktail glasses of Maraschino, a bottle of dry iced Champagne and a bottle of cold soda water. Stir up well and decorate with pieces of pine-apple cut into dice, and a little strawberries.

No. 193.

Punsch Cup.

(4 persons)

Put a large lump of ice in a glass can and add:

Halt a bottle of Swedish Punsch
One bottle of Niersteiner Wine
Halt a wine glass of Green Curacao.

Stir well and serve in Champagne glasses.

Toddies.

These drinks can be served hot or cold, by using respectively hot water or ice and cold water.

No. 194. Aurore Boreale Toddy.

Dissolve four pieces of sugar in hot water and add:

One cocktail glass full of Raspberry syrup
One and a half cocktail glass of Brandy.

Fill up with boiling water, add a slice of lemon on top. Serve with a bar spoon.

No. 195. King's Toddy.

Dissolve three pieces of sugar in hot water and add:

One cocktail glass of Claret
Half a cocktail glass of Brandy
One cocktail glass of Portwine.

Fill up with boiling water, add a slice of lemon and serve with a bar spoon.

No. 196. Kungsholm Toddy.

Dissolve three pieces of sugar in a tumbler and add:

One glass of Brandy.
Half a cocktail glass of Brown Curacao.

Fill up with boiling water, add a slice of lemon and serve with a bar spoon.

No. 197. Portwine Toddy.

Dissolve four pieces of sugar in a tumbler and add:

1 wine glass full of Portwine.

Fill up with boiling water, add a slice of lemon, serve with a bar spoon.

No. 198. Rum Toddy.

Dissolve four pieces of sugar in a tumbler and add:

One glass of Jamaica Rum.

Fill up with boiling water, add two slices of lemon, serve with a bar spoon.

No. 199. Stockholm Toddy.

Dissolve two pieces of sugar in a tumbler and add:

Half a cocktail glass of Brandy

Half a cocktail glass of Portwine

4 dashes of Raspberry syrup.

Fill up with boiling water, add a slice of lemon, serve with a bar spoon.

No. 200. Whisky Toddy.

Dissolve four pieces of sugar in a tumbler and add:

One glass of Whisky.

Fill up with boiling water, add a slice of lemon, serve with a bar spoon.

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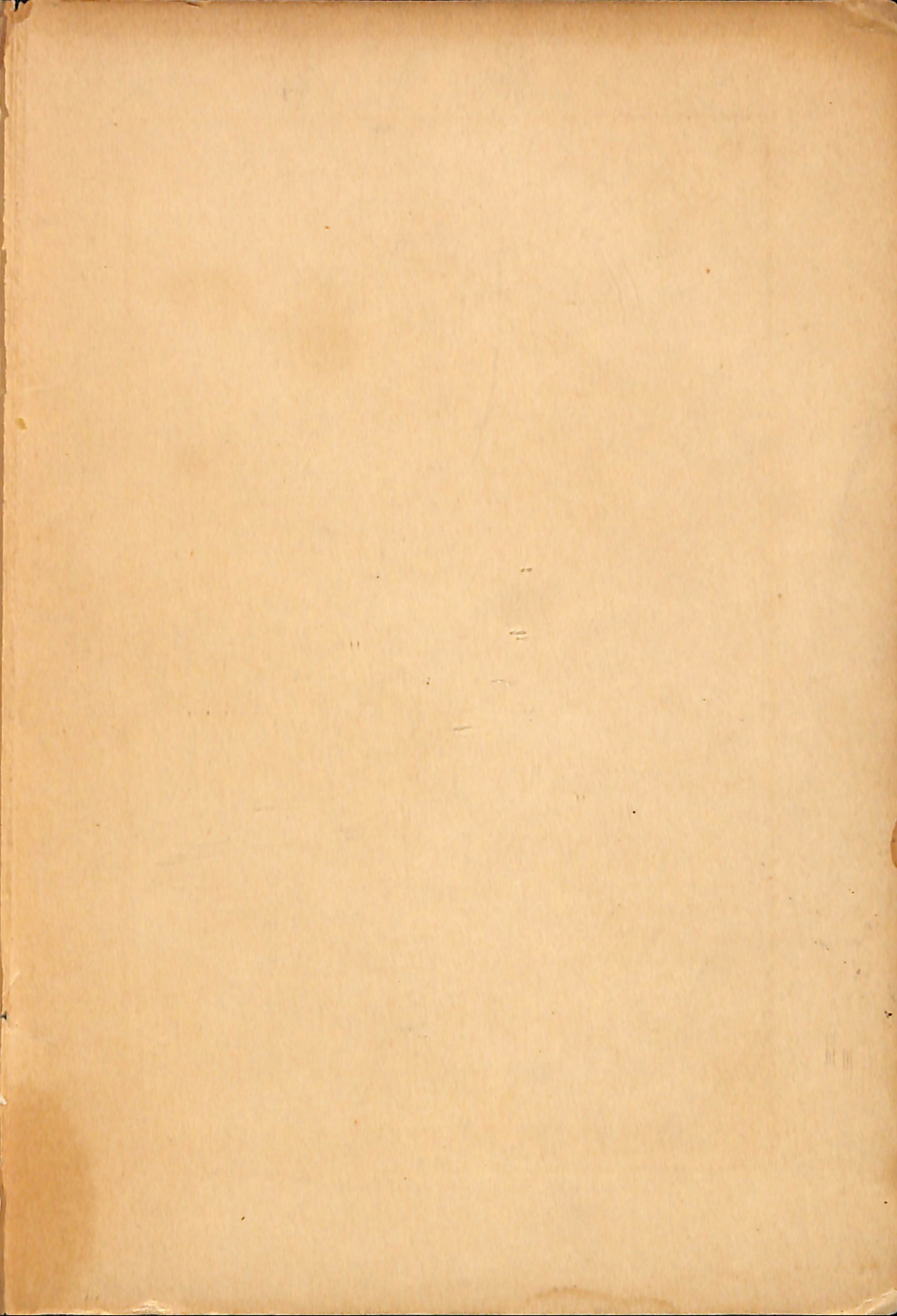
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