



THE
GORHAM
COCKTAIL
BOOK





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THE GORHAM
COCKTAIL
BOOK



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COCKTAILS

How to Make Them



*“ Inasmuch as you will do this thing,
it is best that you do it intelligently.”*



A COCKTAIL is an appetizer or stomach stimulant and differs from other drinks in that it is supposed to contain Bitters.

It is the purpose of this book to give the rules for the mixing of simple and well-known cocktails. As to rules for fancy cocktails there is no end, and the addition of the various ingredients for sweetening and blending of fancy cocktails has been left to the taste of the mixer.

A dry cocktail is one in which very little, if any, sweetening is used, and is best for people who

are constrained as to the use of sweets.

Cocktails should always be made in a glass with cracked ice, stirred with a spoon, and sufficient ice should be used so that when the drink is served the melting of the ice will cause the drink to be at least one-third water. The finer the ice the quicker it dissolves in the liquor, and hence the colder the drink.

A cocktail should never be bottled and should always be made at the time of drinking. A bottled cocktail might be likened unto a depot sandwich—neither are fit for use except in case of necessity.

The original cocktails were all made from Gin, Whiskey or Brandy, and these are the spirits used in almost every well-known cocktail made to-day. The addition of Vermouth was the first move toward the blending of cocktails and was the initial feature that led to their popularity.

The measures referred to, namely, a mixing-glass, a jigger, and a pony, hold the following quantities :

A mixing-glass holds 12 ounces, 6 jiggers, or 24 medium size tablespoonfuls.

A jigger referred to in these rules holds 2 ounces, or 4 medium size tablespoonfuls.

A pony holds 1 ounce, or half a jigger, or 2 tablespoonfuls.

The formulas are simple, practical, easy to follow, and the ingredients are embraced within the contents of the sideboard of the average well-regulated household.

The cherry preserved in marschino and the small green olive are often dropped in the bottom of the cocktail-glass. As to whether the cherry or olive be used, it is a matter of taste, but on general principles the cherry should go with the sweet drink and the olive with the dry. Neither the cherry nor the olive should ever be served with the

drink without first learning whether it is desired or not.

An old-fashioned, yet attractive, way of serving a cocktail to ladies is the wiping of the rim of the cocktail-glass with lemon peel and then dipping the rim in powdered sugar, which leaves a frosty decoration on the rim of the glass.

Angostura Bitters may be used in place of Boker's where mentioned in these rules, if preferred, but never more than one-half the quantity.

Orange bitters may be used in conjunction with the other bitters mentioned, or alone, and the addition of a dash or two,

more or less, of these bitters is far from being objectionable, as in the case of the more pungent bitters.

The writer has no caution to give as to any extras that may be added ; the only special suggestion he has to offer being—always make cocktails mild, and avoid too many bitters.

The tinkle of the ice—the delightful odor of the lemon peel—the fragrance and flavor of this ice-cold appetizer, what an apology it has been for cold soup and over-done entree !





The Recipes





Apple Brandy Cocktail.

Two dashes Peyschaud or Boker's bitters, one jigger apple brandy, one piece lemon peel.

Bitters
Apple Brandy
Lemon Peel

A MIXING-GLASS half-full fine ice, two dashes Peyschaud or Boker's bitters, one jigger apple brandy. Mix and strain into a cocktail-glass. Add a piece of twisted lemon peel.

Armour Cocktail.

Three dashes orange bitters, half a jigger sherry, half a jigger Italian vermouth, one piece orange peel.


Bitters
Sherry
Italian Vermouth
Orange Peel

FINE ice in mixing-glass, three dashes orange bitters, half a jigger sherry, half a jigger Italian vermouth. Mix, strain into cocktail-glass. Add a piece of orange peel.

Brandy Cocktail.

Syrup
Bitters
Brandy
Lemon Peel


Two dashes gum-syrup, two dashes Peyschaud or Boker's bitters, one jigger brandy, one piece lemon peel.

 MIXING-GLASS half-full fine ice, two dashes gum-syrup, two dashes Peyschaud or Boker's bitters, one jigger brandy. Mix and strain into cocktail-glass. Add a piece twisted lemon peel.

Brandy Cocktail Old-Fashioned.

Sugar
Bitters
Lemon Peel
Brandy

Lump of sugar, two dashes bitters, small piece lemon peel, one jigger brandy.

 RUSH lump of sugar in a whiskey-glass with sufficient hot water to cover the sugar, add one lump ice,

two dashes bitters, a small piece lemon peel, one jigger brandy. Stir with small bar-spoon. Serve leaving spoon in the glass.

Brandy Cocktail—Fancy.

Three dashes maraschino, two dashes Peyschaud or Boker's bitters, one jigger brandy, one dash orange bitters, one piece lemon, powdered sugar.

Maraschino
Bitters
Brandy
Lemon
Sugar

FILL a mixing-glass half-full fine ice, add three dashes maraschino, two dashes Peyschaud or Boker's bitters, one jigger brandy, one dash orange bitters. Mix. Strain into cocktail-glass, the rim of which has been moistened with a piece of lemon and dipped in powdered sugar.

Brant Cocktail.

Bitters
Crème de Menthe
Brandy
Lemon Peel

Two dashes Angostura bitters, one-third jigger white crème de menthe, two-thirds jigger brandy, one piece lemon peel.

MIXING-GLASS half-full fine ice, two dashes Angostura bitters, one-third of a jigger white crème de menthe, two-thirds of a jigger brandy. Mix well. Strain into cocktail-glass; twist a piece of lemon peel over the top.

Brown Cocktail.

Bitters
Holland Gin
French Vermouth
Lemon Peel

Three dashes Boker's bitters, one-half jigger Holland gin, one-half jigger French vermouth, small piece lemon peel.

FILL mixing-glass half-full fine ice, add three dashes Boker's bitters, one-half jigger Holland gin, one-half

jigger French vermouth; shake until cold. Strain into cocktail-glass; twist a small piece lemon peel on top.

Calisaya Cocktail.

Half a jigger Calisaya, half a jigger whiskey, one small piece lemon peel.

Calisaya
Whiskey
Lemon Peel

HALF a jigger Calisaya, half a jigger whiskey, one small piece lemon peel, half a mixing-glass full fine ice. Mix well and strain into a cocktail-glass.

Country Cocktail.

Two dashes orange bitters, two dashes Boker's bitters, one piece lemon peel, one jigger rye whiskey.

Bitters
Lemon Peel
Whiskey

AMIXING-GLASS half-full fine ice, two dashes of orange bitters, two dashes Boker's bitters, one piece

lemon peel, one jigger rye whiskey—no sweetening. Mix and strain into a cocktail-glass.

Champagne Cocktail.

Sugar
Bitters
Lemon Peel
Champagne

One lump sugar, Boker's bitters, fair sized piece lemon peel, glass three-fourths full champagne.

PUT into a long thin glass one lump cut-loaf sugar saturated with Boker's bitters, add one lump of ice, a fair sized piece of lemon peel; fill the glass three-fourths full cold champagne. Stir with spoon and serve.

Champagne Cocktail

Fancy.

Sugar
Bitters
Lemon Peel
Champagne

Two lumps sugar, Peyschaud bitters, rind of lemon, glass nearly full champagne.

INTO a long thin glass, put two lumps of sugar; wet one of the lumps with Peyschaud bitters. Add three lumps of ice and the rind of a lemon. Catch one end of the lemon rind on the edge of the glass. Fill the glass nearly full with cold champagne. Stir with a bar-spoon and serve.

Chocolate Cocktail.

One egg, one dash bitters, one jigger port wine, one teaspoonful fine sugar.

Egg
Bitters
Port Wine
Sugar

BREAK a fresh egg into a mixing-glass half-full fine ice, add one dash bitters, one jigger port wine, one teaspoonful fine sugar. Shake well and strain into a cocktail-glass.

Cider Cocktail.

Sugar
Bitters
Lemon Peel
Cider

One lump sugar, Boker's bitters, small piece lemon peel, cider to fill glass.

SATURATE a lump of cut-loaf sugar with Boker's bitters. Place it, with one lump of ice and a small piece of lemon peel, in a thin cider-glass, then fill up with cold cider. Stir with spoon and serve.

Clam Cocktail.

Clams
Lemon Juice
Tabasco Sauce

Half-dozen little-neck clams, pepper and salt to taste, two dashes lemon juice, one dash tabasco sauce, very little cayenne pepper.

PUT into a large cocktail-glass a half-dozen little-neck clams with all their liquor, season with pepper and salt to taste; add two dashes lemon

juice, one dash tabasco sauce, and a very little cayenne pepper. Serve with small fork or spoon in glass.

Coffee Cocktail.

One teaspoonful powdered sugar, one egg, one pony port wine, one pony brandy, a little nutmeg.

Sugar
Egg
Port Wine
Brandy

FILL a mixing-glass half-full of fine ice; add one teaspoonful of powdered white sugar, one fresh egg, one pony port wine, one pony of brandy. Shake thoroughly and strain into a large cocktail-glass. Grate a little nutmeg on top before serving.

Gin Cocktail—Holland.

Two dashes Boker's or Peyschaud bitters, two dashes gum-syrup, one jigger Holland gin, one piece lemon peel.

Bitters
Syrup
Holland Gin
Lemon Peel

MIXING-GLASS half-full fine ice, two dashes Boker's or Pey-schaud bitters, two dashes gum-syrup, one jigger Holland gin. Mix; strain into a cocktail-glass. Add a piece of twisted lemon peel.

Gin Cocktail Old-Fashioned Holland.

Sugar
Bitters
Lemon Peel
Holland Gin

One lump sugar, hot water, two dashes Boker's bitters, small piece lemon peel, one jigger Holland gin.

PUT a lump of sugar in a whiskey-glass; add enough hot water to cover the sugar. Crush the sugar; add a lump of ice, two dashes Boker's bitters, small piece of lemon peel, one jigger of Holland gin. Mix with small bar-spoon and serve with spoon in glass.

Gin Cocktail—Plymouth.

Three dashes orange or Peyschaud bitters, one jigger Plymouth gin, small piece lemon peel.

Bitters
Plymouth Gin
Lemon Peel

MIXING-GLASS half-full fine ice, three dashes orange or Peyschaud bitters, one jigger Plymouth gin. Mix well, strain into cocktail-glass. Add a small piece lemon peel.

Gin Cocktail—Tom.

Two dashes Peyschaud or Boker's bitters, one jigger Tom gin, small piece lemon peel.

Bitters
Tom Gin
Lemon Peel

HAVE mixing-glass half-full fine ice; add two dashes Peyschaud or Boker's bitters, one jigger Tom gin. Mix well, strain into cocktail-glass and add a small piece of lemon peel.

Gin Cocktail

Old-Fashioned Tom.

Sugar
Bitters
Lemon Peel
Tom Gin

One lump sugar, hot water, two dashes Boker's bitters, small piece lemon peel, one jigger old Tom gin.

MIX same as Old Fashioned Holland Gin Cocktail, using old Tom gin in place of Holland.

Harvard Cocktail.

Syrup
Bitters
Italian Vermouth
Brandy
Seltzer

One dash gum-syrup, three dashes Boker's bitters, half a jigger Italian vermouth, half a jigger brandy, seltzer.

MIXING-GLASS half-full of fine ice; one dash gum-syrup, three dashes Boker's bitters, half a jigger Italian vermouth, half a jigger of brandy. Mix and strain into a cocktail-glass, then fill up with seltzer and serve quickly.

Irish Cocktail.

Three dashes orange bitters, two dashes Horsford's acid phosphate, one-half jigger whiskey, one-half jigger Italian vermouth.

Bitters
Acid Phosphate
Whiskey
Italian Vermouth

MIXING-GLASS half-full fine ice, three dashes orange bitters, two dashes Horsford's acid phosphate, one-half jigger whiskey, one-half jigger Italian vermouth. Mix well, strain into cocktail-glass.

Jamaica Rum Cocktail.

Two dashes gum-syrup, two dashes orange bitters, two dashes Boker's bitters, one jigger Jamaica rum, small piece lemon peel.

Syrup
Bitters
Jamaica Rum
Lemon Peel

MIXING-GLASS half-full fine ice, two dashes gum-syrup, two dashes orange bitters, two dashes

Boker's bitters, one jigger Jamaica rum.
Mix and strain into cocktail-glass. Add
a small piece twisted lemon peel.

Jersey Cocktail.

Sugar
Bitters
Lemon Peel
Cider

*One-half tablespoonful fine sugar,
two dashes Boker's bitters, one piece
lemon peel, cider to fill glass.*

PUT one lump of ice in thin
cider-glass. Add one-half table-
spoonful fine sugar, two dashes Boker's
bitters, one piece lemon peel. Fill up
with cold cider. Stir well, and drink
while effervescent.

Liberal Cocktail.

Syrup
Bitters
Whiskey
Lemon Peel

*One dash syrup, half a jigger Picon
bitters, half a jigger whiskey, small
piece lemon peel.*

FILL a mixing-glass half-full fine ice, add one dash syrup, half a jigger Picon bitters, half a jigger whiskey. Mix, strain into cocktail-glass. A small piece of lemon peel on top.

Manhattan Cocktail.

Two dashes gum-syrup, two dashes Boker's bitters, one-half jigger Italian vermouth, one-half jigger whiskey, one piece lemon peel.

Syrup
Bitters
Italian Vermouth
Whiskey
Lemon Peel

FILL mixing-glass half-full fine ice, add two dashes gum-syrup, two dashes Boker's bitters, one-half jigger Italian vermouth, one-half jigger whiskey. Mix, strain into cocktail-glass. Add a piece of lemon peel.

Manhattan Cocktail Dry.

Bitters
Italian Vermouth
Whiskey
Lemon Peel

Two dashes Boker's bitters, one-half jigger Italian vermouth, one-half jigger whiskey, one piece lemon peel.

PREPARE same as Manhattan Cocktail, leaving out syrup.

Manhattan Cocktail Extra Dry.

Bitters
French Vermouth
Whiskey
Lemon Peel

Two dashes Boker's bitters, one-half jigger French vermouth, one-half jigger whiskey, one piece lemon peel.

MIX same as Manhattan Cocktail. Leave out syrup, and use French vermouth in place of Italian.

Marguerite Cocktail.

Bitters
Plymouth Gin
French Vermouth
Olive

Three dashes orange bitters, one-half jigger Plymouth gin, one-half jigger French vermouth, one olive.

HALF a mixing-glass full of fine ice, three dashes of orange bitters, one-half jigger of Plymouth gin, one-half jigger of French vermouth. Mix, strain into cocktail-glass. Place an olive in the bottom of glass and serve.

Martini Cocktail—No. 1.

Three dashes orange bitters, one-half jigger Tom gin, one-half jigger Italian vermouth, one piece lemon peel.

Bitters
Tom Gin
Italian Vermouth
Lemon Peel

HALF a mixing-glass full fine ice three dashes orange bitters, one-half jigger Tom gin, one-half jigger Italian vermouth, a piece lemon peel. Mix, strain into cocktail-glass.

Martini Cocktail—No. 2.

Two dashes Boker's bitters, one-half jigger Tom gin, one-half jigger Italian vermouth, half a teaspoonful sherry, one piece lemon peel.

Bitters
Tom Gin
Italian Vermouth
Sherry
Lemon Peel

FILL mixing-glass half-full fine ice. Add two dashes Boker's bitters, one-half jigger Tom gin, one-half jigger Italian vermouth, half a teaspoonful sherry, piece of lemon peel. Mix, and strain into cocktail-glass.

Medford Rum Cocktail.

One dash gum-syrup, two dashes Boker's bitters, one jigger Medford rum, one piece lemon peel.

HAVE mixing-glass half-full fine ice. Add dash gum-syrup, two dashes Boker's bitters, one jigger Medford rum. Mix and strain into cocktail glass. Add a piece of twisted lemon peel.

Metropole Cocktail.

Two dashes gum-syrup, two dashes Peyschaud bitters, one dash orange bitters, half a jigger brandy, half a jigger French vermouth, small piece lemon peel.

Syrup
Bitters
Medford Rum
Lemon Peel

Syrup
Bitters
Brandy
French Vermouth
Lemon Peel

HAVE a mixing-glass half-full fine ice, add two dashes gum-syrup, two dashes Peyschaud bitters, one dash orange bitters, half a jigger brandy, half a jigger French vermouth. Mix, strain into cocktail-glass, add small piece twisted lemon peel.

Metropolitan Cocktail.

Three dashes gum-syrup, two dashes Boker's bitters, one pony brandy, one pony French vermouth, small piece lemon peel.

Syrup
Bitters
Brandy
French Vermouth
Lemon Peel

TWO lumps of ice in a small wine-glass, add three dashes gum-syrup, two dashes Boker's bitters, one pony brandy, one pony French vermouth. Mix, take out the ice, add a small piece twisted lemon peel.

Oyster Cocktail.

Lemon Juice
Tabasco Sauce
Vinegar
Tomato Catsup
Oysters

A few dashes lemon juice, one dash tabasco sauce, teaspoonful vinegar, a few dashes tomato catsup, six Blue Point oysters, pepper and salt to taste.

A FEW dashes lemon juice in a tumbler, add a dash of tabasco sauce, a teaspoonful of vinegar, a few dashes tomato catsup, six Blue Point oysters, with all their liquor; season to taste with pepper and salt. Mix and serve with small fork or spoon in the glass.

Princeton Cocktail.

Bitters
Tom Gin
Port Wine

Three dashes orange bitters, one and a half pony Tom gin, half a pony port wine.

A MIXING-GLASS half-full fine ice, three dashes orange bitters, one and a half pony Tom gin. Mix,

strain into cocktail-glass; add half a pony port wine carefully and let it settle in bottom of cocktail before serving.

Riding Club Cocktail.

One dash Angostura bitters, small bar-spoonful Horsford's acid phosphate, one jigger Calisaya.

Bitters
Acid Phosphate
Calisaya

MIXING-GLASS half-full fine ice, one dash Angostura bitters, a small bar-spoonful Horsford's acid phosphate, one jigger Calisaya. Mix and strain into cocktail-glass.

Rob Roy Cocktail.

Two dashes Boker's bitters, one-half jigger Scotch whiskey, one-half jigger Italian vermouth, small piece lemon peel.

Bitters
Scotch Whiskey
Italian Vermouth
Lemon Peel

FILL a mixing-glass half-full fine ice. Add two dashes Boker's bitters, one-half jigger Scotch whiskey,

one-half jigger Italian vermouth. Mix and strain into cocktail-glass. Place a small piece lemon peel on top.

Soda Cocktail.

Sugar
Bitters
Lemon Peel
Soda

One teaspoonful fine sugar, three dashes Peyschaud bitters, one piece lemon peel, one bottle plain or lemon soda.

ONE teaspoonful fine sugar in a large bar-glass, one lump of ice, three dashes Peyschaud bitters, one piece lemon peel; add one bottle of plain or lemon soda. Mix and drink during effervescence.

Star Cocktail.

Syrup
Bitters
Apple Brandy
Italian Vermouth
Lemon Peel

Two dashes gum-syrup, three dashes Peyschaud or Boker's bitters, one-half jigger apple brandy, one-half jigger Italian vermouth, small piece lemon peel.

FILL a mixing-glass half-full fine ice, add two dashes gum-syrup, three dashes Peyschaud or Boker's bitters, one-half jigger apple brandy, one-half jigger Italian vermouth. Mix, strain into cocktail-glass, twist small piece lemon peel on top.

Turf Cocktail.

One dash Angostura bitters, three dashes orange bitters, one jigger Tom gin, one piece lemon peel.

Bitters
Tom Gin
Lemon Peel

ONE dash Angostura bitters, three dashes orange bitters, one jigger Tom gin in a mixing-glass half-full fine ice. Mix, strain into cocktail-glass; add a piece twisted lemon peel.

Vermouth Cocktail.

Bitters
Italian Vermouth
Lemon Peel

Two dashes Boker's or Peyschaud bitters, one jigger Italian vermouth, one piece lemon peel.

MIXING-GLASS half-full fine ice, two dashes Boker's or Peyschaud bitters, one jigger Italian vermouth. Mix well, strain into cocktail-glass; add a piece lemon peel.

Vermouth Cocktail—Dry.

Bitters
French Vermouth
Lemon Peel

Two dashes Boker's or Peyschaud bitters, one jigger French vermouth, one piece lemon peel.

PREPARE same as Vermouth Cocktail, using French vermouth in place of Italian; twist a piece lemon peel over top.

Vermouth Cocktail Fancy.

Three dashes maraschino, two dashes Boker's bitters, one jigger Italian vermouth, one dash orange bitters, one piece lemon peel, powdered sugar.

Maraschino
Bitters
Italian Vermouth
Lemon Peel
Powdered Sugar

HAVE mixing-glass half-full fine ice. Add three dashes maraschino, two dashes Boker's bitters, one jigger Italian vermouth and one dash orange bitters. Mix and strain into cocktail-glass, the rim of which has been moistened with a piece of lemon peel and dipped in powdered sugar.

Vermouth Cocktail French.

Three dashes orange bitters, one jigger French vermouth, one piece lemon peel.

Bitters
French Vermouth
Lemon Peel

THREE dashes orange bitters in mixing-glass half-full fine ice; add one jigger French vermouth. Mix well, strain into cocktail-glass; add a piece twisted lemon peel on top.

Whiskey Cocktail.

Syrup
Bitters
Whiskey
Lemon Peel

Two dashes gum-syrup, two dashes Peyschaud bitters, one jigger whiskey, one piece lemon peel.

MIXING-GLASS half-full fine ice, two dashes gum-syrup, two dashes Peyschaud bitters, one jigger whiskey. Mix, strain into cocktail-glass; add a small piece of twisted lemon peel.

Whiskey Cocktail Fancy.

Maraschino
Bitters
Whiskey
Lemon Peel
Powdered Sugar

Two dashes maraschino, two dashes Boker's bitters, one jigger whiskey, one dash orange bitters, one piece lemon peel, powdered sugar.

HAVE mixing-glass half-full fine ice. Add two dashes maraschino, two dashes Boker's bitters, one jigger whiskey, one dash orange bitters. Mix until very cold. Strain into cocktail-glass, the rim of which has been moistened with a piece of lemon peel and dipped in powdered sugar.

Whiskey Cocktail Old-Fashioned.

One lump of sugar, hot water, two dashes Boker's bitters, small piece lemon peel, one jigger whiskey.

Sugar
Bitters
Lemon Peel
Whiskey

PUT a lump of sugar in a whiskey-glass; add enough hot water to cover the sugar. Crush the sugar;

add a lump of ice, two dashes Boker's bitters, small piece of lemon peel, one jigger whiskey. Mix with small bar-spoon and serve with spoon in glass.

Whiskey Cocktail New York.

Bitters
Whiskey
Italian Vermouth
Sherry
Lemon Peel

Two dashes Boker's bitters, one-half jigger whiskey, one-half jigger Italian vermouth, half a teaspoonful sherry, one piece lemon peel.



ILL mixing-glass half-full fine ice. Add two dashes Boker's bitters, one-half jigger whiskey, one-half jigger Italian vermouth, half a teaspoonful sherry, piece of lemon peel. Mix, and strain into cocktail-glass.

Yale Cocktail.

Three dashes orange bitters, one dash Peyschaud bitters, one piece lemon peel, one jigger Tom gin, a squirt siphon seltzer.

Bitters
Lemon Peel
Tom Gin
Seltzer

FILL a mixing-glass half-full fine ice, three dashes orange bitters, one dash Peyschaud bitters, a piece lemon peel, one jigger Tom gin. Mix, strain into cocktail-glass; add a squirt of siphon seltzer.





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