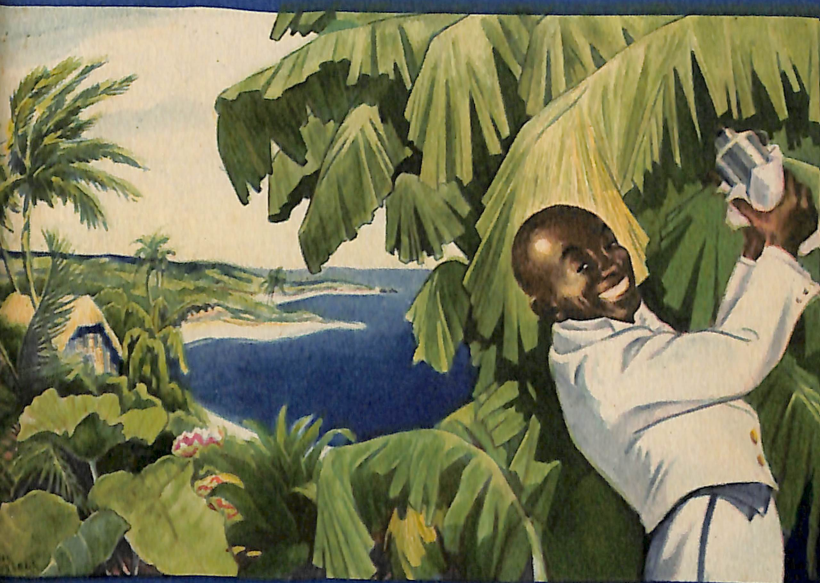
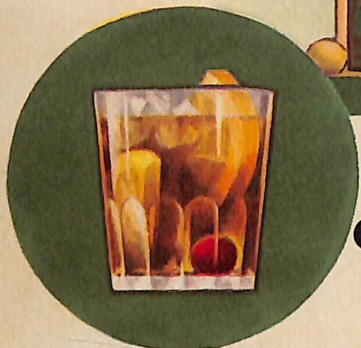


# ANGOSTURA



# RECIPES

BRING THE AROMATIC FRAGRANCE OF THE TROPICS TO YOUR TABLE



★  
**OLD FASHIONED  
COCKTAIL**

★  
*as mixed by Agosto Forte at DELMONICO'S*

Crush  $\frac{1}{2}$  lump of sugar in 5 or 6 dashes of Angostura Bitters and shake around glass so as to coat it with sugar grains and bitters. Empty balance of the mixture.

Add piece of Pineapple, Orange and a Cherry. Lump of ice. Jigger of Rye Whiskey.

Splash with Seltzer and serve.

## The World's Best Kept Secret

In 1824 Dr. Johann Gottlieb Benjamin Siegert, once a surgeon in Bluecher's army, developed Angostura Bitters as a tonic for tropical fever. Thus Angostura was first used as a *tonic*, with both spirits and food. In the course of time stories of the unusual and delicious *flavor* that Angostura imparts to foods and drinks built up far greater fame for this unique product.

The formula of Angostura is truly the "World's Best Kept Secret." Since 1824 this formula has been known to only seven people, all members of the Siegert family. Hence it is that the three living holders of this priceless secret now produce in Trinidad, B. W. I., this famous product for use in every civilized country of the world; where it is now one of the essentials of good living.

### Simple Recipes, easy to use by world-famous experts

Angostura recipes! Leading bartenders give 42 authentic recipes for the most important drinks. Famous chefs give their private home recipes for 42 appetizing dishes!

42 recipes for delicious drinks! Each is proven and tested. Each recipe has added to the reputation of its sponsor. Each recipe can be accepted as authentic. Recipes for gin drinks, recipes for rum drinks and recipes for

whiskey drinks. Test them. Then choose your favorites.

42 recipes for delicious home dishes, from 15 world-famous chefs. Each dish is practical for home use, perfectly simple and easy to make. Each comes from a chef who ranks as a real "artist." Each is a pleasant surprise. 42 dishes that these chefs and their wives prefer when planning an intimate meal to be served in the privacy of their own homes!

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("Wine glasses" where mentioned equal 2 ounces or 1 jigger)



**Chef des Cuisines**  
**CHARLES SCOTTO**

**HOTEL PIERRE, OF NEW YORK**

President Chefs de Cuisine  
Association of America

*Offers Simple Recipes for  
Home Use*



**MACARONI—  
NAPOLITAINE**

To a half pound of macaroni allow four fresh tomatoes, peel them and cut in small pieces. Heat a small piece of butter and a little olive oil in a pan, add  $\frac{1}{4}$  of an onion chopped very fine; let cook until it gets a nice golden color. Add the tomato,  $\frac{1}{4}$  clove or garlic; let simmer slowly until the tomato becomes like a puree. At the last moment add some fresh chopped parsley, season with salt and pepper and several dashes of **ANGOSTURA BITTERS**. Break the macaroni in half and cook in boiling salted water. Stir with a fork to prevent it from sticking. Let boil for about 20 minutes, strain through colander and place macaroni in casserole. Add some grated parmesan cheese, a piece of sweet butter; mix well together and add the sauce. Serve very hot with grated parmesan cheese.

**CREAM OF CELERY—  
ANGOSTURA**

Mince one pound of the white of celery, parboil for seven or eight minutes, drain and cook celery in 2 tablespoons butter. Sprinkle with 2 tablespoons flour, mix well together and let cook slowly, then add  $2\frac{1}{2}$  cups milk. Mix thoroughly, cook until thickened, then rub through a sieve. Add 1 cup white consomme; heat without allowing to boil and add a little cream when ready to serve. Season to taste with salt and pepper and several dashes of **ANGOSTURA BITTERS**.

**thistle cocktail***as mixed at* ANGOSTURA BAR, Trinidad $\frac{2}{3}$  Scotch Whisky $\frac{1}{3}$  Italian Vermouth

3 Dashes Angostura Bitters

Stir in ice, strain into glass and add a curl of lemon peel.

THISTLE

**palmetto cocktail***as mixed at* ANGOSTURA BAR, Trinidad

Mixing glass half-full ice

3 Dashes Angostura Bitters

 $\frac{1}{2}$  Bouquet Rum.  $\frac{1}{2}$  French Vermouth

Stir, strain and serve.



SAMBO OF TRINIDAD

**tom collins angostura***as mixed at* ANGOSTURA BAR, Trinidad

1 jigger Dry Gin

1 tablespoon Powdered Sugar

Juice of 1 Lemon or 2 Limes

3 dashes Angostura

Shake with cracked ice, strain into glass, add cube of ice, fill with Club Soda.

**abbey cocktail***as mixed at* LONGCHAMPS $\frac{1}{2}$  Plymouth Gin $\frac{1}{4}$  Kina Lillet $\frac{1}{4}$  Italian Vermouth

1 Dash Angostura Bitters

Stir well in ice, strain. Twist lemon peel.

TRINIDAD





**BAKED CAPE BLUEFISH  
ANGOSTURA**

*(for 4)*

Take a 5 lb. Bluefish, split and remove all bones. Place in a buttered baking pan, season with juice of one lemon, salt, finely crushed pepper and one half cup of water. Sprinkle on top the following mixture: One small onion, one half green pepper, one slice eggplant, two heads of mushrooms, a little parsley, a dozen filets of anchovies and four ripe olives. Chop everything separately and mix together, and spread on the fish. Cover the whole with a piece of buttered brown paper and bake in moderate oven for about twenty minutes. When ready to serve, arrange the fish on a platter, and add to the remaining juice one ounce of fresh butter and several dashes ANGOSTURA BITTERS.

**Chef**

**CHARLES L. BANINO**

RITZ-CARLTON HOTEL,  
OF BOSTON, MASS.

*Offers Simple Recipes for  
Home Use*

**SWEETBREAD AND  
LOBSTER EN  
CREPINETTE RITZ**

*(for 4)*

Remove the spleen of two white blanchéd sweetbreads, dice them  $\frac{1}{4}$  inch thick. Take same amount of lobster meat (claws preferred), cut the same thickness as sweetbread. Take four medium sized shallots, a little piece of garlic and 1 oz. salt pork. Chop everything separately, start by heating the salt pork in skillet, adding the shallots, garlic, and a little coarsely chopped parsley. Let simmer slowly a few minutes, mix in briskly  $\frac{1}{2}$  cup finely ground white bread crumbs and tablespoonful of ANGOSTURA. Remove from fire. Add sweetbread and lobster previously prepared, salt and fresh ground pepper to taste. Set aside until cold enough to handle, divide into (8) equal parts, each the shape of an egg. Place on each two slices of truffle and wrap each one in pig's caul. Bake fifteen minutes in medium hot oven, basting frequently. Serve on individual mounts of baked rice, with two crepinettes on each. Pour Brown Sauce flavored with ANGOSTURA.

**zazarak cocktail***as mixed at* THE EMBASSY CLUB

Old fashioned glass

1 Lump Sugar

Drink of Bourbon

Drop of Absinthe

1 Dash Angostura Bitters

Twist of orange and lemon peel

Stir with lumps of ice in glass.

**new yorker special***as mixed at* The HOTEL NEW YORKER

Fill mixing glass half full cracked ice:

 $\frac{1}{4}$  Italian Vermouth.  $\frac{1}{4}$  French Vermouth $\frac{1}{2}$  Dry Gin. 1 Dash Angostura Bitters

2 Dashes Curaçao

1 Piece orange peel twisted.

**reeves special***as mixed at* THE CAFE MADISONJuice  $\frac{1}{2}$  Lime $\frac{1}{3}$  French Vermouth.  $\frac{2}{3}$  Gin

Stir in ice, strain and float 2 Dashes of Angostura Bitters on top.

**packard twins***as mixed at* THE HOTEL BARCLAY

2 Dashes Orange Bitters

2 Dashes Angostura Bitters

2 Dashes Maraschino (alcoholic)

1 Jigger Rye Whisky

 $\frac{1}{2}$  Jigger Sherry

Stir with ice and serve in cocktail glass.







**Chef GABRIEL LUGOT**

HOTEL WALDORF-ASTORIA, OF  
NEW YORK

*Offers Simple Recipes for  
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**SUPREME  
OF GRAPEFRUIT—  
ANGOSTURA**

Select a ripe, heavy grapefruit; skin it carefully. With a special sharp knife remove each section of grapefruit without inside skin. Place sections in bowl; pour over them all juice from the fruit. Add a few dashes of ANGOSTURA,  $\frac{1}{2}$  ounce Kirsch, 1 teaspoon of granulated sugar and let stand 15 minutes. In a sherbet glass arrange the grapefruit sections, pour over the juice and decorate with red and green cherries. Serve very thoroughly chilled.

**RICE PUDDING—  
ANGOSTURA**

Scald 1 quart of milk in double boiler, add  $\frac{1}{2}$  cup of rice,  $\frac{1}{2}$  cup of sugar,  $\frac{1}{4}$  teaspoon salt, and cook 40 minutes, or until rice is tender, stirring frequently. Add a grating of lemon rind and a few dashes ANGOSTURA BITTERS. Put in deep baking dish and brown in hot oven. Serves 4 persons.



**“WALDORF” SALAD—  
ANGOSTURA**

4 apples      Few leaves of lettuce  
1 stalk celery— Angostura Bitters  
4 tablespoons light mayonnaise,  
very well seasoned

Peel apples, remove core and slice. Reserve 4 slices. Cut other slices in small strips. Clean celery, reserve a few small leaves and cut the rest in small strips. Season celery, mix with apple, add 2 parts of mayonnaise and a few dashes ANGOSTURA BITTERS. Arrange in salad bowl with the leaves of lettuce around; cover with the rest of mayonnaise; in the center arrange the leaves of celery and slices of apple for decoration.

**rum flip***as mixed at* ANGOSTURA BAR, TrinidadLarge Glass  $\frac{1}{2}$  Full Ice

1 Teaspoon Sugar with Splash of Seltzer

1 Wine Glass Bouquet Rum. 1 fresh egg.

3 Dashes of Angostura Bitters

Strain into fancy glass, grate nutmeg and serve.

FLIP

**egg nogg***as mixed at* SHERRY'S

Yolks of 6 Eggs. Beat till very light

Beat  $\frac{1}{2}$  lb. sugar into eggs.

Add 1 Pint Bourbon and 1 Sherry Glass Jamaica Rum, stir continuously.

Whip 1 Qt. Rich Cream and stir slowly into mixture. Sprinkle with nutmeg.

**martini cocktail***as mixed at* ANGOSTURA BAR, Trinidad $\frac{1}{3}$  Gin $\frac{1}{3}$  French Vermouth $\frac{1}{3}$  Italian Vermouth

3 Dashes Angostura Bitters

Stir in ice and strain. Add twisted lemon peel.

**september morn cocktail***as mixed at* ANGOSTURA BAR, Trinidad

3 Dashes Angostura Bitters

White of 1 Egg

Juice of  $\frac{1}{2}$  Lime

1 Teaspoonful of Syrup

1 Wine Glass of Bouquet Rum

Serve in fairly large wine glass.

SEPTEMBER MORN





**Chef**  
**CHARLES A. CHAMPION**

HOTEL SAVOY-PLAZA, OF  
NEW YORK

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**CREAM OF MUSHROOM  
SOUP ANGOSTURA**

½ lb. mushrooms    ¼ cup butter  
Grated nutmeg    ¼ cup cream  
5 cups chicken broth (or part  
water)            Salt and pepper  
2 tablespoons flour

**ANGOSTURA BITTERS**



**MACEDOINE OF FRESH  
FRUITS ANGOSTURA**

Take any fresh fruits in season, such as raspberries, strawberries, cherries, diced pears, pineapple, orange, etc. Set mixed fruits in glass bowl and pour over a syrup made as follows: ½ cup sugar, ½ cup water, let boil few minutes until it becomes a little thick. Let cool off and add about ¼ cup orange juice and ¼ cup Kirsch or Maraschino. Let stand altogether for about 2 hours in ice box. When ready to serve add several dashes ANGOSTURA BITTERS according to taste.

Melt butter in saucepan, add flour and let cook for few minutes, stir repeatedly; then add the mushrooms which have been previously well cleaned, washed and finely chopped. Let cook together for a few more minutes, add the chicken broth, bring to a boil and let it simmer for 20 or 25 minutes. Pass through a fine sieve and if soup is too thick add little more chicken broth or some rich milk. Season with salt, pepper and grated nutmeg. Add cream which has been previously heated; add several dashes ANGOSTURA BITTERS according to taste.

★ **SOFT DRINKS** ★

**Sugar Syrup**—The sugar syrup referred to in these recipes is made by boiling together, for 3 minutes, 2 parts sugar to 1 part water. Stir until sugar dissolves, then boil without stirring. Keep some in a jar in your refrigerator; it is better to sweeten cold drinks with this syrup than with sugar because it blends more quickly with the other ingredients.

### **Lime Mint—With Angostura**

Fill a tall glass  $\frac{1}{3}$  full of cracked ice. Into this put 3 sprigs of fresh mint, having first crushed the leaves slightly. Add the juice of 1 lime and about 2 tablespoons sugar syrup. Fill up the glass with plain or carbonated water; add 3 dashes ANGOSTURA BITTERS and stir thoroughly.

### **Grape Punch**

3 oranges                    1 pint grape juice  
6 lemons                    Sugar syrup to taste  
3 cups water—plain or carbonated  
Several dashes ANGOSTURA BITTERS

Combine lemon juice, orange juice and grape juice. Add water, sweeten to taste with sugar syrup and add ANGOSTURA BITTERS. Serve with plenty of ice.

### **Ginger Ale Float**

Fill tall glasses two-thirds full of ginger ale and add a scoop, or spoonful, of any fruit sherbet (lemon, orange, raspberry or pineapple). Add several dashes ANGOSTURA BITTERS and garnish with a sprig of mint.

### **Lime Rickey—With Angostura**

Follow directions for Lime Mint, omitting the mint and adding a maraschino cherry.

### **Summer Julep**

1 pt. raspberry juice  
Juice of 6 lemons  
1 qt. plain or carbonated water  
Sugar syrup to taste

#### **ANGOSTURA BITTERS**

Combine raspberry and lemon juice and sweeten to taste with sugar syrup. Just before serving add the water and several dashes ANGOSTURA BITTERS. Serve in tall glasses with plenty of ice and a sprig of mint at the top.

### **Hawaiian Punch**

1 can crushed pineapple  
Juice 6 lemons            2 qts. cold tea  
1 cup Maraschino cherries  
(juiced and chopped fruit)  
About  $2\frac{1}{2}$  cups sugar syrup  
ANGOSTURA BITTERS

Mix pineapple, lemon juice, tea and cherries in a punch bowl with a large piece of ice. Add sugar syrup and several dashes ANGOSTURA BITTERS.

### **Angostura Iced Tea**

1 pint strong tea (freshly made)  
Juice 2 lemons            Sugar syrup  
1 pint ginger ale            Mint  
ANGOSTURA BITTERS

Cool tea, combine with lemon juice and add plenty of cracked ice. When cold, add ginger ale. Sweeten to taste with sugar syrup, add several dashes ANGOSTURA BITTERS, serve in tall glasses with a sprig of mint.



**Chef**  
**ERNEST E. AMIET**

PALMER HOUSE, OF  
CHICAGO, ILLINOIS

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Home Use*



**SLICED PINEAPPLE**  
**TRINIDAD**

- 4 slices canned pineapple
- 1 cup heavy cream
- 4 teaspoons confectioners sugar
- 4 teaspoons fresh mint (chopped very fine)
- 4 dashes ANGOSTURA BITTERS

Whip the cream, add sugar, mint and ANGOSTURA BITTERS. Arrange on top of the pineapple slices and serve cold. (Serves 4.)

**MORNING GLORY**  
**DELIGHT**

- 1 cup prune juice
  - 2 cups orange juice
  - ANGOSTURA BITTERS
- Chill juices thoroughly, add 2 dashes of ANGOSTURA BITTERS to each glass. Stir and serve in a thin glass surrounded by cracked ice.

**mississippi punch***as mixed at* ANGOSTURA BAR, Trinidad

Large Bar Glass 1 Teaspoon Sugar  
 Water to dissolve Sugar  
 3 or 4 Dashes Lemon Juice  
 2 Dashes Angostura Bitters  
 1/2 Wine Glass Bouquet Rum  
 1/2 Wine Glass Bourbon  
 1/2 Wine Glass Brandy  
 Mix well—fill with ice—trim with Fruit.  
 Serve with straw.

**bronx cocktail***as mixed at* ANGOSTURA BAR, Trinidad

1/3 French Vermouth  
 1/3 Italian Vermouth  
 1/3 Gin  
 3 Dashes Angostura Bitters  
 1 Slice of orange.

**gin fizz***as mixed at* ANGOSTURA BAR, Trinidad

1 Jigger Gin  
 Juice half lemon 1 Teaspoon sugar  
 2 Dashes Angostura Bitters  
 Ice and Fizz Water.

**doctor cocktail***as mixed by* HANS NEUMANN at  
HOTEL McALPIN

3/4 Rye. 1/4 Benedictine  
 Sprig of Fresh Mint





**Chef JACQUES GESELL**

HOTEL NEW YORKER

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**STRAWBERRY  
ANGOSTURA—  
OR ROMANOFF**

Clean two pints of nice ripe strawberries and wash well. Add 5 tablespoons of granulated sugar, a glass of O'Porto wine and a few dashes of ANGOSTURA BITTERS. Place on ice for one hour—and cover with whipped cream just before serving. Serves four people.



**BOSTON FISH  
CHOWDER**

4 lbs. fresh haddock or cod  
1/2 lb. salt pork, chopped  
3/4 lb. onions, cut fine  
1 lb. potatoes, sliced  
Fish stock  
4 cups rich milk (or part cream)  
Salt and pepper  
Butter.

**ANGOSTURA BITTERS.**

Wash fish, remove bones and skin. Cut solid part in 1-inch pieces. Cook skin, bones and trimmings with about 3 cups water for 20 minutes to make stock. Strain. Fry pork, add onions and cook without browning. Add potatoes, which have first been parboiled, and the fish stock. Cook all together 5 minutes. Add cut-up fish and simmer about 10 minutes longer. Add scalded milk, or part cream. Season well with salt, pepper, butter and several dashes ANGOSTURA BITTERS. Serve with soft crackers on the side.

## Other Uses for Angostura Bitters



**angostura bitters**—The Chef's secret! That elusive flavor that has helped to make great restaurants famous.

**it gives you an appetite**—Taken before meals, this highly concentrated aromatic bitters stimulates the secretive glands and creates usually an immediate desire for food.

**it makes food delicious**—Angostura Bitters is a most delicious flavoring for many foods:

Flavor tomato, clam and fruit juice cocktails with Angostura Bitters.

Use a few dashes with fruit in any form—canned, cooked or raw; plain or in combinations—whether served as appetizer or dessert—with sugar to taste.

Put it in soups; it adds zest to canned soups and makes some of the home-made standbys, such as split pea, celery and tomato, taste like something *new!*

Several dashes added to gravies and fish or meat sauces, gives a new interest to these everyday foods. Try it in white sauce to relieve that *monotonous* taste which seems synonymous with all creamed dishes.

With sherbets, ice creams and all fruit desserts it brings out a *certain something* no other flavoring can produce; a flavor everyone likes.

**to settle the stomach**—Angostura is widely used in cases not only of sea-sickness but also of overindulgence in eating and drinking. It has a world-wide reputation as a morning pick-me-up.





**Chef de Cuisine**  
**EMMANUEL LE RUNIGO**

S.S. PARIS, OF FRENCH LINE

*Offers Simple Recipes for  
Home Use*



**SADDLE OF LAMB**  
**BITTEROISE**

Roast a nice saddle of lamb, adding a little sliced carrot and onion. When cooked remove to a hot dish. Pour all fat from the roasting pan and add  $\frac{1}{2}$  cup white wine,  $\frac{1}{2}$  teaspoon of AN-GOSTURA BITTERS, and  $\frac{1}{2}$  cup stock. Bring to a boil and strain. Meanwhile, put a little butter in a saucepan, sauté  $\frac{1}{4}$  lb. mushrooms (quartered) and 1 onion chopped fine. When cooked add 1 cup heavy cream sauce and mix well. Slice the lamb lengthwise and replace slices keeping it in shape, pour the mushroom sauce over this and brown carefully in the oven or under a broiler. Garnish on each side with diced egg plant fried in oil and diced potatoes freshly sautéed in butter. Serve the wine sauce in a gravy boat.



**FILET OF SOLE**  
**VIGNERONNE**  
**A L'ANGOSTURA**

Flour filet of sole and sauté in butter. When cooked remove to hot dish and put a little fresh butter in the frying pan. Add  $\frac{1}{2}$  cup white seedless grapes and cook lightly for 2 or 3 minutes, then add 1 teaspoon of cognac and 1 teaspoon of vermouth and 2 dashes of AN-GOSTURA BITTERS. Pour over the filet and serve very hot.

**fifty-fifty cocktail***as mixed at* ANGOSTURA BAR, Trinidad $\frac{1}{2}$  Gin $\frac{1}{2}$  French or Italian Vermouth

3 Dashes Angostura Bitters

Stir in fine ice. Serve with olive.

**apricot cocktail***as mixed at* THE EMBASSY CLUB $\frac{1}{2}$  Jigger Gin $\frac{1}{3}$  Jigger Apricot Brandy

3 Dashes Angostura Bitters

**scotch whisky punch***as mixed at* ANGOSTURA BAR, TrinidadLarge Glass,  $\frac{1}{2}$  Ice. 1 Teaspoon Sugar

4 or 5 Dashes Lime (or Lemon) Juice

 $\frac{1}{2}$  Pint Scotch Whisky and Rum, mixed

4 or 5 Dashes Angostura Bitters

Shake well, strain into punch glass with  
Slice of Orange—3 or 4 Dashes Curaçao  
on top, Splash with Seltzer.**national cocktail***as mixed at* HOTEL NATIONAL, CUBA

Juice 1 Fresh Lime

Equal amount of Pineapple Juice

1 Bar Spoon of Powdered Sugar

1 Drink of Bacardi Rum

Serve in Champagne glass.





**Chef JOSEPH BOGGIA**

HOTEL PLAZA, OF NEW YORK

*Offers Simple Recipes for  
Home Use*



**REMICK SAUCE**

*(For fish cocktails)*

1 cup mayonnaise  
 $\frac{1}{4}$  cup chili sauce  $\frac{1}{4}$  tsp. mustard  
 $\frac{1}{4}$  tsp. paprika Pinch celery salt  
1 tsp. tarragon vinegar

**ANGOSTURA BITTERS**

Combine mayonnaise and chili sauce and add the seasonings. Add two dashes ANGOSTURA BITTERS and chill before serving. (Especially good with oysters, clams or crabmeat.)

**BEEF GOULASH**

3 lbs. shin beef Suet or other fat  
6 tomatoes (or 2 cups canned)  
1 lb. onions Paprika  
Stock, or water Salt and pepper  
**ANGOSTURA BITTERS**

Cut meat into small pieces brown in a little hot fat with onions, peeled and sliced. Sprinkle with salt, pepper and paprika. Add tomatoes and a little soup stock or bouillon. Turn into casserole, cover and cook in moderate oven  $1\frac{1}{2}$  hours. When done, add extra seasoning to taste and a few dashes ANGOSTURA BITTERS. Serve with boiled potatoes or potatoes may be cooked with the stew.

**TOMATO JUICE  
COCKTAIL**

Strain 1 can tomatoes through a sieve. To one pint of this juice add one pint fresh tomato pulp (concentrate) and if too thick, add a little water. Season with a few drops onion juice, dash of Tabasco sauce, few drops of lemon juice, salt to taste and several dashes ANGOSTURA BITTERS. You may add a little red vegetable coloring for a brighter color; serve in cracked ice.

**alexander cocktail****as mixed at** HOTEL PENNSYLVANIA

- $\frac{1}{3}$  Gin  
 $\frac{1}{3}$  Creme de Cacao  
 $\frac{1}{3}$  Heavy Cream.

**whisky cocktail****as mixed at** ANGOSTURA BAR, Trinidad

- 3 Dashes Maraschino  
 3 Dashes Angostura Bitters  
 1 Wine Glass Whisky

Mix in ice till very cold. Strain into a cocktail glass the rim of which has been moistened with lime juice and dipped into powdered sugar.

**whisky punch****as mixed at** ANGOSTURA BAR, Trinidad

Large glass  $\frac{1}{2}$  ice—1 Teaspoon Sugar—4 or 5 dashes Lime (or Lemon) Juice— $\frac{1}{2}$  Pint Whisky and Rum mixed—4 or 5 dashes Angostura Bitters. Shake well, strain into punch glass with slice of orange—3 or 4 dashes Curaçao on top, with Seltzer.

**grenadine cocktail****as mixed at** ANGOSTURA BAR, Trinidad

- $\frac{1}{3}$  Grenadine Syrup  
 $\frac{2}{3}$  Gin  
 Juice of  $\frac{1}{2}$  Lemon

Stir in ice. Serve with dash of Angostura Bitters on top.





## HENRI CHARPENTIER

CAFE HENRI CHARPENTIER  
AT MAISON FRANCAISE,  
OF NEW YORK

*Offers Simple Recipes for  
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### ANGOSTURA SUGAR

Mix 2 tablespoons ANGOSTURA BITTERS with  $\frac{1}{2}$  cup granulated sugar. Spread thinly on a dish and dry out over night. May be stored in a dry place for 2 or 3 weeks.

### DELICIOUS HOT CHOCOLATE ANGOSTURA

Stir grated chocolate into boiling water ( $\frac{1}{2}$  square per cup) and add ANGOSTURA sugar to taste. Put 2 dashes ANGOSTURA BITTERS, 1 clove and 1 bay leaf in each cup, then pour in the boiling chocolate. Stir 3 times and remove the clove and bay leaf. Serve with ANGOSTURA toast.

### ANGOSTURA TOAST

Toast slices of very fresh bread (crusts removed). Butter generously and sprinkle with ANGOSTURA sugar. Cut into dainty slices and serve piping hot.

### BREAKFAST CHOCOLATE HENRI EXCELSIOR (for 2)

Heat 2 cups milk, add 4 teaspoons ANGOSTURA sugar and a few drops of vanilla; when almost boiling add chocolate ( $\frac{1}{2}$  square per person) and stir until smooth. Have 2 tablespoons of whipped cream in each cup and slowly pour the hot chocolate into this, stirring all the time.

**Our Own Recipes****MELON BALL  
COCKTAIL**

With a French vegetable cutter scoop out balls from watermelon, canteloupe, honeydew or any melon in season. Arrange in fruit cocktail glasses and squeeze over them the juice of fresh lime or lemon; dash with **ANGOSTURA BITTERS** and chill thoroughly. Garnish with sprig of mint.

**BEEFSTEAK PIE**

2 lbs. chuck steak  
Salt and pepper  
2 tablespoons flour  
1 cup cooked carrots, diced  
2 cups cooked cut potatoes  
6 small onions, cooked  
**ANGOSTURA BITTERS**

Wipe meat with damp cloth, cut in small pieces and sprinkle with salt and pepper. Cover with boiling water (about 3 cups) and simmer for 1 hour, or until tender. Thicken slightly with flour mixed to smooth paste with a little cold water. Turn into baking dish, add carrots, potatoes and onions. Add additional salt and pepper to taste and several dashes **ANGOSTURA BITTERS**. Cover with biscuit dough or plain pastry and bake in hot oven 25 to 30 minutes, or long enough to bake the crust. Serve at once.

**CHICKEN CASSEROLE**

Dress and clean a tender fowl, weighing about 4 lbs. Cut in pieces for serving. Sprinkle with salt and pepper and dot over with bits of butter. Place in casserole, add 1 cup boiling water, cover and cook in moderate oven about 1 hour, or until chicken is tender. Add  $\frac{1}{2}$  cup cream and 1 cup mushrooms. Cover again and cook 10 minutes longer. Remove from oven, add additional salt and pepper to taste and several dashes **ANGOSTURA BITTERS**. Thicken gravy if desired.

**TOMATO SURPRISE**

6 firm ripe tomatoes  
 $\frac{1}{2}$  cup finely diced celery  
1 cup cooked chicken or crabflakes  
 $\frac{1}{3}$  cup mayonnaise

**ANGOSTURA BITTERS**

Peel tomatoes by scalding them in boiling water for 1 minute. Cut off top and hollow out center. Mix celery, chicken or crabflakes, mayonnaise, salt to taste, and a few dashes of **ANGOSTURA BITTERS**. Stuff tomatoes with this mixture. Place in refrigerator to chill thoroughly. Serve on bed of crisp lettuce with garnish of watercress and mayonnaise dressing.

*(Other Recipes on Page 30)*



**F. M. S. SEYFERT**  
**Chef de Cuisine**

S.S. WASHINGTON, OF U. S. LINES

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**APPLE SAUCE**

Peel 5 lbs. of green apples. Cut in small pieces. Boil with 1 cup sugar and  $\frac{1}{4}$  cup water. When finished strain through a sieve. Add several dashes ANGOSTURA BITTERS.

**LOBSTER COCKTAIL**

Cut whole boiled lobster in small pieces; combine with small dices of celery, well seasoned. Add some lemon juice. Serve in glasses with cocktail sauce. (Cocktail sauce is made up of catsup with grated horse-radish, Worcestershire sauce, a little sugar and several dashes of ANGOSTURA BITTERS.)

## old virginia mint julep

AS WIRED TO US BY HENRY THOMAS, THE  
FAMOUS BARTENDER OF THE CHEVY CHASE CLUB

OLD VIRGINIA MINT JULEP STOP TENDER LEAVES  
FROM TOP OF SPRIGS IN BOTTOM OF TOM COLLINS  
GLASS STOP TWO TEASPOONS POWDERED SUGAR  
TWO TEASPOONS WATER STIR BUT DO NOT CRUSH  
MINT LEAVES FILL GLASS SHAVED ICE ADD ONE  
AND ONE HALF TO TWO OUNCES BRANDY OR  
BOURBON WHISKEY STIR UNTIL GLASS FROSTS  
GARNISH WITH MINT SPRAYS OR FRUIT IN SEASON



(Some desire a dash or two of Angostura Bitters)

## biltmore cocktail

*as mixed at* THE BILTMORE HOTEL

Fresh Pineapple muddled  
1 Dash of Maraschino  
 $\frac{1}{4}$  Italian Vermouth  $\frac{3}{4}$  Dry Gin  
1 Hazel Nut preserved in Maraschino

## dubonnet cocktail

*as mixed at* THE EMBASSY CLUB

$\frac{1}{2}$  Dubonnet  
 $\frac{1}{2}$  Gin  
3 Dashes Angostura  
Stir with ice, strain and serve.

## manhattan cocktail

*as mixed at* PIERRE'S

Dash of Angostura Bitters  
 $\frac{1}{3}$  Italian Vermouth.  $\frac{2}{3}$  Rye Whisky  
A quick, short shake with large ice.







**Chef**  
**EDMUND SCHUNCK**

HOTEL ST. REGIS, OF NEW YORK

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**SPAGHETTI**  
**A LA LAURENCE**

**ROAST LEG OF LAMB**

Prepare leg of young lamb for roasting; season with salt. Place in a heavy pan with a little fat and put in a hot oven. Baste it once in a while with the fat. After a half hour, add some cut up onions, carrots, celery. When the leg is cooked (one hour or more, depending on age of lamb) take it out of pan and lay on a platter. Pour off some of fat remaining in pan, add some stock to make a nice gravy and let it simmer down to half. Strain through a fine sieve and thicken gravy before serving if desired; add several dashes ANGOSTURA BITTERS and season to taste with salt and pepper.

Boil half a pound of spaghetti, drain and put in a Sautoir (frying pan) with a quarter pound ( $\frac{1}{2}$  cup) of butter. Cut 5 peeled tomatoes in halves, crosswise; fry in butter over a brisk fire, keeping them intact. Grate quarter pound of Swiss or Parmesan cheese. Chop up a small onion, fry it in butter with 2 oz. cooked lean ham and as much bacon, both cut in very small squares. Drain off some of the fat and add some brown meat gravy or stock (bouillon paste or cubes may be used to make stock); let cook for 10 minutes. Add several dashes ANGOSTURA BITTERS. Arrange the spaghetti in a vegetable dish, alternating each layer with one of grated cheese; cover surface with halved tomatoes and pour meat sauce over the whole.

**old fashioned cocktail***as mixed at* PIERRE'S

½ Lump Sugar

Dash of Angostura Bitters

Teaspoonful Water

Mash Sugar—add 1 Jigger Rye or Bourbon, lump of ice, piece of lemon and serve.

OLD-FASHIONED

**princess' cocktail***as mixed at* PIERRE'S

Jigger Jamaica Rum. Juice of ½ Lime

Dash of Grenadine

Dash of Angostura Bitters

ROYAL FIZZ

**french "75"***as mixed by* CONSTANT RENAUD of  
The S.S. ILE DE FRANCE

Use Tom Collins Glass

Splash of Gum Syrup or Teaspoon Sugar

2 Teaspoons Lemon Juice

1½ Jiggers of Gin. 2 Cubes Ice

Fill glass with Dry Champagne

**bronx cocktail***as mixed at* The HOTEL NEW YORKERFill mixing glass half full cracked ice  
⅛ of an orange, squeezed and dropped  
into the glass

¼ Italian Vermouth

¼ French Vermouth

½ Dry Gin

Stir, strain and serve.

THE BRONX





General Supervisor of Service

**CARL SCHILLER**

PENNSYLVANIA R.R.

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**BROILED MACKEREL  
ANGOSTURA BUTTER**

1 mackerel (2 lbs.) or 2 mackerel  
(1 lb. each)      4 tbs. olive oil  
Salt & pepper    2 oz. sweet butter  
1 teaspoon Angostura Bitters

Have mackerel split and side bones removed. Wash in cold water and dry well. Spread with olive oil, sprinkle with salt and pepper and broil until well browned (about 15 minutes). In the meantime mix butter with ANGOSTURA and form into a small roll like a croquette. Place on plate and put in refrigerator until very firm and cold. Just before serving fish, cut this Angostura Butter roll in four slices; place one on top each piece of fish and garnish with lemon and parsley.

**STUFFED CELERY**

1 stalk of celery (well washed,  
trimmed and separated into  
six pieces)  
1½ oz. cake Roquefort cheese  
2 oz. sweet butter  
½ teaspoon ANGOSTURA  
BITTERS  
1½ tablespoons finely chopped  
unsalted almonds  
1½ tablespoons finely chopped  
crystallized ginger

---

Mix cheese, sweet butter and BITTERS well together until smooth. Fill each piece of celery with this mixture using either a silver knife or small force bag. While filling is still soft, sprinkle each piece of celery generously with chopped almonds, and last of all with chopped crystallized ginger. Place in refrigerator to get very cold and serve either on linen napkin or silver tray or in china celery trough.

**fish house punch***as mixed at* ANGOSTURA BAR, Trinidad

- $\frac{1}{3}$  Pint Lemon Juice  
 $\frac{3}{4}$  Lb. White Sugar dissolved in water  
 $\frac{1}{2}$  Pint Cognac  
 $\frac{1}{4}$  Pint Peach Brandy  
 $\frac{1}{4}$  Pint Jamaica Rum  
 4 Tablespoons Angostura Bitters  
 $2\frac{1}{2}$  Pints Cold Water  
 Ice and serve.

**gin sour***as mixed at* HOTEL AMBASSADOR

- 2 Teaspoons Lemon Juice  
 1 Jigger Gin  
 Dash Angostura Bitters  
 Shake with ice  
 Splash of Seltzer and serve with cherry.

**delmonico special***as mixed by* AGOSTO FORTE at DELMONICO'S

- $\frac{1}{2}$  Gin  
 $\frac{1}{2}$  French Vermouth, Italian Vermouth  
 and Brandy in equal proportions  
 Twisted orange peel  
 Three Dashes of Angostura Bitters  
 Stir with ice and strain.

**pink lady cocktail***as mixed at* RITZ-CARLTON HOTEL

- 1 Jigger Gin. White of One Egg.  
 2 Dashes of Lemon Juice  
 2 Dashes of Grenadine





**FRUIT SALAD**

1/2 lb. seedless grapes    2 oranges  
 3 fresh pears    1/4 lb. brazil nuts  
 4 fresh green gage plums  
 1/4 lb. filberts    2 bananas  
 1/2 lb. fresh pitted cherries  
 1/2 lb. marshmallows  
 1 pint fresh strawberries  
 1 small fresh pineapple  
 1 teaspoon ANGOSTURA

DRESSING: 1/2 bottle white wine,  
 yolks of 3 eggs, 3 tablespoons  
 sugar, 1 dash vanilla extract,  
 juice of 1/2 orange, 1/2 teaspoon  
 cornstarch.

Cook wine, eggs, sugar, vanilla  
 and orange juice in a double  
 boiler; when the mixture thick-  
 ens slightly add cornstarch and  
 stir for about 5 minutes. Remove  
 from fire, add ANGOSTURA  
 and chill. Prepare fruit and chill,  
 drain and toss lightly with the  
 dressing and serve very cold on  
 crisp lettuce leaves.

**Chef**

**FRED R. MAHLKE**

RAINBOW ROOM  
 ROCKEFELLER CENTER ROOF,  
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**BAY TREE  
 CHICKEN CURRY**

1—2 lb. chicken  
 1 teaspoon curry powder  
 1 onion (finely chopped)  
 Juice of 1/2 lemon  
 1/2 cup of sherry  
 Salt  
 1 tablespoon flour  
 1 tablespoon currant jelly  
 1/2 orange peel grated  
 1/2 cup rich milk  
 2 dashes ANGOSTURA  
 BITTERS

Cut chicken into 4 pieces and  
 parboil; take out of stock and  
 sprinkle with salt and curry pow-  
 der. Melt 2 tablespoons butter  
 in a frying pan, add chopped  
 onion and chicken, cover and  
 cook slowly (until onion is ten-  
 der but not brown), then add  
 flour, re-cover and simmer 5 min-  
 utes. Add 3 cups of the stock in  
 which chicken was parboiled and  
 bring to boiling point, then add  
 currant jelly, grated orange peel,  
 lemon juice, sherry and ANGOS-  
 TURA BITTERS. Simmer for 25  
 minutes, then add milk. Serve  
 with boiled rice.

**el presidente cocktail***as mixed at* LONGCHAMPS $\frac{1}{4}$  Curaçao.  $\frac{1}{4}$  Italian Vermouth $\frac{1}{2}$  White Bacardi

Stir. Serve with a Maraschino Cherry.

**irish whiskey cocktail***as mixed at* HOTEL AMBASSADOR

2 Dashes Curaçao

2 Dashes Angostura Bitters

Jigger of Irish Whiskey

Shake with ice and twisted lemon peel in drink. Strain and serve.

**rum cocktail***as mixed at* ANGOSTURA BAR, Trinidad

3 Dashes Angostura Bitters

3 Dashes Syrup

3 Dashes Maraschino

3 Dashes Lemon Juice

1 Wine Glass Bouquet Rum

Wipe rim of stem glass with lime. Dip in powdered sugar.

**planter's punch***as mixed at* ANGOSTURA BAR, Trinidad

Into small tumbler, pour:

1 Liqueur Glass Lime (or Lemon) Juice

2 Liqueur Glasses Syrup

3 Liqueur Glasses Bouquet Rum

Add a Slice of Lime (or Lemon)

Fill with cracked ice

1 Teaspoon Angostura Bitters

Serve with Nutmeg on top.





**CREAM OF BARLEY  
SOUP**

- 4 tablespoons butter
- $\frac{1}{4}$  cup pearl barley
- 3 tablespoons barley flour
- $\frac{1}{2}$  stalk celery
- $\frac{1}{2}$  teaspoon ANGOSTURA
- 1 qt. chicken broth
- 1 leek
- 1 carrot cut fine

Make a roux with butter and barley flour, add chicken broth, vegetables and pearl barley and cook for three hours. Season to taste, add  $\frac{1}{2}$  cup cream or rich milk and a tablespoon of butter and ANGOSTURA BITTERS.

**LAMB KIDNEYS,  
TURBIGO**

Skin and core six lamb kidneys (split in two), season with salt

**Chef-Steward  
GASTON MICHEL**

HOTEL ROOSEVELT, OF  
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and pepper and sauté in butter. Remove kidneys and cook, in remaining butter,  $\frac{1}{2}$  dozen small mushrooms and a little chopped onion. Remove these and brown two tablespoons of flour in the juices, adding more butter if necessary. Add  $\frac{1}{2}$  cup of stock. Reheat kidneys, etc., in this brown sauce and add  $\frac{1}{2}$  teaspoon ANGOSTURA BITTERS. Serve on hot buttered toast.

**BAVARIAN  
A L'ANGOSTURA**

Cream together six tablespoons of sugar and three egg yolks. Add one cup of boiling milk and  $\frac{1}{2}$  teaspoon of ANGOSTURA BITTERS. Reheat almost to boiling point but do not allow to boil. Remove from fire, add  $1\frac{1}{2}$  tablespoons of powdered gelatine (previously cooked for five minutes in  $\frac{1}{4}$  cup cold water). Set aside to cool, whip 1 cup heavy cream and fold in the cold Bavarian mixture. Put into a mould and chill thoroughly.

★ *Our Own Recipes* ★**PINEAPPLE SHERBET**

1 teaspoon gelatin  $\frac{1}{2}$  cup water  
 1 cup pineapple juice  
 $\frac{1}{2}$  cup sugar  
 1 cup crushed pineapple  
 1 tablespoon chopped mint  
 3 tbs. lemon juice 2 egg whites  
**ANGOSTURA BITTERS**

Soak gelatin in cold water. Scald pineapple juice; add gelatin, stir until dissolved. Add sugar, crushed pineapple, mint and lemon juice. Cool and add a few dashes of **ANGOSTURA BITTERS**. Freeze to a mush (either in mechanical refrigerator or in a crank freezer); add egg whites, beaten until stiff, and continue to freeze to proper consistency.

**JELL-O FRUIT SALAD**

1 pkg. Lemon Jell-O 2 oranges  
 1 cup hot water 1 cup ginger ale  
 1 apple 1 grapefruit  
 $\frac{1}{2}$  cup grapes  
**ANGOSTURA BITTERS**

Dissolve Jell-O in hot water, cool and add ginger ale. Add two teaspoons **ANGOSTURA BITTERS**. Place in refrigerator to chill; when it begins to thicken, fold in the fruit—about 2 cups in all, drained of its juice. To prepare fruit: remove pulp from oranges and grapefruit, peel and chop apple. Halve grapes, and remove seeds. Turn into mold and chill. When firm unmold on crisp lettuce and serve with any desired dressing.

**SWEET POTATOES  
ANGOSTURA**

Cook two pounds sweet potatoes; while they are still hot, peel and mash them; then press through a sieve.

Add four tablespoons brown sugar, six tablespoons melted butter, the juice of one orange, the grated rind of half an orange, the juice of half a lemon, the grated rind of one lemon. Add one tablespoon of **ANGOSTURA**. Beat until light. Put into a buttered baking dish and bake for a half hour in a moderate oven, after covering with bananas and marshmallows.

**FRUIT COMPOTE  
ANGOSTURA**

Canned Pears Canned Apricots  
 Canned Cherries  
**ANGOSTURA BITTERS**

Arrange halves of pears alternately with apricot halves in a serving dish, placing them cavity side up. Put one or two cherries in each cavity. Combine the fruit juices, add a little powdered sugar if not sweet enough, or a little lemon juice if too sweet, and a few dashes **ANGOSTURA BITTERS**. Pour over the fruit in serving dish, and chill thoroughly before serving. (Any desired combination of fruits may be substituted.)





**SEA FOOD—ANGOSTURA**

1/2 lb. shrimps      12 small oysters  
1 lb. lobsters      1/4 lb. crab meat

If *fresh* fish is used, boil the shrimps, remove shells and clean. Scald oysters until edges curl; pick over carefully to remove bits of shell. Boil lobster, remove meat from shell and cut in pieces. Cook crabs and remove meat from shell. If *canned* fish is used open cans and pick over fish carefully. Add fish to hot Cream Sauce, Angostura. Serve in individual ramekins with crisp toast, or in pastry shells. Garnish with parsley.

**Chef**

**GEORGES GONNEAU**

HOTEL PARK LANE, OF  
NEW YORK

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**JELLIED BOUILLON**

3 3/4 cups of bouillon  
1 tablespoon granulated gelatine  
Dash of ANGOSTURA

Soak gelatine in 1/4 cup cold water 5 minutes, add boiling bouillon, and a dash of ANGOSTURA; stir until dissolved. Allow to harden in cups in which bouillon is to be served. Serve very cold.

**CREAM SAUCE  
ANGOSTURA**

2 tablespoonfuls butter  
2 1/2 tablespoonfuls flour  
2 cups milk  
Dash with ANGOSTURA  
BITTERS  
Salt and pepper

Melt butter, add flour, then milk very slowly, stirring constantly. When thick remove from flame and season to taste with salt, pepper and a few drops of ANGOSTURA.

# ANGOSTURA



32 INTERNATIONAL AWARDS



DR. J. G. B. SIEGERT — FOUNDER IN 1824 — TRINIDAD, B. W. I.



THE ROYAL FAMILY  
OF SPAIN



BY ROYAL WARRANT PURVEYORS TO  
HIS BRITANNIC MAJESTY  
KING GEORGE V



THE ROYAL FAMILY  
OF SPAIN

THIS BOOKLET COMPILED AND DISTRIBUTED BY  
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★  
**MANHATTAN**  
**COCKTAIL**

★  
*as mixed at* **LONGCHAMPS**

2 Long Dashes **ANGOSTURA** Bitters.

½ Italian Vermouth.

½ Special Rye.

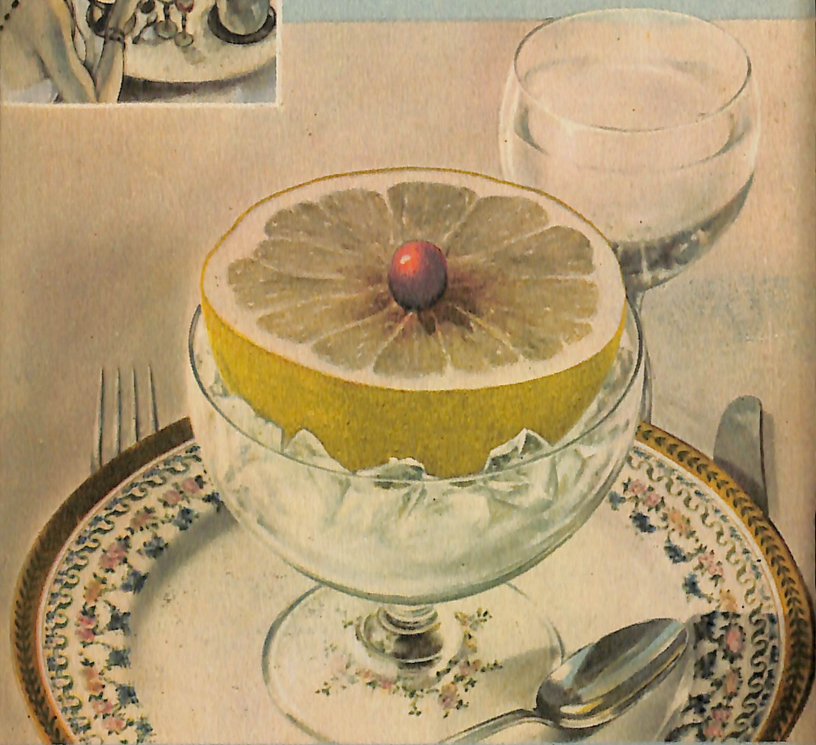
Stir in ice and serve with a Cherry.





# GRAPEFRUIT ANGOSTURA

*"A NEW DELIGHT"*



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until they got the Angostura habit.**

**"GET THE ANGOSTURA HABIT"**