

**300
DRINKS**
and HOW

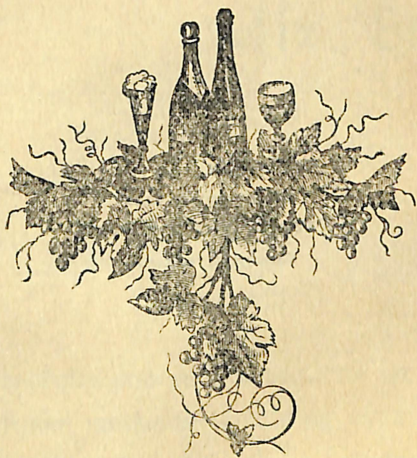


to Mix'em



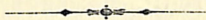
**Internationally
Famous Drinks
Collected from
Authoritative Sources**





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CINCINNATI, OHIO

Here's How to Mix 'Em



CONTAINING

carefully compiled directions on the proper methods of mixing over 300 old time famous drinks—cocktails, punches, sherberts, highballs, and fancy mixed drinks.

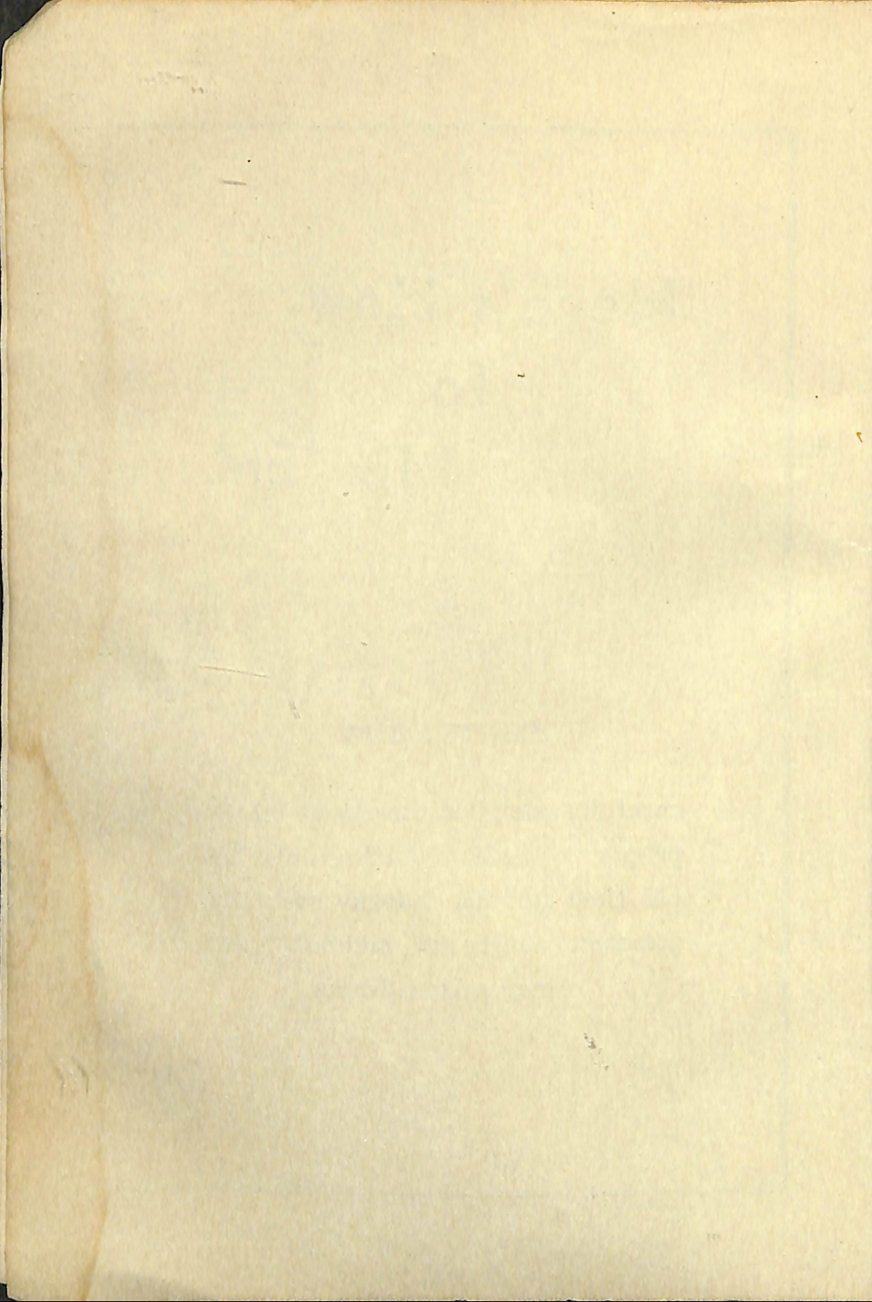


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FANCY DRINKS

AND

HOW TO MIX THEM

Absinthe

(Small bar glass.)

1 wine-glass absinthe.

Allow water to slowly drop into the glass until full.
Never use absinthe in any preparation unless ordered
by the customer.

American Style of Mixing Absinthe

(A large bar glass)

$\frac{3}{4}$ glass of fine ice.

4 or 5 dashes gum syrup.

1 pony absinthe.

2 wine-glasses of water.

Shake the ingredients until the outside of the shaker
is covered with ice. Strain into a large bar glass.

French Style of Mixing Absinthe

(A large bar glass)

1 pony glass absinthe.

Fill the bowl of your absinthe glass (which has a
hole in the center) with fine ice and the balance with
water.

Then elevate the bowl and let contents drip into the
glass containing the absinthe, until the color shows a
sufficiency.

Pour into a large bar glass. Serve.

Italian Method of Mixing Absinthe

(A large bar glass.)

- 1 pony of absinthe.
- 2 or 3 pieces of ice.
- 2 or 3 dashes Maraschino.
- $\frac{1}{2}$ pony of anisette.

Pour ice water into the glass; slowly stir with a spoon and serve.

"Arf and Arf," or Black and Tan

(A large ale glass)

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new.

It is always best to ask the customer how he desires it.

Bishop

(A large bar glass.)

- 1 table-spoon sugar.
- 2 dashes lemon juice.
- Half the juice of an orange.
- One squirt seltzer water.
- $\frac{3}{4}$ glass filled with fine ice.
- Fill the balance with Burgundy.
- Dash of Jamaica rum.

Stir well. Dress with fruit and serve with a straw.

Blue Blazer

- $\frac{1}{2}$ table-spoon sugar, dissolved in a little hot water.
- 1 wine-glass Scotch whisky.

Set the liquid on fire, and, while blazing, pour 3 or 4 times from one mug into another. This will give the appearance of a stream of liquid fire.

Twist a piece of lemon peel on top with a little grated nutmeg, and serve.

As this preparation requires skill, it is quite requisite that the amateur should practice with cold water at first.

Black Stripe

(A small bar glass)

1 wine-glass St. Croix rum or Jamaica.

1 table-spoon "New Orleans" molasses.

If called for in summer, stir in about a table-spoon of water and cool with fine ice.

If in the winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

Brandy and Ginger Ale

(A large bar glass)

2 or 3 lumps ice.

1 wine-glass brandy.

1 bottle ginger ale.

Mix well together and serve.

The imported ginger is the best to use as it not only mixes better, but gives more satisfaction.

Brandy and Gum

(Whisky glass)

1 or 2 dashes gum syrup.

1 or 2 lumps ice.

Place a spoon in the glass, and hand with a bottle of brandy to the customer.

Brandy, burned, and Peach

(Small bar glass)

1 wine-glass brandy.

$\frac{1}{2}$ table-spoon sugar.

Burn brandy and sugar together in a dish or saucer.

2 or 3 slices dried peach.

Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top, and serve.

The above is a Southern preparation, and often used in cases of diarrhoea.

Brandy and Soda or Stone Wall

(A large bar glass)

1 wine-glass brandy.

$\frac{1}{2}$ glass with fine ice.

Fill up with plain soda.

The above is a pleasing drink for summer.

Brandy Champerelle, No. 1

(A sherry wine glass)

$\frac{1}{4}$ wine-glass Curacoa (red.)

$\frac{1}{4}$ " Chartreuse (yellow.)

$\frac{1}{4}$ " anisette or Maraschino.

$\frac{1}{2}$ " brandy.

2 or 3 drops Angostura bitters.

To be prepared with the same care as in concocting Pousse Cafe, not allowing the different liquors to run into one another.

Brandy Champerelle

(A sherry wine-glass)

$\frac{1}{3}$ wine-glass brandy.

$\frac{1}{3}$ do. Maraschino.

$\frac{1}{3}$ do. Angostura bitters.

Keep colors separate.

Pony Brandy

(Pony Glass)

Set before the customer a small bar glass, and another containing ice water.

Fill a pony glass with best brandy, and pour it into the empty glass.

Brandy Scaffa

(A sherry glass)

$\frac{1}{4}$ of raspberry syrup.

$\frac{1}{4}$ of Maraschino.

$\frac{1}{4}$ of Chartreuse (green.)

$\frac{1}{4}$ of brandy.

Keep different articles separate as in Crustas.

Tom Collins Brandy

(A large bar glass)

5 or 6 dashes gum syrup.

1 or 2 do. Maraschino.

Juice of small lemon.

1 wine glass brandy.

1 or 2 lumps of ice.

Fill up with plain soda. Do not shake if the soda is cold.

Mulled Claret

(Large bar glass or mug)

3 or 4 lumps sugar.

2 dashes of lemon juice.

4 or 5 whole allspice, bruised.

2 whole cloves, bruised.

 $\frac{1}{4}$ teaspoon ground cinnamon.

2 wine glasses claret; place all the above in a dish; let it come to a boil, and boil 2 minutes, stirring all the time; strain and pour into a large hot glass; grate a little nutmeg on top, and serve.

Bronx CocktailA mixing glass $\frac{1}{2}$ full of fine ice. $\frac{1}{4}$ Jigger French Vermouth $\frac{1}{4}$ Jigger Italian Vermouth $\frac{1}{2}$ Jigger Gin

2 thin slices of fresh orange

Shake well, strain, serve in cocktail glass.

California Sherry Cobbler

(A large bar glass)

 $\frac{1}{2}$ table-spoon sugar.

1 pony pine apple syrup.

1½ wine glass of California sherry.

Fill glass with fine ice.

Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.

California Wine Cobbler

(A large bar glass)

Fill glass with fine ice.

¾ table-spoon sugar.

Juice of 1 orange.

1½ wine glass California wine.

Stir well; dress with fruit.

Top with port wine. Serve with a straw.

Catawba Cobbler

(Large bar glass)

1 tea-spoon sugar, dissolved in

¼ wine-glass water.

2 wine glasses Catawba wine.

Fill glass with fine ice, and dress with fruits. Serve with a straw.

Champagne Cobbler

(Large bar glass)

¾ table-spoon sugar.

1 slice orange.

1 piece lemon peel.

Fill 1/3 glass with fine ice, and the balance with wine, dressed with fruits, and serve with a straw.

Never use the shaker to Champagne beverages.

Claret Cobbler

Same as Catawba, using claret instead.

Port Wine Cobbler

(Large bar glass)

½ table-spoon sugar.

1 pony of orchard syrup.

Fill glass with fine ice.

1¼ wine glass Port wine.

Stir well; dress with fruit and serve.

Hock Cobbler

Same as Catawba, using Hock wine instead.

Rhine Wine Cobbler

(A large bar glass)

1½ table-spoon sugar.

1½ wine glass water.

1½ wine glass Rhine wine.

Fill glass with fine ice; stir well; ornament with fruits, and serve with a straw.

Sauterne Cobbler

1 tea-spoon sugar.

½ Wine glass orchard syrup.

Fill glass with fine ice.

2 wine glasses Sauterne.

Stir well; dress with fruit, &c.

Serve with straw.

Sherry Cobbler

(A large bar glass)

1 table-spoon of sugar.

2 or three slices of orange.

Fill glass with fine ice, then fill up with sherry; shake well and dress top with fruit tastily. Serve with a straw.

Whisky Cobbler

(A large bar glass)

2 wine-glasses whisky.

½ table-spoon sugar, dissolved well.

1½ table-spoon pineapple syrup.

Fill glass with fine ice, stir well and dress with fruits; serve with a straw.

Brunswick Cooler

(A large bar glass)

Juice of 1 lemon.

½ table-spoon powdered sugar.

1 bottle cold ginger ale.

Stir well; dress with fruit, and serve.

Rocky Mountain Cooler

1 egg beaten up.

$\frac{1}{2}$ table-spoon powdered sugar.

Juice of 1 small lemon.

Add cider, stir well, grate a little nutmeg on top if desired.

Absinthe Cocktail

(Large bar glass)

Fill tumbler with ice.

3 or 4 dashes gum syrup.

1 dash Angostura bitters.

1 dash anisette.

$\frac{1}{4}$ wine glass water.

$\frac{3}{4}$ " " absinthe.

Stir well, strain into a fancy cocktail glass. Twist a piece of lemon peel on top, serve.

Amaranth Cocktail

Make a regular cocktail and strain into a whisky glass. Fill up with Seltzer or Vichy water. Dip a small spoon in fine sugar, and with what sugar remains upon the spoon, stir up the cocktail, so as to cause it to ferment; have the spoon a little wet, when dipping in the sugar.

Apple Jack Cocktail

(A large bar glass)

2 or 3 dashes gum syrup.

2 or 3 dashes raspberry syrup.

1 wine glass apple jack.

Fill glass half full of fine ice.

Shake well; strain into a cocktail glass; twist a bit of lemon peel in it, and serve.

Brandy Cocktail

(A large bar glass)

2 or 3 dashes gum syrup.

2 or 3 dashes Angostura or Boker's bitters.

1 or 2 dashes Curacao.

1 wine glass brandy.

$\frac{1}{2}$ the glass fine ice; stir well and strain into a cocktail glass. Twist a piece of lemon peel in to extract the oil, and serve.

Champagne Cocktail

(Use a champagne goblet)

Fill one third of the goblet with broken ice.

1 lump of sugar.

1 or 2 dashes Angostura bitters.

1 or 2 slices of orange.

Fill up with wine, and stir.

Serve with a piece of twisted lemon peel on top.

Use none but Boker's, or the genuine Angostura bitters; the latter possesses a certain rich flavor and delicate perfume, altogether unapproachable by others.

Dry Martini Cocktail

A mixing glass $\frac{1}{2}$ full of fine ice.

2-3 Jigger of Gin

1-3 Jigger of French Vermouth

Dash of orange Bitters.

Shake well, strain and serve in cocktail glass. Drop 1 olive in bottom of glass.

Fancy Brandy Cocktail, No. 1

(A large bar glass)

Fill your glass $\frac{3}{4}$ full of fine ice.

2 or 3 dashes gum syrup.

2 dashes Angostura bitters.

1 or 2 dashes Curacao.

1 wine glass brandy.

Stir well with a spoon.

Strain into a fancy cocktail glass. Twist a piece of lemon peel on top, and serve.

A squirt of champagne, if kept on draft, will add to the delicacy of flavor.

Fancy Brandy Cocktail No. 2

(A large bar glass)

- 2 or 3 dashes gum syrup.
- 2 dashes Maraschino.
- 2 dashes Angostura bitters.
- 1 wine-glass brandy.

Twist a piece of lemon peel in the mixture.

Fill glass half full of fine ice; shake well, and strain into a fancy cocktail glass the rim of which has been moistened with lemon juice.

Fancy Gin and Whisky Cocktails

Prepared the same as Brandy No. 2, substituting their respective liquors for brandy.

Gin Cocktail

(A large bar glass)

- 2 or 3 dashes gum syrup.
- 2 dashes Angostura bitters.
- 1 wine glass gin.
- 1 or 2 dashes Curacao, or absinthe, as the customer prefers.

Fill the glass with fine ice, stir up well; strain into a cocktail glass; squeeze a piece of lemon peel on top, and serve.

Japanese Cocktail

- 1 table-spoon orgeat syrup.
- 1 or 2 dashes Angostura bitters.
- 1 wine glass brandy.
- Fill glass half full fine ice.
- Stir well, strain and serve.

Jersey Cocktail

(A large bar glass)

- $\frac{1}{2}$ table-spoon sugar.
- 4 or 5 pieces ice.
- 2 or three dashes bitters (Angostura).
- Fill up with cider.
- Twist a piece of lemon peel on top, or use only 1 wine-glass of cider, and strain into a cocktail glass.

Manhattan Cocktail, No. 1

(A small wine-glass)

- 1 pony French vermouth.
- ½ pony whisky.
- 3 or 4 dashes Angostura bitters.
- 3 dashes gum syrup.

Manhattan Cocktail, No. 2

- 2 dashes Curacao.
 - 2 " Angostura bitters.
 - ½ wine-glass whisky.
 - ½ " Italian vermouth.
- Fine ice; stir well and strain into cocktail glass.

Metropolitan Cocktail

(A small wine-glass)

- ½ pony brandy.
- 1 " French vermouth.
- 3 dashes Angostura bitters.
- 3 " gum syrup.

Gin Cocktail

(A large bar glass)

- Fill glass with fine ice.
- 2 or 3 dashes gum syrup.
 - 1 or 2 " Angostura bitters.
 - 1 or 2 " Curacao.
 - 1 wine-glass gin.
- Stir well. Strain. Twist a piece of lemon peel on top. Serve.

Soda Cocktail

(Large bar glass)

- 1 tea-spoon sugar.
 - 2 or 3 dashes bitters (Angostura).
 - 5 or 6 lumps of ice.
- Fill glass with bottle of Lemon Soda. Stir well and serve.
- You may put a slice of orange on top and berries.

Martinez Cocktail

Same as Manhattan, only substitute gin for whisky.

Whisky Cocktail

(A large bar glass)

- $\frac{3}{4}$ glass fine ice.
- 2 or 3 dashes gum syrup
- 1 or 2 " Angostura bitters.
- 1 or 2 " Curacoa.
- 1 wine-glass whisky.

Stir well. Strain into cocktail glass. Twist a piece of lemon peel on top and serve.

Vermouth Cocktail, No. 1

(A small glass)

- 1 $\frac{1}{4}$ pony French vermouth.
- 3 dashes Angostura bitters.
- 2 " gum syrup.

Vermouth Cocktail, No. 2

(Large bar glass)

- $\frac{3}{4}$ glass filled with fine ice.
- 4 or 5 dashes gum syrup.
- 1 or 2 " Angostura bitters.
- 2 dashes Maraschino.
- 1 wine-glass vermouth.

Stir well. Strain into a cocktail glass. A piece of lemon peel on top. Serve.

Brandy Crusta

(A large bar glass)

- $\frac{3}{4}$ of glass filled with fine ice.
- 3 or 4 dashes gum syrup.
- 1 or 2 " Angostura bitters.
- 1 or 2 " lemon juice.
- 2 dashes Maraschino.
- 1 wine-glass of brandy.

Procure a nice bright lemon the size of your wine-glass. Peel the rind from it all in one piece; fit it into

the glass, covering the entire inside; run a slice of lemon around the edge, and dip the glass in powdered sugar. Strain the mixture after being stirred well into this prepared glass. Dress with a little fruit and serve.

Gin Crusta

Is prepared same as the Brandy Crusta, substituting Gin for Brandy.

St. Croix Crusta (A large bar glass)

Prepare the rind of a lemon as in a brandy Crusta, etc.

3 or 4 dashes Orchard syrup.

1 dash of Angostura bitters.

1 " " lemon juice.

2 " " Maraschino.

1 wine-glass of St... Croix rum.

½ glass fine ice. Stir and strain into wine-glass.

Dress with bits of fruit, berries, and serve.

Old Fashioned Cocktail

Mix in large cocktail glass.

Wet and mash one lump of sugar

Add 1 dash of Angostura Bitters and lump of ice

1 part whiskey

½ part Italian Vermouth

1 slice of orange

1 slice of lemon

1 maraschino cherry

Stir and serve.

Gin Daisy

Is prepared in the same manner as the Brandy Daisy, substituting gin for brandy.

Brandy Daisy

(A small bar glass)

3 or 4 dashes gum syrup.

$\frac{1}{2}$ the juice of a lemon.

2 or 3 dashes orange cordial.

1 wine-glass brandy.

Fill glass half full fine ice, shake thoroughly, strain and fill up with Seltzer water or Apollinaris.

Ginger Daisy

This is prepared the same as Brandy Daisy, substituting ginger ale for either Seltzer water or Apollinaris.

Rum Daisy

Is prepared in the same manner as Brandy Daisy, substituting rum for brandy.

Whisky Daisy

Is prepared in the same manner as Brandy Daisy, substituting whisky for brandy.

Baltimore Egg Nogg

(Large bar glass)

1 yolk of an egg, $\frac{3}{4}$ table spoon of sugar, add a little nutmeg and ground cinnamon to it and beat it to a cream.

1 half pony brandy.

3 or four lumps of ice.

$\frac{1}{4}$ pony Jamaica rum.

1 " Madeira wine.

Fill glass with milk, shake thoroughly, strain, grate a little nutmeg on top and serve.

Side Car Cocktail

A mixing glass $\frac{1}{2}$ full of ice.

1-3 part Cointreau

1-3 part brandy

1-3 part lemon juice

Shake well and serve in cocktail glass.

Imperial Egg Nogg (Large bar glass)

- 1 table-spoon sugar.
- 1 fresh egg.
- One-third glass of fine ice.
- 1 wine glass brandy.
- ½ " Jamaica rum.

Fill up with rich milk. Shake thoroughly, in an "egg nogg" shaker, and strain. Grate a little nutmeg on top if desired. Hot Egg Nog—use hot milk and omit the ice.

Egg Nogg (Plain)

- 1 table-spoon sugar.
- 1 fresh egg.
- 1/3 glass fine ice.
- 1 wine-glass whisky.

Fill up with milk. Shake thoroughly in an "egg nogg" shaker, and strain. Grate a little nutmeg on top and serve.

Sherry Egg Nogg No. 1

- ½ table-spoon sugar.
- 1 egg.
- 1 pony-glass brandy.
- 1 wine-glass sherry.

Fill up with fine ice. Shake well. Strain into a fancy bar glass. Serve with nutmeg on top.

Sherry Egg Nogg, No. 2 (Large bar glass)

- 1 table spoon sugar.
- 1 egg.
- 2 wine-glasses sherry.
- ¼ glass fine ice, fill with milk, shake thoroughly, nutmeg on top.

Apple Jack Fix (Large bar glass)

Same as Brandy Fix, using apple jack instead.

Brandy Fix

(A large bar glass)

Fill glass with fine ice.

 $\frac{1}{2}$ table-spoon sugar dissolved in half wine-glass Seltzer water. $\frac{1}{2}$ pony glass pineapple syrup.

1 wine-glass brandy.

Stir with a spoon. Dress with fruits. Serve with a straw.

Gin Fix

(A large bar glass)

 $\frac{1}{2}$ table-spoon sugar in a little Seltzer. $\frac{1}{2}$ pony pineapple syrup.

Fill glass with fine ice. 1 wine-glass of Holland gin. Stir well. Dress with fruits and serve with a straw.

St Croix Fix

(A large bar glass)

Fill glass with fine ice.

 $\frac{1}{2}$ table-spoon sugar. $\frac{1}{2}$ wine-glass Seltzer.

2 or three dashes lemon juice.

 $\frac{1}{2}$ pony pine apple syrup.

1 wine-glass St. Croix rum.

Stir well. Dress with fruit. Serve with a straw.

Whisky Fix

(A large bar glass)

 $\frac{3}{4}$ glass fine ice. $\frac{1}{2}$ table-spoon sugar.

2 or three dashes lemon juice.

 $\frac{1}{2}$ pony pine apple syrup.

1 wine-glass whisky.

Stir well and dress with fruit. Serve with a straw.

Brandy Fizz

(A large bar glass)

 $\frac{1}{2}$ tea-spoon fine sugar.

Juice of half a lemon.

1 wine-glass brandy.
1 or 2 dashes of white of egg.
 $\frac{3}{4}$ glass fine ice. Shake well.
Strain into a fizz glass; fill up with seltzer or Vichy.
This must be imbibed immediately.

Gin Fizz (A large bar glass)

$\frac{1}{2}$ table-spoon sugar.
3 or four dashes lemon juice.
One wine-glass gin.
Put all in the glass, $\frac{1}{2}$ full of fine ice; stir well with a spoon; strain into a fizz glass. Fill up with seltzer or Vichy water and do not fail to drink quickly.

Golden Fizz

1 egg (yolk only.)
1 table-spoon sugar.
2 or 3 dashes lemon juice.
1 wine-glass gin or whisky.
 $\frac{3}{4}$ of the glass fine ice.
Use the shaker well; strain into a fizz glass.
Fill up with seltzer or Vichy and drink immediately.

Morning Glory Fizz (Large bar glass)

Fill the glass three-quarters full with fine ice.
Mix 3 or 4 dashes absinthe in a little water.
3 dashes lime juice.
4 or 5 dashes lemon juice.
1 table-spoon sugar.
The white of 1 egg.
A wine-glass of Scotch whisky.
Shake well in a shaker and strain; fill balance of glass with seltzer or Vichy water.
To be drunk immediately, or the effect will be lost.
It is a morning beverage, a tonic and a nerve quieter.

Silver Fizz

(A large bar glass)

 $\frac{1}{2}$ table-spoon sugar.

3 or 4 dashes lemon juice.

1 wine-glass gin.

The white, only, of an egg.

Fill with ice; shake up well; strain into a fizz glass.

Fill the glass with seltzer from a syphon and drink immediately.

St Croix Rum Fizz

Is prepared same as Brandy Fizz, simply substituting rum for Brandy.

Whiskey Fizz $\frac{1}{2}$ tea-spoon fine sugar.

Juice of half a lemon.

1 or 2 dashes of the white of egg.

1 wine-glass whisky.

 $\frac{3}{4}$ glass-full of fine ice.

Shake well; strain into a fizz glass; fill it with seltzer water or Vichy. Serve.

Brandy Flip

(Large bar glass)

 $\frac{1}{2}$ fill glass with fine ice.

1 egg beaten thoroughly.

 $\frac{1}{2}$ table-spoon sugar.

1 wine-glass brandy.

Use the shaker in mixing; strain into a fancy bar glass; grate a little nutmeg on top; serve.

Gin Flip

(A large bar glass)

1 table-spoon sugar dissolved in a little seltzer water.

1 wine-glass Holland gin.

Fill glass half full fine ice; shake well, and strain into a fancy glass and serve.

Glasgow Flip

Beat 1 egg thoroughly.
Add the juice of 1 lemon.
 $\frac{1}{2}$ table-spoon powdered sugar.
Balance cold ginger ale.
Stir well and serve.

Port Wine Flip (A large bar glass)

1 egg.
1 table-spoon sugar.
 $\frac{3}{4}$ glass of fine ice.
1 wine-glass port wine.
Use a shaker in mixing.
Strain into a wine-glass.
Grate a little nutmeg on top. Serve.

Sherry Flip (A large bar glass)

$\frac{1}{2}$ the glass fine ice.
1 egg.
 $\frac{1}{2}$ table-spoon sugar.
 $1\frac{1}{2}$ wine-glass sherry.
Shake well; strain into a fancy glass with nutmeg on top. Serve.

Whiskey Flip

Is prepared same as Brandy Flip, substituting whiskey for brandy.

Gin and Calamus (A whisky glass)

Steep 2 or 3 pieces calamus root, cut in small bits in a bottle of gin until the essence is extracted.

To serve, you simply hand out the glass together with the bottle, allowing the customer to help himself.

Gin and Milk (A whisky glass)

Put out a glass and bar spoon with the bottle of gin, allowing the customer to help himself, after he has done so, fill up the glass with ice-cold milk.

Gin and Molasses

(A whiskey glass)

Cover the bottom of the glass with a little gin. Drop in 1 table-spoon of New Orleans molasses, then place the bottle of gin to the customer, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass.

Hot water must be used to clean the glass afterwards.

Gin and Pine

Take some fine slivers of pine wood from the center of a green pine log, steep them in a bottle of gin to extract the flavor; in about two hours the gin will be ready to serve, which is done in same manner as dispensing gin and tansy.

Gin and Tansy

(A whisky glass)

This is an old-fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence.

In serving, you simply set the glass, with a lump of ice dropped into it, before the customer, allowing him to help himself from the bottle containing the preparation.

Gin and Wormwood

(A small bar glass)

5 or 6 sprigs of wormwood placed in a quart bottle of gin to extract the essence. Place before the customer a small bar glass (dropping a piece of ice therein), and the bottle, allowing him to help himself. This is a very old drink, used principally in country villages.

Hari-Kari

Make a whisky sour large enough to half fill a brandy glass or tumbler when strained, and fill with seltzer or Vichy to suit the party.

Dress with fruits in season.

John Collins' Gin

(Extra large bar glass)

- 1 table-spoon sugar.
 - About 5 dashes lemon juice.
 - 1 wine-glass gin.
 - 5 or 6 small bits of ice.
 - 1 bottle plain soda.
- Mix well, remove the ice, and serve.

Golden Slipper

(A wine glass)

- $\frac{1}{2}$ wine-glass Chartreuse (yellow).
- 1 yolk of an egg.
- $\frac{1}{2}$ wine-glass Danziger goldwasser.

This is a favorite with American ladies, much relished.

Be careful when preparing this beverage not to disturb the yolk of the egg.

Brandy Julep

Is made same as the Mint Julep, omitting the fancy fixings, however.

Champagne Julep

(A large bar glass)

- 1 lump of white sugar.
 - 1 sprig mint, press to extract the essence.
- Pour the wine into the glass slowly, stirring gently continually.
- Dress with sliced orange, grapes and berries, tastily, and serve.

Gin Julep

(A large bar glass)

- Fill with fine ice.
 - $\frac{3}{4}$ table-spoon sugar.
 - $\frac{1}{2}$ wine-glass water.
- 3 or 4 sprigs mint, pressed as in Mint Julep, to extract the essence.
- $1\frac{1}{4}$ wine-glass Holland gin.
- Stir well, and dress with fruits in season, and serve.

Mint Julep

(Large bar glass)

1 table-spoon sugar dissolved in $\frac{1}{2}$ wine-glass water.
3 or 4 sprigs mint, which you press well in the sugar and water to extract the flavor, then add $1\frac{1}{2}$ wine-glass brandy, after which withdraw the mint and stir the ingredients well; then fill glass with fine ice and insert the mint again, stems downward, leaves above. Dress tastily with fruits in season.

Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across top of glass.

Whisky Julep

(A large bar glass)

$\frac{3}{4}$ tablespoon sugar dissolved in $\frac{1}{2}$ wine-glass water.
3 or 4 sprigs mint, press to extract the essence.

1 wine-glass whisky.

A dash of Jamaica rum.

Stir well with spoon; arrange the mint with stems downward.

Dress with pineapple, oranges, and berries, tastily; some omit the fruit.

Serve with a straw.

Knickerbein

(A sherry wine-glass)

$\frac{1}{3}$ of wine-glass of vanilla cordial.

1 yolk of egg, which carefully cover with benedictine.

$\frac{1}{3}$ wine-glass of Kummel.

2 drops Angostura or Boker's bitters.

The same rule is here applied as in making Pousse Cafe, viz.: Keep colors separate and the different portions from running into each other.

Cordial Lemonade

Make a plain lemonade; ornament with fruits in season; then put in slowly $\frac{1}{2}$ a pony of any cordial.

Knickerbocker

(Large bar glass)

2 table-spoons raspberry syrup.

Juice of half a lemon.

A slice of pineapple and orange.

1 wine-glass St. Croix rum.

 $\frac{1}{2}$ wine-glass Curacoa.

Fill glass with fine ice; stir well, adding fruit in season, and imbibe through a straw.

Hot Lemonade

(A large bar glass)

1 table-spoon sugar; $\frac{1}{2}$ a lemon squeezed well; fill the glass with hot water; stir well, and serve.

Pour a little hot water into the glass and shake around it before making the drink to prevent the glass from cracking.

Italian Wine Lemonade

(A large bar glass)

1 table spoon sugar, dissolved in a little water.

4 or 5 dashes lemon juice.

 $\frac{1}{2}$ glass filled with fine ice.

1 wine-glass sherry, claret, or Port wine.

Fill up with water; stir well; dress top with fruits, and serve with a straw.

Orange Lemonade

(A large bar glass)

 $\frac{3}{4}$ glass fine ice.

1 table-spoon sugar.

Juice of 1 orange.

1 or 2 dashes lemon juice.

Fill up with water; shake and dress with fruit. Serve with a straw.

Lemonade

Slice very thin 3 lemons, to which add $\frac{1}{2}$ lb. of white lump sugar; mix well together, and throw in one gallon water.

Orgeat Lemonade

$\frac{1}{2}$ table-spoon sugar.

4 or 5 dashes lemon juice.

$1\frac{1}{2}$ wine-glass orgeat.

$\frac{3}{4}$ glass fine ice.

Fill glass up with water; stir well; dress with fruit and serve with a straw.

Lemonade

(Large bar glass)

$1\frac{1}{2}$ table-spoon sugar.

Juice of $\frac{1}{2}$ a lemon.

Fill $\frac{3}{4}$ with fine ice; balance with water; shake well; serve.

Some add a tablespoon of raspberry or strawberry syrup, dashing with Port wine, and dressing with fruit.

Rhine Wine Lemonade

(Prepare in a goblet)

1 table-spoon sugar.

Juice of $\frac{1}{2}$ a lemon.

A little ice, and fill up with Rhine wine; dress with fruit in season, and serve.

Saratoga or Sea Breeze Egg Lemonade

(A large bar glass)

1 egg.

1 table-spoon sugar.

$\frac{1}{2}$ the juice of a lemon.

Fill $\frac{3}{4}$ of the glass with fine ice; balance with water; use the shaker until well mixed; strain and serve; grate a little nutmeg on top.

Seltzer Lemonade

(Large bar glass)

$1\frac{1}{2}$ table-spoon sugar.

5 or 6 dashes lemon juice.

$\frac{1}{2}$ doz. bits of ice.

Fill up with Seltzer water.

Stir well; remove the ice. Serve.

Soda Lemonade

(A large bar glass)

- 1 tablespoon sugar.
- 3 or four lumps of ice.
- 3 or 4 dashes lemon juice.
- 1 bottle plain soda water.
- Stir well; remove the ice. Serve.

Wine Lemonade

(A large bar glass)

- Fill glass with fine ice.
- 3 or 4 dashes lemon juice.
- 1 table-spoon sugar.
- 1 wine-glass of whatever kind of wine is desired.
- Fill up with water; shake well; dress with fruits.
- Serve with straw.

Hot Locomotive

(A large bar glass)

- 1 yolk of egg.
- $\frac{1}{2}$ table-spoon sugar, and 1 pony honey, mixed well together.
- $\frac{1}{2}$ pony Curacoa.
- $1\frac{1}{2}$ wine-glass Burgundy or claret boiled; mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon, and serve.

Soda Nectar

(A large bar glass)

- The juice of 1 lemon.
- $\frac{3}{4}$ glass of Seltzer water.
- White sugar to taste.
- $\frac{1}{2}$ a small tea spoon of bi-carbonate of soda.
- Mix the lemon, water and sugar together thoroughly, then put in the bi-carbonate of soda, stir well, and drink while it is foaming. This is a very pleasant beverage for a morning drink, and a gentle purge for the bowels.

Peach and Honey

(A small bar glass)

1 table-spoon honey.

1 wine-glass peach brandy; stir well with a spoon; serve.

This is a favorite with many.

Port Wine Negus

(A small bar glass)

1 tea-spoon sugar.

1 wine glass Port wine.

Fill glass 1/3 full of hot water.

Grate a little nutmeg on top. Serve.

American Pousse Cafe

1/4 Maraschino.

1/4 Curacao.

1/4 Chartreuse (green).

1/4 brandy.

Keep the colors separate.

Faivre's Pousse Cafe

(A sherry wine-glass)

1/3 glass Benedictine.

1/3 " Curacao.

1/3 " Kirschwasser.

3 drops bitters.

Be careful and not allow the different colors to mix with each other.

Pousse Cafe, French

(A sherry wine-glass)

1/4 glass Maraschino.

1/6 " raspberry syrup.

1/6 " vanilla.

1/6 " Curacao.

1/6 " Chartreuse.

1/6 " brandy.

In compounding the above, use a small wine-glass

for pouring in each article separately, be very careful in doing so, that each portion may be separate. Serve without mixing.

“Jersey Lily” Pousse Cafe (Pony Glass)

Half fill with Chartreuse.

Half fill with brandy.

Pour brandy in carefully, so as not to disturb the Chartreuse, and serve.

Pousse L'Amour (A sherry wine-glass)

$\frac{1}{2}$ glass Maraschino.

The yolk of 1 egg carefully.

Then add $\frac{1}{4}$ glass vanilla cordial.

$\frac{1}{4}$ glass of brandy.

Serve without mixing. Be careful and see that the colors do not run into each other.

Parisian Pousse Cafe, No. 1 (A sherry wine glass)

5 drops raspberry syrup.

$\frac{1}{4}$ of the glass Maraschino.

$\frac{1}{4}$ “ “ Curacoa.

$\frac{1}{4}$ “ “ Chartreuse.

$\frac{1}{4}$ “ “ brandy.

Keep the five colors separate and serve without mixing.

Parisian Pousse Cafe, No. 2

$\frac{1}{2}$ glass Maraschino.

$\frac{2}{5}$ Kirschwasser.

$\frac{1}{5}$ Chartreuse.

Brandy on top.

Hot Boland Punch

1 lump sugar.

2 wine-glasses boiling water.

$1\frac{1}{2}$ “ Scotch Whisky.

1 table-spoon ginger ale.

Santinas New Orleans Pousse Cafe (A sherry wine-glass)

- 1/3 wine-glass brandy.
 1/3 " Maraschino.
 1/3 " Curacoa.

Careful attention must be paid to the arrangement of colors, and to preventing the different portions from running into each other.

Arrack Punch (A bar glass)

- 1 table-spoon sugar dissolved in a little water.
 1 or 2 dashes lemon juice.
 1 wine-glass of Batavia arrack.
 1/2 fill glass with fine ice. Shake well. Dress with fruits, and serve with a straw.

Brandy Punch (A large bar glass)

- 1 table-spoon sugar dissolved in a little water.
 1/2 of a small lemon.
 1/4 wine-glass St. Croix rum.
 1 1/2 " brandy.
 1 piece pineapple.
 1 or 2 slices orange.
 Fill glass with fine ice. Shake well. Dress with fruits and serve with a straw.

Champagne Punch (Serve in champagne goblets)

- 1 quart bottle wine.
 1/4 lb. sugar.
 1 orange sliced.
 The juice of 1 lemon.
 3 or 4 slices of pineapple.
 1 wine-glass strawberry syrup. Dress with fruit, and serve.

Hot Arrack Punch (A hot water glass)

- 1 tea-spoon sugar.
- 1 or 2 dashes lemon juice.
- $\frac{3}{4}$ wine-glass arrack.

Fill up with hot water. Stir well; grate a little nutmeg on top, and serve.

Claret Punch (A large bar glass)

- 1½ table-spoon sugar.
- 1 slice lemon.
- 2 slices orange.

Fill glass with fine ice. Pour in claret wine. Shake well. Dress with fruit in season, and serve with a straw.

Cosmopolitan Claret Punch (Use a goblet)

- $\frac{1}{2}$ filled with chopped ice.
 - 1½ pony brandy.
 - $\frac{1}{2}$ table-spoon sugar.
- Fill with claret.

Shake well and dress with berries and fruit, and serve.

Curacoa Punch (Large bar glass)

- $\frac{3}{4}$ table-spoon sugar.
- 3 or 4 dashes lemon juice.
- 1 wine glass brandy.
- 1 pony glass Curacoa, (red).
- $\frac{1}{2}$ pony glass Jamaica rum; dress with fruits as usual.

Fill with fine ice and sip through a straw.

Egg Milk Punch

(A large bar glass)

1 egg.

$\frac{3}{4}$ table-spoon sugar.

1 wine-glass brandy.

1 pony-glass St. Croix rum.

$\frac{1}{2}$ glass with fine ice...

Fill up with milk—use the shaker in mixing—which must be done thoroughly to a cream.

Strain; grate a little nutmeg on top, and it is ready.

El Dorado Punch

1 table-spoon sugar.

1 pony-glass brandy.

$\frac{1}{2}$ pony-glass Jamaica rum.

$\frac{1}{2}$ pony-glass Bourbon whisky.

1 slice of lemon.

Fill glass with fine ice; shake thoroughly. Dress with fruit, and serve with a straw.

Gin Punch

(A large bar glass)

2 table-spoons white sugar.

1 pony Seltzer.

$1\frac{1}{2}$ wine glass Holland gin, 4 or 5 dashes lemon juice.

Fill glass with fine ice.

Shake well. Dress with 2 slices orange; one half slice pineapple, and berries; serve with a straw.

Hot Irish Punch

(A hot water glass)

1 or 2 lumps sugar.

1 or 2 dashes of lemon juice.

1 wine-glass Irish whisky.

Fill up with hot water; stir well.

Place a slice of lemon on top, grate a little nutmeg, and serve.

Kirschwasser Punch

(A large bar glass)

 $\frac{1}{2}$ table-spoon sugar.

2 or 3 dashes lemon juice.

3 or 4 dashes Chartreuse.

1 wine-glass Kirschwasser.

Fill $\frac{3}{4}$ of the glass with fine ice.

Dress with fruits; serve with a straw.

Medford Rum Punch

(A large bar glass)

Fill glass with fine ice.

 $\frac{3}{4}$ table-spoon sugar.

2 or 3 dashes lemon juice.

 $1\frac{1}{4}$ glass Medford rum.

1 dash Jamaica rum.

Stir well. Dress with fruits. Serve with straw.

Milk Punch

(A large bar glass)

One-third glass fine ice.

 $\frac{3}{4}$ table-spoon sugar.

1 wine-glass brandy.

1 wine-glass St. Croix rum.

 $\frac{1}{2}$ wine-glass Jamaica rum.

Fill up with fresh milk, mix well together, strain, and serve up, with a little nutmeg on top.

Hot Milk Punch

(A large bar glass)

1 table-spoon of sugar.

 $\frac{1}{2}$ wine-glass St. Croix rum. $\frac{1}{2}$ wine-glass brandy.

Fill the glass with hot milk.

Mix well with a spoon; grate nutmeg on top, and serve. Always mix with a spoon. Never use the shaker to this.

Mississippi Punch

(Large bar glass)

1 table-spoon sugar, dissolved in $\frac{1}{2}$ wine-glass water.
2 or 3 dashes lemon juice.

$\frac{1}{2}$ wine-glass Bourbon whisky.

$\frac{1}{2}$ wine-glass Jamaica rum.

1 wine-glass brandy.

Fill goblet with fine ice; dress top with pieces orange, pine apple, &c.

Orchard Punch

(A large bar glass)

2 table-spoons orchard syrup.

2 or 3 dashes of lime or lemon juice.

$\frac{1}{2}$ pony pineapple syrup.

Fill glass with fine ice.

1 wine-glass California brandy.

Stir well. Dress with fruits, dash with a little Port wine, and serve with a straw.

Orgeat Punch

(A large bar glass)

1 $\frac{1}{2}$ table-spoon orgeat syrup.

1 $\frac{1}{2}$ wine-glass brandy.

4 or 5 dashes lemon.

Fill glass with fine ice.

Shake well. Dress with fruits; top off with a dash of Port wine. Serve with straw.

Philadelphia Boating Punch

(A large bar glass)

Fill Glass with fine ice.

1 table-spoon sugar.

1 or 2 dashes lemon juice.

1 wine glass St. Croix rum.

1 pony of old brandy.

Stir well. Dress with fruits, and serve with a straw.

Port Wine Punch

(A large bar glass)

 $\frac{1}{2}$ table-spoon sugar. $\frac{1}{2}$ table-spoon orchard syrup.

1 or 2 dashes lemon juice.

 $1\frac{1}{2}$ wine-glass Port wine.

Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

Roman Punch

(A large bar glass)

 $\frac{1}{2}$ fill glass with fine ice.

1 table-spoon sugar.

2 or 3 dashes lemon juice.

Juice of half an orange.

 $\frac{1}{4}$ pony Curacoa. $\frac{1}{2}$ wine-glass brandy. $\frac{1}{2}$ pony " Jamaica Rum.

Stir well. Dash with port wine. Dress with fruit. Serve with straw.

Sauterne Punch

Is composed of the same ingredients as Claret Punch, but substituting Sauterne wine for claret.

7th Regiment Punch

(A large bar glass)

1 table-spoon sugar.

2 or 3 dashes lemon juice.

1 wine-glass brandy.

1 wine-glass Catawba wine.

Flavor with raspberry syrup. Fill glass with fine ice; shake well. Dress with fruits. Dash with Jamaica rum and serve with a straw.

Sherry Wine Punch

(A large bar glass)

Fill glass with fine ice.

2 wine-glasses sherry.

1 table-spoon sugar.
 2 or 3 dashes lemon juice.
 Stir well. Dress with fruits and top off with a little claret. Serve with a straw.

69th Regiment Punch

(A hot whisky glass)

$\frac{1}{2}$ wine-glass Irish whisky.

$\frac{1}{2}$ " Scotch "

1 tea-spoon sugar.

2 or 3 dashes lemon juice.

2 wine-glasses hot water.

The imbibition of the above adds greatly to one's comfort on a cold night.

St. Charles Punch

(Large bar glass)

1 table-spoon sugar.

$\frac{1}{4}$ of lemon juice.

1 wine-glass port wine.

1 pony glass brandy.

Fill with fine ice. Shake well. Dress top with fruits in season and serve with straw.

St. Croix Rum Punch

(Large bar glass)

1 table-spoon sugar.

3 or 4 dashes lemon juice.

$\frac{1}{4}$ pony-glass Jamaica rum.

1 wine-glass St. Croix rum.

Fill up with fine ice. Dress top with fruit and berries. Serve with a straw.

Tip Top Punch

(A large bar glass)

3 or four lumps of ice.

1 pony of brandy.

1 lump of sugar.

- 2 slices pineapple.
- 2 slices orange.
- 1 or 2 dashes lemon juice.

Fill with champagne. Stir well. Dress with fruits.
Serve with a straw.

Vanilla Punch

- 1 table-spoon sugar dissolved in a little water.
- 3 or 4 dashes lemon juice.
- 2 or 3 dashes Curacoa.
- 1 wine-glass brandy.
- 1 pony-glass Vanilla cordial.

Fill with fine ice. Mix well. Dress tastily with berries and fruit in season and serve with a straw. Or you can flavor with a little Vanilla extract instead of the cordial.

Hot Whisky Punch (A hot whisky glass)

The juice of half a lemon, one or two lumps of sugar dissolved in one wine-glass hot water.

- 2 wine-glasses Scotch or Irish whisky.

Fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the customer, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

Rhine Wine and Seltzer (A large bar glass)

Fill glass half full Rhine wine, balance with Seltzer. Both the Rhine wine and Seltzer should be kept on ice. The above is a favorite drink among the Germans, who prefer it to lemonade.

Rum and Sugar

(A whisky glass)

1 or 2 dashes gum syrup.

1 lump of ice.

1 wine-glass Jamaica rum.

Stir well and serve—or fix glass with syrup and ice as above, leaving a small spoon in the glass. Set it and the bottle before the customer, allowing him to help himself.

Hot Rum

(A hot water glass)

1 tea-spoon sugar.

A small lump of butter.

1 wine-glass Jamaica rum.

Fill glass with hot water. Stir well and serve. Omit spices.

Hot Spiced Rum

(Hot water glass)

1 tea-spoon sugar.

1 tea-spoon of mixed whole allspice and cloves, and a piece of butter about the size of a small marble.

1 wine-glass Jamaica Rum.

Fill glass with hot water. Mix well and serve.

Ale Sangaree

(An ale glass)

1 tea-spoon powdered sugar.

Fill up with ale, grate nutmeg on top, and serve.

Brandy Sangaree

(Small bar glass)

2 small lumps of ice.

½ wine-glass water.

1 “ brandy

1 tea-spoon sugar.

Stir well; give a dash of Port wine on top, and serve.

Gin Sangaree

½ tea-spoon sugar dissolved in a little water.
1 wine-glass Holland gin.
1 lump of ice.
Stir with a spoon; put about a tea-spoon of sherry on top, and serve.

Porter Sangaree (A large bar glass)

½ table-spoon sugar.
3 or 4 lumps of ice.
Fill up with porter.
Stir well; remove the ice; grate nutmeg on top, and serve.

Port Wine Sangaree (A small bar glass)

1 or 2 lumps ice.
1 tea-spoon sugar.
1½ wine-glass Port wine.
Shake well; remove ice; grate a little nutmeg on top; serve.

Sherry Wine Sangaree (A whisky glass)

1 tea-spoon sugar.
1 or 2 lumps of ice.
1 wine-glass sherry.
Shake well; remove ice, grate a little nutmeg on top, and serve.

Shandy Gaff (Large bar glass)

Half the glass fill with lager.
Half the glass fill with ginger ale.
It is also made with half ale and half ginger ale.

Sherry and Bitters

(A sherry wine-glass)

1 dash Angostura bitters.

1 wine-glass sherry.

To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with sherry, and serve.

Sherry and Egg

(A whisky glass)

1 egg, ice cold.

1 wine-glass sherry wine.

Before dropping in the egg, cover the bottom of the glass with a little sherry, this will prevent the egg adhering to the glass, or, after preparing the egg as above, set the bottle of sherry before the customer and allow him to help himself.

Sherry and Ice

(A whisky glass)

1 or 2 lumps of ice and a small bar spoon in the glass, hand this to the customer with the bottle of sherry, allowing him to help himself.

Columbia Skin

(Small whisky glass)

Prepare this the same as a Whisky Skin, which it is, but is called in Boston by the above name.

Scotch Whisky Skin

(A small whisky glass)

1 wine-glass Scotch whisky.

Fill glass half full with hot water, put a piece of lemon peel on top, and serve.

Brandy Sling

(A hot-water glass)

1 lump sugar.

1 wine-glass brandy.

Fill up with hot water; stir well; grate nutmeg on top; serve.

For a cold Brandy Sling, use a lump of ice and cold water.

Gin Sling

1 lump of sugar dissolved in a little water.

1 lump of ice.

1 wine-glass gin.

Stir, and grate a little nutmeg on top.

Hot Gin Sling

(A hot water glass)

1 tea-spoon sugar.

1 wine-glass Holland gin.

Fill up with hot water; stir well; grate a little nutmeg on top, and serve.

Whisky Sling (cold)

(Small bar glass)

1 tea-spoon sugar dissolved in half wine-glass water.

1 or 2 small lumps of ice.

1 wine-glass whisky.

Stir well, and grate nutmeg on top, and serve.

Hot Scotch Whisky Sling

(Hot water glass)

A wine-glass Scotch whisky.

A lump of sugar.

A piece of lemon peel.

Fill glass $\frac{3}{4}$ full with boiling water; grate nutmeg on top, and serve.

Brandy Smash

(Large bar glass)

½ table-spoon sugar.

½ wine-glass water.

2 or 3 sprigs mint, pressed as in mint julep.

1 wine-glass brandy.

Fill glass ½ full fine ice.

Stir well; strain into a fancy bar glass, and serve.

Gin Smash

(Large bar glass)

½ the glass fine ice.

½ table-spoon sugar.

2 or 3 sprigs mint, pressed as in mint julep.

1 wine-glass Holland gin.

Stir well; strain into a sour glass; dress with fruit; serve.

Medford Rum Smash

(Large bar glass)

¼ tablespoon sugar, dissolved in a little water.

2 or 3 sprigs mint, pressed to extract the essence.

½ glass fine ice.

1 wine-glass Medford rum.

Stir well; strain; dress with fruit; replacing mint leaves upward, and serve.

Whisky Smash

(Large bar glass)

½ table-spoon sugar.

2 or 3 sprigs mint, pressed to extract essence, as in a julep.

½ glass fine ice.

1 wine-glass whisky.

Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, &c. Serve.

Apple Jack Sour

(A large bar glass)

Fill glass $\frac{3}{4}$ full fine ice.

$\frac{1}{2}$ table-spoon sugar in a little water.

2 or 3 dashes lemon juice.

1 wine-glass old apple jack.

Stir well; strain into a sour glass; dress with fruit, and serve.

Brandy Sour

(A large bar glass)

Fill glass with ice.

$\frac{1}{2}$ table-spoon sugar.

2 or 3 dashes lemon juice.

A squirt of Seltzer.

1 wine-glass brandy.

Stir well; strain into a sour glass; dress with fruits as usual, and serve.

Champagne Sour

(Large bar glass)

1 tea-spoon sugar.

2 or 3 dashes lemon juice.

One-third fine ice.

Fill up with wine; stir well, and dress with fruit and berries in season.

Continental Sour

$\frac{1}{2}$ tea-spoon sugar, dissolved in water.

Juice of $\frac{1}{2}$ a lemon.

1 wine-glass whisky or liquor as desired; fine ice; shake well, and strain into a sour glass, and dash with claret.

Egg Sour

1 table-spoon powdered sugar.

3 lumps of ice.

1 egg.

Juice of 1 lemon.

Shake thoroughly; serve with straw; nutmeg grated on top.

Gin Sour

(A small bar glass)

$\frac{1}{2}$ table-spoon sugar.

4 or 5 dashes lemon juice.

1 squirt Seltzer water.

$\frac{3}{4}$ glass fine ice.

1 wine-glass Holland gin.

Stir well; strain into a sour glass; dress with a little fruit, and serve.

Jamaica Rum Sour

(Large bar glass)

$\frac{3}{4}$ of glass fine ice.

$\frac{1}{2}$ table-spoon sugar.

2 or 3 dashes lemon juice.

$\frac{1}{2}$ wine-glass Seltzer.

1 " Jamaica rum.

Stir well, and strain into a sour glass; dress with fruit; serve.

Medford Rum Sour

(Large bar glass)

$\frac{1}{2}$ table-spoon sugar.

3 or 4 dashes lemon juice.

1 dash of Seltzer from syphon.

1 wine-glass Medford rum; fill glass full with ice; strain and dress with fruits.

St. Croix Sour (Large bar glass)

$\frac{1}{2}$ table-spoon sugar, dissolved in a little Seltzer water.

$\frac{1}{4}$ of a lemon squeezed into the glass.

$\frac{1}{2}$ glass fine ice.

1 wine-glass St. Croix rum.

Stir well; strain into a sour glass; dress with fruit in season, and serve.

Whisky Sour (Large bar glass)

Fill glass with fine ice.

$\frac{1}{2}$ table-spoon sugar.

3 or 4 dashes lemon juice.

$\frac{1}{2}$ wine-glass Seltzer water.

1 wine-glass whisky.

Stir well; strain into a sour glass; dress with fruit, and serve.

Brandy Straight (A whisky glass)

Drop a small lump of ice in the glass, and hand it with the bottle of brandy to your customer.

Gin Straight

Same as Brandy Straight, substituting gin instead of brandy.

Whisky Straight

Same as Brandy Straight, substituting whisky for brandy.

Stone Fence (A whisky glass)

1 wine-glass Bourbon whisky or apple-jack.

2 or 3 lumps of ice.

Fill up with cider. Stir well, and serve.

A Suydam

1 dash orange bitters.

1 " Angostura bitters.

Then hand the bottle of liquor out and let customer help himself. This is an appetizer.

Gum Syrup

14 lbs. loaf sugar.

1 gallon water.

Boil together for 5 minutes, and add water to make up 2 gallons.

Plain Syrup

6½ lbs. loaf sugar.

½ gallon water.

Boil until dissolved, and filter through flannel.

Hot Apple Toddy

(A hot apple toddy glass)

½ table-spoon sugar.

½ a baked apple.

1 wine-glass apple-jack.

Fill balance with hot water.

Mix well, using a spoon, grate a little nutmeg on top. Serve, leaving the spoon in the glass.

Brandy Toddy

1 tea-spoon sugar dissolved in a little water.

1 wine-glass brandy.

1 lump ice.

Stir with a spoon.

For hot brandy toddy omit the ice and use hot water.

Gin Toddy

(A whisky glass)

1 or 2 bits of broken ice.

½ tea-spoon sugar.

1 wine-glass Holland gin.

Stir well, and serve; or you may dissolve the sugar with a little water, put spoon and ice in glass, and hand the bottle to the customer.

Whisky Toddy

(Small bar glass)

1 tea-spoon sugar dissolved in water.

A piece of ice.

1 wine-glass whisky.

Stir and serve; or dissolve the sugar in the glass with a little, and set the bottle of whisky before the customer.

Tom and Jerry, No. 1

(Prepare in a punch bowl)

The number of eggs to be used in this preparation depends upon the quantity you intend making.

Be very careful in having your eggs fresh.

Separate the yolks from the whites.

Beat the whites to a very stiff froth, and add 1½ table-spoon of white sugar to each egg, mixing thoroughly together. Then beat the yolks until they are thin as liquor, which, mix thoroughly with the whites and sugar until the compound attains the consistency of batter.

To prevent the sugar settling to the bottom of the bowl, put in as much carbonate of soda as will cover a ten-cent piece, or stir once in a while.

How to Serve it

2 table-spoons of the mixture.

1 wine-glass brandy.

1 pony " Jamaica rum.

Fill the mug up with hot water, or hot milk, stirring well with a spoon. Pour from one mug into the other to thoroughly mix, grate a little nutmeg on top, and serve one.

Tom and Jerry, No. 2 (Prepare in a punch bowl)

Beat the whites of 1 dozen eggs to a stiff froth, and the yolks until they become as thin as water. Mix well together, then add:

$\frac{1}{2}$ a small glass Jamaica rum.

$\frac{1}{4}$ " " St. Croix rum.

$1\frac{1}{2}$ tea-spoon ground cinnamon.

$\frac{1}{2}$ " " cloves.

$\frac{1}{2}$ " " allspice.

Stiffen with white sugar to the consistency of batter.

How to Serve the Above: Use a Small Bar Glass or Mug

1 table-spoon of the mixture.

1 wine-glass brandy.

Fill up with boiling water or milk, a little grated nutmeg on top. Serve.

Cold Tom and Jerry

For this, use as above, only you add cold water or milk instead of hot.

Tom Collins Gin and Whisky

Are concocted in the same manner as the brandy receipt, substituting their respective liquors.

Vermouth Frappee

(A large bar glass)

- 1½ pony French vermouth.
- ½ glass filled with shaved ice.
- Fill up with cold Seltzer water.

White Lion

(Large bar glass)

- 1 table-spoon sugar, dissolved in water. Squeeze juice from half a lemon, putting the rind in the glass.
- 2 tea-spoons raspberry syrup.
- 1 wine-glass St. Croix rum.
- ½ pony glass Curacoa.
- Mix well. Fill with fine ice. Dress with berries, etc.
- Serve.

Rock and Rye Whisky

(A whisky glass)

- ½ table-spoon rock candy syrup.
- 1 wine-glass rye whisky.

Stir well and serve, or you may drop the syrup into the glass and leaving the spoon in, allow the customer to help himself to the whisky. Procure the pure rock candy syrup and best rye whisky. The above is a most excellent medicament for colds and sore throats.

Hot Scotch Whisky

(A hint)

May be improved by adding one or two drops of sherry wine.

Elderberry Beer

Secure about twenty gallons of the first and strong wort.

Boil ½ bushel of elderberries and when cold strain them into the wort and let it work in the barrel. You will be surprised at the result. At the end of a year you will have an excellent Port wine.

Family Beer

- 10 galls. boiling water.
- 15 oz. ground ginger.
- 10 oz. cream tartar.
- 10 lemons sliced.

Put all together and when nearly cool strain and add 15 lbs. brown sugar. After which cut $\frac{1}{2}$ oz. oil of cloves and $\frac{1}{2}$ oz. oil cinnamon, in 4 oz. alcohol. When luke-warm, put in 1 pint of yeast and in 15 hours skim and filter it. If bottled, tie corks down carefully.

Lincoln Club Guzzle

- 1 bottle ginger ale.
- 1 pony Santa Croix rum.
- Mix well.

English Bishop

(Use a small punch bowl)

- 1 quart of the best Port wine.
- 1 orange (stuck pretty well with cloves).

Roast the orange before a fire, and when sufficiently brown, cut in quarters, and pour over it the Port wine, (previously made hot), add sugar to taste, and let the mixture simmer over the fire for half an hour.

Eagle Punch

- 1 bottle of Islay whisky.
- 1 bottle of Monongahela.
- Lemon peel, sugar and—boiling water.

Toledo Punch

(Use a large punch bowl)

This punch is only prepared for parties, and should be mixed as follows

Place 2½ pounds of loaf sugar in the bowl.

5 or 6 bottles of plain soda.

4 lemons, the juice only.

1 qt. of Cognac brandy.

1 small bunch of wintergreen.

4 oranges and 1 pineapple (cut up); and add the slices into the bowl and also strawberries and grapes.

Mix the ingredients well with a ladle and add:

6 bottles of Champagne.

1 bottle brandy.

2 bottles of French claret.

4 bottles of Rhine wine.

1½ gallons of water and mix up well together into the bowl.

This punch must be cold, surrounded with ice, the same as other punches.

After having the entire punch well mixed, take a large fancy goblet, and fill it with the above mixture and dress it with oranges, strawberries and pineapples in season.

Pineapple Punch

(For a party of 20)

Take 8 bottles of champagne.

2 pints of Jamaica rum.

2 pints of brandy.

2 gills of Curacoa.

Juice of 6 lemons.

4 pineapples sliced.

Sweeten to taste with pulverized white sugar.

California Milk Punch

(For Bottling)

Juice of 4 lemons.

Rind of 2 lemons.

$\frac{1}{2}$ pound of white sugar, dissolved in hot water.

1 pineapple, peeled, sliced and pounded.

6 cloves.

20 coriander seeds.

1 small stick of cinnamon.

1 pint of brandy.

1 pint of Jamaica rum.

1 gill of Batavia arrack.

1 cup of strong green tea.

1 quart of boiling water.

1 quart of hot milk.

Put all the materials in a clean demijohn, the boiling water to be added last.

Cold Ruby Punch

2 quarts of Batavia arrack.

2 quarts of Port wine.

5 pints of green tea.

2 pounds of loaf sugar.

Juice of 12 lemons.

1 pineapple cut in small pieces.

Sweeten to taste and ice before serving.

Century Club Punch

1 pint of old Santa Cruz rum.

1 pint of old Jamaica rum.

5 pints of water.

Lincoln Club Punch

(For a party of twenty-five)

Take 4 bottles of champagne.
1 bottle of pale sherry.
1 bottle of Cognac.
1 bottle of Sauterne.
1 pineapple, sliced and cut in small pieces.
4 lemons, sliced.
Sweeten to taste, mix, cool and serve.

May Wine Punch

(Use a large punch bowl.)

Take one or two bunches of woodruff, and cut it into small pieces and place it into a large bar glass, and fill up the balance with the best French brandy, cover it up and let it stand for two or three hours, until the essence of the woodruff is thoroughly extracted; cover the bottom of the bowl with loaf sugar, and pour from 4 to 6 bottles of plain soda over the sugar.

Cut up 6 oranges in slices.

½ pineapple, and sufficient berries and grapes.

8 bottles of Moselle or Rhine wine.

1 bottle of Veure Clicquot.

Then put your woodruff and brandy, etc., into the bowl, and then stir well, and you will have 2½ to 3 gallons of excellent May Wine Punch; surround the bowl with ice, serve in a wine glass in such a manner that each customer will get a piece of all the fruits contained in the punch.

Punch

Boil a large kettle of strong black coffee, take a large dish and put 4 pounds of sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

Fishing Punch

(Use a large bar glass)

- 1 table-spoonful of sugar.
- 1 or 2 dashes of lemon juice.
- 1 or 2 dashes of lime juice and dissolve in a little water.

And fill glass with fine ice.

1 wine-glass of St. Croix rum.

1 pony glass of brandy.

Stir with a spoon, dress the top with fruit, and serve with a straw.

This drink can be put in bottles for the Fisherman to take along, so that he will lose no time.

Canadian Punch

(For a party of ten)

- 2 quarts of rye whisky.
 - 1 pint of Jamaica rum.
 - 6 lemons, sliced.
 - 1 pineapple, sliced.
 - 4 quarts of water.
- Sweeten to taste, and ice before serving.

Bombay Punch

(Use a large bowl)

Rub the sugar over the lemons, until it has absorbed all the yellow part of the skins of 6 lemons, then put in the punch bowl:

- 1 lb. of loaf sugar.
 - 2 bottles of imported seltzer water.
 - 1 pineapple.
 - 6 oranges.
 - 2 lemons.
 - 1 box strawberries.
- Mix well with a spoon, and add
4 bottles champagne.

1 bottle of French brandy.

1 bottle of sherry.

1 bottle of Madeira wine.

1 gill of Maraschino.

Stir up well with a ladle, and surround the bowl with ice; and serve in such a manner, that each customer will have some of the fruit.

Punch a la Romaine

(For a party of twenty)

2 bottles of rum.

2 bottles of wine.

15 lemons.

3 sweet oranges.

3 pounds of powdered sugar.

15 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.

English Royal Punch

(Use a bowl for mixing for a small party)

1 pint of hot green tea.

½ pint of the best brandy.

½ pint Jamaica rum.

1 wine-glass of Curacoa (Red).

1 wine-glass of arrac.

Juice of 2 limes.

1 lemon, cut in slices.

½ lb. of sugar.

Mix this thoroughly with a ladle, and add:

4 eggs, the whites only, and drink this as hot as possible.

If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, but not boiled, and serve.

Oxford Punch

- 1 pint of Cognac brandy.
- 1 pint of old Jamaica rum.
- 1 quart of orange shrub.
- $\frac{1}{2}$ pint of sherry.
- 1 bottle of Capillaire.
- 2 quarts of boiling water.
- 6 glasses of calf's-foot jelly.
- 6 lemons.
- 4 sweet oranges.

Sufficient loaf sugar, dissolved in some of the hot water.

Rub the rinds of 3 lemons with sugar. Cut the peel very thin off 2 more lemons and 2 of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add the Capillaire, spirits, shrub, and wine, stirring well.

Grandeur Punch

(Use a large bowl)

- 1 $\frac{1}{2}$ lb. loaf sugar.
- 6 lemons, cut in slices.
- 1 gill of Anisette.
- 1 bottle Kummel.
- 6 oranges sliced.
- 1 bottle of Kirschwasser.
- $\frac{1}{8}$ gallon water.
- 6 bottles of Nordhauser Brantwein.
- 1 gill of Curacoa (red).

Stir well with a ladle, and surround the bowl with ice, and serve in a wine glass.

Empire Punch

(Use an extra large bowl)

Rub the peel of 4 fine lemons, and also the peel of two oranges, until it has absorbed all the yellow part of the lemon and orange.

1 1/3 lb. of lump sugar.

1 pineapple, cut in slices.

12 fine oranges, cut in slices.

1 box of strawberries.

2 bottles Apollinaris water.

Mix the above ingredients well and add:

1/2 gill of Maraschino.

1/2 gill of Curacoa (red).

1/2 gill of Benedictine.

1/4 gill of Jamaica rum.

1 bottle of French brandy.

6 bottles of champagne.

4 bottles of Tokay.

2 bottles of Madeira.

4 bottles of Chateau Margaux.

And mix this well with a ladle, then strain through a sieve into a clean bowl and surround the bowl with ice, and dress the edge with some leaves and fruit, and ornament the punch in a fancy manner with grapes, oranges, pineapple and strawberries.

Saratoga Cocktail

(Use small bar glass)

2 dashes Angostura bitters.

3 small lumps of ice.

1 pony of brandy.

1 pony of Vermouth.

Shake up well, and then strain into a claret glass, and serve with a slice of lemon.

Cocktail Coffee

(Use a large bar glass)

- 1 tea-spoonful of powdered white sugar.
- 1 fresh egg.
- 1 large wine-glass of port wine.
- 1 pony of best brandy.
- 2 or 3 lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up thoroughly, and strain into a medium-sized goblet. Grate a little nutmeg on top before serving.

Morning Cocktail

(Use medium bar glass)

- 3 or 4 dashes of gum syrup.
- 2 dashes of Curacoa (red).
- 2 dashes of Angostura Bitters.
- 1 dash of Absinthe.
- 1 pony of best brandy.
- 1 pony of whisky.
- 1 piece of lemon peel, twisted to extract the oil.
- 3 small lumps of ice.

Stir thoroughly and remove the ice. Fill the glass with Seltzer water, and stir with a tea-spoon having a little sugar in it.

Bottle of Cocktail

- 1 qt. of good old whisky.
- 1 pony glass of Curacoa.
- 1 wine-glass of gum syrup.
- $\frac{3}{4}$ pony glass of Angostura bitters.

Mix this well by pouring it from one shaker into another, until it is thoroughly mixed, pour into a bottle and cork it, and you will have an elegant bottle of Cocktail.

Cocktail Saratoga

(Use a large bar glass)

- ½ glass of fine shaved ice.
- 3 dashes of pineapple syrup.
- 2 or 3 dashes of bitters.
- 3 dashes of Maraschino.
- ¾ glass of fine old brandy.

Mix well with a spoon and place 2 or 3 strawberries in a fancy glass, strain it, twist a piece of lemon peel over it, top it off with a squirt of champagne, and serve.

Claret and Champagne Cup

(Use a large punch bowl for a party of twenty)

Claret and Champagne Cup is a Russian drink where for many years it has enjoyed a high reputation amongst the aristocracy. Proportions:

- 3 bottles claret wine.
- ¾ pint of Curacoa (red).
- 1 pint of sherry.
- 1 pint of French brandy.
- 2 wine-glasses of ratafia of raspberries.
- 3 oranges and one lemon cut in slices.
- Some sprigs of green balm, and of borage.
- 2 bottles of German seltzer water.
- 3 bottles of soda.

Stir this together, and sweeten with Capillaire pounded sugar, until it ferments; let it stand one hour; strain it and ice it well; it is then fit for use; serve it in small glasses. This quantity for an evening party of twenty persons; for a smaller number reduce the proportions.

Fine Lemonade for Parties

(Use a punch bowl—1 gallon)

Take the rind of 8 lemons.

Juice of 12 lemons.

2 lbs. of loaf sugar.

1 gallon of boiling water.

Rub the rinds of the 8 lemons in the sugar until it has absorbed all the oil, and put it with the remainder of the sugar in a jug; add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved, strain the lemonade through a piece of muslin, and when cool, it will be ready for use. To improve the lemonade add the white of 4 eggs beaten up with it.

Jersey Sour

(Use small bar glass)

Take 1 large tea-spoonful of powdered sugar dissolved in a little water.

2 or 3 dashes of lemon juice.

1 wine-glass of apple jack.

Fill the glass with ice, shake up, and strain into a claret glass. Ornament with berries in season.

Stone Wall

(Use a large bar glass)

$\frac{1}{4}$ table-spoonful of sugar.

3 or 4 lumps of ice.

1 wine-glass of whisky.

1 bottle plain soda.

Stir well with a spoon, remove the ice and serve.

Whisky Daisy

(Use small bar glass)

3 dashes gum syrup.

2 dashes Orgeat syrup.

The juice of half a small lemon.

1 wine-glass of rye whisky.
Fill glass one-third full of fine ice.
Shake well, strain into a large cocktail glass, and fill up with seltzer water.

Champagne Cup

(Use a large punch bowl for a party)

2 wine-glasses of pineapple syrup.
4 to 6 sprigs of green balm.
1 quart of Curacao.
1 pint of Chartreuse (green).
1 quart of fine old Cognac.
1 quart of Tokay.
4 bottles of Apollinaris.
6 oranges and 2 lemons, cut in slices.
Stir up well together, let it stand two hours, strain it into another bowl and add:
 $\frac{1}{2}$ pineapple cut in slices.
 $\frac{1}{2}$ box of strawberries.
6 bottles of champagne.
Place the bowl in the ice, and sweeten with a little sugar and let it ferment, stir up well and serve.

Bowl of Egg Nogg for a Party

For a three gallon bowl mix as follows:
 $2\frac{1}{2}$ lbs. of fine powdered sugar.
20 fresh eggs; have the yolks separated; beat as thin as water, and add the yolks of the eggs into the sugar, and dissolve by stirring well together.
2 quarts of good old brandy.
 $1\frac{1}{2}$ pints of Jamaica rum.
2 gallons of good rich milk.
Mix the ingredients well, and stir continually while pouring in the milk to prevent it from curdling; then beat the whites of the eggs to a stiff froth and put this on top; then fill a bar glass with a ladle, put some of the egg froth on top, grate a little nutmeg over it and serve.

Champagne Velvet

(Use a large-sized goblet)

For this drink a bottle of champagne and a bottle of porter must be used.

Fill the glass $\frac{1}{2}$ full with porter, the balance with champagne.

Stir up with a spoon slowly, and you have what is called Champagne Velvet.

Boston Egg Nogg

(Use a large bar glass)

Yolk of an egg.

$\frac{3}{4}$ table-spoonful of powdered sugar.

Add a little nutmeg and cinnamon, and beat to a cream.

$\frac{1}{2}$ pony glass of brandy.

1 wine-glassful of ice.

$\frac{1}{4}$ pony glass of Jamaica rum.

1 wine-glassful of Maderia wine.

Fill the glass with milk, shake well, strain into a large bar glass, grate a little nutmeg on top and serve.

Apple Toddy

(Use medium bar glass, hot)

1 large tea-spoonful of fine white sugar dissolved in a little boiling hot water.

1 wine-glass of apple jack.

$\frac{1}{2}$ of a baked apple.

Fill the glass two-thirds full of boiling water, stir up, and grate a little nutmeg on top. Serve with a spoon.

Pineapple Julep (For a party of five)

The juice of two oranges.
1 gill of raspberry syrup.
1 gill of Maraschino.
1 gill of gin.
1 quart bottle Sparkling Moselle.
1 ripe pineapple, peeled and sliced small and cut up.
Put all the materials in a glass bowl, ice, and serve in cocktail glasses, ornamented with berries in season.

Whisky and Cider (Use a whisky glass)

Hand the bottle of whisky to the customer to help himself, fill up the glass with good apple cider, stir well with a spoon, and serve, and you will have a very nice drink.

Santa Cruz Rum Daisy (Use small bar glass)

3 or 4 dashes of rum syrup.
2 or 3 dashes of Curacao.
The juice of half a lemon.
1 wine-glass of Santa Cruz rum.
Fill glass one-third full shaved ice.
Shake thoroughly, strain into a large cocktail glass, and fill up with seltzer water.

Santa Cruz Fix (Use small bar glass)

1 large tea-spoonful of powdered sugar, dissolved in a little water.
2 dashes of Curacao.
The juice of half a lemon.
A wine-glass of Santa Cruz rum.
Fill up the glass two-thirds full of shaved ice, stir well and ornament the top with a slice of orange and a piece of pineapple.

Whisky Daisy

(Use a large bar glass)

½ table-spoonful of sugar.

3 or 4 dashes of lemon juice.

1 dash of lime juice.

1 pony glass of brandy, seltzer, dissolve with the lemon and lime juice.

¾ of the glass filled with fine ice.

1 wine-glass of good whisky.

Fill the glass with shaved ice.

½ pony glass Chartreuse, stir well, then take a fancy glass have it dressed with fruit, strain and serve.

Milk and Seltzer

(Use medium-sized bar glass)

In serving this drink, which is strictly temperance, to half fill the glass with seltzer, and the rest with milk, if it is done otherwise you will have nothing but foam in your glass, which would cause delay.

Cider Egg Nogg

(Use a large bar glass)

1 fresh egg.

¼ table-spoonful of sugar.

3 or 4 small lumps of ice.

Fill the glass with cider.

Shake well and strain, grate a little nutmeg on top.

This drink is a very pleasant one, and is popular throughout the southern part of the country and it is not intoxicating. Use the very best quality of cider, as by using poor cider it is impossible to make this drink palatable.

Brace Up Saratoga

(Use large bar glass)

1 table-spoonful of fine white sugar.

2 or 3 dashes of Angostura bitters.

3 or 4 dashes of lime juice.

2 dashes of Absinthe.

1 fresh egg.

1 wine-glass of brandy.

2 small lumps of ice.

Shake thoroughly, strain into another glass, and fill with seltzer water.

Couperree

(Use large soda glass)

Take 1½ pony-glass of brandy.

1 pony-glass Curacoa (red).

Fill the glass one-third full of ice cream.

Mix thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top, and serve.

Crimean Cup a La Marmora

(Use a bowl for mixing)

1 pint of Orgeat syrup.

¼ pint of Cognac.

¼ pint of Maraschino.

¼ pint Jamaica rum.

1 bottle champagne

1 bottle of soda.

3 ounces of sugar.

2 lemons and 2 oranges, cut in slices.

And a few slices of pineapple.

Stir up well with ladle, then place it into your dish filled with ice, and serve.

Santa Cruz Sour

(Use small bar glass)

1 large tea-spoonful of white sugar dissolved in a little Apollinaris water.

3 dashes of lemon juice.

1 wine-glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a claret wine glass, ornament with orange and berries in season.

How to Serve a Pony Glass of Brandy

(Use a pony glass)

The latest style of serving a pony of brandy, is to place the pony at the edge of the counter, then take a whisky tumbler upside down in the left hand, and place it over the pony glass of brandy, then reverse the glass, as well as the pony glass containing the brandy, so as to have the stem of the pony glass on top, and the brandy at the bottom of the whisky glass, in order to be convenient for the customer.

Beef Tea

(Use a hot water glass)

$\frac{1}{4}$ tea-spoonful of the best beef extract.

Fill the glass with hot water.

Stir up well with a spoon, place pepper, salt and celery salt handy, and if the customer should require it, put in a small pony of sherry wine or brandy.

Tom Collins

(Use an extra large bar glass)

$\frac{3}{4}$ table-spoonful of sugar.

3 or 4 dashes of lime juice.

3 or 4 pieces of broken ice.

1 wine-glass of gin.

1 bottle of plain soda.

Mix well with a spoon, strain and serve.

Attention must be paid not to let the foam of the soda spread over the glass; this drink must be drunk as soon as mixed.

Brace Up

(Use a large bar glass)

1 tablespoonful of white sugar.

2 or 3 dashes of bitters.

2 or 3 dashes of lemon juice.

1 dash of lime juice.

2 dashes of Anisette.

1 fresh egg.

$\frac{3}{4}$ glass of brandy.

$\frac{1}{2}$ glass of shaved ice.

Shake this up thoroughly in a shaker, strain it into a large glass, and fill with vichy or Apollinaris water and serve.

Brandy Shrub

(Use bowl—to make 8 quarts)

6 lbs. of loaf sugar, dissolve well with a bottle of plain sdoa.

5 quarts of old brandy.

3 quarts of sherry.

12 lemons.

Peel the rind of 5 lemons; add the juice of the other 7 lemons and mix with brandy into the bowl, cover it close for 5 days, then add the sherry and sugar, strain through a bag and bottle.

Currant Shrub

(Use a bowl for mixing; general rule for preparing)

1 quart of currant juice.

1 $\frac{1}{2}$ lbs. of loaf sugar.

Boil it gently 8 or 10 minutes, skimming it well; take it off, and when lukewarm, add $\frac{1}{2}$ gill of brandy to every pint of shrub. Bottle tight.

Mix a little shrub with ice water and you will have a delicious drink. Shrub may be made of cherry or

raspberry juice by this method, but the quantity of sugar must be reduced.

Soda Negus

(Use a small punch bowl; about 1 quart)

- 1 pint of port wine.
- 12 lumps of loaf sugar.
- 8 cloves.

Grated nutmeg sufficient to fill a small tea-spoon; put the above ingredients into a thoroughly clean saucepan, warm and stir them well, but do not suffer it to boil; upon the warm wine empty a bottle of plain soda. This makes a delicious and refreshing drink.

Claret Cup for a Party

(Use a bowl for mixing)

- 10 to 12 pieces of lump sugar.
- 1 bottle of Apollinaris.
- 2 lemons, 2 oranges and $\frac{1}{2}$ pineapple, cut in slices.
- 2 wine-glasses of Maraschino.

Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add:

- 4 bottles fine claret.
- 1 bottle of champagne, or any other sparkling wine.

Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant Claret Cup.

Bottled Velvet

(Use a punch bowl)

- 1 quart bottle of Moselle.
- $\frac{1}{2}$ pint of sherry wine.
- 2 table-spoonfuls of sugar.
- 1 lemon.
- 1 sprig of verbena.

Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor; add the other ingredients, strain and ice.

Balaklavo Nectar

(For a party of fifteen)

Thinly peel the rind of $\frac{1}{2}$ lemon, shred it fine, and put it in a punch bowl, add 4 table-spoonfuls of crushed sugar and the juice of one lemon.

- 1 gill of Maraschino.
- 2 bottles of soda.
- 2 bottles of claret wine.
- 2 bottles of champagne.

Stir well together and dress the top with fruits in season.

Punch a La Fork

(For bottling)

- 2 lbs. of loaf sugar.
- 3 dozen lemons.
- 1 pint of Cognac.
- 1 pint Jamaica rum.

The lemons should have smooth rinds; peel the yellow rinds off quite thin with a sharp knife, place them in an earthen vessel; add the sugar and stir thoroughly for nearly half an hour to extract the essential oil. Pour on boiling water, and stir until the sugar is completely dissolved.

Cut and squeeze the lemon, straining the juice from the pits. Place the pits in a jug and pour boiling water upon them to obtain the mucilage from them. Pour $\frac{1}{2}$ of the lemon juice into the syrup, strain the water from the pits, and add it also to the syrup, taking care that the syrup is not too watery.

Next, add more sugar or lemon juice, to make the mixture according to the taste.

Lastly, add and stir in the above amount of spirits into every 3 quarts of lemonade, and bottle. Keep in a cool place.

Fedora

(Use a large bar glass)

- 1 pony of the best brandy.
- 1 pony of Curacoa.

$\frac{1}{2}$ pony of Jamaica rum.

$\frac{1}{2}$ pony of Bourbon.

1 table-spoonful of sugar, dissolved in a little water.

1 slice of lemon.

Fill the tumbler with fine ice; shake well and ornament with berries or small pieces of orange, serve with a straw.

Bishop a La Prusse

1 bottle of Port wine.

$\frac{1}{2}$ lb. of pounded loaf sugar.

5 good-sized bitter oranges.

Roast the oranges until they are of a pale brown color; lay them in a tureen, and cover them with sugar, adding 3 glasses of the Port wine; cover the tureen and let it stand until next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the Port wine; add the strained juice, and serve warm in glasses.

Curacoa

6 ounces of very thin orange peel.

1 pint of whisky.

1 pint of clarified syrup.

1 drachm powdered alum.

1 drachm Carbonate of Potash.

Place the orange peel in a bottle, which will hold a quart with the whisky; cork tightly and let the contents remain for 12 days, shaking the bottle frequently. Then strain out the peel, add the syrup; shake well; and let it stand for 3 days. Take out a tea-cupful into a mortar, and beat up with alum and potash; when well mixed, pour it back into the bottle, and let it remain for a week. The Curacoa will then be perfectly clear.

Frapped Cafe Royal

It consists of three-fourths of black coffee and one-fourth brandy, frapped in a cooler, and drank while

the mixture is yet in a semi-frozen state. It is very potent.

Manhattan Club Oyster Cocktail

Take the piece of $\frac{1}{2}$ a lemon, strain into a large goblet.

1 or 2 dashes Tabasco sauce.

1 tea-spoonful of pepper sauce.

A trace of vinegar.

A pinch of salt.

A little red pepper.

A slightly larger quantity of white pepper.

This entire array forms but the seasoning for the liquor of half a dozen freshly opened, succulent Blue Point oysters, which is next added to the contents of the glass, and completes the cocktail.

TECHNICAL MIXING TERMS AND TOOLS

BAR SPOON—A teaspoon with a 6 or 8 inch handle.

BAR GLASS (or Mixing Glass)—Tall and heavy tumbler wider at top than at bottom, for mixing and shaking drinks.

BAR SUGAR—Powdered or pulverized sugar.

DASH—As much liquid as is thrown from a bottle with $\frac{1}{8}$ -inch round hole in stopper, at one throw. Roughly, about 20 drops.

FLOAT—To float liquor on top of a drink, hold spoon in inclined position over the drink, near its surface, pouring liquor gently into bowl of spoon and letting it trickle gently on to surface of drink.

GUM SYRUP—Liquid rock candy.

JIGGER—A small measure holding two ounces.

MUDDLE—To muddle a lump of sugar, put it in glass with a little water, crushing sugar with muddler, which is a small wooden tool about six or eight inches long with rounded blunt end.

PONY—Small glass holding one ounce.

SHAKE—To shake a drink, place shaker, inverted, over mixing glass, tightening it with sharp blow on bottom of shaker, so that no liquid can escape. Then, with glass and shaker between the two hands, shake up and down until result desired is attained.

SHAKER—A tall nickel or tin receptacle, shaped like a mixing glass, wide enough at top to cover the top of the largest mixing glass and to allow the glass to enter into it about one inch.

STIR—To stir or “spoon” a drink, or to “spoon the ice,” is to mix the drink with the bar spoon by stirring.

STRAIN—To strain a drink is to fit the strainer over the mouth of the mixing glass, pouring the drink into the serving glass free of all solids.

TWIST—To serve with a piece of twisted lemon peel on top. Twist a small piece of lemon peel over the drink, then dropping the peel in. But to “twist a piece of lemon peel on top” is to extract the oil by twisting the peel over the drink, then discarding the peel.

WINEGLASS—A glass holding two ounces.

(Note: In mixing all drinks, unless otherwise indicated, use bar glass.)

Memorandum For Your Own Drinks

