

THE HOME

# BARTENDER'S GUIDE AND SONG BOOK



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ELEANOR R. BIEL.





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# THE HOME BARTENDER'S GUIDE AND SONG BOOK

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CONCOCTED  
AND SHAKEN UP

*by*

Charlie Roe

*and*

Jim Schwenck

*A Couple of Good Mixers*

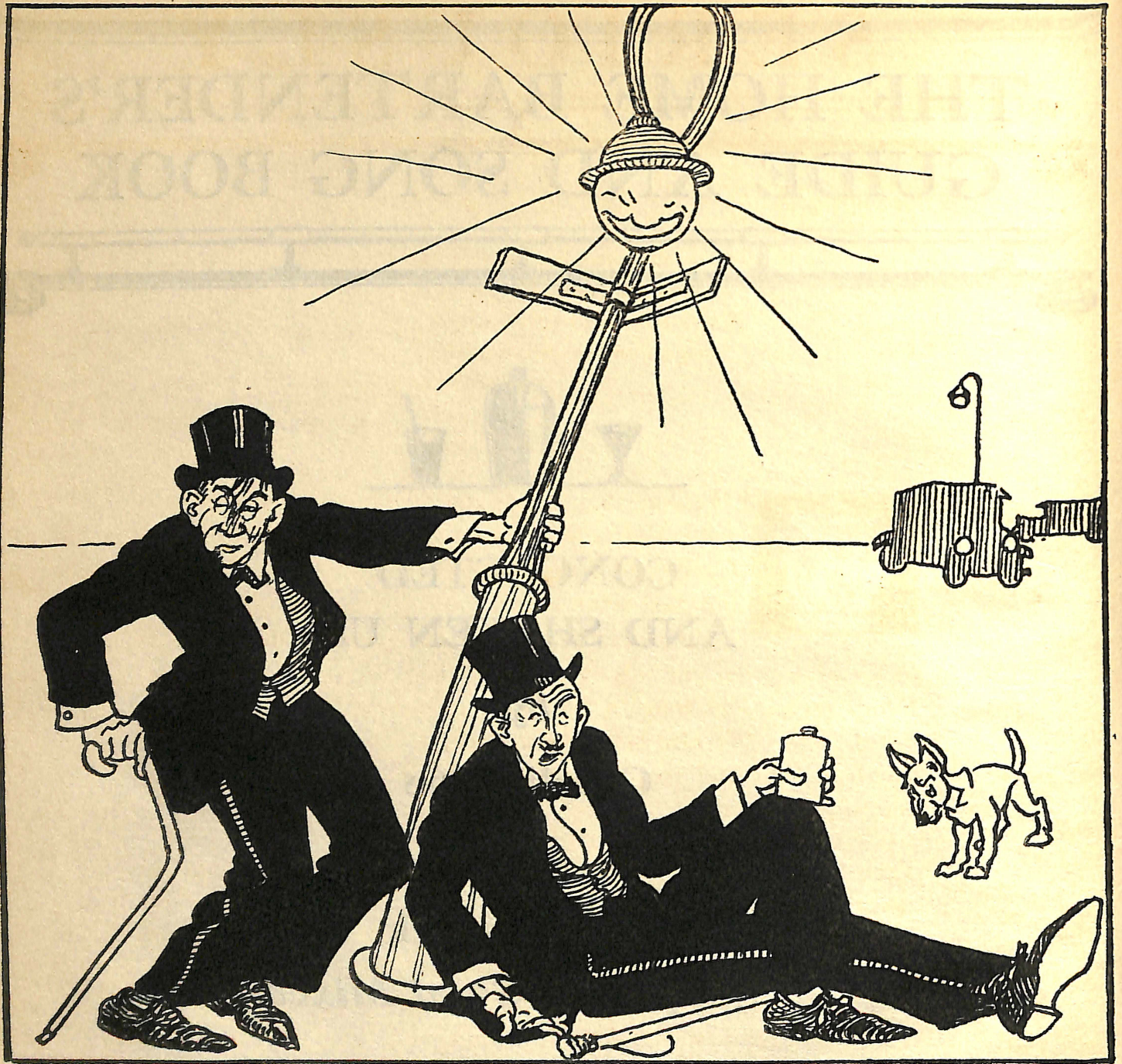
*Drawings by the Well-known Artist and Fellow Enthusiast, Bob Dean*

PUBLISHED IN SACRED MEMORY  
OF THOSE GOOD OLD DAYS WHEN  
BARTENDING WAS AN EXACT SCI-  
ENCE, AND YOU COULD FORGET  
YOUR TROUBLES ON ANY CORNER

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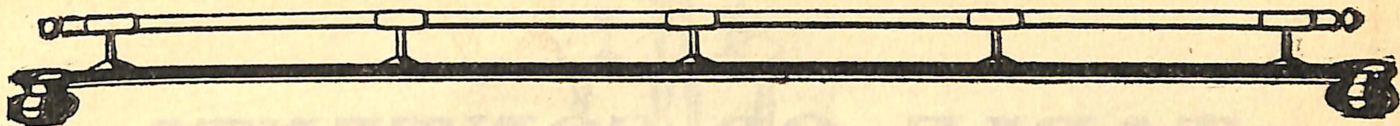
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Picture of the authors after a hard day's work while engaged in the preparation of this book. Note the intensely serious expression on their kindly faces. That shows they are thinking!

# SERIOUSLY



*"Ship me somewhere east of the U. S. A.,  
Where the best is like the worst,  
Where there ain't no prohibition,  
And a man can quench a thirst."*

*—With apologies to Kipling.*



WE believe that this is the best book of its kind ever published. It is more than a Home Bartender's Guide and Song Book—it's the history of those good old days when a man could get neuralgia in his good right arm from holding cold glasses, without the kink in his neck from peering over his shoulder for prohibition agents. Every recipe and song in this book is authentic. We know—we tested them. We also believe that every reference to each cocktail, highball, etc., and etc., can be accepted as near the truth as any bootlegger's promise.

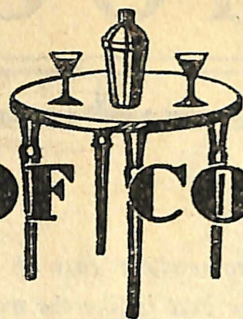
There may be a few recipes and songs that haven't come to our attention. If so, we apologize. But we are willing to wager that what we present here will suffice for any gathering on any evening. In all fairness to yourself, we ask that you treasure this volume carefully. That you keep it hidden safely under your favorite pillow, or behind your grandfather's clock, or even in your little wall safe. For we have already learned that even your best friends won't tell you where it has gone, if you chance to miss it some bright morning after.

We also believe that you owe us a vote of heart-felt thanks for our own experimental work in compiling this book. Many's the night, and morning, we arrived home utterly fagged out, but nevertheless supremely stimulated by the knowledge we had gained in proving the methods of this ancient, aristocratic profession.

May you, too, some day, have the sagacity and the ability to undergo what we have undergone, and blossom out as a full-fledged accredited Home Bartender. And may the doctor let you out of the strait-jacket sooner than he did us.

THE AUTHORS.

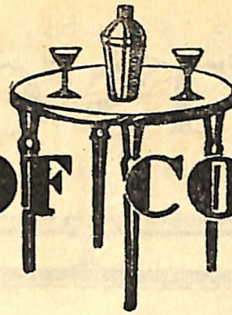
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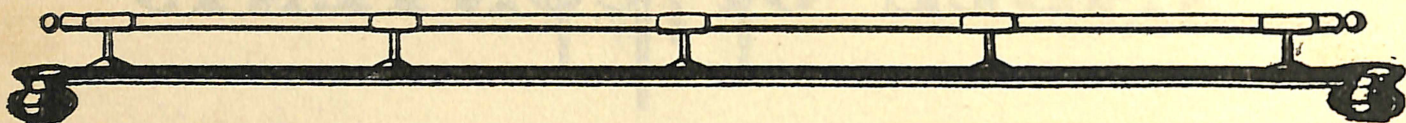


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# SOME HINTS ON MIXING



**A** DRY cocktail is one with very little or no sweetening in it. Cocktails should always be made in a glass with fine ice. The finer the ice, the colder the drink. Cocktails must be drunk at once. They are not made to be bottled, and will lose much of their tang and flavor if you try to do so.

A mixing glass holds 12 ounces, 6 jiggers, or 24 tablespoonfuls. The jigger referred to in this book holds 2 ounces, or 4 tablespoonfuls. A pony holds 1 ounce, or half a jigger, or 2 tablespoonfuls.

A maraschino cherry or small green olive is often dropped into the cocktail. Some people also prefer pickled onions. This is never done, however, unless the drinker desires it.

Angostura bitters are often used in place of Boker's bitters, but never more than half the quantity.

The correct highball glass holds 6 ounces, and a pony of the liquor is served with the highball.

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# COCKTAILS

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## ABSINTHE BRACER



If you want action *quick*, these are the babies that caress your throat and dynamite your stomach at one and the same time. Two sips and a sniff will rock you in the cradle of the deep. We place them first in this list of joy producers, because they placed us first in their list of sleep producers. Absinthe is manufactured in both France and Switzerland. The best brands contain between 70 and 80 per cent alcohol. Its flavoring comes from various species of wormwood.

Fill mixing-glass half-full of fine ice  
One part Absinthe  
One part Italian Vermouth  
A dash of Angostura bitters  
Twist a piece of lemon peel on top  
Mix and strain into cocktail glass

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## ABSINTHE COCKTAIL



They say that "absinthe makes the heart grow fonder"—After three rounds of these we got so fond of one girl that it cost us plenty to convince her we hadn't promised to marry her.

Three or four dashes of gum syrup  
One dash of Angostura  
One dash of Anisette  
One part of water to three parts of Absinthe  
Four parts to a glass for each person  
Twist a piece of lemon peel  
Mix and strain into cocktail glass



*"One on the House"*

**ADDISON**

This used to be one of the best before dinner, of a balmy evening. It was tried particularly on strangers, and if it didn't warm the cockles of their hearts to the value of a good host, we didn't know our Addisons.

One part Italian vermouth  
Two parts dry gin  
A bit of orange peel  
Shake with ice and serve

**ADMIRAL**

Nothing under a two-striper rated this one, and after two rounds you would all feel like Admirals anyway. An excellent way to celebrate when the fleet's in, or when the fleet's out, or when the fleet's sunk. Anyway, an excellent way to celebrate.

Two lumps of ice  
Juice of one lime  
Two bar-spoons of powdered sugar  
One bar-spoon of cherry-cordial  
Two ounces of gin  
Stir with spoon and serve

**ALEXANDER**

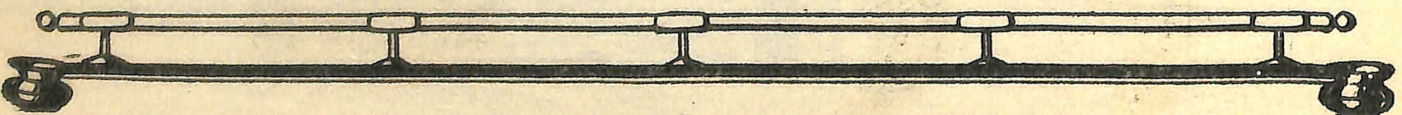
Someone concocted this camouflaged dynamite years ago. Here's to him. Smooth as silk, its rich, creamy sweetness made it seem as though you were drinking nothing more than a simple chocolate ice cream soda.

One-third gin  
One-third crème de cocoa  
One-third heavy cream  
Shake with ice and serve

**ALEXANDER SUBSTITUTE**

A marvelous substitute for those who didn't drink. For it worked just as well as real liquor did. Two was plenty—and don't say we didn't warn you.

One-half gin  
One-half soft coffee ice cream  
Shake well



## Old King Cole

*Old King Cole was a merry old soul,  
And a merry old soul was he;  
He called for his pipe, and he called for his glass,  
And he called for his fiddlers three.  
There was Paganini and Spagnioletti,  
And to make up the three, Mori;  
For King Cole he was fond of a trio,  
Fond of a trio was he.*

*Chorus.*

*For old King Cole was a merry old soul,  
And a merry old soul was he;  
He called for his pipe, and he called for his glass,  
And he called for his fiddlers three.*

*Old King Cole, though a merry old soul,  
Now to read nor to write could he;*

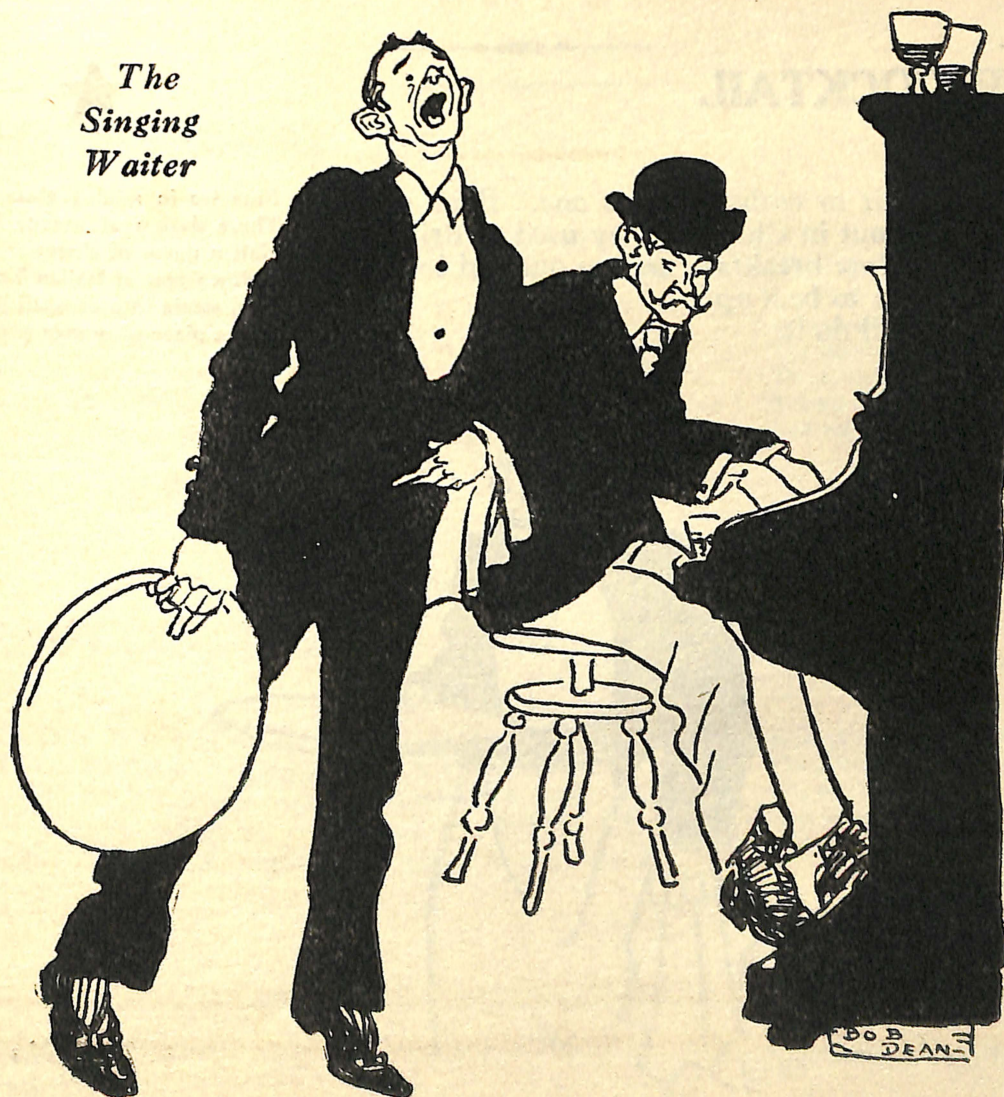
*For to read or to write, it was useless quite,  
When he kept a secretary.  
So his mark for "Rex" was a simple "X,"  
And his drink was ditto double;  
For he scorned the fetters of twenty-six letters,  
And it saved him a vast deal of trouble.*

*Chorus.*

*Old King Cole drank so much alcohol  
That he reeked like the worm of a still;  
And while lighting his pipe, he set himself alight,  
And blew up like a gunpowder mill.  
As these are the whole, of records of King Cole,  
From the Ancient Library:  
If you like, you can see 'em, in the British  
Museum  
In Russell Street, Bloomsbury.*

*Chorus.*

*The  
Singing  
Waiter*



## APPLE BLOSSOM



Before the advent of this popular recipe people ate apples. After the country became flooded with Jersey Moon, the younger generation learned that their ancestors had made a sad mistake. For everybody now knows that apples are grown to drink!

One part Italian Vermouth  
Two parts Apple Brandy  
Two dashes of Grenadine  
Two dashes of pineapple juice  
Shake with ice and serve

## APPLE BRANDY COCKTAIL



Way back in 1900 they really used apple brandy in this one. Now our redder noses demand good old Jersey applejack. Need we tell you that it works just as well?

A mixing glass half full of fine ice  
Two dashes of bitters  
One jigger of apple brandy  
Mix and strain into a cocktail glass  
Add a piece of twisted lemon peel

## ARMOUR COCKTAIL



You need armor to withstand this one. Back of the stockyards out in Chicago, they used to drink one of these before breakfast, and go out and look for a policeman to beat up.  
P. S.—They still do it.

Fine ice in mixing glass  
Three dashes of orange bitters  
Half a jigger of sherry  
Half a jigger of Italian Vermouth  
Mix, strain into cocktail glass  
Add a piece of orange peel



*Gin  
Rickey*

## AVIATOR

In the early days of aviation, they concocted this one for the man daring enough to try flying. It probably was the real reason for the first loop-the-loop. If you like the ups and downs of aviation, try a couple of these Aviator Cocktails. At least there will be plenty of downs.



One part New England rum  
Two parts Apple Brandy or Apple Jack  
Juice of one-half lime  
Three dashes of Grenadine  
Shake with ice until cold

---

## BABY FINGERS

We really don't know who named this one, or why. But we have a good idea that the name is appropriate enough. And if you think Sloe gin means SLOW, you're mistaken, lady. Many a stubborn genius, whose forehead caressed a curbstone, changed his mind after several "Baby Fingers."



One part Plymouth gin  
Two parts Sloe gin  
Three dashes Calasaya bitters  
Shake with ice until cold

---

## BACARDI BLOSSOM

Bacardi is one of the world's finest brands of rum. In Cuba it is the national drink. And in the good old days, we dare say that many a man turned Pirate under the winning influence of this nectar of the gods. If you ever make the trip to Havana, don't forget to try the Bacardi concoctions. You may never come back, but what do you care!



*(For Six Cocktails)*  
4 cocktail glasses of Bacardi  
4 teaspoonfuls of sugar  
The juice of one orange  
The juice of half a Lime (or lemon)  
A little grated nutmeg  
Add cracked ice, then shake well

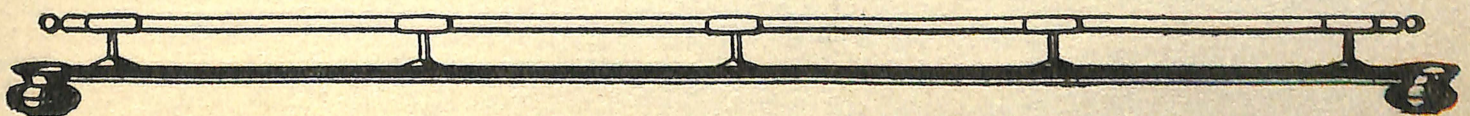
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## BACARDI COCKTAIL

In Havana this one ranks with the best. Under a Southern moon it brings gladness to your heart, a tingle to your nerves, and a sparkle to your eye. Ask a Cuban what he thinks of the BACARDI COCKTAIL, and watch him jump to endorse it.



A small wine-glass of Bacardi  
The juice of half a Lime  
One or two teaspoonfuls of sugar  
In a glass filled with ice  
Shake well, strain and serve



## BACARDI DRY VERMOUTH COCKTAIL

This one was a rite in the better homes down south, where you were served a dinner in the true southern style, suh!

Half wine-glass of Bacardi  
Half wine-glass of French Vermouth  
Cracked ice, stir and serve



## BACARDI DUBONNET COCKTAIL

The French-Spanish combination is a pretty hard one to beat, when the two are mixed together correctly. Here they are. One sip and you will be sold on all Latin races.

One-half jigger Bacardi  
One-half jigger Dubonnet  
Juice of half a Lime  
One teaspoonful of Grenadine Syrup  
In a glass filled with ice  
Shake well and serve



## BACARDI GRENADINE COCKTAIL

Another of the popular drinks in Havana bars. Several of these, and you'll never want to go home. (Possibly you'd never get there anyhow.)

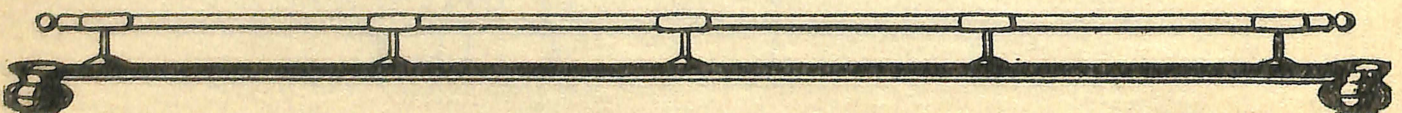
One jigger Bacardi  
One tablespoon of Grenadine Syrup  
Juice of half a lime  
In a glass filled with ice  
Shake well and serve in cocktail glass



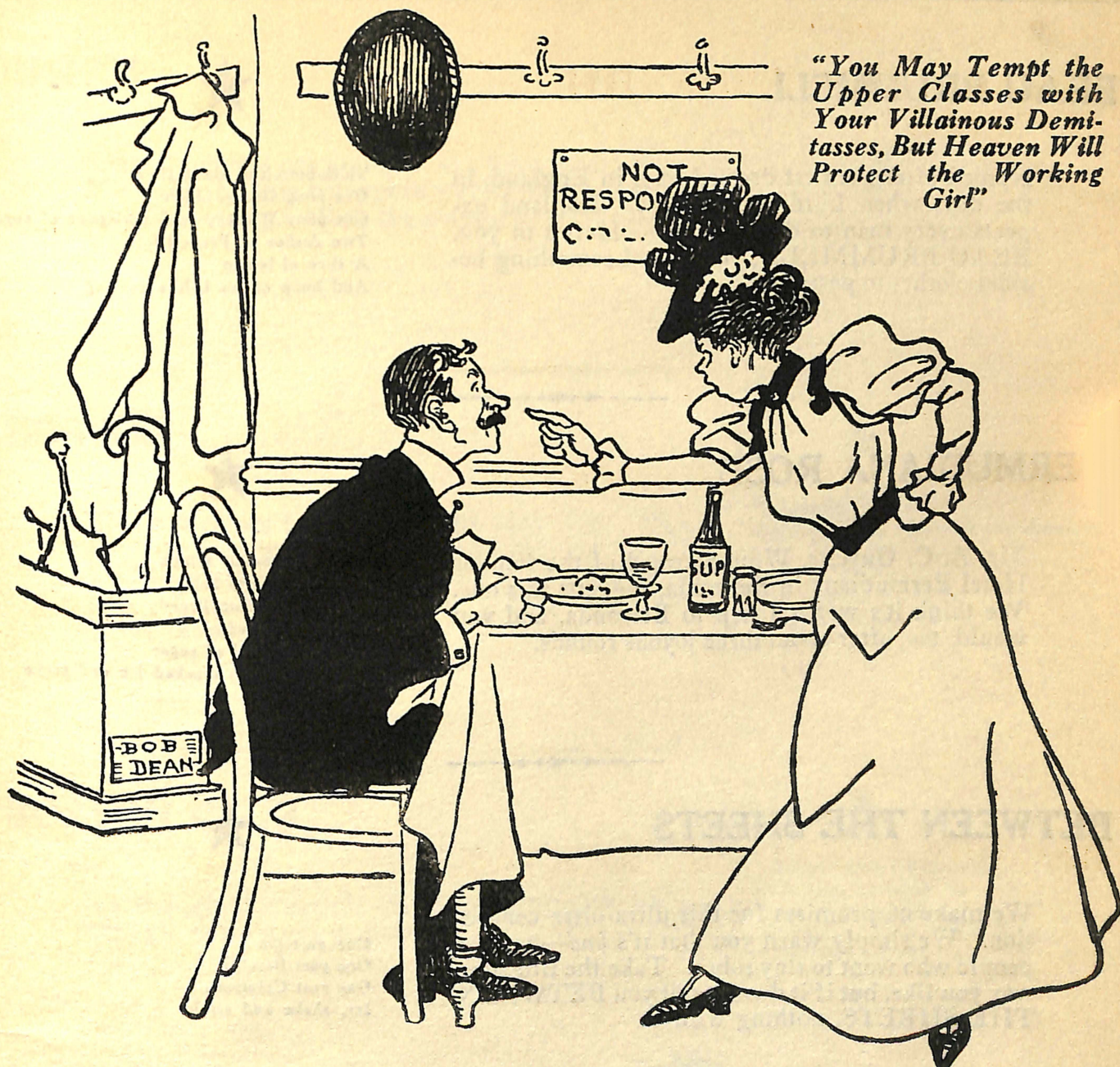
## BACARDI SWEET VERMOUTH COCKTAIL

Another before dinner delight, to sooth the sweet-tooth.

Half wine-glass of Bacardi  
Half wine-glass of Italian Vermouth  
Cracked ice, stir and serve







*"You May Tempt the  
Upper Classes with  
Your Villainous Demi-  
tasses, But Heaven Will  
Protect the Working  
Girl"*

### *We Never Speak as We Pass By*

*The spell is past, the dream is o'er,  
And tho we meet, we love no more!  
One heart is crush'd to droop and die,  
And for relief must heav'nward fly!  
The once bright smile has faded, gone,  
And given way to looks forlorn!  
Despite her grandeur's wicked flame,  
She stoops to blush beneath her shame.*

*We never speak as we pass by,  
Altho a tear bedims her eye;  
I know she thinks of her past life,  
When we were loving man and wife.*

*In guileless youth I sought her side,  
And she became my virtuous bride,*

*Our lot was peace, so fair, so bright,  
One sunny day, no gloomy night;  
No life on earth more pure than ours,  
In that dear home, 'midst fields and flowers,  
Until the tempter came to Nell,  
He dazzled her, alas, she fell!*

*In gilded hall 'midst wealth she dwells,  
How her heart aches, her sad face tells,  
She fain would smile, seem bright and gay,  
But conscience steals her peace away;  
And when the flatterer casts aside  
My fallen and dishonored bride,  
I'll close her eyes, in death forgive,  
And in my heart her name shall live.*

## BEAU BRUMMELL

Named after the best dressed man in England, in the days when Lord Nelson said, "England expects every man to do his duty." Here's to you, BEAU BRUMMELL; you added something besides clothes to posterity!

★

Thick-bottomed short glass  
One pony Orange Juice  
One pony Whiskey with bar-spoon of sugar  
Two dashes of Prunell  
A slice of lemon  
Add lump of ice before serving

## BERMUDIANA ROSE

Mr. A. C. Guyette, Wine Steward of the famous Hotel Bermudiana in Bermuda, suggests this one. We think it's worth a trip to Bermuda, and you would, too, after about three joyous rounds.

★

Juice of one-half lemon  
Two oz. "White Satin"  
One oz. Apricot Brandy  
One oz. Grenadine  
One teaspoonful of sugar  
Shake well with cracked ice and serve

## BETWEEN THE SHEETS

We make no promises for this ultra-ultra concoction. We simply warn you that it's *bad*—bad for people who want to stay sober. Take the title anyway you like, but if it doesn't put you BETWEEN THE SHEETS, nothing will.

★

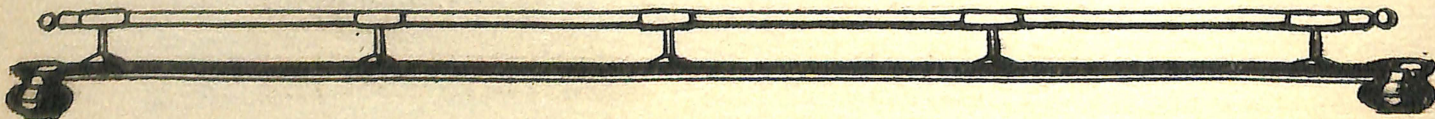
One part gin  
One part Bacardi  
One part Cointreau  
Ice, shake and strain

## BIJOU

Shake yourself well after taking this to be sure that no portion of the drink is left in one spot and burns through. The French call it BIJOU, meaning jewel. Personally, we think it's a sharp-cut diamond. Boy, and how it scratched us!

★

Two parts dry gin  
One part Italian Vermouth  
One part Chartreuse  
Shake vigorously with fine ice before serving



**BISHOP**

Some think this one as potent as a bishop's sermon. *We* think it really belongs in a good old-fashioned revival meeting. With the emphasis on the RE-VIVAL.



One dash of Chartreuse  
Two parts Scotch Whiskey  
One part orange juice  
One part Italian Vermouth  
Shake with fine ice and serve

**BOSTON**

This one comes from Boston, the Hub City. We are surprised at such a nice, well-behaved town. This baby was a Hub with spokes in it. Anyway, hats off to Boston, when this cocktail lands it blows any hat off.



Four parts dry gin  
One part Italian Vermouth well shaken with  
Juice of one-quarter orange  
Juice of one lime  
Two sprigs of fresh mint  
Shake with ice and serve

**BOSTON CLUB**

As though the breath the drink gives you isn't enough, you simply add onions.



One part Italian Vermouth  
Two parts Plymouth gin  
Juice of one-half lime  
Place pearl onions in cocktail glass  
Shake with ice and serve

*Free  
Lunch*





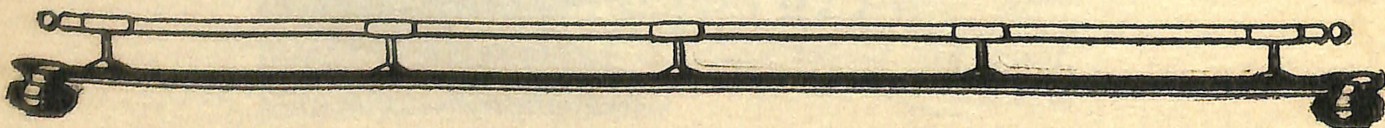
## Frankie and Johnnie

*Frankie and Johnnie were lovers, O my gawd how they did love,  
They swore to be true to each other as the bright stars up above,  
He was her man, and he done her wrong.*

*Frankie she was a good woman, Just like everyone knows,  
She'd give a man a hundred dollars, Just to buy himself a suit of clothes,  
But he was her man, etc.*

*Frankie and Johnnie went walking, Johnnie in his brand new suit,  
"Oh-my-gawd," said Frankie, "But don't my Johnnie look cute?"  
He was her man, etc.*

*Frankie went down to Memphis, She went on the morning train,  
She paid a hundred dollars, For Johnnie a watch and chain,  
He was her man, etc.*



Frankie went down to the corner, Just for a bucket of beer,  
 She said, "Oh, Mr. Bartender, Has my lovin' Johnnie been here?  
 He is my man, And he wouldn't do me wrong."

"I don't want to cause you no trouble, I don't want to tell you no lie,  
 But I saw your lover half an hour ago, With a girl named Sally Bly.  
 He is your man, But he's doing you wrong."

Frankie went down to the pawn-shop, She bought herself a little forty-four,  
 She aimed it at the ceiling, And shot a big hole in the floor,  
 "Where is my man? He's doing me wrong."

[1 Frankie went down to the Hotel, She rang that Hotel bell,  
 "Stand back, all of you chippies, Or I'll blow you all to hell.  
 I want my man, He's doin' me wrong."

Frankie looked over the transom, And there to her great surprise,  
 Yes, there in the room sat Johnnie, Makin' love to Sally Bly,  
 He was her man, etc.

Frankie threw back her kimono, She took out the little forty-four,  
 Roota-toot-toot, three times she shot, Right through the hardwood door,  
 She shot her man, Because he done her wrong.

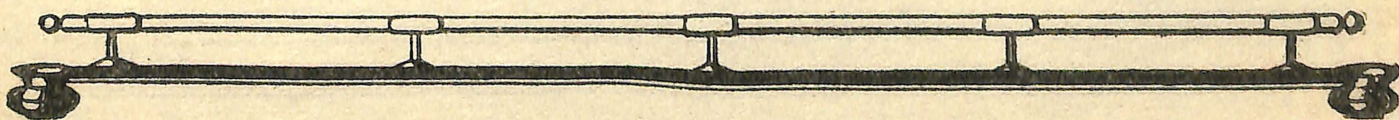
Roll me over easy, Roll me very slow,  
 Roll me over easy, boys, 'Cause my wounds they hurt me so.  
 But I was your man, And I done you wrong."

"Bring out your rubber-tired carriage, Bring out your rubber-tired hack,  
 I'm going to take my man to the cemetery, And I ain't a-goin' to bring him back,  
 For he was my man, And he done me wrong."

Oh, bring 'round a thousand policemen, Bring 'em around to-day,  
 To lock me in that dungeon, And throw the key away,  
 I shot my man, 'Cause he done me wrong.

Yes, put me in that dungeon, Oh, put me in that cell,  
 Put me where the northeast wind Blows from down southeast of hell.  
 I shot my man, etc.

I've saved up a little bit of money, I'll save up a little bit more,  
 I'll send it all to his widow, And say it's from the woman next door.  
 He was my man, etc.



*Frankie went to Mrs. Halcomb, She fell down on her knees,  
She said, "Mrs. Halcomb, forgive me, Forgive me, if you please,  
For I've killed my man, But he done me wrong."*

*"Forgive you, Frankie darling, Forgive you I never can,  
Forgive you, Frankie darling, For killing your only man?  
For he was your man, Though he done you wrong."*

*Frankie went to his coffin, She looked down on his face,  
She said "O Lord, have mercy on me, I wish I could take his place.  
He was my man, etc.*

*Frankie she heard a rumbling, Away down in the ground,  
Perhaps it was little Johnnie, Where she had shot him down,  
He was her man, etc.*

*Johnnie he was a gambler, He gambled for the gain,  
The very last words he ever said Were "High, low, jack, and the game."  
He was her man, etc.*

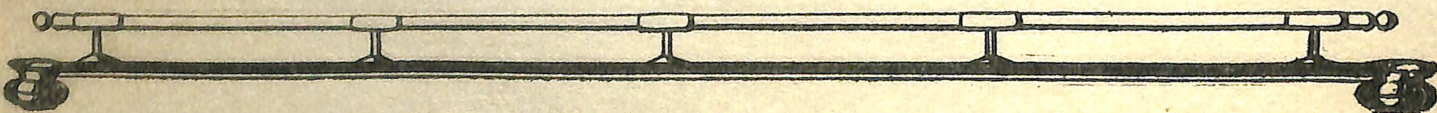
*Frankie she said to the warden, "What are they goin' to do?"  
The warden he said to Frankie, "It's the electric chair for you.  
You shot your man, Though he done you wrong."*

*The sheriff came 'round in the morning, And said it was all for the best,  
He said her lover Johnnie Was nothin' but an awful pest.  
He was her man, etc.*

*The judge said to the jury, "It's as plain as plain can be.  
This woman shot her lover. It's murder in the second degree.  
He was her man, etc.*

*Now it was not murder in the second degree, And was not murder in the third,  
This woman simply dropped her man Like a hunter drops a bird.  
He was her man, etc.*

*This story has no moral, This story has no end,  
This story only goes to show That there ain't no good in men,  
He was her man, And he done her wrong.*



## BRANDY COCKTAIL



We weep to think of this one, as it used to be shoved in front of us at the old Waldorf Bar when the big German bartender with the walrus-mustache said, "Two or three dashes of bitters, sir?" This prohibition will be the end of us yet.

A mixing-glass half-full of fine ice  
Two dashes of gum syrup  
Two dashes Peyschaud or Boker's Bitters  
One jigger of Brandy  
Mix and strain into cocktail glass  
Add a piece of twisted lemon peel



## BRANDY COCKTAIL, FANCY



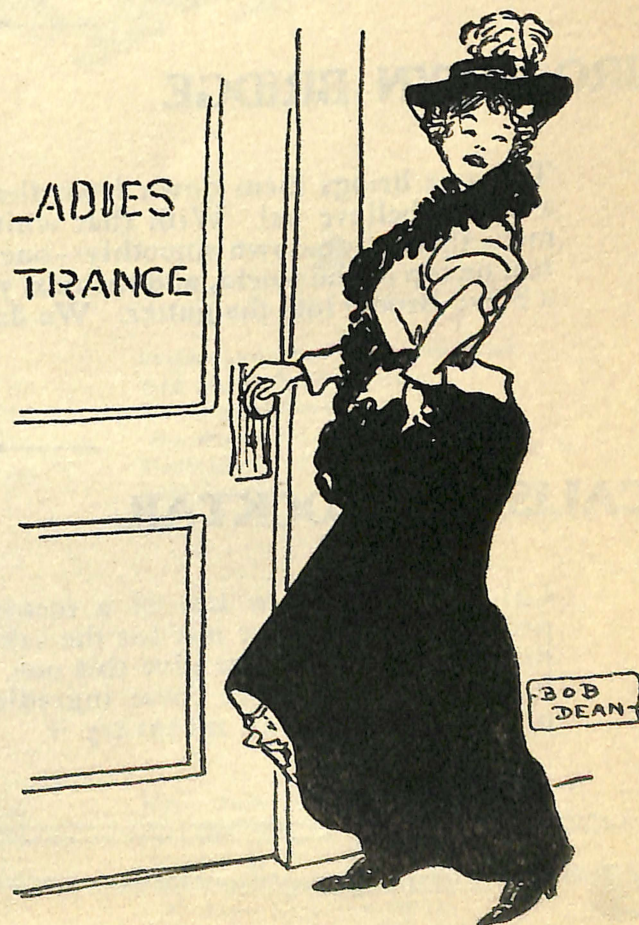
Every tea party used to be a success, if this one was known and you were lucky enough to have the ingredients. Women cried for it—and because of it. And being only mere men, we were human too.

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



### *And We Rambled*

*And we rambled, we rambled,  
We rambled all around,  
In and out of town,  
We rambled, we rambled,  
We rambled till the butcher cut us  
down.*



## BRANDY COCKTAIL, OLD FASHIONED

Like the regular old-fashioned, except that brandy is used in place of whiskey. Need we say more?



Crush lump of sugar in a whiskey-glass, with sufficient hot water to cover the sugar  
Add one lump of ice  
Two dashes of bitters  
A small piece of lemon peel  
One jigger of brandy  
Stir with small bar-spoon. Serve leaving spoon in the glass



## BRONX

To a New Yorker this one means much, for the BRONX is very much a part of New York, being the name for an area of land just above the island of Manhattan. It now has a population of more than 2,000,000 people.

We believe, however, that the name is taken from *broncho* because of the potency of this amber colored mixture. Many's the kick we've gotten out of it.



One-half part French Vermouth  
One-half part Italian Vermouth  
Two parts Gin  
Jigger of orange juice  
Ice, shake and strain into a cocktail glass.  
Garnish with slice of orange



## BROOKLYN BRIDGE

This one brings them down from the Heights in a hurry, believe us! With that white of egg to make them slide down smoothly—one minute you feel on top of the world, and the next you're taking a Steve Brodie into the gutter. We dare you!



One part of Italian Vermouth  
One part Dry Gin  
One part of white of egg  
Two dashes of orange juice  
Shake well with ice

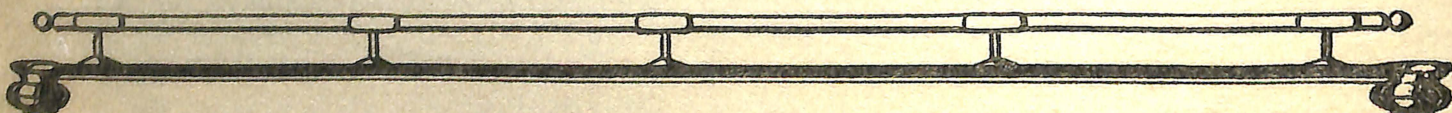


## CALISAYA COCKTAIL

Calisaya is more or less of a memory in these prohibition days, but just for the sake of making this book complete, we give this one. If you are lucky enough to have these ingredients in your pre-war cellar, by all means try it.



Half a jigger of Calisaya  
Half a jigger of Whiskey  
One small piece lemon peel  
Half a mixing glass of fine ice  
Mix and strain into a cocktail glass





## Walking Down Broadway

*The sweetest thing in life  
 (And no one dare say nay)  
 On a Saturday afternoon,  
 Is walking down Broadway;  
 My sisters in the Park  
 Or at Long Branch wish to stray,  
 But I prefer to walk  
 Down the festive, gay Broadway.  
 Walking down Broadway,  
 The festive, gay Broadway,  
 The O. K. thing on Saturday  
 Is walking down Broadway!  
 Walking down Broadway,  
 The festive, gay Broadway,  
 The O. K. thing on Saturday  
 Is walking down Broadway!*



## CANADIAN

The manager of the Hotel Royal, in Florence, Italy, forwards this one to us. And after three rounds of it, we called her up (Florence). The next time you are up in Canada, try it, and wire him your congratulations.

★

Shaker one-half full of broken ice  
 Add two dashes Angostura  
 Two dashes Curacao  
 One teaspoonful of plain syrup  
 Three-quarter wineglass Seagram's V. O.  
 Lemon peel  
 Shake well and serve

## CANVASBACK

Mr. Bozidar Bogdanovitch, Head Waiter of the Grand Hotel de Madrid, Seville, Spain, sent this one with his compliments. We think he's a little weak in his title. It takes more than canvas to hold this one.

★

Three parts Whiskey  
 Two parts Vermouth Cinzano  
 One part White Satin Gin  
 Two parts lemon juice, five drops Curacao  
 Five drops Angostura Bitters  
 Shake well with ice and serve

## *I Was Drunk Last Night*

*I was drunk last night,  
I was drunk the night before,  
And I'll get drunk again tonight  
As I was never drunk before.  
When I'm drunk I'm happy as can be,  
For I'm a member of the souse family.*

*Chorus:  
Glorious, glorious,  
One keg of beer for the four of us;  
Glory be, there are no more of us,  
For one of us could drink it all alone.*

---

## CARELESS LOVE



Excellent for creating an argument between any self-respecting husband and wife. Any one of these will make you care less and less and less. (Divorce court to the right, madam, and don't stumble!)

White of one egg  
Teaspoonful Simple Syrup  
One part Absinthe  
One part Gin  
Ice, shake and strain into cocktail glass

---

## CARUSO



This sparkling throat-caresser is guaranteed to take every squeak out of your voice in just 30 seconds. After the second round you'll believe you are a second Caruso—and after the third, you'll probably get run in for violating the peace. But don't worry, you've got an even-Stephen chance of singing yourself out of jail.

Equal parts of Dubonnet, French Vermouth  
and Dry Gin  
Shake well with fine Ice and serve

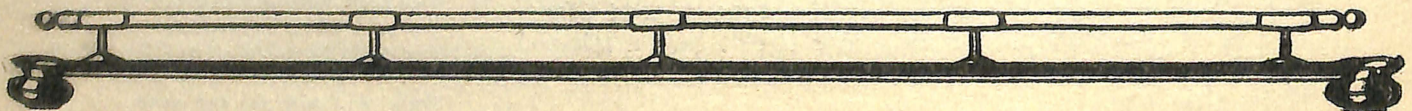
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## CASINO SPECIAL



As served by Charlie in the American Bar of the Pistany Private Casino, Pistany, Czechoslovakia. Look out for that word, "Special." It means either good or bad, and the decision is strictly up to you. We understand that Czechoslavs are Bohemians. Only a Bohemian could stand a CASINO SPECIAL and live.

Two parts Old Mull  
Two parts Dry Gin  
One part Plum Brandy  
One part Italian Vermouth  
Dash Cointreau  
Shake well with Ice and serve



## CHAMPAGNE COCKTAIL



In the good old days, when a man wanted to throw a party that *was* a party, this was the recipe that brought him the prestige and success he deserved. Today, in over 40,000 New York speak-easies, this is the cocktail the night club hostesses hook the big butter-and-egg men for. And do you blame them?

Put into a long, thin glass one lump of cut-loaf sugar, saturated with Boker's Bitters  
Add one lump of ice  
A fair sized piece of lemon peel  
Fill the glass three-fourths full of cold Champagne  
Stir with spoon and serve

---

## CHAMPAGNE COCKTAIL, FANCY



They travel all the way to Paris just to sip this one out under the colored awnings of the Café de la Paix. And it's worth it. The effervescing, amber liquid, the dash of bitters, the frosted glass—pardon us, we're thirsty.

Into a long, thin glass, put two lumps of sugar  
Wet one of the lumps with Peyschaud Bitters  
Add three lumps of ice and the rind of a lemon  
Catch one end of the lemon rind on the edge of the glass  
Fill the glass nearly full with Champagne  
Stir with a bar-spoon and serve

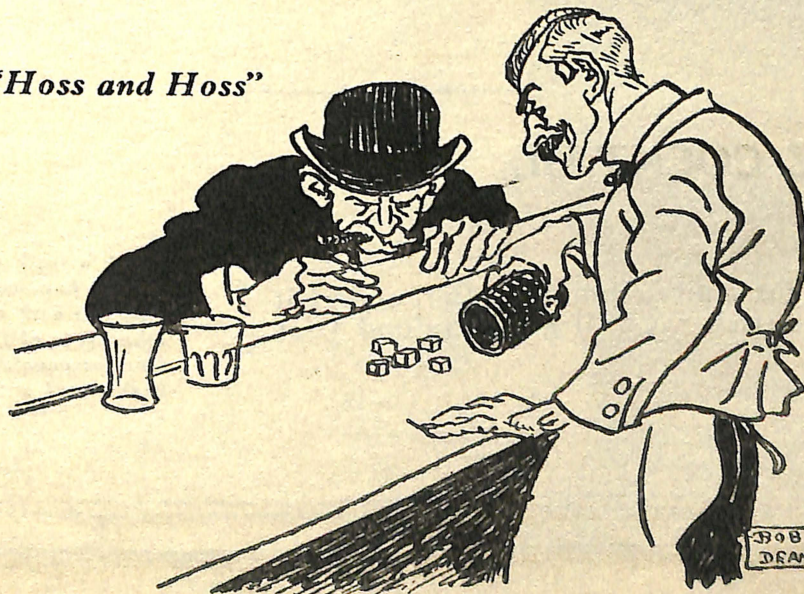
## CHARLIE HORSE



This used to be the athlete's delight. Made him forget all his aches and pains—and, it is said, was particularly effective on Charlie Horses.

Place in mixing glass  
One part Gin  
One part Lemon Juice  
One part Sherry  
Shake well with Fino Ice

"Hoss and Hoss"



## CHATTANOOGA DEW



One from the mountains of old Tennessee. Chattanooga Dew, of course, is moonshine corn liquor, and when properly aged it runs bourbon a good race for popularity.

Place in mixing glass  
One part Corn  
One part Maraschino  
One part Lemon Juice  
Drop in Cherry  
Shake well with fine ice

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## CHERRY BLOSSOM



Every up-to-date hostess used to know this one. It is as old as the word "cocktails" and still just as fashionable. CHERRY BLOSSOMS, and not another thing, can make any party a grand success. How did we find out? "Sasecret!"

White of one egg  
Same quantity of Dry Gin  
Three dashes each of Raspberry Syrup and Orange juice  
Shake well with fine ice

---

## CHINTZ COCKTAIL



Down in Bermuda, at the famous Hotel Bermudiana, they set this one up to greet your eyes and quench your thirst. Be sure to get a good grip on the bar, and your brass-rail leg well balanced before taking. It's knocked over better men than you are!

Juice of one-half Lime  
Two dashes Angostura Bitters  
Two oz. Rye  
One oz. Jamaica Rum  
One teaspoonful Falernian Wine  
One teaspoonful sugar  
Shake well with cracked ice and serve in cocktail glass

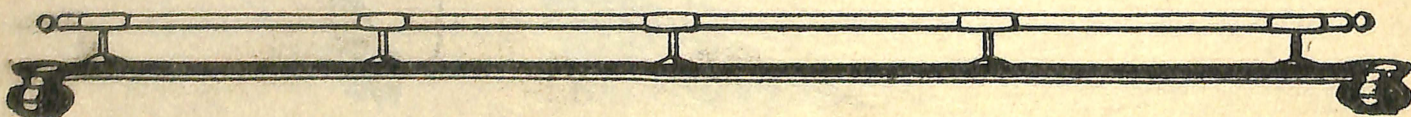
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## CHOCOLATE COCKTAIL



Try this one for a mean morning after, and if it doesn't do the trick, we will gladly refund your money.

Break a fresh egg into a mixing-glass, half-full of fine ice  
Add one dash of Bitters  
One jigger of Port Wine  
One teaspoonful of fine sugar  
Shake well and strain into a cocktail glass



## Has Anybody Here Seen Kelly?

Michael Kelly with his sweetheart came from  
County Cork,  
And bent upon a holiday, they landed in New  
York.  
They strolled around to see the sights, alas, it's  
sad to say,  
Poor Kelly lost his little girl upon the Great  
White Way,  
She walked uptown from Herald Square to  
Forty-second Street,  
The traffic stopped as she cried to the copper on  
the beat:

Over on Fifth Avenue, a band began to play,  
Ten thousand men were marching for it was  
Saint Patrick's Day,  
The "Wearing of the Green" rang out upon the  
morning air,  
'Twas Kelly's favorite song, so Mary said, "I'll  
find him there."  
She climbed upon the grand stand in hopes her  
Mike she'd see,  
Five hundred Kellys left the ranks in answer  
to her plea: [Chorus]

Chorus: Has anybody here seen Kelly?  
K E double L Y,  
Has anybody here seen Kelly?  
Have you seen him passing by?  
Sure his hair is red, his eyes are blue,  
And he's Irish through and through,  
Has anybody here seen Kelly?  
Kelly from the Emerald Isle.



"Has Anybody  
Here Seen  
Kelly?"

## CIDER COCKTAIL



This one goes great out in the country at a barn dance or Autumn Festival. So great, in fact, that if the gang leaves the barn standing it will be a miracle. We know that, after two rounds, a few holes in the barn floor won't even be noticed.

Saturate a lump of cut-loaf sugar with Boker's Bitters  
Place it, with one lump of ice and a small piece of lemon peel, in a thin cider glass  
Fill up with cold cider  
Stir with a spoon and serve



## CLOVER CLUB



A favorite with the ladies everywhere. It looks so innocent and tastes so good! We suggest it for the Tuesday Afternoon Sewing Club, and if you can thread a needle after two rounds of CLOVER CLUBS you win the grand prize. Equally good for Crazy-Quilting Parties.

One part Gin  
One-half part Grenadine  
Juice of half a Lime  
White of one egg  
Frappé and strain into cocktail glass into which has been dropped a maraschino cherry

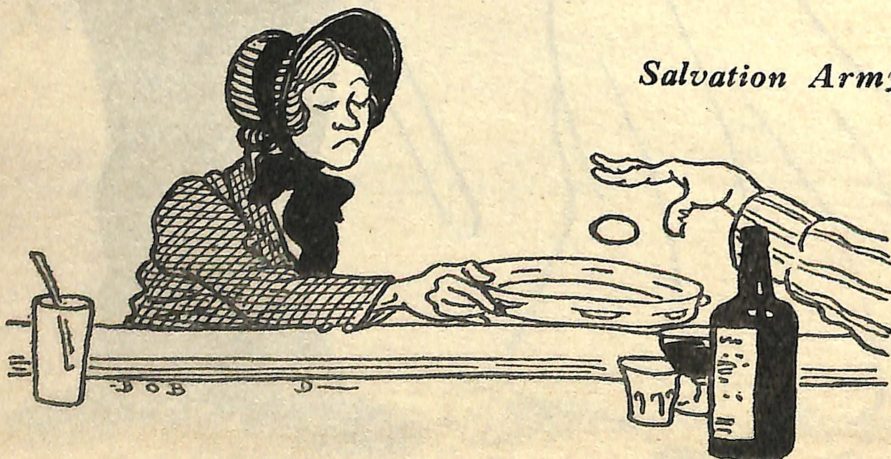


## CLOVER CLUB SPECIAL



The real reason for the fame of the Chateau Frontenac, Quebec. This recipe is the CLOVER CLUB as served by Bertani, former head waiter at the Chateau. We can hardly wait to drive up to Canada. In fact, we don't think we will wait.

Cracked ice put into a shaker  
Three parts Vickers' London Dry  
One part fresh cream  
One part Grenadine  
Shake well and serve in sauterno glass



*Salvation Army*

## The Little Brown Jug

*My wife and I live all alone, In a little brown  
hut we call our own,  
She loves gin and I love rum, Tell you what it  
is, don't we have fun?  
Ha, ha, ha, 'tis you and me, Little brown jug,  
don't I love thee?  
Ha, ha, ha, 'tis you and me, Little brown jug,  
don't I love thee?*

*If I had a cow that gave such milk,  
I'd dress her in the finest silk,  
Feed her on the choicest hay,  
And milk her twenty times a day. [Chorus]*

*If all the folks in Adam's race  
Were put together in one place,  
Then I'd prepare to drop a tear  
Before I'd part with you, my dear. [Chorus.]*

*'Tis you that makes my friends my foes,  
'Tis you who makes me wear old clothes,  
But seeing you are so near my nose,  
Tip her up and down she goes. [Chorus]*

*When I go toiling on my farm,  
Take little brown jug under my arm,  
Set it under some shady tree,  
Little brown jug, don't I love thee? [Chorus]*

*Then comes the landlord tripping in,  
Round top hat and a peaked chin,  
In his hand he carries a cup,  
Says I, "Old fellow, give us a sup." [Chorus]*

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## COFFEE COCKTAIL

The trick about this inebriating mixture is to try and find the COFFEE. Once we tried for a whole solid evening, and it wasn't until the next morning that we came to, and discovered that was the idea all along. It was pure sales promotion. They named it COFFEE to make you see if you could find any.

★

Fill a mixing-glass half-full of fine ice  
Add one teaspoonful of powdered white sugar  
One fresh egg  
One pony of Port Wine  
One pony of Brandy  
Shake thoroughly and strain into a large cocktail glass  
Grate a little nutmeg on top before serving

---

## COLONIAL COCKTAIL

This goes beautifully with maple furniture or antiques. It is said that George Washington himself had a partiality for a good old COLONIAL—or a good *new* one. Before taking, spill two drops on your kitchen floor. If it does not burn, drink quickly, and exhale the smoke.

★

Two parts Gin  
One part Grapefruit Juice  
Dash of Maraschino  
Ice, shake and serve in cocktail glass

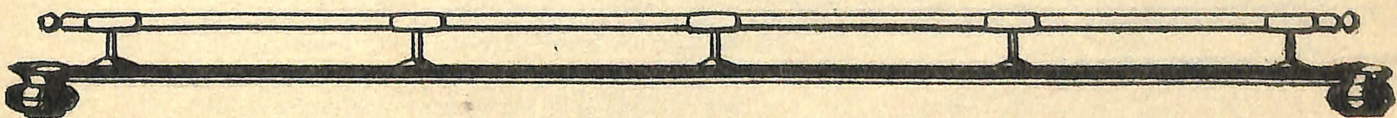
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## THE COOLER

On hot July or August days try this one. Then turn on the electric fan; drop into a big, comfortable armchair, and settle back to day dream. If you can't day dream, try another. Soon you'll have so much to think about, you'll find your head in a complete whirl. Anyway, here's to the COOLER. The COOLER, the better.

★

Into a tumbler place one tablespoonful of Powdered Sugar and a dash of Lemon Juice. Fill the tumbler with Finely Cracked Ice and let a very generous portion of Whiskey, Gin or Brandy filter to the bottom. Stir briskly without touching the tumbler with your hand. Garnish with sliced Lemon or Orange and sip through a straw.



## COUNTRY COCKTAIL



Try this one, you city boys who think you're so smart. This one comes from the country, where men are men, and the rye comes direct from the still in the barn. We heard about this one way out in Iowa. Was it worth bringing back? And how!

A mixing-glass half-full of fine ice  
Two dashes of Orange Bitters  
Two dashes of Boker's Bitters  
One piece of Lemon Peel  
One jigger of Rye Whiskey  
Mix and strain into a cocktail glass



## COURONNE COCKTAIL



This one is the specialty of the Grand Hotel Couronne et Poste, Brigue, Switzerland. Stand up and take three of these hand-running, and after you let the steam through your nostrils, see if it isn't easy to climb an Alp or two. But look out for the crevasse!

Two parts Whiskey  
Two parts Burnett's Old Tom Gin  
Four parts Vermouth mixed with  
Two parts Cointreau  
Two parts Angostura Bitters  
One teaspoonful Lemon Juice  
Shake well with fine ice and serve



## DAQUIRI



Another one famous in Cuba. Sit this one down before a Southerner and he can spin yarns about the good old days all night long. You've probably heard that old Mother Goose Rhyme beginning:

*Daquiri, Daquiri, Dock,  
The Mouse ran up the Clock.*

It even works on mice!

Equal parts Rum Bacardi and Lime Juice  
One teaspoonful powdered sugar  
Shake well with fine ice and serve

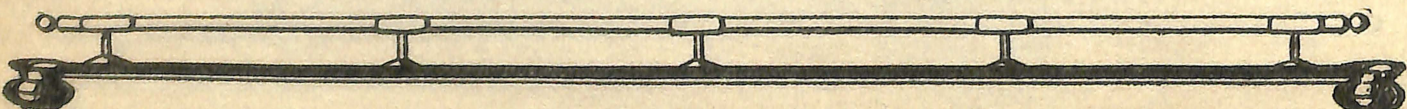


## DIDI COCKTAIL

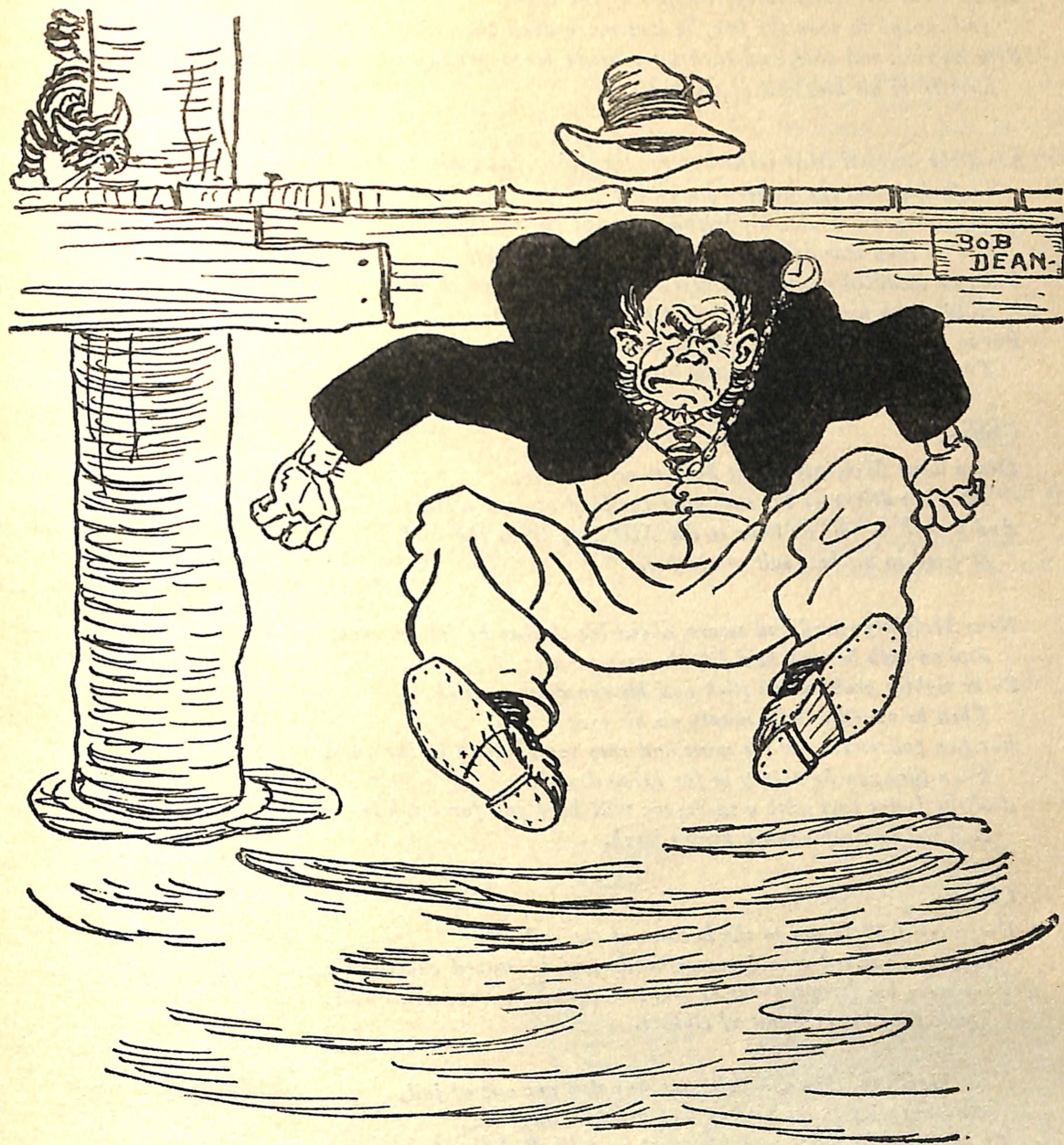


DI-DI is baby-talk for dear, dear, as everybody knows. Stay out with the gang some night and try a few of these (just a few, now) and when you arrive home, the one thing your wife will not say is DIDI.

Two-thirds Gin  
One-third syrup of freshly cooked rhubarb juice. Frappé  
Garnish with sprig of fresh crushed mint







### *Down Went McGinty*

*Sunday morning just at nine, Dan McGinty dressed so fine,  
Stood looking up at a very high stone wall;  
When his friend young Pat McCann, says, I'll bet five dollars, Dan,  
I could carry you to the top without a fall;  
So on his shoulders he took Dan, to climb the ladder he began,  
And he soon commenced to reach up near the top;  
When McGinty, cute old rogue, to win the five he did let go,  
Never thinking just how far he'd have to drop.*

*Chorus:*

*Down went McGinty to the bottom of the wall,  
And though he won the five, he was more dead than alive,  
Sure his ribs, and nose, and back were broke from getting such a fall,  
Dressed in his best suit of clothes.*

*From the hospital Mac went home, when they fixed his broken bone,  
To find he was the father of a child;  
So to celebrate it right, his friend he went to invite,  
And he soon was drinking whiskey fast and wild;  
Then he waddled down the street in his Sunday suit so neat,  
Holding up his head as proud as John the Great;  
But in the sidewalk was a hole, to receive a ton of coal,  
That McGinty never saw till just too late.*

*Chorus:*

*Down went McGinty to the bottom of the hole,  
Then the driver of the cart gave the load of coal a start,  
And it took us half an hour to dig McGinty from the coal,  
Dressed in his best suit of clothes.*

*Now McGinty raved and swore, about his clothes he felt so sore,  
And an oath he took he'd kill the man or die;  
So he tightly grabbed his stick and hit the driver a lick,  
Then he raised a little shanty on his eye;  
But two policemen saw the muss and they soon joined in the fuss,  
Then they ran McGinty in for being drunk;  
And the Judge says with a smile, we will keep you for a while  
In a cell to sleep upon a prison bunk.*

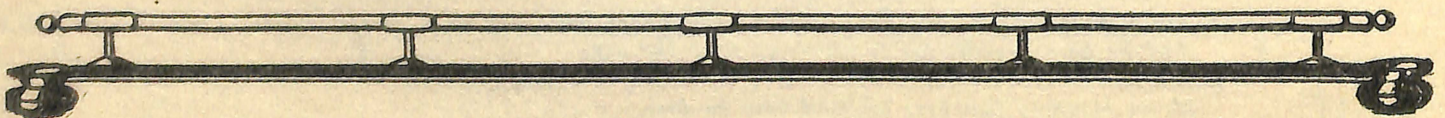
*Chorus:*

*Down went McGinty to the bottom of the jail,  
Where his board would cost him nix and he stayed exactly six,  
They were big long months he stopped, for no one went his bail,  
Dressed in his best suit of clothes.*

*Now McGinty, thin and pale, one fine day got out of jail,  
And with joy to see his boy was nearly wild;  
To his house he quickly ran to meet his wife Bedaley Ann,  
But she'd skipped away and took along the child;  
Then he gave up in despair, and he madly pulled his hair,  
As he stood one day upon the river shore,  
Knowing well he couldn't swim, he did foolishly jump in,  
Although water he had never took before.*

*Chorus:*

*Down went McGinty to the bottom of the say,  
And he must be very wet for they haven't found him yet,  
But they say his ghost comes round the docks before the break of day,  
Dressed in his best suit of clothes.*



## ELEGANT

Elegant is the word. As perfectly blended a concoction as you could dream of. And it made you feel elegant, too. It was the first thing the hostess served when Sunday Parlors were in vogue.



One pony Bourbon Whiskey  
Dash of Maraschino  
Dash of Lemon juice  
Mix well with Fine Ice and Strain  
Garnish with Slices of Orange



## ELECTRIC EEL

So named because of the shock you got when one of these was tossed down too hastily. (The only pleasant shock we know of.)



Fill mixing glass half-full of Fine Ice  
One part Gin  
Two parts Jamaica Rum  
Dash Lemon Juice, mix and strain



*"Whisky  
Skin"*

### *My Bonnie*

*My bonnie lies over the ocean,  
My bonnie lies over the sea;  
My bonnie lies over the ocean,  
O bring back my bonnie to me.*

*Bring back, bring back,  
O bring back my bonnie to me, to me.  
Bring back, bring back,  
O bring back my bonnie to me.*



## EUREKA

EUREKA is Greek for "I have found it." It is the word Archimedes, the great scientist, shouted when he discovered some sort of scientific principle. Poor old Arch didn't have the good fortune to discover this one, but we did and we've been shouting EUREKA ever since.



Two dashes of Lemon Juice  
One dash of Orange Juice  
Two parts Dry Gin  
One part Grenadine  
Shake with ice and serve

## FIFTY-FIFTY

This one is named after any pair of newly-weds, because they both swear that they are going to go through life on a fifty-fifty basis. Try it at your next wedding, but be careful about mentioning it after the honeymoon.



One-half cocktail glass French Vermouth  
One-half cocktail glass Vickers Gin  
Pour into cocktail shaker half filled with ice  
Shake well until cold, then serve

## FIVE FRUIT COCKTAIL

If you don't happen to have Five Fruits, try it with Four Fruits, Three Fruits, or no fruits. It's equally good. We suggest that you set this batch down beside you some fine moonlight night, when your best girl has gone out with some other man. Don't worry, it will make you forget her!



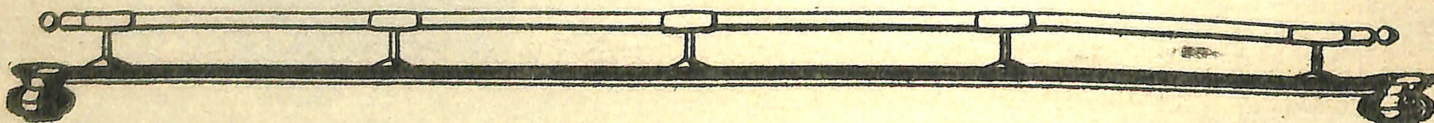
*(For Six Cocktails)*  
Two oz. Five Fruits  
Nine oz. Rye  
Juice of three Oranges  
A few dashes Angostura Bitters  
Put into cocktail shaker with ice—shake well and strain into cocktail glass

## FOG HORN

In honor of Henry William Thomas, Master Mixologist of Washington, D. C. He used to guarantee to clear any throat in jig time with just one of these. Grump-gr-r-u-m-p! Excellent for taking the place of the well-known water-pitcher on any speaker's table.



Two parts Peach Brandy  
One part French Vermouth  
Two dashes of Grenadine  
Shake well with fine ice



## Don't Swat Your Mother, 'Cause It's Mean

*Homeward to their mother, two working men did come,  
Weary with their honest toil and lighted up with rum.  
Supper was not ready, one aimed a brutal blow,  
When the blue-eyed baby stopped them, saying "Brothers, don't do so.*

*"Don't swat yer mother, boys, just 'cause she's old!  
Don't mop the floor with her dear face.  
Think how her love is a treasure of gold,  
Shining thro' shame and disgrace.  
Don't put the rocking chair next to her eye,  
Don't bounce the lamp off her old bean!  
Angels are watching you up in the sky,  
Don't swat yer mother, it's mean!"*

*Anger was arrested—  
The strong men bowed in tears;  
They were kinder to their parent  
Through her few remaining years.*



*"Don't Swat Your  
Mother, Boys"*

## GIBSON

This one came out with the famous Gibson Girl. Here's to those good old days, when a woman's figure was really a mystery, and the sight of a pretty ankle gave you a kick equal to three fingers of Old Parr.

Two parts of Gin  
One part each French and Italian Vermouth  
Twist of lemon peel left in glass  
Shake well with ice and serve

## GIN COCKTAIL, PLYMOUTH

This one we resurrected from an old book. We left the Plymouth in, just to make you jealous. Imagine anybody these days demanding a particular brand of gin in his recipe!

Mixing-glass half-full of ice  
Three dashes of Orange Bitters  
One jigger of Plymouth Gin  
Mix well, strain into a cocktail-glass  
Add a small piece of Lemon Peel



*High  
Art*

## GIN COCKTAIL, TOM

Very similar to the Plymouth Gin Cocktail, and just as good, too. It was very important that you used the brand of bitters specified in order to get just the right flavor.



Have a mixing-glass half-full of fine ice  
Add two dashes of Peyschaud or Boker's Bitters  
One jigger of Tom Gin  
Mix well, strain into a cocktail-glass  
Add a small piece of Lemon Peel

## GIN COCKTAIL, SPECIAL

The Curacao mentioned in this recipe is generally made in Holland from the skin of oranges, flavored with Jamaica Rum. It gives just the right flavor to this marvelous GIN SPECIAL.



One portion of Gin  
One-half portion Simple Syrup  
Two dashes Bitters  
One dash Curacao  
Fill the glass half full of cracked ice, shake and strain into cocktail-glass. Twist piece of lemon peel

## P. T. Barnum's Show

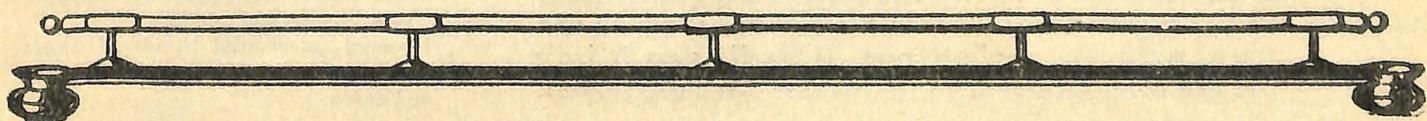
Good evening to you everyone.  
I brought the old banjo,  
To tell you all what happened to me —  
When I went to Barnum's Show.  
I saw the leopard change his spots,  
Said one dog to another,  
"Oh meet me, love, by the moonlight,  
And kiss me for your mother."

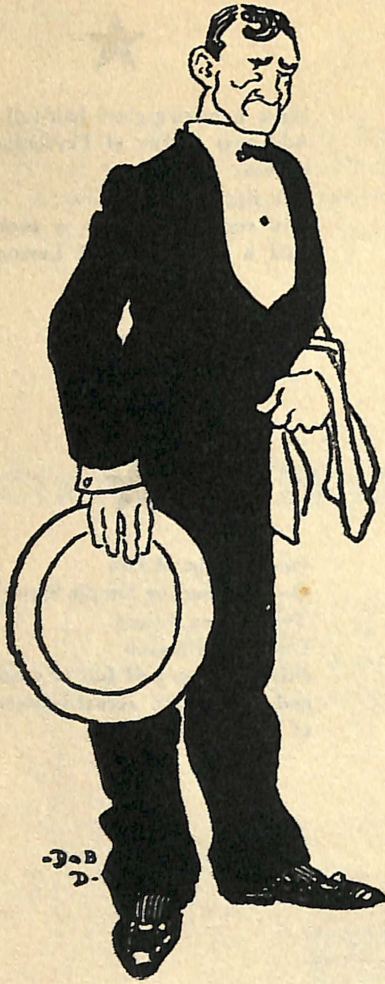
### Chorus:

If you want to have some fun,  
I will tell you where to go  
To see the lion stuffed with straw,  
At P. T. Barnum's Show.

The monkey and the elephant  
Were playing seven up,  
The spider and the blue-tailed fly  
Were eating Kaiser's pup.  
The kangaroo danced a polka  
With the baboon's little brother,  
The skunk and the fat man got mixed up,  
So you couldn't tell which was 'tother.  
[Chorus]

Barnum and the happy family  
Went out on a drunk,  
The alligator came rolling home,  
And rolled in the bull frog's bunk.  
The camel called the kangaroo a liar,  
Said the baboon was a fool,  
The mosquito got on his dignity,  
And pulverized the mule. [Chorus]





## For He's a Jolly Good Fellow

Wotsamazzer with \_\_\_\_\_?  
 Heezallright!  
 Hoosallright?  
 \_\_\_\_\_!!

*For he's a jolly good fellow,  
 For he's a jolly good fellow,  
 For he's a jolly good fellow,  
 Which nobody can deny.  
 Which nobody can deny.*

*Absinthe  
 Frappe*

---

## GIN MARASCHINO

For those who liked their cocktails sweet, we'd recommend this one. It has been a great favorite with the ladies for over half a century.

★

One portion Gin  
 Three dashes Simple Syrup  
 Four dashes Maraschino  
 Juice of half Lemon  
 Fill glass half full of cracked ice, shake and strain into large cocktail glass and fill up with charged water

---

## GIN SOUR

If you wanted to drown the taste of the gin, this one would do the trick. If half a lemon didn't do the trick, we'd use a whole one. Charlie says it isn't the gin that bothers him in this one—it's the lemon.

★

Juice of half a full bodied Lemon  
 Generous portion of Gin  
 Heaping teaspoonful Powdered Sugar  
 Fill glass with Finely Cracked Ice, stir and serve



## The Captivating Dude

*He walks along Fifth Avenue With steps of airy grace,  
A look of limpid vacancy Upon his baby face;  
His cane he poses in his hand With novel attitude,  
His collar reaches to his ears, This captivating "dude"!*

*Chorus: Look at the "dude," Charming young dude,  
Sweet-scented "baby," Saucy and rude—  
Collar so high, Pants to him glued,  
Sweet captivating dude.*

*He ambles in his best make-up From noon till twilight gray;  
You'll meet him anywhere in town Where fashion holds its sway;  
He wears a rosebud in his breast And oft it is renewed,  
He's sprinkled over with perfume, This captivating "dude"! [Chorus]*

*He's just too young to be a man, Too old to be a boy,  
And when he meets a beauty's glance, His bosom heaves with joy,  
He says, "Ah, there! you saucy thing!" He lisps a light "ta-ta,"  
Oh! he's the very picture of A dandy "lah-de-da." [Chorus]*

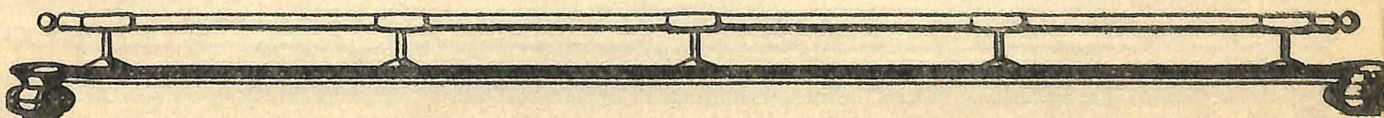


## HARVARD COCKTAIL NO. 1



There are numerous HARVARD COCKTAILS, but this one ranks among the first. And anyone who can handle three in a row also ranks among the first. We must say, that after trying this one, our regard for Johnny Harvard went up from a full-house to a royal-flush. Here's to you, Johnny!

Fill a mixing-glass half full of fine ice  
One dash of Gum Syrup  
Three dashes of Boker's Bitters  
Half a jigger of Italian Vermouth  
Half a jigger of Brandy  
Mix and strain into a cocktail-glass  
Then fill up with seltzer and serve quick!



## HARVARD COCKTAIL NO. 2



Another named after the down-east Crimson. Simpler to make, if not simpler to take. It used to be the fashion to get a Freshman to take four of these without drawing a breath. It was a good man that could get through college in those days.

One part Gin  
Dash of Curacao  
Ice, shake and strain into a wine glass. Fill glass with Grenadine.



## HAWAIIAN



"Apple-jack will do, thank you! But be sparing. That last time we were over, and you served this smooth seducer, we brayed like a donkey and almost joined the marines."

Two parts Apple Brandy  
One part Pineapple Juice  
Juice of one-half Lemon  
A bar-spoon of sugar and dash of Maraschino  
Shake well with fine ice



## HELLO MONTREAL



The first thing to do, when arriving in Montreal, that famous Canadian city, is to march into the nearest bar, put your foot on the shiny brass rail, as if you've been doing it all your life, and say nonchalantly to the bartender, "Hello, Montreal." And then he'll shortly set down this marvelous concoction before you. And you will have lived!

(For Six)  
Into a large shaker with cracked ice  
Two wineglasses London Dry  
One wineglass of Seagram's 83  
Two wineglasses of Lemon Juice sweetened  
One-fourth wineglass of Grenadine. Whites of two eggs. Shake well and serve

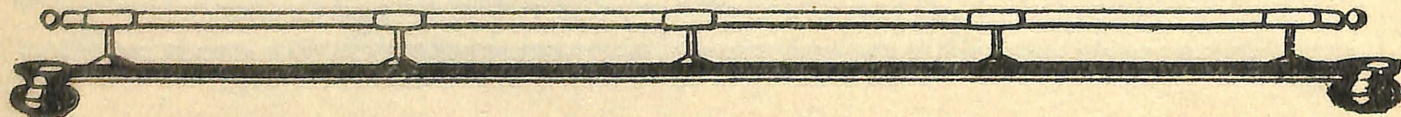


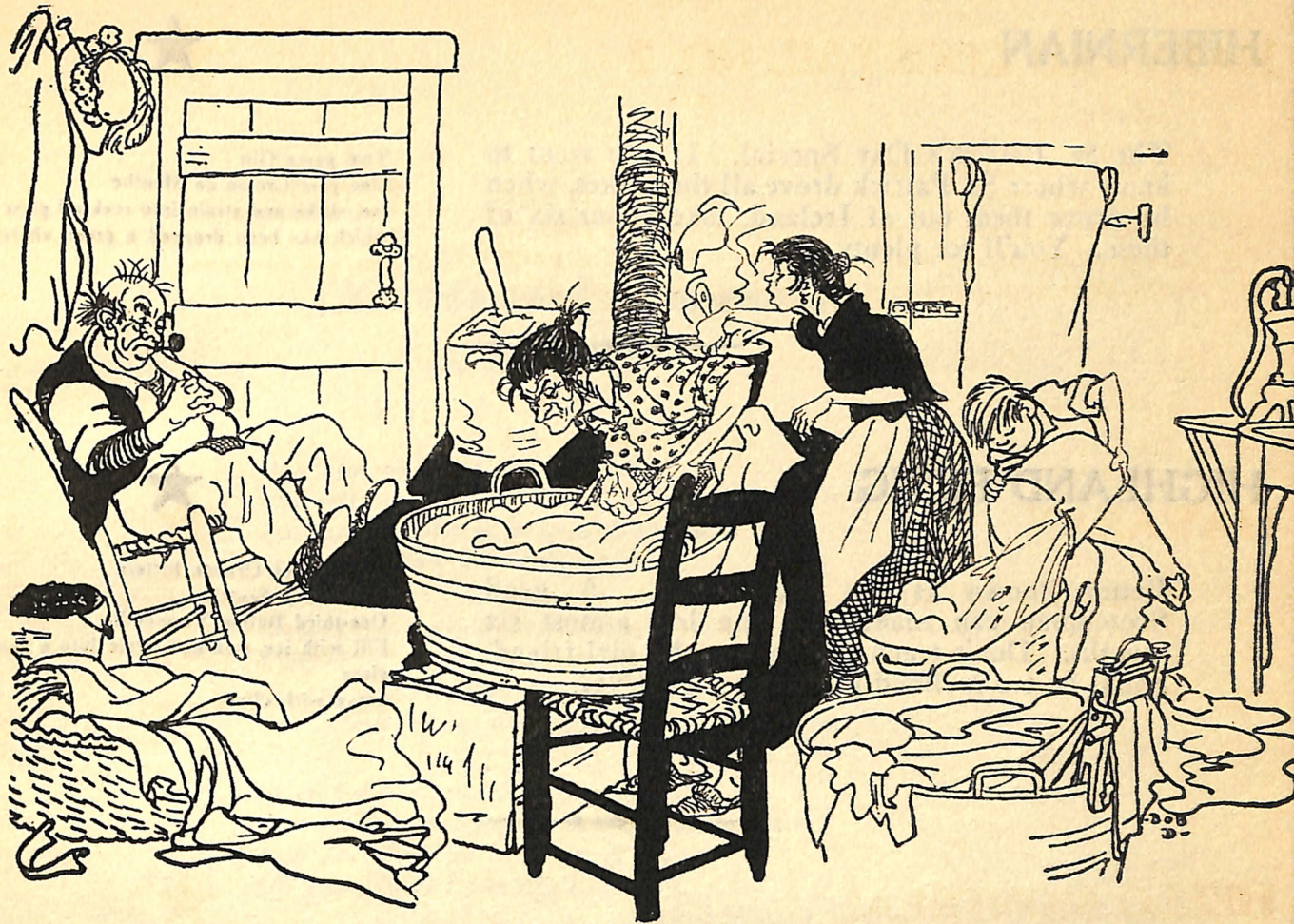
## THE HELL RAISER



Take in tiny sips, so it gets a chance to settle. Take in one great gulp, and you'll have to fight the whole police force. Keep hand-cuffs handy, in case any member of the party gets out of control, and never give even a smell to an Irishman.

One pony of Gin  
One pony of Scotch Whiskey  
One-half egg  
One pony of Lime Juice  
One-half teaspoonful powdered sugar  
Ice, shake and strain into small bar glass





### *Everybody Works But Father*

*Everybody works but father, He sits around all day,  
 Feet in front of the fireplace, Smoking his pipe of clay;  
 Mother takes in washing, So does sister Ann,  
 Everybody works at our house but my old man (the ——— loafer.)*

## HIAWATHA



Named after this famous Indian because of the yell it usually causes as it settles. Sounds like a regular Indian yell—but always ends with something strangely un-Indian, like—“Let’s have another.”

Fill mixing glass half-full of Fine Ice  
 Two parts Scotch  
 One part French Vermouth  
 Dash of Bitters  
 Add Olive for Luck (You’ll need it)

## HIBERNIAN

The St. Patrick's Day Special. If you want to know where St. Patrick drove all the snakes, when he drove them out of Ireland, take about six of these. You'll see plenty.



Two parts Gin  
One part Creme de Menthe  
Ice, shake and strain into cocktail glass into which has been dropped a green cherry



## HIGHLAND FLING

Better known as the death-defier. A good Scotchman can make this one last almost six months. Don't teach this one to the girl-friend. She'll be too inclined to have her FLING.



Two dashes Orange Bitters  
Two-thirds Scotch  
One-third Italian Vermouth  
Fill with ice, mix and strain into a cocktail glass  
Serve with olive



## HORSE GUARDS

Only a warrior can really control this one. Give two rounds of this with the proper ammunition and a platoon can route a regiment. To be served only to men in uniform. (Pajamas were ours.)



One part Gin  
Two parts Italian Vermouth  
Two dashes Curacao  
Ice, shake and strain into cocktail glass

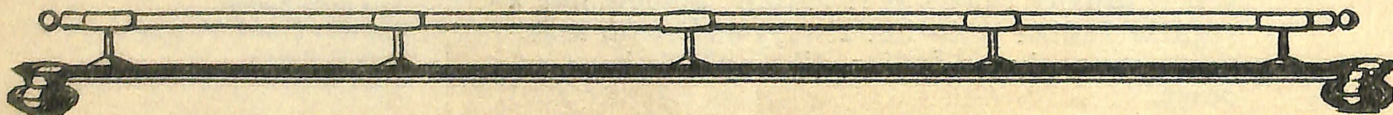


## HORSE'S NECK

We've been playing with this one for years, but we never have found out why it's called a HORSE'S NECK, when it might very well be called after some other part of a horse. Or why not a cow, or a sheep or a pig? All in favor of changing it to a PIG'S NECK say "aye"!



Use Large Bar Glass  
Peel Lemon in one continuous piece  
Place in glass with one end hanging over the rim and the balance spiraling to bottom  
Add a few lumps of Ice  
One teaspoonful Powdered Sugar  
One pony Gin  
Fill glass with Ginger Ale

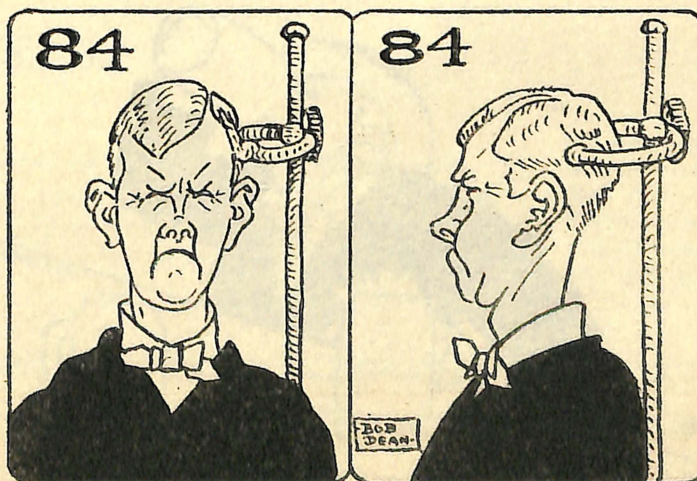


## *The Married Woman's Lament*

*Oh Cupid, oh Cupid, you use me severe,  
You kept me a-loving for seven long years.  
You kept me a-loving in anguish and pain,  
Oh, how I wish I was single again.*

*Before I was married, 'twas nothing but love,  
'Twas oh my ducky darling, my sweet honey dove,  
But now I am married, it's quite a different thing,  
Get up and get the breakfast, you darn lazy thing.*

*Before I was married, I lived at my ease,  
But now I am married, I have a husband to please,  
Four small children and them to maintain,  
Oh, how I wish I was single again!*



*"Picture  
Eighty-four"*

## Down Where the Wurzburger Flows

Now poets may sing of the dear Fatherland,  
 And the soft flowing dreamy old Rhine;  
 Beside the Blue Danube in fancy they stand,  
 And they rave of its beauties divine.  
 But there is a spot where the sun never shines,  
 Where mirth and good fellowship reign,  
 For dear old Bohemia my lonely heart pines,  
 And I long to be there once again.

Take me down, down, down where the Wurzburger  
 flows, flows, flows;  
 It goes down, down, down, but nobody knows  
 where it goes.  
 Just order two seidels of lager, or three,  
 If I don't want to drink it, please force it on me;  
 The Rhine may be fine but a cold stein for mine,  
 Down where the Wurzburger flows.

The Rhine by moonlight's a beautiful sight,  
 When the wind whispers low thro' the vines,  
 But give me some good old Rathskeller at night,  
 Where the brilliant electric light shines.  
 The poets may think it's delightful to hear  
 The nightingale piping his lay,  
 Give me a piano, a cold stein of beer  
 And a fellow who knows how to play. [Chorus.]

"Down Where  
 the Wurzburger  
 Flows"



## HOW'S EVERYBODY?

A prescription rendered us years ago by a doctor friend, to cure us of being bashful. Try it some time on the reticent girl friend. Well, now—How's Everybody?



Fill mixing glass half full of Fine Ice  
One pony of Rye  
One pony of Curaçao  
One dash of Lime Juice  
Mix and strain

---

## IRISH GUARD

If you've ever seen the IRISH GUARD on dress parade, you can really appreciate this one. While this recipe is for four only, after three rounds you'll think you're a whole regiment. What's more, you'll make enough noise to prove it!



*(For Four)*  
One tumbler of Gin  
One-half tumbler Creme de Menthe  
Whites of four eggs  
Juice two Oranges  
Juice one Lemon  
Shake with fine ice

---

## JACK ROSE

Ask a New Yorker about this one—a New Yorker who frequented the bars in the days before prohibition. Many's the tale this cocktail will recall, for JACK ROSE is one of New York's notorious characters.



Into a shaker place some cracked ice  
Equal portions of Applejack and Gin  
Add a dash of Grenadine and shake  
Serve in cocktail glasses

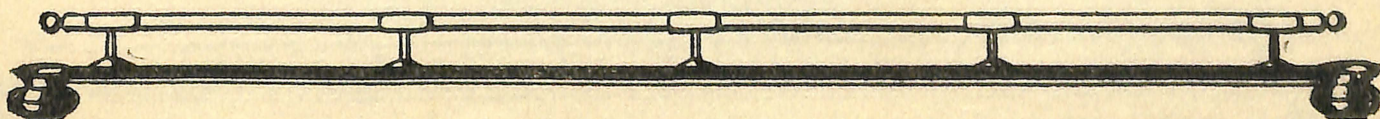
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## JERSEY COCKTAIL

Strange as it may sound, this cocktail was named and evolved some time prior to 1900. Today, merely substitute apple-jack for cider, and notice how appropriate it is, even to the title.



Put one lump of ice in thin cider-glass  
Add one-half tablespoon fine sugar  
Two dashes of Boker's Bitters  
One piece of Lemon Peel  
Fill up with cold Cider  
Stir well, and drink while effervescent



## JOCKEY CLUB COCKTAIL



Up in Canada this one is still a rite between races. Ask any bookey. It was still a rite with us up to the fifth race, and then it was all wrong. We doubled up and parlayed all bets, and our horse broke a leg after being in front by ten lengths.

One-half Italian Vermouth  
One-half Rye  
A few drops of juice from Maraschino cherries  
Put into cocktail shaker with ice—shake well and strain into cocktail glass

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## KIDDY-CAR COCKTAIL



Discovered by His Honor, Mr. Charles K. Roe, co-author of this book, in an effort to produce a Side-Car Cocktail with what-have-you. Charley named this one Kiddy-Car because he said it makes you so childish. Oh, to be young again, just for tonight!

Three parts Applejack  
Two parts Cointreau  
One part Lemon Juice  
Shake with plenty of fine ice

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## KNICKERBOCKER



Pardon us, while we shed a few crocodile tears at the thought of this old Knickerbocker Bar favorite. What pleasures our youth of America must forego! I'll bet that more than half of them can't even pronounce St. Croix!

Four parts St. Croix Rum  
One part each of Orange and Lemon Juice  
Flavor with Raspberry and Pineapple syrup  
Shake with fine ice

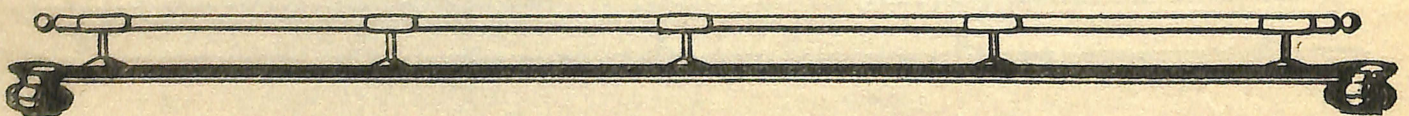
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## LAMBS CLUB



The actor's delight! Three of these and you could pull the worst play in the town through a slow first-night crowd with ringing cheers, and "steep bows," after which you'd catch up with the rest of your pals at the LAMBS CLUB.

Equal proportions of Dry Gin, Italian and French Vermouth  
Dash of Benedictine  
Shake well with fine ice





## LIBERAL COCKTAIL



Ask a flapper whether she would like a LIBERAL COCKTAIL, and she'd probably say, "Sure, fill it up to the brim." For liberal to her would mean a goodly amount. But to us old-timers, a LIBERAL COCKTAIL brings visions of liquid grandeur and a master hand at mixing. Be sure you get this one just right, George!

Fill a mixing-glass half-full of fine ice  
 Add one dash of syrup  
 Half a jigger of Picon Bitters  
 Half a jigger of Whiskey  
 Mix, strain into a cocktail glass  
 A small piece of Lemon Peel on top



## LOUIS COCKTAIL



Mr. Louis Senesi, First Barman of the American Bar in the Grand Hotel, Florence, Italy, sends in this one. He thinks enough of it to name it after himself, and we think enough of it to say, "Here's to you, Louis, once only a King of France, now a First Bartender!"

Two-thirds Burnett's London Dry Gin  
 One-third French Vermouth  
 One dash Grandmarnier  
 One dash Cointreau  
 Shake well with ice—serve with lemon peel



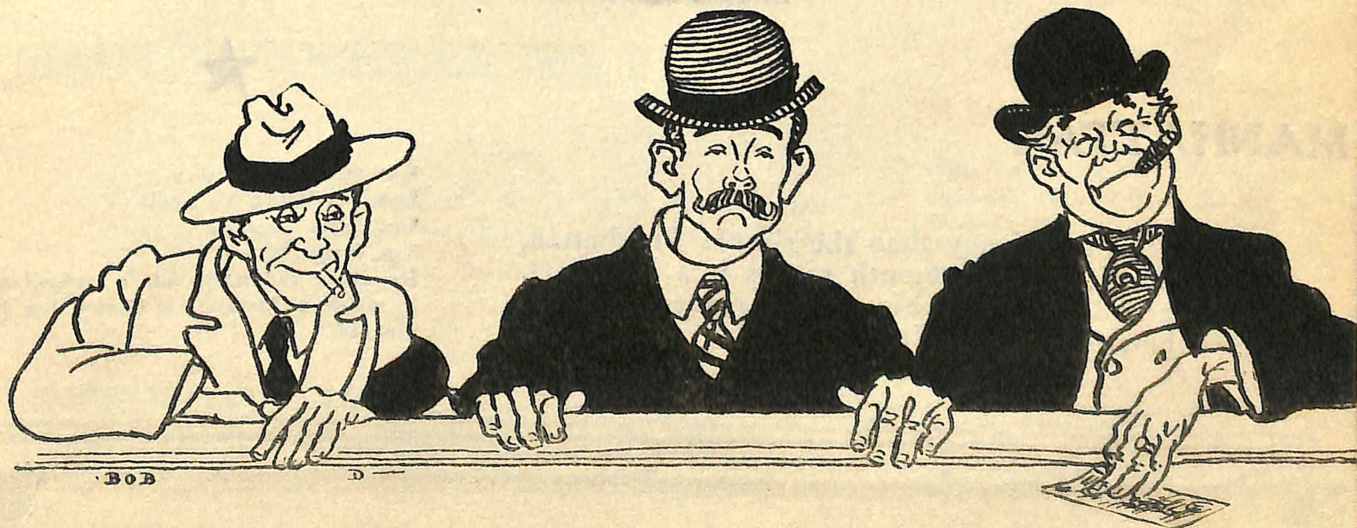
## THE MACDONALD



This one we owe to Lionel, the Cocktail Wizard of the famous Trocadero Restaurant, London, England. How utterly simple, old chap, yet how amazingly effective!

One-half Sandy Macdonald Whiskey  
 One-half Ginger Wine  
 Shake with ice and strain

*"What's Yourn, Gents?"*



## The Son of a Gambolier

*I'm a rambling wretch of poverty,  
From Tipperary town I came,  
'Twas poverty 'compell'd me  
First to go out in the rain;  
In all sorts of weather,  
Be it wet or be it dry,  
I am bound to get my livelihood  
Or lay me down and die.*

*I once was tall and handsome,  
And was so very neat,  
They thought I was too good to live,  
Most good enough to eat;  
But now I'm old, my coat is torn,  
And poverty holds me fast,  
And every girl turns up her nose,  
As I go wandering past.*

### Chorus:

*Then combine your humble ditties,  
As from tavern to tavern we steer,  
Like ev'ry honest fellow,  
I drinks my lager beer;  
Like ev'ry jolly fellow,  
I takes my whiskey clear;  
I'm a rambling wretch of poverty,  
And the son of a gambolier.*

*I'm a rambling wretch of poverty,  
From Tipperary town I came,  
My coat I bought from an old Jew shop,  
Way down in Maiden Lane;  
My hat I got from a sailor lad  
Just eighteen years ago,  
And my shoes I picked from an old  
dust heap  
Which everyone shunned but me.*

## SIMPLE MANHATTAN



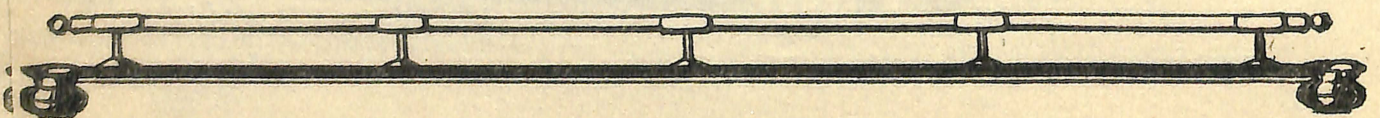
Ah, those marvelous Manhattans! Favorite of all the clubs—joy of every well-managed house party, they have maintained their popularity ever since cocktails came in vogue. Here's to you, Manhattan, may your towers ever pierce the sky, and may your cellars never quite run dry!

Two parts Rye Whiskey  
One part Italian Vermouth  
Shake well with fine ice and strain

## MANHATTAN

Slightly more fancy than the simple Manhattan, and the Italian Vermouth makes it a bit sweet. As we understand it, this one was named after the Manhattan Club in New York.

One part Rye Whiskey  
One part Italian Vermouth  
One jigger Curacao  
Two dashes Bitters  
Ice, shake and strain into a cocktail glass  
in which a Maraschino Cherry has been  
dropped



## MANHATTAN EXTRA DRY

One of the best before-dinner appetizers in the whole book. A real favorite with experienced quaffers everywhere.



Mix same as Manhattan Cocktail  
Use French Vermouth instead of Italian



## MARGUERITE

Another old-timer deserving of an epitaph. Try three of these with head back, ears erect, and we'll bet you you're not thinking of MARGUERITE after it is all over!



Half a mixing-glass full of fine ice  
Three dashes of Orange Bitters  
One-half jigger of Plymouth Gin  
One-half jigger of French Vermouth  
Mix, strain into cocktail-glass  
Place an olive in the bottom and serve



## MARTINI COCKTAIL NO. 1

MARTINIS have been favorites here and abroad for over 40 years. Their vogue began when Vermouth was first used in making a cocktail, and it has never wavered for a single moment. As an appetizer they rank among the first, and give a tang and zest to food that nothing else seems to equal.



Half a mixing-glass full of fine ice  
Three dashes of Orange Bitters  
One-half jigger of Tom Gin  
One-half jigger of Italian Vermouth  
A piece of Lemon Peel  
Mix, strain into cocktail glass

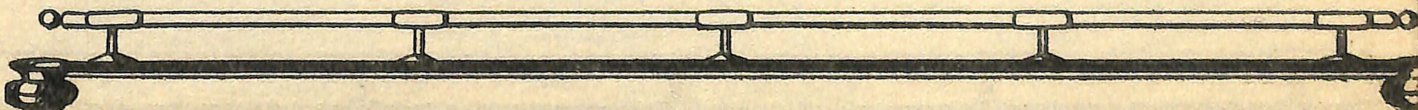


## MARTINI COCKTAIL NO. 2

A Martini without Gin. It is little known, but exceptionally good. The Sherry gives it an unusual flavor.



Fill mixing-glass half-full fine ice  
Add two dashes Boker's Bitters  
One-half jigger Italian Vermouth  
One-half jigger Sherry  
Piece of Lemon Peel  
Mix and strain into cocktail glass



**MARTINI COCKTAIL, DRY**

The usual variance in a famous cocktail for those who prefer French Vermouth.

One part French Vermouth  
Two parts Dry Gin  
Dash of Bitters  
Ice, shake and strain.



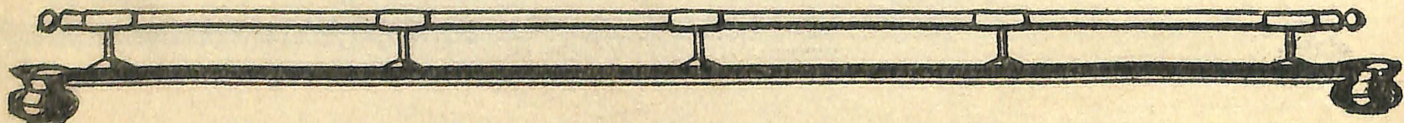
**Father, Dear Father  
Come Home With Me Now**

*Father, dear father, come home with me now!  
The clock in the steeple strikes one.  
You said you were coming right home from the shop  
As soon as your day's work was done.  
Our fire has gone out, our house is all dark,  
And mother's been watching since tea,  
With poor brother Benny, so sick in her arms,  
And no one to help her but me.*

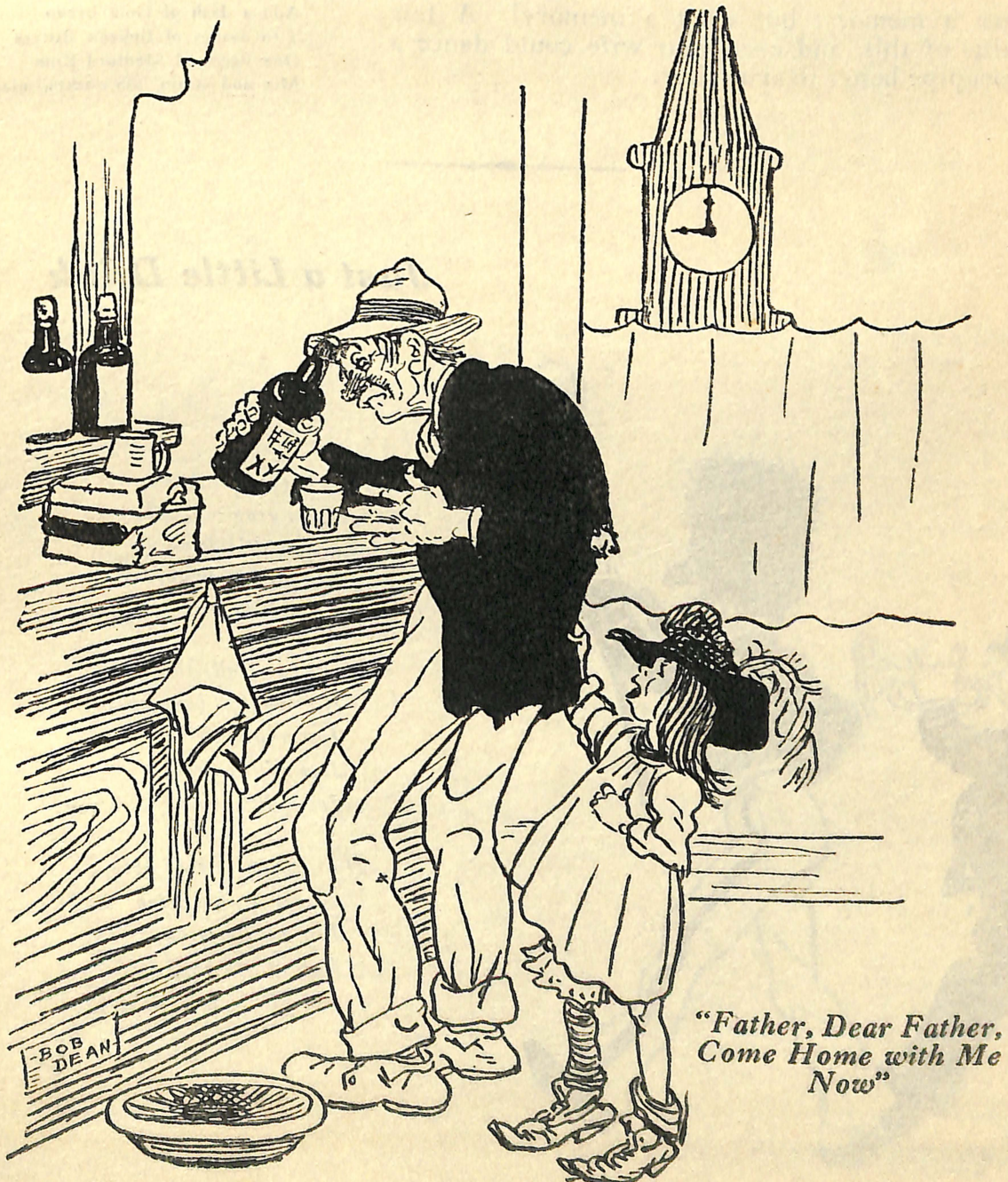
*Come home, come home, come home!  
Please, father, dear father, come home!  
Hear the sweet voice of the child,  
Which the night-winds repeat as they roam!  
Oh, who could resist this most plaintive of pray'rs?  
Please father, dear father, come home!*

*Father, dear father, come home with me now!  
The clock in the steeple strikes two;  
The night has grown colder, and Benny is worse—  
But he has been calling for you.  
Indeed he is worse—Ma says he will die—  
Perhaps before morning shall dawn;  
And this is the message she sent me to bring—  
"Come quickly, or he will be gone."*

*Come home! come home! come home!  
Please father, dear father, come home!*



*Father, dear father, come home with me now!  
The clock in the steeple strikes three;  
The house is so lonely!—the hours are so long  
For poor weeping mother and me.  
Yes, we are alone—poor Benny is dead,  
And gone with the angels of light;  
And these were the very last words that he said—  
“I want to kiss Papa good night.”  
Come home! come home! come home!  
Please, father, dear father, come home.  
P. S.—He came home.*



*“Father, Dear Father,  
Come Home with Me  
Now”*

## MAXIM

In the Gay Nineties Maxim's was one of the great show-places in New York. This choice recipe very probably got its name from Maxim's. At any rate, it has always been a MAXIM with us never to refuse one.



Two parts Dry Gin  
One part Italian Vermouth  
Dash of Cacao  
Ice, shake and strain



## MEDFORD RUM COCKTAIL

Just a memory, but what a memory! A few sniffs of this, and even your wife could dance a hornpipe better than a sailor.



Have a mixing-glass half-full of fine ice  
Add a dash of Gum Syrup  
Two dashes of Boker's Bitters  
One jigger of Medford Rum  
Mix and strain into cocktail-glass



## Just a Little Drink



*Way out on the desert,  
Not a drop to drink,  
Just a little drink,  
Just a little drink,  
Just a little drink or two.*

*Don't you really think  
We ought to have a drink?  
Just a little drink,  
Just a little drink,  
Just a little drink with you.*

*Host, please do your duty,  
Give us each a drink,  
Just a little drink,  
Just a little drink,  
Just a little drink or two.*

## METROPOLE

The old Hotel Metropole used to recommend this one. And we warn you to be careful if you can take advantage of this offer. They taste so good, and so smooth. But Daddy, how they make you feel!



Have a mixing-glass half-full of fine ice  
Add two dashes of Gum Syrup  
Two dashes of Peyschaud Bitters  
One dash of Orange Bitters  
Half a jigger of Brandy  
Half a jigger of French Vermouth  
Mix and strain into a cocktail glass  
Add a small piece of twisted lemon peel

## METROPOLITAN

Another reason for the migration from the farms to the cities. Imagine a farmer trying to equal this with his jug of moonshine, after a hard day's work.



Two lumps of ice in a small wineglass  
Three dashes of Gum Syrup  
Two dashes of Boker's Bitters  
One pony of Brandy  
One pony of French Vermouth  
Mix, take out the ice  
Add a small piece of lemon

## MINT JULEP NO. 1

No Bartender's Guide would be complete without at least one authentic Mint Julep. Here we give the original Kentucky Mint Julep. Many leave out the Rum, suh! But the Rum should be there.

(What an argument that statement is going to cause.)



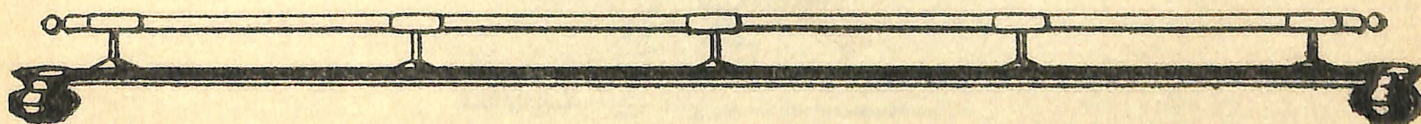
Into a large glass filled with Shaved Ice:  
One tablespoonful of Sugar  
One-half wineglass of Water  
Three or four sprigs of Fresh Mint  
Crush till Mint Flavor is extracted  
Add one and one-half wineglasses Bourbon  
Stir well. Dash with Jamaica Rum  
Decorate with few sprigs of Mint by planting the sprigs, stem downward, in the Ice around the rim of glass  
Dress with Fruit and serve

## MINT JULEP NO. 2

The genuine Georgia Mint Julep permits no carelessness. You've got to follow instructions to the letter, or you'll spoil it. What's more, you'll offend every Southern gentleman alive if you do. Georgia and Kentucky have been battling over the comparative merits of these two Juleps for years, and for fear of our lives, suh, we'd hesitate to express our opinion, other than that they are both delicious.



Take a large chilled glass and keep your hands off it while mixing the Julep  
Two parts Cognac Brandy  
Two parts Peach Brandy  
One teaspoonful Powdered Sugar  
Ten sprigs freshly picked and washed Mint  
Place the Sugar in the glass, adding just enough Water to dissolve it. Add the Mint, being careful not to crush it, then the Cognac and Peach. Fill the glass with Shaved Ice and stir gently to bring Mint to top without crushing it. If you have kept your hands off the glass, it will be nicely frosted when placed before the drinker.



## MONTREAL BLAZER

Hey! Hey! It would be just like an American to want this one. And what a blaze it puts inside of you! If we could only sip from some mugs like that.

Use two small Pewter or Silver Mugs  
One teaspoonful Powdered Sugar  
One wineglass Old Mull  
Ignite the mixture and while blazing pour several times from one mug to other  
Serve with a twisted Lemon Peel on the top

## THE NEW YORKER

Here's to you, New Yorker. Official welcomer for the nation. Official entertainer for the nation. Always in good spirits, you generally end up by making us wish we'd never met you.

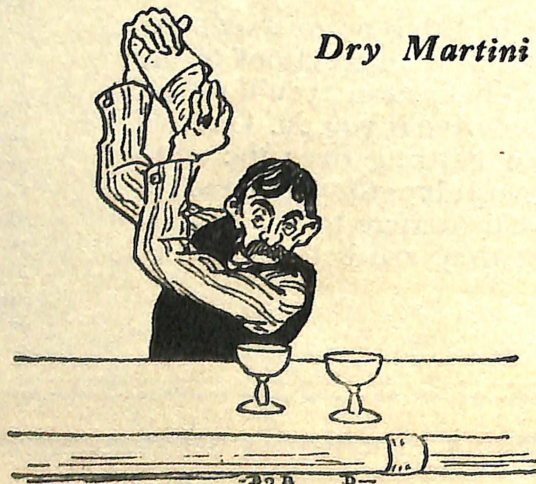
One teaspoonful fine sugar  
Juice of half a Lemon  
One jigger Pure Rye Whiskey  
Fill with ice, stir well, strain into sour glass, float a little claret on top, and serve

## OHIO COCKTAIL

This one comes from the manager of that famous old hotel, "La Plage" at Etretat, France. Why he calls it OHIO we don't know. Probably thinks OHIO is an Indian yell, or something. And with cause enough, too! See if you can keep silent, after a quick internal bath with this charming stomach-kick.

One-fourth liqueur glass Orange Bitters  
One-half wineglass Peter Dawson  
One-half wineglass Italian Vermouth  
Ice, strain and serve

### *Dry Martini*





## OLD-FASHIONED COCKTAIL



A recipe direct from the famous Manhattan Club of New York. If you don't know this one, you just "ain't edjicated."

One lump sugar dissolved in  
One-fourth glass water  
Two dashes Angostura Bitters  
One jigger Rye  
One piece of ice  
One piece of Lemon Peel  
Stir—serve

---

## OLD-FASHIONED MINT SMASH



Years ago the states surrounding Kentucky were so jealous of its astounding popularity caused by the Mint Julep that they got together and concocted this one. It was the real reason for the panic of 1907. Everybody just let business go for SMASH!

One lump Sugar dissolved in Water  
Four sprigs of Mint  
Two ounces of Rye Whiskey  
Add Ice and shake well  
Add a bit of Mint on top

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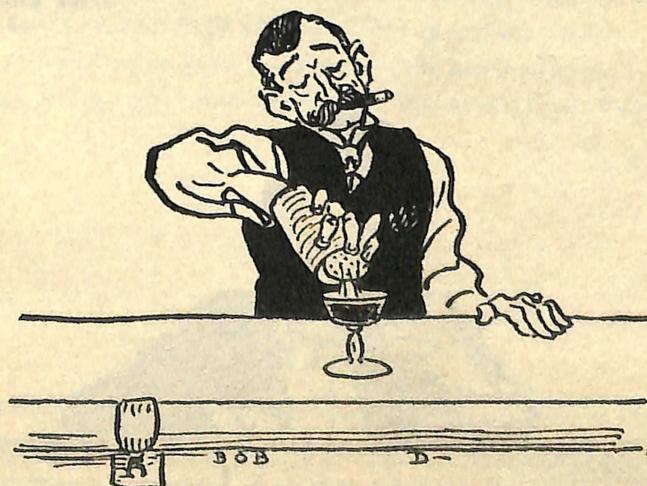
## OLD MAN COCKTAIL



Mr. C. Pasquil, head Waiter at the Grand Hotel de la Paix, Albert, Somme, France, the starting point for visitors to the Battlefields, sends in this one. Our hats are off to you, Mr. Pasquil. "Have another, OLD MAN!"

One teaspoonful Anisette  
One-half green Stripe  
One-half Italian Vermouth  
Shake well and serve with twist of orange peel

—and Serve



## OPALESCENT

So they call this one Opalescent! After three rounds we came to the conclusion that the name wasn't as important as the recipe, and if you don't believe us, try it for yourself!



Juice of one-half Lemon  
Add twice as much Dry Gin  
Dash of Cream  
Dash of Grenadine  
Ice, shake and strain  
Sprig of fresh Mint in the glass

## ORANGE BLOSSOM

A simple remedy with surprising results. Funny too, how one never tires of oranges, if served in this way. Since America got on to this one, we've found there weren't enough orange trees to supply the demand for oranges. The BLOSSOM is what happens to you, after several innocent rounds.



Juice of one Orange  
Pony of Gin  
Ice, shake and strain

## PARISIAN POUSSE CAFÉ

Oh, Oh! What have we here? And it's really a Parisian Pousse Café? Some fine Sunday afternoon, when you are wondering just what to do to pass the time, call up a couple of the "gang," and tell them you are opening a Parisian Pousse Café. And will they come?



Take care that the various ingredients keep their places and do not try to become social mixers  
One-half glass Maraschino  
Carefully add the yolk of an Egg  
Tablespoonful of Vanilla Cordial or the same quantity of Curaçao  
Next comes a layer of Creme de Menthe  
Fill the glass to the brim with Cognac  
*Serve with a steady hand*

—and Smile



## The Menagerie

*Van Amburgh is the man who goes to all the shows,  
He goes into the lion's den and tells you all he knows;  
He sticks his head into the lion's mouth and keeps it there awhile,  
And when he takes it out again he greets you with a smile.*

*Chorus:*

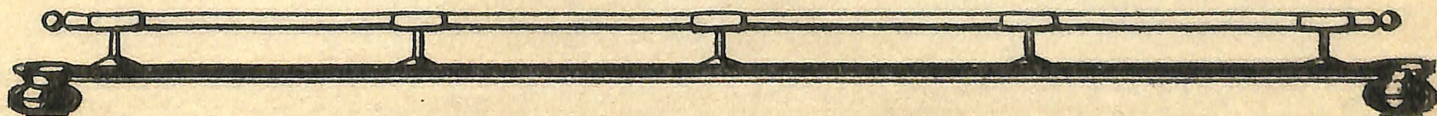
*The elephant now goes round, the band begins to play,  
The boys around the monkeys' cage had better keep away!*

*First comes the Arctic Polar Bear, oft called the Iceberg's daughter,  
She's been known to eat three tubs of ice, then call for soda water;  
She wades in the water up to her knees, not fearing any harm,  
And you may grumble all you please, and she don't care a darn. [Chorus.]*

*That Hyena in the next cage, most wonderful to relate,  
Got awful hungry the other day, and ate up his female mate;  
He's a very ferocious beast, don't go near him, little boys,  
For when he's mad he shakes his tail and makes this awful noise. (Imitation of growl-  
ing.) [Chorus]*

*Next comes the Anaconda Boa Constrictor, oft called Anaconda for brevity,  
He's noted the world throughout for his age and great longevity;  
He can swallow himself, crawl through himself, and come out again with facility,  
He can tie himself up with a double bow-knot with his tail, and wink with the greatest  
agility. [Chorus]*

*Next comes the Vulture, awful bird, from the mountain's highest tops,  
He's been known to eat up little girls, and then to lick his chops;  
Oh, the show it can't go on, there's too much noise and confusion,  
Oh ladies, stop feeding those monkeys peanuts, it'll injure their constitution. [Chorus.]*



## PARISIAN STAR



You've never seen Paris until you've seen this one set down before your astounded eyes. Never serve to tenderfoots. Start them with beer and build them up to it.

One jigger Cognac  
One jigger Lemon Juice  
Dash of Cointreau  
Dash of Bitters  
Ice, strain and serve



## PARTY MANNERS



In the old days mothers used to start the young ones off with this favorite line, "Now, don't forget your party manners." Some awful jokester probably took advantage of this time-worn admonition and concocted this one. We've found these Party Manners hard to forget.

One pony of Gin  
One pony of Jamaica Rum  
Two teaspoonfuls of Lemon Juice  
Ice, shake and strain



## PEARLY GATES



Excellent for hen-pecked husbands, because the onion-juice counteracts the Gin and your wife can't tell that you've been drinking. But don't take too many!

Two parts Gin  
One part French Vermouth  
Jigger Onion Juice  
Jigger Curaçao  
Ice, shake and strain into cocktail glass into which has been dropped a pickled onion

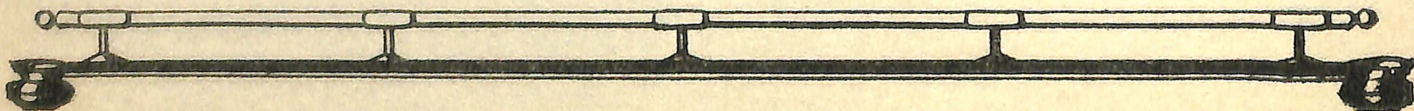


## PINEAPPLE BRONX



Here's one of the reasons why so many people like Hawaii. A simple variation of the BRONX COCKTAIL that adds to any host's reputation.

Two parts Dry Gin  
One part Italian Vermouth  
Slices of Pineapple in glass  
Ice, shake well and strain.



## PINK LADY



PINK LADIES should never be taken alone. They provide too much atmosphere—too much charm to the surroundings. Thus we give the recipe for four. And we personally recommend that you mix it for four, but remember that even three's a crowd.

(For Four)

One tumbler of Gin  
 One-fourth tumbler Grenadine  
 Whites of four eggs  
 Juice of two Oranges  
 Juice of one Lemon  
 Dash of sugar  
 Mix with ice in shaker: drink before it settles



## PLAZA



Imbibe this with top-hat in one hand and cane in the other. Then go out for a stroll. Keep near lamp posts, or trees, or something handy to hold on to. You may need it.

One part Gin  
 One part French Vermouth  
 One part Italian Vermouth  
 One piece Fresh Pineapple  
 Ice, shake and strain into cocktail glass.



## PLINIUS



The owner of the Hotel Plinius at Milan, Italy, sends this one. And believe it or not, it was worth the trouble. We are of the opinion that business at the Plinius is going to pick up from now on.

One part Sandy Macdonald  
 One part Jamaica Rum  
 One-half part juice of Orange  
 One crust Lemon  
 Shake with cracked ice

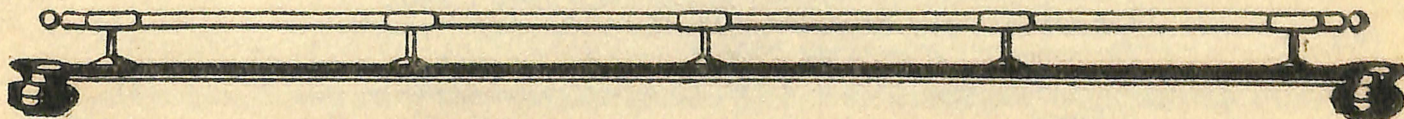


## POM POM



Named after that old childhood game, Pom Pom, Pull Away, Run Again or I'll Pull You Away. We've been trying to pull away from this one ever since we heard of it. Don't give it to husbands who have to be home at certain hours.

One part Gin  
 Two parts Italian Vermouth  
 Two dashes Bitters  
 Ice, shake and strain into cocktail glass into which has been dropped a cherry





## Champagne Charlie

*Of gaiety I've seen a deal Thro'-out my boisterous life,  
But with all my grand accomplishments, I've ne'er obtained a wife;  
The thing I most excel in, is: The "midnight supper game,"  
A noise all night, in bed all day, And swimming in Champagne.*

*For Champagne Charlie is my name, Champagne Charlie is my name,—  
Good for any game at night, my boys, Good for any game at night,  
my boys,  
Champagne Charlie is my name, Champagne Charlie is my name,  
Good for any game at night, boys! Who'll come and join me in a  
spree?*

*Where pleasures reign in cafés fine, And hotels grand I dwell,  
The girls on seeing me exclaim, "Oh, what a Champagne swell!"  
The notion 'tis of ev'ry one, That if 'twere not for my name,  
And causing so much to be drunk, They'd never make Champagne.  
[Chorus]*

*The way I gain'd my title's By a fashion which I've got,  
Of never letting others pay, However long's the shot,  
For who'er drinks at my expense, Is treated all the same,  
"Fifth Avenue" or "Bow'ry style," I make them take Champagne.  
[Chorus]*

*Some epicures like Burgandy, Hock, Claret and Moselle,  
But 'tis Moët's Vintage, only, Satisfies this Champagne swell!  
What matter if to bed I go With head all muddled thick?  
A "Champagne" in the morning Sets me "All right" very quick.*

---

## POOR MAN'S COCKTAIL



"And he said he had merely stopped in at Tom's for a few moments, before starting straight for home. But something must have happened to him, for the policeman said he found him draped gracefully around a lamp post at seven the next morning. The POOR MAN!"

One-half Gin  
One-half White Mint  
Mix with ice and serve in cocktail glass

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## PRINCETON COCKTAIL



To old Nassau, with best wishes from new Nassau. We suggest they serve this to the football team just before game time. Place your money on the Tiger, boys!

A mixing-glass half-full of fine ice  
Three dashes of Orange Bitters  
One and a half ponies of Tom Gin  
Mix, strain into cocktail glass  
Add half a pony Port Wine carefully, and let it settle in the bottom of the cocktail before serving

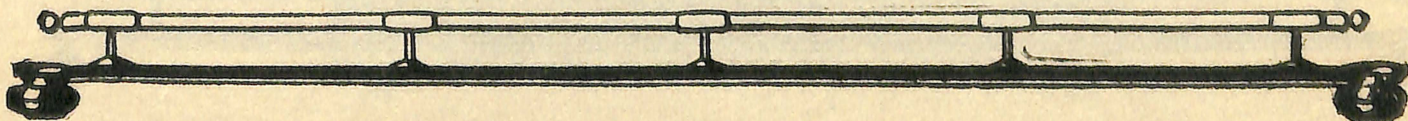
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## THE RAJAH'S PEG



What if it is THE RAJAH'S PEG? We'd like to take ourselves down a peg or two, too. And by the looks of this brilliant concoction, two would probably be plenty!

One part Champagne  
One part Brandy  
Mix well with ice, strain and serve in cocktail glass



## RIDING CLUB COCKTAIL



You've all heard that expression, "He's riding for a fall." This is the recipe that made that old saying famous. A good Polo player can sometimes drink a helmet full. Be sure you are a good polo player.

Mixing-glass half-full of fine ice  
One dash of Angostura Bitters  
A small barspoonful of acid phosphate  
One jigger of Calisaya  
Mix and strain into cocktail glass



## ROB ROY COCKTAIL



Suggested by Mr. N. Pomeranz, Managing Director of the Howard Hotel, Strand, London, England. Build a new addition, Mr. Pomeranz, we're coming over, we're coming over, and we won't come back till this one's up and over, over there.

Four parts Robbie Burns  
Three parts Italian Vermouth  
Two dashes Angostura  
Shake well, strain into cocktail glass, serve with cherry



## ROCK AND RYE



The old-timers can sit and spin yarns about this one that will actually parch your lips. We heard two of them, then went out and drank a whole gallon of lemonade to get even.

Into a glass put:  
One-half tablespoonful of Rock Candy Syrup  
Add one wineglass of Rye  
Juice of one-half Lemon  
Mix well with ice and serve

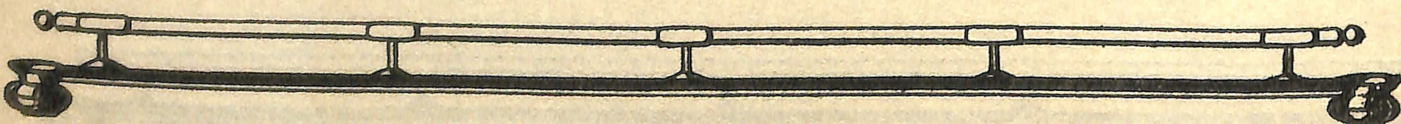


## ROCKING HORSE



Called this peculiarly apt name because of the odd swaying motion it imparts to the human body after three rounds. (You'd be surprised what it does after four.)

Fill mixing glass half full of Fine Ice  
Add 1 pony Rye  
One pony Gin  
Dash of Orange Bitters  
Dash of Curaçao  
Mix and strain





## POUSSE CAFÉ



Named after that charming children's tale "POUSSE in Boots." But why they serve this one in boots, we really haven't the faintest idea. We've never been able to get our'n emptied down to the ankle!

Use tall liqueur glass  
Fill one-third full of Curaçao  
Add one-third Maraschino  
Add one-third Cognac  
Pour in carefully so each third will not mix with the other ingredients.

---

## PRESIDENT



And rightly named. Only a great man can handle this one with the proper grace and savoir faire. We served it to a Vice-President once, and the old boy just couldn't quite make it. Since then he has been trying hard to become a president, because he says he'd like to try again.

Equal parts Rum Bacardi and Italian Vermouth  
Dash of Curaçao  
Ice and stir very gently

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## *The Curse of An Aching Heart*

*You made me what I am to-day, I hope you're satisfied,  
You dragged and dragged me down until the soul within me died.  
You've shattered each and every dream, You fooled me from the  
start,  
And though you're not true, May God bless you,  
That's the curse of an aching heart.*



## RUBY

Pour carefully into a tall thin glass. Pick up glass in right hand with firm grasp. After reaching height of lower lip, bring toward you, and tilt bottom of glass outward. Open mouth wide, and let her go! Oh RUBY, or Pearl, or Gladys, or Annabelle!



Two parts Sloe Gin  
One part Italian Vermouth  
A dash each of Cherry Cordial and Orange Bitters  
Ice, shake and strain

## RUBY ROYAL

You've all heard that old saying, "Don't try to paint the Lily." Well, here's an attempt at improving the RUBY. As if anybody could!



One part each of Sloe Gin and Dry Gin  
Half a part each of Italian and French Vermouth  
Two dashes of Benedictine  
Ice, shake and strain

## RUM-HOUND COCKTAIL

The private weakness and invention of Jim Schwenck, co-author of this book, who in the interests of his fellow enthusiasts always tried to make a short drink go a long ways.



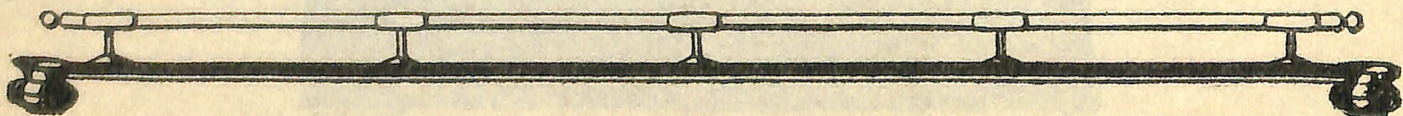
Two parts Jamaica Rum  
Two parts Cointreau  
One part Lemon Juice  
Shake with plenty of fine ice

## RYE WHISKEY PUNCH

An old-time recipe used at numerous conventions where speakers were considered a bore. Three of these and you'd never know they were speaking!



Shaker three-quarters full Shaved Ice  
Two heaping teaspoonfuls Powdered Sugar  
Juice of one-quarter Lemon  
One-half wineglass Water  
One wineglass Rye  
Shake; strain into punch glass. Decorate with Fruit and serve



## SANDY MACDONALD COCKTAIL



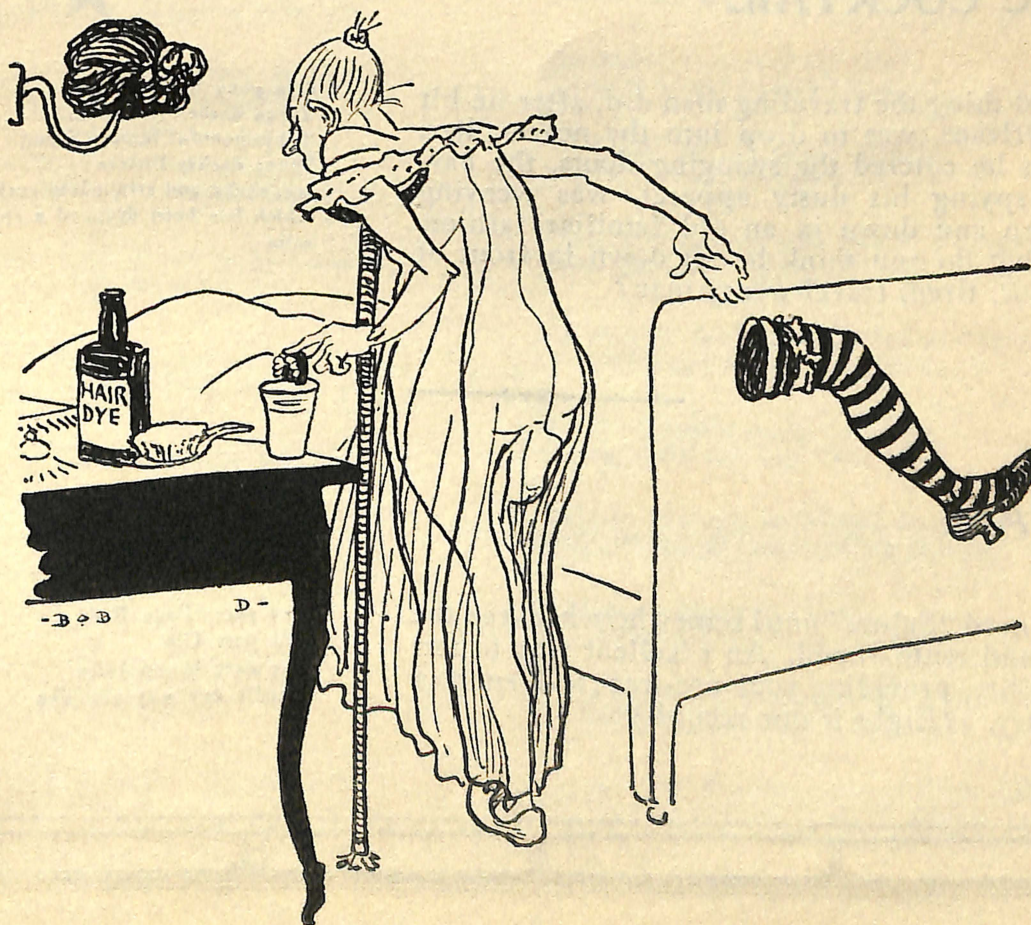
SANDY, you've stood by us for a long, long time, and we've decided to commemorate all the truly great things you've done for and to us, by naming this one after you. Here's to you, SANDY MACDONALD, a long life and a happy one!

Into a glass place:  
One piece of ice  
One teaspoonful of sugar  
One dash Angostura Bitters  
One dash Orange Bitters  
One wineglass Sandy Macdonald  
Stir, twist a piece of lemon peel on top

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### After the Ball

*After the ball is over, Mary takes out her glass eye,  
Puts her false teeth in cold water, corks up her bottle of dye,  
Throws her cork leg in a corner, hangs up her wig on the wall,  
Then what is left goes to by-low, after the ball.*



## SANTA BARBARA SPECIAL



The Chief Steward of the Famous Liner, Santa Barbara, sends in this one with best regards. We know, now, why so few people ever get seasick aboard his ship.

Two-thirds Bourbon (O. L. C.)  
 One-third Grapefruit Juice  
 Four dashes Apricot Brandy  
 One-half teaspoonful powdered sugar  
 Put into cocktail shaker with ice, shake well and serve in cocktail glass

## SARATOGA



About 1890 the SARATOGA COCKTAIL vied with the favorite at every race. And quite often the S. C. won. For over forty years we've played it to win, and we've seldom lost.

Equal quantities of Apple Brandy, Italian Vermouth, and Dubonnet  
 Flavor with Orange Juice  
 Ice, shake and strain

## SAZARAC COCKTAIL



The first thing the traveling man did, after he hit New Orleans, was to drop into the nearest bar. Even as he entered the swinging doors, the bartender spying his dusty apparel, was weaving hands up and down in an old familiar fashion. And what do you think he set down in front of that poor, tired, travel-weary man?

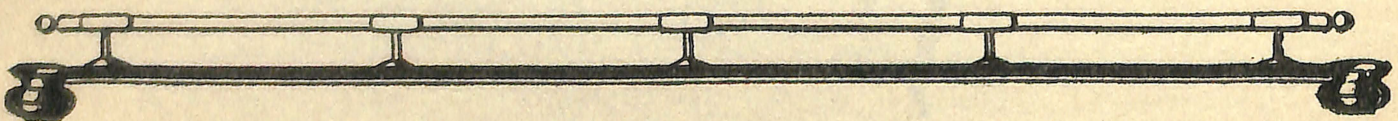
One pony Rye Whiskey  
 Three dashes Absinthe  
 Tablespoonful Simple Syrup  
 Three dashes Bitters  
 Ice, shake and strain into cocktail glass into which has been dropped a sprig of crushed mint

## SHALUTA!



Pronounced "Saluta" until somewhere between the fourth and tenth round. An excellent way to test your ability, providing your pre-war stock enables you to try. (Eight is our record.)

One part "Dago Red"  
 One part Gin  
 One part lemon juice  
 Handle any way you like



## The Famous "Hinky-Dinky Parlez-Vous"

Mad'moiselle from Armentières,  
Parlez-vous.

Mad'moiselle from Armentières,  
Parlez-vous.

Mad'moiselle from Armentières,  
She hadn't been hugged for a thousand years  
Hinky-dinky parlez-vous.

Mad'moiselle from Armentières,  
Parlez-vous.

Mad'moiselle from Armentières,  
Parlez-vous.  
She got the palm and the croix de guerre,  
For washin' soldiers' underwear,  
Hinky-dinky parlez-vous.

Mad'moiselle was dressed in blue,  
Parlez-vous.

Mad'moiselle was dressed in blue,  
Parlez-vous.

Mad'moiselle was dressed in blue,  
The souvenir was in blue too,  
Hinky-dinky parlez-vous.

The open shop can't get me sore,  
It's closed saloons that rile me more.

The "Pretoria" passed a ship to-day,  
For the ship was going the other way.

If you'd get hold of a friend to talk,  
'Phones are there, but it's quicker to walk.

They say home brew is puny stuff,  
But mine would make a lambkin rough.

When shoes cost twenty bucks a pair,  
My dog-gone feet are going bare.

With her I flirted, I confess,  
But she got revenge when she said yes.

My Yankee sweetheart looks askance,  
At all the mail I get from France.

The doughboy he had beaucoup jack,  
'Till mademoiselle got on his track.

But there's a way if there's a will,  
We'll run a little private still.

The doughboy he went over the top,  
Because he had no place to stop.

From gay Patee he heard the guns roar,  
And all he learned was "je t'adore."

"C'mon, sign up for three years, bo,"  
He'll be around in a month or so.

Twelve long, rainy months or more,  
I spent hunting for that war.

The boys in the 5th Marines, they were the  
nuts,  
They had the damndest kind of guts.

The bonus may come to us some day,  
But taxes will take it right away.

Hoover rates a croix de guerre,  
He left the goldfish over there.

Bergdoll's lesson is easy to see,  
When the draft comes round, R. S. V. P.

I didn't care what became of me,  
That's why I joined the Infantry.

He won the war but didn't get much,  
Now Bill's in Holland, God help the Dutch.

Dempsey helped to build the ships,  
But couldn't see the ocean trips.

The Indian is a good old race,  
His nose is red, so is his face.

Oh, I ain't got no power of will,  
And all I want's a moonshine still.

Where are the girls who used to swarm,  
About me in my uniform?

The door to my cellar's locked and barred,  
I sit with a gun all night on guard.

The M. P. asked me for my pass,  
A thing I did not have, alas!

The poor old vine we'll have to drape,  
With ribbons fine and dull black crepe.

To find a buddy in a crowd,  
Sing "Hinky-dinky" right out loud.

'Twas a Hell of a war, as we recall,  
But still 'twas better than none at all.

Oh, the 77th Division went over the top,  
A sous lieutenant, a Jew and a Wop.

Our General, he got the croix de guerre,  
But the poor old bozo never was there.

*The Yanks are havin' a Hell of a time,  
Wadin' around in the mud and the slime.*

*The day we sailed from Brest,  
I said, "Good-bye" and thought the rest.*

*The yellow peril was worse than flu,  
But now it's reds that make me blue.*

*My Froggie girl was true to me,  
She was true to me, she was true to you,  
She was true to the whole damned army too,  
Hinky-dinky, Parlez-vous.*

*The Peace Commissioners drink and talk,  
They never had a post to walk.*



## SHAMELESS HUSSY

Our own title for a drink served us years ago by a hostess, who deliberately camouflaged her liquid entertainment. We had to pay off the breakage bill by instalments.



Two parts Gin  
Juice of half an Orange  
Two teaspoonfuls of Orgeat Syrup (Syrup of Almonds)  
Ice, shake and strain



## SIDE CAR COCKTAIL

This cocktail, to our knowledge, is only eight or ten years old (according to Bob in Harry's New York Bar) but it has done more to boost Paris to Americans than any other drink. A few drops of this gentle French nitro-glycerine, and even the Eiffel Tower bends to acknowledge your visit!



Three parts French Brandy  
Two parts Cointreau  
One part Lemon Juice  
Shake with plenty of fine ice



## SIDNEY COCKTAIL

Sent to us by the Director of the Grand Hotel Central of The Hague, Holland. Be sparing with that Chartreuse, and don't say you weren't warned! In Holland some people take to drinking this one out of a wooden shoe. Wooden shoe like it?



Three parts Canadian Rye Whiskey  
Two parts Yellow Chartreuse  
One part French Vermouth  
Serve with a cherry

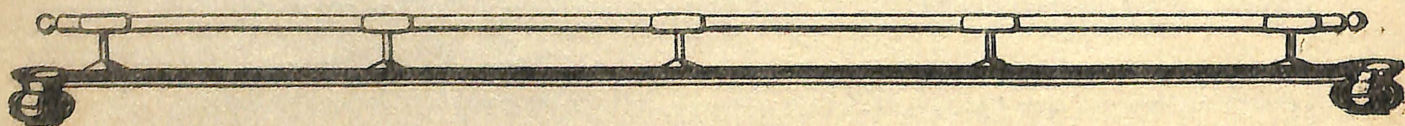


## SIMPLE SIMON

So named because if you take this one you *are* a Simple Simon! The quickest working concoction we've ever had the "privilege" of swallowing!



Use Mixing Glass  
One part Apple Brandy  
One part Chartreuse  
One part Razzberry Juice  
Mix with Fine Ice and strain

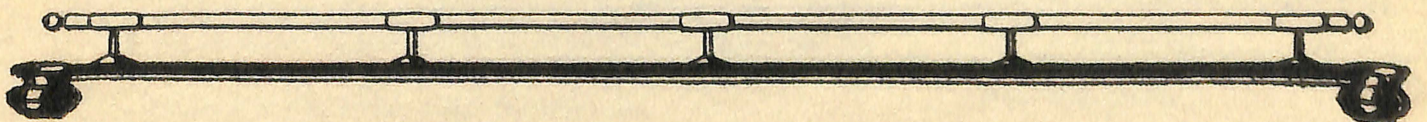




*"Casey Would Waltz  
with a Strawberry  
Blonde"*

## *The Dark Girl Dressed In Blue*

*From a village up the Hudson  
To New York here I came,  
To see the park called Central,  
And all places of great fame.  
But what I suffer'd since I came  
I now will tell to you,  
How I lost my heart and senses, too,  
Through a dark girl dress'd in blue.  
She was a fine girl, fol de riddle I do,  
A charmer, fol de riddle oh.*



'Twas on a Friday morning,  
The first day of August;  
When of that day I ever think,  
My heart feels ready to bust!  
I jumped into a Broadway stage,  
A Central Park going to,  
On a seat by the right-hand side of the door,  
Sat a dark girl dressed in blue.  
She was, etc.

Now we hadn't gone very far,  
When the lady looked so strange;  
The driver knocked me down for his fare—  
Says she, "I have no change;  
I've only a ten-dollar bill,  
Oh, dear, what shall I do?"  
Said I, "Allow me to pay," "Oh, thank you, sir,"  
Says the dark girl dressed in blue.  
She was, etc.

We chatted and talked as we onward walked,  
About one thing or the other;  
She asked me, too (Oh, wasn't it kind?)  
If I had a father or a mother.  
Says I, "Yes, and a grandmother, too;  
But pray, miss, what are you?"  
"Oh, I'm chief engineer in a milliner's shop,"  
Says the dark girl dressed in blue.  
She was, etc.

We walked about for an hour or two,  
Through the park, both near and far;  
Then to a large hotel we went—  
I stepped up to the bar;  
She slipped in my hand a ten-dollar bill,  
I said, "What are you going to do?"  
"Oh, don't think it strange, I must have change,"  
Said the dark girl dressed in blue.  
She was, etc.

We had some slight refreshments,  
And I handed out the bill;  
The barkeeper counted out the change,  
And the bill dropped in the till;  
'Twas in currency and silver change;  
There was a three-cent piece or two;  
So I rolled it up and gave it to  
The dark girl dressed in blue.  
She was, etc.

She thanked me and said, "I must away;  
Farewell, till next we meet;  
For on urgent business I must go  
To the store in Hudson street."  
She quickly glided from my sight  
And soon was lost to view;  
I turned to leave—when by my side  
Stood a tall man dressed in blue!  
She was, etc.

This tall man said, "Excuse me, sir,  
I'm one of the 'special force';  
That bill was bad—please come with me"—  
I had to go, of course.  
Said I, "For a lady I obtained the change,"  
Says he, "Are you telling me true?  
What's her name?" Says I, "I don't know,  
She was a dark girl dressed in blue."  
She was, etc.

My story they believed—thought I was deceived,  
But said I must hand back the cash;  
I thought it was a sin, as I gave her the tin—  
Away went ten dollars smash!  
So, all young men, take my advice,  
Be careful what you do,  
When you make the acquaintance of ladies strange,  
Especially a dark girl dressed in blue.  
She was, etc.

## SMART ALECK

A reminiscence of the hard-working girls of the old Bowery, better known as "When Knight Work Was in Flower." If a guy got too fresh, they'd offer him this one. And did it work!

★

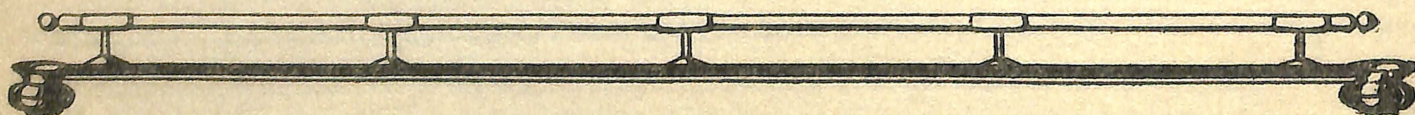
Don't Waste Ice on It  
One part Cognac  
One part Chartreuse  
One part Cointreau  
Dashes of Bitters to dull the burn

## SNAG-TOOTH NELL

This one has worried us ever since we first heard about it. In the first place, will some kind gentleman step forward and tell us just where it got its most descriptive name? Probably some dental advertisement!

★

One part Gin  
One part French Vermouth  
One part Italian Vermouth  
Juice of one-quarter Orange  
One cube of Ice  
Stir and serve in bar glass with slice of orange







*A Rob Roy Cocktail*

## SOUTHERN



Better known as the Blue Grass Special. Before prohibition they used to hand this to the unwary traveler on his arrival in Kentucky. If he could take it and still maintain his equilibrium, he was welcome. Otherwise, he was put back on the train for the cold, cold Northland.

Bourbon Whiskey  
 Dash of Lemon Juice  
 Dash of Grenadine  
 Dash of Benedictine  
 Ice, shake and strain  
 Maraschino Cherry

## STAR COCKTAIL



Named the STAR because that is what you generally saw after a few minutes' intimacy with this cheerful explosive. We recommend at the next party that you see who can count the most stars before your vision gets altogether clouded. (The record with us is eleven.)

Fill a mixing-glass half-full of fine ice  
Add two dashes Gum Syrup  
Three dashes of Boker's Bitters  
One-half jigger of Apple Brandy  
One-half jigger of Italian Vermouth  
Mix, strain into a cocktail glass, twist small piece of lemon peel on the top

---

### For Auld Lang Syne

*Should auld acquaintance be forgot,  
And never brought to min'?*  
*Should auld acquaintance be forgot  
And days o' lang-syne?*

*For auld lang syne, my dear,  
For auld lang syne,  
We'll take a cup o' kindness yet,  
For auld lang syne.*

*We twa hae paidl't in the burn  
Frae morning sun till dine;  
But seas between us braid hae roared  
Sin' auld lang syne.*

*And there's a hand, my trusty frien',  
And gie's a hand o' thine;  
And we'll take a right gude willy-waught  
For auld lang syne.*

*And surely ye'll be your pint stoup,  
As surely I'll be mine!  
And we'll take a cup of kindness yet  
For auld lang syne.*

*We twa hae run about the braes,  
And pu'd the gowans fine;  
But we've wandered mony a weary foot  
Sin' auld lang syne.*



## STINGER



And how it can sting! Why one day we consumed one of these precious immortals a little too fast, and it hit the bottom of our stomachs with such a resounding bang, that both our feet were swollen from the explosion, and we had to crawl around from bar to bar for days.

One ounce White Mint  
One ounce Cognac Brandy  
Mix with Ice and serve in Cocktail Glass

## SWEETHEART COCKTAIL



Not my sweetheart, nor your sweetheart, but everybody's SWEETHEART. And don't forget the raspberries. Take those first. They act as shock-absorbers.

One part Gin  
One part French Vermouth  
One part Italian Vermouth  
Ice, shake and strain into Cocktail Glass into which has been dropped three raspberries

## TAMMANY



All good Democrats know this one. It made more Republicans vote for Wilson than any ten political platforms could have. Remember that slogan, "Wilson Will Keep Us Out of War"? Well, this baby put so many Democrats on a war-like basis, that he had to change his mind.

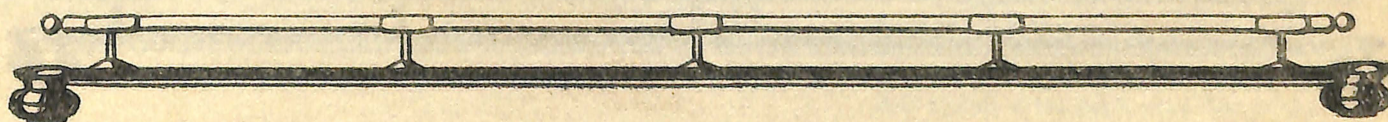
Equal thirds of Dry Gin, Italian and French Vermouth  
Dash of Absinthe  
Ice, shake and strain

## TARTAR



An offering from Russia, where the river "Vodka" flows. Better use a straw in sipping in order to keep as far away as possible.

Use mixing glass half full of Fine Ice  
One part "Vodka"  
One part Sherry  
One part French Vermouth  
Shake carefully and strain



## TOP SIDE UP

From an old German custom. If you wanted more, you'd return the glass to its former resting place top side up. If not, over the left shoulder it went into the fire-place.



Fill mixing glass with fine ice  
One pony of Kümmel  
One pony of Gin  
Two dashes of French Vermouth  
Shake well and strain



## TRURO PICK-ME-UP

Once we tried to get friendly with this one, but gave it up as a bad job. Excellent for bold, bad men from Chicago because after three shots from this devil's delight, it makes them utterly harmless. An excellent and painless way to die young.



Use small tumbler and mix thoroughly  
Rye or Bourbon Whiskey  
Worcestershire Sauce  
Chili Sauce in equal proportions  
Add juice of half Lemon



## TURF

When you've been parlaying your bets all afternoon, and in the Sixth Race your horse loses by the proverbial nose, rush anywhere at all for a TURF. (Try it double-strength.)



One dash of Angostura Bitters  
Three dashes of Orange Bitters  
One jigger of Tom Gin in a mixing-glass  
half-full of fine ice  
Mix, strain into cocktail glass  
Add a piece of twisted Lemon Peel

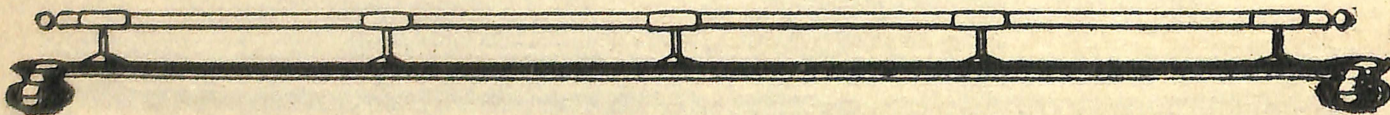


## TUXEDO

This is an old one found in the memoirs of my great-grandmother. She claims she got my grandfather with this one. Anyway, it makes a good story, if you believe it!



Two parts Dry Gin  
One part French Vermouth  
Two dashes Maraschino  
Two dashes Oxygennee  
One dash Peyschaud Bitters  
Add Ice, shake and serve



## Shoo Fly, Don't Bother Me—

*Shoo, fly, don't bother me! Shoo, fly, don't bother me!  
 Shoo, fly, don't bother me! I belong to Company G!  
 I feel, I feel, I feel, I feel like a morning star.  
 I feel, I feel, I feel, I feel like a morning star.*



## TUXEDO SPECIAL

Similar to the Tuxedo except that the Oxygenée is replaced with Curaçao and the rim moistened.

★  
 Two parts Dry Gin  
 One part French Vermouth  
 Two dashes of Maraschino  
 Two dashes Curaçao  
 One dash Peyschaud Bitters  
 Add Ice, shake and strain  
 Moisten rim with a piece of Lemon Peel  
 and dip into powdered sugar

## VERMOUTH COCKTAIL

Somewhere along in the gay nineties, Vermouth was introduced into this country. Up till then cocktails were never really considered an important asset in the art of being a good host. The addition of Vermouth, however, added both zest and punch, and soon all the gay Late-Victorian parties had to have their cocktails.

★  
 Mixing-glass half-full of fine ice  
 Two dashes of Boker's Bitters  
 One jigger of Italian Vermouth  
 Mix well and strain into cocktail glass  
 Add a piece of Lemon Peel

## VERMOUTH COCKTAIL—DRY

French Vermouth is less sweet than Italian, and is used in all dry cocktails.

★  
 Same mixture with French instead of Italian Vermouth

## VERMOUTH COCKTAIL—FANCY

If it's as good to the palate as it is to the eye, it's good!

Have mixing-glass half-full of fine ice  
 Add three dashes of Maraschino  
 Two dashes of Boker's Bitters  
 One jigger of Italian Vermouth  
 One dash of Orange Bitters  
 Mix and strain into cocktail glass  
 Moisten rim with a piece of Lemon Peel  
 and dip into powdered sugar

## VERMOUTH COCKTAIL—FRENCH

Another variation for connoisseurs.

Three dashes of Orange Bitters in mixing-glass half-full of fine ice  
 Add one jigger of French Vermouth  
 Mix well, strain into cocktail glass  
 Add a piece of twisted Lemon Peel on top

## WHISKEY BLOSSOM

Another of the famous Blossom group—and just as good as the others, if not better!



One part Italian Vermouth  
Two parts Scotch  
Two dashes lemon juice  
Two dashes pineapple juice  
Shake well with fine ice before serving

## WHISKEY COCKTAIL

Did you know that the word whiskey is from the old Gaelic language meaning "water-of-life"? They certainly named that one right—many's the night we've seen a few shots of this joy-water put a little life—or a lot for that matter—into a party.



Mixing-glass half-full of fine ice  
Two dashes of Simple Syrup  
Two dashes of Peyschoud Bitters  
One jigger of Whiskey  
Mix, strain into a cocktail glass  
Add a small piece of twisted Lemon Peel

## WHISKEY COCKTAIL—FANCY

The three famous recipes given here can be used with any of the types—Rye, Scotch, or your own.



Have mixing-glass half-full of fine ice  
Add two dashes of Maraschino  
One jigger of Whiskey  
One dash of Orange Bitters  
Mix until very cold  
Strain into a cocktail glass, the rim of which has been moistened with a piece of Lemon and dipped into powdered sugar

## WHISKEY COCKTAIL—NEW YORK

Always trying to improve on things—that's the New Yorker. Here is his version.



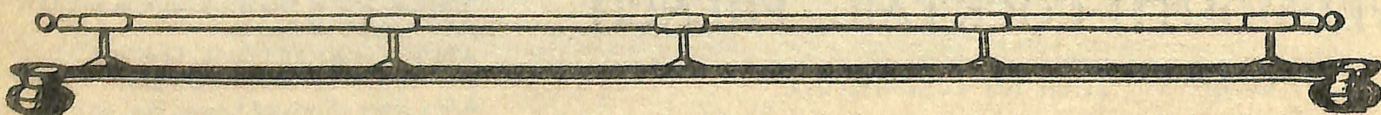
Fill mixing-glass half-full of fine ice  
Add two dashes of Boker's Bitters  
One-half jigger of Whiskey  
One-half jigger of Italian Vermouth  
Half a teaspoonful of Sherry  
Piece of Lemon Peel  
Mix, and strain into cocktail glass

## WHISKEY PUNCH

Somebody with a sense of humor must have added that word "Punch." Be very careful when lifting the glass to your lips—it may explode—and look out for blisters on the way down. In Chicago they start their gangster parties with this one.



Crush a piece of Lemon Peel in a tumbler  
One heaping teaspoonful Powdered Sugar  
One-third wineglass Sloe Gin  
Two-thirds wineglass Old Parr  
Stir well; strain into cocktail glass; add a slice of Peach. Top off with Rum and serve



## WHISKEY SOUR

The oldtimer used to take this one now and then—just to change his luck. Ask your dad if he can remember how proudly the bartender at the Waldorf Bar used to set this one up, its fruit so carefully placed to provide just the right aroma and appearance. Ah, woe is me!

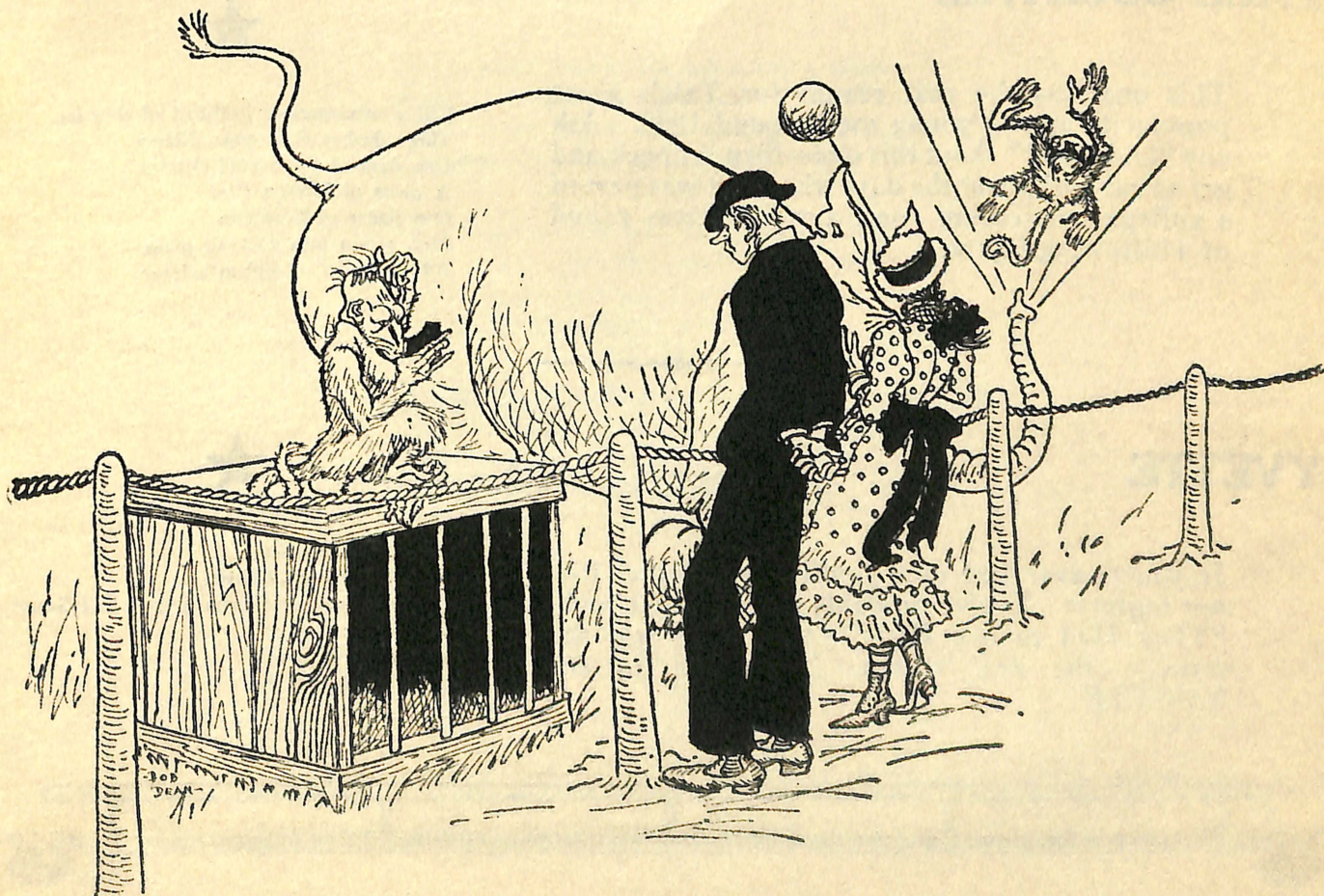


Shaker two-thirds filled with Shaved Ice  
 Four dashes Gum Syrup  
 Four dashes Lemon Juice  
 One wineglass Scotch Whiskey  
 Strain into glass. Serve dressed with Fruit

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## The Animal Fair

*We went to the Animal Fair, The birds and the  
 beasts were there,  
 The big baboon, by the light of the moon, was  
 combing his auburn hair.  
 The monkey he got drunk (he did),  
 He sat on the elephant's trunk (he did?),  
 The elephant sneezed and fell on his knees,  
 And that was the end of the monk, the monk,  
 the monk, etc. [ad infinitum.]*



## WHITE SATIN COCKTAIL

Perfectly named—friends—literally smooth as satin—this one. Try it at a somber party some time just to vary the monotony. Ladies have raved over this one—before and after taking—especially after.



Dip rim of glass in plate dampened with lemon juice and then in powdered sugar. Cut a V-shaped piece of orange and place in glass on end of toothpick. One and one-half oz. "White Satin" Teaspoon of lemon or orange juice, one teaspoon powdered sugar, white of one egg, cracked ice. Shake well and serve.

## WIDOW'S KISS

"Thrilling, positively thrilling—my deah—and so convincing—so utterly convincing." No gentle kiss hers—no soft caressing touch of lips. A Widow's Kiss—but—blistering—passionate, this one. Excellent before playing post-office—or spin-the-bottle, and again we say, "We warned you!"



Vermouth and a Hazel Nut in glass  
Half Dry Gin  
Half Dubonnet  
Two dashes of Maraschino  
Ice, shake and strain

## YALE COCKTAIL

This one was the real reason for Yale's great popularity among young men around 1900. Ask any "Old Grad" about this one—then set back and get an ear full about the days when this was part of a college curriculum—and a woman was proud of a billowing figure.



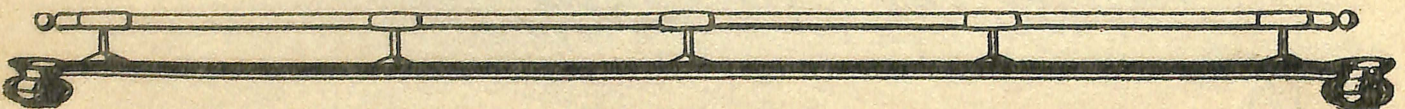
Fill a mixing-glass half-full of fine ice  
Three dashes of Orange Bitters  
One dash of Peyschaud Bitters  
A piece of Lemon Peel  
One jigger of Tom Gin  
Mix, strain into cocktail glass  
Add a squirt of siphon seltzer

## YVETTE

If you've ever had one, you'll never forget it—nor regret it. You've probably heard of that book, "They Had to See Paris"—Well, this was the reason—the *real* reason. They had to try YVETTE!



Two parts Dry Gin  
Juice of one-half Lime  
One part each of Creme Yvette and Sweet Cream  
Bar spoon of sugar  
Shake well with Ice





## THE TAVERN IN THE TOWN

As near as we can recall them, these words are from a famous old college song, sung by our grandfathers in the snappy seventies and elegant eighties. Can't you see them—stein in hand—waving it to and fro to keep time? We can't vouch for the authenticity of the words, but the sentiment is there (and what this book needs is sentiment).

*There is a tavern in the town, in the town,  
And there my dear love sits him down,  
And drinks his wine with laughter free,  
And never, ever, thinks of me.*

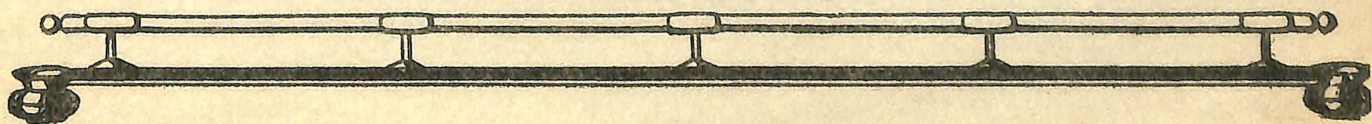
*Chorus:*

*Fair thee well, for I must leave thee,  
Do not let this parting grieve thee,  
And remember that the best of friends  
Must part, must part.*

*Adieu, adieu, kind friend, adieu, adieu, adieu,  
I can no longer stay with you,  
I'll hang my harp on a weeping willow tree,  
And may the world go well with thee.*

*He left me for a damsel, dark, damsel dark,  
Each Friday night they used to spark, to spark,  
And now my love, once true to me,  
Takes that dark damsel on his knee.*

*Oh, dig my grave both wide and deep, wide and deep,  
Put tombstones at my head and feet, head and feet,  
And on my breast carve a turtle dove,  
To signify that I died of love.*



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# COLLINS — FIZZES

## RICKEYS — HIGHBALLS

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### JOHN COLLINS



The British version of another of America's famous drinks. As we understand it, you used to be able to get both a Tom Collins and a John Collins in London. The first being made with Tom Gin and the second with Vicker's or Burnett's or Gordon's. Now you get a John Collins, no matter what you ask for. Well, Tom or John, we aren't particular.

Into a large glass with cracked ice  
One teaspoonful powdered sugar  
Four dashes Lemon Juice  
One wineglass Vicker's Gin  
One bottle Plain Soda  
Stir briskly and serve



### TOM COLLINS



The American version of the British drink. Cousin to the John Collins, and blood-relation to the Ginn Fizz, Gin Highball, and what have you. What's more, it's good winter, summer, spring or fall, and you'll never grow tired of it.

Juice of small Lime or half large Lemon  
Three ounces Gin  
One ounce Simple Syrup  
Three or four lumps of ice  
Shake and strain into tall glass, add plain soda and serve



### CREAM FIZZ



Need we say much about this old-timer? Without it, no book would be worth while. Whenever you've worn out all your specialties, and the party ideas disappear, just revert to this one. It's bound to be a grand success.

Pony of Gin  
Juice of one Lemon  
Teaspoonful Simple Syrup  
Teaspoonful Fresh Cream  
Ice, shake and strain into small bar glass.  
Add one jerk Plain Soda



“—and  
Stay  
Out!”

## GIN FIZZ

If you've never had this one, we really can see no reason for your reading this book. It's the GIN FIZZ that kept all America in good spirits. Every bartender living and dead can serve this one blind-folded.

★

One part Gin  
Teaspoonful powdered sugar  
Half part Lemon Juice  
Ice and fill glass with charged water

## GOLDEN FIZZ

Among the old-timers the GOLDEN FIZZ always commanded a prominent place. Any one of them, when too rushed for luncheon, would step into a convenient bar, order one of these, grab a sandwich from the free lunch counter, and be on his way, refreshed and with appetite appeased.

★

Fill large tumbler three-fourths full shaved ice  
One yoke of egg, separated from white  
One heaping teaspoonful Fruit Sugar  
Three dashes Lemon Juice, one dash Lime Juice  
One wineglass Burnett's London Dry  
Shake well, strain into fizz glass, fill up with seltzer water and drink immediately

## MAMIE TAYLOR



Some fine lad probably set out to forget the girl, whose name this one bears, and his attempt was so epic that forever after it will bear her name. Well, it is better to have loved and lost, than not to have loved at all!

Into a tall thin glass drop  
One lump of ice  
One Preserved Cherry  
One wineglass Peter Dawson  
Fill with ginger ale; serve with a spoon



## NEW ORLEANS FIZZ



A Mardi-Gras would never be a Mardi-Gras without the aid of this soothsayer. Take one and you'll see the parade. Take two and you'll see two parades. Take three and you won't see any parade. Anyhow, here's to the Mardi-Gras.

Into a small tumbler put  
White of one egg  
Juice of half Lemon  
Wineglass full Gin  
Stir and fill tumbler with seltzer



## ROYAL FIZZ



When your girl threatens to leave you, and your family won't speak to you, and your boss at the office says you're not a so-and-so bit of good around there, pour yourself out one of these. Now what do you care!

Fill large tumbler two-thirds full shaved ice  
One egg  
One heaping teaspoon Fruit Sugar  
Five dashes Lemon Juice, two dashes Lime Juice  
One wineglass Green Stripe  
Shake well, strain into fizz glass. Fill up with Apollinaris or seltzer and serve

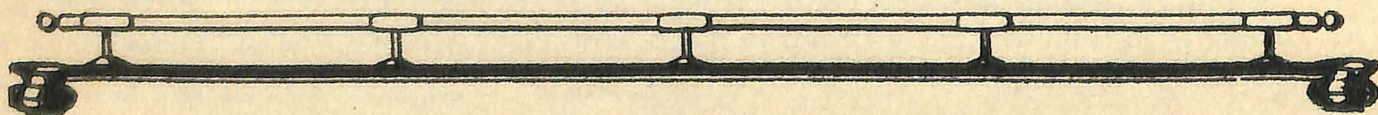


## SILVER FIZZ



Brother or sister to the Golden Fizz, we don't just know which. And after trying a few, we've come to the conclusion that SILVER FIZZ's are just as valuable as GOLDEN FIZZ's. We're reckless like that!

Shaker three-fourths filled with shaved ice  
Four dashes Lemon Juice  
One heaping teaspoonful sugar  
White of one egg  
One wineglass Gin  
Shake well; strain into tall glass. Fill with seltzer water and serve



## WHISKEY FIZZ



It may be a fizz—but never a fizzle. If you ever get to the point where you think you're so tough an alligator would lose a tooth on your hide—try this for a chaser—we saw it done—once—year's ago—but only once.

Half fill shaker with ice  
White of one egg  
Juice of one Lemon  
One teaspoonful powdered sugar  
One and one-half cocktail glasses Rye  
Shake well; then strain into tall glass and serve with sodawater



## APPLE-JACK RICKEY



Suggested by the Applejack King of Bergen County, Mr. Thomas Donnelly. Instead of taking undesirable henchmen for "a ride" he feeds these to the poor, unsuspecting boys. Tom says it produces a sort of applexy!

Three teaspoonfuls of Lemon Juice  
One teaspoonful of sugar  
Stir together  
One jigger of Applejack  
Cracked ice  
Fill with ginger ale



## BACARDI RICKEY



Colonel Joe Rickey's namesake revised to suit a Southern gentleman's taste. And in all due deference to the Colonel's ideas, we think it's at least equally good, and worthy of a colonel!

Wineglass of Bacardi  
Juice of half a Lime  
One lump of ice  
Serve in a highball glass  
Add sparkling water

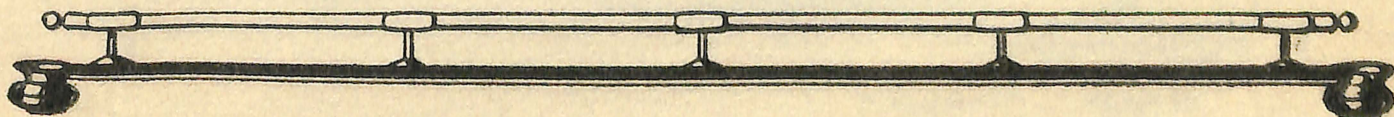


## GIN RICKEY



Named after Colonel Joe Rickey, whose appearance at the Waldorf Bar always demanded a round. This was the Colonel's idea of a good drink. And we are inclined to agree with him.

Into a tall tumbler place  
One pony of Gin  
Juice of half a Lime  
A few pieces of ice  
Fill glass with plain soda



## JOE RICKEY

Similar to the Gin Rickey, except that Whiskey takes the place of Gin.

One-half Lime squeezed and skin dropped in  
Two ounces of Bourbon or Rye Whiskey  
Split of White Rock  
One lump ice

## BACARDI HIGHBALL

More to a Northern gentleman's taste. Even a Scotchman will like this one.

Place a piece of ice in highball glass  
Bacardi, according to taste  
Fill glass with sparkling water

## BRANDY AND SODA

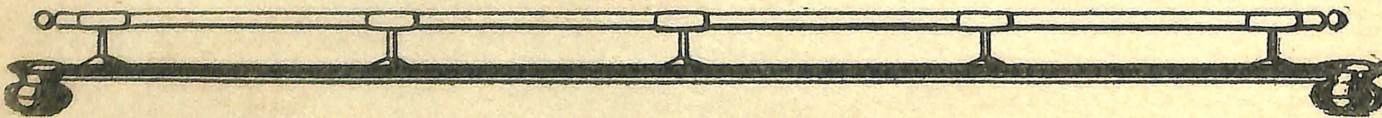
For those who likes their liquor, and likes it clear, we suggest the good old Brandy highball. Easy on the host, but hard on the guests. Sometimes called the Veteran's Delight.

Into a tall tumbler place  
One pony Brandy  
A few pieces of ice  
Fill glass with plain soda

## GIN HIGHBALL

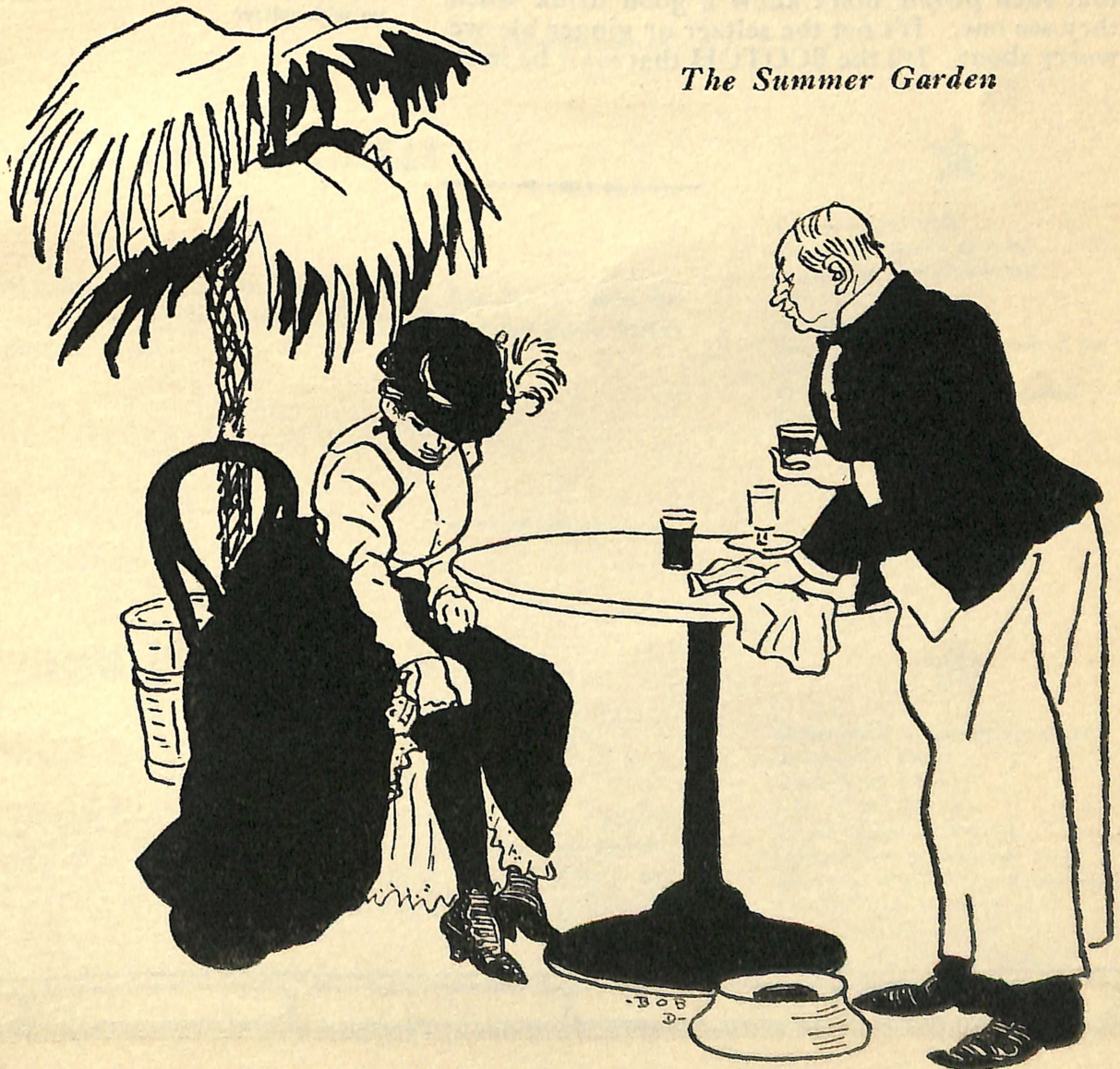
Like the Gin Fizz, the American nation has taken this delightful effervescing drink to its heart. Easy to make, attractive in appearance, perfect for whatever purpose you want it. Here's to the GIN HIGHBALL, the nation's gift to prohibition.

Pony of Gin  
One lump of ice  
Fill glass with Soda, add Lemon Peel and serve



## The Good Old Summer Time

*In the good old summer time,  
In the good old summer time,  
Strolling down the shady lane,  
With your "Baby Mine,"  
You hold her hand and  
She holds yours,  
And that's a very good sign,  
'Cause she's your tootsie-wootsie, boys,  
In the good old summer time.*



*The Summer Garden*

## GRAPEFRUIT HIGHBALL



This was a pleasing change for hostesses who preferred to serve something different. And don't tell us that the grapefruit juice was what made the party a grand success!

Use large bar glass  
Two ounces split spirits or Gin  
One full can Grapefruit Juice  
Fill glass with cracked ice and  
Garnish with fresh crushed Mint

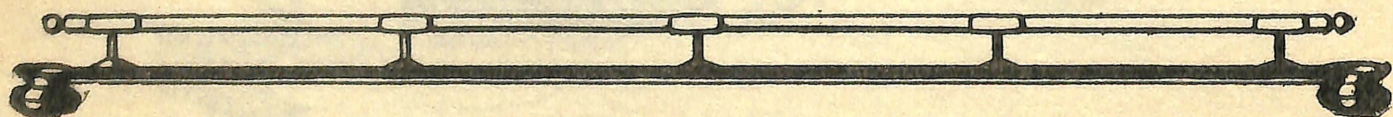


## SCOTCH HIGHBALL



A lot of people prefer this one with ginger ale instead of seltzer. And every old-timer will tell you that such people don't know a good drink when they see one. It's not the seltzer or ginger ale we worry about. It's the SCOTCH that *must* be in it.

Drop a lump of ice in a highball glass  
Add a limited quantity of Scotch, then fill  
up with seltzer





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# MISCELLANEOUS MIXTURES

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## BACARDI GROG

On shipboard, get a party together and try this one. Don't worry, there's more than enough to go around. And remember that the ship's rail was meant to lean on, not to jump over.

★  
Two quarts of Bacardi  
Two pounds of sugar  
Two quarts of Formosa Oolong Tea  
Add an equal amount of very hot water  
Serve with slices of Lemon  
Dissolve sugar in the hot water

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## BACARDI MILK PUNCH

Recommended for colds down South. You'd be surprised at the number of people who have them down there.

★  
One glass hot milk  
One tablespoonful of sugar  
A pinch of Grated Nutmeg  
The yolk of an egg  
A jigger of Bacardi  
Beat up thoroughly the yolk of the egg with the sugar  
Add Milk, Bacardi and Nutmeg  
Mix it thoroughly

---

## BACARDI PEACH

One of the fancier recipes in the Bacardi family, and just as good as it looks. Set this one before any one, and see what happens to it. They use it to reform rabid drys in the southern countries.

★  
Teaspoonful of powdered sugar  
Dissolve in water  
Crush fresh Mint  
Juice of two Lemons  
Three jiggers of Bacardi  
Layer of fine cracked ice  
Then one whole pitted Fresh Peach  
Another layer of fine cracked ice  
Dress with Mint Leaves  
Serve in tall glass with straws



## What You Goin' to Do When the Rent Comes 'Round?

*Rufus Rastus Johnson Brown,  
What you goin' to do when the rent comes  
'round?  
What you goin' to say? How you goin'  
to pay?  
You'll never have a bit of sense till Judg-  
ment Day;  
You know, I know, rent means dough,  
Landlord's goin' to put us out in the snow,  
Rufus Rastus Johnson Brown,  
What you goin' to do when the rent comes  
'round?*

## CAPE COD RAINBOW

As one fisherman to another, we ask you, "Ain't RAINBOWS grand?" Three of these, and you'd split good old Cape Cod from the mainland. They must grow men out there on the Cape if this is a sample of what they drink. We saw rainbows after the first.



*Use large glass*

Two ounces split spirit or Gin  
Fill glass with cracked ice  
Pour in sweetened Lemon Juice, Orange or  
Grapefruit Juice  
Dash of Grenadine. Grenadine will sink to  
the bottom of the glass  
One tablespoonful of Creme de Menthe  
laid carefully on top  
Twist a slice of Lemon Peel and hang it  
over edge of glass

## CHAMPAGNE JULEP

To even write about this one makes our mouths water. And to think that prohibition has been with us for ten long years! Pass the ice, Clarence!



One lump of Sugar  
One long spray Fresh Mint  
Then pour Champagne in slowly and stir  
gently  
Piece of Orange and few Berries

## CHAMPAGNE JULEP SPECIAL

We publish this one, with heads bowed and hats in hand. For anyone lucky enough to have ever sampled this perfection of all moist joys, will have lived! Ah, ze Champagne Julep! What art, what color, what cost! Only a past-master of bartending could ever produce this delectable delight.

First crush four sprigs of mint and three lumps of sugar in a dash of water and then add two ponies of the best brandy. After laying this foundation, the super-structure is built. This consists of a pint of the finest Champagne. Over this is placed a floor made of cracked ice, which supports the chief feature of the julep. A circular fence is built about the top of the glass with slices of pineapple, banana, lemon and orange, to which is added a few red roses. This vivid inclosure is then filled up with vanilla ice-cream, believe it or not! A few choice berries of a bright color are set on top of the ice-cream and some perfect sprigs of mint are made to tower above the miniature garden.

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## EGG NOG

This one walks hand in hand with a doctor's prescription. Good for mumps, scarlet-fever, whooping-cough, the heebe-jeebes or what ails you. By far the best medicine we've ever had the pleasure of taking. Doctor, oh doctor-r-r!

Use Shaker  
 One-half glass of Milk  
 One Raw Egg  
 Two teaspoonfuls of Powdered Sugar  
 One pony of Brandy  
 Ice, shake vigorously and strain into tumbler. Serve with Grated Nutmeg on top

---

## EGG NOG, HOT

*Some like it hot, some like it cold.  
 Some like it in the shaker nine days old.*

Proceed as in the manner of a Cold Egg Nog, except that you are to use a large bar glass for mixing and Hot Milk instead of Ice

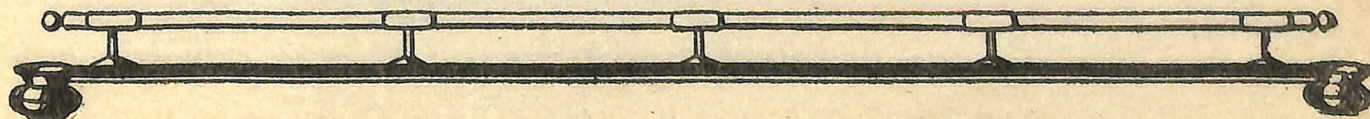
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## HOT SPICED RUM

The drink that brought many a good ship round the Horn in the sailing days. Ask a sailor what he thinks of this and you'll hear enough yarns to last you a fortnight.

To be served on board yachts or row-boats. Even people in bathing suits are permissible customers.

Use Tumbler  
 Two ounces Jamaica Rum  
 One teaspoonful Powdered Sugar  
 One teaspoonful Mixed Spices  
 One small lump of Butter  
 Fill tumbler with very Hot Water and serve



## HOT TODDY

Over in England even great-grandmothers drink this one. What's more, a good many of them will swear that it's the only thing that keeps them alive. Well, after we've become great-grandmothers I think we'll need HOT TODDYS, too!



One part Brandy, Whiskey or Gin  
One part Boiling Water  
Add Brandy to Boiling Water, stir thoroughly and serve in medium glass with Nutmeg grated on top



## ROCK ME TO SLEEP

Designed specially for those who can not sleep nights. We tried it once, and found we must have taken a little bit too much, because it was Friday night when we imbibed too freely, and we didn't arrive at the office until the following Tuesday afternoon.



About two ounces of strong Whiskey  
Mix thoroughly in tumbler full of Hot Milk  
Grate Nutmeg on top and serve  
*(Pleasant dreams)*



## SHANDYGAFF

To leave this one out, would have offended any one who bought this book as a real, authentic, HOME BARTENDER'S GUIDE. If you think you're really good, try this as a chaser.



The best recipe for these times is one-half old-fashioned Ginger Ale and one-half home-made Beer. That is, of course, unless you can get real cream ale and Ginger Beer

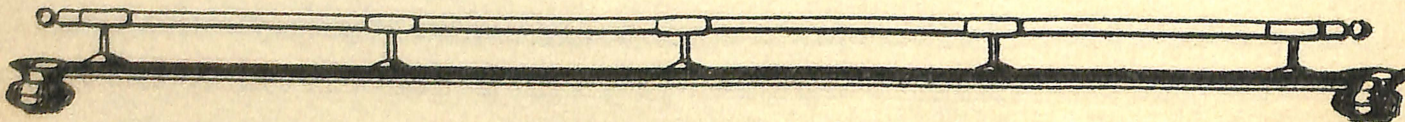


## SHERRY AND EGG

The original eye-opener. Served with all due ceremony about 11 o'clock in the morning just so you'll be sure to start the day right. So essential to Englishmen, that they even serve it in the jails over there.



Use medium Bar Glass  
One Raw Egg well beaten  
One wineglass Sherry



## SIMPLE SYRUP



In this book we often mention SIMPLE SYRUP in recipes. Here's how you make it. Could anything be simpler?

Two pounds Granulated Sugar  
One pint Boiling Water  
Boil together for a few minutes and bottle



## SMASHES—Whisky, Brandy and Gin



Another group that warm the cockles of your heart in the good old summertime, or good old springtime, or even good old winter time. This was to the North what the Mint Julep was to the South!

One teaspoonful Powdered Sugar  
One ounce Water  
Few sprigs Freshly Picked Mint  
Press the Mint into the Sugar and Water to extract the flavor. Add Cracked Ice  
One wineglassful Brandy, Whiskey or Gin  
Stir thoroughly and garnish with Fruit  
Serve with a straw



## TEA OR COFFEE ROYAL



To bring out the real flavor of coffee, tea or what-have-you, merely dunk in one of the ingredients you favor. Serve as hot as you wish, it will make you still hotter. Decidedly a greater delight than coffee or tea straight.

Into a cup of Tea or Coffee stir a pony of Brandy, Whiskey, Gin or whatever you have in that line. Sweeten if preferable

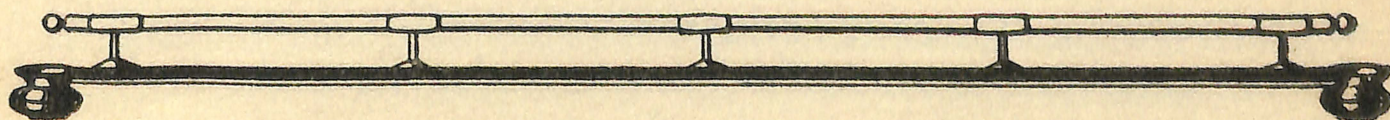


## TOM AND JERRY



Another one of the old standbys that made history. Many an oldtimer will tell you it was TOM AND JERRY that pulled him through, whatever he wanted to be pulled through, be it rickets or homesickness.

Use small bar glass  
Pony of Brandy, Rum or Whiskey  
Add one well-beaten Raw Egg  
Two teaspoonfuls Powdered Sugar  
Stir thoroughly and fill up with Boiling Milk  
Grate Nutmeg on top



## TWO BROKEN LEGS



Name your poison, when you try this one. The title ought to warn you. And remember, we said sweet cider!

One ounce Pure Spirits in a tumbler  
Three or four pieces Diced Ice  
Fill tumbler with Sweet Cider



## WHISKEY COBBLER



Just to let you know we haven't forgotten the cobblers, one is given here. They were considered a mighty important addition to any good man's repertoire back in the old days.

Into a large glass pour:  
One and one-half wineglasses Scotch  
One teaspoonful Powdered Sugar  
Two teaspoonfuls Pineapple Syrup  
Fill with Shaved Ice. Stir well; dress with Fruit and serve with straws



## BALTIMORE EGG NOG



This one is a matter of family pride. Have to put this one in so that we can prove to residents of Baltimore that this book really is a collection of historical recipes.

Use large bar-glass  
One yolk of an Egg  
One tablespoonful of sugar  
Dash of Nutmeg and Cinnamon  
One-half pony of Madeira Wine  
Fill rest of glass with Milk  
Shake well and serve

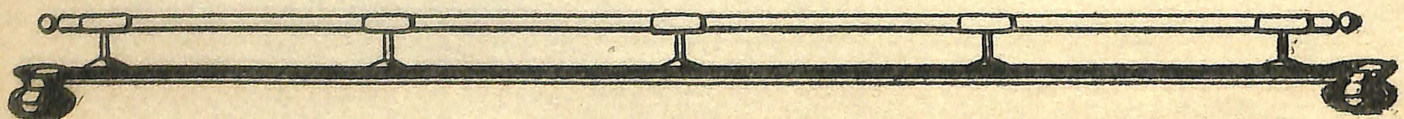


## BLACK STRIPE



Several well-known drinks were made with molasses, of which this one is probably the most prominent. The molasses provided a most unusual flavor.

One wine glass of St. Croix Rum  
One tablespoon of Molasses  
Stir in small bar glass  
Fill with shaved ice  
Add dash of Nutmeg



## BRANDY SANGAREE



Sangarees are all made practically the same way. The only change is in the chief ingredient. Sangarees of Ale, Sherry and Port were others well remembered in the years gone by.

Use a small bar glass  
Two lumps of Ice  
One-half wine-glass of Water  
One teaspoonful of sugar  
One wine-glass of Brandy  
Stir well and add a dash of Nutmeg on top



## HOT SCOTCH



Another variation of hot toddy. Used everywhere before prohibition as a remedy for colds. It works like a charm—even without a cold you feel better.

Two lumps of sugar in a little hot water  
Several Cloves  
One wine-glass of Scotch  
Add hot water to fill glass  
Squeeze and drop in lemon peel

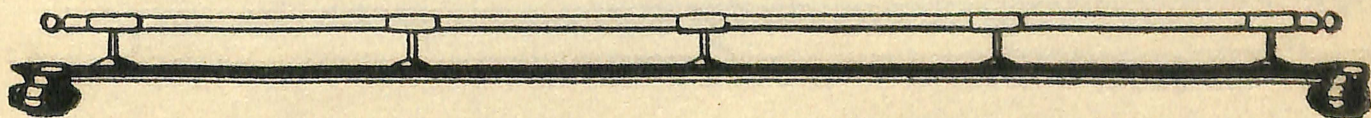


## *Abdul Abulbul Amir*

*The sons of the prophet are brave men and bold,  
And quite unaccustomed to fear,  
But the bravest by far in the ranks of the Shah  
Was Abdul Abulbul Amir.*

*If you wanted a man to encourage the van  
Or harass the foe from the rear,  
Storm fort or redoubt, you had only to shout  
For Abdul Abulbul Amir.*

*Now the heroes were plenty and well known to fame  
In the troops that were led by the Czar,  
And the bravest of these was a man by the name  
Of Ivan Skavinsky Skavar.*



*He could imitate Irving, play poker and pool,  
 And strum on the Spanish guitar,  
 In fact quite the cream of the Muscovite team  
 Was Ivan Skavinsky Skavar.*

*One day this bold Russian had shouldered his gun,  
 And donned his most truculent sneer,  
 Downtown he did go, where he trod on the toe  
 Of Abdul Abulbul Amir.*

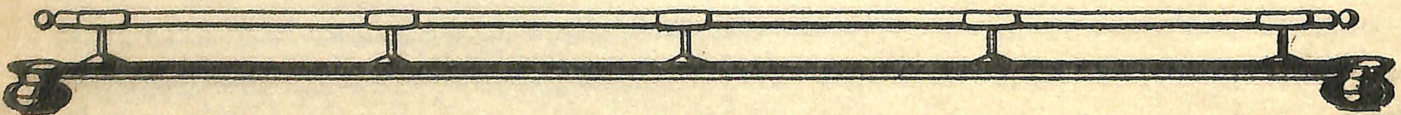
*"Young man," quoth Abdul, "has life grown so dull  
 That you wish to end your career?  
 Vile infidel, know, you have trod on the toe  
 Of Abdul Abulbul Amir."*

*Said Ivan, "My friend, your remarks in the end  
 Will avail you but little, I fear,  
 For you ne'er will survive to repeat them alive,  
 Mr. Abdul Abulbul Amir."*

*"So take your last look at sunshine and brook,  
 And send your regrets to the Czar—  
 For by this I imply, you are going to die,  
 Count Ivan Skavinsky Skavar!"*

*Then this bold Mameluke drew his trusty skibouk,  
 With a cry of "Allah Akbar,"  
 And with murderous intent he ferociously went  
 For Ivan Skavinsky Skavar.*

*They parried and thrust, they sidestepped and cussed,  
 Of blood they spilled a great part;  
 The philologist blokes, who seldom crack jokes,  
 Say that hash was first made on that spot.*





*They fought all that night 'neath the pale yellow moon;  
The din, it was heard from afar,  
And huge multitudes came, so great was the fame,  
Of Abdul and Ivan Skavar.*

*As Abdul's long knife was extracting the life,  
In fact he was shouting "Huzzah!"  
He felt himself struck by that wily Calmuck,  
Count Ivan Skavinsky Skavar.*

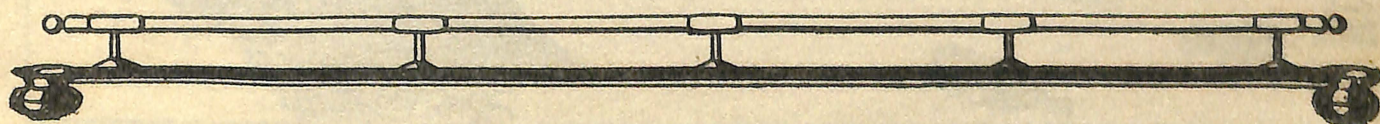
*The Sultan drove by in his red-breasted fly,  
Expecting the victor to cheer,  
But he only drew nigh to hear the last sigh  
Of Abdul Abulbul Amir.*

*Czar Petrovitch, too, in his spectacles blue,  
Rode up in his new crested car.  
He arrived just in time to exchange a last line  
With Ivan Skavinsky Skavar.*

*There's a tomb rises up where the Blue Danube rolls,  
And 'graved there in characters clear,  
Are, "Stranger, when passing, oh pray for the soul  
Of Abdul Abulbul Amir."*

*A splash in the Black Sea one dark moonless night,  
Caused ripples to spread wide and far,  
It was made by a sack fitting close to the back,  
Of Ivan Skavinsky Skavar.*

*A Muscovite maiden her lone vigil keeps,  
'Neath the light of the pale polar star,  
And the name that she murmurs so oft, as she weeps,  
Is Ivan Skavinsky Skavar.*



# FINIS

OURS  
AS WELL AS  
YOURS

