



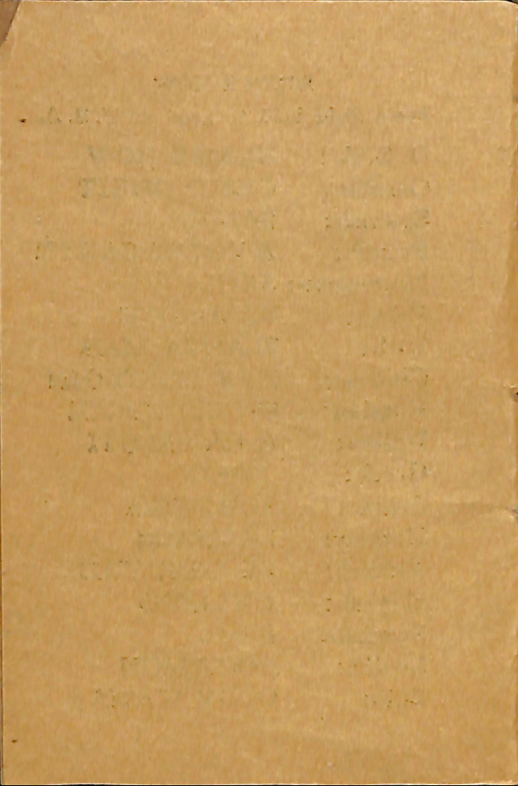
Curh  
Service



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**HERE'S HOW**

From Zulu land to good old U. S. A.

U. S. A.:	HERE'S HOW
German:	GESUNDHEIT
Spanish:	SALUD
French:	A VOTRE SANTÉ
Norwegian:	SKØL
Polish:	NAZDROVE
Irish:	SLANTA MAH
Chinese:	NEE HONG GIN
Russian:	ON CZDOROZE
Italian:	A LA SALUTI
Greek:	YGEIA
Arabic:	MAHABRA
Hebrew:	LACHAIM
Yiddish:	ZU GESUHND
English:	CHEERIO
Swedish:	SKOL
Scotch:	HOOT MON
Zulu:	OOGY WAWA





# HERE'S HOW

A HANDBOOK  
OF RECIPES OF SPIRITUOUS  
AND NON-SPIRITUOUS  
DRINKS  
GATHERED FROM  
AUTHORITATIVE SOURCES.

## DEFINITIONS

1 SHOT = 1 ordinary whiskey glass or  
about one ounce.

1 DASH = twenty drops.

1 BARSPOON =  $\frac{1}{2}$  teaspoon.

1 PONY =  $\frac{3}{4}$  whiskey glass.

# HERE'S HOW

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## WINES

### *Their Food and Medicinal Values*

Since the very dawn of history wherever man has reached a stage of civilization and become able to enjoy more than the bare animal necessities wine has been made.

As civilization and knowledge became more extensive, the making of wine developed into a fine art and various districts developed their own particular types of wines and spirits and it is an almost undisputed fact that where people have become educated to use the proper beverages in a judicious way it has been entirely beneficial to health for both old and young.

Good wine taken in moderation is therefore good for both mind and body and moderation is essential to our happiness and well being in every indulgence, no matter what it may be.

The general health and longevity in the wine drinking countries shows its use with meals is healthful and very likely more productive of good digestion than the use of icy drinks, such as are frequently used.

### *Champagne*

Champagne being one of the sparkling wines requires care in handling and the enjoyment of it depends entirely upon its proper use.

Such bottled wine should be stored lying down and should not be used immediately on receipt, as it should have time to lie quietly for a few days before being properly cooled for consumption. In cooling it should be cooled gradually in a refrigerator and only iced shortly before being used.

### *Temperature At Which To Serve*

Champagne should be served at temperature varying at from 38 to 45 degrees Fahrenheit. The younger vintages being cooled the most, while the older wines are best at the higher temperature. Non-vintage champagnes may be served as cold as 32 degrees Fahrenheit.

In serving, wire and cork should be removed very carefully so that the champagne may retain all its gas and in handling a cold bottle

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it should be protected from warm hands, as this sets in motion the Champagne in a bottle. Champagne should not be diluted with water and in fact should be served in a dry glass. For the same reason that the bottles should be handled carefully, a solid stem glass is preferable due to the fact that the hollow stem permits radiation and therefore causes agitation of the wine.

### *Time To Serve Champagne*

Champagne should be served at the end of a meal rather than between courses. This is due to the release of the gas in the wine if imbibed with warm foods.

### *Burgundies*

The various red Burgundies are very rich and have good blood building qualities. This wine should be served considerably warmer than the Champagne preferably at about 65 degrees, while the white Burgundies can be served at about 50 degrees.

Ordinarily, red Burgundies are served with dark meats and white Burgundies with fish or white meat courses.

*Clarets*

Claret is a light wine with a low alcoholic content, but very beneficial as a tonic and excellent for service with meals.

This wine can be diluted with water and is an excellent and helpful beverage used this way.

When served with meals, this wine should be served with the entrees although the heavy varieties are frequently served with the meats.

This wine should be decanted as it forms sediment when standing as do the various red Burgundies. This wine like Burgundy should be served at from 50 to 65 degrees Fahrenheit.

*Sauternes*

Sauternes are sweet wines but of fine quality and wonderful bouquet.

They are classed with the white wines and are pale golden with comparatively high alcoholic content.

In using at the table the dry Sauternes should be served with fish or oyster dishes, while the heavier ones are dessert wines to be served at the end of a meal, to facilitate digestion. Sauternes, like Champagnes, should be served at rather low temperatures, i. e. about 40 degrees, and should be cooled slowly.

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*Rhine Wines*

Rhine wines are peculiarly suited for use independent of meals. They are of high alcoholic content and if taken incautiously are inclined to be intoxicating.

*Moselle Wines*

The above wines are named from the region in which these wines are made. They are a light wine and should be served at a temperature almost that of Champagne. That is, about 45 to 50 degrees Fahrenheit. In serving with meals, this wine should be used with the fish or oyster course.

*Port*

Port wine is a red wine of Spain and Portugal. It derives its name from the city of Oporto where the vineyards are built in terrace form. When these wines are made, ripe grapes only are used and brandy is added when a certain stage of fermentation is reached. The difference between the regular Port and dry Port is that the dry Ports are permitted further fermentation than the other, before the addition of the brandy.

These wines are heavy and have a high alco-

holic content. For this reason, they improve with age.

This wine similar to most other red wines such as sparkling Burgundy forms a sediment after standing and therefore should be decanted before use.

### *Sherry*

This wine named from the district of Jerez in Spain is another heady wine which greatly improves with age due to its high alcoholic content and practical freedom from acid or sugar.

This wine has a distinct flavor due to its preparation with sulphate of lime secured from the earth in this district.

This wine is in vintage in early September and remains in casks until the following June at which time it becomes ready for racking in large casks.

After standing periods of one, two and even three years, the wine changes and is then graded

The principal varieties are Amontillado, Oloroso, and Fino. Amontilladoes are the highest grade and are a wonderful bouquet and are a dry wine. Oloroso is also full of flavor but is somewhat heavier and darker wine, while the Fino is the lowest grade.

With this wine, as with many of the others, the wine of the best years is saved for mixing with the poorer years to give it better flavor and aroma.

### *Madeira*

Madeira is a Spanish or Portuguese wine which derives its name from the Island of Madeira belonging to Portugal.

This wine is similar to Sherry and is made in the same way and similar to Port is completed with the addition of French brandy.

This wine has a very high alcoholic content running up to 18 to 20% and ages very well.

In preparation, this wine is kept in a heated chamber which prevents it from taking on undesirable flavors and becoming bitter.

While the above outline has not covered all wines made it covers the principal varieties. The article also has touched upon the proper use. However, in general the wines that are used as appetizers are the pale dry wines, vermouth, Dubonnet or cocktail; with soups, fish, Rhine wine, dry Sherry, Moselle, Sauternes and white Burgundies; entrees, light Burgundies. With roast, red Burgundies. Game, Champagne. Pastry, Madeira. Cheese, red Port. Fruit, Tokay, Malaga. Coffee, Cognac, liqueurs or cordials.

**COCKTAILS***Adonis Cocktail*

- 2 dashes orange bitters.
- $\frac{1}{3}$  shot sherry.
- $\frac{2}{3}$  shot Italian vermouth. Stir.

*Auto Cocktail*

- $\frac{1}{3}$  shot French vermouth.
- $\frac{1}{3}$  shot Tom gin.
- $\frac{1}{3}$  shot Scotch whiskey. Shake.

*Aviation Cocktail*

- $\frac{3}{4}$  shot applejack.
- $\frac{1}{2}$  shot lime juice.
- 1 dash absinthe.
- 1 barspoonful of grenadine syrup. Shake.

*Brandy Cocktail*

- 2 dashes orange bitters.
- 1 shot good brandy.
- 2 dashes plain syrup. Stir.

*Bridal Cocktail*

- 1 dash orange bitters.
- $\frac{1}{3}$  shot Italian vermouth.
- $\frac{2}{3}$  shot dry gin.
- 1 dash maraschino (Holland).
- Stir well. Orange peel on top.

*Bronx Cocktail*

- $\frac{1}{2}$  shot dry gin.
- $\frac{1}{4}$  shot Italian vermouth.
- $\frac{1}{4}$  shot French vermouth.
- 1 piece orange. Shake well.



*Champagne Cocktail*

- 1 lump of sugar.
- 2 dashes Angostura bitters.
- 1 dash Peychaud bitters.
- 1 piece of orange peel twisted on top.
- 1 pint of champagne.

*Clover Leaf Cocktail*

- Juice of  $\frac{1}{2}$  a lemon.
- White of one egg.
- 1 shot dry gin.
- 1 barspoon raspberry syrup.
- Shake well. 1 sprig of mint on top.

*Congress Cocktail*

- 1 pony brandy.
- 1 pony creme de rose.
- 3 dashes orange flower water.
- 1 white of egg.
- Shake. Serve in claret glass.

*Cornell Cocktail*

- $\frac{1}{3}$  shot French vermouth.
- $\frac{1}{2}$  shot dry gin. Shake.

*Delmonico Cocktail*

- $\frac{1}{2}$  shot French vermouth.
- $\frac{1}{2}$  shot dry gin.
- 1 orange peel. Shake.

*Dry Martini Cocktail*

- $\frac{1}{2}$  shot French vermouth.
- $\frac{1}{2}$  shot dry gin. Stir.

*Dubonnet Cocktail*

- $\frac{1}{2}$  shot dry gin.
- $\frac{1}{2}$  shot Dubonnet.
- 1 dash orange bitters. Shake.

*Farmer's Cocktail*

- 3 dashes Angostura bitters.  
 $\frac{1}{2}$  shot dry gin.  
 $\frac{1}{4}$  shot French vermouth.  
 $\frac{1}{4}$  shot Italian vermouth. Shake well.

*Gin Cocktail*

- 1 shot gin.  
1 or 2 dashes orange bitters.  
Stir well and serve.

*Golf Cocktail*

- $\frac{1}{3}$  shot French vermouth.  
 $\frac{2}{3}$  shot dry gin.  
2 dashes Angostura bitters.  
Stir well and strain into cocktail glass.

*Good Fellow Cocktail*

- $\frac{1}{2}$  shot Italian vermouth.  
 $\frac{1}{2}$  shot Bourbon.  
1 dash Angostura bitters.  
1 dash calisaya. Stir well, strain and serve.

*Good Times Cocktail*

- $\frac{1}{3}$  shot French vermouth.  
 $\frac{2}{3}$  shot Tom gin.  
1 piece of lemon peel.  
Shake and strain into cocktail glass.

*Harvard Cocktail*

- 2 dashes orange bitters.  
 $\frac{2}{3}$  shot sherry or brandy.  
 $\frac{1}{3}$  shot Italian vermouth.  
1 piece of lemon peel on top.  
Stir well and serve.

*Harvester Cocktail*

- $\frac{1}{2}$  shot orange juice.  
 $\frac{1}{2}$  shot gin. Shake.



*Holstein Cocktail*

1 dash Amer Picon.  
 $\frac{1}{2}$  shot cognac.  
 $\frac{1}{2}$  shot blackberry brandy. Serve.

*Honolulu Cocktail*

3 dashes Angostura bitters.  
1 shot Bourbon.  
Add seltzer. Stir well and serve.

*Hudson Cocktail*

$\frac{1}{4}$  shot Italian vermouth.  
 $\frac{3}{4}$  shot gin.  
Slice orange. Serve.

*Hunter Cocktail*

$\frac{2}{3}$  shot rye whiskey.  
 $\frac{1}{3}$  shot cherry brandy. Stir.

*Manhattan Cocktail*

1 dash Angostura bitters.  
 $\frac{1}{3}$  shot Italian vermouth.  
 $\frac{2}{3}$  shot bourbon. Stir.

*Marconi Cocktail*

$\frac{1}{3}$  shot Italian vermouth.  
 $\frac{2}{3}$  shot apple brandy. Shake.

*Martini Cocktail*

$\frac{1}{3}$  shot Italian vermouth.  
 $\frac{2}{3}$  shot gin.  
1 dash of orange bitters. Stir well and serve

*Merry Widow Cocktail*

4 dashes maraschino.  
 $\frac{1}{3}$  shot French vermouth.  
 $\frac{2}{3}$  shot Italian vermouth or Byrrh wine.  
Shake well.

*Metropolitan Cocktail*

$\frac{1}{2}$  shot French vermouth.  
 $\frac{1}{2}$  shot brandy.  
2 dashes Angostura bitters. Stir.

*Millionaire Cocktail*

1 dash orange bitters.  
6 dashes curacao.  
 $\frac{3}{4}$  shot rye whiskey.  
2 dashes grenadine syrup.  
1 white of egg.  
Stir well. Serve in claret glass.

*Morning Cocktail*

1 dash absinthe.  
1 dash Angostura bitters.  
 $\frac{1}{2}$  shot brandy.  
 $\frac{1}{2}$  shot Italian vermouth. Frappe.

*Narragansett Cocktail*

$\frac{2}{3}$  shot rye whiskey.  
 $\frac{1}{3}$  shot Italian vermouth.  
1 dash absinthe. Olive. Stir well.

*Old Fashion Cocktail*

1 dash Angostura bitters.  
2 dashes orange bitters.  
Piece of cut loaf sugar.  
Dissolve in two spoonfuls of water.  
1 shot liqueur as desired.  
Serve in old fashioned glass.

*Orange Blossom Cocktail*

$\frac{1}{2}$  shot orange juice.  
 $\frac{1}{2}$  shot gin. Shake well.

*Paradise Cocktail*

$\frac{1}{3}$  shot gin.  
 $\frac{2}{3}$  shot apricot brandy. Shake.

*Perfect Cocktail*

$\frac{1}{2}$  shot dry gin.  
 $\frac{1}{3}$  shot Italian vermouth.  
 $\frac{1}{3}$  shot French vermouth.  
1 orange peel. Shake.

*Polo Cocktail*

$\frac{1}{3}$  shot grape fruit juice.  
 $\frac{1}{3}$  shot orange juice.  
 $\frac{1}{3}$  shot Tom gin.  
Shake. Serve in claret glass.

*Pat's Cocktail*

$\frac{1}{2}$  shot dry gin.  
 $\frac{1}{4}$  shot French vermouth.  
6 dashes Italian vermouth.  
1 dash curacao.  
1 lemon peel.  
1 fresh sprig of mint. Stir well.

*Princeton Cocktail*

$\frac{1}{3}$  shot creme de menthe white. Frappe.  
Gin Cocktail with one squirt seltzer on top.

*Robert Burns Cocktail*

1 dash absinthe.  
 $\frac{1}{4}$  shot Italian vermouth.  
 $\frac{3}{4}$  shot Irish or Scotch whiskey. Shake well.

*Saratoga Cocktail*

2 dashes pineapple juice.  
2 dashes maraschino.  
1 dash orange bitters.  
1 shot brandy. Shake.

*Sherry Cocktail*

1 shot sherry wine.  
1 dash orange bitters.  
1 dash Angostura bitters.

*Tuxedo Cocktail*

- 1 dash maraschino.
- 3 dashes Angostura bitters.
- 1 dash absinthe.
- $\frac{2}{3}$  shot dry gin.
- $\frac{1}{3}$  shot French vermouth.
- 1 barspoon of sherry wine. Stir well.

*Virgin Cocktail*

- $\frac{1}{2}$  shot dry gin.
- $\frac{1}{2}$  shot Italian vermouth.
- 2 dashes raspberry syrup.
- 2 dashes Angostura bitters. Shake.

*Waldorf Cocktail*

- $\frac{1}{3}$  shot rye whiskey.
- $\frac{1}{3}$  shot Italian vermouth.
- $\frac{1}{3}$  shot absinthe.
- 2 dashes orange bitters. Shake.

*White Elephant Cocktail*

- $\frac{1}{3}$  shot Italian vermouth.
- $\frac{2}{3}$  shot dry gin.
- White of egg. Shake well.

*Whiskey Cocktail*

- 2 dashes Angostura bitters.
- 1 small lump of sugar.
- 1 shot bourbon.
- Piece of lemon peel.

*Yale Cocktail*

- 1 dash orange bitters.
- 1 dash absinthe.
- 1 shot Tom gin.
- 1 lemon peel. Shake.

*Yankee Prince Cocktail*

- 1 barspoon orange juice.
- $\frac{1}{4}$  shot Grand Marnier.
- $\frac{3}{4}$  shot dry gin.
- 1 filbert nut. Frappe.

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## COLLINS

### *Tom Collins*

Fill goblet with fine ice.  
Juice one small lemon.  
1 spoon powdered sugar.  
1 shot dry gin. Shake well.  
Strain into large thin glass and fill with one  
bottle club soda or domestic soda.  
Stir with spoon.

## GINGER ALE HIGH-BALLS

Serve in a Tall Glass Always

### *Automobile High-Ball*

1 shot gin.  
1 pint ginger ale.  
1 bunch of mint.  
1 large piece of ice.

### *Rum High-Ball*

1 lemon rind.  
1 shot Jamaica rum.  
1 pint ginger ale.

### *Bull Dog High-Ball*

1 rind of orange.  
Juice of 1 orange.  
1 lump of ice in large glass.  
1 shot of dry gin.  
1 pint ginger ale.

### *Boston High-Ball*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoon of sugar.  
1 shot rum.  
1 pint ginger ale.

*Plain Ginger Ale High-Ball*

1 lemon rind on a spiral shaped piece. Place a round piece of ice inside of the rind. Add 1 pint of ginger ale.

*Grape Juice High-Ball*

1 lemon rind.  
 $\frac{1}{2}$  split white or red grape juice.  
1 lump of ice.  
1 pint ginger ale.

*Irish Whiskey High-Ball*

1 lemon rind.  
1 shot Irish whiskey.  
1 pint ginger ale.  
1 dash Angostura bitters.

*Mint High-Ball*

1 bunch of fresh mint.  
Crush lightly.  
1 lump ice.  
1 pint ginger ale.

*Moraine High-Ball*

2 shots Rhine wine.  
 $\frac{1}{2}$  lemon moddled.  
1 lemon rind.  
1 lump ice.  
 $\frac{1}{3}$  shot curacao.  
1 pint club soda.

*Orange Blossom High-Ball*

2 shots orange juice.  
1 shot gin.  
1 small barspoon sugar.  
Collins glass. Fine ice. Dress with fruit. Fill glass with seltzer.

*Scotch High-Ball*

- 1 lemon rind.
- 3 large lumps of ice in large glass.
- 1 shot Scotch whiskey.
- 1 pint ginger ale.

**PUNCHES***Bishop's Punch*

- Use quart glass pitcher.
- 1/2 shot lemon juice.
- 1 shot plain syrup.
- 1 shot Jamaica rum.
- 1 pint of claret or red Burgundy.
- Dress with fruit and mint.

*Burgundy Punch*

- Use large glass pitcher, into which put:
- 1 pony brandy.
- 1 pony brown curacao.
- 1 pony maraschino.
- 1 quart Burgundy.
- 1 pint sparkling water.
- 1 long cube ice.
- Stir well and decorate with:
- 1 lemon sliced.
- 1 orange sliced.
- 5 or 6 pieces of pineapple.
- Maraschino cherries and 1 small bunch of green mint on top.

*Champagne Punch*

- Use glass pitcher.
- 1 shot cognac.
- 1 pony maraschino.
- 1 pony yellow chartreuse.
- 1 pony syrup.
- 1 large piece of cube ice.
- 1 quart champagne.
- 1 pint sparkling water.



- 1 small lemon sliced.
  - 1 orange.
  - 6 pieces of pineapple sliced.
  - 2 thin slices of pear or apple.
  - Cherries.
  - 1 bunch fresh green mint.
- Stir well and put a little powdered sugar on top.

### *Cider Punch*

- Use large glass pitcher, into which put:
- 4 slices lemon.
  - 5 slices orange.
  - 5 slices pineapple.
  - 1 shot brandy.
  - $\frac{1}{2}$  shot curacao.
  - $\frac{1}{2}$  shot maraschino.
  - 1 quart champagne cider, or sweet cider, as preferred.
  - 2 dashes lemon juice.
  - Cherries.
  - 1 large piece of ice.
  - 1 bunch of mint on top.

### *Claret Punch*

- Use large glass pitcher, into which put:
- 1 lemon sliced.
  - 1 orange sliced.
  - 5 pieces of fresh sliced pineapple.
  - 1 shot curacao.
  - 1 shot brandy.
  - 1 shot syrup.
  - 1 dash maraschino.
  - 1 dash lemon juice.
  - 6 or 8 maraschino cherries.
  - 1 quart claret.
  - 1 pint soda or any kind of good sparkling water and one bunch of mint on top.



*Grape Juice Punch—(With Liquor)*

For 6 People. Use Glass Pitcher.

- 1 pony brandy.
- 1 pony maraschino.
- 1 pony yellow chartreuse.
- 1 dash grenadine syrup.
- Juice of  $\frac{1}{2}$  a lemon.
- 1 long cube ice.
- 1 quart grape juice.
- 1 pint Apollinaris.
- Dress with fruit and mint.

*Ginger Ale Punch—(Without Liquor)*

For Party of 6 People. Glass Pitcher.

- Juice of 3 lemons.
- Juice of 3 oranges.
- 2 shots grenadine syrup.
- Sugar to taste.
- Frappe and strain into pitcher.
- Add 1 quart ginger ale.
- 1 long cube ice.
- Dress with fruit in season and put one bunch of mint ontop.

*Rhine Wine Punch*

- Use large glass pitcher.
- 1 shot French brandy.
- $\frac{1}{2}$  shot maraschino.
- $\frac{1}{2}$  shot benedictine.
- 1 dash white curacao.
- 1 long cube ice.
- 1 pint Apollinaris.
- 1 quart Rhine wine.

4 pieces sliced lemon.  
 6 pieces sliced orange.  
 6 pieces sliced pineapple.  
 2 pieces sliced pear.  
 6 or 8 maraschino cherries.  
 1 dash lemon juice.  
 Stir well and decorate with 1 bunch fresh  
 mint.

### *Sauternes Punch (Southern Style)*

Use large glass pitcher.  
 1 shot lemon juice.  
 1/2 shot French brandy.  
 1/2 shot curacao.  
 1/2 shot benedictine.  
 1 long, large cube ice.  
 1 quart sauternes.  
 1/2 lemon sliced.  
 1/2 orange sliced.  
 4 or 5 slices pineapple.  
 Maraschino cherries.  
 1 pint Apollinaris.  
 Stir well and put 1 bunch of green mint on top.

## DAISIES

### *Brandy Daisy*

Juice of 1/2 a lemon.  
 Juice of 1/2 a lime.  
 1/2 shot raspberry syrup.  
 1 shot brandy.  
 In goblet with fine ice. Fruit.

### *Gin Daisy*

Juice 1/2 lemon.  
 1 shot gin.  
 1/2 shot raspberry syrup.  
 In goblet with fine ice. Fruit.

*Ginger Daisy*

Juice  $\frac{1}{2}$  lime.

$\frac{1}{2}$  barspoonful sugar.

$\frac{1}{2}$  shot gin.

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

Shake in fine ice. Pour into goblet. Decorate with fruit and mint.

*Whiskey Daisy*

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

1 shot whiskey.

$\frac{1}{2}$  shot raspberry syrup.

In goblet with fine ice. Fruits.

## EGGNOGGS

*Brandy Eggnogg*

1 egg

1 shot brandy.

1 dash Jamaica rum.

1 barspoonful sugar.

Milk. Shake and strain. Dash of nutmeg on top.

*Rum Eggnogg*

1 shot Jamaica rum.

1 barspoonful sugar.

1 egg.

Milk. Shake and strain. Dash of nutmeg on top.

*Whiskey Eggnogg*

1 shot bourbon.

1 dash Jamaica rum.

1 egg

1 barspoonful sugar.

Milk. Shake and strain. Dash of nutmeg on top.

**FIZZES***Angostura Fizz*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoonful of sugar.  
 $\frac{1}{2}$  shot Angostura.  
1 white of egg.  
1 barspoonful of cream.  
Shake well and strain into fizz glass.  
Fill and siphon.

*Brandy Fizz*

Juice of one lemon.  
1 barspoonful of sugar.  
1 shot French brandy.  
Shake and strain.  
Fill glass with siphon.  
2 dashes yellow chartreuse.

*Claret Fizz*

Juice of  $\frac{1}{2}$  a lemon  
1 barspoonful sugar.  
1 glass claret.  
Shake and strain. Fill glass with siphon.

*Gin Fizz*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoon of sugar.  
1 shot gin.  
Shake, strain into fizz glass and fill with siphon.

*Irish Whiskey Fizz*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoonful of sugar.  
1 shot Irish whiskey.  
Shake well and strain into fizz glass.  
Fill glass with siphon.

*Merry Widow Fizz*

Juice of  $\frac{1}{2}$  a lemon.  
Juice of  $\frac{1}{2}$  an orange.  
1 barspoonful of sugar.  
1 shot sloe gin.  
1 white of an egg.  
Shake well, strain into lemonade glass. Fill  
with siphon.

*Scotch Whiskey Fizz*

Juice of one small lemon.  
1 barspoonful of sugar.  
1 shot Scotch whiskey.  
Shake, strain into glass and fill with siphon.

*Whiskey Fizz*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoonful sugar.  
1 shot rye or bourbon whiskey, whichever  
customer prefers.  
Shake, strain and fill glass with fizz water.

**FLIPS***Brandy Flip*

1 shot brandy.  
1 barspoonful sugar.  
1 egg.  
Shake well in fine ice. Grate nutmeg on top.

*Coffee Flip*

$\frac{1}{2}$  shot brandy.  
 $\frac{1}{2}$  shot port.  
1 egg.  
1 barspoonful of sugar.  
Shake well. Grated nutmeg on top.

*Gin Flip*

- 1 shot gin.  
 1 egg.  
 1 barspoonful sugar. Shake well and strain.

*Sherry Flip*

- 1 shot sherry.  
 1 egg.  
 1 barspoonful sugar. Shake. Strain. Grated nutmeg top.

## ENGLISH STYLE SIPHON HIGH-BALLS

*Bourbon High-Ball*

- 1 shot bourbon.  
 1 lump ice. Fill with siphon.

*Brandy High-Ball*

- 1 shot brandy.  
 1 lump ice. Fill with siphon.

*Gin High-Ball*

- 1 shot gin.  
 1 lump ice.  
 1 lemon peel. Fill with siphon.

*Pall Mall High-Ball*

- $\frac{1}{3}$  shot brandy.  
 $\frac{1}{3}$  shot Italian vermouth.  
 $\frac{1}{3}$  shot gin.  
 1 lump ice. Fill with siphon.

*Rye High-Ball*

- 1 shot rye.  
 1 lump ice. Fill with siphon.

*Scotch High-Ball*

1 shot Scotch whiskey.  
1 lump ice. Fill with seltzer.

**HOT DRINKS***Claret Punch, Hot*

$\frac{1}{2}$  lump sugar.  
Fill glass  $\frac{2}{3}$  hot water.  
Fill with French claret.  
1 lemon peel.

*Hot American Grog*

$\frac{1}{2}$  lump sugar.  
1 shot Jamaica rum.  
Fill with hot water.  
1 slice lemon.

**JULEPS***Brandy Julep*

2 barspoonfuls syrup.  
1 shot brandy in silver cup filled with crushed ice.  
Stir gently. Set large bunch of mint on top.  
Serve with straws.

*Gin Julep*

2 barspoonfuls syrup.  
1 shot gin in silver cup.  
Crushed ice. Stir. Bunch of mint on top.  
Serve with straws.

*Grape Juice*

1 barspoonful syrup.  
 $\frac{1}{2}$  split grape juice in silver cup.  
Stir. Large bunch of mint on top. Serve with straws.



*Kentucky Mint Julep*

2 barspoons syrup.

1 shot bourbon in silver cup filled with crushed ice.

Stir gently, then take ice pick and from a big chunk of ice chop off fine ice so it will adhere to side of cup. Carefully place a nice, large bunch of Kentucky mint on top and serve with straws.

**LEMONADES***Claret Lemonade*

Plain lemonade.

Float claret on top.

*Plain Lemonade*

Juice of one lemon.

1 tablespoonful sugar.

Fill with fine ice and distilled water.

Decorate with fruit and serve.

*Fruit Lemonade*

Plain lemonade.

Add slices pineapple, orange, cherries and other fruit in season.

*Hot Lemonade*

1 tablespoonful sugar.

Juice one lemon.

Fill with hot water. Stir. Add slice of lemon.

*Orangeade*

Juice one orange.

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

$\frac{1}{2}$  tablespoonful sugar.

Fill glass with ice and water.

Shake well. Decorate with fruit.



*Whiskey Lemonade*

Plain lemonade.

Float one shot whiskey on top. Fruit.

**MISCELLANEOUS***Brandy Float*

Fill a pony glass with brandy. Put a whiskey glass over it, rim down. Reverse the glasses, holding them tightly together so as to keep the brandy in the pony glass; then fill the whiskey glass one-half full of seltzer and draw out the pony glass very carefully so as to leave the brandy floating on top of seltzer.

*Cliquot*

1/2 shot orange juice.

1 shot rye.

2 dashes St. Croix rum.

Serve in old fashioned glass and twist a lemon peel on top.

*Diarrhea Mixture*

Use Whiskey Glass

3 dashes Jamaica ginger.

1 dash peppermint.

1 pony blackberry brandy.

1 pony good brandy and put a little nutmeg on top.

*Dream*

1/2 lemon juice.

1/2 barspoon sugar.

1 shot dry gin.

1 white of egg.

2 dashes assorted cordials on top.

*Floaters*

$\frac{3}{4}$  shot Russian kummel.

$\frac{1}{4}$  shot good brandy.

Iced.

*Golfer*

Use Old Fashioned Glass

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

1 shot Scotch whiskey.

1 lump of ice. Little powdered sugar and fill glass with seltzer

*Headache Drinks*

Take two lemonade glasses, into one of which put a barspoonful of bromo seltzer or bromo soda, as preferred. Fill the other glass half full of water. Pour the water into the bromo and pour from one glass to the other until thoroughly mixed. Drink at once.

*Horse's Neck*

1 rind of one lemon cut thin.

1 pint of imported ginger ale.

1 cube of ice. Collins glass.

*Knickerbocker*

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

Juice of one lemon.

1 shot Jamaica rum.

2 dashes brown curacao.

Shake, strain into goblet with fine ice. Dress with fruit in season.

*Mamie Taylor*

1 large lump of ice.

1 shot Scotch whiskey.

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

1 bottle imported ginger ale. Stir well.

*Mamie Taylor's Sister*

- 1 shot dry gin.
- 1 lime squeezed and dropped in.
- 1 bottle imported ginger ale.
- 1 large cube ice.

*Milk and Seltzer*

- $\frac{1}{2}$  glass seltzer.
- $\frac{1}{2}$  glass fresh milk. Serve.

*Morning Bracer*

- $\frac{1}{3}$  shot white absinthe.
- $\frac{2}{3}$  shot Italian vermouth.
- Shake well and strain into large glass. Fill with seltzer.

*Peach Blow*

- $\frac{1}{2}$  lemon juice.
- 1 barspoon sugar.
- 1 shot gin.
- $\frac{1}{2}$  peach.
- Shake, strain and fill glass with seltzer.

*Pousse Cafe*

- 1-6 shot raspberry syrup.
- 1-6 shot maraschino.
- 1-6 shot creme de menthe, green.
- 1-6 shot curacao, brown.
- 1-6 shot yellow chartreuse.
- 1-6 shot martell brandy.
- Useousse cafe glass.

*Rhine Wine and Seltzer*

- $\frac{1}{2}$  glass seltzer.
- Fill with Rhine wine and serve.

*Rum and Honey or Molasses*

Use whiskey glass into which put 1 barspoonful of honey or molasses.

Let customer help himself with rum.

*Sherry and Bitters*

1 dash of bitters and fill glass with sherry wine and serve.

*Sherry and Egg*

1 barspoonful of sherry wine.

1 fresh egg and fill glass with sherry until it floats. Serve.

*Snowball*

1 white of egg.

1 barspoon sugar.

1 shot rum or brandy.

Shake, strain and fill glass with ginger ale and serve.

*Special Soul Kiss*

1 shot orange juice.

1 shot lemon juice.

1 shot dry gin.

1 barspoon sugar.

Shake well and pour ice and all into goblet and serve.

*Stone Fence*

1 shot rye whiskey.

2 lumps ice.

Fill glass with cider. Stir well and serve.

*Stonewall*

1 barspoon sugar.

2 lumps ice.

1 shot whiskey.

1 pint of ginger ale.

Stir up well with spoon and serve.

*Susie Taylor*

- 1/2 lime juice.
- 1 shot Jamaica rum.
- 1 pint imported ginger ale.

*Tom and Jerry*

Use Large Bowl

Take the whites of any number of eggs and beat to a stiff froth.

Add 1 1/2 barspoons of sugar to each egg.

Beat the yolks of the eggs separate. Stir well together and beat till you have a stiff batter.

Add to this as much bicarbonate of soda as will cover a nickel. Stir up frequently, so that eggs will not separate or settle.

To serve: Put 1 tablespoonful of batter into Tom and Jerry mug.

1 shot rum and brandy mixed.

Fill up with boiling water or milk; grate nutmeg on top, stir with spoon and serve.

*Vichy*

Do not mix in white or red wines, as it turns black.

It blends well with Scotch and Irish whiskey.

*White Horse*

1 lump of ice.

Juice of 1/2 orange.

2 dashes Angostura bitters.

1 shot Scotch whiskey.

1 pint ginger ale.

Use large glass.

*Widow's Dream*

2/3 shot benedictine.

1 egg.

1 shot cream. Shake, strain and serve.

*Widow's Kiss*

$\frac{1}{4}$  shot creme de coco.  
 $\frac{1}{4}$  shot yellow chartreuse.  
 $\frac{1}{4}$  shot benedictine.  
 Beaten white of egg on top.

*Whiskey Float*

Fill glass  $\frac{1}{2}$  full of fizz water; pour 1 shot  
 bourbon or rye whiskey slowly on top of  
 fizz water and serve.

## PUNCHES

*American Beauty Punch*

1 barspoonful creme de menthe in goblet filled  
 with fine ice.  
 Mix juice of  $\frac{1}{2}$  orange.  
 $\frac{1}{2}$  barspoonful sugar.  
 $\frac{1}{2}$  shot brandy.  
 $\frac{1}{2}$  shot French vermouth in mixing glass.  
 Shake; strain into goblet. Dress with fruit  
 and mint. Top off with 1 barspoonful of  
 port wine.

*Bishop Punch (Pitcher)*

$\frac{1}{2}$  lemon juice.  
 1 shot syrup.  
 1 shot Jamaica rum.  
 1 pint claret (for party of 2 or 3).  
 Dress with fruit and mint.

*Brandy Milk Punch*

1 shot brandy.  
 1 dash Jamaica rum.  
 1 barspoonful sugar.  
 Milk. Shake, strain and put little nutmeg on  
 top.

*Bourbon Whiskey Punch**Rye Whiskey Punch*

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

1 small barspoonful sugar.

1 shot bourbon or rye, as desired.

Shake, strain into goblet with fine ice

Dress with fruit and serve.

*Bull Moose Punch*

$\frac{1}{3}$  shot rye whiskey.

$\frac{1}{3}$  shot bourbon whiskey.

$\frac{1}{3}$  shot dry gin.

1 dash Angostura bitters.

1 dash orange bitters.

3 dashes syrup.

Shake, strain into goblet. Fill with crushed ice and dress with fruit.

*Champagne Punch*

## 1 Gallon Punch Bowl

Juice of 4 lemons.

1 pony maraschino (Holland).

3 ponies cognac.

1 pony brown curacao.

1 dash yellow chartreuse.

2 quarts champagne.

2 quarts Apollinaris, or any other brand the customer desires.

Sugar to taste. Fruit.

*Claret Punch*

Goblet fine ice.

1 shot claret.

4 dashes lemon juice.

2 dashes curacao.

2 dashes syrup. Dress with fruits.



*Claret Punch*

1 Gallon

Juice of 6 lemons.  
 2 ponies curacao.  
 4 ponies brandy.  
 2 dashes benedictine.  
 2 quarts of claret.  
 2 quarts of Apollinaris.  
 Sugar to taste.. Punch bowl. Fruits.

*Curacao Punch*

$\frac{1}{4}$  of 1 lemon juice.  
 Sugar to taste.  
 $\frac{3}{4}$  shot curacao.  
 $\frac{1}{4}$  shot brandy.  
 Shake, strain into goblet of fine ice. Dress  
 with fruit.

*New Deal Punch*

2 Gallons

1 quart St. Croix rum.  
 1 quart brandy.  
 1 quart imported champagne.  
 $\frac{2}{3}$  quart arrack.  
 1 quart peach brandy.  
 3 pounds granulated sugar.  
 $\frac{1}{8}$  pound green tea, steeped.  
 2 quarts ice water.

*Hot Claret Punch*

Juice of  $\frac{1}{2}$  a lemon.  
 1 barspoonful of sugar.  
 Cinnamon to taste.  
 1 shot claret.  
 Lemon peel.  
 Boil this and strain into glass cup and serve.

*Irish Whiskey Punch*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoonful sugar.  
1 shot Irish whiskey.  
Shake and strain into goblet with fine ice.  
Dress with fruit in season.

*Rhine Wine Punch*

1 Gallon

Juice of 8 lemons.  
2 ponies of brandy.  
2 ponies of curacao.  
1 pony of benedictine.  
2 quarts Rhine wine.  
2 quarts sparkling water. Sugar to taste.

*Roosevelt Punch*

Muddle  $\frac{1}{2}$  a lemon.  
1 barspoonful sugar.  
1 shot apple brandy.  
 $\frac{1}{2}$  pony water.  
Shake; strain into goblet. Dress with fruit  
and little brandy on top.

*Waldorf Punch*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoonful sugar.  
1 shot rye whiskey.  
 $\frac{1}{2}$  pony water.  
Shake, strain into goblet with crushed ice.  
Dress with fruit and float little claret on top.

**PUNCHES—Non-Alcoholic***Arctic Punch*

1 shot raspberry syrup.  
Juice of 2 limes.  
2 pints imported ginger ale.  
1 pint cold English tea in pitcher.  
Dress with fruit and mint.

*Blackstone Nectar Punch*

Juice of 1 small orange.

Juice of 1 small lemon.

Raspberry syrup to taste.

Shake; strain into goblet with crushed ice.

Fill glass with seltzer, dress with fruit and 3 or 4 sprigs of mint on top.

*Ginger Ale Punch*

Juice of  $\frac{1}{2}$  orange.

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

Grenadine syrup to taste.

Shake, strain into goblet filled with crushed ice.

Add 1 split of ginger ale.

Dress with fruit and serve 2 or 3 sprigs of mint on top.

**RICKEYS***Gin Rickey*

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

1 lump of cut ice.

Then allow the customer to help himself to gin and fill glass with seltzer. Stir with spoon.

*Irish Whiskey Rickey*  
*Bourbon or Rye Rickey*  
*Scotch Rickey*  
*Rum Rickey*  
*Brandy Rickey*  
*Apricot Brandy Rickey*

Make these same as Gin Rickey, except use whiskey or brandy or rum instead of gin.

*Brandy Sour*

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

1 barspoonful of granulated sugar.

1 shot cognac.

Shake and strain. Dress with fruit.

*Double Standard Sour*

Juice of 1 lime.  
 $\frac{1}{2}$  barspoonful sugar.  
 $\frac{1}{2}$  shot rye whiskey.  
 $\frac{1}{2}$  shot dry gin.  
2 dashes raspberry syrup.  
Shake, strain.  
1 squirt seltzer on top.

*Gin Sour*

Juice of 1 small lemon.  
1 barspoonful granulated sugar.  
1 shot dry gin, or Tom, Holland, sloe gin, or whatever brand the customer desires.  
Shake and strain into sour glass. Dress with fruit.

*Roosevelt Sour*

$\frac{1}{2}$  lemon juice.  
1 dash lime juice.  
1 shot applejack.  
1 barspoonful of sugar.  
Shake well. Dress with fruit in season.

*Whiskey Sour*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoonful of granulated sugar.  
1 shot bourbon or rye.  
Shake and strain into sour glass. Dress with fruit.

**SMASH***Brandy Smash*

In old fashion glass.  
Crush  $\frac{1}{2}$  lump of sugar with 3 sprigs of mint.  
1 shot brandy.  
1 lump of ice. Stir and serve.

*Blackstone Nectar Punch*

Juice of 1 small orange.

Juice of 1 small lemon.

Raspberry syrup to taste.

Shake; strain into goblet with crushed ice.

Fill glass with seltzer, dress with fruit and 3 or 4 sprigs of mint on top.

*Ginger Ale Punch*

Juice of  $\frac{1}{2}$  orange.

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

Grenadine syrup to taste.

Shake, strain into goblet filled with crushed ice.

Add 1 split of ginger ale.

Dress with fruit and serve 2 or 3 sprigs of mint on top.

**RICKEYS***Gin Rickey*

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

1 lump of cut ice.

Then allow the customer to help himself to gin and fill glass with seltzer. Stir with spoon.

*Irish Whiskey Rickey*  
*Bourbon or Rye Rickey*  
*Scotch Rickey*  
*Rum Rickey*  
*Brandy Rickey*  
*Apricot Brandy Rickey*

Make these same as Gin Rickey, except use whiskey or brandy or rum instead of gin.

*Brandy Sour*

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

1 barspoonful of granulated sugar.

1 shot cognac.

Shake and strain. Dress with fruit.

*Double Standard Sour*

Juice of 1 lime.  
 $\frac{1}{2}$  barspoonful sugar.  
 $\frac{1}{2}$  shot rye whiskey.  
 $\frac{1}{2}$  shot dry gin.  
2 dashes raspberry syrup.  
Shake, strain.  
1 squirt seltzer on top.

*Gin Sour*

Juice of 1 small lemon.  
1 barspoonful granulated sugar.  
1 shot dry gin, or Tom, Holland, sloe gin, or whatever brand the customer desires.  
Shake and strain into sour glass. Dress with fruit.

*Roosevelt Sour*

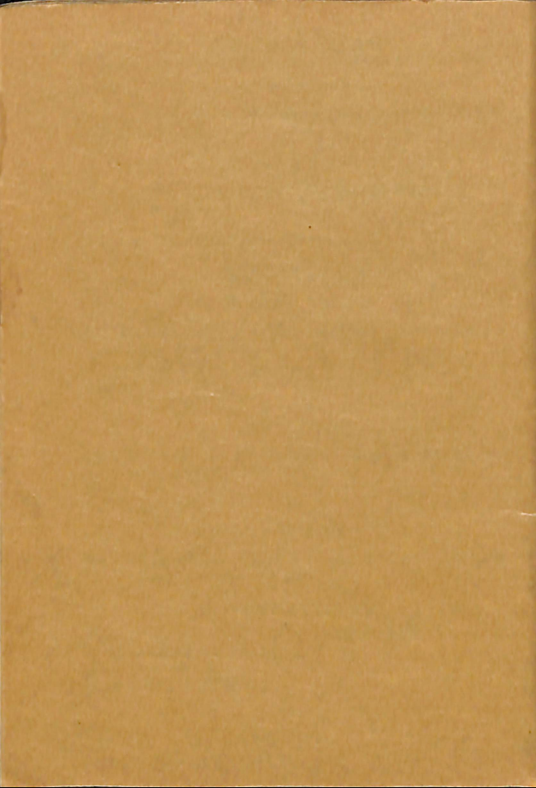
$\frac{1}{2}$  lemon juice.  
1 dash lime juice.  
1 shot applejack.  
1 barspoonful of sugar.  
Shake well. Dress with fruit in season.

*Whiskey Sour*

Juice of  $\frac{1}{2}$  a lemon.  
1 barspoonful of granulated sugar.  
1 shot bourbon or rye.  
Shake and strain into sour glass. Dress with fruit.

**SMASH***Brandy Smash*

In old fashion glass.  
Crush  $\frac{1}{2}$  lump of sugar with 3 sprigs of mint.  
1 shot brandy.  
1 lump of ice. Stir and serve.







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