

Before & After Dinner

# BEVERAGES

and a Few Sandwiches

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# Before and After Dinner Beverages



Serving-tray



Before & After Dinner  
**BEVERAGES**  
and a Few Sandwiches



New York  
The Meriden Company  
Silversmiths  
Madison Square

**Press of  
Fleming & Carrick  
New York**

The Contents of this little book  
are as follows, to wit: Recipes  
for the making of

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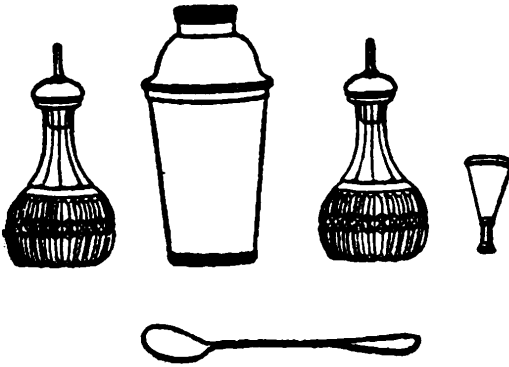


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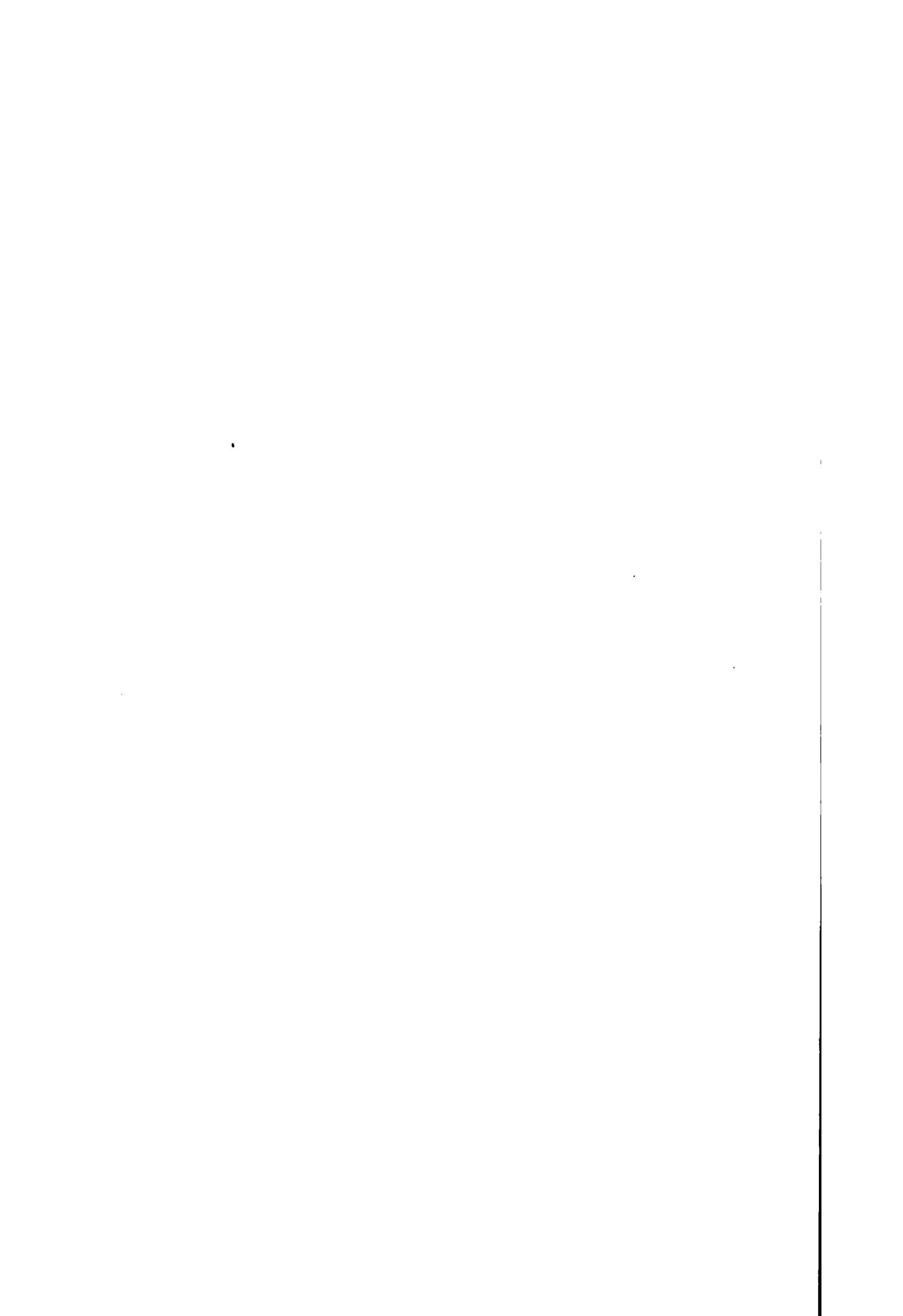
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# Recipes for the Making of Cocktails

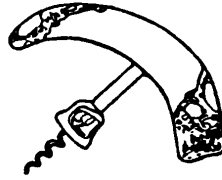


## **Cocktail Set**

**Mixer, with Strainer**  
**Bitters-bottles**  
**Jigger for measuring**  
**Mixing-spoon**



# The Recipes



Corkscrew

**A**BSINTHE Cocktail. One goblet of shaved ice, a dash of Angostura Bitters, two dashes of Anisette, one quarter of a jigger\* of water, three-quarters of a jigger of Absinthe. Stir thoroughly, and strain into a cocktail-glass.



Bitters-bottle

**B**LACKTHORN Cocktail. Into a mixing-glass or mixer put some fine cracked ice with three-fourths of a jigger of Vermouth, one-fourth of a jigger of Sloe Gin, with few dashes of Orange Bitters. Mix and strain into a cocktail-glass; squeeze small piece of lemon-peel on top, and drop in glass.

**B**RANDY Cocktail. Two dashes of gum syrup, two dashes of Bitters (Boker's or Angostura), one jigger of Brandy, one or two dashes of Curacao, one-half tumbler of cracked ice. Stir and strain into cocktail-glass; then squeeze small piece of lemon-peel on top.



\* Jigger used for measuring liquors in mixing drinks. Capacity, same as small wine-glass.

**C**HAMPAGNE Cocktail. (A pint bottle of Wine for three glasses.)



Cup Strainer

One lump of sugar, one or two dashes Angostura Bitters, one small lump of ice, and a piece of lemon-peel twisted into each glass.

**C**LAM Cocktail. Six little-neck clams with their liquor, dash or two of lemon-juice, one dash of Tabasco sauce. Season to taste with pepper and salt.

**C**OFFEE Cocktail. One pony of Port Wine, one pony of Brandy, one teaspoonful of powdered white sugar, and one fresh egg. Mix well together in tumbler half filled with fine cracked ice; strain into cocktail-glass. Grate a little nutmeg on top before serving.



Nutmeg-grater

**G**IN Cocktail. Into a half-tumbler of cracked ice put two dashes of Bitters (Boker's or Angostura or, better still, Orange), one jigger of Gin. Stir well and strain into a cocktail-glass; then squeeze small piece of lemon-peel on top.



Cocktail-spoon

**M**ANHATTAN Cocktail. Into a half-tumblerful of fine ice put two dashes Bitters, two-thirds jigger of Whiskey, one-third jigger Italian Vermouth. Stir well and strain into cocktail-glass; then squeeze small piece of lemon-peel on top.

**M**ARTINI Cocktail. One dash Boker's or Orange Bitters, one pony Old Tom Gin, one jigger Vermouth, in tumbler or mixer of cracked ice. Stir well and strain into cocktail-glass; squeeze small piece of lemon-peel on top.



Liquor-label

**O**YSTER Cocktail. Six small raw oysters with their liquor, one dash of Tabasco sauce, one teaspoonful of vinegar, a few dashes of tomato-catsup and lemon-juice; seasoned to taste with salt and pepper.

**R**OB ROY Cocktail. Fine ice in tumbler or mixer, with one-half jigger of Scotch Whiskey, one-half jigger of Italian Vermouth. Mix and strain into cocktail-glass, squeezing piece of lemon-peel on top, and drop in glass.

**S**TAR Cocktail. One-half jigger Italian Vermouth, one dash Orange Bitters, one-half jigger Apple Brandy, pitted cherry in tumbler or mixer of cracked ice. Stir well and strain into cocktail-glass; squeeze small piece of lemon-peel on top.



Stopple



Flask



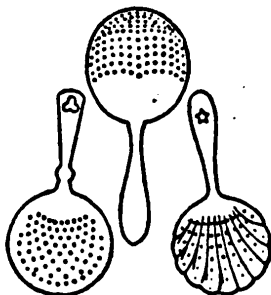
**V**ERMOUTH Cocktail. Into a glass of fine ice put two dashes Orange Bitters, dash of Absinthe may be added if desired, one jigger Italian Vermouth. After mixing and straining, add a piece of lemon-peel.



Funnel,  
with  
Strainer

**W**HISKEY Cocktail. Put some cracked ice in mixer or tumbler, then one jigger of Whiskey, two dashes gum syrup, two dashes Bitters. Dash or two of Absinthe is sometimes added. Mix and strain into cocktail-glass, then squeeze small piece of lemon-peel on top.

**W**HISKEY Cocktail (Old-fashioned). Put one small lump of sugar in a whiskey-glass; add enough water to cover the bottom; then crush the sugar, putting in lump of ice, two dashes Boker's Bitters, slice of lemon-peel, and one jigger of Whiskey. Mix with small bar-spoon, serving with same.



Spoon Strainers



# Recipes for the Making of Cups



# The Recipes

**C**HAMPAGNE Cup is made in the same way as Claret Cup, except that Champagne is used instead of Claret.



Claret-cup

**C**LARET Cup. Two ponies of Cognac, two ponies of Benedictine or Orange Curacoa, two lemons, one quart Claret, one bottle Club Soda, cucumber-rind, berries in season, sugar to taste, four or five sprigs of mint, one large lump of ice.

**R**HINE WINE Cup is made the same as Claret Cup, except that Rhine Wine is used instead of Claret.



# Recipes for the Making of Punches





# The Recipes



Punch-bowl

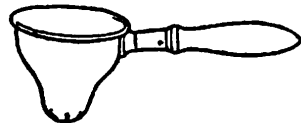
**B**RANDY Punch. Put the rind of two lemons into a pot, with a stick of cinnamon; add three-fourths of a pound of lump sugar, a little mace, and three cloves to one-half pint of water. Boil slowly for ten minutes; strain, and add one bottle of Brandy and the juice of the two lemons. Pour into a bowl; light the Punch and let it burn for five minutes before filling it into glasses.

**C**HAMPAGNE Punch. First brew a pint of rich lemonade. To this add one gill of Curacoa and a pint of the best Brandy. A few minutes before the Punch is to be served place a large block of ice in the bowl with the liquor mixture and add a quart of siphon soda and two quarts of Champagne. Dress the Punch with sliced oranges, and add any fruits which are fresh from the market in serving Punch. Remember that a low temperature is the principal factor.



Loving-cup

**C**LARET Punch. One quart Claret, half-pint Sherry, half a jigger Maraschino, the peel of a lemon, one-quarter pound of pulverized sugar, and a sprig of borage; then strain the Punch; add a piece of ice and a bottle of Seltzer. Instead of the peel of the lemon



Cup Strainer

and the borage, you may add fresh raspberries and cut peaches, if these fruits are in season.

**M**ILK Punch. One teaspoonful powdered sugar, one jigger Brandy, one-half jigger Jamaica



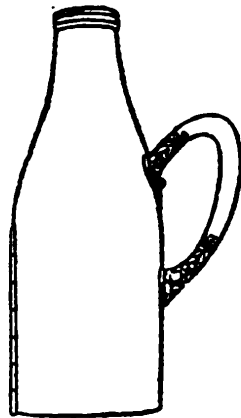
Wine-cooler

Rum, a small lump of ice. Fill the glass or mixer with milk, shake thoroughly, strain into a large glass, and grate a little nutmeg or squeeze a piece of lemon-peel on top.

**P**HILADELPHIA FISH HOUSE Punch (Famous Colonial Recipe). Three-fourths of a pound of white sugar dissolved in water, one-third of a pint of lemon-juice, one-half of a pint of Cognac, one-fourth of a pint of Peach Brandy, one-fourth of a pint of Jamaica Rum, and one quart of Apollinaris, with large lump of ice in bowl.

**R**EGENT Punch. To one and one-half pints of strong, hot green tea add one and one-half pints of lemon-juice, one and one-half pints of Capillaire, one pint Jamaica Rum, one pint Brandy, one pint Batavia Arrack, one pint Curacoa, one bottle Champagne, one sliced pineapple, and two sliced oranges. Mix thoroughly in a punch-bowl. Add the Wine and ice just before serving.

**R**UM Punch. One quart Jamaica Rum, two quarts Medford Rum, one quart Brandy, one-half pint Sherry, one gill Orange Curacoa, one gill Maraschino, one pint lemon-juice, one-half pound sugar, one pot green tea. Add sliced lemons, oranges and pineapples, and pitted cherries. Two quarts of Apollinaris, one quart German Seltzer, and one siphon carbonic. Pour over one large lump of ice in bowl.



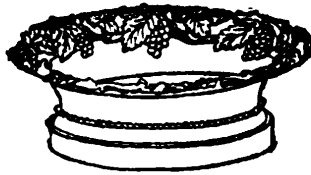
Champagne-  
bottle Holder

**W**HISKEY Punch. Brew three quarts of rich lemonade. To this add a gill of Curacoa and a pint of Medford Rum. Then add a quart of Whiskey, and just before serving place a large block of ice in the bowl. Straining the Punch before pouring on the ice improves the appearance of the drink. Dress the Punch with sliced oranges and any other fresh fruit.

“**T**HE COMMODORE.” One-half lime, one jigger Whiskey, one-third jigger Curacoa, one teaspoonful sugar, two dashes Orange Bitters. Shake well and strain into thin goblet.

**N**AVY Punch. Squeeze the juice of twenty-four lemons and six oranges into a punch-bowl. Pare off the peel of twelve lemons and six oranges very thin and place the parings in an earthenware vessel and pour upon them one pint of boiling water and let stand until cold. Strain, then pour into bowl; add light-brown sugar to taste. Next add two

quarts Jamaica Rum, two quarts Brandy, two quarts White Wine (say Sauterne), one quart tea made from one ounce of Oolong, fruits of the season, such as strawberries, pineapples, cherries, etc. Finally, open into the bowl—in which place a large piece of ice—six bottles of soda-water.



**Wine-coaster**

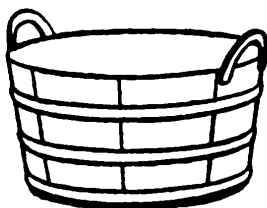
# Recipes for the Making of other Mixed Drinks





# The Recipes

**G**IN Fizz. One teaspoonful powdered sugar, four dashes lemon-juice, one jigger Gin, a little fine



Ice-tub

ice. Shake thoroughly; strain into a glass. Fill up with some carbonated water, and serve quickly.

**M**INT Julep. Four sprigs of mint in mixing-glass, one-half teaspoonful of sugar, with dash of Seltzer. Fill tumbler with crushed ice; one jigger of Brandy or Whiskey. Shake, and serve with fresh sprig of mint on top.

**R**EMSEN Cooler. Remove the peel of a lemon, cutting it around so that it shall be in one piece and curl. Put this in a tall glass, around a piece of ice; add a jigger of Gin and a bottle of Club Soda.

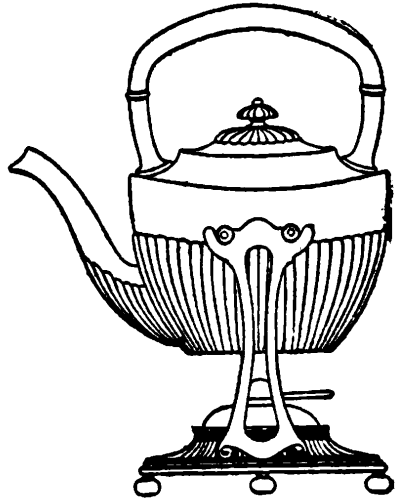
**R**ENWICK Cooler. Same as Remsen Cooler, except Ginger Ale is used instead of Club Soda.

**R**ICKEY. Into a thin glass put a single piece of ice; squeeze over this one lime, and put half the lime into the glass; add a jigger of Whiskey or Gin, and fill the glass with carbonated water.



Tea-caddy

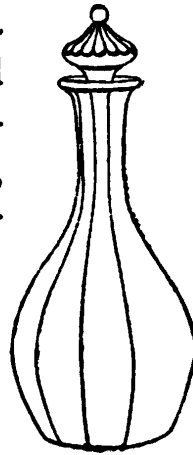
**R**USSIAN Tea. Make the Tea in a kettle; pour into cups; add Arrack or Rum, and lemon, to taste. Sugar may be added, but no milk.



Tea-kettle

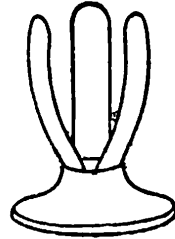
**S**HANDY GAFF. Put two or three large pieces of ice in pitcher, and pour together Bass's and Ginger Ale at same time.

**SILVER Fizz.** Into a glass (or mixer) filled with fine ice put one tablespoonful of powdered sugar, three dashes of lemon-juice or the juice of a lime, the white of one egg, a jigger of Gin. Shake thoroughly, strain, and fill up with carbonated water. Serve quickly.



Decanter

**TOM COLLINS.** Into a tall glass put some fine ice, a teaspoonful of sugar, the juice of one lemon, one jigger of Tom Gin, and a bottle of Club Soda.



Bottle-holder

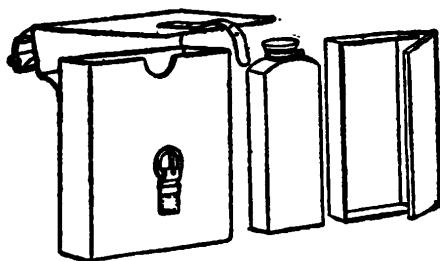
**WHISKEY Sour.** Put the juice of half a lemon or a whole lime into the bottom of a glass (or mixer); add a dash of carbonated water and a little sugar. Mix this; fill the glass (or mixer) two-thirds full of ice; add a jigger of Whiskey. Mix well and strain; then add a slice of lemon.



Mixer



# Recipes for the Making of Sandwiches



**Sandwich-box and Flask  
in Leather Case**



# The Recipes

**A**NCHOVY Sandwich. Pour off wine, and wash thoroughly in vinegar; then allow them to stand a while in olive-oil, after which drain and open lengthwise, removing bones, and place on unbuttered slices of bread.



Pewter Tankard  
Glass Bottom

**C**AVIARE Sandwich. Put Caviare in plate, squeezing juice of a fresh lemon on it, with olive-oil alternately; beat thoroughly together until paste is formed, and spread on thin pieces of toast.

**C**CHEESE Straws. One-half pound flour, one-quarter pound butter, one-half pound grated Parmesan Cheese, white of two eggs, little salt and pepper and mustard, mixed together;

rolled very thin and cut in strips one-half inch wide, four inches long; bake light brown. Especially good with salad or with cocktails before dinner.



Pewter Mug  
Glass Bottom

**C**LUB CHEESE Sandwich. Club Cheese, with lettuce, on thin slices of bread.

**C**LUB Sandwich. Thinly sliced Chicken, broiled Ham, with lettuce-leaves, on thin slices of buttered toast, seasoned to taste.

**E**GG Sandwich. Take yolk of hard-boiled Eggs, adding salt, pepper, mustard, and olive-oil, making paste, and spread on thin slices of bread.

**L**AMB Sandwich. Finely chopped Lamb and green peppers on thin slices of graham bread, buttered.



**L**ETTUCE MAYONNAISE  
Sandwich. Spread Mayonnaise on thin slices of bread, with leaves of Lettuce.

**N**UT Sandwich. English Walnuts chopped up fine, with Mayonnaise dressing, on thin slices of bread.

**P**ATE DE FOIE GRAS Sandwich. Remove top covering of fat from jar, spreading the Foie Gras on thin slices of bread.

**R**OQUEFORT CHEESE Sandwich. Fresh Roquefort Cheese, with thick cream, mixed into a paste and spread on thin slices of buttered bread.



Cigar-jar

## SARDINE Sandwich.

Use boneless Sardines, removing carefully from box so as not to break them, opening lengthwise; lay on thin slices of bread, squeezing lemon-juice on them. Broiling adds greatly to the above.



Pewter Tankard  
Glass Bottom

TOASTED CHEESE Sandwich. Split and butter Boston crackers; sprinkle with Parmesan or any finely grated cheese; add Cayenne pepper. Toast them a few moments in hot oven.



Brandy Set



