

MIXER'S GUIDE



601 SELECTED
RECIPES FOR
MIXED DRINKS

Price 50c



MIXER'S GUIDE

*A Pleasing Drink
Tickles the Palate and
Warms the Heart*



601 SELECTED
RECIPES FOR
MIXED DRINKS



Compiled by
HARRY TODD

Published by
BERRY & BESWICK, INC.
443 SO. SAN PEDRO STREET
LOS ANGELES, CALIFORNIA

Copyright
1933



CONTENTS

| | Page |
|------------------------------------|------|
| When and How to Serve Drinks | 5 |
| Measure for Mixes | 6 |
| Glass Sizes | 6 |
| Cocktails | 7 |
| Cobblers | 53 |
| Coolers | 56 |
| Collins | 60 |
| Eggnogs | 62 |
| Fixes | 65 |
| Fizzes | 66 |
| Flips | 69 |
| Highballs | 70 |
| Juleps | 75 |
| Lemonades | 77 |
| Orangeade | 81 |
| Pousse Cafes | 81 |
| Punches | 82 |
| Rickeys | 97 |
| Sangarees | 98 |
| Shakes | 99 |
| Slings | 100 |
| Smashes | 102 |
| Sours | 103 |
| Toddies | 106 |
| Tom and Jerry | 108 |
| Straights | 108 |
| Skins | 109 |
| Varieties | 109 |
| How to Mix | 122 |
| What to Drink and Why | 125 |
| Words of Wisdom | 126 |



*Here's to the four hinges
of friendship—lying, stealing,
swearing and drinking. When
you lie, lie for a beautiful
woman; when you steal, steal
away from dull company; when
you swear, swear by your country;
and when you drink, drink
with me.*



Measure for Mixes

| | | |
|--------------------|-----|--------------|
| 1 Jigger | 1/2 | Whisky Glass |
| 1 Pony | 1/4 | Whisky Glass |
| 1 Drink | 1/2 | Whisky Glass |
| Whisky Glass | | 3 1/2 Oz. |

GLASS SIZES

| | | |
|------------------------------------|--------|----------|
| Ale Glass | 4 1/2 | Oz. |
| Champagne Glass | 6 | Oz. |
| Claret Glass | 4 1/2 | Oz. |
| Cocktail Glass | 3 1/2 | Oz. |
| Fizz Glass | 6 | Oz. |
| Highball Glass | 6 | Oz. |
| Hot Water Glass | 6 1/2 | Oz. |
| Julep Glass | 6 | or 8 Oz. |
| Large Bar Glass | 5 1/2 | Oz. |
| Large Mixing Glass | 16 | Oz. |
| Large Goblet | 10 | Oz. |
| Lemonade Glass | 8 | Oz. |
| Medium Mixing Glass | 14 | Oz. |
| Old Fashioned Cocktail Glass | 6 1/2 | Oz. |
| Pousse Cafe Glass | 7/8 | Oz. |
| Punch Glass | 4 | Oz. |
| Rickey Glass | 7 | Oz. |
| Shell Glass | 6 | Oz. |
| Sherry Glass | 1 1/2 | Oz. |
| Side Water Glass | 5 1/2 | Oz. |
| Small Bar Glass | 4 1/2 | Oz. |
| Small Mixing Glass | 12 1/2 | Oz. |
| Soda Water Glass | 8 | Oz. |
| Sour Glass (Stem) | 6 | Oz. |
| Thin Bar Glass | 6 | Oz. |
| Thin Slim Glass | 10 | Oz. |
| Tom Collins Glass | 16 | Oz. |
| Wine Glass | 3 | Oz. |
| Punch Bowl | 1 1/2 | Gal. |

MIXER'S GUIDE



Cocktails

ABSINTHE COCKTAIL

Fill mixing glass three-fourths full shaved ice; one-half jigger water; one-half jigger absinthe; two dashes angostura bitters. One teaspoonful Benedictine. Stir; strain into cocktail glass and serve.

ABSINTHE. BALTIMORE STYLE

Large bar glass.—One pony absinthe, two ponies water, four dashes gum. Fill large cocktail glass to the brim with shaved ice, fill with above, dash cherry cordial on top and serve.

ADDISON COCKTAIL

One part Italian Vermouth.
Two parts dry gin.
One dash lemon and piece of lemon peel.
Shake with ice and serve.

ALASKA COCKTAIL

One dash orange bitters.
One-third jigger Yellow Chartreuse.
Two-thirds jigger gin.

ALEXANDER COCKTAIL

One-fourth jigger Creme de Cocoa.
One-fourth jigger gin.
One-half jigger sweet cream.
Frappe well.

AMBER COCKTAIL

One pony French Vermouth.
One pony gin.
Frappe.

AMBER DREAM

Two-thirds dry gin.
One-third Vermouth.
Add a small portion of Chartreuse and a dash of orange bitters.
Place in a shaker with ice, stir and serve.

AMERICAN BEAUTY

Use tall thin glass. 1 teaspoonful of creme de menthe; fill with shaved ice; then in another glass mix the following: juice of $\frac{1}{2}$ orange; small spoonful of sugar; $\frac{1}{2}$ jigger good brandy; $\frac{1}{2}$ jigger French vermouth; pour in the first glass; dash the top with port wine. Dress with fruits and a sprig of green mint and serve with a straw.

APPLE BRANDY COCKTAIL (OR APPLE JACK COCKTAIL)

Two-thirds apple brandy to one-third Vermouth.
Add a tablespoonful of gum syrup and a few dashes of orange bitters.
Ice.
Shake well and serve in cocktail glass.

ARDSLEY COCKTAIL

One pony Calisaya.
One pony Sloe Gin.
Shake.

ARKWOOD COCKTAIL

Large bar glass.—Put in some cracked ice, two dashes bitters, two dashes gum, $\frac{1}{2}$ wine glass Sherry, $\frac{1}{2}$ wine glass Vermouth. Stir and strain into cocktail glass.

ASTORIA COCKTAIL

One dash Orange bitters.
Two-thirds Jigger gin.
One-third jigger French Vermouth.
Stir.

ATTA BOY

One-third French Vermouth.
Two-thirds London dry gin.
Four dashes Grenadine.

BABY BURNS

Small bar glass.—Lump of ice, one teaspoonful Vermouth, one teaspoonful Benedictine, one pony Scotch whisky. Stir, squeeze lemon peel and serve in cocktail glass.

BACARDI COCKTAIL

One pony Bacardi rum.
One-half pony Italian Vermouth.
One-half pony French Vermouth.
Fill glass with broken ice. Stir, strain and serve.

BACHELOR'S DREAM

One-fourth jigger Curacao.
One-fourth jigger maraschino.
One fourth jigger creme violet.
One-fourth jigger whipped cream on top.

BALLATINE COCKTAIL

One dash Absinthe.
One-third jigger French Vermouth.
Two-thirds jigger Dry Gin.
Shake.

BALTIMORE BRACER

One pony Anisette.
One pony brandy.
One white of egg.
Shake, strain into cocktail glass. Fill with siphon.

BAMBOO COCKTAIL

One pony Sherry Wine.
One pony Italian Vermouth.
Dash orange bitters.
Half glass of ice.
Stir, strain and serve.

BARACCAS COCKTAIL

One-fourth jigger Fernet Branca.
Three-fourths jigger Italian Vermouth.
Fill glass with ice, stir, strain and serve.

BARRY COCKTAIL

Place in a small glass a piece of ice
Four dashes bitters.
One pony gin.
One pony Italian Vermouth.
Piece twisted lemon peel.
Five drops Creme de Menthe.
Stir well strain into small bar glass, serve with ice water.

BATH COCKTAIL

Two dashes of Grenadine.
Four dashes bitters.
One pony gin.
One pony Vermouth.
Fill glass with cracked ice, stir, strain and serve.

BEAUTY SPOT COCKTAIL

10 per cent orange juice.
20 per cent vermouth. Jigger measure.
20 per cent French Vermouth.
50 per cent Dry Gin.
Dash Grenadine Syrup.

BENZ COCKTAIL

90 per cent French Vermouth. Jigger measure.
10 per cent Absinthe.
Two dashes Maraschino.
Fill glass with cracked ice, stir, strain and serve.

BETWEEN THE SHEETS

One part Italian Vermouth.
One part French Vermouth.
One part London dry gin.
Dash of Benedictine.

COCKTAIL, BIJOU

Use large bar glass.— $\frac{3}{4}$ glass filled with shaved ice; $\frac{1}{3}$ wine glass green chartreuse; $\frac{1}{3}$ wine glass Italian vermouth; $\frac{1}{3}$ wine glass gin. Stir well with the spoon, and after straining in cocktail glass add cherry or small olive, and serve after squeezing lemon peel on top.

BIRD COCKTAIL

One pony Curacao.
One pony Brandy.
Shake well.

BISHOP POTTER COCKTAIL

Two dashes Calisaya.
One pony French Vermouth.
One pony Italian Vermouth.
One jigger Dry Gin.
Stir well.

BISHOP COCKTAIL

One jigger Jamaica Rum.
One teaspoonful Syrup.
One teaspoonful Claret.
Dash lemon juice.
Shake, strain and serve.

BISMARCK COCKTAIL

Two dashes bitters.
One dash Absinthe.
One jigger Rye Whisky.
Piece of ice in glass.
Slice of orange.
Stir and serve.

BISMARCK COCKTAIL

Large bar glass.—Half filled with cracked ice, two dashes orange bitters, two dashes gum, two dashes Maraschino, $\frac{1}{2}$ wine glass gin, $\frac{1}{2}$ wine glass Vermouth. Stir well and serve in cocktail glass.

BLACKSTONE COCKTAIL NO. 1

One-fourth Italian Vermouth.
Three-fourths gin. Jigger measure.
Shake. Squeeze lemon peel on top.

BLACKSTONE COCKTAIL

One-fourth Italian Vermouth.
One-fourth French Vermouth.
One-half Dry Gin. Jigger measure.
One piece orange peel.
Shake.

BLACKTHORNE COCKTAIL

Fill mixing glass two-thirds full cracked ice. One teaspoonful syrup. Three or 4 dashes lemon juice. One-half wine glass Vermouth. One dash Angostura bitters. Two dashes orange bitters. One-half wine glass of Sloe gin. Stir; strain in cocktail glass and serve.

BLUE MONDAY

One-third Benedictine.
One-third whisky.
One-third ginger ale.

BOBBIE BURNS COCKTAIL (For Two)

One teaspoonful orange juice.
One teaspoonful Maraschino.
Crush one lump of sugar.
One-half Scotch Whisky. Jigger measure.
One-half Italian Vermouth.
Shake well.

BOGERZ COCKTAIL

Juice of half a lime.
Three-fourths Dry Gin. Jigger measure.
One-fourth French Vermouth.
Fill glass with broken ice, stir, strain and serve.

BOHEMIAN BLUES

One-half Franch Brandy.
One-fourth orange flavor.
One fourth lemon juice.
Cocktail glass.

BOLES COCKTAIL

One-fourth Italian Vermouth.
One-fourth French Vermouth.
One-half Dry Gin. Jigger measure.
Ice. Stir. Piece of orange peel. Serve in old fashioned glass.

BOOBY COCKTAIL

40 per cent Dry Gin. Jigger measure.
10 per cent Grenadine syrup.
50 per cent lime juice.
Shake well in fine ice and serve.

BORDEAUX COCKTAIL

One-third orange juice; one-third apricot syrup; one-third London Dry Gin. Shake with ice, strain and serve.

BORNN'S COCKTAIL

One dash Curacao.
One-half Dry Gin. Jigger measure.
One-half Italian Vermouth.
Stir, strain and serve.

BOTTLE OF COCKTAIL

One quart old whisky. One pony glass gum syrup. Three-quarters pony glass Angostura bitters. Mix well by pouring from one vessel to another. Then bottle and cork.

BOULEVARD

Use shaker.
One part of gin.
One part Vermouth.
One-half portion of either grape fruit juice or orange juice.
Ice and shake.
Strain into cocktail glasses.

BRAIN DUSTER

One-third jigger brandy.
One-third jigger Dubonnet.
One-third jigger French Vermouth.
Shake-strain into cocktail glass.

BRANDY COCKTAIL

Fill large bar glass $\frac{3}{4}$ full with cracked ice, three dashes gum syrup, two dashes bitters, one piece lemon peel, one wine glass brandy. Stir; strain into cocktail glass and serve.

BRANDY COCKTAIL (FANCY)

Use small bar glass.—Three pieces cracked ice, three dashes gum syrup, one wine glass brandy, two or three dashes Curacao, two dashes Angostura bitters.

Strain in wine glass and rub edges of the glass with lemon. Serve with a little piece of lemon peel on top.

BRANDY CRUSTA

Fill large bar glass $\frac{3}{4}$ full with cracked ice, three dashes gum syrup, two dashes Angostura bitters, two dashes Curacao, one wine glass brandy, two dashes lemon juice.

Before mixing prepare a cocktail glass as follows: Moisten the edge of the glass with lemon juice and dip it lightly in powdered sugar. Peel a whole lemon in 1 whole piece and fit this into the glass so as to entirely cover the inside. Stir well; strain into prepared cocktail glass; dress with fruit and serve.

BRANDY DAISY

Use small bar glass.—Fill $\frac{1}{2}$ full cracked ice, one-half juice of a lemon, three dashes gum syrup, two dashes orange cordial, three dashes Curacao, one wine glass brandy.

Shake well; strain into cocktail glass; fill up with seltzer and serve.

BRANDY FLOAT

Use cocktail glass.—Fill glass $\frac{3}{4}$ full carbonated water, float a pony of brandy on top. Use a large spoon to float brandy.

BRANT COCKTAIL

One dash Angostura bitters.

One-fourth jigger White Mint.

Three-fourths jigger Brandy.

Twist lemon peel on top, stir and serve,

BRIDAL COCKTAIL

One dash orange bitters.

40 per cent Italian Vermouth.

60 per cent Dry Gin. Use jigger.

One dash Maraschino.

Stir well, twist orange peel on top, serve.

BRONX COCKTAIL

One-half jigger Dry Gin.
One-fourth jigger French Vermouth.
One-fourth jigger Italian Vermouth.
Orange juice.

BRONX DRY COCKTAIL

One-fourth jigger Dry Gin.
One-half jigger French Vermouth.
One teaspoonful orange juice.
Shake and serve.

BRONX TERRACE COCKTAIL

Juice of half lime.
One-half jigger Dry Gin.
One-half jigger French Vermouth.
Fill glass with ice, stir, strain, serve in cocktail glass.

BROOKLYN COCKTAIL

One dash American Picon Bitters.
One dash Maraschino.
One-half jigger Rye Whisky.
One-half jigger Italian Vermouth.
Fill glass with ice, stir, strain and serve.

BRUTE COCKTAIL

One-half jigger French Vermouth.
One-quarter jigger Whisky.
One-quarter jigger Calisaya.
Fill glass with cracked ice, stir, strain and serve.

BUD'S COCKTAIL

One dash Orange Bitters.
Twist of an Orange peel.
One dash Apricot Brandy.
One-quarter jigger French Vermouth.
One-quarter jigger Italian Vermouth.
One-half jigger Dry Gin.
Fill glass with cracked ice, stir, strain and serve.

COCKTAIL, BUSTER BROWN

Fill large bar glass $\frac{2}{3}$ full shaved ice; 1 teaspoonful gum syrup; 2 dashes lemon juice; 2 dashes orange bitters; 1 jigger whisky. Stir; strain into cocktail glass and serve.

BUSCH COCKTAIL

One-half jigger Italian Vermouth.
One-half jigger Dry Gin.
One teaspoonful Apple Brandy.
Stir, strain and serve.

BUTCHER COCKTAIL

One-half jigger Scotch Whisky.
One-quarter jigger Dry Gin.
One-quarter jigger Italian Vermouth.
Fill glass with broken ice, stir, strain and serve.

CABINET COCKTAIL

One-half jigger French Vermouth.
One-half jigger Dry Gin.
Slice of Orange peel.
Stir, strain and serve.

CAFE DE PAREE COCKTAIL

One jigger Dry gin.
One white of egg.
One teaspoonful cream.
One teaspoonful Anisette.
Frappe. Serve in Claret glass.

CAFE AU KIRSCH COCKTAIL

One pony Kirschwasser.
One pony Cognac.
One white of egg.
One pony cold black coffee.
Frappe. Serve in Claret glass.

CALISAYA COCKTAIL

One-half jigger Calisaya bitters.
One-half glass cracked ice.
One-half jigger Italian vermouth.
Stir, strain and serve.

CAMEO KIRBY COCKTAIL

One-half jigger Dry gin.
One-half jigger French vermouth.
Two teaspoonfuls Raspberry syrup.
Five drops lime juice.
Shake.

CAMPILL COCKTAIL

One dash Absinthe.
One-half jigger Rye whisky.
One-fourth jigger French vermouth.
One pony Italian Vermouth.
Fill glass with cracked ice; stir, strain and serve.

CAPTAIN COCKTAIL

One-half jigger Brandy.
One-half jigger Italian vermouth.
Fill glass with cracked ice; stir, strain and serve.

CAT COCKTAIL

One-half jigger French vermouth.
One-half jigger Dry gin.
Stir, Serve with olive.

CHAMPAGNE COCKTAIL

One lump sugar, dissolved in water.
Two dashes Angostura bitters.
One-half pint champagne.
Slice orange in glass, long sprig of mint on top.

CIDER COCKTAIL

Lemon rind.
Two dashes Angostura bitters.
One piece of ice.
One-half pint of cider.

CINDERELLA

Two parts London dry gin.
One part Benedictine.
One part lemon juice.
One part fizz water.

CLARENDON COCKTAIL

Mint mulled.
Juice of half a lime.
100 per cent Dry gin. Jigger measure.
One bottle ginger ale.
Stir slowly and serve.

CLOVER CLUB COCKTAIL

Yoke of an egg.
Juice of half a lemon.
One jigger Dry Gin.
One sprig fresh mint.
One teaspoonful Grenadine..
Fill glass with broken ice; shake, strain and serve.

CLOVER LEAF

Three-fourths cocktail glass of London dry gin.
Juice of one lime or half lemon.
White of one egg.
One-half teaspoonful of Grenadine.
Shake in ice, strain and serve.

CLUB COCKTAIL

Use large bar glass, one-third full of shaved ice, two dashes of Angostura bitters, two dashes of Maraschino, one wine glass of brandy.

Stir well; strain into cocktail glass; dress with berries; dash with champagne. Twist a piece of lemon skin over the drink and drop it in on top and serve.

C. O. D. COCKTAIL

Two dashes Grenadine syrup.
One jigger Dry Gin.
One teaspoonful Grape Fruit juice.

COFFEE COCKTAIL

One-half teaspoonful sugar.
One egg.
One-half jigger Port Wine.
One-half jigger Brandy.
Shake well. Serve in Claret glass.

COFFEE COCKTAIL

Use large bar glass. One teaspoonful of fine sugar, one egg, one wine glass of port wine, one pony of brandy, two or three lumps of ice.

Shake well; strain into a medium bar goblet; grate a little nutmeg on top and serve.

COLUMBUS COCKTAIL

Two-thirds jigger French vermouth.
One-third jigger Angostura bitters.
Shake well.

COLONIAL

Two-thirds London dry gin.
One-third juice of grapefruit.
One dash of maraschino.

CONGRESS COCKTAIL

One pony Brandy.
One pony Creme de Rose.
Three dashes Orange Flower Water.
One white of egg.
Shake. Serve in Claret glass.

CORAL

(Very popular with ladies.)
Place two parts gin in shaker.
Add one part Vermouth.
One-half teaspoonful of fruit syrup.
Ice, shake well and serve in cordial glasses.

COTTON COCKTAIL

One dash Absinthe.
Two dashes Orange bitters.
Twist of lemon peel.
One-half jigger Rye Whisky.
One-fourth jigger French vermouth.
One-fourth jigger Italian vermouth.
Fill glass with broken ice; stir, strain and serve.

COUNTRY COCKTAIL

Use large bar glass, two-thirds full of shaved ice, one teaspoonful of fine sugar, one pony of brandy, one wine glass of port wine, one egg.

Shake; strain into tall, thin glass; grate nutmeg on top and serve.

CRESCENT COCKTAIL

20 per cent American Picon. Jigger measure.
40 per cent Italian vermouth.
40 per cent Bourbon whisky.
One teaspoonful Raspberry syrup.
Shake well; strain and serve.

CRIS COCKTAIL

Two dashes Maraschino.
One-half jigger French vermouth.
One-half jigger Dry gin.
Fill glass with ice; stir, strain and serve.

CUBAN COCKTAIL

One jigger Jamaica Rum.
Juice of half an orange.
Three dashes of gum syrup.
Fill glass with cracked ice; stir, strain and serve.

DAIQUIRI (DYKAREE)

Three-fourths London dry gin.
One-fourth Dykaree.
Juice one fresh lime or one-half lemon to each drink.
Shake with ice and serve.

DEB'S DELIGHT

One-third Italian Vermouth.
Two-thirds orange syrup.

DEMI-VIRGIN

Four parts London dry gin.
One part grenadine.
Juice of one lime for each individual drink.
A few drops of orange bitters.
Shake well with cracked ice.

DERONDA COCKTAIL

Use large bar glass, three-fourths full of shaved ice, one wine glass of Calisaya, two wine glasses of gin.
Shake well; strain into cocktail glass and serve.

DIXIE COCKTAIL

Add to plain cocktail 1 dash Curacoa, 5 or 6 drops of creme de menthe.

DIZZY EYES

Two parts Italian Vermouth.
Five parts London dry gin.
One part orange syrup.
One part orange juice.
Add a small portion of Chartreuse and a dash of orange bitters.

DREAM COCKTAIL

Juice of half a lemon.
Teaspoonful of Sugar.
One jigger Dry Gin.
White of an egg.
Three dashes of Maraschino.
Shake; serve in Claret glasses.

DRY MARTINI

Two-thirds London dry gin.
One-half French Vermouth.
Stir with ice, strain into cocktail glass with olive.
A bit of lemon peel is often twisted over glass.

DUBONNET COCKTAIL

One-half jigger Dry gin.
One-half jigger Dubonnet.
Stir well. Don't shake.

EAST INDIA COCKTAIL

Use large bar glass, three-fourths full of shaved ice, three or four dashes of Curacao (red), three dashes of Maraschino, three dashes of Angostura bitters, one wine glass of brandy.

Stir well; strain into cocktail glass and serve with a piece of twisted lemon peel on top.

ELECTRIC EEL

Use mixing glass.
Fill half with ice.
One jigger Jamaica rum.
One pony dry gin.
Dash of lemon juice.
Stir, strain and serve.

FAIRBANKS COCKTAIL

One dash Bitters
90 per cent Rye Whisky. Jigger measure.
10 per cent Apricot Brandy.
Shake, strain and serve.

**FANCY BRANDY COCKTAIL; FANCY GIN COCKTAIL
FANCY WHISKY COCKTAIL**

One dash of Syrup.
One dash of Curacao.
One dash Angostura Bitters.
One Jigger Brandy, Gin or Whisky, as desired.
Shake. Twist a piece of lemon peel.

FANCY SOUR

Use shaker.
To one portion Vermouth, add three dashes of maraschino, four dashes of bitters, and a dash of orange bitters.
Squirt in juice of quarter of a lemon.
Fill with ice, shake and strain into cocktail glass.

FARMER'S COCKTAIL

One dash of Angostura Bitters.
 $\frac{1}{2}$ Dry Gin. Jigger measure.
 $\frac{1}{2}$ French Vermouth.
 $\frac{1}{3}$ glass of cracked ice.
Frappe, strain and serve.

FAVORITE COCKTAIL

Use Collins Glass.
Juice of one Lime.
Three sprigs of Mint crushed.
One jigger Dry Gin.
One pint Ginger Ale.
Fill glass with cube ice and serve.

FLUSHING COCKTAIL

1/3 Italian Vermouth.
2/3 Brandy. Jigger measure.
One dash Syrup.
One dash Angostura Bitters.
One lemon peel.
Stir. Strain into old-fashioned glass and serve.

FOLLIES BERGERE COCKTAIL

Put a good sized drink of rum in a large glass with about six strawberries crushed with mint leaves. Add the juice of an orange, the juice of two limes with the limes other fruit to taste and fill with plain soda. Iced.

FOU FOU

Mash a cube of sugar in a small quantity of Appollinaris.
Add two sprigs of mint.
Mash lightly.
Add one cocktail glass full London dry gin.
Piece of ice.
Add a little sparkling water.
Stir well, and serve with old-fashioned cocktail glass.

FOURTH DEGREE COCKTAIL

1/3 French Vermouth. Jigger measure.
1/3 Italian Vermouth.
1/3 White Absinthe.
Shake well. Pour into old fashioned glass.

FRENCH CANADIAN COCKTAIL

One dash of Absinthe.
One pony French Vermouth.
One pony Canadian Whisky.
Stir well.

FUTURITY COCKTAIL

Two dashes bitters.
One pony Italian Vermouth.
One pony Sloe Gin.
Four dashes Creme de Rose.
Stir, strain and serve.

GIN AND

Three-fourths Italian Vermouth.
One-fourth London dry gin.
Dash of lemon juice.

GIN AND DRY

In shaker pour two parts dry gin.
One-third Vermouth.
Juice of an orange and sprig of mint.
Fill with ice, shake well and strain into cocktail glass.

GIN DAISY

Made the same as Brandy Daisy, substituting gin for brandy.

GIN CRUSTA

Made the same as Brandy Crusta, substituting gin for brandy.

GIN COCKTAIL

Use large bar glass.
Three-fourths full of shaved ice.
Two dashes of gum syrup.
One dash of Angostura bitters.
Two dashes of orange bitters.
One wine glass of gin.
Two dashes of absinthe.
Stir well; strain into cocktail glass; twist a piece of lemon peel on top and serve.

GIN COCKTAIL

One dash bitters.
One jigger Dry Gin.
One-half glass cracked ice.
Stir and strain; twist a piece of lemon peel and serve.

GIN AND VERMOUTH WITH SHERRY

Use shaker.
One-half portion dry gin.
One-half portion Vermouth.
Exactly one tablespoon of Grenadine and one dash of bitters.
Fill with ice, shake and strain.

GINGER DAISY

Same as Brandy Daisy, substituting Jamaica ginger for brandy.

GLOOM CHASER

One-fourth Italian Vermouth.
One-fourth French Vermouth.
One-half London dry gin.
Dash of Benedictine.

GOOD FELLOW COCKTAIL

One pony Italian Vermouth.
One pony Bourbon.
One dash bitters.
One dash Calisaya.
Stir well, strain and serve.

GOLDEN BELL COCKTAIL

Use large bar glass.
Three-fourths full of shaved ice.
Two wine glasses of sherry.
Three dashes of orange bitters.
Two dashes of Angostura bitters.
One wine glass of gin.
Stir well; strain into cocktail glass and serve.

HARRY JENNINGS

Use small bar glass.
Half each Port and Brandy.
One egg.
Some fine ice.
Shake well and strain into fizz glass, grating nutmeg on top.

HART COCKTAIL

One-third jigger Dry Gin.
One-third jigger Dubonnet Wine.
One-third jigger Italian Vermouth.
Serve.

HARVARD COCKTAIL

Use large glass.
Two dashes bitters.
Two dashes Orange Curacao.
One pony Vermouth.
One pony Sherry.
Add ice, strain into cocktail glass and serve with twisted lemon peel.

HARVESTER COCKTAIL

One pony orange juice.
One pony dry gin.
Frappe well. Shake, strain and serve.

HAMERSLEY COCKTAIL

One-quarter of an orange.
Two dashes Maraschino.
One-fourth jigger Italian Vermouth.
Three-fourths jigger Dry Gin.
Frappe, strain in glass and serve.

HOMESTEAD COCKTAIL

One-third jigger Italian Vermouth.
Two-thirds Dry Gin.
Slice orange. Shake.

HONOLULU COCKTAIL

One-half spoon Sugar.
Twist of lemon peel.
Juice of one-half orange.
Juice of one-half lime.
One dash Curacao.
One dash bitters.
One jigger Dry Gin.
Fill glass with cracked ice, shake, strain and serve.

HUDSON COCKTAIL

Three dashes Orange bitters.
One pony Holland Gin.
One pony French Vermouth.
Fill glass with broken ice; stir, strain and serve with olive.

HUNTER COCKTAIL

Three-fourths jigger Rye Whisky.
One-fourth jigger Cherry Brandy.
Fill glass with ice; stir, strain and serve.

IDEAL COCKTAIL

One piece of Grape Fruit.
One-half jigger Dry Gin.
One-fourth French Vermouth.
One-fourth Italian Vermouth.
Fill glass with cracked ice; shake, strain in cocktail glass and serve.

IMPROVED MANHATTAN COCKTAIL

One dash bitters.
One dash Maraschino.
One-half jigger Rye Whisky.
One-half jigger Italian Vermouth.
One-half glass cracked ice.
Stir, strain and serve.

IMPROVED MARTINI COCKTAIL

One dash Orange Bitters.
One dash Maraschino.
One-half jigger Italian Vermouth.
One-half jigger Dry Gin.
Fill glass with cracked ice; stir, strain and serve.

INFURIATOR COCKTAIL

Three-fourths jigger Brandy.
One-fourth jigger Anisette.
Shake well. Strain into cocktail glass.

IRISH COCKTAIL

Use large bar glass.
Three-fourths full of cracked ice.
Three dashes of orange bitters.
Three dashes of acid phosphate.
One pony Italian vermouth.
One wine glass of Irish whisky.
Shake well; strain into cocktail glass; grate nutmeg on top and serve.

IRVING COCKTAIL

50 per cent Dry Gin. Jigger measure.
40 per cent French Vermouth.
10 per cent Calisaya.
Slice of orange.
Fill glass with ice. Frappe, strain and serve.

JACK ROSE COCKTAIL

Ten dashes Raspberry syrup.
Juice of one-half lime.
One jigger Cider Brandy.
Fill glass with cracked ice; shake and strain, and serve into cocktail glass.

JACK ROSE (VERMOUTH)

Two dashes of orange juice.
Two dashes of lime juice.
One-sixth French Vermouth.
One-sixth London Dry Gin.
One-third Apple Jack. Use jigger measure.
Add Grenadine sufficient to color.
Shake in ice and strain.

JACK ZELLER COCKTAIL

One-half jigger Orange Gin.
One-half jigger Dubonnet.
Fill glass with ice; stir, strain and serve.

JAPANESE COCKTAIL

Use large bar glass.
One-half full of cracked ice.
Three dashes of Angostura bitters.
Three teaspoonfuls Orgeate syrup.
One wine glass brandy.
Stir well; strain into cocktail glass; twist a piece of lemon peel on top and serve.

JAPANESE COCKTAIL

Two dashes Curacao.
50 per cent Italian Vermouth.
30 per cent Rye Whisky. Jigger measure.
20 per cent Grenadine Syrup.
Fill glass with ice; frappe, strain and serve.

JERSEY COCKTAIL

One dash Angostura Bitters.
One-half jigger Italian Vermouth.
One-half jigger Cider Brandy.
Mix well, twist lemon peel on top and serve in cocktail glass.

JERSEY LILY COCKTAIL

One pony French Vermouth.

One pony Dry Gin.

Sprig of mint chopped fine into mixing glass, frappe well, strain.

JUDGE SMITH COCKTAIL

One jigger Rye Whisky.

One-half pony Apricot Brandy.

Squeeze one-half lime.

Fill glass with ice; stir, strain and serve.

KENTUCKY COLONEL COCKTAIL

One-fourth jigger Benedictine.

Three-fourths jigger Bourbon Whisky.

One piece of lemon peel.

Stir well and serve in an old fashioned glass.

KINGSTON COCKTAIL

One pony rum.

One pony gin.

One teaspoon grenadine.

Juice of one half lemon or lime.

Shake well and serve.

KNICKERBOCKER

Use small bar glass.

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

One tablespoonful of raspberry syrup.

One wine glass of Santa Cruz rum.

Three or 4 dashes of Curacao.

One slice of Orange.

Three or 4 lumps of cracked ice.

Shake well; strain into cocktail glass and serve.

LIBERAL COCKTAIL

One dash American Picon.
One-half jigger Italian Vermouth.
One-half jigger Rye Whisky.
Fill glass with cracked ice; stir, strain and serve.

COCKTAIL LIVINGSTON

Fill large bar glass $\frac{3}{4}$ full shaved ice; 2 dashes gum syrup; $\frac{2}{3}$ jigger Old Tom gin; $\frac{1}{3}$ jigger Italian vermouth. Stir well; strain into cocktail glass; twist a piece of lemon peel over the drink and drop it in. Serve.

LONDON DRY

Dash of Orange Bitters.
One drink of London Dry Gin.
One-half glass of cracked ice.
Stir, strain and serve in cocktail glass. Twist lemon peel on top.

COCKTAIL, LONE TREE

Half Plymouth gin; half French vermouth. Frappe. No bitters.

LONE TREE COCKTAIL

One-half jigger gin.
One-fourth jigger Italian Vermouth.
One-fourth jigger French Vermouth.
Fill glass with ice and shake, strain and serve in cocktail glass.

LUSITANIA COCKTAIL

One dash Orange Bitters.
One dash Absinthe.
60 per cent French Vermouth.
40 per cent Brandy. Jigger measure.
Three dashes Maraschino.
Shake.

MAIDENS PRAYER

Four parts London dry gin.
Two parts orange juice.
One part orange syrup.

MALLORY COCKTAIL

One-third jigger Brandy.
One-third jigger Apricot Brandy.
One-third jigger White Creme de Menthe.
One dash Absinthe.
Shake.

MANHATTAN COCKTAIL

Use large bar glass.
Fill up with shaved ice.
Two dashes of gum syrup.
Three dashes of Angostura bitters.
One-half wine glass of Vermouth.
One-half wine glass of whisky.
Stir well; strain into cocktail glass; twist a piece of lemon peel on top and serve.

MANHATTAN JR. COCKTAIL

Manhattan Cocktail with Orange peel.
Shake well.

MARCONI COCKTAIL

40 per cent Italian Vermouth.
60 per cent Apple Brandy. Jigger measure.
Shake.

MARGUERITE COCKTAIL

Two dashes Orange Bitters.
One-half jigger gin.
One-half jigger French Vermouth.
One dash Absinthe.
Fill glass with cracked ice. Stir up well with spoon, strain into cocktail glass, drop olive in glass and serve.

MARTINEZ COCKTAIL

Make same as Manhattan Cocktail, substitute gin for whisky.

MARTINI COCKTAIL

Use large bar glass.

One-half full of shaved ice.

Two dashes of Angostura bitters.

One-half wine glass of gin.

Six dashes of orange bitters.

One-half wine glass of Vermouth.

Stir well; strain into cocktail glass and serve.

MARY GARDEN COCKTAIL

Three-fourths jigger Dubonnet.

One-fourth jigger French Vermouth.

One dash Curacao.

Fill glass with cracked ice; stir, strain and serve.

McCUTCHEON COCKTAIL

One dash Orange Bitters.

One dash Bitters.

One-half jigger Dry Gin.

One-fourth jigger French Vermouth.

One-fourth jigger Italian Vermouth.

One dash Anisette on top.

Stir well and serve.

MERRY WIDOW COCKTAIL

One-half jigger Dubonnet Wine.

One-half jigger Dry Gin.

Fill glass with ice; stir and strain in cocktail glass, twist of orange peel and serve.

METROPOLITAN COCKTAIL

One-half French Vermouth.

One-half Brandy. Jigger measure.

One-half glass fine ice.

Shake, strain and serve.

METROPOLITAN COCKTAIL

Use large bar glass.
One-half glass ice.
One-half pony brandy.
One pony Vermouth.
Three dashes bitters.
Three dashes gum.
Stir well and strain into cocktail glass.

MIKADO COCKTAIL

Use mixing glass.
One-half glass ice.
One teaspoon Orgeat syrup.
One dash Angostura.
Two pieces lemon peel.
One wine glass brandy.
Stir well and strain into cocktail glass.

MILO COCKTAIL

Two dashes Pepsin Bitters.
40 per cent Italian Vermouth.
60 per cent Dry Gin. Jigger measure.
Stir.

MONKEY GLANDS

Five parts London dry gin.
One part orange syrup.
One part Italian Vermouth.
One part maraschino.

MORNING CALL

Use a tall shell glass.
One-half full of shaved ice.
One-half wine glass of absinthe.
One-half wine glass of lemon juice.
One-half wine glass of Maraschino.
Fill up with seltzer water.
Stir; ornament with fruit and serve with straws.

MORNING COCKTAIL

Use large glass and fill with cracked ice.

One dash Curacao.

One dash Maraschino.

One dash Absinthe.

One dash bitters.

One pony Brandy.

One pony Italian Vermouth.

Stir with spoon, strain in whisky glass, twist of lemon peel on top and serve.

MONTANA CLUB COCKTAIL

Use large glass, half full of ice.

Two dashes Anisette.

One pony French Vermouth.

One pony Brandy.

Stir with spoon, strain in cocktail glass, add olive and serve.

MORNING COCKTAIL

Use medium sized bar glass.

Three lumps of cracked ice.

Two dashes of Angostura bitters.

One dash of absinthe.

Two dashes of Curacao (red).

Three dashes of gum syrup.

One-third wine glass of whisky.

Twist a piece of lemon peel on top. Stir well; remove ice with spoon; fill up with carbonated water and serve.

MONTAUK COCKTAIL

Mixing glass.—One dash gum, one dash orange bitters, one dash Chartreuse, $\frac{1}{2}$ glass fine ice, one pony gin, one pony Vermouth. Mix and strain into cocktail glass.

MULE'S KICK

One-fourth Benedictine.

One-fourth Abricotine (apricot).

One-fourth London dry gin.

One-fourth apple jack (sweet cider).

NANA COCKTAIL

One white of egg.
One teaspoonful sugar.
One jigger Brandy.
Shake.

NARRAGANSETT COCKTAIL

60 per cent Rye Whisky. Jigger measure.
40 per cent Italian Vermouth.
One dash Anisette.
Stir well.

NAUGHTY WIDOW

One part Benedictine.
One part applejack.
Juice of one-half lemon.
Three dashes orange flavor.

NAVY COCKTAIL

One jigger of gin.
Two lumps of ice.
Two teaspoons powdered sugar.
Juice of one lime.
One half pony of cherry cordial.
Stir and serve.

NETHERLAND COCKTAIL

40 per cent Curacao. Jigger measure.
60 per cent Good Brandy.
One dash Orange Bitters.
Stir well.

NEW LIFE

One-third maraschino.
One-third London dry gin.
One-third Benedictine.

NEWMAN COCKTAIL

Three dashes American Picon.
One-half jigger Dry Gin.
One-half jigger French Vermouth.
Shake.

NORTH POLE COCKTAIL

40 per cent Dry Gin. Jigger measure.
40 per cent French Vermouth.
20 per cent Pineapple juice.
Fill glass with broken ice; shake, strain and serve.
Dampen the edge of the glass and dip in powdered sugar.

OPERA COCKTAIL

One-half jigger Dry Gin.
One-half jigger Dubonnet.
Two teaspoonfuls Creme de Mandarin.
Twist orange peel on top.
Shake, strain and serve.

ORANGE BLOSSOM

One-fourth Italian Vermouth.
One-fourth orange syrup.
One-half London dry gin.

ORANGE BLOSSOM COCKTAIL

One-half orange juice.
One-half Dry Gin. Jigger measure.
Shake well.

ORANGE COCKTAIL

Juice of one-quarter of an orange.
One dash Chartreuse.
Three-fourths jigger Dry Gin.
One-fourth jigger Italian Vermouth.
Fill glass with broken ice; shake, strain and serve.

OLIVETTE COCKTAIL

Three dashes Orange Bitters.
Three dashes Absinthe.
One dash syrup.
One-half jigger Dry Gin.
One-half jigger French Vermouth.
Stir well and twist lemon peel on top.

OLD FASHIONED COCKTAIL

One lump sugar.
Dissolved in one ounce of water.
Two dashes bitters.
One jigger Rye Whisky.
Cube ice in glass; stir, dress with slice orange, twist lemon peel on top and put in glass. Two sprigs of mint leaves, powdered sugar on top of leaves.

OLD FASHIONED COCKTAIL

Use old-fashioned cocktail glass.
One lump of sugar dissolved in a little mineral water.
One piece of ice.
One dash of orange bitters.
One dash of bitters.
One wine glass of whisky.
Stir; twist a piece of lemon peel on top and serve with spoon.

OLD TOM GIN

Use large bar glass.
Fill glass with finely shaved ice.
Three or four dashes of gum syrup.
Two dashes of Angostura bitters.
Two dashes of Curacao or absinthe.
One wine glass of Old Tom gin.
Stir well; strain into cocktail glass; twist a piece of lemon peel on top and serve.

OYSTER COCKTAIL

One-half dozen small Oysters.

One dash lemon juice.

One teaspoonful tomato and chile sauce.

Three dashes Paprika sauce.

Two dashes vinegar.

One dash Tabasco sauce.

Shake on top a little salt and pepper, stir gently with spoon and serve.

OYSTER BAY COCKTAIL

One-half jigger Curacao.

One-half jigger Dry Gin.

One-half glass ice.

Shake, strain and serve.

PALM BEACH SPECIAL

Two-thirds dry gin.

One-sixth portion Vermouth.

One-sixth grape fruit juice (the canned grape fruit juice is excellent).

Place in shaker, add ice.

Shake well and serve in cocktail glass.

PALMETTO COCKTAIL

Mixing glass half full of ice.

Three dashes Angostura Bitters.

One-half jigger Rum.

One-half jigger Italian Vermouth.

Stir well, strain into cocktail glass and serve.

PAN-AMERICAN COCKTAIL

One dash syrup.

One dash lemon juice.

One jigger Rye Whisky.

Shake.

PARADISE COCKTAIL

Three-fourths jigger Dry Gin.
One-fourth jigger Apricot Brandy.
Shake.

PAT COCKTAIL

One-half jigger Dry Gin.
One-half jigger Italian Vermouth.
One dash Curacao.
One dash Angostura Bitters.
One twist lemon peel.
One piece of ice.
Stir and serve.

PEACOCK COCKTAIL

One dash Picon Bitters.
One dash Absinthe.
One jigger Brandy.
Shake.

PERFECT COCKTAIL

30 per cent French vermouth. Jigger measure.
60 per cent Dry Gin.
10 per cent Italian vermouth.
Twist of orange peel.
One-half glass of fine ice.
Shake, strain and serve.

PERFECT (CHICAGO)

Fill mixing glass or shaker with cracked ice.
One-third London Dry Gin.
One-third Italian Vermouth.
One-third French Vermouth.
Add piece of orange peel, frappe, stir and serve in cocktail glass.

PICK-ME-UP COCKTAIL

One-third jigger Cognac.
One-third jigger Italian Vermouth.
One-third jigger Absinthe.
White of an egg.
Frappe.

PICON COCKTAIL

80 per cent American Picon. Jigger measure.
20 per cent Italian Vermouth.
One-half glass ice.
Shake, strain, twist of orange peel and serve.

PING PONG COCKTAIL

Use mixing glass.—Three dashes lemon juice; $\frac{1}{2}$ jigger sloe gin; $\frac{1}{2}$ jigger Cream Yvette. Fill glass with fine ice, mix and strain in cocktail glass, add cherry. Serve.

PRINCE COCKTAIL

One-third jigger White Creme de Menthe.
One-third jigger Dry Gin.
One-third jigger Italian Vermouth.
Shake.

QUARTERDECK

One jigger sherry wine.
One pony Scotch Whisky.
One pony rum.
One teaspoon prune syrup.
One teaspoon sugar.
Ice, shake well and serve.

QUEEN'S COCKTAIL

One piece of Pineapple in glass.
Juice of one-half an orange.
One-half jigger Dry Gin.
One-fourth jigger French Vermouth.
One-fourth jigger Italian Vermouth.
Fill glass with cracked ice; shake, strain and serve.

COCKTAIL, QUEEN

Fill mixing glass with cracked ice; two-thirds dry gin; one-third Italian vermouth; one slice of orange and piece of pineapple. Frappe, strain and serve.

COCKTAIL, RACQUET CLUB

Fill mixing glass with cracked ice; dash of orange bitters; two-thirds gin; one-third French vermouth. Shake well, strain and serve.

RACQUET CLUB COCKTAIL

One-half jigger French Vermouth.
One-half jigger Dry Gin.
Orange peel on top.
Frappe.

REIS COCKTAIL

Two dashes bitters.
Two dashes Absinthe.
One jigger Gin.
Shake.

RICHMOND COCKTAIL

One dash Orange Curacao.
Three-fourths jigger French Vermouth.
One-fourth jigger Italian Vermouth.
Fill glass with fine ice, add ginger ale. Stir, strain and serve.

RISING SUN COCKTAIL

Fill large bar glass with shaved ice; 1 teaspoonful pineapple syrup; 1 teaspoonful Curacao; 2 dashes Maraschino; 3 dashes Angostura bitters; 1 jigger brandy. Stir; strain into cocktail glass and serve with a piece of lemon peel twisted on top.

ROBERT BURNS COCKTAIL

One dash Absinthe.
One-fourth jigger Italian Vermouth.
Three-fourths jigger Irish or Scotch Whisky.
Shake well.

ROBINSON COCKTAIL

Juice of one-half an orange.
One-half jigger Dry Gin.
One-half jigger Dubonnet.
One-half glass cracked ice.
Shake, strain and serve.

ROB ROY COCKTAIL

Use large bar glass.
Two lumps of ice.
One-fourth wine glass of Scotch whisky.
One-fourth wine glass French Vermouth.
One dash Angostura bitters.
Two dashes of orange bitters.
Stir well; strain into cocktail glass; twist a piece of lemon peel on top and serve.

ROSE COCKTAIL

20 per cent orange juice.
20 per cent Grenadine syrup.
60 per cent Dry Gin. Jigger measure.
Shake well.

ROSSINGTON COCKTAIL

40 per cent Italian Vermouth.
60 per cent Gin. Jigger measure.
Orange peel.
Stir well.

ROYAL SMILE COCKTAIL

Juice of one-quarter orange.
One-half tablespoonful Grenadine.
One-fourth jigger Dry Gin.
Three-fourths jigger Italian Vermouth.
Fill glass with cracked ice; shake, strain in cocktail glass and serve.

RUBY COCKTAIL

90 per cent Dry Gin. Jigger measure.

10 per cent Bitters.

Fill glass with broken ice; shake, strain and serve.

RUM DAISY

Use large bar glass.

One wine glass of rum.

One-half teaspoonful of sugar.

One squirt of seltzer water.

Two dashes lemon juice.

One-half wine glass of yellow Chartreuse.

Fill glass with finely shaved ice; stir well; strain into cocktail glass; fill with seltzer and serve.

RUM GRENADINE

One pony grenadine.

One-half pony vermouth.

One-half pony rum.

Ice and shake well.

RUM ORANGE

One jigger rum.

One pony vermouth.

One pony orange juice.

One pinch of cinnamon.

Ice and shake well.

RUBY ROYAL COCKTAIL

One-half jigger Sloe Gin.

One-half jigger French Vermouth.

Three dashes Raspberry.

Frappe. One cherry. Serve.

SABBATH COCKTAIL

One-half jigger French Brandy.

One-half jigger Port Wine.

One egg.

One-half pony black coffee.

One-half teaspoonful sugar.

Shake and strain into claret glass and serve.

SALOME COCKTAIL

One-fourth Italian Vermouth.
One-fourth French Vermouth.
One-half Dry Gin. Jigger measure.
Two dashes orange bitters.
Two dashes Creme de Rose.
Frappe.

SANTA CRUZ RUM DAISY

Use small bar glass.
One-third full of shaved ice.
Juice of $\frac{1}{2}$ lemon.
Two dashes of gum syrup.
Two dashes Curacao.
One wine glass of Santa Cruz rum.
Shake well; strain into cocktail glass; fill with seltzer and serve.

SARATOGA COCKTAIL

Mixing glass.—Half fill with ice, two dashes Angostura, three dashes Maraschino, three dashes pineapple syrup, one pony brandy, one pony whisky, one pony Vermouth. Mix well, strain into fancy glass, add one squirt champagne and serve.

SARATOGA COCKTAIL

Use small bar glass.
Three small lumps of ice.
One pony of brandy.
One pony of whisky.
One pony Vermouth.
One dash of Angostura bitters.
Shake well; strain into cocktail glass and serve with slice of lemon.

SEPTEMBER MORN

One pony rum.
One teaspoon grenadine.
Juice of half a lime or lemon.
White of one egg.
Ice, shake well and serve.

SHERRY COCKTAIL

Three-quarters glassful shaved ice.

Two or three dashes of bitters.

One dash of Maraschino.

One jigger Port Wine.

Stir up well with spoon, strain into cocktail glass, put a cherry into it, squeeze a piece of lemon peel on top and serve.

SIDE CAR

One-third lemon juice.

One-third brandy.

One-third orange syrup.

SMITH COCKTAIL

One-half jigger Brandy.

One-half jigger Apricot Brandy.

One teaspoonful Creme de Menthe. Shake.

One dash Absinthe on top.

SOCIETY COCKTAIL

40 per cent Dry Gin. Jigger measure.

60 per cent French Vermouth.

One dash Grenadine Syrup.

Shake.

SODA COCKTAIL

One spoonful sugar.

Three dashes bitters.

Coating inside of glass with sugar, fill quickly with ice, add one bottle lemon or plain soda, two slices of orange, stir and serve.

SODA COCKTAIL

Use small bar glass.

One teaspoonful of sugar.

Three dashes of bitters.

One teaspoonful of brandy.

Four lumps of cracked ice.

One bottle soda water.

Stir rapidly with spoon and serve, as this drink should be taken while foaming.

SOUL KISS COCKTAIL

One-half teaspoonful sugar.
One-half jigger Dubonnet.
One-fourth jigger Rye Whisky.
One-fourth jigger French Vermouth.
Juice of half an orange.
Fill glass with ice. Shake and strain. Fill with seltzer.

SOUTH AFRICA COCKTAIL

One-half jigger Sherry Wine.
One dash bitters.
One-half jigger Dry Gin.
Three drops lime juice.

SPEEDWAY COCKTAIL

Four dashes absinthe; 2 dashes maraschino; 3 dashes orange bitters; 1 wine glass Irish whisky; fill mixing glass with shaved ice; stir contents well; strain off into cocktail glass, twist lemon skin on top and serve.

STAR COCKTAIL

Use large bar glass.— $\frac{3}{4}$ glass of shaved ice; 1 or 2 dashes gum; 1 dash Curacao; 3 dashes bitters; $\frac{1}{2}$ wine glass French vermouth; $\frac{1}{2}$ wine glass applejack. Stir with spoon, and after straining in cocktail glass, serve after squeezing lemon peel on top.

STAR COCKTAIL

Use large bar glass.
Three-fourths full of shaved ice.
Three dashes of orange bitters.
Two dashes of gum syrup.
One-half wine glass of Italian Vermouth.
One-half wine glass of applejack.
Stir; strain into cocketil glass; twist a piece of lemon peel on top and serve.

ST. CROIX CRUSTA

Use large bar glass.
One-half glassful of shaved ice.
Three dashes of Orchard syrup.
One wine glass of St. Croix rum.
One dash of lemon juice.
Two dashes Maraschino.
One dash Angostura bitters.
Stir well with spoon; strain into cocktail glass, ornament with fruit and berries in season and serve.

ST. PETER COCKTAIL

100 per cent Dry Gin. Jigger measure.
One dash lime juice.
One dash syrup.
Shake.

SWEET MARTINI

Two-thirds London dry gin.
One-third Italian Vermouth.
Dash of orange bitters.
Stir with ice, strain into cocktail glass with olive.

TOM GIN COCKTAIL

Mixing glass.—Three dashes gum, two dashes Angostura, two dashes Curacao or Absinthe, fill with shaved ice, add one wine glass Old Tom Gin. Mix well, strain into cocktail glass, twist lemon peel and serve.

TOM GIN MARTINI

One-half part of Tom gin.
One-half part of Vermouth.
Fill with ice, shake and serve with green olive.

TRILBY COCKTAIL

Use large bar glass.—Fill glass with shaved ice; 2 dashes absinthe; 2 dashes orange bitters; 2 dashes Parfait d'Amour; $\frac{1}{2}$ wine glass Scotch whisky; $\frac{1}{2}$ wine glass Italian vermouth. Stir with spoon, strain in cocktail glass, put in cherries, squeeze lemon peel on top and serve.

TUXEDO COCKTAIL

Fill large bar glass $\frac{3}{4}$ full shaved ice; 2 teaspoonfuls sherry wine; $\frac{1}{2}$ jigger Italian vermouth; 1 dash Angostura bitters; $\frac{3}{4}$ jigger gin. Stir well; strain into cocktail glass and serve.

VERMOUTH COCKTAIL

Use medium sized thin bar glass.
One-half full of finely shaved ice.
One and one-half ponies of French Vermouth.
Three dashes of Angostura bitters.
Two dashes of gum syrup.
Stir with spoon and serve.

VERMOUTH COCKTAIL

To one portion of Vermouth, add two dashes of bitters.
Fill with ice, mix and strain into a cocktail glass.

WHISKY COCKTAIL

One dash bitters.
One dash orange curacao.
One jigger whisky.
Fill glass with ice; stir, strain and serve.

WHISKY COCKTAIL

Use small bar glass.
Three dashes of gum syrup.
Three dashes bitters.
Three dashes of Curacao.
One wine glass of whisky.
Fill with finely shaved ice; stir with spoon and strain into cocktail glass; serve with piece of twisted lemon peel.

WHISKY CRUSTA

Use champagne glass.

Peel $\frac{1}{2}$ lemon in 1 piece. Dip in fine sugar and place so as to cover inside of glass. Put a small quantity of cracked ice in bottom of glass; then pour in:

One-half wine glass of whisky.

Three dashes of lemon juice.

One teaspoonful of sugar.

Three dashes of bitters.

Stir with spoon and serve.

WHISKY DAISY

Use small bar glass.

One-half full of shaved ice.

Three dashes of gum syrup.

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

Three dashes of Curacoa.

Three dashes of orange cordial.

One wine glass of whisky.

Shake well; strain into cocktail glass; fill up with seltzer and serve.

COCKTAIL, WIDOW'S DREAM

Put one-half wine glass of Benedictine into cocktail glass; break a fresh, ice-cold egg into it. Fill up with milk and cream.

WIDOW'S DREAM

One-third London Dry Gin.

One-third French Vermouth.

One-sixth Apricot (flavor or juice).

One-sixth Orange (flavor or juice).

WONDER COCKTAIL

40 per cent Italian Vermouth.

60 per cent Dry Gin. Use jigger measure.

One piece of pineapple.

Frappe.

YALE COCKTAIL

One dash orange bitters.
One dash Absinthe.
One jigger Gin.
One lemon peel.
Shake well.

COCKTAIL, ZAZA

Fill large bar glass one-third full fine ice; three-fourths jigger dry gin; three fourths jigger orange bitters. Stir; strain into cocktail glass; serve with piece of orange peel on top.



Cobblers

BRANDY COBBLER

One-half teaspoonful of powdered sugar.
One and one-half ounces of distilled water.
One and one-half ounces of brandy.

Fill up with shaved ice. Spoon well, decorated with sliced orange sprig of mint and cherry.

BRANDY COBBLER

Use large bar glass.—Dissolve teaspoonful of sugar in a little water. One wine glass of brandy. Fill with cracked ice. Shake well; ornament with fruit and serve with straws.

CATAWBA COBBLER

One teaspoon of sugar, two wine glasses of Catawba wine. Fill glass with fine ice.

Dress with fruits in season and serve with straws.

COBBLER CATAWBA

Use large bar glass, one-half full of shaved ice, one teaspoonful of fine sugar dissolved in a little cold water, one and one-half wine glasses Catawba wine, one-quarter slice of orange.

Fill with shaved ice; stir; ornament with fruit and serve with straws.

CHAMPAGNE COBBLER

Use large bar glass. One teaspoonful of fine sugar, one slice of lemon peel, one slice of orange peel.

Fill glass one-half full with shaved ice and fill up with champagne. Decorate with fruit and serve with straws.

CHAMPAGNE COBBLER

One-half tablespoon of sugar.

One slice of orange.

One slice of lemon peel.

Fill glass with one-third full of fine ice and fill with champagne, dress with fruits in season. Serve with straws.

CLARET COBBLER

Use large bar glass. Dissolve 1 teaspoonful of sugar in a little water, one-quarter slice of orange, two wine glasses of claret.

Fill with shaved ice and serve.

COBBLER CLARET

Use a large bar glass. Fill glass two-thirds full with shaved ice, one teaspoonful of fine sugar, one-quarter slice of orange, two wine glasses of claret.

Stir gently and serve with straws.

HOCK COBBLER

Use large bar glass.

One teaspoonful of fine sugar dissolve in a little water.

One slice of orange, cut into quarters.

Fill the glass one-half full of shaved ice; then fill it up with Hock wine. Ornament the top with berries in season and serve with straws.

PORT WINE COBBLER

Two teaspoonfuls of sugar.

Water to dissolve sugar.

Two jiggers Port Wine.

Fill glass with cracked ice. Stir well with spoon, trim with fruits in season and serve with straws.

RHINE WINE COBBLER

One tablespoon of sugar.

One jigger mineral water.

Two jiggers Rhine Wine.

Fill up with ice, stir well, ornament with fruit and serve with straws.

SAUTERNE COBBLER

Use large bar glass.

One-half full of shaved ice.

Three wine glasses of Sauterne.

One-half wine glass of Orchard syrup.

Fill with shaved ice, ornament with fruit in season and serve with straws.

SAUTERNE CUP (For party of six)

Fill small punch bowl one-third full of cracked ice.

Seven lumps of loaf sugar.

One sliced lemon.

One sliced orange.

Four slices of pineapple.

One pony of Curacoa.

One and one-half pints of Apollinaris.

One quart of Sauterne.

One pony of brandy.

One pony of Abricotine.

Stir with ladle. Put in a piece of cucumber skin sliced thin. Dress with fruit in season and serve in champagne glasses.

SHERRY COBBLER

One-half teaspoonful of sugar.

Two jiggers Sherry Wine.

Stir with spoon until sugar dissolves. Fill glass with cracked ice. Ornament with mint and fruits in season, add little port on top and serve with straws.

COBBLER SHERRY

One teaspoonful of sugar in a large bar glass, two wine glasses of sherry, one slice of orange, quartered.

Fill glass with shaved ice. Stir well; decorate with fruit and serve with straws.

COBBLER WINE

Three-quarters wine glass of shaved ice. One heaping teaspoonful of fine sugar, two wine glasses of wine.

Stir; ornament with fruit and serve with straws.

WHISKY COBBLER

One teaspoonful of sugar.

Two jiggers whisky.

One teaspoonful of fine apple syrup.

Fill glass with cracked ice. Stir with spoon, dress with fruits in season. Serve with straws.

*Coolers*

Serve in tall glasses

ARDSLEY COOLER

Large piece of ice.

Large spray of mint.

One jigger Dry Gin.

One bottle of Ginger Ale.

Drink with nose to mint.

AUTOMOBILE COOLER

One jigger Dry Gin.
One pint Ginger Ale.
One bunch of mint.
One large piece of ice.

BILLY TAYLOR COOLER

One jigger Dry Gin.
Juice of one-half a lime.
One pint of Soda.
One cube of ice.

BLACKSTONE COOLER

One lemon rind.
100 per cent Jamaica Rum. Jigger measure.
One pint Soda.

BRANDY AND SODA

Three lumps of broken ice.
One jigger brandy.
Bottle of plain soda water.
Stir well with a spoon.
(Good summer drink).

BULL DOG COOLER

Serve in a Collins glass.
Juice of one-half an orange.
100 per cent Dry Gin. Jigger measure.
One pint of Ginger Ale.
One lump of ice.

BULL PUP COOLER

Serve in Collins glass.
Juice of one-half a lemon.
100 per cent Dry Gin. Jigger measure.
One pint of Ginger Ale.
One lump of cube ice.

COUNTRY CLUB COOLER

One-half jigger Grenadine syrup.
One-half jigger French Vermouth.
One pint of soda.
One lump of cube ice.

DUNHAM COOLER

Use large glass.
Peel of orange (in one long string). Place in glass.
One-half glass of fine ice.
Juice of one orange.
Two jiggers Rye Whisky.
One bottle of Ginger Ale.
Stir slowly and serve.

DURKEE COOLER

One lemon mulled.
One teaspoonful of powdered sugar.
Two jiggers Jamaica Rum.
One pint of soda.

EVANS COOLER

Use large thin glass.
Wine glass of Claret.
Bottle of Ginger Ale.

FLORADORA COOLER

Juice of one-half a lime.
One-half jigger Raspberry.
One and one-half jiggers Dry Gin.
One lump of cube ice.
One pint of Ginger Ale.

FOREST CITY COOLER

Tom Collins glass.
Three lumps ice.
Rind of one lemon.
One drink whisky.
Fill with ginger ale, stirring at same time gently.

PANAMA COOLER

A large goblet.—1/3 full cracked ice; juice of 1/2 orange; 2 dashes lime juice; 1 jigger rhine wine; 1 jigger sherry; 1/2 barspoonful sugar; 3 or 4 dashes maraschino. Stir well and fill the balance of glass with ice; decorate with fruit and serve with straw.

RAMSEN COOLER

Use large bar glass.
Rind of 1 whole lemon in 1 strip.
Two lumps of ice.
One wine glass of gin.
Fill glass with plain soda and serve.

RHINE WINE AND SELTZER

Use large bar glass.
Fill glass two-thirds full of iced Rhine wine; balance of glass with seltzer.

SEA SIDE COOLER

Juice of one lime.
Two jiggers Grenadine syrup.
One pint soda.

SCOTCH COOLER

One lemon rind.
Three large lumps of ice in Collins glass.
Two jiggers Scotch Whisky.
One pint soda.

SODA NECTAR

Use large bar glass.
One teaspoonful of sugar.
Juice of 1/2 lemon.
One pony glass of port wine.
One bottle of soda water.
Two pieces of cracked ice.
Stir and serve while foaming.

STONE WALL

Large bar glass.—One teaspoon fine sugar, three lumps ice, one wine glass whisky or Cognac brandy, one bottle plain soda. Stir well, remove ice and serve quick.

TEA TIME

One pony rum.
One pony iced tea.
One dash lime or lemon juice.
Two teaspoons sugar.
Shake lightly.

TERMINAL COOLER

Large piece of ice in glass.
Peel an orange, in a long string.
Juice of one-half an orange.
Two jiggers Dubonnet.
Two dashes Curacao.
One bottle of Ginger Ale.
Serve with straws.

*Collins***JOHN COLLINS**

Use rickey glass.
One tablespoonful of sugar.
Juice of a lemon.
Three lumps of ice.
One jigger Holland Gin.
One bottle of Club Soda.
Stir up well, and serve. Add slice of lemon.

JOHN COLLINS

Use an extra large bar glass.
Five or six lumps of cracked ice.
Four dashes lemon juice.
One teaspoonful of fine sugar.
One wine glass of gin.
One bottle of plain soda.
Stir well and serve.

TOM COLLINS

Large bar glass.—Three teaspoons fine sugar, four dashes lemon juice, six lumps ice, one wine glass Tom Gin, one bottle plain soda. Mix with spoon, take out ice and serve.

TOM COLLINS

One drink London dry gin.
One teaspoonful of powdered sugar.
One-half lemon.
Add one bottle of soda.
Stir, serve in large glass with ice.

TOM COLLINS BRANDY

Use tall, thin glass.
Five dashes of gum syrup.
Juice of 1 small lemon.
Two dashes of Maraschino.
One wine glass of brandy.
Three lumps of cracked ice.
Fill up with plain soda; stir and serve.



Eggnogs

BALTIMORE EGGNOG

Yolk of an egg.

One tablespoonful of sugar.

Add a little nutmeg and beat to a cream.

One-half jigger Brandy.

One-fourth jigger Madeira Wine.

One-fourth jigger Jamaica Rum.

Three lumps of cracked ice.

Fill glass with milk, shake well, strain into a large glass and serve.

BOWL OF EGGNOG

One pound of sugar.

Ten eggs. Yolks should be separated.

Beat yolks with sugar until dissolved.

Pour into one pint of Brandy.

One wine glass of Jamaica Rum.

Three quarts of Rich Milk.

Mix ingredients well with a ladle and stir continually while pouring in milk. So as to prevent from curdling. Then beat whites of eggs and put on top of mixture.

BRANDY EGGNOG

One egg.

100 per cent Brandy. Jigger measure.

One dash Jamaica Rum.

One barspoonful of sugar.

Milk, shake and strain. Dash of nutmeg on top.

CIDER EGGNOG

Use large bar glass. Three eggs, one teaspoonful of sugar, three or four lumps of cracked ice. Fill up with cider.

Shake well; strain into tall, thin glass; grate nutmeg on top and serve.

EGGNOG

Use large bar glass, one-half full shaved ice, one tablespoonful of fine sugar, one-half wine glass of rum, one-half wine glass of brandy, one egg, fill up with milk.

Shake well, grate nutmeg on top and serve.

EGGNOG (1½ GALLONS)

Yolks of 10 eggs beaten until thin, stir in 1¼ pounds of fine sugar until sugar is thoroughly dissolved, pour in ¾ pint of rum, one quart of brandy.

Mix well by stirring; then pour in the milk, slowly stirring all the while, to prevent curdling. Pour carefully on top the whites of the eggs which have been beaten to a stiff froth. Fill punch glasses from the bowl with ladle; sprinkle a little nutmeg on top and serve.

HOT EGGNOG

Use a tall, thin glass.

One egg.

Two teaspoonfuls of fine sugar.

One-half wine glass of rum.

One wine glass of brandy.

Fill up with hot milk; stir well; strain into glass and serve with a little nutmeg on top.

HOT EGGNOG

One tablespoonful of sugar.

One fresh egg.

100 per cent Brandy. Jigger measure.

Fill glass with hot milk.

Shake thoroughly with shaker, strain, grate nutmeg on top and serve.

IMPERIAL EGGNOG

Use large bar glass.

One-third full of shaved ice.

One teaspoonful of fine sugar.

One fresh egg.

One wine glass of brandy.

One-half wine glass of Jamaica rum.

Fill glass with milk; shake well; strain into tall, thin glass; grate nutmeg on top and serve.

RUM EGGNOG

100 per cent Jamaica Rum. Jigger measure.
One teaspoonful of sugar.
One egg.
Milk, shake and strain. Dash of nutmeg on top.

SHERRY EGGNOG

Use a thin, medium sized bar glass.
One egg.
One tablespoonful of sugar.
One pony of brandy.
One wine glass of sherry wine.
Three or 4 lumps of ice.
Fill with milk; shake well; grate nutmeg on top and serve.

WHISKY EGGNOG

100 per cent Bourbon Whisky. Jigger measure.
One dash Jamaica Rum.
One egg.
One teaspoonful of sugar.
Milk, shake and strain. Dash of nutmeg on top.

IMPERIAL EGGNOG

One teaspoonful of sugar.
One fresh egg.
90 per cent Brandy. Jigger measure.
10 per cent Jamaica Rum.
Fill glass with milk. Shake well, strain, grate nutmeg on top, serve.



Fixes

APPLE JACK FIX

Large bar glass.— $\frac{3}{4}$ glass shaved ice, $\frac{3}{4}$ tablespoonful powdered sugar dissolved in $\frac{1}{2}$ wine glass of seltzer or vichy, $\frac{3}{4}$ pony pineapple syrup, $\frac{1}{4}$ wine glass apple jack. Stir, trim with fruits and serve with straws.

ARCHBISHOP

Large bar glass.— $\frac{3}{4}$ tablespoonful powdered sugar, $\frac{1}{2}$ wine glass water, two slices lemon, one wineglass Port, two dashes rum. Fill with fine ice, trim with fruits and serve with straws.

BISHOP

One teaspoonful sugar in large bar glass; two dashes lemon juice; the juice of $\frac{1}{2}$ orange. Fill glass $\frac{3}{4}$ full shaved ice. One dash seltzer water; two dashes jamaica rum; fill up with Burgundy. Shake well; ornament with fruit, and serve with straws.

BRACE UP

One tablespoonful sugar in large mixing glass; three dashes bitters; three dashes lemon juice; two dashes anisette; one egg; three-quarters wine glass brandy. Fill with cracked ice; shake well; strain into thin glass; fill with Apollinaris and serve.

BRANDY FIX

One-half teaspoonful bar sugar dissolved well with a little seltzer in a large bar glass, three dashes lemon juice, one-half pony pineapple syrup, fill the glass with cracked ice.

Stir with spoon; ornament the top with fruit in season and serve with straws.

GIN FIX

Use small bar glass.

One teaspoonful of fine sugar dissolved in a little water.

One-half pony of fruit syrup.

Three dashes of lemon juice.

One wine glass of gin.

Fill up with the cracked ice.

Stir well; decorate with fruit and serve with straws.

SANTA CRUZ FIX

Use large bar glass.

One tablespoonful of fine sugar.

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

One tablespoonful of pineapple syrup.

One wine glass of St. Cruz rum.

Fill glass with cracked ice; stir with spoon; ornament with fruit and berries in season, and serve with straws.

WHISKY FIX

Use large bar glass.

One-half tablespoonful of sugar dissolved in a little water.

Three dashes of lemon juice.

One wine glass of pineapple syrup.

One wine glass of whisky.

Fill with finely shaved ice; stir with spoon; ornament with grapes and berries in season; serve with straws.

*Fizzes***BRANDY FIZZ**

Use large bar glass.—Fill $\frac{1}{2}$ full with cracked ice, white of 1 egg, one wine glass brandy.

Shake well; strain into a fizz glass; fill up with seltzer water and serve immediately, as this drink should be taken while effervescing.

FIZZ

One drink London dry gin.

Two teaspoonsful powdered sugar.

Juice of one-half lemon.

Shake well and serve. Sparkling water may be added if desired.

SILVER FIZZ

Same as above, but with white of an egg added.

GOLDEN FIZZ

Same, but with addition of whole egg.

GIN FIZZ

Use large bar glass.

Three-fourths full of shaved ice.

Four dashes of lemon juice.

One teaspoonful of fine sugar.

One wine-glass of gin.

Shake well; strain into fizz glass; fill up with Apollinaris or seltzer and serve immediately, as this drink should be taken while effervescing.

GOLDEN FIZZ

Use large bar glass.

Three-fourths full of shaved ice.

Yolk of 1 egg.

One teaspoonful of fine sugar.

Three dashes of lemon juice.

One wine glass of gin.

Shake well; strain into fizz glass and serve immediately, as this drink should be taken while effervescing.

MORNING GLORY FIZZ

Use large bar glass.

One-half full of shaved ice.

White of 1 egg.

One wine glass of Irish whisky or gin, as preferred.

One teaspoonful of fine sugar.

Three dashes of absinthe.

Four dashes of lemon juice.

Shake well; strain into tall, thin glass; fill up with carbonated water and serve immediately, as this drink should be taken while effervescing.

PEACH BLOW FIZZ

Large fizz glass.

Make a plain fizz of gin.

Add three or four raspberries mashed.

One-half drink of cream.

Stir with seltzer.

RUM FIZZ

Mixing glass.— $\frac{1}{2}$ tablespoon fine sugar, juice of half lemon, one teaspoon white of egg, $\frac{2}{3}$ glass shaved ice, one wine glass St. Croix or Santa Cruz rum. Mix well, strain into fizz glass, fill with seltzer and serve quick.

SILVER FIZZ

Use large bar glass.

Three-fourths glass of finely shaved ice.

One tablespoonful of fine sugar.

White of 1 egg.

Three dashes of lemon juice.

One wine glass of Holland gin.

Shake well and strain. Fill glass with seltzer or vichy and serve immediately, as this drink should be taken while foaming.

SLOE FIZZ

Into mixing glass half full of ice put three dashes of lemon juice one-half tablespoonful of sugar, one-half wine glass of London Dry gin.

Strain into a highball glass and fill with sparkling water.

SLOE GIN FIZZ

Use large bar glass.

One tablespoonful of fine sugar.

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

One wine glass of sloe gin.

Fill glass one-half full of cracked ice; balance with seltzer or vichy water. Shake well; strain into tall shell glass and serve while foaming.

WHISKY FIZZ

Use large bar glass.

One tablespoonful of sugar.

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

One wine glass of whisky.

Fill glass one-half full of cracked ice; the balance with seltzer or vichy. Stir with spoon; strain into large bar glass and serve while foaming.

Flips

BRANDY FLIP

Use large bar glass.—One egg, thoroughly beaten, one tablespoonful sugar, one wine glass brandy, fill up with cracked ice.

Shake well; strain into small fancy glass; grate a little nutmeg on top and serve.

GIN FLIP

Use large bar glass.

One-half full of shaved ice.

One tablespoonful of fine sugar dissolved in a little water.

One wine-glass of gin.

Shake well; strain into small shell glass and serve.

GLASGOW FLIP

Use large bar glass.

One egg, thoroly beaten.

Two tablespoonfuls of fine sugar.

Juice of 1 lemon.

Fill up with ice cold ginger ale.

Stir well, and serve.

PORT WINE FLIP

Use large bar glass.

Three-fourths full of shaved ice.

One teaspoonful of fine sugar dissolved in a little water.

One whole egg broken in.

One wine glass of port wine.

Shake well; strain into champagne glass; grate a little nutmeg on top and serve.

SHERRY FLIP

Use large bar glass.

One tablespoonful of sugar.

One egg.

Two wine glasses of sherry.

One tablespoonful of vanilla syrup.

Fill glass with cracked ice; shake well; strain into fancy bar glass; grate nutmeg on top and serve.

WHISKY FLIP

Use large bar glass.
One-half tablespoonful of sugar.
One egg, well beaten.
One wine glass of whisky.
One-half glass of shaved ice.
Shake well; strain into small shell glass; grate a little nutmeg on top and serve.

**Highballs**

(Use high ball glasses)

AMERICAN PICON HIGHBALL

One piece of ice in glass.
Three-fourths jigger American Picon.
One-fourth jigger Grenadine.
Fill glass with fizz water, stir with spoon and serve.

BACARDI HIGHBALL

One jigger Bacardi Rum.
One piece of ice.
Fill glass with fizz water. Serve.

B. B. HIGHBALL

Juice of one-half an orange.
One jigger Scotch Whisky.
One piece of ice.
Fill glass with Ginger Ale. Serve.

BERMUDA HIGHBALL

40 per cent Brandy. Jigger measure.
40 per cent Dry Gin.
20 per cent French Vermouth.
One lump of ice. Fill with siphon. Serve.

BOURBON HIGHBALL

One jigger Bourbon Whisky.
One lump of ice. Fill with siphon. Serve.

BRANDY AND GINGER ALE

One bottle ginger ale, three lumps of ice, one wine glass brandy.
Stir briskly in large soda water glass and serve.

BRANDY AND GINGER ALE

One lump ice.
One jigger brandy.
Bottle of ginger ale.
Mix with spoon. Care should be taken that the ale does not foam over the top.

BRANDY AND SODA

Large bar glass.— $\frac{1}{4}$ glass broken ice, one wine glass brandy, fill up with plain soda. This is a fine summer drink and might be called a "Brandy High Ball."

BRANDY HIGHBALL

One jigger Brandy.
One lump of ice. Fill with siphon.

BRANDY TOUCH

Large bar glass.—Three lumps ice, two dashes Maraschino, juice of a lemon, one wine glass brandy. Stir well, remove ice and serve.

BUFFALO

Small bar glass.—Three lumps ice, one dash lemon, one drink whisky. Add seltzer and stir until glass is full.

CASCADE HIGHBALL

One-half jigger Italian Vermouth.
One-half jigger Creme de Cassis.
One lump ice. Fill with siphon.

COUPEREE

Use large soda glass, one-third full of cracked ice, one and one-half ponies of brandy, one pony Curacao (red).

Stir well and fill glass nearly full of plain soda; grate a little nutmeg on top and serve.

CREME DE MENTHE HIGHBALL

One piece of ice in glass.

One jigger Creme de Menthe.

Fill glass with fizz water. Serve.

GINGER ALE HIGHBALL

Use small bar glass.

One or 2 lumps of ice.

Place glass and bottle of whisky before the consumer that he may help himself; then fill up with ginger ale.

GIN BUCK

Use rickey glass.

One jigger of gin. Juice of $\frac{1}{2}$ lemon. Two lumps of ice. Fill glass with ginger ale. Serve.

GIN HIGHBALL

One piece of ice in glass.

One jigger Dry Gin.

Fill glass with fizz water, stir and serve.

GIN AND MOLASSES

To prevent molasses clinging to the bottom of the glass. Pour a few drops of gin into the bottom of a whisky glass; then add 2 teaspoonfuls of New Orleans molasses (with spoon in it). Place before the consumer and allow him to pour his own drink.

GOLF LINKS HIGHBALL

Drop 1 piece of ice into a high ball glass; 4 dashes lemon juice; 4 dashes pineapple syrup; $\frac{1}{2}$ jigger Sweet Catawba or Angelica wine; $\frac{1}{2}$ jigger whisky; 2 dashes New England rum. Fill up with seltzer or Apollinaris water; stir and serve.

GRENADINE HIGHBALL

One piece of ice in glass.
One jigger Grenadine Syrup.
Fill glass with fizz water. Serve.

HIGHBALL

Put 1 or 2 lumps of ice in a highball glass and place before the consumer with a bottle of Scotch, rye or Bourbon whisky, as preferred. Let consumer pour his own drink. Then fill up with Apollinaris or seltzer.

IRISH ROSE HIGHBALL

Three-fourths jigger Irish Whisky.
One-fourth jigger Grenadine Syrup.
One lump of ice. Fill with siphon. Stir.

MAMIE TAYLOR

Into a large glass squeeze the juice of two limes.
One-half wine glass of Scotch whisky.
Put in a cube of ice and fill a high-ball glass with ginger ale.

MARCHIONESS HIGH BALL

Drop 1 lump of ice into a high ball glass; 4 dashes lemon juice; 4 dashes pineapple syrup; $\frac{1}{2}$ jigger sweet Catawba, Tokay or Angelica wine; $\frac{1}{2}$ jigger brandy. Fill up with seltzer or Apollinaris; stir and serve.

PALL MALL HIGHBALL

One-third jigger Brandy.
One-third jigger Italian Vermouth.
One-third jigger Dry Gin.
One lump of ice. Fill with siphon.

POMPIER HIGHBALL

One pony French Vermouth.
One pony Creme de Cassis.
One lump of ice. Fill with siphon.

POPE HIGHBALL

One piece of ice in high ball glass.
One jigger Sloe Gin.
Fill glass with Ginger Ale, stir and serve.

QUEEN'S HIGHBALL

One pony American Picon.
One pony Grenadine.
One piece of ice in glass.
Fill glass with fizz water. Serve.

RYE HIGHBALL

One piece of ice in glass.
One jigger Rye Whisky.
Fill glass with fizz water and serve.

SCOTCH HIGHBALL

One piece of ice in glass.
One jigger Scotch Whisky.
Fill glass with fizz water and serve.

SLOE GIN HIGHBALL

One piece of ice in glass.
Juice of one-half a lime, drop squeezed lime in glass.
One jigger Sloe Gin.
Fill glass with fizz water and serve.

VERMOUTH HIGHBALL

One piece of ice in glass.
One jigger Italian Vermouth.
Fill glass with fizz water and serve.

WARD 80

Juice of one lemon.
One tablespoonful sugar.
One tablespoonful Grenadine.
Mix lemon, sugar and Grenadine well, then add one-half glass Rye whisky; fill glass with Apollinaris.

WHITE LION

Large bar glass.—Dissolve one tablespoon fine sugar in water, juice and rind of half a lemon, two teaspoons raspberry syrup, one wine glass St. Croix rum, $\frac{1}{2}$ pony Curacao. Fill with fine ice, mix well, dress with fruits and serve with straws.

*Juleps*

BRANDY JULEP

One-half teaspoonful of sugar.

Add a little water to dissolve sugar.

Four sprigs of mint.

100 per cent Brandy. Jigger measure.

One dash of Jamaica Rum.

Fill glass with ice. Trim with fruits in season and serve with straws.

BRANDY JULEP

Use a large bar glass.—Fill with shaved ice, one wine glass brandy, two dashes Jamaica rum.

Crush 4 sprigs of mint in a little sugar and water with a muddler until the flavor has been extracted; then take out the mint and pour in the flavored water. Stir well; decorate with fruit and sprigs of mint and serve with straws.

CHAMPAGNE JULEP

One lump of sugar.

One sprig of mint.

Fill glass with Champagne. Ornament with fruits in season.

CHAMPAGNE JULEP

Fill medium sized glass one-third full of cracked ice, one tablespoonful of fine sugar, two sprigs of mint, bruised.

Fill slowly with champagne; stir very gently; dress with fruit; dash with brandy and serve with straws.

GIN JULEP

One-half tablespoonful of sugar.

Three sprigs of mint.

One-half glass fine ice.

100 per cent Dry Gin. Jigger measure.

Stir well, trim with fruits in season and serve.

GRAPE JUICE JULEP

One teaspoonful syrup.

One-half split of Grape juice in silver cup.

Stir. Large bunch of mint on top. Serve with straws.

GIN JULEP

Same as Brandy Julep, substituting gin for brandy.

KENTUCKY MINT JULEP

Two teaspoonsful syrup.

One jigger Bourbon Whisky in silver cup filled with crushed ice.

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

MINT JULEP

Use large bar glass.

One tablespoonful of fine sugar dissolved in one-half wine glass of water.

One and one-half wine glasses of brandy.

Three sprigs of mint. Press them in the sugar and water until the flavor of mint is extracted. Add the brandy and fill the glass with finely shaved ice; 1 dash of Jamaica rum. Decorate with sprigs of mint and fruits in season and serve with straws.

PINEAPPLE JULEP (For a party of six)

Use a suitable glass bowl.
One-half full of shaved ice.
Two wine glasses of Maraschino.
Two wine glasses of Old Tom gin.
Two wine glasses of raspberry syrup.
One quart of sparkling Moselle.
Stir well; ornament with berries and serve in cocktail glasses.

WHISKY JULEP

One tablespoonful of sugar.
Squirt of Seltzer.
Three sprigs of fresh mint.
Press until essence is extracted.
Fill glass with cracked ice.
One jigger Rye Whisky.
Stir well, dress with fruits in season, sprinkle little sugar on top, dash Jamaica Rum. Serve with straws.



Lemonades

APOLLINARIS LEMONADE

Use large glass.
One tablespoonful of powdered sugar.
Three lumps of cracked ice.
Juice of one lemon.
One pint of apollinaris water.
Serve with straw.

CLARET LEMONADE

Two tablespoonsful of sugar.
Juice of one lemon.
One-half glass of cracked ice.
Three-quarter glass of water.
Shake well, dress with fruits in season, fill with claret, pour slowly, so it floats on top. Serve with straws.

CORDIAL LEMONADE

Make same as plain lemonade. Add one-quarter wine glass of any cordial.

EGG LEMONADE

Use large bar glass two-thirds full of fine ice.

One tablespoonful of powdered sugar.

Juice of a lemon.

One fresh egg.

Fill glass with water, shake well, strain into a thin lemonade glass and serve.

FRUIT LEMONADE

Plain lemonade.

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

HOT LEMONADE

One tablespoonful of sugar.

Juice of a lemon.

Fill glass with hot water. Stir well.

ITALIAN WINE LEMONADE

Two teaspoonsful of fine sugar.

Little water to dissolve.

Four dashes raspberry syrup.

Juice of a lemon.

One-half glass of cracked ice.

One wine glass of port wine.

Fill with water, stir, trim with fruits in season. Serve with straw.

LEMONADE

Use large bar glass.

Seven or eight dashes of lemon juice.

One and one-half tablespoonsful of fine sugar.

Three-fourths glassful of shaved ice.

Fill up with water; shake well; strain; dress with fruit and serve with straws.

LEMONADE FOR PARTIES

Two pounds granulated sugar.

Grate the rind of ten lemons over sugar. Rub in with sugar until the oil is absorbed.

Add a gallon of boiling water.

Stir until sugar dissolves, cool, place large piece of ice in bowl, strain through cloth, dress with fruits in season.

ORGEAT LEMONADE

Use large, thin bar glass.

Three-fourths glass of finely shaved ice.

One teaspoonful of fine sugar.

Six or 7 dashes of lemon juice.

One and one-half wine glasses of Orgeat syrup.

Fill up with water; stir well; ornament with fruit and serve with straws.

PLAIN LEMONADE

Two teaspoonsful of sugar.

Juice of a lemon.

One-half glass of ice.

Shake well, fill glass with water, strain, trim with fruits in season. Serve with straws.

PORT WINE LEMONADE

Use large bar glass.

One teaspoonful of fine sugar.

Juice of 1 lemon.

One wine glass of port wine.

Fill glass with cracked ice; shake well and serve with straws.

RHINE WINE LEMONADE

Use a goblet.

One-third full of shaved ice.

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

One tablespoonful of sugar.

Fill up with Rhine wine; dress with fruit in season and serve.

SELTZER LEMONADE

Use large glass.

Two tablespoonsful of sugar.

Juice of two lemons.

Four or five small lumps of broken ice, then fill glass with siphon seltzer.

Stir well with a spoon and serve.

SHERIDAN

Large bar glass.—Float a pony of whisky on top of an Apollinaris lemonade.

SODA LEMONADE

Juice of a lemon.

Two teaspoonsful of sugar.

One bottle of lemon soda.

One lump of ice.

Dress with fruits in season and serve with straws.

WHISKY LEMONADE

Plain lemonade.

Float 100 per cent whisky on top. Fruit.

Jigger measure.

WINE LEMONADE

Use large bar glass.

Three-fourths full of shaved ice.

One teaspoonful of sugar.

Juice of 1 lemon.

One wine glass of any preferred wine.

Fill glass with cracked ice; stir well and serve with straws.



Orangeade

ORANGEADE

Use large bar glass.

One and one-half teaspoonfuls of fine sugar.

Seven or 8 dashes of orange juice.

Three-fourths glass of shaved ice.

Fill up with water; dress with fruit in season and serve with straws.



Pousse Cafes

ABRICOTINE POUSSE CAFE

Fill pousse cafe glass $\frac{1}{3}$ full of abricotine and add maraschino, curacao, chartreuse and brandy in equal proportions until the glass is filled. The ingredients should be poured in one after the other from a small wine glass, with great care, to prevent the colors from blending. Ignite the brandy on top, and after it has blazed for a few seconds extinguish it by placing a saucer or the bottom of another glass over the blazing fluid. Then serve.

FRENCH POUSSE CAFE

Use a pousse cafe glass one-half full of Maraschino and add:

Raspberry syrup, vanilla, Curacao, Chartreuse and brandy in equal proportions until the glass is filled. Then proceed as for Abricotine pousse cafe.

"JERSEY LILY" POUSSE CAFE

Use a pony glass.

One-half of chartreuse.

One-half of brandy.

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

POUSSE CAFE

Use wine glass. This drink must be made very carefully, as each liquor must lie in the glass by itself, and must not mix with the others that are added to it.

- One teaspoonful of Curacoa.
 - One tablespoonful of vanilla syrup.
 - One tablespoonful of Maraschino.
 - One tablespoonful of Chartreuse.
 - One tablespoonful of brandy.
 - One teaspoonful of raspberry syrup.
 - One tablespoonful of port wine.
- Serve.

SANTINAS POUSSE CAFE

- Use a wine glass.
- One-third wine glass of Maraschino.
 - One-third wine glass of Curacoa.
 - One-third wine glass of brandy.
- Do not allow colors to blend. Serve.



Punches

AMERICAN BEAUTY PUNCH

- One teaspoonful creme de menthe in goblet filled with fine ice.
 - Mix juice of one-half an orange.
 - One-half teaspoonful of sugar.
 - One-half brandy. Jigger measure.
 - One-half French vermouth in mixing glass.
- Shake, strain into goblet. Dress with fruit and mint. Top off with one teaspoonful of port wine.

ARCTIC PUNCH (NON-ALCOHOLIC)

100 per cent raspberry syrup.
Juice of two limes.
Two pints of ginger ale.
One pint cold tea in pitcher.
Dress with fruit and mint.

ARRACK PUNCH

Large bar glass.—Fill half full of cracked ice, one teaspoonful sugar dissolved in water, two dashes lemon juice, one wineglass best old Batavia Arrack. Shake well, trim with fruits and serve with straws.

ASTOR PUNCH

One-half jigger white creme de minthe.
Fine ice in goblet.
One-half jigger sloe gin on top.
Dress with fruit in season.

BILL MEYER PUNCH

One dash lemon juice.
One lump loaf sugar.
Two slices pineapple.
Two slices orange.
One slice of lemon.
Use large glass, with five lumps of clear ice. Fill with imported champagne. Stir well. Dress with cherries and serve.

BIMBO PUNCH

Large bar glass.—One tablespoonful powdered sugar dissolved in water, two dashes lemon juice, one wineglass Cognac. Half filled with shaved ice, stir well, trim with fruits and serve with straws.

BISHOP PUNCH (PITCHER)

One-half lemon juice.
One-half jigger syrup.
One jigger jamaica rum.
One pint Claret.
Dress with fruit and mint.

BLACKSTONE NECTAR PUNCH (NON-ALCOHOLIC)

Juice of one small orange.

Juice of one small lemon.

Raspberry syrup to taste.

Shake, strain into goblet with crushed ice. Fill glass with seltzer and dress with fruit and three or four sprigs of mint on top.

BOATING PUNCH

Use large bar glass. Three-quarters full cracked ice. Two teaspoonfuls bar sugar. Two dashes lemon juice. One dash lime juice. One pony brandy. One wine glass rum. Stir; dress with fruit and serve with straws.

BORDELAISE PUNCH

Juice of one-half a lemon.

Two dashes raspberry syrup.

One teaspoonful sugar.

One jigger kirschwasser in goblet with fine ice.

Two slices of Lime.

Two slices of lemon.

Stir well and squirt a little seltzer on top.

BOSTON MILK PUNCH

One-half bourbon whiskey. Jigger measure.

One-half rum.

One small teaspoonful sugar.

One-half bottle milk. Shake and strain.

BOURBON WHISKEY PUNCH

Juice of one-half a lemon.

One small teaspoonful sugar.

Jigger bourbon whiskey.

Shake, strain into goblet with fine ice. Dress with fruit and serve.

BRANDY PUNCH

One tablespoonful sugar.

A little water to dissolve sugar.

One-fourth syrup. Jigger measure.

Three-fourths brandy.

One-half glass cracked ice.

Shake, strain, trim with fruits in season. Serve with straws.

BRANDY AND RUM PUNCH

Large bar glass.— $\frac{1}{2}$ wine glass rum, $\frac{1}{2}$ wine glass Cognac brandy, one tablespoon sugar, juice of $\frac{1}{4}$ lemon, $\frac{3}{4}$ wine glass hot water. Shake well, grate nutmeg on top and serve.

BRUNSWICK PUNCH

Milk shake without sugar.

Use raspberry syrup instead of one-half pony curacao.

CARDINAL PUNCH

Cover the bottom of a punch bowl with loaf sugar in two quarts of sparkling water, two quarts of claret, one pint cognac and one pint rum.

One pint sparkling moselle.

One jigger italian vermouth.

Three oranges sliced.

One lemon sliced.

One-quarter pineapple sliced.

One large piece of ice.

Serve in punch glasses.

CENTURY CLUB PUNCH

Large bar glass.— $\frac{3}{8}$ pony Jamaica rum, one pony Santa Cruz rum, two teaspoons fine sugar, juice of a half lemon, one wine glass water. Fill glass with ice, mix well, trim with fruit and serve with straws.

CHAMPAGNE PUNCH

Punch bowl.—One quart champagne, quarter pound sugar, one orange sliced, juice one lemon, four slices pineapple, one wine glass strawberry syrup. Trim bowl with fruits and serve in champagne goblets.

CHAMPAGNE PUNCH (FOR A PARTY OF THREE)

Into a pitcher pour the juice of 1 lemon and add 3 tablespoonfuls of sugar, one-half wine glass of strawberry syrup, one pint bottle of champagne.

Stir with spoon; drop in 1 slice of orange, 2 slices of pineapple. Decorate with fruit and serve in champagne glasses.

CHAMPAGNE PUNCH

Four lumps of sugar.

Two ponies of curacao.

One quart of champagne.

Bottle of club soda.

Juice of one lemon.

Stir with ladle.

One large piece of ice. Trim with fruits in season.

CHOCOLATE PUNCH

Use large bar glass two-thirds full of fine ice.

One-half teaspoonful sugar.

One-half jigger port wine.

One-half jigger curacao.

One egg and fill with milk.

Shake thoroughly into punch glass, grate a little nutmeg on top and serve.

CLARET PUNCH

One tablespoonful of sugar.

Squirt of seltzer.

Juice of one-half a lemon.

Half glass of cracked ice. Claret glass.

Fill glass with claret.

Stir well, and ornament with fruits in season.

CLARET PUNCH

Use large bar glass, two-thirds full shaved ice, three teaspoonfuls of sugar, four dashes of lemon juice, two slices of orange, two wine glasses of claret.

Shake well; strain into thin glass; dress with fruit and serve with straws.

CLARET CUP (1 GALLON MIXTURE)

Use large bowl for mixing. Three oranges, sliced, one lemon sliced, one small pineapple, sliced, one wine glass of Abricotine, two wine glasses of Curacao, two quarts of claret wine, one and one-half pints of Apollinaris.

Mix well with a ladle and set aside for four hours before using; then strain into another vessel and when ready to use add $1\frac{1}{2}$ pints of champagne or other sparkling wine. Stir gently and then put in a block of clear ice. Decorate the top with fruit; let several slices of grapefruit float around in the bowl. Serve in champagne glasses.

CLUBHOUSE CLARET PUNCH

Use large bar glass, three-fourths full of cracked ice, four dashes of orange juice, four dashes lemon juice, four dashes gum syrup, two wine glasses of claret wine.

Shake; strain into tall, thin glass; fill up with seltzer; dress with fruit and serve.

COHASSET PUNCH

Fill large bar glass one-half full shaved ice; one jigger New England rum; one jigger vermouth; 3 dashes gum syrup; one dash orange bitters; one-half juice of a lemon. Stir and serve with a preserved peach and its liquor.

COMBINATION PUNCH

Juice of one-half a lemon.

Juice of one-half a lime.

Juice of one-half an orange.

One jigger rye or bourbon whisky.

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

CREAM PUNCH

One teaspoonful granulated sugar.

One pony brandy.

One pony maraschino.

One small bottle of cream.

One dash Curacao.

Shake, strain into punch glass.

CREOLE PUNCH

One pony french claret.
One pony brandy.
Two dashes apricot brandy.
Two dashes jamaica rum.
One teaspoonful syrup.
Crushed ice in goblet. Dress with fruit. If served hot, add spices and lemon peel and serve in silver pitcher.

CUBAN MILK PUNCH

One-fourth jigger vanilla.
One egg.
One teaspoonful sugar.
One-half pint fresh milk.
Shake, strain and serve in thin glass.

CURACOA PUNCH

Use large bar glass, three-fourths full of shaved ice, one teaspoonful of fine sugar, four dashes of lemon juice, one pony of red Curacao, one wine glass of brandy, one-half pony of Jamaica rum.
Stir; dress with fruit in season and serve with straws.

CURACAO PUNCH

Use a large bar glass half full of ice.
One tablespoonful powdered sugar.
Three or four dashes lemon juice.
One-half jigger brandy.
One-four jigger curacao.
One-fourth jigger Jamaica rum.
Two dashes bitters.
One-half glass carbonated water.
Stir well, fill with ice, dress with fruits, serve with straws.

DANIEL WEBSTER PUNCH

Juice of twelve limes.
Add granulated sugar sufficient to make paste.
One pint rum.
Let it mull for twelve hours.
Large block of ice.
Add one quart of Champagne.
Serve twelve persons.

EGG MILK PUNCH

Use large bar glass, three-fourths full of cracked ice, two tablespoonfuls of fine sugar, one pony rum, one wine glass of brandy, fill up with milk.

Shake well; strain into tall, thin glass; grate nutmeg on top and serve.

ELMWOOD PUNCH

Four pints grape juice.

One pint Claret.

One pint grated pineapple.

Sugar to taste. Dress with fruits in season.

EMPRESS PUNCH

Two crushed lumps of sugar.

Three dashes Angostura bitters.

Four or five lumps of ice.

One split of Champagne.

Dress with fruit and put a little mint on top. Add two thin slices of lime and serve.

FISH HOUSE PUNCH (FOR A PARTY OF FOUR)

Mix in large punch bowl. One and one-half wine glasses of lemon juice, two wine glasses of peach brandy, one wine glass Cognac brandy, one wine glass of rum, one-half pound of fine sugar. One and one-half pints of ice water.

Stir well; ladle into punch glasses and serve.

GIN PUNCH

Use large bar glass.

Three-fourths full of shaved ice.

One tablespoonful of fine sugar.

Four dashes of lemon juice.

One and one-half wine glasses of gin.

Shake well; strain into punch glass; fill up with seltzer water; dress with fruit and serve.

GLASGOW PUNCH

Use large bar glass.
One and one-half tablespoons fine sugar.
One and one-half wine glasses ice water.
One-half wine glass Jamaica Rum.
Stir well. Rub edge of fizz glass with a slice of lemon, strain into it and add a drop of lemon juice.

GORDON PUNCH (FOR A PARTY OF FIFTY)

Put a large lump of ice in punch bowl.
One and one-half pounds of sugar.
Four wine glasses of lemon juice.
Two wine glasses of orange juice.
One and one-half wine glasses Abricotine.
Six quarts of sweet Catawba or Tokay wine.
One gallon carbonated water.
One quart of claret wine.
Stir well; ladle into stem glasses; decorate with fruit and serve.

HOT ARRACK PUNCH

Use a hot water glass.
One teaspoonful of fine sugar.
Two dashes lemon juice.
Three-quarters wine glass of Arrack.
Fill up with boiling water; grate a little nutmeg on top and serve.

HOT BOLAND PUNCH

Use a hot water glass.
One teaspoonful of fine sugar
One and one-half wine glasses of Scotch whisky.
One-half wine glass of ginger ale.
Fill up with boiling water; stir well and serve.

HOT IRISH PUNCH

One lump of sugar dissolved in a little hot water in a hot punch glass.
One wine glass of Irish whisky.
One piece of lemon peel.
Fill up with hot water; stir; grate nutmeg on top and serve.

HOT RUM PUNCH

Made the same as Irish Whisky, substituting rum for Irish whisky.

HOT WHISKY PUNCH

Same as Hot Irish Whisky, substituting Rye or Bourbon for Irish whisky.

IMPERIAL PUNCH

Use large bar glass.

Two teaspoons fine sugar.

One wine glass Claret.

One wine glass soda.

One shake nutmeg.

One dash Maraschino.

One slice cucumber.

Fill with ice, mix well, serve with straws.

KIRCHSWASSER PUNCH

Use large bar glass.

One teaspoonful of fine sugar.

Three dashes of lemon juice.

Four dashes of yellow Chartreuse.

One and one-half wine glasses of Kirchwasser.

Fill up with cracked ice; stir well; decorate with fruit and serve with straws.

LIFE SAVER

Use small punch glass.

Three small lumps ice.

Three dashes lemon juice.

Three dashes orange juice.

A little sugar.

One-half pony gin.

One-half pony Vermouth.

Stir well, adding seltzer until full.

LONDON DRY PUNCH

One tablespoonful raspberry syrup.
One tablespoonful powdered sugar.
One and one-half dashes London dry gin.
Four dashes lemon juice.
One slice of orange.
Two dashes maraschino.
Ice, shake well, garnish with fruit, and serve in glass cup.

MEDFORD RUM PUNCH

Use large bar glass.
Three-fourths full of shaved ice.
One wine glass of Medford rum.
Three dashes of fine sugar.
One dash of Jamaica rum.
Stir well; dress with fruit and serve with straws.

MILK PUNCH

Use large bar glass.
One-half full of shaved ice.
One teaspoonful of fine sugar.
One-half wine glass of Jamaica rum.
One-half wine glass of brandy.
One-fourth wine glass Santa Cruz rum.
Fill up with milk; shake well; strain into tall glass; grate nutmeg on top and serve with straws.

MISSISSIPPI PUNCH

(A large bar glass.) One tablespoon of sugar, dissolved in one-half wineglass of water; two or three dashes of lemon juice; one-half wine glass of Bourbon whisky; one-half wine glass of Jamaica rum; one wine glass of brandy; fill goblet with fine ice. Dress top with pieces of orange, pineapple, etc.

MOOSE PUNCH

One-third jigger rye whisky.

One-third jigger bourbon whisky.

One-third jigger dry gin.

One dash bitters.

One dash orange bitters.

Three dashes syrup.

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

NATIONAL GUARD PUNCH

Large bar glass.—One tablespoon fine sugar, juice of $\frac{1}{2}$ lemon, two dashes raspberry syrup, fill with shaved ice, one wine glass brandy, one wine glass sherry. Stir well, dash with Jamaica rum, trim with fruits, serve with straws.

ORCHARD PUNCH

Three-fourths glass of shaved ice.

One wine glass of California brandy.

One-half wine glass orchard syrup.

One teaspoonful of pineapple syrup.

Three dashes of lemon juice.

Stir well; float a little port wine on top and serve with straws.

PHILADELPHIA PUNCH

Use large bar glass.

Fill with shaved ice.

Two dashes of lemon juice.

Two teaspoonfuls of fine sugar.

One wine glass of St. Croix rum.

One pony brandy.

Stir well; dress with fruit and serve with straws.

PORT WINE PUNCH

Use large bar glass.

Three dashes of lemon juice.

One-half tablespoonful of fine sugar.

Two slices of orange.

One-half tablespoonful of raspberry syrup.

Fill glass one-half full of cracked ice; then pour in $1\frac{1}{2}$ wine glasses of port wine. Shake well; ornament with berries in season and serve with straws.

PLANTERS PUNCH

One pint old Jamaica rum.

One quart (large bottle) sparkling Moselle.

One quart fresh pineapple or grape fruit well strained.

The syrup from canned pineapples is not desirable. If sweetening is desired, use a very little sugar syrup. A dry punch is always preferable. If grape fruit is used, it should be from the Imperial Valley, Arizona or Texas.

Decorate with slices of pineapple, oranges and maraschino cherries.
Partake with extreme caution.

PUNCH (For Ten Persons)

Use large bowl.

One and one-half pounds white sugar.

One box of strawberries.

Juice of 4 lemons.

Juice of 10 oranges.

Two wine glasses of brandy.

Six quarts of Catawba wine.

One quart of port wine.

One wine glass of Jamaica rum.

Fill with ice, Shake well; decorate with sliced orange, fruits and berries in season.

ROMAN PUNCH

Use large bar glass.

One tablespoonful of sugar.

One-half pony of raspberry syrup.

One-half wine glass of Jamaica rum.

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

One tablespoonful of Curacao.

One-half wine glass of brandy.

One tablespoonful of port wine.

Fill with cracked ice; shake well; dress with fruit in season and serve with straws.

ROYAL PUNCH (FOR A PARTY OF TWENTY)

Use large punch bowl or other vessel.
One quart of brandy.
One and one-half pints of Jamaica rum.
Two wine glasses of Arrac.
Two wine-glasses of Curacoa.
One pound of fine sugar.
Juice of 3 lemons.
Two slices of lemon.
Four quarts of hot tea.
Mix well; add 1 wine glass of calves' foot jelly. Serve in punch cups. To be served hot.

SAUTERNE PUNCH

Use large bar glass.
One-half teaspoonful of sugar.
Juice of $\frac{1}{2}$ lemon.
Two or 3 slices of orange.
One-half teaspoonful of raspberry syrup.
One-half wine glass of Sauterne.
Shake well; ornament with berries in season and serve with straws.

SHERRY WINE PUNCH

Use large bar glass.
Three dashes of lemon juice.
One-half tablespoonful of sugar.
Three slices of orange.
One-half tablespoonful of raspberry syrup.
One and one-half wine glasses of sherry wine.
Fill up with cracked ice; shake well; ornament with berries in season and serve with straws.

SODA NEGUS (FOR A PARTY OF TEN)

Use a punch bowl or other suitable vessel.
Twenty-four lumps of loaf sugar.
Fourteen cloves.
Two teaspoonfuls of grated nutmeg.
One quart of port wine.
Put above ingredients into a saucepan; heat and stir well, do not allow mixture to boil. Pour in two bottles of soda water. Serve in punch glasses.

ST. CROIX RUM PUNCH

Use large bar glass.
One tablespoonful of sugar.
One wine glass of St. Croix rum.
One teaspoonful of raspberry syrup.
One-half wine glass of Jamaica rum.
Fill with cracked ice; shake well; ornament with fruit in season and serve with straws.

TIP TOP PUNCH

Use large bar glass.
One lump of loaf sugar.
One-half pony glass of brandy.
One-half pony glass of Curacoa.
One-half small lemon.
Three or 4 lumps of ice.
Fill up the glass with champagne; stir with spoon; dress the top with slices of pineapple or orange; serve with straws.

VANILLA PUNCH

Use tall, thin bar glass.
One tablespoonful of sugar.
Two tablespoonfuls of vanilla extract.
One wine glass of brandy.
Three dashes of lemon juice.
Two dashes of Curacoa.
Shake well; ornament with slices of oranges; serve with straws.

WHISKY PUNCH

Use large bar glass.
One tablespoonful of lemon juice.
One wine glass of whisky.
One-fourth wine glass of Jamaica rum.
One tablespoonful of sugar.
One-half wine glass of water.
Five drops of raspberry syrup.
Fill glass with cracked ice. Shake well; dress top with 1 slice of orange, 1 piece of pineapple and serve with straws.

69TH REGIMENT PUNCH

(A hot whisky glass). One-half wine glass of Irish whisky; one-half wine glass of Scotch whisky; one teaspoon of sugar; two or three dashes of lemon juice; two wine glasses of hot water. Adds greatly to one's comfort on a cold night.

7TH REGIMENT PUNCH

(A large bar glass.) One tablespoon of sugar; two or three dashes of lemon juice; one wine glass of brandy; one wine glass of Catawba wine. Flavor with raspberry syrup. Fill glass with fine ice; shake well; dress with fruits; dash with Jamaica rum and serve with a straw.

COHASSET PUNCH

Use large bar glass, one-half full of shaved ice, one wine glass of rum, three dashes gum syrup, one dash of orange bitters, one-half juice of a lemon, one wine glass of Vermouth.

Stir well and serve with a preserved peach and its liquid.

BRANDY PUNCH

Use large bar glass.—One teaspoonful sugar dissolved in a little water, one-half juice of lemon, one-quarter wine glass rum, one and one-half wine glasses brandy, one slice orange, piece of pineapple, fill glass with shaved ice.

Shake well; dress with fruit and serve with straws.

***Rickeys*****GIN RICKEY**

Use medium-sized thin glass.

One lump of ice.

Juice of 1 lemon

Place glass and bottle of gin before consumer and let him pour his own drink. Fill up with seltzer water and serve.

RICKY (GIN)

Use tall glass.
Juice of one lime.
Add rind of lime.
Large piece of ice.
One drink London Dry gin.
Fill glass with sparkling water.

SCOTCH RICKEY

Use a medium sized glass.
Two lumps of ice.
Juice of 1 lime.
One wine glass of Scotch whisky.
Fill glass with vichy or seltzer and serve.

*Sangarees***ALE SANGAREE**

Ale glass.—One teaspoon powdered sugar. Fill with ale, grate nutmeg on top.

GIN SANGAREE

One-half teaspoonful of fine sugar dissolved in a little water.
One wine glass of gin.
One lump of ice.
Stir well; float a teaspoonful of sherry on top and serve.

PORTER SANGAREE

Use large bar glass.
One-half bottle of porter.
One wine glass of water.
One tablespoonful of sugar.
Two or 3 lumps of ice.
Stir well; grate nutmeg on top and serve.

PORT WINE SANGAREE

One teaspoonful sugar dissolved in 1 teaspoonful of water.
One teaspoonful of vanilla syrup.
One lump of ice.
One wine glass of port wine.
Stir with spoon; grate nutmeg on top and serve.

SHERRY WINE SANGAREE

One teaspoonful of sugar dissolved in a little water.
One teaspoonful of vanilla syrup.
One lump of ice.
One wine glass of sherry wine.
Stir with spoon; grate nutmeg on top and serve.

*Shakes***BRANDY SHAKE**

One wine glass cognac brandy, one tablespoonful sugar, juice of 2 lemons, fill glass with cracked ice.
Shake well; strain into tall fancy glass and serve.

GIN SHAKE

Three-fourths full of shaved ice.
One teaspoonful of fine sugar.
One wine glass of gin.
Shake well; strain into small fancy glass and serve.

MILK AND SELTZER

Use a medium sized shell glass.
Fill one-half full of cold milk and one-half of seltzer water.

MILK SHAKE

Two lumps of cracked ice.
One teaspoonful of fine sugar.
One-half teaspoonful of syrup of any kind preferred. Fill up with milk; shake well and serve.

WHISKY SHAKE

Use small bar glass.
Juice of 1 lemon.
One wine glass of whisky.
One tablespoonful of sugar.
Fill up glass with finely shaved ice. Shake well and strain into tall, thin glass.

*Slings***BRANDY SLING**

Use a large bar glass. One teaspoonful sugar, one wine glass brandy, small piece of ice.
Mix together; put a piece of lemon on top, with some grated nutmeg and serve.

BRANDY SLING, HOT

Use hot water glass. Fill glass two-thirds full of hot water, one lump of sugar, one wine glass brandy.
Stir well; add a piece of twisted lemon peel and grate nutmeg on top.

GROG (Hot)

Use bar glass.
One jigger rum.
One slice lemon.
Two teaspoons sugar.
Fill with boiling water, serve hot.

HOT BRANDY SLING

Use a hot water glass.
One lump of sugar.
One wine glass of brandy.
Fill glass two-thirds full of hot water; stir well; twist a piece of lemon peel and grate a little nutmeg on top and serve.

HOT IRISH WHISKY

Use a hot water glass.

One lump of sugar dissolved in a little hot water.

One wine glass of Irish whisky.

One slice of lemon peel.

Fill up with boiling water: stir; grate nutmeg on top and serve.

HOT RUM

Use a hot water glass.

One lump of sugar dissolved in a little hot water.

One wine glass of rum.

Fill up with hot water; drop in a piece of twisted lemon peel; grate a little nutmeg on top and serve.

HOT RUM SLING

One teaspoonful of fine sugar dissolved in a little hot water.

One wine glass of Jamaica rum.

Stir; twist in a piece of lemon; grate nutmeg on top and serve.

HOT SCOTCH WHISKY

Use a hot water glass.

One lump of sugar dissolved in a little hot water.

One wine glass of Scotch whisky.

Fill up with boiling water.

One slice lemon peel.

Stir; grate nutmeg on top and serve.

HOT SCOTCH WHISKY SLING

Use a large whisky glass.

Three-fourths full of hot water.

One lump of sugar (crushed with muddler).

One wine glass of Scotch whisky.

One piece of twisted lemon peel.

Grate nutmeg on top and serve.

HOT WHISKY SLING

Same as Hot Brandy Sling, substituting whisky for brandy.

PORT WINE NEGUS

Use small bar glass.

One wine glass of port wine.

One teaspoonful of fine sugar.

Fill glass with hot water; grate a little nutmeg on top and serve.

WHISKY SLING, HOT

Use hot water glass.

One lump of loaf sugar.

One wine glass of whisky.

Fill glass two-thirds full of hot water. Stir well; twist a piece of lemon peel; grate a little nutmeg on top and serve.

*Smashes***BRANDY SMASH**

Use large bar glass. One teaspoonful sugar, three sprigs of mint, one wine glass brandy.

Fill glass with cracked ice. Stir well with spoon; strain into fancy stemmed glass and serve.

FANCY WHISKY SMASH

Use large bar glass, one-half full of shaved ice, two teaspoonfuls of fine sugar, one wine glass of whisky, three or four sprigs of mint pressed with muller in 1 glass of carbonated water.

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

MINT SMASH

Medium bar glass.—Dissolve one teaspoon fine sugar in water, crush in four or five sprigs of mint with a muddler, one wine glass whisky, brandy or gin as wanted. Fill up with fine ice, and serve strained.

RUM SMASH

Large bar glass.—Dissolve two teaspoons fine sugar in water, four dashes lemon juice, $\frac{1}{2}$ glass fine ice, one wine glass Medford, rum. Mix well, strain into sour glass, add a sprig of mint.

WHISKY SMASH

Use small bar glass.

One-half tablespoonful of sugar and 3 sprigs of mint pressed in a little water until the flavor is extracted.

Two pieces of cracked ice.

One wine glass of whisky.

Shake well; dress top with mint and fruit, as in Mint Julep, and serve.

*Sours***BLACKTHORN SOUR**

Use mixing glass. Fill $\frac{2}{3}$ full of shaved ice; 2 teaspoonfuls lime or lemon juice; 1 teaspoonful pineapple syrup, $\frac{1}{2}$ teaspoonful abricotine; 1 wine glass Sloe gin. Stir well, strain into claret glass, dress with fruit and serve.

BRANDY SOUR

Use a large bar glass. Fill glass with cracked ice, one-half tablespoonful sugar, two dashes lemon juice, one dash seltzer, one wine glass brandy.

Stir; strain into glass; decorate with fruit and serve.

CHAMPAGNE SOUR

Use medium sized bar glass. Fill one-third full of shaved ice, three dashes of lemon juice, fill up with champagne.

Stir gently; dress with fruit; dash with brandy and serve with straws.

CONTINENTAL SOUR

Use large bar glass. One-half teaspoonful of sugar dissolved in a little water, one-half juice of a lemon, one wine glass of whisky or liquor, as desired, fill glass with fine ice.

Shake and strain into a highball glass and dash with sour.

DIZZY SOUR

(Use large bar glass.) Mash one-half lemon; 2 spoonsful of powdered sugar; three-fourth full of fine ice; one jigger rye whisky; three dashes benedictine. Shake well, strain in a sour glass, put in a piece of pineapple, float one-third jigger Jamaica rum on top and serve.

EGG SOUR

Use large bar glass. Three or four lumps of ice, one egg, one tablespoonful of fine sugar, juice of 1 lemon.

Shake well; grate nutmeg on top and serve.

GIN SOUR

Use large bar glass.

Three-fourths full of shaved ice.

One teaspoonful of fine sugar.

Four dashes of lemon juice.

One dash seltzer.

One wine glass of gin.

Stir well; strain into sour-glass; ornament with fruit and serve.

HARI KARI

Make a whisky sour large enough to half fill a brandy glass when strained and fill with carbonated water to suit. Dress with fruit and serve.

JAMAICA RUM (SOUR)

Use large bar glass.

Three-fourths full of cracked ice.

One teaspoonful of fine sugar.

Three or 4 dashes of lemon juice.

One-half wine glass of seltzer water.

One wine glass of Jamaica rum.

Stir well; strain into sour-glass; decorate with fruit and serve.

JERSEY SOUR

Use small bar glass.

Two teaspoonfuls of fine sugar dissolved in a little water.

One wine glass of applejack.

Fill up with cracked ice.

Shake well; strain into sour glass; dress with fruit and serve.

LONDON DRY SOUR

One teaspoonful powdered sugar.

Three dashes lemon juice.

One wine glass London Dry gin.

Dissolve sugar in lemon juice before adding gin.

Shake well in ice, strain and dress with fruit, after adding dash of seltzer.

MEDFORD RUM SOUR

Use large bar glass.

Three-fourths full of shaved ice.

One teaspoonful of fine sugar.

Three dashes of lemon juice.

One-half wine glass of seltzer water.

One wine glass of Medford rum.

Stir well; strain into cocktail glass and serve.

RUM SOUR

Large bar glass.—Two teaspoons fine sugar, one squirt seltzer, four dashes lemon juice, $\frac{1}{2}$ glass fine ice, one wine glass Medford, Jamaica, Santa Cruz or St. Croix rum. Mix well, strain into sour glass and trim with fruit.

SARATOGA SOUR

Small punch glass.—Two lumps ice, one bar spoon fine sugar, one bar spoon lemon juice, one drink whisky. Fill with seltzer and serve.

VICTORIA SOUR

Fill large bar glass two-thirds full shaved ice; four dashes gum syrup; one teaspoonful pineapple syrup; four dashes lemon juice; three dashes Jamaica rum; one teaspoonful Abricotine; one-half jigger sherry wine; one-half jigger whisky. Stir; strain into fancy sour glass containing fruit; dash with carbonated water; top off with a little claret and serve.

WHISKY SOUR

Use large bar glass.
Three-fourths full of shaved ice.
One-half tablespoonful of sugar.
Three dashes of lemon juice.
One wine glass of whisky.
Stir well; strain into sour glass; dress with fruit and serve.

*Toddies***BRANDY TODDY**

Use small bar glass. One lump sugar dissolved in a little water, one or two lumps of ice.
For Hot Brandy Toddy, substitute hot water for ice.

GIN TODDY OR SLING

Use large bar glass.
One or 2 lumps of ice.
One wine glass of gin.
One tablespoonful of fine sugar.
Stir.

HOT APPLE TODDY

Use a hot water glass.
One lump of sugar.
Fill glass two-thirds full of boiling water and crush the sugar.
One piece of lemon peel.
Fill up with applejack; stir well with a spoon; grate nutmeg on top and serve.

HOT APPLE TODDY (NEW YEAR)

Use a hot water glass.
Fill glass two-thirds full of boiling water.
One teaspoonful of fine sugar.
One wine glass of applejack.
One-quarter of baked apple with skin.
Stir well; grate nutmeg on top; stir with spoon and serve.

KENTUCKY TODDY

Use a whisky glass.
One drink whisky.
One lump ice.
Two dashes Curacao.
One piece orange rind.
Grate nutmeg on top and serve.

OLD FASHIONED TODDY

Use old fashioned cocktail glass.
One teaspoonful of fine sugar dissolved in a little seltzer.
One wine glass of Bourbon whisky.
Two small pieces of ice.
Stir gently; grate nutmeg on top and serve with spoon.

WHISKY TODDY

Use small bar glass.
One teaspoonful of sugar dissolved in a little hot water.
Two small lumps of ice.
Stir; place bottle and glass before consumer and allow him to help himself.



Tom & Jerry

TOM AND JERRY (MIXTURE)

Use a punch bowl. Beat the whites of 10 eggs in a bowl to a stiff froth. Put the yolks in another bowl and beat until very light. Add 15 tablespoonfuls of sugar to the whites of the eggs; mix well; then add the yolks. Beat well; put in punch bowl and serve in punch cups.

TOM AND JERRY, HOT

Use large bar glass or mug.

Two and one-half tablespoonfuls of Tom and Jerry mixture.

One wine glass of brandy.

One-half wine glass of Jamaica rum.

Fill with boiling water; stir well; grate nutmeg on top and serve.

TOM AND JERRY, COLD

Prepare ingredients in same way as Tom and Jerry, but using cold water instead of hot water.



Straights

STRAIGHT BRANDY

Use small bar glass.

Put small piece of ice in glass.

One drink of brandy.

STRAIGHT GIN

Same as Straight Brandy, substituting gin for brandy.

STRAIGHT RUM

Same as Straight Brandy, substituting rum for brandy.

STRAIGHT WHISKY

Same as Straight Brandy, substituting whisky for brandy.

*Skins***SCOTCH WHISKY SKIN**

Use small bar glass.

One lump of sugar.

One wine glass of Scotch whisky.

One piece of lemon peel.

Rinse glass with hot water; put in sugar; fill glass one-half full of boiling water; add Scotch whisky and serve with spoon.

BRANDY SKIN

Use a small bar glass. One lump sugar, one wine glass brandy, one piece of lemon peel.

Rinse glass in hot water. Put in the sugar; fill the glass $\frac{1}{2}$ full of boiling water; then add the brandy; stir and serve with spoon.

WHISKY SKIN

Use small bar glass.

One-half whisky glass of hot water.

One wine glass of whisky.

Twist a piece of lemon skin on top and serve.

*Varieties***ABSINTHE—AMERICAN STYLE**

Mixing glass $\frac{3}{4}$ full finely shaved ice; five dashes gum syrup; one pony absinthe. Two wine glasses of water. Shake until outside of shaker is frosted; strain into large champagne glass and serve.

ABSINTHE—FRENCH STYLE

Pour 1 pony of absinthe into a champagne glass. Place champagne glass in a bowl; then fill bowl with shaved ice and water. Raise the bowl and let the icewater drip into the glass until the proper color is obtained. Pour into thin bar glass and serve.

ABSINTHE—ITALIAN STYLE

One pony of absinthe in a large bar glass; three pieces of ice; three dashes of Maraschino; one-half pony of anisette. Fill glass slowly with icewater, at the same time stirring gently with bar spoon; then serve.

ALEXANDER

One-third London Dry Gin, one-third Creme de Cacao, one-third cream. Shake with cracked ice.

APPETIZER

Four dashes absinthe.

One pony dry gin.

One pony French or Italian Vermouth.

Use large goblet and add little seltzer. Shake well.

APPLE JACK COCKTAIL

Large bar glass.—Four dashes gum, four dashes raspberry syrup, one wine glass apple jack, $\frac{1}{2}$ glass ice. Shake and strain into cocktail glass.

ARF AND ARF (OR BLACK AND TAN)

Pour into large ale glass.

One-half ale and $\frac{1}{2}$ porter, or $\frac{1}{2}$ ale with porter and stout, or $\frac{1}{2}$ old and $\frac{1}{2}$ new ale. This is a common English drink, half porter and half ale, but in this country we use $\frac{1}{2}$ old and $\frac{1}{2}$ new ale.

BEEF TEA

One-half teaspoonful best beef extract.

Fill glass with hot water. Stir well while seasoning with pepper, salt and celery salt.

Serve with small glass of cracked ice and spoon on the side.

BISHOP A LA PRUSSE

Roast 6 oranges until they are of a pale brown color. Then put them in a deep dish and cover them with $\frac{1}{2}$ pound fine sugar and pour on 1 pint of port wine. Cover the dish and let it stand for 24 hours before serving.

When about ready to be served, place the dish in a pan of boiling water; press the juice from the oranges with a spoon and strain the juice through a fine sieve. Then boil 1 pint of port wine and mix it with the strained juice and serve in claret glasses while warm.

BLACK STRIPE

Pour 1 wine glass rum into a small bar glass and add 1 tablespoonful molasses.

If to be served cold, add 1 wine glass of water and fill with cracked ice. Stir well and serve.

If to be served hot, fill glass with hot water and sprinkle nutmeg on top.

BLUE BLAZER

Use 2 silver plated mugs. One teaspoonful sugar dissolved in a little hot water. One wine glass Scotch whisky. Ignite the liquid and while blazing pour it several times from one mug to the other. Serve with a piece of twisted lemon peel on top.

BONSOIR ("GOOD NIGHT")

Fill a sherry glass $\frac{1}{2}$ full of shaved ice, $\frac{1}{2}$ pony benedictine; $\frac{1}{2}$ pony creme Yvette. Fill up with ginger ale; stir gently and serve with a straw cut in two.

BRANDY CHAMPERELLE

One-quarter wine glass of red Curacao, one-quarter wine glass of yellow Chartreuse, one-quarter wine glass of Anisette, one-quarter wine glass of Kirschwasser or brandy.

One dash Angostura bitters. Serve in wine glass.

BRANDY PONY

Pony glass.—Fill glass to rim with best brandy and serve turned upside down in whisky glass, with ice water on the side.

BRANDY SCAFFA

Use sherry glass.—Two tablespoonfuls raspberry syrup, two tablespoonfuls Maraschino, two tablespoonfuls Angostura bitters, two tablespoonfuls brandy. In filling glass do not allow liquors to blend.

BRANDY SHRUB

To make 1 gallon:

Put the peelings of 2 lemons and the juice of 5 lemons into a punch bowl. Add $2\frac{1}{2}$ quarts of brandy; make the bowl airtight and set aside. After 6 days add $1\frac{1}{2}$ quarts of sherry wine, 3 pounds of loaf sugar, which has been dissolved in 1 pint of plain soda. Strain and bottle.

BURNT BRANDY

Use small bar glass. Two lumps of sugar, one and one-half wine glasses of brandy.

Put the sugar on a saucer. Pour the brandy over it and ignite. Let it burn for a couple of minutes, extinguish fire by covering with plate. Pour into glass and serve.

BUTTERED RUM—HOT

Use small bar glass. One tablespoonful of sugar dissolved in a little hot water, add 1 wine glass of Jamaica rum, one small piece of butter.

Fill the glass with hot water. Stir; grate nutmeg on top, and serve.

CAFFE ROYAL FRAPPED

Frappe.—One pony brandy and three ponies black coffee, mixed in a cooler, and serve while in a semifrozen condition.

CHAMPAGNE

Pack ice around bottle. Should be served very cold in champagne glasses.

Never put ice in the wine.

CHAMPAGNE COCKTAIL

One lump of sugar in tall, thin glass, one small piece of ice, two dashes of Angostura bitters, one piece twisted lemon peel.

Fill up with champagne; stir and serve.

CHAMPAGNE FRAPPE

Put bottle in a champagne cooler and pack around it finely shaved ice and salt. Twirl the bottle until it is almost frozen, then it will be ready to serve.

CHAMPAGNE VELVET

For this drink a bottle of champagne and a bottle of porter (both cold) must be used. Fill the goblet half full of porter and balance with champagne, stir with spoon slowly and carefully.

CLARET COBBLER

One teaspoonful of sugar.

Two slices of orange.

Two slices of lemon.

One-half glass of cracked ice.

Stir well with spoon, ornament with fruits in season, serve with straws.

CLARET CUP

Large bar glass.—One teaspoon fine sugar, one piece lemon peel, three dashes Sherry, two wine glasses Claret, one wine glass soda. Stir thoroughly and strain.

CLARET FLIP

Use large bar glass, one-half full of shaved ice, two teaspoonfuls of fine sugar dissolved in a little water, one egg broken in, one and one-half wine glasses of claret wine.

Shake well; strain into punch glass; grate nutmeg on top and serve.

FEDORA

Use large bar glass, three-fourths full of shaved ice, two table-spoonfuls of fine sugar dissolved in a little water, one pony of brandy, one pony of Curacoa, one-half pony or whisky, one-half pony of rum.

Shake well; dress with fruit and serve with straws.

FRAPPED CAFE ROYAL

It consists of $\frac{3}{4}$ of black coffee and $\frac{1}{4}$ brandy, frapped in a cooler, and drank while the mixture is yet in a semi-frozen state.

GIN AND CALAMUS

Steep $\frac{1}{2}$ ounce of calamus root, cut in small pieces, into 1 quart of gin until the essence is extracted.

GIN AND MILK

Pass bottle of gin, glass and spoon to consumer to help himself. When he has poured out his drink fill up the glass with ice cold milk.

GIN AND PINE

Take a handful of slivers of fine pine wood from the knots of a pine log; put into a quart bottle of gin to extract the flavor. In about two hours it will be ready to serve. Serve in the same manner as directed for Tansey and Whisky.

GIN AND WORMWOOD

Use small bar-glass.

Put 6 or 7 sprigs of wormwood into a quart bottle and fill up with Holland gin. Set aside for at least six hours until the essence has been extracted. Serve in a small whisky glass.

GIN VELVET

Use highball glass.

One jigger gin.

One scoop vanilla ice cream.

Fill glass with ginger ale, mix well and serve.

GOLDEN CREME

Use champagne glass.
One pony Creme de Cognac.
One dash Angostura Bitters and a piece of lemon peel.
Fill glass with frapped Champagne and serve.

GOLDEN SLIPPER

Use wine glass.
One-half wine glass Chartreuse (yellow).
Yolk of 1 egg dropped in without breaking.
One-half wine glass Goldwasser.

GUM SYRUP, SWEET (1 gallon mixture)

In 2 quarts of water put 7½ pounds sugar and boil ten minutes.
minutes. Add water to make 1 gallon.

HALF AND HALF (AMERICAN STYLE)

Use large bar glass.
Fill one-half full of old ale or porter.
One-half of new ale.

HARVARD COCKTAIL

Use large bar glass.
Two dashes bitters.
Two dashes orange Curacao.
One-half pony Vermouth.
One-half pony sherry. Add ice, strain into cocktail glass and serve
with twisted lemon peel.

HORSE'S NECK

Cut the entire rind from 1 lemon into one long spiral piece, and
fit inside of the glass in such a manner as to permit one end to hang
over the rim of the glass. Then fill up with ginger ale and serve.

HORSE'S NECK—STIFF. (Use a large bar-glass)

Same as Horse's Neck, with a glass of whisky added.

HUMPTY DUMPTY

Fill large bar glass two-thirds full of shaved ice; one heaping teaspoonful bar sugar; one whole egg, broken in; one-fourth jigger Jamaica rum; three-fourths jigger brandy. Fill up with milk; shake hard; strain into tall shell glass; grate nutmeg on top and serve.

JACK JOHNSON

Use highball glass.
One jigger rum.
One scoop chocolate ice cream.
Fill glass with ginger ale.
Mix well and serve.

JERSEY COCKTAIL

Use large bar glass.
Four or 5 lumps of cracked ice.
One-half teaspoonful of fine sugar.
Three dashes of Angostura bitters.
One wine glass of ice cold cider.
Strain into cocktail glass; twist a piece of lemon peel on top and serve.

KNICKERBEIN

Use a sherry wine glass.
One-half wine glass of Maraschino.
One yolk of egg, unbroken.
One teaspoonful of Benedictine.
Fill up with Kuemmel; add 2 drops of Angostura bitters and serve.

MINT JULEP

Use large glass, fill with shaved ice and stir until frost appears on outside of glass.
Take one tablespoonful of sugar dissolved in small quantity of hot water.
Add one drink rye whisky.
Pour into large glass.
Stir carefully.
Place two or three long sprigs of mint stems downward in ice.
As contents is drunk, inhale aroma of the mint.

MOLITOR'S LLOYD

Tom Collins glass.—Juice of $\frac{1}{4}$ lemon and orange, one teaspoon fine sugar, one drink whisky, three lumps ice, one bottle soda.

MULLED ALE

Immerse slowly in a mug of ale, a red-hot poker or similar piece of iron. Care should be taken that the ale does not flow over side of mug. Then serve.

MULLED PORTER

Made same as Mulled Ale, substituting porter or Dublin stout for ale.

MULLED CLARET

Use large bar glass or mug.

Four lumps of sugar.

Two dashes of lemon juice.

Two whole cloves, bruised.

Four whole allspice, bruised.

One-third teaspoonful of ground cinnamon.

Two wine glasses of claret.

Boil compound two minutes; stir continuously while boiling; strain; grate nutmeg on top and serve.

MULLED CLARET AND EGG

Use large bar glass.

Three lumps of sugar.

Four whole allspice, bruised.

One pinch of ground cinnamon.

Two whole cloves, bruised.

Two wine glasses of claret wine.

Boil compound for two minutes; stir continuously while boiling. Then beat lightly the yolks of 2 eggs with a little sugar; pour hot compound over the eggs, stirring continuously; then serve.

OLD-FASHIONED

Grind a lump of sugar in a few dashes of water at the bottom of the glass.

Add a few drops of Angostura's bitters.

One full drink of Rye whisky.

A slice of lemon and orange peel and lump of ice.

Stir slightly.

Small slices of fruit may be added.

Serve in a large sized heavy-based glass.

OYSTER COCKTAIL

Use medium sized wine glass.

Three medium sized oysters.

Three dashes of catsup.

One dash of lemon juice.

One dash of tobasco sauce.

Season with pepper and salt and serve with oyster fork.

OXFORD PUNCH

Six glasses of calves' foot jelly.

One pint of Jamaica rum.

One bottle Capillaire.

One-half pint of sherry wine.

One pint of cognac.

One quart of orange shrub.

Rub the rinds of 3 lemons with sugar and cut the skin finely off 2 more lemons and 2 oranges. Press out the juice of both oranges and lemons. Place the whole in a jar or jug with the jelly; mix thoroughly. Then pour in 2 quarts of boiling water. Let mixture stand for 25 minutes. Strain into a large boiler and add the rest of the ingredients. Sweeten to taste. Dress with fruit and serve with straws.

PERFECT COCKTAIL

One-half French Vermouth.

One-half Dry Gin. Jigger measure.

Lemon peel.

Frappe well.

POUSSE L'AMOUR

Use wine glass.

Make same way as Pousse Cafe.

Two tablespoonfuls of sherry wine.

Yolk of 1 egg, unbroken.

Two tablespoonfuls of vanilla syrup.

Two tablespoonfuls of brandy.

Care should be taken that the colors do not blend. Serve.

RHINE WINE COBBLER

Use large bar glass.

One pony of water.

One and one-half tablespoonfuls of sugar. Mix until sugar is dissolved.

Two wine glasses of Rhine wine.

Fill with cracked ice; stir with spoon; ornament with oranges, pineapple and berries in season; serve with straws.

ROCK AND RYE

Use medium-sized thin glass.

Two lumps of ice.

One wine glass of whisky.

Juice of 1 lemon.

Fill glass with vichy and serve.

RUM COW

Use shell glass.

One jigger rum.

Fill glass with milk and serve.

RUM SHAKE

Use small bar glass.

Same as Brandy Shake, substituting rum for brandy.

SAUTERNE COBBLER

One teaspoonful of sugar.

One-half glass cracked ice.

Fill glass with sauterne wine. Stir with spoon, ornament with fruits in season, and serve with straws.

SHANDY GAFF

Use large bar glass.
One-half glass of porter.
One-fourth of old ale.
One-fourth of ginger ale.
Stir with spoon and serve.

SHERRY AND EGG

Use a wine glass.
One wine glass of sherry to prevent egg from sticking to the glass.
Break in 1 egg, whole.

STICK

One dash of whisky or other spirituous liquor added to any soft drink.

STINGER

Use small bar glass.
One Jigger brandy.
One-half pony white Creme de Menthe.
Mix well and serve in cocktail glass.

STONE FENCE

Large bar glass.—One wine glass whisky, two lumps ice. Fill up with sweet cider and serve.

SUIESSE

Use large bar glass.
One-half glass of cracked ice.
One-half wine glass of absinthe.
Three dashes of anisette.
White of 1 egg.
Shake well; strain into medium sized shell glass; fill with vichy or seltzer water and serve.

TANSEY AND WHISKY

Fill quart bottle one-third full of tansey sprigs. Fill bottle with whisky. Let stand for 3 days; then it is ready for use. Bottle can be refilled several times, or as long as the flavor of tansey remains.

VERMOUTH FRAPPE

Use large bar glass.

One-half full of shaved ice.

One and one-half ponies of French Vermouth.

Fill up with seltzer water; stir with spoon and serve.

WHISKY AND BITTERS

Use whisky glass.

One small dash of Angostura bitters.

One drink of whisky.

WHISKY COBBLER

Use large bar glass.

Three dashes of raspberry syrup.

One and one-half tablespoonfuls of sugar.

Two wine glasses of good whisky.

Fill up with shaved ice; stir well; dress with slice of orange and serve with straws.

WHISKY FLOAT

Prepare same as brandy float, substituting whisky for brandy.

WHISKY JULEP

Use large bar glass.

One tablespoonful of sugar.

One pony glass of water.

Place a few sprigs of mint in glass and mix all together until flavor of mint is extracted. Take out mint and add 1½ wine glasses of whisky. Fill glass with cracked ice and shake well. Insert sprigs of mint in ice with stems downward. Ornament top with - slice of orange, 1 slice of pineapple and berries in season; dash with Jamaica rum; sift white sugar on top. Serve with straws.

How to Mix

The highest perfection in mixing drinks finds its attainment in the individual or single mixed drink; yet he who is called upon to make a punch or a cooler for a large party need not be disconcerted, because by a simple calculation he can make a drink for twenty or a hundred as well as for one.

Always wash the ice and see that it is clean before using. Never touch it with the hand and in placing it in the glass use either an ice scoop or tongs.

Fruits in season are usually used for the ornamentation of fancy drinks. Where the drink requires straining into the glass, add the fruit after straining; if otherwise, introduce the fruit into the glass first. Never handle the fruit; pick it up with a silver spoon or fork.

When preparing a hot drink be sure to first rinse the glass rapidly with hot water. The drink cannot be served sufficiently hot to suit the particular person if this is not done. Incidentally, by heating the glass in this manner you prevent it from breaking when the boiling water is suddenly poured into it.

Use particular discrimination in using ice for the preparation of cold drinks. Shaved ice should generally be used when the principal ingredient of the drink is spirits and in the case where no water is employed. It is best to use small lumps of ice where eggs, milk, wine, vermouth, seltzer, or other mineral waters are used in the preparation of the drink and always be sure to remove them from the glass before serving.

In mixing any kind of a hot drink where sugar is used be sure to put sufficient boiling water into the glass before adding the spirits, because sugar does not readily dissolve in spirits.

In preparing cold mixed drinks it is best to dissolve the sugar in a little cold water before adding the spirits. This will not be

found necessary if a quantity of shaved ice is used. The use of syrup has almost entirely superseded white sugar in the preparation of cocktails. In the preparation of drinks requiring eggs, or milk, or both, or where hot wine or spirits are to be mixed with them, be sure to always pour the latter upon the former gradually and while doing so stir the mixture in a brisk manner, as otherwise the eggs and milk will curdle.

To correctly prepare and cool a punch bowl, it is best to use a metal dish sufficiently large to hold the bowl containing the punch and inside of this place the bowl and fill the space between bowl and dish with finely shaved ice and sprinkle on this ice a little rock salt to prevent it from melting quickly. Let the ice reach over the rim of the bowl and spread over a few leaves or ornament it otherwise. In this way you can produce a fine effect and always have your punch cool.

Where whisky, brandy or other liquors are to be drawn direct from the wood place the cask upon a skid and keep it in a place where the temperature is moderate and uniform. All bottles that contain liquor should be kept lying down. This will keep the corks moist and there will be no loss of strength by evaporation.

In tapping casks of ale or porter do so before placing them on the skid and allow sufficient time for them to settle and become clear before they are used.

It requires more than ordinary treatment to serve champagne. It is well not to place more on ice at a time than you are likely to use because after once having been removed from the ice and allowed to become warmer the second icing will likely impair both the strength and the flavor. After champagne has been well iced particular care is required in the handling of the bottle. The glass is rendered brittle by the cold and is not so well able to withstand the expansion of the contents. In serving champagne after having been informed what brand is desired, take the bottle from the ice,

untwist the wire and carefully draw the cork. Have a napkin wrapped around the neck of the bottle and as soon as the cork is out pour a little into the glass of the host first. Then serve from the right. Care should be taken that the wine flows out smoothly and if gently poured on the side of the glass the ebullition of the wine will be checked sufficiently so that the goblet can be filled without overflowing. The napkin around the bottle is to keep the wine from the heat of the hands and to protect the tablecloth.

When mineral waters are contained in siphons, they should be cooled gradually, and should not be permitted to stand in contact with the ice. The thickness of the glass out of which siphons are constructed affords the necessary resistance to the expansion of the gas they contain and yet they are more liable to crack on account of unequal contraction if only one portion of the siphon has been touching the ice.

A moderate degree of coolness will suffice for cordials, syrups and bitters and they need not be laid on ice, as only small quantities of these are used for mixing and flavoring.

Claret, rhine wines, sherry, port, etc., should be handled with an extra amount of care. Be particular to avoid shaking when serving them and especially while drawing the cork so as to prevent the sediment which might be in the bottle from being disturbed. Bottles containing these types of wine should when laid away be placed on the side in order to keep the corks moist, and should be kept in a place where the temperature is nearly even all the year around.

Old Cognac loses its smoothness or velvet when it is chilled while brandy or other liquors require only a moderate temperature. Whisky is usually kept on ice.



What to Drink and Why

Sherry Wine taken with meals is an excellent stimulant and an aid to digestion.

Claret wine will arouse a torpid liver and aid it to properly perform its important functions.

White wines are beneficial for people inclined to be stout and they need not go through the task of dieting if they drink these fine wines with their meals.

Port wine produces rich, red blood and will make one strong and vigorous.

Tokay wine is a wonderful aid to convalescents and the average individual will quickly regain lost strength by its use.

Whisky should be considered indispensable among the requisites of the medicine chest and is a good stimulant.

Brandy is the doctor's every-ready prescription for patients too sick to retain any other form of nourishment.

Gin arouses sluggish kidneys and helps them to fulfill the duties intended by nature.

Rum should be served as a hot punch, and it will break a cold more quickly than any favorite prescription of a druggist.



"Words of Wisdom"

"Prohibition will prevail."—*Andrew J. Volstead.*

"At least thirty states will fail to ratify the Repeal Amendment."
—*Dr. Clarence True Wilson.*

"Have the people speak on Prohibition. The result will be surprising. You will find that the country is not controlled by the wet cities."—*Bishop James J. Cannon.*

"The liquor forces will fail to restore the legalized liquor traffic through repeal of the Eighteenth Amendment."—*F. Scott McBride.*

"The country is dry—make no mistake about that."—*Mrs. Jessie W. Nicholson.*

"There are eighteen or twenty states opposed to Repeal."—*Mrs. Ella Boole.*

"There's as much chance of repealing the Eighteenth Amendment as there is for a humming bird to fly to Mars with the Washington Monument tied to its tail."—*Senator Morris Sheppard.*

"Three fourths of the states are dry."—*Dr. E. C. Cherrington.*

"The loss of President Hoover does not mean the loss of the Prohibition Amendment."—*Mrs. Henry W. Peabody.*

"Lots of people are satisfied now that they are going to get liquor. If they hold their hands to the sides of their faces until they do, they will have an everlasting plaster on their faces."—*Henry Ford.*

"There is going to be a revulsion of feeling among the people of this country when they see they are about to lose the Eighteenth Amendment."—*William D. Upshaw.*

"The great surging tide of youth will soon balk forever the legalization of liquor."—*Dr. Daniel A. Poling.*

"We expect to rally the nation to uphold Prohibition."—*Edward Page Gaston.*

ATTENTION!

One Jigger of liquor forms the base of an average drink. All recipes in the Mixer's Guide are for *One* drink only, unless otherwise specified.

Printed in
U. S. A.

Copyright 1933 Berry & Beswick, Inc.

Brewing - Vintning - Distilling - Marketing

**WESTERN
ALCOHOLIC BEVERAGE
JOURNAL**

13.33
1.00
2.08

16.41

*A Monthly Journal
Providing Authoritative
News and Dominant
Coverage of the
Western Field*

Published by

BERRY & BESWICK, INC.

443 So. San Pedro St.

LOS ANGELES, CALIFORNIA

MUtual 3853

San Francisco

Portland

Chicago

New York

BANK
PATH

200
1600

