



*Café  
Royal  
Cocktail  
Book*

CORONATION EDITION

# CAFÉ ROYAL COCKTAIL BOOK

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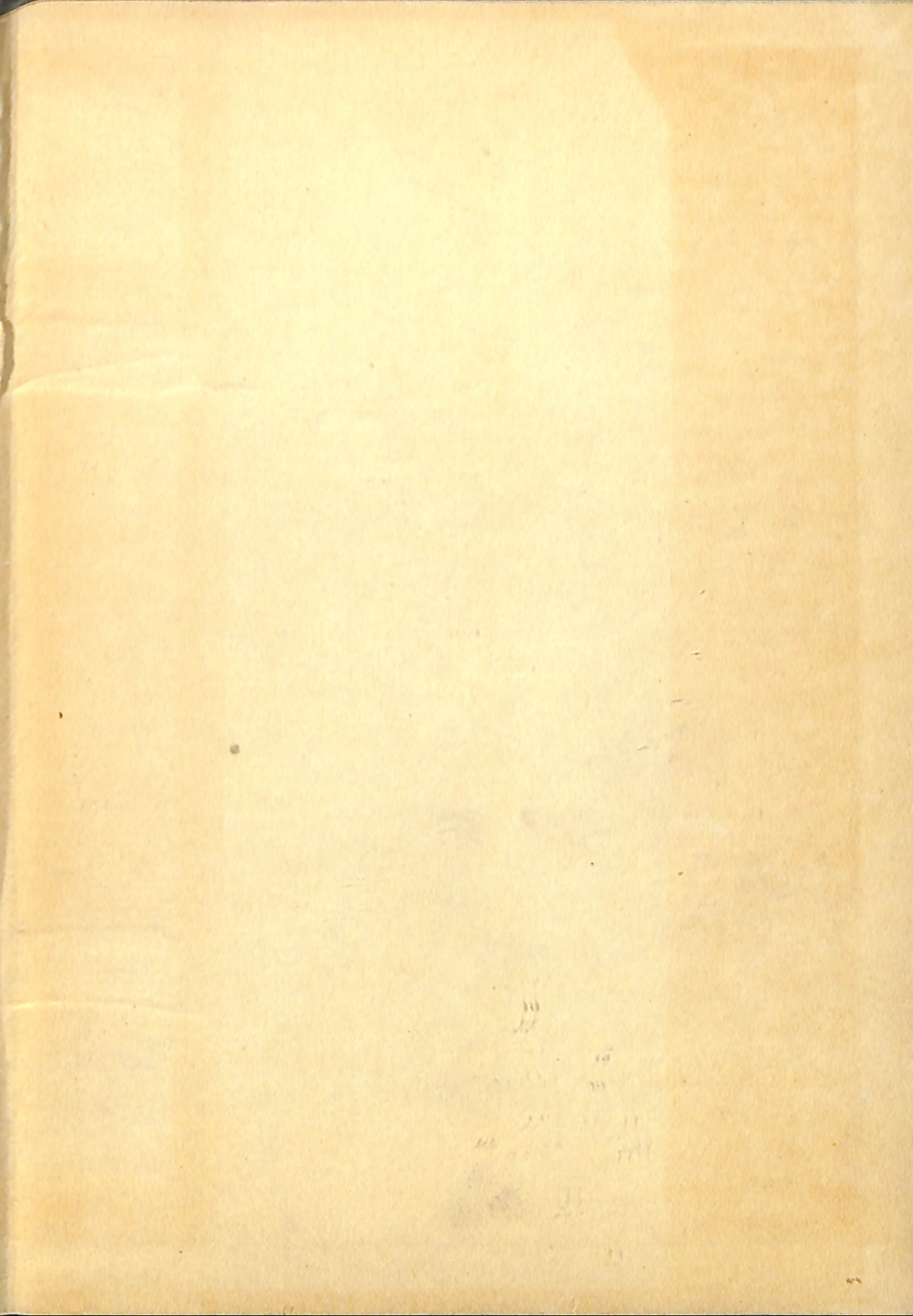
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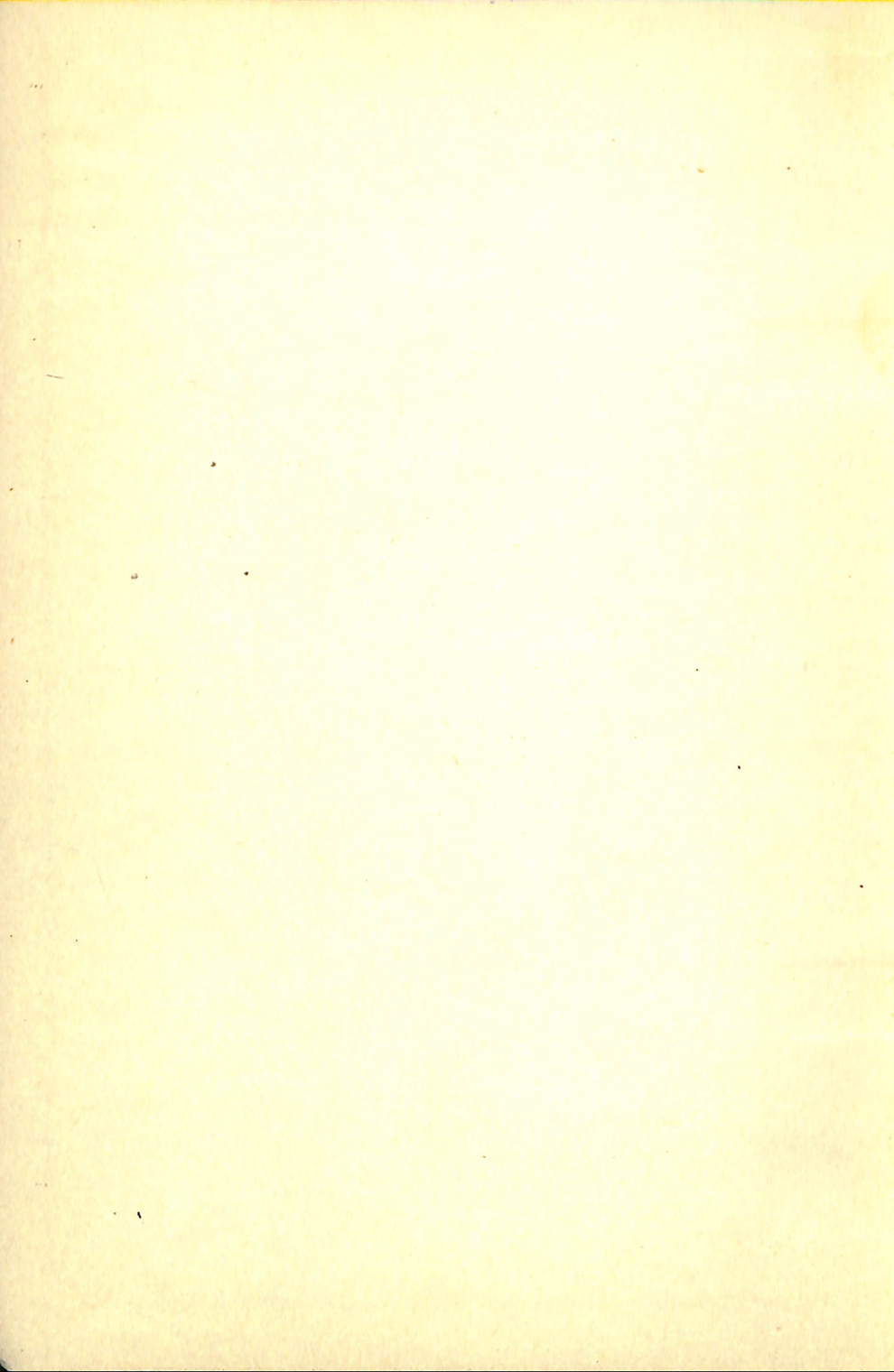
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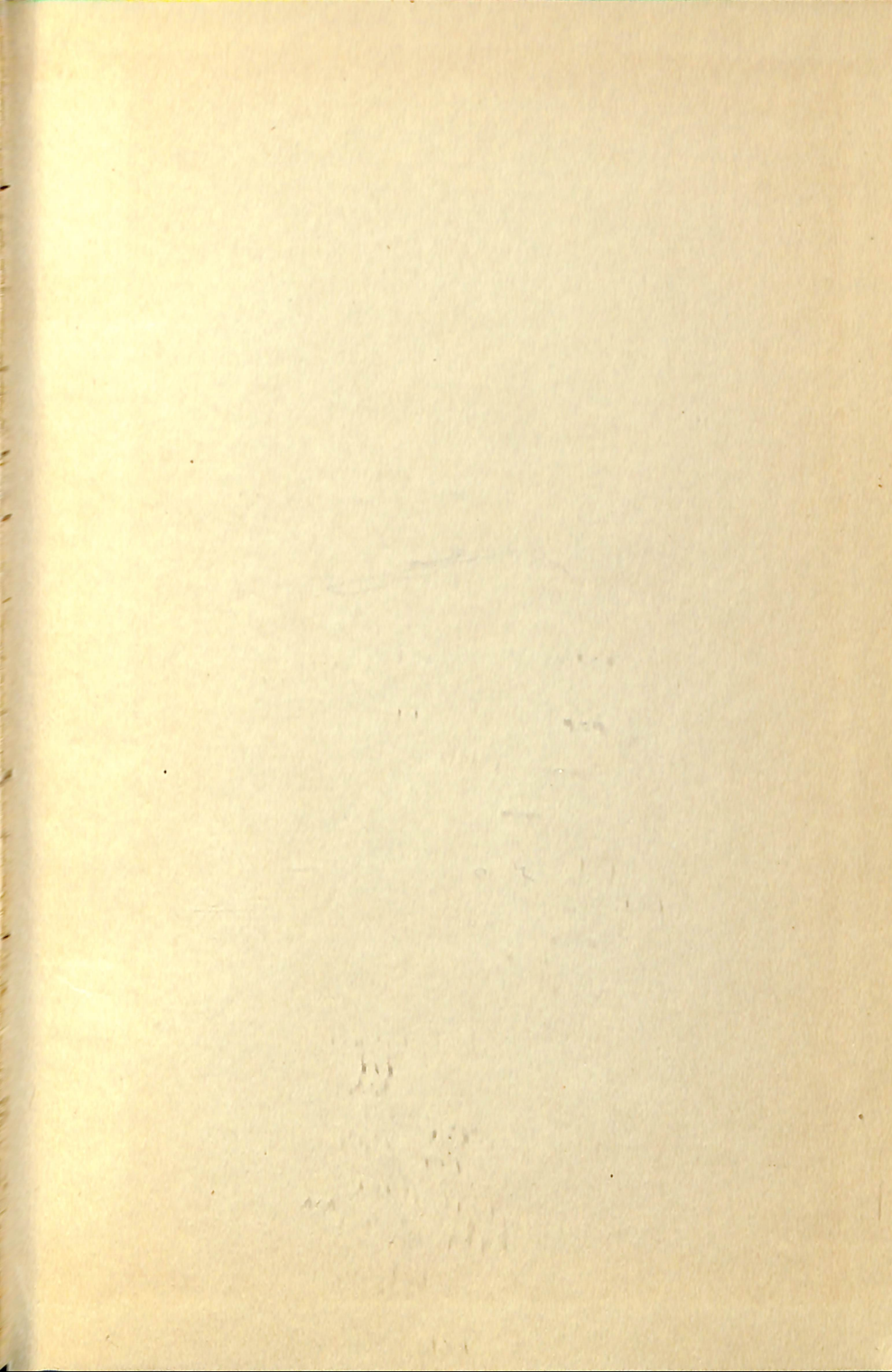
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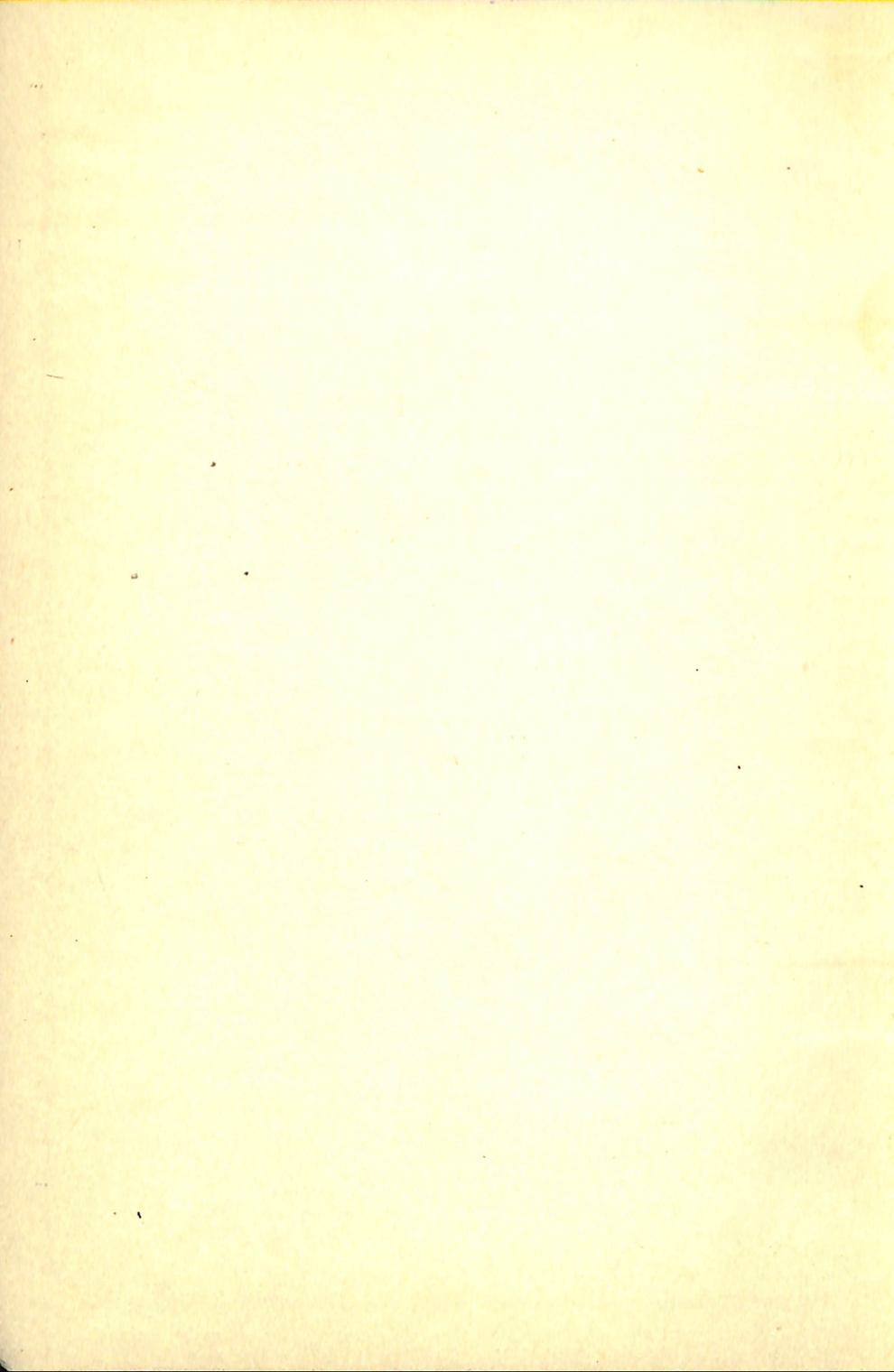
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# CAFÉ ROYAL COCKTAIL BOOK

*Compiled by*

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*Decorated by* THE CHEVRON STUDIO



PUBLICATIONS FROM PALL MALL LTD

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*At Your Service*

*W. Hartney*

[Sketched by Wykeham Studios

**ALL Royalties derived by W. J. Tarling from  
this book are to be equally divided between  
The United Kingdom Bartenders' Guild  
Sickness Benefit Fund and The Café Royal  
Sports Club Fund.**

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***Coronation Edition***

***1937***



# Preface

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**T**O compile this book of Cocktails has been no easy task since it has entailed minutely examining over four thousand recipes, and to keep the book within reasonable bounds it has been only possible to give a selection of the most suitable cocktails.

The majority of recipes are the originals of Members of the United Kingdom Bartenders' Guild, of which I have the honour to be President, and I can assure my readers that if they will follow these recipes carefully they will be able to enjoy many drinks with which they were hitherto unacquainted.

Careful observation has shown that at the majority of Cocktail parties there is little variation in the cocktails offered, and each party is apt to have a monotonous repetition of Martini, Bronx, Manhattan, and White Lady Cocktails, all, I grant, very good cocktails indeed, but just as apt to be dull as continuous dinners at which the same soup, fish, meat and sweet are served. Therefore I ask my readers to try the modern cocktails.

No Cocktail Book is considered complete without some mention of the history of the cocktail, but, unfortunately, the available records are of a very meagre description.

Most of the history is a matter of conjecture, but there are a few outstanding facts upon which a fairly solid case can be built.

It is impossible to trace the origin, but from the earliest

times the cock, the sacrificial bird, has been associated with strong and delectable drinks.

Evidence of poetic praise of the cocktail has been seen by enthusiastic students in the lines of Horace :

Be joyous, Delliis, I pray,  
The bird of morn, with feathers gay,  
Gives us his rearwards plume ;  
For mingled draughts drive care away  
And scatter every gloom.

But it is an established fact that Claudius, a physician in early Roman times, invented a mixture consisting of vini gallici, lemon juice with a few pinches of dried adders. This was prepared for his Imperial master Commodus, who considered it the finest of apéritifs, and judging by his habit of living unwisely and too well, Commodus should have known what he was talking about.

Until the eighteenth century there appear to be no further records, when the word was used both in England and America. In Yorkshire dialect, cocktail denoted beer that was fresh and foaming, and dictionaries at the end of that century give the meaning of the word as appertaining to horses of mixed breeding or mixed bred.

When narrating the story of Betsy Flanagan, an American heroine, the widow of a revolutionary soldier who, in 1779, sold mixed drinks at her tavern, the cocktail was some special mixture or mixtures, and Fennimore Cooper, in his book "Spy," awarded her the honour of being the inventor of the cocktail. Bearing in mind that Fennimore Cooper wrote what would be known to-day as "best sellers," there is every reason to suppose that his readers were convinced that the cocktail was invented in America.

Although the evidence proves that the idea of making mixed drinks existed centuries before America was discovered, 'tis certain that the cocktail first became popular in America,

and was brought to England in 1859 by the famous Jerry Thomas, who visited London, Southampton and Liverpool exhibiting his art with the aid of a solid silver set of bar utensils valued at £1,000. Although something of a showman, Jerry Thomas invented many new, and, in the case of his "Blue Blazer," startling drinks with which he astounded the staid beer and wine drinkers of England. Although this tour was financially successful, he was prudent enough to make it a brief novelty and soon returned to America.

In 1862 "The Bartenders' Guide" was written by Jerry Thomas, who described himself as being formerly of the Metropolitan Hotel, New York, and the Planters' House, St. Louis. He gave ten recipes for cocktails, and of the cocktail he wrote: The cocktail is a modern invention, and is generally used on fishing and other sporting parties, although some patients insist that it is good in the morning as a tonic. With the exception of the "Bottle Cocktail," all his recipes call for the use of ice, so the "fishing and sporting parties" must have been on an elaborate scale.

That the cocktail had taken firm root in America is proved by a paper called "Under the Gaslight" in 1879, which notes: "In the morning the merchant, the lawyer, or the Methodist deacon takes his cocktail. Suppose it is not properly compounded? The whole day's proceedings go crooked because the man himself feels wrong from the effects of an unskillfully mixed drink."

The first real American bar to be opened in London was at the Criterion Restaurant about 1878, with Leo Engel as bartender. Both the bar and the bartender were imported from America, and some wit of the times remarked that, "although the carved eagles, that adorned the bar, all sat up above, they had their human prototype working unceasingly below."

At the Aquarium, long since pulled down, an American bar was opened at about the same time, but this was rather a shoddy affair, and was looked upon more as a sideshow.

The Mint Julep is an American beverage, although the original Julep was an ancient Persian drink composed of rose-flavoured water. Captain Marryatt was the first Englishman to write about it in the year 1815. At first sight he may seem to have slightly overrated what he describes as "the most delightful and insinuating of potations," but it must be borne in mind that he records the fact that the temperature was over 100 in the shade, and he was being entertained in royal fashion by one of the wealthiest planters in the Southern States of America. He remarks that there were many varieties of Juleps such as those made with claret, madeira, etc., but the one on which he lavished the most adjectives was the Mint Julep, of which he gave the recipe:

"Put into a tumbler about a dozen sprigs of the tender shoots of mint, upon them put a spoonful of white sugar and equal proportions of peach and common brandy so as to fill it up to one-third or a trifle less. Then take pounded ice and fill up the tumbler. Epicures rub the lips of the tumbler with a piece of fresh pineapple and the tumbler itself is very often encrusted with ice. When the ice melts you drink."

It will be seen from the above that Juleps were made originally from Wines and Brandy. It was not until the Civil War broke out that Bourbon Whisky was used, either from patriotic reasons or necessity, and the habit thus acquired has persisted to the present day when unless Brandy is specially ordered, either Rye or Bourbon Whisky is used. In the section of this book devoted to long drinks I give the recipe for the well-known julep, and I recommend cordially the original Mint Julep which appealed so strongly to Captain Marryatt.

"Planters' Punch" occupied much the same position



of favour in the West Indies as Juleps in the Southern States of America, but it was much more economical, as all the ingredients were home grown. It was in universal use on the Sugar Estates, and the slaves, who acted as house servants, being quite illiterate, were taught to say:

One of sour,  
Two of sweet,  
Three of strong,  
Four of weak,

which they repeated as they used one part sour lime juice, two parts sugar, three parts rum and four parts water. This was served in a toddy glass, as cool as the water permitted. To-day Planters Punch has become a cocktail, and I have given the recipe among the cocktails. As a time saver syrup is used instead of sugar, and it is not necessary to add water to the present strength of rum.

As it is necessary to serve non-alcoholic cocktails at parties when very young guests are present, I have included a list under a special section of their own. The "Yellow Dwarf" and "Doctor Johnson Junr." will appeal to all ages, but it must be borne in mind that a non-alcoholic cocktail requires the same amount of care in shaking as all others.

If any of my readers, after studying the recipes in this book, feel that they are required to lay in an expensive stock of liqueurs in order to be able to mix the cocktails, I would like to point out that liqueurs can, in most cases, be obtained in half or even quarter bottles, which greatly reduces the outlay when stocking up the cocktail cabinet.

To those of my readers who wish to know how to make cocktails, I offer the following advice:

Follow the recipe carefully.

Make sure that you use the exact amount of each ingredient.

Put several pieces of ice in the shaker.

Shake until the outside of the shaker becomes moist with cold.

Pour out the cocktails quickly and see that they are consumed while still quite cold.

In order to measure the parts of a cocktail correctly, I suggest the following method: Assuming you are making four cocktails and the recipe reads:

1/2 Gin,  
1/4 Liqueur,  
1/8 Fruit Juice,  
1/8 Fruit Juice.

Having put the ice in the shaker, use one of the glasses as a measure and pour in the liquids thus:

Two glasses of Gin,  
One glass of Liqueur,  
Half a glass of Fruit Juice,  
Half a glass of Fruit Juice,


taking care not to fill the glass too full, as a certain amount of the ice will melt and mingle with the mixture.

The method of pouring in liquids without measuring is apt to spoil and waste a lot of the cocktail unless the mixer has had sufficient experience to judge quantities by sight.

In conclusion, I express my deep thanks to the many cocktail bartenders who have allowed me to use their own recipes which appear in this book. It is only with their co-operation that a unique book of this kind is possible.

W. J. TARLING,  
American Bar,  
Café Royal.

## EXPLANATION

 O those readers who may wonder at the Crown over the letter N with the wreath surround a short explanation is necessary.

The Crown is a copy of the Imperial Crown of France. The letter N is not the initial letter of Napoleon III, but is the initial of the second name of the founder of the Café Royal.

When Daniel Nicols Thevenon arrived in London in 1864, a fugitive from the fierce bankruptcy laws of France, with his wife, of cash they had none, and they worked at anything they could get until they had saved a few pounds with which they opened a small Café Restaurant in Glasshouse Street. This modest establishment they named the "Café Restaurant Nicols." With tireless energy they built up their business until it expanded over the site occupied by the famous building to-day. As soon as the financial tide had turned, Nicols repaid every penny he owed to his creditors in France.

It was not until the eighties that the name "Café Royal" was chosen, and this was due to a suggestion from the son-in-law of Nicols that a better sounding name than Café Restaurant should grace the portals of a restaurant that was the meeting place of the fugitives from their beloved France, and, what was more, an establishment where the cooking was a byword for excellence and the cellars beyond reproach.

The decision that the crown surmounting the letter N should be chosen for the design and the premises rechristened Café Royal satisfied both the proprietor and his somewhat chauvenistic son-in-law, for the former considered that the

initial stood for his own name, while the son-in-law felt flattered that his beloved Emperor of France reigned at least in name at the Café Royal when he was unable to reign anywhere else.

When Nicols died, in 1897, he had lived long enough to see his little café grow into the finest restaurant in London, patronized by princes and peers, the leading lights of the arts; in fact, everybody who was anybody. His devoted wife survived him by twenty years, and carried on the control of the business until the day before she died.

With the rebuilding of Regent Street the old café was pulled down and the present edifice rose in its place—a change that swept away the Bohemian element of the customers.

With all these changes the old customers shook their heads, their beloved haunt was finished, they declared, just as “The Empire” was no longer the meeting place of the gilded youth of the town. The intervening years have shown that they were wrong, for, although the Café Royal had changed beyond recognition, its cooking and cellars maintained their old reputation under the management of the new régime.

Once again pass and repass through the portals of the Café Royal everybody who is anybody.

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## PREFACE TO THE PAGEANT OF PEN AND INK SKETCHES

**T**HROUGHOUT this book the reader will find a pageant of history from 1860 to the present day. These sketches depict the days when the French emigre met his fellow fugitives from their beloved France, the age of wild night life of the eighties and early nineties, the Edwardian days of splendour, the terrible Great War and the sober age of modern London as it is to-day.

The Café Royal made a good background for the idiosyncrasies, capers, tricks, jests, practical jokes, wrangles and debates, besides the everyday lively chit-chat and conversation of the little world of poets, painters, journalists who frequented the place, and the solid background of men of affairs, diplomatists and officials who helped to enjoy and support it. So it became, duly, a London institution and took a premier place in the Quadrant end of Regent Street, the corner where Regency liveliness had yet continued.

Outside its doors flowed, full-tide, the surges of popular demonstration at times of general excitement, whether about the Boat Race or the Relief of Mafeking; and as the bewhiskered generation went out, the newest devices on wheels, bicycle and motor-car, swung past. At the same time costume changed from crinoline to bustle and from pre-war high-shouldered leg-of-mutton sleeves and train-trailing skirts came, by gradual degrees, the knee-high garments with silk stockings and high-heeled shoes which

characterised the after-war decade's climax. It has been a pageant of contemporary affairs that has never ceased to go on, the multi-coloured, inimitable essence of the time which found its stage on the sophisticated ground of Regent Street. For it was to the Circus and Quadrant that people returned from the ends of the world, seeking there renewed glimpses of the most vivid of life as it was being lived.

But in the tale of all the various characters and types who have laughed or yarned or stormed or joked thereabout, the pictorial cavalcade of the Café Royal can tell only about the few which have been most obvious and easy to record. They may be enough to show the rich pattern of genius and jest which has gone to make the days of the Café Royal memorable. Its enduring glory was consecrated by all the practitioners of all the arts.

Was there a prank to play? The Café Royal would be the stage. If Aubrey Beardsley would parade his pet skeleton, who played duets with him at the piano, it must be there; did a young actress just back from Spain want to try a new dance she could essay its steps on the table top at the Café. The greatest talkers were habitués, and with them bores were silent or found wit for the nonce. When Wilde, Whistler, Frank Harris and G. B. Shaw crossed verbal swords, when Yeats, Augustus John, Orpen and their crowd sat round the Café tables the new century's art shaped itself in the imaginations of the younger men.

And all the wit was not necessarily verbal, nor all the talk about painting and poetry. Every genius has its own ways of expression. Like the wronged young lady who turned on the man in the case and showed her skill at fencing with the end of her parasol, to be desperately warded off with a walking cane. Or the two Oriental beauties who arrived with serpents round their necks instead at the conventional feather boas. All was not wild melodrama or

extravagant fantasy, they were interludes. The Café had its own sort of domesticity, a home from home. The afternoon sleep of the famous musical director was gently broken by the ting-ringing of a spoon on a balloon glass. For the staff had to be confidants, friends and diplomats at times of need, experts in the straightening of curious complications and disputes, hierophants of the genius of conviviality.



## ABBREVIATIONS

**SHAKE AND STRAIN.**—The term “Shake and Strain” is used to denote that the mixture should be shaken in the Cocktail Shaker until the outside of the Shaker becomes moist with cold. After this the mixture should be strained from the Shaker into the Cocktail glass.

**MIX.**—Mix is used to describe the method of placing some ice in a large mixing glass or heavy pint glass, in which should be placed some cracked ice. After pouring in the recipe mix it rapidly with the ice until it is cold, when strain into the Cocktail glass.

**STIR.**—This denotes the same method as shown under **MIX.**

**FROST.**—To frost a glass first rub the rim of the glass on a cut lemon. Then dip the glass into powdered sugar, which will give it the necessary frosted appearance.



*Section One*



**COCKTAILS**





# COCKTAILS

# A-AB

**A. 1**  
Invented by  
Albert

1 dash Lemon Juice.  
 $\frac{1}{3}$  Grand Marnier.  
 $\frac{2}{3}$  Dry Gin.  
Dash Grenadine.  
Shake.  
Squeeze Lemon Peel.

## THE ABBEY

$\frac{1}{2}$  Dry Gin.  
 $\frac{1}{4}$  Lillet.  
 $\frac{1}{4}$  Orange Juice.  
1 dash Angostura Bitters.  
Shake and strain into cocktail glass.

## ABSINTHE

$\frac{1}{2}$  Absinthe.  
 $\frac{1}{2}$  Water.  
1 dash Syrup.  
1 dash Angostura Bitters.  
Shake and strain into cocktail glass.

## ABSINTHE DRIP

1 liqueur glass Absinthe.  
Dissolve 1 lump of sugar, using the  
French drip spoon and fill glass with  
cold water.

# COCKTAILS

# AB—AF

**ABRAME**  
Invented by  
Jimmy Kettner

1/8 Cointreau.  
1/8 Amer Picon.  
3/8 Rum.  
3/8 Slivovitz.  
Shake.

**ADET**  
Invented by  
R. Sullivan

9/20 Adet Brandy.  
9/20 French Vermouth, Cusenier.  
2/10 Crème de Noyau.  
Shake.

**ADONIS**

Squeeze of Orange Peel.  
1 dash Orange Bitters.  
1/3 Martini Sweet Vermouth.  
2/3 Dry Sherry.  
Stir and strain into cocktail glass.

**AFTER DINNER**

1/2 Prunelle Brandy.  
1/2 Cherry Brandy.  
4 dashes Lemon Juice.  
Shake and strain into sherry glass.

## AFTER SUPPER

$\frac{1}{2}$  Apricot Brandy.  
 $\frac{1}{2}$  Curaçao.  
4 dashes Lemon Juice.  
Shake and strain into cocktail glass.

**ALBERTO**  
Invented by  
A. J. Smith

$\frac{1}{3}$  Booth's Dry Gin.  
 $\frac{1}{3}$  Lillet.  
 $\frac{1}{3}$  Sherry, Dry.  
Dash of Cointreau.  
Mix.  
Squeeze of Orange Peel on top.

## ALEXANDER

$\frac{1}{2}$  Brandy.  
 $\frac{1}{4}$  Crème de Cacao.  
 $\frac{1}{4}$  Cream.  
Shake.



# COCKTAILS

# AM-AN

**AMAROSA**  
Invented by  
H. Losappio

2/3 Cora Bitters.  
1/6 Gin.  
1/6 Kirsch.  
Shake.

**AMERICAN  
BEAUTY**

1 dash Crème de Menthe.  
1/4 Orange Juice.  
1/4 Grenadine.  
1/4 French Vermouth.  
1/4 Brandy.  
Shake and strain into medium size  
glass and top with a little port wine.

**AMERICANO**

1/4 Campari Bitters.  
3/4 Martini Sweet Vermouth.  
Use medium size glass. Fill with  
syphon. Serve with slice of lemon.  
**Do not** shake or mix.

**ANGEL'S  
DREAM**

1/3 Maraschino.  
1/3 Crème Yvette.  
1/3 Whipped Cream.  
Pour carefully into a liqueur glass  
and be sure they do not mix. **Do  
not ice.**

# COCKTAILS

# AN-AP

## ANGEL'S KISS

1/2 Crème de Cacao.

1/2 Cream.

Use liqueur glass, pour cream on top with the aid of a spoon. Ingredients must not mix.

## APPLE BLOSSOM

Invented by  
R. G. Buckby

Dash Calvados.

2/3 Gin, Dry.

1/3 Orange Juice.

Shake.

## APPLEJACK RABBIT

1/3 Applejack.

1/3 Maple Syrup.

1/6 Fresh Lemon Juice.

1/6 Fresh Orange Juice.

Shake and strain into cocktail glass.

## APPLE PIE

1/2 Daiquiri Rum.

1/2 Martini Sweet Vermouth.

2 dashes Apricot Brandy.

2 dashes Grenadine.

4 dashes Lemon Juice.

Shake and strain into cocktail glass.

## APPROVE

Rye or Bourbon Whisky.  
2 dashes Angostura Bitters.  
2 dashes Curaçao.  
Mix and strain into wine glass.  
Squeeze lemon and orange peel  
on top.

## APRICO SECCO

Invented by  
Heini Schmidt

1/3 French Vermouth.  
1/3 Silver Top Gin, Bols.  
1/3 Apricot Brandy, Bols.  
Shake.

## APRY

Invented by  
W. H. Taylor

5/10 Canadian Club.  
3/10 Apry, Marie Brizard.  
2/10 Drambuie.  
Dash Lemon Juice.

## ASTORIA

Apple Brandy.  
1 dash Orange Bitters.  
Shake well.

## ATLANTIC

Invented by  
H. Losappio

1/3 Cointreau.  
1/3 Daiquiri Rum.  
1/3 Gin.  
Dash of Absinthe.



# COCKTAILS

# AU-AV

## AURUM

1/4 Aurum.  
1/4 Gin.  
1/2 Martini Sweet Vermouth.  
Mix.

## AUTUMN SUNSET

Invented by  
A. S. Djibelia

1/3 Swedish Punch.  
1/3 Jamaica Rum.  
1/3 "Pash."  
Shake and strain into cocktail glass.

## AVENUE

Invented by  
W. G. Crompton

1/3 Seagram's Bourbon Whisky.  
1/3 Calvados, Cusenier.  
1/3 Passion Fruit Juice.  
Dash Grenadine.  
Dash Fleur d'Orange.  
Shake.



# COCKTAILS

# AV—BA

## AVIATION

1/3 Lemon Juice.  
2/3 Dry Gin.  
2 dashes Maraschino.  
Shake and strain into cocktail glass.

## BACHELOR'S DOWNFALL

Invented by  
T. O'Hara

1/2 Forbidden Fruit Liqueur.  
1/4 Castillon Three Star Brandy.  
1/4 Lillet.  
Shake.

## BANANA BLISS

Invented by  
E. Angerosa

1/2 Banana Liqueur, Bols.  
1/2 Courvoisier Brandy XXX  
Shake.

## BAMBOO

1 dash Orange Bitters.  
1/2 Dry Pale Sherry.  
1/2 French Vermouth.  
Stir up well, strain into cocktail  
glass, squeeze Lemon Peel on top.

## BARBICAN

Invented by  
Jack Donaldson

7/10 Vat 69 Whisky.  
2/10 Passion Fruit Juice.  
1/10 Drambuie.  
Shake.  
Add a cherry.

# COCKTAILS

# BA—BE

## BARONIAL

Invented by  
W. J. Mills

$\frac{3}{10}$  Lemon Gin.  
 $\frac{7}{10}$  Lillet.  
2 dashes Angostura Bitters.  
2 dashes Cointreau.  
Shake.

## BENTLEY

$\frac{1}{2}$  Calvados or Apple Brandy.  
 $\frac{1}{2}$  Dubonnet.  
Shake and strain into cocktail glass.

## BERMUDIANA ROSE

$\frac{2}{5}$  Dry Gin.  
 $\frac{1}{5}$  Apricot Brandy.  
 $\frac{1}{5}$  Grenadine.  
 $\frac{1}{5}$  Lemon Juice.  
Shake and strain.

## BETWEEN-THE SHEETS

1 dash Lemon Juice.  
 $\frac{1}{3}$  Brandy.  
 $\frac{1}{3}$  Cointreau.  
 $\frac{1}{3}$  Daiquiri Rum.  
Shake and strain into cocktail glass.

## BETTY DIGHTON'S MINT

Invented by  
E. Angerosa

$\frac{1}{4}$  Orange Juice, fresh.  
 $\frac{5}{8}$  Gordon's Lemon Gin.  
 $\frac{1}{8}$  Campari Bitters.  
1 Mint Leaf.  
Shake.

# COCKTAILS

# B—BL

## **B.I.F.**

Invented by  
F. Benniman

$\frac{3}{4}$  Vat 69.  
 $\frac{1}{4}$  Drambuie.  
1 dash Angostura Bitters.  
Shake.

## **BITTER SWEET**

Invented by  
Jack Saunders

$\frac{1}{8}$  Cerasella.  
 $\frac{1}{2}$  Booth's Dry Gin.  
 $\frac{1}{4}$  Apricot Brandy.  
 $\frac{1}{8}$  Orange Juice.  
Lemon if required more dry.  
Shake and strain.

## **BLACK HAWK**

$\frac{1}{2}$  Rye Whisky.  
 $\frac{1}{2}$  Sloe Gin.  
Stir and serve with a cherry.

## **BLACKBOY**

Invented by  
A. H. Davies

$\frac{1}{3}$  Brandy.  
 $\frac{1}{3}$  Orange Curaçao.  
 $\frac{1}{3}$  Fresh Cream.  
Yolk of an Egg.  
Shake.

# COCKTAILS

# BL

## BLACKSTONE

1/4 Martini Vermouth, Dry or Sweet.

3/4 Gin.

Mix. Squeeze a piece of lemon peel with Sweet Vermouth or orange peel with Dry Vermouth. A dash of Absinthe can be added if required.

## BLACKTHORN

1 dash Orange Bitters.

1/3 Martini Sweet Vermouth.

2/3 Sloe Gin.

Stir, strain into a cocktail glass and squeeze Lemon Peel on top.



# COCKTAILS

**BL**

## **BLARNEY STONE**

Invented by  
D. Nugent

$\frac{1}{10}$  Green Curaçao.  
 $\frac{1}{10}$  Crème de Noyau.  
 $\frac{4}{10}$  Irish Whisky.  
 $\frac{4}{10}$  Dry Martini.  
Shake.

## **BLENTON**

1 dash Angostura Bitters.  
 $\frac{1}{3}$  Martini Dry Vermouth.  
 $\frac{2}{3}$  Plymouth Gin.  
Shake and strain into cocktail glass.

## **BLUE BARN FARM**

Invented by  
J. A. Katner

$\frac{1}{2}$  Booth's Gin.  
 $\frac{3}{10}$  Blue Curaçao, Bols.  
 $\frac{1}{10}$  Cointreau, Angers.  
 $\frac{1}{10}$  Maraschino, Drioli.  
Mix.

## **BLUEBEARD'S PASSION**

Invented by  
C. Matthews

$\frac{1}{2}$  Hiram Walker's Bourbon.  
 $\frac{1}{4}$  Passion Fruit Naturel.  
 $\frac{1}{8}$  Blue Curaçao (Bols).  
 $\frac{1}{8}$  Martini Dry Vermouth.  
2 dashes Strawberry Syrup.  
2 dashes Angostura Bitters.  
Shake.

# COCKTAILS

**BL**

## **BLUE BIRD**

Invented by  
W. J. Tarling

1/2 Vodka.  
1/4 Cointreau.  
1/4 Lemon Juice.  
3 dashes Maraschino.  
3 dashes Blue Extract.  
Shake.

## **BLUEBOTTLE**

Invented by  
Harry Craddock

1/2 Booth's Dry Gin.  
1/4 Bols Blue Curaçao.  
1/4 "Pash" (Extra Dry).  
Mixing Glass—not Shaker.

## **BLUE BOUQUET**

Invented by  
Tony Wardle

1/3 Gordon's Gin.  
1/3 Blue Curaçao.  
1/3 Fresh Cream.  
1 teaspoonful Caloric Punch.  
Shake.

## **BLUE FLEET**

Invented by  
W. Marsh

1/3 Brandy, Martell.  
1/3 Blue Caraçao, Bols.  
1/3 Lemon Juice.  
Shake.

# COCKTAILS

# BL

## BLUEJACKET

Invented by  
J. Fitzpatrick

1/2 Booth's Dry Gin.  
1/4 Blue Curaçao, Bols.  
1/4 Orange Bitters, Gordon's.  
Shake.

## BLUE LADY

Invented by  
Victor

1/2 Blue Curaçao (Garnier).  
1/4 Booth's Gin.  
1/4 Fresh Lemon Juice.  
Dash of White of Egg.  
Shake and strain.

## BLUE PETER

Invented by  
G. Munro

1/4 Blue Curaçao.  
1/4 Booth's Gin.  
1/4 Lillet.  
1/4 fresh Orange Juice.  
Mix.

## BLUE RIBAND

Invented by  
Chas. A. Tuck

2/5 Booth's Dry Gin.  
2/5 White Curaçao.  
1/5 Blue Curaçao.  
Shake.

## BLUE SKIES

Invented by  
W. Lane

1/2 Booth's Dry Gin.  
1/4 Blue Curaçao (Garnier).  
1/8 Crème of the Sky (Bols).  
1/8 Fresh Lemon Juice.  
Shake.



# COCKTAILS

# BL—BO

**BLUE STAR**  
Invented by  
A. A. Tarling

1/3 Gin.  
1/3 Blue Curaçao.  
1/6 Lillet.  
1/6 Orange Juice.  
Shake.

**BOBBY BURNS**

1/2 Martini Sweet Vermouth.  
1/2 Scotch Whisky (Johnnie Walker)  
3 dashes Benedictine.  
Shake and strain into cocktail glass.  
Squeeze lemon peel on top.



## **BON-ACCORD**

Invented by  
Andrew Clark

$\frac{1}{3}$  Booth's Dry Gin.  
 $\frac{1}{3}$  Dry Sherry.  
 $\frac{1}{6}$  Aurum.  
 $\frac{1}{6}$  Yellow Chartreuse.  
Use shaker.

## **THE BONNY SCOTT**

Invented by  
C. Matthews

$\frac{1}{3}$  Black and White Whisky.  
 $\frac{1}{3}$  Drambuie.  
 $\frac{1}{6}$  Calvados.  
 $\frac{1}{6}$  Passion Fruit Syrup.  
Shake and strain.

## **BOOMERANG**

1 dash Lemon Juice.  
1 dash Angostura Bitters.  
 $\frac{1}{3}$  Martini Dry Vermouth.  
 $\frac{1}{3}$  Rye Whisky.  
 $\frac{1}{3}$  Swedish Punch.  
Shake and strain into cocktail glass.

## **BOOTHONIA**

Invented by  
Harry Katner

$\frac{4}{10}$  Booth's Gin.  
 $\frac{1}{10}$  Amer Picon.  
 $\frac{1}{10}$  N.Z. Sweet Passion Fruit Juice.  
 $\frac{4}{10}$  French Vermouth.  
1 teaspoonful fresh Lemon Juice.  
Shake.  
Serve with small onion.

## **BOSOM CARESSER**

The Yolk of 1 Egg.  
1 teaspoonful of Grenadine.  
1/3 Curaçao.  
2/3 Brandy.  
Shake and strain into medium size glass.

## **BOURBON** Invented by E. Chisnall

1/2 Benedictine.  
1/4 Bourbon (Seagram's).  
Dash Orange Curaçao.  
Dash Angostura Bitters.  
1/4 fresh Lemon Juice.  
Shake.

## **BOURBONELLA** Invented by W. Whitfield

1/2 Walker's Bourbon Whisky.  
1/4 Martini Dry Vermouth.  
1/4 Orange Curaçao (Garnier).  
1 dash Grenadine (Garnier).  
Mix.  
Please note it only requires a small dash of Grenadine.

## **BOURNEMOUTH LIMITED** Invented by R. Sleight

1/4 Drambuie.  
1/4 Vat 69 Whisky.  
1/2 Lillet.  
Shake.  
Squeeze Lemon Peel on top.  
Serve with a cherry.

# COCKTAILS

# BR

## BRANAURUM

Invented by  
Leslie Miller

$\frac{2}{6}$  Brandy, Hennessy.  
 $\frac{2}{6}$  Orange Juice, fresh.  
 $\frac{1}{6}$  Calvados, Cusenier.  
 $\frac{1}{6}$  Aurum.  
Shake.

## BRANDY

2 dashes Angostura.  
2 dashes Orange Curaçao.  
2 measures Brandy.  
Stir and strain into cocktail glass.

## BRANDY GUMP

Serve with a Maraschino cherry.  
Brandy.  
The juice of 1 Lemon.  
2 dashes Grenadine.  
Shake and strain into cocktail glass.

## BRANKSOME SPECIAL

Invented by  
L. Ricardo

$\frac{3}{6}$  Seager's Dry Gin.  
 $\frac{2}{6}$  Martini Vermouth.  
 $\frac{1}{6}$  Campari Bitters.  
2 drops of Orange Curaçao.  
Shake.

## BRASSERIE SPECIAL

Invented by  
W. E. Edwards

Dash Lemon Juice.  
1 Teaspoonful Passion Fruit Syrup.  
1/2 Cointreau Triple Sec.  
1/2 Bourbon Whisky, Seagram's.  
Shake and strain.

## BREEZE

Invented by  
A. Webber

1/3 Kirsch.  
1/3 Blue Curaçao Bols.  
1/6 Daiquiri Rum.  
1/6 Maraschino.  
3 dashes fresh Lemon Juice.  
Shake.



# COCKTAILS

# BR

## BRIDESMAID

1/4 Grenadine.  
1/4 Orange and Lemon Juice.  
1/4 Whipped Cream tinted with Grenadine.  
1/4 Benedictine.  
Use a liqueur glass and be sure they do not mix. Do not ice.

## BRISTOLIAN

Invented by  
Bert Nutt

1/4 Aurum.  
1/4 Grand Marnier.  
1/4 Booth's Gin.  
1/4 Lillet.  
Mix.  
Squeeze Orange Peel.

## BRONX

1/2 Gin.  
1/6 French Vermouth.  
1/6 Martini Sweet Vermouth.  
1/6 Orange Juice.  
Shake and strain into cocktail glass.

## BROOKLYN

1 dash Amer Picon.  
1 dash Maraschino.  
2/3 Canadian Club Whisky.  
1/3 Martini Dry Vermouth.  
Shake and strain into cocktail glass.

## BROWN LADY

1/2 Gin.  
1/4 Lemon Juice.  
1/4 Van der Hum.  
Shake and strain.

## BROWN RUMBA

Invented by  
Sidney J. Read

1/2 Whisky (Seager's Bourbon).  
1/4 fresh Pineapple Juice.  
1/8 Orange Syrup.  
1/8 Whipped Egg (white and yolk).  
Shake. Rim small wine glass with  
sugar, add splash of soda.

## BROWN SUGAR

1/2 Caperatif.  
1/3 French Vermouth.  
1/6 Pollen's Curaçao.  
1 dash Absinthe.  
Use mixing glass.

## BRUT

1/2 French Vermouth.  
1/2 Calisaya.  
1 dash Absinthe.  
Shake.  
For a Brut, French style—  
4 dashes Angostura.  
1/3 Amer Picon.  
2/3 French Vermouth.

# COCKTAILS

# BU-BY

## BUCALF

Invented by  
Joseph Stephens

$\frac{2}{3}$  Canadian Club Whisky.  
 $\frac{1}{6}$  Dry Passion Fruit Juice.  
 $\frac{1}{6}$  Creme de Menthe. Green.  
Dash of Lemon Gin on top.  
Add Green Cherry.  
Mix.

## BULLFIGHTER

$\frac{1}{4}$  Hercules.  
 $\frac{1}{4}$  Grand Marnier.  
 $\frac{1}{2}$  Tequila.  
Shake.

## BULLSEYE

Invented by  
Jack Chambers

$\frac{1}{3}$  Booth's Gin.  
 $\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{6}$  Orange Juice.  
 $\frac{1}{3}$  Ginger Liqueur, Bols.  
Shake.

## B.V.D.

$\frac{1}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Dry Gin.  
 $\frac{1}{3}$  French Vermouth.  
Shake and strain into cocktail glass.

## BYRRH SPECIAL

$\frac{1}{2}$  Byrrh.  
 $\frac{1}{2}$  Gin.  
Shake and strain into cocktail glass.



## CAFÉ DE PARIS

The white of 1 Egg.  
3 dashes Anisette.  
1 teaspoonful fresh Cream.  
1 glass Dry Gin.  
Shake and strain into medium size glass.

## CAFÉ DE PARKE

$\frac{3}{4}$  Gin.  
White of 1 Egg.  
3 teaspoonfuls Anisette.  
1 teaspoonful Cream.  
Frappe. Claret glass.



# COCKTAILS

# CA

**CAFÉ ROYAL  
APPETISER**  
Invented by  
W. J. Tarling

1/2 Gin.  
1/2 Dubonnet.  
The Juice of 1/2 Orange.  
Shake and strain into cocktail glass.

**CAFÉ ROYAL  
SPECIAL**  
Invented by  
W. J. Tarling

1/4 Dry Gin.  
1/4 Lemon Juice.  
1/4 French Vermouth.  
1/4 Sloe Gin.  
Shake.

**CALISAYA**

1 glass Calisaya.  
1 dash Angostura Bitters.  
Stir.

**CALVADOS**

1/3 Calvados.  
1/3 Orange Juice.  
1/6 Cointreau.  
1/6 Orange Bitters.  
Add plenty of ice and shake carefully.

# COCKTAILS

# CA

## CAMBERLEY

Invented by  
L. Ricardo

$\frac{4}{10}$  Seager's Dry Gin.  
 $\frac{2}{10}$  Grand Marnier.  
 $\frac{2}{10}$  Calvados, Un Trou Normand.  
 $\frac{1}{10}$  Orange Juice.  
 $\frac{1}{10}$  Grenadine.  
Shake.

## CANADIAN GLORY

Invented by  
Max Müller

1 teaspoon Lemon Juice.  
1 teaspoon Bols Apricot Brandy.  
1 teaspoon Curaçao Sec, Cusenier.  
 $\frac{3}{4}$  Canadian Club Whisky.  
Shake.

## CANVAN

Invented by  
H. Lewis

$\frac{1}{3}$  Canadian Club Whisky.  
 $\frac{1}{3}$  fresh Lemon Juice.  
 $\frac{1}{3}$  Van der Hum.  
Shake.

## CAPE

$\frac{1}{3}$  Dry Gin.  
 $\frac{1}{3}$  Caperitif.  
 $\frac{1}{3}$  Orange Juice.  
Shake and strain into cocktail glass.

## CAPE TOWN

1 dash Angostura Bitters.  
3 dashes Curaçao.  
1/2 Caperitif.  
1/2 Canadian Club Whisky.  
Stir and strain into cocktail glass.

## CARTOON

Champagne glass.  
1 lump of Sugar saturated with  
Angostura Bitters.  
Add Cayenne Pepper.  
Fill up with Champagne.

## CELEBRATION

Invented by  
J. W. Fish

1/3 Daiquiri Rum.  
1/3 fresh Grapefruit Juice.  
1/6 Groseille Syrup.  
1/6 Gin.  
Shake.

## CELEBRATION SPECIAL

Invented by  
C. Toni Watkins

1/3 Booth's Dry Gin.  
1/3 Danzig Goldwater (Der Lachs).  
1/3 Cointreau.  
Dash Lemon Juice.  
Shake and strain into cocktail glass.

## CENTRAL HEATER

Invented by  
J .H. Purcell

1/4 Booth's Gin.  
1/4 Aurum.  
1/4 Vodka, Wolfschmidt.  
1/4 Lemon Juice, fresh.  
Shake.

## CERASELLA CLUB

1/2 Cerasella.  
1/2 Dry Martini Vermouth.  
2 dashes Angostura Bitters.  
Mix.



## CHAMPAGNE

Put into a wine glass 1 lump of Sugar, and saturate it with Angostura Bitters. Having added to this 1 lump of Ice and 1/2 slice of orange, fill the glass with Champagne, squeeze on top a piece of Lemon Peel.

A dash of Brandy as required.

## CHAMPS ELYSÉES

1/2 Cognac.

1/4 Chartreuse.

1/4 Sweetened Lemon Juice.

1 dash Angostura Bitters.

Shake and strain into cocktail glass.

## CHARLES

1 dash Angostura Bitters.

1/2 Martini Sweet Vermouth.

1/2 Brandy.

Stir and strain into cocktail glass.

## CHERRY BLOSSOM

3/5 Cherry Brandy.

2/5 Brandy.

Dash Lemon Juice.

Dash Grenadine.

Dash Dry Curaçao.

Shake thoroughly and serve very cold.

# COCKTAILS

# CH

## CHINESE

1 dash Angostura Bitters, or  
3 dashes Maraschino.  
3 dashes Curaçao.  
1/3 Grenadine.  
2/3 Jamaica Rum.  
Shake and strain into cocktail glass.

## CHINESE LADY

Invented by  
E. J. Clarke

1/4 Yellow Chartreuse.  
1/4 Grape Fruit Juice.  
1/2 Lemon Gin (Booth's).

## CHOCOLATE

1 Egg.  
1/2 Maraschino.  
1/2 Yellow Chartreuse.  
Teaspoon powdered Chocolate.  
3 dashes Curaçao.  
Shake.

## CLARIDGE

1/3 Dry Gin.  
1/3 French Vermouth.  
1/6 Cointreau.  
1/6 Apricot Brandy.  
Mix and strain into cocktail glass.

**CLIFTONIAN**  
Invented by  
Bert Nutt  
1st Prize, Cocktail  
Competition  
London, 1935

**CLOSE  
HARMONY**  
Invented by  
Miss Hawkins

**CLOVER CLUB**

**CLUB**

$\frac{1}{8}$  Caloric Punch (Cederlundts).  
 $\frac{3}{8}$  Grand Marnier.  
 $\frac{3}{8}$  Booth's Gin.  
 $\frac{1}{8}$  Orange Juice.  
Shake.

$\frac{1}{2}$  Gordon's Gin.  
 $\frac{1}{4}$  White Rum  
 $\frac{1}{4}$  Forbidden Fruit Liqueur.  
4 dashes fresh Lemon Juice.  
4 dashes Grenadine.  
Shake.

The Juice of 1 Lemon or 1 Lime.  
 $\frac{1}{6}$  Grenadine.  
The White of 1 Egg.  
 $\frac{2}{3}$  Dry Gin.  
Shake and strain into medium size  
glass.

1 or 2 dashes Angostura.  
3 dashes Grenadine.  
Canadian Club Whisky.  
Stir with a mixing spoon, strain into  
a cocktail glass, add a cherry and  
squeeze lemon peel on top.

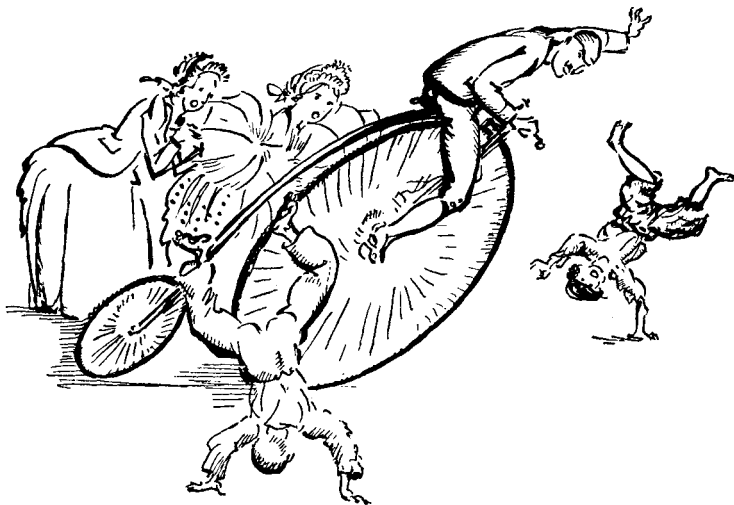


**CLUBLAND**  
Invented by  
A. Mackintosh

$\frac{1}{2}$  Clubland White Port.  
 $\frac{1}{2}$  Vodka (Wolfschmidt).  
Dash Angostura Bitters.  
Stir.

**COFFEE**  
(also called  
"Law's")

The yolk of a new-laid Egg.  
 $\frac{1}{3}$  Brandy.  
 $\frac{2}{3}$  Port.  
2 dashes Crème de Cacao or Curaçao.  
Shake these ingredients with ice and  
strain into a small wine glass with  
grated nutmeg on top.



## COLOGNE- MAIDEN

Invented by  
Charles J. Jaeger

$\frac{1}{3}$  Seager's Gin.  
 $\frac{1}{3}$  Lemon Juice.  
 $\frac{1}{3}$  Cherry Brandy, Brizard or Bols.  
Shake.  
Serve with a cherry.

## COMBINATION

6 dashes fresh Lemon Juice.  
6 dashes Orange Curaçao.  
 $\frac{1}{2}$  Gordon's Dry Gin.  
 $\frac{1}{4}$  French Vermouth.  
 $\frac{1}{4}$  Amer Picon.  
Shake and strain.

## COMET

Invented by  
Dorothy Perosino

$\frac{1}{2}$  Orange Gin.  
 $\frac{1}{2}$  Lillet.  
2 dashes Maraschino.  
Mix and serve with olive.

## COMMODORE

$\frac{4}{5}$  Rye Whisky.  
 $\frac{1}{5}$  fresh Lime Juice.  
2 dashes Orange Bitters per cocktail.  
Sugar to taste. Shake and strain.

## COMMUNIQUE

1/3 Gin.  
1/3 Orange Curaçao.  
1/3 Grapefruit Juice.  
Shake.

## CORONATION

1/2 Sherry.  
1/2 French Vermouth.  
1 dash Maraschino.  
2 dashes Orange Bitters.  
Use mixing glass.

## CORONATION (CAFE ROYAL) Invented by W. J. Tarling

3/6 Apple Gin, sweet.  
1/6 Orgeat Syrup.  
1/6 Lemon Juice.  
1/6 Kirsch.  
Dash of White of Egg.  
Shake.

## CORONATION SILVANI Invented by P. Silvani

2/3 Daiquiri Rum.  
1/6 Apry.  
1/6 fresh Lemon Juice.  
Shake.

**CORONATION  
ROYALE**  
Invented by  
Frank Pigott

$\frac{2}{5}$  Booth's High and Dry.  
 $\frac{1}{5}$  Bols Red Curaçao.  
 $\frac{2}{5}$  Dubonnet.  
A few drops of Grenadine to taste.

**CORONATION '37**  
Invented by  
S. Cox

$\frac{1}{4}$  Seager's Gin.  
 $\frac{1}{4}$  Orange Curaçao, Bols.  
 $\frac{1}{4}$  Daiquiri Rum.  
 $\frac{1}{4}$  Fresh Lemon Juice.  
Shake.

**CORONIAN**  
Invented by  
W. H. Taylor

$\frac{5}{10}$  Brandy.  
 $\frac{3}{10}$  Apricot Brandy, Marie  
Brizard.  
 $\frac{2}{10}$  Swedish Punch, Cederlunds.  
Dash Lemon Juice.

**CORPSE  
REVIVER**

$\frac{1}{3}$  Brandy.  
 $\frac{1}{3}$  Orange Juice.  
 $\frac{1}{3}$  Lemon Juice.  
2 dashes Grenadine.  
Shake, pour into a claret glass, and  
fill with Champagne.

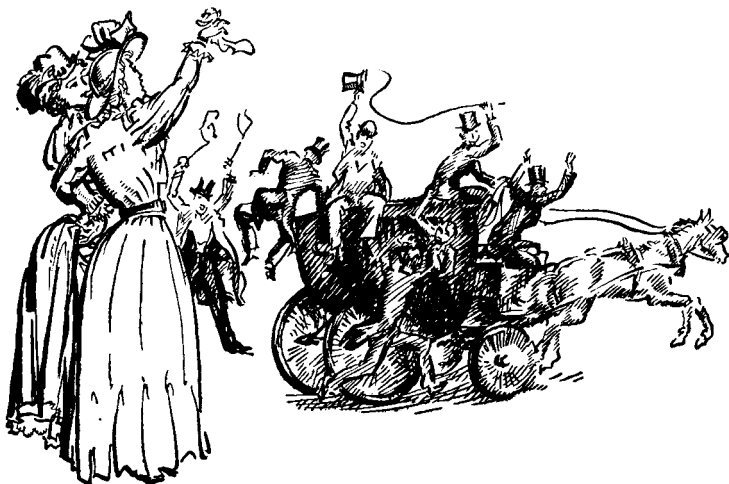
## COTONIAN

Invented by  
Leslie Miller

1/4 Pash.  
1/4 Whisky, Vat 69.  
1/4 Drambuie.  
1/4 French Vermouth, Fontorice.  
Shake.

## COUÉ

2 good dashes Cherry Brandy.  
1 dash Whisky (Bourbon or Rye).  
1/3 Martini Dry Vermouth.  
1/3 Martini Sweet Vermouth.  
1/3 Dry Gin.  
Shake and serve with a cherry.



## COURVOISIER

$\frac{2}{3}$  Courvoisier Cognac.  
 $\frac{1}{3}$  Fockink Orange Curaçao.  
A dash or two of Lemon Juice.  
Shake.

## CRAIGAVON

Invented by  
F. E. Morland

$\frac{1}{3}$  Brandy, Martell.  
 $\frac{1}{3}$  Dubonnet.  
 $\frac{1}{3}$  Orange Curaçao.  
Shake with large piece of ice.  
Serve with slice of lemon.

## CRAZY CROSSING

Invented by  
F. G. Hunt

$\frac{1}{2}$  Plymouth Gin (Coates).  
 $\frac{1}{4}$  Noilly Prat Vermouth.  
 $\frac{1}{4}$  Dubonnet.  
Dash Maraschino.  
Dash Van der Hum.  
Shake.

## CREOLE

$\frac{1}{3}$  Absinthe.  
 $\frac{2}{3}$  Martini Sweet Vermouth.  
Shake.

# COCKTAILS

# CR—CU

## CRESCENT

1/3 Amer Picon.  
1/3 Martini Sweet Vermouth.  
1/3 Bourbon.  
3 dashes Raspberry Syrup.  
Use mixing glass.

## THE CROW

1/3 Whisky.  
2/3 Lemon Juice.  
1 dash Grenadine.  
Shake and strain into cocktail glass.

## CROW'S PECK

Invented by  
Tony Wardle

1/3 Booth's Gin.  
1/3 Punch, Caloric.  
1/6 Van der Hum.  
1/6 Crème Yvette.  
3 dashes Peach Bitters.  
Mix.  
Squeeze of orange peel.

## CUBAN

1/4 Apricot Brandy.  
1/2 Brandy.  
1/4 Lime Juice.  
Shake.

## CUBAN MANHATTAN

1/2 Daiquiri Rum.  
1/2 Martini Sweet Vermouth.  
2 dashes Angostura Bitters.

## CUBAN SHAKE Invented by Toni Watkins

1/3 Daiquiri Rum.  
1/3 Calvados.  
1/3 Booth's Dry Gin.  
Dash of L.B.W.  
Shake.  
Serve with cherry.

## THE CULROSS

The Juice of 1/4 Lemon.  
1/3 Lillet.  
1/3 Daiquiri Rum.  
1/3 Apricot Brandy.  
Shake and strain into cocktail glass.

## CUPID'S BOW Invented by C. T. Read

1/4 Seager's Gin.  
1/4 Forbidden Fruit Liqueur.  
1/4 Aurum.  
1/4 Passion Fruit.  
Shake.



# COCKTAILS

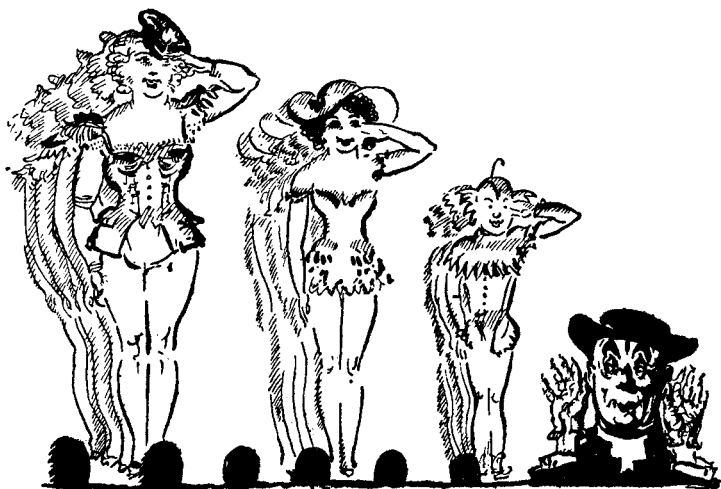
# CU-DA

**CURZON**  
Invented by  
H. E. Jones

$\frac{1}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Brandy, Courvoisier.  
 $\frac{1}{3}$  fresh Grape Fruit Juice.  
Dash crème de Cacao.  
Shake.  
Serve with a cherry.

**DAIQUIRI**

3 dashes Gomme Syrup.  
 $\frac{3}{4}$  Daiquiri Rum.  
 $\frac{1}{4}$  Juice of a Lime or Lemon.  
Shake.



# COCKTAILS

# DA

## DAIQUIRI BLOSSOM

1/2 Orange Juice.  
1/2 Daiquiri Rum.  
1 dash Maraschino.  
Shake and strain.

## DAIQUIRI GRAPEFRUIT BLOSSOM

1/3 Grapefruit Juice.  
2/3 Daiquiri Rum.  
3 dashes Maraschino.  
Shake and strain.

## DAIQUIRI LIBERAL

2/3 Daiquiri Rum.  
1/3 Martini Sweet Vermouth.  
1 dash Amer Picon.  
Use mixing glass.

## DAIQUIRI OLD-FASHIONED

1 dash Angostura Bitters.  
2 dashes Orange Bitters.  
1 lump of Sugar dissolved in two  
spoonsful of Water.  
1 glass Daiquiri Rum.  
Serve in an old-fashioned glass and  
serve with fruit and mint.

## DAIQUIRI SPECIAL

1 teaspoonful Grenadine.  
1/3 Gin.  
2/3 Daiquiri Rum.  
The Juice of 1/2 Lime.  
Shake and strain into cocktail glass.

## DAIQRBON Invented by F. G. Hunt

1/2 Daiquiri Rum.  
1/8 Dry Martini Vermouth.  
1/8 Bourbon Whisky.  
2/8 Van der Hum.  
Shake.

## DANDY

1/2 Rye or Canadian Club Whisky.  
1/2 Dubonnet.  
1 dash Angostura Bitters.  
3 dashes Cointreau.  
1 piece Lemon Peel.  
1 piece Orange Peel.  
Shake and strain into cocktail glass.

## DANTE Invented by H. H. Penn

1/4 Fresh Lime.  
1/8 Cherry Brandy, Heering's.  
1/8 Forbidden Fruit Liqueur.  
1/2 Seager's Gin.  
Shake.  
Add Cherry.

# COCKTAILS

# DA—DE

## DARLINGTON

Invented by  
J. B. O'Brien

4/10 Booth's Gin.  
1/10 Calvados, Un Trou Normand.  
1/10 Blue Curaçao, Bols.  
2/10 French Vermouth, Noilly Prat.  
2/10 Fresh Lemon Juice.  
Dash Gomme Syrup.  
Shake.

## THE DEANS

Invented by  
C. W. Martin

1/3 Orange Bitters, Booth's first  
quality.  
1/3 Lime Juice, Rose's.  
1/3 Booth's Dry Gin.  
Dash of Crème de Noyau, White,  
Cusenier.  
Shake.

## DEANSGATE

Invented by  
J. E. (Ted)  
Player

1/2 Daiquiri Rum.  
1/4 Rose's Lime Juice.  
1/4 Drambuie.  
Mix in bar glass, squeeze orange  
peel on top.

## DEBUTANTE

Invented by  
A. C. Lea

1/3 Booth's Gin.  
1/3 Daiquiri Rum.  
1/6 Lemon Juice.  
1/6 Maraschino, Bols.  
1 dash fresh Cream.  
2 dashes of Grenadine.  
Shake.

## DEE DON

Invented by  
G. Munro

3/10 Booth's Gin.  
3/10 Lillet.  
1/10 Pash, Dry.  
1/10 Benedictine. D.O.M.  
Spot of White of Egg.  
Shake.

## DEPTH CHARGE BRANDY

1/2 Brandy.  
1/2 Calvados.  
2 dashes Grenadine.  
4 dashes Lemon Juice.  
Shake and strain.



# COCKTAILS

# DE—DI

## DEVIL'S OWN

Invented by  
Colin Symons

$\frac{1}{3}$  Booth's Dry Gin.  
 $\frac{1}{3}$  Martini Dry Vermouth.  
 $\frac{1}{3}$  Cointreau.  
Dash Angostura Bitters.  
Ice.  
Shake.

## DEVIL'S TORCH

Invented by  
H. Parker

$\frac{1}{2}$  Vodka.  
 $\frac{1}{2}$  French Vermouth.  
3 dashes Grenadine.

## DEVON GEM

Invented by  
Victor Kennard

$\frac{1}{2}$  Gin (Booth's London Dry).  
 $\frac{1}{6}$  Caloric Punch.  
 $\frac{1}{3}$  Pineapple Juice.  
1 dash Lemon Juice.  
1 dash Grenadine.  
Shake.

## DIKI-DIKI

$\frac{1}{6}$  Grapefruit Juice.  
 $\frac{1}{6}$  Swedish Punch.  
 $\frac{2}{3}$  Calvados.  
Shake and strain into cocktail glass.

# COCKTAILS

# DO

## DOCTOR

$\frac{2}{3}$  Swedish Punch.  
 $\frac{1}{3}$  Lemon or fresh Lime Juice.  
Shake and strain into cocktail glass.

## DOCTOR JOHNSON

Invented by  
Tim Hollings

$\frac{1}{4}$  Seager's Gin.  
 $\frac{1}{2}$  Pineapple Syrup.  
 $\frac{1}{8}$  Passion Fruit Juice.  
 $\frac{1}{8}$  Lemon Juice.  
Dash of Grenadine.  
Dash of White of Egg.  
Shake.

## D.O.M.

$\frac{3}{4}$  Benedictine.  
 $\frac{1}{4}$  Martini Sweet Vermouth.  
3 dashes Angostura Bitters.  
Mix.

## THE DONEGALL

$\frac{1}{3}$  Martini Dry Vermouth.  
 $\frac{1}{3}$  Dunville Irish.  
 $\frac{1}{6}$  Aurum.  
 $\frac{1}{6}$  Maraschino (Magazzin Zara).  
Shake with ice.

# COCKTAILS

# DO—DU

**DONELLI**  
Invented by  
D. Ward

$\frac{1}{4}$  Orange Juice.  
 $\frac{1}{4}$  Drambuie.  
 $\frac{1}{2}$  Daiquiri Rum.  
Shake.

**DOT**  
Invented by  
C. Matthews

$\frac{1}{2}$  Booth's Dry Gin.  
 $\frac{1}{4}$  Dry Sherry.  
 $\frac{1}{8}$  Bols White Curaçao, Dry.  
 $\frac{1}{8}$  Apricot Syrup.  
Shake.

**DRAKENS-  
BURGER**  
Invented by  
J. E. Player

$\frac{1}{3}$  Rose's Lime Juice.  
 $\frac{1}{3}$  Van der Hum.  
 $\frac{1}{3}$  Daiquiri Rum.  
Shake.

**DUBONNET**

$\frac{1}{2}$  Dubonnet.  
 $\frac{1}{2}$  Dry Gin.  
Stir and strain into cocktail glass.



## DUBONNET ROYAL

2 dashes Angostura.  
2 dashes Orange Curaçao.  
2/3 Dubonnet.  
1/3 Gin.

Mix and strain into glass. Add dash of Absinthe on top. Serve with a Maraschino cherry.

## DUCE Invented by L. Ricardo

1/2 Booth's Dry Gin.  
1/4 Aurum Liqueur.  
1/4 Orange Juice.  
Shake.



## DUCHESS

1/3 Martini Dry Vermouth.  
1/3 Martini Sweet Vermouth.  
1/3 Absinthe.  
Mix and strain into cocktail glass.

## DUKE

1/2 Drambuie.  
1/4 Sweet Orange Juice.  
1/4 Sweet Lemon Juice.  
1 Egg.  
Serve in a medium size glass and  
dash with champagne.

## DURBAN

1/4 Caperatif.  
1/4 Brandy.  
1/4 Apricot Brandy.  
1/4 Martini Sweet Vermouth.  
1 dash Orange Bitters.  
Use mixing glass.

## DUSKY MAIDEN

Invented by  
B. Joseph

1/2 Canadian Club Whisky.  
1/4 Forbidden Fruit Liqueur.  
1/2 teaspoonful White of Egg.  
2 dashes Angostura Bitters.

# COCKTAILS

# DU—ED

## DUTCHY

2 dashes Angostura.  
2 dashes Curaçao.  
Juice half a Lemon.  
Shake. Add Bourbon. Mix.

## EASTERN SIN

Invented by  
J. Stoneham

1/3 Vat 69 Whisky.  
1/3 Cherry Brandy.  
1/6 Cointreau.  
1/6 Martini Sweet Vermouth.  
1 chunk Pineapple, fresh.  
Shake.

## EAST INDIA

Brandy.  
2 dashes Angostura Bitters.  
2 dashes Curaçao.  
2 dashes Pineapple Juice.  
Shake. Squeeze a piece of lemon  
peel on top and serve with a cherry.

## EDEN SPECIAL

Invented by  
Heini Schmidt

1/4 French Vermouth.  
1/2 Gin.  
1/8 Cherry Brandy.  
1/8 Champagne.  
Mix.  
Add 1/2 slice of Lemon and Orange.  
1 Cherry.  
Squeeze of Lemon Peel on top.

# COCKTAILS

# EI—EM

## EIDER DUCK

Invented by  
C. A. Gadina

1/4 fresh Lemon Juice.  
1/4 Brandy, Courvoisier 3 star.  
1/4 Kirschwasser, Drioli.  
1/4 Grand Marnier.  
Shake.

## ELEPHANT'S KICK

Invented by  
Bert Nutt.

1/3 Seager's Gin.  
1/6 Rum, Wray's O.L.  
1/6 Curaçao, Bols.  
1/6 Orange Juice.  
1/6 Grand Marnier.  
Shake.

## ELEPHANT'S TAIL

3/4 Dry Gin.  
1/4 Cherry Brandy.  
Half fresh Lime (juice of).  
Dash Grenadine.  
Shake.

**EMBASSY  
JUBILEE**  
Invented by  
"Theo"

2 dashes Fleur d'Orange.  
2 dashes Benedictine.  
1/2 Gordon's Dry Gin.  
1/2 Lillet.  
Shake and strain.

## THE EMERALD

Invented by  
"Theo"

$\frac{3}{5}$  Booth's Dry Gin.  
 $\frac{1}{5}$  Lemon Juice.  
 $\frac{1}{5}$  Bols Blue Curaçao.  
Shake well.

## EMPIRE GLORY

Invented by  
W. J. Tarling

$\frac{1}{2}$  Canadian Club.  
 $\frac{1}{4}$  Ginger Wine.  
 $\frac{1}{4}$  Lemon Juice.  
2 dashes Grenadine.  
Shake and strain.



## ESMERALD

1/2 Irish Whisky.  
1/2 Martini Sweet Vermouth.  
1 dash Orange Bitters.  
Stir.

## EYE-OPENER

The Yolk of 1 Fresh Egg.  
1 teaspoonful Powdered Sugar.  
2 dashes Absinthe.  
2 dashes Curaçao.  
2 dashes Crème de Noyau.  
1 liqueur glass Rum.  
Shake and strain into cocktail glass.

## FAIR AND WARMER

1/3 Italian Vermouth.  
2/3 Daiquiri Rum.  
2 dashes Curaçao.  
Mix and strain into cocktail glass.

## FAIRY BELLE

The White of 1 Egg.  
1 teaspoonful Grenadine.  
1/4 Apricot Brandy.  
3/4 Dry Gin.  
Shake and strain into port wine glass.

## FALLEN ANGEL

1 dash Angostura Bitters.  
2 dashes Crème de Menthe.  
The Juice of 1 Lemon or 1/2 Lime.  
3/4 Dry Gin.  
Shake and strain into cocktail glass.

## FERNET

1 dash Angostura Bitters.  
2 dashes plain Sugar or Gum Syrup.  
1/2 Fernet Branca.  
1/2 Cognac Brandy or Rye Whisky.  
Stir with a spoon, strain into a cocktail glass, and squeeze lemon peel on top.

## FIOUPE

1/2 Brandy.  
1/2 Martini Sweet Vermouth.  
1 teaspoonful Benedictine.  
Mix, squeeze a piece of lemon peel on top and serve with a cherry.

## FIRBECK

Invented by  
F. Pritchett

1/3 Booth's Dry Gin.  
1/3 Noilly Prat.  
1/9 Bols Blue Curaçao.  
1/9 Cusenier Gomme.  
1/9 Lemon Juice.  
Shake.

# COCKTAILS

# FI—FL

## FIVE-FIFTEEN

1/3 Curaçao.  
1/3 Vermouth.  
1/3 Sweet Cream.  
Mix and strain into cocktail glass.

## FLOATING POWER

Invented by  
L. V. Battersby

1/4 Booth's Gin.  
1/4 Lemon Juice.  
1/2 Orange Curaçao.  
Dash Rum.  
White of an Egg.  
Shake.

## FLORA'S OWN

1/4 Drambuie.  
1/4 Gin (Dry).  
1/2 Martini Dry Vermouth.  
Mix.

## "FLU"

3/4 Canadian Club Whisky.  
1/4 Lemon Juice.  
1 dash Jamaica Ginger.  
3 dashes Rock Candy Syrup.  
3 dashes Ginger Brandy.  
Shake and strain into cocktail glass,  
but do not ice.



# COCKTAILS

FL

## FLYING

Invented by  
Conrad Rosenow

$\frac{1}{5}$  Gin.  
 $\frac{1}{5}$  Cointreau.  
 $\frac{1}{10}$  Lemon Juice.  
 $\frac{1}{2}$  Champagne.  
Stir.

## FLYING BARMAN

Invented by  
W. J. Gandey

$\frac{5}{10}$  Seager's Dry Gin.  
 $\frac{2}{10}$  Aurum.  
 $\frac{1}{10}$  Cointreau.  
 $\frac{1}{10}$  White Curaçao, Pollens.  
 $\frac{1}{10}$  Orange Juice.  
Shake.



# COCKTAILS

# FO—FU

## FORBIDDEN FRUIT

$\frac{1}{3}$  Forbidden Fruit Liqueur.  
 $\frac{1}{3}$  Dry Gin (Meyer's).  
 $\frac{1}{3}$  White Crème de Menthe  
(Garnier).  
Shake and strain.

## FRASCATI'S JUBILEE FLIP

Invented by  
S. T. Yakimo-  
vitch

Yolk of fresh Egg.  
 $\frac{1}{3}$  Grand Marnier.  
 $\frac{1}{3}$  Daiquiri Rum.  
Shake and strain. Add grated  
nutmeg.

## FRENCH KICK

Invented by  
Tim Hollings

$\frac{1}{2}$  Booth's Gin.  
 $\frac{1}{4}$  Vermouth, Martini Dry.  
 $\frac{1}{4}$  Kirsch.  
3 dashes of Frai (Strawberry).  
Shake.

## FURORE

Invented by  
W. Gandy

$\frac{2}{5}$  Aurum.  
 $\frac{3}{10}$  Brandy.  
 $\frac{2}{10}$  Lillet.  
 $\frac{1}{10}$  fresh Orange Juice.  
Shake.

## FUTURITY

1/2 Sloe Gin.  
1/2 Martini Sweet Vermouth.  
2 dashes Angostura Bitters.  
Stir.

## GARGOYLE

Invented by  
G. White

1/3 Vodka.  
1/3 Booth's High and Dry Gin.  
1/3 Passion Fruit Juice (sweetened).  
Put ingredients into shaker half filled with ice, add one slice of lemon, shake and serve.

## GAY DIVORCE

Invented by  
A. G. Scott

1/2 Lillet.  
1/4 Gin (Dry).  
1/4 Orange Curaçao.  
Squeeze Orange Peel on top.  
Mix.

## GEORGIA

Invented by  
G. Munro

1/3 Booth's Gin.  
1/3 Lemon Juice.  
1/6 Gomme Syrup.  
1/6 Strega.  
Spot of White of an Egg.  
Shake.

# COCKTAILS

# GE—GI



## GET TOGETHER

Invented by  
F. E. Ferris

5/10 Orange Gin, Gordon's.  
3/10 French Vermouth, Noilly Prat.  
2/10 Orange Juice.  
2 dashes Absinthe.  
Shake.

## GIFT OF THE GODS

1/3 Forbidden Fruit Liqueur.  
1/3 Martini Dry Vermouth.  
1/3 Gin.

## GIMLET

1/3 Lime Juice Cordial.  
2/3 Gin.  
Shake. It is the practice to-day to  
add Soda Water if required.

## GIN

1 measure of Gin.  
5 dashes Cointreau Orange Bitters.  
Shake.

# COCKTAILS

# GI

## GIN AND CAPE

1/2 Caperitif.

1/2 Dry Gin.

Stir and strain into cocktail glass.

Squeeze lemon peel on top.

## GINAURUM

Invented by

L. Miller

4/11 Booth's Dry Gin.

3/11 fresh Lemon (strained).

3/11 Aurum Liqueur.

1/11 Cusenier Grenadine.

Shake.



# COCKTAILS

# GI

## GIN BLIND

$\frac{1}{2}$  Gin.  
 $\frac{1}{4}$  Curaçao.  
 $\frac{1}{8}$  Brandy.  
 $\frac{1}{8}$  Orange Bitters.  
Mix.

## GIN SKIN

$\frac{1}{2}$  Gin.  
 $\frac{1}{2}$  Lemon Juice.  
Teaspoonful Powdered Sugar.  
3 dashes Gomme Syrup.  
4 dashes Strawberry Syrup.  
Shake and strain.

## GIN, SOUR

$\frac{2}{3}$  Gin.  
 $\frac{1}{3}$  Lemon Juice.  
Dash Gomme Syrup.  
Shake. Add  $\frac{1}{2}$  slice of orange.  
As an alternative with the addition  
of White of an Egg, or Soda, or both  
added if required.

## GIRL PAT

Invented by  
J. Sullivan

$\frac{1}{2}$  Canadian Club Whisky.  
 $\frac{3}{8}$  Forbidden Fruit Liqueur.  
 $\frac{1}{8}$  fresh Lemon Juice.  
2 dashes Angostura Bitters.  
Shake.

## GLAD EYE

1/3 Peppermint.  
2/3 Absinthe.  
Mix and strain into cocktail glass.

## GLOOM CHASER

1/4 Lemon Juice.  
1/4 Grenadine.  
1/4 Grand Marnier.  
1/4 Curaçao.  
Shake and strain into cocktail glass.

## GLORIA

Invented by  
George Goulding

1 glass Champagne.  
2 teaspoonfuls Crème de Banane.  
Serve with 2 slices fresh Banana.  
Ice.

## THE GLOUCESTER

Invented by  
Jack Powell

3/5 King George IV Whisky.  
1/5 Drambuie.  
1/5 Orange Juice.  
Shake and serve with a cherry.

# COCKTAILS

# GL—GO

## GLOUCESTER GLORY

Invented by  
L. H. Gray

$\frac{1}{5}$  Apricot Brandy (Garnier).  
 $\frac{1}{5}$  Martini Dry Vermouth.  
 $\frac{1}{5}$  Gordon's Lemon Gin.  
 $\frac{1}{5}$  Lemon Juice (fresh).  
 $\frac{1}{5}$  Orange Juice (fresh).  
Dash Brandy.

## GODFREY'S CORPSE REVIVER

Invented by  
Godfrey Baldini

$\frac{2}{3}$  Gin.  
 $\frac{1}{3}$  Vodka.  
Dash of Grenadine.  
Dash of Angostura Bitters.  
Shake.

## "GODFREY" No. ONE

Invented by  
Godfrey Baldini

Put in the Shaker.  
1 teaspoonful Lemon Juice.  
 $\frac{1}{2}$  liqueur glass of Kirsch.  
Dash of Angostura.  
Dash of Orange Bitters.  
Dash of Grenadine.  
Shake, pour into champagne glass  
with a slice of Orange. Fill up with  
good Champagne and squeeze  
Lemon Peel on top.

## GOLDEN DAWN

Invented by  
the late T. Buttery

$\frac{1}{4}$  Orange Juice.  
 $\frac{1}{4}$  Apricot Brandy.  
 $\frac{1}{4}$  Calvados (Trou Normand).  
 $\frac{1}{4}$  Gin (Booth's Dry).  
A dash of Grenadine to be added  
after the cocktail is poured out.



## GOLDEN GLEAM

Invented by  
Chas. A. Tuck

$\frac{1}{2}$  Brandy.  
 $\frac{1}{2}$  Grand Marnier.  
Dash Lemon Juice.  
Orange to taste.  
Shake.

## GOLDEN HEATH

Invented by  
W. Whitfield

$\frac{1}{3}$  Drambuie.  
 $\frac{1}{3}$  Rum.  
 $\frac{1}{3}$  Sherry.  
Shake.



## **GOLDEN LADY**

Invented by  
Gerald Kappe

$\frac{1}{3}$  Orange Juice.  
 $\frac{1}{3}$  Curaçao, White.  
 $\frac{1}{3}$  Brandy.  
Shake.

## **GOLDEN PINE**

Invented by  
Fred Gage

$\frac{1}{4}$  "Dole" Pineapple Juice.  
 $\frac{1}{4}$  Grand Marnier.  
 $\frac{1}{2}$  Gin.  
Shake.

## **GOLFER'S SPECIAL**

Invented by  
H. Slack

$\frac{1}{3}$  Cherry Brandy.  
 $\frac{1}{3}$  Booth's Gin.  
 $\frac{1}{6}$  Lillet.  
 $\frac{1}{6}$  Lemon Juice.  
Dash of Orange Bitters.  
Shake.

## **GOODY-GOODY**

Invented by  
C. Bongarzoni

$\frac{1}{2}$  Booth's Gin.  
 $\frac{1}{4}$  Dubonnet.  
 $\frac{1}{8}$  fresh Lemon Juice.  
 $\frac{1}{8}$  Yellow Chartreuse.  
Shake.

# COCKTAILS

# GO-GR

## GOOD FELLOW

$\frac{1}{2}$  Italian Vermouth.

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

1 dash Angostura Bitters.

1 dash Calisaya.

Stir.

## GOVINA

Invented by  
Jas. Leven

$\frac{7}{10}$  Booth's Gin.

$\frac{2}{10}$  Vodka, Wolfschmidt.

$\frac{1}{10}$  Orange Juice, fresh.

Dash Pineapple Sirop, Idol.  
Mix.

## GRAND BRANDY

Invented by  
R. McCrow

$\frac{5}{10}$  White Adet Brandy.

$\frac{3}{10}$  Grand Marnier, Lapostolle.

$\frac{2}{10}$  Lillet.

Shake.

## GRAND DUCHESS

Dash of Bitters.

3 dashes Lemon Juice.

2 dashes Grenadine.

$\frac{2}{3}$  Vodka.

$\frac{1}{3}$  Jamaica Rum.

Shake.

# COCKTAILS

GR

## GRAND MARTINI

Invented by  
Max Müller  
Gold Medal  
International Exhi-  
bition, Berlin, 1936

1 dash Peppermint, green.  
3 dashes Kirsch.  
4 dashes Apricot Brandy, Bols.  
1/3 Dry Vermouth, Martini.  
1/3 Sweet Vermouth, Martini.  
1/3 Dry Gin.  
Shake.

## GRAND SLAM

1/4 French Vermouth.  
1/4 Martini Sweet Vermouth.  
1/2 Swedish Punch.  
Mix and strain into cocktail glass.

## GRAND STAND

1 dash fresh Lime Juice.  
1/3 Dry Gin.  
1/3 Maraschino.  
1/3 Brandy.  
Shake.

## GRAPEFRUIT

1/4 Gin.  
1/4 Grapefruit Juice.  
Sugar to taste. Plenty of ice. Shake  
and serve.

## THE GRAPE VINE

1/4 Grape Juice.  
1/4 Lemon Juice.  
1/2 Gin.  
1 dash Grenadine.  
Shake and strain into cocktail glass.

## GREENBRIAR

1 dash Peach Bitters.  
1/3 French Vermouth.  
2/3 Sherry.  
1 sprig fresh Mint.  
Mix and strain into cocktail glass.



# COCKTAILS

# GR

## GREEN DEVIL

Invented by  
R. G. Buckby

$\frac{1}{3}$  Green Curaçao.  
 $\frac{1}{3}$  Gin.  
 $\frac{1}{3}$  Lemon Juice.  
Shake.

## GREEN DRAGON

$\frac{1}{8}$  Lemon Juice.  
 $\frac{1}{8}$  Kummel.  
 $\frac{1}{4}$  Green Crème de Menthe.  
 $\frac{1}{2}$  Dry Gin.  
4 dashes Peach Bitters.  
Shake.

## GREEN FIZZ

$\frac{1}{2}$  Dry Gin.  
 $\frac{1}{6}$  Green Crème de Menthe.  
 $\frac{1}{3}$  Lemon Juice.  
Sugar to taste. Shake.

## GREENFLY

Invented by  
Albert

$\frac{2}{3}$  Booth's London Dry Gin.  
 $\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{6}$  Green Chartreuse.  
1 dash Gomme or Sugar.  
Squeeze Orange Peel.  
Shake.

# COCKTAILS

# GR

## GREEN GHOST

Invented by  
J. B. Hurrell

$\frac{2}{3}$  Seager's Gin.  
 $\frac{1}{6}$  Lime Juice.  
 $\frac{1}{6}$  Green Chartreuse.  
Shake.

## THE GREEN HOWARD

Invented by  
F. King

$\frac{1}{3}$  Booth's Gin.  
 $\frac{1}{3}$  Lillet.  
 $\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{6}$  Blue Curaçao.  
Shake.  
Twist of orange peel on top.

## GREEN LADY

Invented by  
S. T. Yakimo-  
vitch

$\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{6}$  San Silvestro Liqueur.  
 $\frac{2}{6}$  Wolfschmidt Green Vodka.  
Shake.

## GREEN LINE

Invented by  
H. S. Godfrey

$\frac{1}{2}$  Seager's Gin.  
 $\frac{1}{6}$  Swedish Punch, Gronsteldt.  
 $\frac{1}{6}$  Dry Martini.  
 $\frac{1}{6}$  Orange Juice, fresh.  
Shake.  
Add teaspoonful Bols Blue Curaçao.

# COCKTAILS

# GR

## GREEN PARK

Invented by  
P. Silvani

$\frac{1}{3}$  Seager's Gin.  
 $\frac{1}{3}$  Latvian Rye Vodka.  
 $\frac{1}{6}$  Cointreau.  
 $\frac{1}{6}$  Grapefruit Juice, fresh.  
Shake.

## GREEN ROOM

$\frac{1}{3}$  Brandy.  
 $\frac{2}{3}$  French Vermouth.  
2 dashes Curaçao.  
Mix and strain into cocktail glass.

## GRENADIER (original recipe)

$\frac{1}{2}$  Brandy.  
 $\frac{1}{2}$  Ginger Wine.  
3 dashes Grenadine.  
Shake.

## GREYHOUND CLUB

Invented by  
W. Campbell

$\frac{1}{6}$  Cognac Brandy.  
 $\frac{2}{3}$  French Vermouth.  
2 dashes Orange Bitters.  
 $\frac{1}{6}$  Grand Marnier.  
Squeeze Lemon Peel.  
Shake.



# COCKTAILS

# GR—GU

**GRÜNLAND**  
Invented by  
Max Müller

1 dash Absinthe.  
3 dashes Peppermint, green.  
1 teaspoonful Lemon Juice.  
1/2 Allasch, Kummell Kor.  
1/2 Vodka.  
Shake.

**GUARDS**

2/3 Dry Gin.  
1/3 Sweet Martini Vermouth.  
2 dashes Curaçao.  
Shake.



# COCKTAILS

# GU—HA

## GUADALQUIVIR

1/3 Martini Dry Vermouth.  
1/3 Sweet Martini Vermouth.  
1/3 Absinthe or Anisette.  
Shake.

## HAPPY DAYS

Invented by  
E. L. Horton

4/10 Seager's Dry Gin.  
3/10 Lillet.  
2/10 Van der Hum, Bertrams.  
1/10 Lemon Juice.  
Dash Peach Bitters.  
Shake.

## HAPPY DAZE

Invented by  
J. Donaldson

6/10 Daiquiri Rum.  
3/10 Lillet.  
1/10 Swedish Punch.  
Pour over large piece of ice.  
Mix.

## HART

1/3 Gin.  
1/3 Dubonnet.  
1/3 Martini Sweet Vermouth.  
Mix.

# COCKTAILS

# HA-HE

## HARVARD

2 dashes Angostura Bitters.  
1 dash Syrup.  
1/2 Brandy.  
1/2 Martini Sweet Vermouth.  
Mix and strain into cocktail glass.

## HAVANA

1 dash Lemon Juice.  
1/4 Dry Gin.  
1/4 Swedish Punch.  
1/2 Apricot Brandy.  
Shake and strain into cocktail glass.

## HEDDON

Invented by  
A. J. Duffell

1/4 Vodka, Wolfschmidt.  
1/4 Lillet.  
1/4 Blue Curaçao, Bols.  
1/4 Crème de Noyau, white.  
Dash of Lemon Juice.  
Shake.

## HELL'S FIRE

Invented by  
D. Nugent

Dash of Maraschino.  
1/10 Grenadine.  
2/10 Forbidden Fruit.  
2/10 Lemon Juice.  
5/10 Booth's Gin.  
Shake.

## HESITATION

1 dash Lemon Juice.  
1/4 Canadian Club Whisky.  
3/4 Swedish Punch.  
Shake and strain into cocktail glass.

## H. S. SPECIAL

Invented by  
H. Seifert

1 dash Swedish Punch.  
1/3 Martini Sweet Vermouth.  
1/3 French Vermouth.  
1/3 Gin.  
Shake.  
Serve with a cherry.  
Twist of Orange Peel on top.

## HIBERNIAN SPECIAL

Invented by  
G. Buller

1/3 Dry Gin, Booth's.  
1/3 Cointreau.  
1/3 Green Curaçao, Bols.  
Dash of Lemon Juice.  
Shake.

## HIGH KICK

Invented by  
A. A. Tarling

1/2 Whisky.  
1/4 Kummel.  
1/4 French Vermouth.  
Good dash of Absinthe.  
Mix.

# COCKTAILS

# HO

## HOAR-FROST

Invented by  
Adolphe Krieger

$\frac{1}{4}$  Dry Gin.

$\frac{1}{4}$  Cointreau.

$\frac{1}{4}$  Lemon Juice.

$\frac{1}{8}$  Jamaica Rum.

$\frac{1}{8}$  Grenadine.

Shake and strain.

Moisten the edge of the glass with  
lemon and dip it in pulverized sugar.

## THE HOBO

Invented by  
S. J. Read

$\frac{3}{6}$  Canadian Club Whisky.

$\frac{2}{6}$  Lillet.

$\frac{1}{6}$  Cherry Whisky (Bols).

Stir in mixing glass, strain into  
cocktail glass, add cherry and  
squeeze orange peel on top.



# COCKTAILS

# HO

## HOLED-IN-ONE

Invented by  
L. Ricardo

$\frac{2}{3}$  Booth's Dry Gin.

$\frac{1}{6}$  Grand Marnier.

$\frac{1}{6}$  Aurum.

A dash or two or Lemon Juice.  
Shake.

Frost the edge of the glass with sugar.

## HOLLAND GIN

Applegreen's  
Recipe, 1899

Use small mixing glass.

2 dashes Peychaud or Angostura  
Bitters.

2 dashes Syrup.

Hollands as required.

Piece Lemon Peel.

Small quantity shaved Ice.

Stir and strain into cocktail glass.

## HOOP LA

$\frac{1}{4}$  Lemon Juice.

$\frac{1}{4}$  Lillet.

$\frac{1}{4}$  Cointreau.

$\frac{1}{4}$  Brandy.

Shake and strain into cocktail glass.

## HOOTS MON

$\frac{1}{4}$  Lillet.

$\frac{1}{4}$  Martini Sweet Vermouth.

$\frac{1}{2}$  Scotch Whisky.

Stir and strain into cocktail glass.

## HOP TOAD

1/4 Lemon Juice.  
3/4 Apricot Brandy.  
Shake and strain into cocktail glass.

## HOT DECK

1 dash Jamaica Ginger.  
1/4 Martini Sweet Vermouth.  
3/4 Canadian Club Whisky.  
Mix and strain into cocktail glass.

## HOTEL ANGLE- TERRE SPECIAL

Invented by  
George Jensen

1/2 Canadian Club Whisky.  
1/4 French Vermouth.  
1/4 Martini Sweet Vermouth.  
Shake.  
Squeeze Orange Peel on top.

## HOT NIGHT

Invented by  
F. Fitzgerald  
(Fitz.)

1/3 Booth's Gin.  
1/3 Daiquiri Rum.  
1/6 Orange Juice.  
1/6 Pollen's White Curaçao.  
Shake.

# COCKTAILS

# HO—HU

## HOT SPRING

Invented by  
C. T. Read

$\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{6}$  Pricota.  
 $\frac{1}{6}$  White Curaçao.  
 $\frac{3}{6}$  Seagram's Rye Whisky.  
Shake.

## HOULA-HOULA

1 dash Curaçao.  
 $\frac{1}{3}$  Orange Juice.  
 $\frac{2}{3}$  Dry Gin.  
Shake and strain into cocktail glass.

## HOW ZAT

Invented by  
H. Parker

$\frac{1}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Calvados.  
 $\frac{1}{3}$  Orange Juice.  
Dash of Angostura.  
Shake.

## HUMBUG

Invented by  
Eric Smith

$\frac{1}{2}$  Seagram's Bourbon Whisky.  
 $\frac{1}{4}$  Van der Hum, Bertrams.  
 $\frac{1}{4}$  French Vermouth, N.P.  
Dash of Lemon Juice.  
Shake.



## HUNTER

$\frac{2}{3}$  Seagram's Rye Whisky.  
 $\frac{1}{3}$  Cherry Brandy.  
Stir well.

## HUNTRESS

Invented by  
Charles J. Jaeger

Use Champagne Cocktail Glass,  
put in 1 or 2 pieces of Ice, add  
 $\frac{1}{10}$  Vodka.  
 $\frac{1}{10}$  Orange Juice.  
 $\frac{1}{10}$  Cordial Medoc.  
 $\frac{7}{10}$  Ice cold sparkling Moselle.  
Stir.  
Decorate with slice of orange.



## INCA

1 dash Orgeat Syrup.  
1 dash Orange Bitters.  
1/4 Gin.  
1/4 Sherry.  
1/4 French Vermouth.  
1/4 Martini Sweet Vermouth.  
Mix and strain into cocktail glass.

## INCOGNITO

Invented by  
J. E. Johnson

3/10 Brandy, Courvoisier.  
6/10 Lillet.  
1/10 Apricot Brandy.  
Dash Peychaud Bitters.  
Shake.

## INIEN

Invented by  
Leslie Miller

2/6 Seager's Gin.  
2/6 Pineapple Juice, Dole.  
1/6 Apricot Brandy, Bols.  
1/6 Calvados, Cusenier.  
Shake.

## INK STREET

1/3 Orange Juice.  
1/3 Lemon Juice.  
1/3 Canadian Club Whisky.  
Shake.

# COCKTAILS

# IN-IS

## INKY'S SPECIAL

1 dash Anisette.  
1 dash Kummel.  
1/2 Booth's Gin.  
1/2 Lime Juice.  
Shake. Serve with an olive.

## INSPIRATION

1/4 Dry Gin.  
1/4 Martini Dry Vermouth.  
1/4 Calvados.  
1/4 Grand Marnier.  
Mix. Serve with a cherry.

## IRISH

2 dashes Absinthe.  
2 dashes Curaçao.  
1 dash Maraschino.  
1 dash Angostura Bitters.  
1/2 glass Irish Whisky.  
Mix and strain into cocktail glass.  
Add olive and squeeze orange peel  
on top.

## ISABELLA

Put a lump of Ice into a cocktail  
glass and pour over it —  
1/2 Grenadine.  
1/2 Crème de Cassis.

# COCKTAILS

# IT—JA

## ITALIAN

1/2 Martini Sweet Vermouth.  
1/4 Grenadine.  
1/4 Fernet Branca.  
Mix.

## IVY

Invented by  
T. E. Pooley

1/6 Booth's Dry Gin.  
1/6 Grand Marnier.  
1/6 Dry Apple Gin.  
1/6 French Vermouth, Cusenier.  
1/6 Blue Curaçao, Bols.  
1/6 Lemon Juice.  
Shake.

## JACK KEARN'S

1 dash Lemon Juice.  
1 dash Syrup.  
1/4 Daiquiri Rum.  
3/4 Dry Gin.  
Shake and strain into cocktail glass.

## JACK ROSE

Juice of 1/2 Lemon or 1 Lime.  
1/4 Grenadine.  
3/4 Applejack or Calvados.  
Shake and strain into cocktail glass.

## JACK'S JUBILEE

Invented by  
Jack Saunders

$\frac{1}{3}$  Silver Water (Der Lachs) (put  
into cocktail glass first).

3 dashes Orange Bitters.

$\frac{1}{3}$  Booth's Gin.

$\frac{1}{6}$  Grand Marnier.

$\frac{1}{6}$  Atrum.

} Stir in  
mixing  
glass.

Pour into silver water, livening up  
silver flakes.

## JAEGER

Invented by  
Charles J. Jaeger

1 dash Orange Bitters.

$\frac{1}{7}$  Grand Marnier.

$\frac{3}{7}$  Vodka, Wolfschmidt.

$\frac{3}{7}$  Dry Sherry.

Stir.

Serve with cherry and lemon peel.



# COCKTAILS

# JA—JB

## JALISCO

$\frac{1}{3}$  Orange Juice.  
 $\frac{1}{4}$  Teaspoonful Grenadine or  
Syrup.  
 $\frac{2}{3}$  Tequila.  
Shake.

## JAPANESE

$\frac{3}{4}$  Brandy.  
 $\frac{1}{4}$  Orgeat Syrup.  
2 dashes Boker's Bitters.  
1 or 2 pieces Lemon Peel.  
Stir and strain into cocktail glass.

**JAX**  
Invented by  
Jack Powell

$\frac{1}{2}$  Seagram's Bourbon.  
 $\frac{1}{4}$  "Pash."  
 $\frac{1}{4}$  French Vermouth.  
1 dash Cassis.  
Shake.

**J.B.'S**  
Invented by  
Jack Bamford

2 dashes Orange Bitters.  
1 dash Orange Curaçao.  
 $\frac{1}{2}$  Ginger Brandy, Seager's.  
 $\frac{1}{4}$  Green Ginger Wine.  
 $\frac{1}{4}$  French Vermouth, N.P.  
Stir, strain, and squeeze of Lemon  
Peel on top.

# COCKTAILS

# JE—JO

## JEAN'S DREAM

Invented by  
A. J. Smith

1/4 3-Dagger Rum.  
1/2 Lemon Juice.  
1/4 Pineapple Juice.  
Teaspoonful of Yolk of Egg.  
Shake.

## JINX

Invented by  
W. E. Edwards

1/3 Passion Fruit Juice (sweetened).  
1/3 Gordon's Gin.  
1/3 Calvados (Apple-Jack Brandy).  
Dash Angostura.  
Shake and strain.

## JOCKEY

Invented by  
Jack Staggs

1/4 Seagram's Bourbon.  
1/4 Kirsch.  
1/4 Drambuie.  
1/4 Orange Juice.  
Dash Grenadine.  
Shake.

## JOCKEY CLUB

1 dash Orange Bitters.  
1 dash Angostura Bitters.  
2 dashes Crème de Noyau.  
4 dashes Lemon Juice.  
3/4 Dry Gin.  
Shake and strain into cocktail glass.

**JOCK  
MACDONALD**  
Invented by  
A. Calder

$\frac{1}{3}$  Walker's Rye Whisky.  
 $\frac{1}{3}$  Lillet.  
 $\frac{1}{3}$  fresh Lemon Juice.  
Dash Apricot Brandy.  
Shake.

**JOHN  
McCLINTOCK**

$\frac{1}{4}$  Gin.  
 $\frac{1}{4}$  Curaçao.  
 $\frac{1}{4}$  Lemon Juice.  
 $\frac{1}{8}$  Rum.  
 $\frac{1}{8}$  Grenadine.  
Stir.

**JOHNNIE  
MACK**

3 dashes Absinthe.  
 $\frac{1}{3}$  Orange Curaçao.  
 $\frac{2}{3}$  Sloe Gin.  
Mix and strain into cocktail glass.

**JOHN'S SPECIAL  
PICK-ME-UP**  
Invented by  
J. E. Jalla

$\frac{2}{3}$  Brandy.  
 $\frac{1}{6}$  Absinthe.  
 $\frac{1}{6}$  Curaçao.  
White of an Egg.  
Shake and strain.



## JOLLY PILOT

Invented by  
Edith Carlile  
(Miss)

$\frac{1}{6}$  Sherry, Amontillado.  
 $\frac{3}{6}$  Gin, Booth's.  
 $\frac{1}{6}$  Cointreau.  
 $\frac{1}{6}$  Brandy, Martell's Cordon Bleu.  
Dash Angostura Bitters.  
Twist of Lemon Peel on top.  
Add Pearl Onion.

## JOURNALIST

2 dashes Lemon Juice.  
2 dashes Curaçao.  
1 dash Angostura Bitters.  
 $\frac{1}{6}$  French Vermouth.  
 $\frac{1}{6}$  Martini Sweet Vermouth.  
 $\frac{2}{3}$  Dry Gin.  
Shake and strain into cocktail glass.



# COCKTAILS

# JO—JU

**JO'S SPECIAL**  
Invented by  
W. J. Tarling  
Dedicated to  
E. Johansen, Esq.,  
"Cafe Royal"

$\frac{1}{4}$  Booth's Dry Gin.  
 $\frac{1}{4}$  Booth's Sloe Gin.  
 $\frac{1}{4}$  Noilly Prat Vermouth.  
 $\frac{1}{8}$  Lemon Juice.  
 $\frac{1}{8}$  Bols White Curaçao.  
Shake. Strain into cocktail glass.

**JUBILEE**  
"HERMITAGE"  
Invented by  
Godfrey Baldini

$\frac{1}{2}$  Gin.  
 $\frac{1}{4}$  Grape Fruit Juice.  
 $\frac{3}{16}$  Grand Marnier.  
 $\frac{1}{16}$  Kirsch.  
Shake.

**JUBILANT**  
Invented by  
J. Perosino

$\frac{1}{2}$  Booth's Dry Gin.  
 $\frac{1}{4}$  Benedictine.  
 $\frac{1}{8}$  Lemon Juice.  
 $\frac{1}{8}$  Orange Juice.  
White of Egg.  
Shake and strain.

**JUBILATION**  
Invented by  
Jack Powell

$\frac{1}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Lemon Juice.  
 $\frac{1}{3}$  White Curaçao.  
White of Egg.  
Shake. Rim of glass to be frosted  
with lemon and sugar.

## JUBILEE IDEAL

Invented by  
Harry Craddock

$\frac{1}{2}$  Seagram's Bourbon.  
 $\frac{1}{4}$  French Vermouth.  
 $\frac{1}{4}$  Martini Sweet Vermouth.  
Squeeze of Lemon.  
Mix.

## JUBILEE JOY

Invented by  
Fred Gage

$\frac{1}{4}$  Lemon Juice.  
 $\frac{1}{4}$  Grand Marnier.  
 $\frac{1}{2}$  Seagram's Bourbon Whisky.  
Shake and strain into cocktail glass.

## JUBILEE MONDAY

Invented by  
Victor Kennard

$\frac{1}{2}$  Booth's Gin.  
 $\frac{1}{6}$  Green Curaçao (Bols).  
 $\frac{1}{6}$  Pineapple Juice.  
 $\frac{1}{6}$  French Vermouth.  
Shake and strain.

## JUBILEE RHAPSODY

Invented by  
Laurie Ross

$\frac{2}{3}$  Gin.  
 $\frac{1}{6}$  Danzig Silver Water.  
 $\frac{1}{12}$  Lemon Juice.  
 $\frac{1}{12}$  Blue Curaçao.  
Rim of glass crusted with sugar.

## JUBILEESHA

Invented by  
Bert Penn

$\frac{1}{3}$  Lillet.  
 $\frac{2}{3}$  Gin.  
3 dashes Orange Bitters.  
Shake and strain into cocktail glass.  
Squeeze of lemon and orange peel.

# COCKTAILS

# JU-KE

## JUBILEE SPECIAL

Invented by  
Victor Kennard

1 dash fresh Lemon Juice.  
1 dash Green Curaçao.  
1/2 Apricot Brandy (Garnier).  
1/2 Daiquiri Rum.  
Shake and strain.

## JUBILIANA

Invented by  
W. Whitfield

1/3 Gilbey's Crystal Gin.  
1/3 Martini Dry Vermouth.  
1/6 Aurum Liqueur.  
1/12 Daiquiri Rum.  
1/12 Calvados (Un Trou Normand).  
Shake with white of egg.

## K.C.B.

1 dash Apricot Brandy.  
1 dash Lemon Juice.  
1/4 Kirsch.  
3/4 Dry Gin.  
Shake and strain into cocktail glass.

## KEEP SMILING

Invented by  
Godfrey Baldini.

1/2 Gin.  
1/4 Pineapple Juice.  
1/4 White Curaçao.  
Dash of Kümmel.  
Shake.

# COCKTAILS

# KE

## KELVINGROVE

Invented by  
U. Walton

$\frac{1}{2}$  Drambuie.  
 $\frac{1}{4}$  Lillet.  
 $\frac{1}{8}$  Parfait d'Amour, Bols.  
 $\frac{1}{8}$  Orange Juice.  
Shake.

## KENTUCKY COLONEL

$\frac{1}{4}$  Benedictine.  
 $\frac{3}{4}$  Bourbon.  
Serve with a piece of lemon peel.  
Stir.



## KICKER

2 dashes Italian Vermouth.  
1/3 Calvados.  
2/3 Daiquiri Rum.  
Mix and strain into cocktail glass.

## KICK IN THE PANTS

Invented by  
B. Joseph

1/2 Sigerts Bouquet Rum.  
1/6 fresh Lime Juice.  
1/3 Forbidden Fruit Liqueur.  
4 dashes Angostura Bitters.  
Shake.

## KILL OR CURE

Use mixing tumbler. Half fill with ice and stir till cold.  
2/3 Martini Sweet Vermouth.  
Then strain the cold vermouth into the cocktail glass, in which you have already put  
1/3 Fernet Branca.  
This is a good pick-me-up.

## KILMARNOCK JOHNNIE

Invented by  
A. G. Scott.

1/2 "Johnnie Walker."  
1/4 Orange Juice, fresh.  
1/8 Cointreau.  
1/8 Lillet.  
Shake.

## KING COLE

1 glass Rye or Canadian Club Whisky.  
2 dashes Syrup.  
1 dash Fernet Branca.  
Mix and decorate with slices of orange and pineapple.

## KING'S BOUQUET '37

Invented by  
C. Matthews

4/10 Gordon's Gin.  
3/10 Dubonnet.  
2/10 Forbidden Fruit.  
1/10 Lemon Barley Water,  
L.B.W. Ltd.  
Shake.

Prepare glasses with 4 dashes Crème Yvette, lay cherry stick with thick dice of Orange in centre across top of the glass, pour in the Cocktail and serve.

## KING EDWARD

Invented by  
J. Sweeting

1/2 Seager's Gin.  
1/4 Grand Marnier.  
1/8 Caloric Punch, Cederlundts.  
1/8 Wray's Old Liqueur Rum.  
Shake.  
Squeeze Lemon Rind on top.

# COCKTAILS

# KI-KO



## **KING'S JUBILEE**

Invented by  
Harry Craddock

$\frac{1}{4}$  Lemon Juice.  
 $\frac{1}{4}$  Luxardo's Maraschino (Dry).  
 $\frac{1}{2}$  Daiquiri Rum.  
Shake and strain into cocktail glass

## **KNICKERBOCKER SPECIAL**

$\frac{3}{4}$  Rum.  
3 dashes Raspberry Syrup.  
3 dashes Lemon Juice.  
3 dashes Orange Juice.  
2 dashes Curaçao.  
1 chunk Pineapple. Shake and strain.

**KNOCK KNOCK**  
Invented by  
A. J. Duffell

$\frac{1}{4}$  Martell's XXX Brandy.  
 $\frac{1}{4}$  Seager's Gin.  
 $\frac{1}{4}$  Daiquiri Rum.  
 $\frac{1}{4}$  Grand Marnier.  
3 dashes Angostura Bitters.  
Mix.

**K.O.**  
Invented by  
Heini Schmidt

$\frac{1}{4}$  French Vermouth.  
 $\frac{1}{4}$  Jamaica Rum.  
 $\frac{1}{2}$  Gin.  
Mix.



## “K.T.”

2 dashes Orange Bitters.  
1/3 Booth's Dry Gin.  
2/3 Kola Nut Tonic.  
Shake and serve in cocktail glass.

## LADIES'

2 dashes Absinthe.  
2 dashes Anisette.  
2 dashes Angostura Bitters.  
Canadian Club Whisky.  
Stir and put small piece of pineapple  
in glass.



# COCKTAILS

# LA—LE

## LADY DOREEN

Invented by  
R. W. Dobbs

1/2 Seager's Dry Gin.  
1/4 Maraschino.  
1/4 Orange Juice.  
Shake.

## LAVENDER LADY

Invented by  
J. C. Armstrong

4/10 Booth's Gin, High and Dry.  
2/10 Calvados, Cusenier.  
2/10 Cointreau.  
1/10 pure Lemon Juice.  
1/10 Crème Yvette.  
Shake.

## L'AVENIR

1/3 Groseille Syrup.  
1/3 Raspberry Syrup.  
1/3 Apple Syrup.  
1 Egg.  
Shake and strain.

## LEONORA

1/4 Orange Juice.  
1/4 Raspberry Syrup.  
1/2 Gin.  
Shake.

# COCKTAILS

# LE

## LEONARDO

Invented by  
Leonard Baigent

$\frac{1}{3}$  Brandy.  
 $\frac{1}{6}$  Benedictine.  
 $\frac{1}{3}$  Martini Sweet Vermouth.  
 $\frac{1}{6}$  Lemon Juice.  
1 dash Angostura Bitters.  
Shake and strain.

## LEO'S SPECIAL

Invented by  
Leo Schwabl  
1st Prize Madrid,  
1933

Dash Orange Bitters.  
 $\frac{1}{3}$  Apricot Brandy, Bols.  
 $\frac{2}{3}$  Dry Martini Vermouth.  
Shake. Pour into tumbler, fill up  
with dry Champagne.  
Add a piece of Lemon Peel.

## LE CANADIEN

Invented by  
W. Ward

$\frac{1}{3}$  Cointreau.  
 $\frac{1}{3}$  Booth's Gin.  
 $\frac{1}{3}$  Orange Juice.  
3 dashes Grenadine.  
Shake.

## LEG BEFORE WICKET

Invented by  
E. Angerosa

$\frac{1}{12}$  Campari.  
 $\frac{1}{12}$  Lime Juice.  
 $\frac{1}{6}$  Dubonnet.  
 $\frac{2}{3}$  Gin, Gordon's Dry Special.  
Mix and strain into cocktail glass.  
Squeeze Lemon Peel on top.

## LE GIVRE

See Hoar-Frost.

# COCKTAILS

# LE—LI

## LENNA

Invented by  
Heini Schmidt

2 dashes Grenadine.

$\frac{1}{2}$  Vodka.

$\frac{1}{2}$  Champagne.

Use Champagne Glass.

Stir, serve with a piece of lemon peel.

## LIBERTY

1 dash Syrup.

$\frac{1}{3}$  Daiquiri Rum.

$\frac{2}{3}$  Applejack.

Mix and strain into cocktail glass.

## LIFE BLOOD WARMER

Invented by  
A. E. Leach

$\frac{1}{5}$  L.B.W.

$\frac{1}{5}$  Orange Juice, fresh.

$\frac{2}{5}$  Booth's Gin.

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

Shake.

## LILAC DOMINO

Invented by  
Lilian M.  
Gerrard

$\frac{1}{3}$  Calvados, Bushnell.

$\frac{1}{3}$  Seager's Gin.

$\frac{1}{6}$  Yellow Chartreuse.

$\frac{1}{6}$  Crème Yvette.

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

Shake.

Add Red Maraschino Cherry.

## LINSTEAD

1/2 Whisky.  
1/2 sweetened Pineapple Juice.  
Finish off before shaking with a dash  
of Absinthe Bitters.  
Shake and serve, squeezing a little  
lemon peel on top of each glass.

## LION'S TAIL

Invented by  
L. A. Clarke

2/3 Seagram's Bourbon Whisky.  
1/6 Pimento Liqueur.  
1/6 fresh Lime Juice.  
Teaspoonful Gomme Syrup.  
Dash Angostura Bitters.  
Shake.



## LITTLE AUDREY

Invented by  
A. J. Duffell

1/3 Gin, Booth's.  
1/3 Tangerinette.  
1/3 Passion Fruit Juice, extra dry.  
Shake.

## LITTLE DEVIL

1/6 Orange Juice.  
1/6 Lemon Juice.  
1/6 Cointreau.  
1/6 Daiquiri Rum.  
1/6 Dry Gin.  
1/6 Caloric Punch.  
Shake and strain into cocktail glass.

## LITTLE PRINCESS

1/2 Martini Sweet Vermouth.  
1/2 Daiquiri Rum.  
Mix and strain into cocktail glass.

## LITTLE SLAM

Invented by  
J. Summers

1/10 Lemon Juice.  
2/10 Daiquiri Rum.  
2/10 Caloric Punch.  
5/10 Booth's Dry Gin.  
Shake.

# COCKTAILS

# LI-LO

## LITTLE TICKLE

Invented by  
F. Fitzgerald  
(Fitz)

$\frac{1}{2}$  Seager's Gin.  
 $\frac{1}{4}$  Vodka.  
 $\frac{1}{4}$  Crème Yvette.  
Serve with a red cherry.  
Shake.

## LOAD OF MISCHIEF

Invented by  
H. G. Yarrow

$\frac{2}{5}$  Cointreau.  
 $\frac{1}{5}$  Booth's Dry Gin.  
 $\frac{1}{5}$  Drambuie.  
 $\frac{1}{5}$  Dry Vermouth Martini.  
Dash of Lemon Juice.  
Shake.

## LOCH LOMOND

Invented by  
U. Walton

$\frac{1}{2}$  Drambuie.  
 $\frac{1}{4}$  Cointreau.  
 $\frac{1}{4}$  Fresh Lemon Juice.  
Shake.

## LONDON

2 dashes Orange Bitters.  
2 dashes Gum Syrup.  
2 dashes Absinthe.  
Dry Gin.  
Stir up, strain into a cocktail glass,  
add an olive and squeeze lemon  
peel on top.

## LONDON PRIDE

Invented by  
C. T. Read

$\frac{1}{2}$  Gin.  
 $\frac{1}{4}$  Crème Yvette.  
 $\frac{1}{4}$  Passion Fruit Juice.  
Shake.

## LONE TREE

$\frac{1}{3}$  Dry Gin.  
 $\frac{1}{3}$  Martini Dry Vermouth.  
 $\frac{1}{3}$  Martini Sweet Vermouth.  
4 dashes Cointreau Bitters.

## LORD SUFFOLK

$\frac{1}{8}$  Martini Sweet Vermouth.  
 $\frac{1}{8}$  Cointreau.  
 $\frac{5}{8}$  Dry Gin.  
 $\frac{1}{8}$  Maraschino.  
Shake and strain into cocktail glass.

## LOS ANGELES

$\frac{1}{2}$  Whisky.  
 $\frac{1}{4}$  Lemon Juice.  
1 Egg.  
Dash Martini Sweet Vermouth.  
Sugar to taste.  
Shake and strain into cocktail glass.



## LOTUS BLOSSOM

Invented by  
Victor Broggi

$\frac{1}{3}$  Dry Gin.  
 $\frac{1}{3}$  Cordial Medoc.  
 $\frac{1}{6}$  French Vermouth.  
 $\frac{1}{6}$  Fresh Orange Juice.  
Shake.

## LOUISIANA FIZZ

$\frac{1}{2}$  Gin.  
 $\frac{1}{4}$  Lemon Juice.  
 $\frac{1}{4}$  Powdered Sugar.  
White of an Egg.  
Teaspoonful of Cream.  
Shake and strain.



# COCKTAILS

# LO-MA

## LOVER'S KNOT

Invented by  
" Sam "

1/3 Gin.  
1/3 Dauquiri Rum.  
1/3 Passion Fruit Juice.  
Shake and strain into cocktail glass.

## LULU'S FAVOURITE

1/4 Lemon Juice.  
1/4 Orange Juice.  
1/2 Cointreau.  
Shake.

LYNDEN  
Invented by  
R. G. Buckby

1/2 Booth's Dry Gin.  
1/2 Florida Gold Grape Fruit Juice.  
2 dashes Tangerinette.  
Shake.

## MACARONI

1/3 Martini Sweet Vermouth.  
2/3 Absinthe.  
Mix and strain into cocktail glass.

# COCKTAILS

# MA

## MADY

Invented by  
Charles J. Jaeger

1/4 Lemon Juice.  
1/4 Crème de Cacao.  
1/2 Dry Gin.  
Shake.

## MAGIC TRUCE

Invented by  
C. Chiswell

1/10 Orange Juice.  
1/10 Lemon Juice.  
4/10 Seagram's Bourbon Whisky.  
3/10 Drambuie.  
1/10 French Vermouth, N.P.  
Shake.

## MAIDEN'S BLUSH

1/2 Dry Gin.  
1/4 Lemon Juice.  
1/8 Absinthe.  
Teaspoonful powdered Sugar.  
3 dashes Raspberry Syrup.  
Shake and strain off into coloured  
glass. Put a slice of lemon on top.

## MAINBRACE

1/3 Cointreau.  
1/3 Gin.  
1/3 fresh Grape Juice.  
Shake.

**McGLASHAN**  
Invented by  
H. Nelder

1/2 Irish Whiskey.  
1/4 Lime Juice.  
1/4 Light Sherry.  
1 dash Angostura Bitters.  
Mix.

**MANHATTAN,  
DRY**

1/2 French Vermouth.  
1/2 Rye or Bourbon Whisky.  
Stir and strain into cocktail glass.

**MANHATTAN,  
MEDIUM**

1/3 Rye or Bourbon Whisky.  
1/3 French Vermouth.  
1/3 Italian Vermouth.  
Stir and strain into cocktail glass,  
with cherry. A dash of Angostura  
can be added if desired.

**MANHATTAN,  
SWEET**

1/2 Martini Sweet Vermouth.  
1/2 Rye or Bourbon Whisky.  
Stir and strain into cocktail glass.  
Serve Maraschino cherry. A dash  
of Angostura may be added if  
desired.

# COCKTAILS

# MA

## MARCONI

$\frac{1}{3}$  Martini Sweet Vermouth.  
 $\frac{2}{3}$  Calvados.  
Mix.

## MARGARET ROSE

Invented by  
J. W. Fish

$\frac{1}{3}$  Gin.  
 $\frac{1}{3}$  Calvados.  
 $\frac{1}{6}$  Cointreau.  
 $\frac{1}{6}$  Lemon Juice.  
Dash Grenadine.  
Shake.



## MARIE

Invented by  
L. H. Gray

1/3 Cointreau.  
1/3 French Vermouth (Noilly Prat).  
1/3 Dry Gin (Booth's).  
Shake and serve with orange peel.

## MARIGOLD

Invented by  
J. Martyn

1/3 Dry Apple Gin.  
1/3 French Vermouth, Cusenier.  
1/3 Calvados, Cusenier.  
Dash of "Pash" natural.  
Shake.

## MARION No. 1

Invented by  
A. A. Tarling

1/3 Brandy.  
1/3 Grand Marnier.  
1/3 French Vermouth.  
Dash of Khoosh Bitters.  
Mix.

## MARION'S APPETIZER

Invented by  
T. Balshaw

1/4 Brandy, Adet.  
1/4 Grand Marnier.  
1/4 Sloe Gin.  
1/8 Lemon Juice, fresh.  
1/8 Orange Juice, fresh.  
Shake.

**MARTINI  
DRY**  
(Original recipe)

**1/2 Dry Martini Vermouth.  
1/2 Gin.  
Shake.**

**MARTINI,  
MEDIUM**

**1/4 Martini Dry Vermouth.  
1/4 Martini Sweet Vermouth.  
1/2 Dry Gin.  
Shake.**

**MARTINI,  
SWEET**

**1/3 Martini Sweet Vermouth.  
2/3 Gin.  
Shake.**

**MARTINICAN**

**3 dashes Aperitivo Rossi.  
1/3 Daiquiri Rum.  
2/3 Martini Sweet Vermouth.  
Mix.**

# COCKTAILS

# MA

## MARY PICKFORD

1/2 Daiquiri Rum.  
1/2 Pineapple Juice.  
1 teaspoonful Grenadine.  
6 drops Maraschino.  
Mix.

## MATADOR

1/3 Orange Curaçao.  
1/3 French Vermouth.  
1/3 Tequila.  
Shake.

## MAUREEN Invented by F. G. Hunt

3/10 Booth's Dry Gin.  
3/10 Seagram's V.O. Whisky.  
2/10 Martini Dry Vermouth.  
2/10 Van der Hum.  
Shake with ice.

## MAUVAIS PAS Invented by H. Losappio

1/3 Whisky.  
1/3 Brandy.  
1/3 Kummel.  
Shake.



# COCKTAILS

# ME

## MELBA

2 dashes Grenadine.  
2 dashes Absinthe.  
The Juice of  $\frac{1}{4}$  Lemon or  $\frac{1}{2}$  Lime.  
 $\frac{1}{2}$  Daiquiri Rum.  
 $\frac{1}{2}$  Swedish Punch.  
Shake and strain into cocktail glass.

## MELON

$\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{3}$  Maraschino.  
 $\frac{1}{2}$  Gin.  
Shake and strain into cocktail glass.



## THE MELODY

Invented by  
G. W. Parker

1/2 Booth's Gin.  
1/4 Passion Fruit Juice.  
1/4 Lillet.  
2 dashes Cointreau.  
2 dashes Calvados.  
Shake and strain.

## MERRY MAIDEN

Invented by  
A. R. Gower

5/10 Seager's Gin.  
2/10 Wolfschmidt Kummel.  
3/10 French Vermouth, Cusenier.  
Dash of Lemon Juice.  
Shake.

## METROPOLITAN

1/2 Brandy.  
1/2 French Vermouth.  
2 dashes Angostura Bitters.  
Mix.

## METEXA

Invented by  
J. E. Mouncer

1/4 Tequila.  
1/4 Swedish Punch.  
1/2 Lillet.  
Shake.

# COCKTAILS

# ME—MI

## METROPINE

Invented by  
Jack Holt

4/10 Daiquiri Rum.  
4/10 Pineapple Juice, Dole.  
1/10 Caloric Punch, Bols.  
1/10 Crème de Banane, Garnier.  
Shake.

## MEXICAN EAGLE

1/4 Jamaica Rum.  
1/4 French Vermouth.  
1/2 Tequila.  
Shake.

## MEXICO

1/3 Fresh Lime or Lemon Juice.  
Teaspoonful Syrup.  
2/3 Tequila.  
Shake.

## MIAMI SPECIAL

2/5 Dry Gin.  
1/5 French Vermouth.  
2/5 Pineapple Juice.  
2 dashes Curaçao.  
Shake.

# COCKTAILS

# MI

## MICKIE WALKER

1 dash Grenadine.  
1 dash Lemon Juice.  
1/4 Martini Sweet Vermouth.  
3/4 Scotch Whisky.  
Shake and strain into cocktail glass.

## MILLIONAIRE

The Juice of 1 Lime.  
1 dash Grenadine.  
1/3 Sloe Gin.  
1/3 Apricot Brandy.  
1/3 Jamaica Rum.  
Shake and strain into cocktail glass.

## MILLION DOLLAR

Tablespoonful Pineapple Juice.  
Teaspoonful Grenadine.  
The White of 1 Egg.  
1/3 Martini Sweet Vermouth.  
2/3 Gin.  
Shake and strain into medium size glass.

## MISSISSIPPI MULE

2/3 Dry Gin.  
1/6 Lemon Juice.  
1/6 Crème de Cassis.  
Shake and strain into cocktail glass.

# COCKTAILS

# MI-MO

**MISTY MORN**  
Invented by  
F. Gage

1/3 Dry "Pash."  
1/3 Drambuie.  
1/3 Orange Gin.  
Shake.

**MODDER  
RIVER**

1/4 French Vermouth.  
1/4 Caperitif.  
1/2 Dry Gin.  
Stir and strain into cocktail glass.



## MONDAY MORNING

1/2 Fernet Branca.  
Juice 2 Limes.  
Juice 1 Orange.  
1/2 Pineapple Juice.  
1 dash Absinthe.  
Shake and strain.

## MONK

1/4 Lemon Juice.  
1/4 Benedictine.  
1/2 Gin.  
Shake and strain into cocktail glass.

## MONKEY GLAND

2/3 Dry Gin.  
1/3 Orange Juice.  
2 dashes Absinthe.  
2 dashes Grenadine.  
Shake.

## MONKEY ISLAND

Invented by  
M. McGarry

1 dash Khoosh Bitters.  
1/4 Bullace Gin.  
1/4 London Dry Gin.  
1/2 French Vermouth.  
Shake.

## MONTANA

1/2 French Vermouth.  
1/2 Brandy.  
2 dashes Port.  
2 dashes Angostura Bitters.  
2 dashes Anisette.  
Stir.

## MONTE CARLO IMPERIAL

1/2 Dry Gin.  
1/4 Lemon Juice.  
1/4 White Crème de Menthe.  
Shake and strain into medium size  
glass and fill up with Champagne.

## MONSEIGNEUR SPECIAL Invented by T. O'Connor

6/10 Daiquiri Rum.  
2/10 Apricot Brandy.  
1/10 Lemon Juice.  
1/10 Grenadine.

## MONTREAL Invented by W. Ward

3/10 Apry.  
3/10 Seager's Gin.  
3/10 Orange Juice.  
1/10 Cream.  
Shake.

# COCKTAILS

# MO-NA

## MOONGLOW

Invented by  
G. H. Wright

1/3 Booth's Dry Gin.  
1/3 Yellow Chartreuse.  
1/6 French Vermouth.  
1/6 Lime Juice, Rose's.  
Shake.

## MORNING GLORY

1/2 Brandy.  
1/4 Curaçao.  
1/4 Lemon Juice.  
2 dashes Absinthe.  
2 dashes Angostura Bitters.  
Shake.  
Twist of Lemon Peel.

## MOUNTAIN

The White of 1 Egg.  
1/6 Lemon Juice.  
1/6 French Vermouth.  
1/6 Martini Sweet Vermouth.  
1/2 Canadian Club Whisky.  
Shake and strain into medium size  
glass.

**NAHLIN**  
Invented by  
G. Goulding

5/10 Seager's Gin.  
3/10 French Vermouth, Noilly Prat.  
1/10 Apricot Brandy.  
1/10 Forbidden Fruit Liqueur.  
Shake.



## NAPOLEON

1 dash Fernet Branca.  
1 dash Curaçao.  
1 dash Dubonnet.  
1 glass Dry Gin.  
Mix and strain into cocktail glass.  
Squeeze lemon peel on top.

## N.D.C.

Invented by  
H. G. Yarrow

1/4 Booth's Dry Gin.  
1/4 Cointreau.  
1/4 Scotch Whisky.  
1/4 Lemon Juice.  
Dash Martini Sweet Vermouth.  
Shake.



## NEGUS

Invented by  
S. T. Yakimo-  
vitch

1/10 Grenadine.  
1/10 Pollen's White Curaçao.  
2/10 Lemon Juice.  
6/10 Negrita Rum.  
Shake.

## NERVO-KNOX

1/3 Vodka.  
1/3 Blue Curaçao.  
1/6 Fresh Lemon Juice.  
1/6 Fresh Lime Juice.  
Shake.

## NEW CORPSE REVIVER

1/4 Martini Sweet Vermouth.  
1/4 Apple Brandy or Calvados.  
1/2 Brandy.  
Mix and strain into cocktail glass.

## NEW FASHION by Victor Broggi

1 small dash Angostura Bitters.  
1/6 Grand Marnier.  
1/6 Pale Brandy.  
2/3 Brown Sherry.  
Mix and serve not too iced, with a  
small piece of pineapple.

## NEWTON'S SPECIAL

1 dash Angostura Bitters.  
1/4 Cointreau.  
3/4 Brandy.  
Mix and strain into cocktail glass.

## NEW VICTORIA Invented by J. Stephens

2/3 Rye Whisky.  
1/6 Calvados.  
1/6 Sweet Passion Fruit Juice.  
Shake.  
Add 3 dashes of Crème de Banane.

## NEW YORK

1 lump Sugar.  
1/4 Lime or Lemon Juice.  
2 dashes Grenadine.  
1 piece Orange Peel.  
3/4 Canadian Club Whisky.  
Shake and strain into cocktail glass.

## NICK'S OWN

1 dash Angostura Bitters.  
1 dash Absinthe.  
1/2 Martini Sweet Vermouth.  
1/2 Brandy.  
Mix and strain into cocktail glass.  
Add cherry and squeeze lemon peel  
on top.

# COCKTAILS

# NI-OC

## NIGHT LIGHT

$\frac{2}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Orange Curaçao.  
Yolk of an Egg.  
Serve in medium size glass.

**NO NAME**  
Invented by  
Miss Conway

$\frac{1}{3}$  Seager's Gin.  
 $\frac{1}{3}$  Lemon Juice, fresh.  
 $\frac{1}{6}$  Grand Marnier.  
 $\frac{1}{6}$  Cherry Kirsch, Wolfschmidt.  
Shake.

**NYMPH**  
Invented by  
A. F. Lawrence

$\frac{1}{3}$  Canadian Club Whisky.  
 $\frac{1}{3}$  Apricot Brandy.  
 $\frac{1}{3}$  Lillet.  
Dash Angostura Bitters.  
Shake.

**OCEAN CABLE**  
Invented by  
A. G. Scott

$\frac{3}{6}$  Canadian Club Whisky.  
 $\frac{2}{6}$  Lillet.  
 $\frac{1}{6}$  Brandy.  
1 dash Angostura.  
Shake.

# COCKTAILS

# OH-OL

## OH! HENRY

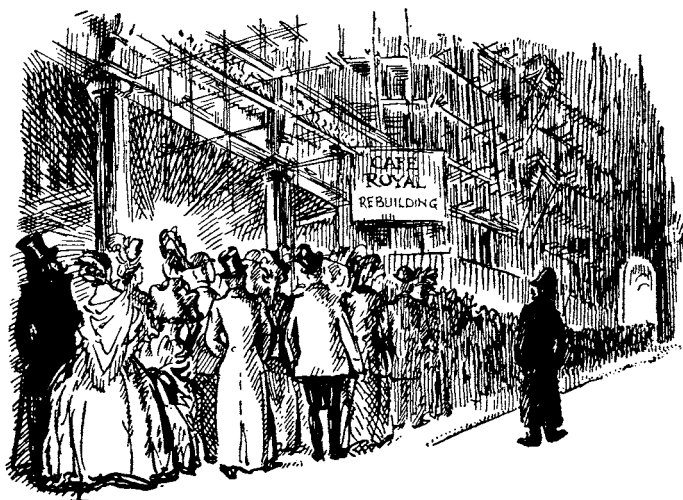
1/3 Benedictine.  
1/3 Scotch Whisky.  
1/3 Ginger Ale.  
Mix.

## OLD ETONIAN

2 dashes Orange Bitters.  
2 dashes Crème de Noyau.  
1/2 London Gin.  
1/2 Lillet.  
Mix and strain into cocktail glass.  
Squeeze orange peel or lemon peel  
on top.

## O.E.

O.E. is the same excepting Crème de  
Noyau.



## THE OLD CHOMLEAN

Invented by  
A. Scotland

$\frac{2}{5}$  Canadian Club Whisky.  
 $\frac{1}{5}$  Cointreau.  
 $\frac{1}{5}$  Orange Curaçao, Bols.  
 $\frac{1}{5}$  Lemon Juice.  
Shake.

## OLD HALL

Invented by  
H. F. Smith

$\frac{1}{10}$  Pim's No. 1 Cup.  
 $\frac{1}{10}$  Lime Juice Cordial, Rose's.  
 $\frac{3}{10}$  French Vermouth, Noilly Prat.  
 $\frac{5}{10}$  Nicholson's London Gin.  
Mix.

## OLD NICK

Invented by  
Sidney J. Read

$\frac{1}{2}$  Canadian Club Whisky.  
 $\frac{1}{4}$  Drambuie Liqueur.  
 $\frac{1}{8}$  Fresh Orange Juice.  
 $\frac{1}{8}$  Fresh Lemon Juice.  
2 dashes Orange Bitters.  
Shake, strain into cocktail glass, add  
cherry.

## OLD PAL

$\frac{1}{3}$  Canadian Club Whisky.  
 $\frac{1}{3}$  French Vermouth.  
 $\frac{1}{3}$  Campari.  
Mix and strain into cocktail glass.

## OLE

Invented by  
Conrad Rosenow

$\frac{1}{5}$  Gin.  
 $\frac{1}{5}$  Vodka.  
 $\frac{1}{10}$  Cointreau.  
 $\frac{1}{2}$  Champagne.  
Stir.

## OLIVETTE

1 Glass Gin.  
2 dashes Gomme Syrup.  
2 dashes Orange Bitters.  
3 dashes Absinthe.  
Mix and strain into cocktail glass,  
with olive, and squeeze lemon on top.

## OLYMPIC

$\frac{1}{3}$  Orange Juice.  
 $\frac{1}{3}$  Curaçao.  
 $\frac{1}{3}$  Brandy.  
Shake and strain into cocktail glass.

## OLYMPIA GOLD CUP

Invented by  
Jimmy Kettner

$\frac{1}{6}$  Cognac.  
 $\frac{1}{6}$  Grand Marnier.  
Shake and pour into flat Champagne  
glass.  
Add  $\frac{2}{3}$  Champagne and decorate  
with  $\frac{1}{2}$  slice of Lemon,  $\frac{1}{2}$  slice of  
Orange and Cherry.

# COCKTAILS

# ON—OP



## ONE EXCITING NIGHT

1 dash Orange Juice.  
1/3 French Vermouth.  
1/3 Martini Sweet Vermouth.  
1/3 Gin.  
Shake and strain into port wine glass. Squeeze lemon peel on top. Frost edge of glass with castor sugar.

## ONE WAY Invented by Jack Stagg

1/4 Gin.  
1/4 Swedish Punch.  
1/4 Peach Brandy.  
1/4 Lemon Juice.  
Shake.

## OOM PAUL

1 dash Angostura Bitters.  
1/2 Caperitif.  
1/2 Calvados.  
Mix and strain into cocktail glass.

## OPENING

1/4 Grenadine.  
1/4 Martini Sweet Vermouth.  
1/2 Canadian Club Whisky.  
Mix and strain into cocktail glass.



# COCKTAILS

# OP—OR

**OPTIMIST**  
Invented by  
J. W. Fish

4/10 Canadian Club Whisky.  
1/10 Forbidden Fruit Liqueur.  
1/10 Swedish Punch.  
3/10 Lillet.  
1/10 Juice of fresh Orange.  
Shake.

**ORANGE  
BLOOM**

1/4 Martini Sweet Vermouth.  
1/4 Cointreau.  
1/2 Dry Gin.  
Mix and strain into cocktail glass  
and add a cherry.

**ORANGE  
BLOSSOM**

1/2 Orange Juice.  
1/2 Plymouth Gin.  
Shake and strain into cocktail glass.



# COCKTAILS

# OR—OX

**ORCHID**  
Invented by  
Eddie Clarke

4/10 Seager's Gin.  
2/10 Lemon Juice.  
2/10 Crème de Noyau, Pink.  
1/10 Forbidden Fruit Liqueur.  
1/10 Crème Yvette.  
Shake.  
Frost rim of glass with sugar.

## ORIENTAL

1/2 Rye Whisky.  
1/4 Martini Sweet Vermouth.  
1/4 White Curaçao.  
The Juice of 1/2 Lime.  
Shake and strain into cocktail glass.

**OTT'S  
SPECIAL**  
Invented by  
Jack Powell

2 dashes Orange Bitters.  
1/2 Dry Gin.  
1/4 Strega.  
1/4 French Vermouth, N.P.  
Stir and squeeze orange peel on top.

**OX BLOOD**  
Invented by  
R. Emmerich

2 dashes Orange Bitters.  
3 dashes Brown Curaçao.  
1/3 Cherry Brandy.  
1/3 Gin.  
1/3 Sweet Martini Vermouth.

## PADDY

1/2 Irish Whiskey.  
1/2 Martini Dry Vermouth.  
1 dash Angostura Bitters.  
Mix and strain into cocktail glass.

## PALL MALL

1 dash Orange Bitters.  
1 teaspoonful White Crème de  
Menthe.  
1/3 Martini Sweet Vermouth.  
1/3 French Vermouth.  
1/3 Gin.  
Mix and strain into cocktail glass.

## PALMER

Dash Lemon Juice.  
Dash Angostura Bitters.  
Canadian Club Whisky.  
Shake and strain into cocktail glass.

## PARADISE

Dash Lemon Juice.  
1/4 Orange Juice.  
1/2 Gin.  
1/4 Apricot Brandy.  
Shake and strain into cocktail glass.

# COCKTAILS

# PA—PE

## PARISIAN

$\frac{1}{3}$  French Vermouth.

$\frac{1}{3}$  Crème de Cassis.

$\frac{1}{3}$  Gin.

Mix and strain into cocktail glass.

## PASHONETTE

Invented by

W. J. Tarling

$\frac{1}{2}$  "Pash," Dry.

$\frac{1}{4}$  Whisky.

$\frac{1}{4}$  White Curaçao.

Dash Orange Bitters.

## PAUL'S OWN

Invented by

B. Paul

3 dashes Fernet Branca.

$\frac{1}{3}$  Booth's Gin.

$\frac{1}{3}$  French Vermouth.

$\frac{1}{6}$  Cointreau.

$\frac{1}{6}$  Curaçao.

Mix.

## THE PEG

Invented by

Peggy Rose

1 dash of Sherry.

1 dash of Angostura.

$\frac{1}{3}$  Gin.

$\frac{1}{3}$  French Vermouth.

$\frac{1}{3}$  Martini Sweet Vermouth.

## PEGU CLUB

1 dash Angostura Bitters.  
1 dash Orange Bitters.  
1 teaspoonful Lime Juice.  
 $\frac{1}{3}$  Curaçao.  
 $\frac{2}{3}$  Dry Gin.  
Mix and strain into cocktail glass.

## PERFECT LADY

Invented by  
S. Cox  
1st Prize, Cocktail  
Competition,  
London, 1936

$\frac{1}{2}$  Seager's Gin.  
 $\frac{1}{4}$  Peach Brandy (Garnier).  
 $\frac{1}{4}$  Fresh Lemon Juice.  
Dash of White of Egg.  
Shake.



## PESCARA

Invented by  
L. H. Gray

$\frac{1}{3}$  Cerasella.  
 $\frac{1}{3}$  Lemon Gin (Gordon's).  
 $\frac{1}{3}$  French Vermouth (N.P.).  
Shake.

## PICCADILLY

$\frac{2}{3}$  Dry Gin.  
 $\frac{1}{3}$  Dry Martini Vermouth.  
Dash Absinthe.  
Dash Grenadine.  
Shake.

## PICADOR

$\frac{1}{4}$  fresh, Lime or Lemon Juice.  
 $\frac{1}{4}$  Cointreau.  
 $\frac{1}{2}$  Tequila.  
Shake.

## PICK-ME-UP

$\frac{1}{3}$  Cognac.  
 $\frac{1}{3}$  Martini Dry Vermouth.  
 $\frac{1}{3}$  Absinthe.  
Mix.


## PICKWELL MANOR

Invented by  
Frank Pigott

$\frac{1}{4}$  Booth's Gin.  
 $\frac{1}{4}$  Grand Marnier.  
 $\frac{1}{4}$  Brandy XXX.  
 $\frac{1}{4}$  Pineapple Juice, unsweetened.  
Shake well and serve with squeeze  
of Lemon Peel.

# COCKTAILS

PI

- 
- PICON** 1/2 Martini Sweet Vermouth.  
1/2 Amer Picon.  
Mix and strain into cocktail glass.
- PINEQUILA** 1/3 Pineapple Juice.  
2/3 Tequila.  
Shake.
- PINK GIN** 1 dash Angostura Bitters.  
1 glass Gin.  
Mix and strain into cocktail glass.
- PINK LADY** The White of 1 Egg.  
1 tablespoonful Grenadine.  
1 glass Gin.  
Shake and strain into medium size glass.
- PINK PUFF** 1/2 Apricotine.  
1/2 Whisky.  
3 teaspoonfuls Lemon Juice.  
White of an Egg.  
Shake.

## PINK ROSE

The White of 1 Egg.

1/9 Grenadine.

1/9 Lemon Juice.

1/9 Sweet Cream.

2/3 Dry Gin.

Shake and strain into cocktail glass.

## PLANTER'S PUNCH

1/6 Syrup.

1/3 Lemon or Lime Juice.

1/2 Jamaica Rum.

Shake and strain into cocktail glass.

## PLUIE D'OR

Invented by  
F. Benniman

1/3 Booth's Gin.

1/6 Vieille Cure.

1/6 Orange Curaçao.

1/3 Wolfschmidt Kummel.

Mix.

## PLATINUM BLONDE

Invented by  
Freddy Janowitz

1/2 Pineapple Juice.

1/2 Calvados.

2 dashes Orgeat.

Shake and moisten the glass with a dash of Crème de Menthe before pouring.



## POET'S DREAM

$\frac{1}{3}$  French Vermouth.  
 $\frac{2}{3}$  Gin.  
2 dashes Orange Bitters.  
2 dashes Benedictine.  
Stir.

## POLISH PEARL


Invented by  
S. T. Yakimovitch

1 dash Peach Bitters.  
 $\frac{1}{3}$  Danzig Silver Water.  
 $\frac{1}{6}$  Baczewski's Antique Liqueur.  
 $\frac{1}{6}$  Lemon and Barley Syrup.  
 $\frac{1}{3}$  Baczewski's Pearl Vodka.  
Shake.



# COCKTAILS

# PO—PR



<b>POLO</b>	The Juice of $\frac{1}{4}$ Lemon or $\frac{1}{2}$ Lime. $\frac{1}{3}$ Martini Sweet Vermouth. $\frac{1}{3}$ French Vermouth. $\frac{1}{3}$ Dry Gin. Shake and strain into cocktail glass.
<b>PONTOON</b>	$\frac{1}{4}$ Daiquiri Rum. $\frac{1}{4}$ Peach Brandy. $\frac{1}{4}$ Calvados. $\frac{1}{4}$ sweet Orange and Lemon Juice. 1 dash Absinthe. Shake. Serve with a cherry.
<b>POOL</b> Invented by Jack Bamford	2 dashes Fernet Branca. $\frac{1}{3}$ Dubonnet. $\frac{1}{3}$ Lillet. $\frac{1}{3}$ Brandy. Stir, strain and add small dash of Absinthe on top.
<b>PORT WINE</b>	1 dash Brandy. 1 glass Port Wine. Stir slightly in ice and strain. Squeeze orange peel on top.
<b>PRAIRIE HEN</b>	2 dashes Vinegar. 1 teaspoonful Worcester Sauce. 1 Egg. 2 dashes Tabasco Sauce. A little Pepper and Salt. Do not break the egg.

## PRAIRIE OYSTER

Pour into small glass  
1 teaspoonful Worcester Sauce.  
1 teaspoonful Tomato Catsup.  
Drop in the yolk of one egg. (Do not break the yolk).  
Pour over 2 dashes of Vinegar and a dash of pepper.

## PRESTO

1 dash Absinthe.  
 $\frac{1}{6}$  Orange Juice.  
 $\frac{1}{6}$  Martini Sweet Vermouth.  
 $\frac{2}{3}$  Brandy.  
Shake and strain into cocktail glass.

## PRIMROSE

Invented by  
J. Fitzpatrick

$\frac{1}{4}$  Gordon's Gin.  
 $\frac{1}{4}$  Cointreau.  
 $\frac{1}{4}$  Grand Marnier.  
 $\frac{1}{4}$  Lillet.  
Shake.

## PRINCE EDWARD

Invented by  
F. J. Hartley

$\frac{1}{4}$  Booth's Dry Gin.  
 $\frac{1}{4}$  Calvados, Bushnel's.  
 $\frac{1}{4}$  Forbidden Fruit.  
 $\frac{1}{4}$  Lillet.  
Dash Grenadine.  
Mix.  
Squeeze Orange Peel.

# COCKTAILS

# PR—QU

**PRINCESS  
MARINA**  
Invented by  
Andrew Clark

$\frac{1}{3}$  Booth's Old Tom Gin.  
 $\frac{1}{3}$  Peach Brandy.  
 $\frac{1}{3}$  Lillet.  
Dash Markiza Peach Syrup.  
Use shaker.

**PRINCESS  
MARY**

$\frac{1}{3}$  Crème de Cacao.  
 $\frac{1}{3}$  Sweet Cream.  
 $\frac{1}{3}$  Dry Gin.  
Mix and strain into cocktail glass.

**PRINCE'S  
SMILE**

1 dash Lemon Juice.  
 $\frac{1}{4}$  Apricot Brandy.  
 $\frac{1}{4}$  Calvados or Apple Brandy.  
 $\frac{1}{2}$  Dry Gin.  
Shake and strain into cocktail glass.

**PUATES  
DELIGHT**  
A. J. Duffell

$\frac{1}{3}$  Red Label, Johnny Walker.  
 $\frac{1}{3}$  Passion Fruit Juice, Daws.  
 $\frac{1}{3}$  Caloric Punch.  
Shake.

**QUARTER  
DECK**

1 teaspoonful Lime Juice.  
 $\frac{1}{3}$  Sherry.  
 $\frac{2}{3}$  Daiquiri Rum.  
Shake and strain into cocktail glass.

# COCKTAILS

# QU

## QUEEN ANNE

Invented by  
W. J. Tarling

1/2 Seagram's Bourbon.  
1/4 "Dole" Pineapple Juice.  
1/4 Martini Vermouth (Dry).  
2 dashes Peach Bitters.  
Shake.

## QUEEN ELIZABETH

Invented by  
Herbert Quick

1/2 Martini Dry Vermouth.  
1/4 Benedictine.  
1/4 Lime Juice.  
Slightly frapped.

## QUEEN'S HOTEL

Invented by  
U. Walton

2 dashes Angostura.  
2 dashes French Vermouth (N.P.).  
1/3 Rye Whisky.  
1/3 Dry Gin.  
1/3 Orange Juice.  
Shake well.



# COCKTAILS

# QU—RA

## QUEEN OF THE OCEAN

Invented by  
J. W. Fish

1/3 Gin.  
1/6 Blue Curaçao.  
1/6 Kirsch.  
1/3 Lillet.  
Little White of an Egg.  
Shake.

## R.A.C.

1/2 Dry Gin.  
1/4 French Vermouth.  
1/4 Martini Sweet Vermouth.  
1 dash Grenadine.  
1 dash Orange Bitters.  
Mix, strain into cocktail glass, add a cherry and squeeze lemon peel on top.

## RAINBOW (Liqueur)

1/7 Crème de Cacao.  
1/7 Crème de Violette.  
1/7 Yellow Chartreuse.  
1/7 Maraschino.  
1/7 Benedictine.  
1/7 Green Chartreuse.  
1/7 Brandy.  
Use liqueur glass and pour ingredients carefully so that they do not mix.

# COCKTAILS

# RA—RE

## THE RANELAGH

Invented by  
F. Woodward

$\frac{1}{16}$  Lemon Juice.  
 $\frac{1}{16}$  Aurum Liqueur.  
 $\frac{6}{16}$  Crème de Banane, Bols.  
 $\frac{8}{16}$  Brandy.  
Add a dash of White of Egg.  
Shake.  
Serve with a cherry.

## RAY LONG

1 dash Angostura Bitters.  
4 dashes Absinthe.  
 $\frac{1}{3}$  Martini Sweet Vermouth.  
 $\frac{2}{3}$  Brandy.  
Mix and strain into cocktail glass.

## RAYMOND HITCH

$\frac{3}{4}$  Martini Sweet Vermouth.  
 $\frac{1}{4}$  Orange Juice.  
1 dash Orange Bitters.  
1 slice Pineapple.  
Shake and strain into cocktail glass.

## RED HORIZON

Invented by  
E. Gardner

$\frac{1}{3}$  Booth's Gin.  
 $\frac{1}{3}$  Orange Curaçao, Bols.  
 $\frac{1}{6}$  Grenadine, Cusenier.  
 $\frac{1}{6}$  Lemon Juice, fresh.  
Shake.

## RED LION

Invented by  
A. Tarling  
1st Prize Cocktail  
Competition, 1933  
(London)

$\frac{1}{3}$  Booth's Gin.  
 $\frac{1}{3}$  Grand Marnier.  
 $\frac{1}{6}$  fresh Orange Juice.  
 $\frac{1}{6}$  fresh Lemon Juice.  
Rim of glass to be frosted in sugar.  
Shake.

## RED SHADOW

Invented by  
W. J. Mills

$\frac{3}{10}$  Cherry Brandy.  
 $\frac{5}{10}$  Canadian Club Whisky.  
 $\frac{2}{10}$  Apricot Brandy.  
Mix.

## REGENCY

Invented by  
W. H. Taylor

$\frac{5}{10}$  Canadian Club Whisky.  
 $\frac{2}{10}$  Drambuie.  
 $\frac{2}{10}$  Crème de Banane, Bols.  
 $\frac{1}{10}$  Lemon Juice.  
Shake.

## REGENT STAR

Invented by  
C. Chiswell

$\frac{1}{10}$  Passion Fruit Juice.  
 $\frac{5}{10}$  Booth's Dry Gin.  
 $\frac{2}{10}$  Orange Curaçao (Pollens).  
 $\frac{1}{10}$  French Vermouth (Noilly Prat).  
Shake.



## REPERTORY

Invented by  
Harry Katner

$\frac{3}{10}$  Grand Marnier.  
 $\frac{3}{10}$  Cointreau.  
 $\frac{3}{10}$  French Vermouth.  
 $\frac{1}{10}$  Kirsch de Alsace.  
2 dashes Peach Bitters.  
Shake.  
Squeeze Orange Peel on top.

## RESOLUTE

$\frac{1}{4}$  Lemon Juice.  
 $\frac{1}{4}$  Apricot Brandy.  
 $\frac{1}{2}$  Dry Gin.  
Shake and strain into cocktail glass.



# COCKTAILS

# RE—RI

## REVELATION

Invented by  
W. Gandey

5/10 Booth's Dry Gin.  
3/10 Aurum.  
1/10 Apricot Brandy.  
1/10 fresh Orange Juice.  
Shake.

## RIO GRANDE

1/3 Italian Vermouth.  
1/3 Gin.  
1/3 Tequila.  
Shake.

## RIP TIDE

Invented by  
J. C. Armstrong

1/3 Cerasella.  
1/3 Booth's Gin.  
1/3 French Vermouth.  
Shake.  
Squeeze of Oil of Lemon Peel.

## RISING SUN

Invented by  
" Sam "

1/3 Gin.  
1/3 Grenadine.  
1/3 Crème de Noyau.  
Mix.  
Squeeze of fresh Lemon Juice.

# COCKTAILS

# RI—RO



**RITZ  
JUBILEE**  
Invented by  
Albert

$\frac{1}{8}$  Lemon Juice.  
 $\frac{1}{4}$  Orange Curaçao (Cusenier).  
 $\frac{5}{8}$  Booth's Dry Gin.  
Shake and strain.  
Squeeze of lemon peel.

**ROADSTER**

$\frac{1}{3}$  Gin.  
 $\frac{1}{3}$  Grand Marnier.  
 $\frac{1}{3}$  Orange Juice.  
Shake. Serve with a bit of lemon peel.

**ROB ROY**

3 dashes Angostura.  
 $\frac{1}{2}$  Scotch Whisky.  
 $\frac{1}{4}$  French Vermouth.  
 $\frac{1}{4}$  Martini Sweet Vermouth.  
Mix and strain into cocktail glass.  
Serve with Maraschino cherry in glass.

**ROC-A-COE**

$\frac{1}{2}$  Sherry.  
 $\frac{1}{2}$  Dry Gin.  
Mix and strain into cocktail glass.  
Add a cherry.

**ROCK AND RYE**

1 glass Rye Whisky or Canadian Club.  
Dissolve 1 piece of rock candy in it.  
The juice of 1 lemon can be added if desired.

**R.M.S.  
QUEEN MARY**  
Invented by  
T. Pooley

$\frac{1}{3}$  White Horse Whisky.  
 $\frac{1}{3}$  Grand Marnier.  
 $\frac{1}{3}$  Calvados.  
Shake, pour into the glass, then add  
a dash of Grenadine.

**ROBERTA**  
Invented by  
G. Newman

Juice of  $\frac{1}{2}$  a small Lime.  
 $\frac{1}{3}$  Maraschino.  
 $\frac{2}{3}$  Daiquiri Rum.  
Shake.

**ROGANO  
SPECIAL**  
Invented by  
Jack Donaldson

1 dash Grenadine.  
4 dashes Peach Bitters.  
 $\frac{1}{2}$  Gin.  
 $\frac{1}{4}$  French Vermouth.  
 $\frac{1}{4}$  Orange Juice.  
1 teaspoon Grand Marnier.  
Shake.

**ROMAN'S  
SCANDAL**  
Invented by  
"Romaine"

$\frac{1}{2}$  Orange Gin.  
 $\frac{1}{8}$  Martini Sweet Vermouth.  
 $\frac{1}{4}$  Noilly Prat.  
 $\frac{1}{8}$  Kirsch.  
2 dashes Angostura Bitters.  
Stir.

## ROOSEVELT

1/4 Lemon Juice.  
1/4 Grenadine.  
1/4 Gin.  
1/4 Jamaica Rum.  
Shake and strain into cocktail glass.

## ROSE

2 drops Orange Bitters.  
1/2 Gin.  
1/2 Cherry Brandy.  
Stir and strain into cocktail glass.  
Add Maraschino cherry in glass.

## ROSE MARIE

Invented by  
J. ("Jimmy")  
Leven

7/10 Gin, Booth's.  
1/10 Vodka, Wolfschmidt.  
1/10 Crème de Noyau.  
1/10 Forbidden Fruit.

## ROSSI

1/3 Rossi Aperatif.  
1/3 Martini Sweet Vermouth.  
1/3 Gin.  
10 dashes Curaçao.  
Mix. Serve with a piece of lemon peel.

## ROULETTE

1/4 Swedish Punch.  
1/4 Daiquiri Rum.  
1/2 Calvados.  
Mix and strain into cocktail glass.



## ROUSILLON

Invented by  
S. G. Quaife

$\frac{3}{6}$  Seager's Gin.  
 $\frac{1}{6}$  Crème de Noyau.  
 $\frac{1}{6}$  Grand Marnier.  
 $\frac{1}{6}$  Orange Juice.  
Dash French Vermouth, Cusenier.  
Shake.

## ROUND THE WORLD

Invented by  
F. Woodward

$\frac{1}{5}$  Gin, Booth's.  
 $\frac{1}{5}$  Orange Juice.  
 $\frac{1}{5}$  French Vermouth.  
 $\frac{1}{5}$  Italian Vermouth.  
 $\frac{1}{5}$  Brandy.  
Dash of Absinthe.  
Shake.  
Serve with a cherry.

## ROYAL CLOVER CLUB

The Juice of  $\frac{1}{2}$  Lemon.  
1 tablespoonful Grenadine.  
The Yolk of 1 Egg.  
1 glass Gin.  
Shake and strain into medium size  
glass.

## ROYALIST

Invented by  
W. J. Tarling

$\frac{1}{2}$  Dry Martini Vermouth.  
 $\frac{1}{4}$  Bourbon.  
 $\frac{1}{4}$  Benedictine.  
Dash of Peach Bitters.  
Shake and strain.

## ROYAL JUBILEE

Invented by  
Harry Craddock

$\frac{1}{4}$  Lemon Juice.  
 $\frac{1}{4}$  Cointreau.  
 $\frac{1}{2}$  Calvados.  
Mix in ice and strain into cocktail  
glass.

**ROYAL  
LYTHAM**  
Invented by  
F. F. Miller

$\frac{3}{10}$  Booth's Gin.  
 $\frac{3}{10}$  Dubonnet.  
 $\frac{2}{10}$  Apricot Brandy, Cusenier.  
 $\frac{2}{10}$  Aurum.  
Little White of Egg.  
Shake.  
Add cherry.



# COCKTAILS

# RO

## ROYAL MAIL

1/4 sweet Orange Juice.  
1/4 sweet Lemon Juice.  
1/4 Sloe Gin.  
1/4 Van de Hum.  
1 dash Absinthe. Shake.

## ROYAL ROMANCE

J. Perosino  
1st Prize British  
Empire Cocktail  
Competition, 1934  
(London)

1/2 Booth's Dry Gin.  
1/4 Grand Marnier.  
1/4 Dry Passion Fruit Juice.  
1 dash Grenadine.  
Shake.

## ROYAL SCOT

Invented by  
F. Bowling

6/10 Vat 69 Whisky.  
2/10 Drambuie.  
1/10 Grenadine, Bols.  
1/10 Lemon Juice.  
Shake.

## ROYAL SMILE

2 dashes Grenadine.  
3 dashes Lemon Juice.  
1/3 Calvados.  
2/3 Dry Gin.  
Shake and strain into cocktail glass.



## ROYAL STANDARD

Invented by  
C. A. Tuck

$\frac{2}{5}$  Booth's Dry Gin.  
 $\frac{2}{5}$  Apricot Brandy, Cusenier.  
 $\frac{1}{5}$  L.B.W.  
Shake.

## ROYAL STINGER

Invented by  
J. Braithwaite

$\frac{3}{10}$  Brandy, Martell.  
 $\frac{3}{10}$  Benedictine, D.O.M.  
 $\frac{4}{10}$  Orange Juice, fresh.  
2 dashes Absinthe.  
Shake.

## ROYAL TOAST

Invented by  
W. E. Edwards

$\frac{1}{3}$  Vodka.  
 $\frac{1}{3}$  Cherry Brandy.  
 $\frac{1}{3}$  French Vermouth (Noilly Prat).  
Mix.

## ROYAL WEDDING

Invented by  
Fred Gage

$\frac{1}{4}$  fresh Lime or Lemon.  
 $\frac{1}{4}$  Swedish Punch.  
 $\frac{1}{2}$  Booth's Gin.  
2 dashes Grand Marnier.  
Shake and strain into cocktail glass.  
Add 3 dashes Grenadine after the  
cocktail is poured into the glass, so  
that it sinks to the bottom of the  
cocktail.

# COCKTAILS

# RU—SA

## RUMARNIER

Invented by  
L. Ross

$\frac{4}{10}$  Old Nick Rum.  
 $\frac{3}{10}$  Grand Marnier.  
 $\frac{2}{10}$  Lemon Juice.  
 $\frac{1}{10}$  Orange Juice.  
Shake.  
Squeeze lemon peel in glass.

## RUSSELL HOUSE

2 dashes Orange Bitters.  
2 dashes Syrup.  
3 dashes Blackberry Brandy.  
1 glass Canadian Club Whisky.  
Mix and strain into cocktail glass.

**RYE  
MARTINI**  
Invented by  
Toni Watkins

$\frac{1}{3}$  Rye Whisky (H. Walker's).  
 $\frac{1}{3}$  Dry Martini.  
 $\frac{1}{3}$  Forbidden Fruit.  
2 dashes Absinthe (Pernod).  
Shake.  
Serve with stuffed olive.

## SAM WARD

3 dashes Angostura Bitters.  
A good liqueur glass of Green  
Chartreuse.  
Mix.

## SANDRINGHAM SPECIAL

Invented by  
J. Saunders

3 dashes Orange Bitters.  
1/2 Canadian Club Whisky.  
1/4 Grand Marnier.  
1/8 Latvian Rye Vodka.  
1/8 Apricot Brandy.  
Mix.  
Squeeze lemon rind.

## SAN FRANCISCO

1 dash Orange Bitters.  
1 dash Angostura Bitters.  
1/3 Sloe Gin.  
1/3 Martini Sweet Vermouth.  
1/3 French Vermouth.  
Mix and serve with a cherry.

## SANSILVESTRO

1/3 Sansilvestro.  
1/3 Brandy.  
1/6 Lemon Juice.  
1/6 Orange Juice.  
Mix.

## SATAN'S WHISKERS (STRAIGHT)

1/5 Martini Sweet Vermouth.  
1/5 French Vermouth.  
1/5 Gin.  
1/5 Orange Juice.  
1/5 Grand Marnier.  
Dash Orange Bitters.  
Shake and strain into cocktail glass.

## SAZERAC

1 lump of Sugar.  
1 dash Angostura Bitters.  
1 glass Rye or Canadian Club Whisky.

Stir and strain into another glass that has been cooled, add 1 dash Absinthe and squeeze lemon peel on top.

## SCOFF-LAW

1 dash Orange Bitters.  
 $\frac{1}{3}$  Canadian Club Whisky.  
 $\frac{1}{3}$  Dry Martini Vermouth.  
 $\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{6}$  Grenadine.

Shake and strain into cocktail glass.

## SCOTS GRAY

Invented by  
W. Lane

$\frac{4}{10}$  Drambuie.  
 $\frac{1}{10}$  Forbidden Fruit Liqueur.  
 $\frac{5}{10}$  Lillet.  
2 dashes pure Lemon Juice.  
Mix.

## SCOTT'S No. 1

Invented by  
W. G. Crompton

$\frac{1}{3}$  Gin.  
 $\frac{1}{3}$  Pash.  
 $\frac{1}{3}$  Cointreau.  
Shake and strain into cocktail glass.

## SEA FOAM

Invented by  
J. Summers

1/10 Lemon Juice.

2/10 Prunella (Cusenier).

2/10 Lillet.

5/10 Booth's High and Dry Gin.

A little White of Egg.

Shake.

## SEEWASSER

Invented by  
Jimmy Kettner

1/8 Green Curaçao, Bols.

2/8 Cognac.

Shake.

Pour into flat Champagne glass, add

5/8 Champagne.

Pinch of Salt on top.



## SENORITA

1/3 Gin.  
1/3 Tequila.  
1/3 Fresh Lime or Lemon Juice.  
2 dashes Grenadine.  
Shake.

**SELSDON**  
Invented by  
R. G. Buckby

Dash Calvados.  
2/3 Gin, Dry.  
1/3 Lillet.  
Shake.

**SEQUIDA**  
Invented by  
M. W. Levy

1/2 Brandy.  
1/4 Orange Curaçao.  
1/4 Orange Juice.  
Dash Angostura Bitters.

**SERGIA**  
Invented by  
Franz Lasarzik

Juice of 1/8 of a Lemon.  
2/5 Raspberry Syrup.  
2/5 Martini White Vermouth,  
sweet  
1/5 Martini Vermouth, Dry.  
Shake.  
Squeeze lemon peel on top.

## SETTING SUN

2/3 Brandy.  
1/6 Pineapple Juice.  
1/6 Curaçao.  
2 dashes Grenadine.  
3 dashes Angostura Bitters.  
Shake. Squeeze a piece of lemon  
peel on top.

## SETTLER

1/2 Sweet Brandy.  
1/4 Lemon Juice.  
1/4 Kummel.  
Teaspoonful powdered Sugar.  
Shake and strain off into a pony  
tumbler.

## SEVENTH HEAVEN

1 dash Angostura Bitters.  
2 dashes Maraschino.  
1/2 Caperitif.  
1/2 Dry Gin.  
Stir and strain into cocktail glass.  
Squeeze orange peel on top. Add a  
cherry.

## "S.G."

1 teaspoonful Grenadine.  
1/3 Canadian Club Whisky.  
1/3 Lemon Juice.  
1/3 Orange Juice.  
Shake and strain into cocktail glass.



## SHAITANI

Invented by  
Alex. Scotland

3/10 Bourbon Whisky (Seagram's).  
3/10 Vodka (Wolfschmidt).  
1/10 Orange Curaçao (Bols).  
1/10 Crème de Noyau.  
2/10 Lemon Juice. Shake.

## SHAMROCK

3 dashes Green Crème de Menthe.  
3 dashes Green Chartreuse.  
1/2 French Vermouth.  
1/2 Irish Whisky.  
Mix and strain into cocktail glass.

## SHERRY LADY

Invented by  
Frank Korhumel

1/3 Dry Sherry (Pale).  
1/3 Booth's Gin.  
1/6 Cointreau.  
1/6 Lemon Juice.  
Squeeze Lemon Peel on top.  
Shake.

## SHERRY, PLAIN

Sherry.  
Dash Absinthe Bitters.  
Dash Maraschino.  
Mix very thoroughly and serve.



## SHERRY TWIST

Juice of an Orange.

1/4 Whisky.

3/4 Sherry.

2 dashes Cointreau.

Fill the shaker with cracked ice.

Shake and serve.

## SHOW BOAT

Invented by  
J. W. Mellish

1/2 Booth's Gin.

1/4 Orange Juice.

1/4 Lemon Juice.

The white of 1 Egg.

Dash of Grenadine.

Shake.

## SIDECAR

1/3 Cointreau.

1/3 Brandy.

1/3 Lemon Juice.

Shake and strain into cocktail glass.

## CHAMPAGNE SIDE-CAR

1/4 Lemon Juice.

1/4 Brandy.

1/4 Cointreau.

Shake and strain into a large glass.

Fill up with Champagne.

## SILENT THIRD

1/3 Cointreau.  
1/3 Lemon Juice.  
1/3 Scotch Whisky.  
Shake and strain.

## SIFI

Invented by  
"Romaine"

Prize-winner Inter-  
national Cocktail  
Competition,  
Frankfurt-on-Main,  
October, 1934

1 Yolk of a fresh Egg.  
Juice of 1/4 of a Lemon.  
1/2 Seager's Dry Gin.  
4/10 Cointreau.  
1/10 Grenadine.  
Shake.

## SILVER CELEBRATION

Invented by  
Victor

1/2 Kirsch.  
1/4 Gin.  
1/4 Cointreau.  
Teaspoonful Lemon Juice.  
Dash of White of an Egg.  
Shake and strain.  
Frost the rim of glass by rubbing in  
orange juice and sugar.

## SILVER CITY

Invented by  
Andrew Clark

1/3 Dry Gin.  
1/6 Cointreau.  
1/6 Grand Marnier.  
1/3 French Vermouth.  
Dash Absinthe.  
Shake.  
Add Cherry.

**SILVER  
JUBILEE**  
Invented by  
W. J. Tarling

$\frac{1}{2}$  Booth's Dry Gin.  
 $\frac{1}{4}$  fresh Cream.  
 $\frac{1}{4}$  Crème de Banane (Banana  
Liqueur).  
Shake.

**SILVER  
SHOWER**  
Invented by  
Tony O'Connor

$\frac{2}{5}$  Gin.  
 $\frac{1}{5}$  Martini Sweet Vermouth.  
 $\frac{3}{10}$  Zubrowka.  
Pour in after shaking.  
 $\frac{1}{10}$  Silverwasser (der Lachs).



**SIX BELLS**  
Invented by  
Commander  
H. S. Cardale,  
R.N. (Rtd.)

1 Wine Glass Myer's Rum.  
1 liqueur glass Curaçao.  
Juice of fresh Lime or equivalent of  
Lime Juice.  
12 drops Angostura Bitters.  
1 dessertspoonful sifted Sugar.  
Shake with crushed Ice.

**SKY SCRAPER**  
Invented by  
J. Summers

1 dash Angostura Bitters.  
1/8 Lemon Juice.  
1/8 Bols Orange Curaçao.  
1/8 Syrup Grenadine.  
3/8 Booth's Dry Gin.  
1/4 French Vermouth, N.P.  
Shake.

**SKY PILOT**  
Invented by  
J. P. Hart

5/10 Seager's Gin.  
1/10 Sherry, Dry.  
1/10 Orange Juice.  
3/10 Crème de Noyau, Cusenier,  
Pink.  
Shake.

**SLOE GIN**

1/4 French Vermouth.  
1/4 Martini Sweet Vermouth.  
1/2 Sloe Gin.  
Stir and strain into cocktail glass.

# COCKTAILS

# SN—SO

## SNAKE IN THE GRASS

1/4 Gin.  
1/4 Cointreau.  
1/4 Dry Vermouth.  
1/4 Lemon Juice.  
Shake.

## SNOWDROP Invented by F. Benniman

1/2 Gin, Booth's.  
1/4 Lemon Juice, fresh.  
1/8 White Curaçao, Garnier.  
1/8 Maraschino, Magazin Zara.  
Shake.

## SOFT AND SWEET Invented by G. Waters

1/3 Booth's Gin.  
1/3 fresh Orange Juice.  
1/6 Amer Picon.  
1/6 Red Curaçao, Bols.  
Shake.

## SOMBRERO

1/4 Italian Vermouth.  
1/4 French Vermouth.  
1/2 Tequila.  
Squeeze Lemon Peel on top.  
Shake.

# COCKTAILS

# SO—SP

## SOUL KISS

$\frac{1}{6}$  Orange Juice.  
 $\frac{1}{6}$  Dubonnet.  
 $\frac{2}{3}$  French Vermouth.  
 $\frac{2}{3}$  Canadian Club Whisky.  
1 slice Orange.  
Shake and strain into cocktail glass.

## SOUTHERN GIN

2 dashes Curaçao.  
2 dashes Orange Bitters.  
Dry Gin.  
Mix and strain into cocktail glass.

## SOUTHERN ROSE

Invented by  
G. W. Hollingworth

$\frac{1}{4}$  Booth's Dry Gin.  
 $\frac{1}{4}$  Passion Fruit Natural.  
 $\frac{1}{4}$  Dry Martini Vermouth.  
 $\frac{1}{4}$  Van der Hum, Bertram's.  
Dash White of Egg.

**SPECIAL ROUGH**  
(Known in America  
as "Jersey"  
Lightning")

1 dash Absinthe.  
 $\frac{1}{2}$  Applejack.  
 $\frac{1}{2}$  Brandy.  
Serve very cold.

# COCKTAILS

# SP—ST



## **SPEED**

Invented by  
Laurie Ross

$\frac{1}{3}$  Brandy.  
 $\frac{1}{3}$  Apricot Brandy.  
 $\frac{1}{6}$  Orange Juice.  
 $\frac{1}{6}$  Lemon Juice.  
Shake. Add peel of orange.

## **SPIDER'S WEB**

Invented by  
E. Angerosa

3 dashes Orange Bitters.  
 $\frac{1}{8}$  Lemon Juice, fresh.  
 $\frac{1}{8}$  Orange Juice, fresh.  
 $\frac{1}{2}$  Johnnie Walker Red Label  
Whisky.  
 $\frac{1}{4}$  Golden Apricot Liqueur.  
Shake.

## **THE STANHOPE**

Invented by  
Frank Pigott

$\frac{1}{2}$  Booth's Dry Gin.  
 $\frac{1}{4}$  Golden Apricot Liqueur, Bols.  
 $\frac{1}{8}$  Passion Fruit, Pash.  
 $\frac{1}{8}$  Orange Juice.  
1 dash Peach Bitters.  
1 dash Grenadine, Bols.  
Shake.

## **ST. ERMINS SPECIAL**

Invented by  
J. W. Mellish

$\frac{1}{2}$  Booth's Gin.  
 $\frac{1}{4}$  Passion Fruit Juice.  
 $\frac{1}{4}$  Cointreau.  
Dash of Lemon Juice.

## ST. GERMAIN

The Juice of  $\frac{1}{2}$  Lemon and  $\frac{1}{4}$  Grapefruit.

The White of 1 Egg.

1 liqueur glass Green Chartreuse.

Shake and strain into cocktail glass.

## ST. JAMES

Invented by  
Conrad Rosenow

$\frac{2}{5}$  St. James Rum.

$\frac{2}{5}$  Orange Juice.

$\frac{1}{10}$  Curaçao Orange Cusenier.

$\frac{1}{10}$  Gin.

Shake.

## ST. LAWRENCE

Invented by  
Victor Broggi

1 small dash Angostura Bitters.

$\frac{1}{6}$  Grand Marnier.

$\frac{1}{3}$  Canadian Club Whisky.

$\frac{1}{2}$  French Vermouth.

Shake.

## STAR

1 teaspoonful Grapefruit Juice.

1 dash Martini Sweet Vermouth.

1 dash French Vermouth.

$\frac{1}{2}$  Calvados or Apple Brandy.

$\frac{1}{2}$  Dry Gin.

Shake and strain into cocktail glass.



## STARBOARD LIGHT

1/2 Dry Gin.  
1/4 Lemon Juice.  
1/4 Crème de Menthe.  
Shake and strain.

## STARS AND STRIPES

1/3 Crème de Cassis.  
1/3 Maraschino.  
1/3 Green Chartreuse.  
Use liqueur glass and pour carefully  
so that ingredients do not mix.

## STINGER

3/4 Brandy.  
1/4 White Crème de Menthe.  
Shake.



## STOMACH REVIVER

5 dashes Angostura Bitters.  
1/5 Vernet Branca.  
2/5 Brandy.  
2/5 Kummel.  
Mix and strain into cocktail glass.

## STRAWBERRY AND CREAM

Invented by  
Tim Hollings

2/5 Seager's Gin.  
2/5 Fresh Cream.  
1/5 Grenadine (Garnier).  
Shake.  
Grated Chocolate on top.

## STREAMLINE

Invented by  
Sidney J. Read

1/2 Booth's Dry Gin.  
3/8 Garnier's Strawberry Brandy.  
1/8 Pineapple Juice.  
Shake. Strain into cocktail glass.  
Slightly top with fresh cream.

## SUEDOISE

Invented by  
G. Buller

3/6 Dry Gin, Gordon's.  
2/6 Swedish Punch, Carlsham's.  
1/6 Vermouth, Dry, Noilly Prat.  
2 dashes Orange Bitters.  
Shake.



**SÜDEXPRESS**  
Invented by  
Conrad Rosenow

1/3 Kirsch.  
1/3 French Vermouth.  
1/3 White Italian Vermouth.  
Shake.

**SUMMER  
DAWN**  
Invented by  
Sidney H. Lamb

1/3 Daiquiri Rum.  
1/3 Aurum.  
1/3 Orange Juice.  
Shake.

**SUMMIT**

1/4 Lemon Juice.  
1/4 Orange Curaçao.  
1/2 Brandy.  
Mix and strain into cocktail glass.

**SUNRAY**  
Invented by  
A. L. Jones

1/4 Grand Marnier.  
1/4 Bourbon Whisky.  
1/4 Lillet.  
1/4 Orange Juice.  
Shake.

# COCKTAILS

# SU-SW



**SUNRAYED**  
Invented by  
Max Müller

1 dash Peppermint, green.  
1 teaspoon Lemon Juice.  
1 teaspoon Curaçao, white.  
1/2 Prunelle, Bols.  
1/2 Scotch Whisky.  
Shake.

**SUNSHINE**

1 teaspoonful Gomme Syrup.  
Juice of 1/4 Lemon.  
1/3 Brandy.  
2/3 Daiquiri Rum.  
Shake and strain.

**SUVERBOURBON**  
Invented by  
T. A. Richardson

4/10 Seagram's Bourbon Whisky.  
4/10 Souverain.  
1/10 Lemon Juice.  
1/10 Orange Juice.  
Shake.

**SWALLOW**  
Invented by  
G. Siepel

1/3 Vodka, Latvian Rye.  
1/3 Orange Juice.  
1/3 Aurum.  
Dash Apricot Brandy.  
Shake.

# COCKTAILS

# SW—TA

## SWAZI FREEZE

1 dash Peach Brandy.  
1/3 Canadian Club Whisky.  
2/3 Caperitif.  
Stir and strain into cocktail glass.

## SWEET DIANA

Invented by  
G. A. Baker

2/3 Seager's Gin.  
1/3 Martini Dry Vermouth.  
1 teaspoonful Cointreau.  
1 teaspoonful Swedish Punch.  
Mix.

## SYLVAN

Invented by  
P. Silvani

1/3 Latvian Rye Vodka.  
1/3 Aurum.  
1/3 Lemon Juice.  
Shake.

## TALLY HO

1/2 Calvados.  
1/2 "Pash" Passion Fruit Juice  
(Dry).  
Dash Grand Marnier.  
Vegetable Extract (Red).  
Shake.

# COCKTAILS

# TA—TE

## TANGIER NIGHTS

Invented by  
Freddy Janowitz

$\frac{2}{5}$  Caloric Punch.  
 $\frac{2}{5}$  Courvoisier Brandy.  
 $\frac{1}{5}$  Cusenier White Crème de  
Menthe.  
Shake.  
Serve in iced sherry glass.

## TANGLEFOOT

$\frac{1}{6}$  Orange Juice.  
 $\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Swedish Punch.  
Shake and strain into cocktail glass.

## TANTALUS

$\frac{1}{3}$  Lemon Juice.  
 $\frac{1}{3}$  Brandy.  
 $\frac{1}{3}$  Forbidden Fruit Liqueur.  
Shake and strain into cocktail glass.

## TEQUARDO

Invented by  
D. Bennett

$\frac{1}{3}$  Tequila.  
 $\frac{1}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Orange Juice.  
Shake.

## TEQUILA

$\frac{1}{3}$  Fresh Lime or Lemon Juice.  
Teaspoonful of Grenadine.  
 $\frac{2}{3}$  Tequila.  
Shake.

## THIRD RAIL

1 dash Absinthe.  
 $\frac{1}{3}$  Daiquiri Rum.  
 $\frac{1}{3}$  Calvados or Apple Brandy.  
 $\frac{1}{3}$  Brandy.  
Mix and strain into cocktail glass.

## THISTLE

2 dashes Angostura Bitters.  
 $\frac{1}{2}$  Italian Vermouth.  
 $\frac{1}{2}$  Scotch Whisky.  
Stir up, strain into cocktail glass, and  
squeeze lemon peel on top.

## THREE MILLER

1 teaspoonful Grenadine.  
1 dash Lemon Juice.  
 $\frac{2}{3}$  Brandy.  
 $\frac{1}{3}$  Daiquiri Rum.  
Shake and strain into cocktail glass.

## TIA JUANO

$\frac{1}{8}$  Campari.  
 $\frac{3}{8}$  French Vermouth.  
 $\frac{1}{2}$  Tequila.  
Shake.

**TIDEWAY**  
Invented by  
L. Aveti

$\frac{2}{5}$  Canadian Club Whisky.  
 $\frac{2}{5}$  Tio Pepe Sherry.  
 $\frac{1}{5}$  Orange Curaçao, Cusenier.  
Shake.  
Squeeze Lemon Peel on top.

**TINTON**

$\frac{1}{3}$  Port Wine.  
 $\frac{2}{3}$  Applejack or Calvados.  
Mix and strain into cocktail glass.

**TIPPERARY**

3 dashes fresh Orange Juice.  
3 dashes Grenadine.  
 $\frac{1}{3}$  Martini Sweet Vermouth.  
 $\frac{2}{3}$  Gin.  
2 sprigs tender Mint.  
Shake and strain into cocktail glass.

**T.N.T.**

$\frac{2}{3}$  Brandy.  
 $\frac{1}{3}$  Curaçao.  
1 dash Angostura.  
1 dash Absinthe.  
Mix.



## TOOTHFULL

Invented by  
V. A. Tooth

Swill cocktail glass with dash  
of Benedictine.

Dash of Orange Bitters.

$\frac{1}{2}$  Dry Gin.

$\frac{1}{4}$  Martini Sweet Vermouth.

$\frac{1}{4}$  French Vermouth.

Stir. Do not ice.

## TOREADOR

$\frac{1}{2}$  Tequila.

$\frac{1}{4}$  Apricot Brandy.

$\frac{1}{4}$  Fresh Lime or Lemon Juice.

Shake.

## TORPEDO

1 dash Gin.

$\frac{1}{3}$  Brandy.

$\frac{2}{3}$  Calvados.

Mix and strain into cocktail glass.

## TRINITY

$\frac{1}{3}$  French Vermouth.

$\frac{1}{3}$  Martini Sweet Vermouth.

$\frac{1}{3}$  Dry Gin.

Shake and strain into cocktail glass.

## TRIPLETS

Invented by  
J. Nash

1/3 Vat 69 Whisky.  
1/3 Drambuie.  
1/3 Lillet.  
Shake.

## TROCADERO

1/2 French Vermouth.  
1/2 Martini Sweet Vermouth.  
1 dash Orange Bitters.  
Grenadine to taste.  
Squeeze a piece of lemon peel on  
top, and serve with a cherry.

## TRUCE

Invented by  
John Headspeath

1/4 Seagram's Bourbon Whisky.  
1/2 Blue Curaçao, Bols.  
1/4 Lemon Juice, strained.  
Shake.

## TWELVE MILES OUT

1/3 Daiquiri Rum.  
1/3 Swedish Punch.  
1/3 Calvados.  
Mix and strain into cocktail glass.  
Squeeze orange peel on top.



**TWENTIETH  
CENTURY**  
Invented by  
C. A. Tuck

$\frac{2}{5}$  Booth's Dry Gin.  
 $\frac{1}{5}$  Crème de Cacao.  
 $\frac{1}{5}$  Lillet.  
 $\frac{1}{5}$  Lemon Juice.  
Shake.

**" 25 "**  
Invented by  
Tony O'Connor

$\frac{3}{10}$  Calvados. (Un Trou Nor-  
mand).  
 $\frac{4}{10}$  Gin.  
 $\frac{2}{10}$  Grapefruit Juice.  
 $\frac{1}{10}$  Van der Hum (Sedgwick).  
Shake and strain.

**UP-TO-DATE**

$\frac{2}{5}$  Rye Whisky.  
 $\frac{2}{5}$  French Vermouth.  
 $\frac{1}{5}$  Grand Marnier.  
1 dash Angostura Bitters.  
Serve with a bit of lemon peel.

**VANDERBULT**

3 dashes Gum Syrup.  
2 dashes Angostura Bitters.  
 $\frac{1}{2}$  Old Brandy.  
 $\frac{1}{2}$  Cherry Brandy.  
Stir and strain into a cocktail glass.  
Add a cherry and lemon peel  
squeezed on top.

# COCKTAILS

# VA—VE



## VAN DIEMAN

Invented by  
H. C. Mitchell

1/4 Canadian Club Whisky.  
1/4 French Vermouth, N.P.  
1/4 Caloric Punch, Cederlunds.  
1/4 Yellow Chartreuse.  
Shake.

## VARSITY BLUES

Invented by  
W. Whitfield

1/2 Booth's High and Dry Gin.  
1/4 Vodka (Wolfschmidt).  
1/4 Bols Blue Curaçao.  
1 dash Maraschino (Magazzino).  
Mix.

## VELVET

### CUSHION

Invented by  
Chas. Andrew

1/2 Booth's Gin.  
1/4 Calvados, Cusenier.  
1/8 Punch, Cederlunds.  
1/8 Orange Juice.  
2 dashes Crème de Cassis.

## VELVET

### GLOVE

Invented by  
L. V. Battersby

1/2 Lillet.  
1/4 Brandy, Hennessy Three Star.  
1/4 Crème de Cacao, Cusenier.  
Mix.  
Squeeze rind of lemon on top.

# COCKTAILS

# VE-WA

## VERMOUTH AND CASSIS

$\frac{3}{4}$  French Vermouth.  
 $\frac{1}{4}$  Crème de Cassis.  
Use medium size glass and fill with  
soda water.

## VOLSTEAD

$\frac{1}{3}$  Canadian Club Whisky.  
 $\frac{1}{3}$  Swedish Punch.  
 $\frac{1}{6}$  Orange Juice.  
 $\frac{1}{6}$  Syrup Framboise.  
1 dash Anisette Marie Brizard.

## WALDORF

$\frac{1}{4}$  Lemon or Lime Juice.  
 $\frac{1}{4}$  Dry Gin.  
 $\frac{1}{2}$  Swedish Punch.  
Shake and strain into cocktail glass.

## WARDAY'S

1 teaspoonful Chartreuse.  
 $\frac{1}{3}$  Martini Sweet Vermouth.  
 $\frac{1}{3}$  Dry Gin.  
 $\frac{1}{3}$  Calvados or Apple Brandy.  
Mix and strain into cocktail glass.



## WAR WICK

Invented by  
W. H. Stenning

5/10 Brandy.  
3/10 Orange Juice, fresh.  
1/10 Grand Marnier.  
1/10 Curaçao.  
Teaspoonful of Grenadine.  
Shake.

## WASHINGTON

2 dashes Angostura Bitters.  
2 dashes Syrup.  
2/3 French Vermouth.  
1/3 Brandy.  
Mix and strain into cocktail glass.

## WATERLOO

Invented by  
W. R. Nicol

1/3 Seagram's Bourbon Whisky.  
1/3 Orange Juice, fresh.  
1/6 Crème de Banane, Bols.  
1/6 Lemon Juice, fresh.  
Shake.

## WAX

3 dashes Gomme.  
1/2 Gin.  
1/4 Absinthe.  
White of an Egg.  
Shake and strain.

# COCKTAILS

# WE

## WEEKLY SPECIAL

$\frac{1}{3}$  Grapefruit Juice.  
 $\frac{1}{3}$  Gin.  
 $\frac{1}{6}$  Maraschino.  
 $\frac{1}{6}$  Wolfschmidt Kummel.  
Shake and serve with a cherry.

## WEMBLEY

$\frac{1}{3}$  King George IV Whisky.  
 $\frac{1}{3}$  French Vermouth.  
 $\frac{1}{3}$  Pineapple Juice.  
Shake and strain into cocktail glass.

## WEST END Invented by J. Stagg

$\frac{6}{10}$  Seagers' Gin.  
 $\frac{1}{5}$  Prunelle, Simon Aine.  
 $\frac{1}{5}$  Passion Fruit Juice.  
Shake.

## WESTERN ROSE

1 dash Lemon Juice.  
 $\frac{1}{4}$  French Vermouth.  
 $\frac{1}{4}$  Apricot Brandy.  
 $\frac{1}{2}$  Dry Gin.  
Shake and strain into cocktail glass.

## WEST INDIAN

1 teaspoonful Sugar in medium  
sized tumbler.  
4 dashes Angostura.  
1 teaspoonful Lemon Juice.  
1 glass Gin.  
1 lump Ice.  
Stir and serve in same glass.

# COCKTAILS

# WE—WH

## WESTMINSTER

3 dashes Aurum.  
1 dash Angostura.  
1/2 Bourbon.  
1/2 Martini Dry Vermouth.  
Mix.

## WHISKY

2 dashes Angostura.  
2 dashes Orange Curaçao.  
Fill up with Whisky.  
Stir and strain into cocktail glass.  
Serve drink with a Maraschino  
cherry.

## WHISKY, SOUR

3/4 Rye Whisky.  
1/4 Lemon Juice.  
1/2 tablespoonful Icing Sugar.  
Shake and add a slice of orange and  
1 cherry.

## WHITE CITY

Invented by  
W. Campbell

2/3 Gin.  
1/3 Soverain.  
2 dashes Orange Bitters.  
1 slice Lemon to be shaken with  
ingredients.  
Shake.



## WHITE HEATHER

Invented by  
Victor Kennard,

1/2 Booth's High and Dry.  
1/6 Cointreau (Angers).  
1/6 Pineapple Juice (R. G. Booth's,  
Bush House).  
1/6 French Vermouth (Noilly Prat).  
1 dash Absinthe, if required only.  
Use mixing glass and stir.

## WHITE HORSE

Invented by  
E. Goodall

1/2 White Horse Whisky.  
1/2 French Vermouth.  
Good dash Benedictine.  
Dash Angostura Bitters.  
Shake.

## WHITE LADY

1/4 Lemon Juice.  
1/4 Cointreau.  
1/2 Dry Gin.  
Shake and strain into cocktail glass.

## WHITE LILY

1/3 Cointreau.  
1/3 Daiquiri Rum.  
1/3 Gin.  
1 dash Absinthe.  
Mix and strain into cocktail glass.

## WHITE LION

$\frac{1}{3}$  Lemon Juice.  
 $\frac{2}{3}$  Daiquiri Rum.  
3 dashes Angostura Bitters.  
3 dashes Raspberry Syrup.  
Sugar to taste.  
Shake.

## WHITE ROSE

$\frac{3}{4}$  Dry Gin.  
 $\frac{1}{4}$  Maraschino.  
Orange Juice.  
Lemon Juice.  
White of Egg.  
Shake.

## WHITE SATIN

Invented by  
W. E. Edwards

$\frac{3}{10}$  Bols Gin.  
 $\frac{6}{10}$  White Curaçao.  
 $\frac{1}{10}$  fresh Lemon Juice.  
Shake and strain.

## WHITE VELVET

Invented by  
T. O'Connor

$\frac{2}{3}$  High and Dry Gin.  
 $\frac{1}{6}$  fresh Pineapple Juice.  
 $\frac{1}{6}$  White Curaçao (Bols).  
Shake.

# COCKTAILS

# WI-WY



## WINBERRY

Invented by  
A. A. McPherson

$\frac{1}{3}$  Seagram's Bourbon.  
 $\frac{1}{3}$  Amer Picon.  
 $\frac{1}{6}$  Lemon Juice.  
 $\frac{1}{6}$  Orange Juice.  
Dash Orange Bitters.  
Dash Grenadine.  
Shake.

## WINDSOR JUBILEE

Invented by  
L. H. Gray

$\frac{1}{2}$  Lemon Gin (Gordon's).  
 $\frac{1}{4}$  fresh Lemon Juice.  
 $\frac{1}{4}$  Aurum.  
Shake and strain.

## WINTERSMOON

Invented by  
E. C. Chisnall

$\frac{1}{2}$  Benedictine,  
 $\frac{1}{4}$  2-Dagger Rum.  
 $\frac{1}{4}$  Lemon Juice.  
Dash Orange Curaçao.  
Dash Angostura Bitters.  
Shake.

## WYOMING SWING

The Juice of  $\frac{1}{4}$  Orange.  
 $\frac{1}{2}$  teaspoonful Powdered Sugar.  
 $\frac{1}{2}$  French Vermouth.  
 $\frac{1}{2}$  Martini Sweet Vermouth.  
Shake and strain into medium size  
glass, and fill with soda water.

# COCKTAILS

# XY—YE

## X.Y.Z.

1/4 Lemon Juice.  
1/4 Cointreau.  
1/2 Daiquiri Rum.  
Shake and strain into cocktail glass.

## YALE

3 dashes Orange Bitters.  
1 dash Angostura Bitters.  
1 glass Dry Gin.  
Mix and strain into small glass.  
Add a little syphon and squeeze  
lemon peel on top.

## YELLOW DAISY

2/5 Gin.  
2/5 French Vermouth.  
1/5 Grand Marnier.  
Mix and serve.

## YELLOW HAMMER

Invented by  
Joyce Kennedy

1/2 Booth's Dry Gin.  
1/4 Bols Crème de Banane.  
1/4 "Pash," clear, extra dry.  
Shake.

# COCKTAILS

# YE—ZU

## YELLOW MIST

Invented by  
E. Goodall

$\frac{3}{6}$  Gin.  
 $\frac{1}{6}$  Orgeat.  
 $\frac{1}{6}$  Apry.  
 $\frac{1}{6}$  Lemon Juice.  
Shake.

## THE ZAZZ

Invented by  
Andrew Clark

$\frac{1}{3}$  Canadian Club Whisky.  
 $\frac{1}{3}$  Dry Martini Vermouth.  
 $\frac{1}{6}$  Forbidden Fruit.  
 $\frac{1}{6}$  Lemon Juice.  
Add Cherry.

## ZUBROWKA

Invented by  
S. T. Yakimo-  
vitch.

3 dashes Danzig Gold Water.  
1 dash Angostura.  
 $\frac{1}{2}$  Italian Vermouth.  
 $\frac{1}{2}$  Zubrowka.  
If extra kick is required a dash of  
Absinthe may be added. Shake and  
strain off into cocktail glass, putting  
a small piece of lemon peel on top.

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*Section Two*



**OTHER DRINKS**







# COBBLER

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## CHAMPAGNE COBBLER

Fill a tumbler one third full with cracked Ice and add:  
1 tablespoon Sugar.  
1 piece of Orange and Lemon Peel.  
Fill the tumbler with Champagne.  
Serve with drinking straws.

## SHERRY COBBLER

Fill a tumbler with cracked Ice and add  
2 wineglasses Sherry.  
1 tablespoon Sugar.  
2 slices of Orange.  
Serve with drinking straws.

## WHISKY COBBLER

Fill a tumbler with cracked ice and add:  
2 wine glasses of Whisky.  
1 tablespoon Sugar.  
2 slices of Orange.  
Serve with drinking straws.

## WINE COBBLER

Hock, Claret, Sauterne or Lacrima Christi can be used.  
Fill a tumbler with cracked ice and add:  
1 teaspoonful Sugar dissolved in one tablespoonful of water.  
2 wineglasses of Wine.  
Decorate with sliced Orange.  
Serve with drinking straws.

# CRUSTA

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## BRANDY CRUSTA

Use small wineglass. Frost the glass. Cut the rind of half a Lemon spiral fashion. Place in glass. Fill glass with cracked ice.

3 dashes Maraschino.

1 dash Angostura Bitters.

4 dashes Lemon Juice.

1/4 Curaçao.

3/4 Brandy.

Stir and strain into prepared glass, adding slice of Orange.

# COLLINS

## TOM COLLINS

3/4 Gin.

1/4 Lemon.

Ice.

Shake, strain into large thin glass and fill with syphon.

A Scotch Collins or Irish Collins can be made in exactly the same way, except that for a Scotch Collins use Scotch Whisky, and an Irish Collins use Irish Whiskey.

# DAISY

## GIN DAISY

Take a half-pint tumbler half full of  
chipped ice.  
Add **3** or **4** dashes of Orgeat Syrup.  
**3** dashes Maraschino.  
Juice of **1** Lemon.  
Wineglassful Hollands Gin.  
Shake well, and fill with Soda Water.

## WHISKY DAISY

**3** dashes Gomme Syrup.  
Juice of **1/2** small Lemon.  
**1** wineglass Bourbon or Rye Whisky.  
Shake. Use medium size glass and  
fill with Soda.



# FIX

## BRANDY FIX

Pour into a small tumbler :

1 teaspoonful sugar.

1 teaspoonful of water to dissolve the sugar.

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

$\frac{1}{4}$  liqueur glass Cherry Brandy.

$\frac{1}{2}$  liqueur glass Brandy.

Fill the glass with fine ice and stir slowly, then add a slice of lemon and serve with a straw.

## GIN FIX

1 tablespoonful Sugar.

$\frac{1}{4}$  Lemon.

$\frac{1}{2}$  wineglass Water.

1 wineglass Gin.

Fill two-thirds full of ice. Stir and ornament the top with fruits in season.



# FIZZ

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## BAYARD FIZZ

Juice of 1 Lemon.  
1/2 teaspoonful powdered Sugar.  
1/2 glass Dry Gin.  
Dash Maraschino Cordial.  
1/4 Raspberry Syrup.  
Shake and strain into tumbler, fill with Soda Water.

## BRANDY FIZZ

Use small mixing glass, into which put half a fresh-cut Lemon and squeeze it well with a muddler. Add  
1 small tablespoonful of Powdered Sugar.  
1 measure Brandy.  
Small quantity of Shaved Ice.  
Shake, strain into small lemonade glass and fill with seltzer.

## BRANDY SPECIAL

3 or 4 dashes Gomme Syrup.  
2 or 3 dashes Bitters.  
1 wine glass Brandy.  
1 or 2 dashes Curaçao.  
Squeeze lemon peel. Fill glass one-third full of ice and stir with a spoon.


## BUCK'S FIZZ

Pour into a tumbler.  
Two tablespoons Orange Juice.  
Fill with Champagne.

# FIZZ



## DAIQUIRI FIZZ



Juice of  $\frac{1}{2}$  Lemon or Lime.  
1 teaspoonful powdered Sugar.  
 $\frac{1}{2}$  Daiquiri Rum.  
Shake and strain into tumbler, fill with Soda Water.  
The Daiquiri Silver Fizz, Daiquiri Royal Fizz and Daiquiri Golden Fizz are built on this recipe also, adding White of Egg, Whole Egg, or Yolk of Egg as the case may be.

## GIN FIZZ

Juice of 1 Lemon.  
 $\frac{1}{2}$  tablespoonful powdered Sugar.  
1 glass Gin.  
Shake, strain into medium size glass and fill with syphon Soda Water.

## GOLDEN FIZZ

Juice of 1 Lemon.  
 $\frac{1}{2}$  tablespoonful powdered Sugar.  
1 glass Gin.  
Yolk of 1 Egg.  
Shake, strain into medium size glass and fill with syphon Soda Water.

## MERRY WIDOW FIZZ

Juice of  $\frac{1}{2}$  Lemon.  
Juice of  $\frac{1}{2}$  Orange.  
The White of 1 Egg.  
1 teaspoonful Sugar.  
1 glass Sloe Gin.  
Shake with ice, strain into tumbler and fill with syphon Soda Water.

# FIZZ



## OSTEND FIZZ

$\frac{2}{3}$  Kirsch.

$\frac{1}{3}$  Cassis.

Pour into a small tumbler partly filled with ice.

Add Soda Water as desired and serve with drinking straws.

## NEW ORLEANS FIZZ

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

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

Heaped teaspoonful powdered Sugar.

White of 1 Egg.

$\frac{1}{2}$  Dry Gin.

$\frac{1}{4}$  Sweet Cream.

2 or 3 dashes Orange Flower water.

Add cracked Ice and shake.

When thoroughly chilled and mixed strain into a small tumbler, fill with syphon Soda Water.

## PINK FIZZ

Double measure Caloric Punch.

Juice of Lemon.

Teaspoon Grenadine.

Shake and strain into medium size glass and fill with syphon Soda.

## PEACH BLOW FIZZ

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

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

1 teaspoonful powdered Sugar.

$\frac{1}{4}$  Cream.

$\frac{1}{2}$  glass Dry Gin.

$\frac{1}{4}$  Grenadine.

Add cracked Ice, shake and strain into tumbler, fill with syphon Soda Water.

# FIZZ



## ROYAL FIZZ

Juice of  $\frac{1}{2}$  Lemon.  
 $\frac{1}{2}$  tablespoonful Powdered Sugar.  
1 glass Gin.  
Whole of 1 Egg.  
Shake, strain into medium size glass  
and fill with syphon Soda Water.

## SILVER FIZZ

White of an Egg.  
Juice of 1 Lemon.  
1 measure Gin.  
Powdered Sugar.  
Shake, strain into medium size glass  
and fill with syphon Soda Water.

## SOUTHSIDE FIZZ

Juice of  $\frac{1}{2}$  Lemon.  
1 teaspoonful Powdered Sugar.  
1 glass Dry Gin.  
2 sprigs Mint.  
Strip leaves from two sprigs of  
mint, place in cocktail shaker, add  
cracked ice, sugar, lemon juice, gin.  
Shake and strain into tumbler, fill  
with syphon Soda Water.

## TEXAS FIZZ

$\frac{1}{2}$  Dry Gin.  
 $\frac{1}{4}$  Lemon Juice.  
 $\frac{1}{4}$  Orange Juice.  
Teaspoon Gomme Syrup.  
Shake and strain into small tumbler  
and add Soda Water as desired.



# FLIPS



## BRANDY AND RUM

are in the same way as Port Flip, but substituting either for Port.

## ORANGE CHAMPAGNE FLIP

Invented by  
H. Seifert

1 whole Egg.  
1 teaspoonful Sugar.  
 $\frac{1}{2}$  a liqueur glass Grenadine.  
Juice of 2 Oranges.  
Juice of  $\frac{1}{2}$  a Lemon.  
Shake, pour into a tumbler, fill up with Champagne.

## PORT

1 Egg Yolk.  
teaspoon Gomme Syrup.  
1 glass of Port.  
Shake.  
Pour into a claret glass.  
Sprinkle grated nutmeg on top and serve with drinking straws.

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# HIGHBALL

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## HIGHBALL

Use medium size glass.

1 lump Ice.

1 part Bourbon Whisky.

Fill glass with syphon soda water or split of soda. Ginger Ale can be used if preferred. Add twist of Lemon Peel if desired.

The Scotch Highball is made with *Scotch* Whisky, Soda Water and a piece of ice. The Irish Highball is made with *Irish* Whiskey, Soda Water and a piece of ice. The Rye Highball is made with *Rye* Whisky, Ginger Ale, and a piece of ice.

## JULEP

### MINT JULEP (modern style)

4 sprigs Fresh Mint.

1/2 tablespoonful powdered Sugar.

1 glass Bourbon.

Use long tumbler, crush the mint leaves and dissolve sugar lightly together, add spirits and fill glass with ice, stir gently until glass is frosted. Decorate on top with 3 sprigs of mint.

# NOGG

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## EGG NOGG

1 Egg.  
1 tablespoonful powdered Sugar.  
1 part of any spirit desired.  
1 glass with Milk.  
Shake and strain into long tumbler.  
Grate a little nutmeg on top.

## EGG NOGG (Hot)

1 Egg.  
1 tablespoon Sugar.  
1 part any spirit desired.  
1 glass Hot Milk.  
Beat the egg and sugar together,  
and add the spirit and serve in  
tumbler with grated nutmeg on top.

## TOM AND JERRY

1 Egg.  
1/2 Jamaica Rum.  
1 tablespoonful Powdered Sugar.  
1/2 Brandy.  
Beat up yolk and white of egg  
separately. Then mix the yolk and  
white together. Use stem glass or  
china mug, adding the spirits, then  
fill with boiling water, grating  
nutmeg on top.

# LONG DRINKS & COOLERS



## AMERICAN INTERNATIONAL

Put into a large tumbler 2 pieces  
of Ice.

The juice of 1 Orange.

2 measures of Gin.

1 dash of Orange Bitters.

Fill up with Soda Water.

Serve with straws.

## APRICOT

The juice of 1/2 Lemon or 1 Lime.  
2 dashes Grenadine.

1 liqueur glass "Apry."

Shake well, strain into long tumbler  
and fill with Soda Water.

## BLACK VELVET

1 Baby Guinness Stout.

1 glass Champagne.

Pour carefully into a large tumbler.

## BOSTON COOLER

Juice of 1/2 Lemon.

1 teaspoonful powdered Sugar.

1 glass Dry Gin.

Teaspoonful Crème de Menthe.

Shake and strain into tumbler,  
add Soda Water.

# LONG DRINKS & COOLERS

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## BULL DOG

Put into a large tumbler 2 pieces of Ice.

The juice of 1 Orange.

2 measures of Gin.

Fill up with Ginger Ale.

Serve with straws.

## BYRRH CASSIS

$\frac{2}{3}$  Byrrh.

$\frac{1}{3}$  Crème de Cassis.

Use medium size glass and fill up with Soda Water.

## CANADIAN

Double measure Bourbon or Canadian Club Whisky.

1 Dry Ginger Ale.

1 slice Orange.

Peel rind of Orange in spiral form and hook to top of glass, add 1 lump of Ice.

(Use long tumbler).

## CHERRY (PARISIAN STYLE)

$\frac{1}{2}$  glass Dry Sherry.

$\frac{1}{4}$  glass Cherry Brandy.

$\frac{1}{4}$  glass Brandy.

Small bottle Lemonade.

Use a large tumbler.

Plenty of cracked ice and decorate with slice of orange, lemon, banana and a few cherries.

# LONG DRINKS & COOLERS

## COASTER

1 dash Angostura.  
1 measure of Gin.  
1 slice of Lemon.  
Use medium size glass and fill up  
with Soda Water.

## CORAL

1/2 Daiquiri Rum.  
1/2 L.B.W.  
2 teaspoonfuls Grenadine.  
Fill with Soda, add lump of Ice.

## DESSERT HEALER

Put into a large tumbler 2 pieces  
of Ice.  
The juice of 1 orange.  
2 measures of Gin.  
1 dash of Cherry Brandy.  
Fill up with Ginger Beer.  
Serve with straws.

## HANSEAFEN- GLORY

Invented by  
H. Seifert

1 whole Egg.  
1 teaspoonful Sugar.  
Juice of 1 Lemon.  
1/3 liqueur glass Curaçao.  
1/3 liqueur glass Grenadine.  
1 liqueur glass of Gin.  
Shake, serve in large tumbler, fill  
up with Soda Water.

# LONG DRINKS & COOLERS



## HARVARD COOLER

Double measure Calvados.  
3 teaspoons Grenadine.  
Juice of a Lemon.  
Shake and strain into a tumbler and  
fill with siphon Soda.

## HIGHLAND

1 teaspoonful Powdered Sugar.  
The juice of half a Lemon.  
2 dashes Angostura Bitters.  
1 glass Scotch Whisky.  
1 lump of Ice.  
Use long tumbler and fill with  
Ginger Ale.

## LEO'S SPECIAL

Invented by  
Leo Schwabl  
1st Prize Madrid,  
1933

Dash Orange Bitters.  
 $\frac{1}{3}$  Apricot Brandy, Bols.  
 $\frac{2}{3}$  Dry Martini Vermouth.  
Shake. Pour into tumbler, fill up  
with dry Champagne.  
Add a piece of Lemon Peel.

## MOONLIGHT

$\frac{1}{2}$  tablespoonful Powdered Sugar.  
The juice of 1 Lemon.  
1 glass Calvados.  
Stir well and strain into long  
tumbler. Fill with Soda Water and  
decorate with fruits in season.

# LONG DRINKS & COOLERS



## PORTO RICO

Use small tumbler.  
Juice of  $\frac{1}{2}$  Lemon or Lime.  
 $\frac{3}{4}$  Dry Gin.  
 $\frac{1}{4}$  Grenadine.  
Fill with syphon soda water.

## REMSSEN

1 glass Dry Gin.  
1 Split Soda.  
Peel rind of lemon in spiral form,  
place in long tumbler with 1 lump  
of ice, add Gin and fill with Soda  
Water.

## RUM ADAM

Invented by  
C. Andrew

2 measures Jamaica Rum.  
1 measure Rose's Lime Juice.  
Slice of Lemon and Orange.  
Fill up with Ginger Ale.

## RUSSIAN VELVET

$\frac{1}{2}$  Russian Stout.  
 $\frac{1}{2}$  Tonic Water.  
Pour stout and add tonic.



# LONG DRINKS & COOLERS

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## SEA BREEZE

The juice of  $\frac{1}{2}$  a Lemon.  
2 dashes Grenadine.  
 $\frac{1}{2}$  Apricot Brandy.  
 $\frac{1}{2}$  Dry Gin.  
1 lump of Ice.  
Use long tumbler and fill with Soda  
Water, 2 sprigs of fresh mint on top.

## SHADY GROVE

$\frac{1}{2}$  tablespoonful of Sugar.  
The juice of  $\frac{1}{2}$  a Lemon.  
1 glass of Dry Gin.  
Use long tumbler and fill with  
Ginger Beer.

## SIXER

1 measure Gin.  
2 measures L.B.W.  
Add lump of Ice and fill up with  
Soda.

# LONG DRINKS & COOLERS



## VERMOUTH

1 Sherry Glass French or Italian  
Vermouth.  
Pour into a tumbler, add one large  
piece of ice.  
Syphon Soda Water to taste.

## VERMOUTH CASSIS

$\frac{3}{4}$  French Vermouth.  
 $\frac{1}{4}$  Cassis.  
Pour into a tumbler, add one large  
piece of ice and fill up with syphon  
Soda Water.

## WESTERN ELECTRIC Invented by Leo Schwabl

$\frac{1}{3}$  Cordial Medoc.  
 $\frac{1}{3}$  Cointreau.  
 $\frac{1}{3}$  Cognac.  
3 dashes Maraschino.  
Shake, pour into tumbler and fill up  
with Champagne.

# NON-ALCOHOLIC

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## BRIDE

1/2 Grenadine.  
1/2 Fresh Cream.  
Shake.

## CINDERELLA

1/3 Lemon Juice.  
1/3 Pineapple Syrup.  
1/3 Orange Juice.  
Shake.

## DOCTOR JOHNSON, JUNR.

Invented by  
Tim Hollings

1/2 Pineapple Syrup.  
1/4 Passion Fruit.  
1/4 Lemon Juice.  
1 dash of Grenadine.  
1 dash of White of Egg.  
Shake.

## PARSON'S SPECIAL

4 dashes Grenadine.  
1 glass Orange Juice.  
Yolk of an Egg.  
Serve in a medium size glass.  
Add dash of Soda Water.

## PINK FAIRY

3/4 L.B.W.  
1/4 Grenadine.  
Shake.

# NON-ALCOHOLIC

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## PINK PEARL

$\frac{2}{3}$  Grapefruit Juice.

$\frac{1}{6}$  Lemon Juice.

$\frac{1}{3}$  Grenadine.

The White of 1 Egg.

Add plenty of crushed ice and shake thoroughly.

## SUNBONNET

$\frac{1}{4}$  Grenadine.

$\frac{1}{4}$  Sirop de Citron.

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

Shake.

## TOMATO

1 glass Tomato Juice.

Dash of Pepper.

Dash of Salt.

Dash of Worcester Sauce.

Dash of Celery Salt.

Stir in ice.

It is better to keep the Tomato Juice very cold.

## YELLOW DWARF

Invented by  
W. J. Tarling  
1st Prize Inter-  
national Cocktail  
Competition,  
London, 1930)

The Yolk of an Egg.

$\frac{1}{2}$  Cream.

$\frac{1}{2}$  Almond Syrup.

Shake and strain, fill up with a dash of siphon Soda.

# OLD FASHIONED

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## OLD FASHIONED

1 lump Sugar.  
2 dashes Angostura Bitters.  
1 glass Rye or Bourbon Whisky.  
Crush the sugar and bitters together,  
add lump of ice, decorate with twist  
of lemon peel and slice of orange,  
using medium size glass and stir well.

## OLD-FASHIONED BRANDY Applegreen's Recipe, 1899

Use a large cut-glass. Put half a  
lump of cut sugar in the glass,  
dampen it slightly with water and  
crush well with muddler. Then put  
in lemon peel on the sugar and  
lump ice.

1 dash Angostura Bitters.  
Brandy as required.  
Stir and serve.

## GIN, OLD-FASHIONED Applegreen's Recipe, 1899


Use a large cut-glass.  
Put 1/2 a lump of cut Sugar in the  
glass, dampen it slightly with  
water, and crush well with muddler,  
then put in Lemon Peel on the sugar  
and the lump ice.

1 dash Peychaud or Angostura  
Bitters.  
1 measure Gin.  
Stir and serve.

# OLD FASHIONED




**SHERRY,  
OLD-FASHIONED**  
Applegreen's  
Recipe, 1899



Use a large cut-glass.  
Put  $\frac{1}{2}$  a lump of cut Sugar in the glass, dampen it slightly with water and crush well with muddler, then put in Lemon Peel on the sugar and the lump ice.  
1 dash Peychaud or Angostura Bitters.  
1 measure Sherry.  
Stir and serve.

## RICKEY

**GIN RICKEY**



Juice of  $\frac{1}{2}$  fresh Lime.  
1 measure Gin.  
Squeeze lime into medium size glass, add piece of ice, leave rest of lime in glass, add spirit, and fill with syphon Soda Water.

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# SLING

## GIN SLING (original recipe)

Dissolve 1 teaspoonful of Sugar in water.  
1 glass Dry Gin.  
1 lump Ice.  
Serve in long tumbler and fill with water.

## SINGAPORE SLING

Juice of  $\frac{1}{2}$  Lime or equal quantity Unsweetened Lime Juice.  
 $\frac{1}{4}$  Cherry Brandy.  
 $\frac{1}{4}$  Benedictine.  
 $\frac{1}{2}$  Dry Gin.  
Pour into shaker, add ice, pour unstrained into small tumbler, fill with syphon Soda Water.



# SOUR

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## BRANDY, SOUR

The juice from half a Lemon squeezed into a mixing glass. Syrup equal to the amount of lemon juice.

Brandy.

Small quantity of shaved Ice.

Stir and strain into fine, thin glass, then put in one small slice of orange.

Add dash of soda.

## DAIQUIRI SOUR

Juice of 1/2 Lemon.

1 teaspoonful powdered Sugar.

1 glass Daiquiri Rum.

Shake. Use champagne glass, add slice of orange and a cherry. Fill with Soda Water.

## WHISKY SOUR

Juice of 1/2 Lemon.

1 teaspoonful powdered Sugar.

1 glass Rye, Bourbon or Scotch Whisky.

Pour into cocktail shaker, add crackled Ice, shake well, strain into a wine glass that has been prepared with a slice of orange and a cherry. Fill with syphon soda water.



*Section Three*

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**INDEX**

to **NAMES** of **COCKTAILS**  
too numerous for inclusion of **RECIPES**  
in this book





# INDEX

The following are the names of many Cocktails of which space forbids giving the recipes. If any reader desires the recipe or recipes of any of these Cocktails they can be obtained from The United Kingdom Bartenders Guild, 43 Duke Street, St. James', London, S.W.1., post free, price 1/- per recipe.

- |                      |                        |                      |
|----------------------|------------------------|----------------------|
| A.A.                 | Alice Mine             | Angel's Wings        |
| Abbey                | Allen (Special)        | Angler               |
| A.B.C.               | Allende                | Angleterre           |
| Absinthe             | Allies                 | Angus' Fernet Branca |
| Absinthe Anisette    | All in One             | Anne's Delight       |
| Absinthe Special     | Allison's Gem          | Anniversary          |
| Accession            | Allright               | Ante                 |
| Adam                 | All Wave               | Antilles             |
| Adam and Eve         | Almond                 | Apache               |
| Adam's Apple         | Amateur Night          | Aphrodite            |
| Adam's Mistake       | Ambassador Clover Club | Apparent             |
| Addington            | Amber Kiss             | Appetiser            |
| Advocaat             | Amber Light            | Apple                |
| Affinity             | Ambrozia               | Apple Bloom          |
| Africa               | American Beauty        | Apple Brandy         |
| African              | American Club          | Apple Car            |
| After Dinner Special | American Club Cooler   | Apple Collins        |
| Airflow              | Americanos             | Apple Jack           |
| Air is Blue          | American Pousse        | Apple Jack Rose      |
| A.K.                 | American Flag Pousse   | Apple Jack Special   |
| Alabama Fizz         | Amok                   | Aprés Dinner         |
| Alamagoozlum         | Amore                  | Apricot              |
| Alannah              | Amy Johsuon            | Apricotcape          |
| Alaska               | Ana Held               | Apricot Dry          |
| Albern               | Anderson               | Apricot Sweet        |
| Albemarle Fizz       | Andy                   | April in Paris       |
| Albertine            | Andy Special           | Ardent               |
| Alex                 | Anemone                | Ardsley              |
| Alexander            | Angel Blush            | Argosy               |
| Alexander's Sister   | Angel Face             | Armada               |
| Alexanne             | Angel's Breath         | Armour               |
| Alfonso              | Angel's Kiss           | Army and Navy        |
| Alfonso Special      | Angel's Teat           | Army Crusader        |
| Algonquin            | Angel's Tip            | Around the World     |
| Algonquin Sour       | Angel's Tip (Liqueur)  | Arora                |
| Alice                | Angel's Wing (Liqueur) | Arctic Regions       |

## SUPPLEMENTARY LIST *(See first page of this Section)*

Artillery	Bacardi Side-Car	Bermuda Easter Lily
Artist's Special	Bacardi Smile	Bermuda Rose
As Thousands Cheer	Bacardi Special	Bermuda Swizzle
Astoria	Bacardi Sunshine	Berry
A.T.	Bacardi Vermouth, Dry	Berry Wall
A.T.C.	Bacardi Vermouth, Sweet	Betsy Flanagan
Atlantic No. 1	Bacardi Yacht Club	Bich's Special
Atlantic Flyer	Bachelor's Bait	Biffy
Atta Boy	Bachelor's Dream	Big Boy
Atty	Baco	Big John
Auburn Beauty	Bagatelle	Bijou
Auto	Bahai	Biltong Dry
Autumn Glory	Ballantine	Biltmore Individual
Autumn Sunset	Ballerina	Bird
Aviation	Balm	Bird of Paradise Fizz
Avro	Baltimore	Birthday
Azuri	Baltimore Bracer	Bishop
Aztec	Bamboo	Bishop Potter
	Bangor Special	Bismark-Seagram
	Barbara	Bitter
B. & B.	Barbary Coast	Bitter Broget
Babbie's Special	Barbizon	Bitter Pine
Baby Titty	Barclay Plunge	Bitter Sweet
Bacardi	Barley Mow	Bizzy Izzy
Bacardi Berry	Barney Barnato	Blackberry Flip
Bacardi Blossom	Baron	Blackbirds
Bacardi Bronx	Baroness, The	Black Cat
Bacardi Clover Club	Barraccas	Black Friars
Bacardi Coronation	Barry	Black Heart
Bacardi Dorothy Gish	Bartender	Black Lady
Bacardi Dubonnet	Barton Special	Black Mamba
Bacardi Elixir	Bass Wyatt	Black Mammy
Bacardi Four Dollar	Batavian	Blackstone
Bacardi Grape Fruit	Bath	Black Stripe
Blossom	Bayana	Blackthorne
Bacardi Grenadine	B.B.C.	Blackthorne Special
Bacardi High Stepper	Beach	Blanche
Bacardi Isle of Pines	Beadlestone	Blend
Bacardi Liberal	Beals	Blenton
Bacardi Mary Pickford	Beau Geste	Block and Fall
Bacardi Nightcap	Beauty	Blond Venus
Bacardi Old Fashioned	Beauty Spot	Blood and Sand
Bacardi Opera	Before and After	Bloodhound
Bacardi Paradise	Be Good	Blossom
Bacardi Plus	Belisha Beacon	Blue Bell
Bacardi Presidente	Belmont	Blue Blazer
Bacardi Prince	Benedictine	Blue Boy
Bacardi Rose	Bengal	Blue Danube
Bacardi Rum	Bengal Tiger	Blue Devil
Bacardi Rum, American	Bennett	Blue Devil Fizz
Style	Bentley Rolls	Blue Lagoon
Bacardi Rum, Dry	Bermuda	Blue Heaven
Bacardi Rum, Sweet	Bermuda Anglers	Blue Monday

## SUPPLEMENTARY LIST *(See first page of this Section)*

Blue Moon	Brandy Sham Parelle	Cabaret
Blue Nigger	Brandy Skin	Cabinet
Blue Pick-me-Up	Brandy Smash	Cablegram
Blue Ribbon	Brandy Snap	Cafe de la Paix
Blue Roan	Brandy Vermouth	Cafe Kirsch
Blues	Brant	Calgary
Blue Train	Bravo 1935	California
Blue Train Special, The	Breakfast	Calisaya
Blue Vision	Briday	Calumet
Blythe, Samuel G.	Bridle Day	Calvados
Bobby Burns	Bridge	Camilla
Bohemian	Brighter London	Camel's Kick
Bolero	Brighton	Cameo Kirkby
Boles	Bright Reign	Cameron's Kick
Bolo	Broadmoor	Campden
Bombay	Broadway	Canadian Club
Bon Boir	Broadway Melody	Canadian Club Highball
Bonny Heather	Broadway Smile	Canvasback
Bonny Prince Charlie	Broadway Star	Cape Delight
Booby	Broken Spur	Cape Nut
Book Cardillac Sour	Brompton's Pride	Cape of Good Hope
Booksellers' Special Pride	Bronx	Capitol, The
Boomerang	Bronx Golden	Caprice
Booster	Bronx Silver	Captain's Cabin
Boothers' Delight	Bronx Terrace	Cardinal
Borah Special Dry	Bronzemedal	Carioca
Boston	Brooklyn	Carlisle Special, The
Boston Perfect	Brothers in Arms	Carlton Coronation
Bottoms Up	Brouk	Carlton Special
Boulevard	Brown	Carroll
Boulevard Pick-me-Up	Brown Bomber	Carry On
Bounty	Brown and White	Caruso
Bouquet	Brown Jack	Casanova Sour
Bouquet Bridge	Brown Pussy	Casino
Bourbonnet	Brunelle	Castle
Bow Bell	Bruni Special, The	Castle Dip
Bowman	Brut	Cat
Bowman Special	Brut French Style	Cat's Eye
Box Car	Buchanan	Cat's Whisker
Brace Up	Buckingham	Caught and Bowled
Bradford, The	Buds Special	C.A.W.
Braham	Builder Upper	Cecil Pick-me-Up
Brain Duster	Bull Dog	Centre Court
Brain Storm	Bull Dozer	C.F.H.
Brandy	Bunny Hug	Chackornya
Brandy Blazer	Burra Kick	Champion
Brandy Cobbler	Busch	Chancellor
Brandy Bol	Bushranger	Chanticleer
Brandy Fancy	Buster	Chaparra
Brandy Fizz	Buster Brown	Charles Canby
Brandy Flip	B.V.	Charles Special
Brandy Old Fashioned	Byculla	Charlestown
Brandy Scafra	Byrrh	Charlie's Knickbein

## SUPPLEMENTARY LIST *(See first page of this Section)*

Charlie Lindberg	Coaster	Crisp
Charpentier	Coastguard	Crisper
Chauncey	Cock o' the North	Criterion
Chauncey Olcott	C.O.D.	Crooner
Cherrio	Coffee	Crowning Glory
Chelsea Special	Cold	Crown Corker
Cheltenham Flyer	Cold Deck	Crystal Bronx
Cherry Bounce	Coleman's Crooner	Crystal Slipper
Cherry Mixture	Collins, John	Cubalibre
Cherry Port	Collins, Tom	Cuban
Cherub	Colonial	Cuban Dream
Cheshire	Columbus	Cubano
Chicago	Commodore	Cuban Secret
Chicago Special	Commodore Gin Daisy	Cupid
Chilli	Compass Point	Curaçao
China	Coney	Cushman
Chinese	Congress	Cycle
Chintz	Consolidated	Cyclone
Cho-Cho	Continental	Czarino
Chocolate	Coo-ee Special	
Choker	Coomassie	D'Albert
Cholera	Cooperstown	D.A.C. Old Fashioned
Chorus Lady	Copley	Daily Express
Christie	Cordova	Daiquiri Golden Fizz
Chrysanthemum	Corinthian	Daiquiri Royal Fizz
Church Parade	Cornell (The Special)	Daiquiri Silver Fizz
Chukkidor	Cornish Wrestler	Daisy
Cider	Cornwell	Damn-the-Weather
Cincinnati	Cornpopper	Dan Godfrey's Tickler
Cinzano	Coronation	Dan's Special
Cinzano Sparkling	Coronation Ballet	Darb
Circus	Coronation Coq d'Or	Darling
City Fizz	Corpse Reviver	Dart
Clair	Corpse Reviver Liqueur	Davis
Clare	Cosmopolitan Delight	Davis Brandy
Clarendon	Cota	Dawn of Love
Claret Cobbler	Cotswold Delight	Dear Heart
Claret Punch	Cotswold Fire	Deauville
Claridge	Cough Cure	Debutante
Classic	Countess	Deceitful
Clayton's Special	Country	Del Mar Club Sour
Clear Thoughts	Country Club	Deep Sea U.S.A.
Clemenceau	Country Club Cooler	Deep Sea
Cleopatra	Coup de Foudre	Defender
Clifton	Courage	Delicious
Cliquot	Couronne	Delmonico
Clove	Courvoisier Suprema	Delphi
Clover	Covered Wagon	De Luxe Bracer
Clover Club	Cowboy	Dempsey
Club	Cream Fizz	Depth Bomb
Club Cup	Creation " 34 "	Depth Charge
Club House	Creole	Derby
Coalition	Creole Lady	

## SUPPLEMENTARY LIST *(See first page of this Section)*

Derby Fizz	Dubonnet Fizz	Envan's
De Rigueur	Dubonnet Flip	Epicurean
Detroit Club Special	Dubonnet Rickey	Eskimo
Detroit Leyland Daisy	Dubonnet Spaulding	Essex House
Devil's	Dubonnet Special	Ethel
Devil's Delight	Duc de Normandie	Eton Blazer
Devil's Kick	Dugorg	Eva
Devon Cliffs	Duke	Evans
Devonia	Duke of Marlborough	Evening Star
Devonshire Pride	Dundee	Evening Sun, The
Dexter Fellowes	Dunes	Evergreen
Diabola	Dunhill's Special	Everything But
Diana	Dunlop for the Tyred	Everybody's Irish
Dick Jr.	Duplex	Ewing
Dimentation	Duppy	Explosion
Dinah	Dutch Charlie's	Explorer
Ding Dong	Dutch Mike	Express
Dinner at Eight		Eye-opener
Diplomat		
Diplomate	Eagle's Dream	
Distillers	Earthquake, The	Fair and Warmer
Divan	East Indian	Fairbanks
Dixie	East and West	Fancy
Dixie Whisky	Eclipse	Fanfare
Doble Dos	Ecstasy	Fantasio
Docker	Eddy Brown	Farmerette, The
Doctor	Eden's Own	Farmer Grey
Doctor Collins	Edouard's One	Farmers
Dodge Special	Edward the VIII	Fascinator
Dog's Nose	Eighteenth Hole	Favourite
Dog's Pants	Eldorado	Feather
Dolly O'Daro	Election Eve	Fedora
Dolores	Electra	Fernet Branca
Dominion	Elephant's Ear	Field's Sloe Gin
Dominion Fizz	Eleventh Olympiad	Fifth Avenue
Donaldson Special	Elixir	Fifty-Fifty
Dorland	Elizabeth	Figleif
Dorothy Gish	Elk	Filmograph
Dorothy W.	Elk's Own	Final, The
Dorr	El Matador	Finale
Douglas	Elmo	Fine and Dandy
Dover Light	El Morocco Special Rose	Fioupe
Dover Patrol	Emerald Isle	Firenze Special
Down	Emerald Star	First Slip
Down for Nine	Emerson	Fisherman's Prayer
Dragon's Breath	Empire	Fisherman's Punch
Dream	Empire Binder	Fish House Punch
Dream Lady	Empire Jubilee	Five-Fifths
Dry as a Bone	Empire Special	Five O'clock
Dry Beaver	Empire Unity	Five-thirty-four
Du Barry	Endeavours	Flaming Beauty
Dubonnet	E. Nos	Flamingo
Dubonnet Cooler	Entente Cordiale	Flaming Tea Punch

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Flaming Youth	Gaby	Golden Glow
Flapper	Gaiety	Golden Hope
Flash of Lightening	Galloper	Golden Lady
Floater	Gangadine	Golden Plume
Flora	Garbo	Golden Rain
Floradora	Gardener	Golden Ray
Flora Macdonald	Gardenia	Golden Slipper
Florence Desmond	Garden of Eden	Golden Spin
Fluffy Ruffles	Gargoyle	Golden Sunset
Flushing	Garibaldi	Golden Swallow
Flying Scotchman	Garland's Appetiser	Gold Medal
Flying Special	Gasper	Golf
Flying Flea	G-Auge	Golf Links
Flying Trapeze	Gay Gaballero	Good Hope
F.M.T.	Gazette	Goodnight
Foaming Waters	Geisha	Good Times
Foolish Virgin	Gene Corrie	Googly
Forty Winks	Gene Tunny	Gordonus
Fountain of Youth	Geneva Glory	Gordon Selfridge
Four Dollar	Genevieve	Gordon Special
Four Flush	Georges	Government House
Four Fourths	George's Cooler	G.P.O.
Four-in-hand	Geo-Marina	G.R.
Four Parts	Gesundheit	Grace's Delight
Four Roses	Gibson	Gracie
Four Square	Golbey's Crystal Gazer	Gradeal Special
Four Twenty-two	Gilbert White	Graham
Fourth Degree	Gilroy	Graham Special
Fourth Regiment	Gimlet	Grand Atlantic
Fourth Star	Gin	Grand Duke
Fox River	Gin Buck	Grand Hotel Vienna
Fox Shot	Gin Cobbler	Grand Marina
Fox Trot	Gin Egg Nogg	Grand Royal Fizz
F.P. 1	Gin and Gin	Grape
Frankenjack	Gin Pash	Grape Fruit Blossom
Frank Hill	Gin Sangaree	Great Day
Frank Sullivan	Gin Smash	Great Neck
Frantic Atlantic	Gin Sour	Greeks, The
Fraternity Clubs Martini	Gin (Tom)	Green Bouquet
French	Gloom Chaser	Greenbriar
French "75," The	Gloom Lifter	Green Devil
French Canadian	Gloom Raiser	Green Dream
French Pousse	Goddess, The	Green Eye
Fresco	Gold	Green Heat
Friars Smile	Golden Arrow	Green Lady
Frosty Fire	Golden Bell	Green Prince
Frosty Night	Golden Drop	Green Sail
Frosty Weather	Golden Dream	Grenadier
Froupe	Golden Ermine	Grenadine
Full House	Golden Fizz	Greta Garbo
Full Pitch	Golden Gate (Highball)	Grit
Fuzzy Wuzzy	Golden Gauntlet	Grosse Pointer, The
	Golden Glory	Grove



# SUPPLEMENTARY LIST *(See first page of this Section)*

Guards	Herman's Beret	Imperial Souverain
Guggenheim	Herring Cherisher	Income Tax
Gun Cotton	Hibiscus	Indian Summer
Gypsy	Hickory, The	Infuriator
Gypsy Queen	High Flyer	Ink Street
	Highland Flying	International
	Highland Tam	Irene
Haarlem Club	High Life	Irish
Habanera	Highstepper	Irish
Habitant	Highway Code	Irish Rose
Hakem	Hiker	Irvine
Half om Half	Hillard	Isle of Pines
Hall	Hiram	Isle of Skye
Handicap	Hoe Raynoe	Italian
Hanky-Panky	Hoffman House	
Happy Ending	Hoffman's Punch	Jabberwock
Happy Moments	Hollander	Jack and Jill
Happy Youth	Holland House	Jack Canuck
Harbour Light	Hollywood Rye	Jack Collins
Harry Lauder	Holstein	Jack in Box
Harry's	Homestead	Jack Pine
Harry's Own	Honeydew	Jack Powell
Harry's Pick-me-Up	Honey Moon	Jack Rabbit
Harvard	Honolulu	Jack Rose
Harvester	Hook and Eye	Jackson
Harvest Moon	Horkinson	Jack Wallace
Hasty	Horse Power	Jack Withers
Hatchett's	Horse's Neck	Jack Zeller
Havana	Hotcha	Jamaica Rum
Havana Silencer	Hotcha-Hotcha	Jamaica Rum Fizz
Have a Heart	Hotel Angleterre Special	Jane Gail
Have Another	Hotel Fort Selby	Japanese
Havoc	Hotel Montclair Cafe	Javana
Hawaiian	Special	Jeffery
Hawthorne	Hot Shot	Jersey
Haymarket	Hot Toddy	Jersey Lightening
Haynes Flyer	Howard	Jersey Lily
H. de P. Special	H.P.W.	Jenks
Headland	Hudson	Jewel
Health	Hug	Jeyes Fluid
Health and Strength	Hundred Per Cent	Jeyplak
Heap of Comfort	Hungarian Bracer	Jim Lee
Hearst	Hurricane, The	Jimmy Blanc
Heart's Content	Hurlingham	Jimmy Special
Heart's Desire		Jimmie's Specia
Heaven Sent	I.B.F. Pick-me-up	Jim Tucker
Helen's	Ich Dien	Joberg
Helen's Nectar	Ideal	Jockey Club
Hell	Imperial	John
Hell Bent	Imperial Fizz	John Collins
Hell's Angel	Imperial Monarch	Johnnie of Skye
Henderson, The	Imperial Palace	Johnny
Here's Hoping		

## SUPPLEMENTARY LIST *(See first page of this Section)*

John Wood	Knightsbridge Special	Little Marvel
Jolly Good Fellow	Knock-Out	Little One
J.O.S.	Kola Tonic	Little Willie
Jouprey	Kurbag	Livener
Journey's End	Kungsholm	Livingstone
Joy Bells		Load o' Mischief
Jozone		Locomotive
Jubilee	Ladies' Delight	Loewi
Jubilee Beacon	Lady Alexander	Loftus
Jubilee Flip	Lady Alice	Loire
Jubilee Parade	Lady Betty	London Buck
Jubilee Reign	Lafayette	London Flip
Jubilee Time	Lahore's Golden Dry	London Special
Judge	L'Aiglon Mint Mash	Lone Pine
Judge Jr.	Lambert	Lone Tree
Judgette	Landon Special	Lone Tree Fizz
Judge Smith	Lane Glory	Longchamp
Jumbo	La Perkinosa	Longchamps Fizz
Junior	La Prusine	Long Life
Jupiter	Lasky	Lord Mayor
June Blossom	Last Chance	Lost Chord
Junkins	Last Round	Lotus Club Special
Just We Two	Lawhill	Loud Speaker
	Laws	Louis
	L.B.W.	Louise
Keep in Order	Leap Frog	Louisiana
Kemble House	Leap Year	Love
Kenneth	Leatherneck	L.S.D.
Kentucky	Leave-it-to-me	Lucifer
Kentucky Lasting Drink	Lee	Luckow Punch
Kentucky Mint Julep	Legion	Lucky "B"
Kicker	Lemon Pie	Lucky Lew
Killer	Leontine	Lucayana
Kimberley	Le Roi	Luigi
Kina	Let Stry	Lukey
Kinderhook Special	Lewis	Lulu's Eye Lash
King Charles	Lexington Whisky Sour	Lumber Hit
King Cure No. 1	L.G.	Lusitania
King George	Liberal	Lutkins Special
King's Club	Liberty	
King's Court	Lido	
Kingston	Lifebelt	Ma Cherie
Kingsway	Life Saver	M.C.
Kirsch	Lightning	McCutcheon
Kiss in the Dark	Lightning Pick-me-up	McHenry
Kiss Me Again	Light Sussex	McKinley's Delight
Kitchen, Karl K.	Li Hung Chang	McLane
Kitinit	Lillet Special	Madge
Kitty Kendall	Lilly	Madrid
Klondyke	Lily	Magnate
Knickerbein	Lily of the Valley	Magnolia Blossom
Knickerbocker	Lime	Mah-Jongg
Knight Errant	Little Devil	Mahmudabad

## SUPPLEMENTARY LIST *(See first page of this Section)*

Maiden's Blush	Memphis Fizz	Morning
Maiden's Dream	Menedez	Morning After
Maiden's Kiss	M'En Fous	Morning Glory Fizz
Maiden's Prayer	Meridan	Morning Star
Maid of the Mountains	Merrie England	Moris Ten
Maimi Taylor	Merry Monarch	Morrocco
Major	Merry Widow	Moss Rose
Mallory (Smith)	Metropole	Mother's Knee
Mandarin	Metropole, U.S.A.	Moulin Rouge
Manhattan	Metropole, Southern	Mount Stephen
Mansfield	Style	Mousse
Manx	Mexican Eagle	Moussec Crustas
Manyann	Miami Shore	Moussec Pink Jug
Manzanilla	Mickey House	Mr. Manhattan
Maple Leaf	Mid-day	Mud in your Eye
Maragato	Midnight	Munk
Marawish	Midsummer	Murray
Marco Polo	Mighty Atom	Mule's Hind Leg
Margaret Illington Cup	Mikado	Mule's Kick
Marguerite	Mikado, No. 2	Muki-Oh
Marina	Milk Punch	Myers Rejuvenator
Marina Green	Miller	Mystic Marvel
Marion Special	Millionaire	Mytric
Marmon	Millionaire Sour	
Marnier's Dream	Milo	
Marny	Mimi	Nana
Marquette	Min	National
Marshal	Minaut	Narragansett
Marticot	Minerva	Nautilus
Martinez	Minesweeper	Navy
Martini	Minnehaha	Nectar
Martini Caresser	Minnie	Negrita
Martini Club	Mint	Nerver
Martini Dry	Mint, No. 2	Netherland
Martini Fizz	Mint, No. 3	Netherland Plaza Sour
Martini Grape Fruit	Mint Fizz	Neveda
Martini Old Fashioned	Mint Sprey	Newbury
Martini Quarter Deck	Mirabell	New Brunswick
Martini Special	Mira Mare	New Deal
Martini Sweet	Missourie Punch	New Inn, The
Marvel	Modern	New Life
Mary Garden	Moe-hee-toe	Newman
Mary Pickford	Mojito	New Nineteen-Twenty
Mary Rose	Moll	New Orleans
Maurice	Monestry	Newport
Mauser	Montana	New York Whisky
Mavis	Monte Carlo Beach	New Yorker
Mavis Delight	Montpelier	New Yorker Special
Mayfair	Montreal Blazer	Nice and Tasty
Mayflower	Montmarte	Nick of Time
Maytime	Moonbeam	Nicholas
Medford Rum	Moon Raker	Nickey
Meehoulong	Moonshine	Nicolaski

## SUPPLEMENTARY LIST *(See first page of this Section)*

Nicole	Old Pal	Passion Fruit
Nielka	Old Plantation	Passion Golden Glory
Night Cap	Old Rock, The	Pathfinder
Nine Pick	Old Southern Gentleman	Pat's Special
Nineteen	Old Sport	Paul
Nineteenth Hole	Olivette	Peacock, The
Nineteen-Twenty	On Request	Peach
Nineteen-Twenty Pick- me-up	Ontario	Peach Blossom
Nissequoque	Opal	Peach Blow
Noble Experiment	Opera	Peacock
No Luck	Orama	Pearl
Nora Bayes	Orange	Peblo
Normandie	Orange Baby	Peggy
Normandy	Orange Blossom Special	Peggy Wood
Northholt	Orange Bud	Pelham Manor
North Pole	Orange Delight	Perfect
Northside	Orange Fizz	Perfect Rye
Nor-West	Orange Juice Fizz	Perfumed Lady
Norwyn	Orange Flip	Pernod Veritas Fizz
Nose Dive, The	Orange Martini	Pernod Veritas Rickey
Nosey Parker	Orgeat, The	Perroquet Flip
Nothing Doing	Orphan, The	Personal Call
Not-Out	Orion	Personality a la Roi
Noyeau	O.T.H.	Peter Pan
Nuff Said	Oyster Bay	Peto
Numerous Treasure	Ozone	Pheasant
Nunzi		Philadelphia Scotchman
Nut	Paco	Philadelphia Special
Nutley Special	Page Court	Philomel
Nuts in May	Palace, The	Phoebe Snow
Nutting	Palate	Piccad
	Palate's Passion	Piccadilly
	Palatte	Picking Cotton
O'Brien's Special	Palmer	Pick-me-up
Odd McIntyre	Palmetto	Pickup
O.E.	Panama	Pickwick
Oh! Anything	Pan-American	Picon and Grenadine
Oh! Boy	Pansy	Picon Pompiere
Oh! Harry	Pansy Blossom	Pierre Special
Oh! Henry	Pantomime	Pilot
Oh! No	Paradise	Pilot Mildred
Oi-Oi	Paradise Special	Pimmern
O'Jen	Paris	Pimms No. 1
Okapi	Parisian	Pimms No. 2
Oko	Parisian Blond	Pimms No. 3
Old Compton	Park Avenue	Pimms No. 4
Old England	Parson	Pineapple
Old English	Parting Beauty	Pineapple Blossom
Old Faithful	Pash Dry	Pineapple Bronx
Old Hickory	Pashley Special	Pineapple Rum Fizz
Old Ironsides	Passion	Pine Tree
Old Kentucky	Passion Bronx	Pine Wood
		Ping Pong

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Ping Pong Special	Princeton Mary's Pride	Red Horse
Pinkatino	Princeton	Red Sky
Pink Baby	Princetown	Red, White and Blue
Pink Beauty	Princetown Club Man-	Reeves Special
Pink Charlie	hatten	Reform
Pink Elephant	Prior	Regent Belle
Pink Lady	Professor	Reis
Pink Mouse	Progress	Rejuvenation
Pink Pearl	Prohibition	Remsen Cooler
Pink Pineapple	Prosperity	Remus
Pink Rapture	Pruneaux	Replica
Pinky	Puerto Rico	Reuben's Seagram Man-
Pirata	Puritan	hatten
Plantation	Purple Blossom	Reviera
Planter's No. 1	Purple Potion	Re-Vigorator
Planter's Breakfast	Putsy	Rex
Platinum Blond	Pushcart	Rex-Regina
Players		Rhine Wine Cup
Plaza		Richmond
Pleasant Thoughts	Quaker's	Rickey
Plinius	Quartier Latin	Riding
Pluie d'Or	Queen Daisy	Riding Club
Plymouth Gin	Queen Elena	Riga Kick
Plymouth Hoe	Queen Elizabeth	Ritz Carlton Cooler
Pob Joy	Queen's	Ritz Carlton Special
Poker	Quelle Vie	River Club Whisky Sour
Pollyana	Quick	R.N.
Polo	Quick Recovery	Robin
Polo Farm	Quintet	Robinhood
Pompierre	Quintuplets	Robson
Pooh Bar		Rocking Horse
Poop Deck		Rocky Mountain
Poppy	Rabbie Burns	Roller Skate
Porter	R.A.C. Special	Rolls Royce
Porto	Racquet Club	Roma
Porto Dash	Racquet Club Special	Romany Rose
Port Wine Cobbler	Radiator	Roosevelt Seagram Man-
Port Wine Flip	R.A.F. Betty	hatten
Port Wine Sangaree	Rainbow	Rosalind
Pousse L'Armour	Raithby	Rose
Pousse Cafe	Ramona	Roselin
Pousse Cafe Waldorf	Ramon Newton	Rosemary
Prairie	Ramos	Rosery
Preavis	Ramos Fizz	Rosington
President	Ramos Creole	Rossi
Presidente	R.A.N.S.	Rossi Swizzle
Prestoman	Rapid	Rosy
Prince	Raspberry	Roy
Prince Charlie	Rasputin	Roy's Secret
Prince Charming	Rattle-Snake	Royal
Prince Henry	Razzberry	Royal Blush
Princess	Recovery	Royal Canadian
Princess Marina	Red Cross	Royal Ruby Fizz

# SUPPLEMENTARY LIST *(See first page of this Section)*

Royal Hawaiian	Sandy McElhone	Shrapnell
Royal Hawaiian Special	Sandy McKay	Shrimp
Royal Review	San Martin	Shygirl
Royal Romance	Santa Barbara Special	Sibby's Special
Royal Ruby Fizz	Santa Cruz Rum	Sideslip
Royal Smile	Santiago	Sidney
Royal Smile Punch	Sarah Bernhardt	Sidney's Special
Royal Sovereign	Saratoga	Signa Shi
Royal Standard	Saratoga Brace Up	Siki
Royal "35," The	Saucy Sue	Silk Stockings
Royalty	Savoy	Silvana
Roy Howard	Savoy Hotel (Fancy Liqueur)	Silver
R.R.	Savoy Hotel Special	Silver Blue Fizz
Ruby	Savoy Tango	Silver Bullet
Ruby Fizz	Sauterne Cup	Silver Fancy
Ruby Royal	S.B.	Silver Fish
Rudi	Scheuer	Silver King
Ruin	Scotch Highball	Silver Medal
Rum	Scotch Johnnie	Silver Minx
Rum Ade	Sea Crest	Silver Plume
Rumba	Seagram's Special	Silver Reign
Rum Collins	Seagram's Special Egg- Nogg	Silver Spring
Rum and Coca Cola	Sea Here	Silver Star
Rum Dolores	Seesaw	Silver Stallion
Rum Flip	Self Starter	Silver Streak
Rum Highball	Sensation	Silver Town
Rum Julip	September Morn	Simple Simon
Rum Maree	Serpent, The	Singapore Gin Sling
Rum Orange	Seven Eleven	Sip and Smile
Rum Sangaree	Seven-Seventy-Five	Sir Robert
Rum Sour	Seventh Heaven	Sir Walter
Rusa	Sevilla	Six Cylinder
Russet	Sez You	Sixty-Nine
Russian	S.G.	Six Valve
Rye and Pine	Shandy Gaff	Skoal
Rye Collins	Shanghai	Sky Rocket
Rye Sour	Sharkey Punch	Sleeper Awakes
	Sheepshead Bay	Sleepy Head
St. Clement	Shelbourne	Sleepytime Gal
St. Francis	Sherman	Sleepy Hollow Club
St. Francis Special	Sherry	Slimmer, The
St. Germain's	Sherry and Egg	Sloeberry
St. John	Sherry Cobbler	Sloe Combustion
St. Mark	Sherry Delight	Sloe Gin
St. Moritz	Sherry Flip	Sloe Gin Blossom
St. Peter	Sherry Plain	Sloe Gin Cobbler
Safety Zone	Sherry Twist	Sloe Gin Collins
Salome	Ship	Sloe Gin Fizz
Salon	Shirley Temple	Sloe Gin Rickey
Sanctuary	Short Life	Slome
Sandbanks No. 1	Short Single	Sloppy Joe
Sand Martin		Smallwood
		Smart

## SUPPLEMENTARY LIST *(See first page of this Section)*

- Smile  
Smiler  
Smith  
Smoothy  
Snake Bite  
Snappy  
Snicker  
Snowball  
Snyder  
Society  
Soda  
Soft  
Sola Mer  
Solamer  
Solitude  
Some Moth  
Somerset  
Something Like  
Song Bird  
Songster  
Sonny Boy  
Sonora  
Sonza's Wilson  
Soother  
Sorcerer  
So Sweet  
Soul Kiss  
Southern Beauty  
Southern Belle  
South Africa  
Southlands  
South Side  
Soyer-au-Champagne  
Spaulding (Dubonnet)  
Spanish  
Spanish or Spanish  
Delight  
Spanish Delight  
Spanish Town  
Special Manhattan  
Special Sour  
Speed Six  
Spencer  
Sphinx  
Spion Kop  
Spirit of 1934, The  
Sports Model  
Spring  
Spring Feeling  
Springfield  
Squish, The  
Staghunter  
Standard  
Stanley  
Star  
Starboard  
Star of London  
Stars and Stripes  
Startler  
Steuben Special  
Steve's Chill Killer  
Stinging Nettle  
Stirrup Cup  
Stone  
Stone Fence  
Stop Press  
Stormy Weather  
Story  
Straight Law  
Straits Sling  
Strathosphere  
Strawberry  
Streamline  
Strike's Off  
Suisse  
Suisse  
Sulgrave Tom Collins  
Summer  
Summer Breeze Punch  
Summer Delight  
Summer Time  
Sunbeam  
Sunbonnet  
Sundial, The  
Sundowner  
Sunkist  
Sunrise  
Sunset  
Sunshine  
Sunshine Fizz  
Sun Tan  
Swallow Wings  
Swan  
Swanhill  
Sweet and Lovely  
Sweet Cider  
Sweet Desire  
Sweet Dream  
Sweet Habana  
Sweet Patotie  
Swift and Sure  
Swing Time  
Switchback, The  
Swizzles  
Syllabus  
Synchronesh  
Table de Jeux  
Tahoe Tavern  
Tailspin  
Taj Mahal  
Tallulah Pash  
Tamara  
Tammany  
Tangarine  
Tango  
Tea Cobbler  
Ted Ricker  
Television  
Tempter  
Temptation  
Ten-Twenty Pierce  
Street  
Tete d'Or  
Thamisis  
Thanksgiving Special  
That's Nice  
Thick Night  
Third Degree  
Third Rail  
Thorndyke  
Three Mile Limit  
Three Stripes  
Thunder  
Thunder and Lightning  
Thunder Clap  
Thunderstorm  
Thurlestone Royal  
Tickler  
Tiddler  
Tiger Ray  
Tigger, The  
Tim's  
Tim's Own  
Times Square  
Tipper  
Tipperary  
Tip Top  
T.N.T.  
Toma Y Dale (See  
Angler)  
Tonic, The  
Toddy's  
Tollard Royal  
Tom Collins (Irish)  
Tom Gin  
Toni's Special  
Tonray  
Too-Too  
Top and Bottom

# SUPPLEMENTARY LIST *(See first page of this Section)*

Top Bar	Vat, The	Wee One
Top Hole	V.C.	Weesuer Special
Torin	Velocity	Weirbank Rose
Torpedo (U.S.A.)	Velvet	Welcome Stranger
Transformation	Venetian Blind	Wembley
Transvaal	Vera	Wendy
Treasury	Vermouth	Westbrook
Trilby	Vermouth and Curacao	Westchester Bourbon
Trinidadaddy	Vermouth Fancy	Western Rose
Trinity	Vermouth Plain	Westminster Chimes
Triple Orange	Vermouth Old Fashioned	Weylin
Triplice	Verne Special	What's It
Tropical	Viscountess	Which Way
Trowbridge	Victor	Whip
T.R.P.	Victoria	Whiskir
Trunk Call	Victoria Club Special	Whisky
Tudor	Victory	Whisky Canadian
Tulip	Vienna	Whisky Fizz
Tullane	Vie Rose	Whisky Flip
Tunnel	Villavicencio	Whisky Old Fashioned
Tufter	Violet	Whisky Punch
Turf	Virgin	Whisky Rye
Tussetto	Virginia	Whisky Scotch
Tuxedo	Virgin Special	Whisky Special
Tuxedo	Vodka Bee's Knees	Whispir
Twelve O'clock	Vodka Blues	Whist
Twenty-one Special	Vodka Perfect	White
Twenty-seventh (" 27 ")	Voisin	White Baby
April	Volga	White Cargo
Twin Six	Volstead	White Elephant
Two Spot	Voortrecker	White Flow
Typhoon	V.O. Toddy	White Heat
	Vox Pop	White Horror
		White Pine
Ulanda		White Plush
U.C.	Waldorf	White Rat
Uncle Sam	Waldorf Queen's	White Rose
Union Club Special	Waldorf Special	White Wings
Union Jack	Waldorf Gloom Lifter	Whizz Bang
Union Jackson	Walker	Whizz Doodle
Union League	Walkerville	Whoopee
Unity	Wanda's Dream	Why
Unusual	Ward Eight	Widow's Dream
Uptown Seagram Man-	Warden	Widow's Kiss
hatten	Ward's	Wild Rose
Upstairs	Warwick Special	Williams
	Warerbury	Willie Smith
Vagabond's Dream	Wat-u-Like	Killmer's Special
Valencia	Waverley	Will Rogers
Vancouver	Waxen	Windy Corner
Van Deusen	Webster	Winter Delight
Van Wyck	Wedding Belle	Wintersmorn
Van Zandt	Wedding Night	Wodka Blues



## **SUPPLEMENTARY LIST** *(See first page of this Section)*

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Wonder	Yankee Prince	Yuma Jana.
Wonderful	Yale Club Old Fashioned	
Woodsgate	Yellow Light	Zabriskie
Woodside Echo	Yellow Moon	Zanzibar
Woodside Whisper	Yellow Parrot	Zaza
Wop	Yellow Rattler	Zazerac, No. 2
Worth, The	Yellow Streak	Zazeraz
Wow	Yodel	Zelli's Special
W.W.W.	Yokohama	Zed
Wyton	Yolande	Zic-Zac
Xanthia	Young Man	Zimmy
Xeres	York	Zipper
X.Y.Z.	York Special	Zit
Yacht Club	Yorker	Zumbo
	Yo-Yo	





*Section Four*

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**GLOSSARY**  
OF  
WINES, SPIRITS, LIQUEURS  
ETC.





## GLOSSARY

- ABRICOTINE.**—A French Apricot Brandy. Colour bright tawny; flavour “apricot” and Cognac. Made by Garnier.
- ABSINTHE.**—A highly concentrated wormwood distillate.
- ADET.**—A Cognac. It is bottled in two colours, white and dark.
- ADVOCAAT.**—A Dutch liqueur. Yellow in colour; flavour eggs and Brandy.
- AMER PICON.**—A bitter liqueur wine. An apéritif.
- AMOURETTE.**—A French liqueur.
- ANGELICA.**—A Basque liqueur. Pale yellow in colour, very sweet, flavoured with Angelica and Pyrenees plants.
- ANGOSTURA.**—A popular brand of “Bitters.” It is made at Port of Spain, Trinidad, with Rum as its basis and a number of aromatic herbs and roots.
- ANIS.**—Aniseed flavoured spirit. A sweet liqueur.
- ANISETTE.**—A liqueur. Colourless and sweet, flavour aniseed.
- APÉRITIF.**—French for a short, strong and often bitter drink, supposed to give one an “appetite” before meals.
- APPLE BRANDY.**—Distilled Cider, a colourless potable spirit, usually of high strength and unsweetened.
- APPLE GIN.**—There are two varieties, sweet and dry. It is a Gin combined with the soluble ingredients of the apple. Greenish tint in colour.

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**APRICOT BRANDY.**—A liqueur chiefly made in England, France and Holland. Tawny in colour with the flavour of the apricot and usually quite sweet.

**APRICOT GIN.**—Liqueur flavoured with apricot.

**APRY.**—The registered name for an Apricot Brandy made in France by Marie Brizard.

**AQUAVIT.**—A colourless strong spirit.

**ARMAGNAC.**—Brandy distilled from wine of the Gers Département. The centre of the Armagnac district is Condom. The best Armagnac Brandies are distilled from the Bas-Armagnac wines, and are divided into three classes, known as Grands, Fins and Petits.

**ARRACK.**—A strong spiritous liqueur distilled chiefly from rice, but also from the sugar cane, and flavoured with a number of Eastern fruits and roots.

**AURUM.**—An orange flavoured liqueur of delicate taste, from Pineta di Pescara (Italy).

**BABY.**—The name sometimes given to the nip or quarter-bottle of Champagne.

**BALSAM OF HERBS.**—Medicinal Bitters.

**BANANA LIQUEUR.**—See Crème de Bananes.

**BENEDICTINE.**—One of the most popular of all liqueurs, distilled at Fécamp (France). Coloured yellow.

**BISHOP.**—Port and sugar made hot, with a cloves-ridden orange steeped in it.

**BLACKBERRY BRANDY.**—One of the minor liqueurs, very dark in colour and with the blackberry flavour.

**BLACKBERRY GIN.**—A special Gin flavoured with blackberry, dark in colour.

**BLUE CURACAO.**—Ordinary Curaçao, coloured blue.

## GLOSSARY

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- BOCKSBEEREN.**—See Cassis.
- BOURBON.**—Whisky distilled from maize. A good blending Whisky for cocktails.
- BRANDY.**—A spirit distilled from wine.
- BRISTOL CREAM.**—A fine Oloroso Sherry.
- BRISTOL MILK.**—Extra superior golden Sherry.
- BULLACE GIN.**—A Gin flavoured with bullaces.
- BYRRH.**—A French apéritif.
- CACAO CHOUVA A LA VANILLE.**—A French liqueur with the flavour of vanilla chocolate. Very sweet.
- CALORIC.**—A Punch made and bottled in Sweden.
- CALVADOS.**—Fine Apple Brandy.
- CAMPARI BITTERS.**—Extract of Capsicum, less pungent than Angostura. Red in colour and has a distinct flavour of its own.
- CAPÉRITIF.**—Apéritif from the Cape.
- CAPRICOT.**—An Apricot Brandy liqueur, gold in colour.
- CASSIS.**—A liqueur, almost black in colour, rather sweet and with the flavour of black currants.
- CERASELLA.**—A dark red coloured sweet Italian Cherry liqueur of delicate flavour.
- CHAMPAGNE.**—The name of a former province of France, and also the name by which is known the most famous of all sparkling wines, made within a strictly limited area of the said former Champagne Province. Both red and white still wines are made in Champagne, but, when not otherwise qualified the name “Champagne,” in English, only refers to the white sparkling wines of Champagne.
- CHAMPAGNE (Fine).**—The name by which some Cognac Brandy is known. It does not apply to any particular type of Brandy, but is intended to convey the idea of a good quality brandy, a blend of brandies of which some may have been Grande or Petite Champagne Brandies.

## **GLOSSARY**

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- CHARTREUSE.**—A sweet liqueur of which the secret of the recipe is closely guarded. Made in two colours, yellow and green. Was originally made in Voiron in France until the Monks were turned out. Now made in Spain.
- CHERRY BRANDY.**—An English liqueur also made in many other countries. There are two kinds, dry and sweet.
- CHERRY GIN.**—A liqueur with cherry flavour.
- CHERRY NALIVKA.**—Is a Baltic or a former Russian liqueur. Very sweet and of low alcoholic strength. Bright cherry in colour. Always put up in gold painted bottles.
- CHERRY WHISKY.**—A liqueur, dark red colour with cherry flavour, strong in alcohol.
- CHESKY.**—Cherry Whisky distilled in France.
- CINNAMON.**—Used as a flavouring, the essential oil of Cinnamon in alcohol. Yellow in colour.
- CLOVE.**—Used as a flavouring, the essential oil of cloves in alcohol. Dark red in colour.
- COBBLERS.**—An American name for long drinks made up of various wines served in tumblers a third full with shaved or pounded ice and a little sugar. Served with a slice of orange or pineapple or other “trimmings” and two straws.
- COCKTAIL CHERRIES** are generally sold in three cherries, Maraschino red and yellow and in Curaçao or Menthe green.
- COGNAC.**—Cognac is the name of the Brandy distilled from wine made in the Cognac district. This district is strictly limited and is responsible for the production of brandies which may rightly claim precedence over all other, both in point of antiquity and excellence. The vineyards of Cognac which produce the finest Cognac Brandies are those of the Grande Champagne, Petite Champagne and



## **GLOSSARY**

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Borderies. The name Cognac has a strictly geographical meaning; it cannot be given to any other brandy than the brandy distilled from wine made from the vineyards of the district of Cognac. Furthermore, the names of Grande Champagne, Fine Champagne, Petite Champagne are also geographical expressions corresponding to the peculiar chalky soil formation of a small and very distinct area, within the Cognac district, where the best Cognac Brandies are made.

**COINTREAU.**—The trebly distilled colourless orange liqueur.

**CORDIAL MÉDOC.**—A dark red French liqueur. Something in the nature of a distilled claret.

**CORDIAL RÈBY.**—A liqueur with a Cognac basis, brown in colour.

**CRÈME DE BANANES.**—A liqueur flavoured with banana.

**CRÈME DE CACAO.**—A French liqueur, chocolate in colour, with the flavour of cocoa and very sweet.

**CRÈME DE CACAO CHOUAO.**—A sweeter quality of the Crème de Cacao.

**CRÈME DE CASSIS.**—A sweeter heavier edition of Cassis.

**CRÈME DE CHOCOLAT.**—A variant of the Crème de Cacao Chouao.

**CRÈME DE CIEL.**—A Dutch liqueur, after the style of Curaçao, light blue in colour.

**CRÈME DE CUMIN.**—A Kummel. Has a considerable quantity of sugar crystals in it. Strong in alcohol.

**CRÈME DE FRAISES.**—A sweet French liqueur flavoured with strawberry. Strawberry in colour.

**CRÈME DE FRAMBOISES.**—A sweet French liqueur, flavoured with raspberry. Raspberry in colour.

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**CRÈME DE MANDARINE.**—A tangerine liqueur, better known as Mandarine de Blidah, being made from Blidah tangerines.

**CRÈME DE MENTHE.**—A very popular liqueur, possessing valuable digestive properties. It is made of wine or grain spirit flavoured with peppermint and sweetened. When it leaves the still it is absolutely colourless, and some Crème de Menthe is sold in the pure white form. As a rule, however, it is coloured green, and such colouring should be of pure vegetable matter. The original Crème de Menthe is compounded by Cusenier and marketed under the name of Freezomint.

**CRÈME DE MOKA.**—A French liqueur, light brown in colour and with a coffee flavour.

**CRÈME DE NOYAU.**—A French liqueur with almond flavouring. Pink or white.

**CRÈME DE PECCO.**—A Dutch liqueur with a tea flavour, semi-sweet, colourless.

**CRÈME DE PRUNELLES.**—A liqueur, plum green in colour, sweet.

**CRÈME DE ROSES.**—A pink liqueur, flavoured with rose.

**CRÈME DE THÈ.**—A colourless French liqueur, with the flavour of tea.

**CRÈME DE VANILLE.**—A French liqueur, sweet and with a strong vanilla flavour.

**CRÈME DE VIOLETTES.**—A pale violet French liqueur and scented with violets.

**CRÈME YVETTE.**—An American liqueur. Very old, with the flavour, colour and scent of parma violet. Sweet. Rather high alcoholic strength.

**CURACAO.**—A sweet digestive liqueur made wine or grain spirit—sugar and orange peel. It was first made by the Dutch, who used as a

## GLOSSARY

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flavouring agent the *Citrus Aurantium Curasuvienensis*, a bitter orange first discovered in Curaçao, a Dutch West India Island. Colours, red, white, blue, green and orange.

**DAIQUIRI.**—A Cuban Rum of very high quality and special flavour.

**DAMSON GIN.**—An English liqueur, dark red colour, flavoured with damson.

**D.O.M.**—See Benedictine.

**DRAMBUIE.**—A Scotch liqueur, golden in colour with the flavour of whisky and honey.

**DUBONNET.**—A French tonic or medicated wine, with a bitter quinine after taste. An apéritif.

**EAU-DE-VIE.**—“Water of Life,” potable alcohol or spirit not necessarily distilled from wine. The two most usual forms of Eau-deiVie are Eau-de-Vie de Grain and Eau-de-Vie de Vin; grain spirit and wine spirit. Eau-de-Vie de Marc is the spirit obtained from the distillation of the husks of grapes after they have been pressed and the wine made. Eau-de-Vie de Cidre is distilled cider.

**EAU DE VIE DE DANTZICK.**—An imitation of Danzig Goldwater.

**ELIXIR D'ANVERS.**—A sweet liqueur, yellow in colour, with taste in the same line as Yellow Chartreuse.

**ELIXIR DE ROTTERDAM.**—A Dutch liqueur.

**FERNET BRANCA.**—An Italian bitter.

**FORBIDDEN FRUIT.**—An American liqueur. The flavour is a mixture of grapefruit and orange. Colour, a red flame. Sweet, with a bitter after-taste. High alcoholic strength.

**FRAISIA.**—A red French liqueur, flavoured with strawberries.

**FRAPPE.**—French for iced.

**FREEZOMINT.**—See Crème de Menthe.

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- GENEVA.**—Corruption of Genièvre, the French name for Jupiter and Gin; it only refers to Dutch Gin or Hollands.
- GIN.**—A potable grain spirit, rectified and flavoured with juniper, cassia bark, coriander seeds and angelica roots. Distilled chiefly in London and Plymouth.
- GINGER BRANDY.**—A Brandy cordial flavoured with ginger.
- GOLD WASSER (DANZIG).**—A colourless sweet liqueur with flakes of gold. Flavoured with aniseed and orange. The original was made by der Lechs in 1598.
- GOMME SYRUP.**—A colourless sweet syrup.
- GRANDE CHAMPAGNE.**—The finest Cognac Brandy.
- GRANDE LIQUEUR.**—A liqueur similar to Chartreuse, made in France in two colours, green and yellow, with a Chartreuse flavour.
- GRAND MARNIER.**—A French brandy liqueur, golden brown in colour with the flavour of orange.
- GREEN LIQUEUR.**—A liqueur on the same lines as Green Chartreuse.
- GREEN VODKA.**—See Zubrowka.
- GRENADINE.**—A very sweet syrup flavoured with pomegranate. Colour deep red.
- GROG AMERICAIN.**—An American liqueur similar to Punch with a Cognac flavour in which is also included the taste of Citronade. Usually drunk hot for preference. Colour deep rum colour, made in France.
- GUIGNOLET.**—A French Cherry Brandy liqueur distilled at Angers.
- HALF OM HALF.**—Sweet Dutch liqueur composed of Curaçao and highly rectified spirit. Brown red in colour.

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- HIGHBALL.**—The name Highball is derived from the piece of ice which floats in the tumbler. A Scotch or Irish Highball is simply Whisky or Whisky and Soda with a piece of ice. Since the talking films have made themselves known all over England such classic expression as “Gimme a Highball and watchit there’s plenty o’ Rye,” have made the Rye and Bourbon Highballs in greater request. The recipes for these are given among the “Long Drinks.”
- HOLLANDS.**—A potable grain spirit rectified and flavoured with juniper, distilled in Holland.
- IZZARA.**—See Angelica.
- KHOOSH BITTERS.**—Very bitter; pale yellow in colour.
- KIRSCH (or KIRSCHWASSER).**—A liqueur distilled from the fresh kernels of cherry stones. White, and with a strong flavour of the bitter almond of the cherry stone.
- KUMMEL.**—A colourless liqueur, flavoured with caraway or cummin. There are two kinds, sweetened and unsweetened.
- KVASS.**—A Rye beer made in Russia.
- LILLET.**—Colourless apéritif with a basis of white wine fortified with Armagnac. Quinine flavour.
- LEMON BARLEY WATER.**—A concoction of Lemon Juice and Barley Water, which is now sold ready made in bottles with keeping qualities guaranteed.
- LEMON GIN.**—Gin with the flavour of lemon, slightly yellow in colour.
- LIQUEUR BRANDY.**—An old and good quality Brandy.
- LIQUEUR DE LA VIEILLE CURE.**—See Vielle Cure.
- LIQUEUR D’OR.**—A golden sweet French liqueur with flakes of gold. Manufactured by Garnier.
- LIQUEUR JAUNE.**—A French yellow liqueur, somewhat similar to Yellow Chartreuse.

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- LIQUEUR VERTE.**—A French liqueur, somewhat similar to Green Chartreuse.
- LIME JUICE.**—Sometimes known as “Lime.” The sterilized juice of the lime. There are two kinds—ordinary unsweetened Limejuice and the sweetened variety known as lime juice Cordial.
- MARKIZA.**—A syrup with peach flavouring.
- MANDARIN.**—A French apéritif with a bitter orange flavour, dark brown in colour.
- MANDARINE DE BLIDAH.**—See Crème de Mandarin.
- MANDARINE.**—A French liqueur flavoured with tangerine.
- MARASCHINO.**—The liqueur of Zara, in Dalmatia, Italy. It is white and has a very distinctive flavour of the cherry.
- MAZARIN.**—A liqueur manufactured in France, light brown in colour with a flavour similar to Benedictine.
- MESCAL.**—Similar to Tequila.
- MIRABELLE.**—A liqueur manufactured in France, white in colour with the flavour of plums.
- MONASTINE ABBAYE ST. GRATIEN.**—A pale yellow French liqueur, slightly similar to Yellow Chartreuse.
- MOUSSEC.**—English sparkling wine.
- MOUT.**—French for “Must,” or unfermented grape juice.
- MUST.**—Grape juice before it has fermented and become wine. True wine is made from the must of freshly pressed grapes, but methods have been devised for sterilizing, evaporating or treating must in such a way that its fermentation is prevented and the must can be imported as grape juice, which escapes heavy duties placed on wine; such must is used for producing British wines after fermentation has been produced by adding yeast to it.

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**NALIVKA.**—See Cherry Nalivka.

**NIP.**—Half a reputed pint, or 1-24th of an Imperial gallon. A Nip of Champagne is known in the wine trade as a Quarter-Bottle, or as a “Baby.”

**NOYAU.**—A white or pink liqueur, sweetened and flavoured with the kernel of the almond.

**ORANGE BITTERS.**—An extract of sour oranges, or sour orange pips.

**ORANGE BRANDY.**—Liqueur Brandy flavoured with orange, brown in colour.

**ORANGE GENEVA.**—Geneva Gin flavoured with orange, yellow in colour.

**ORANGE GIN.**—Gin flavoured with orange, yellow in colour.

**ORANGE LIQUEUR.**—Made both in France and Holland, a sweet liqueur flavoured with orange.

**ORANGE WHISKY.**—A liqueur whisky flavoured with orange.

**OXYGENÉE.**—A preparation similar to Absinthe compounded by Cusenier.

**PARFAIT AMOUR.**—A French liqueur, highly scented and pink in colour.

**PASH.**—A registered name for Passion Fruit Juice.

**PASSION FRUIT JUICE.**—A sterilized juice extract of the passion fruit from Australia, New Zealand and South Africa.

**PASSION GIN.**—A Gin flavoured with passion fruit, slightly yellow in colour.

**PEACH BRANDY.**—A liqueur, the colour of Brandy, and with the flavour of peaches.

**PEACH BITTERS.**—An extract of peach kernels.

**PECHEUSE.**—A Peach Brandy, dark golden in colour.

**PEPPERMINT.**—A variety of Crème de Menthe.

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- PEYCHAUD BITTERS.**—An aromatic bitters manufactured in America from the original recipe. Red in colour.
- PIMENTO DRAM.**—A liqueur made by steeping green and ripe Pimento berries in rum. Dark red in colour.
- PRUNELLE.**—A liqueur, pale green in colour and with the flavour of sloes or plums.
- PRUNELLE DE BOURGOGNE.**—A French liqueur possessing valuable digestive properties.
- PURL.**—An old fashioned winter drink. It used to be made up of a mixture of Ale and Beer with Gin and Bitters.
- QUETSCH.**—A liqueur manufactured in France, the colour of gin, with a flavour of plums.
- QUINADO, TONIC WINE.**—Wine flavoured with quinine.
- RABINOWKA.**—A pink liqueur, dry or sweet, flavoured with rowanberry.
- RASPAIL.**—A liqueur possessing valuable digestive properties.
- RASPBERRY BRANDY.**—A liqueur Brandy flavoured with raspberry, dark reddish brown in colour.
- RATAFIA.**—A liqueur flavoured with almonds or the kernels of peaches or cherries.
- RUM.**—A spirit distilled from the fermented sugar cane juice and molasses. Various kinds have different colours, the most usual are white or brown.
- SAKI.**—Spirit distilled from rice.
- SANSILVESTRO.**—A pale green liqueur distilled by the Aurum distillery and well known in Italy as Centrebe (Hundred Herbs).
- SCHNAPPS.**—Originally made in Schiedan. The term Schnapps is used in Europe to denote spirits of all descriptions, but in England it means a Gin manufactured in Holland.



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**SHERRY.**—Sherry is made from white grapes grown in the Jerez district, in the South of Spain. The best pale, dry, delicate sherries are usually those sold under the names of Amontillado, Fino, Vino de Pasto, and Manzanilla. The best dark, rich and full sherries are usually those sold under the names of Oloroso and Amoroso.

**SILVER WASSER (DANZIG).**—A colourless sweet liqueur with flakes of silver. Flavoured with aniseed and orange.

**SLIVOVITZ.**—A liqueur flavoured with plums.

**SLOEGIN.**—The original liqueur was made from steeping sloes in gin.

**STRAWBERRY BRANDY.**—A liqueur brandy flavoured with strawberries.

**STREGA.**—An Italian liqueur, light gold in colour, not sweet.

**TABASCO.**—A very hot extract of red peppers.

**TAFIA.**—A potable spirit obtained from the sugar cane; a form of rum.

**TANGERINETTE.**—A French liqueur, red in colour and with the flavour of Tangerine oranges.

**TANGO.**—A Tangerine brandy liqueur.

**TEQUILA.**—A pale yellow spirit distilled from the Mexican cactus. It has a distinctive flavour, and in Mexico is drunk as an apéritif. It is used with success in cocktails.

**TODDY.**—A cold weather drink very much the same as Punch, but made by the glass instead of in a punchbowl.

**TRIPLE SEC.**—A description of white Curaçao used for a number of brands of Curaçaos.

**TUICA.**—A liqueur made in Roumania, flavoured with plums.

## **GLOSSARY**

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**ULLAGE.**—No longer full. An ullaged bottle of wine is a bottle no longer full because the cork, being defective or too old, has allowed some of the wine to escape. An ullaged cask of wine is a cask no longer full because some of the wine it contained has been lost or drawn without being replaced.

**“UN TROU NORMAND.”**—Denotes either a small village in Normandy, or the ancient Norman custom of taking a sorbet in the middle of a meal to creat a “hole” for the food coming after.

**VAN DER HUM.**—A liqueur made in South Africa, its chief flavour being from the Nartje, or South African Tangarine.

**VERMOUTH.**—Italian Vermouth is a white wine which possesses certain tonic properties owing to the infusion of various aromatic herbs. French Vermouth is made by infusing cheap white wine with camomile flowers. The best Italian Vermouths are made with a good sweet white wine.

**VIELLE CURE.**—A brown French liqueur, of high strength with an aromatic flavour.

**VODKA.**—A potable spirit obtained by the distillation of potato or grain, or of inverted and fermented starch; colourless and tasteless.

**WHISKY.**—A potable grain spirit obtained through a “Patent” or continuous still, or through a “Pot” still, either from malted barley—such as Scotch Whisky and Irish Whisky; or maize—such as Bourbon Whisky; or other grain—such as Rye Whisky.

**WODKA.**—See Vodka.

**ZUBROWKA.**—Known as the Green Vodka. The colour is tinged with green made by the insertion of the herb Zubrowka, and tastes of the herb, which has a flavour similar to almonds.

