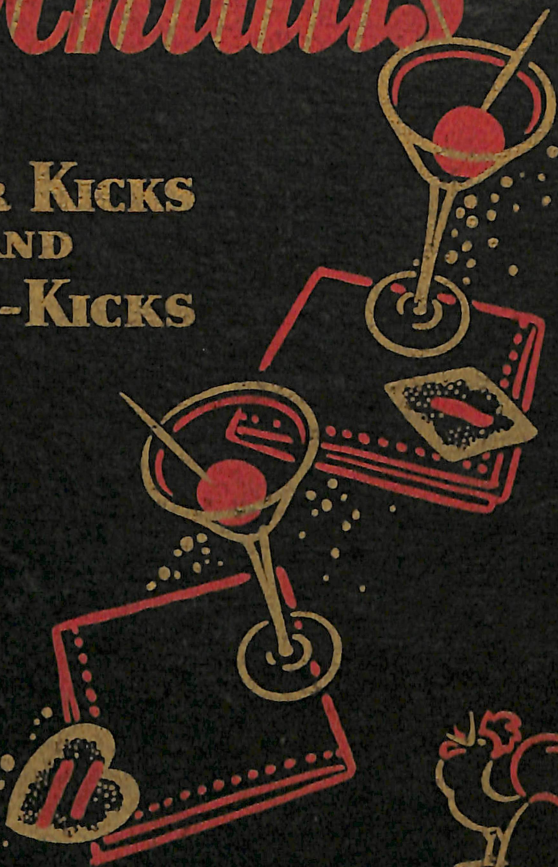
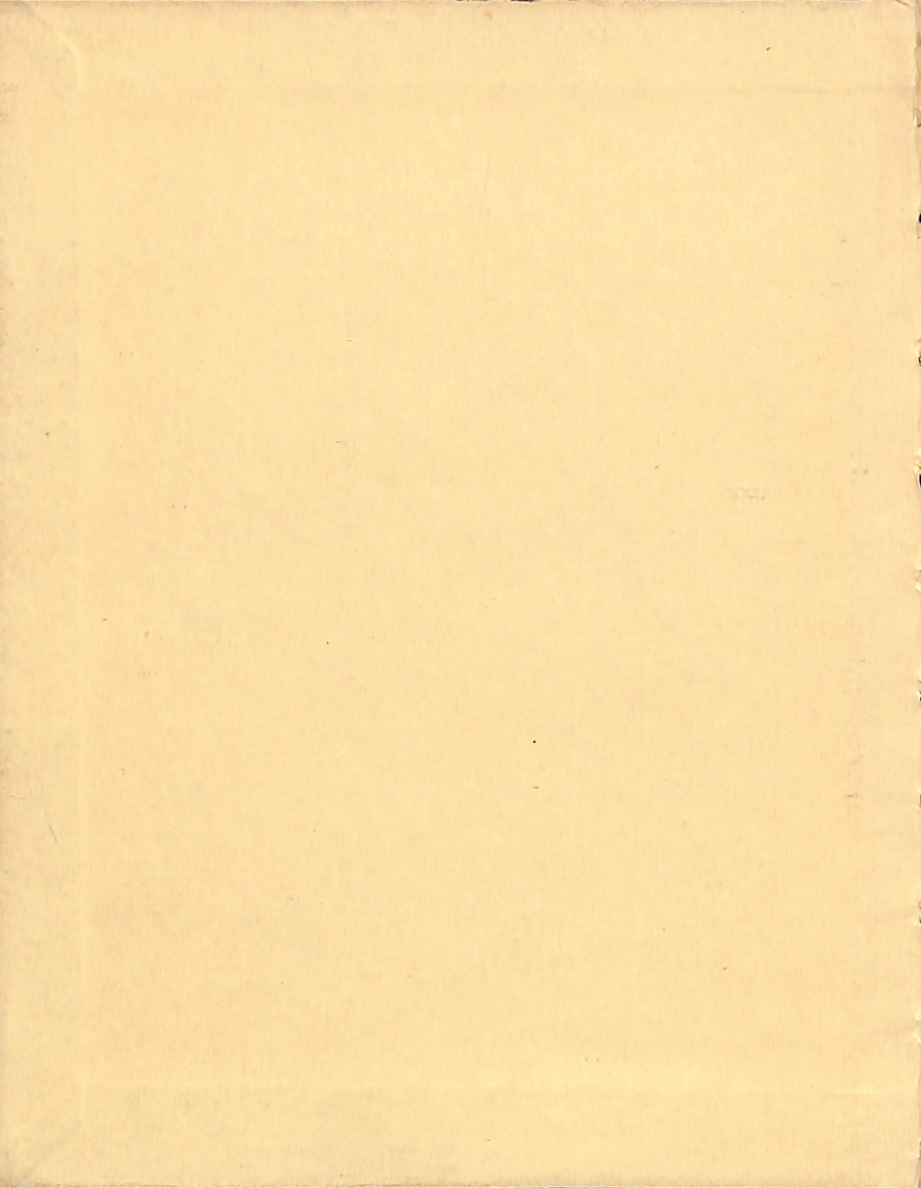
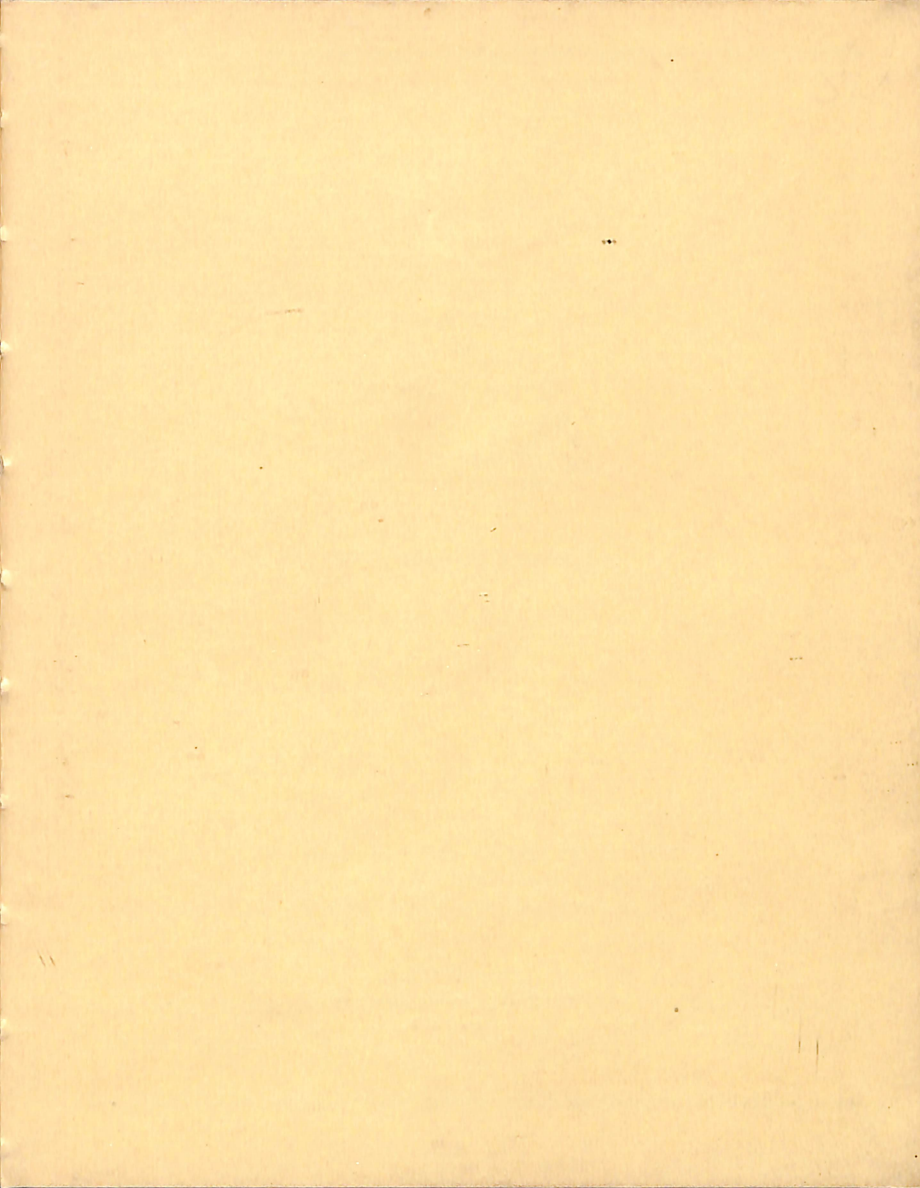


Cocktails

THEIR KICKS
AND
SIDE-KICKS







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COCKTAILS



THEIR KICKS AND SIDE-KICKS



Being a brief treatise on the
mixing of palatably good things
and the recondite delights therein

Bird & Turner
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FOREWORD

This little volume is presented as a toast to the Cocktail Shaker of today and tomorrow. It specifies recipes for cocktails, highballs, punches and so forth, grouped under the following chapters:

COSMOPOLITANS
TROPICAL CRUISE SPECIALS
DIXIE GEMS
HOLIDAY CHEER
COUNTRY CLUB ECHOES

It also gives directions for the preparation of a selected number of canapes.

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Under the title "The Dutchess Entertains" are suggestions for the proper serving of cocktails, wines and liqueurs, page 23.

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"Cellarette" suggests spirits, syrups and garnishes necessary to mixing the majority of drinks, page 22.



*TO know the vintage . . . one need not swallow
the whole cask."*

Old Proverb.

COSMOPOLITANS

ABSINTHE SPECIAL

Absinthe, 4 parts Gin, 1 part
Syrup of Anisette, 1 part Orange Bitters, 6 dashes
Angostura Bitters, 6 dashes

Shake thoroughly, strain into glasses, garnish with a green olive; serve. The above will serve 6.

As a side-kick, spread soda crackers with a paste made of cream cheese, a little cream and plenty of horseradish.

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BACARDI GRENADINE

Bacardi, 4 parts Grenadine, 1 part
Lemon juice, 1 part

Stir well with ice, strain into glasses, add maraschino cherry; serve. This will make 6 cocktails. (The proportion of Grenadine to lemon may be varied to suit individual taste. The fair sex prefer them sweet.)

For a canape, spread round saltine cracker with anchovie paste and garnish with pimento.

BRONX

Gin, 2 parts French Vermouth, 1 part
Italian Vermouth, 1 part Orange juice, 1/3 part

Shake well with ice, strain into glasses, add pickled filbert to each; serve. Two per person give good appetite. The above makes 4 portions.

As a side-kick, wrap green olive with bacon strip, securing both with toothpick; grill till bacon is crisp; serve.

BRONX SPECIAL

Gin, 2 parts French Vermouth, 2 parts
Italian Vermouth, 2 parts Orange Bitters, 6 dashes
Orange Juice, 1/4 part

This is prepared and served identically as is the preceding. It gives, however, 6 servings.

As a canape, place sliced tomato on small circular pieces of toast, garnish with bacon and green pepper; grill; serve.



CHAMPAGNE

Champagne, to fill Angostura Bitters, 5 drops
Sugar, 1 lump

Use Champagne type glasses. 1 pint of Champagne will make 4 cocktails. Place sugar in each glass; saturate sugar with 5 drops Angostura; pour chilled Champagne; serve without stirring. This cocktail is in vogue among the fastidious. (Each cocktail may or may not be garnished with lemon peel according to taste.)

As a canape, spread caviar on circular pieces of bread toasted only on the bottom; garnish with finely chopped egg.

CHUCK'S SPECIAL

Gin, 2 parts Grenadine, 1/2 part
Lemon, 1 part Absinthe, 6 dashes

Shake well with ice, strain into glasses, add maraschino cherry having frosted the rims of the glasses in advance with sugar; serve. The Absinthe may be omitted though it imparts zest and piquant flavor. The above will serve 4. This is a strong drink with a mild first delivery. Two per person make a most adequate appetizer . . . but three or more are apt to prolong the day into a week-end.

As a canape, fill Appetizer Shells with caviar; garnish with finely minced hard boiled egg; serve.

CLAM JUICE

Using a 7 oz. tumbler with plenty of ice fill generously with clam juice; add 1 teaspoon tomato catsup, 1 dash Worcestershire Sauce, juice of 1/4 lemon, 1 dash celery salt. An excellent eye-opener at tomorrow's breakfast.

CLOVER CLUB

Gin, 3 parts Grenadine, 2 teaspoons
Egg, 2 whites only Lemon, 2 teaspoons

Shake well with ice, strain into glasses, grate nutmeg over each; serve. The smoothness of this cocktail belies its potency. The above gives 4 servings.



CLOVER ROYAL

Gin, 2 parts French Vermouth, 1 part
 Grenadine, 2 teaspoons Lemon, 2 teaspoons
 Egg, 2 yolks only

This is prepared and served identically as, is the preceding. This gives 4 portions.

PAGE**7****DUTCHESS**

French Vermouth, 2 parts Absinthe, 2 parts
 Italian Vermouth, 2 parts

Shake well with ice, strain into glasses; garnish with stuffed olive; serve. The above will serve 6.

As a savory spread heart shapes of bread with a paste of sardines, boned and mashed, and mixed with Chili Sauce, lemon juice and several dashes of Tobasco; garnish with stuffed olive.

GREEN CUP

Champagne (Dry), 1 quart Carypton, 1/2 pint
 Angostura, 4 to 6 teaspoons

Use large silver or pewter loving cup; pour in Carypton; add Angostura; the champagne being well iced should now be poured in. Serve.

Among Eli's sons this loving cup is redolent with memories of friendships formed at Yale, where at Morey's again the rafters ring.

HARLEM

Rye Whiskey, 2 parts Gin, 2 parts
 Sugar Syrup, 1 part Lime Juice, 1/4 part
 Egg, 3 whites only

Shake well with ice, strain into glasses; serve. This drink as the locality for which it is named, is noted for its "hot-cha-cha." The above will serve 6.



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IDEAL

Gin, 2 parts French Vermouth, 2 parts
Grape Fruit Juice, 1-1/4 parts Chartreuse, 1/4 part

Shake well with ice, strain into glasses, garnish with filbert; serve. The above will serve 6.

As a savory spread small rounds of bread with melted butter, cover with a paste of anchovie and lemon; garnish with curled anchovie, pearl onion and sprig parsley.

JACK ROSE

Brandy, 4 parts Lemon Juice, 1 part
Grenadine, 1 part

Stir well with ice, strain into glasses; serve. Applejack may be substituted for Brandy. The above will serve 6.

MANHATTAN

Bourbon, 4 parts Italian Vermouth, 1 part
Orange Bitters, 12 dashes
Angostura Bitters, 12 drops

Stir well with ice, strain into glasses, add maraschino cherry; serve. This one appeals to feminine taste. The above makes 6.

As a side-kick, cut diamond shaped pieces of bread and spread after toasting with smoked sturgeon; sprinkle with grated egg and garnish with a dash of Chili Sauce.

MANHATTAN, DRY

Bourbon, 2 parts Italian Vermouth, 1 part
Orange Bitters, 8 dashes Angostura Bitters, 8 drops

This one is prepared and served exactly as is the preceding, except that a pickled hazel-nut is used as the "flourish" instead of the maraschino. The above makes 4 portions.



MARTINI

Gin, 2 parts Italian Vermouth, 2 parts
Orange Bitters, 8 dashes

Stir well with ice, strain into glasses, add olive or pickled onion to each; twist lemon peel over each; serve. Two per person are considered amply appetizing. The above makes 4.

As a side-kick, spread unsweetened crackers with peanut butter, garnish with bacon; grill; serve hot.

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MARTINI, DRY

Gin, 2 parts French Vermouth, 2 parts
Orange Bitters, 8 dashes

This is prepared identically as is the preceding, except that a stuffed olive is used as the "flourish." This recipe serves 4.

OLD FASHIONED

Rye or Bourbon, 1 part Sugar, 1 lump
Angostura, 2 dashes

Add sugar to 5 ounce tumbler; dash Bitters over it; crush sugar; add 1 lump of ice; garnish with twist of lemon peel, slice of orange, maraschino cherry; stir briskly and add water as desired. Brandy, Rum or Gin may be substituted for Bourbon.

OLD MONTEREY

Gin, 2 parts Italian Vermouth, 2 parts
Chartreuse, 2 parts

Shake well with ice, strain into glasses, garnish with maraschino; serve. The above serves 6.

As a savory, roll cream cheese into small balls and roll them in caviar placing them individually on toast squares or crackers.



ORANGE BLOSSOM

Gin, 2 parts Orange Juice, 2 parts

Shake well with ice, strain into glasses; serve. (The Orange Silver Blossom is made by the addition of the whites of two eggs to the mixture, sprinkling each glass with nutmeg after pouring. A sweet smooth drink it is naturally a favorite with the ladies.) The above serves 4.

SOURS

All Sours are prepared according to the following, using 5 oz. glass or tumbler.

**Lemon, Juice of 1/2 Sugar, 1 teaspoon
Spirits, 1 part**

According to individual taste the following only are used; Rye, Bourbon, Gin, Brandy, Rum. Shake well with ice, strain into glass, add one slice orange and maraschino cherry; serve.

SIDE-CAR

Brandy, 2 parts Cointreau, 2 parts

Stir well with ice, strain into glasses; serve. The above serves 4.

STINGER

Brandy, 4 parts Creme de Menthe, 2 parts

Shake well with ice, strain into glasses, twist lemon peel over, garnish with maraschino cherry; serve. If green Creme de Menthe is used this is called a Tipperary. There is no difference in flavor. A strong, sweet drink, popular with the ladies. The above will serve 6.

WHISKEY SPECIAL

**Rye or Bourbon, 3 parts French Vermouth, 2 parts
Orange Juice, 1/2 part**

Shake well with ice, strain into glasses, garnish with olive and sprinkle with nutmeg; serve. The above serves 6.

As a canape serve small crisp wheaten crackers spread with Wine-Stilton Cheese. (To make Wine-Stilton, mix Stilton Cheese with good Port Wine to a thick paste; return to covered jar; keep in ice box.)



TROPICAL CRUISE SPECIALS

APERITAL

Cognac Brandy, 3 parts
Aperital, 3 parts Seltzer, 3 parts

Shake vigorously with ice, strain into glasses, garnish with thin slice of orange, slit and hung on rim of 5 oz. glass. Before drinking one should wait until the foam partially subsides. The above serves 6.

BESO TROPICAL

Rum, 2 parts Pineapple Juice, 2 parts

Shake well with ice and strain into 5 oz. tumblers; garnish with a small piece of pineapple; serve. The above will serve 4.

As a savory spread whole-wheat crackers with Roquefort Cheese made into a paste by the addition of a little cream and Worcestershire Sauce; garnish with strips of Anchovie.

BUCCANEER

Bacardi (White Label), 1 part
Haytian Rum (Sartle), 1 part
Jamaica Rum, 1 part

Stir lightly without ice, imbibe with eyes closed and if you survive, your malaria has departed. The above serves 3.

As an appetizer nibble hardtack spread with "guacamole," which is alligator pear, crushed and seasoned with minced garlic and Tobasco Sauce to taste.

CHURUBUSCO

Rum, 8 parts Pineapple Juice, 8 parts
Orange Juice, 1/2 part Grenadine, 1 part
Egg, 4 whites only

Beat whites of egg separately and lightly. Shake all ingredients together with ice, including whites of egg. Strain to champagne type glasses (4 oz.); garnish with maraschino cherry, and piece of pineapple pierced with a toothpick. The above will serve 8.



CUBA LIBRE

Rum, 2 parts

Coca Cola, 2 parts

Stir with ice, strain into 5 oz. tumblers; serve. This is the favorite drink of the "guajiro" or Cuban peasant. The above will serve 4.

DAIQUIRI

Bacardi (White Label), 4 parts Lime Juice, 2 parts
Sugar, 1/2 part

Shake well with ice, garnish with pickled onion; serve. This famous cocktail originated with American Soldiers in the War with Spain. Landing through the surf near the village of Daiquiri, they made use of discarded sugar kettles, picked their own limes in the neighborhood and mixed them with native rum and sugar. Their Alger beef and raw onion rations, washed down with this delectable potation, made a pleasant prelude to the next day's fighting. This recipe serves 6.

The ideal canape with this drink is a tiny hard cracker spread with crushed avocado and minced onion, garnished with pimento.

DON PEPE

Rum, 2 parts

Lime Juice, 2 parts

Grenadine, 1 part

Pour into six glasses, 1/4 part each of green Creme de Menthe. Now shake the other materials together with ice; strain carefully into glasses so as not to disturb Creme de Menthe; garnish with mint leaf; serve. The cocktail should be taken at one swallow or sipped in such a way that the Creme de Menthe acts as a follow through. It is the usual choice of the Hacendado, the plantation owner. This is a recipe for a strong potion that will serve 6.

Don Pepe serves, on festive occasions, tender center celery stalks stuffed with caviar and sprinkled with paprika chilled thoroughly before serving.



ESCARGOT

Cognac Brandy, 1 part Gin, 1 part
Orange Juice, 1 part

Stir with ice, strain into 5 oz. glasses until each is half full, garnish with slice of orange; fill with seltzer; serve. The above will serve 3.

As a savory, serve snails in oil on wholewheat crackers.

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HAVANA PALM

Rum, 4 parts Italian Vermouth, 2 parts

Shake well with ice, strain into glasses, twist orange peel over; serve. The above gives 6 portions.

As a side-kick, wrap pickled onion with anchovie filet; secure with toothpick; serve.

HAWAIIAN

Gin, 2 parts Pineapple Juice, 2 parts
Orange Bitters, 4 dashes Egg, 2 whites only

Shake well with ice, strain into glasses, garnish with maraschino cherry and piece of pineapple pierced with toothpick; serve. The above serves 4.

As a canape, center shrimps on small soda crackers, sprinkle with lemon and fill center with Chili Sauce.

KING'S PEG

Champagne, 1 pint Cognac, 2 Champagne glasses

The Champagne should be well iced. Pour cognac into 6 Champagne-type glasses until each is 1/3 full. Fill with Champagne. Garnish with a twist of lemon peel; serve. A popular number aboard ship with the sweet girl graduate, and a splendid antidote for mal-de-mer.

As a savory, fresh caviar on thin oblongs of toast; sprinkle with lemon and garnish with grated egg.



LUPITA

Tequila or Mezcal, 4 parts Lime Juice, 2 teaspoons
Grenadine, 2 teaspoons

Stir gently with ice, strain into glasses; serve. Two of these will answer "a maiden's prayer." This recipe makes 4 cocktails.

As a "hot-cha," use the tiny spiced cocktail sausage, wrap with bacon; secure with toothpick; grill until crisp; serve hot.

EL TORERO

Cognac Brandy, 2 parts French Vermouth, 2 parts
Port Wine, 4 teaspoons

Stir with ice, strain into glasses and as a flourish use a filbert; serve. This drink was evolved in the old days of the Café Ingles of Mexico City. Here the heroes of the bull-ring and their fans gathered to discuss their most graceful passes, and after many passes over the bar usually ended in making vicious passes with the dagger. The above will serve 4.

PLANTER'S PUNCH

(use 7 oz. tumbler)

Rum, (Jamaica), 3 parts Sugar Syrup, 4 teaspoons
Lime Juice, 2 teaspoons Pineapple Juice, 6 parts

Using a separate vessel stir mixture together; now pour into the required number of glasses (4) full cracked ice, equally; stir; fill with charged water; garnish with orange, fresh pineapple or both. A favorite drink among the Jamaica planters. It makes a splendid thirst quencher on sultry days and hot nights. The above serves 4.

PRESIDENTE

Bacardi, 2 parts Italian Vermouth, 2 parts
French Vermouth, 2 parts Curacao, 12 dashes
Angostura Bitters, 12 drops

Shake well with ice, strain into glasses, garnish with a maraschino; serve. This gives 6 servings.

As a side-kick, fill celery stalks with a paste made of Roquefort Cheese, cream and chopped pimento.



RUM ANTIQUARIAN

Rum, 4 parts Angostura Bitters, 8 drops
Orange Bitters, 8 dashes Lemon Juice, 2 teaspoons
Sugar Syrup, 1 teaspoon

Stir well with ice, strain into glasses, add twist lemon peel, garnish with maraschino cherry; serve. This will serve 4.

RUM-GIN

Rum, 2 parts Gin, 2 parts
Lemon Juice, 2 teaspoons

Shake well with ice, strain into glasses, garnish with a pickled onion; serve. This will make 4 cocktails.

As a savory spread thin sliced ham with catsup and English mustard to taste; cover with thin sliced Swiss cheese; cut into small squares; place on crackers; grill; garnish with paprika; serve hot.

RUM GROG (HOT)

Rum (heavy), 1 quart Strong Tea, 1 quart
Hot Water, 1 quart Sugar, 1/2 pound

Dissolve sugar in water, add other ingredients and pour into punch bowl. Add large lump of ice. Stir until chilled; serve in 4 oz. punch cups with diced pineapple and dash of nutmeg. This gives approximately 30 full servings.

RUM SWIZZLE

(use pitcher and 5 oz. tumblers)

Rum (light), 8 parts Sugar, 8 teaspoons
Angostura Bitters, 4 teaspoons Shaved Ice, 8 parts

Mix the Rum, Sugar and Bitters in a separate vessel. Next place shaved ice in pitcher; now pour in the mixture. Using the swizzle stick, rotate handle between palms vigorously until ice has melted. Pour quickly into glasses so that each will have a bead of foam. This recipe will serve 8. Note that a swizzle should only be prepared

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for the number of people present and only one round should be prepared at a time.

The Rum Swizzle originated in Demerara which is British Guiana; its peculiarity is that it should never be sipped, but quaffed immediately. A proper Swizzle Stick is a peeled, five branch orange stick. (However an egg-beater can be substituted for it.)

GIN SWIZZLE

(use pitcher and 5 oz. tumblers)

Old Tom Gin, 8 parts Sugar, 8 teaspoons
Angostura Bitters, 4 teaspoons Shaved ice, 8 parts

This is prepared and served identically as the preceding. It will serve 8.

GREEN SWIZZLE

(use pitcher and 5 oz. tumblers)

Carypton, 8 parts Shaved Ice, 8 parts
Angostura, 4 teaspoons

Place ice in pitcher; add Angostura; now pour in Carypton; using the swizzle stick, swizzle the contents of the pitcher until ice is melted and contents frothy. Serve immediately. (A variation of this recipe, preferred by some, is to use 4 parts French Vermouth and 4 parts only Carypton with the above parts shaved ice and Angostura.)

TWINKLE TWINKLE

Cognac Brandy, 1 part Rum, 1 part
Egg, 2 whole Milk, 1 part

Shake well with ice, strain into glasses, sprinkle with nutmeg; serve. A heavenly concoction this, and one that banishes care and strife. In the proportions given it will serve 4.

WHISKEY CANA

Whiskey Cana, 2 parts Italian Vermouth, 2 parts
Lemon Juice, 1/2 part Sugar, 2 teaspoons

Stir gently with ice, strain into glasses; serve. Whiskey Cana is made from the juice of the Sugar Cane and is a favorite drink of the Gauchos of the Pampas.



DIXIE GEMS

ALEXANDER COCKTAIL

Gin, 2 parts Creme de Cocoa, 1 part
Sweet Cream, 1 part

Shake well with ice, strain into glasses; serve. The above will serve 4.

ALEXANDRINA COCKTAIL

Gin, 2 parts Creme de Menthe, 2 parts
Sweet Cream, 2 parts

Shake well with ice and strain into glasses; serve. Ladies BEWARE . . . this is a heady drink. As above to serve 6.

APPLE TODDY

Apples, 6 Red Sugar, 1/4 pound
Water, 4 ozs. Butter, 2 teaspoons
Cinnamon, 1 teaspoon Whiskey, 1 pint

Core and bake apples well, leaving skins on; boil water, butter, sugar and cinnamon together until liquid; as mixture comes to a boil add whiskey; the apples being well baked and hot place in dessert glasses and add the hot whiskey mixture to each. Serve with spoons.

CORAL COCKTAIL

Bacardi, 4 parts Grape Fruit Juice, 3 teaspoons
Apricot Cordial, 3 teaspoons
Lemon Juice, 1 teaspoon

Shake well with ice, strain into glasses; serve. The above will serve 4.

KENTUCKY EGG NOG

Rye or Bourbon, 1 quart Eggs, 2 doz.
Sugar, 2 pounds Cream, 1 pint

Separate the yolks from the whites; beat yolks until very light; beat whites 'till stiff; now add sugar to yolks and beat adding whiskey gradually; "fold-in" cream having whipped it in advance. Serve in 7 oz. tumblers with spoon. Nutmeg should be provided on the side for individual use. The above serves 12 portions.

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MINT JULEP

Rye or Bourbon, 2 parts **Sugar, 2 lumps**
Fresh Mint Sprigs

Dry 7 oz. tumbler thoroughly; stand on folded napkin or blotting paper to insulate; fill glass with shaved ice; place mint sprigs on top; dissolve sugar separately in a little water and add whiskey to it; when thoroughly mixed pour over mint sprigs and ice in glass. **DO NOT STIR.** After an interval the glass will frost.

Never crush the mint sprigs against the glass in preparing, as the above is the true Southern Mint Julep

PALM BEACH SPECIAL

Gin, 4 parts **Italian Vermouth, 1 part**
Grape Fruit Juice, 1 part

Shake well with ice, strain into glasses, garnish with a stuffed olive; serve. The above will serve 6.

As a canape, roll small stuffed olives in paste of cream cheese and anchovie; place on small crackers and garnish generously with caviar.

RAMOS GIN FIZZ

Gin, 3 oz. **Lemon Juice, 1/2 teaspoon**
Egg, 1/2 white **Sugar, 1/2 teaspoon**
Cream, 1 oz. **Orange Water, 3 dashes**

Shake well with ice, strain into 7 oz. tumbler and fill with charged water; serve immediately. Famous indeed, it originated at the Stagg Bar in New Orleans.

SAZERAC

Rye, 3 parts **Sugar Syrup, 1 teaspoon**
Peychaud Bitters, 8 dashes **Absinthe, 4 dashes**

Stir well with ice, strain into chilled glasses, having wet each with a twirl of Absinthe and discarded excess; add slice lemon peel; serve. This favorite originated in the Café Sazerac of New Orleans. The above gives 4 portions.

As a savory, peel and split shrimps; dip in a mixture 2 tablespoons flour and 1 beaten egg; fry in deep fat; salt to taste and lay on brown paper to absorb grease; pierce with toothpick; serve hot.



HOLIDAY CHEER

BURNED BRANDY (HOT)

Brandy, 1 meas.

Sugar, 2 lumps

Place sugar in small saucer, pour Brandy over it and set afire; stir while burning; as soon as sugar is entirely melted serve in whiskey glass with spoon.

BUTTERED RUM (HOT)

Rum, 1 part
Spice, to taste

Butter, size of pea
Hot Water, to fill
Sugar Syrup, 1/2 teaspoon

Using a 7 oz. highball glass, stir rum and sugar syrup with hot water; stir in butter; add spice to taste and serve with spoon in glass. An excellent way to serve at home is to have the materials assembled on a tray . . . the hot water in the kettle on the hearth . . . permitting each and every one to mix their own.

CHRISTMAS EVE PUNCH

Rum, 1 quart
Grape Fruit Juice, 1/2 pint

Grenadine, 1/2 pint
Ginger Ale, 4 pints

Stir well in punch bowl with a large lump of ice; garnish with maraschino cherries, sliced orange and lemon. The above will give over 16 seven ounce glasses.

The Night Before Christmas while decorating the Tree and after, this punch adds cheer to the crackling of the fire upon the hearth and the expectations of the morrow.

EGG NOG

Brandy, 1 quart
Curacoa, 4 ozs.
Sugar, 1 pound

Rum, 6 ozs.
Eggs, 12
Milk, 3 quarts

Separate eggs and beat whites and yolks separately; stir sugar into beaten yolks; pour into punch bowl; add Brandy, Rum, Curacoa in order named; stir well; use beaten whites as a float. As garnish, fancy colored granulated sugar may be dusted over surface. Serve in 4 oz.

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punch glasses. Nutmeg should be provided, on the side, for individual use. The above will give approximately 40 servings.

It is the practice in many places to have a never empty bowl of this punch upon the dining room table New Year's Day, to welcome those who call.

GROG (HOT)

Rum, 2 oz. meas. **Lemon Juice, 1/2 teaspoon**
Sugar Syrup, 1/2 teaspoon **Hot Water, to fill**

Stir materials in 7 oz. glass, add hot water to fill, twist lemon peel over; serve with spoon.

MULLED WINE (HOT)

Choice of Wines, 1 quart **Hot Water, to fill**
Lemon Juice, 4 teaspoons
Sugar Syrup, 8 teaspoons **Verbena, 1 leaf**

Heat wine to boiling point, add all except water, stir thoroughly, pour into 7 oz. glasses equally, fill with hot water and serve with a spoon. The above gives 8 portions.

NOEL CHAMPAGNE CUP

Powdered Sugar, 1/2 pound **Champagne, 2 quarts**
Charged Water, 1 quart **Brandy, 4 ozs.**
Maraschino Syrup, 4 ozs. **Curacoa, 4 ozs.**

Mix well in punch bowl embedded in cracked ice; garnish with sliced fruits in season. The above will give 30 servings in 4 oz. punch cups.

A splendid punch for any occasion between Christmas Eve and Twelfth Night.

SPICED RUM (HOT)

Rum, 1-1/2 parts **Sugar Syrup, 1/2 teaspoon**
Allspice, 1/2 teaspoon **Butter, size of pea**
Hot Water, to fill

Using a highball glass, stir together and add hot water to fill, dusting Allspice over and adding 1/2 slice of lemon; serve with spoon in the glass.



TODDIES (HOT)

Using 7 oz. glass dissolve 1 lump of sugar in 1 measure of spirits; fill with hot water; serve with a spoon. All toddies (hot) are made the same way whether Rye, Bourbon or Scotch is used.

TOM AND JERRY (HOT)

Brandy, 4 parts **Rum, 4 dashes**
Butter, 4 teaspoons **Hot Milk, to fill**
Nutmeg, to taste

Prepare batter by first separating yolk and white of 1 egg, beating each separately; place them together and stir in powdered sugar until a thick stringy batter is formed; heat 4 small earthen mugs in hot water; add one (1) teaspoon batter to each; stir in Brandy; stirring well, fill with hot milk; add dash of Rum to each; sprinkle with Nutmeg; serve with spoons. This serves 4.

TWELFTH NIGHT PUNCH (HOT)

Hot Green Tea, 1 pint **Lemon Juice, 4 teaspoons**
Brandy, 1/2 pint **Sugar Syrup, 4 teaspoons**
Jamaica Rum, 1/2 pint **Eggs, 2 whites only**
Curacoa, 4 ozs.

Mix the sugar syrup with the Green Tea; heat Brandy, Rum and Curacoa, mixing together in the order named; add the two mixtures to each other and stir; now add lemon juice; using 7 oz. tumblers fill each; garnish with slice of lemon apiece and the whites of the eggs beaten to a froth. The above will serve 4.

The Twelfth Night after Christmas, that of January 6th, is the end of the Yule-tide. On it, many make it the custom, both here and in Merrie England, to burn the Holley Wreaths and Christmas Greens before mid-night toasting the Spirit of Christmas Past and The Spirit of Christmas-Yet-To-Come.





CELLARETTE

Whiskies

Bourbon
Rye
Scotch

Rums

Bacardi
Jamaica

Gins

Dry
Sloe

Vermouths

French
Italian

Bitters

Angostura
Orange

Syrups

Grenadine
Sugar

Liqueurs

Benedictine
Brandy
Cointreau
Curacoa
Creme de Menthe

Garnishes

Maraschino Cherries
Olives
Pickled Onions

Glasses and Tumblers

For the mixing of the drinks for which recipes are given in this volume, the following capacities are listed:

Cocktail	2½ oz.	Sour	5 oz.
Old Fashioned	5 oz.	Highball	7 oz.
Toddy	7 oz.	Milk Punch	10-12 oz.
Fizz	7 oz.	Creme de Menthe	2-3 oz.

A pony is 1 oz; a jigger 2 ozs.; a bar-spoon ½ teaspoon.



THE DUTCHESS ENTERTAINS

ALL cocktails are best served in longstem crystal or silver cocktail glasses. An effective way and one that adds a touch of the unusual in serving them is to sugar their rims. This is done by first rubbing the rim of the glass with a slice of lemon or orange, then dipping the rim into a saucer in which there is a shallow layer of granulated sugar. Do this well in advance to allow the frosting to dry and harden. In pouring the cocktail care should be taken not to wet the frosting.

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The "Flourish"

The type of cocktail determines the type of "flourish" which embellishes it; thus a Manhattan demands a maraschino cherry, while the Martini clamors for the olive, and so on, as indicated in each recipe. Where none is mentioned none is used. However in a pinch the cocktail which calls for a "flourish" may be served without it—in the main detracting nothing from its potency, though perhaps something of its flavor.

Cocktail Napkins

Small colorful napkins or those with embroidered or lace edges not only are indispensable to the discriminating hostess but also add a note of charm to what so often in the past has proven an orgy, and which under the new deal will no doubt be taken seriously.

Canapes

"Canapes," pronounced can-a-pay, are an addition to every occasion at which a mixed group of four or more serious drinkers are gathered together, as they add zest and glamour to that indefinable urge to outdo Bacchus,



first and most eminent Professor of Alcoholology. "Canapes" should be a dainty mouthful, not over two inches in their largest dimension and preferably an inch and a half. These may be served in various shapes: hearts, diamonds, squares, and may be assorted as to spread and garnish, or of one sort. Many varieties are known, but to the hostess with an instinct for selection the most popular are those in which a salty flavor predominates.

Wines

As to the wines to be served with dinner, the following, while usual at The Waldorf prior to 1919, permit deviations.

<i>Course</i>	<i>Wine</i>	<i>Glass</i>
Oysters.....	White Burgundy (Dry)	4 oz.—yellow
Soup.....	Sherry	2 oz.—white
Fish.....	Moselle or Rhine	4 oz.—emerald
Entree.....	Claret	4 oz.—ruby
Roast.....	Champagne	4 oz.—white
Game.....	Burgundy (Red)	3-4 oz.—ruby
Desert.....	Port	3 oz.—white
Cheese	Port	3 oz.—white

Liqueurs

With the demi-tasse the Liqueurs, which of course include Brandy, make their appearance. Those who like their affects immediate make a practice of pouring their Brandy into their demi-tasse, while those who revel in quibs and whimsies, providing they take Brandy, use the inhaling glass, from which the pungent fumes gently waft their aroma, importing a delightful zest to every sip. Liqueur glasses which include those for Cordials and Brandy are, as is the inhaling glass, long stem. Their content is one ounce. In serving Brandy in the inhaling glass the portion is also one ounce.



COUNTRY CLUB ECHOES

GIN DAISY

Use 7 oz. tumbler; add juice 1/2 lemon; 1/2 teaspoon powdered sugar; 2 oz. measure Dry Gin; 6 dashes Grenadine; cracked ice generously. Fill with charged water; decorate with sprigs green mint; garnish with fresh fruits in season and maraschino cherry.

WHISKEY DAISY

Use 5 oz. tumbler; add juice 1/2 lemon; 2 oz. measure Bourbon or Rye; 1/2 teaspoon Sugar Syrup; fill 1/3 full finely cracked ice; stir vigorously; fill with charged water.

BRANDY FIZZ

Brandy, 1-1/2 parts Lemon Juice, 1 teaspoon
Rum, 1 dash Sugar Syrup, 1 teaspoon

Shake well with ice, strain into 7 oz. tumbler; fill with charged water and serve immediately.

GIN FIZZ

Gin, 3 oz. meas. Juice 1/2 Lemon
Powdered Sugar, 1 teaspoon

Shake well with ice, strain into 7 oz. tumbler, fill with charged water. Adding 2 dashes Cointreau gives zest.

GIN FIZZ, GOLDEN

Gin, 6 parts Lemon Juice, 1/3 part
Sugar Syrup, 1/3 part Egg, 4 yolks only

Shake well with ice, strain into 4 (7 oz.) tumblers equally, fill with charged water and serve immediately.

GIN FIZZ, SILVER

Follow the same recipe and procedure in preparation as in the mixing of the preceding Golden Gin Fizz EXCEPT that the whites *only* of 4 eggs are used.

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SLOE-GIN FIZZ

Sloe-Gin, 2 parts Angostura Bitters, 1 dash
Lemon Juice, 1 teaspoon

Shake well with ice, strain into 7 oz. tumbler, fill with charged water and serve immediately.

RUM FIZZ

Rum, 1-1/2 parts Lemon Juice, 1 teaspoon
Benedictine, 2 dashes Sugar Syrup, 1 teaspoon

Shake well with ice, strain into 7 oz. tumbler, fill with charged water and serve immediately.

HIGHBALLS

All Highballs are made as follows:

Use 7 oz. tumbler; add 1 lump of ice; 1 measure of any spirit or wine desired; fill glass with charged water. If Ginger Ale is used instead of charged water it should only be with Gin, Rye and Bourbon.

HIGHLAND COOLER

Add 1 lump of ice to long tumbler (9 to 10 oz.) and pour in one 3 oz. measure Scotch Whiskey; add 2 dashes Angostura, the juice of one half lemon and one teaspoon powdered sugar. Stir merrily and fill with ginger-ale.

TOM COLLINS

Pour one 3 oz. measure Dry Gin into shaker with ice; add juice one half lemon, one teaspoon powdered sugar; shake well and strain into 9 to 10 oz. tumbler containing one lump of ice. Fill with charged water.

RICKEYS

The majority of Rickeys are mixed as follows:

Use 7 oz. tumbler; juice of 1/2 lime or 1/4 lemon; 1 lump of ice; 1 measure of any spirit; fill with charged water; garnish with slice of lemon or lime.



BRANDY PUNCH

Brandy, 3 pints Jamaica Rum, 1/4 pint
Sugar, 1 pound Lemon, Juice of 3
Curacoa, 1 oz. meas.

Raspberry Syrup, 2 oz. meas. Water, 2 quarts

Mix materials together vigorously in punch bowl; add large piece of ice, two oranges sliced, one half pineapple and other fruits in season; serve in 4 oz. punch glasses. The above will serve 10 people, two to three servings each.

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CHAMPAGNE CLUB PUNCH

Champagne, 2 quarts Brandy, 1 quart
Curacoa, 6 ozs. Orange Bitters, 1 oz.
Lemons, Juice 10

Sugar, 1/2 pound Charged Water, 1 quart

In a punch bowl stir all ingredients, EXCEPT Champagne and charged water, together with a large lump of ice. Add Champagne and charged water; stir gently; garnish with sliced orange; serve in punch glasses (4 oz.). The above will serve 32 portions.

CLARET PUNCH

Claret, 3 quarts Curacoa, 2 ozs.
Lemons, Juice 8 Powdered Sugar, 1/2 pound
Charged Water, 2 quarts

Mix well in punch bowl embedded in cracked ice; add fruits in season sliced and diced. The above will give 40 four ounce glasses.

FISH HOUSE PUNCH

Brandy, 1/2 pint Peach Brandy, 1/4 pint
Jamaica Rum, 1/4 pint Powdered Sugar, 1/2 pound
Lemons, Juice 6 Charged Water, 3 pints

Mix materials together vigorously in punch bowl; add large piece of ice; serve in 4 oz. punch glasses. The above will serve 10 people 2 portions each.



MILK PUNCH

Whiskey or Rum, 4 ozs.
Sugar, 2 teaspoons Milk, 6 ozs.

Shake well with ice, strain into long tumbler (12 to 14 oz.), grate nutmeg over; serve with Arrowroot Biscuit or other slightly sweetened cracker.

WHISKEY PUNCH

Rye or Bourbon, 1 pint Rum, 8 dashes
Curacoa, 8 dashes Lemons, Juice of 4
Sugar Syrup, 2 ozs. Charged Water, 1 quart

Mix materials together in punch bowl and add large piece of ice; garnish with sliced lemon and orange. The above will serve 16 four ounce portions.

YE OLDE TAVERN PUNCH (HOT)

Burgundy, 1 quart Sugar Syrup, 2 teaspoons
Allspice, to taste

Heat Burgundy with sugar syrup until hot; pour into Tom and Jerry Mugs which have been heated in hot water before hand; dust with Allspice; serve. This gives 4 servings.

PRAIRIE OYSTER

Using 7 oz. tumbler, carefully separate the yolk of 1 egg; add 2 dashes of vinegar; 1 teaspoon Worcestershire Sauce; 1 teaspoon Tomato Catsup; 1 dash pepper on top. Care should be taken not to break the yolk in preparing this "pick-me-up." Drink at one swallow.

WARD EIGHT

Rye or Bourbon, 2 parts Lemon Juice, 1 part
Orange Juice, 1 part Grenadine, 2 teaspoons

Shake well with ice, strain into glasses; serve. This recipe serves 4.



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