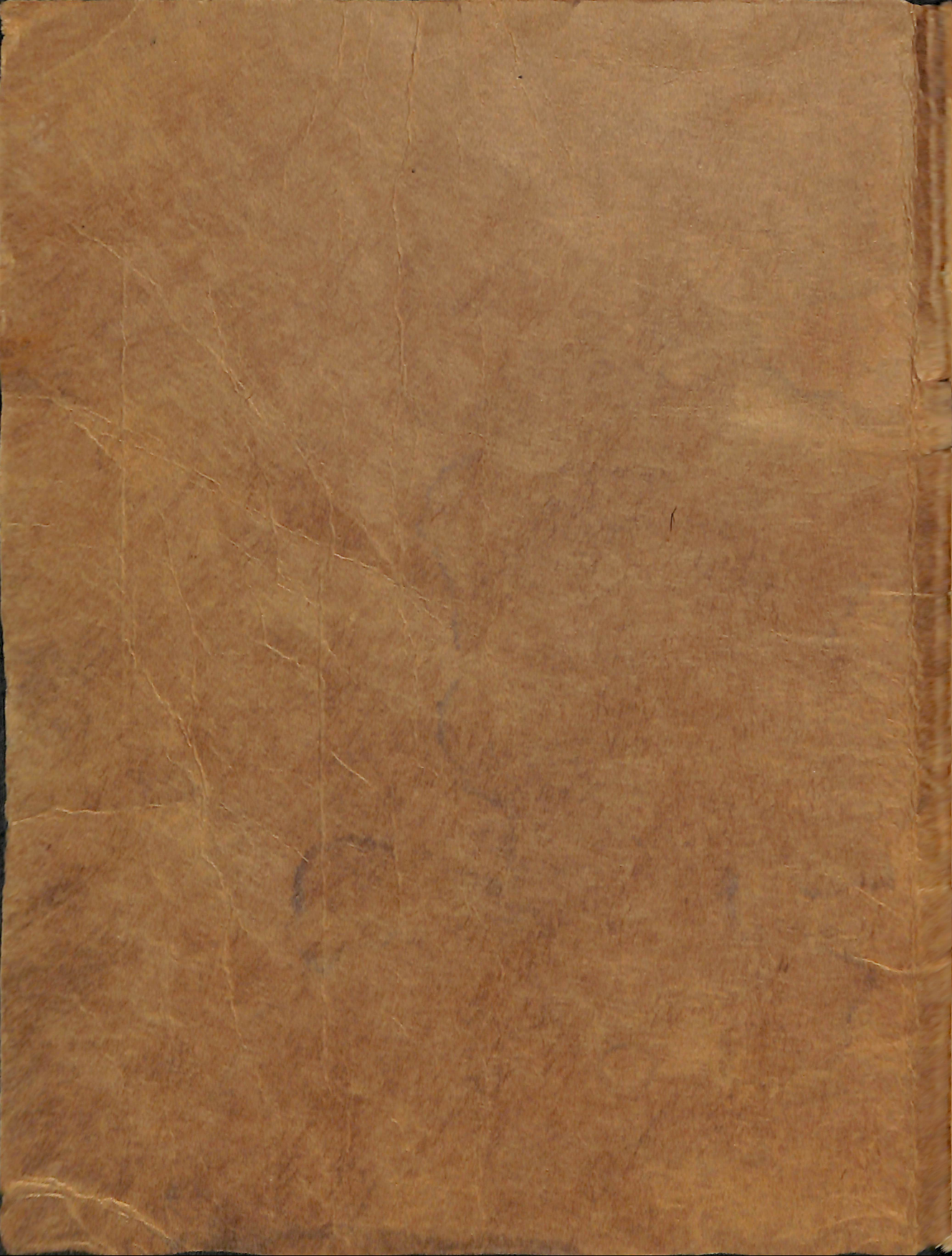


*about Town*

**COCKTAIL  
BOOK**



**Price Fifty Cents**





## *Eat, Drink and Be Merry!*

**SOCIETY**—here's luck! These cocktails are your own. Consequently they are of the best. In the group you will recognize many of your friends' old favorites and many new and stimulating concoctions. The book has grown out of your need for just such an aid to entertainment. The editor of About Town started it with a single cocktail recipe in the Christmas number. And what a "wow" was in that cocktail! Immediately there came requests for more cocktails which led to questions regarding drinks and midnight supper dishes. So the editor gathered her wits and requests together and broadcast for help. Friends and readers of About Town came to the rescue, favorite recipes poured in, were shaken into type, were well mixed and are yours in this container.

It's up to you to get the kick!

Joe Fitchett, bar steward of the Vancouver Club, whose reputation as a mixer of drinks is nationwide, has not only been kind enough to check every single recipe for us but has added many of his own special and excellent cocktails. For which we are truly thankful, and so you will be when you taste them.

We are also very grateful to Antoine Bernhart, chef of the Hotel Vancouver, for his generous assistance and his many delicious midnight supper contributions.

## The Origin of the Cocktail



**A**ND just as we were going to press someone asked us about the origin of cocktails. So we scurried about and this is what we learned:

A little more than a hundred years ago the squire of a little country inn in America lost his beautiful prize fighting-cock. He loved that cock as he loved nothing else on earth except his daughter, and he offered her hand in marriage to the man who would bring back his bird unharmed. Many weeks passed and then one morning a young army officer rode up to the inn with the cock under his arm—not even a single feather missing from its magnificent tail.

The squire, overjoyed, called for drinks that all might toast the tail of the cock, and the daughter, excited at sight of her future husband, mixed whisky and vermouh together by mistake. Everyone liked the concoction and it was christened "Cocktail." The officer later introduced it to his fellow officers. It became famous in the American army and finally its fame spread all over the world.

## Cocktails

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### ABSINTHE

THE art of mixing absinthe is almost gone. So is absinthe, you say, but we have discovered a friend in need who has given us a substitute for absinthe which is easy to make. It has all the delicacy of flavor and none of the injurious effects.

#### Aniset

Take one quarter pound of Aniseed and steep it in boiling water until the strength is all out. Then boil it a few minutes, adding bar sugar and keeping it stirred until it forms a thick syrup. This will make a quart bottle and the longer you keep it the better it will be.

This Aniset will give the pungent tang to a cocktail that is so often missing in these Absintheless days.

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### ADMIRAL HIGHBALL

Lump of ice  
1 teaspoonful pineapple syrup  
1 teaspoonful lemon juice  
2/3 jiggers Rye whiskey  
3 jiggers Tokay  
Fill up with Seltzer

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### AND HOW!

1/2 tumbler of Port Wine  
1 dozen dashes of Jamaica ginger

Fill up with brandy, stir gently (very gently—it might go off!) and serve with a little nutmeg on top.

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### ANISSET

1 Pony Absinthe  
1 Jigger water mixed in slowly  
2 dashes Angostura Bitters  
1 teaspoonful Benedictine

Fill with ice and shake very thoroughly and strain into a claret glass.

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### BACARDI

30% Pineapple Juice  
10% 1 White of Egg and 1 teaspoon Lime Juice  
30% Gin  
30% Bacardi Rum

Serve this with Cherry or thin slice of Pineapple.

Note—Add lime juice after the rest has had a good shake, or the egg will curdle.

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### BAMBOO

**H**ERE'S another mild one—so mild that it has been called the Reform Cocktail. It is rather popular among the British residents in India, we are told.

Fill the large bar glass half full of broken ice and add:

1 dash of Orange Bitters  
 $\frac{1}{4}$  gill of Dry Pale Sherry  
 $\frac{1}{4}$  gill of French Vermouth

Stir up well, strain into a cocktail glass, and squeeze lemon-peel on top.

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### BEAUX ARTS

$\frac{1}{4}$  Italian Vermouth  
 $\frac{1}{4}$  French Vermouth  
 $\frac{1}{2}$  Dry Gin

Pineapple and orange squeezed together. Dash of Aniset.

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### BENNETT

**T**O THE best of our knowledge this has nothing at all to do with aldermen. We believe it had its origin in Chili and is popular with the millionaires of that country.

Fill the shaker half full of broken ice and add:

2 dashes of Angostura Bitters  
 $\frac{2}{6}$  gill of Old Tom Gin  
 $\frac{1}{6}$  gill of Fresh Lime Juice

Shake well and strain into a cocktail glass.

This cocktail, which is very popular in Chili, is called after the well-known and popular landowner and millionaire of that country.

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### THE BE CAREFUL

50% Gin  
40% Cointreau  
10% Lemon Juice  
A few spots of Lime Juice  
Grenadine to color

Serve with thin slice of Orange.

### BIJOU

**F**ILL a bar glass half full of broken ice and add:

1 dash of Orange Bitters  
1/6 gill of Plymouth Gin  
1/6 gill of Italian Vermouth  
1/6 gill of Green Chartreuse

Stir with a spoon, strain into a cocktail glass, add olive or cherry according to taste, and squeeze lemon-peel on top.

### BISHOP

**T**HIS is a very refined and delightful cocktail and if a bishop did originate it we take off our hats to him—not that we wouldn't anyway.

1 teaspoonful bar sugar  
A dash lemon juice with a little of the skin  
1 dash Seltzer water  
2 dashes Jamaica Rum  
3/4 glass of shaved ice

Fill up with claret or Burgundy, shake, ornament with fruit and serve.

### BLACK STRIPES

**P**OUR a wineglass of Jamaica Rum into small glass and add 1 teaspoonful molasses. Add 1/2 wineglass water, stir well and fill up with shaved ice.



### In Again

**P**OLICEMAN—"How many times is this, anyway, that I've arrested you for being drunk?"

J. P. McSorley—"Hic, don' ask me. I though y'u was keepin' the score!"

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### BLACKTHORN SOUR

Fill large glass 2-3 full ice  
4 dashes lemon juice  
1 teaspoonful pineapple syrup  
1 jigger Sloe Gin

Stir, strain into cocktail glass and serve with fruit ornamentation.

### BLACKTHORN

**T**HE Blackthorn is a very old cocktail, which is made in two different ways:

Fill a bar glass half full of broken ice and add:

3 dashes of Absinthe  
3 dashes of Angostura Bitters  
 $\frac{1}{4}$  gill of French Vermouth  
 $\frac{1}{4}$  gill of Irish Whisky

Stir well with a spoon, strain into a cocktail glass, and squeeze lemon-peel on top.

### BLOODHOUND

**T**HIS one comes from the bar steward of the Vancouver Club, who has been most generous with his help and advice in the compilation of this book.

6 nice Raspberries or Strawberries  
1 teaspoon Bardenet  
1-3 Dry Gin  
1-3 French Vermouth  
1-3 Italian Vermouth  
Shake Angostura Bitters

Strain this cocktail fine. See that no pips come out of strainer and that fruit is well crushed when shaken or muddled. If no fruit in season use canned Pineapple.



### No Evidence

**“W**ITNESS,” said a judge, “a dozen people say this man was drunk, but you claim he was sober.”

“Of course he was sober,” said the witness indignantly. “Why judge, the only thing he did the least bit out of the way was to bring home a manhole cover and beat up his wife a little because she refused to play it on the phonograph.”



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### BOOMERANG

**L**OOK out for this one. You are liable to get hit on the way back! This popular South African drink is made in the large bar glass, half full of broken ice, to which the following ingredients have been added:

2 dashes Maraschino  
1 dash of Angostura Bitters  
1/6 gill of Gin *1 jigger*  
1/6 gill of French Vermouth *1/4 "*  
1/6 gill of Italian Vermouth *1/4 "*

Stir up well, strain into a cocktail glass, add a cherry and lemon-peel squeezed on the top.

### BOTTLED

**R**EADY-MADE cocktails are never quite the same as freshly made ones, yet there often isn't time to shake up a mix before rushing out to dinner. In this case a bottle of home-made cocktails is a pretty nice thing to have on hand. Here it is:

Pour a quart of Whisky into a pitcher and add:

1 jigger rum syrup  
1 pony Curacao  
 $\frac{3}{4}$  pony Angostura Bitters

Pour back and forth from one measure to another until the liquid is thoroughly mixed. Then bottle and cork.

### BRANDY

**W**E have experimented a bit with this one and got it to our own liking. May our tastes be alike in this!

60% Brandy  
30% Bardinet  
1 teaspoon Lime Juice  
3 dashes Angostura Bitters  
1 dash Aniset

Note—Shake this well, and serve in sherry glass with thin slice of orange.



### Life Is Cruel

**P**OLICEMAN: "What are you crying for, fellow?"  
Hobo: "Well, I just found a good recipe for home brew and I ain't got no home!"

# about town cocktail book

## BRONX

**T**HIS drink, it is said, was named after the famous New York Zoo. We wonder if it makes you see red monkeys and things.

Fill the shaker half full of broken ice and add:

The juice of a quarter of an orange

1-6 gill of Dry Gin

1-6 gill of French Vermouth

1-6 gill of Italian Vermouth

Shake well and strain into a cocktail glass. Some bartenders also add a little dash of Orange Bitters. It can also be made with tangerines, instead of oranges.

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## BUSTANOBY

3-5 Creme de Menthe

2-5 water

Dash Angostura Bitters

1 tablespoon sugar

½ Orange

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## CHAMPAGNE

**I**N a wineglass put 1 lump of sugar, soak it with Angostura Bitters, squeeze the essence of 2 or 3 pieces of lemon-peel in the glass, add 1 lump of ice, and fill the glass with iced champagne. Stir up slightly with the mixing spoon, squeeze and drop another piece of lemon-peel in the glass.

Note that a bottle of Champagne makes from 5 to 6 cocktails.

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## CHERRY BRANDY

½ Cherry Brandy

½ French Vermouth

Dash of Peach or Orange Bitters



### Makes Cat Catty

“**G**US, dear,” said the bootlegger’s bride, “I wish you wouldn’t spill any more of your goods around the barn.”

“What’s the matter, babe? Was they any cops snoopin’ around?”

“No, but the cat was. And it nearly killed two of the neighbors’ police dogs.”

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### CHICAGO

**L**EAVE it to Chicago to go New York one better. It takes a plain brandy cocktail, pours a little Champagne on top, drops in a squeezed lemon peel, pours the mixture into cocktail glasses which have been moistened with lemon juice and dipped into pulverized sugar, calls it after itself and serves to anyone who can stand it in these days of prohibition.

**W**HICH brings up the story of the kind of gin they drink in Chicago. Bull-Frog Gin. You drink a little, hop a little and then croak.

### CHOCOLATE

**F**ILL the shaker half full of broken ice and add:

The yolk of one fresh egg  
¼ gill of Yellow Chartreuse  
¼ gill of Port  
1 teaspoonful of sweet powdered Chocolate

Shake well and strain into a small wineglass.  
This is a very well-known drink in Brazil.

### CLOVER CLUB

One portion Dry Gin  
Juice of one-half lime  
White of one egg  
Teaspoonful Grenadine or Strawberry Syrup

Fill with ice, shake well, strain into large cocktail glass, and serve with sprig of mint on top.

### CLOVER LEAF

The white of an egg  
Mint shaken in C. T.  
½ teaspoon of Lime Juice  
1 teaspoon of Pineapple Juice  
60% Gin  
40% Italian Vermouth  
Put Mint Leaf in shaker

Serve with a leaf of Mint on top.

**O**H BOY! What a drink this is! It makes you see double and feel single!

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### COFFEE

**T**HE Coffee Cocktail, also called "Law's Cocktail," is made with:  
The yolk of a new-laid egg  
1 teaspoonful of Sugar Syrup  
1-6 gill of Brandy  
2-6 gill of Port

Shake these ingredients well with ice and strain into a small wineglass with grated nutmeg on top.

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### COFFEE COOLER

The yolk of a new-laid egg  
1 teaspoon of Bar Sugar  
60% Brandy  
40% Port Wine

Note—Serve this in port wine glass with grated nutmeg on top.

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### COPPERSTOWN

**T**HIS is a cowboy's cocktail.  
Juice of quarter Orange  
2-3 Dry Gin  
1-3 Italian Vermouth  
Sprig of Mint

Fill with ice, shake well, and strain into a cocktail glass.

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### COUNTRY

Half fill shaker with shaved ice  
1 teaspoonful powdered Sugar  
Half wineglass Brandy  
1 wineglass Port Wine  
1 Egg

Shake well, strain into glass and grate nutmeg on top.



### Catching

**O**NE of the elephants at the circus was coughing badly one morning, and the keeper was instructed to give it a bucket of water into which a bottle of whisky had been emptied.

"How's Sally?" asked the circus proprietor next morning.

"Oh, just the same!" was the reply. "But all the other elephants are coughing now."

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### DAIQUIRI

**D**AIQUIRI is the well-known iron mine situated in the southern part of Cuba. The Daiquiri Cocktail is well known in Cuba and the Southern States of the U.S.A.

Fill the shaker half full of broken ice and add:

2-6 gill of Bacardi  
1-6 gill of fresh Lime Juice  
Sweeten with Grenadine

Shake well and strain into a cocktail glass.

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### DEEP SEA

**T**HIS California drink must be well shaken and iced. It is made of

$\frac{1}{4}$  gill of Gin  
 $\frac{1}{4}$  gill of French Vermouth  
1 dash of Orange Bitters  
1 dash of Aniset

Strain into a cocktail glass, add an olive and squeeze lemon-peel on the top.

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### DEVIL'S

**F**ILL the shaker half full with broken ice and add:

$\frac{1}{4}$  gill of Cognac Brandy  
 $\frac{1}{4}$  gill of Creme de Menthe (green)

Shake well and strain into a cocktail glass. Add a pinch of red pepper on the top.

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### DIXIE

**A**DD to a plain whisky cocktail:

1 dash Curacao  
6 drops Creme de Menthe.

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### DIZZY IZZY

1 piece of ice  
2 dashes Lemon Juice  
2 teaspoonfuls Pineapple Syrup  
 $\frac{1}{2}$  jigger Bourbon Whisky  
 $\frac{1}{2}$  jigger Sherry

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### DON'T ARGUE

**T**HIS comes from one of the original "Don't Argue" men. It's worth arguing for though, if you can't get it.

$\frac{1}{2}$  Rum  
 $\frac{1}{4}$  Italian Vermouth  
 $\frac{1}{4}$  Lemon Juice  
Liberal addition of Benedictine or Apricot Brandy.

### DIKI-DIKI

**T**HIS cocktail was invented by the bar steward of the Embassy Club, London, and was introduced there in 1922. Diki-Diki, he declares, is the chief monarch of the Island Ubian. He weighs 23 pounds and is only 32 inches in height.

Fill the shaker half full of broken ice and add:

$\frac{1}{4}$  gill of Calvados  
 $\frac{1}{8}$  gill of Caloric Punch  
 $\frac{1}{8}$  gill of Grape Fruit Juice

Shake well and strain into a cocktail glass.

### DOCTOR'S ORDERS

**T**AKE four of these between the hours of 9 and 11 p.m.

1 teaspoon of Lemon Juice  
1 liqueur glass Grand Marnier  
1 dash of Orange Bitters  
1 small glass of Gin

Note—Shake well and strain into cocktail glass with cherry.

### DREAM

1 teaspoonful powdered sugar  
3 teaspoonfuls Lemon Juice  
White one Egg  
Wine glass Cream  
2 ounces Gin

Shake thoroughly, pour into tall thin glasses and cover top lightly with Creme de Menthe.



### Wisdom

**A** BOOTLEGGER is a guy who knows enough to sell it but too much to drink it.

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### DUCHESS

1-3 French Vermouth  
1-3 Italian Vermouth  
1-3 Absinthe (try Aniset)

Fill shaker with ice, shake well and strain into cocktail glasses.

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### DUPLEX

Half fill shaker with shaved ice  
One-third wineglass Gin  
Half wineglass Italian Vermouth  
Half wineglass French Vermouth  
3 dashes acid phosphate  
4 dashes orange bitters

Shake and strain into cocktail glass.

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### EAST INDIA

Half fill "Victorian" shaker with shaved ice  
3 dashes Maraschino  
3 dashes red Curacao  
3 dashes Angostura Bitters  
1 wineglass (2 ounces) Brandy

Shake well. Strain into cocktail glass and serve with piece of twisted lemon peel on top.

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### EMERGENCY

50% Gin  
50% Ginger Ale  
½-inch square rind lemon per glass

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### FAIRBANK

**T**HIS is no relation to "Doug." It is called after Senator Fairbank, a friend of President Roosevelt.

Fill a bar glass half full of broken ice and add:

2 dashes of Noyau Rose  
2 dashes of Orange Bitters  
¼ gill of Gin  
¼ gill of French Vermouth

Stir up well, strain into a cocktail glass and squeeze orange peel on top.

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### FANCY BRONX

Juice of 1 lemon  
Juice of 1 orange  
Sugar to taste  
1 measure of Gin per person  
White of 1 egg

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### FEDORA

Fill a large glass  $\frac{3}{4}$  full of shaved ice  
2 teaspoonsful bar sugar dissolved in a little water  
1 pony Curacao  
1 pony Brandy  
 $\frac{1}{2}$  pony Jamaica Rum  
 $\frac{1}{2}$  pony Whisky

Shake well and dress up with fruit.

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### FITCHETT

**J**OSEPH A. FITCHETT, Vancouver Club head bar steward, who has no doubt thrown many a cocktail together for you, originated this one. Of the thousand and one drinks he can mix we believe it is the best.

50% Gin  
30% Italian Vermouth  
20% Benedictine  
Dash of Orange Bitters  
Serve with olive or cherry.

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### FURNITURE

1-6 French Vermouth  
1-6 Italian Vermouth  
1-3 Dry Gin  
1-3 Pineapple Juice

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### GABY

(Who?—Fay?)

1-3 Dry Gin  
1-3 Creme d'Yvette  
1-3 Creme de Menthe (white)

Fill with ice, shake well and strain into glasses.



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### GIN

½ cocktail glass French Vermouth

1 teaspoonful Grenadine

½ cocktail glass Gin

White of 1 egg

Cocktail shaker filled with ice

Shake well. Strain into cocktail glass and serve.

### GLOOM CHASER

**T**HIS is a particular favorite of the Royal Automobile Club

2-6 gill of Gordon's Dry Gin

1-6 gill of Vermouth

2 dashes of Grenadine

2 dashes of Aniset

Squeeze lemon-peel on top.

### GOLDEN BELL

Half fill shaker with shaved ice

Half glass Sherry

3 dashes Orange Bitters

2 dashes Angostura Bitters

1 wineglass Gin

Shake and strain into cocktail glass.

### GOLF LINKS HIGHBALL

4 dashes Lemon Juice

4 dashes Pineapple Syrup

½ jigger Loganberry Wine

½ jigger Whisky

2 dashes Rum

Fill up with Seltzer or Apollinaris.



### A Contribution

**M**RS. MURPHY was getting the supper for the children on Saturday night, when a young woman came to her door.

"I'm collecting for the Drunkards' Home," she said. "Could you help us?"

"Come around tonight and I'll give you Murphy," she replied as she went on with her work.

## about town cocktail book

### GOOD

**T**HIS comes to us all the way from Toronto the Good. We've had it a very long time but whether it dated back to pre-Prohibition days or not we really can't remember.

Fill the bar glass half full of broken ice and add:

- 1 dash of Angostura Bitters
- 2 dashes of plain sugar or Gum Syrup
- $\frac{1}{4}$  gill of Benedictine
- $\frac{1}{4}$  gill of Cognac Brandy, or Rry Whisky to taste

Stir up well with a spoon, strain into a cocktail glass, and squeeze lemon-peel on top.

### IRISH—AND HOW!

- One dash Orange Bitters
- 1-3 French Vermouth
- 2-3 Creme de Menthe (green)

Fill with ice, shake well and strain into cocktail glass.

### LEMON SOUR

**T**HIS was given to us by a member of the Shaughnessy Golf Club and has become a favorite there.

- Juice of one lemon
- 2 tablespoonfuls confectioner's sugar

Shake this well in ice. Then add 1 measure of gin per person and shake again. Then take half a measure of cream per person, add it to the other ingredients and shake well. It's a little tricky to make but if you are sure to add the cream last you'll be all right.

### LUIGI

**F**ILL the shaker half full of broken ice and add:

- 1 teaspoonful of Grenadine
- 1 little dash of Cointreau
- The juice of half a tangerine
- $\frac{1}{4}$  gill of Gin
- $\frac{1}{4}$  gill of French Vermouth

OK  
Very Good

### LONE-TREE

- $\frac{3}{4}$  Gin
- $\frac{1}{4}$  Italian Vermouth

## about town cocktail book

### MANHATTAN

**T**HIS is one of the very oldest cocktails and perhaps one of the best. It is named, of course, after the Island of Manhattan and probably originated in New York.

A dry Manhattan may be made with French Vermouth instead of Italian.

Fill a bar glass half full of broken ice and add:

- 1 or 2 dashes of Angostura Bitters
- $\frac{1}{4}$  gill of Rye Whisky
- $\frac{1}{4}$  gill of Italian Vermouth
- 1 dash of Aniset if required

Stir up well, strain into a cocktail glass, add cherry and squeeze lemon-peel on top.

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### MILLIONAIRE

Fill the shaker half full of broken ice and add:

- The white of a fresh egg
- 2 dashes of Curacao
- 1-6 gill of Grenadine
- 2-6 gill of Rye Whisky

Shake well and strain into a small wineglass. A dash of Aniset may be added if required.

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### MARGUERITE

- 2-3 Plymouth Gin
- 1-3 French Vermouth

Fill with ice, shake well and strain into a cocktail glass.

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### MARTINI

Fill the bar glass half full with broken ice and add:

- 1 dash of Orange Bitters
- 1-6 gill of French Vermouth
- 2-6 gill of Dry Gin

Stir up and strain into a cocktail glass. Squeeze lemon-peel on top.



**P**ROHIBITION isn't so bad as long as it dosen't get worse, said our California friend.

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### MEDIUM MARTINI

**T**HE Medium Martini Cocktail is a Martini Cocktail made with:

- 1/4 gill of Gin
- 1/8 gill of Italian Vermouth
- 1/8 gill of French Vermouth

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### SWEET MARTINI

**T**HE Sweet Martini Cocktail is a Martini Cocktail made with:

- 1/4 gill of Vermouth
- 1/4 gill of Gin

Note: The Martini Cocktail should be prepared in the mixing glass and stirred up. In America, however, it has been the fashion, since a few years, to shake this cocktail until thoroughly cold.

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### MARTINI DRY

- 50% Gin
- 50% French Vermouth
- 1 dash of Orange Bitters

Serve with olive.

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### SWEET MARTINI

- 1-3 Dry Gin
- 1-6 Italian Vermouth
- 1-6 French Vermouth
- Dash of Orange Bitters

Serve with olive.

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### MAYFAIR

**A**ND from the Embassy Club, London, comes this one:

- 50% Gin
- 30% Orange Juice
- 10% Apricot Syrup
- 1 dash Lemon Juice



**Don't Refuse**

**A** SCOTTISH proverb—If a man seeks to insult you by offering you a drink—swallow the insult.

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### NAVY BLUE

Juice of quarter orange  
Dash of Angostura Bitters  
 $\frac{1}{4}$  Italian Vermouth  
 $\frac{3}{4}$  Bacardi Rum

Fill with ice, shake well and strain into cocktail glass.

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### ORANGE BLOSSOM

2 ounces Plymouth Gin  
 $1\frac{1}{2}$  ounces Orange Juice  
A dash of Orange Bitters and a dash of Grenadine  
White of one egg

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### PURITAN

3 dashes Orange Bitters  
1 tablespoonful Yellow Chartreuse  
2-3 Plymouth Gin  
1-3 French Vermouth

Fill with ice, mix and strain into a cocktail glass.

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### PERFECTION

1-3 French Vermouth  
1-3 Italian Vermouth  
1-3 Dry Gin

Fill with ice, mix and strain into cocktail glass.

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### QUEEN'S

**T**HIS cocktail comes to us all the way from Montreal via a Vancouver friend, and makes its appearance at many of the fashionable dinner parties there.

1 slice of orange  
1 slice of pineapple  
1 ounce of Gin  
1 ounce French Vermouth  
 $\frac{1}{2}$  ounce Bacardi Rum  
1 ounce Italian Vermouth

Shake over ice and pour into glasses.

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## SUN

Half fill a shaker with shaved ice  
1 teaspoon Pineapple Syrup  
1 teaspoon Curacao  
2 dashes Maraschino Cherry Juice  
3 dashes Angostura Bitters  
1 wineglass Brandy

Shake and strain into cocktail glass with lemon juice.

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## SENSATION

3 dashes of Juice of Bottled Cherry  
1 sprig of fresh Mint  
30% Lemon Juice  
70% Gin

Serve with lemon peel on top.

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## SAZARAC

4 dashes of Absinthe (try Aniset)  
Turn glass slowly  
1 lump sugar  
3 dashes Orange Bitters  
1 portion Whisky  
1 cube of ice  
Sprig of mint

Stir and serve in a tumbler

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## SIDE-CAR

**T**HIS is one of the Vancouver Club favorites:

20% Lemon Juice  
30% Cointreau  
50% Brandy

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## SHERRY FLIP (MORNING PICK-UP)

1 yolk of Egg  
1 teaspoon Sugar  
1 glass Sherry

Shake well together and strain into small wineglass and grate nutmeg on top.

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## ST. REGIS

1-5 Lime Juice  
1-5 Grenadine Syrup  
3-5 Apple Jack

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## TUXEDO

**W**HEN you're all dressed up ready for dinner this Tuxedo special will set you off to a good start:

Half fill an ordinary-sized shaker with shaved ice  
2 tablespoonfuls Sherry  
 $\frac{1}{2}$  wineglass Italian Vermouth  
1 wineglass Gin

Shake well and strain into glasses.

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## VANCOUVER

Dash of Orange Bitters  
50% Gin  
30% French Vermouth  
20% Benedictine  
Olive

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## WILLIAMSON AND BARNEY

1 square inch of orange  
1-3 of one lime  
1 dessertspoonful of powdered Sugar

Mash well and add  $\frac{1}{2}$  whisky glassful of Bacardi Rum

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## WHISKY

1 teaspoonful Gum Syrup  
2 dashes Angostura Bitters  
1 teaspoonful Lemon Juice  
1 cocktail glass Scotch Whisky  
Cocktail shaker half filled with ice

Shake well, strain in cocktail glass and serve.



**L**OVE is like getting drunk, they say: Love is the liqueur, marriage the headache, and divorce the seidlitz.

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### WESTMINSTER SPECIAL 16

1 portion Rye  
1 portion French Vermouth  
1 portion Italian Vermouth  
Ice to taste

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### THE YORK

3 dashes Angostura Bitters  
60% Scotch Whisky  
40% Italian Vermouth  
Squeeze lemon peel on top.

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### YELLOW PARROT

**T**HIS Boston drink is made of  
1-6 gill of Absinthe or Aniset  
1-6 gill of Yellow Chartreuse  
1-6 gill of Apricot Brandy  
Shake well and strain into a cocktail glass.





# about town cocktail book

## Fizzes

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### GOLDEN FIZZ

Half fill shaker with shaved ice  
1 yolk of an egg  
1 heaping teaspoon powdered sugar  
3 dashes Lemon Juice  
1 dash Lime Juice  
1 wineglass Gin

Shake well. Strain into tall glass; fill up with seltzer water and serve immediately.

---

### GIN DAISY

1 teaspoonful of fine sugar  
Juice of half a Lime  
1 portion of Gin  
1 tablespoonful Raspberry Syrup

Fill with ice. Shake well, strain into tumbler, fill up with syphon, ornament with fruit, and serve.

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### GIN FIZZ

½ tablespoonful of sugar  
Juice of 1 lemon  
1 wineglass of Gin

Fill glass with ice, shake, strain into long glass and fill up with soda.

---

### GIN RICKY

Juice of 1 Lime. Leave half of the pressed Lime in glass.  
One lump of ice  
1 wineglass of Gin  
Fill up with syphon.

---

**D**ON'T shake the life out of a cocktail. Shake it gently or stir it thoroughly with a long spoon.

# about town cocktail book

## HARVARD

1 dash Gum Syrup  
3 dashes Orange Bitters  
1/2 Italian Vermouth  
1/2 Brandy

Fill with ice, mix and strain into a cocktail glass, fill with seltzer and serve quickly.

---

## MAMIE TAYLOR

Juice of half a Lime  
1 portion Scotch Whisky  
1 bottle Ginger Ale  
1 lump ice

Stir well and serve.

---

## MORNING GLORY FIZZ

1 tablespoonful fine sugar  
1 portion Scotch Whisky  
3 dashes Absinthe (try Aniset)  
White of one egg

Fill glass with ice, shake well, strain into fizz glass and syphon.

---

## OLD-FASHIONED JOHN COLLINS

2/3 cocktail glass Gin  
Juice of one Lemon  
Piece of Ice  
One teaspoonful powdered Sugar  
Bottle of cold Soda

Mix well and drink while fizzing.

---

## PEACH BLOW FIZZ

1 tablespoon Sugar  
Juice of half a Lemon  
1 portion Gin  
1 tablespoonful Grenadine Syrup  
3 dashes Cream

Fill with ice. Shake well, strain into fizz glasses and fill with syphon.

## about town cocktail book

### ROYAL FIZZ

Half fill a shaker with shaved Ice  
1 whole Egg  
1 heaping teaspoon powdered Sugar  
5 dashes Lemon Juice  
2 dashes Lime Juice  
1 wine glass Whisky or Gin

Shake well. Strain into tall glass; fill up with Seltzer water and serve at once.

---

### RAMOS FIZZ

1 tablespoonful of Sugar  
3 dashes Orange Flower Water  
White of one Egg  
1 wineglass of Cream  
1 wineglass of Gin  
3 dashes Lemon Juice

Shake exceedingly well.

---

### ST. CROIX RUM SOUR

Half tablespoonful of Sugar  
Two or three dashes of Lemon  
1 squirt of Seltzer

Dissolve well and add 1 wine glass of St. Croix rum. Fill glass with ice, stir well and strain into sour glass. Ornament with fruit.

---

### PINK GARTER PICK-UP

Serve in tumbler :

3 dashes Angostura Bitters  
1 squeeze Lemon Peel—leave in  
50% Gin  
25% Lemon Juice  
25% Grenadine

Fill up with syphon. Ice.

---

### GIN RICKEY

1 lump of Ice in tumbler  
Lime Juice  
1 glass Gin and fill with Soda

## about town cocktail book

### WHISKY SOUR

Juice of 1 Lemon  
5 or 6 spots of Lime Juice  
Sugar to taste  
Piece of Ice  
1 wine-glass Scotch  
Fill up with Soda

---

### SHERRY COBLER

1/3 Ice in tumbler  
1/2 glass Brandy  
1/2 glass Cherry Juice  
1 glass Sherry

Add syphon—stir well. Decorate with fruits of season. Float a little Port Wine on top.

---

### EGG-NOGG

1 Egg  
Spoon of Sugar  
2 or 3 lumps Ice  
6 spots Vanilla  
Rum

Place in shaker, add milk last. Shake up into long glass, nutmeg on top. Any spirits can be used.



## Punches

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### EMERGENCY PUNCH

**N**CESSITY is the mother of invention and in this case of a real snappy drink. Father asked the guests to have a drink—he always does without ever thinking of the stock. There were only two bottles of ginger ale in the fridge and a bottle of rum. So this is what we did:

Put a good deal of ice in a big pitcher  
The juice of 1 Lemon  
The juice of two Oranges  
A wineglass of Pineapple Juice  
A tumbler of Water  
A tumbler of Rum

We mixed thoroughly and just before serving added the two bottles of ginger ale. This filled small whisky glasses for ten people. They were so delighted with the drink we were forced to admit our dilemma and tell them how we came by the refreshing recipe.

---

### MIDNIGHT

4 tablespoonfuls Grapefruit Juice  
1 teaspoonful Grenadine  
2 tablespoonfuls Sugar Syrup  
Ginger Ale

Pour grapefruit juice, canned or fresh, grenadine, and syrup on chopped ice in tall glasses. Fill with ginger ale and stir. Add as much rum as desired and garnish with a cherry.

---

### BRIDGE PUNCH

½ cupful Mint Jelly	2 cupfuls Grapefruit Juice
2 cupfuls strong Tea	3 cupfuls Sugar Syrup
1 cupful Lemon Juice	1 small bottle Green Maraschino Cherries
1 cupful Orange Juice	
1 can Crushed Pineapple	

Mix the ingredients well. Pour over a block of ice or ice-cubes in the bottom of a punch bowl. Rum or brandy to taste and a garnish of mint.

# about town cocktail book

## PUNCH ROYAL—I. A. F. VANCOUVER CLUB

1 bottle Brandy  
½ bottle Apricot Brandy  
2 bottles Sherry  
1 bottle Sauterne  
The juice of six Oranges  
The juice of one Lemon  
The juice of two Grapefruit  
2 slices of Cucumber rind to float  
1 sprig of fresh Mint to flavor

Sweeten to taste with Bardent, serve very cold with sliced orange and grapefruit floating on top. This will make about 7 quarts. (Note: Canned apricot juice will serve instead of Bardent).

---

## CHAMPAGNE CUP

½ tablespoonful Sugar	1 pony Maraschino ✓
1 rind Lemon	1 pony White Curacao ✓
3 slices Lemon	1 wineglass Sherry
3 slices Orange	1 quart Champagne
Berries	1 bottle Soda
1 slice Cucumber peel	2 or 3 large lumps of Ice
1 pony Brandy	Ornament with fresh fruit

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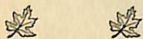
## CLARET CUP

1 tablespoon powdered Sugar  
Fill glass with shaved Ice  
Pour full of Claret  
Shake in shaker. Ornament with fruit and serve with straws.

---

## CLARET PUNCH

1 tablespoon powdered Sugar  
2 dashes Lemon Juice  
Fill glass with shaved Ice  
Fill with Claret  
Shake well. Ornament with fruit, serve with straws.



## Let 'Em Alone

**T**OASTMASTER (to next speaker)—Shall I call on you now, Bill, or shall I let them enjoy themselves a while?

# about town cocktail book

## CLARET BOWL

- |                            |   |
|----------------------------|---|
| 1 pony Brandy              | 6 slices Orange   |
| 1 pony Maraschino          | 1 teaspoon powdered Cinnamon, Cloves and Allspice mixed |
| 1 pony White Curacao       | 6 slices Lemon  |
| 1 wineglass Sherry         | Blackberries  |
| 1½ quarts Claret           | 3 Peaches, cut up                                       |
| 2 bottles Soda             | 12 slices Cucumber peel                                 |
| 3 teaspoons powdered Sugar | Grapes  |
| Juice of one Lemon         |   |
| 1 Lemon rind whole         |   |
|                            | 12 pieces Pineapple                                     |
- Put in plenty large lumps of ice, ornament with mint.

---

## THE KEY PUNCH

- 1 gallon Concord Wine
- 1 bottle Brandy
- 1 bottle Gin
- 2 dozen Ginger Ale

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## THE KEYHOLE

- 2 quarts Champagne
- 1 quart Gin

---

## OLD COLONIAL MINT CUP

- 1 bunch fresh Mint
- 6 Oranges
- 2 Lemons
- ½ ounce pulverized Gum Arabic
- ½ cupful cold Water
- 1 cupful Sugar
- Whites of 2 Eggs
- 1 cup Sherry

Steep mint in sufficient hot water to extract the flavor, adding the juice of the oranges and lemons. Dissolve over hot water the gum arabic, soaked in cold water for twenty minutes, add the sugar and cook until it spins a thread; pour this boiling hot upon the stiffly beaten whites of eggs, beating until cold and smooth. Stir in the strained mint flavoring and fruit juice. Dilute to the required strength with carbonated water and serve in tumblers containing finely cracked ice, garnishing each portion with lemon peel and sprigs of mint.

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### RUMMY TEA

- 4 teaspoonfuls Tea
- 1 quart boiling Water
- 1 teaspoonful Sugar
- ½ slice Lemon
- 1 Maraschino Cherry
- 1 cup of Rum

Pour the boiling water over the tea, and allow it to stand for five minutes. Into each cup put the lemon, cherry, sugar and rum, and pour the tea over them.

---

### MULLED CIDER

- 1 quart Cider
- 1 teaspoonful whole Allspice
- ½ teaspoonful Cassia Buds
- 3 Eggs

Put the cider with the spices in it in a saucepan and boil three minutes. Pour it carefully over the eggs, which have been beaten thoroughly, and serve hot. Add rye whisky to taste.

---

### PINEAPPLE PUNCH

- 1 cupful grated Pineapple
- 2 cupfuls Water
- 2 cupfuls Sugar
- ½-cupful fresh-made Tea
- Juice 3 Oranges
- Juice 3 Lemons
- 1 cupful Grape Juice
- 2½ quarts Water
- 1 bottle Sherry
- 1 bottle Port
- 1 pint Rum

Put the pineapple and 2 cupfuls water to boil for fifteen minutes. Strain through cheese cloth, pressing out all the juice. Add 1 pint of water to the sugar, which has been boiled ten minutes, then add the tea, juice of the oranges and lemons, grapejuice, and the balance of the water. Put in a punch bowl with a large lump of ice. Serve perfectly chilled in sherbet glasses.

---

**D**ON'T trust to the eye for measurements. Use a glass or regular measure.



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### PIAZZA PUNCH

Juice 2 Lemons  
Juice 1 Orange  
1 cupful Sugar  
2 cupfuls Grapejuice  
2 cupfuls Water  
1½ cupfuls Demerara Rum

Mix together the juice of the lemons and orange, add sugar, grapejuice and water. Place a small cake of ice in the bottom of a punch bowl or in a tall glass pitcher and pour in the liquid.

### TEA PUNCH

1 quart boiling Water  
4 tablespoonfuls Tea  
1 cupful granulated Sugar  
Juice 4 Lemons  
½ pint Apollinaris  
1 cup Rum

Pour the boiling water over the tea; cover and leave for five minutes; strain off and cool. Half fill the punch bowl with cracked ice, add the sugar and strained juice of the lemons. Pour the tea over these, and, as it goes to the table, add the Apollinaris. Strew a handful of mint sprays on the surface and serve at once.



## Souffles

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**A** MIDNIGHT supper seems the natural place for a souffle—be it cheese or chocolate, Spanish or Mocha. Here are a few to satisfy the most discriminating souffle urge.

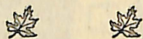
### CHEESE SOUFFLE

**C**REAM 2 tablespoonfuls of butter with 3 tablespoonfuls of flour and add gradually  $\frac{1}{2}$  cup of scalded milk. Add  $\frac{1}{2}$  teaspoonful of salt, few grains of Cayenne and  $\frac{1}{4}$  cup of Old English or young Canadian cheese. Beat the yolks of three eggs until light and feathery. Add to first mixture and stir until lemon-colored. Cool and fold in stiffly-beaten whites of eggs, then turn into well-buttered baking dish and bake 20 minutes in a slow oven. Serve immediately.

---

### CHOCOLATE SOUFFLE

**M**ELT 2 tablespoonfuls of butter, add 2 tablespoonfuls of flour and add gradually  $\frac{3}{4}$  cup of milk. Cook until boiling point is reached. Melt  $1\frac{1}{4}$  squares of Baker's chocolate in a small saucepan over hot water, add one-third cup of sugar and 2 tablespoonfuls of hot water and stir until smooth. Combine mixtures and add yolks of 3 eggs well beaten; cool. Fold in whites of eggs beaten stiff and add vanilla. Turn into a buttered baking dish and bake in a moderate oven about twenty-five minutes. Serve with a rich cream sauce.



### Reasonable Enough

**H**E HAD just been appointed judge, and it was his first day on the bench. His first case was a bootlegger. A little uncertain as to what penalty to inflict, he excused himself a minute, went outside and called an old judge aside.

"Oh, judge," he said, "I've got a bootlegger out there and I don't know what to give him."

The old man replied: "Don't give him over four dollars. I never do!"

# about town cocktail book

## MOCHA SOUFFLE

3 tablespoonfuls of Butter	1/2 cup Sugar
3 tablespoonfuls of Flour	1/4 teaspoonful Salt
3/4 cup of boiled Coffee	4 Eggs
1/4 cup Cream	1/2 teaspoonful Vanilla

Make and bake all same chocolate Souffle and serve with a mocha sauce.

---

## SPANISH SOUFFLE

**M**ELT 1/4 cup of butter, add 1/2 cup of stale bread crumbs and cook until slightly browned, stirring often. Add 1 cup of milk, 2 tablespoonfuls sugar and cook 20 minutes in a double boiler. Remove from fire and add unbeaten yolks of 3 eggs, then cut and fold in the stiffly beaten whites and flavor with vanilla. Turn into buttered mould, placing the mould in hot water, and bake in a slow oven until firm.



## Hors d'Oeuvres

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### USUALS

**F**ILLETED anchovies, placed on narrow strips of buttered bread, sprinkled with lemon juice and garnished with pimento, are always good as a starter.

---

### ALLEN CUP CAVIARE

**C**UT rounds of bread one-fourth inch thick. Saute, one side only. Spread unsauteed side with watercress, butter and with pastry bag and tube pipe, border with butter. Fill centres with caviare and finely chopped yolks of hard boiled eggs.

---

### ROQUEFORT APPETIZERS

**C**RUMBLE  $\frac{1}{4}$  cup Roquefort cheese and add  $\frac{1}{4}$  teaspoon paprika, 1 teaspoon lemon juice and 1 tablespoon catsup to make mixture of right consistency to spread. Cream together and spread on dainty shapes of thin bread.

---

### PIGS

**T**HESSE are small pork sausages the length of half a thumb, ordered specially at your butcher's. Just cook in ordinary way, force toothpick in middle, dip either end in mustard and serve hot.



### An Ancient Legend

**I**T WAS somewhere in Italy back in the darkest days of the Dark Ages. "Your highness," announced a court attendant, "an American bootlegger at the palace with a supply of choice American hooch."

Caesar Borgia's eyes lighted with an unholy fire.

"Show him up right away," he chortled. "My old reliable stock of poisons hasn't been functioning at all satisfactory lately."

## about town cocktail book

### DOODADS

**S**PREAD rounds of bread with cream cheese thickly, place stuffed olive in middle. Cheese should be thick enough to come half way up olive. Olive can be cut down to represent flower.

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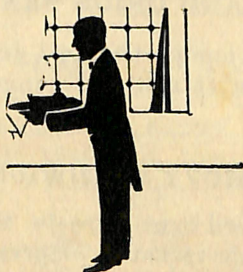
### ANCHOVY

**C**UT bread into circles  $\frac{1}{4}$  inch thick, spread with butter and mayonnaise, dip in hard boiled egg which has been put through ricer. Top with an anchovy.

---

### MUSHROOMS HORS D'OEUVRES

**O**PEN a can of mushrooms and place in earthen dish. Cover with olive oil and leave for 24 hours. When ready prepare hearts of six artichokes, cooked or canned, on a bed of crisp lettuce leaves. Remove oil from mushrooms and heap them on artichokes. Then sprinkle lightly with paprika and serve with a quarter of lime or lemon and hot salted wafers.



## Canapes and Sandwiches

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### STAR CANAPE

**C**UT thin bread in diamond shapes, toast and butter on one side and cover with thin slices of an avocado dipped in chutney sauce. Garnish the centre with ripe olives or piece of fruit and arrange on salver to form a star.

---

### CAVIAR CANAPES

**MIX** together 1 tablespoonful of oil, 2 tablespoonfuls of lemon juice, 2 tablespoonfuls of caviar, salt and pepper. Spread mixture on lightly buttered thin hot toast and garnish each piece with a slice of hard boiled egg.

---

### DIGBY CHICK CANAPES

**CHOP** Digby chicks and a little onion very fine. Moisten into a paste and spread on rounds of bread.

---

### PARSLEY AND ONION SANDWICHES

**P**ARSLEY and green onions chopped fine, mixed with mayonnaise and seasoned with salt and pepper.

---

### ANCHOVY SANDWICHES

**R**UB yokes of hard boiled eggs to paste. Moisten with lemon juice and season with Anchovy sauce. Spread on thin slices of buttered bread and cut to shape.

---

### BACON SANDWICHES

**C**UT white or brown bread in oblong strips. Spread with butter and cream cheese, add slices of bacon to cover top and bake in slow oven until bacon crisp. Serve hot. Drop of ketchup on each should be added just before eating.

## about town cocktail book

### TOASTED MUSHROOM SANDWICHES

**M**ELT three tablespoons butter, add  $\frac{1}{4}$  cup flour and stir until well blended. Then pour on gradually one cup thin cream. Bring to boiling point and add fried finely chopped mushrooms (canned will do), enough to make spreading consistency. Season with salt, pepper and paprika. Spread on sandwiches and fry in hot buttered pan, browning both sides.

### CRABLEG SANDWICHES

**S**PREAD thin toast with crableg meats. Sprinkle with lemon juice and thousand island dressing. Garnish with cress.

### LORENZO SANDWICHES

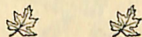
**M**AKE small quantity of thick white sauce. Add crab meat seasoned with salt, cayenne and few drops of lemon juice. Cut bread in rounds, spread with crab mixture, cover with butter in which white of egg has been creamed. Sprinkle with cheese and brown in oven.

### EAST INDIA SANDWICHES

**M**ASH yolks of hard boiled eggs, mix with Bengal chutney spread on thin buttered bread, sprinkle with chopped whites and cover. Cut in sandwich shapes when crusts removed.

### DAISY SANDWICHES (OPEN)

**C**UT buttered bread into rounds with a crimped cookie cutter and spread with cream or pimento cheese. Place an olive cut into eighths lengthwise in the centre of the pimento sandwich and arrange like petals. Use a maraschino cherry for the centre of the cream cheese.



### With Regret

**A** STERN policeman grasped an intoxicated gentleman by the shoulder.

"Here, you, come along with me," he commanded.

"Nope," retorted the inebriated one with decision. "I'm sup'stitious 'bout takin' walks with cops. Ever' time I ever took a walk with cop I got locked up. But . . . hic . . . thank you just the shame."

## about town cocktail book

### CHEESE DOOS

**H**ALF pound strong Canadian cheese, grated. Mix with Chili sauce or home-made Chutney to make very thick paste. Spread on buttered bread and cut into sandwiches. Bake in quick oven till brown and eat hot. This is good with strong ale, after poker.

### CHEESE DREAM

**M**AKE sandwiches of buttered bread and  $\frac{1}{4}$ -inch layer of sliced or cream cheese. Trim off the crusts and brown the bread crisply on both sides in deeply buttered frying pan or chafing dish. Serve on hot plate with 2 or 3 spoonfuls of tomato sauce poured over each sandwich.



**D**ID you ever hear the story of the Englishman who, during a season in New York, was particularly impressed with this toast: "Here's to the happiest days of my life, Spent in the arms of another man's wife . . . my mother!" "I must remembah that one and tell it at home," he said. At the next London club party he got to his feet at the first opportunity and lifting his glass, began: "Heah's to the happiest days of my life, Spent in the arhms of anotheah man's wife . . ." He broke off, lowered his glass, looked about confusedly. "By Jove!" he gasped. "Ah-er-re-a-ly now! I'm afraid I've forgotten her name!"





## Salads

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**P**RESERVED peaches of almost every hue can be bought these days. Pick your favorite color, place on lettuce leaf, stuff with cottage cheese, nuts, celery and preserved ginger and serve as sweet salad.

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### BETTY SALAD

**H**ERE'S a refreshing concoction originated by a Shaughnessy hostess whose supper tables always provide "something different."

1 packet of Lemon Jello  
Shredded Pineapple  
Finely cut Celery  
Flaked Pimentos

Jell and serve with mayonnaise and cheese straws.

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### AVOCADO COCKTAIL

**T**O THREE cupfuls of cubed Avocado pears and 1½ cupfuls of diced celery, add 6 tablespoonfuls of mayonnaise thinned with 3 tablespoonfuls of cream and 1 tablespoonful of lemon juice. Flavor with 6 drops of tabasco sauce and add salt to taste. Chill in ice-box. This recipe serves 6 people.

---

### NEUFCHATEL

**P**LACE balls of Neufchatel cheese in centres of pitted dates. Press date into centre of sweet bell pepper. Place on ice for 24 hours and when cold and hard slice across the pepper and place slices on lettuce and top with dressing and a dash of paprika.

---

### ATMOSPHERE!

**O**NE package of lemon Jello, 1 cup of boiling water, ½ cup sugar, 1 cup chopped celery, 1 cup chopped cucumber, 1 cup of chopped pineapple. Color with green fruit coloring and mould.

## about town cocktail book

### GINGER ALE SALAD

**S**CALD 1 pint of ginger ale and in it dissolve  $1\frac{1}{2}$  tablespoonfuls of gelatin. DO NOT BOIL. Add a pinch of salt, 1 tablespoonful lemon juice and set on ice. When it begins to thicken add 1 cup of diced fruit (orange or grapefruit or both) and a few pieces of crystallized ginger. Cut up and serve on lettuce with mayonnaise. This is sufficient for 10 small moulds.

### PINEAPPLE FOYUNG

**F**OR salad: 1 medium can shredded pineapple, 1 cup diced marshmallows,  $\frac{3}{4}$  cup shredded blanched almonds. Arrange in layers on lettuce leaves.

For dressing: Juice of the pineapple, juice of 1 lemon, yolks of 2 eggs, 1 tablespoonful sugar, 1 tablespoonful cornstrach.

Mix thoroughly and cook until thickened in double boiler. If desired add  $\frac{1}{2}$  pint whipped cream to dressing. This recipe serves six hungry people.

### ROQUEFORT CHEESE DRESSING

**B**LEND Roquefort cheese with a good French dressing, chill and serve on head lettuce.

### FROZEN FRUIT SALAD

1 cup of diced pineapple  
 $\frac{1}{4}$  cup of diced peaches  
1 diced orange  
 $\frac{1}{2}$  tablespoonful of sugar  
 $\frac{1}{2}$  cup of whipped cream  
2 tablespoonsful of shredded almonds  
 $\frac{1}{2}$  teaspoonful gelatin  
 $\frac{1}{2}$  teaspoonful of cold water  
 $\frac{1}{2}$  tablespoonful of lemon juice

Dissolve the gelatin in cold water over hot water. Remove from the fire and add the whipped cream, then the lemon juice and sugar. Mix the fruit in lightly. (Any fruit combination may be used.) Pack in molds and freeze for 2 or 3 hours. If the salad is molded in baking powder tins it can be turned out and cut in slices. Serve with whipped cream and top with almonds, pineapple, strawberry or cherry.

# about town cocktail book

## SUPPER SALAD

**B**RING 1 can tomato soup to boiling point and add 3 Philadelphia cream cheeses. Stir until smooth and add 2 tablespoonsful of gelatin softened in  $\frac{1}{2}$  cup cold water. When partly cool add 1 cup of mayonnaise, 2 finely chopped hard-boiled eggs (if desired),  $1\frac{1}{2}$  cups of chopped celery, green peppers and onion. Olives and nuts may also be added. Chill mixture in large or individual molds and serve on lettuce leaf garnished with mayonnaise, olives and pimento.

## LAKE LOUISE SALADS

**A**T the Chateau Lake Louise at least 60 different kinds of salads are presented in a novel menu fashion—a captivating little booklet where every salad is titled and given in detail. Many of these tempting dishes have geographical names that strike very close to home for Vancouverites. Thus:

### Malahat

Celery, tuffles, ham in julienne covered with mayonnaise, decorated with beets, whites of eggs, garnished with cavaïr.

### Gordon Head

Leaves of chicory and lettuce, celery in julienne, apples, red and green peppers, mayonnaise thinned with tarragon vinegar.

### Salt Spring Island

Scooped orange, diced apples, celery and pineapple, chopped nuts. Mix mayonnaise with paprika, decorate top with truffles and pimentoes.

### Sooke Hills

Heart of lettuce, celery knobs, border of diced beets.

### Victoria

Celery, tomatoes, beets, asparagus tips, apples diced, mayonnaise.

Others suggest far-off travel haunts, the fascinating characters of world-famed people, and a dozen other things we don't know much about.

### Alexandra

Heart of romaine, julienne of celery, grapefruit in slices, red peppers, chopped nuts, mayonnaise.

### Beatrice

Heart of lettuce, string beans in centre, sliced beets en bordure, French dressing.

## about town cocktail book

### Caprice

Heart of lettuce, alternate sections of orange and tomato.

### Cubaine

Tomato, green and sweet peppers, cut in dice, slice of Spanish onion, sliced olives, filet of anchovies, French dressing.

### Carmelite

Beets, potatoes, onions, anchovies, hard eggs diced, French dressing.

### Diplomatte

Heart of lettuce, pineapples, apples and celery in julienne, chopped walnuts.

### Frou Frou

Chicory, escarole, celery, beets, truffles and whites of eggs, all in julienne, chervil.

### Fin de Siecle

Endive, beets, asparagus tips, artichokes, celery, green peas, French dressing.

### Dumas

Beets, tomatoes, cucumbers diced, decorated with anchovies, hard eggs, fine herbs, mayonnaise.

### Kuroki

Heart of romaine, orange, grapefruit and apples, decorate with red peppers.

### Marie-Louise

Banana, celery, apples, truffles in julienne, mayonnaise with cream.

### Pommes d'Eve

Apples hollowed out, make a macedoine of asparagus tips, French string beans, green peas, red and green peppers, mayonnaise, sprinkle with chopped truffles.

### Saratoga

Heart of romaine, slices of grapefruit and bananas, cherries in half, diced green peppers.

### Zephir

Heart of endive, orange, grapefruit, julienne of pickled walnuts, cream mayonnaise with paprika.



## Supper Dishes

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### ITALIAN THRILLS

**C**UT bread in one-third inch slices and remove crusts. Cut in finger-shaped pieces and toast on one side. Mix one cup grated Parmesan cheese, two-thirds cup heavy cream and two tablespoons Madeira wine, and season with salt and pepper. Spread on untoasted side, arrange in pan and bake in hot oven six minutes. Garnish with sprigs of parsley and serve at once.

---

### CRACK OF DAWN BREAKFAST

**T**AKE Hamburger buns, split, toast, butter. Place rounds of tomatoes, fried in butter, on bun, then fry eggs. Cross with two strips of fried bacon. Serve with piping hot coffee.

---

### CHEESE DREAMS

1 egg beaten stiff  
1 cup milk  
Pepper and salt

Cut bread in small cubes, dip in above mixture and pile high with strong Canadian cheese, grated. Bake in well buttered pan until brown. To be eaten hot.

---

### CHICKEN GALLANTIN

**B**OIL the fowl in as little water as possible. When tender remove meat from the bones and return it to the broth. Simmer down to one-half pint and add  $\frac{1}{4}$  ounce of gelatin. Season with chopped celery, salt and pepper, and mold.

---

### FRIED NIPPERS

**C**UT bread ordinary thickness. Remove crusts. Cut cheese in slices same size as bread and place on top. Cover with bread and fry in hot buttered frying pan until brown. Turn and brown other side. Serve hot!

## about town cocktail book

### BOCHES A LA REINE

**F**OR those who enjoy brains in any form, the following supper dish—direct from Paris—boasts the added glory of mushrooms and shrimps.

First make a rich cream sauce. Boil calves' brains until tender in salted water and dice. Add steamed mushrooms and a can of shrimps. Combine with cream sauce and grated Gruyere cheese. Use as a filling for patty shells.

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### CHEESE BALLS

**C**CHEESE balls are an interesting novelty to serve with a supper salad. Take 1 cup of grated cheese, 6 drops of Worcestershire sauce, 1 cup of fine dry bread crumbs and 1 well beaten egg. Form into small balls and roll in sifted bread crumbs. Drop into a kettle of hot fat and fry a deep brown. Drain and serve hot.

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### CREAM CHEESE WAFERS

**M**ORE cheesy intrigue! These are made like ice box cookies and are the correct balance for most salads.

1½ cups sugar  
1 pound of butter  
2 cakes of cream cheese  
3½ cups flour

Cream the sugar, butter and cheese and work in the flour gradually. Make into a roll 1 inch in diameter. Wrap in oiled paper and place in ice-box overnight. Then slice in ¼-inch wafers and bake in a moderate oven.

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### RINKTINS TIDDY

**W**HATEVER that is! Here's what it's all about:

1 pint of canned tomatoes  
1 teaspoonful of salt  
1 teaspoonful of sugar  
⅛ teaspoonful of pepper  
Cayenne pepper  
1 tablespoonful of chopped onions

Heat mixture and melt in ½ pound of grated cheese, adding it very gradually and stirring constantly. When smooth add 1 teaspoonful of butter and 1 beaten egg, stirring all the while. Serve on slices of hot buttered toast or hot crackers.

## about town cocktail book

### OYSTER PATTIES

**C**UT oysters in quarter pieces and scald in their own juice. Into a separate pan put 2 tablespoonsful of butter and the same of flour. Mix to a smooth paste and slowly add half a pint of oyster liquor and half a pint of milk. Add oysters, season to taste, and bring to a boil just once. Heat the beaten yolks of two eggs and add slowly to mixture, removed from the fire. Stir well and fill the required number of pattie shells.

### OYSTER LOAF

**L**ISTEN carefully. This is good. It comes to us out of a hazy mess of merriment and we think it goes something like this:

Fry a flock of oysters. As they are cooking, remove the ends of a fresh loaf of French bread and scoop out most of the soft centre. Pack it firmly with the hot fried oysters and cut in thick slices. Serve with dills and strong coffee.

### CURACAO OMELETTE

(Proportions for six eggs)

**M**ELT a piece of butter over a brisk fire without allowing it to burn, then make an omelette underdone. When this is well rolled and on the dish, make some cuts in the wide part, sprinkle with castor sugar, moisten with two tablespoonsful of Curacao Marie, pour over two tablespoonsful of Cognac, then add a third spoonful of Cognac and set light to it.

### SARDINES ON TOAST

**S**ARDINES served on thin, crisp toast and smothered with the following sauce:

3 tablespoons Mayonnaise  
½ teaspoon Worcestershire Sauce  
1 tablespoon Tomato Sauce  
A dash of Tobasco

**T**HIS is an odd delicacy often served at the home of Dr. Rhinehardt, the German Consul for Seattle:

A stuffed olive wrapped about with a thin strip of bacon, speared through with a toothpick and popped into a hot oven long enough to cook the bacon to an even crisp.

## about town cocktail book

**M**ISS PAULINE GINTZBURGER has contributed the two following recipes. You can't hope to make them the way she does, but try once.

### EGGS A LA SUISSE

4 eggs  
1/2 cup cream  
1 tablespoon butter  
2 tablespoons grated cheese  
Salt, pepper, cayenne

Heat a small omelette pan, put in butter and when melted add cream, slip in the eggs, one at a time, sprinkle with salt, pepper and a few grains of cayenne. When white of eggs are nearly firm sprinkle with cheese, finish cooking and serve on buttered toast. Strain cream over the toast.

### TOMATO RAREBIT

4 tablespoons butter  
2 tablespoons flour  
3/4 cup thin cream  
3/4 cup stewed and strained tomatoes  
1/8 teaspoon soda  
2 cups finely cut cheese  
2 eggs slightly beaten  
Salt, mustard, cayenne

Put butter in chafing dish, when melted add flour, pour on cream gradually, and as soon as mixture thickens add tomatoes mixed with the soda; then add cheese, eggs and seasoning to taste. Serve as soon as cheese has melted on Graham toast.





## Desserts

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### PEACH SNOWBALL

**T**HIS dessert is a home variation of the Peach Melba. Pare ripe peaches and cook whole in a thin syrup (one cup sugar to one cup water). When tender, drain, carefully remove the stones, leaving the peaches unbroken on one side, and fill the cavities with fresh raspberries mashed with sugar. Chill thoroughly. Then place the peaches in the dessert dish, pour a puree of fresh raspberries over them and sprinkle thickly with grated cocoanut.

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### COUPE NINON

**P**LACE lemon ice and strawberry ice side by side in the glass. Fill the cavity between the two ices with a mixture of sweetened fresh fruits—strawberries, small bits of oranges and pineapple. Around the edge of the glass place a border of red raspberries.

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### FRIGIDAIRE FANCIES

**T**HIS recipe has just motored home from Sunny California, where ice-box dainties reach their height. And it's a knock-out. All you need is thin chocolate wafers, ad lib, and gobs of thick whipped cream, flavored with a bit of sugar and vanilla. Ice the cookies with the cream and stack five high, coating the entire structure generously with the cream. Place in ice-box and freeze. Make plenty for they literally melt in your mouth!

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### SWEDISH WAFERS

1/2 cup butter  
1/2 cup sugar  
2 eggs  
5 ounces of flour  
1/4 teaspoonful of vanilla  
Shredded almonds

Cream butter well, add sugar gradually, then eggs, slightly beaten, flour and flavoring. Drop by spoonfuls on inverted, buttered cake tins and spread very thinly in circular shapes. Sprinkle with almonds and bake in a slow oven. Remove from pan and shape over handle of a wooden spoon.

## about town cocktail book

### MARYLAND SALLY LUNN

**H**ERE'S an old-fashioned Sally Lunn, capable of intriguing the most jaded of modern appetites.

Cream 2 tablespoonsful of sugar with  $1\frac{1}{2}$  tablespoonsful of butter. Add the well beaten yolks of three eggs. Sift 2 teaspoonsful of baking powder into 2 cups of flour and add alternately with 1 cup of milk. Then fold in whites of eggs, well beaten, and bake about 40 minutes in a tube pan.

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### NUT WAFERS

**A**TINY recipe for a tiny party.

- $\frac{1}{4}$  cup of butter
- $\frac{1}{4}$  cup of white sugar
- $\frac{1}{4}$  cup of flour
- 1 cup of chopped almonds or walnuts
- 1 egg, well chastised

Drop mixture by the teaspoonful on buttered tins and bake in moderate oven.

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### MIDNIGHT KISSES!

**I**NTO the white of two eggs, beaten stiff, pour slowly one cup of granulated sugar. Then stir in gradually two cups of fine coconut and drop by teaspoonsful on buttered pans. Bake in slow oven.

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### DOUGHNUTS

**S**OME night you may go plebian and crave coffee and doughnuts. Here are the doughnuts:

Cream well together 1 cup of sugar, 4 tablespoonsful of melted butter and 3 eggs. Add 1 cup of milk, nutmeg to taste, and enough flour to make a soft dough. Sift 3 teaspoonsful of baking powder into flour before adding to mixture, and fry in hot, deep lard.

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### WHITE CAPS

- 1 cup brown sugar
- 2 cups white sugar
- 1 cup water

Boil until mixture hairs, then add gradually the beaten white of 1 egg. Continue to beat and later add broken walnut meats and when sufficiently thick drop small portions on oiled paper.

## about town cocktail book

### PEACH MELBA

**P**ARE a ripe peach and cut in halves. Cook in a thin syrup (made of one cup of sugar and one cup of water) until the peach is tender. Remove from syrup, drain and chill. Make a puree of fresh raspberries, by mashing ripe berries and adding sugar to taste. Chill. In the dessert cup place rich vanilla ice cream. On it lay the half peach, cavity downward. Over this pour a generous amount of the raspberry puree.

### SIMPLE SIMON SHERBET

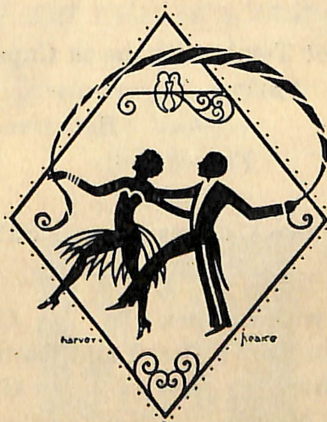
1 can pineapple  
2 cups sugar  
2 cups water

Boil 5 minutes and add juice of 1 lemon. Combine when cold and freeze. When half frozen add the white of 1 egg beaten stiff.

### PINEAPPLE SWEETS

**W**RAP bacon around ball of canned sweet potato. Skewer with toothpick, place on round of pineapple and bake in well buttered pan. These are served as a late supper dish.

**A**N attractive way to serve punch is in the hollowed centre of a block of ice.



## Complete Suppers

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**F**OR millionaires only—with Alligator Pears \$1 per!  
Little Neck Clams on Half Shell  
Chicken Aspic with Walnuts  
Alligator Pear Mayonnaise  
Raspberry Water Ice      Africans Demi-Tasse  
White Wine Cup

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Clam Cocktail in Green Pepper  
Welsh Rarebit  
Assorted Jams      Assorted Crackers  
Hot Coffee  
Table Candies      Salted Almonds  
(Shades of Hamlet's ghost after this)

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Clam Bouillon  
Toasted Ham and Cheese Canapes  
Tea      Coffee  
Small Cakes

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Hot Tomato Bisque in Cups  
Shrimp Mayonnaise  
Chocolate      Bavarian Cream  
Finger Rolls  
Coffee  
Assorted Table Candies      Salted Nuts

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Jellied Chicken with Lettuce      Cream Dressing  
Thin Brown Bread and Butter  
Green Olives      Gherkins  
Maple Mousse      Sponge Fingers  
Ice-Box Cookies  
Coffee



## FROM THE CHEF

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THE following are a few of the very favorite recipes of Antoine Bernhart, Chef of the Hotel Vancouver, which he has been generous enough to present to us.

### STRAND COCKTAIL

SHRIMPS and crabflakes,  $\frac{1}{2}$  lemon juice, 3 drops tabasco sauce, a tablespoon tomato ketchup, 1 tablespoon of mayonnaise, 1 tablespoon fresh cream, 1 teaspoon of Worcestershire sauce.

### PLOVERS' EGGS

HARD boiled egg sliced in a bed of watercress, sauce Ravigotte.

### STUFFED CHICKEN BRITISH COLUMBIA

BONED. Stuffed with some sweet corn, done in cream sauce with yolk of egg.

### STUFFED CHICKEN MELBA WITH PUREE OF MUSHROOMS

FRY in butter small quantity of minced onion and two or three chicken livers. When slightly cooked strain through a sieve and mix with 5 oz. of very finely chopped suet, add one raw egg, a little sage and a touch of thyme. Season with salt and pepper and stuff the boned chicken with the mixture.

### FILET MIGNON GEORGE V

STUFFED tomatoes, mushrooms, rissoles potatoes.

### HONEYDEW MELON SUPREME

WITH a medium sized parisienne vegetable scoop ball out an ice cold ripe Honeydew melon. Place the balls in a bowl and squeeze over them the juice of one lemon. Pile the balls in a supreme stand well iced.

### HAZELNUT-HONEY CUSTARD PIE

CRUST baked first, filled with following custard: 8 whole eggs, 5 oz. strained honey, 1 quart milk, 1 teaspoon vanilla and 2 oz. fresh filberts fried in butter beforehand. Bake in hot oven.

## about town cocktail book

### MIXED MELON SUPREME

**A**RRANGE attractively in a supreme stand watermelon, honeydew and cantaloupe, garnish the top with raspberry. Pour over a little grenadine syrup.

### AVOCADO SUPREME

**C**UT a ripe avocado and remove the stone. Ball out with very small parisienne scoop. Place balls in a bowl, marinate in lemon juice and place in an ice-box. Serve in a supreme stand plain with a sauce made of one-fourth of chili sauce and one-half catsup and one-fourth of lemon juice and prepared horseradish combined. Serve sauce on the side.

### CANAPE WINDSOR

**H**AVE a half pound of cold chicken white meat, pound it with a quarter of a pound of cooked ham and a quarter of a pound cooked tongue. When the meats are reduced to a paste, add to it one pound of butter, two ounces of grated cheese, a spoonful of English mustard, and a dash of cayenne pepper. Cut oval shaped slice of bread toasted. Let get cold and then cover them with the above preparation. Smooth the surface and decorate with fillets of gherkins and beets to lozenges, lay capers in the intersections.

### PARTRIDGE SURPRISE

**T**AKE a very large Honeydew melon. Cut opening large enough to put partridge in. Remove all melon meat. Stuff partridge with parsley and sage dressing, semi-cook partridge to rich brown color, place partridge inside melon and bake in medium oven for 35 to 45 minutes. Take care that in cutting melon, cut out so that it can be replaced to seal bird.

### CANADIAN SNOWBALL

**U**SE nappy glass. Chocolate sauce in the bottom, a round piece of sponge cake and one large round ball of vanilla ice cream rolled in crushed white almonds, over it. Decorate with candied cherry and angelica on top.

### COLD HAM AND VEAL PIE

**F**IVE and one-half lbs. of veal, 5 lbs. ham, 10 hard boiled eggs, 14 leaves of gelatin, chop onions and parsley, ham, veal and eggs sliced. Place in aluminum pan 1 layer of veal, season, sprinkle onion and parsley, layer of sliced egg, layer of ham, gelatin, fill with water. Cover with short paste and bake 1½ hours. When done fill with aspic and allow to set.

## about town cocktail book

### STRAWBERRY PIE, PACIFIC STYLE

**C**RUST baked first, filled with ripe berries, lightly covered with whipped cream, decorated with meringue just browned in hot oven.

### VANCOUVER TRIFLE PUDDING

**F**IVE-INCH oval baker, garnished with fresh raspberries covered with the following custard: 1 quart of milk, 8 oz. sugar, 1 oz. butter, 2 oz. flour, 10 yolks of eggs, pinch salt, lemon flavoring. Spread coarse macaroon crumbs over, service cold with 2 dots of whipped cream topped with 2 berries.

### BLACKBERRY AND APPLE PIE, RANCHER'S STYLE

**F**IVE-INCH oval baker garnished with sliced green apples on the bottom, berries on top, powdered maple sugar, and little water. Cover with rich pie dough, egg wash the paste. Spread granulated sugar and cinnamon over. Serve hot or cold with cream.

### C.P.R. TERMINAL CUP

**U**SE sherbet glass. Mixed fresh fruit in the bottom, Moca ice cream over. Garnished around with whipped cream, and a dome of spun sugar over it. Decorate with candied fruits.

### B.C. GIRL PARFAIT

**C**REME de menthe in bottom of glass, garnished with strawberry, vanilla and orange ice cream in layers. Decorate with whipped cream, candied violets and angelica leaves on top.

### CANAPE VALOISE

**T**WO lbs. goldeyes, 1 lb. celery, 1 lb. anchovies in oil, 8 hard boiled eggs, cut in brunoise, mixed with mayonnaise. Dressed on a slice of tomato, covered with mayonnaise, garnished with red and green pepper in centre on rolled filet of anchovies. Twenty-five to 30 canapes.

### LOBSTER PARISIENNE

**O**NE whole cracked lobster, meat taken out of the shell, filled with vegetable salad Parisienne, the lobster meat cut in medaillon dressed on the top, covered with fish aspic. Decorate the long way with medaillon of lobster. Garnish with tomatoes filled with same salad, hard egg.

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**D**ON'T put the rind of an orange or lemon in the cocktail. Twist the peel and extract a drop of the oil that way.



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3 parts orange juice  
1 part lemon juice  
2 parts Grenadine syrup  
2 parts Lime  
1 Egg

Add cracked ice and  
shake in cocktail  
shaker with ice in

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