

THE POLICE GAZETTE

# Bartenders Guide



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# POLICE GAZETTE

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Franklin Square,

New York

THE  
BARTENDER  
OR  
How to Mix Drinks.

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A STANDARD BOOK AND GUIDE FOR  
AMATEURS AND OTHERS.

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By Harry Lamore,  
An Expert of Twenty Years' Experience.

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## Instructions for Bartenders.



A FEW preliminary hints to the beginner are manifestly essential in a work of this kind, which we hope he will study to advantage.

Politeness and affability cost nothing, and a nice perception of what is due a customer is as necessary to success in the profession as any other detail of the business.

An efficient bartender's first aim should be to please his customers, paying particular attention to meet the individual wishes of those whose tastes and desires he has already watched and ascertained; and, with those whose peculiarities he has had no opportunity of learning, he should politely inquire how they wish their beverages served, and use his best judgment in endeavoring to fulfill their desires to their entire satisfaction. In this way he will not fail to acquire popularity and success.

Ice must be washed clean before being used, and then never touched with the hand, but placed in the glass either with an ice-scoop or tongs.

Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining; but when this is not the case, the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked up with a silver spoon or fork.

In preparing any kind of a hot drink, the glass should always be first rinsed rapidly with hot water; if this is not done, the drink cannot be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it from breaking when the boiling water is suddenly introduced.

In preparing cold drinks great discrimination should be observed in the use of ice. As a general rule, shaved ice should be used when spirits form the principal ingredient of the drink, and no water is employed. When eggs, milk, wine, vermouth, seltzer, or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customer.

Sugar does not readily dissolve in spirits; therefore, when making any kind of hot drink, put sufficient boiling water in the glass to dissolve the sugar before you add the spirits.

When making cold mixed drinks, it is usually better to dissolve the sugar with a little cold water before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making cocktails the use of syrup has almost entirely superseded white sugar.

When drinks are made with eggs, or milk, or both, and hot wine or spirits are to be mixed with them, *the latter must always be poured upon the former gradually*, and the mixture stirred briskly during the process; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," "Hot Egg Nogg" and "Mulled Wine," are sure to be spoiled unless these precautions are observed.

In preparing milk punch or egg nogg in quantity, the milk or eggs should be poured upon the wine or spirits very gradually, and continually beat the mixture in order to mix the ingredients thoroughly.

In case brandy, whiskey, or other liquors are to be drawn for use direct from the wood, the cask should be



placed upon the skid, a substantial stand made expressly for the purpose, and kept in a place where the temperature is moderate and uniform.

Whiskey is usually kept directly on ice, but brandy and other liquors require only a moderate temperature. Fine old cognac loses its "velvet" when chilled.

Bottles containing liquor should be kept lying down, in order to keep the corks moist, and prevent the strength being lost by evaporation.

Bottles containing champagne, or any other brisk wines, must be kept laying down; if in an upright position for any length of time the corks become dry and the gas is liable to escape.

During the process of cooling sparkling wines the bottles should not be placed in direct contact with the ice, because that portion of the bottle which touches the ice cools more rapidly than the remainder, causing unequal contraction and consequent tendency to crack.

Champagne requires careful treatment. It is not advisable to place more at a time on ice than is likely to be used, because if removed from the ice and again allowed to get warmer, a second icing injures both flavor and strength.

When champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on a rack, the neck sloping downwards, and insert through the cork a corkscrew siphon provided with a cut-off or faucet, by the use of which a small portion may be drawn off at a time without allowing any escape of the gas.

Claret, Rhine wines, sherry, port, etc., require special attention. Their temperature should not be too cold; and, when poured into glasses, the bottle should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Bottles containing these wines, when laid away, should be placed on their sides, to keep the corks moist.

Mineral waters contained in siphons should be cooled gradually, and not allowed to stand in contact with the ice.

Although the siphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is the more liable to crack from unequal contraction, when only one portion of the siphon is touching the ice.

Casks containing ale or porter should be tapped before placing them on the skid, and then allowed sufficient time for the contents to settle and become clear before using.

The refreshing qualities and flavor of lager beer depend very largely on the manner of keeping and handling. Casks or kegs containing it should be kept at a temperature of about forty degrees. Lager is always in its best condition when it comes from the brewer's ice-house. When carted through the streets on a hot summer's day the temperature is quickly increased, and it must then be stored in a refrigerator for three or four days in order to reduce it to a proper temperature before using.

Cordials, bitters and syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.



## HOW TO MIX

## FANCY DRINKS.

**Absinthe.**

*Small bar glass.*

One wine-glass absinthe.

Allow water to slowly drop into the glass until full.

Never use absinthe in any preparation unless ordered by the customer.

**American Style of Mixing Absinthe.**

*A large bar glass.*

Three-quarter glass of fine ice.

Four or five dashes gum syrup.

One pony absinthe.

Two wine-glasses of water.

Shake the ingredients until the outside of the shaker is covered with ice. Strain into a large bar glass.

**Absinthe—French Style of Mixing.***A large bar glass.*

One pony glass absinthe.

Fill the bowl of your absinthe glass (which has a hole in the center) with fine ice and the balance with water.

Then elevate the bowl and let the contents drip into the glass containing the absinthe, until the color shows a sufficiency.

Pour into a large bar glass. Serve.

**Absinthe—Italian Method of Mixing.***A large bar glass.*

One pony of absinthe.

Two or three p'eces of ice.

Two or three dashes Maraschino.

Half-pony of anisette.

Pour ice water into the glass; slowly stir with a spoon and serve.

**“Arf and Arf,” or Black and Tan.***A large ale glass.*

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new.

It is always best to ask the customer how he desires it.

**Bishop.***A large bar glass.*

One tablespoon sugar.

Two dashes lemon juice.

Half the juice of an orange.

One squirt seltzer water.

Three-quarter glass filled with fine ice.

Fill the balance with Burgundy.

Dash of Jamaica rum.

Stir well. Dress with fruit, and serve with a straw.

**Black Stripe.**

*A small bar glass.*

One wine-glass St. Croix rum or Jamaica.

One tablespoon "New Orleans" molasses.

If called for in summer, stir in about a tablespoon of water and cool with fine ice.

If in the winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

**Blue Blazer.**

Half-tablespoon sugar, dissolved in a little hot water.

One wine-glass Scotch whiskey.

Set the liquid on fire, and, while blazing, pour three or four times from one mug into another. This will give the appearance of a stream of liquid fire.

Twist a piece of lemon peel on top with a little grated nutmeg, and serve.

As this preparation requires skill, it is quite requisite that the amateur should practice with cold water at first.

**Brandy and Ginger Ale.**

*A large bar glass.*

Two or three lumps ice.

One wine-glass brandy.

One bottle ginger ale.

Mix well together and serve.

The imported ginger is the best to use as it not only mixes better, but gives more satisfaction.

**Brandy Cocktail.**

*Use small bar glass.*

Take three or four dashes of gum syrup.

Two dashes of bitters (Boker's or Angostura).

One wine-glass of brandy.

One or two dashes of Curacoa.

Fill the glass one-third full of shaved ice, shake up well and strain into a cocktail glass. Twist a small piece of lemon rind in it and serve.

**Brandy and Gum.***Whiskey Glass.*

One or two dashes gum syrup.

One or two lumps ice

Place a spoon in the glass, and hand with a bottle of brandy to the customer.

**Improved Brandy Cocktail.***Use ordinary bar glass.*

Take two dashes Boker's (or Angostura) bitters.

Three dashes gum syrup.

Two dashes Maraschino.

One dash absinthe.

One small piece of the yellow rind of a lemon, twisted to express the oil.

One small wine-glass of brandy.

Fill glass one-third full of shaved ice, shake well, and strain into a fancy cocktail glass, put the lemon peel in the glass and serve.

The flavor is improved by moistening the edge of the cocktail glass with a piece of lemon.

**Brandy and Soda or Stone Wall.***A large bar glass.*

One wine-glass brandy.

One-half glass with fine ice.

Fill up with plain soda.

The above is a pleasing drink for summer.

**Brandy, burned, and Peach.***Small bar glass.*

One wine-glass brandy.

One-half tablespoon sugar.

Burn brandy and sugar together in a dish or saucer.

Two or three slices dried peach.

Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top, and serve.

The above is a Southern preparation, and often used in cases of diarrhoea.

**Brandy Champerelle.**

*A Sherry wine-glass.*

One-third wine-glass brandy.

One-third wine-glass Maraschino.

One-third wine-glass Angostura bitters.

Keep colors separate.

**Pony Brandy.**

*Pony glass.*

Set before the customer a small bar glass, and another containing ice water.

Fill a pony glass with best brandy, and pour it into the empty glass.

**Brandy Scaffa.**

*A sherry glass.*

One-quarter of raspberry syrup.

One-quarter of Maraschino.

One-quarter of Chartreuse (green).

One-quarter of brandy.

Keep different articles separate as in Crustas.

**Tom Collins Brandy.**

*A large bar glass.*

Five or six dashes gum syrup.

One or two dashes Maraschino.

Juice of small lemon.

One wine-glass brandy.

One or two lumps of ice.

Fill up with plain soda. Do not shake if the soda is cold.

**Whiskey Cocktail.**

*Use small bar glass.*

Take three or four dashes of gum syrup.

Two dashes of bitters (Boker's).

One wine-glass of whiskey.

Fill one-third full of fine ice; shake and strain in a fancy red wine-glass. Put a piece of twisted lemon peel in the glass and serve.

**Improved Whiskey Cocktail.**

Prepared in the same manner as the Improved Brandy Cocktail, by substituting Bourbon or rye whiskey for the brandy.

**Gin Cocktail.**

*Use small bar glass.*

Take three or four dashes of gum syrup.

Two dashes of bitters (Boker's).

One wine-glass of Holland gin.

One or two dashes of Curacoa.

Fill the glass one-third full of shaved ice, and strain into a cocktail glass. Twist a small piece of lemon peel, place it in the glass, and serve.

**Old Tom Gin Cocktail.**

Same as the foregoing, substituting Old Tom, instead of the Holland gin.

**Improved Gin Cocktail.**

Made the same way as the Improved Brandy Cocktail substituting Holland or Old Tom gin for the brandy.

**Champagne Cocktail.**

*Pint bottle of wine for three goblets.*

*Per glass.*

Take one lump of sugar.

One or two dashes of Angostura bitters.

One small lump of ice.

Fill the goblet with wine, stir up with a spoon, and serve with a thin piece of twisted lemon peel.

A quart bottle of wine will make six cocktails.



**Bottle Cocktail.**

To make a splendid bottle of brandy cocktail use the following ingredients:

Take two-thirds brandy.

One-third water.

One pony glass of Boker's bitters.

One wine-glass of gum syrup.

One-half pony glass of Curacao.

The author has always used this recipe in compounding the above beverage for connoisseurs.

Whiskey and gin cocktails, in bottles, may be made by using the above recipe, and substituting those liquors instead of brandy.

**Coffee Cocktail.**

*Use a large bar glass.*

Take one teaspoonful powdered white sugar.

One fresh egg.

One large wine-glass of port wine.

One pony of brandy.

Two or three lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up very thoroughly and strain into a medium bar goblet. Grate a little nutmeg on top before serving.

The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, and hence probably its name.

**Vermouth Cocktail.**

*Use small bar glass.*

Take two dashes of Boker's bitters.

One wine-glass of Vermouth.

One quarter slice of lemon.

Shake the bitters and Vermouth with a small lump of ice, strain in a cocktail glass in which the lemon has been placed. If the customer prefers it very sweet, add two dashes of gum syrup.

**Fancy Vermouth Cocktail.**

*Use small bar glass.*

- Take two dashes Angostura bitters.
- Two dashes Maraschino.
- One wine-glass of Vermouth.
- One quarter slice of lemon.

Fill the glass one-quarter full of shaved ice, shake well and strain into a cocktail glass; garnish with the lemon.

**Absinthe Cocktail.**

*Use small bar glass.*

- Take two dashes of anisette.
- One dash of Angostura bitters.
- One pony glass of absinthe.

Pour about one wine-glass of water into the tumbler in a small stream from the ice pitcher, or preferably from an absinthe glass. Shake up *very* thoroughly with ice, and strain into a claret glass.

**Japanese Cocktail.**

*Use small bar glass.*

- Take one tablespoonful of orgeat syrup.
- Two dashes of Boker's bitters.
- One wine-glass of brandy.
- One or two pieces of lemon peel.

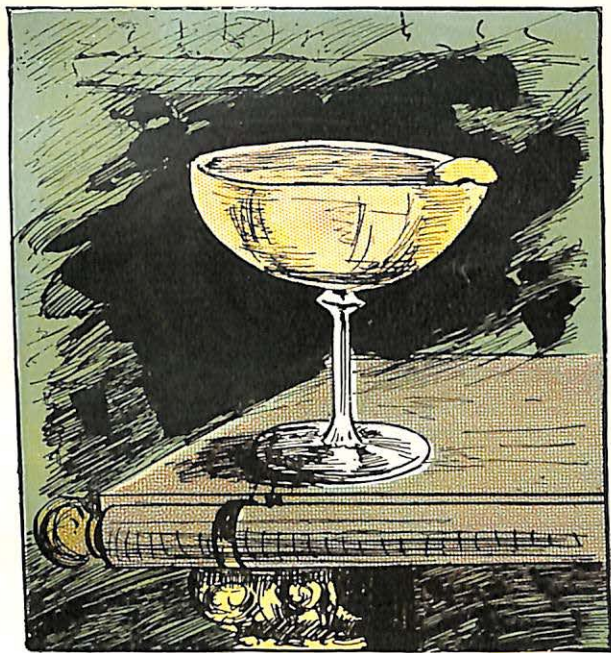
Fill the tumbler one-third with ice, stir well with a spoon, and strain into a cocktail glass.

**Jersey Cocktail.**

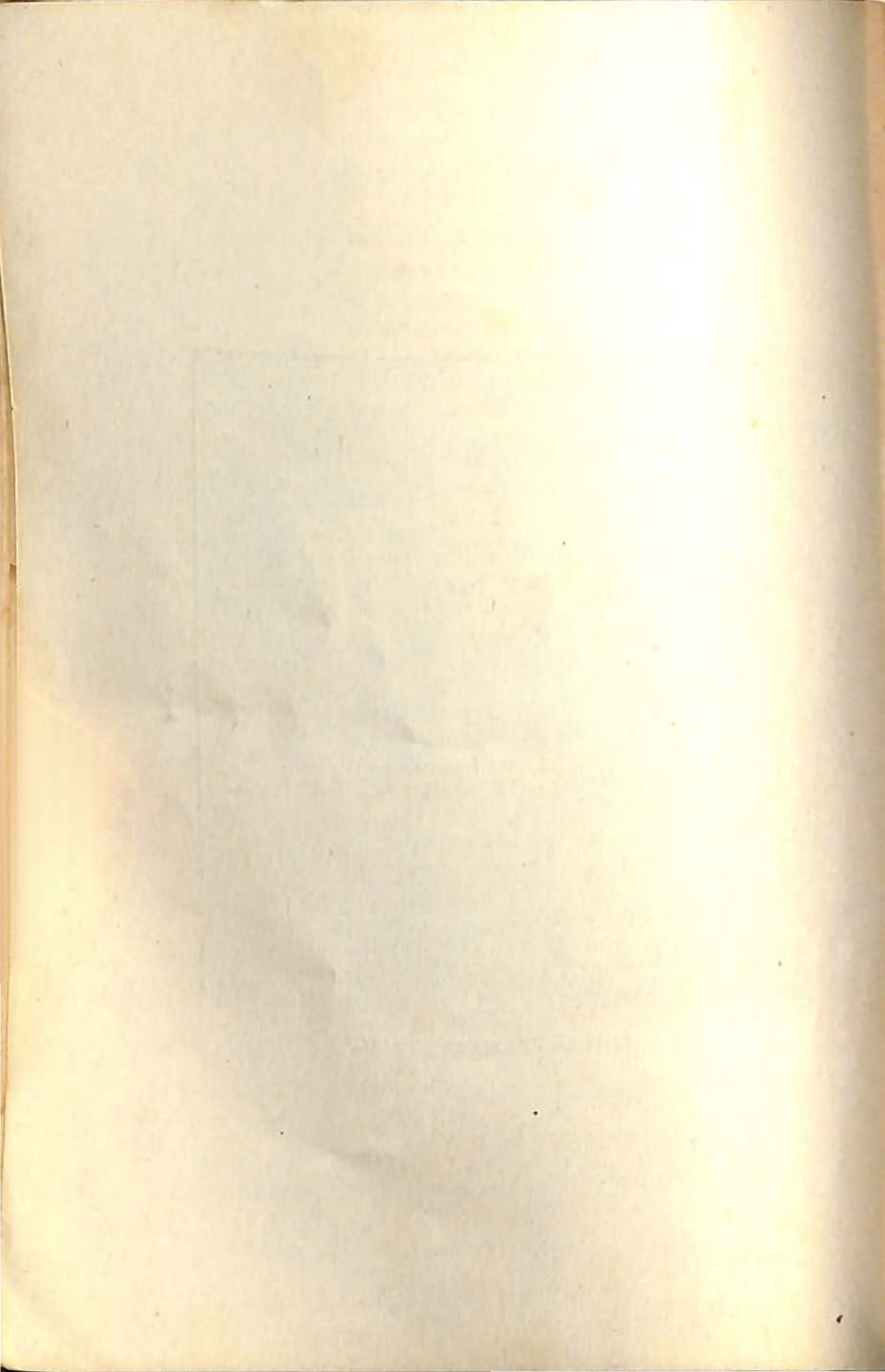
*Use large bar glass.*

- Take one teaspoonful of fine white sugar.
- Two dashes of bitters.
- Three or four lumps of ice.

Fill tumbler with cider, and mix well with a spoon, and remove the ice before serving.



MANHATTAN COCKTAIL.



**Manhattan Cocktail.**

*Use small bar glass.*

Take two dashes of Curacao or Maraschino.

One pony of rye whiskey.

One wine-glass of Vermouth.

Three dashes of Boker's bitters.

Two small lumps of ice.

Shake up well and strain into a claret glass. Put a quarter of a slice of lemon in the glass and serve. If the customer prefers it very sweet use also two dashes of gum syrup.

**Saratoga Cocktail.**

*Use small bar glass.*

Take two dashes of Angostura bitters.

One pony of brandy.

One pony of whiskey.

One pony of Vermouth.

Shake up well with two small lumps of ice; strain into a claret glass, and serve with a quarter of a slice of lemon.

**Martinez Cocktail.**

*Use small bar glass.*

Take one dash of Boker's bitters.

Two dashes of Maraschino.

One pony of Old Tom gin.

One wine-glass of Vermouth.

Two small lumps of ice.

Shake up thoroughly, and strain into a large cocktail glass. Put a quarter of a slice of lemon in the glass, and serve. If the guest prefers it very sweet, add two dashes of gum syrup.

**Metropolitan Cocktail.**

*A small wine glass.*

One-half pony brandy.

One pony French Vermouth.

Three dashes Angostura bitters.

Three dashes gum syrup.

**Brandy Crusta.***A large bar glass.*

Three-quarters of glass filled with fine ice.

Three or four dashes gum syrup.

One or two dashes Angostura bitters.

One or two dashes lemon juice.

Two dashes Maraschino.

One wine-glass of brandy.

Procure a nice bright lemon the size of your wine-glass. Peel the rind from it all in one piece; fit it into the glass, covering the entire inside; run a slice of lemon around the edge, and dip the glass in powdered sugar; strain the mixture after being stirred well into this prepared glass Dress with a little fruit and serve.

**Whiskey Crusta.***A large bar glass.*

Three or four dashes gum syrup.

One or two dashes Angostura bitters.

One or two dashes of lemon juice.

Two dashes Maraschino.

Fill glass half full of fine ice.

Three-quarters of wine-glass whiskey.

Mix the ingredients thoroughly. Take a lemon the size of a fancy cocktail glass, peel it so as to have the rind all in one piece, fit it into a cocktail glass. Moisten the edge of your glass with lemon juice and dip the edge in powdered sugar, then strain the mixture into your prepared glass and serve.

**Brandy Daisy.***A small bar glass.*

Three or four dashes gum syrup.

One-half the juice of a lemon.

Two or three dashes of orange cordial.

One wine-glass brandy.

Fill glass half full fine ice, shake thoroughly, strain and fill up with seltzer water or Apollinaris.

**Whiskey Daisy.**

*Use small bar glass.*

Take three dashes gum syrup.

Two dashes orgeat syrup.

The juice of half a small lemon.

One wine-glass of Bourbon or rye whiskey.

Fill glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with seltzer or Apollinaris water.

**Gin Daisy.**

*Use small bar glass.*

Take three or four dashes of orgeat, or gum syrup.

Three dashes of Maraschino.

The juice of half a small lemon.

One wine-glass of Holland gin.

Fill glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with seltzer or Apollinaris water.

**Egg Nogg.**

*Use large bar glass.*

Take one large teaspoonful of powdered white sugar.

One fresh egg.

One-half wine-glass of brandy.

One-half wine-glass of Santa Cruz rum.

A little shaved ice.

Fill the glass with rich milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wine-glass of either of the above liquors, instead of both combined.

Every well-ordered bar should have a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

**Baltimore Egg Nogg.***Large bar glass.*

One yolk of an egg, three-quarter tablespoon of sugar; add a little nutmeg and ground cinnamon to it, and beat it to a cream.

One-half pony brandy.

Three or four lumps of ice.

One-quarter pony Jamaica rum.

One pony Madeira wine.

Fill glass with milk, shake thoroughly, strain, grate a little nutmeg on top and serve.

**General Harrison Egg Nogg.***Large bar glass.*

Three or four small pieces of ice.

One fresh egg.

One tablespoon sugar.

Fill with cider, shake well, and strain; serve with a little nutmeg on top.

**Imperial Egg Nogg.***Large bar glass.*

One tablespoon sugar.

One fresh egg.

One-third glass of fine ice.

One wine-glass brandy.

One-half wine-glass Jamaica rum.

Fill up with rich milk. Shake thoroughly, in an "egg nogg" shaker, and strain. Grate a little nutmeg on top, if desired. Hot Egg Nogg—use hot milk and omit the ice.

**Sherry Egg Nogg, No. 1.**

Half tablespoon sugar.

One egg.

One pony glass brandy.

One wine-glass sherry.

Fill up with fine ice. Shake well. Strain into a fancy bar glass. Serve with nutmeg on top.



**Sherry Egg Nogg, No. 2.**

*Large bar glass.*

One tablespoon sugar.

One egg.

Two wine glasses sherry.

Half-glass fine ice, fill with milk, shake thoroughly, nutmeg on top.

**Brandy Fix.**

*A large bar glass.*

Fill glass with fine ice.

Half-tablespoon sugar dissolved in half wine-glass seltzer water.

One-half pony glass pineapple syrup.

One wine-glass brandy.

Stir with a spoon. Dress with fruits. Serve with a straw.

**Gin Fix.**

*A large bar glass.*

One-half tablespoon sugar in a little seltzer.

One-half pony pineapple syrup.

Fill glass with fine ice. One wine-glass of Holland gin. Stir well. Dress with fruits and serve with a straw.

**Whiskey Fix.**

*A large bar glass.*

Three-quarter glass fine ice.

One-half tablespoon sugar.

Two or three dashes lemon juice.

Half pony pineapple syrup.

One wine-glass whiskey.

Stir well and dress with fruit. Serve with a straw.

**Morning Glory Fizz.***Large bar glass.*

Fill the glass three-quarters full with fine ice.

Mix three or four dashes absinthe in a little water.

Three dashes lime juice.

Four or five dashes lemon juice.

One tablespoon sugar.

The white of one egg.

A wine-glass of Scotch whiskey.

Shake well in a shaker and strain; fill balance of glass with seltzer or vichy water.

To be drank immediately, or the effect will be lost. It is a morning beverage, a tonic and a nerve quieter.

**Gin Fizz.***A large bar glass.*

Half tablespoon sugar.

Three or four dashes lemon juice.

One wine-glass Old Tom gin.

Put all in the glass; half full of fine ice; stir well with a spoon; strain into a fizz glass. Fill up with seltzer or vichy water and do not fail to drink quickly.

**Brandy Fizz.***A large bar glass.*

One-half teaspoon fine sugar.

Juice of half a lemon.

One wine-glass brandy.

One or two dashes of white of egg.

Three-quarters of glass fine ice. Shake well.

Strain into a fizz glass; fill up with seltzer or vichy. This must be imbibed immediately.

**Golden Fizz.**

One egg (yolk only).

One tablespoon sugar.

Two or three dashes lemon juice.

One wine-glass Old Tom gin or whiskey.

Three-quarters of the glass fine ice.

Use the shaker well; strain into a fizz glass. Fill up with seltzer or vichy and drink immediately.

**Whiskey Fizz.**

One-half teaspoon fine sugar.

Juice of half a lemon.

One or two dashes of the white of egg.

One wine-glass whiskey.

Three-quarters glass full of fine ice.

Shake well; strain into a fizz glass; fill it with seltzer water or vichy. Serve.

**Brandy Flip.**

*Large bar glass.*

Half fill glass with fine ice.

One egg beaten thoroughly.

One-half tablespoon sugar.

One wine-glass brandy.

Use the shaker in mixing; strain into a fancy bar glass; grate a little nutmeg on top. Serve.

**Gin Flip.**

*A large bar glass.*

One tablespoon sugar dissolved in a little seltzer water.

One wine-glass Holland gin.

Fill glass half full fine ice; shake well, and strain into a fancy glass and serve.

**Glasgow Flip.**

Beat one egg thoroughly.

Add the juice of one lemon.

One-half tablespoon powdered sugar.

Balance cold ginger ale.

Stir well and serve.

**Gin and Molasses.**

*A whiskey glass.*

Cover the bottom of the glass with a little gin. Drop in one tablespoon of New Orleans molasses, then place the bottle of gin before the customer, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass.

Hot water must be used to clean the glass afterwards.

**Gin and Pine.**

Take some fine slivers of pine wood from the center of a green pine log, steep them in a bottle of gin to extract the flavor; in about two hours the gin will be ready to serve, which is done in same manner as dispensing gin and tansy.

**Gin and Tansy.**

*A whiskey glass.*

This is an old-fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence.

In serving, you simply set the glass, with a lump of ice dropped into it, before the customer, allowing him to help himself from the bottle containing the preparation.

**Gin and Wormwood.**

*A small bar glass.*

Five or six sprigs of wormwood placed in a quart bottle of gin to extract the essence. Place before the customer a small bar glass (dropping a piece of ice therein) and the bottle, allowing him to help himself. This is a very old drink, used principally in country villages.

**John Collins' Gin.**

*Extra large bar glass.*

One tablespoon sugar.  
About five dashes lemon juice.  
One wine-glass gin.  
Five or six small bits of ice.  
One bottle plain soda.  
Mix well, remove the ice, and serve.

**Golden Slipper.**

*A wine glass.*

One-half wine-glass Chartreuse (yellow).  
One yolk of an egg.  
One-half wine-glass Danziger goldwasser.  
This is a favorite with American ladies, much relished.  
Be careful when preparing this beverage not to disturb  
the yolk of the egg.

**Hari-Kari.**

Make a whiskey sour large enough to half fill a brandy glass or tumbler when strained, and fill with seltzer or vichy to suit the party.  
Dress with fruits in season.

**Half and Half.**

*Use metal or stone bar mug.*

Mix half old and half new ale together.  
This is the American method.

**Hot Rum.**

*Use medium bar glass, hot.*

Take one small teaspoonful of powdered sugar.  
One wine-glass Jamaica rum.  
One piece of sweet butter as large as half a chestnut.  
Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass two-thirds full of boiling water, stir, grate a little nutmeg on top and serve.

**Hot Spiced Rum.**

*Use medium bar glass, hot.*

- Take one teaspoonful of powdered white sugar.
- One wine-glass of Jamaica rum.
- One teaspoonful of spices (allspice and cloves not ground).
- One piece of sweet butter as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum, spices and butter, and fill the glass two-thirds full of boiling water.

**Mint Julep.**

*Use large bar-glass.*

- Take one tablespoonful of white pulverized sugar.
- Two and one-half tablespoonfuls of water—mix well with a spoon.
- One and one-half wine-glass full of brandy.

Take three or four sprigs of fresh mint and press them well in the sugar and water, until the flavor of the mint is extracted; add the brandy, and fill the glass with fine shaved ice, and then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries and small pieces of sliced orange on top in a tasty manner; dash with Jamaica rum and serve with a straw.

**Champagne Julep.**

*A large bar glass.*

- One lump of white sugar.
- One sprig mint, press to extract the essence.

Pour the wine into the glass slowly, stirring gently continually.

Dress with sliced orange, grapes and berries, tastily, and serve.

**Gin Julep.***A large bar glass.*

Fill with fine ice.

Three-quarters tablespoon sugar.

One-half wine-glass water.

Three or four sprigs mint, pressed as in Mint Julep, to extract the essence.

One and one-quarter wine-glass Holland gin.

Stir well, and dress with fruits in season, and serve.

**Pineapple Julep.***For a party of five.*

Take the juice of two oranges.

One gill of raspberry syrup.

One gill of Maraschino.

One gill of Old Tom gin.

One quart bottle sparkling moselle.

One ripe pineapple, peeled, sliced and cut up.

Put all the materials in a glass bowl; ice, and serve in flat glasses, ornamented with berries in season.

**Knickerbein.***A sherry wine glass.*

One-third of a wine-glass of vanilla cordial.

One yolk of egg, which carefully cover with Benedictine.

One-third wine-glass of Kümmel.

Two drops Angostura or Boker's bitters.

The same rule is here applied as in making Poussé Café, viz.: Keep colors separate and the different portions from running into each other.

**Knickerbocker.***Large bar glass.*

Two tablespoons raspberry syrup.

Juice of half a lemon.

A slice of pineapple and orange.

One wine-glass St. Croix rum.

Half wine-glass Curacoa.

Fill glass with fine ice; stir well, adding fruit in season, and imbibe through a straw.

**Locomotive.**

*Use large bar glass.*

Take one tablespoonful of genuine honey.

The yolk of a fresh raw egg.

Three dashes of Curacoa.

One claret-glass of red Burgundy.

Heat the wine in a *thoroughly clean* saucepan until it boils, then pour it *gradually upon the other ingredients* (which, previously should have been thoroughly beaten together in a mug or pitcher), whisking and stirring the materials all the while in order to prevent the egg from curdling. Pour the mixture into a large bar glass, powder a little cinnamon on top, and add two or three cloves before serving.

This seems like taking too much trouble just to make one glass of Locomotive. The following proportions of ingredients make four nice glasses :

Take two ounces of honey.

Two pony-glasses of Curacoa.

One quart of high red Burgundy.

A few drops of essence of cloves.

Proceed as directed above, and serve in large goblets previously heated.

**Hot Locomotive.**

*A large bar glass.*

One yolk of egg.

Half-tablespoon sugar, and one pony honey, mixed well together.

Half pony Curacoa.

One and a half wine-glass Burgundy or claret boiled; mix all thoroughly together; place a thin slice of lemon on top with a sprinkle of cinnamon, and serve.



**Mulled Wine, with Eggs.**

*Use punch bowl.*

Take nine fresh eggs.

Four tablespoonfuls of powdered white sugar.

One quart either of Port, claret, or red Burgundy wine.

Grated nutmeg to taste.

One pint of water.

Beat up the whites and the yolks of the eggs separately, the sugar with the yolks. Pour into a *delicately clean* skillet the wine and half a pint of water, set this on the fire. Mix the whites and yolks of the eggs in the bowl with the balance of the water and beat them together thoroughly. When the wine boils, pour it on the mixture in the bowl, add the nutmeg, and stir it rapidly.

Be careful not to *pour the mixture into the wine*, or the eggs will curdle.

Some persons may prefer more sugar, and the addition of a little allspice, but that is a matter of taste.

**Mulled Cider.**

Cider may be mulled in precisely the same manner as recommended in the preceding recipe, omitting the water, and using twice the quantity of cider for the same number of eggs.

**Port Wine Negus.**

*Use small bar glass.*

Take one wine-glass of Port wine.

One teaspoonful of sugar.

Fill tumbler one-third full with hot water, and grate a little nutmeg on top before serving.

**Port Wine Negus.***General rule for preparing a quantity.*

To every pint of Port wine allow :

One quart of boiling water.

One quarter of a pound of loaf-sugar.

One lemon.

Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to one-quarter of a pound) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon juice to the Port wine with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use.

Negus may also be made of sherry, or any other sweet wine, but it is more usually made of Port.

This is an English beverage and derives its name from Colonel Negus, who is said to have invented it.

**Soda Negus.***About one quart.*

Take one pint of Port wine.

Eight lumps of white loaf sugar.

Six cloves.

Grated nutmeg sufficient to fill a small teaspoon.

Put the above ingredients into a thoroughly clean sauce pan, warm and stir them well, but do not suffer the mixture to boil. Pour it into a pitcher or bowl, and upon the warm wine decant a bottle of plain soda water.

This makes a delicious effervescing drink.

**American Pousse Cafe.**

One-quarter Maraschino.

One-quarter Curacao

One-quarter Chartreuse (green).

One-quarter brandy.

Keep the colors separate.

**Pousse Cafe, French.**

*A sherry wine-glass.*

- One-half glass Maraschino.
- One-sixth glass raspberry syrup.
- One-sixth glass vanilla.
- One-sixth glass Curacao.
- One sixth glass Chartreuse.
- One-sixth glass brandy.

In compounding the above use a small wine-glass for pouring in each article separately; be very careful in doing so that each portion may be separate. Serve without mixing.

**Punch.**

Boil a large kettle of strong black coffee, take a large dish and put four pounds of sugar into it; then pour four bottles of brandy and two bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

**Brandy and Rum Punch.**

*Use large bar glass.*

- Take one tablespoonful of powdered white sugar, dissolved in a little water.
- One wine-glass of Santa Cruz rum.
- One-half wine-glass of brandy.
- Juice of half of a small lemon.
- One slice of orange (cut in quarters).
- One piece of pineapple.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

**Gin Punch.***Use large bar glass.*

- Take one tablespoonful of raspberry syrup.  
 One tablespoonful of powdered white sugar, dissolved in a little seltzer water.  
 One and one-half wine-glass of Holland gin.  
 Juice of half a small lemon.  
 One slice of orange (cut in quarters).  
 One piece of pineapple.  
 One or two dashes of Maraschino.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season.

**Milk Punch.***Use large bar glass.*

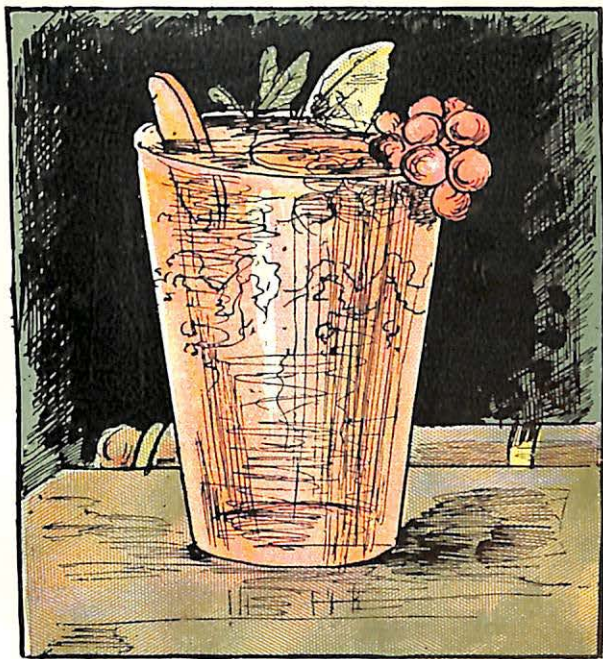
- Take one teaspoonful of fine white sugar.  
 One wine-glass of brandy.  
 One-half wine-glass of Santa Cruz rum.  
 Small lump of ice.

Fill with milk, shake the ingredients well together, strain into a large glass, and grate a little nutmeg on top.

**Hot Scotch Whiskey Punch.***Use medium bar glass.*

- Take one wine-glass of Glenlivet or Islay whiskey.  
 Two wine-glasses of boiling water.  
 Sugar to taste. (About two lumps of loaf sugar.)

Dissolve the sugar with one wine-glass of the water; then pour in the whiskey; add the balance of the water, and put in a small piece of lemon rind or a thin slice of lemon. Before using the glass rinse it in hot water.



ROCKY MOUNTAIN PUNCH.



**Santa Cruz Rum Punch.**

*Use large bar glass.*

Take one tablespoonful of powdered white sugar,  
dissolved in a little water.

One wine-glass of Santa Cruz rum.

One-quarter wine-glass of Jamaica rum.

Two or three dashes of lemon juice.

One slice of orange (cut in quarters).

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

**Hot Irish Whiskey Punch.**

*Use medium bar glass.*

Take one wine-glass Jamieson's or Dunville's Irish whiskey.

Two wine-glasses of boiling-water.

Two lumps of loaf sugar.

Dissolve the sugar well with one wine-glass of the water; then pour in the whiskey; add the balance of the water, and put in a small piece of lemon rind or a thin slice of lemon. Before using the glass rinse it in hot water.

**Seventh Regiment National Guard Punch.**

*Use large bar glass.*

Take one teaspoonful of powdered white sugar,  
dissolved in a little water.

The juice of a quarter of a lemon.

One wine-glass of brandy.

One wine-glass of sherry wine.

Flavor with raspberry syrup.

Fill the glass with shaved ice. Shake and mix thoroughly, then ornament with pieces of orange, pineapple, and berries in season, and dash with Jamaica rum. Serve with a straw.

**Sixty-Ninth Regiment Punch.***In earthen mug.*

- Take half wine-glass of Irish whiskey.
- Half wine-glass of Scotch whiskey.
- One teaspoonful of sugar.
- A small piece of lemon rind.
- Two wine-glasses of boiling hot water.

**St. Charles' Punch.***Use large bar glass.*

- Take one teaspoonful of powdered white sugar, dissolved in a little water.
- One wine-glass of Port wine.
- One pony glass of brandy.
- The juice of a quarter of a lemon.
- Fill the tumbler with shaved ice, shake well, ornament with fruits in season, and serve with a straw.

**Sherry Punch.***Use large bar glass.*

- Take two wine-glasses of sherry.
- One teaspoonful of sugar.
- One slice of orange.
- One slice of lemon.
- Fill tumbler with shaved ice, shake well, and ornament with berries in season. Serve with a straw.

**Vanilla Punch.***Use large bar glass.*

- Take one tablespoonful of sugar.
- One wine-glass of brandy.
- The juice of quarter of a lemon.
- Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.
- This is a delicious drink, and should be imbibed through a glass tube or straw.



**Philadelphia Boating Punch.**

*A large bar glass.*

Fill glass with fine ice.  
One tablespoon sugar.  
One or two dashes lemon juice.  
One wine-glass St. Croix rum.  
One pony of old brandy.

Stir well. Dress with fruits, and serve with a straw.

**Egg Milk Punch.**

*Use large bar glass.*

Take one teaspoonful of fine white sugar.  
One wine-glass of brandy.  
One-quarter wine-glass of Santa Cruz rum.  
One egg.  
Small lump of ice.

Fill the glass with pure fresh milk, shake the ingredients well together, and strain into a large glass.

**Champagne Punch.**

*Serve in champagne goblets.*

One quart bottle wine.  
One-quarter pound sugar.  
One orange sliced.  
The juice of one lemon.  
Three or four slices of pineapple.

One wine-glass strawberry syrup. Dress with fruit and serve.

**Claret Punch.**

*A large bar glass.*

One and one-half tablespoon sugar.  
One slice lemon.  
Two slices orange.

Fill glass with fine ice. Pour in claret wine. Shake well. Dress with fruit in season, and serve with a straw.

**Cosmopolitan Claret Punch.**

*Use a goblet.*

One-half filled with chopped ice.

One and one-half pony brandy.

One-half tablespoon sugar.

Fill with claret.

Shake well and dress with berries and fruit, and serve.

**Curacao Punch.**

*Large bar glass.*

Three-quarters tablespoon sugar.

Three or four dashes of lemon juice.

One wine glass brandy.

One pony glass Curacao (red).

One-half glass Jamaica rum.

Dress with fruits as usual. Fill with fine ice and sip through a straw.

**El Dorado Punch.**

One tablespoon sugar.

One pony glass brandy.

One-half pony glass Jamaica rum.

One-half pony glass Bourbon whiskey.

One slice of lemon.

Fill glass with fine ice; shake thoroughly. Dress with fruit and serve with a straw.

**Medford Rum Punch.**

*A large bar glass.*

Fill glass with fine ice.

Three-quarter tablespoon sugar.

Two or three dashes lemon juice.

One and a quarter glass Medford rum.

One dash of Jamaica rum.

Stir well. Dress with fruits. Serve with straw.

**Kirschwasser Punch.**

*A large bar glass.*

One-half tablespoon sugar.

Two or three dashes lemon juice.

Three or four dashes Chartreuse.

One wine-glass Kirschwasser.

Fill three-quarter of the glass with fine ice. Dress with fruits; serve with a straw.

**Mississippi Punch.**

*Large bar glass.*

One tablespoon sugar, dissolved in half wine-glass water.

Two or three dashes lemon juice.

Half wine-glass Bourbon whiskey.

Half wine-glass Jamaica rum.

One wine-glass brandy.

**Roman Punch.**

*A large bar glass.*

Half fill glass with fine ice.

One tablespoon sugar.

Two or three dashes lemon juice.

Juice of half an orange.

Quarter pony Curacoa.

Half wine-glass brandy.

Half pony glass Jamaica rum.

Stir well. Dash with Port wine. Dress with fruit.  
Serve with straw.

**Orchard Punch.**

*A large bar glass.*

Two tablespoons orchard syrup.

Two or three dashes of lime or lemon juice.

Half pony pineapple syrup.

Fill glass with fine ice.

One wine-glass California brandy.

Stir well. Dress with fruits, dash with a little Port wine, and serve with a straw.

**Pineapple Punch.***For a party of ten.*

Take four bottles of Champagne.

One pint of Jamaica rum.

One pint of brandy.

One gill of Curacoa.

Juice of four lemons.

Two pineapples sliced.

Sweeten to taste with pulverized white sugar.

Put the pineapple with quarter of a pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the champagne.

**Arrack Punch.***Three tumblers of punch.*

Take two wine-glasses of Batavia Arrack (old).

Three wine-glasses of Jamaica rum.

Sweeten to taste with loaf sugar dissolved in hot water.

Lemons and limes are also matters of palate, but two lemons are enough for the above quantity; put then an equal quantity of water—*i.e.*, not five but *six* glasses to allow for the lemon juice, and you have three very pretty tumblers of punch.

**Canadian Punch.***For a small party.*

Take two quarts of rye whiskey.

One pint of Jamaica rum.

Six lemons, sliced.

One pineapple, sliced.

Four quarts of water.

Sweeten to taste, and ice before serving.

**Rocky Mountain Punch.**

*For a mixed party of twenty.*

(From a recipe in the possession of Major James Foster.)

Take five bottles of Champagne.  
One quart of Jamaica rum.  
One pint of Maraschino.  
Six lemons, sliced.  
Sugar to taste.

**Royal Punch.**

*For a small party.*

Take one pint of hot green tea.  
One half pint of brandy.  
One-half pint of Jamaica rum.  
One wine-glass of Curocoa.  
One wine-glass of Arrack.  
Juice of two limes.  
A slice of lemon.  
White sugar to taste.  
One gill of warm calf's foot jelly.

To be drank as hot as possible.

**Maraschino Punch.**

*Use large bar glass.*

Take one teaspoonful of powdered sugar, dissolved in a little water.  
One wine-glass of brandy.  
Two dashes of Arrack.  
One-half pony glass of Maraschino.  
The juice of half a small lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.

**Philadelphia Fish-House Punch.**

(From a recipe in the possession of Charles G. Leland, Esq.)

Take one-third pint of lemon juice.

Three-quarter pound of white sugar dissolved in sufficient water.

One-half pint of Cognac brandy.

One-quarter pint of peach brandy.

One-quarter pint of Jamaica rum.

Two and a half pints of cold water.

Ice and serve. The above is *generally* sufficient for one person.

**None-Such Punch.**

*For bottling.*

Take six bottles of Claret.

Six bottles of soda water.

One bottle of brandy.

One bottle of Sherry.

One-half pint of green tea.

Juice of three lemons.

One-half of a pineapple cut up in small pieces.

Sweeten with white sugar to taste. Strain and bottle immediately. Keep for one month before using. Ice before serving.

**Tip-Top Brandy.**

*For a party of five.*

Take one bottle of Champagne.

Two bottles of soda water.

One liqueur glass of Curacao.

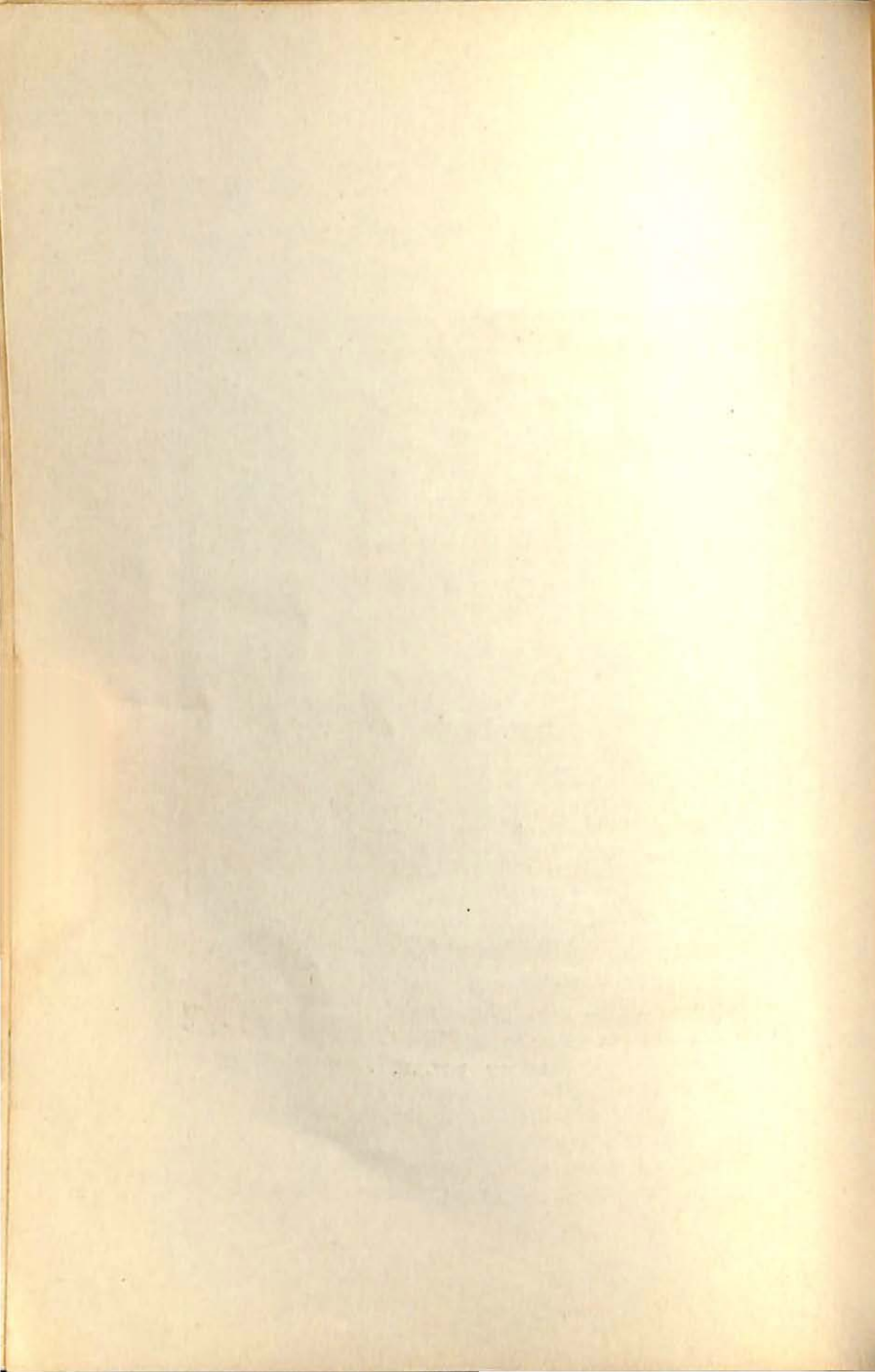
Two tablespoonfuls of powdered sugar.

One slice of pineapple, cut up

Put all the ingredients together in a small punch bowl, mix well, ice and serve in Champagne goblets.



MINT JULEP.





**Century Club Punch.**

Take one pint of old Santa Cruz rum,  
One pint of old Jamaica rum.  
Five pints of water.

With the addition of lemon juice and sugar to suit the taste, this makes a nice punch.

The precise portions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

**English Milk Punch.**

*To make six bottles,*

Take two quarts of water.  
One quart of milk.  
One quart of old Jamaica rum.  
Two quarts of French brandy.

Add the milk to the water. Mix the spirits, and pour them into the milk, stirring the mixture for a short time. Let it stand for an hour, then filter through blotting-paper into bottles. This would be sufficient for six bottles. If, after filtering the punch is not clear, the addition of a small portion of isinglass to each bottle will clarify it.

**California Milk Punch.**

*For bottling.*

Take the juice of four lemons.  
The rind of two lemons.  
Half-pound of white sugar, dissolved in just sufficient hot water.  
One pineapple, peeled, sliced, and pounded.  
Six cloves.  
Twenty coriander seeds.  
One small stick of cinnamon.

- One pint of brandy.
- One pint of Jamaica rum.
- One gill of Batavia Arrack.
- One cup of strong green tea.
- One quart of boiling water.
- One quart of hot milk.

Put all the materials in a clean demijohn, the boiling water to be added last; cork this down to prevent evaporation, and allow the ingredients to steep for at least six hours; then add the hot milk and the juice of two more lemons; mix and filter through a jelly-bag; and when the punch has passed bright, put it away in tight-corked bottles.

This punch is intended to be iced for drinking.

If intended for present use filtering is not necessary.

### Tea Punch.

*Use heated metal bowl.*

- Take one-half pint of good brandy.
- One-half pint of rum.
- One-quarter pound of loaf sugar, dissolved in water.
- One ounce of best green tea.
- One quart of boiling water.
- One large lemon.

Infuse the tea in the water. Warm a silver or other metal bowl until quite hot; place in it the brandy, rum, sugar, and the juice of the lemon. The oil of the lemon peel should be first obtained by rubbing with a few lumps of the sugar. Set the contents of the bowl on fire; and while flaming pour in the tea gradually, stirring with a ladle. It will continue to burn for some time, and should be ladled into glasses while in that condition. A heated metal bowl will cause the punch to burn longer than if a china bowl is used.

### Punch Jelly.

Take one quart of Punch a la Ford.  
Three ounces of isinglass.  
One-half pint of water.

Dissolve the isinglass in the water, boiling; add it while hot to the punch, and then pour into jelly moulds, taking care they are not disturbed until the jelly is completely set.

In a similar manner, orange, lemon, or calf's-foot jelly can be converted into punch jelly by using Punch a la Ford, prepared with less lemon juice,

Punch jelly is a very insinuating and deceptive refreshment, because its strength is not appreciated when partaking of it, and it must therefore be indulged in with becoming moderation.

### Orange Punch.

Take three-quarter pint of rum.  
Three-quarter pint of brandy.  
One-half pint of porter.  
Three and a half pints of boiling water.  
Three quarter pound of loaf sugar.  
Four oranges.

Infuse the peel of two and the juice of four oranges with the sugar in the water for half an hour; strain and add the porter, rum and brandy. Sugar may be added, if it be desired sweeter. A liqueur glass of Curacao, Noyau, or Maraschino is considered an improvement.

Instead of using both rum and brandy, one and a half pints of either alone will answer.

This is also an excellent recipe for LEMON PUNCH, by substituting lemons for oranges.

**Ale Punch.**

Take one quart of mild ale.  
 One glass of white wine.  
 One glass of brandy.  
 One glass of Capillaire.  
 One lemon.

Mix the ale, wine, brandy and Capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on the top and add a bit of toasted bread.

**Cider Punch.**

Take half-pint of Sherry.  
 One glass of brandy.  
 One bottle of cider.  
 Quarter pound of sugar.  
 One lemon.

Pare the peel of half the lemon very thin; pour the Sherry upon it; add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place it on ice. When cold, add the brandy and a few pieces of cucumber rind.

**Bombay Punch.**

*Use a large bowl.*

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins of six lemons, then put in the punch bowl:

One pound of loaf sugar.  
 Two bottles of imported seltzer water.  
 One pineapple.  
 Six oranges.  
 Two lemons.  
 One box strawberries.

Mix well with a spoon and add:

- Four bottles Champagne.
- One bottle of French brandy.
- One bottle of Sherry.
- One bottle of Madeira wine.
- One gill of Maraschino.

Stir up well with a ladle, and surround the bowl with ice, and serve in such a manner that each customer will have some of the fruit.

### Grandeur Punch.

*Use a large bowl.*

- One and a half pounds of loaf sugar.
- Six lemons, cut in slices.
- One gill of anisette.
- One bottle Kümmel.
- Six oranges, sliced.
- One bottle of Kirschwasser.
- One third of a gallon of water.
- Six bottles of Nordhauser Brantwein.
- One gill of Curacao (red).

Stir well with a ladle, and surround the bowl with ice, and serve in a wine-glass.

### Empire Punch.

*Use an extra large bowl.*

Rub the peel of four fine lemons, and also the peel of two oranges with sugar, until it has absorbed all the yellow part of the lemon and orange.

- One and a third pounds of lump sugar.
- One pineapple, cut in slices.
- Twelve fine oranges, cut in slices.
- One box of strawberries.
- Two bottles Apollinaris water.

Mix the above ingredients well and add:

- One-half gill of Maraschino.
- Half gill of Curacao (red).

Half gill of Benedictine.  
 Quarter gill of Jamaica rum.  
 One bottle of French brandy.  
 Six bottles of Champagne.  
 Four bottles of Tokay.  
 Two bottles of Madeira.  
 Four bottles of Chateau Margaux,

### May Wine Punch.

*Use a large punch bowl.*

Take one or two bunches of woodruff, and cut them into small pieces and place into a large bar glass, and fill up the balance with the best French brandy, cover it up and let it stand for two or three hours, until the essence of the woodruff is thoroughly extracted; cover the bottom of the bowl with loaf sugar, and pour from

Four to six bottles of plain soda over the sugar.

Cut up six oranges in slices.

One-half pineapple, and sufficient berries and grapes.

Eight bottles of Moselle or Rhine wine.

One bottle of Veure Clicquot.

Then put your woodruff and brandy, etc., into the bowl, and then stir well, and you will have two and a third to three gallons of excellent May wine punch; surround the bowl with ice, serve in a wine-glass in such a manner that each customer will get a piece of all of the fruits contained in the punch.

### Cold Ruby Punch.

Two quarts of Batavia Arrack.

Two quarts of Port wine.

Five pints of green tea.

Two pounds of loaf sugar.

Juice of twelve lemons.

One pineapple cut in small pieces.

Sweeten to taste and ice before serving.

**Port Wine Punch.**

*A large bar glass.*

- One-half tablespoon sugar.
- One half tablespoon orchard syrup.
- One or two dashes lemon juice.
- One and a half wine-glasses Port wine.

Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

**Oxford Punch.**

- One pint of Cognac brandy.
- One pint of old Jamaica rum.
- One quart of orange shrub.
- One-half pint of Sherry.
- One bottle of Capillaire.
- Two quarts of boiling water.
- Six glasses of calf's-foot jelly.
- Six lemons.
- Four sweet oranges.

Sufficient loaf sugar, dissolved in some of the hot water.

Rub the rinds of three lemons with sugar. Cut the peel off two more lemons and two of the oranges—very fine. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add the Capillaire, spirits, shrub, and wine, stirring well.

**English Royal Punch.**

*Use a bowl for mixing for a small party.*

- One pint of hot green tea.
- One-half pint of the best brandy.
- One-half pint of Jamaica rum.
- One wine-glass of Curacoa (red).

One wine glass of Arrack.  
Juice of two limes.  
One lemon, cut in slices.  
One-half pound of sugar.

Mix thoroughly with a ladle, and add :

Four eggs, the whites only, and drink this as hot as possible.

If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, but not boiled, and serve.

### Hot Spiced Rum.

*Hot water glass.*

One teaspoon sugar.  
One teaspoon of mixed whole allspice and cloves,  
and a piece of butter about the size of a  
small marble.  
One wine-glass Jamaica rum.

Fill glass with hot water. Mix well and serve.

### Ale Sangaree.

*An ale glass.*

One teaspoon powdered sugar.  
Fill up with ale, grate nutmeg on top, and serve.

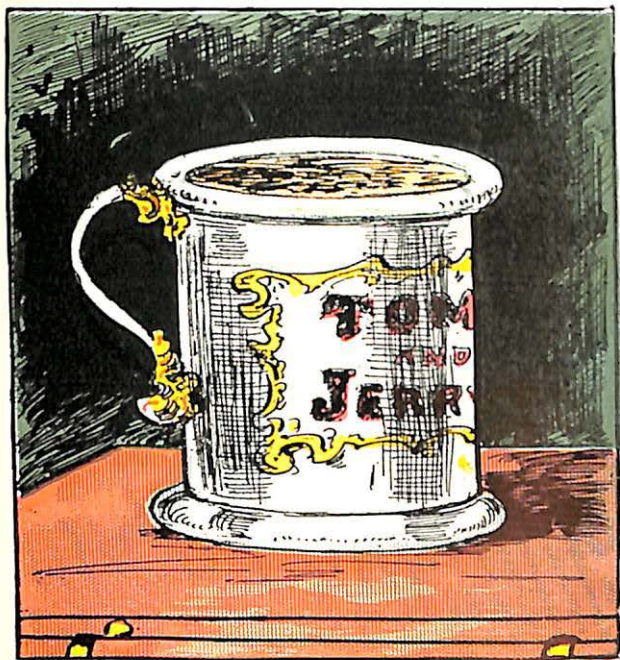
### Brandy Sangaree.

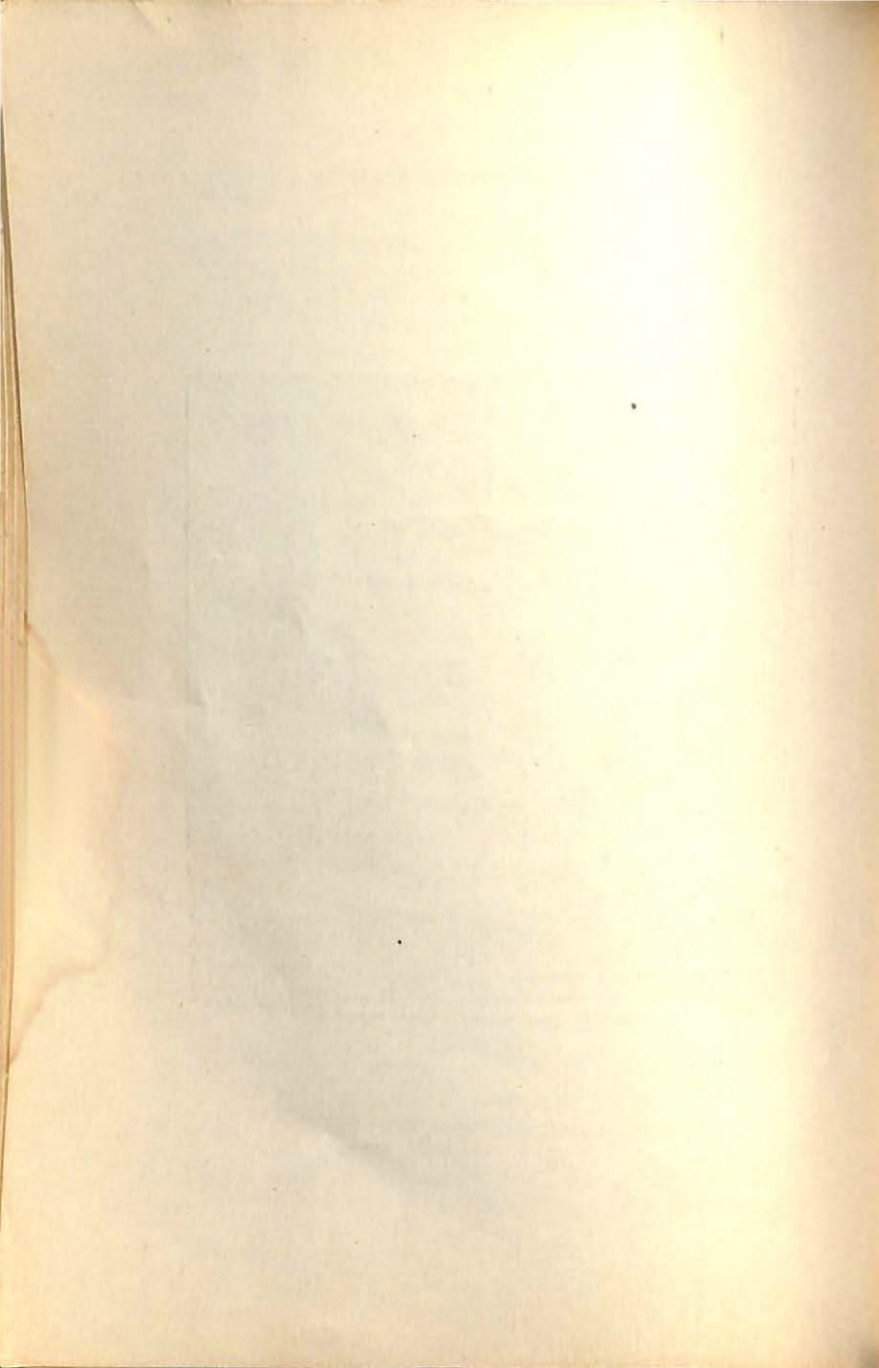
*Small bar glass.*

Two small lumps of ice.  
Half wine-glass water.  
One wine-glass brandy.  
One teaspoon sugar.

Stir well; give a dash of Port wine on top, and serve.







**Port Wine Sangaree.**

*A small bar glass.*

One or two lumps ice.

One teaspoon sugar.

One and a half wine-glasses Port wine.

Shake well; remove ice; grate a little nutmeg on top; serve.

**Gin Sangaree.**

One-half teaspoon sugar dissolved in a little water.

One wine-glass Holland gin.

One lump of ice.

Stir with a spoon; put about a teaspoon of Sherry on top, and serve.

**Porter Sangaree.**

*A large bar glass.*

One-half tablespoon sugar.

Three or four lumps of ice.

Fill up with porter.

Stir well; remove the ice; grate nutmeg on top, and serve.

**Sherry Wine Sangaree.**

*A whiskey glass.*

One teaspoon sugar.

One or two lumps of ice.

One wine-glass Sherry.

Shake well; remove ice, grate a little nutmeg on top, and serve.

**Sleeper.**

Take one gill of old rum.  
One ounce of sugar.  
Two fresh raw eggs.  
One-half pint of water.  
Six cloves.  
Six coriander seeds.  
One lemon.

Boil the cloves and coriander, with a bit of cinnamon in the water; mix together the rum, sugar, the yolks of the eggs and the juice of half the lemon; whisk them all together, and strain into a tumbler.

**Shandy Gaff.**

*Large bar glass.*

Fill half the glass with lager.

Fill half the glass with ginger ale.

It is also made with half ale and half ginger ale.

**Sherry and Bitters.**

*A Sherry wine-glass.*

One dash Angostura bitters.

One wine-glass Sherry.

To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with Sherry and serve.

**Santa Cruz Sour.**

*Use small bar-glass.*

Take one large teaspoonful of white sugar dissolved in a little seltzer or Apollinaris water.

Three dashes of lemon juice.

One wine-glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a Claret glass, ornament with orange and berries in season.

**Gin Sour.**

*Use small bar glass.*

Take one large teaspoonful of white sugar dissolved in a little seltzer or Apollinaris water.

Two or three dashes of lemon juice.

One wine-glass of Holland or Old Tom gin.

Fill the glass full of shaved ice, shake up, and strain into a Claret glass. Dress the top with orange, or pineapple and berries.

**Egg Sour.**

*Use small bar glass.*

Take one teaspoonful of powdered white sugar.

Three dashes of lemon juice.

One pony of Curacao.

One pony of brandy.

One egg.

Two or three small lumps of ice.

Shake up well and remove the ice before serving.

**Whiskey Sour.**

*Use small bar glass.*

Take one large teaspoonful of powdered white sugar, dissolved in a little seltzer or Apollinaris water.

The juice of half a small lemon.

One wine-glass of Bourbon or rye whiskey.

Fill the glass full of shaved ice, shake up and strain into a Claret glass. Ornament with berries.

**Brandy Sour.**

*Use small bar glass.*

Take one large teaspoonful of powdered white sugar, dissolved in a little Apollinaris or seltzer water.

The juice of half a lemon.

One dash of Curacoa.

One wine-glass of brandy.

Fill the glass with shaved ice, shake, and strain into a Claret glass. Ornament with orange and berries.

**Jersey Sour.**

*Use small bar glass.*

Take one large teaspoonful of powdered white sugar, dissolved in a little water.

Two or three dashes of lemon juice.

One wine-glass of apple-jack.

Fill the glass with shaved ice, shake up, and strain into a Claret glass. Ornament with berries.

**Sherry and Egg.**

*A whiskey glass.*

One egg, ice cold.

One wine-glass Sherry wine.

Before dropping in the egg, cover the bottom of the glass with a little Sherry. This will prevent the egg adhering to the glass; or, after preparing the egg as above, set the bottle of Sherry before the customer and allow him to help himself.

**Scotch Whiskey Skin.**

*A small whiskey glass.*

One wine-glass Scotch whiskey.

Fill glass half full with hot water, put a piece of lemon peel on top and serve.

**Hot Gin Sling.**

*A hot water glass.*

One teaspoon sugar.

One wine-glass Holland gin.

Fill up with hot water; stir well; grate a little nutmeg on top, and serve.

**Brandy Sling.**

*A hot water glass.*

One lump sugar.

One wine-glass brandy.

Fill up with hot water; stir well; grate nutmeg on top; serve.

For a cold Brandy Sling, use a lump of ice and cold water.

**Hot Scotch Whiskey Sling.**

*Hot water glass.*

A wine-glass Scotch whiskey.

A lump of sugar.

A piece of lemon peel.

Fill glass three-quarters full with boiling water; grate nutmeg on top, and serve.

**Brandy Smash.**

*Large bar glass.*

Half tablespoon sugar.

Half wine glass water.

Two or three sprigs mint, pressed as in mint julep.

One wine-glass brandy.

Fill glass half full fine ice.

Stir well; strain into a fancy bar glass, and serve.

**Whiskey Smash.**

*Large bar glass.*

Half tablespoon sugar.

Two or three sprigs mint, pressed to extract essence, as in a julep.

Half fill glass with fine ice.

One wine-glass whiskey.

Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, etc. Serve.

**Stone Fence.**

*Use large bar glass.*

Take one wine-glass of Bourbon or rye whiskey.

Two or three small lumps of ice.

Fill up the glass with sweet cider.

**A Suydam.**

One dash orange bitters.

One dash Angostura bitters.

Then hand the bottle of liquor out and let customer help himself. This is an appetizer.

**Brandy Shrub.**

*To make three quarts.*

Take two quarts of brandy.

One quart of Sherry.

Two pounds of loaf sugar dissolved in sufficient water.

Five lemons.

Peel the rinds of two of the lemons, add the juice of all five, and mix with the brandy. Cover it close for three days; then add the Sherry and sugar, strain through a jelly bag, and bottle.



**Raspberry Shrub.**

*To make one gallon.*

Take one quart of vinegar.

Three quarts of ripe raspberries.

After standing a day, strain it, adding to each pint a pound of sugar and skim it clear, while boiling about half an hour. Put a wine-glass of brandy to each pint of the shrub when cool.

Two spoonfuls of this mixed with a tumbler of water is an excellent drink in warm weather and in fevers.

**Gum Syrup.**

Fourteen pounds loaf sugar.

One gallon water.

Boil together for five minutes, and add water to make up two gallons.

**Plain Syrup.**

Six and a half pounds loaf sugar.

One-half gallon water.

Boil until dissolved and filter through flannel.

**Gin Toddy.**

*A whiskey glass.*

One or two bits of broken ice.

Half teaspoon sugar.

One wine-glass Holland gin.

Stir well and serve; or you may dissolve the sugar with a little water, put spoon and ice in glass, and hand the bottle to the customer.

**Hot Apple Toddy.**

*A hot apple toddy glass.*

Half tablespoon sugar.

Half a baked apple.

One wine-glass apple-jack.

Fill balance with hot water.

Mix well, using a spoon, grate a little nutmeg on top.  
Serve, leaving the spoon in the glass.

**Brandy Toddy.**

One teaspoon sugar dissolved in a little water.

One wine-glass brandy.

One lump ice.

Stir with a spoon.

For hot brandy toddy omit the ice and use hot water.

**Tom and Jerry.**

*Use punch-bowl for the mixture.*

Take twelve fresh eggs.

Half small bar glass of Jamaica rum.

One and a half teaspoonfuls of ground cinnamon.

Half teaspoonful of ground cloves.

Half teaspoonful of ground allspice.

Sufficient fine white sugar.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum, stir up thoroughly, and thicken with sugar until the mixture attains the consistence of a light batter.

**How to Serve Tom and Jerry.**

*Use small bar glass.*

Take one table-spoonful of the above mixture.  
One wine-glass of brandy.

Fill the glass with boiling water, grate a little nutmeg on top, and serve with a spoon.

Adepts at the bar, in serving Tom and Jerry sometimes employ the following mixture:—One half brandy, one-quarter Jamaica rum, one-quarter Santa Cruz rum. For convenience, these proportions are mixed and kept in a bottle, and a wine-glassful is used to each tumbler of Tom and Jerry, instead of brandy plain.

**Tom Collins.**

Three-quarters of a tablespoonful of sugar.

Three or four dashes of lime juice.

Three or four pieces of broken ice.

One wine-glass of Old Tom gin.

One bottle of plain soda.

Mix well with a spoon, strain, and serve.

Attention must be paid not to let the foam of the soda spread over the glass; this drink must be drank as soon as mixed.

**California Sherry Cobbler.**

*A large bar glass.*

Half tablespoon sugar.

One pony pineapple syrup.

One and a half wine-glasses of California Sherry.

Fill glass with fine ice.

Stir well; dress with fruits, and gently pour a little Port on top. Serve with a straw.

**Whiskey Cobbler.**

*A large bar glass.*

Two wine-glasses whiskey.

Half tablespoon sugar, dissolved well.

One and a half tablespoonfuls pineapple syrup.

Fill glass with fine ice; stir well and dress with fruits.  
Serve with a straw.

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**MISCELLANEOUS.**

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**White Lion.**

*Large bar glass.*

One tablespoon sugar dissolved in water. Squeeze juice from half a lemon, putting the rind in the glass.

Two teaspoonfuls raspberry syrup.

One wine-glass St. Croix rum.

Half pony glass Curacoa.

Mix well; fill with fine ice; dress with berries, etc.  
Serve.

**Vermouth Frappee.**

*A large bar glass.*

One and a half ponies French Vermouth.

Half fill glass with shaved ice.

Fill up with cold seltzer water.

**Brunswick Cooler.**

*A large bar glass.*

Juice of one lemon.  
Half tablespoonful powdered sugar.  
One bottle cold ginger ale.

Stir well, dress with fruit, and serve.

**Rocky Mountain Cooler.**

One egg beaten up.  
Half tablespoon powdered sugar.  
Juice of one small lemon.

Add cider, stir well, grate a little nutmeg on top if desired.

**Fedora.**

*Use a large bar glass.*

One pony of the best brandy.  
One pony of Curacao.  
Half pony of Jamaica rum.  
Half pony of Bourbon.  
One tablespoonful of sugar, dissolved in a  
little water.  
One slice of lemon.

Fill the tumbler with fine ice; shake well and ornament with berries or small pieces of orange; serve with a straw.

**Family Beer.**

Ten gallons boiling water.  
Fifteen ounces ground ginger.  
Ten ounces cream tartar.  
Ten lemons sliced.

Put all together and when nearly cool strain and add fifteen pounds brown sugar. After which cut half ounce oil of cloves and half ounce oil cinnamon in four ounces alcohol. When lukewarm, put in one pint of yeast and in fifteen hours skim and filter it. If bottled, tie corks down carefully.

### **Lincoln Club Guzzle.**

One bottle ginger ale.  
One pony Santa Croix rum.  
Mix well.

### **Punch a la Ford.**

*For bottling.*

Two pounds of loaf sugar.  
Three dozen lemons.  
One pint of Cognac.  
One pint of Jamaica rum.

The lemons should have smooth rinds; peel the yellow rinds off quite thin with a sharp knife, place them in an earthen metal; add the sugar, and stir thoroughly for nearly half an hour to extract the essential oil. Pour on boiling water, and stir until the sugar is completely dissolved.

Cut and squeeze the lemon, straining the juice from the pits. Place the pits in a jug and pour boiling water upon them to obtain the mucilage from them. Pour one-half of the lemon juice into the syrup, strain the water from the pits, and add it also to the syrup, taking care that the syrup is not too watery.

Next, add more sugar or lemon juice, to make the mixture according to the taste.

Lastly, add and stir in the above amount of spirits into every three quarts of lemonade, and bottle. Keep in a cool place.

**Brace Up.**

*Use a large bar glass.*

- One tablespoonful of white sugar.
- Two or three dashes of bitters.
- Two or three dashes of lemon juice.
- One dash of lime juice.
- Two dashes of anisette.
- One fresh egg.
- Three-quarters of a glass of brandy.
- Half glass of shaved ice.

Shake this up thoroughly in a shaker, strain it into a large glass, and fill with Vichy or Apollinaris water, and serve.

**Brace Up Saratoga.**

*Use large bar glass.*

- One tablespoonful of fine white sugar.
- Two or three dashes of Boker's bitters.
- Three or four dashes of lime juice.
- Two dashes of absinthe.
- One fresh egg.
- One wine-glass of brandy.
- Two small lumps of ice.

Shake thoroughly, strain into another glass, and fill with seltzer water.

**Couperée.**

*Use large soda glass.*

- Take one and a half pony glasses of brandy.
- One pony glass Curacoa (red).
- Fill the glass one-third full of ice cream.

Mix thoroughly and fill the glass nearly full with plain soda. Grate a little nutmeg on top and serve.

**Bottled Velvet.***Use a punch bowl.*

- One quart bottle of Moselle.
- Half pint of Sherry wine.
- Two tablespoonfuls of sugar.
- One lemon.
- One sprig of verbena.

Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor; add the other ingredients; strain and ice.

**Balaklavo Nectar.***For a party of fifteen.*

Thinly peel the rind of half a lemon, shred it fine, and put it in a punch bowl, add four tablespoonfuls of crushed sugar and the juice of one lemon.

- One gill of Maraschino.
- Two bottles of soda.
- Two bottles of Claret wine.
- Two bottles of Champagne.

Stir well together and dress the top with fruit in season.

**Claret Cup for a Party.***Use a bowl for mixing.*

- Ten to twelve pieces of lump sugar.
- One bottle of Apollinaris.
- Two lemons, two oranges and half a pineapple, cut in slices.
- Two wine-glasses of Maraschino.

Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add:

- Four bottles fine Claret.
- One bottle of Champagne, or any other sparkling wine.

Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant Claret Cup.



**Rumfustian.**

**Take** one quart of strong ale.  
One pint of gin.  
One bottle of Sherry.  
Twelve eggs.  
Twelve large lumps of sugar.  
One stick of cinnamon.  
One nutmeg, grated.  
One lemon.

Whisk up the yolks of the eggs and add the ale and gin. Put the Sherry into a saucepan with the cinnamon, nutmeg, sugar, and the rind of the lemon peeled very thin; when the wine boils, pour it upon the ale mixture and drink while hot.

**Crimean Cup a la Wyndham.**

*For a party of five.*

Take one bottle of Champagne.  
Two bottles of soda water.  
One large wine-glass of Maraschino.  
Half large wine-glass of Cognac.  
Half large wine-glass of Curacoa.  
One tablespoonful crushed sugar.

Macerate the thinly peeled rind of half an orange with the sugar; add the Maraschino, Cognac, and Curacoa. Mix thoroughly and add the soda-water and Champagne. The addition of half a pound of pure ice is a great improvement.

TINCTURES, COLORINGS, ESSENCES, AND SYRUPS  
FOR USE IN COCKTAILS AND OTHER  
FANCY DRINKS.

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**Plain Syrup.**

Take six and a half pounds of loaf sugar.  
Half-gallon of water.  
The white of one egg.

Boil until dissolved, and filter through flannel.

**Gum Syrup.**

Take fourteen pounds of loaf sugar.  
One gallon of water.

Boil together for five minutes, and add water to make up to two gallons.

**Lemon Syrup.**

Take five gallons of gum syrup.  
Four ounces of tartaric acid.  
One ounce of oil of lemon.  
One pint alcohol.

Cut the oil of lemon in the alcohol, add the tartaric acid, and mix thoroughly with the syrup.

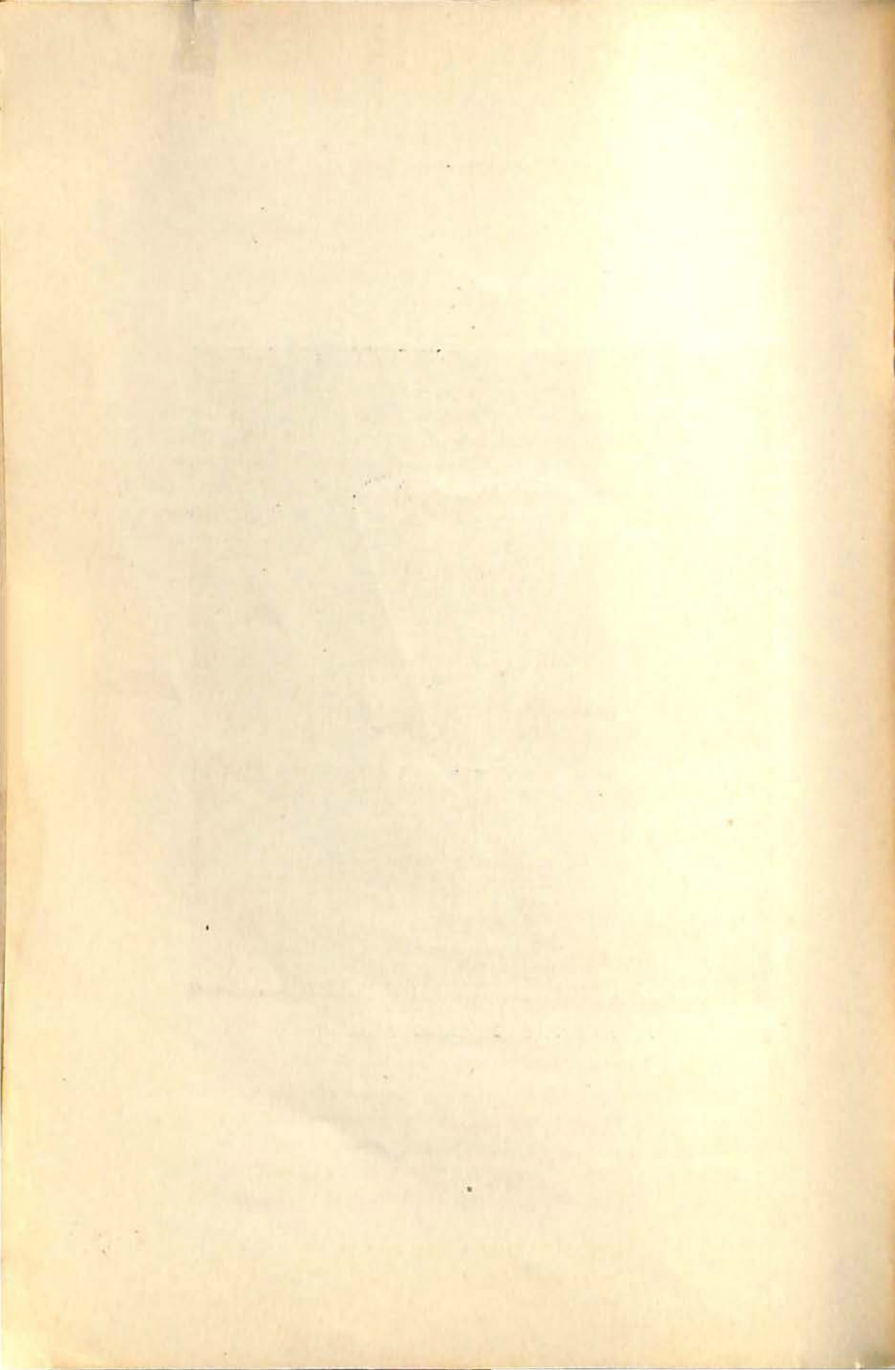
**Essence of Lemon.**

Take one ounce of oil of lemon.  
One quart of alcohol (95 per cent.).  
A half pint of water.  
One and a half ounces of citric acid.

Grind the citric acid to a powder in a porcelain mortar; dissolve it in the water. Then cut the oil of lemon in the alcohol, and add the acid water.



BRANDY SHANTERALLA.



**Caramel.**

Take seven pounds of loaf sugar.  
One pint of water.

Crush and dissolve the sugar in the water; boil it in a five-gallon copper kettle, stirring occasionally, until it gets brown; when it begins to burn, reduce the fire; let it burn until the smoke becomes offensive to the eyes; then try it by dipping a rod into it, and letting a few drops fall into a glass of cold water; if it settles at the bottom and crystallizes, so that it will crack, it is done. Then take about half gallon lukewarm water and pour it in by degrees, stirring all the time. When thoroughly mixed, filter it while hot through a coarse flannel filter.

**Solferino Coloring.**

Take one ounce of solferino.  
One gallon of alcohol (95 per cent.).

Put them in a bottle, shake well, and in twenty-four hours it will be ready for use.

**Essence of Cognac.**

Take one ounce of oil of Cognac.  
Half a gallon of spirits (95 per cent.).  
One gallon of spirits (70 per cent.).  
Two ounces of strong ammonia.  
One pound of fine black tea.  
Two pounds of prunes.

Dissolve the oil of Cognac in the 95 per cent. spirits; cork it tightly in a bottle and let it stand three days, frequently shaking it, then add the ammonia.

Mash the prunes (breaking the kernels) and put them with the tea and the 70 per cent. spirits into a stone jar of

three gallons capacity; cover closely and let it stand for eight days.

Filter the liquor, and add it to the solution of oil and ammonia. Bottle for use.

This quantity is sufficient for flavoring one hundred gallons of brandy.

#### **Tincture of Lemon Peel.**

Cut into small chips the peel of twelve large lemons. Place in a glass jar and pour over it one gallon spirits, 70 per cent. Let it stand until the lemon peel has all sunk to the bottom of the liquor. It is then ready for use without either filtering or straining.

#### **Tincture of Orange Peel.**

Take one pound of dried orange peel (ground).

One gallon of spirits (95 per cent.).

Place them in a closely corked vessel for ten days. Strain and bottle for use.

#### **Tincture of Cloves.**

Take one pound of ground cloves; warm over a fire until quite hot, and put them quickly into a jar, pouring on one gallon 95 per cent. alcohol; cover them air-tight, and let stand for ten days. Draw off into bottles and close with cork.

#### **Tincture of Cinnamon.**

Place two pounds of ground cinnamon into a jar with one gallon 95 per cent. alcohol, closely covered. At the end of eight days strain the liquor clear; wash the sediment with one quart proof spirits; strain it; mix the two liquors together, and filter through blotting paper.

**Aromatic Tincture.**

Take one ounce of ginger.  
One ounce of cinnamon.  
One ounce of orange peel.  
Half ounce of valerian.  
Two quarts of alcohol.

Macerate the ingredients in the alcohol in a close vessel for fourteen days, then filter through filtering paper. This is sometimes employed to give a flavor to milk punch, but it must be used with precaution. Ten drops are sufficient for a pint of punch.

**Capillaire.**

Take one pint of clarified syrup.  
One wine-glass of Curacoa.

Shake well together and bottle. A teaspoonful in cold water makes a pleasant *eau sucr e*.

**Essence of Brandy Punch for Bottling.**

Take five gallons of strong brandy.  
Three gallons of plain syrup.  
Half pint tincture of lemon peel.  
Half pint tincture of orange peel.  
Three ounces tincture of allspice.  
Half wine-glass tincture of cloves.

Mix the tinctures with the brandy and add the syrup.

**Essence of Roman Punch for Bottling.**

Take one quart of boiling syrup.  
One quart of brandy.  
One quart of Jamaica rum.  
Twenty-one eggs.  
One lemon.

Beat the eggs to a froth with the juice of the lemon; stir in the liquors; filter through felt or close flannel, and add the syrup. Bottle for use.

A little of this syrup in a tumbler two-thirds full of shaved ice, and well shaken, makes a delicious beverage.

### **Essence of Kirschwasser Punch for Bottling.**

Take seven gallons of plain syrup.

One and a half gallons of lemon juice.

Five gallons of Kirschwasser.

Mix them thoroughly and strain through Canton flannel.

Instead of the lemon juice, half a pint of essence of lemon may be used, prepared according to receipt on page 64.

### **Empire City Punch for Bottling.**

Take five ounces of sweet almonds.

Five ounces of bitter almonds.

One ounce of powdered cinnamon.

Half ounce of powdered cloves.

Five ounces of plain syrup.

Two gallons of Bourbon whiskey.

One gallon of raspberry syrup.

Seven gallons of water.

Scald the almonds and peel them; then mash them and rub them well with the plain syrup and spices. Boil the whole for about five minutes in the water, and when cool strain through a plain flannel filter. Then add the whiskey and raspberry syrup, mixing all together thoroughly.



**Essence of Bourbon Whiskey Punch.**

Take four and a half gallons of Bourbon whiskey.

Three gallons of plain syrup.

Half pint tincture of lemon peel.

Half pint tincture of orange peel.

Three ounces tincture of allspice.

Five dessert-spoonfuls tincture of cloves.

Mix the tinctures thoroughly with the whiskey and then add the syrup.

**Essence of Arrack Punch for Bottling.**

Take one and a half gallon of Batavia Arrack.

Three gallons of spirits (70 per cent.).

Three gallons of plain syrup.

Half pint of tincture of lemon peel.

Mix all together, and it is ready for immediate use.

**Essence of Claret Wine Punch for Bottling.**

Take five gallons of Claret wine.

Two and a half gallons of spirit (70 per cent.).

Three gallons of plain syrup.

One pint of tincture of lemon peel.

Half pint of raspberry juice.

One ounce of tartaric acid.

One and a half ounces of tincture of cloves.

One and a half ounces of tincture of cinnamon.

First dissolve the tartaric acid in a small portion of the spirits. Mix the tinctures with the remainder of the spirits. Pour the two mixtures together, and add the remaining ingredients.

**Essence of Wine Punch for Bottling.**

Take five gallons of Port or Marseilles wine.

One and a half gallons of spirits (70 per cent.).

Three gallons of plain syrup.

Three ounces of tartaric acid.

Three ounces of tincture of allspice.

First dissolve the tartaric acid in a portion of the spirits; mix that with the remainder of the spirits, and add the other ingredients.

**Bitters.**

One pound raisins.

Three ounces bruised cinnamon.

One ounce Virginia snakeroot.

Juice of one orange and one lemon.

Twenty cloves.

Digest in rum for two months.

**Orange Bitters.**

One and a half pounds freshly dried orange peel.

One and a half ounces coriander seeds.

One and a half drachms caraway seeds.

One and a half drachms cardamom seeds.

Six pints rectified spirits (60 O. P.).

Three ounces burned sugar.

Seven pints syrup.

Water sufficient to make up two gallons.

Steep the seeds and peel in the spirit for fourteen or twenty days, when it must be drained off and replaced by water; which after two days drain off and replace by a second quantity of water. Let the three tinctures thus obtained be mixed together, and first the coloring and then the syrup be added. This, if allowed to remain a short time undisturbed, will become bright; or, if wanted for immediate use, may be filtered through fine linen.

**Dutch Bitters.**

Two ounces wormwood.  
One ounce chamomile flowers.  
One ounce gentian root.  
Two ounces orange peel.  
One-eighth ounce powder-red cloves.  
One-quarter ounce carraway seeds.  
Half gallon capillaire.  
Two gallons proof spirit.

Macerate for a month, then press and filter.

**Brandy Bitters.**

Four pounds gentian root.  
Two pounds cardamom seeds.  
One pound cinnamon bark.  
Half pound cochineal.  
Two pounds chireta.

Bruise all these together to the size of barley corns; then add two gallons of brandy. Macerate for about a month, then press out all the liquid; to the residue add one gallon more brandy (some use plain spirit), and after having allowed it to stand one day, press as before; add the two liquids and filter, when it will be ready for use.

**Wormwood Bitters.**

Two drops oil of lemon.  
Two drops oil of carraway.  
Two drops of oil absinthe.  
Two ounces extract of licorice.  
Half ounce extract of chamomile.  
Three pints rectified spirit (60 O. P.).  
Three pints syrup.  
Water enough to make two gallons.

Dissolve the oils in the spirit, and the extracts in water; add both together at once, shake violently for some minutes; next add the syrup and the remainder of the water, and again shake well. Let it stand aside some days, the longer the better, then filter through paper.

**“ Pick-Me-Up ” Bitters.**

One ounce Angostura bark.  
One ounce orange peel.  
One ounce lemon peel.  
Half ounce chi eta.  
Half ounce chamomile flowers.  
Quarter ounce cardamom seeds.  
Quarter ounce cinnamon bark.  
Quarter ounce carraway seeds.  
Four pounds raisins.  
One and a half gallons spirits (11 U. P.).

Macerate for a month ; then press and filter.

**Angostura Bitters.**

Four ounces Angostura bark.  
One ounce chamomile flowers.  
Quarter ounce cardamom seeds.  
Quarter ounce cinnamon bark.  
One ounce orange peel.  
One pound raisins.  
Two and a half gallons proof spirit.

Macerate for a month ; then press and filter.

**Essence of Bitters.**

Half pound orange peel, dried.  
Quarter pound orange apples.  
Half pound gentian root.  
Quarter pound lemon peel, ground to powder.

Macerate for ten days. Add one gallon of pure spirit.  
Strain with pressure. Add one quart of soft water.

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## PREPARED COCKTAILS FOR BOTTLING.

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### Brandy Cocktail for Bottling.

Take five gallons of strong brandy.  
Two gallons of water.  
One quart of Stoughton's bitters.  
One quart of gum syrup.  
One bottle of Curacoa.

Mix thoroughly, and filter through Canton flannel.

### Bourbon Cocktail for Bottling.

Take five gallons of Bourbon.  
Two gallons of water.  
One quart of gum syrup.  
Two ounces of tincture of orange peel.  
One ounce of tincture of lemon peel.  
One ounce of tincture of gentian.  
Half ounce of tincture of cardamoms.

Mix these ingredients thoroughly, and color with Solferino and caramel in equal proportions.

### Gin Cocktail for Bottling.

Take five gallons of gin.  
Two gallons of water.  
One quart of gum syrup.  
Two ounces of tincture of orange peel.  
Seven ounces of tincture of gentian.  
Half ounce of tincture of cardamoms.  
Half ounce of tincture of lemon peel.

Mix them together, and give the desired color with Solferino and caramel in equal proportions.

## LIQUEURS.

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### Anisette.

Ten ounces powdered aniseed.  
Once ounce powdered cummin seed.  
One ounce powdered orris root.  
Three ounces lemon peel.  
Two gallons spirit (30 U. P.).  
Three pints capillaire.

Macerate the powders and the peel in the spirit for about a month; then filter and add the capillaire.

### Curacoa.

Six ounces orange peel, cut small.  
One drachm cinnamon.  
Half drachm mace, bruised.  
One drachm saffron.  
One and a quarter gallons spirit of wine (14 U P.).  
Two pints capillaire.

Macerate all together; in about twenty-one days draw off the liquor through a strainer, and press the residue so as to recover any of the liquor it may have retained; mix both liquors, and filter through flannel.

**Aqua Bianca.**

Quarter ounce essence of lemon.  
Quarter ounce essence of citron.  
Quarter ounce essence of amber.  
Quarter ounce essence of peppermint.  
Quarter ounce essence of bergamot.  
Half ounce essence of rose.  
Two gallons proof spirit.  
Five pints capillaire.

Mix all together; shake frequently, and in one month filter through flannel.

**Eau de Cordiale.**

Twenty ounces lemon peel.  
Four ounces cinnamon bark, bruised.  
Two ounces balm, the fresh herb.  
Two ounces powdered coriander seed.  
Two ounces powdered aniseed.  
One ounce powdered mace.  
One ounce powdered nutmeg.  
Two and a half ounces rectified spirit (60 O. P.).  
Two gallons distilled water.  
One gallon capillaire.

Macerate the solids for ten days in the spirits, and decant as much liquor as can be got off clear. To the mace add the water and capillaire; stir well up and set aside for fourteen days; then press, filter and add the liquor first withdrawn. Another method, and we think a better one, is to mix all the ingredients together, and stir them well up every morning for about a month, and then to press and filter.

**Eau D'Absinthe.**

Thirty-three ounces wormwood.  
Twenty-four ounces refined sugar.  
Four ounces juniper berries.  
Quarter ounce angelica root.  
One ounce cinnamon bark.  
Four ounces orange flower water.  
Two and a half gallons spirit of wine (11 U. P.).

Bruise the sugar, berries, wormwood, etc., in an iron mortar or other conventional utensil, and place them in a wide-mouthed jar; then add the orange water and spirit. Stir them well up every day for a month; then press and filter.

**Eau D'Amis.**

Four ounces figs.  
Four ounces raisins.  
Four ounces dates.  
One ounce essence of saffron.  
Six drops essence of bergamot.  
Ten drops essence of citron.  
One and a half gallons proof spirit.  
Ten pounds brown sugar.  
Six pints distilled water.

Beat up the figs, dates, etc., with a part of the sugar until they form a paste; place this in a wide-mouthed jar, and having previously mixed together the liquids, add a quart at a time, stirring well between each addition; lastly, add the balance of the sugar, and in one month press and filter.



**Cordiale De Caladon.**

Half pound lemon peel, cut small.  
Half ounce fennel seed, in coarse powder.  
One ounce cardamoms.  
One drachm aniseed.  
One drachm cloves.  
Two gallons proof spirit.  
Four pints capillaire.

Macerate the peel and the powders in the spirit for fourteen days, then press and filter, and add the capillaire.

**Citron.**

Twelve ounces lemon peel.  
One ounce essence of saffron.  
Two gallons proof spirit.  
Half gallon capillaire.

Macerate the peel in the spirit for fourteen days, then add the essence of saffron and capillaire.

**Citrionette.**

Two and a quarter gallons proof spirit.  
Quarter gallon orange flower water.  
Half gallon syrup.  
Ten ounces lemon peel.  
One and a half ounces essence of saffron.  
Quarter ounce essence of amber.  
Quarter ounce essence of orange.  
One drachm essence of bergamot.

Mix altogether, and in one month press and filter. This is greatly improved by age.

## TEMPERANCE DRINKS.

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### Lemonade.

*Fine for parties.*

Rind of two lemons.  
Juice of three large lemons.  
Half pound of loaf sugar.  
One quart boiling water.

Rub some of the sugar in lumps on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little Sherry mixed with it also makes this beverage much nicer.

### Ginger Lemonade.

Boil ten pounds and a half of lump sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold, put it in a cask with two tablespoonfuls of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

**Soda Nectar.**

Juice of one lemon.

Three-quarters of a tumblerful of water.

Powdered white sugar to taste.

Half small teaspoonful carbonate of soda.

Strain the juice of the lemon, and add it to the water, with sufficient white sugar to sweeten the whole nicely. When well mixed put in the soda, stir well, and drink while the mixture is in an effervescing state.

**Sherbet.**

Ten ounces carbonate of soda.

Eight ounces tartaric acid.

Three pounds loaf sugar, finely powdered.

Four drachms essence of lemon.

Let the powders be very dry. Mix them intimately, and keep them for use in a wide-mouthed bottle closely corked. Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink off.

**Raspberry, Strawberry, Currant, or Orange****Effervescing Draughts.** †

Take one quart of the juice of either of the above fruits, filter it, and boil it into a syrup, with one pound of powdered loaf sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle and keep it well corked. When required, fill a half-pint tumbler three-parts full of water, and add two tablespoonfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda. The color may be improved by adding a small portion of cochineal to the syrup at the time of boiling.

## FRUIT WINES AND BRANDIES.

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### Cherry Wine.

Thirty-five pounds ripe cherries.

Five pounds brown sugar.

Water, sufficient to make eight gallons.

One and a half pints best French brandy.

Add yeast, and set aside to ferment.

### Red Currant Wine.

Seventy pounds red currants, bruised and pressed.

Ten pounds brown sugar.

Water, sufficient to fill up a fifteen-gallon cask.

Ferment. This yields a pleasant red wine, rather tart, but keeps well.

### Elderberry Wine.

Eight gallons elderberries.

Twelve gallons water.

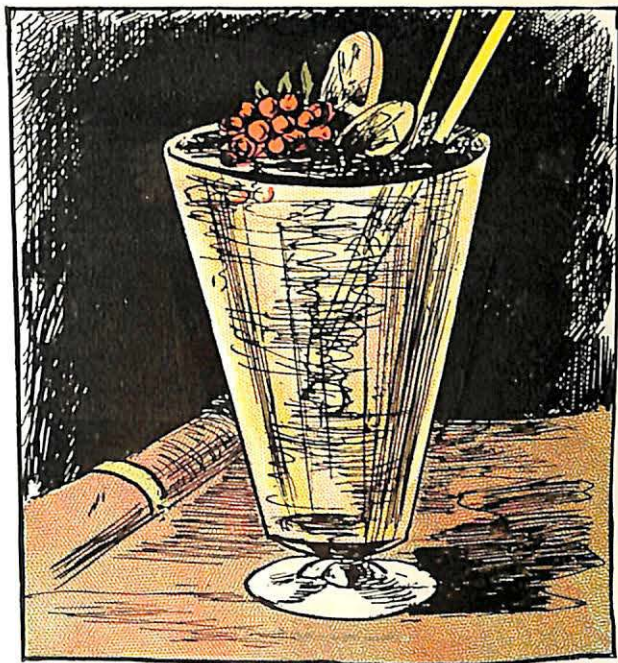
• Sixty pounds brown sugar.

Dissolve by boiling; add yeast and ferment; then add brandy, four pounds, and bung it up for three months. Disagreeable when cold, but if mulled with allspice and drunk warm in winter time, it forms a useful stimulant.

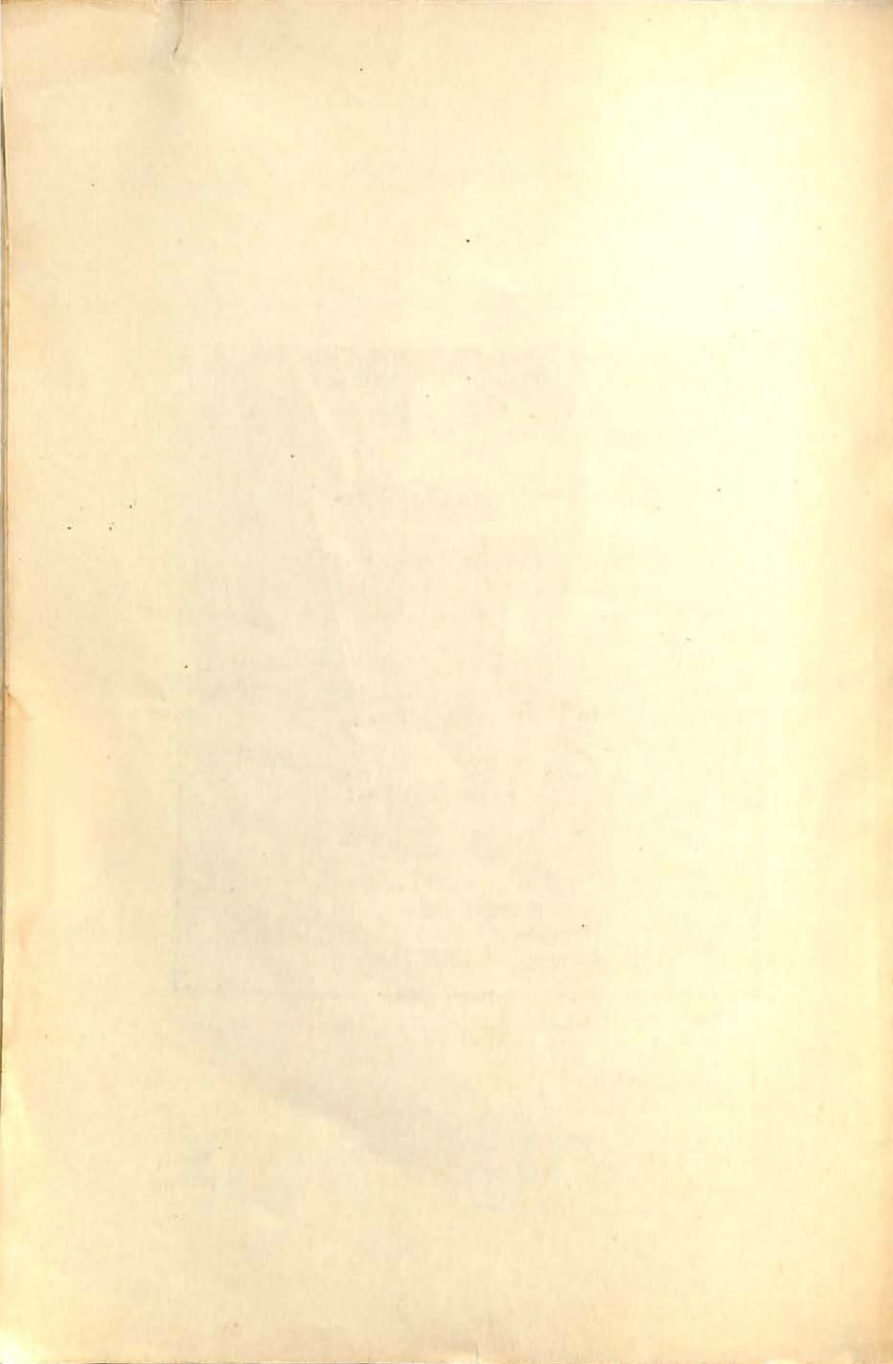
### Rhubarb Wine.

Chop the rhubarb plant, drain off the juice, and to each quart add a quart of water and two pounds of sugar.

Let it ferment, and bottle when clear.



NATIONAL CATAWBA.



**Ginger Wine.**

Three gallons water.

Three pounds sugar.

Four ounces Jamaica ginger.

Boil one hour. Strain. Add three lemons, chopped fine, and half a pint of yeast.

Mix together and pour into a keg. After it has fermented one week, draw it; it is ready for use.

**Black Currant Wine.**

Five gallons black currants.

Five gallons water.

Ten pounds crushed sugar.

Dissolve sugar in the water. Heat all to one hundred degrees Fahrenheit.

Pour into a ten-gallon keg, put in a warm place, keep it constantly full. After fermenting, strain and press; add one gallon spirits, 95 per cent. above proof; fine or filter, and bottle when clear.

**Gooseberry Wine.**

Seven pounds brown sugar.

Forty pounds gooseberries.

Rain water to make ten gallons.

One quart brandy.

Ferment.

**Orange Wine.**

Twenty-three pounds sugar.

Ten gallons water; boil.

Clarify with the white of six eggs; pour the boiling liquid upon the parings of one hundred oranges, add the strained juice of these oranges, and yeast, six ounces; let it work for three or four days, then strain it into a barrel; bung it up loosely; in a month add four pounds of brandy, and in three months it will be fit to drink.

**Birch Wine.**

In February or March, bore holes in birch trees, and when you have secured nine gallons juice, boil and skim, cooling it down to one hundred degrees Fahrenheit. Dissolve in nine pounds sugar, adding two ounces lemon, cut fine; produce fermentation with one pint of gluten. Keep keg full constantly; when the fermenting is over, draw it off and strain, or filter into another keg in which you have burned a piece of brimstone paper.

**Blackberry Brandy.**

Quarter ounce cardamom seeds, ground.

One ounce cinnamon.

Half ounce mace.

Half ounce cloves.

Three gallons juice of blackberry.

Ten gallons 95 per cent. alcohol.

Four ounces white syrup.

Thirteen gallons water.

Steep the spices in the alcohol for about seven or eight days; filter the liquor and add the other ingredients.

**Currant Brandy.**

Take one quart of black or red currants, and fill up with one quart of brandy. In two months strain, and add sugar to taste.

**Carraway Brandy.**

Steep one ounce of carraway seed, bruised, in one pint of brandy. In one week strain. Add six ounces of loaf sugar.



### Cherry Brandy.

Bruise three pounds of black cherries, wild ones preferable, cracking the stones; put the mass into a jar, with a few young cherry leaves.

Add three pints of brandy or pure spirit; in three months strain off. Add two pounds of clear sugar, after which it will be ready for use in a week.

### Grunewald Brandy.

One pound orange peel.  
One pound centaurium.  
Four ounces wormwood.  
Four ounces ground ginger.  
Five ounces calamus root.  
Two ounces trefoil.  
Five ounces oil cloves.  
Five ounces cinnamon.  
Three ounces oil of peppermint.  
Five gallons alcohol 95 per cent.

Steep the above in the alcohol for ten days; strain and add:

Three quarts white syrup.  
Five gallons water.

Color with caramel or burned sugar.

### Orange Brandy.

Into a large jar put eight Seville oranges; cover them with brandy. In three months' time strain off the brandy, sweeten to taste, and cover the oranges over with syrup: the residuum will make an excellent sweetmeat.

### Domestic Brandy.

One pint essence of Cognac.  
Fifteen gallons fine pure spirits, 20 per cent. above.  
Half pint white syrup.  
Color with caramel.

**Curacoa Cordial.**

Five and a half gallons of water.  
Half gallon plain syrup.  
One pint peach jelly.  
Half gill ginger extract.  
One lemon cut in slices.  
Thirty drops oil of nutmeg.  
One drachm powdered allspice.  
Five pints water.  
Strain through filter.

**Raspberry Brandy.**

Ten and a half gallons pure spirits, 95 per cent.  
above proof.  
Eighteen gallons water.  
Seven gallons syrup.  
Eighteen gallons raspberry juice.  
One ounce tartaric acid.  
Color with caramel or burned sugar.

**Juniper Brandy.**

Dissolve half drachm oil of juniper in one quart of pure spirit or brandy; add half pound of sugar, dissolved in one quart of water.

**Root Beer.**

One ounce yellow dock.  
One ounce wintergreen.  
One ounce sassafras.  
One ounce allspice.  
Half ounce coriander.  
Half ounce wild cherry bark.  
Quarter ounce hops.  
Three quarts molasses.

Pour boiling water on the above and let stand twenty-four hours; strain and add half pint yeast. It will be ready in twenty-four hours.

**Spruce Beer.**

Two ounces hops.

Two ounces chips of the sassafras root.

Ten gallons water.

Boil twenty minutes; strain and pour in while hot one gallon molasses.

Two tablespoonfuls essence of spruce.

Two tablespoonfuls essence of ginger.

One tablespoonful essence of ground allspice.

Put it in a keg, and when cold add one quart of yeast; after standing twenty-four hours draw it off or bottle it.

**Ginger Beer.**

Two gallons water.

One pint molasses.

One gill yeast.

Two ounces ground ginger.

It will be ready for use in two hours.

**Plantation Beer.**

Three bunches wintergreen.

Three bunches sarsaparilla.

Three bunches sassafras.

Three bunches sweet fern.

Three bunches spicewood.

Three bunches Prince pine.

Grind above together in a mill. Heat eight gallons water. Put in the ingredients while the water is hot; boil one hour: strain, and then boil half pound hops in three gallons water. Strain and mix with the other, adding one gallon molasses. Brown a loaf of bread; soak it in brewers' yeast; putting all together in a ten-gallon keg, let it ferment, and when done beat the white of an egg to a froth. Stir thoroughly into the beer and bung the keg; let it stand until clear and bottle for use.

### Hop Beer.

Five quarts water.

Six ounces hops.

Boil six hours, after which strain this, and adding four quarts more water and twelve tablespoonfuls ground ginger boil three hours longer. Strain this and mix with the formerly strained liquor. Brown deeply a loaf of bread, and pounding it fine add to the liquor, and when it is nearly cold add a pint of brewer's yeast, allowing it to ferment a day and a half (thirty-six hours). Draw off into a keg or bottle: tie corks down.

### Lemon Beer.

One gallon water.

One lemon sliced.

One tablespoon ground ginger.

One pint Sugar House syrup.

Half pint yeast.

Mix thoroughly and let stand for one day (twenty-four hours), when it will be ready to use. If bottled, tie down the corks.

### Sweet Cider.

One hundred gallons water.

Five gallons honey.

Three ounces catechu, powdered.

Five ounces alum.

Two pints yeast.

Ferment for fifteen days in a warm place (in the sun if possible); add, then, bitter almonds half a pound; cloves half a pound; burned sugar, two pints; whiskey, three gallons. If acid should be in excess, correct by adding honey or sugar. If too sweet, add sulphuric acid to suit the taste. We should prefer to add cider vinegar for acidulating, when necessary.

**Sherbet.**

Ten ounces carbonate of soda.  
Eight ounces tartaric acid.  
Three pounds loaf sugar, finely powdered.  
Four drachms essence of lemon.

Let the powders be very dry. Mix them intimately, and keep them for use in a wide-mouthed bottle closely corked.

Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink off.

**Cheap-Made Cider.**

One hogshead good cider.  
One hogshead water.  
Fifty pounds molasses.  
Half pound alum, dissolved.  
Brimstone matches to stop fermentation by burning.

**Imitation Cider.**

Thirty-five gallons water.  
Sulphuric acid, enough to make the water pleasantly sour.  
Fifty pounds brown sugar.  
Four ounces alum.  
Five ounces ginger.  
Five ounces cloves.  
Six ounces bitter almonds.

Boil the four last ingredients in two gallons of the water for two hours, strain, and add this decoction to the other water. Burned sugar may be added to color, if wished. From three to four gallons of whiskey, if mixed with it, will give more body.

It is generally known, we suppose, that bisulphite of lime may be advantageously employed in fresh cider to stop its conversion to vinegar.

## INVALIDS' DRINKS.

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### Oatmeal Drink.

Rub two tablespoonfuls (two ounces) of oatmeal smooth by gradually stirring in a teacupful of cold water; add a pinch of salt. Stir this into a quart of boiling water and let it boil half an hour. Strain it through a fine sieve.

### Rice Water.

Take best Carolina or Patna rice, should be washed with cold water, then boiled in a good measure of water for ten minutes, the water strained off, and more added; and so on till the goodness is boiled out of the rice. The water is ready to drink when cold. Cream may be added if there be no high fever; a pinch of salt also, if desired, or flavoring as for barley water.

### White Wine Whey.

Put two pints of new milk in a saucepan, and stir it over a clear fire till it is nearly boiling; then add a quarter of a pint of Sherry, and simmer for a quarter of an hour, skimming off the curd as it rises. Then add a tablespoonful more Sherry, and skim again for a few minutes, till the whey is clear; sweeten with loaf sugar, if required.

### Barley Water.

Add to a pint of boiling water half a tablespoonful (half an ounce) of barley, rubbed smooth, with two tablespoonfuls of cold water: add also a pinch of salt and a tablespoonful of sugar. Let it boil five minutes. It is to be

drank cold The simple barley water has not an unpleasant taste, and is often prepared without additional flavor. Yet zest—*i. e.*, the thin yellow cuts of the rind of a lemon, or lump sugar rubbed over to extract the oil, can be added as flavoring, or a lemonade may be made of barley water.

Barley water may be used temporarily instead of milk.

### Lime Water.

Pour over a piece of fresh unslacked lime, about an inch square, two quarts of hot water. When it has slacked (in a few minutes) stir it thoroughly. Let it remain over night. Bottle carefully all the liquid that can be poured off in perfectly clear state.

As water will only hold a certain amount of lime in solution, the addition of more lime would make the water of no great strength.

Lime water (an alkali) is generally added to milk for the purpose of neutralizing the effects of an acid stomach.

About a teaspoonful to a tablespoonful of lime water to a half pint of milk is usually prescribed.

### Cinnamon Water.

Add five or six sticks (half an ounce) of cinnamon to a pint of boiling water, and boil fifteen minutes.

To be administered by the tablespoonful.

Given for hemorrhages.

### Flaxseed Tea.

Add half a cupful of flaxseed to four cupfuls, or a quart, of boiling water. Let it boil half an hour. Let it stand fifteen or twenty minutes near the fire after it has boiled. Of course the longer it stands the thicker it becomes. Strain, sweeten to taste, and add a little lemon juice, or not, as preferred.

This is a useful demulcent drink for coughs, etc.

**Currant Jelly Water.**

(FOR FEVER PATIENTS.)

A teaspoonful of currant jelly, dissolved in a goblet of water and sweetened to taste, affords a refreshing drink for invalids.

**Wine, Lemon, or Vinegar Whey.**

When a pint of milk is brought just to boil, pour in a gill of Sherry wine. Let it again come to a boil. When the whey separates, strain and sweeten to taste, using perhaps a teaspoonful of sugar.

**Toast Water.**

Toast thoroughly thin slices of graham bread, and break them into a bowl. Pour over enough boiling water to cover it when cold; strain off the water and sweeten it slightly. Serve it always freshly made.

**Flaxseed and Licorice Tea.**

Pour one pint of boiling water over one ounce of flaxseed, not bruised, and two drachms of licorice root bruised, and place the covered vessel near the fire for four hours. Strain it through a sieve,



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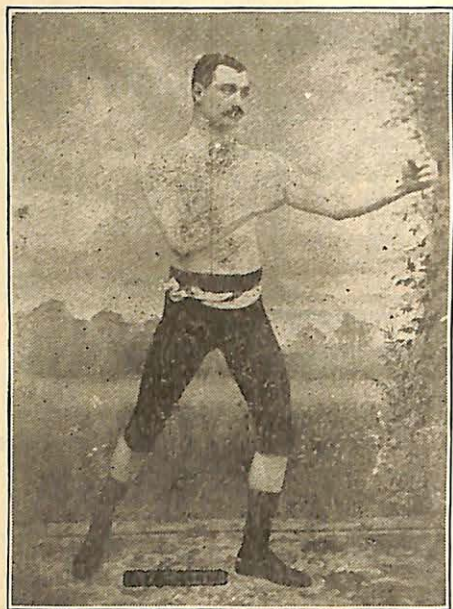
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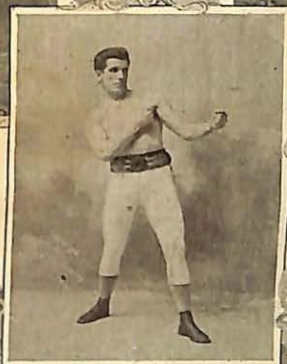
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