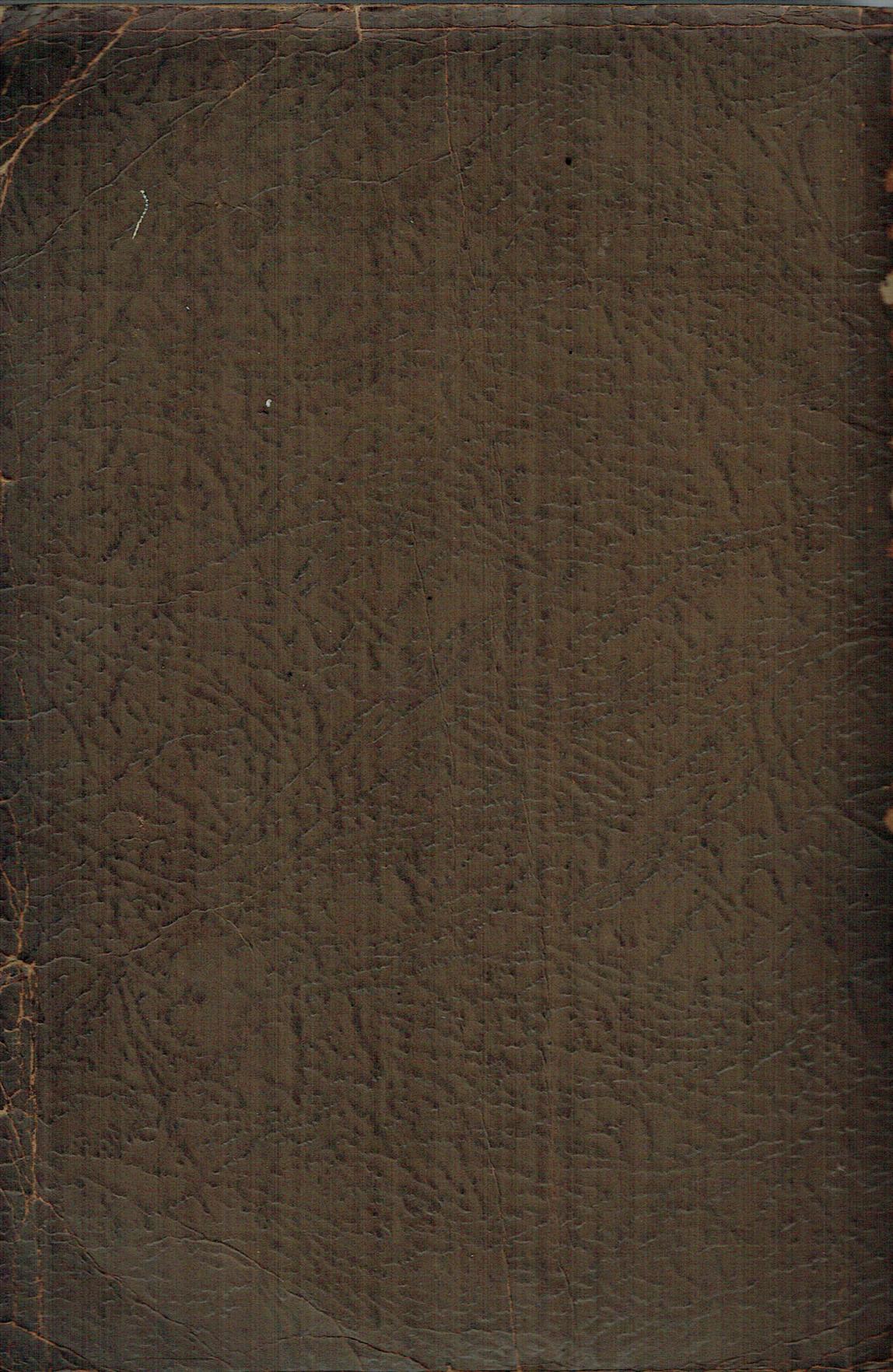


The Drinks of Yesteryear

• A Mixology •



By
Jane Sullivan



Prohibition-era
cocktail book

3000 -
only 1 copy
recorded
CIA

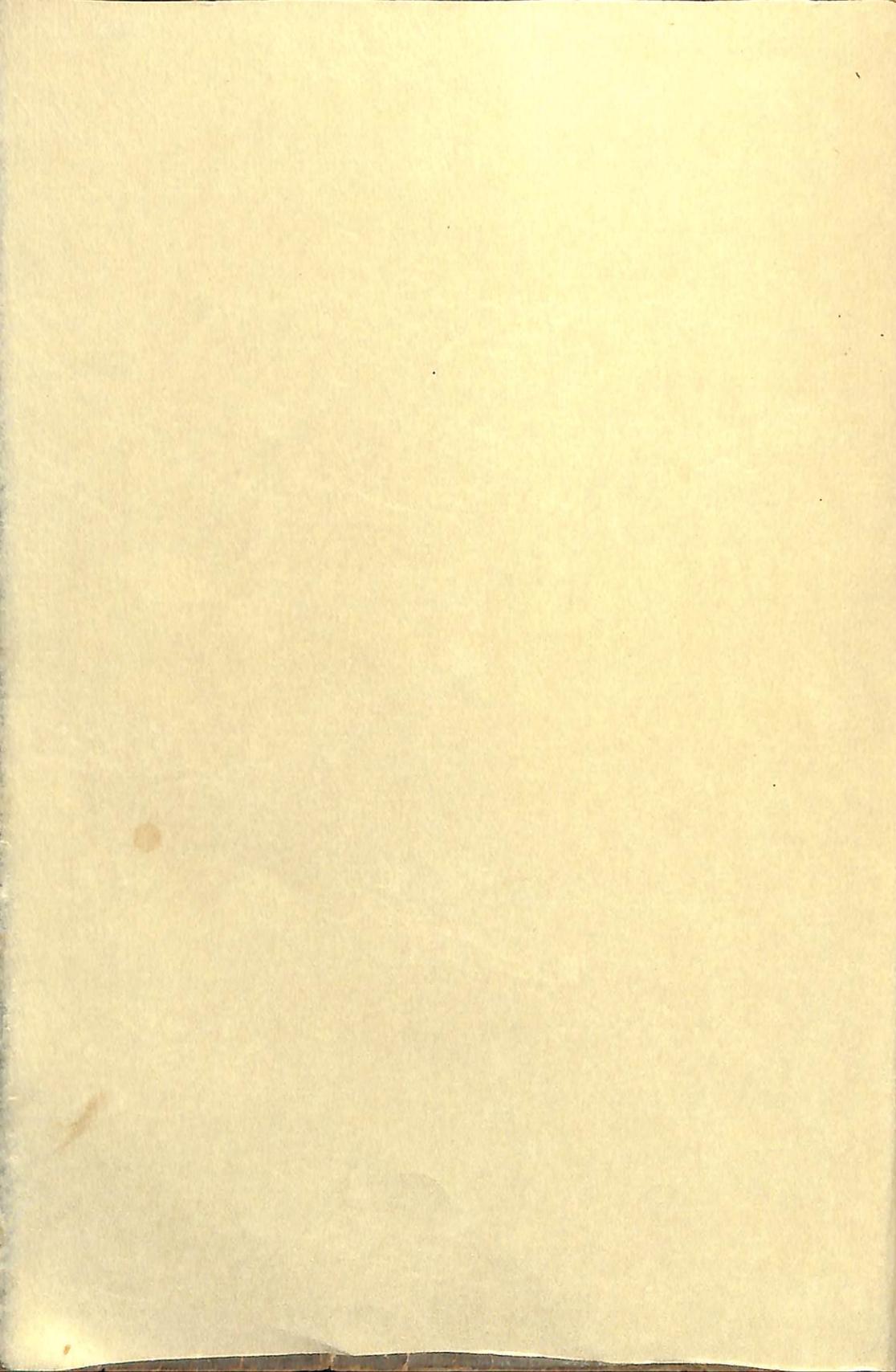
Mint Julep

(non-alcoholic)

- 1/2 cup sugar syrup -
- 6 stalks fresh mint
- 2 tbsps. lemon juice
- 1/2 cup Grapefruit juice
- 1 cup water
- 2 cups ginger ale

remove tips from mint -

Crush stalks in the hot syrup
 let stand 1/2 hour + strain
 add fruit juices + chill
 just before serving, add
 ginger ale - use tips
 of mint as garnish.



The Drinks of Yesteryear
a Mixology

Being the 200 Authentic Favorite Formulas of a Pre-Volstead
"Wine Clerk" Who Long Smilingly Served

ALL MEN
and
YALE MEN
and
ALL THEIR GOODLY COMPANY

Whatsoever "Little Hearts Desire"

Indexed with

Foreword of Fond Recollections

General Instructions

and

Allusional Headnotes to Individual Recipes

Copyright, 1930
BY JERE SULLIVAN

THE DRINKS OF YESTERYEAR
A
MIXOLOGY

JERE SULLIVAN

*Should auld acquaintance be forgot,
And ne'er be brought to mind?
Should auld acquaintance be forgot,
And auld lang syne?*

With the co-operation of
HOWARD W. MURPHY

The Drinks of Yesteryear a Mixology

Cocktails, Cobblers, Coolers, Cordials, Daisies,
Flips, Fizzes, Freezes, Highballs, Juleps, Punches,
Rickeyes, Smashes, Sours, Sangarees and Toddies

INDEXED
WITH FOREWORD

“GENERAL DIRECTIONS”

HEADNOTES

BY
JERE SULLIVAN

Foreword



The Author was for twenty years a "Wine Clerk." Perhaps, though, "Wine Clerk" needs today, under the Volsteadian Eclipse, illumination of definition. He was one of those gentlemen, and they were gentlemen, who mixed and served whatever "little hearts desired," at and from the mahogany bars of all high-class cafes, clubs and hotels. And to secure such occupation in the Liberal Age required—have no doubts of it—long qualifying years of training and experience, for he was truly an artist in liquors, and as surely as the artist in oils, had to mature to acceptable perfection for the patrons of his art.

The Author, himself, was apprenticed as a young man to the leading wholesalers of his native New England State—to learn from them basically and comprehensively the whole subject of the varieties, qualities and care of liquors and wines. After a year he became attached to the corps of admittedly the most epicurean hotel and restaurant east of the Hudson River, where in a service of three years he studied the applied art of compounding and properly serving "mixed and fancy drinks" for a clientele of most refined and exacting tastes. This training and experience gave him currency as a qualified "Wine Clerk" and opened to him, for expert's finesse, employment successively at a select old Boston Club, a nationally known rendezvous in Washington, a Broadway Restaurant, two of the most fastidious hotel bars of New York City and lastly, for years before The Drought, at a Yale world-famous hostelry in New Haven, Connecticut.

So that the Author confidently regards himself as an accorded authority on the subject matter of this volume. It represents a cull of the sum total of his "tricks of the trade" accumulated as just outlined.

What he gives under the headings "General Directions and Care of Bottled Goods" can be relied upon as perfectly in-

formed and trustworthy advices prepared long ago and distributed by him for years to requesting fellow "Wine Clerks" and desiring patrons.

The Mixology proper comprises the authentic formulas for mixed and fancy drinks always employed by the Author himself and adopted in many instances after knowledge of and experiment with other variations.

Headnotes of interesting allusions to persons and occasions favorite, have been supplied by the Author for many of the individual formulas.

The index has been prepared so as to simply group the formulas under general headings (*viz.*, cocktails, coolers, punches, etc.) and give the including pages—a method which the Author believes will be altogether satisfactory.

The drinks of yesteryear hold memories for the Author which he wishes he could convey. For twenty years he smilingly served, as he relishes to state it—All Men and Yale Men and All their Goodly Company, in Boston, Washington, New York and New Haven; the World truly passed in review before his bar, and to paraphrase—"by their drinks, you would know them"! The Back Bay Aristocrat and State Street Financier—how critically they savored their Ward Eight and Brookline Special! The Southern Congressman—how deeply he drank of his mint julep! The Broadway Favorite—how she smiled with her Princess! The Yale Professor—how good an old fashioned cocktail or toddy seemed to him! All drinks for all men! Cosmopolitan travellers, foreign visitors, American notables of every field, Celebrities of the day, Statesmen and Politicians of highest rank and mean degree, Army Generals and Navy Admirals, professional leaders of the country, Wall Street Bankers and Wall Street Brokers, the New York Four Hundred, the New York newspapermen, the English actor, the Russian author, the French artist, the Danseuse of the Century, the Stars of the American and British Stages, Follies Beauties, the everyday "drummer", the local elite, Star Athletes, Golf Champions, renowned sportsmen, far-famed football coaches, and a whole galaxy of Faculty Members, Alumni and Undergraduates in all the high colored fraternizations of university life—recite some of the partakers

of the Author's dispensings and number many in the host of his friendships. And all the ladies of charm and smartness who graced a thousand festive settings served by him! Yet he never served a flapper. And her hipflash was to him unknown.

However, nothing marks the *mores* of those days more strongly with him than the keen remembrances of one of our then three foremost Americans—coming in every lunch hour with a cheery "Good-day" and "A dry Martini, and make it extra dry!" Respectably, honorably and mentionably!

Pleasantest of all the Author's memories twine themselves around his contact with Yale men. He mixed and dispensed for a legion of them as undergraduates, Alumni and Faculty members. Their favorite drinks of yesteryear will be found in this mixology with headnote allusions. The Copper Kettle Punch exclusively steeped in their traditions, herein finds its first publication. And while they staged their fling, he can truthfully record there were no scandalizing conditions in attendance. They drank always as true Gentlemen and to his mind with lasting good to their after-lives in terms of experience, disillusionment and above all, of comradeship and sublimated friendships. Real, never snobbish, ever democratic and generous to a fault, Sociability ruled them, and with a "Here's to Good Old Yale, Drink'er Down! Drink'er Down!" infused them for aye with that spirit, proverbially incomparable—the Yale Spirit!

In conclusion, by Historian rather than Contemporary Artist, it may be complained this "opus" has been done. But there is THE LAW! And, anyhow, entitling it "The Drinks of Yesteryear" gave a smile for a change these "dry" days to the face of

THE AUTHOR.

As It Was Writ:

(Prepared long ago and distributed for years by the
Author to Wine Clerks and Patrons)

“BEFORE THE GREAT SAHARA BECAME THE U.S.A.”

GENERAL DIRECTIONS

To properly mix drinks, you should have at hand:

Mixing Glass—a glass measuring 12 or 14 oz., heavy thickness.

Shaker—a metal container to fit over mixing glass.

Jigger—a metal measure holding one ounce.

Cocktail Spoon—a long handled spoon to stir.

Muddler—a wooden stick to crush fruit and loaf sugar.

Avoid all guesswork in measuring ingredients. Use a jigger or a small once-ounce glass until you become proficient about the exact amount called for in a drink.

Ice should always be washed before using. Fine or shaved ice should be used when serving spirits or cordials frappéd; chopped ice for cocktails, fizzes and punches; cubes or lumps for highballs and rickeys.

Fruit should always be fresh and ripe for obtaining the best of flavor. When fruits are not in season, use reliable brands of preserved fruit.

Fancy drinks or quantity drinks are usually well garnished or ornamented with fruit—such as sours, daisies and punches.

In using such fruit as oranges, peaches, grapefruit and pineapple for cocktails, the fruit should always be muddled or crushed in mixing glass before shaking drink.

In mixing drinks using eggs, care should be taken to have the eggs strictly fresh; egg drinks should always be shaken well.

When drinks require sugar or plain syrup, be careful not to make them too sweet; too little sugar or syrup is far better than too much. (You can add to suit taste.)

Drinks in which eggs and milk are used should be well shaken when mixed. First place sugar, then eggs, liquor and milk, in order; finally strain. Nutmeg should be sprinkled on top to flavor.

When making egg and milk drinks *in quantity* at home, first whip or beat the eggs, sugar and milk and then add the principal ingredient, mixing all together thoroughly.

When making hot egg noggs or hot rums or other spirits using milk in quantity, pour the principal ingredient slowly and have the mixture stirred or whipped briskly during the process; otherwise the milk will curdle.

To make a cocktail palatable and pleasing to taste, remember care should be taken in measuring the different ingredients. The careful blending of liquors and cordials goes a long way in making a cocktail a success.

Never be too anxious in the using of bitters; two or three drops are enough for a cocktail; when making two or more cocktails at a time, use in proportion.

Juice of a quarter of an orange or a small piece of grapefruit or pineapple is enough for an individual cocktail.

In mixing cocktails, flips, fizzes, sours and daisies, always use small lumps of ice.

A Martini or a Manhattan cocktail *should be stirred with a spoon* instead of shaken unless the individual cares to have it shaken. (Results cloudy.)

In shaking a cocktail, a few seconds only should be required, as the drink will weaken with continuous shaking; the cocktails in which orange, pineapple or grapefruit are used, if muddled or crushed properly, require very little shaking.

Always strain shaker mixture before pouring same into glass to serve; a cherry or an olive is generally added to a cocktail; a lemon or orange peel twisted over a cocktail gives it an added flavor.

A cocktail is generally taken before eating, acting as an appetizer or stimulator; a post prandial aid to digestion is the cordial.

CARE OF BOTTLED GOODS

Champagne should never be kept on ice. It should be kept in a cool place and iced only when service or use will be prompt.

Champagne bottles when full, in fact any wine (charged), should be kept lying down; if not, the cork becomes dry and gas is liable to escape resulting in the loss of strength.

This same goes for any other bottled liquor, preventing the strength from being lost.

When Champagne is to be used for medicinal purposes, it is well to have on hand a Champagne bottle faucet or tap to insert into the original cork so you can draw off a small quantity at a time without allowing any escape of gas, causing the loss of strength.

Clarets, Rhine wines, Sherry and Port and other still wines should not be left at too cold a temperature and when pouring glasses to serve, the bottle should be handled steadily to prevent sediment that may be in the bottle from being disturbed.

All bottles containing these wines when laid away should be placed on their sides.

Cordials should never be kept on ice. They should be cooled gradually. Whiskey is usually kept on ice.

Brandy and Old Cognac lose smoothness when chilled.

Syphons of Seltzer and Mineral Waters should not be kept directly on ice, but stored in a cool place or refrigerator and chilled gradually instead.



FORMULAS

✠

Cocktails

∴

The Cocktail was generally regarded as an American invention. In the opinion of the Author, it had come to be the great American drink upon the advent of Prohibition. Indeed, it had reached the status of a social institution. The National Appetizer would be a fair entitlement for it. It was the prelude to at least every formal meal. But its use had been more and more widely extended until it became the presiding drink of most every genial greeting and good fellowship meeting—from cockcrow to cockcrow.

For instructions particular to the making of cocktails, "General Directions", as previously printed was always recommended.

The Author submits following one hundred formulas for the same number of cocktails and believes that they will manifest themselves as covering almost the whole possible range of the variations of this drink. Certainly, they represent the one hundred most popular and most used formulas when drinking was public and amateur mixers had not gone daft in trying by efforts of their own to approximate the enjoyed standards of the old regime.

They will be found perfectly comprehensive and truly recording the cocktails of every social stratum used upon all sorts of occasions in the "good old days."



A & B

*A drink of
Senatorial Pals.*

1/3 Gin
1/3 French Vermouth
1/3 Apricot Brandy
Shake well and strain into cocktail glass.

Absinthe

*Good in the A. M.,
after the P. M.*

1 Dash of Angostura Bitters
1 Very small drink of Absinthe
Add a little water in mixing glass
Shake well and strain into claret glass.

After Dinner

*Answered the
name.*

Juice of half a lime
1/2 Apricot Brandy
1/2 Italian Vermouth
Strain into cocktail glass.

Alexander

*A very popular
cocktail every-
where.*

1/3 Creme-de-Cocoa
1/3 Cream or Milk
1/3 Dry Gin
Strain into claret glass.

Alhambra

*Favorite of
Famous Yale Foot-
ball Coaches.*

1/3 French Vermouth
2/3 Gin (dry)
1 Dash of Absinthe
Shake and strain into cocktail glass.

Amherst

*Amherst Men's
Own*

1/2 Creme de Yvette
1/2 Absinthe
Shake well and strain into cocktail glass.

"Andy's Special"

*A Premonition of
Andrew Volstead!*

Juice of half an orange
Juice of half of lime
3/4 Jigger Italian Vermouth
1 Pony of Grenadine
1 Jigger of Tom Gin
White of an egg
Shake well and strain into claret glass.

Army & Navy

*For Army Generals
and Navy Admirals.*

1/3 Bacardi Rum
Dash of Grenadine
Juice of half of lime
A little sugar
Shake and strain into cocktail glass.

Bacardi

*Born in Cuba, but
adopted by the
U.S.A., having tens
of thousands of
American parents.*

1/2 Bacardi Rum
1/2 Italian Vermouth
Dash of Peychand Bitters
Orange rind
Spoon well and strain into cocktail glass.

Another Bacardi

Juice of half of lime
Drink of Bacardi Rum
Add very little sugar
Shake well and strain into cocktail glass.

Bamboo

*The Request of
one of our Greatest
Military Leaders.*

Dash of orange bitters
1/2 Italian Vermouth
1/2 Sherry Wine
Spoon well and strain into cocktail glass.

Bijou

*From Paris by
a French Artist.*

1/3 Dry Gin
1/3 French Vermouth
1/3 Greene Chartreuse
Shake well and strain into cocktail glass.

Bishops Blessing

*A Popular Wedding
Attendant.*

1/3 Sloe Gin
1/3 Dry Gin
1/3 French Vermouth
Shake well and strain into cocktail glass.

Blackthorn

*A Diplomatic Corps
Favorite.*

1/2 Sloe Gin
1/2 French Vermouth
Dash of Absinthe
Spoon well and strain into cocktail glass.

*The Freshman's
Introduction.*

Blue Moon

1/3 French Vermouth
1/3 Dry Gin
1/3 Creme de Yvette
Shake well and strain into claret glass.

*Dear to Tammany
Politicians.*

Brandy

3 or 4 dashes of simple syrup or Maraschino
2 dashes of Angostura bitters
1 wine glass of brandy
Shake and strain into cocktail glass
Twist a lemon peel over same.

*The New Yorker's
Own.*

Bronx

Dash or the juice of 1/4 Orange
1/3 Italian Vermouth
1/3 French Vermouth
1/3 Dry Gin
Shake well and strain into cocktail glass.

Brothers

1/3 Creme de Cocoa
1/3 Creme de Yvette
1/3 Brandy
Shake and strain into cocktail glass.

Bunch of Violets

The Yale "Bouquet." 1/3 Gin
1/3 White Creme de Menthe
1/3 Creme de Yvette
Shake well and strain into cocktail glass.

*A very famous
Yale Football
Captain's "Same!"*

Button

1/2 French Vermouth
1/2 Jamaica Rum
Add a dash of Grenadine
Shake well and strain into cocktail glass.

*Known by all
Yale men.*

Campus

A large piece of grapefruit with rind on
Muddle or crush well
2/3 Gin
1/3 Maraschino
Shake well and strain into claret glass.

Champagne

*A New York Hotel
Magnate's Prescription
after a Night
Out.*

A long stem glass or champagne glass
Loaf of sugar
Dash of Angostura bitters
Drink of champagne
Lemon peel
Stir same before drinking

Charlie's

*Because it
made you walk
like him.*

Dash or juice of 1/2 lime
1/3 Dubonett Wine
2/3 Apricot Brandy
Shake well and strain into cocktail glass.

Charmer

*A big, big,
Business Man's
After-dinner.*

2/3 Sloe Gin
1/3 Apricot Brandy
Good dash of lime juice
Shake well and strain into cocktail glass.

Chase

*Authorized by a New
Haven merchant—
Plagiarized by New
York hotels.*

1/3 Dry Sherry
1/3 Dubonnet Wine
1/3 Dry Gin
Shake well and strain into cocktail glass.

Chicago

*The College Youth's
Repeater.*

1/3 French Vermouth
1/3 Absinthe
1/3 Green Creme de Menthe
Shake well and strain into cocktail glass.

Chocolate or Coffee

*For Ladies
and Gentlemen.*

1/3 B. B. Brandy
2/3 Port Wine
One whole egg.

Clover Club

Broadway

Same as above without egg
Shake well, using cocktail glass.

*Resturant
Favorites.*

Clover Leaf

White of an egg
Dash of Grenadine Syrup
1/3 French Vermouth
2/3 Gin
A dash of lime juice
Shake well and strain into claret glass.

*All Old Yale
Men remember
Colonial Inn.*

Colonial

Grapefruit juice
1/3 Maraschino
2/3 Gin
Shake well and strain into claret glass.

*A Tremont Street
Hotel Protege.*

Consolidation

Dash of Angostura Bitters
1/3 Italian Vermouth
1/3 French Vermouth
1/3 Cider Brandy
Add orange rind
Shake well and strain into cocktail glass.

*Up-staters asked
for it.*

Cooperstown

1/3 French Vermouth
1/3 Italian Vermouth
1/3 Gin
Add a few sprigs of mint
Shake well and strain into cocktail glass.

*Liked in
Washington.*

Cuban

1/2 Bacardi Rum
1/2 Dry Gin
Good dash of Grenadine
Shake well and strain into cocktail glass.

*The Grande
Danseuse's Demand.*

Czarina

1/2 orange juice
Dash of Peychand bitters
1/2 Vodka
Shake well and strain into cocktail glass.

*Dartmouth Men
knew it.*

Dartmouth

1/2 Absinthe
1/2 Creme de Menthe (green)
Shake well and strain into cocktail glass.

Dickens

*Favorite Bostonian
Club Cocktail.*

1/2 lemon juice
1/2 Bacardi Rum
Little sugar
Shake well and strain into cocktail glass.

Dixie

*Beloved of
Southern Senators.*

1/3 Maraschino
1/3 Benedictine
1/3 White Creme de Menthe
Juice of a whole lime
Shake well and strain into claret glass.

Doggone Good

*Great American
League Pitchers'
Fancy.*

1/2 White Menthe
1/2 St. Croix Rum
Shake well and strain into cocktail glass.

Duchess

*The College
Widow's Delight.*

1/3 French Vermouth
1/3 Italian Vermouth
1/3 Absinthe
Shake well and strain into cocktail glass.

Dynamite

*Well-known play-
wright and song
writer's recommen-
dation.*

Take old-fashioned whisky glass and
cover bottom with Absinthe
One lump of ice and lemon peel
Add 1/2 drink of French Vermouth
Dash of Peychand bitters
Drink of Gin
Stir with a spoon—ready to drink.

Father's (old-fashioned)

*The old-timer's
drink.*

Use old fashioned whisky glass
1/2 lump of sugar
3 dashes of Peychand bitters
3 dashes of Italian Vermouth
Piece of pineapple
Lump of ice
Drink of whiskey.

*The Broadway
Theatregoers.*

Fourth Degree

Three-fifths Plymouth Gin
One-fifth French Vermouth
One-fifth Italian Vermouth
Dash of Absinthe.

*Born in Student's
Riot.*

Gaby's

1/2 Creme de Yvette
1/4 Italian Vermouth
1/4 White Menthe
Shake well and strain into cocktail glass.

*Art Student's
Favorite.*

Gibson

1/2 Plymouth Dry Gin
Shake well and strain into cocktail glass.
Add a small pickled onion.

*The Vogue of a
Famous English-
man's Visits.*

Graham

1/3 French Vermouth
1/3 Italian Vermouth
1/3 Cider Brandy
Rind of an orange
Shake well and strain into cocktail glass.

*Collegian's
Favorite.*

Grasshopper

1/2 Creme de Cocoa
1/2 Creme de Menthe (green)
Shake well and strain into cocktail glass.

*Fancy of the
Four Hundred.*

H. P. W.

1/3 French Vermouth
1/3 Italian Vermouth
1/3 Dry Gin
Shake well and strain into cocktail glass.

*His Best
Girl's Drink.*

Harriett

Juice of half a lime
1/2 Irish Whiskey
1/2 Italian Vermouth
Dash of Grenadine
Shake well and strain into claret glass.

Hazel Nut

Middle Western.

1/4 French Vermouth
1/4 Italian Vermouth
1/2 Gin
Sprig of Mint
Shake well and strain into cocktail glass.

Helen

*The Actress'
Own Formula.*

1/3 Italian Vermouth
2/3 Gin
White of one egg
Dash of Grenadine Syrup
Juice of half an orange
Shake well and strain into claret glass.

Hoptoad

A Collegiate.

Juice of half a lime
Add drink of Apricot Brandy
Shake well and strain into cocktail glass.

Ideal

*Worthy of its
name.*

1/3 Italian Vermouth
1/3 French Vermouth
1/3 Gin
Juice of 1/4 Grapefruit
Shake and strain into cocktail glass.

International

*From Europe by
a Russian Author.*

1/3 Russian Kummel
1/3 French Vermouth
1/3 Dry Gin
Shake well and strain into cocktail glass.

Jacq-Rose

*"Mighty Lak a
Rose"—Beautiful for
women's parties.*

1/3 French Vermouth
2/3 Cider Brandy
White of 1 egg
Dash of Grenadine Syrup
Juice of half a lime
Shake well and strain into claret glass.

*The Author's Own
Creation for a
Boston Club.*

Jere's Special

Dash of Grenadine
1/3 Italian Vermouth
1/3 Dubonnet Wine
1/3 Irish Whiskey
Shake well and strain into claret glass.

*From London
with the Show.*

Katinka

1/3 Sherry Wine
2/3 Dubonnet Wine
Shake and strain into cocktail glass.

*Brother of the
Bronx.*

King's Bridge

1/3 Italian Vermouth
1/3 French Vermouth
1/3 Dry Gin
Piece of crushed pineapple
Shake well and strain into claret glass.

*Right from 42nd
Street and Broadway.*

Knickerbocker

Dash of lemon juice
Dash of Grenadine Syrup
2/3 Gin
1/3 Brandy
Shake well and strain into claret glass.

Student's Own.

Leap Frog

Juice of one lime
1 drink of Apricot Brandy
Shake well and strain into cocktail glass.

*A Washington
Club's Premier.*

Lee

1/3 Gin
1/3 Creme de Yvette
1/3 Dubbonet Wine
Shake and strain into cocktail glass.

*Much in demand at
Club Bars.*

Lily

Juice of half a lime
Juice of half an orange
Little sugar
Drink of Cider Brandy
Shake well and strain into claret glass.

"Looney"

*Commemorating
a New York murder
trial.*

1/4 Gin
1/4 Brandy
1/4 Italian Vermouth
1/4 French Vermouth
Shake well and strain into cocktail glass.

Majestic

*Originated by a
foremost Broadway
wine clerk.*

Dash of Fernet Branca Bitters
1/3 Orange Gin
2/3 Vermouth (either kind)
Shake well and strain into cocktail glass.

Manhattan

1/3 Italian Vermouth
2/3 Rye Whiskey
Stir and strain into cocktail glass
Add cherry.

Martini Dry

2/3 Gin
1/3 French Vermouth
Add an olive
Shake and strain into cocktail glass.

Martini Sweet

Classics.

1/3 Italian Vermouth
2/3 Gin
Shake and strain into cocktail glass.
Add a cherry.

Martinique

1/2 St. Croix Rum
1/2 Rye Whiskey
Dash of Orange Curacco
Shake and strain into cocktail glass.

Merry Widow

*After the
Theatre Favorite.*

1/2 Dubonnet Wine
1/2 Gin
Dash of Grenadine Syrup
Shake and strain into cocktail glass.

*A Man's Drink—
Taken by a dis-
tinguished Federal
Jurist.*

Mud Scow

Dash of Calicaya bitters
1/3 Blackberry Brandy
2/3 Whiskey
Shake and strain into cocktail glass.

*Long Island
Society's Own.*

Nassau

1/2 Dubonnet Wine
1/2 Orange Gin
Shake well and strain into cocktail glass.

Revivifier.

Nu-Life

1/4 French Vermouth
3/4 Dry Gin
Add a good dash of Absinthe
Shake and strain into cocktail glass.

*"What a kick!"
Said the Musical
Comedy Star.*

Oh My!

3/4 Creme de Yvette
1/4 Absinthe
Shake and strain into cocktail glass.

*Made you feel
young—if you're not.*

Ojen

Small drink of Ojen
Two dashes of Peychand bitters
Stir while slowly adding Seltzer.
Served in claret glass.

Known

of all

men.

Old Fashioned Whiskey

Use an old fashioned Whiskey glass
1/2 lump of sugar
Dash or two of Angostura bitters
Little Water
Lump of ice
Slice of orange
Lemon peel
Drink of Whiskey
Stir with a spoon.

Old Fashioned Gin

Same as Old Fashioned Whiskey, only
using Gin as the base.

A Debutante's Start.

Orange Blossom
1/3 Orange juice
2/3 Gin
Shake well and strain into cocktail glass.

This won the Country like the Show.

Peg O' My Heart
1/3 Green Chartreuse
2/3 Gin
Dash of peppermint
Shake and strain into cocktail glass.

Broker's Favorite.

Perfect
1/3 French Vermouth
1/3 Italian Vermouth
1/3 Gin
Add orange peel
Shake well and strain into cocktail glass.

Known in Exclusive Clubs.

Plympton
1/2 St. Croix Rum
1/2 Italian Vermouth
Add orange peel
Shake well and strain into cocktail glass.

The Call of the International Polo Crowd.

Polo
1/3 Italian Vermouth
1/3 French Vermouth
1/3 Gin
Muddle or crush a piece of peach
Shake well and strain into cocktail glass.

A Virginia Congressman's Creation.

Powhatan
2 dashes of Benedictine
2 slices of orange
1 drink of Dubonnet Wine
Shake well and strain into cocktail glass.

Beloved of Women of the Stage.

Princess
Dash of lemon juice or lime
Dash of Grenadine syrup
Very little sugar
Drink of Bacardi Rum
Shake well and strain into cocktail glass.

Princeton

*For Sons of
Old Nassau.*

1/2 Irish Whiskey
1/2 Italian Vermouth
Orange juice
Shake well and strain into cocktail glass.

Rex

*DeLuxe New York
Hotel Special.*

Crush a few grapes
1/3 Italian Vermouth
2/3 Gin
Shake well and strain into cocktail glass.

Rob Roy

*A Swell Drink
for Stag Parties.*

1/3 Italian Vermouth
2/3 Scotch Whiskey
Add orange peel
Shake well and strain into cocktail glass.

Ruby Royal

For the Ladies.

1/3 Sloe Gin
2/3 Apricot Brandy or Cherry Cordial
Shake and strain into cocktail glass.

Rum Blossom

*Spanish American
Diplomat's Delight.*

Juice of half a lime
Dash of Orange Curacco
Add a drink of Bacardi Rum
Shake well and strain into cocktail glass.

Self Starter

*The First of a
Big Night.*

1/3 French Vermouth
2/3 Gin
Muddle or crush few sprigs of mint
Shake well and strain into cocktail glass.

Star

*Connecticut's
Own Cocktail.*

Dash of Orange bitters
1/2 Italian Vermouth
1/2 Cider Brandy
Spoon well and strain into cocktail glass.

Stinger

*A Unanimous
Student's Drink.*

1/2 White Creme de Menthe
1/2 Brandy
Dash of Absinthe
Shake well and strain into cocktail glass.

Submarine

*Request of a
Noted Admiral.*

1/3 French Vermouth
1/3 Russian Kummell
1/3 Cider Brandy
Shake well and strain into cocktail glass.

Sunset

*After a Washington
Society Dinner.*

1/3 Dry Gin
1/3 Sweet Gin (Tom)
1/3 Apricot Brandy
Shake well and strain into cocktail glass.

Sunshine

*For an After-
dinner Glow.*

Juice of half a lime
Dash of French Vermouth
1/2 drink of Bacardi Rum
1/2 Creme de Cassis
Shake well and strain into claret glass.

Swiss Mountain

*Affected by
European Travelers.*

Dash of Italian Vermouth
Dash of Absinthe
2/3 Gin
1/3 White Creme de Menthe
Shake well and strain into cocktail glass.

Tango

*Special for a
Dance Party.*

1/3 Apricot Brandy
1/3 French Vermouth
1/3 Gin
Shake well and strain into cocktail glass.

Tipperary

*Sounds Irish,
but Englishmen
Drank it!*

Very little Italian Vermouth
1/3 Green Creme de Menthe
2/3 Irish Whiskey
Shake and strain into cocktail glass.

*Fastidious
New York Hotel's
Evening Salute.*

Twitch

1/3 Gin
1/3 Apricot Brandy
1/3 Creme de Yvette
Dash of Absinthe

*Wall Street
Bankers' Favorite.*

Vermouth

2 or 3 dashes of Angostura Bitters
1 wine glass of Vermouth
1 slice of lemon
Few dashes of simple syrup
Shake well and strain into cocktail glass

*Favorite of
the Army.*

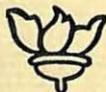
Warrior

2/3 St. Croix Rum
Dash of Grenadine Syrup
Dash of Peychand bitters
Shake well and strain into cocktail glass.

*Known to Yale
Men Everywhere.*

Yale

1/3 French Vermouth
1/3 Gin
1/3 Creme de Yvette
Shake and strain into a cocktail glass.



Cobblers and Coolers

Cobblers and Coolers were drinks for real hot weather—and since a lemonade glass was used (a long, long one) and lots of ice—they catered to the craving for a “big, cold something.” Cobblers and Coolers were exceptionally popular in our National Capital and, of course, were generally in high favor throughout the South. But, they had many, many acquaintances wherever and whenever the thermometer registered high. The Summer night dance, the tennis match, the Nineteenth Hole and the tourist stop were some of the occasions for their enjoyment.

For purposes of classification, the Author has placed under the head of Cobblers the drinks kin to them and known as “Tom Collins,” “Josie Collins,” “Gin Ginger,” “Mamie Taylor,” “South Side,” “East Side,” “Horse’s Neck” and “Horse’s Collar.”

COBBLERS.

Sherry.

Use lemonade glass; one spoonful of sugar; add very little water; mix together; fill glass with fine ice; then pour in a good drink of Sherry Wine and garnish with fruit in season; use no lemon juice at all.

Port.

Use same set-up only employing Port Wine instead of Sherry.

Champagne.

Use same set-up without water; very little ice; add lemon and orange peel; garnish with cherries or berries; use a quart of Champagne to four large glasses.

Tokay.

Use lemonade glass; dissolve a teaspoonful of sugar with a little water; one slice of orange cut in cubes; fill glass half full of fine ice; then fill up with Tokay Wine and garnish with cherries or berries.

Claret.

The same as Tokay Cobbler only using Claret Wine instead.

Sauterne.

The same as Claret Cobbler only using Sauterne instead.

Tom Collins.

Use a large lemonade or a Tom Collins glass; add a teaspoonful of sugar; a good dash of lemon juice; a few lumps or cubes of ice; a drink of Gin; fill glass with Club Soda or charged water; and stir with spoon.

Josie Collins.

The same as a Tom Collins, using orange juice instead of lemon juice.

Gin Ginger.

Use a large lemonade or a Tom Collins glass; add a few lumps of ice; pour in a drink of Gin; and fill glass with good Ginger Ale.

Mamie Taylor.

Use a large lemonade glass or a Tom Collins glass; add a few lumps of ice; juice of half a lime with rind; pour in a drink of Rye or Scotch; then fill glass with Ginger Ale.

South Side.

Use mixing glass; add a teaspoonful of sugar and a few sprigs of mint; a dash of lemon juice; pour a drink of Gin; stir with spoon; then strain into a lemonade glass filled with fine ice and garnish with fruit.

East End.

A Gin lemonade with plenty of mint; shake well and garnish with fruit.

Horse's Neck.

Use a large lemonade glass; peel a whole lemon and wind the peel around glass; add a few lumps of ice; fill glass with Ginger Ale.

Horse's Collar.

Same as Horse's Neck only using Sarsaparilla instead of Ginger Ale.

COOLERS

Remison.

Use lemonade glass; whole rind of a lemon; a few lumps of ice; add a drink of Gin; and fill glass with Club Soda.

Remsley.

Same as Remison only using Scotch instead of Gin.

Renwecki.

Same as a Remsley only using Whiskey instead of Gin.

Rum.

A seltzer lemonade with favorite Rum.



Cordials

Cordials were customarily taken at the close of a meal. They were the post-prandial flourish. And by both men and women. Mixed cordial drinks, though, were the almost exclusive custom of the ladies and were had by them at social times and places other than *aprez dejeuner*.

Cordials when served plain were generally served in a pony glass or a liquor glass. Cordial when served frappéd came in a cocktail glass filled with fine ice—the cordial poured over the ice—and straws went along.

Pousse Café.

In making a Pousse Café the greatest care was taken to *keep all the ingredients composing it separate*. This was best accomplished by pouring the different materials from a wine glass into the pony glass used for serving. It required a steady hand and careful manipulation. Start was generally made with the heaviest cordial, the brandy being poured last. The majority of Pusses were made with five cordials. The different ones served for the desired color effects. Benedictine, Maraschino, Grenadine, White Creme de Menthe and Brandy were the usual combination.

Flag Pousse (Read above)

Grenadine, White Creme de Menthe and Creme de Vette.

Angel's Breast.

White Creme de Menthe or Maraschino; Brandy; a little cream floated on top; and a cherry placed on cream. Remember to keep all ingredients separate.

Brandy Float Frappé.

Fill whiskey glass or cocktail glass with fine ice; pour in white Creme de Menthe and float Brandy on top.

Angel's Wing.

Curacoa, Kirchwasser, Green or Yellow Chartreuse. Remember to keep all ingredients separate.

Daisies

Daisies in the Author's opinion were deserving of a wider appreciation. To him they seemed never to have had their deserved following. Primarily a hot weather drink, they had still other consumption at dansants, grill parties and the like. They were cooling, refreshing and peculiarly tasty. In their formulas given below, different basic ingredients were to answer varying tastes. Gin was the most popular of these.

Gin Daisy.

Three or four dashes of lemon juice; 1 teaspoonful of sugar; 1/2 teaspoonful of Grenadine syrup; 1 drink of Gin; spoon or shake well; strain into mug or goblet and garnish with fruit.

Whiskey.

Same as above, using Whiskey instead of Gin.

Brandy.

Same as above, using Brandy instead of Whiskey.

Rum.

Same as above, using Rum instead of Brandy.

Royal Smile.

Juice of 1/2 a lemon or lime; juice of 1/2 an orange; 1/2 teaspoonful of sugar; 1 drink of Gin; 1/2 drink of Cider Brandy; shake well; and strain into a goblet or a stem punch glass and garnish with fruit.

Fizzes

Most everyone liked a Fizz and these twelve recipes below were about twice the number of ordinary acquaintance. The Author had a fondness for his own origination—Jere's Special, but he introduced many a gratified patron to the merits of the Panama and Dewey Special. The New Orleans was the most famous of all Fizzes, taking some time to make—but well worth it in the result. Old timers will recall the bars where they were specialized, and the colored porters who stood in row behind the wine clerks, taking the mixed ingredients from the latter and shaking and shaking, seemingly without end until the Grand Desire had been arrived at—a frothing Cup of Glory—a New Orleans Fizz.

Gin.

Use mixing glass with ice; juice of 1/2 of lemon or lime; 1 teaspoonful of sugar; 1 drink of Gin; shake well; strain into sour or Fizz glass and add Seltzer to make it fizz.

Whiskey.

Same as above, using Whiskey instead of Gin.

Brandy.

Same as above, using Brandy instead of Whiskey.

Rum.

Same as above, using choice of Rum instead of Brandy.

Silver.

Same as plain Gin Fizz, adding white of an egg.

Golden.

Same as above, using yolk of an egg.

Dewey Special.

Using mixing glass with ice; juice of half a lime; 1 teaspoonful of sugar; 1 drink of Gin; add a dash of Grenadine; 1 fresh egg; shake well; strain into highball glass; add Seltzer.

Panama.

Use mixing glass with ice; juice of 1/2 lemon or lime; 1 teaspoonful of sugar; add a few crushed strawberries; a dash of Grand Marnier Cordial; 1 drink of Gin; shake well; strain into highball glass and add Seltzer.

Royal.

Same as a Golden Fizz, using the whole egg. Formula for Golden Fizz is given above.

Jere's Special.

Juice of half a lemon; 1 dash of Grenadine Syrup; add a few sprigs of Mint; 1 drink of Carypton Cordial; shake well; strain into a Fizz or highball glass and add Seltzer.

Rainbow.

Crush 4 or 5 fresh or preserved strawberries; 1 teaspoonful of sugar; juice of half a lime, leaving rind in mixing glass; 1 drink of Sloe Gin; shake well; strain into highball glass and add Seltzer.

New Orleans.

Use mixing glass with ice; juice of 1/2 lime and 1/2 lemon; 1 teaspoonful of sugar; dash of orange flower water; white of an egg; 1 drink of Gin; fill glass with milk or cream; shake long and well (very important); strain into Fizz glass or lemonade glass and use no Seltzer or charged water.



Flips

Flips were regarded as tonics by most drinkers. They were a sort of medicinal drink, thought to be "builders", and were taken usually for refreshing and restorative reasons.

Sherry.

1 teaspoonful of sugar; 1 fresh egg; a drink of Sherry Wine; shake well; strain into a small stem glass and sprinkle grated nutmeg on top.

Port.

Same as above, using Port Wine instead of Sherry.

Royal.

Same as Sherry Flip adding a pony of Orange Curacoa.

Rum.

1 teaspoonful of sugar; 1 fresh egg; 1 drink of Jamaica or Croix Rum; shake well; strain into a small glass and sprinkle Nutmeg on top.

Brandy.

Same as above, using Brandy instead of Rum.

Whiskey.

Same as above, using Rye or Bourbon Whiskey instead of Brandy.

Rum, Brandy and Whiskey Flips were sometimes served hot by adding hot water and using a larger glass.

Freezes

The Freeze was a favorite sportsman's drink, in the Author's experience—particularly favored by athletic coaches, ball players and the younger outdoor fraternity. However, it had its preference with many other miscellaneous individuals. For example, a long time manager of one of New York's most famous hotels always called for a Frozen Scotch and invariably ordered it for any assemblage of his friends.

Frozen Rye.

Use an old fashioned cocktail glass, packed well with fine ice; 3 dashes of Marschino or plain syrup; add a little water; 1 drink of Rye Whiskey; stir well with spoon and garnish with plenty of fruit.

Frozen Scotch.

Same as above, using Scotch Whiskey instead of Rye.

Frozen Gin.

Same as above, using Gin instead of Scotch.

Frozen Rum.

Same as above, using favorite Rum instead of Gin.

Brandy.

Same as above, using Brandy instead of Rum.

Highballs

The Highball was the only rival to the Cocktail in the Author's experience as the most often called for and therefore most popular drink. It was taken at any hour and on all sorts of occasion, by all classes of drinkers, from bootblack to banker. Actors, including the leading lights of our American and British stages, were, as a category, especially fond of the Highball. Their get-togethers were always mellowed by it. The Author recollects the one-time dean of the American stage who nightly after his performance joined by some brother actor, awaited the extinguishment of the lights with a half dozen haloos of "Scotch Highball, please!"

Rye.

Use highball glass; 1 lump of ice; 1 drink of Rye Whiskey; add Seltzer to fill.

Scotch.

Same as above, using Scotch Whiskey instead of Rye.

Gin.

Same as above, using favorite Gin instead of Scotch Whiskey.

Brandy.

Same as above, using Brandy instead of Gin.

Rum.

Same as above, using favorite Rum instead of Brandy.

Bulldog.

Juice of 1/4 orange; 1 drink of Gin; cube of ice; use highball glass and fill with Ginger Ale.

Snowball.

One drink of Brandy or Rye Whiskey; 1 teaspoonful of sugar; 1 whole egg; shake well; strain into lemonade glass; fill glass with Ginger Ale.

Orange Blossom.

Use highball glass; a cube of ice; juice of 1/4 lime; 1/4 orange; 1 drink of Gin; fill with Ginger Ale.

Juleps

It is an authentic story of a late most eminent Jurist, "Southerner, Sir," one of the earliest protagonists of Prohibition, that he was waylaid by the heat one Summer's afternoon on the plantation house porch of a brother Judge, and served with others present, a Mint Julep. Evidencing hesitation, he spooned and spooned the glass and finally said: "I am convinced that liquor and not money is the root of all evil; but (still spooning and spooning) I must admit (still spooning and spooning) that the man who could find fault with this drink (still spooning and spooning) would have to be (still spooning and spooning)—a mighty, mighty unreasonable man!" And, then he drank it. Which established again the affinity, perhaps rather the homogeneity, of the Southerner and his Julep.

Southern hospitality and the heat of that region evolved it. Its mere mention connoted both. In the good old days no Southern gentleman was without his own Mint patch in the garden, whither the colored butler repaired and picked the precious leaves as the solemn rite of Julep mixture was to begin. And the Julep travelled with the Southerner, until it became a Balm of Gilead to an eager missionary world—a Cosmopolitan drink par excellence—on torrid days and nights.

The real Southern Mint Julep was distinctive by its use of Bourbon Whiskey as a base. Only Iconoclasts varied it by employing Brandy or Gin.

Mint.

Fill a large glass with fine ice and allow to stand for some time; take a mixing glass; 1/2 teaspoonful of sugar; add a little water; add a few sprigs of Mint; press to obtain flavor; add a drink of Bourbon Whiskey and stir, then strain into glass filled with ice; decorate with Mint sprigs; sprinkle a little Rum on top; and when drinking inhale scent of the Mint.

Brandy.

Same as above, using Brandy instead of Whiskey.

Gin or Bull Fighter's Dream.

Same as above, using Gin instead of Brandy.

Punches

Punches had their own devotees at the bar, and in quantity, were the conventional cheer at social gatherings, such as weddings, parties, reunions and the like.

No two wine clerks ever made the same punch alike, the personal equation entering into ingredients and quantities.

The Author, through the special character of his experience as to places of employment, mixed Punches for all sorts of individuals and occasions, and the formulas for them which he submits below came to be his standards and met with, modestly writing, invariable approbation.

*For the Seasoned
Drinker.*

Whiskey

A good dash of lemon juice; a tea-spoonful of sugar or plain syrup; a dash of Grenadine Syrup; stir in mixing glass; strain into Punch glass; and garnish with fruit.

Brandy

Same as above using Brandy as base instead of Whiskey.

Rum

Same as above using Rum instead of Brandy as base.

*Boston Favorite,
Especially.*

Ward Eight

Same as a Whiskey Punch; float a little claret on top after straining, and garnish with fruit.

*Every day in
Washington.*

Army and Navy

Use mixing glass with ice; a good dash of Grenadine Syrup; juice of whole lime; add a little water; mix well together with spoon; a drink of Bacardi Rum; stir again and strain into stem punch glass; and garnish with fruit.

*The Travelling
Man's.*

Uncle Jim's

Use mixing glass with ice; 1/2 jigger of St. Croix Rum; 1/2 jigger of French Brandy; juice of 1/2 lemon or lime; 1 teaspoonful of sugar; shake well; strain into a punch glass which has been packed with ice; pour claret on top and garnish with fruit.

*In Universal
Favor.*

Fish House

Juice of 1/2 lemon; add a little sugar or syrup and a little water; 1 drink of St. Croix Rum; a dash of Apricot Brandy; add ice; stir or shake; strain into Punch glass and garnish with fruit. This Punch can also be made in quantity by increasing the proportions. Add charged water when serving, and have lots of ice in Punch bowl.

*When Ladies
Participated.*

Claret

Use serving glass with fine ice; 1 teaspoonful of sugar; 1 slice of lemon cut in half; 1 slice of orange cut in quarters; pour in claret; stir with spoon and garnish with fruit.

In High Society.

Placid

Use mixing glass with ice; juice of 1 orange; a drink of Gin; a drink of Port Wine; shake and strain into Punch glass; fill with lumps of ice and garnish with fruit.

Copper Kettle

Twice or thrice a year, on occasions hoary with custom and ebullient with spirit, such as initiations, convocations and reunions, this Nectar of Men was brewed and the Fathers and Sons of Old Eli quaffed it—in almost ritual of ne'er forgetting toast and pulsing jolly song.

This Punch is made only in quantity. Its precise formula depended obviously on the number in attendance and the conservative or liberal character of the festive occasion. The

base of the Punch was Cider and Rum, Champagne and Claret and Maraschino being added to suit, lemon and sugar also to taste, and enough charged water to adjust strength.

Making this Punch a few days ahead insured its being all the better. Charged water was added only when ready to serve.

The Author gives herewith a specimen formula of this Punch employed by him to prepare it for a *spirited reunion of twenty* Old Grads.

<i>The Traditional Yale Punch—the Wassail Bowl of Her Social Fra- ternizations.</i>	6 lemons sliced 1 gallon of Cider 1 quart of St. Croix Rum 1 pint of Maraschino 1 quarter pound of sugar 2 quarts of Champagne 1 pint of Claret.
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These ingredients were compounded on the evening of the nineteenth of the month; on the afternoon of the twenty-first; the mixture was taken to the place of reunion, placed in the bowl, a large lump of ice was given it and when it was about to be partaken, a very little charged water was added to guarantee it "life."

Sunrise

*The Preference of
Younger Men.*

Use mixing glass; juice of 1/2 lemon; juice of 1/2 orange; dash of Grenadine; drink of Gin; shake well; strain into Punch glass and garnish with fruit.

Milk

*Even Household
Remedies.*

Use mixing glass with ice; 1 teaspoonful of sugar; 1 drink of Rye, Rum or Brandy; fill with milk; shake well; strain into large glass and sprinkle Nutmeg on top.

Egg Milk

Same as above, only adding an egg.

*For Holiday Cheer
—The Yuletide.
Remember it at the
end of the bar or
on the front hall
table?*

TOM AND JERRY

Take 12 eggs; 1 teaspoonful of Cinnamon; 1/2 teaspoonful of Ground Cloves; 1/2 teaspoonful of Ground Allspice; beat the white of the eggs to a stiff froth; the yolks until they are thin; then mix together; add spice; stir well and thicken with sugar until the mixture becomes a light batter.

A larger or smaller quantity may be made by increasing or decreasing the proportions.

Add 1/2 or 1 teaspoonful of Cream of Tartar to prevent sugar from settling at bottom of mixture.

Take a bottle for the following mixture: 1/4 Rum; 1/4 Sherry; 1/2 Brandy or Rye.

How to Serve Tom and Jerry

1 tablespoonful of mixture or batter; a wine glassful of liquor mixture; fill glass or mug with hot water and sprinkle Nutmeg on top.



Rickeys

The Rickey was a hot weather and a Southern drink to start with, but it attained a far-flung clientele and an adherence in all seasons. Thirst-quenching and cooling were its virtues, and, in the Author's experience, Southern folks, stage people and students were its most devoted admirers.

Because they were generically rickeys, the formulas of Fog Horn, Brookline Special and Capitol Hill were given under this classification.

Gin.

Juice of 1/2 lime; 1 drink of Gin; use highball glass; add Seltzer.

Whiskey.

Same as above, using Whiskey instead of Gin.

Brandy.

Same as above, using Brandy instead of Whiskey.

Rum.

Same as above, using choice of Rum instead of Brandy.

Circus.

Plain Gin Rickey, adding a dash of Grenadine Syrup.

Gin Buck.

1/2 lemon; 1/2 orange juice; 1 drink of Gin; use highball glass; fill glass with Ginger Ale.

Fog Horn.

Juice of 1/2 lime; leaving lime in glass add a drink of Gin; use a highball glass; fill with Ginger Ale.

Brookline Special.

Juice of 1/2 lime; 1 drink of Gin; add a little Grenadine syrup; use highball glass; fill with Ginger Ale.

Capitol Hill.

Use a highball glass; juice of 1/2 lime with rind; 3 or 4 sprigs of Mint; crush Mint with spoon; 1 drink of Gin; fill glass with Ginger Ale.

Sangarees

The Sangaree was, generally speaking, a conservative drink, taken by those who favored something relatively light and mild. Its wine varieties were the most popular. In the Author's experience it was found to be principally the order of the elderly business man, after the counters were closed in the late afternoon.

Port Wine.

Use mixing glass with ice; a good drink of Port Wine; 1/2 teaspoonful of sugar; shake well; strain into small glass and sprinkle Nutmeg on top.

Sherry.

Use mixing glass with ice; a good drink of Sherry Wine; 1/2 teaspoonful of sugar; shake well; strain into small glass and sprinkle Nutmeg on top.

Brandy.

Use mixing glass; 1/2 teaspoonful of sugar; add a little water; 1 drink of Brandy; strain into small glass; dash a little Port Wine on top; add Nutmeg.

Gin.

Same as above, using Gin instead of Brandy.

Stone Wall or Fence.

Use highball glass with ice; a drink of Rye or Bourbon; fill glass with Cider.

Smashes

A Smash differed from a Cobbler or Cooler by offering a small and short rather than a tall and long cooling drink. It was a hot weather drink, and of Southern extraction, as evidenced by the Mint.

Yale.

Use an old-fashioned Whiskey cocktail glass; add 1/4 loaf of sugar with a little water and a few sprigs of Mint; crush all together; add a few lumps of ice; a small quantity of Grenandine syrup; pour a drink of Gin.

Thistle

Use old-fashioned cocktail glass; crush one loaf of sugar; a few sprigs of Mint, with a little water; add a lump of ice; pour in a drink of Scotch; fill balance of glass with Ginger Ale.

Mint.

Use old-fashioned glass; add a little water and sugar; a few sprigs of Mint; press on Mint to get flavor with spoon; add a lump of ice and a drink of Whiskey.

Brandy.

Same as above, using Brandy instead of Whiskey.

Gin.

Same as above, using Gin instead of Brandy.

Rum.

Same as above, using Rum instead of Gin.

Sours

Sours were drinks proverbially good for an over-taxed stomach and supercharged nerves. They steadied and renewed. They were on call everywhere and were the "hair of the dog that bit" to all classes of drinkers. The base ingredient was employed to conform with the individual taste.

Whiskey.

Use mixing glass with ice; a teaspoonful of sugar; juice of 1/2 lemon; a drink of Whiskey; shake; strain into sour glass; add Seltzer or charged water; slice of orange and serve.

Gin.

Same as above, using Gin instead of Whiskey.

Brandy.

Same as above, using Brandy instead of Gin.

Rum.

Same as above, using Rum instead of Brandy.

Cider Brandy or Country Sour.

Same as above, using Cider Brandy instead of Rum.

Toddies

Toddies, in the Author's experience, were favored by elderly and conservative men drinkers. They were seen a good deal more generally in Washington, though. And, interesting to relate, he found them, if any, the drink *sui generis* of the University Professor. The late afternoon was the time apropos to most for their enjoyment.

Old-Fashioned Whiskey

Use an old-fashioned Whiskey glass; 1/2 lump of sugar; a little water; lump of ice; a slice of lemon peel; a drink of Whiskey; stir with spoon and drink.

Old-Fashioned Gin.

Same as above, using Gin instead of Whiskey as base.



How and When Wines *Were* Served

::

Appetizers *Vermouths.*

Taken as appetizers or as cocktails, frequently with the addition of spirits, black-currant, or syrups.

Bitters.

Taken with cocktails, vermouths and other beverages. Rinse out the glass with the bitters before filling it with the vermouth. Keep the bottles cool and in a reclining position.

Champagnes

are a cooling, refreshing drink and are taken at lunch or dinner, at the beginning of the meal, with the vegetables, or with the dessert, or as a beverage or stimulant by physician's orders. Served on ice. Keep the bottles lying flat in a cool cellar. All heat should be carefully avoided.

Sparkling Wines.

Sparkling wines are drunk at luncheon or dinner, and are served on ice. Keep the bottles lying flat in the cellar, and avoid heat.

Bordeaux *Red Bordeaux (Clarets)*

are taken in recognized order; old and superior clarets are served with the entrees, while the fine Bordeaux vintages go with all white meats and roasts, and also with cheese if no Burgundy has been served previously.

They should be served at the room temperature, and should be brought up from the cellar two or three hours before serving. The bottles should be kept in a reclining position in a cool cellar.

White Bordeaux

are drunk at a temperature below that of the room, and are served with the fish and dessert, Sauternes especially with the dessert. Keep the bottles lying flat in the cellar.

White Burgundies

are served with fish, oysters and other shell-fish, and with game and venison. To be taken cold, that is to say, below room temperature.

Red Burgundies

are served with the roast, and especially with highly flavored game and venison.

Clarets and Burgundies are taken at the room temperature, and so should be brought up from the cellar two or three hours before the meal.

Both Red and White Burgundies should be kept lying flat in a cool cellar. All heat must be avoided.

Rhenish Wines.

These wines are dry, that is, they contain very little sugar. They are very pale wines and keep well.

They are served cold with the fish. The bottles should be kept cold in the cellar, lying flat.

Italian *Chianti.*

Served at room temperature like Claret. The bottles should be kept in a cool cellar in a reclining position.

Sweet French Wines *Frontignan.*

Served cold with the dessert or at lunch. Keep bottles cold and in a reclining position.

Spanish Wines *Tarragona.*

In the same manner as other wines should be kept in a cool place, the bottles lying on their sides. They are served at room temperature.

Spanish *Sherry.*

Ordinary sherries are drunk cold, as appetizers, and also at lunch as well as with the hors-d'oeuvres. The older sherries are sipped cold after dinner. The bottles should be kept lying flat and cold in the cellar.

Ports

are served as appetizers, at luncheon and also with the pudding. Old red ports are taken after dinner.

Red ports are taken at room temperature and white ports are served cold. Keep the bottles lying flat in a cold cellar.

Madeira.

Taken as an appetizer before dinner, after the soup, and during luncheon.

Inferior grades are used by cooks to prepare sauces. Old Madeira is very choice and in great demand.

To be drunk at room temperature, but the bottles must be kept lying flat in a cold cellar.

Malagas.

Served with lunch, and especially with the dessert. These wines are served cold. Keep the bottles lying flat in a cold cellar.

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Yoreword

*“And we’ll have a cup of kindness yet
For auld lang syne.”*



Volstead Act
repealed 1933

