

The Buffet
Blue Book

322

Mixed Drinks

By

John H. Considine

—
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—

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Standard
Bartenders' Guide

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The BUFFET BLUE BOOK



JOHN H. CONSIDINE
CHICAGO, ILL.

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PREFACE

AFTER putting in very nearly twenty-four years of practical experience in connection with the liquor business, both wholesale and retail, I am about to give to the readers of "THE BUFFET BLUE BOOK" the benefit of my long experience. As a bartender I have always looked for something new and original in the line of mixed drinks, and many of my own original decoctions which are in use to-day, have become standard recipes used at all first-class bars.

JOHN H. CONSIDINE,
Chicago, Ills.

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**For the Best Results in Mixing Always
use—ABBOTT'S BITTERS.**

A FEW REMINDERS.

Dress neatly, not loud.

See that your linen is in good repair and clean.

White is the correct dress for a man behind the bar.

Do not smoke or chew tobacco while on duty.

Avoid drinking with customers while on duty.

When you are off watch, go out; don't hang around.

Be on time, the other man gets tired as well as you.

Be polite and affable at all times, no matter how painful.

Do not shake dice or enter into games with customers.

Familiarity breeds contempt; don't get chummy.

Look out for the usual hangers on, usually knockers.

Keep your register correct; don't have to blame your partner.

See that your glasses and bar are clean and tidy.

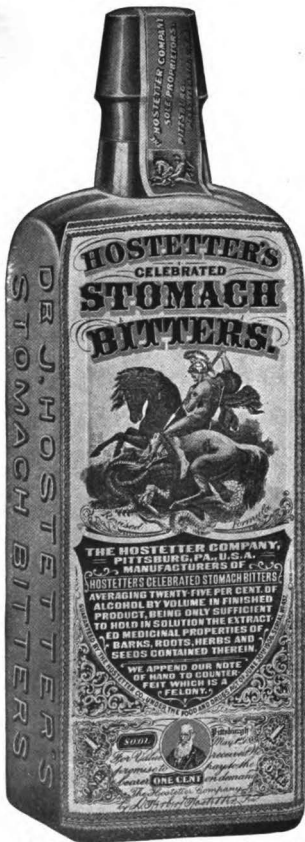
Always serve a customer with a dry glass.

Don't allow the porter to serve customers at bar.

Let the customers have all the arguments among themselves; a good listener is a wise man.

When serving plain drinks always put a clean, dry glass on bar with side glass of ice water, or whatever water is desired. Put up bottle or decanter in front and let customer help himself.

When in doubt refer to this book, it will keep you up-to-date.



EVERY
ONE
CALLS
FOR
THIS



EVERY
DAY

GET
WISE

CARRY
IT
IN
STOCK

THE HOSTETTER CO., 60 Water St., Pittsburgh, Pa.

MIXED DRINKS

The following 300 recipes are accepted as the Standard for mixing throughout the world, and embrace French, German, Spanish, English, Italian, South American and American Styles.

1.

ABSINTHE, AMERICAN STYLE.

A large bar glass. $\frac{3}{4}$ glass of fine ice, 4 or 5 dashes gum syrup, 1 pony absinthe, 2 wine glasses of water. Shake the ingredients until the outside of the shaker is covered with ice. Strain into a large bar glass.

2.

ABSINTHE COCKTAIL.

Fill mixing glass 2-3 full of fine ice. 1 piece of lemon peel, 3 dashes of syrup, 2 dashes Abbott's Bitters, $\frac{3}{4}$ wine glass of absinthe, $\frac{1}{4}$ wine glass of water. Stir well and strain into a cocktail glass, dash with seltzer, serve.

3.

ABSINTHE DRIPPED.

One pony of absinthe. Fill the bowl of your absinthe glass (which has a hole in the center) with fine ice and the balance of water. Then elevate the bowl and let contents drip into the glass containing the absinthe until the color shows sufficiency. Pour into a thin bar glass and serve.

4.

ABSINTHE FRAPPE.

Fill mixing glass full of fine ice, 1 teaspoonful of syrup, 1 pony absinthe, 1 wine glass of water. Shake the ingredients until the outside of glass has a frosted appearance, strain into a glass and fill up with seltzer, and serve.

5.

ALE SANGAREE.

Fill up ale glass with ale, 1 teaspoonful powdered sugar.- Stir gently, grate a little nutmeg on top, and serve.

6.

AMERICA.

Fill mixing glass 2-3 full of fine ice; 2 teaspoonfuls pineapple syrup, 1 teaspoonful of syrup, 1 teaspoonful of lemon juice, 1 wine glass apple brandy. Stir well and strain into a claret glass with fruit. Then fill it very near full with seltzer, pour in a little Creme Y Vette (just enough so it will show a distinct blue in bottom of the glass) and float a little claret on top, showing the colors of America—red, white and blue, and serve.

7.

AMARANTH COCKTAIL.

Make a regular cocktail and strain into a small thin glass, fill up with seltzer of Vichy water; dip a small spoon in fine sugar, and with what sugar remains upon the spoon, stir up the cocktail so as to cause it to ferment; wet spoon when dipping in sugar.

8.

AMERICAN POUSSE CAFE.

$\frac{1}{4}$ Maraschino, $\frac{1}{4}$ Curacao, $\frac{1}{4}$ Chartreuse (green), $\frac{1}{4}$ brandy. Keep the colors separate.

9.

"BRONCO BILL'S" COOLER.

Use mixing glass $\frac{1}{2}$ full of ice, 1 jigger claret, 1 dash Jamaica rum, 1 spoonful sugar, 1 dash Curacoa. Shake well, strain in glass, add cherry or orange, fizz with seltzer, and serve.

10.

CLARET CUP.

Ten to 12 pieces of lump sugar, 1 bottle of Apollinaris, 2 lemons, 2 oranges, $\frac{1}{2}$ pineapple cut in slices, 2 wine glasses of Curacoa; mix well with a ladle; place this in your vessel or tin dish filled with ice. When the party is ready to call for it, 4 bottles of claret, 1 bottle of champagne. Mix thoroughly and dress with berries on top and serve as usual.

11.

APOLLINARIS LEMONADE.

Fill mixing glass 2-3 full fine ice, 1 tablespoonful of powdered sugar, the juice of 1 lemon, 1 split of Apollinaris water. Stir the above mixture thoroughly and strain into a lemonade glass with fruit, and serve.

12.

APPLE TODDY.

Use hot water glass; 1 lump of sugar, 1 slice of lemon peel, fill the glass 2-3 full of boiling water, fill up with apple brandy, stir and grate nutmeg on top. Serve with a spoon.

13.

APPLEJACK SOUR.

Fill mixing glass 2-3 full of fine ice; 1 teaspoonful syrup, 1 teaspoon pineapple syrup, 2 teaspoonfuls lemon juice, 1 wine glass applejack. Stir well, strain into a sour glass, dash with seltzer, and serve with fruit.

14.

ASTRINGENT.

Two-thirds wine glass port wine, 1-3 glass French brandy, 4 or 5 dashes strong Jamaica ginger. Stir gently with spoon and serve with a little nutmeg on top.

15.

BARRY COCKTAIL.

A very popular drink in Frisco. Place in a small glass a piece of ice, 4 dashes Abbott's Bitters, $\frac{1}{2}$ a jigger of Plymouth gin, $\frac{1}{2}$ a jigger of Italian vermouth, 1 piece of twisted lemon peel, 5 drops of creme de menthe. Stir it well, strain it into a small bar glass, and serve with ice water.

16.

BENEDICTINE.

Place a whiskey glass on bar, bottom side up, then put a pony glass on top and fill it with benedictine and serve. All liquors served in same style except pousse cafe.

17.

BICARBONATE OF SODA.

Put into a small glass of carbonated water, $\frac{1}{2}$ teaspoonful bicarbonate of soda, stir well and serve. Very good for sour stomach.

18.

BILZ'S ROYAL RICKEY.

Use a rickey glass, 2 or 3 pieces of ice, $\frac{1}{2}$ lime or $\frac{1}{4}$ lemon, 4 or 5 dashes raspberry syrup, $\frac{1}{2}$ drink of plain gin, $\frac{1}{2}$ drink imported vermouth; fill up with ginger ale, stir and serve. Add pineapple or other fruit to taste.

19.

BISHOP.

Use large bar glass; 1 tablespoon sugar, 2 dashes lemon juice, $\frac{1}{2}$ the juice of an orange, 1 squirt of seltzer water, $\frac{3}{4}$ glass of fine ice. Fill up with Burgundy, dash with Jamaica rum. Stir well, dress with fruit and serve with straw.

20.

BIJOU COCKTAIL.

Use large glass. $\frac{3}{4}$ glass filled with shaved ice, 1-3 wine glass green chartreuse, 1-3 wine glass Italian vermouth, 1-3 wine glass Plymouth gin. Stir well with spoon, and after straining in cocktail glass add cherry or small olive, and serve after squeezing lemon juice on top.

21.

BISMARCK COCKTAIL.

Mixing glass $\frac{1}{2}$ full of shaved ice, 3 or 4 dashes Bismarck Stomach Bitters, 2 dashes gum syrup, 1 wine glass rye whiskey. Stir with spoon, strain in cocktail glass, put in cherry and serve.

22.

BLACKTHORN COCKTAIL.

Fill mixing glass 2-3 full fine ice; 1 teaspoonful of syrup, $\frac{1}{4}$ teaspoonful of lemon juice, 2 dashes orange bitters, $\frac{1}{2}$ wine glass Italian vermouth, 1 dash Abbott's Bitters, $\frac{1}{2}$ wine glass sloe gin. Stir ingredients thoroughly and strain in cocktail glass and serve.

23.

BLUE BLAZER.

Use 2 metal mugs or 2 heavy bar glasses; $\frac{1}{2}$ tablespoon sugar, dissolved in a little water; 1 wine glass Scotch or rye whiskey. Set the liquid on fire, and while blazing pour 3 or 4 times from one to the other. This will look like a stream of fire; twist a piece of lemon peel on top, with a little grated nutmeg, and serve. This preparation requires skill; a little practice will be necessary.

24.

BRANDY AND GINGER ALE.

Large high glass, 2 or 3 lumps of ice, 1 wine glass of brandy, 1 bottle ginger ale. Stir with spoon and serve.

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25.

BRANDY AND SODA.

Large punch glass; 1 or 2 pieces of clear ice, 1 wine glass of brandy, 1 bottle plain soda. Stir well and serve. Imported Club Soda is the best to use.

26.

BRANDY BURNED WITH PEACH.

Use small bar glass; 1 wine glass of brandy, $\frac{1}{2}$ tablespoon sugar, burn brandy and sugar together in a saucer, place 2 or 3 slices dried peach in a hot stem glass, pour the burned liquid over it, grate a little nutmeg over it and serve.

27.

BRANDY COCKTAIL.

Mixing glass 2-3 full fine ice, 3 dashes of plain syrup, 1 or 2 dashes Abbott's Bitters, 1 or 2 dashes orange bitters, 1 wine glass brandy, 1 piece of lemon peel. Stir well and strain into a cocktail glass and serve.

28.

BRANDY CRUSTA.

Mixing glass 2-3 full of fine ice; 2 dashes Abbott's Bitters, 3 dashes syrup, 1 dash orange bitters, 1 wine glass brandy, 3 dashes lemon juice. Stir thoroughly, peel the rind from a lemon all in one piece; fit it into the wine glass, covering the entire inside; rub a slice of lemon around the top of glass; dip it into pulverized sugar; strain the mixture into this prepared (tall) glass and serve.

29.

BRANDY CHAMPERELLE.

Use a wine glass; $\frac{1}{4}$ glass curacoa, $\frac{1}{4}$ glass yellow chartreuse, $\frac{1}{4}$ glass anisette, $\frac{1}{2}$ glass brandy, 2 or 3 drops Abbott's Bitters. Do not allow colors to mix.

30.

BRANDY FLOAT.

Use champagne glass; fill it 2-3 full of carbonated water; use a spoon and float brandy on top.

31.

BRANDY FLIP.

Use large bar glass, half full of ice; 1 whole egg, $\frac{1}{2}$ tablespoon sugar, 1 wine glass brandy. Shake well and strain into flip glass; grate a little nutmeg on top, and serve.

32.

BRANDY FIX.

Use large bar glass, half full of ice; $\frac{1}{2}$ teaspoonful sugar, 1 dash seltzer, $\frac{1}{2}$ pony pineapple syrup, 1 wine glass brandy. Stir with spoon, fill up with ice, dress with fruits, and serve.

33.

BRANDY DAISY.

A large bar glass, half full of ice; 3 or 4 dashes of syrup, 3 dashes curacoa, 3 dashes lemon juice, 1 wine glass brandy. Shake thoroughly, strain in small thin glass, fill up with seltzer or Apollinaris, and serve.

34.

BRANDY FIZZ.

Use large bar glass, 2-3 full of ice; 1 teaspoonful of sugar, 3 or 4 dashes of lemon juice, white of 1 egg, 1 wine glass of brandy. Shake well, strain into fizz glass, fill up with seltzer and drink while effervescing.

35.

BRANDY PUNCH.

Large bar glass, half full of ice; 1 tablespoonful sugar, 1 dash raspberry syrup, 3 dashes lemon juice, 1 dash rum, 1 glass brandy. Shake well, fill up with ice, dress with fruit and serve with straws.

36.

BRANDY SANGAREE.

Mixing glass full of ice; 1 teaspoonful of sugar, $\frac{1}{2}$ wine glass mineral water, 1 wine glass brandy. Stir well, dash port wine on top; grate nutmeg, and serve.

37.

BRANDY SCAFFA.

Use sherry glass; $\frac{1}{4}$ glass raspberry syrup, $\frac{1}{4}$ glass maraschino, $\frac{1}{4}$ glass green chartreuse. Top off with brandy and serve like Pousse Cafe.

38.

BRANDY TODDY.

Put in a whiskey glass; 1 teaspoonful sugar dissolved in a little water, 1 small piece of ice. Hand the bottle of brandy to customer and let him help himself.

39.

BRANDY SMASH.

Use old-fashioned cocktail glass; 1 teaspoonful sugar dissolved with seltzer, 3 or 4 sprigs of mint pressed slightly with muddler, 1 good-sized piece of ice, 1 wine glass brandy. Stir well, dash with seltzer and serve with spoon in the glass.

40.

BRANDY SOUR.

Use mixing glass 2-3 full of ice; 3 dashes syrup, 3 dashes lemon juice, 1 wine glass brandy. Stir well, strain into small thin glass with pineapple and dash with seltzer, and serve.

41.

BRUT COCKTAIL.

Use mixing glass of shaved ice; 3 dashes Abbott's Bitters, 1-3 glass Amer Picon, 2-3 glass of French vermouth. Stir well, strain into a cocktail glass, and serve.

42.

BEEF TEA.

Use a hot water glass; $\frac{1}{2}$ teaspoonful of good beef extract; fill glass with hot water. Stir well, season with pepper and salt; also celery salt, and serve with spoon and small glass of ice on side.

43.

BLACK STRIPE.

Use a whisky glass, with enough Jamaica rum to cover bottom of glass; 1 tablespoon of New Orleans molasses. Place spoon in glass, hand bottle to customer and allow him to stir and help himself.

44.

CARAMEL COLORING.

Take 10 pounds of loaf sugar, 2 pints filtered water. Crush and dissolve the sugar in the water; boil it in a 6-gallon copper kettle, stirring occasionally until it gets brown; when it begins to burn reduce the fire; let it burn until the smoke hurts the eyes; then try it out by dipping a rod in it and letting a few drops fall into a glass of cool water; if it crystallizes it is done; then pour in by degrees, about a gallon of luke-warm water, stirring all the while; let it cool and put in a jug.

45.

CATAWBA COBBLER.

Large bar glass half full of ice; 1 teaspoonful powdered sugar dissolved in water, 1 slice of orange, quartered; 1 wine glass Catawba wine. Fill up with ice, ornament with berries, and serve with straw.

46.

CALIFORNIA SHERRY COBBLER.

Large bar glass half full of ice; $\frac{1}{2}$ tablespoonful of sugar, 1 pony pineapple syrup, 1 wine glass California sherry. Stir well, fill up with ice, dress with fruit; dash port wine on top; serve with a straw.

47.

CALIFORNIA WINE COBBLER.

Large bar glass half full of ice; $\frac{1}{2}$ table-spoonful of sugar, juice of 1 orange, 1 wine glass California wine. Stir well, fill up with ice, dash with claret, dress with fruit, serve with a straw.

48.

CHAMPAGNE COCKTAIL.

Use tall thin glass; 1 lump of sugar, 2 dashes Abbott's Bitters, 1 small lump of ice, 1 piece of twisted lemon peel. Fill up glass with wine, stir up with a spoon, and serve. One pint of wine will make three drinks; one quart will make six cocktails.

49.

CHAMPAGNE COBBLER.

Use medium sized thin glass, 1-3 full of shaved ice, 1 teaspoonful powdered sugar, 1 piece each of orange and lemon peel. Fill with wine; decorate with berries, and serve with straw. One quart of wine will serve four or five persons.

50.

CHAMPAGNE CUP.

For a four-gallon mixture put in a large punch bowl, 2 cans pineapple, quartered, 8 oranges, sliced; 4 lemons, sliced; 1 quart curacoa, 1 pint chartreuse, 1 pint abricotine, 1 quart Cognac brandy, 1 quart of Tokay or Catawba wine. Stir up well and let it stand over night, and add, when ready to use, 3 quarts Apollinaris, 6 quarts champagne; put a large piece of ice in the punch bowl, decorate with fruits, and serve in champagne cups.

51.

CHAMPAGNE JULEP.

Use mixing glass half full of ice; 1 lump white sugar, 3 sprigs of mint. Pour wine slowly, stir gently, fill up with ice, dress with fruit, dash brandy on top, and serve with straw.

52.

CHAMPAGNE PUNCH.

Put in large punch bowl, 4 quarts champagne, 2 quarts mineral water, 8 pieces cut loaf sugar, 3 oranges, sliced; 3 lemons, sliced, 1 can pineapple, sliced and quartered; 1 pint abricotine. Stir gently and place large square of ice in bowl; serve in glass cups.

53.

CHAMPAGNE SOUR.

Use fancy sour glass; 1 lump sugar, 3 dashes of lemon juice. Fill the glass slowly with champagne, stir gently, dress with fruit, and serve.

54.

CHAMPAGNE AND CLARET CUP.

Use large punch bowl; 4 bottles of claret wine, 1 pint of curacoa, 1 pint of sherry, 1 quart of French brandy, $\frac{1}{2}$ pint raspberry syrup, 4 oranges, sliced; 3 lemons, sliced; 3 bottles carbonated water, 2 bottles sweet soda. Sweeten with granulated sugar, then let it stand two hours; place large square of ice in bowl; it is then fit for use. This will serve 35 persons, using glass cups.

55.

CHAMPAGNE VELVET.

For this drink a bottle of champagne and a bottle of porter (both cold) must be used. Fill the goblet half full of porter and balance with champagne; stir with a spoon slowly and carefully, and serve.

56.

CHICAGO EGGNOG.

Use large bar glass 2-3 full of ice; 1 tablespoon of powdered sugar, 1 whole egg, $\frac{1}{2}$ pony brandy, $\frac{1}{2}$ pony Jamaica rum, $\frac{1}{2}$ pony Madeira wine. - Fill glass with milk; shake thoroughly, strain in thin glass, grate nutmeg on top, and serve.

57.

CIDER NECTAR.

Use large bar glass, with 3 small pieces of ice; 2 wine glasses of cider, 1 wine glass mineral water $\frac{1}{4}$ wine glass sherry, 1 dash of brandy, 1 dash lemon juice, 1 twist lemon peel, 1 tablespoon sugar. Stir well; trim with fruit, grate nutmeg on top; serve.

58.

CINCINNATI COCKTAIL.

Half a glass of beer; fill up with soda. This is a palatable drink for warm weather.

59.

CLARET COBBLER.

Use mixing glass half full of ice; 1 teaspoon sugar, 3 pieces lemon peel, 2 wine glasses claret. Stir gently, fill up with ice, dress with fruits, and serve with straws.

60.

CLARET CUP.

Put in punch bowl for 2-gallon mixture, 1 can pineapple, 4 oranges, sliced; 3 lemons, sliced; 3 wine glasses abricotine, 2 wine glasses curacoa, 2 quart bottles mineral water, 4 quart bottles of claret. Let this mixture stand about 4 hours, then put a large piece of ice in bowl, add 2 quarts champagne, or other sparkling wine; decorate the ice with fruits, and serve in champagne glasses.

61.

CLARET PUNCH.

Use large bar glass 2-3 full fine ice; 1 tablespoon sugar, 3 or 4 dashes lemon juice, 2 wine glasses claret. Shake well; strain in thin glass; dash with seltzer, dress with fruits, and serve with straws.

62.

CHOCOLATE PUNCH.

Use large bar glass 2-3 full of fine ice; $\frac{1}{2}$ tablespoon sugar, 1 wine glass port wine, 1 pony curacao, 1 egg, and fill glass with milk. Shake thoroughly, strain into a punch glass and grate a little nutmeg on top, and serve.

63.

COFFEE COCKTAIL.

Use large bar glass 2-3 full of ice; 1 teaspoon sugar, 1 fresh egg, 1 wine glass port wine, 1 pony brandy. Shake thoroughly, strain into medium-sized thin glass, grate a little nutmeg on top, and serve.

64.

COMPANION PUNCH.

Use large punch bowl; 1 pint lemon juice, 1 pint syrup, $\frac{1}{2}$ pint of peach or orange juice, 1 pint of brandy, 4 quarts of dry and sweet Catawba, 2 quarts claret, 2 quarts carbonated water. Stir the above ingredients thoroughly; put in large square of ice and dress with fruit; serve in punch glasses.

65.

CONTINENTAL SOUR.

Use large bar glass half full of shaved ice; 1 teaspoon sugar, 4 or 5 dashes lemon, 1 wine glass whiskey, 1 wine glass claret. Shake well, strain into a sour glass, and serve.

66.

CORDIAL LEMONADE.

Make a plain lemonade, ornament it with fruit. Pour in slowly about half a pony of curacoa, creme de menthe, creme yvette, or any cordial the customer desires.

67.

COUPEREE CREAM.

Use tall thin glass; 1 wine glass of brandy, 1 pony maraschino, 1 tablespoonful vanilla ice cream, 2 dashes of creme de roses. Stir slowly while pouring in plain soda; shake cinnamon on top, and serve.

68.

CREME DE MENTHE.

Fill stem glass with fine shaved ice; pour in creme de menthe until the glass is full; serve with straw cut in half.

69.

CURACOA PUNCH.

Use large bar glass half full of ice; 1 tablespoon powdered sugar, 3 or 4 dashes lemon, $\frac{1}{2}$ wine glass brandy, 1 pony curacoa, $\frac{1}{2}$ pony Jamaica rum, $\frac{1}{2}$ glass carbonated water. Stir well with spoon; fill up with ice, dress with fruits, serve with straws.

70.

DREAM.

Use large bar glass 2-3 full of ice; 1 teaspoon sugar, 3 or 4 dashes lemon juice, white of 1 egg, 1 jigger Tom gin, 3 wine glasses milk and cream. Shake well, strain into a thin lemonade glass, dash creme de menthe over the top, enough to cover, and serve.

71.

DURKEE.

Use large bar glass 2-3 full of fine ice; juice of half a lemon, 1 teaspoon sugar, 1 jigger of Jamaica rum, 3 dashes curacoa. Shake well, strain in thin lemonade glass, fill with club soda, stir, and serve.

72.

EGG LEMONADE.

Use large bar glass 2-3 full of fine ice; 1 tablespoon powdered sugar, juice of 1 lemon, 1 fresh egg. Fill up glass with water, shake thoroughly, strain into a thin lemonade glass, and serve.

73.

EGGNOG.

Use large bar glass half full of ice; 1 fresh egg, $\frac{1}{2}$ tablespoon sugar, $\frac{1}{2}$ pony Jamaica rum, 1 pony brandy. Fill up the glass with rich milk and shake up well until thoroughly mixed, strain into a tall thin glass and grate nutmeg on top, and serve.

74.

EGG PHOSPHATE.

Use large bar glass half full fine ice; 1 teaspoon sugar, 1 teaspoon of acid phosphate, 1 whole egg. Fill glass with water, shake well, strain into lemonade glass, and serve.

75.

ELDORADO PUNCH.

Use large bar glass half full of ice; 1 pony of brandy, $\frac{1}{2}$ pony Bourbon, $\frac{1}{2}$ pony Jamaica rum, $\frac{1}{2}$ spoon powdered sugar, 2 dashes lemon. Shake well, strain into thin glasses, with slice of orange; serve with a straw.

76.

ESSENCE OF LEMON..

2 ounces oil of lemon, 1 quart of alcohol (188 per cent), $1\frac{1}{2}$ quarts of water, 2 ounces of citric acid. Grind the citric acid in a mortar; then dissolve it in the water, put the oil of lemon in the alcohol; shake well, then add the acid water; put in a jug; keep in a cool place.

77.

FISH HOUSE PUNCH.

One-third pint lemon juice, $\frac{3}{4}$ pound white sugar, dissolved in sufficient water, $\frac{1}{2}$ pint Cognac brandy, $\frac{1}{4}$ pint peach brandy, $\frac{1}{4}$ pint Jamaica rum, $2\frac{1}{2}$ pints cold water.- Ice and serve.

78.

FANCY WHISKEY SMASH.

Use large bar glass half full of ice, 2 teaspoons sugar, 1 wine glass carbonated water, 3 sprigs of mint, pressed, 1 wine glass whiskey. Stir well; fill up with ice, trim with fruit, and serve.

79.

GIN AND CALAMUS.

Use whiskey glass. Two or three pieces of calamus root should be placed in a bottle of gin until the essence has been extracted. To serve, hand out glass with the bottle; allow customer to help himself.

80.

GIN AND MILK.

Use whiskey glass. Hand out glass with spoon in and the bottle of gin; allow customer to help himself, then fill up glass with cold milk.

81.

GIN AND MOLASSES.

Use whisky glass. Put enough gin in glass to cover bottom; drop in one tablespoon of New Orleans molasses; place spoon in glass and allow customer to help himself. Use hot water to cleanse glass.

82.

GIN AND TANSY.

Use whiskey glass. This is an old-fashioned and excellent tonic. It is prepared by steeping a bunch of tansy in a bottle of Holland gin, which will extract the essence. When serving, set the glass, with the lump of ice, before the customer, allowing him to help himself.

83.

GIN COCKTAIL.

Fill mixing glass 2-3 full of ice; 1 piece of lemon peel, 1 teaspoon of syrup, 2 dashes of orange bitters, 1 dash of Abbott's Bitters, 1 wine glass of gin. Stir and strain in cocktail glass, with fruit, if desired.

84.

GIN DAISY.

Prepare this drink in the same manner as Brandy Daisy, substituting gin for brandy.

85.

GIN FIX.

Use large bar glass half full of ice; $\frac{1}{2}$ tablespoon of sugar, $\frac{1}{2}$ pony pineapple syrup, 1 wine glass Holland gin, dash with seltzer. Fill glass with ice, dress with fruit, and serve with straw.

86.

GIN FIZZ (Plain).

Use large bar glass 2-3 full of ice; $\frac{1}{2}$ tablespoon of sugar, 3 or 4 dashes of lemon juice, 1 jigger Old Tom gin. Shake well, strain into a fizz glass, fill up with seltzer.

87.

GIN FIZZ (Golden).

Use large bar glass 2-3 full of ice, $\frac{1}{2}$ tablespoon sugar, 3 or 4 dashes lemon juice, 1 jigger Old Tom gin, 1 fresh egg. Shake well, strain into fizz glass, fill up with seltzer.

88.

GIN FIZZ (Silver).

Use large bar glass 2-3 full of ice; $\frac{1}{2}$ tablespoon sugar, 1 jigger Old Tom gin, white of 1 egg, 3 dashes lemon juice. Shake well, strain into fizz glass, fill up with seltzer.

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89.

GIN FLIP.

Use large bar glass half full of ice; 1 teaspoon sugar, with dash of seltzer, 1 wine glass Holland gin, 1 fresh egg. Shake well, strain in fancy glass, grate nutmeg on top, and serve.

90.

GIN CRUSTA.

Prepare this drink like a Brandy Crusta, using gin in place of brandy.

91.

GIN PUNCH.

Use large bar glass half full of ice; 1 tablespoon raspberry syrup, 1 tablespoon powdered sugar, dissolved in seltzer; 1½ wine glasses of Holland gin, 3 or 4 dashes lemon juice, 1 slice of orange, cut up; 2 dashes maraschino. Fill up with ice, shake well, and dress with pineapple and berries.

92.

GIN RICKEY.

Take a rickey glass; juice of 1 lemon or lime, 1 nicely cut piece of ice. Place whiskey glass on bar beside bottle; allow customer to help himself; put drink into the rickey glass; fill up with seltzer or other mineral water; place spoon in glass, serve.

93.

GIN SANGAREE.

Prepare this drink same as Brandy Sangaree, substituting gin instead of brandy.

94.

GIN SMASH.

Use old-fashioned cocktail glass; 1 teaspoon powdered sugar, 1 dash of seltzer, 4 or 5 sprigs of mint. Crush the mint slightly with muddler, and fill up glass with cracked ice; add 1 jigger of gin, stir gently, and serve with a spoon.

95.

GOTHIC PUNCH.

Use large punch bowl; 2 bottles of claret, 6 bottles dry Catawba, 2 bottles champagne, 4 oranges, sliced; 2 lemons, sliced; 1 pound granulated sugar dissolved in seltzer. Allow this mixture, after stirring it well, to stand 2 hours; then put in champagne; add large square of ice; serve in cups or champagne glasses.

96.

GLASGOW FLIP.

Beat 1 egg thoroughly, add the juice of 1 lemon, $\frac{1}{2}$ tablespoon powdered sugar; put in large, thin glass, fill up with cold ginger, stir well, and serve.

97.

GOLDEN SLIPPER.

Use wine glass; $\frac{1}{2}$ glass yellow chartreuse, yolk of 1 egg, $\frac{1}{2}$ glass Danziger Goldwasser. Be careful when preparing not to break yolk of egg.

98.

GUM SYRUP.

Take 15 pounds loaf or granulated sugar, 1 gallon of water. Boil for 8 or 10 minutes, then add water enough to make 2 gallons.

99.

HALF AND HALF.

Mix half ale or beer and porter together. This is the American style.

100.

HIGH BALL.

Place in a high ball glass 1 piece of nicely cut ice, 1 fresh piece of lemon peel. Place a glass and bottle on bar for customer to help himself; then pour the liquor in high ball glass and fill up with seltzer, or any water the customer may desire; place spoon in glass, and serve.

101.

HOCK COBBLER.

Prepared same as Catawba Cobbler; substitute Hock wine instead.

102.

HONOLULU COCKTAIL.

Use star champagne glass; 1 small piece of ice, 2 dashes Abbott's Bitters, 1 jigger whiskey. Fill almost to top of glass with seltzer, then drop in small spoon of sugar and stir; drink while effervescing.

103.

HORSE'S NECK.

Use large size fizz glass. Peel a lemon in one long string and place in glass so one end hangs over edge; 2 or 3 lumps of ice. Fill up glass with imported ginger ale, and serve.

104.

HOT RUM.

Use hot water glass. 1 lump sugar, hot water enough to dissolve sugar, 1 wine glass Jamaica rum. Fill with hot water, put in fresh lemon peel, stir, and grate nutmeg on top.

105.

HOT SPICED RUM.

Prepare same as hot rum; add cloves and allspice.

106.

HOT WHISKEY SLING.

Use hot water glass; 1 lump sugar and enough hot water to dissolve it; 1 wine glass whiskey, 1 piece lemon peel. Fill up glass with hot water; stir with spoon, grate nutmeg on top.

107.

HOT SCOTCH WHISKEY.

Prepare the same as above, substituting Scotch whiskey instead.

108.

HOT IRISH WHISKEY.

Prepare the same as above, substituting Irish whiskey instead.

109

HOT WHISKEY PUNCH.

Use hot water punch glass. Rinse glass in hot water and then put in 2 lumps of sugar and enough hot water to dissolve them, 1 piece lemon peel, 3 or 4 dashes of lemon juice, 1 jigger of whiskey. Fill up with hot water, stir with spoon, grate nutmeg on top and serve.

110.

HOT SCOTCH WHISKEY PUNCH.

Prepare the same as hot whiskey punch, using Scotch whiskey instead.

111.

HOT IRISH PUNCH.

Prepare the same as above, using Irish whiskey instead.

112.

HOT RUM PUNCH.

Prepare the same as whiskey punch, substituting rum instead of whiskey.

113.

IMPERIAL EGG NOGG.

Use large bar glass half full of ice; 1 tablespoon sugar, 1 fresh egg, $\frac{1}{2}$ jigger whiskey, $\frac{1}{2}$ jigger Jamaica rum, 3 or 4 dashes raspberry syrup. Fill up with rich milk, shake well and strain into tall thin glass and dash curacoa over top.

114.

INTERNATIONAL COCKTAIL.

Use mixing glass half filled with cracked ice; 1 twisted lemon peel, 3 dashes of gum syrup, 3 dashes of orange bitters, 1 dash of Abbott's Bitters, 2 dashes of anisette, 2-3 jigger Old Scotch whiskey, 1-3 jigger rye whiskey. Stir well and strain into cocktail glass with cherry or olive.

115.

ITALIAN WINE LEMONADE.

Use large bar glass two-thirds full of ice; 1 tablespoonful of sugar, 1 dash of seltzer, 3 dashes of raspberry syrup, 2 dashes of orange bitters, juice of half a lemon, 1 jigger of sherry wine. Fill up with seltzer, stir well, dress with pineapple, serve with straws.

116.

JAPANESE COCKTAIL.

Use large bar glass half full of ice; 3 or 4 dashes Orgeat syrup, 1 or 2 dashes Abbott's Bitters, 1 jigger of brandy. Stir well; strain into cocktail glass and serve.

117.

JERSEY COCKTAIL.

Using large mixing glass half full of ice; 1 teaspoon sugar, 2 or 3 dashes of Abbott's Bitters, 1 jigger of cider. Stir well, strain into cocktail glass and twist lemon peel on top.

118.

JERSEY LILY POUSSE CAFE.

Use pony glass; $\frac{1}{2}$ green chartreuse, $\frac{1}{2}$ Cognac brandy. Pour brandy in carefully so it will not mix, and serve.

119.

JOHN COLLINS.

Use large bar glass; $\frac{1}{2}$ dozen lumps of ice, 1 teaspoon fine sugar, 2 or 3 dashes of lemon juice, 1 jigger of Tom gin, 1 bottle of plain soda. Mix well with spoon, take out spoon and serve.

120.

JOHN H. CONSIDINE'S DECANter BITTERS.

Put in a large decanter the following: 1 ounce Peruvian bark, 1 ounce of cloves, 1 ounce allspice, 2 ounces cinnamon, $\frac{1}{4}$ pound of whole seed raisins, 1 whole lemon rind, cut in slices; 1 whole orange rind, cut in slices. Fill up decanter with half old rye whiskey and half Medford rum; fill up the decanter with liquor whenever it runs out. This preparation will last from 2 to 3 years.

121.

KIRSCHWASSER PUNCH.

Use large bar glass half full of ice; 1 or 2 dashes lime or lemon juice, $\frac{1}{2}$ tablespoon powdered sugar, 3 dashes yellow Chartreuse, 1 dash seltzer, 1 glass Kirschwasser. Stir well, fill up with ice, trim with fruit; serve with straws.

122.

KNICKERBEIN.

Use sherry wine glass; 1-3 raspberry cordial, 1 yelk of an egg, cover egg with Benedictine, 1-3 glass of Kummel, 3 drops of Abbott's Bitters. Prepare this drink as you would when making a Pousse Cafe so that the colors will keep separate.

123.

KNICKERBOCKER.

Use large bar glass; 4 or 5 dashes of raspberry syrup, 4 or 5 dashes lemon juice, 1 slice pineapple, 1 slice of orange, 1 slice of lemon, 1 jigger of Santa Cruz rum, 3 dashes of curacao. Fill up glass with ice, stir well, trim with fruit and serve.

124.

KANSAS CYCLONE.

Use large thin glass; 1 piece of ice, with spoon in glass; 3 dashes of lemon, 3 dashes creme de menthe, 1 teaspoon bromo. Pour in mineral water and drink quick.

125.

LEMONADE.

Use large bar glass, half full of ice; 1 heaping tablespoon of sugar, 6 or 8 dashes of lemon juice. Fill up with water, shake well, dress with fruit, serve with straw. When customer wishes lemonade strained, put in smaller glass and place slice of orange in glass.

126.

LEMON SYRUP.

Take 5 gallons gum syrup, 5 ounces tartaric acid, 4 ounces oil of lemon, 1 pint of alcohol, 1 quart carbonated water. Put into a large demijohn, shake up well and let it stand 24 hours. It will then be ready for use.

127.

MANHATTAN COCKTAIL.

Use mixing glass half full of ice. 1 piece of lemon peel, 1 dash of syrup, 1 dash of Abbott's Bitters, 1 dash of orange bitters, $\frac{1}{2}$ jigger of vermouth, $\frac{1}{2}$ jigger of whiskey. Stir well; strain into cocktail glass and serve.

128.

MARTINEZ COCKTAIL.

Prepare same as Manhattan Cocktail, substituting gin for whiskey.

129.

MILK PUNCH.

Use large bar glass half full of ice; 1 tablespoon fine sugar, half jigger Cognac brandy, half jigger rum. Fill up with milk, shake well; strain into tall thin glass, grate nutmeg on top, and serve.

130.

MILK SHAKE.

Use large bar glass half full of ice; 1 tablespoon sugar, 1 fresh egg. Fill up with milk, shake well, and strain into tall thin glass, grate nutmeg on top, and serve.

131.

MILK PUNCH (Hot).

Prepare this punch same as milk punch, using hot milk and omit ice.

132.

MINT JULEP.

Use large bar glass; take 3 or 4 sprigs of fresh mint, 1 tablespoon sugar, 1 dash mineral water. Press mint well in the sugar and water until the flavor is extracted; add 1½ jiggers of brandy; fill up glass with fine shaved ice, then draw out the sprigs of mint and place them with stems downward in ice; dress with berries and sliced fruit; dash with Jamaica rum, and serve with straws.

133.

MINT JULEP (Southern Style).

Use large bar glass; 6 or 8 sprigs of fresh mint, 1 teaspoon fine sugar, ½ wine glass carbonated water, ½ wine glass peach brandy, ½ wine glass Cognac brandy. Fill up glass with shaved ice, stir with spoon, dress with sprigs of mint, and serve with straws.

134.

MISSISSIPPI PUNCH.

Use large bar glass; 1 tablespoon sugar, enough water to dissolve the sugar, 3 or 4 dashes of lemon juice, ½ wine glass Jamaica rum, ½ wine glass Bourborn whiskey, ½ wine glass brandy. Mix well, fill up with ice, trim with fruit, serve with straws.

135.

MORNING GLORY FIZZ.

Use large bar glass full of ice; 2 or 3 dashes of gum syrup, 2 dashes of lime or lemon juice, 2 dashes curacoa, 2 dashes Abbott's Bitters, 2 dashes of absinthe, ½ jigger of brandy, ½ jigger of whiskey. Shake well, strain in tall thin glass, fill up with seltzer or any other water desired. This is a good bracer in the morning.

136.

MONTANA CLUB COCKTAIL.

Use large bar glass half full of ice; 2 dashes Abbott's Bitters, 2 dashes anisette, $\frac{1}{2}$ jigger French vermouth, $\frac{1}{2}$ jigger California brandy. Stir with spoon, strain in cocktail glass, put in olive, and serve.

137.

MULLED CLARET.

One lump sugar, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon fine cloves, $\frac{1}{2}$ teaspoon fine allspice, 3 or 4 dashes of lemon juice, 2 jiggers of claret. Use a large bar glass, heat a poker red hot and stick into liquid until it boils; strain, and serve in hot claret.

138.

ILLINOIS GUARD PUNCH.

Use large bar glass; 1 tablespoon sugar, 2 dashes raspberry syrup, 3 dashes lemon juice, 1 jigger of brandy, 1 jigger of Catawba. Stir well, fill up with ice, dress with fruits, dash with Jamaica rum; serve with straw.

139.

OLD-FASHIONED COCKTAIL.

Use old-fashioned cocktail glass; 1 piece cut loaf sugar, dash with seltzer and crush sugar with muddler, 1 square piece of ice, 1 dash of orange bitters, 1 dash Abbott's Bitters, 1 piece of lemon peel, 1 jigger whiskey. Stir gently, and serve with spoon in glass.

140.

OLD-FASHIONED TODDY.

Use old-fashioned cocktail glass; 1 teaspoon sugar with dash of seltzer, 2 or 3 small pieces of ice, 1 jigger of Old Bourbon whiskey, Stir gently, and serve with spoon in glass.

141.

OLD TOM GIN COCKTAIL.

Use mixing glass half full of ice; 2 dashes Abbott's Bitters, 2 dashes curacoa, 2 dashes gum syrup, 1 jigger Old Tom gin. Stir well, strain into a cocktail glass, twist lemon peel on top.

142.

OLIVETTE COCKTAIL.

Use large bar glass half full of ice; 2 dashes of syrup, 3 dashes of orange bitters, 3 dashes absinthe, 1 jigger of Plymouth gin. Stir with spoon, strain in cocktail glass, put in olive, twist lemon peel on top, and serve.

143.

ORGEAT PUNCH.

Use large bar glass half full of ice; $\frac{1}{2}$ jigger Orgeat syrup, 1 jigger French brandy, 4 or 5 dashes lemon juice. Stir well, fill up with ice, dash with port wine, trim with fruit, and serve.

144.

OYSTER COCKTAIL.

Use star champagne glass; half dozen small oysters, 1 dash lemon juice, 3 dashes Paprica sauce, 2 dashes vinegar. Shake on top a little salt and pepper. Stir gently with spoon, and serve.

145.

OWL CLUB PUNCH.

Use large punch bowl; 2 bottles claret, 2 bottles sparkling Burgundy, 4 bottles Waukesha water, 1 bottle Cognac brandy, 1 pint lemon juice, $\frac{1}{2}$ pint curacoa, 1 pound granulated sugar dissolved in water, 4 oranges, sliced and cut in half; 4 lemons, sliced and quartered. Place large square of ice in bowl. Serve in glass cups.

146.

PALMETTO COCKTAIL.

Mixing glass half full of ice; 2 dashes Abbott's Bitters, $\frac{1}{2}$ jigger Santa Cruz rum, $\frac{1}{2}$ jigger vermouth. Stir well, strain into a cocktail glass, and serve.

147.

PHOSPHATE D'ABBOTT.

Half teaspoonful Acid Phosphate, 1 teaspoonful Abbott's Bitters, 3 dashes lemon syrup. Fill up with seltzer.

148.

PEACH AND HONEY.

Use whiskey glass; 1 tablespoon pure honey, 1 jigger peach brandy. Stir with spoon, and serve.

149.

PINEAPPLE JULEP.

For a party of six use small punch bowl. 1 quart sparkling Moselle, 1 jigger raspberry syrup, 1 jigger Maraschino, 1 jigger DeKuyper gin, 1 jigger of lemon juice, 1 jigger orange bitters, 4 oranges, sliced; 2 lemons, sliced; 1 ripe pineapple, sliced and quartered; 1 bottle Apollinaris water. Place large square of ice in bowl; dress with the fruits, and serve julep in fancy stem glass.

150.

PING PONG COCKTAIL.

Use mixing glass, half full of ice; 3 dashes lemon juice, 3 dashes gum syrup, 3 dashes orange bitters, 1 jigger sloe gin.- Stir well, strain in cocktail glass, add pineapple, and serve.

151.

PLAIN SYRUP.

Take 10 pounds loaf sugar, 1 gallon water. Boil until dissolved and filter into jug.

152.

POUSSE CAFE.

Pour in a pousse cafe glass as follows: 1-6 glass raspberry syrup, 1-6 glass Maraschino, 1-6 glass green vanilla, 1-6 glass curacao, 1-6 glass yellow chartreuse, 1-6 glass brandy. In preparing the above use a small wine glass with spoon, for pouring in each cordial separately. Be careful they do not mix together.

153.

POUSSE CAFE.

Half glass Maraschino, 1-6 glass vanilla, 1-6 glass curacao, 1-6 glass chartreuse, 1-6 glass brandy. This is the Parisian Cafe recipe. Serve without letting colors mix.

154.

POUSSE CAFE (Manhattan).

One-quarter Maraschino, $\frac{1}{4}$ curacao, $\frac{1}{4}$ green chartreuse, $\frac{1}{4}$ brandy. This is the New York Cafe style of serving. Don't allow colors to mix.

155.

POUSSE L'AMOUR.

Use sherry glass; $\frac{1}{4}$ glass Maraschino, yelk of 1 egg, $\frac{1}{4}$ glass vanilla cordial, $\frac{1}{4}$ glass brandy. Keep this drink in separate layers, and serve.

156.

PORT WINE FLIP.

Use large bar glass, half full of ice; half tablespoon sugar, 1 jigger of port wine, 1 fresh egg. Shake well, strain in flip glass, grate nutmeg on top and serve.

157.

PORT WINE COBBLER.

Use large bar glass, half full of ice, half jigger Orchard syrup, half tablespoonful sugar, 1 jigger port wine. Stir well, fill up with ice, dress with fruit, serve with straw

158.

PORT WINE SANGAREE.

Use large bar glass half full of ice; 1 teaspoon sugar, 1 large glass port wine. Shake well, strain in fancy stem glass, grate nutmeg on top, and serve.

159.

PORT WINE PUNCH.

Use large bar glass, half full of ice; 4 dashes of lemon juice, 4 dashes Orchard syrup, 1 tablespoon sugar, 2 jiggers port wine. Stir well, fill up with ice, dress with fruit, and serve with straws.

160.

PUNCH a la ROMAINE.

One bottle champagne, 1 bottle rum, 10 lemons, 3 sweet oranges, 2 pounds powdered sugar, 10 fresh eggs.- For a party of 15. Dissolve the sugar in the juice of the lemons and oranges, adding the rind of one orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs, beaten to a froth. Place the bowl on ice till cold, then stir in the rum and wine until thoroughly mixed. Serve in fancy stem glasses.

161.

RENAUD'S POUSSE CAFE.

One-third Cognac brandy, 1-3 Maraschino, 1-3 curacao. Put in whisky glass; mix well with spoon; withdraw spoon, and serve. This delightful drink is from a recipe by Renaud of New Orleans.

162.

RHINE WINE COBBLER.

Use large bar glass, half full of ice; 1 tablespoon of sugar, 1 jigger mineral water, 2 jiggers Rhine wine. Fill up with ice; stir well, add slice of orange with straws, and serve.

163.

RHINE WINE LEMONADE.

Use large bar glass; 1 tablespoon sugar, juice of 1 orange, $\frac{1}{2}$ glass of ice; fill up with Rhine wine. Stir well, add slice of orange with straws, and serve.

164.

ROCK AND RYE.

Put in half tablespoon of rock candy syrup, and allow customer to serve himself from rye whiskey bottle. Put spoon in glass.

165.

ROCKY MOUNTAIN COOLER.

One egg beaten up, half tablespoon powdered sugar, juice of one lemon. Put in medium-size thin glass; fill up with cider; stir well and grate nutmeg on top.

166.

ROMAN PUNCH.

Use large bar glass; 1 tablespoon sugar, 1 tablespoon raspberry syrup, 1 tablespoon lemon juice, 1 jigger carbonated water, juice of half an orange, 1 teaspoon curacoa, half jigger brandy, half jigger Jamaica rum. Fill up glass with ice, stir well, dash with port wine, trim with fruit, and serve with straws.

167.

ROB ROY COCKTAIL.

Use mixing glass half full of ice; 3 dashes of lemon juice, 2 dashes syrup, 2 dashes orange bitters, 1 dash Abbott's Bitters, half jigger Scotch whiskey, half jigger French vermouth. Stir well, strain into a cocktail glass, with olive or cherry, and serve.

168.

RHINE WINE AND SELTZER.

Fill a star champagne glass half full of wine, balance with seltzer or any other carbonated water.

169.

ROYAL COCKTAIL.

Use large bar glass half full of ice; 2 dashes Maraschino, 2 dashes orange bitters, 2 dashes absinthe, 1 jigger Stomach Bitters. Stir well, strain into cocktail glass, add sherry and serve.

170.

ROYAL FIZZ.

Use large glass, half full of ice; 1 tablespoon sugar, 5 or 6 dashes lemon juice, 1 fresh egg, 1 jigger of gin or whiskey (whichever customer desires). Shake well, and strain into fizz glass. Fill up with seltzer, and drink while effervescent.

171.

ROYAL PUNCH.

1 pint hot green tea, $\frac{1}{2}$ pint brandy, $\frac{1}{2}$ pint Jamaica rum, 1 jigger arrack, 1 jigger curacoa, juice of 3 limes, 1 lemon, sliced; 1 cup warm calf's foot jelly, 1 cup sugar. Mix well, while heating, and drink as hot as possible. For party of six.

172.

RUM FLIP.

Prepare this drink same as gin flip, using Jamaica rum instead of gin.

173.

RUM FLIP (Western Style).

Half pint of ale, heated on fire, 1 egg beaten up with powdered sugar. Put the ale in one cup, the egg in another with a small jigger of rum or brandy, pour from one cup into another several times until thoroughly mixed, dash nutmeg on top and serve.

174.

RUM DAISY.

Mixing glass half full of ice; 3 dashes of syrup, 3 dashes of lemon, 3 dashes orange bitters, 1 jigger mineral water. Stir well, strain into thin glass, fill up with carbonated water.

175.

SARATOGA COCKTAIL.

Use mixing glass half full of ice; - 2 dashes Abbott's Bitters, 1-3 jigger brandy, 1-3 jigger whiskey, 1-3 jigger vermouth. Stir well, strain into a claret glass and serve, with slice of lemon.

176.

SHERBET D'ABBOTT.

This delightful sherbet is made by adding half a wine glass of Abbott's Bitters to each pint of lemon juice. To serve use thin glass, put in a wine glass of mixture, and fill up with carbonated water.

177.

SELTZER LEMONADE.

Use large bar glass; 5 or 6 dashes lemon juice, 1 tablespoon sugar, 2 or 3 lumps of ice. Fill up with seltzer, stir with spoon and serve.

178.

SHANDY GAFF.

Use a large glass. Fill half the glass with porter and half the glass with ginger ale. It is also made with half ale and half ginger ale.

179.

SHERRY COBBLER.

Large bar glass half full of ice; 1 tablespoon sugar, 2 or 3 slices of orange, 2 jiggers of sherry. Shake well, fill up with ice, dress top with fruit and serve with straw.

180.

SHERRY WINE FLIP.

Large bar glass half full of ice; 1 fresh egg, half tablespoon sugar, 1½ jiggers sherry. Shake well, strain into fancy glass, grate nutmeg on top and serve.

181.

SHERRY WINE SANGAREE.

Prepare this drink same as Port Wine Sangaree, substituting Sherry for Port.

182.

"SHOW ME" PUNCH.

Use large bar glass, half full of ice; half tablespoon sugar, half teaspoon sweet chocolate or cocoa, 1 jigger Missouri applejack or brandy. Fill up with milk, shake well, strain into large stem glass and serve. Prepare a bottle of cocoa or chocolate sweetened in liquid form, as it will be more convenient to use when dissolved.

183.

SILVER COCKTAIL.

Use mixing glass half full of ice; 1 dash gum syrup, 2 dashes orange bitters, 2 dashes Maraschino, half jigger French vermouth, half jigger Gordon gin. Stir well, strain in cocktail glass, twist lemon peel on top, and serve.

184.

SLOE GIN FIZZ.

Use large bar glass half full of ice; 3 dashes lemon juice, ½ tablespoon sugar, 1 jigger Sloe gin. Shake well, strain into fizz glass, fill up with seltzer and serve.

185.

SODA COCKTAIL.

Large bar glass with 2 or 3 lumps of ice; 1 teaspoon sugar, 2 or 3 dashes of Abbott's Bitters. Fill up glass with lemon soda, stir well, and serve.

186.

SODA LEMONADE.

Prepare this drink same as Seltzer Lemonade, substituting soda for seltzer.

187.

SODA NECTAR.

Use mixing glass half full of ice; half tablespoon sugar, 4 or 5 dashes lemon juice, 1 small teaspoon of bicarbonate of soda. Fill up glass with soda water, stir gently, strain into thin glass.

188.

SODA NEGUS.

Use small punch bowl; 1 pint of port wine, 12 lumps loaf sugar, 12 cloves, 1 teaspoonful nutmeg. Put above ingredients into a clean sauce pan, warm and stir well; do not let it boil; pour into this mixture 1 bottle plain soda.- Put in punch bowl and serve in cups.

189.

STAR COCKTAIL.

Use large bar glass, half full of ice; 2 dashes of gum syrup, 1 dash of curacao, 2 dashes of Abbott's Bitters, half jigger of French vermouth, half jigger of applejack. Stir with spoon, strain in cocktail glass, add cherry and serve.

190.

STONE WALL.

Use large bar glass, with 3 or 4 lumps of ice; 1 teaspoon sugar, 1 jigger of whiskey, 1 bottle of plain soda. Stir well, remove ice and serve.

191.

STONE FENCE.

Use whiskey glass and 2 small pieces of ice; place spoon in glass and allow customer to help himself to whiskey. Fill glass up with sweet cider.

192.

STOUGHTON BITTERS.

Three-quarter ounce Peruvian bark, 1 ounce wild cherry bark, 2 ounces gentian root, bruised, 1 ounce dried orange peel, 1 ounce cardamon seeds, bruised. Put in 1 gallon spirits and it will be ready for use in one week. Strain into small bottle when using.

193.

STOMACH BITTERS.

Two ounces gentian root, 2 ounces orange peel, half ounce cinnamon, half ounce anise seed, half ounce cardamon, half ounce Peruvian bark, quarter ounce gum kino. Bruise all these articles, put them into 1 quart alcohol, let it stand 3 or 4 days, then boil the whole mixture in 2 quarts of water. Strain and add 1 pound of sugar, then add 3 quarts of cold water, mix well and bottle after straining.

194.

ST. CHARLES PUNCH.

Use large bar glass; 1 teaspoon sugar, 3 dashes of lemon juice, 1 dash seltzer, 1 jigger port wine, half jigger brandy, 2 dashes curacoa. Stir well, fill glass with shaved ice, trim with fruit and serve with straws.

195.

ST. CROIX CRUSTA.

Use mixing glass, half full of ice; 3 dashes of gum syrup, 1 dash of Abbott's Bitters, 2 dashes of lemon juice, 1 dash of mineral water, 2 dashes Maraschino, 1 jigger St. Croix rum. Mix well, strain into stem glass, prepared as follows: Remove the peel from one lemon in one long string, put into stem glass after moistening and dipping in sugar.

196.

ST. CROIX FIX.

Large bar glass half full of ice; 2 teaspoons sugar, 3 dashes of lemon juice, 3 dashes pineapple syrup, 1 dash of seltzer, 1 jigger St. Croix rum. Stir well, fill up with ice, trim with fruit, serve with straw.

197.

ST. CROIX RUM PUNCH.

Use large bar glass half full of ice; 1 tablespoon sugar, 3 or 4 dashes of lemon juice, 1 dash of mineral water, 1 dash Jamaica rum, 1 jigger St. Croix rum, 1 slice of lemon. Stir well, fill up with ice, trim with fruit, serve with straw.

198.

ST. CROIX RUM FIZZ.

Use large bar glass half full of ice; half tablespoon sugar, 3 or 4 dashes of lemon juice, white of 1 egg, 1 jigger of St. Croix rum. Shake well, strain into fizz glass, fill up with seltzer or carbonated water, and serve.

199.

ST. CROIX SOUR.

Use large bar glass half full of ice, half tablespoon sugar, 1 dash mineral water, 1 jigger St. Croix rum. Shake well, strain into sour glass with slice of lemon, and serve.

200.

SUNRISE PUNCH.

Use mixing glass half full of ice; 3 dashes pineapple syrup, 3 dashes lemon juice, 3 dashes syrup, 1-3 jigger sweet Catawba, 1-3 jigger Apricotine, 1-3 New England Rum. Stir well, strain into punch glass, with slice of orange, and serve.

201.

SUIESSE.

Use large bar glass half full of ice; 1-3 jigger anisette, 1-3 jigger absinthe, 1-3 jigger Orgeat syrup, white of 1 egg. Shake well, until shaker is well frosted, strain into medium thin glass and fill up with seltzer.

202.

SUYDAM.

One dash of orange bitters, 1 dash Boonekamp bitters, 1 dash Abbott's Bitters. Hand bottle to customer and allow him to fill up glass himself. This is a good bracer when shaky.

203.

TANSY AND WHISKY.

Put tansy sprigs into a quart bottle and fill up with liquor of any kind, a bottle filled in this manner with tansy should last through a season, as bottle can be refilled with liquor as long as strength lasts.

204.

TILlicum PUNCH.

Use large punch bowl; 2 quarts claret, 1 quart Burgundy, 4 oranges sliced, 4 lemons sliced, 1 tablespoonful allspice, cloves, cinnamon, nutmeg ground and mixed; 1 teaspoon green tea, dry; $\frac{1}{2}$ pound sugar dissolved in water, $\frac{1}{2}$ jigger absinthe, 1 jigger raspberry syrup, 1 jigger Maraschino, 1 jigger Curacao, 1 pint brandy, 1 quart carbonated water. Put large square of ice in bowl, pour one quart champagne over all and serve in stem glasses. This drink is a great favorite in Alaska.

205.

TIP TOP PUNCH.

Use large bar glass, with 5 lumps of ice; 1 dash of lemon juice, 1 lump of loaf sugar, 2 slices of pineapple, 1 slice of orange. Fill up with champagne, stir well, dress with berries, serve with straw.

206.

TOM AND JERRY.

Use large bowl. Take the whites of any number of eggs and beat to a stiff froth. Add 1½ tablespoons of powdered sugar to each egg. Beat the yolks of the eggs separate. Stir well together and beat till you have a stiff batter. Add to this as much bicarbonate of soda, as will cover a nickel. Stir up frequently so that eggs will not separate or settle.

207.

TOM AND JERRY (To Serve.)

Put 1 tablespoonful of batter into Tom and Jerry mug; 1 jigger rum and brandy mixed. Fill up with boiling water or milk; grate nutmeg on top; stir with spoon and serve.

208.

TOM COLLINS GIN.

Use large bar glass with 3 or 4 lumps of ice; 1 tablespoon sugar, 3 or 4 dashes of lemon juice, 1 jigger Old Tom gin, 1 bottle plain soda. Stir with spoon; take out ice and serve.

209.

TOM COLLINS BRANDY.

Mix same as above, substituting brandy in place of gin.

210.

TOM COLLINS WHISKEY.

Mix same as above, substituting whiskey for brandy.

211.

TOM COLLINS RUM.

Mix same as above; substitute rum in place of whiskey.

212.

TRILBY COCKTAIL.

Use mixing glass $\frac{1}{2}$ full of ice; 2 dashes of orange bitters, $\frac{1}{2}$ jigger Tom gin, $\frac{1}{2}$ jigger vermouth (Italian). Stir well; strain into cocktail glass; add cherry, and float creme yvette on top.

213.

TURF COCKTAIL.

Use mixing glass half full of ice; 2 dashes absinthe, 2 dashes Maraschino, 2 dashes orange bitters, $\frac{1}{2}$ jigger French vermouth, $\frac{1}{2}$ jigger Plymouth gin. Stir well; strain in cocktail glass; put in olive, and serve.

214.

TUXEDO COCKTAIL.

Use mixing glass half full of ice; 1 dash Maraschino, 1 dash absinthe, 3 dashes orange bitters, $\frac{1}{2}$ jigger French vermouth, $\frac{1}{2}$ Old Tom gin. Stir well; strain in cocktail glass; add cherry, and serve.

215.

TWENTIETH CENTURY PUNCH.

For a 3-gallon mixture; 1 can pineapple, 1 can apricots, $\frac{1}{2}$ dozen lemons, sliced; $\frac{1}{2}$ dozen oranges, sliced; 1 jigger Jamaica rum, 1 jigger raspberry syrup, 1 quart apple brandy, 2 gallons sweet catawba, 1 bottle carbonated water. Mix the ingredients well together; put into large punch bowl with large piece of ice, and serve in cups.

216.

VANILLA PUNCH.

Use large bar glass; 1 tablespoonful of sugar dissolved in water, 2 dashes curacoa, 3 dashes lemon juice, $\frac{1}{2}$ jigger lemon cordial, 1 jigger cognac brandy. Stir well; fill up with ice; trim with fruit; serve with straws.

217.

VERMOUTH COCKTAIL.

Use mixing glass $\frac{1}{2}$ full of ice; 3 dashes gum syrup, 2 dashes Abbott's Bitters, 1 jigger vermouth. Stir well; strain into cocktail glass; add fruit, and serve.

218.

VERMOUTH FRAPPE.

Large bar glass half full of ice; $1\frac{1}{2}$ jigger vermouth (Italian or French). Fill up with carbonated water; stir, and serve.

219.

VELVET.

Mix together in glass pitcher; 1 pint of champagne, 1 pint Dublin porter. Serve in star champagne glasses.

220.

VICTORIA COCKTAIL.

Use mixing glass $\frac{1}{2}$ full of ice; 2 dashes Abbott's Bitters, 2 dashes raspberry syrup, 1 jigger Booth's Tom gin. Stir well; strain in cocktail glass; add slice of orange; float creme de menthe on top, and serve.

221.

VIRGIN COCKTAIL.

Use mixing glass half full of ice; 2 dashes Abbott's Bitters, 2 dashes raspberry syrup, $\frac{1}{2}$ jigger vermouth, $\frac{1}{2}$ jigger Plymouth gin. Stir well; strain in cocktail glass, and serve.

222.

WEST INDIAN SWIZZLE.

Use large bar glass half full of ice; 3 dashes Abbott's Bitters, 3 dashes Maraschino, 1 jigger whiskey, rum or brandy. Stir well; strain into cocktail glass; add olive oil, and serve.

223.

WHITE PLUSH.

Use whiskey glass. Allow customer to help himself to Bourbon or rye whiskey, then fill glass up with milk.

224.

WHISKEY COBBLER.

Use large bar glass; $\frac{1}{2}$ tablespoon sugar dissolved in water, 1 dash Maraschino, 1 jigger of whiskey, 1 slice of orange, quartered. Fill up with ice; stir well; dress with fruits, and serve with straws.

225.

WHISKEY COCKTAIL.

Use mixing glass half full of ice; 2 dashes Abbott's Bitters, 2 dashes syrup, 2 dashes orange bitters or curacao, 1 jigger of whiskey. Stir well; twist lemon peel on top, and serve. In making cocktails of any kind, if customer desires them dry omit the syrup.

226.

WHISKEY DAISY.

Prepare this drink same as Brandy Daisy, substituting whiskey for brandy.

227.

WHISKEY FIX.

Prepare this drink same as Brandy or other liquors.

228.

WHISKEY FIZZ.

Prepare this drink same as Gin Fizz, substituting whiskey instead of gin.

229.

WHISKEY FLIP.

Prepare this drink same as Gin Flip, substituting whiskey instead of gin.

230.

WHISKEY JULEP.

Use large bar glass half full of ice; 1 tablespoon sugar dissolved in water, 3 or 4 sprigs of mint, a jigger of whiskey. Stir well; fill up with ice; dress with pineapple and orange; serve with straws.

231.

WHISKEY LEMONADE.

Prepare an ordinary lemonade and float whiskey on top; serve with straw.

232.

WHISKEY CRUSTA.

Prepare this drink same as Brandy Crusta, using whiskey instead of brandy.

233.

WHISKEY SOUR.

Use large bar glass half full of ice; 1 teaspoon of sugar, 4 or 5 dashes of lemon juice, 1 jigger of whiskey. Shake well; strain into sour glass; add pineapple and dash with seltzer, and serve.

234.

WHISKEY RICKEY.

Prepare this drink as Gin Rickey; using whiskey instead of gin.

235.

WHISKEY SKIN (Scotch).

Use hot water glass; 1 lump of loaf sugar dissolved in hot water, 1 jigger of Scotch whiskey. Fill up with hot water; stir with spoon; add lemon rind; grate nutmeg on top, and serve.

236.

WHISKEY SKIN (Irish).

Prepare this drink same as above, using Irish whiskey instead.

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237.

WHISKEY TODDY.

One teaspoonful sugar, 1 teaspoonful water, 1 jigger whiskey. Dissolve sugar in a little water; add the whiskey; stir with a spoon, and serve.

238.

WHISKEY PUNCH.

Use large bar glass half full of ice; 1 teaspoonful sugar, 4 or 5 dashes of lemon juice, 1 jigger whiskey and rum mixed. Shake well; strain into punch glass, with slice of orange; 3 or 4 dashes of curacao on top, with seltzer, and serve.

239.

WHISKEY AND GLYCERINE.

Use whiskey glass, putting in 1 tablespoon of glycerine. Allow customer to help himself to liquor; put in spoon, and serve.

240.

WHISKEY AND QUININE.

Put in a whiskey glass; 2 tablespoonfuls of syrup. Float on top amount of whiskey customer desires. Drop in with small spoon amount of quinine desired; it will lay on syrup; do not stir. When drank the customer tastes syrup last.

241.

WHISKEY AND BITTERS.

Use whiskey glass, putting in any bitters the customer desires. Put up bottle and let him help himself.

242.

WHITE LION.

Use large bar glass half full of ice; 1 teaspoon pulverized sugar, juice of $\frac{1}{2}$ lime or lemon, 1 jigger of Santa Cruz rum, 3 dashes curacao, 3 dashes raspberry. Shake well; strain into a stem glass, and serve.

243.

WHISKEY AND WORMWOOD.

Put half a dozen sprigs of wormwood into a decanter or bottle. Fill up with whiskey and serve in whiskey glasses. Any liquor—such as gin, brandy, rum, etc.—can be used. This is a great drink among the farmers.

244.

WHITE TIGER'S MILK.

Use small punch bowl; 1 jigger apple jack, 1 jigger peach brandy, $\frac{1}{2}$ jigger Abbott's Bitters, sweeten with sugar to taste, the whites of 2 eggs beaten to a stiff foam, 2 quarts of fresh milk. Pour on the mixed liquors slowly, stirring all the time, till thoroughly mixed, then sprinkle over top with nutmeg.

245.

WHISKEY AND MINT.

Fill a decanter or bottle with sprigs of mint and fill up with whiskey. A bottle prepared in this way can be refilled any number of times; the mint will hold flavor for a long time.

246.

WHISKEY AND TANSY.

Prepare this preparation same as with mint, using sprigs of tansy in place of mint.

247.

WHISKEY AND SASSAFRAS.

Prepare this same as whiskey and tansy, substituting fresh sassafras root instead.

248.

WHISKEY AND ROCK CANDY.

Put into a large decanter or bottle crystallized rock candy, enough to fill up same; then fill up with Bourbon or rye whiskey; with the addition of a few drops of lemon juice, it is excellent for a cold or cough.

249.

WIDOW'S DREAM COCKTAIL.

Use cocktail glass; 1 jigger benedictine, 1 fresh egg. Fill up with milk and cream, and serve.

250.

WASHINGTON CLUB COCKTAIL.

Use mixing glass half full of ice; 1 dash gum syrup, 1 dash of Abbott's Bitters, 2 dashes creme de rose, 2 dashes vanilla cordial, 1 jigger Hennessy brandy. Stir well; strain into cocktail glass; add stuffed olives, and serve with Appollinaris split on side.

251.

FORBIDDEN COCKTAIL.

One-third jigger "Forbidden Fruit" cordial, 1-3 jigger Old Tom gin, 1-3 jigger Italian vermouth, 1 or 2 drops Abbott's Bitters. Place one lump ice in mixing glass; put in the above ingredients; stir; strain into tall stem cocktail glass, and serve.

252.

MARRON COCKTAIL.

Use mixing glass $\frac{1}{2}$ full of ice; 1 spoonful syrup from Marron bottle, 2 dashes orange bitters, $\frac{1}{2}$ jigger Bourbon or rye, $\frac{1}{2}$ jigger French or Italian vermouth. Stir well; strain into cocktail glass; put one Marron in, and serve.

253.

CARDINAL CLUB PUNCH.

Five bottles champagne, 1 bottle cognac, 1 bottle sauterne, 2 bottles sparkling Burgundy, 1 pint curacoa (red), 2 bottles carbonated water, 4 oranges sliced and quartered, 4 lemons sliced, 1 pineapple sliced and cut small. Sweeten to suit taste; cool and serve.

254.

LOTUS CLUB FIZZ.

Use large mixing glass $\frac{1}{2}$ full of ice; $\frac{1}{2}$ lemon or 1 whole lime, well muddled; $\frac{1}{2}$ bar spoonful sugar, 1 jigger Old Tom gin, $\frac{1}{2}$ jigger forbidden fruit. Shake well; strain into fizz glass; add seltzer, and serve.

255.

GOLDEN BUCK PUNCH.

Use large mixing glass $\frac{1}{2}$ full fine ice; 1 fresh egg, $\frac{1}{2}$ spoonful sugar, 2-3 jigger cognac brandy, 1-3 jigger yellow chartreuse. Fill up glass with fresh milk. Shake well; strain into tall glass; dash curacao on top, and serve.

256.

ANGEL'S TIT (New).

Use mixing glass $\frac{1}{2}$ full ice, $\frac{1}{2}$ jigger Maraschino, $\frac{1}{2}$ jigger abricotine, 1 spoonful sugar. Fill up glass with cream and milk mixed; shake well; strain into stem bell glass till overflowing; cut cherry in half and place on top and serve.

257.

MONTREAL SOUR.

Use mixing glass, 1 piece ice; juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ spoonful granulated sugar, 1 jigger Canadian rye whiskey, 2 dashes orange bitters. Stir well; strain into small stem glass; dash with seltzer on top; add slice of orange and serve.

258.

BEN HUR COCKTAIL.

Use mixing glass $\frac{1}{2}$ full ice; 2 dashes Abbott's Bitters, 2 dashes raspberry syrup, 1 jigger Bourbon whiskey. Stir well; strain into cocktail glass, add one Marron, and serve.

259.

PORTLAND CLUB PUNCH.

One bottle forbidden fruit, 1 bottle cognac, 2 bottles champagne, 2 bottles sauterne or hock, 2 bottles carbonated water, 2 oranges sliced, 2 lemons sliced. Sweeten to suit; cool and serve.

260.

"ADAM AND EVE FUDGE."

Use mixing glass, 3 lumps ice; 1-3 jigger forbidden fruit, 1-3 jigger sauterne. Pour in about 3 wine glasses fresh carbonated water; stir slowly; pour mixture on top; place straws and slice of orange on top, and serve; serve very cold.

261.

MARGUERITE.

Use mixing glass, $\frac{1}{2}$ full ice; 2 dashes Abbott's Bitters, 2 dashes abricotine, 1 jigger dry gin. Stir well; strain into cocktail glass; add olive and serve.

262.

"NAVAJO."

One lump cut sugar, dissolved in little seltzer; 2 dashes Abbott's Bitters, 2 dashes orange bitters, $\frac{1}{2}$ jigger rye whiskey, $\frac{1}{2}$ jigger Jamaica rum. Use old-fashioned whiskey glass; place small spoon in glass; dash on top with seltzer, and serve.

263.

"RAG TIME" COOLER.

Use large mixing glass, $\frac{1}{2}$ full ice; 2 spoonfuls lemon juice, 1 spoonful bar sugar, 1-3 jigger catawba (dry), 1-3 jigger cognac, 1-3 jigger arrack. Fill up with carbonated water; stir well; strain into tall glass; add slice pineapple, and serve, with straws in glass.

264.

"CUPID'S" KISS.

Mixing glass, 3 lumps ice; $\frac{1}{2}$ jigger forbidden fruit, $\frac{1}{2}$ jigger cognac brandy, 1 bar spoonful sugar. Pour in cream and milk; shake until cold; strain into stem glass; serve with straws in glass.

265.

GEORGIA ROSE.

Use mixing glass $\frac{1}{2}$ full ice; 1 jigger Scotch whiskey, $\frac{1}{2}$ jigger Maraschino, $\frac{1}{2}$ spoonful sugar. Fill up glass with milk; shake well; strain into tall glass; dash nutmeg on top, and serve.

266.

LEMON ICE.

To one pound and a quarter of fine sugar add three pints of water, the juice of ten lemons. Boil the sugar and water together twenty-five minutes, then add the lemon juice; mix, strain and freeze.

267.

TEA PUNCH FRAPPE.

Prepare one quart of tea, sweeten to taste, strain, and when cold add the juice of one lemon, one jigger of Jamaica rum, and one jigger of brandy; mix and freeze until mushy.

268.

LEMON SHERBET.

Use two quarts boiling water, eight lemons, the white of an egg, one quart sugar. Spread part of the sugar on a board, and after wiping the lemons with a damp cloth, roll them in the sugar to extract the oil; then cut in halves, remove the seeds and squeeze out the juice. Boil all the sugar and water until clear. Remove the scum as it rises. Add the lemon juice to the syrup, strain it and pour gradually on to the beaten white of an egg; mix and freeze.

269.

PINEAPPLE SHERBET.

A pint and a half canned, or one large ripe pineapple, a pint of fine sugar, a pint of water, one tablespoonful gelatin. Soak the gelatin one hour in cold water. Cut the hearts and eyes from the fruit, chop it fine, add the sugar and juice of fruit. Have half of the water hot, and dissolve the gelatin in it; stir this and the cold water into the chopped pineapple and freeze.

270.

ROMAN PUNCH.

Mix three pounds of fine sugar, three quarts water, the juice of eight lemons, one-fourth pint brandy, one-fourth pint Jamaica rum, one pony curacoa; strain, mix in the beaten whites of eight eggs and freeze.

271.

MANHATTAN HIGHBALL.

Use highball glass; 1 square ice, $\frac{1}{2}$ jigger forbidden fruit, $\frac{1}{2}$ jigger cognac or California brandy. Fill up with seltzer and serve.

272.

CHICAGO BABY.

Use mixing glass; 1 fresh egg, 1 spoon sugar, $\frac{1}{2}$ glass fine ice, $\frac{1}{2}$ jigger forbidden fruit, $\frac{1}{2}$ jigger sherry wine. Shake well; strain into stem glass; dash colored sugar on top and serve.

273.

MOOSE FLIP.

Use mixing glass; 1 fresh egg, $\frac{1}{2}$ glass ice, $\frac{1}{2}$ glass Bourbon, $\frac{1}{2}$ glass N. E. rum. Shake well; strain into stem glass; dash with nutmeg, and serve.

274.

WALL STREET PEG.

One dash Abbott's Bitters, 1 dash orange bitters, 3 dashes forbidden fruit, $\frac{1}{2}$ jigger Bourbon, $\frac{1}{2}$ jigger French vermouth. Use mixing glass $\frac{1}{2}$ full ice. Strain into cocktail glass after stirring thoroughly add fruit.

275.

EAGLES' TOAST.

Use toddy glass; $\frac{1}{2}$ spoon sugar, 1 piece ice, $\frac{1}{2}$ jigger forbidden fruit, $\frac{1}{2}$ jigger Bourbon, sprigs of mint. Stir with spoon; cut mint a little and serve with slice of orange or pineapple.

276.

COMMODORE PERRY PUNCH.

Use punch bowl; 1 quart cognac, 5 quarts claret, 6 quarts mineral water, 2 pounds sugar, 1 pint lemon juice, 1 pint Curacoa and Chartreuse mixed, 1 pint Jamaica rum. Add fruit, ice, and serve.

277.

RAMOS FIZZ.

One spoonful powdered sugar, 1 tablespoonful lemon juice, 1 dash orange flower water, 1 jigger Old Tom gin, 1 jigger cream. Ice and shake well. Fizz with seltzer and serve.

278.

SALAMANDER.

Use mixing glass $\frac{1}{2}$ full of ice; 1 dash orange bitters, 1 dash Abbott's Bitters, $\frac{1}{2}$ jigger Bourbon, $\frac{1}{2}$ jigger brandy, 1 dash absinthe. Mix well and serve with pineapple in glass.

279.

ELK'S NIGHT CAP.

Use pousse cafe glass; $\frac{1}{4}$ creme de cacao, $\frac{1}{4}$ creme de Noyoux, $\frac{1}{4}$ creme green Chartreuse, $\frac{1}{4}$ creme cognac.

280.

GAULT HOUSE PUNCH.

Take the juice of 10 lemons strained, juice of 8 oranges strained, 1 pineapple cut small, 2 quarts claret, 2 quarts Sauterne, 1 gallon cold tea, 1 pint cognac. Let it stand on ice 6 hours, then serve in punch cups with cake.

281.

MORTON COCKTAIL.

Use mixing glass $\frac{1}{2}$ full ice; 2 dashes Abbott's Bitters, 1 jigger rum, $\frac{1}{2}$ jigger vermouth. Stir well, strain into glass, add slice orange.

282.

BURGUNDY CUP.

One quart Burgundy, 1 quart carbonated water, 1 glass cognac, 1 jigger Apricotine, 1 jigger Curacoa. Add lemon juice, sugar, pineapple, and oranges sliced. Ice and serve.

283.

GAZELLE FIZZ.

Use mixing glass $\frac{1}{2}$ full ice; yolk of 1 egg, spoonful sugar, 3 dashes lemon, 1 jigger brandy. Shake well, fizz, and serve.

284.

MOOSE COCKTAIL.

Use mixing glass $\frac{1}{2}$ full ice; 1 jigger Bourbon, 3 dashes Abricotine, 2 dashes Abbott's Bitters. Stir well, strain into cocktail glass, add slice of pineapple.

285.

PHONE FIZZ.

Use mixing glass $\frac{1}{2}$ full ice; 1 jigger gin, 2 dashes lemon, 1 spoonful sugar, 1 dash cream, 1 dash Abricotine. Shake well and strain, fizz.

286.

TIP-TOP COCKTAIL.

Use mixing glass $\frac{1}{2}$ full ice; 1 dash syrup, 1 dash Curacoa, 1 jigger whiskey, 1 dash absinthe. Stir, strain, and add olive.

287.

MERRY WIDOW NO. 1.

Use pousse cafe or pony glass. Use $\frac{1}{2}$ white Curacao and $\frac{1}{2}$ strawberry brandy floated on top.

288.

MERRY WIDOW NO. 2.

Use pousse cafe or pony glass; $\frac{1}{2}$ Curacao (red), $\frac{1}{2}$ apricot brandy, floated on.

289.

MERRY WIDOW COCKTAIL.

Use mixing glass $\frac{1}{2}$ full ice; 1 dash syrup, 2 dashes Abbott's Bitters, 2 dashes strawberry brandy, 1 jigger Bourbon. Stir and serve in glass "En Crusta." "En Crusta" means to crust the glass by rubbing lemon on edge and dipping into sugar bowl.

290.

NEW YORK PUNCH.

Use tall glass $\frac{1}{2}$ full ice; $\frac{1}{2}$ jigger Abricotine, 1 jigger Bourbon, 1 fresh egg, 2 dashes lemon, 1 spoonful sugar. Shake well, strain, and fizz light.

291.

OWL FIZZ.

Use mixing glass $\frac{1}{2}$ full ice; 1 jigger gin, 2 dashes lemon, 1 spoonful sugar, 1 spoonful pineapple juice. Shake well, strain, and add carbonated water.

292.

BALTIMORE COCKTAIL.

Use mixing glass $\frac{1}{2}$ full ice; 1 jigger Bourbon or rye whiskey, 2 dashes Abbott's Bitters, 2 dashes Abricotine, 1 dash anisette. Strain into glass and add cherry.

293.

JOHNSON HIGHBALL.

Use highball glass; 1 piece ice, 1 glass whiskey, 2 dashes lemon juice. Fill up with ginger ale.

294.

VIOLET CORDIAL.

Use $\frac{1}{2}$ creme Yvette and $\frac{1}{2}$ Abricotine. Serve in pony glass.

295.

ORANGE CHOP SUEY.

Take a nice firm orange, cut off top, remove all pulp with spoon, fill up with fine ice and pour in $\frac{1}{2}$ glass Curacoa, $\frac{1}{2}$ glass Abricotine, $\frac{1}{2}$ glass cognac, dash of sugar on top, and add a dash of rum. Place straws in and serve on small dish.

296.

RUBY ROYAL COCKTAIL.

Use mixing glass $\frac{1}{2}$ full ice; 1 jigger Bourbon, $\frac{1}{2}$ jigger Abricotine, 2 dashes Abbott's Bitters, 1 dash creme de rose. Stir well and strain, put cherry in glass.

297.

BOSTON SOUR.

Use mixing glass $\frac{1}{2}$ full ice; 2 dashes lemon, 1 spoonful sugar, 1 dash Abricotine, 2 jiggers claret. Strain into punch glass and dash with seltzer.

298.

BOSTON BRACER.

Use mixing glass $\frac{1}{2}$ full ice; 1 jigger rye or Bourbon, $\frac{1}{2}$ jigger absinthe, 2 dashes Abbott's Bitters. Stir well and strain into glass filled with shaved ice, put in straw and serve.

299.

CAROLINE.

Use tall glass $\frac{1}{2}$ full ice; 1 jigger brandy, $\frac{1}{2}$ jigger Catawba (dry), 2 dashes lemon, 1 spoonful sugar, 2 dashes green Chartreuse. Shake well, strain, and fizz.

300.

BOTTLED COCKTAILS.

For a pint bottle use 4 dashes Abbott's Bitters, 4 dashes syrup, 4 dashes Curacao, and fill up bottle with liquor desired. For larger quantities use ingredients in proportion, as in putting up a quart you would use just double the above ingredients. Put strips of lemon rind in bottle and cork up.

301.

NEW ORLEANS FIZZ.

Mix same as Royal Fizz, using Gin, and when ready to serve dash Orange Flower Water on top. If you have not any on hand use Curacao or Orange Bitters.

302.

BRIDGE PARTY PUNCH.

Place in a punch bowl 1 piece of ice, $\frac{1}{2}$ dozen lemons, sliced (remove peeling), $\frac{1}{2}$ dozen oranges, sliced (remove peeling), 1 can of sliced pineapple, 2 quarts of unfermented grape juice, 1 quart of ginger ale, 1 quart of Apollinaris water, 1 pint of California brandy, 8 ounces curacao. The above punch will serve fifteen people. Have it cold. Serve it in fancy stem glasses and dress each glass with fruit from the punch bowl.

303.

EAST INDIA COCKTAIL.

Use a large bar glass. Fill glass with shaved ice, 1 teaspoonful Grenadia, 1 teaspoonful pineapple syrup, 2 or 3 dashes Abbott's bitters, 1 wine glass of brandy. Stir well with a spoon, strain into cocktail glass, twist a piece of lemon peel on top and serve.

304.

OZARK HIGH BALL.

Put in a high ball glass (6 oz. glass) 1 piece of ice, 1 teaspoonful of pineapple syrup, 1 teaspoonful of lemon juice, $\frac{1}{2}$ wine glass of Tokay, $\frac{1}{2}$ wine glass of Irish whiskey. Then fill the glass with siphon seltzer or Apollinaris water and serve.

305.

RED, WHITE AND BLUE.

Use Pousse Cafe Glass. 1-3 Creme De Rose or Grenadine, 1-3 Anisette, 1-3 Creme Yvette. Keep each layer separate and serve.

306.

SAZERAC COCKTAIL.

Use old fashion Cocktail glass. 2 Dashes Absinthe, 2 Dashes Gum syrup, 2 Dashes Abbott's Bitters, 1-3 Jigger French Vermouth, 2-3 Jigger Whiskey, 1 Piece Ice. Place spoon in glass, stir until cool, remove ice and serve in same glass.

307.

ROYAL FIZZ.

Use mixing glass $\frac{1}{2}$ full of ice. One whole egg, one spoonful sugar, one jigger Tom Gin, juice of $\frac{1}{2}$ lemon, about 2 spoonful cream. Shake well, strain into tall glass and fizz with seltzer.

308.

GRAPE FRUIT COCKTAIL.

Abbott's Bitters adds greatly to the appetizing and tonic effect of Grape Fruit. After core has been removed use teaspoonful of the bitters to half grape fruit, sugar to suit taste.

Best results obtained if prepared the night before and put on ice. This gives one of the most delightful breakfast dishes.

309.

WINE JELLY.

For two quarts of quick made Jelly. Put one box pulverized gelatine into bowl, pour over it one pint of boiling water, add 1½ pounds granulated sugar, the juice of three lemons and one orange. Stir well, until sugar and gelatine are dissolved, then add one and one-half pints cold water, one pint Sherry or Port Wine and two tablespoonfuls of Abbott's Bitters. Stand away to cool. This will serve from ten to twelve people.

310.

ORANGES d'ABBOTT.

Remove peel, break oranges into small sections and cut crosswise, add 3 to 4 dashes Abbott's Bitters to each portion, sweeten to suit. Improved by being on ice a few hours or over night.

311.

SHERBET.

To each quart of Lemonade add two (or three) tablespoonfuls of Abbott's Bitters before freezing. When nearly frozen add a meringue made of the white of one egg and small tablespoonful of sugar.

When printed on Menu cards this is styled "Sherbet d'Abbott."

312.

ICED TEA.

In large glass ¼ filled with cracked ice. Squeeze half lemon. Teaspoonful Abbott's Bitters. Fill glass with tea. Sweeten to suit taste.

313.

GINGER ALE.

In serving Ginger Ale put two or three dashes of Abbott's Bitters in the glass before pouring in the Ginger Ale.

314.

SODA COCKTAIL.

2 or 3 dashes Abbott's Bitters. 2 dashes Syrup. Fill glass with any Carbonated water. Syrup may be increased or omitted entirely.

315.

SHERRY.

Add two or three dashes or as much as a teaspoonful of Abbott's Bitters to your glass of sherry if you would improve both flavor and taste. This makes a delightful tonic in convalescence.

316.

WITH GIN.

Two or three dashes, or as much as a teaspoonful of Abbott's Bitters, added to the ordinary drink of Gin, makes an agreeable and helpful tonic.

317.

CHINESE COCKTAIL.

1 or 2 dashes Abbott's Bitters. Fill glass with Cider.

318.

SOUTH SEA ISLAND HIGH BALL.

Use small goblet, one lump sugar saturated with as much bitters as it will take.

1 Pony Brandy. Fill glass with carbonated water.

319.

HIGH BALL (NEW).

In high ball glass, put 1 piece of nicely cut ice, 1 piece fresh lemon peel, twisted.

1 cordial glassful ($\frac{1}{2}$ to $\frac{3}{4}$ of an ounce) Abbott's Bitters.

Fill up with seltzer or your favorite mineral water.

320.

GIN RICKEY.

Use small punch glass, 2 or 3 dashes Abbott's Bitters, juice of $\frac{1}{2}$ large lime or lemon, ice in large piece, or pieces. Regular size drink of any Gin. Fill up glass with carbonated water.

The use of the bitters saves paying fancy price for artificially colored Gin.

321.

MANHATTAN COCKTAIL.

2 Dashes plain Syrup, 2 or 3 dashes Abbott's Bitters. $\frac{1}{2}$ jigger Italian Vermouth. $\frac{1}{2}$ jigger Whiskey. After stirring well with spoon or shaker add one Maraschino Cherry, twist small bit of lemon peel to top it off.

322.

MARTINI COCKTAIL.

2 dashes plain Syrup, 2 or 3 dashes Abbott's Bitters, $\frac{1}{2}$ jigger Italian Vermouth, $\frac{1}{2}$ jigger Gin.

After stirring well with spoon or shaker, add an olive.

Twist small bit of lemon peel to top it off.

Some think Orange Bitters should be used in this, but above gives best cocktail.

FOR THE CAFE.

SAUCES FOR MEAT.

With roast beef, grated horseradish.

With roast veal, tomato or horseradish sauce.

Roast mutton, currant jelly.

Roast pork, apple sauce.

Roast lamb, mint sauce.

Roast turkey, chestnut dressing, cranberry jelly.

Roast venison, black currant jelly or grape jelly.

Roast goose, tart apple sauce.

Roast quail, currant jelly, celery sauce.

Roast canvasback duck, apple bread, black currant jelly.

Roast chicken, bread sauce.

Fried chicken, cream gravy, corn fritters.

Roast duck, orange salad.

Roast ptarmigan, bread sauce.

Cold boiled tongue, sauce tartare or olives stuffed with peppers.

Veal sausage, tomato sauce, grated Parmesan cheese.

Pork sausage, tart apple sauce or fried apples.

Frizzled beef, horseradish.

Pork croquettes, tomato sauce.

Corned beef, mustard.

Lobster cutlet, sauce tartare.

Sweetbread cutlet, sauce Bechamel.

Reedbirds, fried hominy, white celery.

Cold boiled fish, sauce piquant.

Broiled steak, maitre d'hotel butter or mushrooms.

Tripe, fried bacon and apple rings.

Broiled fresh mackerel, stewed gooseberries.

Fresh salmon, cream sauce and green peas.

SHRINKAGE OF WHISKY.

Existing laws allow for shrinkage of whisky stored in distillery and general bonded warehouses, as follows:

For 2 months, not to exceed 1 proof gallon.

For 2 months, and not more than 4 months, not to exceed $1\frac{1}{2}$ proof gallons.

For 4 months, and not more than 6 months, not to exceed 2 proof gallons.

For 6 months, and not more than 8 months, not to exceed $2\frac{1}{2}$ proof gallons.

For 8 months, and not more than 10 months, not to exceed 3 proof gallons.

For 10 months, and not more than 12 months, not to exceed $3\frac{1}{2}$ proof gallons.

For 12 months, and not more than 15 months, not to exceed 4 proof gallons.

For 15 months, and not more than 18 months, not to exceed $4\frac{1}{2}$ proof gallons.

For 18 months, and not more than 21 months, not to exceed 5 proof gallons.

For 21 months, and not more than 24 months, not to exceed $5\frac{1}{2}$ proof gallons.

For 24 months, and not more than 27 months, not to exceed 6 proof gallons.

For 27 months, and not more than 30 months, not to exceed $6\frac{1}{2}$ proof gallons.

For 30 months, and not more than 33 months, not to exceed 7 proof gallons.

For 33 months, and not more than 36 months, not to exceed $7\frac{1}{2}$ proof gallons.

For 36 months, and not more than 40 months, not to exceed 8 proof gallons.

For 40 months, and not more than 44 months, not to exceed $8\frac{1}{2}$ proof gallons.

For 44 months, and not more than 48 months, not to exceed 9 proof gallons.

For 48 months, and not more than 52 months, not to exceed $9\frac{1}{2}$ proof gallons.

For 52 months, and not more than 56 months, not to exceed 10 proof gallons.

For 56 months, and not more than 60 months, not to exceed $10\frac{1}{2}$ proof gallons.

For 60 months, and not more than 64 months, not to exceed 11 proof gallons.

HINTS TO BARKEEPERS.

Keep the top of your counter dry.

Answer all questions if you can. Incivility may make you lose a good patron.

The barkeeper who gets the money is the man who is neat, clean and obliging.

Never offer a half-rinsed glass for either beer or liquors.

See that lemon peel served on the side is free from specks.

Don't slight your attention toward a patron who calls for a glass of beer. He is entitled to the same courtesy as the man who orders a fancy drink.

Politeness has made many a customer, and is always desirable.

Don't be abusive, but in a polite way persuade that order must prevail.

Be careful to place the change in front of the person paying for the drink.

If you are out of sorts, don't look at your patron like the flavor of a lemon.

Serve your customers in turn. Some people butt in and want to be served before their turn.

Don't talk politics or religion over the bar. Your patron may be of a different turn of mind.

Don't try to palm off some other liquor for the one called for. Say you are just out, even if you never had it.

AFTER THE CORK IS DRAWN.

Nearly a half century ago, C. W. Abbott & Co. of Baltimore, Md., began making bitters—and the success has been so pronounced, Abbott's Bitters have come to be the proverbial household word. Now, there are bitters in name—and bitters in fact. The Abbott variety remains classified under the latter, and more dignified head. They are composed of herbs, barks, roots, spices—selected with judicious care, and compounded properly. Their purposes are without limit—but their shining popularity reposes in their relationship to cocktails.

Pretty nearly everybody who likes a drink, likes a cocktail—and whoever likes a cocktail likes Abbott's Bitters. That is the chain—and there isn't a weak or uncertain link in it. The real secret of a cocktail is that nipping flavor that pleases the palate, satisfies the mind and lulls the soul—maybe. At any rate, it is different from the matter-of-fact straight drink. It plays tag with the sentiments, and puts the appetite on parade—provided the bitters are right. And—if the bitters are wrong, then the cocktail becomes a miserable burlesque. It disappoints—deprives; and then it does some other things. Just as beauty is an impossibility without a sparkle to the eye, so is a cocktail a dead march unless the bitters within its depths have been selected judiciously. Perhaps all this really doesn't say anything—but it gropes after the idea; and, besides, nobody could ever exactly analyze a cocktail—although millions have tried!

But just because a cocktail is a cocktail—and is essentially different from all other drinks—so are the right bitters the correct bitters, and they are materially different from the wrong bitters. The flavor in a nut—the perfume of a flower—the harmony of a song—that's the example. The bitters are the something to the cocktail that causes jovial folk to smack their lips and lick their chops—and order some more. And on that nicety of purpose, Abbott's Bitters repose—which ought to be sufficient—Mida's Criterion, Jan. 1, 1912.

HOW TO SERVE WINES.

DRY WINES

Never put on ice nor put ice in the glass.

All pure wines, whether kept in wood or bottle, will gradually deposit a sediment called "lees." This must never be mixed with the wine when serving.

Serve Clarets, Burgundies, and other red, dry wines at a temperature ranging from 65 to 70 degrees, in thin egg shaped or goblet shaped crystal glasses. A colored glass destroys the brilliant appearance of red wines.

White wines and Sauternes should be served at a temperature ranging from 40 to 50 degrees, using thin, goblet shaped glasses, either of crystal glass or **slightly** tinted with yellow or green to add intensity to the natural transparency of the wine.

Before pouring, allow the bottles to stand upright for a time until the sediment all settles to the bottom, then decant carefully without disturbing the sediment, and your glass of wine will be perfectly brilliant.

SWEET WINES

Never put on ice nor put ice in the glass.

Sweet wines should be always served at a moderately warm temperature. When cold they lose their body and high flavor. Port, in particular, is greatly injured if chilled.

Sherries, Madeira, Malaga, and other amber colored wines appear to best advantage in thin, conical glasses of clear crystal.

For Port, Tokay and similar wines of heavy body and dark color, use thick crystal glasses, shaped like the Claret glasses above mentioned.

Be careful in opening the bottle not to stir up the deposit that may be formed at the bottom.

CHAMPAGNE

Place the bottle in a pail or pan, cover it with ice, well salted. When cooled nearly to the freezing point, pour into broad, shallow champagne glasses.

Never put ice in the glass—if you do, your champagne will be flat, tasteless and disappointing.

TERMS USED IN THE STRAIGHT WHISKEY BUSINESS AND THEIR MEANING.

Original Gauge—Contents of package when first filled.

Regauge—Contents of package ascertained at any subsequent time.

Export Gauge—Contents of package at port of exit.

Reimport Gauge—Contents of package at port of entry at time of arrival.

Bonded Whiskey—In bonded warehouse, government tax unpaid.

Free Whiskey—Government tax paid.

Export Whiskey—Whiskies shipped to foreign countries free from government tax.

Original Warehouse Receipt—A receipt given by the warehouseman or custodian for whiskey stored with him.

Purchase Clause Receipt—A receipt issued making delivery of goods dependent upon payment of purchase price.

Charges Deducted—All accumulated charges deducted to time of invoicing.

Charges to Follow—All unpaid charges assumed by the purchaser.



Abbott's Bitters

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MEMORANDUM

Planters' Punch

2 parts lime

$3\frac{1}{2}$ " rum (Jamaica)

$\frac{1}{2}$ " Grenadine

$\frac{1}{2}$ " simple syrup

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