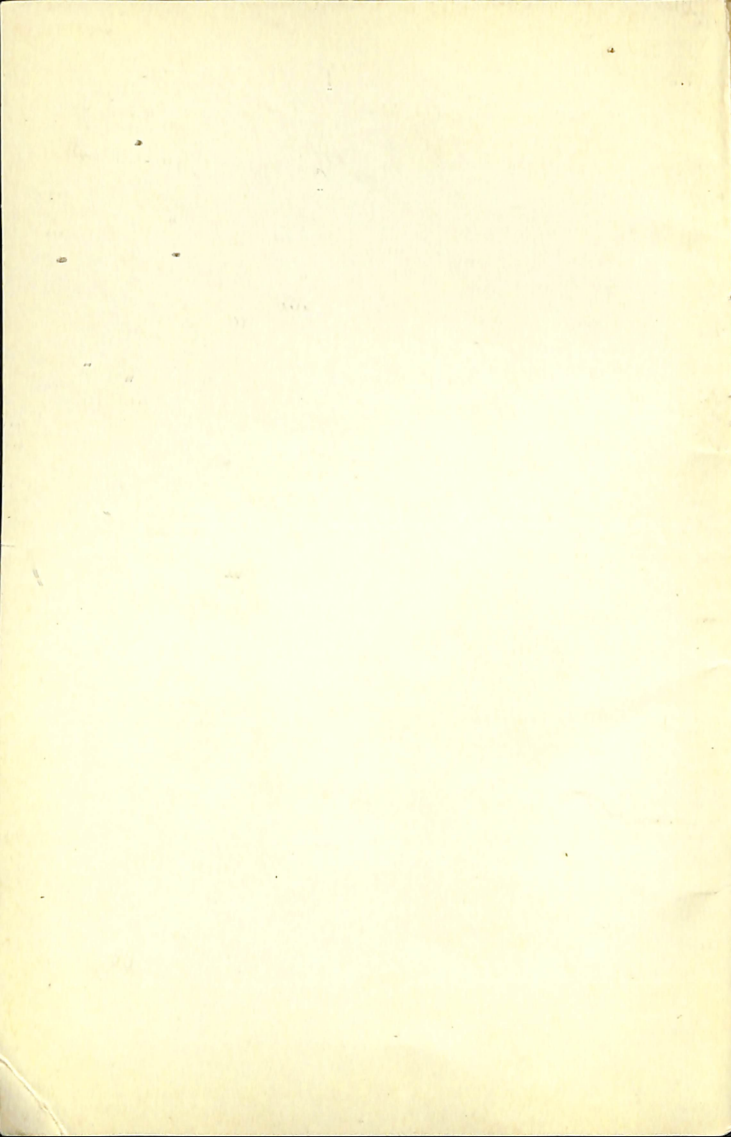


THE
MERRY MIXER



FROM THE
HOUSE OF **S** CHENLEY



*We wish you wealth and health;
We wish you gold in store.
We hope you'll have everything—
What friend could wish you more?*

Copyright, 1938
SCHENLEY PRODUCTS CO.
New York, N. Y.

INTRODUCTION

THE PROPER MIXING of drinks has always been considered an art. The House of Schenley deems it not only a privilege, but an institutional duty to offer the suggestions contained in the Merry Mixer. It is the hope that this book of recipes will serve as a guide. Also as the bartender's reference, to insure delectable and correctly mixed drinks that will satisfy the imagination and taste of those who find enjoyment in partaking of what a beneficent nature has provided for the pleasure of mankind.

Schenley products are your guidance to high quality. They are standards for integrity and excellence wherever sold or dispensed.

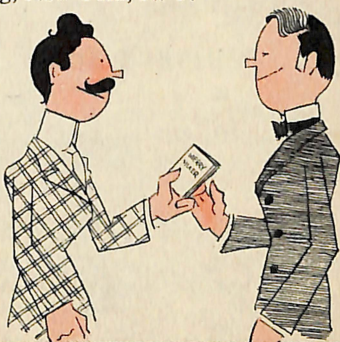
The recipes printed in the Merry Mixer include many made famous in the past at such world-renowned New York bars as the old and new Waldorf, the Ritz Carlton, the Old Knickerbocker, Delmonico's, Sherry's and many other places of equal prominence throughout the United States.

Your good health, good drinks, and all the happiness the world may provide you Sir! and Madam! is the toast The House of Schenley gives to every reader and user of these famous recipes.

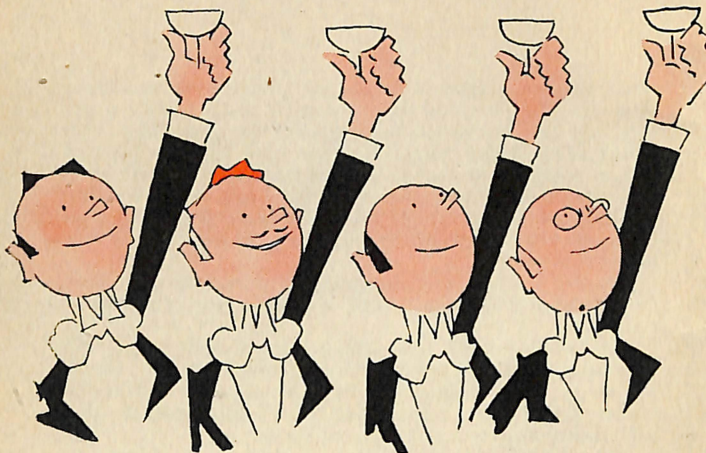
SCHENLEY PRODUCTS CO.

Empire State Building, New York, N. Y.

**Look for the
Schenley
Mark of Merit
on the Bottle**



Here's to You and Yours



SCHENLEY'S MERRY MIXER

It is well to remember that your mixed drinks will be only as good as the ingredients you use. There's a quality Schenley Brand of liquor for every purpose. See back pages of this book.

WHISKEY SOUR



Juice of 1 Lemon
1 teaspoon Sugar

1 jigger of any Schenley Brand of Whiskey

Shake well with cracked ice, strain into Delmonico glass—add slice of orange.

MANHATTAN COCKTAIL



$\frac{1}{3}$ Italian Vermouth
 $\frac{2}{3}$ of any Schenley Brand of Whiskey
Stir; strain, serve with cherry.

SCHENLEY'S MERRY MIXER

OLD FASHIONED COCKTAIL

- 1/2 lump Sugar
1 dash Bitters
1 teaspoon water

Muddle well in Old Fashioned Glass. Add—large piece of ice, 1/2 slice of orange, 1 piece of pineapple, 1 Maraschino cherry, piece of lemon peel, 1 jigger any Schenley Brand of Whiskey—Serve with spoon or glass muddler.

MINT JULEP

- 4 sprigs Fresh Mint
1/2 tablespoon Powdered Sugar
Crush mint leaves and sugar lightly and add
1 jigger of any Schenley Brand of Bourbon or Rye Whiskey

Fill glass with cracked ice, stir gently until glass is frosted, decorate on top with 3 sprigs of mint dipped in Powdered Sugar.

SOUTHERN COCKTAIL

- 1 jigger of any Schenley Bourbon Whiskey
1 lump Sugar
1 dash Bitters
1 dash Orange Bitters
2 dashes Anisette

Stir well in mixing glass with cracked ice, strain to Old Fashioned Glass, which has been cooled. Squeeze lemon peel on top.

BEADLESTON COCKTAIL

- 1/2 Noilly Prat Vermouth
1/2 Old Schenley Straight Rye Whiskey
Stir.

SCHENLEY'S MERRY MIXER

MAMIE TAYLOR

- $\frac{1}{3}$ of any Schenley Brand of Whiskey
 $\frac{2}{3}$ Ginger Ale

*Peel lemon spiral and coil around a lump of ice.
Hang peel around rim of highball glass.*

WHISKEY PUNCH

- Juice of $\frac{1}{2}$ Lemon
1 teaspoon Sugar
1 jigger of any Schenley Brand of Whiskey

*Shake well with fine ice, pour contents into goblet
and decorate with fruits.*

EGG NOG (Whiskey)

- 1 teaspoon Sugar
1 whole Egg
1 jigger of any Schenley Brand of Whiskey
Enough milk to fill Tom Collins glass

*Shake well with cracked ice and strain into highball
glass. Sprinkle nutmeg on top. Note—Be sure to put
in ice before adding milk, to prevent curdling.*

BOSTON MILK PUNCH (Goblet)

- Grate Nutmeg in glass
 $\frac{1}{2}$ spoon Sugar
 $\frac{1}{2}$ jigger of any Schenley Brand of Whiskey
 $\frac{1}{2}$ Bacardi Gold Label Rum
Fill with milk; shake well.

McKINLEY'S DELIGHT

- 1 dash Grenadine
2 dashes Cherry Brandy
 $\frac{2}{3}$ of any Schenley Brand of Whiskey
 $\frac{1}{3}$ Italian Vermouth
Stir, strain.

SCHENLEY'S MERRY MIXER

GINGER ALE HIGHBALL

- 1 jigger of any Schenley Brand of Whiskey
2 cubes of ice
 $\frac{2}{3}$ highball glass of Ginger Ale
Twist small piece lemon peel. Stir thoroughly.

PLAIN AMERICAN HIGHBALL

- 1 jigger of any Schenley Brand of Whiskey
2 cubes of ice
 $\frac{2}{3}$ highball glass plain water
Stir thoroughly.



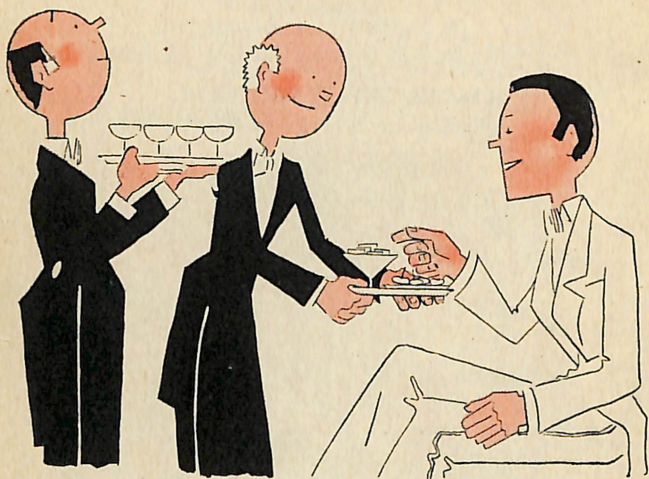
APPROVE COCKTAIL

- $\frac{1}{4}$ glass of any Schenley Brand of Whiskey
2 dashes Curaçao 2 dashes Bitters
Frappé.

MORNING GLORY COCKTAIL

- Juice of $\frac{1}{2}$ Lemon or Lime
White of 1 Egg
 $\frac{1}{2}$ tablespoon Powdered Sugar
2 dashes Anisette
Jigger of any Schenley Brand of Whiskey
Shake.

SCHENLEY'S MERRY MIXER



THREE LITTLE PIGS

●
1/3 Grenadine
1/3 of any Schenley brand of whiskey
1/3 Ginger Ale
Stir with ice.

IMPERIAL

●
Juice of 1/2 Lemon
1/3 Bacardi Rum
2/3 of any Schenley Brand of Whiskey
1/2 tablespoon Sugar
*Shake well, strain into highball glass, fill with syphon
soda water.*

SCHENLEY'S MERRY MIXER

MIXED DRINKS Made with Gin

AVIATION COCKTAIL

- $\frac{1}{3}$ Lemon Juice
 $\frac{2}{3}$ Schenley's Silver Wedding Gin
2 dashes Maraschino
Shake.

BRONX COCKTAIL

- $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{4}$ Noilly Prat Vermouth
 $\frac{1}{2}$ Schenley's Silver Wedding Gin
Juice of $\frac{1}{2}$ Orange
Shake.

DRY MARTINI COCKTAIL

- $\frac{1}{3}$ Noilly Prat Vermouth
 $\frac{2}{3}$ Schenley's Silver Wedding Gin
Stir, strain, serve with an olive.

SWEET MARTINI COCKTAIL

- $\frac{1}{3}$ Italian Vermouth
 $\frac{2}{3}$ Schenley's Silver Wedding Gin
Stir well, strain into cocktail glass, add olive.

DUBONNET (Dry) COCKTAIL

- $\frac{1}{2}$ Dubonnet
 $\frac{1}{2}$ Schenley's Silver Wedding Gin
Stir well and strain into cocktail glass.

DUBONNET (Sweet) COCKTAIL

- $\frac{2}{3}$ Dubonnet
 $\frac{1}{3}$ Schenley's Silver Wedding Gin
Slice Orange Peel
Stir and strain into cocktail glass.

SCHENLEY'S MERRY MIXER

CHOCOLATE SOLDIER COCKTAIL

- $\frac{1}{3}$ Dubonnet
 $\frac{2}{3}$ Schenley's Silver Wedding Gin
Dash of Lime Juice
Shake.

ORANGE BLOSSOM COCKTAIL

- $\frac{1}{2}$ Orange Juice
 $\frac{1}{2}$ Schenley's Silver Wedding Gin
1 dash Grenadine
Shake.

PERFECT COCKTAIL

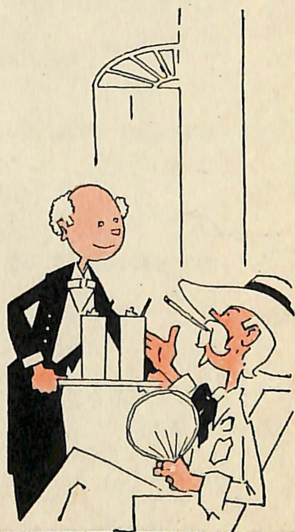
- $\frac{1}{3}$ Noilly Prat Vermouth
 $\frac{1}{3}$ Italian Vermouth
 $\frac{1}{3}$ Schenley's Silver Wedding Gin
Stir well, strain into cocktail glass.

WHITE LADY COCKTAIL

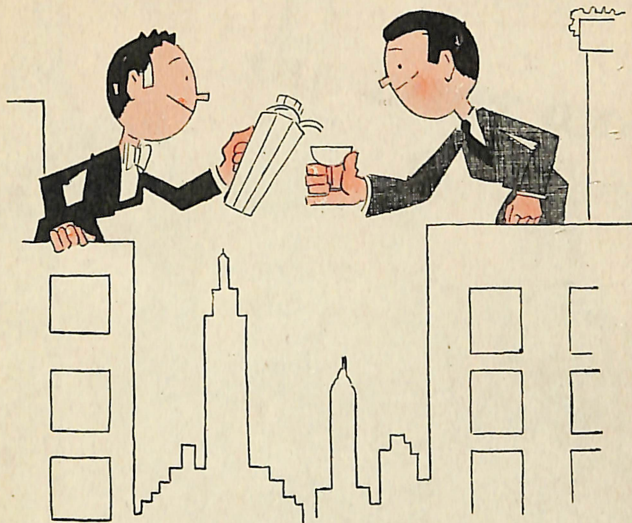
- $\frac{1}{4}$ Lemon Juice
 $\frac{1}{4}$ Triple Sec
 $\frac{1}{2}$ Schenley's Silver Wedding Gin
Shake well.

PARADISE COCKTAIL

- $\frac{1}{4}$ Orange Juice
2 dashes Lemon Juice
 $\frac{1}{4}$ Apricot Brandy
 $\frac{1}{2}$ Schenley's Silver Wedding Gin
Shake well in fine ice.



SCHENLEY'S MERRY MIXER



CLOVER LEAF COCKTAIL



Juice of $\frac{1}{3}$ Lemon
1 jigger Schenley's Silver Wedding Gin
2 dashes Grenadine
1 dash Italian Vermouth
1 egg white

Shake well with cracked ice, strain and serve in cocktail glass. Decorate with sprig of fresh mint.

SIDE GLANCE COCKTAIL



$\frac{1}{4}$ Orange Juice
 $\frac{1}{4}$ Triple Sec
 $\frac{1}{2}$ Schenley's Silver Wedding Gin
Shake well with cracked ice. Strain and serve in cocktail glass.

AND THESE ARE



Schenley's
DOMESTIC and **IMPORTED**
Liquors

SCHENLEY'S MERRY MIXERS



SCHENLEY'S MERRY MIXER

THIRD RAIL COCKTAIL

- $\frac{1}{3}$ Noilly Prat Vermouth
Dash of Orange Juice
 $\frac{1}{3}$ Italian Vermouth
 $\frac{1}{3}$ Schenley's Silver Wedding Gin
Shake well, strain into wine glass, squeeze lemon peel on top, sugar edge of glass.

FRENCH "75"

- Juice of $\frac{1}{2}$ Lemon
1 teaspoon Sugar
1 jigger Schenley's Silver Wedding Gin
Shake well with cracked ice, pour contents into goblet —fill up with Champagne.

METROPOLE COCKTAIL

- $\frac{1}{3}$ Noilly Prat Vermouth
 $\frac{1}{3}$ Italian Vermouth
 $\frac{1}{3}$ Schenley's Silver Wedding Gin
Juice of $\frac{1}{2}$ Lime
Shake well, strain and serve in cocktail glass.

CLOVER CLUB COCKTAIL

- Juice of $\frac{1}{2}$ Lemon
Teaspoon of Grenadine
White of 1 Egg
1 jigger Schenley's Silver Wedding Gin
Shake well with cracked ice, strain into claret glass.

ALEXANDER COCKTAIL

- $\frac{1}{3}$ Schenley's Silver Wedding Gin
 $\frac{1}{3}$ Crème de Cacao
 $\frac{1}{3}$ Cream
Shake



SCHENLEY'S MERRY MIXER

BLUE MOON COCKTAIL

- $\frac{1}{3}$ Noilly Prat Vermouth
 $\frac{1}{3}$ Crème de Violette
 $\frac{1}{3}$ Schenley's Silver Wedding Gin

Shake well with cracked ice, strain and serve in cocktail glass.

EASY COCKTAIL

- $\frac{1}{4}$ Lemon Juice
 $\frac{1}{4}$ Noilly Prat Vermouth
 $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{4}$ Schenley's Silver Wedding Gin

Shake well with cracked ice, strain and serve in cocktail glass.

B V D COCKTAIL

- $\frac{1}{3}$ Bacardi Rum
 $\frac{1}{3}$ Schenley's Silver Wedding Gin
 $\frac{1}{3}$ Noilly Prat Vermouth

Shake and strain into cocktail glass.

MERRY WIDOW COCKTAIL

- $\frac{1}{2}$ Noilly Prat Vermouth
 $\frac{1}{2}$ Dubonnet

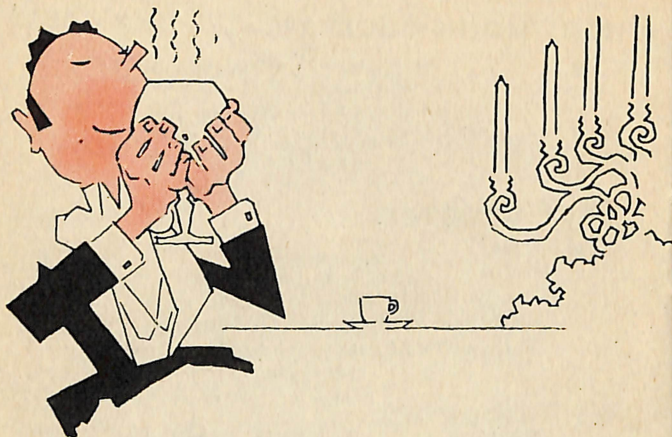
Stir.

BRANDY PUNCH

- Juice of 15 Lemons
Juice of 4 Oranges
 $1\frac{1}{4}$ lbs. Sugar
 $\frac{1}{2}$ pt. Curaçao
1 glass Grenadine
2 qts. Otard Cognac

Place large block of ice in punch bowl. Add to above concoction one or two quarts sparkling water. Stir, etc.

SCHENLEY'S MERRY MIXER



IDEAL COCKTAIL



$\frac{1}{4}$ Grapefruit Juice
 $\frac{1}{4}$ Noilly Prat Vermouth
 $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{4}$ Schenley's Silver Wedding Gin

Shake well with cracked ice, strain and serve in cocktail glass.

YALE COCKTAIL



Dash of Orange Bitters
 $\frac{1}{2}$ Schenley's Silver Wedding Gin
 $\frac{1}{2}$ Italian Vermouth

Stir, strain, a little Seltzer on top.

DUBONNET MANHATTAN COCKTAIL



$\frac{2}{3}$ Dubonnet
 $\frac{1}{3}$ Schenley's Silver Wedding Whiskey
Dash of Bitters

Add Cherry.

SCHENLEY'S MERRY MIXER

GIN SLING

- Dissolve 1 teaspoon sugar in $\frac{1}{2}$ jigger water
in 10 oz. Highball glass
Fill glass with crushed ice
Add 1 jigger Schenley's Silver Wedding Gin
*Stir. Drip 2 slices lemon in top of glass. Serve with
straws.*

GIN DAISY

- Juice of $\frac{1}{2}$ Lemon
1 teaspoon Grenadine
1 jigger Schenley's Silver Wedding Gin
*Pour in Tom Collins glass, fill up with finely cracked
ice, decorate with fruits. Add fizz water and stir.*

SOUTH SIDE FIZZ

- Juice of $\frac{1}{2}$ Lemon
1 teaspoon Sugar
2 sprigs fresh Mint
1 jigger Schenley's Silver Wedding Gin
*Shake well with cracked ice, strain and serve in
Highball glass—fill up with soda water.*

SILVER FIZZ

- Juice of $\frac{1}{2}$ Lemon
1 teaspoon Sugar
1 jigger Schenley's Silver Wedding Gin
White of 1 Egg
*Shake well, strain into 10 oz. Highball glass and fill
up with soda water.*

GOLDEN FIZZ

- Juice of $\frac{1}{2}$ Lemon
1 teaspoon Sugar
1 jigger Schenley's Silver Wedding Gin
Yolk of 1 Egg
*Shake well, strain into 10 oz. Highball glass and fill
up with soda water.*

SCHENLEY'S MERRY MIXER

GIN FIZZ

- Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ tablespoon Sugar
1 jigger Schenley's Silver Wedding
Gin

Shake well, strain into large size glass and fill with syphon soda water.

ROYAL FIZZ

- Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ tablespoon Sugar
1 jigger Schenley's Silver Wedding
Gin
1 whole Egg

Shake well, strain into medium size glass, add fizz water.

NEW ORLEANS FIZZ

- Juice of $\frac{1}{2}$ Lemon
1 teaspoon Sugar
1 jigger Schenley's Silver Wedding
Gin
1 Egg White
5 or 6 dashes orange flower water
1 oz. Sweet Cream

Shake well—4 or 5 minutes—with cracked ice; strain and serve in 8 oz. glass. Fill up with soda water.

BACARDI

- Juice of $\frac{1}{2}$ green Lime
 $\frac{1}{2}$ teaspoon granulated Sugar
1 jigger Bacardi White Label

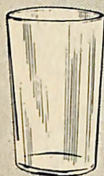
Shake well with finely chipped ice and pour into cocktail glass.



DELMONICO
OR
WHISKEY SOUR



WHISKEY
GLASS



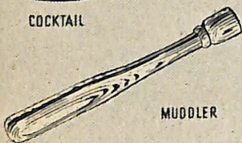
HIGHBALL



OLD FASHIONED



COCKTAIL



MUDDLER

SCHENLEY'S MERRY MIXER

RHINEWINE PUNCH

- - 1/2 lb. Sugar
 - 3 qts. Rhinewine
 - 1 qt. Sparkling Mineral Water
 - 1 8 oz. glass Cognac
 - 1 glass Maraschino
 - 2 tablespoons Tea

Put the tea in cheese cloth, or, better, use two tea balls. Steep in mixture for about ten minutes. Stir well. Doctor up bowl in usual way.

SINGAPORE SLING

- - Juice of 1/4 Lemon
 - 1/3 Schenley's Silver Wedding Gin
 - 2/3 Cherry Brandy

Shake well with cracked ice—pour into highball glass—fill with soda water.

BOMBAY PUNCH

A Royal Concoction for Festive Occasions—

- - 1 qt. Cognac
 - 1 qt. Sherry
 - 1/4 pt. Maraschino
 - 1/4 pt. Orange Curaçao
 - 4 qts. Champagne
 - 2 qts. Carbonated Water

Stir gently in punch bowl. Surround bowl with cracked ice. Decorate with fruits, etc.

TOM COLLINS

- - Juice of 1/2 Lemon
 - 1/2 tablespoon Powdered Sugar
 - Jigger Schenley's Silver Wedding Gin

Shake well and serve in 12 oz. tumbler; add 2 or 3 pieces of ice; fill with soda water.

SCHENLEY'S MERRY MIXER

SAUTERNES PUNCH

- 1 quart Haut Sauternes
1 pt. Mineral Water
2 oz. Lemon Juice
2 oz. Cognac
1 oz. Orange Curaçao
1 oz. Grenadine

Pour over large piece of ice in punch bowl. Add 1/2 orange, 1/2 lemon, sliced thin, small bottle Maraschino cherries. Finally add a bunch of fresh green mint sprinkled with powdered sugar.

REGENT PUNCH

- 1 Lemon sliced
1 Orange sliced
1 can Pineapple and Juice
1/4 pt. Rum
1/2 pt. any Schenley Brand of Whiskey
18 lumps Sugar

Mix in punch bowl; let stand 2 hours in cold place. Add quickly pint of tea, and mix slowly. When ready to serve, add quart of Champagne.

WHISKEY FIZZ

- 1 teaspoonful of Powdered White Sugar
Juice of 1/2 Lemon
1 wine glass any Schenley Brand of Whiskey
Add two pieces of ice and fill up with seltzer water.

PLANTER'S PUNCH

- Juice of 1 Lime
1 teaspoon Sugar
1 jigger Bacardi Rum
In tall glass or goblet, fill glass 3/4 full of fine ice, dress with fruit and 2 long straws.

SCHENLEY'S MERRY MIXER

Drink of the Month with

GOLDEN WEDDING

JANUARY RESOLUTION

- 2 dashes Grenadine $\frac{2}{3}$ Golden Wedding
 $\frac{1}{3}$ Noilly Prat Vermouth Twist of Lemon Peel
Stir with cracked ice, strain and serve in cocktail glass.

FEBRUARY RAILSPLITTER

- $\frac{1}{4}$ Orange Juice $\frac{1}{4}$ Cherry Brandy
 $\frac{1}{4}$ Italian Vermouth $\frac{1}{4}$ Golden Wedding Rye
Shake well with cracked ice, strain and serve in cocktail glass. Add a green cherry.

MARCH SHAMROCK

- $\frac{1}{4}$ jigger Italian Vermouth
 $\frac{1}{4}$ jigger Noilly Prat Vermouth
 $\frac{1}{2}$ jigger Golden Wedding Rye
1 dash Bitters
Stir well with cracked ice, strain and serve in cocktail glass. Add a green cherry.

APRIL SURPRISE

- Juice of $\frac{1}{2}$ Lemon $\frac{1}{4}$ Bacardi Gold Label
1 teaspoon Sugar $\frac{3}{4}$ Golden Wedding Rye
Shake well with cracked ice, strain and serve in cocktail glass.

MAY BUD

- 2 dashes Grenadine $\frac{1}{3}$ Lemon Juice
 $\frac{2}{3}$ Golden Wedding Rye
Shake well with cracked ice, strain and serve in cocktail glass.

JUNE JUBILEE

- 1 dash Lemon Juice $\frac{1}{4}$ oz. Cherry Brandy
 $\frac{1}{2}$ teaspoon Sugar $\frac{1}{2}$ Rhum Negrita
 $\frac{3}{4}$ Golden Wedding Rye
Shake well with cracked ice, strain and serve in highball glass. Fill up with seltzer water.

SCHENLEY'S MERRY MIXER

JULY KRAKER

- 1 dash Grenadine $\frac{1}{3}$ Creme de Cocoa
 $\frac{1}{2}$ Lemon Juice $\frac{1}{3}$ Golden Wedding Rye

*Shake well with cracked ice, strain into highball glass.
Fill up with dry Champagne.*

AUGUST FROSTED GOLDEN WEDDING

- 1 jigger of Golden Wedding
 1 dash Peach Brandy 1 dash Grenadine

*Fill with Soda
wipe edge of chilled glass with lemon. Twirl in powdered sugar. Fill glass with crushed or cube ice.*

SEPTEMBER SENSATION

- 1 dash Orange Bitters 1 dash Curacao
 1 dash Bitters $\frac{1}{3}$ Dry Cherry
 $\frac{2}{3}$ Golden Wedding

Stir with cracked ice, strain and serve in cocktail glass.

OCTOBER DISCOVERY

- $\frac{1}{3}$ Triple Sec
 $\frac{1}{3}$ Golden Wedding Rye $\frac{1}{3}$ dry Ginger Ale

*Stir with cracked ice, strain and serve in
Delmonico glass.*

NOVEMBER GOBLER

- 1 jigger Golden Wedding Rye

*Serve in a highball glass with two lumps of ice and fill
up with Sweet Cider.*

DECEMBER TODDY

- 1 lump Sugar
 1 slice Lemon
 3 or 4 Whole Cloves
 1 jigger Golden Wedding Rye

*Put spoon in an old fashioned glass, fill with
hot water.*

SCHENLEY'S MERRY MIXER

LIST OF SCHENLEY BRANDS

BOTTLED IN BOND UNDER U. S. GOVT. SUPERVISION

OLD SCHENLEY Straight Rye Whiskey, 100 proof.

JAMES E. PEPPER Straight Rye Whiskey, 100 proof.

MONTICELLO SPECIAL RESERVE Straight Rye Whiskey, 100 proof.

SCHENLEY'S ANCIENT SPECIAL RESERVE Straight Rye Whiskey, 100 proof.

STRAIGHT WHISKEY

OLD QUAKER BRAND, 90 proof. Available in Rye and Bourbon.

CREAM OF KENTUCKY—Bourbon, 90 proof.

OLD CHARTER BRAND—Bourbon, 90 proof.

SCHENLEY'S ANCIENT AGE. Distilled in Canada. 90 proof. Available in Bourbon and Rye.

MAYFLOWER, 90 proof. Available in Bourbon or Rye.

BLENDED STRAIGHT WHISKIES

GOLDEN WEDDING, 90 proof. Available in Bourbon and Rye.

BLENDED WHISKEY

THE WILKEN FAMILY, 90 proof. The straight whiskies in this product are 2 years or more old. 25% straight whiskies, 75% grain neutral spirits. 5% straight whiskey, 5 years old. 20% straight whiskey, 2 years old.

SCHENLEY'S RED LABEL, 90 proof. The straight whiskies in this product are 2½ years or more old. 30% straight whiskey. 70% neutral spirits distilled from American grains. 24% straight whiskey 2½ years old. 6% straight whiskey 5 years old.

SCHENLEY'S BLACK LABEL, 90 proof. The straight whiskies in this product are 2½ years or more old. 40% straight whiskey. 60% neutral spirits distilled from American grains. 25% straight whiskey 2½ years old. 5% straight whiskey 5 years old. 10% straight whiskey 6 years old.

GIN

Distilled from 100% Grain Neutral Spirits.

SILVER WEDDING, 90 proof. Distilled London Dry.

OLD QUAKER BRAND, 85 proof. Distilled Dry.

OLD QUAKER BRAND, 90 proof. Distilled London Dry.

CORONET, 85 proof. Distilled Dry.

SCHENLEY'S MERRY MIXER

RUM

MAYFLOWER—New England Rum, 100%—Bottled in Bond under U. S. Govt. Supervision.

OLD QUAKER BRAND, 90 proof.

JEAN ROBERT BRANDY, 100 proof. Bottled in Bond under U. S. Govt. Supervision.

FINE IMPORTED LIQUORS

BACARDI GOLD LABEL RUM—89 proof.

BACARDI SILVER LABEL—89 proof.

BACARDI WHITE LABEL—89 proof.

DEWAR'S NE PLUS ULTRA—86.8 proof.

DEWAR'S WHITE LABEL—86.8 proof.

NOILLY PRAT VERMOUTH—Alcohol 19% by volume.

DUBONNET WINE—Alcohol 18% by volume.

OTARD COGNAC—84 proof.

CHARTREUSE—Yellow, 86 proof.

CHARTREUSE—Green, 110 proof.

MORLANT DE LA MARNE CHAMPAGNE.

CHARLES HEIDSIECK CHAMPAGNE.

DRIOLI MARASCHINO—74 proof.

CHERRY HEERING—Cherry Liqueur, 49.4 proof.

BARDINET RHUM NEGRITA—88 proof.

BARDINET LIQUEURS

ANISETTE ROYAL—54 proof.

APRICOT—64 proof.

BLACKBERRY—70 proof.

CREME DE CACAO—54 proof.

CREME DE ROSE—54 proof.

CREME DE VANILLE—48 proof.

CREME DE VIOLETTES—54 proof.

CREME DE MENTHE, Green or White—58 proof.

CURACAO—White—80 proof.

CURACAO—Orange—76 proof.

CURACHYP—76 proof.

KIRSCH—86 proof.

KUMMEL KIPRISKY—80 proof.

MANDARINE—70 proof.

PARFAIT AMOUR—54 proof.

PEACH—64 proof.

PRUNELLE—80 proof.

TRIPLE SEC—70 proof.

SCHENLEY

