

LEST WE FORGET



Canfield's
BEVERAGES

6788-94 So. Chicago Ave. All Phones Normal 2251



MIXED DRINKS MANUAL

FIRST EDITION 1933

250 Recipes
and Selected Toasts



Published by
THE COMMERCIAL PRESS CO..
RACINE, WISCONSIN

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Mixed Drink Recipes

Absinthe—American Style.

Three-quarter glass fine ice.

Six dashes gum syrup.

One pony glass absinthe.

Three wine-glasses water.

Shake ingredients until outside of shaker is covered with ice; then strain in large bar glass and serve. This is also called Frapped Absinthe.

Absinthe—Italian Style.

One pony glass absinthe.

Few lumps broken ice.

Three dashes Maraschino.

One-half pony glass Anisette.

Pour ice water slowly into the mixture, stir with a spoon and serve.

Absinthe Cocktail.

Use large bar glass.

Fill with ice.

About three dashes gum syrup.

One dash bitters.

Dash Anisette.

One-quarter wine-glass water.

Three-quarter wine-glass absinthe.

Shake until almost frozen and then strain in cocktail glass, and serve after squeezing a lemon peel on top.

Washington Cocktail.

Use small wine-glass,.

One-half pony brandy.
One pony French Vermouth.
Three dashes bitters.
Three dashes gum syrup.

Apple Jack Cocktail.

Use large bar glass.

One-half full of shaved ice.
Two dashes gum syrup.
Two dashes bitters.
One dash Curacoa.
One wine-glass apple jack.

Stire with spoon, and after straining into cocktail glass, add cherry or olive, and squeeze lemon peel on top.

Star Cocktail.

Use large bar glass.

Three-quarters glass of shaved ice.
One or two dashes gum.
One dash Curacoa.
Three dashes bitters.
One-half wine-glass French Vermouth.
One-half wine-glass applejack.

Stir with spoon, and after straining in cocktail glass, serve after squeezing lemon peel on top.

Oyster Cocktail.

Use medium bar glass.

Enough catsup to fill the bottom of the glass.

Two medium size oysters.
Pepper and salt to season well.
One dash lemon juice and serve.

(Larger glasses and larger portions are served in restaurants).

Dublin Cocktail.

Use large bar glass.

Fill glass with shaved ice.

Two dashes of absinthe.

One dash Maraschino.

One dash Curacoa.

Two dashes bitters.

One wine-glass of Irish whiskey.

Stir well with spoon, and after straining in cocktail glass, put in medium olive and squeeze lemon peel on top.

Martini Cocktail.

Use large bar glass.

Fill glass with ice.

Two dashes gum syrup.

Two or three dashes bitters.

One dash Curacoa—absinthe, if asked for.

One-half wine-glass gin.

One-half wine-glass Vermouth.

Stir with spoon, and after straining in cocktail glass, put in cherry or olive, and serve after squeezing lemon peel on top.

Brandy Cocktail.

Use small bar glass.

Take three or four dashes of gum syrup.

Two dashes of bitters.

One wine-glass of brandy.

One or two dashes of Curacoa.

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

“Arf and Arf” or Black and Tan.

Use large ale glass.

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

Vermouth Cocktail.

Use small bar glass.

Two dashes of Boker's bitters.

One wine-glass of Vermouth.

One-quarter slice of lemon.

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

Cincinnati. Cocktail.

Use large bar glass.

One-half glass of beer.

One-half glass of soda or ginger ale.

This is a particularly palatable drink for warm weather.

Champagne Cocktail.

Pint bottle of wine makes three drinks.

Take one lump of sugar.

One or two dashes of bitters.

One small lump of ice.

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

A quart bottle of wine will make six cocktails.

Gin Cocktail.

Use small bar glass.

Take three or four dashes of gum syrup.

Two dashes of bitters.

One wine-glass of gin.

One or two dashes of Curacao.

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

Coffee Cocktail.

Use large bar glass.

Take one teaspoonful powdered white sugar.

One fresh egg.

One large wine-glass of port wine.

One pony of brandy.

Two or three lumps of ice.

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

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

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

Japanese Cocktail.

Use small bar glass.

Fill one-half with shaved ice.

Two dashes gum.

Two dashes bitters.

Two dashes Maraschino.

One glass of Himmel's Wasser.

Mix well with spoon, strain in fancy cocktail glass, and serve with a twist of lemon peel on top.

Silver Cocktail.

Use large bar glass.

One dash gum.

Two dashes orange bitters.

Three dashes Maraschino.

One-half wine-glass French Vermouth.

One-half wine-glass gin.

Stir with spoon, strain in cocktail glass, and serve after squeezing piece of lemon peel.

Coronation Cocktail.

Use Mixing Glass

Fill half with cracked ice.

Two dashes Maraschino.

Three dashes orange bitters.

One pony French Vermouth.

One gill dry sherry.

Stir well, strain into cocktail glass, add olive and twist lemon peel on top.

Bijou Cocktail.

Use large bar glass.

Three-quarter glass filled with shaved ice.

One-third wine-glass green Chartreuse.

One-third wine-glass Italian Vermouth,

One-third wine-glass gin.

Stir well with the spoon, and after straining in the cocktail glass, add cherry or small olive, and serve after squeezing lemon peel on top.

Montana Cocktail.

Use large bar glass.

Three-quarters full of shaved ice.

Two dashes Anisette.

Two dashes bitters.

One-half wine-glass French Vermouth.

Stir with spoon, strain in cocktail glass, and serve, after squeezing piece of lemon peel on top.

Jersey Cocktail.

Use large bar glass.

Take one teaspoonful of fine white sugar.

Two dashes of bitters.

Three or four lumps of ice.

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

Old Tom Gin Cocktail.

Use small bar glass.

Fill glass with shaved ice.

Three or four dashes of gum syrup.

One or two dashes bitters.

One or two dashes Curacao.

One wine-glass Old Tom gin.

Stir well, strain, twist a piece of lemon peel on top. Serve.

Saratoga Cocktail.

Use large bar glass.

One-half glass of shaved ice.

Two dashes pineapple syrup.

Two dashes bitters.

Two dashes Maraschino.

Three-quarters glass old brandy.

Mix with bar spoon, and after straining put a couple of strawberries on top, twist a piece of lemon peel, and top with one squirt of champagne.

Morning Cocktail.

Use medium bar glass.

Three or four dashes of gum syrup.

Two dashes of Curacao (red).

Two dashes of bitters.

One dash of absinthe.

One pony of best brandy.

One pony of whiskey.

Soda Cocktail.

Use large bar glass.

Some lumps of broken ice.

Five dashes of bitters.

One or two slices of orange.

Fill glass with lemon soda, have teaspoon filled with powdered sugar for customer to put in himself. In mixing do not let foam spread over glass.

Tuxedo Cocktail.

Use large bar glass.

One-half glass shaved ice.

One dash Maraschino.

One dash absinthe.

Three dashes orange bitters.

One-half wine-glass French Vermouth.

One-half wine-glass Old Tom gin.

Stir with spoon, strain in cocktail glass, put in cherry, squeeze lemon peel on top and serve.

Prairie Cocktail.

One teaspoonful white vinegar.

One fresh egg.

Dash of pepper and salt.

Three drops Tabasco.

Teaspoonful of Worcestershire.

Southern Club Manhattan Cocktail.

Mixing glass

Two-thirds full shaved ice.

One dash syrup.

Four dashes Curacoa.

Two dashes Maraschino.

Two dashes bitters.

One small jigger Italian Vermouth.

One small jigger rye whiskey.

Strain into cool cocktail glass, squeeze orange peel on top and serve. Don't put peel in glass.

Ping Pong Cocktail.

Use mixing glass.

Three dashes lemon juice.

One-half jigger sloe gin.

One-half jigger Cream-Yvette.

Fill glass with fine ice, mix and strain in cocktail glass, add cherry.

(Do not get too sweet).

Mint Cocktail.

Use large bar glass.

Crush three sprigs mint, fresh.

Two dashes Orange Bitters.

Two dashes syrup.

One dash Absinthe.

One jigger whiskey.

Cracked ice.

One squirt seltzer.

Mix with spoon, strain in cocktail glass and serve.

Turf Cocktail.

Use large bar glass.

One-half glass shaved ice.

Two dashes orange bitters.

Two dashes Maraschino.

Two dashes absinthe.

One-half wine-glass French Vermouth.

One-half wine-glass gin.

Stir with spoon, strain in cocktail glass, put in olive and serve.

Trilby Cocktail.

Use large bar glass.

Fill glass with shaved ice.

Two dashes absinthe.

Two dashes orange bitters.

Two dashes Parfait d'Amour.

One-half wine-glass Scotch whiskey.

One-half wine-glass Italian Vermouth.

Stir with spoon, strain in cocktail glass, put in cherries, squeeze lemon peel on top, and serve.

Automobile Cocktail.

Two dashes gum.

Two dashes of Orange Bitters.

Equal proportions (one-third) of Italian Vermouth, Scotch whiskey and gin.

Serve with a cherry, or an olive as desired.

Manhattan Cocktail.

Use large bar glass.

Fill glass with ice.

One dash gum syrup.

One or two dashes orange bitters.

One dash Curacao—absinthe, if asked for.

One-half wine-glass whiskey.

One-half wine-glass Vermouth.

Stir with spoon, strain in cocktail glass, and serve after squeezing lemon peel on top.

Olivette Cocktail.

Use large bar glass.

One-half glass shaved ice.

Two dashes gum.

Three dashes orange bitters.

Three dashes absinthe.

One wine-glass gin.

Stir with spoon, and after straining in cocktail glass put in olive and serve after squeezing lemon peel on top.

New Deal Cocktail.

Use bar glass.

One wine-glass whiskey.

Three dashes gum syrup.

Two dashes Bitters.

Two dashes Curacao.

Two dashes Maraschino.

Two dashes Vermouth.

Mix with cracked ice, serve in cocktail glass with two cherries.

Derby Cocktail.

Use mixing glass.

Two dashes Pench and Bitters.

One sprig fresh mint.

One jigger gin.

Stir and strain into cocktail glass, serve with olive.

Tropical Cocktail.

Fill mixing glass with cracked ice.

One dash of Aromatic Bitters.

Three dashes of gum.

One dash of Orange Bitters.

One-fourth jigger Creme-de-Cacao (a la Vanilla).

One-fourth jigger Marasquin.

One-half jigger French Vermouth.

Mix well with bar spoon, strain off into cocktail glass, add cherry or other fruit in season, squeeze lemon peel on top and serve.

Royal Fox Cocktail.

Use small bar glass.

One-half full of shaved ice.

Three dashes bitters.

Two dashes gum syrup.

Large pony brandy.

Pony of Vermouth.

Shake well, strain into cocktail glass, add a quarter of a slice of lemon and serve.

Whiskey Cocktail.

Use large bar glass.

One-half glass shaved ice.

Two dashes gum syrup.

Two dashes bitters.

One dash Curacao.

One wine-glass whiskey.

Stir with spoon, strain in cocktail glass, put in cherry or olive, squeeze lemon peel on on top and serve.

Bronx Cocktail.

Equal parts of French and Italian Vermouth.

^{1/4 orange} Piece of orange peel in mixing glass.

Small drink of dry gin.

Frappe and strain off; use plenty of fine ice.

Princeton Cocktail.

Use Mixing Glass

Two dashes orange bitters.

Three-quarters gin.

Fill with ice.

Strain into cocktail glass; add one good dash of port wine carefully and let it settle to the bottom before serving. Lemon on top.

Yale Cocktail.

Three dashes orange bitters.

One dash bitters.

Add a portion of gin, ice, mix, strain into cocktail glass, add a squirt of syphon, lemon on top.

Du Barry Cocktail.

One dash bitters.

Two dashes absinthe.

Two dashes gum syrup.

One pony French Vermouth.

One pony of dry gin.

Ice.

Serve in cocktail glass with quarter slice of orange.

Harvard Cocktail.

Use Mixing Glass

One dash of gum syrup.

Three dashes bitters.

One-half Italian Vermouth,

One-half of brandy.

Ice.

Strain into cocktail glass. Lemon on top.

Chicago Cooler.

Use large punch glass.

One piece of ice.

One teaspoonful lemon juice.

One bottle dry ginger ale.

Float a little claret on top and serve.

Russ House Cocktail.

Fill mixing glass with ice.

Two dashes of Bitters.

Two or three dashes of Rock Syrup.

Two or three dashes of Blackberry.

Wine glass of Whiskey.

Stir well, strain in cocktail glass and twist lemon peel.

Sherry Cocktail.

Large bar glass half full cracked ice.

One dash bitters.

Three dashes syrup.

Three dashes Curacoa.

One-quarter jigger Vermouth.

One jigger sherry wine.

Stir well with spoon, strain in cocktail glass and serve with cherries.

Mountain Cocktail.

Large whiskey glass full of whiskey.

Little shaved ice.

Six dashes of bitters.

Five dashes of lemon syrup.

Six dashes of sugar syrup.

Five dashes of Vermouth.

White of a beaten egg.

One cherry.

Strain in cocktail glass.

Solace Cocktail.

Use punch glass.

Half a spoon of sugar dissolved in one-fourth jigger or claret, fill glass half full fine ice, two dashes Bitters, one-quarter jigger Vermouth, one-half jigger rye whiskey, one teaspoon imported absinthe; stir and strain in cocktail glass with piece of twisted lemon peel.

Tom L. Cocktail.

Fill mixing glass two-thirds full cracked ice.

Two dashes orange bitters.

Two dashes gum syrup.

One-half pony bitters.

One-quarter pony Bourbon whiskey.

Stir well, strain into cocktail glass and serve with cherry or fruit in season.

Philippino Cocktail.

Press one olive in glass.

Two dashes bitters.

One-fifth French Vermouth.

One-fifth brandy.

Three-fifths gin.

Fill glass with chipped ice, stir well, serve in fancy glass.

Speedway Cocktail.

Four dashes absinthe.

Two dashes Maraschino.

Three dashes orange bitters.

One wine-glass Irish whiskey.

Fill mixing glass with shaved ice, stir contents well, strain off into cocktail glass, twist lemon skin on top and serve.

Fox Cocktail.

Fill mixing goblet half full of fine ice.

Two dashes gum.

Two dashes orange bitters.

One dash chartreuse.

One-third drink Italian Vermouth.

Two-thirds drink gin.

Stir well and serve with cherry.

York Cocktail.

Two dashes orange bitters.

Equal amount of Italian and French Vermouth.

One dash Dougbenia tonic.

Gazette Cocktail.

Mixing glass half full of ice.

Two dashes gum.

Two dashes bitters.

Two dashes of Curacao.

One-half wine-glass whiskey.

One-half wine-glass brandy.

Stir well, strain into cocktail glass, add a cherry, squeeze lemon peel.

Modern Cocktail.

Bar glass half full of ice.

Three dashes lemon juice.

One dash orange bitters.

One dash absinthe.

Four dashes of syrup.

One-half jigger of Scotch whiskey.

One-half jigger Sloe gin.

Mix well and strain in cocktail glass with cherry.

Lemon Cocktail.

Fill mixing glass two-thirds full fine ice.

One teaspoonful syrup.

One or two dashes orange bitters.

One or two dashes bitters.

Three-quarters wine glass whiskey.

Juice of half a lemon.

Stir well, strain into a cooled cocktail glass with fruit if desired.

Eagle Cocktail.

Use mixing glass filled with ice.

Two dashes syrup.

Two dashes orange bitters.

Two dashes Angostura.

Two dashes Vermouth.

Four dashes Absinthe.

One-half wine glass gin.

Stir with spoon and strain into cocktail glass with or without olive.

Southern Club Martini Cocktail.

Use mixing glass two-thirds full shaved ice.

Place water and cool cocktail glass before customer.

Two dashes syrup.

Four dashes Curacoa.

Two dashes Maraschino.

One small jigger Italian Vermouth.

One small jigger gin, or any good double stamp gin.

Stir well, strain into cocktail glass, squeeze piece of orange peel on top and serve. Don't put peel in glass.

Celery Cocktail.

Take pony beer glass three-quarters full of celery tonic, one-half pony glass of creme de Menthe, three dashes aromatic bitters and serve.

Richards Famous Cocktail.

Fill mixing glass with cracked ice.

Add a jigger of California white grape juice.

Also a jigger of whiskey.

Then a dash of orange bitters.

Stir well and serve in a cocktail glass that has been chilled; garnish glass with Maraschino cherry and a slice of orange which has a niche so it will hang on the side of the glass.

Scotch Cocktail.

Use mixing glass half full of cracked ice.

Three dashes of gum syrup.

Two dashes of Maraschino.

Two dashes of orange bitters.

One pony Scotch whiskey.

One pony French Vermouth.

Stir well; strain in cocktail glass; add sherry and twist lemon peel.

Ace Cocktail.

Use mixing glass half full of cracked ice.
One-half brandy.
One-half Vermouth.
Two dashes orange bitters.
Two dashes gum syrup.
One or two dashes lemon juice.
Serve with one whole slice of lemon.

Old Fashioned Whiskey Cocktail.

Take a whiskey tumbler and put into it:
One-fourth of a teaspoonful of sugar.
Two small lumps of ice.
Two or three dashes of bitters.
One or two dashes of Curacoa or absinthe if required.
One wine glass of whiskey.
Stir up well with a spoon until the ingredients are well mixed, squeeze a piece of lemon peel on top, and serve, in the same glass.

Appetizer Cocktail.

One-third wine glass brandy.
One-third wine glass Maraschino.
One-third wine glass Red Curacoa.
Three dashes Orange Bitters.
Two dashes Angostura Bitters.
Shake well, strain and serve with a piece of lemon peel.

Whiskey Cobbler.

Use large bar glass.
One and one-half wine-glasses whiskey.
Half tablespoonful of sugar well dissolved.
One slice of orange, quartered.
One dash of Maraschino.
Fill glass with fine ice, stir well and dress with fruits. Serve with a straw.

Panama Cooler.

A large goblet

One-third full cracked ice.

Juice of one-half orange.

Two dashes lime juice.

One jigger Rhine wine.

One jigger sherry.

One-half bar spoonful sugar.

Three or four dashes Maraschino.

Stir well and fill the balance of the glass with ice; decorate with fruit and serve with straw.

Champagne Cobbler.

Bottle of wine to four large bar glasses

One teaspoonful powdered sugar.

One piece of orange and lemon peel.

One-third full shaved ice.

Fill with wine, decorate with seasonable berries and serve with straws.

Hock Cobbler.

Same as Catawba, using Hock wine instead.

Sherry Cobbler.

This is made the same as the Catawba cobbler with the addition of a couple of pieces of pineapple and the substitution of sherry for Catawba wine.

Claret Cobbler.

This is made the same as the Catawba cobbler, substituting claret for Catawba wine.

Catawba Cobbler.

Use large bar glass.

One teaspoonful powdered sugar dissolved in a little water.

One slice of orange, quartered.

One-half glass shaved ice.

Fill with Catawba wine, ornament with seasonable berries and serve with straws.

Brandy Crusta.

Rub a sliced lemon around the rim of a cocktail glass, and then dip the glass in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon so that the paring will be in one piece, and then fit the piece in the wine-glass. After which mix the following ingredients:

Use small bar glass.

Three dashes gum syrup.

One dash bitters.

One wine-glass brandy.

Two dashes Curacoa.

One dash lemon juice.

Shake up well and strain in the cocktail glass which has been prepared.

Bishop.

Use large soda glass.

One teaspoonful of powdered sugar, dissolved in wine-glass of water.

Two thin slices lemon.

Two or three lumps of fine ice.

Two dashes of Jamaica rum.

Fill glass with claret or red Burgundy; shake well, remove ice and serve.

Blue Blazer.

Use two silver-plated mugs.

One teaspoonful powdered sugar, dissolved in a little hot water.

One wine-glass Scotch whiskey.

Set the liquid on fire, and while blazing, pour three or four times from one mug into another. This will give the appearance of a stream of liquid fire. Twist a piece of lemon peel on top with a little grated nutmeg, and serve.

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

Black Stripe.

Use small bar glass.

One wine-glass St. Croix rum or Jamaica.

One tablespoonful molasses.

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

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

Brandy Champerelle.

Use sherry wine glass.

One-quarter wine-glass red Curacoa.

One-quarter wine-glass Chartreuse.

One-quarter wine-glass Kirschwasser or Brandy, as desired.

Use sherry glass instead of spoon for pouring cordials, and keep liquors from mingling.

Brandy and Soda, Split Soda and Brandy.

Use large bar glass.

Three or four lumps ice.

One wine-glass brandy.

Fill up with plain soda.

Mix well with spoon.

The above is a pleasing drink for summer, and is called by the English, Brandy Split.

Brandy Straight.

Use small bar glass.

Put a piece of ice in the glass and let the customer serve himself from the bottle, with water on the side.

Whiskey Straight and Gin Straight are served in the same way.

Whiskey Crusta.

The Whiskey Crusta is made in the same manner, using whiskey instead of brandy.

Brandy and Gum.

Use whiskey glass.

Three or four dashes gum syrup.

One or two lumps ice.

Place a spoon in the glass, and hand with a bottle of brandy to the customer. When any other liquor is called for it is used in the same manner.

Pony Brandy.

Use small bar glass.

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

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

The fancy way to serve is to fill a pony glass to the brim with brandy, cover it with the inverted bar glass, press both glasses tightly together and turn them over quickly, so the pony glass will remain upside-down in the bar glass without the brandy escaping.

Brandy Daisy.

Use large bar glass.

One-half tablespoonful sugar.

Two dashes lemon juice.

Dissolve well with spoon in a squirt of seltzer.

One-half glass yellow Chartreuse.

Fill with shaved ice.

Add one glass brandy.

Stir with spoon, put fruit in bar glass, strain liquor into it, and serve.

Sauterne Cobbler.

This is made the same as the Catawba cobbler, substituting Sauterne for Catawba wine.

Gin Daisy.

Use small bar glass.

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

Three dashes of Maraschino.

The juice of half a small lemon.

One wine-glass of gin.

Fill the glass one-third full of shaved ice.

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

Whiskey Daisy.

Use small bar glass.

Take three dashes gum syrup.

Two dashes orgeat syrup.

The juice of half a small lemon.

One wine-glass of Bourbon or rye whiskey.

Fill glass one-third full of shaved ice.

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

Brandy and Ginger Ale.

Use large soda glass.

One wine-glass brandy.

Two or three lumps of ice.

Fill glass with imported ginger ale.

Santa Cruz Rum Daisy.

Use small bar glass.

Three or four dashes gum syrup.

Two dashes Maraschino.

Juice of one-half small lemon.

One wine-glass rum.

Fill glass one-third shaved ice.

Stir thoroughly, strain in cocktail glass and serve.

Brandy Fix.

Use large bar glass

Fill glass with fine ice.

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

One-half pony glass pineapple syrup.

One wine-glass brandy.

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

Gin Fix.

Use large bar glass

One-half tablespoonful sugar in a little seltzer.

One-half pony pineapple syrup.

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

Whiskey Fix.

Use large bar glass

Three-quarter glass fine ice.

One-half tablespoonful sugar.

Two or three dashes lemon juice.

Half pony pineapple syrup.

One wine-glass whiskey.

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

Elk's Fizz.

Use large size bar glass

One-half lemon.

One dessert spoonful sugar.

One jigger rye whiskey.

One-half jigger port wine.

White of one egg.

Shake well, strain in small fizz glass; fill with fizz same as Swiss Ess, and serve with sliced pineapple.

Brandy Fizz.

Use large bar glass

One-half tablespoonful fine sugar.

Three dashes lemon juice.

One wine-glass brandy.

One or two dashes of white of egg.

Three-quarters of glass of fine ice.

Mix with spoon and strain into a fizz glass; fill up with seltzer or vichy. This must be drank immediately.

Gin Fizz.

Use large bar glass.

One-half tablespoonful sugar.

Three or four dashes lemon juice.

One-half glass shaved ice.

One wine-glass Old Tom gin.

Stir well with a spoon; strain into a fizz glass. Fill up with seltzer or vichy water and do not fail to drink quickly.

Golden Fizz.

Use large bar glass.

One egg (yolk only).

Three-quarter tablespoonful sugar.

Two or three dashes lemon juice.

One wine-glass gin or whiskey.

Three-quarter of the glass fine ice.

Use the shaker well; strain into a fiizz glass. Fill up with seltzer or vichy; then mix with spoon, and serve to be drank at once.

Whiskey Fizz.

One-quarter teaspoonful fine sugar.

Two or three dashes lemon juice.

One wine-glass whiskey.

Three-quarters glass full of fine ice.

Stir up well; strain into a fizz glass; fill it with seltzer water or vichy. Serve to be drank at once.

Silver Fizz.

Use large bar glass.

One-half tablespoonful of sugar.

Two or three dashes lemon juice.

One wine-glass gin, dissolved well, with
squirt of whiskey.

One egg (white only).

Glass three-quarters full shaved ice.

Shake with shaker; strain in fizz glass;
fill from syphon, mix with spoon, and serve
quickly to be drank at once.

Eagle Fizz.

Use large bar glass.

One tablespoonful of pulverized sugar.

Three dashes lemon juice.

The white of one egg.

One wine-glass of gin.

One dash Creme de Vanille.

Two dashes of Orange Flower water.

One dash of seltzer water.

Fine shaved ice.

Fill glass with rich milk; shake well and
strain; serve in same glass, but with thin
punch glass to drink from.

Telephone Fizz.

Use large bar glass.

Fill half full with fine ice.

One teaspoon sugar.

One pony glass French brandy.

One pony Maraschino.

One raw egg.

Shake well; strain in stem glass and fill
with seltzer.

Gin Crusta.

Gin Crusta is made in the same manner,
using gin instead of brandy.

Gazette Fizz.

Use mixing glass.

- Yolk of an egg
- Two teaspoonfuls powdered sugar.
- Three dashes lemon juice.
- One pony Martell brandy.
- One-half glass shaved ice.

Shake well; strain in fizz glass; fill up with seltzer and drink immediately.

Buffalo Fizz.

Use large bar glass.

- One-half a lemon.
- One bar spoon powdered sugar.
- One jigger rye whiskey.
- One-half jigger sherry wine.
- White of one egg.

Shake well, strain into small fizz glass, fill with fizz, same as Swiss Ess, and serve with a slice of orange.

Goblet Fizz.

- Quarter of a lemon maced in glass.
- Two dashes gum syrup.
- One-half jigger Port wine.
- One-half jigger Bourbon whiskey.
- Two dashes Jamaica rum.
- Two dashes Maraschino.
- One-half jigger Rhine wine.

Fill glass with shaved ice, stir well, strain in goblet, fill with seltzer and serve.

Royal Fizz.

- Yolk of fresh egg.
- One teaspoonful of Grenadine.
- Juice of one-half orange.
- Juice of one-half lemon.
- One glass of Gin.

Shake well and strain into medium-sized tumbler. Fill balance with syphon.

Ruby Fizz.

Fill mixing glass with cracked ice.

Bar spoon of sugar.

Juice of one lemon.

One jigger of Sloe Gin.

One egg.

Shake well, strain in large punch glass; fill with imported ginger ale, stir well, twist of lemon peel.

Southern Club Royal Gin Fizz.

Use large mixing glass two-thirds full shaved ice.

Juice of half a lemon, or use from lemon squirt bottle same amount, use judgment.

One ordinary sized drink of gin.

Sugar to taste.

One whole egg.

Milk to suit.

Shake well, strain into large fizz glass; add to above two squirts orange flower water; squeeze orange peel in fizz glass and leave peel in glass; fill up with White Rock water or any good mineral water; stir well and serve while foaming.

Loop-the-Loop Fizz.

Take mixing glass.

One lime.

Two bar spoon sugar. muddle well.

Two dashes Curacoa.

Two dashes Maraschino.

White of an egg.

One jigger Sloe gin.

Shake well, strain in fizz glass, and syphon with seltzer.

Panama Fizz.

Mixing glass.

Half full of shaved ice.

Juice of one-half lemon.

Tablespoon of powdered sugar.

Two small dashes bitters.

One-half jigger Sloe gin.

One-half jigger French Vermouth.

White of one egg.

Shake well and strain into fizz glass, fill with seltzer and serve.

Sherry Wine Flip.

Same as Port Flip, but use sherry instead of port.

Brandy Flip.

Use large bar glass.

Half fill glass with fine ice.

One egg beaten thoroughly.

One-half tablespoonful sugar.

One wine-glass brandy.

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

Port Wine Flip.

Use large bar glass.

One fresh egg.

One-half tablespoonful of sugar.

Three-quarter glass shaved ice.

One wine-glass port wine.

Shake in shaker; strain in wine-glass; grate nutmeg on top, and serve.

Whiskey Flip.

Same as Gin Flip, but use whiskey instead of gin.

Gin Flip.

Use large bar glass.

One teaspoonful sugar dissolved in a little seltzer water.

One wine-glass gin.

One fresh egg.

Two or three lumps of ice.

Shake well, and strain into a fancy glass; grate a little nutmeg on top, and serve.

Champagne Punch.

Serve in champagne goblets.

One quart bottle of wine.

Three tablespoonfuls sugar.

One orange sliced.

The juice of one lemon.

Two slices of pineapple cut in small pieces.

Dress with fruit and serve in champagne goblets.

Medford Rum Punch.

Use large bar glass.

Three-quarters tablespoonful of sugar. dissolve well.

Two or three dashes lemon juice.

Fill glass with fine ice.

One and one-half glass Medford rum.

One dash Jamaica rum.

Stir well with spoon. Dress with fruits in season, and serve with straws.

Whiskey Punch.

Use large bar glass.

One tablespoonful powdered sugar, dissolved in a little water.

Juice of one-half small lemon.

One and one-half wine-glass whiskey.

Fill glass with shaved ice, shake well; dress with lemon and berries, and serve with straws.

Brandy Punch.

Use large bar glass.

Dissolve one teaspoonful of sugar in a little water.

One teaspoonful raspberry syrup.

One wine-glass brandy.

One-half wine-glass Jamaica rum.

Juice of one-half lemon.

Two slices of orange.

One piece pineapple.

Fill tumbler with shaved ice; shake thoroughly, and after dressing the top with berries in season, serve with straws.

Egg Milk Punch.

Use large bar glass.

One teaspoonful of fine white sugar.

One wine-glass of brandy.

One-quarter wine-glass rum.

One egg.

Small lump of ice.

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

Claret Punch.

Use large bar glass.

One teaspoonful powdered sugar.

One slice lemon.

Two slices orange.

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

Rum Flip.

Same as Gin Flip, but use Jamaica rum instead of gin.

Milk Punch.

Use large bar glass.

Three-quarters tablespoonful powdered sugar

One-third glass fine ice.

One wine-glass brandy.

One-half wine-glass rum.

Fill with pure milk, shake well, strain in fancy bar glass, and serve after grating nutmeg on top.

Note.—For a cheaper milk punch use whiskey instead of brandy.

Santa Cruz Rum Punch.

Use large bar glass.

One tablespoonful powdered white sugar, dissolved in a little water.

One wine-glass Santa Cruz rum.

One-quarter wine-glass Jamaica rum.

Two or three dashes lemon juice.

One slice of orange (cut in quarters).

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

Port Wine Punch.

Use large bar glass.

Fill with ice.

One egg.

One teaspoonful of sugar.

Three dashes wintergreen.

One glass port wine.

Fill with milk.

Shake well and serve as you would a milk punch.

Hot Milk Punch.

Use large bar glass.

Make same as ordinary milk punch, but use hot.

Cider Punch.

Half-pint of sherry.
One glass of brandy.
One bottle of cider.
Quarter pound of sugar.
One lemon.

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

American Punch.

Use large bowl.

One-half pint raspberry syrup.
One pint Curacoa.
One pint Creme de Chocolate.
Two bottles Hungarian wine.
Two bottles Tokay wine.
Six oranges cut in slices.
Six fresh eggs.
One pint Cognac brandy.

Stir up well with a punch ladle and surround the bowl with ice and serve in a wine glass; grate a little nutmeg on top.

Imperial Punch.

To make one quart.

One bottle claret.
One bottle soda water.
Four tablespoonfuls powdered sugar, dissolved in a little of the soda.
One-quarter teaspoonful grated nutmeg.
One liquor glass Maraschino.
About one-half pound ice.
Three slices cucumber rind.

Put all ingredients in pitcher and mix well.

Gold Medal Punch.

Use thin goblet.

Fill with shaved ice.

Two dashes raspberry syrup.

Three dashes Jamaica rum.

One jigger Creme de Menthe.

One-half jigger French brandy.

Fill with claret, serve with a straw, and decorate with orange, lemon and strawberries, and shake powdered sugar on top.

Philadelphia Fish-House Punch.

One-third pint lemon juice.

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

One-half pint Cognac brandy.

One-quarter pint peach brandy.

One-quarter pint Jamaica rum.

Two and a half pints cold water.

Ice and serve.

Pousse Cafe.

Use sherry wine-glass.

One-sixth glass raspberry syrup.

One-sixth glass Maraschino.

One-sixth glass green vanilla.

One-sixth glass red Curacoa.

One-sixth glass yellow Chartreuse.

One-sixth glass brandy.

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

Brandy Sangaree.

Use small bar glass.

Two lumps ice.

One-half wine-glass water.

One-half tablespoonful sugar.

One glass brandy.

Stir with spoon, grate nutmeg on top and serve. It may be strained.

Brandy Smash.

Use large bar glass.

One-quarter tablespoonful sugar.

One squirt seltzer.

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

One wine-glass brandy.

Fill glass half full fine ice.

Stir well; strain into a fancy bar glass, and
serve with fruit on top.

American Beauty.

Use tall thin glass.

One teaspoonful of Creme de Menthe.

Fill with shaved ice.

Then in another glass mix the following:

Juice of one-half an orange.

Small spoonful of sugar.

One-half jigger good brandy.

One-half jigger French Vermouth.

Pour in the first glass.

Dash the top with port wine.

Dress with fruits and a sprig of green mint
and serve with a straw.

Brandy Float.

Use old-fashioned cocktail glass.

Fill two-thirds full of carbonated or plain
water.

Float a pony of brandy on top (using a
spoon).

(All liquors can be served in this style.)

Hot Apple Toddy.

Use medium bar glass, hot.

Half tablespoonful sugar.

Half a baked apple.

One wine-glass apple-jack.

Fill with hot water.

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

Punch a la Romaine.

For a party of fifteen.

One bottle rum.

One bottle wine.

Ten lemons.

Two sweet oranges.

Two pounds powdered sugar.

Ten eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of one orange; strain through a sieve into a bowl, adding by degrees the whites of the eggs beaten to a froth. Place the bowl on ice until cool, then stir in the rum and wine until well mixed.

Ale Punch.

Take one quart of mild ale.

One glass of white wine.

One glass of brandy.

One glass of Capillaire.

One lemon.

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

Prince Henry Punch.

Fill mixing glass with shaved ice.

Juice of half a lime, leaving lime in glass.

One pony of Medford rum.

Two dashes of raspberry syrup.

One pony of Chartreuse (green).

Stir well; fill with soda; dress with fruit; serve in same glass with straw.

Rhine Wine and Seltzer.

Use large bar glass.

Fill glass half full Rhine wine, balance with seltzer. Both the Rhine wine and seltzer should be kept on ice.

Lemonade.

Use large bar glass.

One and one-half tablespoonful sugar.

Six to eight dashes lemon juice.

Three-quarters glass shaved ice.

Fill up with water, shake well; dress with fruit, decorate with slices of orange and lemon.

Burgundy Cup.

For seven persons.

Fill a glass pitcher one-fourth full of cracked ice.

Six or eight pieces cut sugar.

One lemon sliced.

One orange silced.

Four slices pineapple.

One pony Cognac brandy.

One pony Alricotine.

One pony Curacoa.

One quart Burgundy.

One pint Apollinaris.

Mix thoroughly, adding the thin rind of a cucumber. Dress with fruit and serve in fancy stem glasses.

Highball.

Use medium size fizz glass.

Two or three lumps clear ice.

One wine-glass Scotch whiskey.

Fill glass with cold vichy. Use the liquor the customer asks for.

Gin Rickey.

Use medium size fizz.

One or two pieces ice.

Juice of one lime.

One wine-glass gin.

Fill with club soda or seltzer, and serve with spoon.

Brandy Toddy.

Use small bar glass.

One teaspoonful sugar, dissolved in a little water.

One wine-glass brandy.

One lump ice.

Stir with spoon.

For Hot Brandy Toddy omit the ice and use hot water.

Gin Toddy.

Use whiskey glass.

One-half teaspoonful sugar, dissolved in a little water.

Two lumps ice.

One wine-glass gin.

Stir well and serve.

The correct way to serve this drink is to dissolve the sugar, put spoon and ice in glass, and allow customer to help himself to liquor.

Whiskey Toddy.

Use small bar glass.

One teaspoonful sugar.

One wine-glass rye whiskey.

One lump ice.

Dissolve sugar in a little water, add whiskey and ice and stir with spoon.

Hot Whiskey Toddy is made by dissolving sugar in boiling water, omitting ice, and filling a glass two-thirds full of boiling water.

Chorus Lady.

One-third of French Vermouth.

One-third Italian Vermouth.

One-third gin.

Two dashes of Orange juice.

Frappe and serve in old-fashioned whiskey glass with slice of orange.

Tom Collins.

Use extra large bar glass.

Three-quarters tablespoonful sugar.

Three or four dashes lime juice.

Three or four pieces broken ice.

One wine-glass gin.

One bottle plain soda.

Mix well with a spoon, strain and serve.

Attention must be paid not to let the foam of the soda spread over the glass; this drink must be drunk immediately.

Mamie Taylor.

Use fizz glass.

One drink of rye whiskey.

One lump of ice.

Fill up with ginger ale.

Dash with a little port wine.

You can also use seltzer or vichy.

Opera Cocktail.

Two-third gin.

One-sixth Dubonnet.

One-sixth Liqueur of Mandarine.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

Clover Club Cocktail.

One white of fresh egg.

Juice of small lime (or one-fourth lemon)

One teaspoonful Raspberry syrup.

One-third gin.

One-sixth Italian Vermouth.

Gin Sling.

Juice of one lemon.

One glass of gin.

One teaspoonful of Grenadine.

One wine-glass of plain water.

Shake well and strain into medium-sized tumbler.

Irish Cocktail.

Two dashes of absinthe.

Two dashes of Curacoa.

One dash of Maraschino.

One dash of Angostura.

Two-thirds Bushmill's Irish Whiskey.

Shake well, strain into cocktail glass, add one medium-sized olive and squeeze lemon peel on top, and serve.

Desert Healer.

Juice of one orange.

One glass of gin.

One-half glass of Cherry Brandy Fockink.

Shake well, strain into large tumbler and fill balance with Ginger Ale.

(Recipe by Hon. H. Grayson.)

Commodore Cocktail.

One teaspoonful gum syrup.

Two dashes orange bitters.

Juice of half a lime.

Glass of Rye Whiskey.

(Recipe by Phil Gross, Cincinnati, O.)

Bamboo Cocktail.

One dash orange bitters.

One-half wine-glass Dry Sherry.

One-half wine-glass French Vermouth.

Zazarac Cocktail.

One-sixth Bacardi Rum.

One-sixth Anisette (Marie Brisard).

One-sixth Syrup of gum.

One-third Rye Whiskey.

One dash of Angostura.

One dash of Orange.

Three dashes of Absinthe.

Shake well, and strain into small-sized tumbler, and squeeze lemon peel on top.

Mahoney Cocktail.

One-third Vermouth Italian.
One-third gin.
Two dashes orange bitters.
One teaspoonful gum syrup.
One-sixth Yellow Chartreuse.

Golden Slipper.

One-half glass of Yellow Chartreuse into small wine-glass, then drop one yolk of a Fresh Egg and one-half glass Eau de Vie de Dantzic.

Hot Grog.

One teaspoonful of sugar.
Juice of one-half a lemon.

Dissolve with a little hot water, then add one glass of brandy, one glass of rum, two cloves, one small piece of cinnamon. Fill up balance with hot water, put a slice of lemon into it, stir up well, grate nutmeg on top, and serve.

Woon Fizz.

One glass of Gin.
Juice of one lemon.
One teaspoonful of Castor sugar.
Two dashes of Anis del Oso.

Shake well, strain into medium sized wine glass and fill up with syphon.

(Note.—A favorite beverage of the late Sarah Bernhardt.)

Minnie the Moocher.

Two parts gin.
One part Orange juice.
One part Curacao.

Stone Fence.

Use large bar glass.

One-fourth tablespoonful of powdered sugar.

Three or four spoonfuls of shaved ice

One wine-glass of whiskey.

One bottle of plain soda.

Stir up well with a spoon, remove the ice, if cracked, and serve.

Gin Julep.

Use large bar glass.

Three-quarter tablespoonful of powdered sugar.

Three or four sprigs of mint.

One-half wine-glass water; mix well until the essence of mint is extracted, then remove the mint.

Fill with fine ice.

One and a quarter wine-glass gin.

Stir with spoon; ornament with orange, berries, etc., and serve with straws.

Whiskey Julep.

Whiskey Julep is made the same as the regular Mint Julep, but whiskey is substituted for brandy.

Soul Kiss.

One-sixth orange juice.

One-sixth Dubonnet.

One-third French Vermouth.

One-third rye whiskey.

One slice of orange.

Shake well and strain into cocktail glass.

Gin Buck.

Gin Buck is a Gin and Soda, with Lemon Peel squeezed in glass, and a lump of ice.

Vanilla Punch.

Use large bar glass.

One scant tablespoonful sugar.

Two dashes lemon juice.

Two dashes Curacoa.

Fill glass with shaved ice.

One-half pony glass brandy.

One and one-half wine-glass vanilla.

Mix well with spoon; ornament with fruit, and serve with straw.

Escapernong Punch.

Large mixing glass half full of cracked ice.

Three bar spoon powdered sugar.

Rhine wine glass Escapernong wine.

One-half jigger Creme de Vanilla.

One egg.

Dash of brandy.

Fill glass with cream or rich milk; shake well; strain in milk punch glass; sprinkle with nutmeg and cinnamon; serve with straws.

Horse's Neck.

Use large size fizz glass.

Peel lemon in one long string, place in glass so one end hangs over.

Three or four lumps broken ice.

Fill with imported ginger ale.

Golden Punch.

Use a punch glass.

Half a barspoon of sugar.

Juice of a whole lime.

Dissolve with syphon.

One dash Curacoa.

Dubb orange.

One drink of straight whiskey.

Fill glass with cracked ice, stir well and ornament with fruit.

Cuban Punch.

Use thin bar glass full of shaved ice

One-half pony Curacoa.

One-half whiskey glass Italian Vermouth.

Fill up with sherry wine.

Stir with spoon, sprinkle with powdered sugar, two or three dashes Creme de Menthe or two dashes Angostura; dress with fruit in season and serve with straws.

Superba Punch.

Use large mixing glass.

One and a half spoonfuls sugar.

Two dashes lemon juice.

One-half bar glass blackberry brandy.

One-half bar glass new rum.

One pony yellow Chartreuse.

One fresh egg.

Fill with cracked ice, shake well, strain in long thin glass, nutmeg on top.

Rocky Mountain Oyster.

Use whiskey glass.

One teaspoonful of vinegar or lemon juice.

One egg.

Dash of salt.

Dash of pepper.

Oriental Punch.

Use large thin soda water glass full of cracked ice.

One teaspoonful sugar.

Three squirts Angostura.

Juice of quarter of a lemon.

Three-fourth wine-glass of claret.

Ordinary drink of whiskey.

Fill glass with water, add a few Maraschino cherries and juice, slice of pineapple and orange or fruits in season, serve with straws.

Sterling Punch.

Use large bar glass.

One tablespoonful of sugar.

One tablespoonful raspberry syrup.

Three dashes lemon juice.

One-half pony Jamaica rum.

One pony old brandy.

Shake well, dress with fruit, top off with a dash of port wine and serve with straws.

Tea Punch.

Bar glass filled with cracked ice.

Three teaspoonfuls powdered sugar.

Juice of half a lemon.

One pony English rum.

Three dashes absinthe.

Fill with tea, stir well, trim with slice of lemon, two straws and serve. Tea must be cold.

Chaffeur Punch.

Use large bar glass.

Plenty of shaved ice.

Four or five spoons of sugar.

Two or three dashes of lemon juice.

Same of celery tonic bitters.

One-half pony French brandy.

One fresh egg.

Fill the balance with claret wine, shake well, dress with fruit, serve with straw.

Sherry Wine Sangaree.

Use whiskey glass.

One teaspoonful sugar, dissolved in water

One or two lumps ice.

One wine-glass sherry.

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

Claret and Champagne Cup.

Use large punch bowl for a party of twenty.

Three bottles of claret wine.

Three-fourth pint of red Curacoa.

One pint of sherry.

One pint of French brandy.

Two wine-glasses or ratafia of raspberries.

Three oranges and one lemon cut in slices.

Some sprigs of green balm and of borage.

Two bottles of seltzer water.

Three bottles of soda.

Stir together and sweeten with Capillaire pounded sugar until it ferments; let it stand one hour; strain it and ice it well; it is then fit for use; serve it in small glasses.

Brandy and Soda or Stone Wall.

Use large bar glass.

One wine-glass brandy.

One-half glass with fine ice.

Fill up with plain soda.

Shandy Gaff.

Use large bar glass.

One-half old ale.

One-half glass imported ginger ale.

Stir with spoon.

Gin Sour.

Use large bar glass.

One large teaspoonful sugar, dissolved in a little seltzer or Apollinaris water.

Two or three dashes lemon juice.

One wine-glass gin.

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

Mint Julep.

Use large bar glass.

One tablespoonful of white powdered sugar.

Two and one-half tablespoonfuls of water; mix well with a spoon.

One and one-half wine-glass of brandy.

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

Soda Lemonade.

Make same as seltzer lemonade, using but one tablespoonful of sugar, and substituting soda for seltzer.

Seltzer Lemonade.

Use large bar glass.

One and one-half tablespoonfuls sugar.

Four to six dashes lemon juice.

A few lumps ice.

Fill with seltzer, stir with spoon and serve; no fruit.

Brandy Sling.

Use medium bar glass, hot.

One lump sugar.

One wine-glass brandy.

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

For a cold brandy sling, use a lump of ice and cold water.

Tom and Jerry.

Use punch-bowl for the mixture.

Twelve fresh eggs.

Half small bar glass Jamaica rum.

One and a half tablespoonfuls ground cinnamon.

Half teaspoonful ground cloves.

Half teaspoonful ground allspice.

Sufficient fine white sugar.

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

To Serve Tom and Jerry.

Use mug.

Two tablespoonfuls of the batter.

One wine-glass brandy.

One pony glass Jamaica rum.

Fill with hot water or hot milk; stir well; pour from one mug to another several times, grate nutmeg on top and serve.

Rock and Rye.

Use whiskey glass.

Use only the best rock candy and the best rye whiskey.

Put one-half tablespoonful rock candy syrup into the glass and allow customer to serve himself with whiskey; a few drops of lemon juice may be added.

Sweet Adeline.

Three parts gin.

Three parts Vermouth (Italian).

Two parts Orange juice.

One part Grenadine.

Hot Egg Nogg.

Use large bar glass.

One fresh egg.

One tablespoonful of sugar.

One-half wine-glass Cognac.

One-half wine-glass Jamaica rum.

Stir well, add boiling milk while stirring; grate nutmeg on top and serve.

Sherry Egg Nogg.

Use large bar glass.

Half tablespoonful sugar.

One egg.

One pony glass brandy.

One wine-glass sherry.

Fill up with fine ice, shake well strain into a fancy bar glass. Serve with nutmeg on top.

Egg Nogg.

Use large bar glass.

One fresh egg.

Three-quarters tablespoonful sugar.

One-third glassful of ice.

One-third glass Jamaica rum.

One wine-glass brandy.

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

Hot Gin Sling.

Use medium bar glass, hot.

One teaspoonful sugar.

One wine-glass gin.

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

Hot Scotch Whiskey Sling.

Use hot-water glass.

One wine-glass Scotch wisyey.

One lump sugar.

One piece lemon peel.

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

Whiskey Smash.

Use large bar glass.

One-half tablespoonful sugar.

Two or three squirts seltzer.

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

Fill half glass with fine ice.

One wine-glass whiskey.

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

Santa Cruz Sour.

Use large bar glass.

One large teaspoonful sugar, dissolved in a little seltzer or Apolliniaris water.

Three dashes lemon juice.

One wine-glass Santa Cruz rum.

Fill the glass three-quarters full of shaved ice. Shake up, and strain into a sour glass; ornament with orange and berries in season.

Whiskey Sour.

Use large bar glass.

One and one-half tablespoonfuls sugar, dissolved in a little seltzer or Apillinaris water.

The juice of half a small lemon.

One wine-glass of Bourbon or rye whiskey.

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

Brandy Sour.

Use large bar glass.

One large teaspoonful sugar, dissolved in a little Apollinaris or seltzer water.

Juice from half a lemon.

One dash of Curacoa.

One wine-glass brandy.

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

Gin and Tansy.

Use whiskey glass.

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

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

Bunny's Hug.

One-third gin.

One-third Scotch Whiskey.

One-third Absinthe.

Hot Rum.

Use medium bar glass, hot.

One or two lumps of loaf sugar, dissolved in a little hot water.

One wine-glass Jamaica rum.

One piece sweet butter as large as half a chestnut.

Disolve the sugar in a little boiling water, add the rum and butter, fill the glass two-thirds full of boiling water, stir, grate a little nutmeg on top and serve.

Hot Spiced Rum.

Use hot-water glass.

Two lumps loaf sugar.

One-half teaspoonful mixed allspice.

One wine-glass Jamaica rum.

Fill glass with hot water, mix well; grate nutmeg on top and serve. Butter may be added.

Champagne Frappe.

Place the bottle in the champagne cooler; fill with shaved ice and salt; whirl the bottle until the wine becomes almost frozen.

Absinthe Frappe.

Two-thirds Absinthe.

One-sixth syrup of Anisette, double quantity of water

Shake up long enough until the outside of the shaker is thoroughly covered with ice. Strain into small tumbler.

Bacardi Cocktail.

One teaspoonful Grenadine.

One-third gin.

Two-thirds Bacardi rum.

Juice of half a Lime.

(Bacardi Rum comes from Cuba.)

Champagne Julep.

Use a large fancy wine glass.

Put one lump of sugar.

One sprig of fresh mint.

One lump of ice.

Pour your Champagne very slowly, at the same time stirring gently all the time, and ornament the top in a tasty manner with fruits in season.

J. P. C. Cocktail.

One-half gin.

One-half French Vermouth.

Put on slice of orange in glass and fill with shaved ice, shake well and strain into cocktail glass.

Plain Highball.

Use large glass

One lump of ice.

A jigger of Scotch.

A bottle of plain soda.

House Cooler.

Use large glass

One lump of clear ice.

The rind of a whole orange.

One jigger of Scotch or rye whiskey.

Add bottle of imported ginger ale.

To drink slowly.

Morning Bracer.

Use mixing glass full of shaved ice.

Add one-third of absinthe.

Two-thirds Vermouth.

Shake well and serve in Delmonico glass, using siphon.

Old Fashioned Whiskey Cocktail.

Use old-fashioned cocktail glass.

One-fourth lump of sugar.

Two teaspoonfuls of water.

Crush sugar with muddler.

Add one dash bitters.

One jigger whiskey.

One slice of orange.

Put small bar spoon in glass and serve.

Plain Fizz.

The juice of half a lemon.
One-half teaspoonful powdered sugar.
One jigger of gin.
Add a teaspoonful of cream.
Shake well. Pour into a split glass and use syphon; drink while effervescent.

Mahoney Special Cocktail.

Use mixing glass full of shaved ice.
Add one-half jigger of gin.
One-half jigger French Vermouth.
One dash orange bitters.
Shake well. Pour into cocktail glass and squeeze orange peel on top.

Nutting Cocktail.

Use mixing glass full of shaved ice.
Add two-thirds Plymouth gin.
One-third French Vermouth.
One drop orange bitters.
Stir well and serve.

House Punch.

For Party of Six or More
Use punch bowl and one large piece clear ice.
The juice of two lemons.
The juice of two oranges.
One-half jigger Rum.
One jigger Maraschino.
One jigger White Curacoa.
Two jiggers brandy.
Two quarts champagne.
One pint Burgundy.
Add quart Apollinaris. Before serving sweeten according to taste and fruit well.

How to make Fruit Syrup

Plain Syrup.

Six and one-half pounds loaf sugar.

One-half gallon of water.

Boil until dissolved and then filter through flannel.

Clove Syrup.

Thirty drops of the quintessence of cloves.

One pound simple syrup.

Shake well in a bottle.

Sarsaparilla Syrup.

Ten drops oil of anise.

Twenty drops oil of wintergreen.

Twenty drops oil of sassafras.

Pineapple Syrup.

Add one ounce essence of pineapple to one gallon white syrup and half ounce tartaric acid.

Syrup of Nectar.

Thirty drops essence of nectar.

One pound simple syrup.

Mix.

The proportion of thirty parts of sugar to sixteen parts of water also makes an excellent syrup.

Use only the best refined sugar, and filtered water, soft as possible, as this will save the trouble of clarification, which is necessary when inferior ingredients are used.

Pour the water cold over the sugar and let it slowly melt; and when saturated, boil by a gentle heat, and then keep simmering to the point desired.

Swiss Ess.

Three dashes of anisette.

One pony absinthe.

White of one egg.

Cracked ice.

Then shake and strain.

Orange Syrup.

Two ounces tincture of orange peel.

One pound simple syrup.

Mix.

Raspberry Syrup.

One gallon white syrup.

One-half ounce essence of raspberry.

Three-fourth ounce tincture tartaric acid.

Mix.

Gum Syrup.

One ounce of Acacia in selected pieces.

Wash in cold water.

Nine and one-third ounces sugar. Add distilled water to make eleven ounces.

Place in enamel porcelain dish. Add the water.

Heat gradually; increase to boiling point

Maintain for five to ten minutes.

Stir frequently.

Strain while hot.

Place in sterilized bottle.

Add ten per cent alcohol for preservative.

Selected Toasts

Here's to those I love,
Here's to those who love me,
Here's to those who love those I love,
And here's to those who love those who
love me.

Here's a toast to all who are here,
No matter where you are from;
May the best day you have ever seen
Be worse than your worst to come.

Happy are we met, happy have we been,
happy may we part, and happy meet again.

Drink to-day and drown all sorrow,
You shall perhaps not do it to-morrow.
Best while you have it use your breath,
There is no drinking after death.

Here's to a chaperone.
May she learn from Cupid
Just enough blindness to be sweetly stupid.

Here's to a long life, and may you live a
thousand years and I a thousand years less
one day, for I would not care to live after
you had passed away.

Friend of my soul, this goblet sip,
'Twill chase the pensive tear.
'Tis not so sweet as woman's lip,
But oh, 'Tis more sincere.

Here's to you, my dear, and to the dear
who's not here, my dear; but if the dear
who's not here, my dear, were here, my dear,
I'd not be drinking to you, dear, that's clear.

Here's to a long life and a merry one,
A quick death and a happy one,
A good girl and a pretty one,
A cold bottle and another one.

Wine is good,
Love is better.
False morals spin a spider's fetter.
So fill up the bowl,
Be a jolly old soul,
And you'll be loved by your girl when you
get her.

Here's to you, as good as you are;
And here's to me, as bad as I am.
But as good as you are, and as bad as I am;
I'm as good as you are, as bad as I am.

To-morrow can wait;
Let us have wine and women, mirth and
laughter, Sermons and soda water the day
after.

This is a good world to live in,
To lend, to spend, to give in,
But to get, or to borrow, or to keep what's
one's own,
'Tis the very worst world that ever was
known.

Here's that you never die and I live forever.

Clover Club

3 shots gin,
1 .. grenadine
white of 1 egg
Juice of two lemons
1/2 tsp. vermouth
shake.

Planters punch

Rum
lemon
grenadine
white egg

side car

milk punch

sugar

Box car

milk

Alexander

ice

Blackford

1/2 zig. Brandy

Bacardi

1/2 zig. Rum

Manhattan

Orange Blossom

Martini

Bronx

Old Fashioned

16

~~5~~

- 80

\$4.00

100 200

16

70

4

\$7.00

15
9
L. S. ...