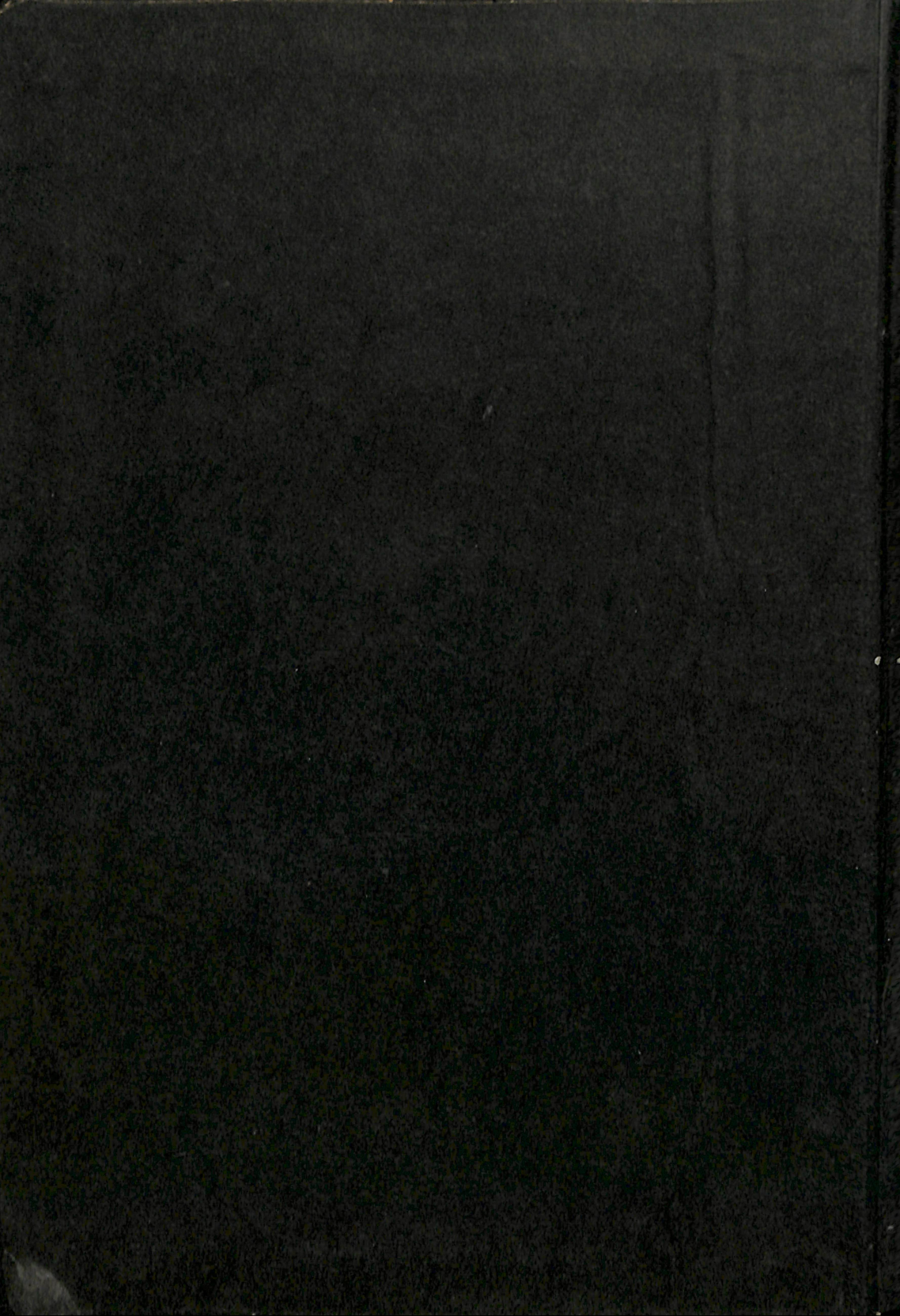


THE
BARTENDER'S
FRIEND

Agents of
Fidelity Wine & Liquor Co.
34 S. LIBERTY STREET
BALTIMORE, MARYLAND
PLAZA 0233



Wm. C. C. C. C.

THE BARTENDER'S FRIEND

BANKERS

11

11

11

11

The
BARTENDER'S
FRIEND

A COMPILATION OF THE BEST IN MIXI-
COLOGY FROM RELIABLE SOURCES, BOTH
NEW AND OLD, AND PARTICULARLY FROM
THE FORMULARY OF THE FAMOUS OLD
GRAND OPERA HOUSE BAR, SYRACUSE,
NEW YORK

by
A MIXER

with the collaboration of
PATRICK W. GUINEE
*formerly of the Old Iroquois Bar, Plainfield, N. J.,
and one of the best MIXERS in the days when
Drinks were Drinks.*

JARMOR PUBLISHING CO.
New York, N. Y.

COPYRIGHT, 1933, BY
F. I. BROWN

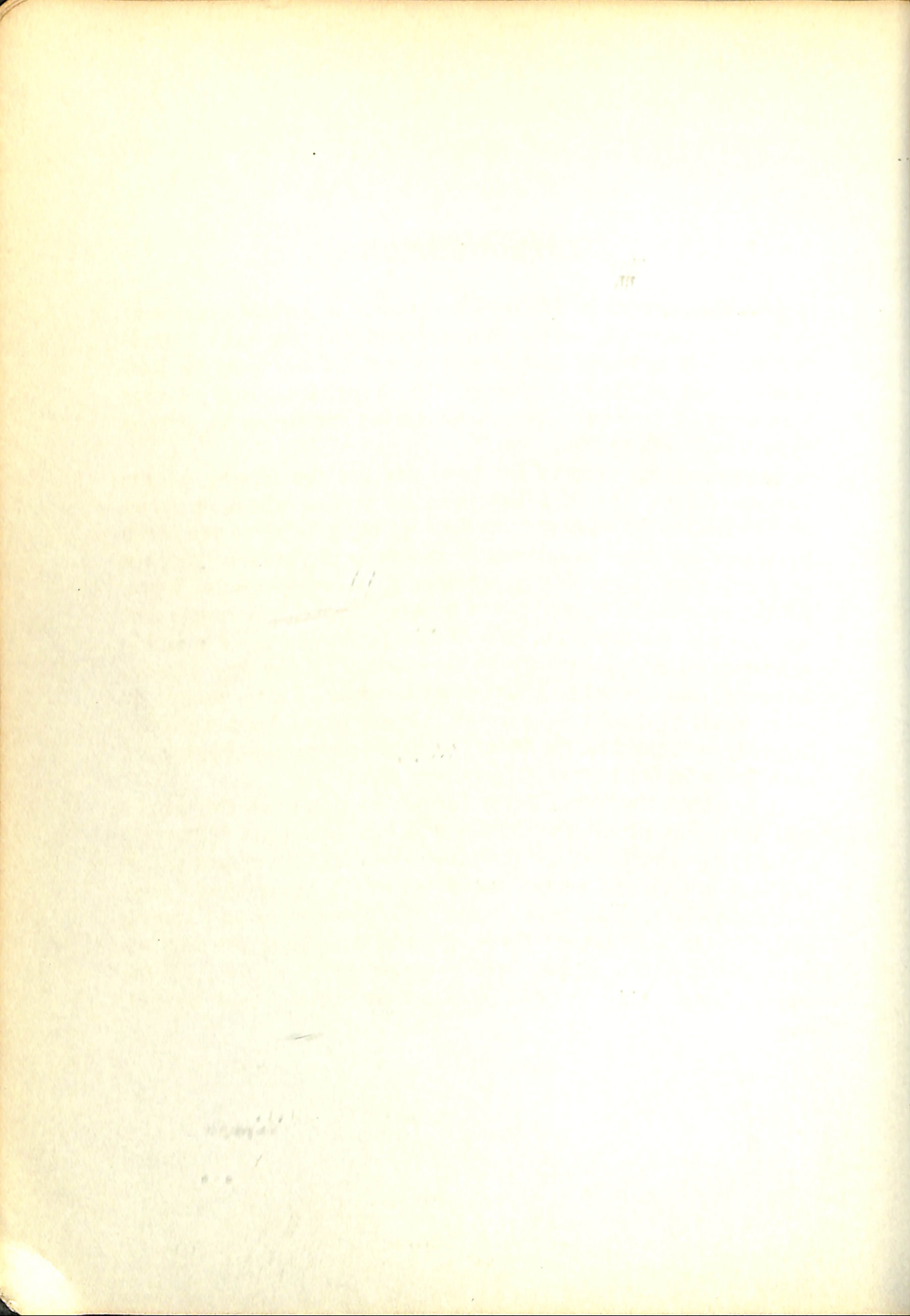
*No part of this work may be reproduced
without written permission of publisher.*



PRINTED IN U. S. A.

CONTENTS

	PAGE
INTRODUCTION	7
MEASURES	9
LIQUORS	13
GENERAL DIRECTIONS	29
FORMULAS	33
TIPS FOR BEGINNERS	151
GLASSES	159
INDEX	165



INTRODUCTION

It is the purpose in this book to present in logical order and in concise form the outstanding principles in the art of tending bar. It is hoped that it will be an aid not only to bartenders, but to their employers, the proprietors, and to that vast army of amateur mixers who during the recent Dry Ages have been "rolling their own."

In the arrangement of the formulas for the mixing of the various drinks, the idea has been to present them in strict alphabetical order according to the beginning letter of the name by which the drink is ordinarily and properly known, and not to group them according to whether they are cocktails, fizzes, juleps, or what have you. It is believed that this arrangement will greatly facilitate the use of the book whenever a quick reference to it is necessary to be made. If for any reason, however, one desires to know what cocktails, fizzes, juleps, or other kinds of drinks are covered in these pages, such a grouping may be found in the index, with the respective paging of each drink in the particular group or class.

It has been the intention to furnish in this book the names and formulas of all the drinks which a first-class bartender should know, both old and new, and to omit those names which are little known and seldom called (generally renamed old mixtures already set out herein under more honorable and lasting titles). On account of their age and historical interest we have listed a few drinks which come under neither of the above classes: e.g., Wassail Bowl, Rumfustian, Sack Posset, etc.

1870

11

11

11

11

MEASURES

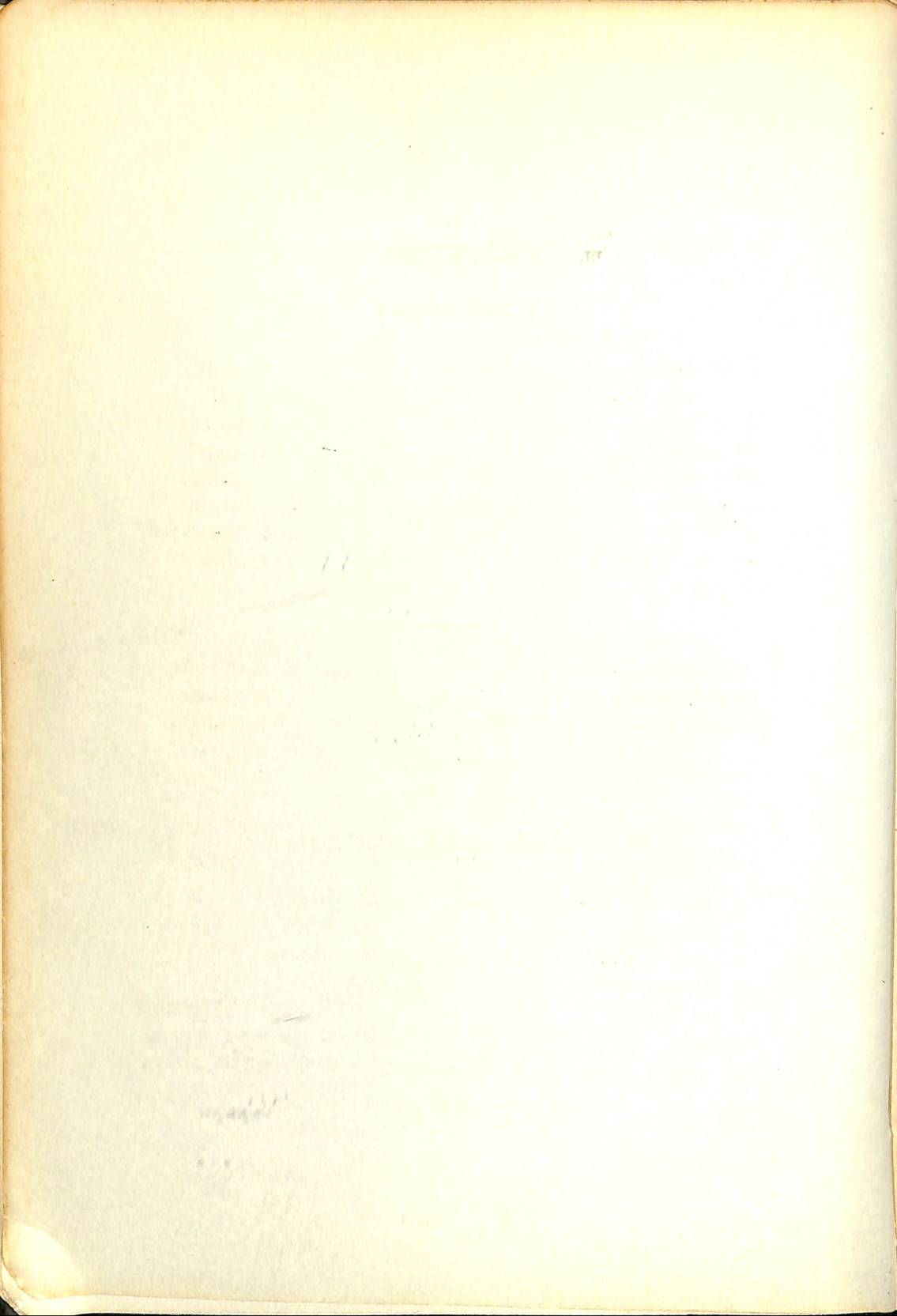
Wine Measure

8 drams	1 ounce
4 ounces	1 gill
4 gills	1 pint
2 pints	1 quart
4 quarts	1 gallon
3 1/2 gallons	1 barrel
2 barrels	1 hogshead
2 hogsheads	1 pipe
2 pipes	1 tun

1 Imperial quart	38.4 ounces
1 magnum	2 quarts
1 puncheon	84 gallons

Equivalents and Approximates

1 dash	20 drops
1 thimbleful	30 drops
1 teaspoonful	60 drops
1 dessert-spoonful	120 drops
1 tablespoonful	240 drops or 1/2 ounce
1 pony	480 drops or 1 ounce
1 jigger	960 drops or 2 ounces



Fidelity Wine & Liquor Company

Wholesale Distributors For

Seagram's Distillers Corporation
Park & Tilford Import Corporation
Hiram Walker & Sons, Inc.

SEAGRAM'S PRODUCTS

BOTTLED IN BOND RYE WHISKEY

		Proof
Seagram's Ancient Bottle	(5 yrs.)	100
Seagram's Pedigree Deluxe	(8 yrs.)	100

BOTTLED IN BOND BOURBON WHISKEY

Seagram's Bourbon	(5 yrs.)	100
Seagram's Pedigree Deluxe	(8 yrs.)	100

BOTTLED IN BOND CANADIAN WHISKEY

Seagram's "83"	(5 yrs.)	90
Seagram's "VO"	(6 yrs.)	90

SEAGRAM'S CROWN WHISKEY

Seagram's 7 Crown		90
Seagram's 5 Crown		90
Crown Special		90

SEAGRAM'S GIN

Seagram's Celebrated London Dry Gin		90
Seagram's King Arthur London Dry Gin		85

Hiram Walker's Products

BONDED WHISKEY

Walker's Private Stock, (10 yrs. old)
Walker's Canadian Club

Walker's De Luxe Rye
Walker's Imperial

Walker's De Luxe Bourbon

Blended Whiskey

Walker's King of Clubs

Walker's Queen of Clubs

Walker's Jack of Clubs

Straight Whiskey

Walker's Royal Oak

Twin Seal

Walker's 10 High

GIN

Walker's London Dry

Walker's White Swan

Walker's 5 O'Clock

WALKER'S STODART'S SCOTCH WHISKEY

WALKER'S COMPLETE LINE OF BAR WHISKEY & GIN

MISCELLANEOUS PRODUCTS

WHISKEY

Golden Moon

IRISH WHISKEY

John Jameson
Old Bushmill

GIN

Mount Rose
Baltimore Liquors,
B. & L. Sloe Gin

VERMOUTH

Martini & Rossi
Noilly Pratt
Trentini

WINES

Dubonnet
Duff Gordon No. 28

SCOTCH WHISKEY

Royal Scot

BRANDY

Hennessy 3 Star
Laird's Apple Jack
Hildick's Apple Jack

RUM

Bacardi
Meyer's Jamaica
Ron El Infierno
Habanero

BITTERS

Abbott's
Angostura

LIQUERS—IMPORTED

Benedictine
Cointreau
Gilka Kummell

Wightcrest

100 per cent Maryland Straight Rye Whiskey

PARK & TILFORD'S PRODUCTS

IMPORTED

Vat 69 Scotch	Marie Brizard & Roger Cordials
Martell 3 Star Brandy	Trowers Jamaica Rum
Booth's House of Lords Gin (5 yrs.)	Rhum Charleston
Booth's Old Tom Gin	Heidsieck's Monopole Champagnes
Blankenhyn & Nolet Geneva Gin	Harvey's Wines
Field's Sloe Gin	Duke of Burgundy Wine

Morin, Pere & Fils

Burgundy White Wines

Burgundy Red Wines

Ed Blanchy's

Bordeaux White Wines

Bordeaux Red Wines

DOMESTIC

P. & T. Bonded, (16 yrs. old)

P. & T. 1840, Blended Whiskey

P. & T. Private Stock Rye

P. & T. Reserve, Blended Whiskey

P. & T. Kentucky Bred, Straight Whiskey

P. & T. California Wines

P. & T. California Brandy

Booth's High & Dry Gin

PARK & MILLER'S PRODUCTS

11

IMPORTED

Imported from the
 following countries:
 France, Germany, Italy,
 Spain, Portugal, Greece,
 Turkey, etc.
 The quality of these
 products is guaranteed
 to be of the highest
 standard.
 For further information
 please contact our
 sales department.
 Telephone: 1234567
 Address: 123 Main Street,
 New York, N.Y.

DOMESTIC

Produced in the
 United States of America
 by Park & Miller
 at their factory in
 New York, N.Y.
 The quality of these
 products is guaranteed
 to be of the highest
 standard.
 For further information
 please contact our
 sales department.
 Telephone: 1234567
 Address: 123 Main Street,
 New York, N.Y.

LIQUORS

11

11

11

11

LIQUORS

Absinthe is a bitter, rather greenish liqueur containing oil of wormwood, oil of anise, fennel, coriander, and other ingredients. It is stronger than most liqueurs, containing, as it does, about 70 to 80% of alcohol. France and Switzerland are the main producing countries. The Swiss absinthe is said to be the strongest.

Ale is a liquor produced from the fermentation of barley malt, and is flavored with hops. Its manufacture is similar to that of beer. In fact, in England ale is called beer. Ale, however, is "heavier" than beer, and contains more solids. American ale contains about 6% to 7% of alcohol.

Angostura Bitters is named for the bark which is used in its manufacture. Angostura Bark comes from Venezuela. In addition to this bark the bitters contain canella, cinchona, lemon peel and other ingredients with alcohol, all of which make the essence. The alcoholic content is high, but the bitters are usually used for flavor only. (See Bitters.)

Anisette is a liqueur or cordial prepared mostly in France from a distillation of anise seed. In alcoholic content it runs around 40%.

Apple Brandy is a distillation of fermented cider or apple juice. It is variously known as Apple Jack and Apple Whiskey. It contains around 50% of alcohol. (See Brandy.)

THE BARTENDER'S FRIEND

Apple Jack (See Apple Brandy.)

Apple Whiskey (See Apple Brandy.)

Apricot Brandy is a distillation of the fermented juice of apricots. Its alcoholic content is around 50% by weight.

Arrack is a distilled liquor of very ancient origin. It comes from the Orient, particularly the East Indies. It was known as early as 800 B.C. The best is said to be produced through the fermentation and distillation of the sap of various palms, such as the cocoanut. Inferior arracks are made from rice and molasses.

Bacardi Rum is of Cuban origin. It is sometimes called Santiago Rum. (See Rum.)

Batavia Arrack comes from Batavia, in the Island of Java of the Dutch East Indies. (See Arrack.)

Beer is a name applied in England to all barley malt fermented liquors, which of course includes Ales, Porters, and Stouts. In the United States, however, we apply it only to the lighter bodied or so-called bottom fermentation in the process of manufacture. Its alcoholic content is generally less than that of ale, and it ranges approximately between 2½ to 4½ per cent. by weight. It contains less solids than does ale. (See Ale.)

Benedictine is a liquor or cordial somewhat like Chartreuse. Its history would indicate that it was originally made by the Benedictine Monks at Fecamp, France, and that the process of manufacture as well as the ingredients are a

THE BARTENDER'S FRIEND

secret. It contains about 51% of alcohol and is a distillation. Among the ingredients believed to be used in manufacture are peppermint, cinnamon, nutmegs, cloves, thyme, and other plants. Benedictine is said to be manufactured by some who are not members of the Benedictine Order.

Bitters are produced either by distillation or infusion. Angostura bark, quinine, orange, rhubarb, and many other bitter substances are used with flavor imparted by juniper, cinnamon, cloves, etc., to produce the finished product. The effect is tonic, cathartic, or mere satisfaction to taste. According to their kind bitters are used as beverage, flavoring, or medicine. Most of them contain in the neighborhood of 40% alcohol. (See various kinds, such as Angostura, Orange, and Calisaya.)

Boker's Bitters named for the manufacturer. (See Bitters.)

Bourbon Whiskey is essentially an American manufacture, and a product of Kentucky. It is a distillation of corn, which is the main distinction between it and rye whiskey. It requires about 9 years to ripen or mature the best Bourbon, and additional time is of benefit. Whiskey containing 50% of alcohol is 100 proof. (See Whiskey.)

Brandy is the product which results from the distillation of a fermented fruit juice such as wine or cider. The fruits commonly used for juice are apples, peaches, grapes, apricots, cherries, etc. When taken from the still it has no color, but turns yellow or amber when aged in wooden casks charred on the inside. Carmel, also, is used at times to give deeper color. Alcohol in brandy ranges all the way from 38% to 68% by volume, according to the kind, age,

THE BARTENDER'S FRIEND

etc. Like all spirits it improves in quality when aged in wooden casks, but this does not carry on indefinitely. The time of ageing varies with the kind of brandy, and any brandy will commence to deteriorate or "get tired" as is said, after a certain amount of ageing in wood. It keeps indefinitely in tight bottles.

Burgundy is produced from the juice of grapes grown on very chalky soil in the Province of Burgundy, France, which lies south of Paris. This wine is either white or red, and its alcoholic content ranges between 8 and 14% by volume. There are many types and bouquets according to the vintage, but the wines are universally dry (not sweet). The best come from the section of Burgundy known as Cote d'Or. (See Wine.)

Calisaya is a type of bitters. It is of South American origin, and the bitter ingredient calisaya (from which it gets its name) is a kind of Peruvian bark of the cinchona family and contains quinine. (See Bitters.)

Catawba Wine varies much in kind. It may be dry, sweet, still or bubbling. It is of domestic origin, being made from the juice of the Catawba grape, which is grown around Lake Erie. It is a light colored wine of high flavor. The grape was discovered in 1801 in this country.

Champagne is properly a white sparkling wine produced in the Champagne District of France. Its introducer was one Perignon, of the Abbey of Hautvilliers, in the 17th century. To-day the name is used for other sparkling wines of various colors and of other places. America, for instance, has made great progress in the art. The manufacture of

THE BARTENDER'S FRIEND

this wine is a rather intricate and costly process, due in no small measure to the breakage of bottles. The wine is made after the manner of all wines at first, but does not complete its fermentation and final clarification until it is bottled with special corks and special bottles designed to withstand great pressures caused by the gases of fermentation. When that process is complete, or later, the special corks are withdrawn after freezing, the sediment is eliminated, a small amount of liquor and sugar are added, the bottle is recorked, and it reaches us, if all goes well, in the sparkling form in which most of us know it. It is variously described as Brut, Sec, Dry, Extra Dry, etc., according to its dryness, or sweetness, which is more or less regulated by the amount of sugar added at the last corking. (See Wine.)

Chartreuse is a liqueur or cordial which comes green, yellow, or white. The green is said to be the best quality. The Carthusian Monks in France were the originators and introducers. A few years ago they removed the manufacture to Spain. The methods and ingredients are probably a secret, but there is reason to believe that there is in its manufacture a brandy distillation of various herbs, such as peppermint, cloves, orange peel, cinnamon, etc. It has an alcoholic content around 40.

Claret is undoubtedly the best known of all wines. It is a type rather than a particular wine. It is always a red. The Bordeaux region of France is the home of the best. The so-called Medocs, such as "Château LaFite," "Château La Tour," etc., are considered the finest of the Clarets. It is a dry wine with an alcoholic content around 10%.

THE BARTENDER'S FRIEND

Cognac Brandy of all brandies is perhaps the most worthy of that name. It gets its name from the fact that it is produced from grapes growing near Cognac, France. However, there is a tendency to apply the name to all French brandies. (See Brandy.)

Crème de Cacao is a French cordial or liqueur of which cocoa is the flavoring or distinguishing base.

Curaçao is a Dutch liqueur made principally in Holland. It comes either dry or sweet. The distinguishing ingredient is the Curaçao orange which grows in the Island of Curaçao, a Dutch possession north of Venezuela, South America. The peel of this orange is crushed and distilled with brandy and water to produce the liqueur which contains between 35 and 40% of alcohol. One variety of Curaçao is known as "Grand Marnier."

Dantziger Goldwasser is a sweet liqueur manufactured in Danzig, Germany.

Dry Gin is gin which is not sweetened. Some of the best dry gin is produced in England through the redistillation of highly rectified spirits at which time the flavorings such as juniper and coriander are introduced. (See Gin.)

Dubonnet is the name of a sweet French Vermouth. (See Vermouth.) It contains quinine.

Fernet Branca is a kind of bitters.

French Vermouth is a dry or unsweetened Vermouth made from fortified white wine. It contains about 17% of alcohol by volume. (See Vermouth.)

THE BARTENDER'S FRIEND

Gin is a liquor generally made in either one of two ways: By the distillation of a barley and rye fermented mash and a redistillation with the addition of juniper berry flavor; also by repeated distillations of highly rectified spirits with juniper and coriander flavoring. Such gins are known as dry gins. The addition of sugar or other sweetening makes the ordinary sweet gin. Gins which are made by simply adding flavor to plain spirits, without distilling, are not of good quality in comparison with the others. Hollands and Geneva are names of Dutch Gin, while Old Tom is the English Gin. Hollands is not used much in mixed drinks. It is usually taken straight or with bitters.

Green Chartreuse (See Chartreuse.)

Gum Syrup is a cane sugar syrup made by boiling loaf sugar in water in the amount of 7 to 4 by weight, after which an equal amount of water is added. The boiling period is about 6 minutes. (See Plain Syrup.)

Grenadine is a French Syrup, its distinguishing base being pomegranates, an acidulous orange-like fruit with red pulp.

Hollands Gin (See Gin.)

Irish Whiskey is made in pot stills from unmalted barley and wheat, rye, and oats with about 50% malted barley. It is sweeter than Scotch Whiskey and has more bouquet.

Italian Vermouth is made where its name indicates, and is what is known as a sweet vermouth. At any rate it is sweeter than the other well known type, French Vermouth. (See Vermouth.)

THE BARTENDER'S FRIEND

Jamaica Rum is probably the best known of the Rums, and is named for the place of its manufacture in the West Indian Islands. (See Rum.) There are several grades or kinds of this rum and their alcoholic content varies between 66 and 83% by volume. It is of a dark brownish color which is produced generally by the use of carmel or the wine barrels in which it is stored. (See Rum.)

Kirschwasser is a distillation of black cherries which grow wild in the Black Forest of Germany. The pits of the cherries, which are crushed with the pulp, have a bitter flavor, like almonds, which is imparted to the finished product. After the crushed mass is fermented, it is distilled. It contains around 50% of alcohol, and small amounts of hydrocyanic acid.

Kummel is a liqueur which used to be made for the most part in Russia, by flavoring spirits with caraway seeds and anise. The best quality is known as Allasch.

Madeira Wine is a Portuguese wine from the Madeira Islands. It is made from a mixture of black and white grapes, and is fortified with alcohol. Much of this wine is fermented in rooms heated as high as 140° F.

Maraschino is a liqueur the manufacturing of which is very similar in process to that for Kirschwasser (which see). It is made from marasca, black, or French cherries, jasmine, rose petals, etc., with the cherry pits for flavoring. It is said to be of Italian origin.

Medford Rum is a domestic rum which takes its name from Medford, Massachusetts, where it was first manufactured. (See Rum.)

THE BARTENDER'S FRIEND

Medoc Wine (See Claret.)

Moselle Wine obtains its name from the Moselle River Valley, and is of German-French manufacture. It is of comparatively low alcoholic content, but of fine quality.

Orange Bitters (See Bitters.)

Orgeat is a French flavoring syrup. Originally barley (which is the derivation of its name) was an ingredient, but orange, almond, and sugar are to-day its main constituents.

Peach Brandy (See Brandy.)

Plain Syrup is the same as Gum Syrup (which see) except that the white of 2 eggs is boiled in for each gallon, and no water is added after the boiling. After it is strained through cloth, it is ready for use.

Port Wine is named for the Portuguese city Oporto. The grapes are grown on low supports in the Alto Douro district. Mashing of the grape pulp takes place a second time, and that is during fermentation, for the purpose of extracting color from the grape skins. To preserve the sweetness of this wine it is not allowed to ferment itself out. It is fortified from time to time with brandy that the process may be arrested. In view of this fortification, and notwithstanding the arrested fermentation, the alcoholic content of this wine runs high, being in the neighborhood of 20%. There are white Port Wines as well as reds. The former, however, are of slightly different flavor.

Porter is manufactured in a manner similar to that used for Ale and Beer (which see). The malt however is browned

THE BARTENDER'S FRIEND

to give the porter its dark color, and the sugar content is high. Its alcoholic content runs between 5 and 6%.

Rhine Wine, as its name indicates, is of German origin and comes from the region of the valley of the Rhine River. Generally it contains from 7 to 10% of alcohol. A few kinds, however, run as high as 13%. The grape district is perhaps the furthest north in which wine grapes are grown in Europe. Over-ripe grapes are used for this wine, and they are hand selected. The method of manufacture is similar to that followed in making Sauterne wine. Usually the wine is light, rather colorless, and dry, but of good quality and bouquet.

Rum is a liquor distilled from fermented molasses, cane sugar syrup, or in fact any cane sugar ferment. It probably originated in the West Indian Islands, whence comes the most of it to-day, such as Bacardi, Jamaica, etc. It is of a dark brown color, produced either by ageing in wood or the introduction of carmel. Inferior rum is produced by mixing rum essence with spirits of high rectification. The alcoholic content of rum runs between 65 and 82% by volume.

Rye Whiskey is essentially an American whiskey, and is distinguished from the other American whiskey, Bourbon (which see), by the fact that the main ferment base is rye instead of corn or maize. (See Whiskey.)

Sauterne Wine is named for the French district in which it is produced, Sauterne, and is white, sweet and well bouqueted. It is not made in the manner for red wines, as the grapes, which are white, are over-ripe and withered,

THE BARTENDER'S FRIEND

so that they contain very little water, but plenty of sugar at the time they are used. The pulp of the grapes is not used in fermentation, only the juice. After fermentation the wine is racked many times, and more than the usual amount of sulphur to prevent additional fermentation is used in the wine casks. This sulphur also helps to maintain the light color of the wine.

Scotch Whiskey is either made entirely from barley malt, and pot stillled, or from barley malt and rye, oats, etc., under patent still. The smoky flavor comes from the peat used in curing the malt in the pot whiskeys, and is not present in the patent still whiskey. The alcoholic content by volume runs between 46 and 60%.

Sherry Wine is a Spanish product, getting its name from a corruption of the name of the town Jerez, near which it is made. It is light in color, and is generally fortified to give it an alcoholic content in the neighborhood of 20%. It comes either sweet or dry, the former being known as amontillado, and the latter as manzanilla. In its manufacture sweet sherry is not allowed to complete fermentation, as it is arrested by the addition of brandy. It is usually of higher alcoholic content than the "dry."

Sloe Gin gets its name from the sloe, the fruit of the Blackthorn, wild damson plums, and sloe berries, which give it color and flavor. It is very dark and contains about 45% of alcohol. (See Gin.)

Spirits is the alcoholic product from the distillation of a ferment; e.g., spirits of wine, which is the product resulting from a distillation of wine. The standard by which the

THE BARTENDER'S FRIEND

strength of a spirit is designated is known as "Proof"; that is, a spirit which contains 50% of alcohol by volume is said to be at proof, or 100 proof. A lesser or greater volume would proportionately make it 95 proof, or 110 proof, etc.

St. Croix Rum gets its name from the place of its origin, St. Croix, an island of the Danish West Indies. (See Rum.)

Stout is nothing more than a strong Porter (which see), containing around 7% of alcohol and a larger amount of solids. It is very dark in color due to the manner of manufacture (as in Porter) and the increased amount of solids.

Sweet Gin (See Gin.)

Syrup (See Plain Syrup and Gum Syrup.)

Tom Gin is English gin and contains some cane sugar sweetening. There are various stories as to the origin of the name. One is to the effect that an early manufacturer of gin in England adopted a picture of a tom cat as a trade mark; and another that a certain Thomas Chamberlain, a famous gin distiller in England, was called Old Tom. (See Gin.)

Vanilla Cordial is, as its name indicates, a liqueur or cordial the basic flavoring of which is vanilla.

Vermouth, of which there are at least two well known kinds, Italian and French (which see), is produced by fortifying (adding alcohol to) white wines, flavoring them with wormwood and aromatics, and then ageing them for a

THE BARTENDER'S FRIEND

year or so in casks exposed to sunlight. When the processes are complete, the alcoholic content is around 17%.

Whiskey, as a name, is probably derived from the Gaelic word Uisgebeatha, meaning "life-water" in that ancient language. The word later degenerated, so to speak, to Usguebaugh, which the English came to pronounce Whiskey. It is a distillation of fermented grains, for the most part in pot or patent stills. The liquor is aged in wooden casks for a number of years, whereby its color is changed and certain nondrinkable alcohols, which it contains after distillation, are converted or dissipated so as to produce a more potable liquor. The principal kinds of whiskey are American, Irish, and Scotch. The American is divided into two general classes: Rye and Bourbon. All of these kinds are discussed hereinbefore. The smoky flavor which distinguishes in great measure the Scotch and Irish Whiskeys from the American is produced by drying the malt with a fire of peat or peat and coke. Inferior Scotch Whiskeys are manufactured in which this flavor is introduced in various other ways. Like most imitations, however, they are not worthy of the name of the true product.

Wine is that liquor which is produced by fermenting and clarifying fruit juices. Wine is undoubtedly the oldest of alcoholic drinks, and it is reasonable to believe that its discovery was accidental rather than the result of research of any kind. Natural wines, that is, those produced without fortification (artificial addition of spirits), rarely contain over 13% of alcohol. (See Champagne, Catawba, Sherry, etc., herein discussed.)

111

111

111

111

GENERAL DIRECTIONS

111

111

111

111

111

GENERAL DIRECTIONS

Use only the best of liquors, cordials, and other ingredients. They hold customers and make new ones.

Be sure to use clean ice only.

Do not touch with your fingers ice or fruit going into a drink. Use a spoon, tongs, or a scoop.

Use fine or shaved ice in making juleps and frappés. In mixing cold drinks which contain no water but principally spirits, fine ice is to be preferred.

Use cracked or small lump ice in mixing cold drinks in which any substantial amount of milk, egg, wine, Vermouth, water, or effervescent is used.

Do not put ice into the glass when serving a milk drink.

Do not put ice into the glass when serving wine.

Syrup is preferable to sugar in mixing cocktails. It saves time.

Granulated sugar is to be preferred when plain sugar is to be used in any drink which is to be shaken.

Fine, powdered, pulverized, or confectioner's sugar is to be preferred in fizzes and stirred drinks.

THE BARTENDER'S FRIEND

Loaf or lump sugar is used in the old fashioned cocktails.

Where sugar is to be used in a hot drink, first dissolve it in just enough hot water.

Where sugar is to be used in a cold drink, first dissolve it in just enough cold water, except you are to shake the drink with fine ice.

Before putting an egg into the ingredient glass, break it into a separate container without the view of the customer. This is to determine its freshness, and may avoid nauseating him.

Do not stir egg or milk into spirits—stir the spirits into them to prevent curdling.

Before using a glass for a hot drink, rinse it in warm water and put into it a spoon to prevent breaking. Thin glasses are best for hot drinks.

In using bitters put in a minimum. You can always add, if desired, but you cannot take away.

In filling a wine glass always leave about $\frac{1}{4}$ inch at top.

Do not shake a drink containing an effervescent. Stir it.

When a number of drinks are to be prepared, some of which will contain seltzer water or other effervescent, mix the effervescent drinks last.

FORMULAS

A

FORMULAS

Old and New

Absinthe Cocktail

Absinthe
Angostura Bitters
Anisette
Syrup
Ice and Water

Mix a little more than half a jigger of absinthe, 2 dashes of bitters, dash of anisette, teaspoon of syrup, and wine-glass of water. Shake well with ice and strain into cocktail glass.

Absinthe Drip

Absinthe
Ice
Water

Put $\frac{1}{2}$ jigger absinthe into thin bar glass. Fill an absinthe glass with shaved ice, then water. Let water drip into absinthe through hole in absinthe glass to proper color.

Absinthe Frappé

Absinthe
Anisette
Ice
Seltzer Water

To a shaker glass full of fine ice, add $\frac{1}{2}$ jigger of absinthe, and two dashes of anisette. Shake until frost forms on outside of shaker. Strain into a thin six ounce glass, and add a shot or two of seltzer water.

Affinity Cocktail

Scotch Whiskey	Mix equal parts of whiskey, Italian
Italian Vermouth	Vermouth, and French Vermouth, two
French Vermouth	dashes of bitters, and cracked ice. Stir
Bitters	thoroughly and strain. Add a twist of
Cracked Ice	lemon peel. Serve in a cocktail glass.
Lemon Peel	

After Dinner Cocktail

Apricot Brandy	To half a mixing glass of shaved ice
Curaçao	add a dash of lemon juice, a pony of
Lemon Juice	brandy and a pony of Curaçao. Shake
Ice	thoroughly and strain into cocktail
	glass.

Ale Cup

Ale	Mix thoroughly in a pitcher a quart of
Brandy	ale, 4 ounces of brandy, a tablespoon of
Lemon	gum syrup, juice of one lemon. Pour
Syrup	into iced glasses and sprinkle with nut-
Nutmeg	meg.
Ice	

Ale Flip

Ale	Beat well together an egg and a table-
Egg	spoonful of confestioneer's sugar. Pour
Sugar	mixture into an ale glass. Fill with
Nutmeg	ale. Mix thoroughly and sprinkle with
	nutmeg.

Ale Punch

Ale
White Wine
Brandy
Capillaire
Lemon
Nutmeg
Toast

To a quart of pale ale add four ounces each of the wine, brandy, and Capillaire, and juice of one lemon. Serve in punch glasses with a sprinkle of grated nutmeg and a piece of dry toast.

Ale Sangaree

Ale
Sugar
Nutmeg
Lemon Juice
Ice and Water

In an ale glass dissolve a teaspoonful of confectioner's sugar with a tablespoonful of water and a dash of lemon juice. Put in an ice cube, and fill up slowly with ale, stirring gently. Sprinkle with nutmeg.

Alexander Cocktail

Tom Gin
Crème de Cacao
Fresh Cream
Ice

Mix and shake well with fine ice equal parts of Tom Gin, Crème de Cacao, and fresh cream, putting cream in first. Strain and serve in cocktail glass.

Apple Blossom Cocktail

French Vermouth
Apple Brandy
Grenadine
Orange Juice
Ice

Mix and shake well with fine ice 2 parts of brandy to 1 of Vermouth; 3 dashes of Grenadine and 1 of orange juice. Strain and serve.

Apple Jack Cocktail

Apple Jack
Angostura Bitters
Gum Syrup
Ice

A jigger of apple jack, two dashes of bitters, two dashes of gum syrup in half a shaker of ice. Shake, strain, and serve.

Apple Jack Fix

Apple Jack (etc.)

See *Brandy Fix*, and use Apple Jack instead of any other brandy.

Apple Punch

Claret
Apples
Lemons
Confectioner's
Sugar
Ice

Half fill a large bowl with alternating layers of sliced lemons and sliced juicy apples, thickly sugaring each layer. Pour in a quart of claret. After six hours strain through cloth and serve. Ice. (Jonathan apples make the best punch.)

Apple Toddy (cold)

Apple Jack
Lemon Juice
Sugar
Nutmeg
Water and Ice

In a six ounce glass dissolve a teaspoonful of powdered sugar with tablespoonful of water, add a jigger of apple jack, a dash of lemon juice, and a piece of ice. Stir well. Sprinkle with nutmeg. (See Hot Apple Toddy.)

'Arf and 'Arf

Ale
Porter

Equal parts of Ale and Porter. Serve in a mug. (English Style.) For American Style see "Half and Half."

Arrack Punch

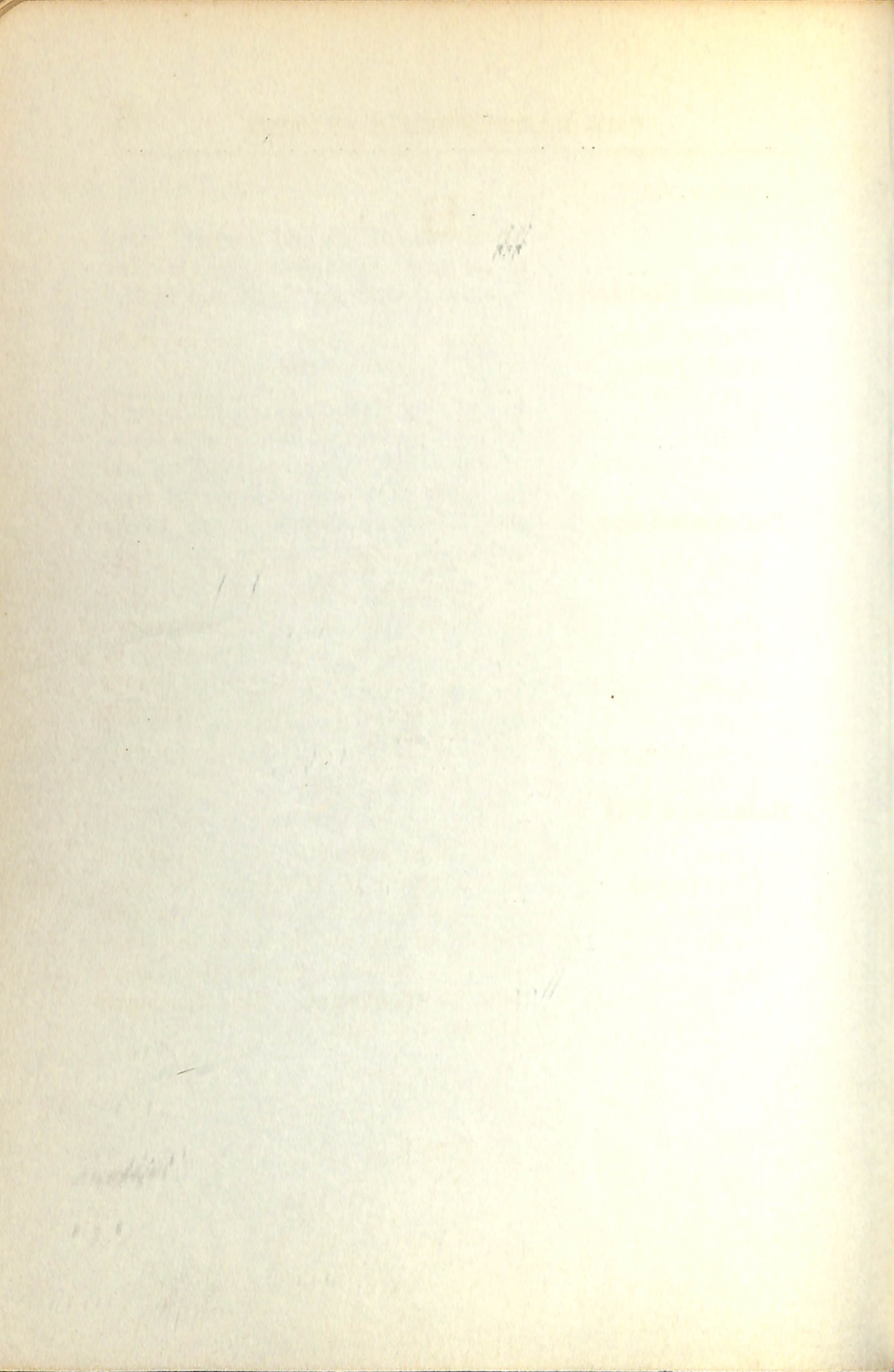
Arrack
Rum
Lemon Juice
Sugar
Water & Ice

In a mixing glass dissolve a tablespoonful powdered sugar in a small amount of water, half fill with shaved ice, add $\frac{1}{2}$ jigger of arrack, 1 jigger of rum, and 3 dashes of lemon juice. Shake and strain. Serve in punch glass. (See Bottled Arrack Punch Essence.)

Astringent

Port Wine
Brandy
Jamaica Ginger
Nutmeg

To equal parts of Port Wine and Brandy add half a teaspoonful of strong Jamaica Ginger. Stir slowly. Sprinkle with nutmeg. Serve.



B

Bacardi Cocktail

Bacardi Rum
Lime Juice
Gum Syrup
Ice

In a mixer half full of fine ice shake up $1\frac{1}{2}$ jiggers of rum, the juice of 1 lime, and a teaspoonful of gum syrup. Strain and serve in cocktail glass.

Badminton Cup

Soda Water
Claret
Brandy
Ice
Sugar

Put two or three chunks of ice into a large pitcher or bowl, add a bottle of claret and $\frac{1}{4}$ lb. of confectioner's sugar. Dissolve sugar thoroughly by stirring. Add two jiggers of brandy and a bottle of club soda. Pour into cups and serve.

Balaklava Cup

Claret
Champagne
Lemon
Sugar
Ice

In a large pitcher or bowl dissolve a tablespoonful of confectioner's sugar in a pint of claret; add three or four chunks of ice, the juice and the entire peel of a lemon in one thin piece, and a pint of champagne. Stir thoroughly and serve in cups.

B

THE BARTENDER'S FRIEND

Baltimore Egg Nog

Rum
Brandy
Madeira Wine
Egg
Milk
Sugar
Nutmeg
Ice

This drink is made the same as an Egg Nog (which see) except that you add 1 jigger of Madeira, and use $\frac{1}{2}$ jigger each of brandy and rum instead of 1 jigger of each.

Bamboo Cocktail

Sherry Wine
Italian Vermouth
Orange Bitters
Ice

Take equal parts of sherry and Vermouth, two dashes of bitters, and some cracked ice. Shake, strain, and serve in cocktail glass.

Barbados Punch

Brandy
Rum
Lemon
Orange
Syrup
Ice
Guava Jelly

Make a Brandy and Rum Punch and to each glass add a teaspoonful of guava jelly at serving. (See Brandy and Rum Punch.)

Benedictine

Set a liqueur glass on an inverted large whiskey glass, and fill. This is an old method of serving liqueurs.

Bijou Cocktail

Dry Gin
Italian Vermouth
Green Chartreuse
Olive
Ice

Shake equal parts of Chartreuse, Vermouth, and gin with shaved ice. Strain into cocktail glass. Add an olive.

Bishop

Claret
Orange
Rum
Lemon Juice
Sugar
Ice

Half fill a large bar glass with shaved ice, add a tablespoonful of sugar, two dashes of lemon juice, juice of half an orange, half a pony of rum, and fill with claret. Stir thoroughly. Insert a straw.

Black Stripe

Rum
Molasses
Water and Ice

Into a small bar glass put a wineglassful of rum, 1 tablespoonful each of molasses and water. Fill with fine ice. Stir. Serve. (See Hot Black Stripe.)

Blackthorn Cocktail

Sloe Gin
Italian Vermouth
Orange Bitters
Ice

Into a mixing glass two-thirds full of cracked ice put equal parts of gin and Vermouth, and 3 dashes of orange bitters. Shake, strain, and serve.

B

THE BARTENDER'S FRIEND

Blackthorn Sour

Sloe Gin
Lime Juice
Pineapple Syrup
Ice

Into a mixing glass half full of shaved ice put 2 teaspoonfuls of lime juice, a teaspoonful of syrup, and 1½ jiggers of sloe gin. Stir, strain, and serve in claret glass.

Blue Blazer

Scotch Whiskey
Powdered Sugar
Lemon Peel
Hot Water

In a little boiling water in a metal mug dissolve a teaspoonful of sugar. Add a wineglassful of whiskey. Set fire to mixture. Pour it back and forth 3 or 4 times into another metal cup while burning. Smother and serve with twisted piece of lemon peel. Pouring the burning stream back and forth takes practice, and care must be taken not to burn anything else. Practice pouring cold water first.

Bottled Arrack Punch Essence

Arrack
Rum
Syrup
Tinct. Lemon Peel

To make any given quantity of the essence mix one-fifth Arrack, two-fifths rum, and two-fifths syrup, and add tincture of lemon peel at the rate of 1 liquid ounce per gallon.

Bottled Bourbon Punch Essence

Follow Bottled Whiskey Punch Essence, using Bourbon Whiskey.

Bottled Brandy Cocktail Essence

Brandy	Mix 2 quarts of brandy, 1½ jiggers of
Angostura Bitters	bitters, and 1½ jiggers syrup. Bottle.
Gum Syrup	

Bottled Brandy Punch Essence

Limes	Mix the juice of 10 limes with 2 quarts
Syrup, Plain	of brandy, then add 2½ pts. of syrup.
Brandy	Stir well. Bottle.

Bottled Gin Cocktail Essence

Same as Bottled Brandy Cocktail Es-
sence, substituting gin for brandy.

Bottled Kirschwasser Punch Essence

Kirschwasser	Mix 1 gal. of Kirschwasser, 1½ gal.
Syrup, Plain	of syrup, and 1 qt. of lime juice. Strain
Lime Juice	through cotton flannel. Bottle.

Bottled Manhattan Cocktail Essence

Rye Whiskey	Mix 1 qt. of whiskey, 1 qt. of Ver-
Vermouth	mouth, 2 jiggers of bitters, and 1½
Angostura Bitters	jiggers of syrup. Bottle.
Syrup, Plain	

Bottled Martini Cocktail Essence

Same as Bottled Manhattan Cocktail Essence except you use gin for whiskey and orange bitters for Angostura.

Bottled Norfolk Punch

Brandy
Sauterne
Milk
Sugar
Oranges
Lemons
Water

Into a slightly warm 3-gal. crock, put two quarts of fresh milk, and slowly pour and stir into it 1 gal. of brandy and 2 qts. of Sauterne. Then very thinly peel 12 lemons and 6 oranges without the white of the peel. Put the peel and juice of the lemons and oranges into the mix. Add 2½ lbs. sugar dissolved in water sufficient. Stir mix thoroughly, cover tightly, and let stand in warm place for two days. Strain thoroughly and bottle.

Bottled Roman Punch Essence

Cognac Brandy
Rum
Limes
Syrup, Plain
Eggs

In a bowl thoroughly beat 18 eggs and the juice of 2 limes. Strain through fine cloth. Add 1 qt. brandy and 1 qt. rum. Mix. Stir in 1 qt. boiling syrup. Bottle. To serve shake up tablespoonful of essence with fine ice.

Bottled Rum Punch Essence

Rum, Medford	Mix 1 qt. of rum, 2 qts. spirits, 2 qts.
Spirits (70%)	syrup, 1 1/2 ponies tinct. lemon peel, 20
Syrup, Plain	drops tinct. cloves. Strain through fine
Tinct. Lemon Peel	cloth. Bottle. In using the essence to
Tinct. Cloves	make a drink, mix with equal parts of
	boiling water or fill up a punch glass
	already full of fine ice, as desired.

Bottled Whiskey Cocktail Essence

Follow Bottled Brandy Cocktail Essence, substituting whiskey for brandy.

Bottled Whiskey Punch Essence

Whiskey	With 1 gal. of whisky, mix 1 1/2 ponies
Syrup, Plain	of tincture of lemon peel and 1 1/2 tea-
Tinct. of Lemon	spoonfuls of tincture of cloves. Add
Peel	3 qts. of syrup. Stir well and bottle.
Tinct. of Cloves	

Bottled Wine Punch Essence

Port Wine	Dissolve 1/2 oz. of tartaric in 1 qt. of
Spirits (70%)	spirits; add 1/2 oz. of tincture and 1
Syrup, Plain	gal. of wine. Stir well. Add 2 1/2 qts.
Tartaric Acid	of syrup. Mix well and bottle.
Tinct. of Allspice	

Brace-up

Egg	Into a shaker put 1 egg, 1 jigger of
Brandy	brandy, 1 tablespoon of sugar, 2 dashes
Anisette	of anisette, 2 dashes of bitters, juice of
Angostura Bitters	½ lime, and shaved ice. Shake, and
Lime	strain into glass. Fill with seltzer
Sugar	water.
Ice and Seltzer	
Water	

Brandy and Rum Punch

Brandy	Into a mixing glass put 1 jigger of
Rum	rum, ½ jigger brandy, juice of ½
Lemon	lemon, slice of orange cut in pieces, and
Orange	1½ teaspoonfuls syrup. Fill with
Syrup	shaved ice. Shake, strain, and serve
Ice	in bar glass with straw. Dress with
Fruit	berries in season.

Brandy and Soda

Brandy	Put a jigger of brandy, a small bottle
Soda Water	of soda water, and a few lumps of ice
Ice	into a long glass. Stir well and serve.

Brandy Champerelle

Brandy	Fill a sherry glass with equal parts of
Maraschino	brandy, Maraschino, and bitters, keep-
Angostura Bitters	ing colors separate. Put Maraschino
	in first. Bitters last.

Brandy Cobbler

Brandy
Maraschino
Syrup and Ice

Fill mixing glass $\frac{2}{3}$ full of fine ice, add a good drink of brandy, 2 dashes of Maraschino, and 3 of syrup. Shake well and serve with straw.

Brandy Cocktail

Brandy
Angostura Bitters
Gum Syrup
Ice

Half fill a mixing glass with fine ice, add a jigger of brandy, 3 dashes of syrup, and 2 dashes of bitters. Shake, strain, and serve.

Brandy Crusta

Brandy
Maraschino
Curaçao
Angostura Bitters
Syrup
Ice
Lemon

Cut a lemon in two. Rub the cut surface around the rim of a claret glass. Dip the rim into powdered sugar. Peel the half lemon in one spiral. Nest the peel in the glass. Into a shaker put 1 jigger of brandy, 1 teaspoonful of syrup, 3 dashes of bitters, 2 of Curaçao, and 1 of Maraschino. Fill with ice, shake and strain into the prepared claret glass.

Brandy Daisy

Brandy
Grenadine Syrup
Lemon Juice
Ice and Seltzer

Into a mixing glass put 1 jigger of brandy, juice of $\frac{1}{2}$ lemon, 4 dashes of Grenadine, and plenty of fine ice. Shake well, and strain into a fizz glass. Fill up with seltzer water.

Brandy Fix

Brandy
Chartreuse
Lemon Juice
Sugar and Ice

Into a small tumbler put 1 jigger of brandy, juice of $\frac{1}{2}$ lemon, 3 dashes of Chartreuse, and 1 teaspoonful of fine sugar dissolved in water. Nearly fill the glass with fine ice. Stir well. Put in a small piece of lemon and serve with a straw or two.

Brandy Fizz

Brandy
Lemon
Sugar
Ice
Seltzer Water

In a shaker glass dissolve 1 teaspoonful powdered sugar with a little water, half fill the glass with chipped ice, pour in a jigger of brandy and the juice of $\frac{1}{2}$ lemon. Shake, and strain into fizz tumbler, and fill with seltzer water.

Brandy Flip

Brandy
Egg
Syrup
Ice
Nutmeg

Into a mixing glass break an egg, add a teaspoonful of syrup, half fill the glass with coarse ice, pour in a drink of brandy. Shake hard, strain into a small tumbler, sprinkle with nutmeg, and serve.

Brandy Float

Brandy
Seltzer Water

Float 1 pony of brandy on $\frac{2}{3}$ of a whiskey glass of water. Floating is done by the use of a spoon or by covering a full pony of brandy with an inverted whiskey glass, then holding them tightly together as you turn them over, after which you put water into whiskey glass and slowly withdraw the pony.

Brandy Frappé

Brandy
Maraschino
Ice

Fill a mixing glass with fine ice, add 1 jigger of brandy and 3 dashes of Maraschino. Shake hard and strain into small cold tumbler.

Brandy Highball

Brandy
Ice
Seltzer

Into a highball glass put a piece of ice, a drink of brandy, and fill with seltzer water.

Brandy Punch

Brandy
Lime Juice
Gum Syrup
Raspberry Syrup
Ice
Lemon

In bar glass mix $1\frac{1}{2}$ jiggers of brandy, the juice of $\frac{1}{2}$ lime, 1 teaspoonful of gum syrup, 2 dashes of raspberry syrup. Pour into a goblet filled with shaved ice. Insert piece of lemon.

B

THE BARTENDER'S FRIEND

Brandy Rickey

Brandy
Lime Juice
Ice
Fizz Water

Put a lump of ice into a highball glass, add a jigger of brandy and the juice of half a lime. Fill with any good effervescent water.

Brandy Sangaree

Brandy
Port Wine
Sugar
Ice
Nutmeg
Water

Into a mixing glass put 1 teaspoonful of powdered sugar dissolved in water sufficient, fill up with fine ice, add 1 jigger of brandy, shake, and strain into small bar glass. Float a teaspoonful of Port Wine, and sprinkle with nutmeg.

Brandy Scaffa

Brandy
Maraschino
Bitters

Equal parts of brandy and Maraschino to fill a wineglass. Add a couple of dashes of bitters. Put Maraschino in first, brandy next. Keep colors separate.

Brandy Shake

Brandy
Lime Juice
Syrup, Plain
Ice

Into a mixing glass put a jigger of brandy, 2 teaspoonfuls of syrup, the juice of 2 limes, and fill with ice. Shake and strain into any small glass.

Brandy Shrub

Brandy
Sherry Wine
Lemons
Sugar

Put the peel of 4 lemons and the juice of 10 into a gallon of brandy. Let stand well covered for three days. Dissolve, in water sufficient, 4 lbs. of sugar. Add this and 2 qts. of Sherry to the mix. Strain through cloth and bottle.

Brandy Skin

Brandy
Hot Water
Lemon Peel

Half fill a large whiskey glass with hot water, add 1 jigger of brandy, and put a twist of lemon peel on top.

Brandy Sling

Brandy
Sugar
Ice
Lemon Peel
Nutmeg
Water

In a small tumbler dissolve a teaspoonful of confectioner's sugar with a jigger of water; add a jigger of brandy and a lump of ice. Stir well. Add a twist of lemon peel and powdered nutmeg.

Brandy Smash

Brandy
Mint Leaves
Sugar
Ice and Water

In a mixing glass dissolve 1 teaspoonful of powdered sugar with water sufficient, lightly crush in 3 mint leaves, add 1 jigger of brandy. Stir and strain into a cocktail glass half full of shaved ice.

B

THE BARTENDER'S FRIEND

Brandy Sour

Brandy
Lemon
Syrup, Plain
Ice

Into a mixing glass put 2 teaspoonfuls of syrup, 1 jigger of brandy, juice of $\frac{1}{2}$ a lemon, and fill with fine ice. Shake and strain into a stem glass. Fruit.

Brandy Straight

Brandy
Ice
Water

On the bar put a small piece of ice in a whiskey glass with a glass of water and a bottle of brandy alongside. Let drinker help himself.

Brandy Toddy

Brandy
Ice
Sugar
Water

In a whiskey glass dissolve a teaspoonful of sugar with a tablespoonful of water, add a small lump of ice, and set brandy bottle alongside for customer to pour.

Bronx Cocktail

Gin
Italian Vermouth
French Vermouth
Orange Juice
Ice

Put into a shaker $\frac{1}{2}$ jigger of gin, $\frac{1}{2}$ pony of Italian and $\frac{1}{2}$ pony of French Vermouth, dessert-spoonful of orange juice, and some cracked ice. Shake, strain, and garnish with slice of orange.

Brooklyn Cocktail

Whiskey, Rye
Vermouth, Italian
Bitters, Angostura
Ice

Take equal parts of whiskey and Vermouth, add 2 dashes of bitters, and some shaved ice. Shake, strain, and serve.

Brunswick Cooler

Catawba Wine
Ginger Ale
Lemon Juice
Sugar
Ice

Into a mixer put 1 wineglass of Catawba, juice of 1 lemon, 2 teaspoonfuls of sugar, and some shaved ice. Shake and strain into tall glass. Fill with cold ginger ale.

Burgundy Cup

Burgundy Wine
Brandy
Benedictine
Curaçao
Orange Juice
Lemon Juice
Apollinaris Water
Sugar
Ice

Dissolve 3 tablespoonfuls of fine sugar in a glass pitcher; add juice of 1 orange, juice of $\frac{1}{2}$ lemon, 1 jigger of brandy, a pony of Benedictine, a pony of Curaçao, 1 quart of Burgundy, a pint of Apollinaris, and a few lumps of ice. Stir thoroughly and pour into cups.

Burnt Brandy

Brandy
Sugar

Put a couple of squares of sugar into a small shallow dish, add $1\frac{1}{2}$ jiggers of brandy. Ignite brandy with a match. After $1\frac{1}{2}$ minutes smother with larger dish, and pour into a whiskey glass.

Burnt Brandy and Peach

Brandy
Peach
Sugar
Nutmeg

Burn Brandy as for a "Burnt Brandy" and pour it into a warm stem-glass containing a slice or two of dried peach. Sprinkle with nutmeg.

Buttered Rum

Rum
Butter
Sugar
Water

In a warm tumbler melt two teaspoonfuls of sugar with 2 tablespoonfuls of hot water, add 1 jigger of rum and a piece of butter the size of a marble. Fill the glass with very hot water. Stir and serve.

C

Café Royal

Brandy (Whiskey
or Rum)
Coffee

In an after-dinner cup mix $1\frac{1}{2}$ jiggers of black coffee with $\frac{1}{2}$ jigger of brandy, whiskey, or rum, as preferred.

Calisaya Cocktail

Calisaya
Whiskey
Ice
Lemon Peel

Use equal parts of whiskey and calisaya with plenty of fine ice. Shake, strain, and add a twist of lemon peel.

Canadian Cocktail

Canadian Rye
Whiskey
Curaçao
Lime Juice
Sugar
Ice

To equal parts of Curaçao and whiskey add the juice of 1 lime, 1 teaspoonful of sugar, and plenty of shaved ice. Shake, strain, and pour.

Canadian Punch

Rye Whiskey
Rum
Lemons
Pineapple
Water
Sugar
Ice

Mix 3 qts. of water, 3 pts. of whiskey, 1 pt. of rum, 5 sliced lemons, $\frac{1}{2}$ sliced pineapple, and sugar to taste. Ice and serve from small punch bowl.

C

THE BARTENDER'S FRIEND

Cardinal Punch

Claret
Cognac
Rum
Sauterne
Italian Vermouth
Water and Ice
Sugar and Fruit

In a punch bowl dissolve $1\frac{1}{2}$ lbs. of sugar in 2 qts. of good table water; add 2 qts. of claret, 1 pt. of brandy, 1 pt. of rum, 1 pt. of Sauterne, and 2 jiggers of Vermouth. Fruit. Stir, ice, and serve.

Catawba Cobbler

Catawba
Orange
Sugar
Ice
Water

In a tumbler dissolve a teaspoonful of sugar in sufficient water, fill with shaved ice, and add 1 drink of wine. Stir. Dress with a slice of orange or berries. Serve with straw.

Catawba Cooler

Make it the same as "Brunswick Cooler," except use soda water in place of ginger ale.

Century Club Punch

Jamaica Rum
St. Croix Rum
Lemon Juice
Water and Ice
Sugar
Fruit

Dissolve a tablespoonful of powdered sugar with a little water in a mixing glass, half fill with shaved ice; add 1 pony each of the rum and juice of $\frac{1}{2}$ lemon. Shake well. Fruit and serve with a straw or two.

Champagne Cobbler

Champagne	Into a 12 oz. tumbler half full of fine
Sugar	ice, put a teaspoonful of fine sugar dis-
Water	solved in a little water, and fill with
Ice	champagne. Stir gently. Fruit. Serve
Fruit	with straw.

Champagne Cocktail

Champagne	Into a tumbler put a lump of sugar, half
Angostura Bitters	fill with ice, add 3 dashes of bitters, and
Sugar	fill with champagne. Stir. Fruit.
Ice	

Champagne Cup

Champagne	Mix in a pitcher 1 bottle of soda water,
Cognac	1 jigger of brandy, 1 pony each of
Maraschino	syrup, Maraschino, and Curaçao, 4
Curaçao	slices of lemon, 1 qt. of champagne,
Lemon	and 3 lumps of ice. Put a few sprays
Soda Water	of mint on top. Pour to cups.
Syrup, Plain	
Ice and Mint	

Champagne Frappé

Champagne	Twirl a bottle of champagne in a cham-
	pagne cooler filled with fine ice and salt
	until it is nearly frozen, which takes
	from 15 to 25 minutes, according to
	conditions. Pour.

C

THE BARTENDER'S FRIEND

Champagne Julep

Champagne
Sugar
Mint
Ice

Into a thin tumbler put a lump of sugar, a bruised sprig of mint, and a lump of ice. Fill with champagne. Stir. Remove mint. Decorate with a fresh sprig or two of mint.

Champagne Punch

Champagne
Brandy
Maraschino
Table Water
Sugar
Ice

In a punch bowl dissolve $\frac{1}{4}$ lb. of pulverized sugar in 1 pt. of any good table water, add 1 jigger of brandy and 1 jigger of Maraschino, a quart of champagne and a large piece of ice. (The juice of 1 lemon improves the flavor for some tastes.)

Champagne Sour

Champagne
Lemon Juice
Sugar
Ice

Put a lump of sugar and the juice of half a lemon into a sour glass. Add a lump of ice. Fill with champagne. Stir gently, and serve.

Cherry Blossom Cocktail

Gin
Cherry
Raspberry Syrup
Lemon Juice
White of Egg
Ice

Into a mixer put white of one egg, 4 dashes raspberry syrup, 2 dashes lemon juice, 1 jigger of gin, and fill with ice. Shake and strain. Insert a cherry. Serve.

Chocolate Cocktail

Maraschino	Into a shaker put 1 egg, 1 teaspoonful
Chartreuse	powdered sugar, 1 pony of Maraschino,
Egg	1 pony of Chartreuse. Fill with ice.
Sugar and Ice	Shake and strain into cocktail glass.

Chocolate Punch

Port Wine	Into a mixing glass put 1 egg, 2 tea-
Brandy	spoonfuls of sugar, 1 pony of port
Egg	wine, 1 jigger of brandy, half fill with
Milk	cracked ice, and fill with milk. Shake
Sugar	and strain into a punch glass. Dust
Ice	with nutmeg.

Cider Cup

Prepare in the same way as for Cham-
pagne Cup (which see), but use cider
in place of champagne.

Cider Egg Nog

Prepare same as Egg Nog, but use cider
in place of milk.

Cider Punch

Cider	Into a mixing glass put 2 teaspoonfuls
Brandy	of powdered sugar, 4 dashes of lemon
Sherry	juice, 1 pony of Sherry, 1 pony of
Lemon Juice	brandy, half fill with fine ice, and fill
Sugar	with cider. Shake, and serve with
Ice	straws. Fruit.

Claret Flip

Claret
Egg
Sugar
Ice
Nutmeg

Into a shaker put 1 egg, 2 teaspoonfuls of powdered sugar, 2 jiggers of claret, and a few lumps of ice. Shake vigorously, strain into a punch glass, and dust with nutmeg.

Claret Lemonade

Add 1 jigger of claret in the making of an ordinary sweet Lemonade (which see).

Claret Punch

Claret
Lemon Juice
Ice
Sugar
Water

In a punch glass dissolve a tablespoonful of fine sugar with smallest amount of water; half fill with fine ice, add juice of $\frac{1}{2}$ lemon, and fill with claret. Stir thoroughly and fruit. Serve with straws. (To make for a party, see Imperial Punch.)

Clover Club Cocktail

Gin
Grenadine
Vermouth
White of Egg
Lemon Juice
Ice

Into a shaker put the white of one egg, juice of $\frac{1}{2}$ lemon, 1 teaspoonful of Vermouth, plenty of cracked ice, and 2 parts of gin to 1 of Grenadine. Shake, strain, and serve.

Clover Leaf Cocktail

Add a bruised sprig of mint to the ingredients of a Clover Club Cocktail, and serve with a mint leaf on top.

Club Cocktail

Gin
Vermouth
Orange Bitters
Syrup, Plain
Ice

Shake up 2 parts of gin, 1 part of Vermouth, 2 dashes of syrup, 2 dashes of orange bitters, and plenty of fine ice. Strain and serve.

Coffee Cobbler

Black Coffee
Brandy
Sugar
Ice

Dissolve 2 teaspoonfuls of sugar in $\frac{3}{4}$ cup of black coffee, pour it into a lemonade glass $\frac{2}{3}$ full of fine ice, add a drink of brandy, stir, and serve with a straw.

Coffee Cocktail

Brandy
Port Wine
Angostura
Egg
Ice
Nutmeg
Syrup, Plain

Into a shaker break 1 egg, add 3 or 4 dashes syrup, plenty of cracked ice, 2 dashes of bitters, 1 jigger of wine, $\frac{1}{2}$ jigger of brandy. Shake, strain, and pour into a cocktail glass. Sprinkle with nutmeg. (This drink is named for color, not content.)

Coffee Frappé

Black Coffee
 Brandy
 Sugar
 Ice

Dissolve 1 teaspoonful of fine sugar in 1½ jiggers of black coffee. Pour it into a shaker full of shaved ice, add ½ jigger of brandy, shake vigorously until frost forms, strain, and serve in small thin tumbler.

Coffee Kirsch

Black Coffee
 Kirschwasser
 Brandy
 Sugar
 Ice

Dissolve ½ teaspoonful of fine sugar in 1½ jiggers of cold black coffee, pour into a mixing glass full of shaved ice, add ½ jigger of Kirschwasser, and a teaspoonful of brandy. Shake thoroughly, and strain into a small thin tumbler.

Columbia Skin

Rum
 Syrup, Plain
 Lemon
 Ice
 Nutmeg

Into a small tumbler ¾ full of shaved ice, put a thin slice of lemon, 1 teaspoonful of syrup, 1 drink of rum, and stir thoroughly. Then sprinkle with nutmeg. (The name Columbia Skin is sometimes applied to a Whiskey Skin, which see.)

Copenhagen

Copenhagen is another name for Tom and Jerry (which see).

C

THE BARTENDER'S FRIEND

Cornell Cocktail

Dry Gin
French Vermouth
Egg White
Ice

Into a shaker put the white of an egg, plenty of cracked ice, and equal parts of gin and Vermouth. Shake thoroughly, strain, and serve.

Country Cocktail

Rye Whiskey
Orange Bitters
Lemon Peel
Ice

Into a shaker put 1 jigger of whiskey, 3 or 4 dashes of orange bitters, a twist of lemon peel, and some shaved ice. Shake, strain, and serve.

Cream Fizz

Gin
Cream
Syrup, Plain
Lemon Juice
Seltzer Water
Ice

Into a shaker put 1 teaspoonful of cream, 3 or 4 dashes of syrup, juice of $\frac{1}{2}$ lemon, plenty of shaved ice, and $1\frac{1}{2}$ jiggers of good gin. Shake well and strain into a fizz glass. Fill with seltzer water.

Crème de Menthe

This liqueur is usually served by pouring it into a sherry glass full of shaved ice, into which is inserted a short straw.

Crème de Menthe Highball

(Made the same as a Brandy Highball, except use Crème de Menthe instead of brandy.)

Crimean Cup

Champagne
Soda Water, Club
Brandy
Maraschino
Curaçao
Sugar
Orange Peel
Ice

With a ladle thoroughly macerate in a bowl the thin peel of half an orange and a tablespoonful of granulated sugar, add 2 jiggers of Maraschino, and 1 each of brandy and Curaçao. Mix well, and then slowly stir in 2 bottles of soda water and 1 of champagne. Add 2 or 3 lumps of ice.

Curaçao Cocktail

Curaçao
Orange Juice
Bitters
Brandy
Gin
Ice

Mix equal parts of Curaçao and orange juice, 1 teaspoonful of gin, 1 of brandy, 2 dashes of bitters, and plenty of shaved ice. Shake, strain, and serve.

Curaçao Punch

Curaçao
Brandy
Syrup, Plain
Lemon Juice
Ice
Fruit

Into a tumbler nearly full of shaved ice, put 2 teaspoonfuls of syrup, 1 jigger of Curaçao, 1 pony of brandy, and 4 or 5 dashes of lemon juice. Stir thoroughly, fruit, and insert a straw.

C

THE BARTENDER'S FRIEND

Currant Shrub

Currant Juice
Brandy
Sugar

Thoroughly strain a generous pint of currant juice, stir into it $\frac{3}{4}$ lb. of granulated sugar. Boil the mixture for not more than 10 minutes, skimming it the while. Let it cool to blood heat, and add 1 jigger of brandy. Bottle. (A tablespoonful of the shrub to a glassful of ice water makes a fine drink.)

D

Devil's Cocktail

Vermouth
Pepper Sauce
Ice

Shake with shaved ice 1 jigger of Vermouth and $\frac{1}{2}$ teaspoonful of pepper sauce. Strain and serve.

Dixie Cocktail

Gin
French Vermouth
Absinthe
Ice

Take a pony of dry gin, a half pony of Vermouth, a half pony of absinthe, and plenty of ice. Shake and strain into a cocktail glass.

Dry Bronx Cocktail

Make the same as "Bronx Cocktail" (which see), except that all of the Vermouth should be French instead of half Italian.

Dry Manhattan Cocktail

Rye Whiskey
French Vermouth
Angostura Bitters
Ice

Shake up equal parts of whiskey and Vermouth, 2 dashes of bitters, and plenty of ice. Strain into cocktail glass.

D

THE BARTENDER'S FRIEND

Dry Martini Cocktail

Dry Gin	Shake up 2 parts of gin to one of Ver-
French Vermouth	mouth with two dashes of orange bit-
Orange Bitters	ters and plenty of fine ice. Strain into
Ice	a cocktail glass. Insert an olive on a
Olive	toothpick.

Dry Vermouth Cocktail

Made the same as a Vermouth Cock-
tail, except that all of the Vermouth
should be French Vermouth, and *no*
syrup is used.

Dubonnet Cocktail

Dubonnet	Shake up equal parts of Dubonnet and
Dry Gin	gin with plenty of shaved ice. Strain
Ice	into cocktail glass with twist of orange
Orange Peel	peel.

Duke of Norfolk Punch

(See Bottled Norfolk Punch.)

Durkee

Rum	Into a mixing glass put a tablespoonful
Curaçao	of fine sugar in the juice of half a
Lemon Juice	lemon, add 1 jigger of rum and 2
Sugar	dashes of Curaçao, half fill with fine
Ice	ice. Shake and strain into a Collins
Soda Water	glass. Fill with soda water.

E

East India Cocktail

Brandy
Curaçao
Raspberry Syrup
Bitters
Ice

Into a shaker glass nearly full of fine ice put $1\frac{1}{2}$ ponies of brandy, $\frac{1}{2}$ pony of Curaçao, 1 teaspoonful of raspberry syrup, and 3 dashes of bitters. Shake and strain into a cocktail glass.

Egg Flip

Egg Flip is a name variously applied to Ale Flip, Brandy Flip, Gin Flip, Sherry Flip, etc. (which see). All flips contain egg.

Egg Lemonade

Egg
Lemon Juice
Sugar
Ice
Water

Fill a shaker-glass $\frac{1}{2}$ full of cracked ice, add 1 tablespoonful of sugar, the juice of $\frac{1}{2}$ lemon, and 1 egg. Fill with water. Shake vigorously and strain into lemonade glass.

Egg Milk Punch

Same as a Milk Punch (which see), except you first break 1 egg into mixing glass.

E

THE BARTENDER'S FRIEND

Egg Nog

Milk
Rum
Brandy
Egg
Ice
Nutmeg
Sugar

Into a mixing glass half full of cracked ice put 1 jigger of brandy and $\frac{1}{2}$ jigger of rum, 1 fresh egg, 1 tablespoonful of sugar, and fill up with fresh milk. Shake vigorously and strain into a goblet. Powder with nutmeg.

Egg Phosphate

Egg
Acid Phosphate
Plain Syrup
Seltzer Water
Ice

Shake up a fresh egg, a teaspoonful of syrup, and 3 or 4 dashes of acid phosphate in a mixer half full of cracked ice. Strain into a Collins glass and fill with seltzer.

Egg Sour

Egg
Brandy
Lemon Juice
Sugar
Ice

Shake well together 1 egg, 1 jigger of brandy, juice of $\frac{1}{2}$ lemon, 1 teaspoonful of sugar, and 4 or 5 lumps of ice. Strain into a small glass.

Eldorado Punch

Brandy
Rye Whiskey
St. Croix Rum
Lemon Juice
Syrup, Plain
Ice

Into a mixer put $\frac{1}{2}$ jigger of brandy, 2 teaspoonfuls of syrup, 1 pony of rum, 1 pony of whiskey, 3 dashes of lemon juice, and fill with fine ice. Shake well and serve with straw. Berries.

Elk Cocktail

Cognac
Dry Gin
Vermouth, French
Port Wine
Ice

To equal parts of cognac and gin add 2 dashes of French Vermouth and 1 teaspoonful of Port Wine. Shake with fine ice and strain into cocktail glass. Dress.

English Bishop

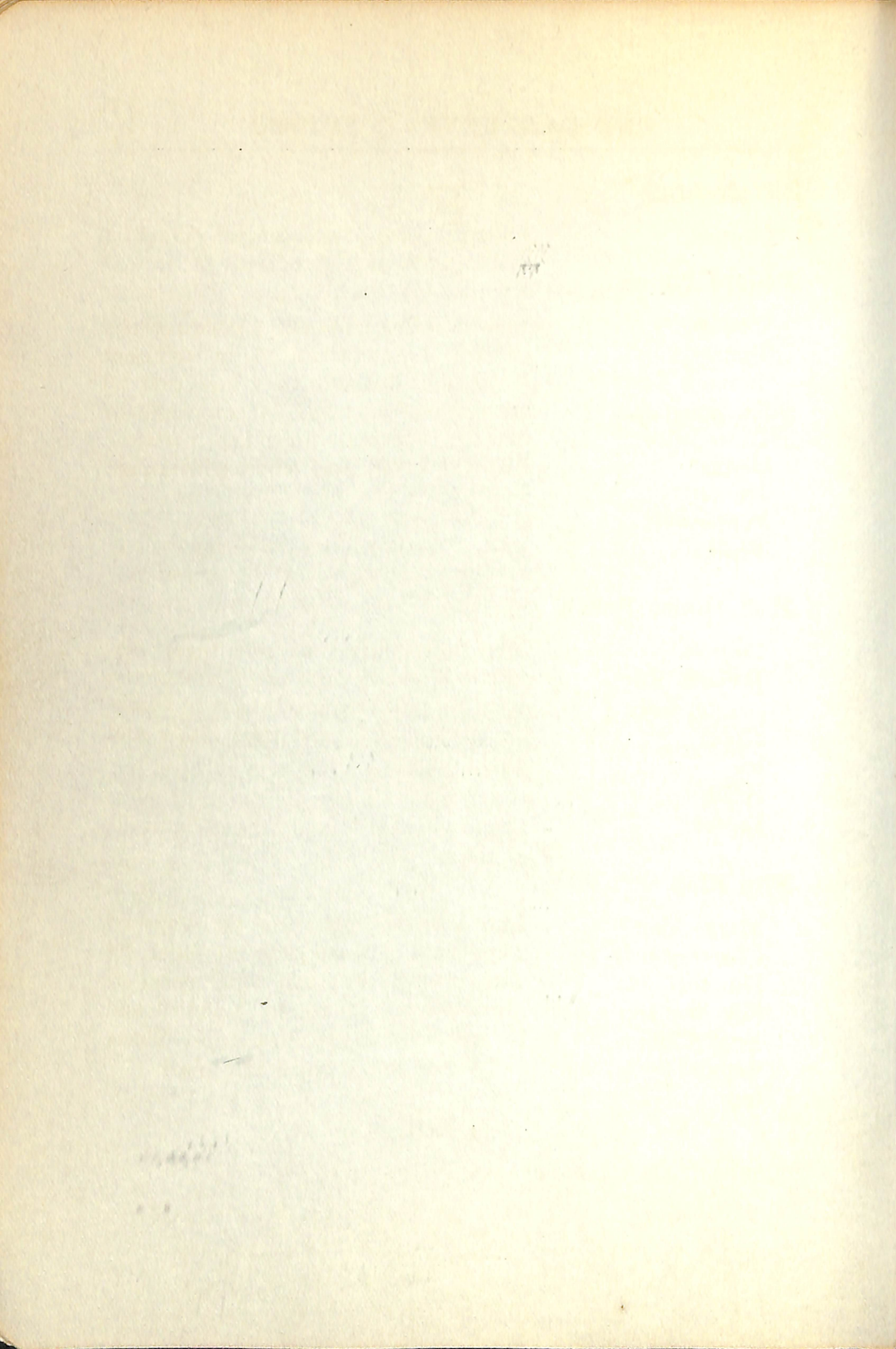
Orange
Cloves
Port Wine
Sugar

Roast until brown an orange stuck with 20 or 30 cloves. Cut orange into pieces and put them into a quart of hot port wine. Sweeten, if desired, and allow to simmer on stove for 15 or 20 minutes. Cool and serve in wine glasses.

Eye Opener

Cognac
Jamaica Rum
Egg
Sugar
Ice
Water

Into a mixing glass put 1 teaspoonful of sugar dissolved in a tablespoonful of water, add 1 egg, fill with chopped ice, add 1 pony of brandy and 1 of rum. Shake vigorously and serve in a small tumbler.



F

Fedora Punch

Cognac
Bourbon
Jamaica Rum
Curaçao
Lime Juice
Sugar
Ice
Water
Fruit

Into a mixing glass put 1 tablespoonful of fine sugar dissolved in sufficient water, add the juice of 1 lime, and fill with shaved ice; add $\frac{1}{2}$ pony each of brandy, whiskey, rum, and Curaçao. Shake. Fruit, and serve with straw.

Fish House Punch

Cognac
Jamaica Rum
Lemon Juice
Sugar
Ice
Fruit
Water

Two teaspoonfuls of fine sugar dissolved in water, juice of $\frac{1}{2}$ lemon, and equal parts of rum and brandy in a mixing glass full of fine ice. Shake and strain. Fruit.

Flip Flap

Maraschino
Chartreuse
Kummel
Kirschwasser
Egg White
Sugar
Ice

Into a mixing glass put the white of 1 egg with $\frac{1}{2}$ teaspoonful of sugar, fill with cracked ice; add equal parts of Maraschino, Chartreuse, Kummel and Kirschwasser to make one drink. Shake and strain into a small thin glass.

G

Gen. Harrison's Egg Nog

Cider
Egg
Sugar
Ice

Into a mixing glass half full of cracked ice, put 1 fresh egg, and a half table-spoonful of fine sugar. Fill with Cider and shake vigorously. Strain into a goblet.

Gin Buck

Gin
Lemon
Ginger Ale
Ice

Into a sour glass put 1 jigger of gin, the juice of $\frac{1}{2}$ lemon, and a small lump of ice. Fill with cold ginger ale. Stir.

Gin Cobbler

This drink is made like a Brandy Cobbler (which see), except that gin is used in place of brandy.

Gin Cocktail

Gin
Orange Bitters
Ice

Into a cocktail shaker half full of fine ice, put a jigger of gin, and 3 or 4 dashes of bitters. Shake and strain into a cocktail glass.

G

THE BARTENDER'S FRIEND

Gin Crusta

Made the same as a Brandy Crusta (which see), except you use gin in place of brandy.

Gin Daisy

Made the same as a Brandy Daisy (which see), except you use gin in place of brandy.

Gin Fix

Made the same as a Brandy Fix (which see), except you use gin in place of brandy.

Gin Fizz

Made the same as a Brandy Fizz (which see), except you use gin in place of brandy.

Gin Flip

Made the same as a Brandy Flip (which see), except you use gin in place of brandy.

Gin Highball

Made the same as a Brandy Highball (which see), except you use gin in place of brandy.

Gin Julep

Made the same as a Mint Julep (which see), except you use gin in place of brandy.

Gin Punch

Made the same as a Brandy Punch (which see), except you use gin in place of brandy.

Gin Rickey

Made the same as a Brandy Rickey (which see), except you use gin in place of brandy.

Gin Sangaree

Made the same as a Brandy Sangaree (which see), except you use gin in place of brandy.

Gin Shake

Made the same as a Brandy Shake (which see), except you use gin in place of brandy.

Gin Skin

Made the same as a Brandy Skin (which see), except you use gin in place of brandy.

Gin Sling

Made the same as a Brandy Sling (which see), except you use gin in place of brandy.

Gin Smash

Made the same as a Brandy Smash (which see), except you use gin in place of brandy.

Gin Sour

Made the same as a Brandy Sour (which see), except you use gin in place of brandy.

Gin Toddy

Made the same as a Brandy Toddy (which see), except you use gin in place of brandy.

Ginger Ale Highball

Whiskey, Rye
Ice
Ginger Ale

Put a lump of ice into a highball glass, set the bottle of whiskey and a whiskey glass on the bar alongside, and after patron has poured the drink, put it into the highball glass and fill it up with ginger ale. Stir.

Glasgow Flip

Ginger Ale
Egg
Raspberry Syrup
Lemon Juice
Ice

Beat up an egg, put it into a large bar glass with 1 pony of raspberry syrup, the juice of a lemon, and two or three small lumps of ice. Fill glass with ginger ale, stir, and serve.

Golden Fizz

Tom Gin
Egg Yolk
Ice
Sugar
Seltzer Water
Lemon Juice

Shake up an egg yolk with a table-spoonful of sugar, the juice of $\frac{1}{2}$ lemon, cracked ice, and a jigger of gin. Strain into a fizz glass, and fill with seltzer water.

Golden Slipper

Yellow Chartreuse
Egg Yolk
Dantziger Gold-
wasser

Into a wine glass put $1\frac{1}{2}$ ponies of Chartreuse, 1 yolk of egg, and $1\frac{1}{2}$ ponies of Dantziger Goldwasser. The egg yolk must be unbroken and the liqueurs must be separate in the glass.

Gothic Punch

Catawba
Claret
Champagne
Oranges
Sugar
Ice

In a punch bowl mix 4 qts. of catawba, 1 qt. of claret, $\frac{1}{4}$ lb. of sugar, and three sliced oranges. Set the bowl in salt and ice for 2 hours, and then pour in 1 qt. of cold champagne and a lump of ice.

G

THE BARTENDER'S FRIEND

Grog

Rum
Cloves
Syrup, Plain
Lemon Juice
Water

Into a tall thin tumbler put one table-
spoonful of plain syrup, the juice of
 $\frac{1}{2}$ lemon, $1\frac{1}{2}$ jiggers of good rum,
and 5 or 6 fresh cloves. Fill with very
hot water and stir until cool enough
to drink.

H

Half and Half (American)

Ale
Beer

Equal parts of ale and beer. Serve in a mug. (See 'Arf & 'Arf.)

Half and Half (Irish)

Ale
Stout

Equal parts of ale and stout. Serve in a mug. (See 'Arf & 'Arf.)

Harvard Cocktail

Cognac
Italian Vermouth
Orange Bitters
Ice

Into a shaker put equal parts of brandy and Vermouth with 2 dashes of bitters. Fill with fine ice. Shake, and strain into a cocktail glass.

Harvard Cooler

Cognac
Lime Juice
Syrup, Plain
Ice

Into a shaker put 1 drink of brandy, 2 tablespoonfuls of syrup, the juice of 1 lime, and plenty of fine ice. Shake, strain, and serve in a sour glass.

H

THE BARTENDER'S FRIEND

Hebe's Cup

Claret
Sherry
Brandy
Soda Water
Lemon Peel
Cucumber
Sugar
Ice

In a small punch bowl thoroughly muddle a thinly sliced quarter of a fresh cucumber, the thin peel of 1 lemon, and 3 tablespoonfuls of powdered sugar. Add 1 qt. of claret, 1½ jigger of sherry, 1 jigger of brandy, and a small bottle of club soda. Stir thoroughly. Let stand for 2 hours, and add a chunk of ice just before using.

Heidelberg Punch

Same as Hebe's Cup (which see).

Highball

Liquor
Ice
Seltzer

Into a highball glass put a piece of ice, 1 drink of whatever liquor is desired, and fill with seltzer water. (See Brandy Highball, Scotch Highball, Whiskey Highball, etc.)

Hock Cobbler

Follow recipe for Catawba Cobbler, but substitute Hock Wine for Catawba.

Holland House Cocktail

Rye Whiskey
Maraschino
Angostura Bitters
Lemon Juice
Pineapple
Ice

Into a mixing glass put 4 dashes of lemon juice, a sliver of pineapple, 1 jigger of whiskey, 2 dashes of bitters, 4 dashes of Maraschino, and plenty of fine ice. Shake, strain, and serve in cocktail glass.

Holland Punch

Scotch Whiskey
Ginger Ale
Sugar
Water
Nutmeg

Dissolve a teaspoonful of powdered sugar in a toddy glass $\frac{3}{4}$ full of very hot water. Add 1 jigger of ginger ale and 1 of Scotch. Powder with nutmeg.

Honolulu Cocktail

Tom Gin
Maraschino
Benedictine
Angostura Bitters
Ice

With plenty of shaved ice shake up equal parts of gin, Maraschino, and Benedictine, and 2 dashes of bitters. Strain into a cocktail glass.

Horse's Neck

Gin
Ginger Ale
Lemon Peel
Ice

Peel a lemon in one spiral, hang the peel from the rim into a tall highball glass, add two or three small lumps of ice and 1 drink of gin. Fill with ginger ale.

Hot Ale Flip

Made the same as Hot Egg Nog (which see), except you omit brandy and rum, and use scalded ale in place of scalded milk.

Hot Apple Toddy

This drink is made the same as an Apple Toddy (which see), except that you use very hot water, in place of water and ice, to fill the glass.

Hot Arrack Punch

This drink is made the same as Arrack Punch (which see), except that you use very hot water in place of water and ice, and stir instead of shake and strain.

Hot Black Stripe

This drink is made the same as Black Stripe (which see), except that you use very hot water in place of water and ice.

Hot Brandy and Rum Punch

This drink is made the same as a Brandy and Rum Punch (which see), except that you use very hot water in place of shaved ice, and ground nutmeg in place of berries. Serve with a spoon instead of a straw.

Hot Brandy Flip

Brandy
Egg Yolk
Sugar
Water
Nutmeg

In a mixing glass dissolve a teaspoonful of powdered sugar in 1 tablespoonful of warm water, add the yolk of one egg and 1 jigger of brandy. Shake well, and pour into a warm thin tumbler. Add boiling water and sprinkle with nutmeg.

Hot Brandy Sling

Same as a Brandy Sling (which see), except that you use hot water to fill, in place of water and ice.

Hot Brandy Toddy

Brandy
Sugar
Water

In a small rickey glass dissolve 1 teaspoonful of powdered sugar with 1 tablespoon of warm water, add a drink of brandy, a spoon, and fill with boiling water. Stir, and sprinkle with nutmeg.

Hot Claret Cup

Claret
Essence of Ginger
Ginger Syrup
Water

In a heating vessel put 1 pt. of boiling water, 1 qt. of claret, a few drops of ginger essence, and 1 pony of ginger syrup. Heat (not boil), and serve hot in cup.

Hot Egg Nog

Brandy
Rum
Milk
Egg
Sugar
Nutmeg

Beat up an egg and 1 tablespoonful of pulverized sugar. Pour into mixing glass, and add 1 jigger of brandy, and 1 pony of rum. Fill slowly with scalded milk (rapidly stirring the while), and shake, holding the shaker in a cloth. Pour into a tall warm glass and sprinkle with nutmeg.

Hot Gin Flip

Follow recipe for Hot Brandy Flip, substituting gin for brandy.

Hot Gin Sling

Follow recipe for Brandy Sling, substituting gin for brandy, and hot water to fill, instead of water and ice.

Hot Gin Toddy

Follow formula for Hot Brandy Toddy (which see), but use gin for brandy.

Hot Milk Punch

Follow formula for Milk Punch (which see), but leave out cracked ice, and fill with scalded milk instead of cold milk.

Hot Rum

Rum
Sugar
Water
Nutmeg

In a bar glass dissolve a cube of sugar with a tablespoonful of warm water, add a drink of rum, and fill with boiling water. Sprinkle with nutmeg.

Hot Rum Flip

Follow recipe for Hot Brandy Flip (which see), substituting rum for brandy.

Hot Rum Punch

Follow recipe for Rum Punch, filling with hot water instead of ice. Stir and sprinkle with nutmeg. No fruit. Serve with spoon.

Hot Scotch

This is a Hot Whiskey Sling in which Scotch whiskey is the base.

Hot Sherry

Follow recipe for Hot Rum, using $\frac{1}{2}$ the amount of sugar and using Sherry in place of rum.

Hot Spiced Rum

Follow recipe for Buttered Rum, and stir in a sprinkle each of ground cinnamon, ground cloves, ground allspice, and ground ginger, before adding the butter.

Hot Toddy

The name Hot Toddy ordinarily means a Hot Whiskey Toddy (which see), although it is of equal application to a Hot Brandy, Gin, or Rum Toddy (which also see).

Hot Whiskey Flip

Follow recipe for Hot Brandy Flip (which see), using whiskey in place of brandy.

Hot Whiskey Punch

Follow recipe for Whiskey Punch (which see), but use hot water in place of ice, and stir instead of shake.

Hot Whiskey Sling

Follow recipe for Brandy Sling (which see), using whiskey in place of brandy, and using hot water to fill in place of water and ice.

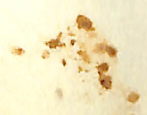
Hot Whiskey Toddy

Follow recipe for Hot Brandy Toddy (which see), using whiskey in place of brandy.

11

11

11



I

Imperial Cocktail

Tom Gin
French Vermouth
Angostura Bitters
Maraschino
Ice

Shake with plenty of shaved ice, equal parts of gin and Vermouth, 2 dashes of bitters, and 1 of Maraschino. Strain into a cocktail glass containing 1 olive.

Imperial Cup

Claret
Ice
Maraschino
Nutmeg
Soda Water
Sugar

Mix in a pitcher 4 tablespoonfuls of confectioner's sugar with 1 bottle of plain soda water, 1 qt. of claret, 1 jigger of Maraschino, and 2 pinches of ground nutmeg. Stir thoroughly. Add a good sized lump of ice, and stir again. Pour to cup.

Imperial Punch

Claret
Club Soda
Lemon Juice
Sugar
Ice
Water
Nutmeg

In a punch bowl dissolve $\frac{1}{2}$ cup of pulverized sugar in sufficient water, add 1 bottle of soda, 1 bottle of claret, the juice of two lemons, and 3 pinches of ground nutmeg. Mix well, and put in large lump of ice.

Irish Cocktail

Irish Whiskey
Ginger Ale
Angostura Bitters
Ice

Into a lemonade glass put 3 small lumps of ice, 1 jigger of Irish whiskey, a dash of Angostura, and fill with ginger ale. Stir.

Italian Cocktail

Italian Vermouth
Fernet Branca
Grenadine
Absinthe
Ice

In a cocktail shaker $\frac{2}{3}$ full of fine ice mix the following: 1 pony of Vermouth, 1 tablespoonful of Fernet Branca, 1 tablespoonful of Grenadine, and 1 dash of absinthe. Shake and strain into a cocktail glass.

Italian Lemonade

Marsala Wine
Lemon Juice
Sugar
Ice
Water
Orange

Into a lemonade glass half full of chipped ice, put the juice of 1 lemon, and 1 jigger of Marsala wine. Dissolve 1 tablespoonful of powdered sugar in water and pour into glass to fill. Stir, and add $\frac{1}{2}$ slice of orange.

J

Jack Rose Cocktail

Apple Brandy
Grenadine
Lemon Juice
Ice

To 1 jigger of apple brandy, add 1 tablespoonful of Grenadine and the juice of $\frac{1}{2}$ lemon. Shake together with fine ice, and strain into cocktail glass.

Japanese Cocktail

Cognac
Orgeat Syrup
Boker's Bitters
Ice
Lemon Peel

Into a mixer half full of shaved ice put 1 jigger of brandy, 2 teaspoonfuls of orgeat, and 2 dashes of bitters. Shake and strain into cocktail glass. Add a twist of lemon peel.

Japanese Punch

Apple Brandy
Arrack
Lime Juice
Japan Tea
Sugar
Water

In a tall thin glass dissolve a cube of sugar with a tablespoonful of hot water, add 1 pony each of brandy and arrack, and the juice of $\frac{1}{2}$ lime. Fill with hot tea. Mix and serve.

Jersey Cocktail

Apple Jack
Angostura Bitters
French Vermouth
Ice

Take $1\frac{1}{2}$ ponies of apple jack, $\frac{1}{2}$ pony of French Vermouth, 1 dash of bitters, and plenty of fine ice. Shake. Strain into a cocktail glass.

J

THE BARTENDER'S FRIEND

Jersey Sour

A Jersey Sour is a Brandy Sour (which see), in which apple jack is used instead of any other brandy.

Joe Rickey

Same as a Whiskey Rickey (which see).

John Collins

Hollands Gin
Soda Water
Lemon Juice
Sugar
Ice

In a tall tumbler dissolve 1 tablespoonful of sugar with the juice of 1 lemon and a little water, put in 2 or 3 lumps of ice and 1 jigger of gin. Fill with cold soda water and stir carefully.

K

Kentucky Toddy

Follow formula for Brandy Toddy, but use Bourbon whiskey in place of brandy.

Kirschwasser Punch

Kirschwasser	Dissolve $\frac{1}{2}$ tablespoonful of pulverized
Maraschino	sugar in a little water in a tall glass,
Lime Juice	add $1\frac{1}{2}$ jiggers of Kirschwasser, 3
Sugar	dashes of lime juice, and 1 tablespoon-
Water	ful of Maraschino. Fill glass with
Ice	shaved ice, stir, and serve with a straw.

Knickerbein

Vanilla Cordial	Fill a sherry glass $\frac{1}{3}$ full of vanilla
Egg Yolk	cordial, add 1 unbroken egg yolk and
Benedictine	Benedictine to cover yolk, fill with
Kummel	Kummel, and add 2 drops of orange
Orange Bitters	bitters. Don't allow the above ingredi-
	ents to mix.

Knickerbocker Cocktail

Rum	Shake well together with plenty of fine
Raspberry Syrup	ice the juice of $\frac{1}{2}$ lime, 1 tablespoonful
Curaçao	of raspberry syrup, 2 dashes of Cura-
Lime Juice	çao, and 1 full jigger of rum. Strain
Ice	and serve with half slice of orange.
Orange	

K

THE BARTENDER'S FRIEND

Knickerbocker Punch

St. Croix Rum
Curaçao
Lemon Juice
Sugar
Water
Ice

Into a punch glass $\frac{2}{3}$ full of fine ice, put 1 jigger of rum, 4 dashes of Curaçao, 2 teaspoonfuls of pulverized sugar dissolved in the juice of $\frac{1}{2}$ lemon and 1 jigger of water. Serve with a straw.

L

Lemon Phosphate

Lemon Soda
Lemon Juice
Acid Phosphate
Ice

Put three lumps of ice into a tall glass, add the juice of $\frac{1}{4}$ lemon, 2 dashes of acid phosphate, and fill with lemon soda water. Stir gently, and serve.

Lemonade

Lemon Juice
Sugar
Ice
Water

Into a mixing glass full of shaved ice put the juice of $\frac{1}{2}$ large lemon, 1 heaping tablespoonful of sugar, and fill with water. Shake well and strain into a lemonade glass containing a lump or two of ice, top with half slice of orange, and insert two straws.

Lightning

Brandy
Jamaica Ginger
Raspberry Syrup
Ice
Soda Water

Into a mixing glass $\frac{2}{3}$ full of chipped ice put 1 jigger of brandy, 1 teaspoonful of Jamaica ginger, 1 tablespoonful of raspberry syrup. Shake, strain into a tumbler, and fill with soda water and 1 lump of ice.

Locomotive

Claret
Egg Yolk
Honey
Curaçao

In a small bowl thoroughly beat the yolk of an egg with 1 pony of honey and 1 teaspoonful of Curaçao. Scald a glassful of claret and slowly pour it into the mixture, rapidly stirring it at the same time. Pour into a small hot-water glass and serve.

Lone Tree Cocktail

Italian Vermouth
El Bart Gin
Orange Bitters
Ice

Into a mixing glass put equal parts of gin and Vermouth, add 2 dashes of orange bitters and shake with plenty of ice. Strain and serve.

M

Manhattan Cocktail

Rye Whiskey
Italian Vermouth
Angostura Bitters
Gum Syrup
Ice
Cherry

Into a mixer put equal parts of whiskey and Vermouth, 2 dashes of bitters, 2 dashes of syrup, and plenty of fine ice. Shake well, and strain into a cocktail glass. Add 1 cherry.

Manhattan Cooler

Claret
Rum
Lime Juice
Sugar
Cracked Ice

In a mixing glass dissolve $\frac{1}{2}$ table-spoonful of pulverized sugar in the juice of 1 lime, fill with ice, add 2 jiggers of claret, and 1 pony of rum. Shake, and strain into a medium tumbler.

Manhattan Punch

Rye Whiskey
Vermouth
Boker's Bitters
Lemon Juice
Sugar
Ice and Water

Dissolve $\frac{1}{2}$ tablespoonful of powdered sugar in a mixing glass with the juice of $\frac{1}{2}$ lemon and a little water; fill with fine ice, and add 1 pony each of whiskey and Vermouth, and 3 dashes of bitters. Shake. Serve with straws.

Marguerite Cocktail

Tom Gin
French Vermouth
Orange Bitters
Absinthe
Ice

Mix equal parts of gin and Vermouth with 1 dash each of bitters and absinthe. Shake with fine ice, and strain into cocktail glass.

Martini Cocktail

Make as you do a Manhattan Cocktail (which see), except that you use gin for rye and an olive for a cherry.

Merry Widow Cocktail

Dry Gin
French Vermouth
Boker's Bitters
Benedictine
Ice

Into a shaker $\frac{2}{3}$ full of shaved ice put equal parts of gin and Vermouth, with 2 dashes each of bitters and Benedictine. Shake well and pour.

Metropole Cocktail

Orange Bitters
Syrup, Plain
Vermouth, French
Brandy
Ice

With shaved ice shake up equal parts of brandy and Vermouth, 3 dashes of bitters, and 2 dashes of syrup. Strain into a cocktail glass and drop in a cherry.

Metropolitan Cocktail

Angostura Bitters
Syrup, Plain
Vermouth, Italian
Brandy
Ice

Into a mixing glass full of shaved ice put equal parts of brandy and Vermouth, add 1 dash of syrup, and 2 dashes of bitters. Shake, strain, and pour.

Milk Punch

Milk
Syrup, Plain
Whiskey
Ice
Nutmeg

Into a mixing glass half full of cracked ice pour half a glass of milk, 1 tablespoonful of syrup, and 1 jigger of whiskey. Shake and pour into a tall glass. Fill with milk and sprinkle with nutmeg.

Milk Shake

Milk
Egg
Sugar
Ice
Flavoring

Into a mixing glass put 1 egg, a few lumps of ice, 1 teaspoonful of sugar, and fill with milk. Shake and strain into a tumbler. (Raspberry, vanilla, or other flavoring may be added before shaking, if desired.)

Millionaire Cocktail

Cognac
Rum
Sloe Gin
Maraschino
Gum Syrup
Lemon Juice
Ice

Into a mixing glass put equal parts of brandy, rum, and gin, add 2 dashes of Maraschino, 2 dashes of syrup, and the juice of $\frac{1}{2}$ lemon. Shake well with fine ice and pour into a cocktail glass.

Mint Julep

Cognac
 Fresh Mint
 Sugar
 Water
 Ice

Dissolve $\frac{1}{2}$ tablespoonful of pulverized sugar in a little water, lightly bruise in the water 2 or 3 sprigs of fresh mint, and strain into a tall glass (to remove the mint leaves). Fill the glass with shaved ice, pour in 1 jigger of brandy. Stir well. Insert two straws and decorate with a fresh sprig of mint.

Mississippi Punch

Whiskey
 Rum
 Brandy
 Lemon Juice
 Sugar
 Water and Ice
 Fruit

Dissolve a tablespoonful of pulverized sugar with 1 jigger of water in a shaker glass, fill with shaved ice, add 3 or 4 dashes of lemon juice, $\frac{1}{2}$ jigger each of whiskey and rum, and 1 jigger of brandy. Shake thoroughly, pour into punch glass, and fruit. Stick in a couple of straws.

Morning Cocktail

Brandy, Apple
 Whiskey, Bourbon
 Absinthe
 Maraschino
 Boker's Bitters
 Syrup, Plain
 Ice

To equal parts of brandy and whiskey, add 1 dash of absinthe, 1 of Maraschino, 2 of bitters, and 3 of syrup. Shake with fine ice, and strain into a cocktail glass.

Morning Glory Cocktail

Gin
Whiskey
Lemon Juice
Grenandine
White of Egg

Into a mixer put the white of 1 egg, 3 dashes of lemon juice, 2 of Grenadine, fill with ice, and add 2 parts of gin to one of whiskey. Shake well and strain into a cocktail glass.

Morning Glory Fizz

White of Egg
Lime Juice
Sugar
Ice
Scotch Whiskey
Absinthe
Seltzer Water

Into a shaker put the white of 1 egg, the juice of 1 lime, 1 tablespoonful of fine sugar, and mix well together. Fill the glass with ice, and add 1 jigger of whiskey and 3 or 4 dashes of absinthe. Shake thoroughly, strain into a fizz glass, and fill with seltzer water.

Moselle Cup

Moselle
Medoc
Pineapple
Sugar
Ice

In a pitcher dissolve 1 tablespoonful of fine sugar with a little water, add 1 slice of pineapple cut in pieces and 1 bottle of Medoc. Stir and let stand for 1 hour. When ready to use, add 1 pint of Moselle and a lump of ice. Stir and pour.

Mulled Ale (American)

Ale

Into a metal mug slowly immerse the white-hot end of a poker, watching carefully against overflowing.

Mulled Ale (English)

Ale	Thoroughly beat together 1 yolk of egg,
Milk	1 dessert-spoonful of fine sugar, and 1
Sugar	pony of milk. Then stir into the mix-
Nutmeg	ture a mug of piping-hot ale. Powder
Egg Yolk	with nutmeg, pour back, and serve.

Mulled Cider

Follow Mulled Ale (English) using Cider for Ale, and having the cider boiling hot.

Mulled Claret

Claret	In 3 jiggers of water boil 1 pinch each
Ground Cloves	of ground cloves, cinnamon, and nut-
Ground Cinnamon	meg (just enough to draw the flavor),
Ground Nutmeg	add 1 dessert-spoonful of fine sugar and
Water	1 glass of claret, and stir on stove until
Sugar	hot.

Mulled Port

Prepare like Mulled Claret, using Port Wine instead of Claret Wine.

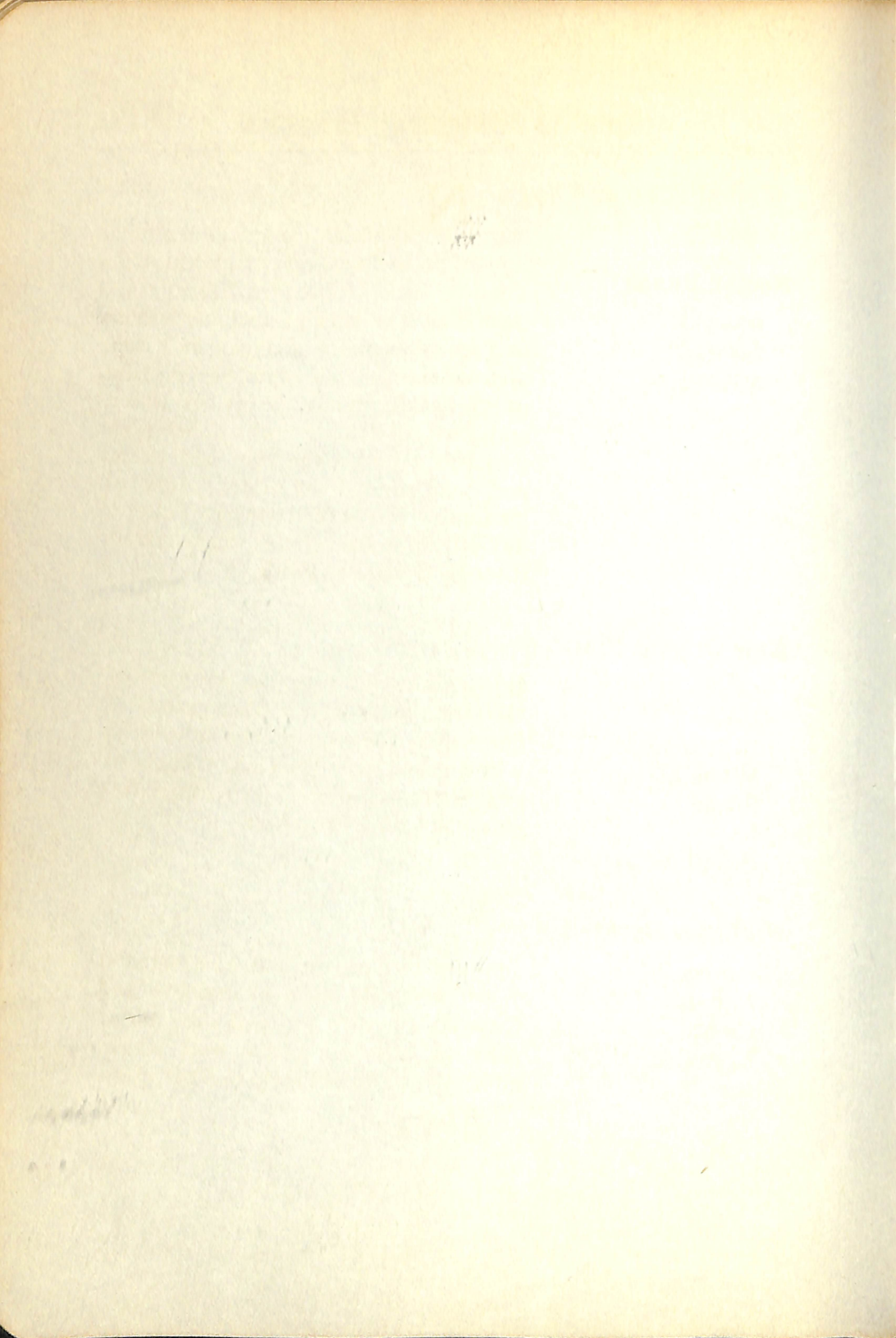
Mulled Porter

Prepare like Mulled Ale (American) (which see), using porter for ale.

Mulled Wine and Eggs

Sherry
Eggs
Sugar
Allspice
Cloves
Cinnamon

Into a bowl break 3 eggs, add 2 table-
spoonfuls of fine sugar, and whip to a
froth. Scald 1 quart of sherry and
stir into it 2 pinches each of ground
allspice, cinnamon, and cloves. Pour
the hot sherry slowly into the egg mix-
ture, stirring rapidly.



N

Nectar Punch

Rum
Lemons
Nutmeg
Water
Milk
Sugar

Soak the very thin peel of 12 lemons in 1 qt. of rum for 2 days. In a separate container mix together the juice of the whole lemons, 2 qts. of water, and 2 qts. of boiling milk. Then pour into this mixture the rum and lemon peel, and stir. Next add 1½ qts. of rum and 1 powdered nutmeg. After 1 day stir in 3 lbs. of fine sugar, strain through cloth, and bottle.

New Orleans Fizz

Gin
Cream
Lemon Juice
White of Egg
Sugar
Ice
Seltzer Water

Into a shaker put 1 pony of fresh cream, the white of an egg, 2 teaspoonfuls of fine sugar, juice of ½ lemon, and fill with cracked ice. Then add 1 jigger of gin. Shake vigorously, pour into a fizz glass, and fill with seltzer.

Nightcap Cocktail

Cognac
Anisette
Curaçao
Egg Yolk
Ice

Into a shaker put the yolk of 1 egg, add 1 tablespoonful each of anisette and Curaçao, fill with ice, and then add 1 pony of brandy. Shake well, strain, and serve in an old style cocktail glass.

Nuremberg Punch

Claret
Arrack, Batavia
Oranges
Sugar
Water

Put the very thin peel of 3 oranges into their own juice after straining it through a cloth; add $\frac{1}{2}$ lb. of sugar, 3 cups of boiling water, 1 cup of arrack, and 3 cups of hot (not boiled) claret. Stir well, strain, cool, bottle, and age. (Larger quantities can, of course, be made in the same proportions.)

O

Old Fashioned Cocktail

Rye
Angostura Bitters
Water
Ice
Sugar
Lemon Peel

Into an old style cocktail glass put a cube of sugar, 1 jigger of water, and 2 dashes of bitters. Stir to dissolve sugar. Add 1 lump of ice and 1 jigger of whiskey. Stir and top with a twist of lemon peel.

Orange Blossom Cocktail

Orange Juice
Dry Gin
Shaved Ice

Shake with plenty of shaved ice equal parts of gin and orange juice. Strain into a cocktail glass.

Orange Cocktail

Dry Gin
Italian Vermouth
Orange Juice
Ice
Orange Peel

Shake up with plenty of fine ice 1½ ponies of gin, ½ pony of Vermouth, and 4 dashes of orange juice. Strain and pour. Dress with orange peel.

Orange Punch

Porter
Cognac
Rum, Jamaica
Water and Ice
Sugar
Oranges
Curaçao

Into three pints of boiling water put the juice and peel of 4 oranges, add 1 lb. of sugar. Stir. After 20 minutes add 1 glass of porter, 1½ pints of brandy, ½ pint of rum, and 1 pony of Curaçao. Let cool, and add a chunk of ice.

Orgeat Punch

Brandy
Orgeat
Lemon Juice
Ice
Claret

Into a shaker full of ice put 1 jigger of brandy, 1 jigger of orgeat, and 4 or 5 dashes of lemon juice. Shake well, and strain into a tumbler containing a cube of ice. Fill with claret.

Oxford Punch

Cognac
Rum
Sherry Wine
Curaçao
Orange Shrub
Calf's-foot Jelly
Plain Syrup
Water
Lemons
Oranges
Sugar

After macerating 3 lemon rinds in a bowl with a small amount of granulated sugar, add the thin peel of 2 lemons and the thin peel of 2 oranges, the juice of 4 oranges and 6 lemons, and 3 pts. of calf's-foot jelly. Stir well. Add two qts. of boiling water and wait 30 minutes. Strain thoroughly through a cloth into another bowl, and stir into the mixture 1 pint each of brandy and rum, 1 qt. of orange shrub, 2 cups of Sherry, 2 jiggers of Curaçao, and 1 pint of plain syrup. If not sweet enough, add sugar.

Oyster Bay Cocktail

Curaçao
Gin
Ice
Angostura Bitters

Shake with fine ice, equal parts of gin and Curaçao and a dash of Angostura. Strain into a cocktail glass.

P

Peach and Honey

Peach Brandy
Strained Honey

Into a large whiskey glass put 1 table-spoonful of honey and 1 jigger of brandy. Stir well and serve.

Peach Blow

Gin, Tom
Lemon Juice
Syrup, Plain
Peach, Fresh
Ice

Shake up 1 drink of gin, 3 dashes of syrup, 3 dashes of lemon juice, and plenty of shaved ice. Strain into a punch glass containing $\frac{1}{2}$ peach.

Peach Punch

Brandy
Peach
Lemon Juice
Sugar
Water and Ice

In a mixing glass dissolve 1 table-spoonful of fine sugar with a jigger of water, add 4 dashes of lemon juice, and 1 jigger of brandy. Shake well and strain into a punch glass containing $\frac{1}{2}$ of a fresh or canned peach, and a small lump of ice.

Philadelphia Fish House Punch

This is another name for Fish House Punch (which see).

Pick Me Up

Absinthe
 Italian Vermouth
 Ice
 Seltzer Water

Shake up equal parts of Vermouth and absinthe with fine ice. Strain into a fizz glass and fill with seltzer water.

Pineapple Julep

Tom Gin
 Maraschino
 Raspberry Syrup
 Sparkling Moselle
 Orange Juice
 Mint
 Pineapple

Slice into a bowl a peeled pineapple, add 2 jiggers each of gin, Maraschino, and raspberry syrup, $\frac{1}{2}$ cupful of orange juice, 1 qt. of Moselle, and six or seven bruised sprigs of mint. Stir well, ice, and serve in tumblers.

Pineapple Punch

Champagne
 Rum
 Brandy
 Curaçao
 Grenadine
 Maraschino
 Lemon Juice
 Pineapple
 Sugar

In a punch bowl soak $\frac{1}{2}$ cupful of sugar with the slices of two pineapples, add 2 cupfuls each of rum and brandy, $\frac{1}{2}$ cupful of Curaçao, 1 cupful of lemon juice, and 1 jigger each of Grenadine and Maraschino. Stir thoroughly. Chill on ice, and after two hours add 4 qts. of cold champagne. Serve.

Ping Pong Cocktail

Follow recipe for Manhattan Cocktail, but use sloe gin in place of whiskey, and leave out the cherry.

Pink Lady Cocktail

Gin
White of Egg
Grenadine
Ice

Into a shaker put the white of 1 egg, 1 pony of Grenadine, fill with cracked ice, and add 1 drink of gin. Shake thoroughly and strain into cocktail glass.

Pony Brandy

Cognac
Water

On the bar set an empty whiskey glass, 1 small glass of water, 1 pony glass, and bottle of Cognac. Customer to serve himself, the idea being that the customer will pour his drink into the pony glass, and drink it straight or mixed with the water in the whiskey glass, as he prefers.

Port Cobbler

Follow recipe for Catawba Cobbler and use Port Wine in place of Catawba.

Port Flip

Follow recipe for Brandy Flip, but use Port Wine in place of brandy.

Port Negus

Port Wine
Sugar
Water
Nutmeg

Put 1 cube of sugar into a small tumbler $\frac{1}{3}$ full of hot water, fill with wine, stir, and sprinkle with nutmeg.

P

THE BARTENDER'S FRIEND

Port Sangaree

Port Wine
Sugar
Ice
Nutmeg
Lemon Peel

Shake up 1 drink of Port Wine in a glass half full of shaved ice and 1 teaspoonful of pulverized sugar. Strain into a small glass. Add a little ground nutmeg and 1 twist of lemon peel.

Port Punch

Follow recipe for Claret Punch, except you use Port Wine instead of Claret, and use $\frac{1}{2}$ the amount of sugar.

Porter Cup

Porter
Beer
Brandy
Ginger Syrup
Sugar
Nutmeg
Carbonate of
Soda
Cucumber Rind

In a stone crock mix 1 pint each of porter and beer, then stir in 1 jigger of brandy, 2 teaspoonfuls of ginger syrup, $\frac{1}{2}$ of a ground nutmeg, and 2 tablespoonfuls of sugar. Cover and chill for an hour or so. When ready to serve add 1 teaspoonful of carbonate of soda and cucumber rind.

Porter Sangaree

Follow recipe for Ale Sangaree, using porter for ale.

Pousse Café (French)

Cognac	Into a tall liqueur or pousse café glass
Curaçao, Orange	introduce the following in the order
Maraschino	named below and in equal quantities:
Chartreuse, Green	(1) Maraschino (2) Curaçao (3)
	Chartreuse (4) brandy. Each liqueur
	must remain separate in the glass to
	give a rainbow effect.

Pousse Café (Jersey)

Green Chartreuse	Follow recipe for Pousse Café, except
Cognac	the ingredients are (1) Chartreuse (2)
Boker's Bitters	brandy (3) bitters, in order of use.
	Use only 12 drops of bitters.

Pousse L'Amour

Egg Yolk	Follow recipe for Pousse Café, except
Maraschino	the ingredients are in order of use (1)
Vanilla Cordial	Maraschino (2) egg yolk (3) vanilla
Cognac	cordial (4) brandy. The egg yolk
	should be introduced with a teaspoon,
	and the vanilla cordial should merely
	cover it.

Princeton Cocktail

Tom Gin	Into a shaker put some fine ice, 1 stiff
Port Wine	jigger of gin, and 2 dashes of bitters.
Orange Bitters	Shake and strain into a cocktail glass.
	Carefully slip into the glass 1 teaspoon-
	ful of port so that it will settle grad-
	ually.

Punch a la Romaine

Jamaica Rum
Champagne
Lemons
Oranges
Sugar
Eggs
Ice

Into a punch bowl put the juice of 8 lemons and 4 oranges, the thin peel of 2 of the oranges, and $1\frac{3}{4}$ lbs. of confectioner's sugar which stir. Then add to this juice the whites of 10 eggs previously beaten to froth. Stir. Chill the mixture on ice for 1 hour, and slowly pour into it 1 qt. of cold rum and 1 qt. of cold champagne, rapidly stirring the while. Add a chunk of ice, and serve.

Punch Grassot

Cognac
Raspberry Syrup
Lemon Juice
Curaçao
Vinegar
Ice

Into a shaker full of fine ice put $1\frac{1}{2}$ jiggers of brandy, the juice of $\frac{1}{2}$ lemon, 2 dashes of Curaçao, $\frac{1}{2}$ teaspoonful of vinegar, and 1 tablespoonful of raspberry syrup. Shake well, strain into punch glass and fill with cracked ice.

R

Racquet Club Cocktail

French Vermouth	Into a shaker of shaved ice put equal
Sweet Gin	parts of Vermouth and gin, and 4
Orange Bitters	dashes of orange bitters. Shake and
Ice	strain into a cocktail glass.

Ramsay Cooler

Follow recipe for Brunswick Cooler, except you use $1\frac{1}{2}$ jiggers of Scotch in place of Catawba, and soda water in place of ginger ale.

Raspberry Punch

Porter	In a punch bowl dissolve $\frac{1}{2}$ lb. of sugar
Rum	in 2 qts. of boiling water, add 3 jig-
Brandy	gers of raspberry syrup and stir. After
Maraschino	20 minutes add a cupful of porter, 1
Raspberry Syrup	pint each of rum and brandy, and 1
Sugar	pony of Maraschino. Stir well. Serve
Water	hot.

Raspberry Shrub

Fresh Rasp-
berries
Vinegar
Sugar
Brandy

Soak 6 qts. of raspberries for 24 hours in 2 qts. of vinegar. Strain and stir into the vinegar 4 lbs. of fine sugar. Boil for 20 minutes, skimming frequently. Cool, and add 1 pint of brandy. Bottle. A small amount of the shrub stirred into a glass of ice water makes the drink.

Remsen Cooler

Tom Gin
Soda Water
Lemon Juice
Sugar
Ice
Lemon Peel

Into a mixing glass put 1½ jiggers of gin, juice of ½ lemon, 3 teaspoonfuls of sugar, and plenty of shaved ice. Shake and strain into a Collins glass. Fill with soda water and add lemon peel.

Reviver (a cocktail)

Italian Vermouth
Dry Gin
Cognac
Absinthe
Ice

Into a shaker of shaved ice, put ½ pony of Vermouth, ½ pony of gin, 1 pony of brandy, and 1 dash of absinthe. Shake and strain into a cocktail glass.

Rhine Wine Cobbler

Follow recipe for Catawba Cobbler, but use Rhine Wine in place of Catawba.

Rhine Wine Cup

Rhine Wine	Dissolve 1 tablespoonful of pulverized
Curaçao	sugar in the juice of $\frac{1}{2}$ lemon and a
Maraschino	bottle of table water in a punch bowl.
Sugar	Add 1 qt. of Rhine Wine, 1 pony of
Orange	Curaçao, 1 pony of Maraschino, 1
Lemon Juice	sliced orange, and stir well. Then
Table Water	add 1 large chunk of ice.
Ice	

Rob Roy Cocktail

Scotch Whiskey	Into a shaker of fine ice put equal parts
Italian Vermouth	of whiskey and Vermouth, and 2 dashes
Angostura Bitters	of bitters. Shake and strain into a
Ice	cocktail glass.

Rock and Rye

Rye Whiskey	Put 1 tablespoonful of rock candy
Rock Candy	syrup, 1 dash of lemon juice, and 1
Syrup	small spoon into a whiskey glass. Set a
Lemon Juice	bottle of rye and a chaser of water
Water	alongside on the bar, and let customer
	pour his whiskey. (It is very con-
	venient to have rock and rye already
	mixed by dissolving $\frac{1}{4}$ of a pound of
	pure rock candy in a quart of rye
	whiskey and keeping it in a bottle at
	the bar. Before serving always shake
	the bottle.)

R

THE BARTENDER'S FRIEND

Roman Punch

Brandy
Rum
Raspberry Syrup
Orange Juice
Lemon Juice
Water
Ice
Syrup, Plain

Into a mixing glass put the following with plenty of shaved ice: juice of $\frac{1}{2}$ lemon, 1 pony each of brandy and rum, juice of $\frac{1}{2}$ orange, 1 pony of raspberry syrup, and 1 pony of plain syrup. Stir well and pour into a punch glass.

Royal Fizz

Follow recipe for Golden Fizz (which see), except you use 1 whole egg, instead of 1 egg yolk.

Royal Punch

Japan Tea
Cognac
Jamaica Rum
Batavia Arrack
Orange Curaçao
Lime Juice
Lemon
Calf's-foot Jelly
Sugar
Angostura Bitters

Into a punch bowl put 1 pint of very hot tea, dissolve in it 1 cup of sugar, add $\frac{1}{2}$ pint each of brandy and rum, 1 jigger each of arrack and Curaçao, $\frac{1}{2}$ pony of bitters, the juice of 3 limes, 3 slices of lemon, and $\frac{1}{2}$ cup of hot calf's-foot jelly. Stir and serve hot.

Ruby Punch

Tea
Batavia Arrack
Port Wine
Lemon Juice
Sugar
Water and Ice

Half fill a tumbler with shaved ice, add 4 dashes of lemon juice, 1 tablespoon of pulverized sugar previously dissolved, 1 jigger of wine, 1 pony of arrack, fill glass with cold tea, and serve with a straw, after stirring thoroughly.

Rum Cocktail

Follow recipe for Bacardi Cocktail, but use Jamaica Rum for Bacardi.

Rum Crusta

Follow recipe for Brandy Crusta, but use St. Croix rum for brandy.

Rum Daisy

Follow recipe for Brandy Daisy, but use rum instead of brandy.

Rum Fix

Follow recipe for Brandy Fix, but use rum in place of brandy.

Rum Fizz

Follow recipe for Brandy Fizz, except to use St. Croix rum in lieu of brandy.

R

THE BARTENDER'S FRIEND

Rum Flip

Follow recipe for Brandy Flip, except that rum is used in place of brandy.

Rumfustian

Strong Beer
Tom Gin
Sherry
Egg Yolks
Sugar
Lemon Peel
Stick Cinnamon
Nutmeg

In a bowl beat up the yolks of 12 eggs, and rapidly stir into them 1 qt. of beer and 1 pt. of gin. Mix into 1 qt. of sherry, 1 grated nutmeg, 1 stick of cinnamon, the thin peel of 1 lemon, and ½ cupful of sugar previously dissolved in water. Bring the sherry mixture to a boil, pour it into the beer mixture, stir well and serve hot.

Rum Highball

Follow recipe for Brandy Highball, but use Bacardi rum instead of brandy.

Rum Julep

Follow recipe for Mint Julep, except substitute St. Croix rum for brandy.

Rum Punch

Jamaica Rum
Lemon Juice
Orange Juice
Syrup, Plain
Ice
Fruit

Into a mixing glass put 1 jigger of rum, the juice of ½ lemon and juice of ½ orange, 1 tablespoonful of syrup, and fill with fine ice. Shake, add fruit, and serve with straw in a punch glass.

Rum Rickey

Follow recipe for Brandy Rickey, but use Bacardi rum instead of brandy.

Rum Shake

Follow recipe for Brandy Shake, but use rum instead of brandy.

Rum Shrub

Jamaica Rum
Orange Juice
Lemon Juice
Sugar
Water

Take 2 qts. of rum, 1½ pts. of orange juice, 1 cupful of lemon juice, and 3 lbs. of confectioner's sugar previously dissolved in just enough water. Stir in a crock, cover, and let stand for 24 hours. Bottle.

Rum Smash

Follow recipe for Brandy Smash (which see), but use rum in place of brandy.

Rum Sour

Follow recipe for Brandy Sour (which see), but use rum in place of brandy.

Russian Punch

Kummel
Brandy
Lemon Juice
Sugar
Ice
Water

In a mixing glass dissolve 1 tablespoonful of pulverized sugar in the juice of $\frac{1}{2}$ lemon and a tablespoonful of water. Half fill the glass with fine ice, and add $\frac{1}{2}$ jigger of Kummel and $\frac{1}{2}$ jigger of brandy. Shake and strain into a punch glass.

Rye Highball

See Highball, and use Rye Whiskey in place of any other liquor.

S

Sack Posset

Sherry
Ale
Milk
Sugar
Nutmeg

Scald 1 qt. of milk. To 1 cup of sherry add 1 cup of ale, and bring to a boil. Stir the mixture of sherry and ale into the milk. Sweeten to taste, sprinkle with nutmeg. Stir. Keep warm for about 2 hours, and then it is ready to serve.

St. Charles Punch

Cognac
Port Wine
Curaçao
Lemon Juice
Sugar and Water
Ice

Into a mixing glass put 2 teaspoonsful of fine sugar, and dissolve with 1 jigger of water and the juice of $\frac{1}{4}$ lemon. Fill with chipped ice. Add 1 drink of wine, 1 pony of brandy, and 2 dashes of Curaçao. Shake well and strain into a punch glass. Serve with a straw.

St. Croix Crusta

This is another name for a Rum Crusta (which see).

St. Croix Fizz

This is another name for a Rum Fizz (which see).

S

THE BARTENDER'S FRIEND

Sam Ward

Chartreuse
Lemon Peel
Fine Ice

Fill a cocktail glass with shaved ice. Lay a circle of lemon peel inside the rim, and fill with Chartreuse.

Saratoga Bracer

Cognac
Absinthe
Boker's Bitters
Lime Juice
Egg
Ice
Water
Sugar
Seltzer Water

Dissolve 1 tablespoonful of fine sugar with the juice of 1 lime and a little water in a mixing glass. Add 1 egg, and fill the glass with cracked ice. Put in 1 drink of brandy, 2 dashes of absinthe, 2 of bitters, and shake vigorously. Strain into a Collins glass and fill with fizz water.

Saratoga Cocktail

Brandy, Cognac
Whiskey, Rye
Vermouth, Italian
Bitters, Boker's
Maraschino
Ice
Lemon Peel

Into a shaker put equal parts of whiskey, brandy, and Vermouth, 2 dashes each of Maraschino and bitters, and fine ice. Shake and strain into a cocktail glass. Dress with a twist of lemon peel.

Saratoga Cooler

Dry Gin
Ginger Ale
Lemon Juice
Water
Sugar
Ice

In a mixing glass dissolve $\frac{1}{2}$ teaspoonful of fine sugar in the juice of $\frac{1}{2}$ lemon, add 1 jigger of gin, fill with ice and shake. Strain into a Collins glass, add two or three small pieces of ice, fill with ginger ale, and stir gently.

Sauterne Cobbler

Follow recipe for Catawba Cobbler, but use Sauterne in place of Catawba wine.

Sauterne Cup

Follow recipe for Rhine Wine Cup (which see), except to use Sauterne for Rhine Wine.

Sauterne Fizz

Follow recipe for Brandy Fizz, except to use a wine glass of Sauterne in place of brandy.

Sauterne Punch

Follow recipe for Claret Punch, but use Sauterne in place of Claret Wine.

S

THE BARTENDER'S FRIEND

Sazerac Cocktail

Rye Whiskey
Boker's Bitters
Absinthe
Anisette
Ice

Into a mixing glass put 1 drink of rye whiskey, 1 dash of bitters, 1 dash of absinthe, and 3 dashes of anisette, with plenty of fine ice. Shake, strain, and serve.

Scotch Cooler

Add 2 dashes of Crème de Menthe to a Ramsay Cooler (which see), and you have a Scotch Cooler.

Scotch Highball

Follow recipe for Brandy Highball, but use Scotch whiskey in place of brandy.

Seltzer Lemonade

Follow recipe for Lemonade except to use seltzer water in place of plain or other water, but do not shake; stir.

Shandy Gaff

Ale
Ginger Ale

Take a glass half-full of ale and fill with ginger ale.

Sherry and Bitters

Sherry Wine
Angostura Bitters

Put one dash of bitters into a sherry glass. Then twist and turn the glass so as to wet as much as possible the inside of the glass. Fill glass with sherry.

Sherry and Egg

Sherry
Egg

Into a small tumbler containing about a teaspoonful of sherry, put 1 egg without breaking the yolk, then fill glass with sherry.

Sherry Cobbler

Follow recipe for Catawba Cobbler, using sherry wine in place of Catawba.

Sherry Cocktail

Sherry Wine
French Vermouth
Orange Bitters
Orange
Ice

Into a shaker of fine ice put 1 drink of sherry, 2 dashes of French Vermouth, and 2 dashes of orange bitters. Shake and strain into a cocktail glass. Add small piece of orange.

Sherry Egg Nog

Follow recipe for Egg Nog, substituting 2 jiggers of sherry for brandy and rum, and using half the amount of sugar.

S

THE BARTENDER'S FRIEND

Sherry Flip

Follow recipe for Brandy Flip, substituting sherry wine for brandy.

Sherry Punch

Sherry Wine
Lemon Juice
Sugar
Ice

Dissolve a teaspoonful of fine sugar in a mixing glass with 4 dashes of lemon juice, half fill glass with fine ice, pour in 1 glass of sherry wine. Stir well and pour into punch glass.

Sherry Sangaree

Follow recipe for Port Sangaree, substituting sherry for port.

Silver Cocktail

Dry Gin
French Vermouth
Angostura Bitters
Maraschino
Ice
Lemon Peel

Into a shaker full of fine ice put equal parts of gin and Vermouth, and 2 dashes each of Maraschino and bitters. Shake, and strain into a cocktail glass containing a curl of fresh lemon peel.

Silver Fizz

Follow recipe for Golden Fizz, using white of egg in lieu of egg yolk.

Sleeper

Jamaica Rum
Egg
Lemon Juice
Water
Sugar
Nutmeg
Cloves

In a mixer dissolve 1 tablespoonful of sugar in half a cupful of water, add 1 egg, the juice of $\frac{1}{2}$ lemon, $1\frac{1}{2}$ jiggers of strong rum, and 1 pinch each of ground nutmeg and ground cloves. Shake vigorously and strain into a medium tumbler.

Sloe Gin Cocktail

Sloe Gin
Angostura Bitters
Maraschino
Ice

With plenty of ice shake up 1 drink of sloe gin, 1 dash of bitters, and 1 dash of Maraschino. Strain into a cocktail glass with a piece of orange peel.

Sloe Gin Fizz

Follow recipe for Brandy Fizz, but use sloe gin in place of brandy.

Sloe Gin Highball

See Highball, and use sloe gin as your liquor.

Sloe Gin Rickey

See Brandy Rickey, and use sloe gin in place of brandy.

S

THE BARTENDER'S FRIEND

Snowball

Cognac
Ginger Ale
Egg
Sugar
Water
Ice

Dissolve $\frac{1}{2}$ teaspoonful of sugar with a little water in a mixing glass, add 1 egg, half fill with cracked ice, pour in 1 stiff drink of brandy, and shake vigorously. Strain into a cold Collins glass. Fill with cold ginger ale.

Soda Negus

Port Wine
Soda Water
Sugar
Nutmeg
Cloves

Into a small saucepan put $2\frac{1}{2}$ jiggers of port wine, 1 pinch each of ground cloves and ground nutmeg. Heat, but do not boil. Pour into a warm Collins glass and fill with soda water.

Star Cocktail

Apple Brandy
Italian Vermouth
Angostura Bitters
Plain Syrup

Into a shaker half full of fine ice put equal parts of brandy and Vermouth, 2 dashes of bitters and 1 dash of syrup. Shake, strain, and serve in cocktail glass.

Stone Fence

Bourbon Whiskey
Sweet Cider
Ice

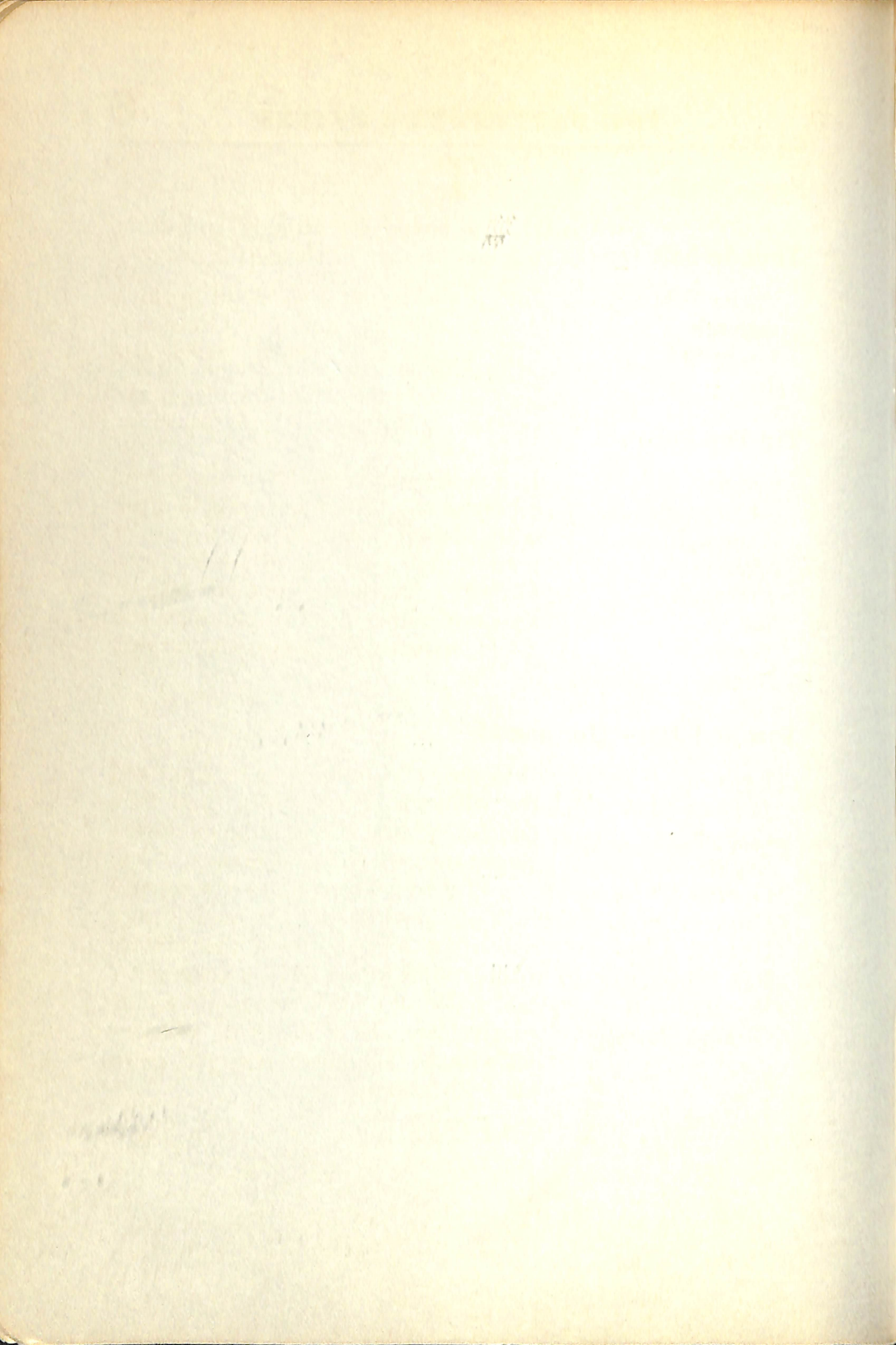
Into a medium tumbler put 2 small lumps of ice, pour in 1 drink of whiskey, and fill the glass with cider. Stir.

Stone Wall

Follow recipe for Brandy and Soda, but use whiskey in place of brandy.

Suisse

In making an Absinthe Frappé (which see), include the white of 1 egg, and you have a Suisse. Use cracked ice.



T

Thunderbolt

Apple Whiskey
Absinthe
Grenadine
Ice

Into a shaker put 1 drink of apple, 1 dash of absinthe, and 2 of Grenadine, with shaved ice. Shake, strain, and serve.

Tip Top Punch

Cognac
Champagne
Lemon Juice
Orange
Pineapple
Ice
Water
Sugar

In a rickey glass dissolve 1 teaspoonful of sugar in a little water, half fill glass with shaved ice, add $\frac{1}{2}$ jigger of brandy and 2 dashes of lemon juice, fill with champagne, and stir gently. Decorate with 1 sliver of pineapple and 1 slice of orange. Serve with straws.

Tom and Jerry (for many)

Eggs
Jamaica Rum
Cognac
Sugar
Ground Cinnamon
Ground Cloves
Ground Allspice
Rye Whiskey
Water
Ground Nutmeg

Beat the yolks of 12 eggs to water and the whites to froth. Mix them in a punch bowl and stir into the mixture 1 jigger each of rum and brandy, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful each of cloves and allspice, and enough pulverized sugar to make the mixture form a light batter. For a drink put 1 tablespoonful of this batter into a mug or tumbler, add 1 jigger of whiskey, fill with boiling water, stir, and sprinkle with nutmeg.

Tom and Jerry (for one)

Egg	Beat separately and thoroughly the
Jamaica Rum	white and yolk of 1 egg, put the beaten
Cognac	yolk into a Tom and Jerry mug, and
Sugar	add $\frac{1}{2}$ jigger of rum, 1 teaspoonful of
Allspice	fine sugar, and 1 pinch of allspice. Mix
Nutmeg	well, and then add the beaten white of
Water	egg and $\frac{1}{2}$ jigger of brandy. Fill with
	boiling water, stir, and powder with
	nutmeg.

Tom Collins

Follow recipe for John Collins, but substitute Tom Gin for Hollands Gin.

Tom Collins Brandy

Same as a John Collins, but use brandy in place of gin.

Tom Collins Rum

Same as a John Collins, but use rum in place of gin.

Tom Collins Whiskey

Another John Collins, with whiskey for gin.

Tom Collins Wine

Follow recipe for John Collins, but use 2 jiggers of claret in place of gin, and $\frac{1}{2}$ teaspoonful of sugar extra.

Trilby Cocktail

Dry Gin
Italian Vermouth
Angostura Bitters
Orange Bitters
Ice
Cherry

Shake up with fine ice two parts of gin to 1 part of Vermouth, and 1 dash each of Angostura Bitters and Orange Bitters. Strain and serve in cocktail glass. Add a cherry.

Turf Cocktail

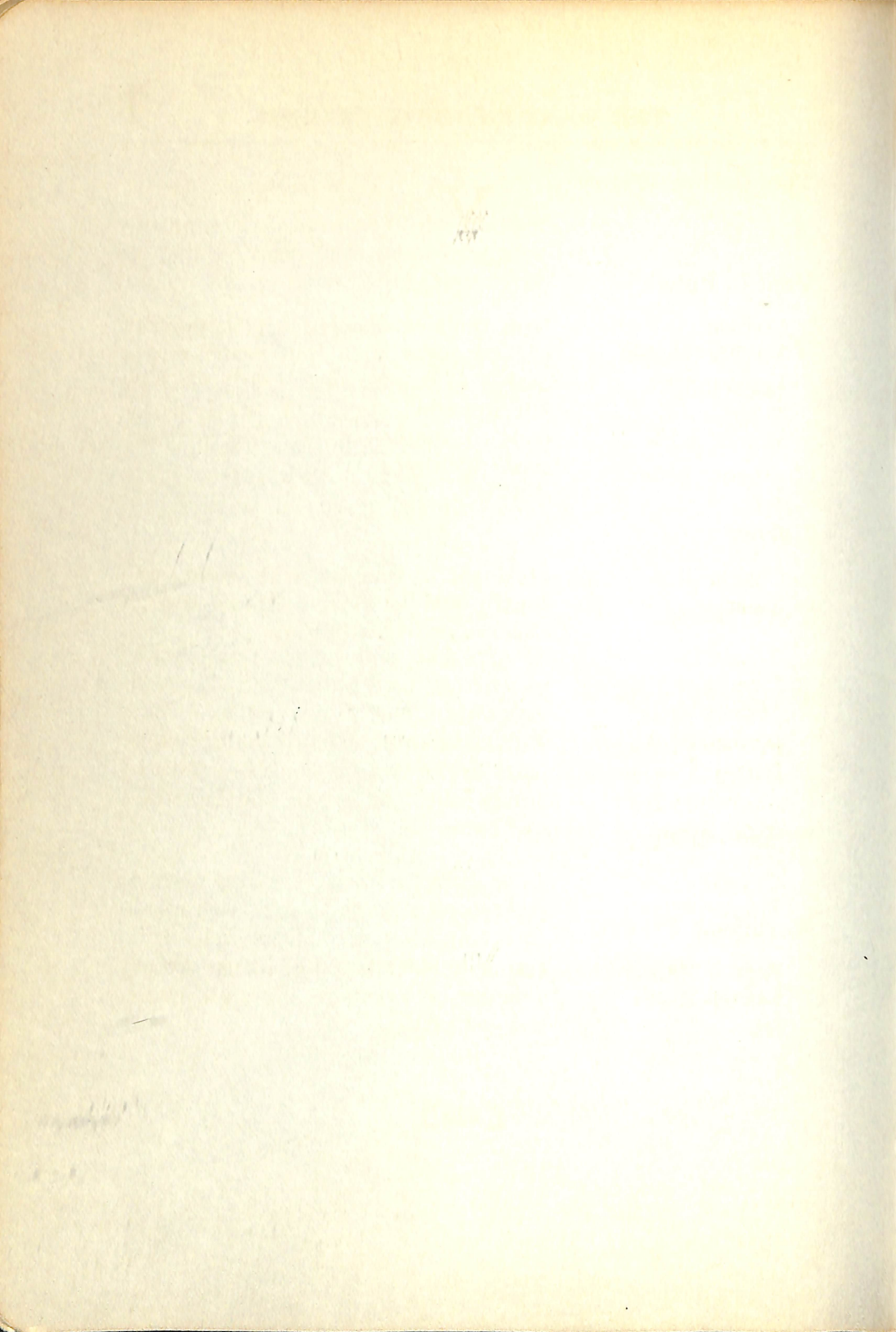
Tom Gin
Vermouth, French
Orange Bitters
Absinthe
Ice

In a shaker with ice put two parts of gin to one of Vermouth, 2 dashes of Angostura, and 1 of absinthe. Shake well and strain into a cocktail glass.

Tuxedo Cocktail

Dry Gin
Sherry Wine
Absinthe
Angostura
Lemon Peel

In a shaker with ice put two parts of gin to one of wine, 1 dash each of absinthe and bitters. Shake well, strain and serve with a curl of lemon peel.



V

Vanilla Punch

Cognac
Vanilla Cordial
Lemon Juice
Sugar
Water and Ice

In a tumbler dissolve 1 tablespoonful of fine sugar in a little water and 4 dashes of lemon juice, nearly fill with fine ice, add 1 jigger of brandy and 1 pony of vanilla cordial. Stir well and serve with straws.

Velvet

Champagne
Stout

Half fill a tumbler with stout, and slowly and carefully stir in enough champagne to fill the glass.

Vermouth Cocktail

French Vermouth
Italian Vermouth
Angostura Bitters
Plain Syrup
Ice

To a shaker of cracked ice add equal parts of the two Vermouths, 1 dash of bitters and 2 of syrup. Shake, strain and serve.

Vermouth Frappé

French Vermouth
Seltzer Water
Ice

Into a tumbler half full of fine ice put 1 jigger of Vermouth, fill with seltzer, and stir gently.

V

THE BARTENDER'S FRIEND

Vermouth Highball

Follow recipe for Highball, using Vermouth for liquor.

Vermouth Rickey

Follow recipe for Brandy Rickey, but use Vermouth in lieu of brandy.

W

Wassail Bowl

Apples
Sugar
Madeira Wine
Water
Eggs
Nutmeg
Cloves
Mace
Cardamon.
Ginger
Cinnamon
Coriander

Roast six apples from which cores have been removed and the holes filled with sugar. In the meantime put the following into $\frac{1}{2}$ pint of cold water and bring to a boil: 1 level teaspoonful of ground nutmeg, $\frac{1}{2}$ level teaspoonful of ground cloves, 1 level teaspoonful of pulverized ginger, 1 level teaspoonful of cinnamon, 2 coriander seeds, 4 cardamon seeds, and a leaf of mace. When this mixture has boiled for 3 or 4 minutes, put it on the stove in a saucepan with 2 qts. of Madeira, and keep it hot. In a wassail bowl mix the yolks of 6 eggs with the whites of 3, and pour into them from time to time a cupful of the wine mixture, stirring the while, until 5 cupfuls are in. Let the remaining wine mixture boil and slowly pour it into the egg and wine mixture, stirring briskly to a froth. Now put the hot apples into the mixture, and serve hot.

West India Punch

Madeira Wine
Cognac
Lime Juice
Sugar
Ice
Water

In a punch glass dissolve 2 teaspoonfuls of fine sugar with a little water and the juice of $\frac{1}{2}$ lime, fill the glass with cracked ice, and add 1 jigger of wine and 1 tablespoonful of brandy. Stir, fruit, and serve with straws.

Whiskey Blossom Cocktail

Scotch Whiskey
Italian Vermouth
Angostura
Lemon Juice
Ice
Cherry

Into a shaker of fine ice put 2 parts of whiskey to 1 of Vermouth, 1 dash of bitters, and 2 dashes of lemon juice. Shake, strain and serve in a cocktail glass with a cherry.

Whiskey Cobbler

Follow recipe for Brandy Cobbler, but use whiskey in place of brandy.

Whiskey Cocktail

Rye Whiskey
Absinthe
Angostura Bitters
Plain Syrup
Lemon Peel

Mix the following without ice, 1 drink of whiskey, 1 dash of absinthe, 1 dash of bitters, and 1 dash of syrup, and pour into a cocktail glass (old style). Add 1 curl of lemon peel.

Whiskey Crusta

Same as Brandy Crusta, but use rye whiskey for brandy.

Whiskey Daisy

Same as Brandy Daisy, but use rye whiskey for brandy.

Whiskey Fix

Same as Brandy Fix, but use rye whiskey in place of brandy.

Whiskey Fizz

Follow recipe for Brandy Fizz, but use rye whiskey in place of brandy.

Whiskey Flip

Same as Brandy Flip, but use rye whiskey for brandy.

Whiskey Float

This is made in the same way a Brandy Float is made, except you use rye whiskey instead of brandy.

W

THE BARTENDER'S FRIEND

Whiskey Highball

See Highball and use rye whiskey for your liquor.

Whiskey Julep

Follow recipe for Mint Julep, but use rye whiskey in place of brandy.

Whiskey Punch

Rye Whiskey
Rum
Lemon Juice
Sugar
Water
Ice

In a mixing glass dissolve 1 teaspoonful of fine sugar in a little water and the juice of $\frac{1}{2}$ lemon, half fill with fine ice, add 1 jigger of whiskey and 1 teaspoonful of rum. Shake, strain, and serve.

Whiskey Rickey

Follow recipe for Brandy Rickey, but use rye whiskey in place of brandy. (This drink is sometimes called "Joe Rickey.")

Whiskey Sangaree

Follow recipe for Brandy Sangaree, but use rye whiskey in place of brandy.

Whiskey Shake

Follow recipe for Brandy Shake, but use rye whiskey in place of brandy.

Whiskey Skin

Follow recipe for Brandy Skin, but use rye whiskey in place of brandy.

Whiskey Sling

Follow recipe for Brandy Sling, but use rye whiskey in place of brandy.

Whiskey Smash

Follow recipe for Brandy Smash, but use rye whiskey in place of brandy.

Whiskey Sour

Follow recipe for Brandy Sour, but use rye whiskey in place of brandy.

Whiskey Toddy

Follow recipe for Brandy Toddy, but use rye whiskey in place of brandy.

White Horse

Follow recipe for Brunswick Cooler, except you use $1\frac{1}{2}$ jiggers of Scotch whiskey in place of Catawba wine.

White Lion

Bacardi Rum
Curaçao
Raspberry Syrup
Lemon Juice
Sugar
Ice

Into a mixing glass put 3 teaspoonfuls of fine sugar and the juice of $\frac{1}{2}$ lemon, $\frac{3}{4}$ fill with fine ice, add $1\frac{1}{2}$ jiggers of rum, 3 dashes of Curaçao, 1 teaspoonful of raspberry syrup, and shake. Pour into medium tumbler and serve with a straw.

White Plush

Whiskey
Maraschino
Milk
Ice

Half fill a mixing glass with cracked ice, $\frac{3}{4}$ fill with milk, stir in 1 jigger of whiskey, and 1 pony of Maraschino. Shake vigorously and strain into a tall glass.

White Rat

Absinthe
Anisette
Ice
Seltzer Water

In a shaker half full of ice shake up 3 parts of absinthe to 1 of anisette. Strain into a fizz glass and fill with fizz water.

Widow's Kiss Cocktail

Cognac
Benedictine
Chartreuse
Boker's Bitters

In a shaker half full of fine ice put 1 pony of brandy, 1 tablespoonful each of Chartreuse and Benedictine, and 1 dash of bitters. Shake, strain, and serve.

Y

Yale Cocktail

Tom Gin
Orange Bitters
Angostura Bitters
Ice
Lemon Peel

With plenty of shaved ice in a mixer shake up 1 drink of gin, 2 dashes of orange bitters and 1 dash of Angostura bitters. Strain into a cocktail glass and add a curl of lemon peel.

Yard of Flannel

Another name for Ale Flip (which see).

York Cocktail

Scotch Whiskey
Italian Vermouth
Orange Bitters
Ice
Orange Peel

Shake with fine ice equal parts of whiskey and Vermouth and 2 dashes of bitters. Strain into cocktail glass. Add orange peel.

TIPS FOR BEGINNERS

11

11

11

11

TIPS FOR BEGINNERS

1. Always be on time for your shift. A few minutes ahead is generally appreciated.
2. If you open the morning shift, fill all bottles needing it, except decanters for bitters, syrups, etc., which should be only $\frac{3}{4}$ full to facilitate dashing.
3. Cleanliness is of prime importance in places where people eat or drink, not only cleanliness of the place and surroundings, but of those who are there employed in handling the food and drink. Therefore, see that you are at all times clean in person and clothing. No matter what class of trade you may be serving, 99% of your customers will enjoy their drinks the more when served by a bar man who is neat in appearance and clean in fact. White is undoubtedly the best and most popular color in which to be dressed behind the bar, as you can tell quicker when your clothing is dirty, and so can every one else.
4. See that the place is well aired out in the morning and throughout the day.
5. Keep the place free from house flies and see that the glass-ware, the bar, and all surroundings are as clean as possible.
6. See to it that your milk, eggs, and fruit are always under refrigeration and away from flies.

THE BARTENDER'S FRIEND

7. Watch your beer coils. They should be cleaned every few days.
8. See that your beer is kept in a temperature around 40 in summer, if possible. Consult the brewery representative on this and other points concerning beer, and learn all possible with respect to new methods in this connection.
9. Don't keep bottles of any liquor or beer directly in contact with ice.
10. Keep all dry wines cool, but not chilled.
11. Keep sweet wines at room temperature.
12. Do not permit customers or other outsiders to come behind the bar.
13. Do not try to invent new drinks. You will succeed in inventing nothing but a new name for an old drink. There can be no new drinks until some new ingredients are discovered. All combinations of old ingredients have been played. Hundreds of new cocktail names are being born and buried the same day. Only the mixtures themselves live on. You will be rendering a signal service to your profession and humanity in general if you refrain from contributing to the already unhappy confusion of names for drinks.
14. Keep the bar dry at all times. Never let empty glasses stand upon it.
15. Don't set a hot drink directly onto the bar—have something under the glass.

THE BARTENDER'S FRIEND

16. When a drink contains fruit or berries be sure to serve with it a spoon.
17. Be careful in refilling glasses for a group of customers, particularly beer glasses. The best practice is to wash all of the glasses after each round.
18. While preparing a drink or drinks get the price firmly fixed in your mind so that you won't have to hesitate in front of the customer or the cash register.
19. Be careful to collect the right amount and equally careful in making change. Should you inadvertently or unintentionally short change a customer, or should he make a claim that his change is short, adjust it immediately with an apology and without argument or discussion, particularly when the amount is small and the customer is known to you. Don't lose a customer for the sake of a little change. Either one or both of you may be wrong, but you can at least be friends.
20. When a customer enters show readiness to serve him, but don't be too quick in asking him what he is going to have. Greet him with a pleasantry and let him ask for what he wants. Most people like to see that you are interested in them more than in how fast you can get their money.
21. Be pleasant and cheerful at all times, smile when you can, and listen to the customer. If things are wrong with you and troubles bear you down, keep it to yourself. The customer may have dropped in to get away from troubles and to forget. Or, he may have troubles that he wants you to listen to. So why take up his time? Be sym-

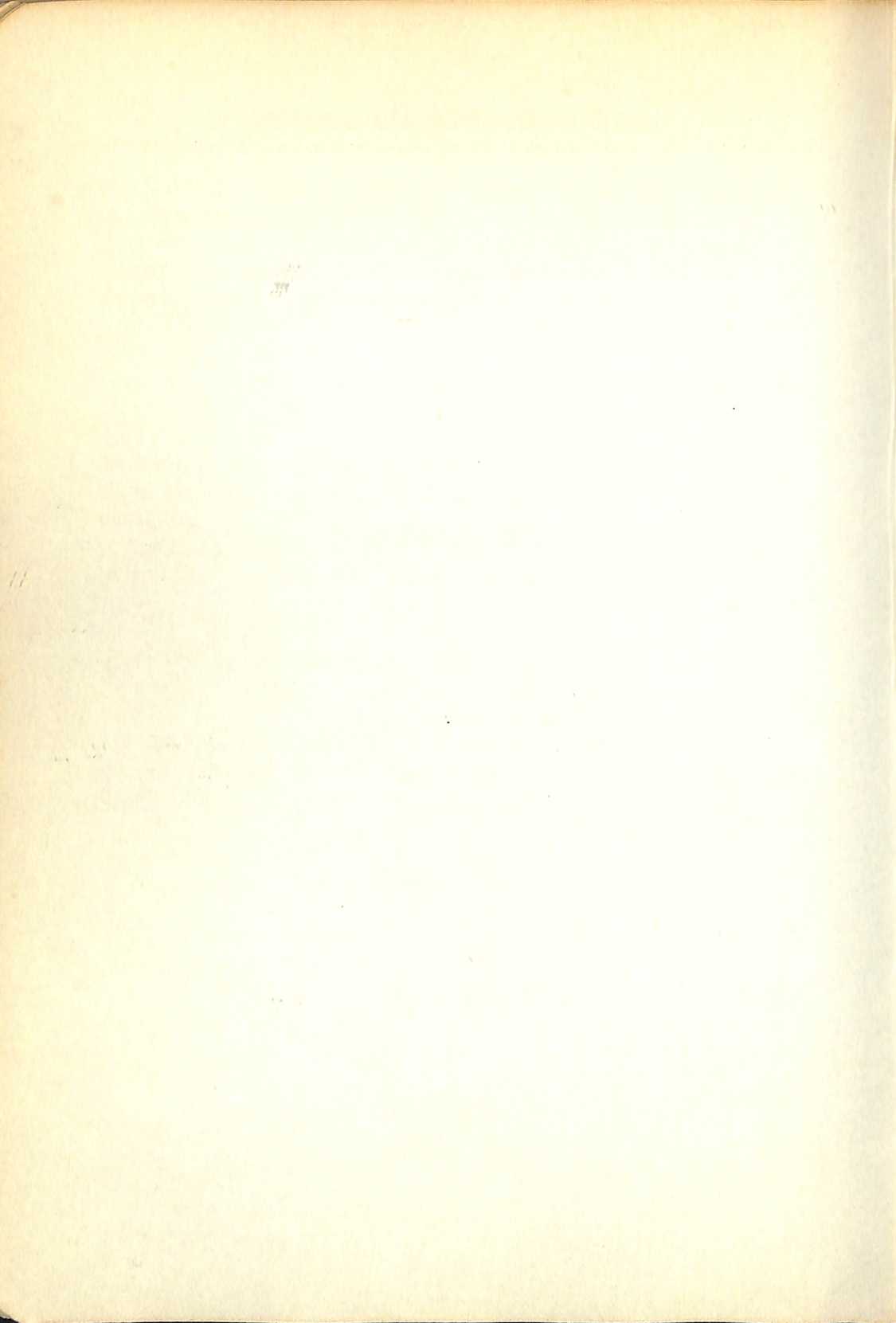
THE BARTENDER'S FRIEND

pathetic and interested. You are selling service as well as drinks.

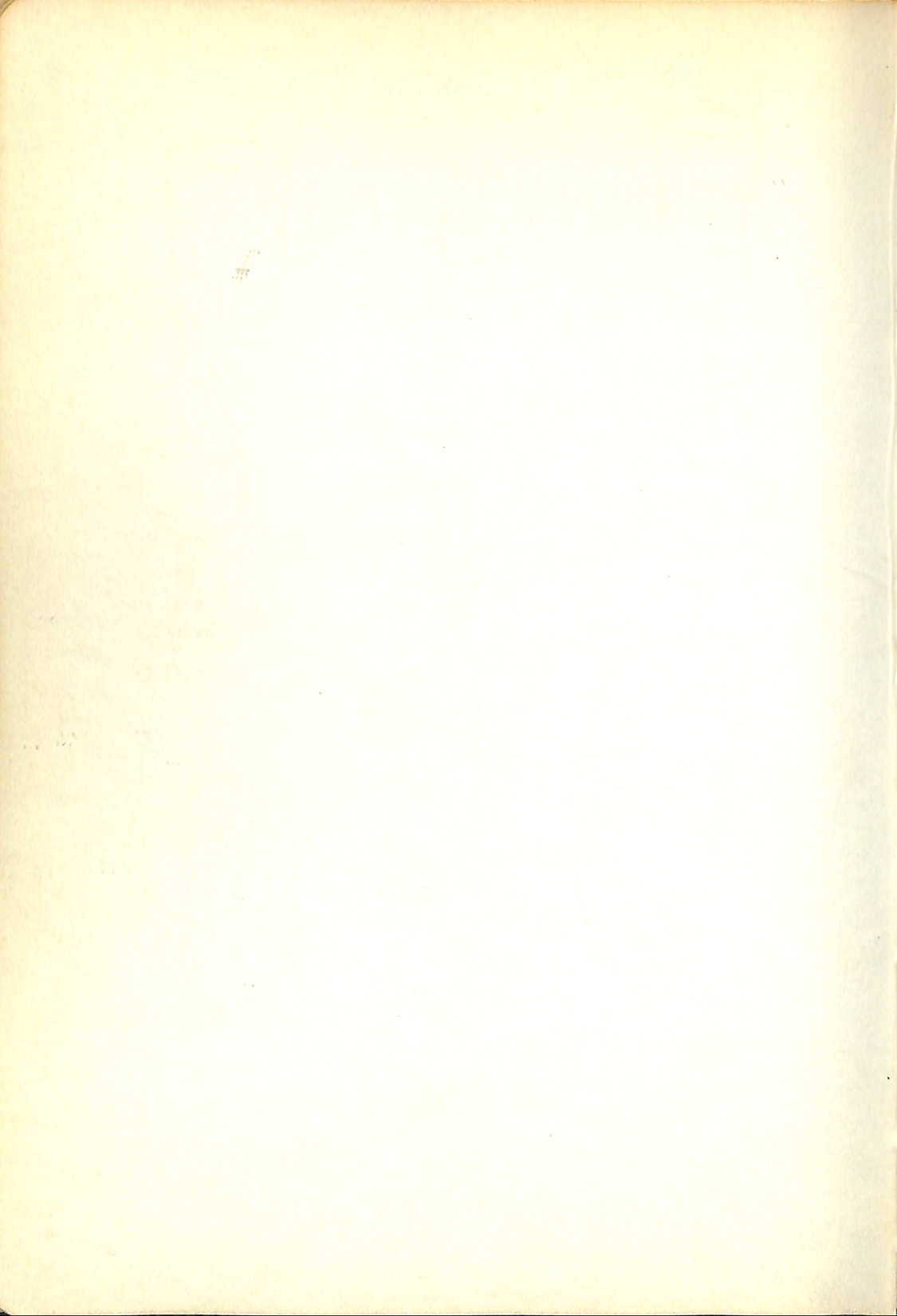
22. When a customer tells you a "funny" story he just heard, try to remember that you have "never heard it before," and laugh when it's finished. It pleases him. It costs you nothing. Anyway, it's 999 chances out of 1,000 that you have never before heard the story in the way he tells it.
23. Do not be too prominent before customers. Avoid expressing opinions not asked for, particularly on politics and religion. And even when you are asked, do not be too positive in your opinion. You can be wrong. Bartenders don't know everything, even though they hear it.
24. Do not enter into conversations between customers unless you are addressed.
25. Do not decide arguments between customers if you can possibly avoid it. If you have to (and you seldom do), be tactful and perhaps you can decide that both sides are right in some degree.
26. Keep your attention well divided between the various customers or groups at the bar. Do not allow one customer or group to monopolize your attention and cause others to feel that you are not interested in them.
27. Do not use foul or profane language. Customers who use it generally like the exclusive privilege. Customers who don't use it, do not like to hear it, and they may expect you to stop others from using it in loud and boisterous tones. You are hardly in a position to do so, if you are guilty of the same offense yourself.

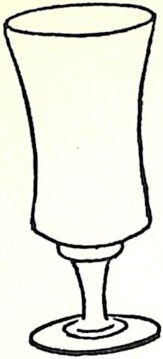
THE BARTENDER'S FRIEND

28. Don't sell intoxicants to a drunken man or woman, and don't be afraid to refuse drink to a man or woman who you know has already had enough. In other words, prevent your place from becoming one in which one can become drunk or drunker. The souse does your place no good. He hurts your business.
29. Do not drink while on duty. Be sober when you leave for the day.
30. Do not hang around the place after your shift is finished. If you have nothing else to do, call on some of your friends or others in the same business. You may see and learn something new. At least you will be making an effort to create and maintain friendships with those who have an understanding of your trials and successes.
31. Finally, in other words, be the gentleman, polite, kind, considerate, sympathetic, tactful, and careful.
32. AND REMEMBER!—*Good bartenders make as many customers as does good liquor.* The two together are an unbeatable combination. When a place lacks either one, it lacks business.



GLASSES

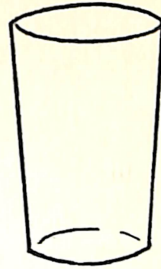




ALE
6 oz.



BRANDY PONY
1 oz.



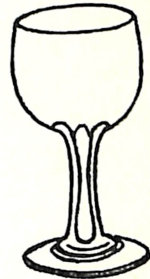
BAR
6 oz. up



CHAMPAGNE
5 oz.



COCKTAIL
3½ oz.



CHAMPAGNE
HOLLOW STEM
5 oz.



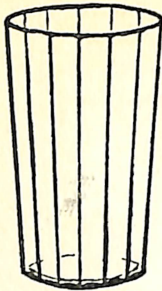
COBLER
10 oz.



CLARET
4 oz.



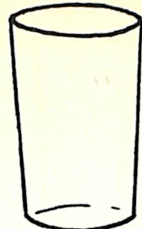
BEER STEIN
OR MUG
6 to 16 oz.



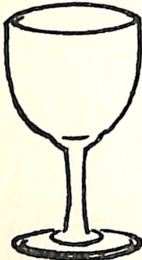
COLLINS
12 to 16 oz.



CORDIAL
1 oz.



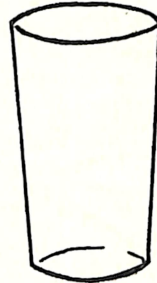
HIGHBALL
6 to 8 oz.



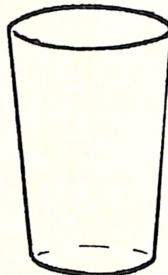
GOBLET
6 oz.



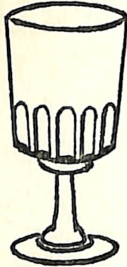
JIGGER (METAL)
2 oz.



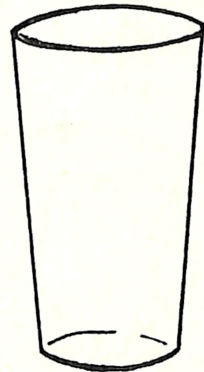
MINERAL WATER
8 oz.



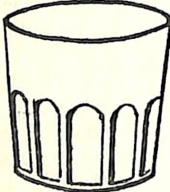
LEMONADE
12 oz.



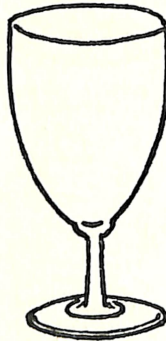
HOT GLASS
6 oz.



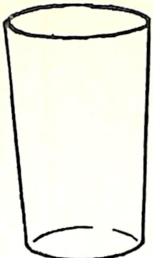
MIXING OR
SHAKER GLASS
16 oz.



OLD FASHIONED
COCKTAIL
5 oz.



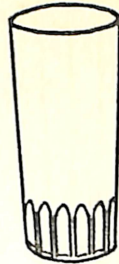
MIXING GOBLET
10 oz.



RICKEY
6 oz.



POUSSE CAFÉ
1½ oz.



SOUR
6 oz.



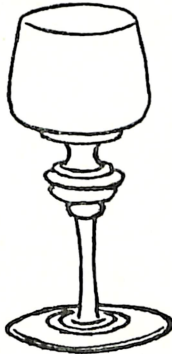
PONY & JIGGER
(METAL)
1 and 2 oz.



PORT WINE
3 oz.



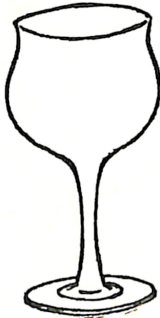
SHERRY
2 oz.



RHINE WINE
4 oz.



WHISKEY GLASS
2 to 4 oz.



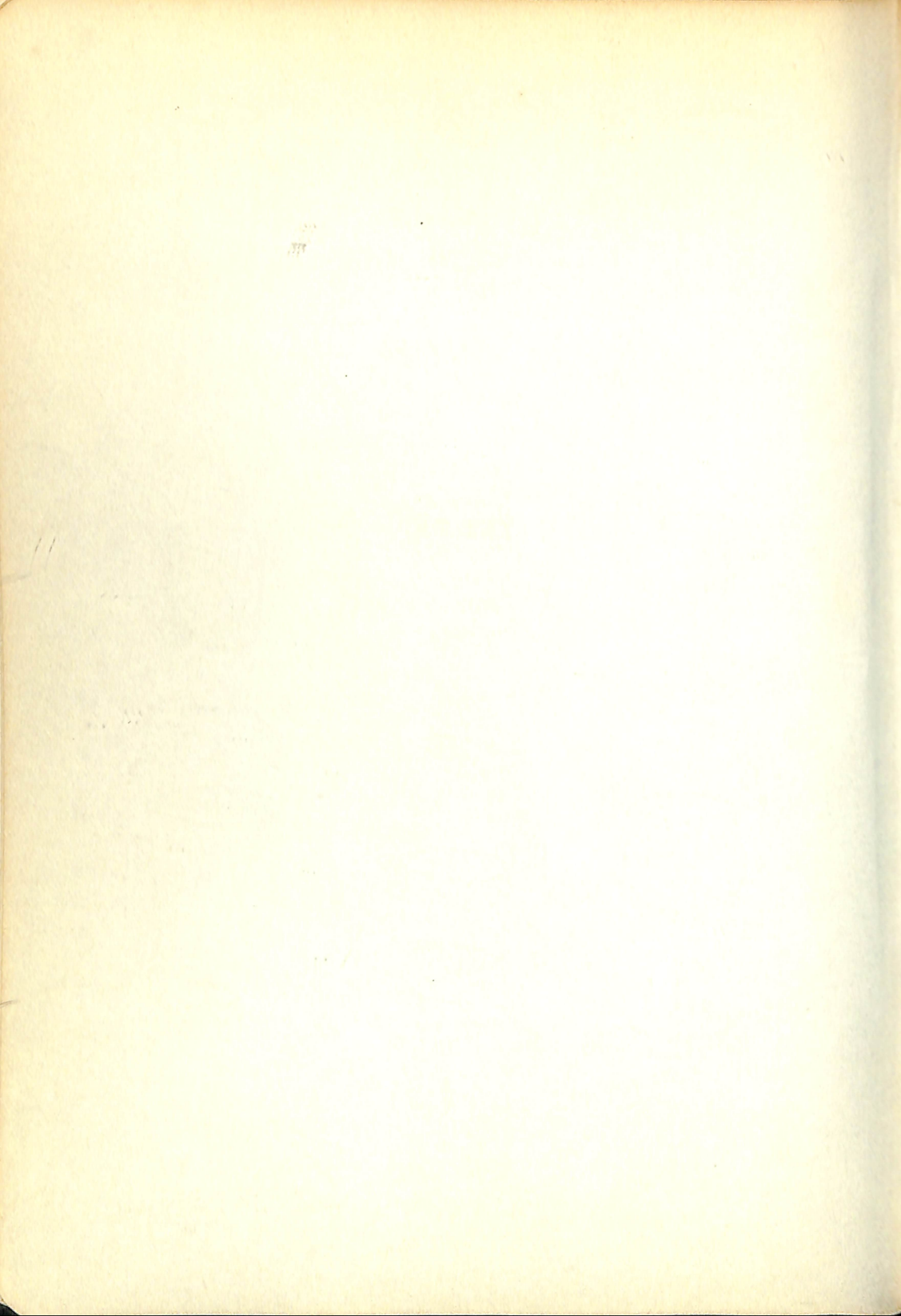
PUNCH
8 oz.



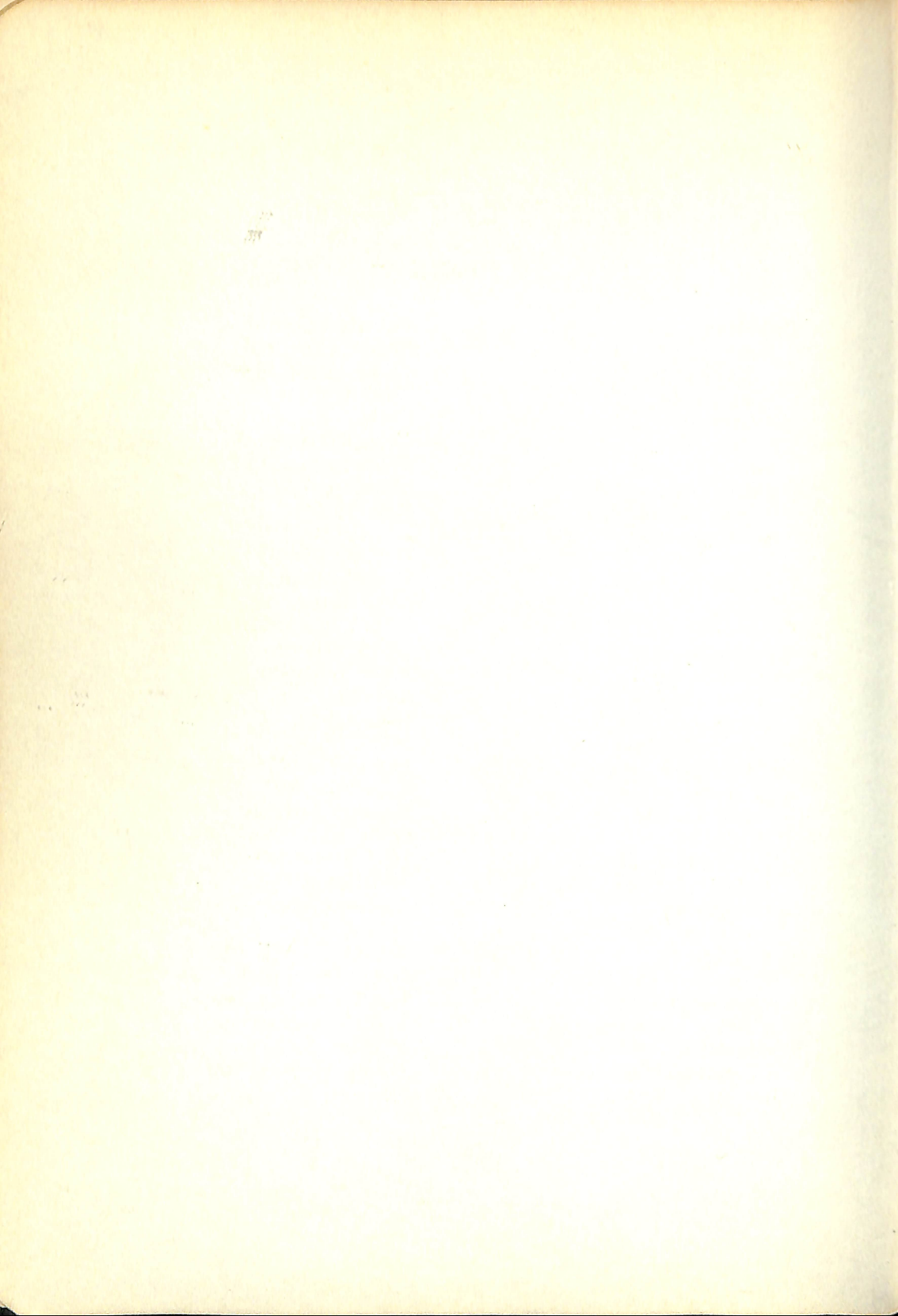
WINE GLASS
4 oz.



TUMBLER
6 oz. up



INDEX



INDEX

Cobblers:

Brandy, 47
Catawba, 56
Champagne, 57
Claret, 60
Coffee, 62
Gin, 75
Port, 113
Rhine Wine, 118
Sauterne, 127
Sherry, 129
Whiskey, 142

Cocktails:

Absinthe, 33
Affinity, 34
After Dinner, 34
Alexander, 35
Apple Blossom, 35
Apple Jack, 36
Bacardi, 39
Bamboo, 40
Bijou, 41
Blackthorn, 41
Brandy, 43, 47
Bronx, 52
Brooklyn, 53
Calisaya, 55
Canadian, 55
Champagne, 57
Cherry Blossom, 58
Chocolate, 59
Cincinnati, 60

Cocktails (Continued)

Clover Club, 61
Clover Leaf, 62
Club, 62
Coffee, 62
Cornell, 64
Country, 64
Curaçao, 65
Devil's, 67
Dixie, 67
Dry Bronx, 67
Dry Manhattan, 67
Dry Martini, 68
Dry Vermouth, 68
Dubonnet, 68
East India, 69
Elk, 71
Gin, 43, 75
Harvard, 81
Holland House, 83
Honolulu, 83
Imperial, 91
Irish, 92
Italian, 92
Jack Rose, 93
Japanese, 93
Jersey, 93
Knickerbocker, 95
Lone Tree, 98
Manhattan, 43, 99
Marguerite, 100
Martini, 44, 100
Merry Widow, 100

INDEX

Cocktails (Continued)

Metropole, 100
Metropolitan, 101
Millionaire, 101
Morning, 102
Morning Glory, 103
Nightcap, 107
Old Fashioned, 109
Orange Blossom, 109
Orange, 109
Oyster Bay, 110
Ping Pong, 112
Pink Lady, 113
Princeton, 115
Racquet Club, 117
Reviver, 118
Rob Roy, 119
Rum, 121
Saratoga, 126
Sazerac, 128
Sherry, 129
Silver, 130
Sloe Gin, 131
Star, 132
Thunderbolt, 135
Trilby, 137
Turf, 137
Tuxedo, 137
Vermouth, 139
Whiskey Blossom, 142
Whiskey, 45, 142
Widow's Kiss, 146
Yale, 147
York, 147

Collinses:

John, 94
Tom, 136
Tom (Brandy), 136

Collinses (Continued)

Tom (Rum), 136
Tom (Whiskey), 136
Tom (Wine), 137

Coolers:

Brunswick, 53
Catawba, 56
Claret, 60
Harvard, 81
Manhattan, 99
Ramsay, 117
Remsen, 118
Saratoga, 127
Scotch, 128
Stone Fence, 132
White Horse, 145

Crustas:

Brandy, 47
Gin, 76
Rum, 121
St. Croix, 125
Whiskey, 143

Cups:

Ale, 34
Badminton, 39
Balaklava, 39
Burgundy, 53
Champagne, 57
Cider, 59
Claret, 60
Crimean, 65
Hebe's, 82
Hot Claret, 86
Imperial, 91
Moselle, 103
Porter, 114

INDEX

Cups (Continued)

Rhine Wine, 119
Sauterne, 127

Daisies:

Brandy, 47
Gin, 76
Rum, 121
Whiskey, 143

Fixes:

Apple Jack, 36
Brandy, 48
Gin, 76
Rum, 121
Whiskey, 143

Fizzes:

Brace Up, 46
Brandy, 48
Cream, 64
Gin, 76
Golden, 79
Morning Glory, 103
New Orleans, 107
Pick Me Up, 112
Royal, 120
Rum, 121
St. Croix, 125
Saratoga Bracer, 126
Sauterne, 127
Silver, 130
Sloe Gin, 131
Whiskey, 143
White Rat, 146

Flips:

Ale, 34
Brandy, 48

Flips (Continued)

Claret, 61
Egg, 69
Eye Opener, 71
Gin, 76
Glasgow, 79
Hot Ale, 84
Hot Brandy, 85
Hot Gin, 86
Hot Rum, 87
Hot Whiskey, 88
Port, 113
Rum, 122
Sherry, 130
Whiskey, 143
Yard of Flannel, 147

Floats:

Brandy, 49
Whiskey, 143

Frappés:

Absinthe, 33
Brandy, 49
Champagne, 57
Coffee, 63
Suisse, 133
Vermouth, 139

Highballs:

Brandy, 49
Crème de Menthe, 64
Gin, 76
Ginger Ale, 78
Rum, 122
Rye, 124
Scotch, 128
Sloe Gin, 131
Whiskey, 144

INDEX

Juleps:

Champagne, 58
Gin, 77
Mint, 102
Pineapple, 112
Rum, 122
Whiskey, 144

Lemonades:

Claret, 61
Egg, 69
Italian, 92
Plain, 97
Seltzer, 128

Mulls:

Ale (American), 103
Ale (English), 104
Cider, 104
Claret, 104
Port, 104
Porter, 104
Wine and Eggs, 105

Neguses:

Port, 113
Soda, 132

Nogs:

Baltimore Egg, 40
Cider Egg, 59
Copenhagen, 63
Egg, Plain, 70
Gen. Harrison's Egg, 75
Hot Egg, 86
Sherry Egg, 129
Tom and Jerry, 135, 136

Pousse Cafés:

French, 115

Pousse Cafés (Continued)

Champerelle, Brandy, 46
Golden Slipper, 79
Jersey, 115
Knickerbein, 95
Pousse L'Amour, 115
Scaffa, Brandy, 50

Punches:

A la Romaine, 116
Ale, 35
Apple, 36
Arrack, 37, 42
Barbados, 40
Bishop, 41
Bourbon, 42
Brandy and Rum, 46
Brandy, 43, 49
Canadian, 55
Cardinal, 56
Century Club, 56
Champagne, 58
Chocolate, 59
Cider, 59
Claret, 61
Curaçao, 65
Duke of Norfolk, 68
Egg Milk, 69
Eldorado, 70
Fedora, 73
Fish House, 73
Gin, 77
Gothic, 79
Grassot, 116
Heidelberg, 82
Holland, 83
Hot Arrack, 84
Hot Brandy and Rum, 85
Hot Milk, 87
Hot Rum, 87

INDEX

Punches (Continued)

Hot Whiskey, 88
Imperial, 91
Japanese, 93
Kirschwasser, 43, 95
Knickerbocker, 96
Manhattan, 99
Milk, 101
Mississippi, 102
Nectar, 107
Norfolk, 44
Nuremberg, 108
Orange, 109
Orgeat, 110
Oxford, 110
Peach, 111
Philadelphia Fish House, 111
Pineapple, 112
Port, 114
Raspberry, 117
Roman, 44, 120
Royal, 120
Ruby, 121
Rum, 45, 122
Russian, 124
St. Charles, 125
Sauterne, 127
Sherry, 130
Tip Top, 135
Vanilla, 139
West India, 142
Whiskey, 45, 144
Wine, 45

Rickeys:

Brandy, 50
Gin, 77
Joe, 94
Rum, 123
Sloe Gin, 131

Rickeys (Continued)

Vermouth, 140
Whiskey, 144

Sangarees:

Ale, 35
Brandy, 50
Gin, 77
Port, 114
Porter, 114
Sherry, 130
Whiskey, 144

Shakes:

Brandy, 50
Gin, 77
Milk, 101
Rum, 123
Whiskey, 144

Shrubs:

Brandy, 51
Currant, 66
Raspberry, 118
Rum, 123

Skins:

Brandy, 51
Columbia, 63
Gin, 77
Whiskey, 145

Slings:

Brandy, 51
Gin, 78
Hot Brandy, 85
Hot Gin, 86
Hot Scotch, 87
Hot Whiskey, 89
Whiskey, 145

INDEX

Smashes:

Brandy, 51
Gin, 78
Rum, 123
Whiskey, 145

Sours:

Blackthorn, 42
Brandy, 52
Champagne, 58
Egg, 70
Gin, 78
Jersey, 94
Rum, 123
Whiskey, 145

Straights:

Absinthe Drip, 33
Benedictine, 40
Brandy, 52
Crème de Menthe, 64
Pony Brandy, 113

Toddies:

Apple, 36
Brandy, 52
Gin, 78
Hot Apple, 84
Hot Brandy, 85
Hot Gin, 86
Hot, 88
Hot Whiskey, 89
Kentucky, 95
Whiskey, 145

Various Drinks not classified:

'Arf and 'Arf, 37
Astringent, 37
Black Stripe, 41

Various Drinks not classified

(Continued)

Blue Blazer, 42
Brandy and Soda, 46
Burnt Brandy, 53
Burnt Brandy and Peach, 54
Buttered Rum, 54
Café Royal, 55
Coffee Kirsch, 63
Durkee, 68
Egg Phosphate, 70
English Bishop, 71
Flip Flap, 73
Gin Buck, 75
Grog, 80
Half and Half (American),
81
Half and Half (Irish), 81
Horse's Neck, 83
Hot Black Stripe, 84
Lemon Phosphate, 97
Lightning, 97
Locomotive, 98
Peach and Honey, 111
Peach Blow, 111
Rock and Rye, 119
Rumfustian, 122
Sack Posset, 125
Sam Ward, 126
Shandy Gaff, 128
Sherry and Bitters, 129
Sherry and Egg, 129
Sleeper, 131
Snowball, 132
Stone Wall, 133
Velvet, 139
Wassail Bowl, 141
White Lion, 146
White Plush, 146

Fidelity Wine & Liquor Company

Wholesale Distributors For

Seagram's Distillers Corporation
Park & Tilford Import Corporation
Hiram Walker & Sons, Inc.

SEAGRAM'S PRODUCTS

BOTTLED IN BOND RYE WHISKEY

		Proof
Seagram's Ancient Bottle	(5 yrs.)	100
Seagram's Pedigree Deluxe	(8 yrs.)	100

BOTTLED IN BOND BOURBON WHISKEY

Seagram's Bourbon	(5 yrs.)	100
Seagram's Pedigree Deluxe	(8 yrs.)	100

BOTTLED IN BOND CANADIAN WHISKEY

Seagram's "83"	(5 yrs.)	90
Seagram's "VO"	(6 yrs.)	90

SEAGRAM'S CROWN WHISKEY

Seagram's 7 Crown		90
Seagram's 5 Crown		90
Crown Special		90

SEAGRAM'S GIN

Seagram's Celebrated London Dry Gin		90
Seagram's King Arthur London Dry Gin		85

Hiram Walker's Products

BONDED WHISKEY

Walker's Private Stock, (10 yrs. old)
Walker's Canadian Club

Walker's De Luxe Rye
Walker's Imperial

Walker's De Luxe Bourbon

Blended Whiskey

Walker's King of Clubs

Walker's Queen of Clubs

Walker's Jack of Clubs

Straight Whiskey

Walker's Royal Oak

Twin Seal

Walker's 10 High

GIN

Walker's London Dry

Walker's White Swan

Walker's 5 O'Clock

WALKER'S STODART'S SCOTCH WHISKEY

WALKER'S COMPLETE LINE OF BAR WHISKEY & GIN

MISCELLANEOUS PRODUCTS

WHISKEY

Golden Moon

IRISH WHISKEY

John Jameson
Old Bushmill

GIN

Mount Rose
Baltimore Liquors'
B. & L. Sloe Gin

VERMOUTH

Martini & Rossi
Noilly Pratt
Trentini

WINES

Dubonnet
Duff Gordon No. 28

SCOTCH WHISKEY

Royal Scot

BRANDY

Hennessy 3 Star
Laird's Apple Jack
Hildick's Apple Jack

RUM

Bacardi
Meyer's Jamaica
Ron El Infierno
Habanero

BITTERS

Abbott's
Angostura

LIQUERS—IMPORTED

Benedictine
Cointreau
Gilka Kummell

Wightcrest

100 per cent Maryland Straight Rye Whiskey

PARK & TILFORD'S PRODUCTS

IMPORTED

Vat 69 Scotch	Marie Brizard & Roger Cordials
Martell 3 Star Brandy	Trowers Jamaica Rum
Booth's House of Lords Gin (5 yrs.)	Rhum Charleston
Booth's Old Tom Gin	Heidsieck's Monopole Champagnes
Blankenhyn & Nolet Geneva Gin	Harvey's Wines
Field's Sloe Gin	Duke of Burgundy Wine

Morin, Pere & Fils

Burgundy White Wines
Burgundy Red Wines

Ed Blanchy's

Bordeaux White Wines
Bordeaux Red Wines

DOMESTIC

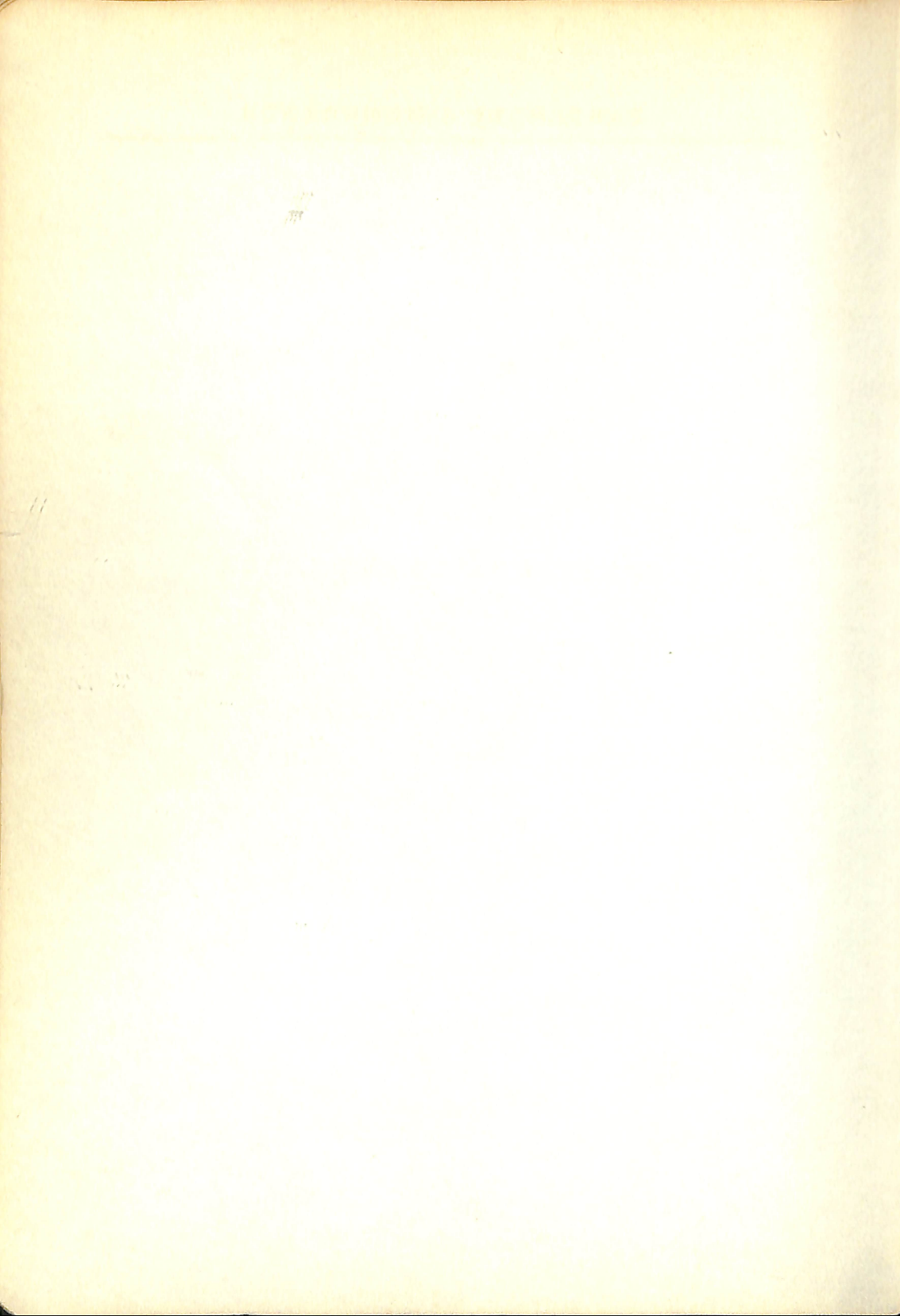
P. & T. Bonded, (16 yrs. old)	P. & T. Private Stock Rye
P. & T. 1840, Blended Whiskey	P. & T. Reserve, Blended Whiskey

P. & T. Kentuckey Bred, Straight Whiskey

P. & T. California Wines

P. & T. California Brandy

Booth's High & Dry Gin



BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA

BARTENDER'S MEMORANDA



