

DRINKS AND SERVICE MANUAL

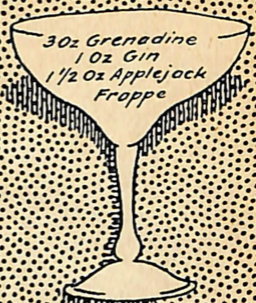
*When  
good fellows  
get together*

WINES *and* LIQUORS  
as they should be served

# <10> FAVORITE



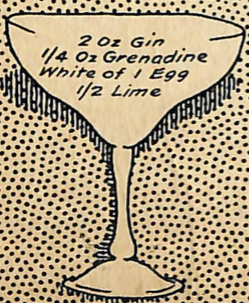
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CHAMPAGNE

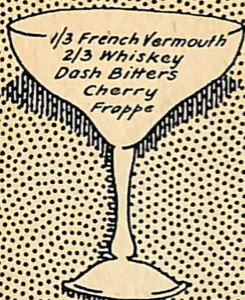


CLOVER CLUB

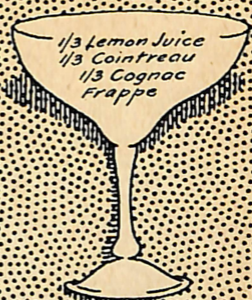


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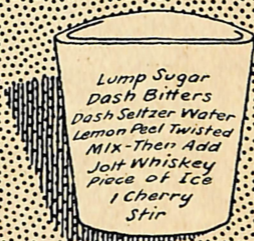
# COCKTAILS



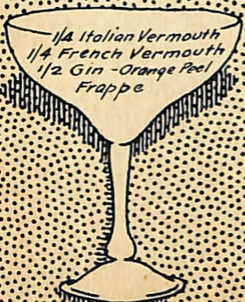
MANHATTAN



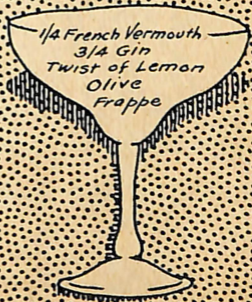
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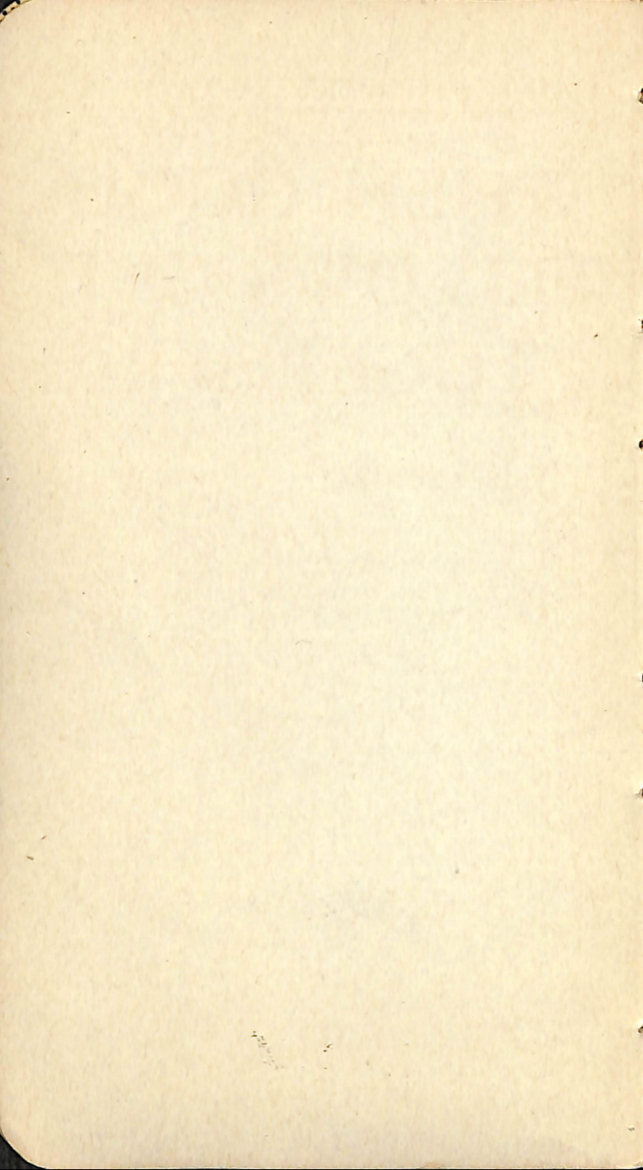
OLD FASHIONED



BRONX



DRY MARTINI



DRINK AND SERVICE MANUAL

# WHEN GOOD FELLOWS GET TOGETHER

THE OBJECT OF THIS BOOK IS TO  
CREATE A BETTER UNDERSTAND-  
ING OF MIXED DRINKS, WINES AND  
LIQUORS, HOW THEY SHOULD BE  
MIXED AND HOW THEY SHOULD  
BE SERVED. ALSO THE CARE OF  
EQUIPMENT AND SUPPLIES

By  
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## RULES AND REGULATIONS FOR CON- DUCTING THE AMERICAN PUBLIC BAR

1. All cleaning should be done before opening or after closing time. Everything should be made in readiness for the day's trade.
2. A public bar should be well aired in the morning before business hours.
3. The glass deck should be cleaned thoroughly before business hours.
4. All glasses must be polished and covered before closing time.
5. All tables and chairs should be in their places.
6. Bottles must be filled and all case goods should be replaced before opening for the day.
7. Ice should be chopped and cubes prepared before the day's opening.
8. The bartender should always look clean. He must be pleasant and polite at all times, no matter what the mood of the customers.
9. Always greet your customer with a smile. Approach him saying: "How do you do, sir! What is your pleasure?"
10. When two or more customers enter together, ring up each individual round of drinks, and place the check upside down in front of the one who gave the order.
11. Never enter into serious conversation with a customer. In so doing you might neglect another guest.
12. Always see that the beer is well iced.
13. When stocking soft drinks or bottled goods in the refrigerator, always bring the older stock to the front and place the new supply in the rear.
14. Wines and champagne should be kept

in a cool cellar, not on ice, until ready to serve.

15. When serving champagne, place the bottle in a cooler filled with shaved ice, adding a little rock salt. To cool quickly twirl bottle until it is frosted on the outside. When ready to serve, place a linen napkin around the bottle and pour into champagne or sour glasses.
16. Beer pipes should be washed out once a week. To do this, heat ten gallons of water in which five pounds of common salt have been thoroughly dissolved. Drain this through the beer pipes. Fill barrel with cold water, and wash pipes again.
17. When drawing beer, especially when it is too heavily charged, watch the beer comb. Always keep it in a glass of clean water. Never let it lie on top of the perforated cooler.

Strict adherence to these rules will add much to the success of your business.



## HOW TO KEEP YOUR LIQUORS

Liquors, cordials, ales, beer, and all soft drinks when not in immediate use, should be kept in a moderately cool cellar—between 60° to 70°.

Syrups should also be kept in the cellar to prevent fermentation.

## LIQUOR AND WINE BARRELS

Liquor and wine barrels should be kept on skids. To open a barrel, use a bung starter. First remove the piece of tin that covers bung hole. Strike barrel on both sides of bung hole, which will loosen up the bung. On a card, which should be pasted on the barrel, note the amount you draw out. This will assist you to keep a correct daily record of your stock. Always tighten up the bung hole by hitting bung with starter.

## TO DRAW LIQUOR OR WINE

When drawing wine or liquor use the siphon hose to prevent your inhaling the fumes. Be sure that everything is clean and sanitary.

Use a jigger for mixing all individual drinks. It contains two ounces.

## LIQUORS TO BE USED IN MIXING DRINKS

### Brandy

|                        |             |                     |
|------------------------|-------------|---------------------|
| American<br>Blackberry | London Dock | Hennessy<br>Martell |
|------------------------|-------------|---------------------|

### Gin

|                                   |          |                           |
|-----------------------------------|----------|---------------------------|
| American<br>Blackthorne<br>Geneva | Plymouth | Gordon<br>Sloe<br>Holland |
|-----------------------------------|----------|---------------------------|

### Rum

|                     |           |                       |
|---------------------|-----------|-----------------------|
| American<br>Bacardi | St. Croix | Jamaica<br>Santa Cruz |
|---------------------|-----------|-----------------------|

### Whiskey

|          |       |        |
|----------|-------|--------|
| American | Irish | Scotch |
|----------|-------|--------|

### Imported Liquors

|                |                 |
|----------------|-----------------|
| Kuemmell Gilka | Kuemmell Russia |
| Swedish Punch  |                 |

## BITTERS TO BE USED IN MIXING DRINKS

|                                  |                                |
|----------------------------------|--------------------------------|
| American<br>Angostura<br>Boker's | Hostetter's<br>Orange<br>Pecon |
|----------------------------------|--------------------------------|

## WINES AND ALES TO BE USED IN MIXING DRINKS

### Wines

|                              |            |
|------------------------------|------------|
| Catawba                      | Muscatel   |
| Champagne                    | Moselle    |
| Cherry                       | Port       |
| Claret                       | Rhine Wine |
| Elderberry                   | Sauterne   |
| Hock                         | Sherry     |
| Vermouth, French and Italian |            |

### Ales

|                                |  |
|--------------------------------|--|
| American<br>Bass Ale, Bull Dog | Bass Ale, White Label<br>McMullen's Scotch Ale |
|--------------------------------|--|

### Porter

|          |                |
|----------|----------------|
| American | Guinness Stout |
|----------|----------------|

## CORDIALS TO BE USED IN MIXING DRINKS

|                                  |                 |
|----------------------------------|-----------------|
| Anisette                         | Creme de Rose   |
| Benedictine                      | Creme de Sport  |
| Chartreuse (Yellow<br>and Green) | Creme de Violet |
| Creme de Cocoa                   | Creme Yvette    |
| Creme de Menthe                  | Curacoa         |
| (White or Green)                 | Grenadine       |
| Creme de Orient                  | Maraschino      |
|                                  | Orgeat          |

### Imported

Creme de Apricotine

## SYRUPS TO BE USED IN MIXING DRINKS

|            |             |
|------------|-------------|
| Capillaire | Orgeat      |
| Cordial    | Pineapple   |
| Ginger     | Plain Syrup |
| Lemon      | Raspberry   |

## MINERAL WATER USED AT THE BAR

Apollinaris (Imported)  
Congress Water  
Delatour Soda  
French Vichy  
Hunyadi-Jonas  
Johannis Water  
Londonderry Lithia Water  
Magnesia Water  
Red Raven Splits  
Syphon Seltzer Water  
Waukesha Water (Aerated)

| WINE          | RELATION TO MENU  |
|---------------|---|
| BURGUNDIES    | White, with white meats, fish, oysters and sometimes soups. Red, with game, roasts, dark meats.       |
| CLARETS       | Entrees, roasts, game.  |
| SAUTERNES     | Pale dry Sauterne, with fish, oysters, soup and sometimes poultry. Heavy rich Sauterne, with dessert. |
| CHAMPAGNES    | Poultry, game, roasts, and also desserts, fruits, cheese.   |
| MOSELLE WINES | Fish, oysters, sometimes poultry.   |
| RHINE WINES   | Fish or poultry.  |
| SHERRIES      | Appetizer, soups, fish.   |
| MADEIRA       | Soups, dessert.   |
| PORT          | Cake, cheese, fruit.  |

# DRINKS

## and How to Serve Them

**Absinthe—American.** (use large bar glass)

- $\frac{3}{4}$  glass shaved ice.
- 6 or 7 dashes gum syrup.
- 1 pony glass Absinthe.
- 2 wineglasses water.

Shake until outside of shaker is frosted.  
Strain into a large bar glass and serve.

**Absinthe—French.** (use large bar glass or drip)

- 1 pony glass Absinthe.

Fill bowl of the Absinthe glass (it has a hole in centre) with cracked ice and the balance with water. Raise the bowl and let contents drip into glass containing the Absinthe, until color shows the sufficient amount. Pour into a large bar glass, and serve.

**Absinthe—Italian Style.** (use large bar glass)

- 1 pony glass Absinthe.
- 2 or 3 pieces of ice.
- 2 or 3 dashes Maraschino.
- $\frac{1}{2}$  pony glass Anisette.

Pour ice water into glass. Stir slowly with spoon, and serve.

**“Arf and Arf” or Black and Tan.** (use a large ale glass)

This common English drink means half Porter and half Ale. In this country we use half old and half new Ale. It is best to ask the customer how he desires it.

**American Beauty.** (use mixing goblet)

- Juice of  $\frac{1}{2}$  orange.
- 1 teaspoon sugar.
- 1 whiskey glass of Dry Gin.
- 1 ice cube.

Shake well and strain into six-ounce glass. Top off with Claret, and serve.

**American Rose.** (use large mixing tumbler)

- 1 teaspoon sugar.
- 1 dash Absinthe.
- $\frac{1}{3}$  jigger Italian Vermouth.
- $\frac{2}{3}$  jigger Brandy.
- 2 ice cubes.
- 1 slice pineapple.

Fill up with club soda, and serve in large tumbler.

**Beef Tea.** (use hot-water glass)

- $\frac{1}{4}$  teaspoon extract of beef.

Fill glass with hot water and stir well with a spoon. Place glass before your customer together with pepper, salt, and celery salt. If he calls for it, add a small quantity of Sherry Wine or Brandy.

**Bishop.** (use large bar glass)

- 1 tablespoon sugar.
- 2 dashes lemon juice.
- $\frac{1}{2}$  juice of orange.
- 1 squirt Seltzer Water.
- $\frac{3}{4}$  glass shaved ice.

Fill balance of glass with Burgundy. Add dash of Jamaica Rum. Stir well. Dress with fruit, and serve with a straw.

**Black Stripe.** (use small bar glass)

- 1 wineglass Santa Cruz Rum.
- 1 tablespoon molasses.

If this drink is made in summer, mix in one tablespoon water and cool with shaved ice; if in the winter, fill tumbler with boiling water. In either case, sprinkle a little nutmeg on top.

**Blue Blazer.** (use two silver-plated mugs)

- 1 small teaspoon powdered sugar dissolved in 1 wineglass boiling water.
- 1 wineglass Scotch Whiskey.

Put Whiskey and boiling water in a mug. Light the liquor. While blazing, mix by pouring four or five times from one mug to the other. If rightly done, this will have the appearance of a continuous stream of liquid fire. Serve in a small bar glass, topped with a piece of twisted lemon peel.

**Brace Up.** (use large bar glass)

- 1 tablespoon powdered sugar.
- 2 or 3 dashes bitters (Angostura or Boker's)
- 2 or 3 dashes lemon juice.
- 1 dash lime juice.
- 2 dashes Anisette.
- 1 egg.
- $\frac{3}{4}$  glass of Brandy.
- $\frac{1}{2}$  glass shaved ice.

Mix well in shaker. Strain into a large glass, fill balance with Vichy or Apollinaris water, and serve.

**Brace—Morning Star.** (use mixing goblet)

- $\frac{1}{3}$  wineglass Absinthe.
- $\frac{2}{3}$  wineglass French Vermouth.

Fill goblet with cracked ice. Shake well and strain into High Ball glass. Fill up with cold Seltzer Water, and serve.

**Brace—Scotch.** (use large tumbler)

- 1 teaspoon sugar.
- 2 dashes Pecon Bitters.
- 4 dashes Absinthe
- 1 drink Scotch Whiskey.
- 1 or 2 ice cubes.
- 1 slice lemon.

Fill up tumbler with plain soda and serve.

**Brandy, Burnt, and Peach.** (use small bar glass)

- 1 wineglass Brandy.
- $\frac{1}{2}$  tablespoon sugar.
- Burn Brandy and sugar together in a dish or saucer.
- 2 or 3 slices dried peach.

Place fruit in glass. Pour burnt liquor over it. Grate a little nutmeg on top, and serve. This Southern concoction is often used in cases of diarrhoea.

**Brandy Champerelle, No. 1.** (use a sherry wineglass)

$\frac{1}{4}$  wineglass Curacoa (red).

$\frac{1}{4}$  wineglass Chartreuse (yellow).

$\frac{1}{4}$  wineglass Anisette.

$\frac{1}{4}$  wineglass Kirchwasser or Brandy  
(whichever the customer desires).

Care must be taken to prevent these liquors from running into one another. They must be distinctly separate.

**Brandy Champerelle, No. 2.** (use sherry wineglass)

$\frac{1}{3}$  wineglass Brandy.

$\frac{1}{3}$  wineglass Maraschino.

$\frac{1}{3}$  wineglass Angostura Bitters.

Keep colors separate.

**Brandy and Ginger Ale.** (use large soda-water glass)

1 wineglass Brandy.

2 or 3 ice cubes.

Fill up glass with Ginger Ale.

**Brandy and Gum.** (use large whiskey glass)

1 or 2 dashes gum syrup.

1 or 2 ice cubes.

Place spoon in glass, and hand to customer together with a bottle of Brandy.

**Brandy and Soda.** (use large bar glass)

1 wineglass Brandy.

$\frac{1}{2}$  glass shaved ice.

Fill up glass with plain soda.

**Brandy, Pony of.** (use pony glass)

Set before customer a small bar glass and another containing ice water. Fill a pony glass with Brandy and pour it into the empty glass.

**Brandy Scaffa.** (use sherry glass)

$\frac{1}{4}$  sherry glass raspberry syrup.

$\frac{1}{4}$  sherry glass Maraschino.

$\frac{1}{4}$  sherry glass Chartreuse (green).

Top off with Brandy and serve. This drink must be carefully prepared to prevent the different colors from running into one another. They must show separately.



**Brandy Straight,** (use whiskey glass)

Put a cube of ice in glass. Set the bottle on bar and allow customer to help himself. Gin or Whiskey Straight are served the same way.

**Blue Moon.** (use mixing goblet)

$\frac{1}{3}$  whiskey glass French Vermouth.

$\frac{1}{3}$  whiskey glass Dry Gin.

$\frac{1}{3}$  whiskey glass Yvette.

Fill glass with crushed ice. Shake well, strain into cocktail glass, and serve.

**Bull Dog.** (use large tumbler)

Juice of  $\frac{1}{2}$  orange.

1 whiskey glass Dry Gin.

2 ice cubes.

Fill tumbler with Ginger Ale, stir slowly, and serve.

**Cobbler—California Sherry.** (use large bar glass)

$\frac{1}{2}$  tablespoon sugar.

1 pony glass pineapple syrup.

$1\frac{1}{2}$  wineglasses California Sherry.

Fill glass with shaved ice and stir well.

Decorate with fruits in season and gently top with a little Port Wine. Serve with a straw.

**Cobbler—California Wine.**

Prepare same as California Sherry Cobbler, substituting California Wine for California Sherry.

**Cobbler—Catawba.** (use large bar glass)

1 teaspoon powdered sugar, dissolved in a little water.

1 slice orange, cut into quarters.

Fill glass half full of shaved ice, the balance with Catawba Wine. Stir well, decorate with berries in season, and serve with a straw.

**Cobbler—Champagne.** (use large bar glass)

$\frac{1}{4}$  tablespoon sugar.

$\frac{1}{4}$  wineglass Syphon Seltzers, dissolved with sugar.

1 slice orange.

1 slice lemon peel.

Fill the balance of glass with shaved ice and Champagne. Decorate top, and serve with a straw.

**Cobbler—Claret.**

Prepare same as Catawba Cobbler, using Claret instead of Catawba Wine.

**Cobbler—Hock**

Prepare same as Catawba Cobbler, using Hock Wine instead of Catawba Wine.

**Cobbler—Port Wine.** (use large bar glass)

$\frac{1}{2}$  tablespoon sugar.

1 pony glass orchard syrup.

$\frac{1}{2}$  wineglass water.

Stir these well with a spoon.

Fill glass with cracked ice.

$1\frac{1}{2}$  wineglasses Port Wine.

Mix well, add grapes, berries, or other fruits in season, and serve.

**Cobbler—Rhine Wine.** (use large bar glass)

$1\frac{1}{2}$  tablespoons sugar.

$1\frac{1}{2}$  wineglasses water. Stir sugar and water well with a spoon.

$1\frac{1}{2}$  wineglasses Rhine Wine.

Fill glass with shaved ice. Stir well with a spoon. Decorate with grapes, orange, pineapple, strawberries, or other fruit in season, and serve with a straw.

**Cobbler—Sauterne.**

Prepare same as Catawba Cobbler, substituting Sauterne for Catawba Wine.

**Cobbler—Whiskey.** (use large bar glass)

2 wineglasses Whiskey.

$\frac{1}{2}$  tablespoon sugar, dissolved in a little water.

$1\frac{1}{2}$  tablespoons pineapple syrup.

Fill glass with shaved ice, stir well, and garnish with fruits.

In mixing all cocktails, fill mixing tumbler with shaved ice before putting in the ingredients.

**Cocktail—Absinthe.** (use mixing glass)

Fill tumbler with ice.

3 or 4 dashes gum syrup.

1 dash Angostura Bitters.

1 dash Anisette.

$\frac{1}{4}$  wineglass water.

$\frac{3}{4}$  wineglass Absinthe.

Stir well and strain into fancy cocktail glass. Twist a piece of lemon peel on top and serve.

**Cocktail—Alexandra.** (use mixing goblet)

$\frac{1}{3}$  wineglass Creme de Cocoa.

$\frac{2}{3}$  wineglass Gordon Gin.

4 dashes Italian Vermouth.

1 teaspoon cream.

Fill glass with ice, shake well, strain into cocktail glass.

**Cocktail—Applejack.** (use large bar glass)

$\frac{1}{2}$  glass shaved ice.

2 dashes gum syrup.

2 dashes bitters.

1 dash of Curacao.

1 wineglass Applejack.

Stir with a spoon. After straining into cocktail glass, add a cherry or olive. Twist a piece of lemon peel on top, and serve.

**Cocktail—Bambooler.** (use mixing goblet)

$\frac{1}{2}$  wineglass of Sherry.

$\frac{1}{2}$  wineglass Dubonnet.

1 dash of Pecon Bitters.

Fill glass with ice. Stir with mixing spoon. Strain into cocktail glass. Twist a little piece of lemon peel on top, and serve.

**Cocktail—Bijou.** (use large bar glass)

$\frac{3}{4}$  glass shaved ice.

$\frac{1}{3}$  wineglass Chartreuse (green)

$\frac{1}{3}$  wineglass Italian Vermouth.

$\frac{1}{3}$  wineglass Plymouth Gin.

Stir well with spoon. After straining into cocktail glass, add a cherry or olive. Twist a small piece of lemon peel on top. Serve.

**Cocktail—Blackthorne.** (use large mixing glass)

- $\frac{2}{3}$  glass shaved ice.
- 1 teaspoon plain syrup.
- 3 dashes lemon juice.
- 2 dashes orange bitters.
- $\frac{1}{2}$  wineglass Italian Vermouth.
- 1 dash Angostura Bitters.
- $\frac{1}{2}$  wineglass of Sloe Gin.

Stir well, strain into cocktail glass and serve.

**Cocktail—Brandy.** (use large bar glass)

- $\frac{3}{4}$  glass shaved ice.
- 2 or 3 dashes gum syrup.
- 1 or 2 dashes Angostura Bitters.
- 1 or 2 dashes Curacoa, or Absinthe, if requested.
- 1 glass French Brandy.

Stir well with a spoon. Strain into fancy cocktail glass and squirt a little Champagne into it. Twist a piece of lemon peel on top, and serve.

**Cocktail—Brooklyn.** (use mixing goblet)

- $\frac{1}{3}$  wineglass Grenadine.
- $\frac{1}{3}$  wineglass Jamaica Rum.
- $\frac{1}{3}$  wineglass Italian Vermouth.

Fill mixing goblet with shaved ice. Stir well and strain into cocktail glass. Twist a piece orange peel on top, and serve.

**Cocktail—Brut.** (use large glass)

- Fill large glass with shaved ice.
- 3 dashes Angostura Bitters.
- $\frac{1}{3}$  glass Pecon Bitters.
- $\frac{2}{3}$  glass French Vermouth.

Stir well. Strain into cocktail glass and serve.

**Cocktail—Buster Brown.** (use mixing goblet)

- Juice of  $\frac{1}{3}$  lemon.
- $\frac{1}{2}$  bar spoon Grenadine.
- 2 dashes orange bitters.
- 1 drink Whiskey.

Fill glass half full of shaved ice. Stir well, strain into cocktail glass, and serve.

**Cocktail—Celery.** (use High Ball glass)

- 1 teaspoon Creme de Menthe (white)
- 2 dashes Angostura Bitters.
- 1 wineglass Celery Extract.
- 1 or 2 ice cubes.

Fill up glass with Seltzer Water, and serve in High Ball glass.

**Cocktail—Champagne.** (use champagne goblet)

- 2 or 3 ice cubes.
- 1 or 2 slices orange.
- 2 or 3 strawberries.
- 1 slice pineapple.
- 1 lump sugar.
- 2 or 3 dashes Bitters (Boker's or Angostura).

Fill goblet with Champagne. Stir well with spoon. Twist a piece of lemon peel on top, and serve. For this cocktail it is best to place two or three lumps of ice in glass, then mix. A small bottle of Champagne will make three drinks; for six, a large, or quart, bottle will be required.

**Cocktail—Chinese Hop.** (use mixing goblet)

- Yoke of one egg.
- 1 drink Creme de Menthe.

Fill glass with shaved ice. Shake well. Strain into cocktail glass, and serve.

**Cocktail—Cincinnati** (use beer glass)

- $\frac{1}{2}$  glass beer.
- $\frac{1}{2}$  glass soda.

**Cocktail—Clover Club.** (use mixing goblet)

- Juice of  $\frac{1}{2}$  lime.
- 1 teaspoonful sugar.
- 1 dash Grenadine.
- 1 whiskey glass Gin.
- White of one egg.

Fill goblet with ice. Shake well. Before straining into claret glass, rub orange peel around rim, then dip into powdered sugar to give frosted effect.

**Cocktail—Club.** (use large bar glass)

- 1/2 glass shaved ice.
- 2 dashes gum syrup.
- 2 dashes orange bitters.
- 1 dash Chartreuse.
- 1/3 whiskey glass Italian Vermouth.
- 2/3 whiskey glass Old Tom Gin.

Stir well, and serve with a cherry.

**Cocktail—Coffee.** (use large bar glass)

- 1 teaspoon powdered white sugar.
- 1 egg.
- 1 large wineglass Port Wine.
- 1 pony glass Brandy.
- 2 or 3 ice cubes.

Break egg into glass. Add the sugar, Port Wine, Brandy, and ice. Shake well, and strain into a medium-sized bar goblet. Top with a little grated nutmeg.

**Cocktail—Dangerine.** (use mixing goblet)

- 1 teaspoonful Grenadine.
- 1 whiskey glass Bacardi Rum.

Fill glass with cracked ice. Strain into cocktail glass, and serve.

**Cocktail—Deronda.** (use mixing goblet)

- 1/2 glass shaved ice.
- 2/3 glass Plymouth Gin.
- 1/3 glass Calisaya.

Shake well and strain into cocktail glass. Twist a little orange peel on top, and serve.

**Cocktail—Dixie.** (use mixing goblet)

- Make a regular whiskey cocktail (see Cocktail—Whiskey).
- 2 dashes of Curacoa.
- 1/2 bar spoon of Creme de Menthe (white).

Stir well with a spoon. Strain into cocktail glass. Top with a piece of twisted lemon peel, and serve.

**Cocktail—East India.** (use large bar glass)

Partly fill the glass with shaved ice.

1 teaspoon Curacao (red).

1 teaspoon pineapple syrup.

2 or 3 dashes bitters.

2 dashes Maraschino.

1 wineglass Brandy.

Stir with a spoon. Strain into a cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Express.** (use large mixing goblet)

$\frac{3}{4}$  glass shaved ice.

3 dashes gum syrup.

2 dashes orange bitters.

$\frac{1}{2}$  glass Scotch Whiskey.

$\frac{1}{2}$  glass Italian Vermouth.

Stir well. Strain into cocktail glass, and serve.

**Cocktail—Gin.** (use large bar glass)

$\frac{2}{3}$  glass of shaved ice.

2 or 3 dashes gum syrup.

2 or 3 dashes orange bitters.

1 dash of either Curacao or Absinthe.

1 wineglass Holland Gin.

Stir well. Strain into fancy cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Golden Bell.** (use mixing goblet)

$\frac{3}{4}$  glass shaved ice.

2 dashes orange bitters.

$\frac{1}{2}$  glass Sherry Wine.

$\frac{1}{2}$  glass French Vermouth.

1 piece orange peel.

Shake well, strain into cocktail glass, and serve.

**Cocktail—Harvard.** (use mixing glass)

Partly fill glass with shaved ice.

1 dash gum syrup.

3 dashes Boker's Bitters.

1 pony glass Italian Vermouth.

1 pony glass Brandy.

Mix well. Strain into a cocktail glass. Top off with piece of lemon.

**Cocktail—Ideal.** (use mixing goblet)

- 3 dashes Maraschino.
- $\frac{1}{3}$  wineglass of Italian Vermouth.
- $\frac{1}{3}$  wineglass of Holland Gin.
- $\frac{1}{3}$  wineglass of Old Tom Gin.
- 1 tablespoon grapefruit juice.

Fill goblet with shaved ice. Shake well. Strain into cocktail glass and serve.

**Cocktail—Irish.** (use mixing goblet)

- 3 dashes Maraschino.
- 3 dashes Curacoa.
- 1 dash Angostura Bitters.
- 1 whiskey glass Irish Whiskey.

Fill glass with shaved ice. Stir well. Strain into cocktail glass and serve.

**Cocktail—Japanese.** (use small bar glass)

- 1 tablespoon orgeat syrup.
- 2 dashes Angostura Bitters.
- 1 wineglass Brandy.
- 1 or 2 pieces lemon peel.
- $\frac{1}{3}$  glass shaved ice.

Stir well. Strain into cocktail glass. Top with piece of lemon, and serve.

**Cocktail—Jersey.** (use large bar glass)

- $\frac{1}{2}$  tablespoon sugar.
- 3 or 4 ice cubes.
- 3 or 4 dashes bitters.
- 1 wineglass Cider.

Mix well. Strain into cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Leap Frog.** (use mixing goblet)

- Juice of  $\frac{1}{2}$  lime.
- 1 drink of Apricot Brandy.

Fill glass with shaved ice. Shake well. Strain into cocktail glass, and serve.

**Cocktail—Lone Tree.** (use mixing goblet)

- $\frac{1}{2}$  drink Italian Vermouth.
- $\frac{1}{2}$  drink of Old Tom Gin.

Fill goblet with shaved ice. Shake well. Strain into cocktail glass. Twist a little orange peel on top, and serve.



**Cocktail—Manhattan.** (use large bar glass)

Partly fill glass with shaved ice.

2 or 3 dashes gum syrup.

1 or 2 dashes orange bitters.

1 dash of Curacoa; or Absinthe, if requested.

$\frac{1}{2}$  wineglass of Whiskey.

$\frac{1}{2}$  wineglass of Vermouth.

Stir well. Strain into fancy cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail — Manhattan Club Oyster.** (use large goblet)

Strain  $\frac{1}{2}$  lemon into large goblet. Add 1 or 2 dashes of tabasco sauce, a teaspoon of pepper sauce, a trace of vinegar, a pinch of salt, a dash of red pepper and a slightly larger quantity of white pepper.

These ingredients constitute the seasoning for the liquor of  $\frac{1}{2}$  dozen freshly opened Blue Point oysters, which are added to the contents of the glass and complete the cocktail.

**Cocktail—Martini.**

Prepare same as Manhattan Cocktail, substituting Gin for Whiskey.

**Cocktail—McCarty.** (use mixing goblet)

$\frac{1}{2}$  whiskey glass Dog Gin.

$\frac{1}{2}$  whiskey glass French Vermouth.

Fill goblet with shaved ice. Shake well. Strain into cocktail glass. Top with a little Yvette, and serve.

**Cocktail—Metropole.** (use mixing goblet)

$\frac{3}{4}$  glass shaved ice.

3 dashes Peyschaud or Angostura Bitters.

$\frac{1}{3}$  glass French Vermouth.

$\frac{2}{3}$  glass Brandy.

Strain into cocktail glass. Twist a little lemon peel on top, and serve.

**Cocktail—Morning.** (use medium bar glass)

- 3 or 4 dashes gum syrup.
- 2 dashes Curacoa (red).
- 2 dashes Boker's or Angostura Bitters
- 1 dash Absinthe.
- 1 pony glass Brandy.
- 1 pony glass Whiskey.
- 1 piece lemon peel, twisted to extract oil.
- 3 ice cubes.

Stir well, then remove ice. Fill glass with Seltzer Water, add half a spoon of sugar, and serve.

**Cocktail—N.R.A.** (use mixing goblet)

- 2 dashes Angostura Bitters.
- 2 dashes orange bitters.
- $\frac{1}{2}$  wineglass Dry Gin.
- $\frac{1}{2}$  wineglass French Vermouth.

Add ice. Stir slowly. Strain into cocktail glass. Top off with Creme de Rose, and serve.

**Cocktail—Nutty.** (use mixing goblet)

- 1 teaspoon Absinthe.
- $\frac{1}{3}$  wineglass Italian Vermouth.
- $\frac{1}{3}$  wineglass French Vermouth.
- $\frac{1}{3}$  drink German Kuemmel.

Add ice. Stir slowly. Strain into cocktail glass. Top with slice of pineapple, and serve.

**Cocktail—Old-Fashioned.** (use old-fashioned cocktail glass)

- 1 lump sugar.
- 1 squirt Seltzer Water into which the sugar is crushed.
- 1 ice cube.
- 1 dash orange bitters.
- 1 dash Angostura Bitters.
- 1 piece lemon peel.
- $\frac{1}{2}$  wineglass whiskey.

Stir gently, and serve with a spoon. Each drink is made individually.

**Cocktail—Old Tom Gin.** (use large bar glass)

Fill glass with shaved ice.

2 or 3 dashes gum syrup.

1 or 2 dashes Angostura or Boker's Bitters.

1 or 2 dashes Curacao; or Absinthe, if requested.

1 wineglass Old Tom Gin.

Stir well with a spoon. Strain into cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Orange Blossom.** (use mixing goblet)

Juice of  $\frac{1}{2}$  orange.

1 drink Dry Gin.

Fill glass with shaved ice. Shake well. Strain into cocktail glass. Add a slice of orange, and serve.

**Cocktail—Oyster.** (use medium wineglass)

2 medium-sized oysters, with a little of their liquor.

3 or 4 dashes catsup.

Pepper and salt to taste.

1 dash lemon juice.

Serve with small fork in glass.

**Cocktail—Perfect.** (use mixing goblet)

$\frac{1}{3}$  Italian Vermouth.

$\frac{1}{3}$  French Vermouth.

$\frac{1}{3}$  Dry Gin.

Fill glass with ice. Shake well. Strain into cocktail glass. Twist a little orange peel on top, and serve.

**Cocktail—Ping Pong.** (use cocktail glass)

Partly fill glass with cracked ice.

$\frac{1}{2}$  wineglass Vermouth.

$\frac{1}{2}$  wineglass Sloe Gin.

2 dashes gum syrup.

2 dashes orange bitters.

Serve in cocktail glass, topped with cherry. This is made similar to a Manhattan Cocktail, but Sloe Gin is used instead of Whiskey.

**Cocktail—Polo or Bronx.** (use large mixing goblet)

$\frac{1}{3}$  drink Italian Vermouth.

$\frac{1}{3}$  drink French Vermouth.

$\frac{1}{3}$  drink Dry Gin.

Fill goblet with shaved ice. Stir well. Strain into cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Queen.** (use mixing goblet)

Juice of  $\frac{1}{4}$  orange.

1 teaspoon pineapple juice.

$\frac{1}{3}$  wineglass Italian Vermouth.

$\frac{1}{3}$  wineglass French Vermouth.

$\frac{1}{3}$  wineglass Dry Gin.

Fill goblet with shaved ice. Shake well. Strain into cocktail glass, and serve.

**Cocktail—Rob Roy.** (use large glass)

2 dashes orange bitters.

1 dash Angostura Bitters.

$\frac{1}{4}$  wineglass Scotch Whiskey.

$\frac{1}{4}$  wineglass French Vermouth.

Stir well. Strain into cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Royal Smile.** (use mixing goblet)

Juice of  $\frac{1}{2}$  lime.

White of 1 egg.

$\frac{1}{2}$  drink Grenadine.

$\frac{1}{2}$  drink Applejack.

1 teaspoon sugar.

Shake well. Fill glass with shaved ice. Strain into champagne glass, and serve.

**Cocktail—Sam Ward.** (use cocktail glass)

Put  $\frac{1}{2}$  lemon rind in cocktail glass. Fill glass with yellow Chartreuse, and serve.

**Cocktail—Saratoga, No. 1.** (use small bar glass)

2 dashes Angostura Bitters.

3 ice cubes.

1 pony glass Brandy.

1 pony glass Whiskey.

1 pony glass Vermouth.

Shake well. Strain into claret glass. Serve with slice of lemon.

**Cocktail—Saratoga, No. 2.** (use large bar glass)

- $\frac{3}{4}$  glass shaved ice.
- 2 or 3 dashes pineapple syrup.
- 2 or 3 dashes bitters.
- 2 or 3 dashes Maraschino.
- $\frac{3}{4}$  glass Brandy.

Mix well with a bar spoon. Put two or three strawberries in a fancy cocktail glass and strain mixture over them. Twist a piece of lemon peel over this. Top with one squirt of Champagne, and serve.

**Cocktail—Side Car.** (use mixing goblet)

- Juice of  $\frac{1}{2}$  lemon.
- 1 pony glass Cognac.
- 1 pony glass Contreau.
- 1 small bar spoon sugar.
- White of one egg.
- $\frac{1}{2}$  glass crushed ice.

Shake well. Before straining into cocktail glass, rub rim of the glass with a little lemon. Then dip in powdered sugar to give it a frosted effect. Always frost glass first, so as not to weaken the liquor.

**Cocktail—Silver.** (use large glass)

- 1 dash gum syrup.
- 2 dashes orange bitters.
- 3 dashes Maraschino.
- $\frac{1}{2}$  wineglass French Vermouth.
- $\frac{1}{2}$  wineglass Gin.

Stir with a spoon and strain into cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Soda.** (use large bar glass)

- 1 teaspoon sugar.
- 4 or 5 pieces cracked ice.
- 3 dashes Angostura Bitters.
- 1 or 2 slices orange.

Fill up glass with lemon soda water.

**Cocktail—Star.** (use large bar glass)

- $\frac{1}{2}$  glass crushed ice.
- 2 dashes gum syrup.
- 2 dashes orange bitters.
- $\frac{1}{4}$  wineglass Italian Vermouth.
- $\frac{1}{4}$  wineglass of Applejack.

Stir well, strain into cocktail glass, and serve.

**Cocktail—Stutt.** (use mixing goblet)

- $\frac{1}{3}$  wineglass Yvette.
- $\frac{1}{3}$  wineglass Creme de Menthe (white).
- $\frac{1}{3}$  wineglass of Dry Gin.

Fill goblet with crushed ice. Shake well. Strain into cocktail glass. Insert a sprig of fresh mint, and serve.

**Cocktail—Sunset.** (use mixing goblet)

- $\frac{1}{2}$  wineglass Creme de Menthe (white).
- $\frac{1}{2}$  wineglass Grenadine.

Fill glass with shaved ice, shake well, and serve.

**Cocktail—Teaser.** (use mixing goblet)

- $\frac{1}{2}$  drink Creme de Menthe (white).
- $\frac{1}{2}$  drink Brandy.

Fill glass with ice cubes. Shake well. Strain into cocktail glass, and serve.

**Cocktail—Trilby.** (use mixing goblet)

- 1 dash orange bitters.
- 1 dash Angostura Bitters.
- $\frac{1}{2}$  whiskey glass Old Tom Gin.
- $\frac{1}{2}$  whiskey glass Italian Vermouth.

Fill glass with shaved ice. Stir well with spoon. Strain into cocktail glass. Float top with a little Yvette, and serve.

**Cocktail—Vermouth, No. 1.** (use small bar glass)

- $\frac{1}{2}$  glass shaved ice.
- $1\frac{1}{2}$  pony glasses French Vermouth.
- 3 dashes Angostura Bitters.
- 2 dashes gum syrup.

**Cocktail—Vermouth, No. 2.** (use large bar glass)

$\frac{3}{4}$  glass shaved ice.

4 or 5 dashes gum syrup.

2 or 3 dashes Angostura Bitters.

1 wineglass French Vermouth.

2 dashes Maraschino.

Stir well with a spoon. Strain into cocktail glass. Twist a piece of lemon peel on top, and serve.

**Cocktail—Whiskey.**

Prepare same as Gin Cocktail, substituting Whiskey for Gin.

**Cocktail—World's Fair.** (use mixing goblet)

1 teaspoon Pecon Bitters.

$\frac{1}{2}$  wineglass Brandy.

$\frac{1}{2}$  wineglass Sherry Wine.

Fill glass with ice cubes. Stir slowly. Strain into cocktail glass. Squeeze orange peel on top, and serve.

**Cooler—Brunswick.** (use large bar glass)

Juice of one lemon.

$\frac{1}{2}$  tablespoon powdered sugar.

1 bottle cold Ginger Ale.

Stir well. Decorate with fruit, and serve.

**Cooler—Chicago.** (use fancy goblet)

1 bottle Ginger Ale.

1 or 2 ice cubes.

Put cubes in goblet. Stir slowly. Float a little Claret on top, serve in same goblet.

**Cooler—Hoffman House.** (use High Ball glass)

1 slice orange.

1 drink Scotch Whiskey.

1 bottle Ginger Ale.

2 ice cubes.

Serve in same glass.

**Cooler—Remsen.** (use large bar glass)

2 ice cubes.

Rind of a lemon. Cut in one long strip and place in glass.

1 wineglass Old Tom Gin.

Fill glass with cold plain soda water.

**Cooler—Rocky Mountain.** (use large bar glass)

1 egg, well beaten.

$\frac{1}{2}$  tablespoon powdered sugar.

Juice of one small lemon.

$\frac{3}{4}$  glass Cider.

Stir well. Grate a little nutmeg on top, and serve.

**Cooler—Saratoga.** (use large bar glass)

1 teaspoon powdered sugar.

Juice of  $\frac{1}{2}$  lemon.

1 bottle Ginger Ale.

2 ice cubes.

Stir well. Remove ice before serving.

**Couperree.** (use a large bar glass)

$1\frac{1}{2}$  pony glasses Brandy.

1 pony glass of Curacoa (red).

Fill glass one-third full with ice cream.

Mix well. Fill balance with plain soda. Top with a little grated nutmeg.

**Crusta—Brandy.** (use small bar glass)

2 or 3 dashes gum syrup.

1 dash bitters, Angostura or Boker's.

1 wineglass Brandy.

2 dashes Curacoa.

1 dash lemon juice.

Before mixing, prepare a cocktail glass as follows: Rub a slice of lemon around rim of glass. Dip it in pulverized sugar, which will then cling to its edge. Peel one-half lemon in one long piece, so that all of it will fit in the wineglass. Pour ingredients into a small whiskey glass filled one-third with shaved ice. Shake well, and strain into the frosted cocktail glass.

**Crusta—Gin.**

Prepare same as Brandy Crusta, substituting Gin for Brandy.



**Crusta—St. Croix.** (use large bar glass)

Prepare rind of 1 lemon as in Brandy

Crusta.

3 or 4 dashes orchard syrup.

1 dash bitters, Angostura or Boker's.

1/2 glass crushed ice.

1 dash lemon juice.

2 dashes Maraschino.

1 wineglass St. Croix Rum.

Mix well with a spoon. Strain into a wine-glass. Decorate with a small piece of pineapple and strawberries, and serve.

**Crusta—Whiskey.**

Prepare same as Brandy Crusta, substituting Whiskey for Brandy.

**Daisy—Brandy, No. 1.** (use small bar glass)

3 or 4 dashes gum syrup.

Juice of 1/2 lemon.

2 or 3 dashes orange cordial.

1 wineglass Brandy.

Fill glass half full of crushed ice. Shake well and strain. Fill up with Seltzer Water or Apollinaris, and serve.

**Daisy—Brandy, No. 2.** (use large bar glass)

1/2 tablespoon sugar.

2 or 3 dashes lemon juice.

1 squirt Seltzer Water.

Mix above well with spoon.

1/2 glass of Chartreuse (yellow).

Fill glass with shaved ice.

1 jigger Brandy.

Stir well with a spoon. Place a slice each of lemon, orange, and pineapple in a fancy bar glass. Strain liquid into it, and serve.

**Daisy—Gin.**

Prepare same as Brandy Daisy, No. 1, substituting Gin for Brandy and adding a sprig of fresh mint.

**Daisy—Ginger.**

Prepare same as Brandy Daisy, No. 1, substituting Jamaica Ginger for Brandy.

**Daisy—Rum.**

Prepare same as Brandy Daisy, No. 1, substituting Rum for Brandy.

**Daisy—Santa Cruz Rum.** (use small bar glass)

3 or 4 dashes gum syrup.

2 dashes Curacoa.

Juice of  $\frac{1}{2}$  lemon.

1 wineglass Santa Cruz Rum.

$\frac{1}{3}$  glass shaved ice.

Stir well. Strain into cocktail glass, and serve.

**Daisy—Whiskey, No. 1.**

Prepare same as Brandy Daisy No. 1, substituting Whiskey for Brandy.

**Daisy—Whiskey, No. 2.**

Prepare same as Brandy Daisy, No. 2, substituting Whiskey for Brandy.

**Egg Nogg.** (use large bar glass)

1 egg

1 tablespoon sugar.

1 wineglass Brandy.

$\frac{1}{2}$  wineglass Rum, St. Croix or Santa Cruz.

Fill tumbler half full of shaved ice and the balance with milk. Shake well. Top with grated nutmeg, and serve.

**Egg Nogg—Baltimore.** (use large bar glass)

Beat to a cream the yolk of one egg and one tablespoon sugar. Add a little grated nutmeg, and beat again. Then add

$\frac{1}{2}$  wineglass Brandy.

$\frac{1}{2}$  pony glass St. Croix Rum.

1 wineglass Madeira Wine.

Put 2 or 3 ice cubes into the glass, fill up balance with milk and shake well. Top with grated nutmeg, and serve.

**Egg Nogg—Cider.** (use large bar glass)

- 1 egg.
- 1 tablespoon sugar.
- 2 or 3 ice cubes.
- 1 pony glass Brandy.

Fill tumbler with Cider. Shake well, and serve.

**Egg Nogg—General Harrison.** (use large bar glass)

- 3 or 4 ice cubes.
- 1 egg.
- 1 tablespoon sugar.

Fill glass with Cider. Shake well and strain. Top with grated nutmeg, and serve.

**Egg Nogg, Hot.**

Prepare same as Egg Nogg Imperial, using hot milk instead of ice.

**Egg Nogg—Imperial.** (use large bar glass)

- 1 tablespoon sugar.
- 1 egg.
- $\frac{1}{3}$  glass shaved ice.
- 1 wineglass Brandy.
- $\frac{1}{2}$  wineglass of Jamaica Rum.

Fill glass with rich milk. Shake well in an egg-nogg shaker and strain. Grate a little nutmeg on top.

**Egg Nogg—Sherry.** (use large bar glass)

- 1 egg.
- 1 tablespoon sugar.
- 1 pony glass Brandy.
- 1 wineglass Sherry Wine.
- 3 or 4 ice cubes.

Fill glass with milk. Shake well, and top with grated nutmeg.

**Fedora.** (use large bar glass)

- 1 pony glass Brandy.
- 1 pony glass Curacoa.
- $\frac{1}{2}$  pony glass Jamaica Rum.
- $\frac{1}{2}$  pony glass Bourbon.
- 1 tablespoon powdered sugar, dissolved in a little water.
- 1 slice lemon.

Fill tumbler with crushed ice. Shake well. Garnish with berries or small pieces of orange. Serve with a straw.

**Fix—Applejack.** (use large bar glass)

Prepare same as Brandy Fix, using Applejack instead of Brandy.

**Fix—Brandy.** (use large bar glass)

$\frac{1}{2}$  tablespoon sugar, dissolved in a little water or Seltzer.

2 or 3 dashes lime or lemon juice.

$\frac{1}{2}$  pony glass pineapple syrup.

Fill glass with shaved ice.

1 wineglass Brandy.

Stir with a spoon, and top with grapes or berries in season. Serve with a straw.

**Fix—Gin.** (use large bar glass)

Prepare same as Brandy Fix, substituting Holland Gin for Brandy.

**Fix—Rum.** (use a large bar glass)

Prepare same as Brandy Fix, substituting Santa Cruz or St. Croix Rum for Brandy.

**Fix—Whiskey.** (use a large bar goblet)

Prepare same as Brandy Fix, substituting Whiskey for Brandy.

All drinks known as Fizzes must be partaken of while effervescing so that the natural taste is not destroyed.

**Fizz—Brandy.** (use large bar goblet)

$\frac{1}{2}$  teaspoon sugar.

Juice of  $\frac{1}{2}$  lemon.

1 wineglass Brandy.

1 or 2 dashes of white of egg.

$\frac{3}{4}$  glass shaved ice.

Shake well. Strain into a fizz glass. Fill up with Seltzer or Vichy. Serve immediately.

**Fizz—Eagle.** (use large bar glass)

1 tablespoon pulverized sugar.

3 dashes lemon juice.

White of 1 egg.

1 wineglass Gin.

1 dash Creme de Vanilla

2 dashes orange flower water.

1 squirt Seltzer Water.

A little shaved ice.

Fill glass with milk. Shake well and strain. Serve at once.

**Fizz—Elks.** (use large bar glass)

- Juice of  $\frac{1}{2}$  lemon.
- $\frac{1}{2}$  tablespoon sugar.
- $\frac{1}{2}$  wineglass Rye Whiskey.
- $\frac{1}{2}$  wineglass Port Wine.
- White of 1 egg.

Shake well. Strain into small glass. Add Seltzer water, and serve with a slice of pineapple.

**Fizz—Garette.** (use large bar glass)

- Yolk of 1 egg.
- 2 teaspoons powdered sugar.
- 3 dashes lemon juice.
- 1 pony glass Brandy.
- $\frac{1}{2}$  glass shaved ice.

Shake well. Strain into medium-sized glass. Fill with Seltzer water. To be drunk while effervescing.

**Fizz—Gin.** (use large bar glass)

- $\frac{1}{2}$  tablespoon sugar.
- 3 or 4 dashes lemon juice.
- $\frac{1}{2}$  glass shaved ice.
- 1 wineglass of Old Tom Gin.

Stir well with spoon, and strain into large bar glass. Shake well. Fill with Vichy or Seltzer water. Mix well and serve at once.

**Fizz—Golden.** (use large bar glass)

- 1 tablespoon fine white sugar.
- 3 dashes lemon or lime juice.
- Yolk of 1 egg.
- 1 wineglass Old Tom Gin.
- 2 or 3 ice cubes.

Shake well. Strain into medium-sized bar glass, and fill up with Seltzer. Serve at once.

**Fizz—Hoffman House.** (use mixing goblet)

- Juice of  $\frac{1}{2}$  lime.
- 1 teaspoon fine sugar.
- 1 drink Plymouth Gin.
- 1 teaspoon cream.

Fill glass with shaved ice. Shake well and strain into high ball glass. Fill balance with Seltzer water, and serve while effervescing.

**Fizz—Monte Cristo.** (use mixing goblet)

- 1/2 wineglass Sherry Wine.
- 1 pony glass Brandy.
- 1 teaspoon sugar.
- 1 egg.

Fill glass with crushed ice. Shake well. Strain into 6-ounce glass. Fill up with Seltzer water, and serve immediately.

**Fizz—Morning Glory.** (use large bar glass)

- 3/4 glass of shaved ice.
- Mix 3 or 4 dashes Absinthe in a little water.
- 3 dashes lime juice.
- 4 or 5 dashes lemon juice.
- 1 tablespoon sugar.
- White of 1 egg.
- 1 wineglass Scotch Whiskey.

Mix well in shaker and strain. Fill up glass with Seltzer or Vichy water and serve at once. This is a morning beverage, a tonic, and a nerve sedative.

**Fizz—New Orleans.** (use mixing goblet)

- Juice of 1/2 lime.
- 1 teaspoon sugar.
- White of 1 egg.
- 1 drink Dry Gin.
- 1 dash orange bitters.
- A little cream.

Fill goblet with shaved ice. Shake well. Strain into a high ball glass and fill with Seltzer water. Twist a little orange peel on top, and serve immediately in 8-ounce tumbler.

**Fizz—St. Croix.** (use large bar glass)

Prepare same as Brandy Fizz, substituting St. Croix Rum for Brandy.

**Fizz—Silver.** (use large bar glass)

- 1/2 tablespoon sugar.
- 2 or 3 dashes lemon juice.
- 1 wineglass Old Tom Gin.
- White of 1 egg.
- 3/4 glass shaved ice.

Shake well in shaker. Strain into good-sized fizz glass. Fill up glass with Syphon Seltzer or Vichy water. Serve while effervescing.

**Fizz—Sloe Gin.** (use large bar glass)

- 1/2 glass crushed ice.
- 3 dashes lemon juice.
- 1/2 tablespoon sugar.
- 1/2 wineglass Sloe Gin.

Shake well and strain. Fill glass with Seltzer water and serve at once.

**Fizz—Telephone.** (use large bar glass)

- 1/2 glass shaved ice.
- 1 teaspoon sugar.
- 1 pony of French Brandy.
- 1 pony of Maraschino.
- 1 egg.

Shake well. Strain into a stem glass. Fill up with Seltzer Water.

**Fizz—Whiskey.** (use large bar glass)

Prepare same as Brandy Fizz, substituting Whiskey for Brandy.

**Flip—Brandy.** (use large bar glass)

- 1 egg, well beaten
- 1/2 tablespoon sugar.
- 1/2 glass shaved ice.
- 1 wineglass Brandy.

Shake well. Strain into a flip or other fancy bar glass. Top with a little grated nutmeg, and serve.

**Flip—Gin.** (use large bar glass)

1 egg.

1 tablespoon sugar, dissolved in a little Seltzer Water.

1 wineglass Holland Gin.

$\frac{1}{2}$  glass shaved ice.

Shake well. Strain into a fancy glass, and serve.

**Flip—Glasgow.** (use large bar glass)

1 egg, well beaten.

Juice of 1 lemon.

$\frac{1}{2}$  tablespoon powdered sugar.

Fill up glass with Ginger Ale. Stir well, and serve.

**Flip—Hot Brandy.** (use large bar glass)

1 teaspoon sugar.

1 wineglass Brandy.

Yolk of 1 egg.

Dissolve sugar in a little hot water. Add Brandy and egg and shake well. Pour into a medium-sized bar glass, and fill half full of boiling water. Grate a little nutmeg on top, and serve.

**Flip—Hot Gin.** (use large bar glass)

Prepare same as Hot Brandy Flip, substituting Gin for Brandy.

**Flip—Hot Rum.** (use large bar glass)

Prepare same as Hot Brandy Flip, substituting Jamaica Rum for Brandy.

**Flip—Hot Whiskey.** (use large bar glass)

Prepare same as Hot Brandy Flip, substituting Whiskey for Brandy.

**Flip—Port Wine.** (use large bar glass)

Prepare same as Brandy Flip, substituting Port Wine for Brandy.

**Flip—Rum.** (use large bar glass)

Prepare same as Brandy Flip, substituting Jamaica Rum for Brandy.



**Flip—Sherry.** (use large bar glass)

Prepare same as Brandy Flip, substituting Sherry Wine for Brandy.

**Flip—Whiskey.** (use large bar glass)

Prepare same as Brandy Flip, substituting Whiskey for Brandy.

**All Floats are made in the same way, using the desired liquors.**

**Float — Brandy.** (use old-fashioned cocktail glass)

$\frac{2}{3}$  glass carbonated or plain water.

Float a pony glass of Brandy on top, using a spoon.

**Frappe—Absinthe.** (use mixing goblet)

1 glass shaved ice.

1 pony glass Absinthe.

Shake until outside of shaker is frosted. Strain into frosted cocktail glass, and serve.

**Frappe—Champagne.**

Place the bottle in a champagne cooler filled with shaved ice and rock salt. Whirl bottle until Champagne becomes almost frozen.

**Frappe—Crème de Menthe.** (use cocktail glass)

$\frac{1}{2}$  glass shaved ice.

Fill glass with Crème de Menthe (white or green). Serve with a short straw.

**Frappe—Vermouth.** (use large bar glass)

$1\frac{1}{2}$  pony glasses French Vermouth.

$\frac{1}{2}$  glass shaved ice.

Fill up glass with cold Seltzer Water, and serve.

**Gin Buck.** (use 6-ounce glass)

Juice of  $\frac{1}{2}$  lime.

1 drink Dry Gin.

1 ice cube.

Fill up with Ginger Ale. Serve in 6-ounce glass.

**Gin and Calamus.** (use a whiskey glass)

Steep two or three pieces of calamus root, cut into small bits, in a bottle of Gin until the essence is extracted. To serve, set bottle and glass in front of customer, allowing him to help himself.

**Gin and Milk.** (use whiskey glass)

Place bottle of Gin, glass, and spoon before customer so that he may take the portion he desires. Fill up the balance of glass with rich, cold milk.

**Gin and Molasses.** (use whiskey glass)

Pour a little gin in a glass. Drop in a tablespoon New Orleans molasses. Place glass with a little bar spoon in it and the bottle of Gin in front of the customer, allowing him to help himself. Later wash this glass in hot water.

**Gin and Pine.** (use wineglass)

Steep some slivers of pine from a green pine log in a bottle of Gin to extract the flavor. In about two hours the gin will be ready to serve. Prepare same as Gin and Tansy.

**Gin and Tansy.** (use wineglass)

Pour a quart decanter one-third full of tansy, and fill balance with Gin. Serve in a wineglass.

**Gin and Wormwood.** (use small bar glass)

Put six to eight sprigs of wormwood in a quart bottle. Fill up with Holland Gin. Let stand a few days, until the essence of the wormwood has permeated the gin. To serve, pour a little into a small whiskey glass. Hand glass with a bottle of Gin to the customer to help himself. This drink is popular in the Eastern States, where wormwood is used as a substitute for bitters.

**Golden Slipper.** (use wineglass)

1/2 wineglass Chartreuse (yellow)

Yolk of egg, unbroken.

1/2 wineglass Danziger Goldwasser.

This is a drink much relished by American ladies.

**Hari-Kari.**

Make a whiskey-sour large enough to fill half a brandy glass or tumbler when strained. Fill up with Seltzer or Vichy, as ordered. Decorate with fruits in season.

**High Ball.** (use tall, thin glass)

1 ice cube.

1 wineglass Bourbon, Rye, or Scotch Whiskey, as desired.

Fill up glass with cold Vichy or plain soda water.

**High Ball—Fog Horn.** (use large tumbler)

Juice of 1/2 lime.

1 drink Dry Gin.

1 ice cube.

Fill up tumbler with Ginger Ale. Stir slowly and serve.

**High Ball—Hoffman House.** (use large tumbler)

1 drink Scotch Whiskey.

1 bottle plain soda.

2 ice cubes.

Stir slowly and serve in same glass.

**High Ball—Menthe Sloe.** (use large tumbler)

4 sprigs of fresh mint.

1 dash Curacao.

1 drink Sloe Gin.

1 ice cube.

Fill tumbler with club soda. Stir slowly, and serve.

**High Ball—Sloeberry.** (use 6-ounce glass)

- 1 teaspoon sugar.
- 1 slice pineapple.
- 1 drink Sloe Gin.
- 1 ice cube.

Fill with Seltzer water. Serve in 6-ounce glass.

**High Ball—Swiss Ess.** (use mixing goblet)

- 3 dashes Anisette.
- $\frac{1}{2}$  drink Absinthe.
- White of egg.

Partly fill glass with shaved ice and shake well. Strain into 6-ounce glass. Fill balance with Seltzer water.

**Horse's Neck.** (use large glass)

Peel rind of a lemon in one long string. Place in glass so that one end hangs over the edge.

- 3 ice cubes.

Fill up glass with Ginger Ale.

**Horse's Neck—Stiff.** (use large glass)

Prepare same as Horse's Neck, adding a glass of whiskey.

**John Collins.** (use an extra large glass)

- $\frac{3}{4}$  tablespoon sugar.
- 2 or 3 dashes lemon juice.
- 2 dashes lime juice.
- 4 or 5 ice cubes.
- 1 wineglass Holland Gin.

Pour in a bottle of plain soda. Mix well. Remove ice, and serve.

**Julep.** (use large bar glass)

Prepare same as Mint Julep, without the decorations.

**Julep—Champagne.** (use large bar glass)

- 1 lump sugar.
- 1 sprig mint, pressed to extract its essence. (See Mint Julep)
- $\frac{1}{3}$  glass shaved ice.

Slowly pour Champagne into glass, stirring gently.

Decorate with sliced orange, grapes, or berries, and serve with a straw.

**Julep—Gin.** (use large bar glass)

Prepare same as Mint Julep, substituting Holland Gin for Brandy.

**Julep—Mint.** (use large bar glass)

1 tablespoon pulverized sugar.

2½ tablespoons water.

Mix both well with spoon.

1½ wineglasses Brandy.

Press 3 or 4 sprigs of fresh mint in the sugar and water solution until well flavored. Add the Brandy, and fill glass with shaved ice. Remove sprigs of mint and place them in the ice, stems downward, so that the leaves form themselves in the shape of a bouquet. Top with berries and small pieces of sliced orange. Dash with Jamaica Rum, and serve with a straw.

**Julep—Rum.** (use large bar glass)

Prepare same as Mint Julep, substituting St. Croix or Santa Cruz Rum for Brandy.

**Julep—Whiskey.** (use large bar glass)

Prepare same as Mint Julep, substituting Whiskey for Brandy.

**Knickerbein.** (use sherry wineglass)

⅓ wineglass vanilla cordial.

Yolk of 1 egg, carefully surrounded with Benedictine.

⅓ wineglass of Kuemmel

2 drops Angostura Bitters.

See that the various ingredients do not run into one another.

**Knickerbocker.** (use small bar glass)

½ lime or small lemon.

3 teaspoons raspberry syrup.

1 wineglass Santa Cruz or St. Croix Rum.

3 dashes Curacao.

Squeeze juice of lime or lemon into glass. Add the rind, and other ingredients. Fill one-third full of shaved ice. Shake well, and strain into a cocktail glass.

**Lemon—Squash.** (use large bar glass)

1 tablespoon sugar.

1 lemon. Peel and cut into quarters.

Place in large tumbler. Fill glass with plain soda water, and serve.

**Lemonade.** (use large bar glass)

1½ tablespoons sugar.

6 to 8 dashes lemon juice.

¾ glass shaved ice.

Fill balance of glass with water. Stir well. Garnish with fruit in season, and serve with a straw. To make this drink pleasing to the taste use plenty of lemon juice and sugar.

**Lemonade Cordial.** (use large bar glass)

Make a plain lemonade. Decorate with fruits in season. Slowly pour in one-half pony glass of any cordial requested by customer.

**Lemonade—Egg.** (use large bar glass)

1 egg.

1 tablespoon sugar.

Juice of ½ lemon.

¾ glass crushed ice.

Fill up glass with water. Mix well in shaker and strain. Top glass with nutmeg, and serve.

**Lemonade—Hot.** (use large bar glass)

1 tablespoon sugar.

7 or 8 dashes lemon juice.

Fill glass with hot water. Stir with a spoon, and serve.

**Lemonade—Orange.** (use large bar glass)

¾ glass shaved ice.

1 tablespoon sugar.

Juice of 1 orange.

1 or 2 dashes lemon juice.

Fill glass with water. Shake well and decorate with fruit in season. Serve with a straw.

**Lemonade—Orgeat.** (use a large bar glass)

1½ wineglasses orgeat syrup.

½ tablespoon sugar.

6 or 8 dashes lemon juice.

¾ glass shaved ice.

Fill balance of glass with water. Mix well. Dress with grapes, berries, or any fruit in season. Serve with a straw.

**Lemonade—Rhine Wine.** (use a goblet)

1 tablespoon sugar.

Juice of ½ lemon.

⅓ glass shaved ice.

Fill up with Rhine Wine. Decorate with fruits in season, and serve.

**Lemonade—Seltzer.** (use large bar glass)

1½ tablespoons sugar.

4 to 6 dashes lemon juice.

4 or 5 ice cubes.

Fill balance of glass with Seltzer water, stir well, and serve.

**Lemonade—Soda.** (use large bar glass)

1 tablespoon sugar.

6 to 8 dashes lemon juice.

3 or 4 ice cubes.

1 bottle plain soda water.

Stir well. Remove ice, and serve.

**Lemonade—Wine.** (use large bar glass)

1 tablespoon sugar, dissolved in a little water.

4 or 5 dashes lemon juice.

½ glass shaved ice.

1 wineglass Sherry Wine, Claret, or Port Wine.

Fill up glass with water and stir well. Top with fruits in season, and serve with a straw.

**Locomotive.** (use large bar glass)

Yolk of 1 egg.

$\frac{1}{2}$  tablespoon sugar mixed with 1 pony  
of honey.

$\frac{1}{2}$  pony glass Curacoa.

$1\frac{1}{2}$  wineglasses Burgundy or Claret, boil.

Shake all together. Top off with a thin  
slice of lemon, sprinkled with cinnamon, and  
serve.

**Mamie Taylor.** (use large bar glass)

1 ice cube.

$\frac{1}{2}$  glass Scotch Whiskey.

Juice of 1 lime.

Fill up with Ginger Ale. Stir well, and  
serve.

**Milk and Seltzer.** (use medium-sized bar  
glass)

$\frac{1}{2}$  glass rich milk.

Fill balance with Seltzer Water.

**Mulled Ale.**

Immerse slowly in a pewter mug of ale  
an iron which has been brought to white  
heat. Care should be taken to prevent the  
ale from running over the side of the mug.  
Serve.

**Mulled Claret.** (use large bar glass)

3 or 4 lumps sugar.

2 dashes lemon juice.

4 or 5 whole allspice (bruised).

2 whole cloves (bruised)

$\frac{1}{4}$  teaspoon ground cinnamon.

2 wineglasses Claret.

Place ingredients in a dish. Boil two min-  
utes, stirring all the time. Strain, and pour  
into a large, hot glass. Top with grated nut-  
meg, and serve.



**Mulled Claret and Egg.** (use large bar glass)

- 1 tablespoon sugar.
- 1 dash lemon juice.
- $\frac{1}{2}$  teaspoon mixed spices.
- $1\frac{1}{2}$  wineglasses Claret.

Boil ingredients together. Beat to a batter the yolks of two eggs, adding a little sugar. Pour the hot wine over the eggs, stirring continuously. Top with a little grated nutmeg, and serve. Be sure to pour the wine over the eggs, as otherwise the egg will curdle and spoil the drink.

**Mulled Porter.**

Same as Mulled Ale, substituting Dublin Stout for the Ale.

**Nectar—Soda, No. 1.** (use large bar glass)

- 3 or 4 dashes lemon juice.
- $\frac{3}{4}$  glass water.
- Powdered sugar to taste.
- $\frac{1}{2}$  teaspoon bicarbonate of soda.

When mixed, put in plain soda. Stir well, and drink while effervescing. This is an excellent morning drink and a mild laxative.

**Nectar—Soda, No. 2.** (use large bar glass)

- Juice of 1 lemon.
- $\frac{3}{4}$  tumbler of water.
- Powdered sugar to taste.
- 2 or 3 ice cubes.
- $\frac{1}{2}$  teaspoon bicarbonate of soda.

Strain juice of the lemon, add water and sugar. Stir until cool. Then add the soda. Mix well, and drink while effervescing.

**Negus—Port Wine.** (use small bar glass)

- 1 teaspoon sugar.
- 1 wineglass Port Wine.
- $\frac{1}{3}$  glass hot water.

Top with grated nutmeg, and serve.

### Orangeade.

Made same as lemonade, substituting orange for lemon.

### Peach and Honey. (use small bar glass)

1 tablespoon honey.

1 wineglass Peach Brandy.

Stir well with a spoon and serve.

## HOW TO MIX POUSSÉ CAFÉ

When mixing a Poussé Café, or any drinks where the colors must be kept separate, place the cordial bottles on your mixing bar in rotation, according to the liquors required. Place a clean whiskey glass in front of each bottle. Pour into each glass the portion of the cordial required. Then pour the first cordial slowly into the empty cordial glass, slanting it, so as to allow it to flow gently into the cordial glass. Repeat with each color used.

The utmost care must be taken to equalize the amount of each cordial, so that the colors stand out separate and distinct.

### Poussé Café. (use Sherry wineglass)

1/6 glass raspberry syrup.

1/6 glass Maraschino.

1/6 glass Vanilla Cordial (green)

1/6 glass Curacoa (red).

1/6 glass Chartreuse (yellow).

1/6 glass of Brandy.

These ingredients, which should be taken in rotation as indicated, will fill the Sherry wineglass. Note directions for mixing Poussé Café.

### Poussé Café—American. (use small wine-glass)

1/4 glass Maraschino.

1/4 glass Curacoa.

1/4 glass Chartreuse (green).

1/4 glass Brandy.

Keep the colors separate. See directions for mixing.

**Poussé Café—Faivre's.** (use Sherry wine-glass)

- $\frac{1}{3}$  glass Benedictine.
- $\frac{1}{3}$  glass Curacoa.
- $\frac{1}{3}$  glass Kirchwasser.
- 3 drops Bitters.

Keep liquor colors separate. Note directions for mixing.

**Poussé Café—Jersey Lily.** (use pony glass)

- $\frac{1}{2}$  pony glass Chartreuse.
- $\frac{1}{2}$  pony glass Brandy.

Pour Brandy in carefully, so as not to disturb the Chartreuse. See directions for mixing.

**Poussé Café—Maiden's Titt.** (use pony glass)

- $\frac{1}{2}$  Creme de Cocoa.
- $\frac{1}{2}$  cream or milk.

Insert a toothpick through a maraschino cherry. Place toothpick in glass so that the cherry rests in the middle of the cream, and serve.

**Poussé Café—Parisian, No. 1.** (use Sherry wineglass)

- $\frac{2}{5}$  glass Curacoa.
- $\frac{2}{5}$  glass Kirchwasser.
- $\frac{1}{5}$  glass Chartreuse.

Keep liquor colors separate. Note directions for mixing.

**Poussé Café—Parisian, No. 2.** (use Sherry wineglass)

- 5 drops raspberry syrup.
- $\frac{1}{4}$  glass Maraschino.
- $\frac{1}{4}$  glass Curacoa.
- $\frac{1}{4}$  glass Chartreuse.
- $\frac{1}{4}$  glass Brandy.

Keep liquor colors separate. See directions for mixing.

**Poussé Café—Santinas New Orleans.** (use Sherry wineglass)

$\frac{1}{3}$  wineglass Brandy.

$\frac{1}{3}$  wineglass Maraschino.

$\frac{1}{3}$  wineglass Curacoa.

Keep colors separate. See directions for mixing Poussé Café.

**Poussé Café—Saratoga.** (use small wine-glass)

$\frac{1}{5}$  glass Curacoa.

$\frac{1}{5}$  glass Benedictine.

$\frac{1}{5}$  glass raspberry syrup.

$\frac{2}{5}$  glass Brandy.

1 teaspoon Vanilla Cordial.

Keep colors separate. See directions for mixing Poussé Café.

**Poussé Café—Snow Ball.** (use cordial glass)

$\frac{1}{4}$  glass Creme de Violet.

$\frac{1}{4}$  glass Creme de Menthe.

$\frac{1}{4}$  glass Anisette.

$\frac{1}{4}$  glass rich milk.

Serve very cold. Keep colors separate. Note directions for mixing Poussé Café.

**Poussé l'Amour.** (use Sherry wineglass)

$\frac{1}{4}$  glass Creme de Vanille.

Yolk of 1 egg.

$\frac{1}{4}$  sherry glass Maraschino.

$\frac{1}{4}$  glass Cognac.

Carefully drop egg yolk on top of Creme de Vanille; cover egg yolk with Maraschino; then add Cognac. See directions for mixing Poussé Café.

All drinks such as Punches or Shakes should be strained into a dry glass before serving.

**Punch—Absinthe.** (use large bar glass)

1 tablespoon sugar.

1 wineglass Absinthe.

Juice of  $\frac{1}{2}$  lemon.

$\frac{1}{2}$  wineglass Brandy.

1 tablespoon orgeat syrup.

Fill glass with shaved ice. Stir with a spoon. Decorate with orange, grapes, or any fruit in season.

**Punch—Arrack.** (use bar glass)

1 tablespoon sugar, dissolved in a little water.

1 or 2 dashes lemon juice.

1 wineglass Batavia Arrack.

$\frac{1}{2}$  glass shaved ice.

Shake well. Dress with fruits in season, and serve with a straw.

**Punch—Arrack, Hot.** (use hot water glass)

1 teaspoon sugar.

1 or 2 dashes lemon juice.

$\frac{3}{4}$  wineglass Arrack.

Fill balance of glass with hot water. Stir well. Top off with grated nutmeg, and serve.

**Punch—Brandy.** (use large bar glass)

1 tablespoon sugar, dissolved in a little water.

Juice of  $\frac{1}{2}$  a lemon.

$\frac{1}{4}$  wineglass St. Croix Rum.

$1\frac{1}{2}$  wineglasses Brandy.

1 slice pineapple.

1 or 2 slices orange.

Fill up glass with chopped ice. Shake well. Dress with fruits in season. Serve with a straw.

**Punch—Brandy, Hot.** (use large bar glass)

1 wineglass Cognac Brandy.

$\frac{1}{2}$  wineglass Jamaica Rum.

2 tablespoons sugar.

$\frac{1}{2}$  lemon, cut into thin slices.

Fill balance of glass with boiling water. Stir well. Top with grated nutmeg.

**Punch—Brandy and Rum.** (use large bar glass)

1 tablespoon powdered sugar, dissolved in a little water.

1 wineglass Santa Cruz Rum.

$\frac{1}{2}$  wineglass Brandy.

Juice of  $\frac{1}{2}$  lemon.

1 slice orange, cut into quarters.

1 slice pineapple.

Fill balance of tumbler with shaved ice. Shake well. Top with sliced lime or berries in season and serve with a straw.

**Punch—Claret.** (use large bar glass)

1½ tablespoons sugar.

1 slice lemon.

2 slices orange.

Partly fill glass with shaved ice. Fill balance with Claret Wine. Shake well. Decorate with fruits in season, and serve with a straw.

**Punch—Cosmopolitan Claret.** (use large goblet)

½ glass crushed ice.

1½ pony glasses Brandy.

½ tablespoon sugar.

Fill up glass with Claret. Shake well. Dress with berries and other fruit in season, and serve with a straw.

**Punch—Curacao.** (use large bar glass)

¾ tablespoon sugar.

3 or 4 dashes lemon juice.

1 wineglass Brandy.

1 pony glass Curacao (red)

½ pony glass Jamaica Rum.

Fill up glass with chopped ice. Shake well. Decorate with fruit in season. Serve with a straw.

**Punch—Egg Milk.** (use large bar glass)

1 egg.

¾ tablespoon sugar.

⅓ wineglass St. Croix or Santa Cruz Rum.

⅔ wineglass Brandy.

½ glass shaved ice.

Fill up glass with milk. Mix in shaker until it becomes thick as cream. Strain. Top with grated nutmeg, and serve.

**Punch—El Dorado.** (use large bar glass)

⅓ pony glass Brandy.

⅓ pony glass Jamaica Rum.

⅓ pony glass Bourbon.

1 tablespoon powdered sugar, dissolved in a little water.

1 slice lemon.

Fill glass with shaved ice. Shake well. Garnish with berries or small pieces of orange. Serve with a straw.

**Punch—Fish House.** (use large glass)

- 1 tablespoon sugar.
- $\frac{1}{4}$  pony Peach Brandy.
- $\frac{1}{4}$  pony Cognac Brandy.
- $\frac{1}{4}$  pony Jamaica Rum.
- $\frac{1}{4}$  wineglass water.

Juice of  $\frac{1}{2}$  lemon or lime.

Fill up glass with shaved ice. Shake well

**Punch—Gin.** (use large bar glass)

- 2 tablespoons white sugar.
- 1 pony glass Seltzer Water.
- $1\frac{1}{2}$  wineglasses Holland Gin.
- 4 or 5 dashes lemon juice.

Fill glass with shaved ice. Shake well. Decorate with 2 slices of orange,  $\frac{1}{2}$  slice of pineapple, and berries in season. Serve with a straw.

**Punch—Hoffman House.** (use mixing goblet)

- 1 teaspoon sugar.
- Juice of  $\frac{1}{2}$  lime.
- Juice of  $\frac{1}{2}$  orange.
- $\frac{1}{4}$  pony glass St. Croix Rum.
- $\frac{1}{4}$  pony glass Maraschino.
- $\frac{1}{4}$  pony glass Curacoa.
- $\frac{1}{4}$  pony glass Brandy.

Fill up glass with chopped ice. Shake well. Garnish with 1 slice each of orange, lemon, and pineapple. Serve in large goblet.

**Punch—Holland, Hot.** (use hot water glass)

- 1 lump sugar.
- 2 wineglasses boiling water.
- 1 wineglass Scotch Whiskey.
- 1 tablespoon Ginger Ale.

Stir well and serve.

**Punch—Irish Whiskey, Hot.** (use hot water glass)

- 1 or 2 lumps sugar.
- 1 or 2 dashes lemon juice.
- 1 wineglass Irish Whiskey.

Fill up glass with hot water. Stir well. Top with a slice of lemon, over which a little nutmeg is sprinkled, and serve.

**Punch—Kirchwasser.** (use a large bar glass)

- $\frac{1}{2}$  tablespoon sugar.
- 2 or 3 dashes lemon juice.
- 3 or 4 dashes Chartreuse.
- 1 wineglass Kirchwasser.

$\frac{3}{4}$  glass shaved ice.

Decorate with fruit in season and serve with a straw.

**Punch—Lady Pink.** (use mixing goblet)

- Juice of  $\frac{1}{2}$  lemon.
- 1 teaspoon sugar.
- 1 drink Gin.
- 3 or 4 dashes Grenadine.

Fill goblet with shaved ice. Shake well. Strain into 6-ounce glass. Fill balance with Seltzer Water, and serve.

**Punch—Maraschino.** (use large bar glass)

- 1 teaspoon powdered sugar, dissolved in a little water.
- 1 wineglass Brandy.
- 2 dashes Batavia Arrack.
- $\frac{1}{2}$  pony glass of Maraschino.
- Juice of  $\frac{1}{2}$  lemon.

Fill tumbler with shaved ice. Shake well. Dress with fruits or berries in season. Serve with a straw.

**Punch—Medford Rum.** (use large bar glass)

- Partly fill glass with shaved ice.
- $\frac{3}{4}$  tablespoon sugar.
- 2 or 3 dashes lemon juice.
- $1\frac{1}{4}$  glasses Medford Rum.
- 1 dash Jamaica Rum.

Stir well. Dress with fruit in season and serve with a straw.

**Punch—Milk.** (use large bar glass)

- $\frac{1}{3}$  glass crushed ice.
- $\frac{3}{4}$  tablespoon sugar.
- 1 wineglass Brandy.
- 1 wineglass St. Croix Rum.
- $\frac{1}{2}$  wineglass Jamaica Rum.

Fill up glass with fresh milk. Shake well and strain. Top with a little grated nutmeg.



**Punch—Milk, Hot.** (use large bar glass)

Prepare same as Milk Punch, using hot instead of cold milk. Stir with a spoon. Do not shake.

**Punch—Mississippi.** (use large bar glass)

1 tablespoon sugar.

$\frac{1}{2}$  wineglass water or Seltzer.

Dissolve sugar in 2 dashes lemon juice.

$\frac{1}{2}$  wineglass Jamaica Rum.

$\frac{1}{2}$  wineglass Bourbon Whiskey.

1 wineglass Brandy.

Fill balance of glass with shaved ice. Shake well. Decorate with fruit in season. and serve with a straw.

**Punch—Orchard.** (use large bar glass)

$1\frac{1}{2}$  tablespoons orchard syrup.

$1\frac{1}{2}$  wineglasses Brandy.

4 or 5 dashes lemon.

Fill up glass with shaved ice. Shake well. Dress with fruit and top with a dash of Port Wine. Serve with a straw.

**Punch—Orgeat.** (use large bar glass)

Prepare same as Orchard Punch, substituting orgeat syrup for orchard syrup.

**Punch—Philadelphia Boating.** (use large bar glass)

Partly fill glass with shaved ice.

1 tablespoon sugar.

1 or 2 dashes lemon juice.

$\frac{1}{2}$  wineglass St. Croix Rum.

1 pony glass Brandy.

Stir well. Dress with fruit in season, and serve with a straw.

**Punch—Port Wine.** (use large bar glass)

$\frac{1}{2}$  tablespoon sugar.

$\frac{1}{2}$  tablespoon orchard syrup.

1 or 2 dashes lemon juice.

1 wineglass Port Wine.

Fill up glass with shaved ice. Stir well. Top with fruit in season, and serve with a straw.

**Punch—Roman.** (use a large bar glass)

- 1/2 glass shaved ice.
- 1 tablespoon sugar.
- 2 or 3 dashes lemon juice.
- Juice of 1/2 orange.
- 1/4 pony glass Curacoa.
- 1/2 wineglass Brandy.
- 1/2 pony glass Jamaica Rum.

Stir well. Dress with fruit in season. Top with a dash of Port Wine and serve with a straw.

**Punch—Rum.** (use large bar glass)

- 1 tablespoon sugar.
- 3 or 4 dashes lemon juice.
- 1/4 pony glass Jamaica Rum.
- 1 wineglass St. Croix Rum.
- 1 slice of orange, cut into quarters.

Fill up glass with shaved ice. Decorate with fruit or berries in season. Serve with a straw.

**Punch—Rum, Hot.** (use large bar glass)

Prepare same as Irish Whiskey, Hot, substituting Rum for Irish Whiskey.

**Punch—St. Charles.** (use large bar glass)

- 1 tablespoon sugar.
- Juice of 1/4 lemon.
- 2/3 wineglass Port Wine.
- 1 pony glass Brandy.

Fill glass with chopped ice. Shake well. Dress with fruit in season and serve with a straw.

**Punch—San Toy.** (use large tumbler)

- 1 teaspoon sugar.
- 3 dashes lemon juice.
- 1/2 drink Brandy.
- 2 ice cubes.

Fill balance of tumbler with Claret. Shake well, and serve.

**Punch—Sauterne.** (use large bar glass)

Prepare same as Claret Punch, substituting Sauterne Wine for Claret.

**Punch—Seventh Regiment.** (use large bar glass)

1 tablespoon sugar.

2 or 3 dashes lemon juice.

$\frac{1}{2}$  wineglass Brandy.

$\frac{1}{2}$  wineglass Catawba Wine.

Flavor with raspberry syrup. Fill glass with shaved ice. Shake well. Dress with fruit in season. Top with a dash of Jamaica Rum, and serve with a straw.

**Punch—Sherry Wine.** (use large bar glass)

Partly fill glass with crushed ice.

1 wineglass Sherry.

1 tablespoon sugar.

2 or 3 dashes lemon juice.

Stir well. Dress with fruit in season. Top with a little Claret, and serve with a straw.

**Punch—Sixty-Ninth Regiment.** (use hot whiskey glass)

$\frac{1}{2}$  wineglass Irish Whiskey.

$\frac{1}{2}$  wineglass Scotch Whiskey.

1 teaspoon sugar.

2 or 3 dashes lemon juice.

Fill balance of glass with hot water. Serve.

**Punch—Tip Top.** (use a large bar glass)

3 or 4 ice cubes.

1 pony glass Brandy.

1 lump sugar.

2 slices pineapple.

2 slices orange.

1 or 2 dashes lemon juice.

Stir well. Fill glass with Champagne. Decorate with fruit in season and serve with a straw.

**Punch—Vanilla.** (use large bar glass)

1 tablespoon sugar, dissolved in a little water.

3 or 4 dashes lemon juice.

2 or 3 dashes Curacoa.

$\frac{1}{2}$  wineglass Brandy.

1 pony glass vanilla cordial.

Fill glass with shaved ice. Mix well. Decorate with berries or fruit in season. Serve with a straw. You may flavor with vanilla extract instead of the cordial.

**Punch—Whiskey.** (use large bar glass)

1 tablespoon powdered sugar, dissolved  
in a little water.

Juice of  $\frac{1}{2}$  lemon.

1 wineglass Irish or Scotch Whiskey.

Fill glass with shaved ice. Shake well.  
Garnish with 2 thin slices of lemon or berries in season. Serve with a straw.

**Punch—Whiskey, Hot.** (use large bar glass)

Prepare same as Irish Whiskey, Hot, substituting Rye or Bourbon for Irish Whiskey.

**Rhine Wine and Seltzer Water.** (use large bar glass)

$\frac{1}{2}$  glass Rhine Wine.

2 ice cubes.

Fill up glass with Seltzer water and serve.

**Rickey—Gin.** (use medium-sized glass)

2 or 3 ice cubes.

Juice of 1 lime.

1 wineglass of Gin.

Fill up glass with Vichy or Seltzer water and serve.

**Rickey—Spanish.** (use 6-ounce glass)

Juice of  $\frac{1}{2}$  lime.

1 drink Dry Gin.

A little Grenadine.

1 ice cube.

Fill up glass with Seltzer water, and serve in 6-ounce glass.

**Rickey—Whiskey.** (use medium-sized glass)

Prepare same as Gin Rickey, substituting Whiskey for Gin.

**Rock and Rye.** (use whiskey glass)

Put one-half tablespoon rock candy syrup into the glass, and allow customer to serve himself with whiskey. A few drops of lemon juice may be added, if desired. Use only the best rock candy and the very best rye whiskey. This drink is an excellent remedy for colds and sore throat.

**Rum—Hot.** (use hot-water glass)

1 or 2 lumps sugar, dissolved in a little hot water.

1 wineglass Jamaica Rum.

1 small piece butter.

Fill up glass with hot water. Stir well with a spoon. Top with a little grated nutmeg, and serve.

**Rum—Hot, Spiced.** (use hot-water glass)

Prepare same as Hot Rum, adding one-half teaspoon of allspice and cloves mixed.

**Rum and Gum.** (use whiskey glass)

1 or 2 dashes gum syrup.

1 ice cube.

1 wineglass Jamaica Rum.

Stir well and serve. Another way to prepare this drink is to mix gum syrup and ice as directed above. Place glass with a small spoon in it together with the bottle of rum before customer, allowing him to help himself.

**Sangaree—Ale.** (use ale glass)

1 teaspoon sugar, dissolved in a little water.

Fill up glass with ale. Top with a little grated nutmeg, and serve.

**Sangaree—Brandy.** (use small bar glass)

2 ice cubes.

$\frac{1}{2}$  wineglass water.

1 teaspoon sugar.

1 glass Brandy.

Stir well with a spoon. Top with grated nutmeg, and serve.

**Sangaree—Gin.** (use small bar glass)

$\frac{1}{2}$  teaspoon sugar, dissolved in a little water.

1 wineglass Holland Gin.

1 ice cube.

Stir with a spoon. Top with a little Sherry and serve.

**Sangaree—Port Wine.** (use a small bar glass)  
1 or 2 ice cubes.  
1 teaspoon sugar.  
1 wineglass of Port Wine.

Shake well. Remove ice. Top with grated nutmeg, and serve.

**Sangaree—Porter.** (use ale glass)

Prepare as Ale Sangaree, substituting Porter for Ale.

**Sangaree—Sherry Wine.** (use small bar glass)

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

**Sangaree—Whiskey.** (use small bar glass)

Prepare same as Brandy Sangaree, substituting Whiskey for Brandy.

**Shake—Brandy.** (use small mixing glass)

1 tablespoon sugar.

Juice of 2 limes.

1 wineglass Cognac.

Fill glass with shaved ice. Shake well, strain into a small, thin glass, and serve.

**Shake—Gin.** (use small glass)

Prepare same as Brandy Shake, substituting Gin for Brandy.

**Shake—Milk.** (use large tumbler)

1 ice cube.

1 tablespoon sugar.

Any kind of syrup customer may prefer

Fill glass with milk. Mix well in shaker, and serve with a straw.

**Shake—Rum.** (use small glass)

Prepare same as Brandy Shake, substituting Rum for Brandy.

**Shake—Whiskey.** (use small glass)

Prepare same as Brandy Shake, substituting Whiskey for Brandy.

**Shandy Gaff.** (use large bar glass)

Fill glass half full of Porter and half with Ginger Ale. Lager beer may be substituted for Ale if preferred.

**Sherry and Bitters.** (use sherry wineglass)

1 dash Angostura Bitters.

1 wineglass Sherry.

To prepare the above, dash in the bitters. Fill up with Sherry and serve.

**Sherry and Egg.** (use wineglass)

1 egg, ice cold.

1 wineglass Sherry Wine.

Place a little Sherry in glass. Drop in the egg. Place the bottle of Sherry before customer to allow him to help himself. A little Sherry is put into the glass first to prevent egg from adhering to glass.

**Sherry and Ice.** (use wineglass)

1 or 2 ice cubes.

Place a small bar spoon in glass. Hand this with the bottle of Sherry to your customer, permitting him to help himself.

**Side Car.** (use mixing goblet)

Juice of  $\frac{1}{2}$  lemon.

1 pony glass Cognac.

1 pony glass Cointreau.

1 small bar spoon sugar.

White of one egg.

$\frac{1}{2}$  glass crushed ice.

Shake well. Before straining into cocktail glass, rub rim of the glass with a little lemon. Then dip in powdered sugar to give it a frosted effect. Always frost glass first, so as not to weaken the liquor.

**All Hot Skins are made in the same manner, substituting the desired liquors.**

**Skin—Brandy, Hot.** (use a small bar glass)

1 lump sugar.

1 wineglass Brandy.

1 piece of lemon peel.

Rinse the glass with hot water and put in the sugar. Fill glass half full with boiling water, add the Brandy and stir. Serve with a spoon.

**Skin—Columbia.** (use small bar glass)

1 teaspoon sugar, dissolved in a little water.

1 slice lemon.

2 or 3 ice cubes.

1 wineglass of Rum.

Stir well with a spoon. Top with grated nutmeg, and serve.

All Hot Slings are made in the same way, substituting the desired liquors. Cold Slings are made like the hot, substituting cold water and ice.

**Sling—Brandy, Hot.** (use hot-water glass)

1 lump of sugar.

1 wineglass Brandy.

$\frac{2}{3}$  glass of hot water.

Stir well and add a piece of twisted lemon peel. Top with a little grated nutmeg.

All Smashes are made the same way, substituting the desired liquors.

**Smash—Brandy.** (use large bar glass)

$\frac{1}{2}$  tablespoon sugar.

1 squirt Seltzer Water.

3 or 4 sprigs of mint, pressed to extract the essence. (See Mint Julep.)

1 wineglass of Brandy.

Fill balance of glass with shaved ice. Stir well with a spoon and strain into a fancy bar glass. Serve with fruit or berries in season.

**Sour—Applejack.** (use large bar glass)

$\frac{2}{3}$  glass chopped ice.

1 teaspoon syrup.

1 teaspoon pineapple syrup.

2 teaspoons lemon juice.

1 wineglass Applejack.

Stir well and strain into medium-sized, thin glass. Dash with Seltzer water. Add fruit in season and serve.



**Sour—Blackthorne.** (use large bar glass)

- 2 teaspoons lemon juice.
- 1 teaspoon pineapple syrup.
- $\frac{1}{2}$  teaspoon Apricotine.
- 1 wineglass Sloe Gin.

Stir well and strain into a claret glass. Add fruit in season, and serve.

**Sour—Brandy.** (use large bar glass)

- Partly fill glass with crushed ice.
- $\frac{1}{2}$  tablespoon sugar.
- 2 or 3 dashes lemon juice.
- 1 squirt of Seltzer Water.
- 1 wineglass of Brandy.

Stir well and strain into a sour glass. Dress with fruit in season, and serve.

**Sour—Champagne.** (use fancy glass)

- 1 lump sugar.
- 2 dashes lemon juice.

Fill the glass slowly with Champagne. Stir well. Decorate with fruit in season, and serve with a straw.

**Sour—Continental.** (use large bar glass)

- $\frac{1}{2}$  teaspoon sugar, dissolved in a little water.
- Juice of  $\frac{1}{2}$  lemon.
- 1 wineglass Whiskey, or any liquor desired.

Fill glass with shaved ice. Shake well, and strain into a sour glass. Top with a dash of Claret, and serve.

**Sour—Dizzy.** (use large bar glass)

- $\frac{1}{2}$  lemon, mashed.
- 2 teaspoons powdered sugar.
- $\frac{1}{2}$  wineglass Whiskey.
- 3 dashes Benedictine.
- $\frac{3}{4}$  glass shaved ice.

Shake well, and strain into a medium-sized glass. Add a piece of pineapple. Float one-third wineglass of Jamaica Rum on top, and serve.

**Sour—Egg.** (use large bar glass)

1 tablespoon powdered sugar.

3 ice cubes.

1 egg.

Juice of 1 lemon.

Shake well. Top with grated nutmeg.  
Serve with a straw.

**Sour—Gin.** (use large bar glass)

Prepare same as Brandy Sour, substituting Holland Gin for Brandy.

**Sour—Jersey.** (use small bar glass)

1 large teaspoon powdered sugar, dissolved in a little water.

2 or 3 dashes lemon juice.

1 wineglass Applejack.

Fill glass with shaved ice, shake well, and strain into a claret glass. Dress with berries in season, and serve.

**Sour—Rum.** (use large bar glass)

Prepare same as Brandy Sour, substituting Rum for Brandy.

**Sour—Whiskey.** (use large bar glass)

Prepare same as Brandy Sour, substituting Whiskey for Brandy.

**Stick—**

A dash of whiskey added to any soft drink.

**Stone Fence.** (use whiskey glass)

1 wineglass Bourbon Whiskey or Applejack.

2 or 3 ice cubes.

Fill up glass with cider. Stir well, and serve.

**Stone Wall.** (use large bar glass)

$\frac{1}{4}$  tablespoon sugar.

3 or 4 ice cubes.

1 wineglass Whiskey.

1 bottle plain Soda Water.

Stir well with spoon, remove ice, and serve.

## Straight Drinks.

See Brandy Straight, page 15.

### Suisse. (use large bar glass)

2 or 3 ice cubes.

3 dashes Anisette.

1/2 wineglass Absinthe.

White of 1 egg.

Strain into medium-sized, thin glass, and fill glass with Seltzer Water.

### Tom Collins. (use an extra large bar glass)

3/4 tablespoon sugar.

3 or 4 dashes lime juice.

3 or 4 ice cubes.

1 wineglass Old Tom Gin.

1 bottle of plain Soda.

Mix with a spoon, strain and serve. Care should be taken to prevent the foam of the soda from spreading over the glass. This must be partaken of while effervescing.

### Tom Collins—Brandy. (use large bar glass)

5 or 6 dashes gum syrup.

1 or 2 dashes Maraschino.

Juice of 1 lemon.

1 wineglass Brandy.

1 or 2 ice cubes.

Fill up glass with plain Soda, and serve.

### Tom and Jerry, How to Prepare. (use a punch bowl)

Separate the yolks from the whites of six eggs. Beat yolks until thin; add 4 pounds powdered sugar. Then add one glass fresh Ale. Mix all together to a batter, and add a 4-ounce glass of Sherry Wine. Beat the egg whites stiff. Pour into yolk mixture, and beat well again.

This mixture must be made fresh every day. Use 6-quart Tom and Jerry bowls for a fair day's trade.

**Tom and Jerry, How to Serve.** (use either mug or bar glass)

2 tablespoons of above mixture.

1 wineglass Brandy.

1 pony glass Jamaica Rum.

Fill mug or glass with hot water or hot milk, and stir well with a spoon. Pour mixture from one mug to the other, three or four times, until all the ingredients are thoroughly blended. Top with grated nutmeg, and serve.

**Toddy—Apple, Hot.** (use hot-water glass)

$\frac{1}{2}$  baked apple.

$\frac{1}{2}$  tablespoon sugar.

1 wineglass of Applejack.

Fill glass with hot water and stir well with a spoon. Top with a little grated nutmeg. Leave spoon in the glass when serving.

**Toddy—Brandy.** (use large bar glass)

$\frac{1}{2}$  teaspoon sugar, dissolved in a little water.

1 or 2 ice cubes.

1 wineglass Brandy.

Stir well.

The proper way to serve this drink is to put the spoon in the glass with the dissolved sugar. Hand bottle of Brandy to customer so that he may help himself.

**Toddy—Brandy, Hot.**

Prepare same as Brandy Toddy, using hot water instead of ice.

**Toddy—Gin.** (use large bar glass)

Prepare same as Brandy Toddy, substituting Holland Gin for Brandy.

**Toddy—Old-Fashioned.** (use old style cocktail glass)

1 teaspoon sugar, dissolved in a little Seltzer Water.

2 ice cubes.

1 wineglass Bourbon Whiskey.

Stir gently, and serve with spoon in glass.

**Toddy—Whiskey.** (use large bar glass)

Prepare same as Brandy Toddy, substituting Whiskey for Brandy.

**Whiskey and Bitters.** (use small bar glass)

One dash Angostura Bitters in glass; then throw out the bitters. Hand bottle of Whiskey to customer to let him help himself. Serve ice water on the side.

**Whiskey and Cider.** (use whiskey glass)

Hand bottle of whiskey to customer to take desired portion. Then fill up glass with apple cider. Stir well with a spoon, and serve.

**Whiskey, Hot.** (use hot-water glass)

1 or 2 lumps sugar, dissolved in a little hot water.

1 wineglass Scotch Whiskey.

1 slice lemon.

Fill glass with hot water. Mix well. Squeeze lemon and put in peel. Top with grated nutmeg, and serve.

**White Lion.** (use large bar glass)

1 tablespoon sugar, dissolved in water.

Juice and rind of  $\frac{1}{2}$  lemon.

2 teaspoons raspberry syrup.

1 wineglass St. Croix Rum.

$\frac{1}{2}$  pony glass Curacao.

Fill glass with shaved ice and mix well. Dress with fruit in season, and serve.

**White Plush.** (use small bar glass)

Place in front of customer a bottle of Bourbon or Rye Whiskey, to let him take desired portion. Then fill up glass with fresh milk.

## PARTY DRINKS FOR TWO OR MORE

### Balaklava Nectar. (for a party of fifteen)

Peel the rind of one-half a lemon very thin, shred fine, and place in a punch bowl.

4 tablespoons crushed loaf sugar.

Juice of a lemon.

1 gill Maraschino.

2 bottles Soda Water.

2 bottles Claret.

2 bottles Champagne.

Stir well. Dress with fruit, and serve.

### Bishop—a la Prusse.

1 bottle Port Wine.

$\frac{1}{2}$  pound crushed loaf sugar.

5 good-sized bitter oranges.

Roast oranges until pale brown. Place in a tureen and cover with the sugar, adding three glasses of the Port Wine. Cover tureen and let it stand until the next day. When required for use, put tureen in a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the Port Wine; add the strained juice, and serve warm in glasses.

### Bishop—English. (use small punch bowl)

1 quart Port Wine.

1 orange, stuck well with cloves.

Roast the orange until brown, cut into quarters. Pour over the Port Wine, which was previously heated. Add sugar to taste, and let the mixture simmer for half an hour.

### Cup Burgundy.

$\frac{1}{4}$  glass pitcher cracked ice.

6 or 8 pieces sugar loaf.

1 lemon, sliced.

1 orange, sliced.

4 slices pineapple.

1 pony glass Cognac Brandy.

1 pony Apricotine.

1 pony Curacoa.

1 quart Burgundy.

1 pint Apollinaris.

Mix thoroughly, adding the thin rind of a cucumber. Decorate with fruit, and serve.

### Cup Cambridge Claret.

- 1 bottle Claret.
  - $\frac{1}{2}$  bottle Sherry Wine.
- Mix well, and serve in fancy glass.

### Cup Cider

- 1 pint Cider.
- 1 wineglass Sherry.
- 1 wineglass Brandy.
- 1 wineglass Curacoa.
- 1 piece ice.
- $\frac{1}{2}$  orange.
- Rind of 1 lemon.
- Sugar to taste.

Stir well together. Grate a little nutmeg on top and serve in fancy glasses.

### Cup Champagne—For a Party. (use a large punch bowl)

- 2 wineglasses pineapple syrup.
- 4 or 6 sprigs green balm.
- 1 quart Curacoa.
- 1 pint Chartreuse (green).
- 1 quart Cognac.
- 1 quart Tokay Wine.
- 4 bottles Apollinaris.
- 6 oranges and 2 lemons, sliced.

Stir well together and let stand two hours.

Strain into another bowl, and add

- $\frac{1}{2}$  pineapple, sliced.
- 6 bottles Champagne.

Sweeten to taste and let mixture ferment. Place punch bowl in ice. Stir well, and serve.

### Cup Claret.

- 1 bottle Claret.
- $\frac{1}{2}$  pint cold water.
- 1 tablespoon powdered sugar.
- 1 teaspoon powdered cinnamon, cloves and allspice, mixed.
- Juice of one lemon.

Mix ingredients well, and add the thin rind of the lemon.

### Cup Claret, Hot.

- 2 bottles Claret.
- 6 drops Essence of Ginger.
- 1/2 gill Ginger Syrup.
- 1 quart boiling water.

### Cup Claret. For a Party. (use mixing bowl)

- 10 to 12 pieces loaf sugar.
- 1 bottle Apollinaris.
- 2 lemons, 2 oranges, and 1/2 pineapple, sliced.
- 2 wineglasses Maraschino.

Mix well with a ladle. Place bowl in large dish, packed with ice. When ready to serve, add:

- 4 bottles Claret.
- 1 bottle Champagne, or any other sparkling wine.

Mix well. Decorate with grapes and berries in season, and serve in small glasses.

### Cup Claret. For Party of Twenty.

- 3 bottles Claret.
- 3/4 pint Curacoa.
- 1 pint Sherry.
- 1/2 pint Brandy.
- 2 wineglasses Ratafia or raspberries.
- 3 oranges and 1 lemon, sliced.
- 2 bottles Seltzer Water.
- 3 bottles Soda Water.

Some sprigs of green balm and borage, also rind of cucumber.

Stir well. Sweeten with Capillaire or powdered sugar until it ferments. Let stand one hour and strain. Ice well. Serve in small glasses.

### Cup Claret a la Lord Saltoun.

Peel 1 lemon, fine. Cover with crushed loaf sugar. Pour over it 1 glass of Sherry. Add 1 bottle Claret, a sprig of verbena, and a bottle of Soda Water.



### Cup Claret a la Wilberforce.

- 2 bottles Claret.
- 1 bottle Champagne.
- 1 wineglass Maraschino.

Flavor with sprigs of borage and balm, and sugar to taste.

Ice well. Before serving, add 2 bottles Seltzer Water.

### Cup Crimean a la Wyndham. For a Party of Five.

- 1 bottle Champagne.
- 2 bottles Soda Water.
- 1 large wineglass Maraschino.
- 1/2 large wineglass each Curacoa and Cognac.
- 1 tablespoon crushed loaf sugar.

Macerate the thinly peeled rind of one-half orange with the sugar. Add the Maraschino, Cognac, and Curacoa. Mix thoroughly. Then add the Soda Water and Champagne and finally one-half pound ice. Serve.

### Cup Delight.

- 1 cup black Coffee.
- 1 drink Brandy.
- 1 tablespoon Ice Cream.

Mix well and serve in 6-ounce glass.

### Cup Porter.

- 1 bottle Porter.
- 1 bottle Ale.
- 1 glass Brandy.
- 1 dessert spoon ginger syrup.
- 3 or 4 lumps sugar.
- 1/2 nutmeg, grated.
- 1 teaspoon bi-carbonate of soda.
- 1 cucumber, grated.

Mix well. Pack in ice for one-half hour. Strain before serving.

**Egg Nogg.** For a Party. (3½ gallons)

Twenty fresh eggs.

2½ quarts Brandy.

1 pint Santa Cruz Rum.

2½ gallons rich milk.

2 pounds white sugar.

Separate whites of the eggs from the yolks. Beat each separately with an egg beater. Mix all the ingredients, except the milk and the egg whites, in a large punch bowl. Then pour the milk in gradually, stirring continuously to prevent milk from curdling with the eggs. Grate nutmeg over the top. Lastly, float the whites on top. Decorate with colored sugar. Cool in a tub of ice, and serve.

**Frappe—Champagne.**

Place a bottle in a champagne cooler filled with shaved ice and rock salt. Whirl the bottle until it becomes almost frozen.

**Julep—Pineapple.** For a Party of Six.

Juice of 2 oranges.

1 gill raspberry syrup.

1 gill Maraschino.

1 gill Old Tom Gin.

1 quart bottle sparkling Moselle.

1 pineapple, cut fine.

Put all the ingredients in a glass punch bowl. Add berries in season, ice, and serve in flat glasses.

**Lemonade Powders.**

1 pound powdered loaf sugar.

1 ounce Tartaric or Citric Acid.

Twenty drops Essence of Lemon.

Mix and keep very dry. Two or three teaspoons of this, stirred briskly in a tumbler of water, will make a satisfying glass of lemonade.

If effervescent lemonade be desired, add one-half ounce of bi-carbonate of soda to the powder.

**Mulled Wine with Eggs.** (use a punch bowl)

- 9 fresh eggs.
- 4 tablespoons powdered sugar.
- 1 quart of Port, Claret, or red Burgundy Wine.
- 1 pint water.
- Grated nutmeg to taste.

Beat whites and yolks of eggs separately. Then beat sugar with yolks. Pour into a clean skillet, the wine and half a pint of water. Set this on the fire. Mix the whites and yolks of the eggs in a bowl, with the balance of the water. Beat them together thoroughly. When the wine is boiling, pour it on the mixture in the bowl, add the nutmeg, and stir rapidly. Do not pour the mixture into the wine as the eggs will curdle.

**Negus—Soda.** (use a quart punch bowl)

- 1 pint Port Wine.
- 12 pieces loaf sugar.
- 8 cloves.
- 1 teaspoon nutmeg.

Put ingredients in a clean sauce pan, warm, and stir well. (Do not allow to boil.) Into the warm wine, pour a bottle of plain Soda Water.

**Punch—Ale.**

- 1 quart mild Ale.
- 1 glass White Wine.
- 1 glass Brandy.
- 1 glass Capillaire.
- 1 lemon.

Mix liquors with the juice of the lemon and a portion of the rind peeled very thin. Grate nutmeg on top, and add a bit of toasted bread.

**Punch a la Romain.** For a Party of Fifteen.

- 1 bottle Rum.
- 1 bottle Wine.
- 10 lemons.
- 2 sweet oranges.
- 2 pounds powdered sugar.

Whites of ten eggs, well beaten.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange. Strain through a sieve into a mixing bowl. Slowly add the whites of the eggs, beaten to a foam. Place the bowl on ice for a while, then briskly stir in the rum and wine.

**Punch—Apple.**

In a china-bowl place alternate layers of sliced apples and lemons, each layer being thickly strewn with powdered sugar, until the bowl is half filled. Then pour a bottle of Claret over the fruit and let stand six hours. Pour through a muslin bag, and it is ready to serve.

**Punch—Brandy and Rum, Hot.** For a Party of Fifteen.

- 1 quart Jamaica Rum.
- 1 quart Cognac Brandy.
- 1 pound loaf sugar.
- Juice of 4 lemons.
- 3 quarts boiling water.
- 1 teaspoon nutmeg.

Rub the sugar over the lemons until it has absorbed all oil from the skins. Put the sugar into a punch bowl. Add the ingredients, stirred well together. Then pour the boiling water over them. Stir well. Add the rum, brandy and nutmeg. Mix thoroughly, and serve.

**Punch—Canadian.** For a Small Party.

- 2 quarts Rye Whiskey.
- 1 pint Jamaica Rum.
- 6 lemons, sliced.
- 1 pineapple, sliced.
- 4 quarts water.

Sweeten to taste, and ice before serving.

**Punch—Century Club.**

- 1 pint Santa Cruz Rum.
  - 1 pint Jamaica Rum.
  - 5 pints of water.
- Add lemon juice and sugar to taste.

**Punch—Cider. For a Small Party.**

- 1/2 pint Sherry.
- 1 glass Brandy.
- 1 bottle Cider.
- 1/4 pound sugar.
- Juice of 1 lemon.

Peel half the lemon very thin and pour the Sherry over it. Add sugar, juice of the lemon, the cider, and a little grated nutmeg. Mix well, and pack in ice. When cold, add the Brandy and a few pieces of cucumber rind.

**Punch—Gothic. (use a punch bowl)**

- 4 bottles still Catawba Wine.
- 1 bottle Claret.
- 1 bottle Champagne.
- 3 oranges.
- 10 tablespoons sugar.

Dissolve sugar in the Catawba and Claret Wines. Add juice of the oranges. When mixed, put in ice for an hour or more, then add the Champagne.

**Punch—Imperial. (1 quart of punch)**

- 1 bottle Claret.
- 1 bottle Soda Water.
- 4 tablespoons powdered sugar, dissolved in a little of the Soda Water.
- 1/4 teaspoon grated nutmeg.
- 1 liquor glass Maraschino.
- 1/2 pound ice.
- 3 or four slices of cucumber rind.

Put ingredients in a pitcher, and mix well.

**Punch—Imperial Brandy.** For a Party of  
Twenty.

- 1 gallon of water.
- 3 quarts Brandy.
- 1 pint Jamaica Rum.
- 1½ pounds sugar.
- Juice of 6 lemons.
- 3 oranges, sliced thin.
- 1 pineapple, cut fine.
- 1 gill Curacao.
- 2 gills raspberry syrup.
- Ice, and add berries in season.

Mix ingredients well in a large bowl, and serve.

**Punch—Orange.**

- ¾ pint Rum.
- ¾ pint Brandy.
- ½ pint Porter.
- 3½ pints boiling water.
- ¾ pound loaf sugar.
- 4 oranges.

Steep the rind of two and the juice of four oranges with the sugar, in the water for half an hour. Strain. Add the Porter, Rum and Brandy. More sugar may be added, if it is desired. Add a liquor glass of Curacao or Maraschino, and serve.

**Punch—Oxford.**

- 1 pint Cognac Brandy.
  - 1 pint Old Jamaica Rum.
  - 1 quart orange shrub.
- Mix liquors well. Decorate with fruits in season, and serve.

### PUNCH

- 1¼ gallon mixture will serve 25 people
- 2½ gallon mixture will serve 50 people
- 5 gallon mixture will serve 100 people

**Punch—Pineapple.** For a Party of Ten.

- 4 bottles Champagne.
- 1 pint Jamaica Rum.
- 1 pint of Brandy.
- 1 gill Curacoa.
- Juice of 4 lemons.
- 2 pineapples, sliced.
- Sweeten to taste with pulverized sugar.

Place the sliced pineapple with a quarter pound of sugar in a glass bowl. Let stand until sugar is well saturated. Add other ingredients, except the Champagne. This mixture should stand in ice for about an hour. Then add the Champagne. Decorate with sliced orange and other fruits in season. Serve in champagne glasses.

**Punch—Regent's.** (use punch bowl)

- 1½ pints strong green tea (hot).
- 1½ pints lemon juice.
- 1½ pints Capillaire.
- 1 pint Jamaica Rum.
- 1 pint Brandy.
- 1 pint Batavia Arrack.
- 1 bottle Champagne.
- 1 pint Curacoa.
- 1 pineapple, sliced.
- 2 oranges, sliced.

Mix the ingredients together in a large punch bowl and ice before serving.

**Punch—Rochester.** For a Small Party.

- 2 bottles sparkling Catawba.
- 2 bottles sparkling Isabella.
- 1 bottle Sauterne.
- 2 wineglasses Maraschino.
- 2 wineglasses Curacoa.

Mix ingredients and flavor with ripe strawberries. Should strawberries be out of season, add a few drops of extract of peach or vanilla. Ice in a cooler.

**Punch—Royal.** For a Small Party.

- 1 pint green tea (hot).
  - $\frac{1}{2}$  pint Brandy.
  - $\frac{1}{2}$  pint Jamaica Rum.
  - 1 wineglass Curacoa.
  - 1 wineglass Batavia Arrack.
  - Juice of 2 limes.
  - Slice of lemon.
  - White sugar to taste.
  - 1 gill warm calf's-foot jelly.
- To be partaken of as hot as possible.

**Punch—Spread Eagle.** For a Social Party.

- 1 bottle Whiskey.
  - 1 bottle Monongahela.
- Lemon peel, sugar, and boiling water at discretion.

**Punch—Tea.** (use heated metal bowl)

- $\frac{1}{2}$  pint Brandy.
- $\frac{1}{2}$  pint Rum.
- $\frac{1}{4}$  pound loaf sugar, dissolved in water.
- 1 ounce green tea.
- 1 quart boiling water.
- 1 large lemon.

Seep tea in the water. Warm a silver or other metal bowl until quite hot. Place in it the Brandy, Rum, sugar, and juice of the lemon. The oil from the lemon peel should be extracted by rubbing with the sugar. Set contents of bowl on the fire. While flaming, pour in the tea gradually, stirring with a ladle. It will continue to burn for some time, and should be ladled into glasses that way.

**Shrub—Brandy.** (three quarts)

- 2 quarts Brandy.
- 1 quart Sherry.
- 2 pounds sugar, dissolved in water.
- 5 lemons.

Add the rind of two lemons, and the juice of the five. Mix with the Brandy. Cover closely for three days. Then add the Sherry and sugar. Strain through a jelly bag, and bottle.



**Shrub—Currant.**

1 quart strained currant juice.

1½ pounds sugar.

Boil together slowly for eight or ten minutes, skimming well. Remove from fire. When lukewarm, add a wineglass of preferred liquor to each pint. Bottle tightly.

**Shrub—Raspberry.** (use mixing bowl)

1 quart vinegar.

3 quarts raspberries.

Mix and let stand for a day. Strain and add a pound of sugar to each pint. Boil for half an hour, skimming clear. When cool, add a wineglassful of any preferred liquor to each pint of the Shrub. Two spoons of this mixture in a tumbler of water is an excellent drink in warm weather and in cases of fever.

**Shrub—Rum.** (five gallons)

3 gallons Jamaica Rum.

1 quart orange juice.

1 pint lemon juice.

6 pounds powdered sugar, dissolved in water.

3 pints fresh milk.

Mix together all ingredients except the milk, and let them remain closely covered overnight. Next day boil the milk. When cold, add it to the mixture. Filter through a flannel bag lined with blotting paper. Bottle and cork immediately.

**Velvet—Bottled.** (use punch bowl)

1 bottle Moselle.

½ pint Sherry.

2 tablespoons sugar.

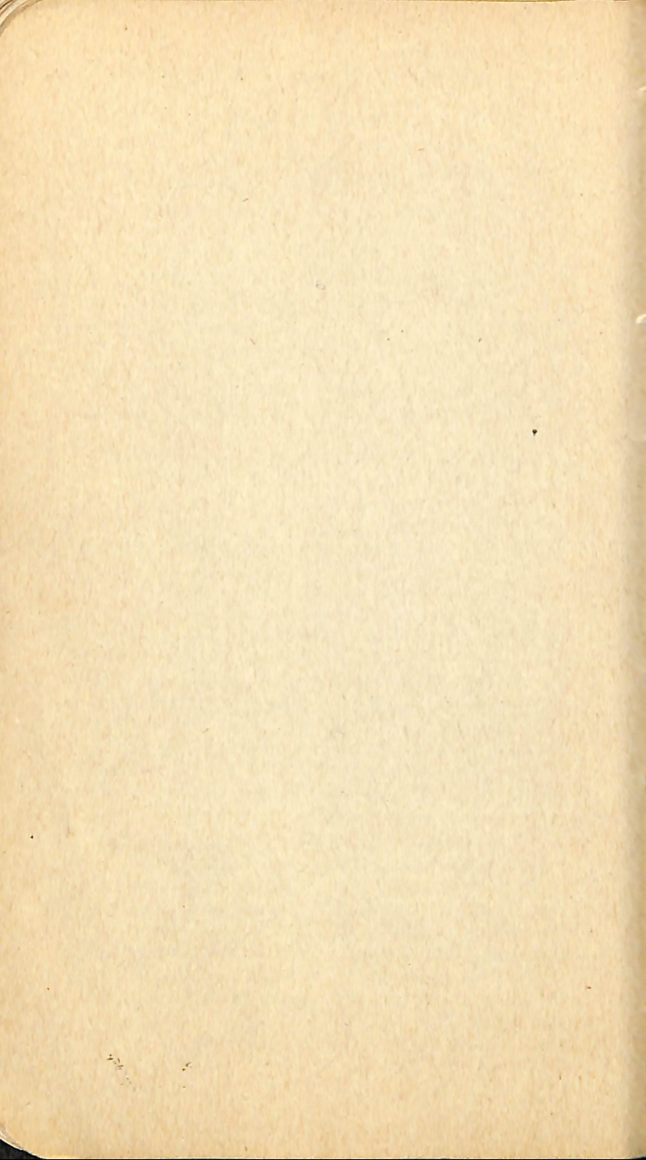
1 lemon.

1 sprig of verbena.

Peel the lemon very thin, using only sufficient rind to give the desired flavor. Add the other ingredients. Strain, and serve.

**Velvet—Champagne.** (use large-sized goblet)

For this drink, a bottle of Champagne and a bottle of Porter must be opened. Fill the glass half full with Porter, the balance with Champagne. Stir slowly with a spoon.



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