

**B**

**uckstone**

**BOOK  
OF  
COCKTAILS**



**Price: SIXPENCE**



"The post has just arrived, Sir."

"Anything interesting?"

"The—ahem—usual crop of rather urgently worded communications from tradesmen, Sir, and a little booklet, Sir, which I took the liberty of writing for — in your name."

"The dickens you did!"

"It's called 'The Pathology of the Hangover,' Sir."

"Tupper — if I were a medieval baron I'd have you hanged from the portcullis. Skim through it, Tupper, and read me the more vital parts."

"It's published by the Rose's Lime Juice people,

Sir—and explains how a hangover can be anticipated and prevented without affecting in any way the pleasure derived from a social evening — or, might I add, Sir — a regimental dinner. It gives actual results of tests on living people."

"H'm. Is the lime juice consumed during — or after?"

"Either, Sir."

"H'm. Send out for some Rose's Lime Juice, Tupper — and — er — pass me the booklet will you. I'd like to study it. And — Tupper —"

"Sir?"

"See that my respected father gets a copy."

**L. ROSE & CO. LTD., 89 Worship Street, London, E.C.2.**

*The*  
BUCKSTONE BOOK  
OF COCKTAILS



FIRST EDITION

BY

“ROBERT” BUCKBY

*Late of Nash's Club*

AND

GEORGE STONE

LE MOULIN D'OR RESTAURANT

27 CHURCH ST.,

SOHO.

*Dedicated to*

*Sir Seymour Hicks*

*The Best 'Mixer'*

*of all*



# PREFACE

## FROM SHAKESPEARE TO COCKTAILS.

By Sir Seymour Hicks.

WHEN Mr. William Shakespeare—who has had so many of his parts murdered that Scotland Yard has long ceased to arrest dull "Dogberrys" and funny "Hamlets"—welcomed hungry guests to one of his historic banquets, he did so, not only with a generous gesture of hospitality, but with something more delightful still—solicitude for their well-being on the morning after.

From the mouth of a gaily decked out page he, probably remembering the culinary efforts of Anne Hathaway, cried, "May good digestion wait on appetite and health, or both." It may, however, be unfair to blame his lady's pasties for this kindly wish, so let us be charitable for once to the wife of a man of genius (though the world is well aware that the majority of these unfortunate women have never been anything but profoundly stupid individuals) and suppose it likely that as the Bard sat scribbling in an almost indecipherable hand immortal verse for mortal "Rogues and Vagabonds," he dipped his goose quill into some local potent liquor,

other than his usual "sack," some palate-tickler known only to himself and a favoured few.

On reflection, I think it is sound to assume this to have been the case, for the words "digestion, appetite and health" occurring as they do in a single sentence, must surely have had much to do with help gained from an aperitif of Elza's day.

Maybe it was a "Darnley" offered to a Rizzio, a "Charles' Head" to Cromwell or a "Good Queen Bess" to a hoping Raleigh that set the poet's blood a-tingle, and so, when writing of the twilight hour on the eve of "Bosworth's Rose-trod field" as "Cockshut time," may not he have meant "Cocktail time"?

This is quite feasible, for the corrupting hand of Caxton and his mates, always anxious to collaborate, quite easily may have clipped the "tail" off the village cock and supplied "shot" in preference. But if so sad a happening can have been that the gentle blending of delicious mixtures were unknown to the "Giants" of remembered periods, let not our sorrow for their loss of strange delights make us less thankful for the gold that's poured from the "Tinted glasses of Georgian Times."

Without the "Bread"—What of the Man?  
Without the Milk—What of the Baby?  
Without the "Cocktail"—What of the Dinner?

For never let it be supposed that food alone was ever the whole evening's entertainment.

Garnish without talk the greyest caviare that once sought silver sanctuary in Crimean waters, or the rarest tongue that ever trembled in an ortalan's throat. Garnish these greatest of Nature's delicacies with dullness, and mental night will fall upon the "Entrée" and sleep woo gently the partaker of sweeter things. It is King Cocktail who stands sentinel before the entrance to "Old Rip's" "Sleepy Hollow" and it is he who many a time and oft decorates a quite indifferent "chef."

It is this genial monarch, too, who transforms the timid lover into a persistent "Romeo," the bashful virgin into a Victorian spinster eager for adventure, and places into the hands of veteran Casanovas posies of memory bound with the faded triumphs of yester year.

With King Cocktail as pre-meal host, strangers become friends, platitudes—epigrams, and the disappointed borrowers, grateful enemies.

So here's to the makers and the shakers,  
those gay designers of linings for either  
new or well-worn interiors—Let us be  
grateful to them for:—

The Ills they Combat,  
The pains they Allay, and  
The Stupidity they Conceal

All hail to them, these super magicians  
who manufacture generosity in the driest  
of Martinis and from the lips of a "White  
Lady" a never-to-be-forgotten kiss.

Within the pages of this little book of  
quality "and quantro" will be discovered  
antidotes for the dullest of luncheons and  
the most funereal of dinner parties.

Prescriptions for the Palace, and the  
humble dwelling alike. So make them up,  
and drink them up, happily, at home.  
Though if on journey bent to less domestic  
places, halt at the Sign of the Moulin d'Or,  
an Hostelry not far removed from a street  
called "Church" in London's own Soho, and  
quaff a stirrup to its host—a charming lady  
whose heart is anything but "Stone."

*Cydon Kicks*



# COCKTAILS

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## 1. Abbey Cocktail.

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Lillet,  $\frac{1}{4}$  Orange Juice, dash of Angostura Bitters.

Shake and strain.

## 2. Adam and Eve Cocktail.

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Lillet, dash of Calvados.

Shake and strain.

## 3. Adonis Cocktail.

$\frac{2}{3}$  Sherry,  $\frac{1}{3}$  French Vermouth, dash of Orange Bitters.

Shake and strain.

## 4. Affinity Cocktail.

$\frac{1}{3}$  Scotch Whisky,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Italian Vermouth, dash Angostura Bitters.

Shake and strain. Squeeze a piece of lemon peel on top.

## 5. After Supper Cocktail.

$\frac{1}{2}$  Apricot Brandy,  $\frac{1}{2}$  Curaçao, dash of lemon juice.

Shake and strain.

## 6. Alexander Cocktail.

$\frac{1}{3}$  Brandy,  $\frac{1}{3}$  Crème de Cocoa,  $\frac{1}{3}$  cream.

Shake and strain.



**7. Ali Baba Cocktail.**

$\frac{1}{3}$  French Vermouth,  $\frac{2}{3}$  Gin, dash of Orange Bitters, rind of whole orange.

Shake and strain.

**8. Alice Mine Cocktail.**

$\frac{1}{2}$  Kummel,  $\frac{1}{2}$  Italian Vermouth, dash of Scotch Whisky.

Shake and strain.

**9. Allies Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, dash of Kummel.

Shake and strain.

**10. Andy Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Italian Vermouth, dash of Angostura Bitters, dash of Absinthe.

Shake and strain. Squeeze a piece of lemon peel on top.

**11. Angel Face Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Apricot Brandy,  $\frac{1}{3}$  Calvados.

Shake and strain.

**12. Apple Blossom Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  orange juice, dash of Calvados.

Shake and strain.

**13. Applejack Cocktail.**

Glass of Calvados, 4 dashes Orange Bitters.

Shake and strain. Squeeze a piece of lemon peel on top.

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# BACARDI

THE CUBAN SPIRIT

**14. Apple Pie Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Italian Vermouth, dash of lemon juice, dash of Grenadine, dash of Apricot Brandy.

Shake and strain.

**15. Atta Boy Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, dash of Grenadine.

Shake and strain.

**16. Aviator Cocktail.**

$\frac{3}{4}$  Calvados,  $\frac{1}{4}$  Rose's Lime Juice, dash of Grenadine, dash of Absinthe.

Shake and strain.

**17. Babbies' Special Cocktail.**

$\frac{2}{3}$  Apricot Brandy,  $\frac{1}{3}$  cream, dash of Gin.

Shake and strain.

**18. Bacardi Cocktail.**

$\frac{3}{4}$  Bacardi Rum,  $\frac{1}{4}$  lemon juice, dash of Grenadine.

Shake and strain.

**19. Balloon Cocktail.**

$\frac{2}{3}$  Scotch Whisky,  $\frac{1}{3}$  Lillet, piece of orange peel.

Shake and strain.

**20. Bamboo Cocktail.**

$\frac{1}{2}$  Sherry,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth.

Shake and strain. Squeeze piece of lemon peel on top.

**21. Barbary Coast Cocktail.**

$\frac{1}{4}$  Gin,  $\frac{1}{4}$  Scotch Whisky,  $\frac{1}{4}$  Crème de Cacao,  $\frac{1}{4}$  cream.

Shake and strain.

**22. Baron Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, dash of Curaçao, dash of Italian Vermouth.

Shake and strain.

**23. Barry Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, dash Angostura Bitters, dash of Crème de Menthe.

Shake and strain.

**24. Barton Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Calvados,  $\frac{1}{4}$  Scotch Whisky.

Shake and strain.

**25. Beauty Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth, teaspoonful sugar, white of egg, dash of Absinthe.

Shake and strain.



**26. Beauty Spot Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth, dash of orange juice, dash of Grenadine (in glass).

Shake and strain.

**27. Belmont Cocktail.**

$\frac{3}{4}$  Gin,  $\frac{1}{4}$  cream, dash of Grenadine.

Shake and strain.

**28. Bennett Cocktail.**

$\frac{3}{4}$  Gin,  $\frac{1}{4}$  Rose's Lime Juice, 2 dashes of Angostura Bitters.

Shake and strain.

**29. Bentley Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{2}$  Dubonnet.

Shake and strain.

**30. Bermudiana Rose Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Apricot Brandy, dash of Grenadine, dash of lemon juice.

Shake and strain.

**31. Between the Sheets Cocktail.**

$\frac{1}{3}$  Brandy,  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  Bacardi Rum, dash of lemon juice.

Shake and strain.

**32. Biffy Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Caloric Punch,  $\frac{1}{4}$  lemon juice.

Shake and strain.

**33. Blackthorne Cocktail.**

$\frac{1}{2}$  Irish Whisky,  $\frac{1}{2}$  French Vermouth, 3 dashes Angostura Bitters, 3 dashes Absinthe.

Shake and strain.

**34. Bloodhound Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth, 2 or 3 crushed strawberries.

Shake and strain.

**35. Blood and Sand Cocktail.**

$\frac{1}{4}$  Scotch Whisky,  $\frac{1}{4}$  Cherry Brandy,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{4}$  orange juice.

Shake and strain.

**36. Bolo Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  lemon juice, teaspoonful sugar.

Shake and strain.

**37. Bombay Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth, 2 dashes Curaçao, dash Absinthe.

Shake and strain.

**38. Boomerang Cocktail.**

$\frac{1}{3}$  Rye Whisky,  $\frac{1}{3}$  Caloric Punch,  $\frac{1}{3}$  French Vermouth, dash of lemon juice, dash of Angostura Bitters.

Shake and strain.

**39. Booster Cocktail.**

Glass of Brandy, 4 dashes Curaçao, white of egg.

Shake and strain. Grate a little nutmeg on top.

**40. Bosom Caresser Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{3}$  Curaçao, dash of Grenadine, yolk of egg.

Shake and strain.

**41. Brandy Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth, dash of Angostura Bitters.

Shake and strain.

**42. Brazil Cocktail.**

$\frac{1}{2}$  Sherry,  $\frac{1}{2}$  French Vermouth, dash of Angostura Bitters, dash of Absinthe.

Shake and strain.

**43. Breakfast Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Grenadine, white of egg.

Shake and strain.

**44. Bronx Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  orange juice,  $\frac{1}{8}$  French Vermouth,  $\frac{1}{8}$  Italian Vermouth.

Shake and strain.

**45. Bronx Terrace Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Rose's Lime Juice.

Shake and strain.

**46. Brown Cocktail.**

$\frac{2}{3}$  Rye Whisky,  $\frac{1}{3}$  Gin, dash of Orange Bitters.

Shake and strain.

**47. Brunelle Cocktail.**

$\frac{3}{4}$  lemon juice,  $\frac{1}{4}$  Absinthe,  $\frac{1}{2}$ -teaspoonful sugar.

Shake and strain.

**48. Buds Special.**

$\frac{2}{3}$  Cointreau,  $\frac{1}{3}$  cream, dash of Angostura Bitters.

Shake and strain.

**49. Bunny Hug Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Scotch Whisky,  $\frac{1}{3}$  Absinthe.

Shake and strain.

**50. Busch Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, dash of Calvados.

Shake and strain.

**51. B.V.D. Cocktail.**

$\frac{1}{3}$  Bacardi Rum,  $\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth.

Shake and strain.

**52. Calvados Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{3}$  orange juice,  $\frac{1}{8}$  Cointreau,  $\frac{1}{8}$  Orange Bitters.

Shake and strain.

**53. Campden Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  Lillet.

Shake and strain.

**54. Canadian Cocktail.**

$\frac{1}{2}$  Curaçao,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  sugar, dash of Rum.

Shake and strain.

**55. Canvas Back Cocktail.**

$\frac{1}{2}$  Scotch Whisky,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{8}$  Gin, dash of lemon juice, dash of Curaçao, dash of Angostura Bitters.

Shake and strain.

**56. Castle Dip Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{2}$  White Crème de Menthe, dash of Absinthe.

Shake and strain.

**57. Chaparra Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Italian Vermouth, dash of lemon juice, teaspoonful of sugar.

Shake and strain.

**58. Cherry Blossom Cocktail.**

$\frac{1}{2}$  Cherry Brandy,  $\frac{1}{4}$  Brandy, dash of lemon juice, dash of Curaçao, dash of Grenadine.

Shake and strain.



**59. Church Parade Cocktail.**

$\frac{2}{3}$  Plymouth Gin,  $\frac{1}{3}$  French Vermouth, dash of Curaçao, dash of orange juice.

Shake and strain.

**60. Claridge Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Apricot Brandy,  $\frac{1}{3}$  Cointreau.

Shake and strain.

**61. Clifton Cocktail.**

$\frac{1}{2}$  Canadian Club Whisky,  $\frac{1}{2}$  French Vermouth, dash of Angostura Bitters, dash of Curaçao.

Shake and strain.

**62. Clover Club Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Grenadine, white of egg, dash of lemon juice.

Shake and strain.

**63. C.O.D. Cocktail.**

Glass of Gin, slice of grape fruit, dash of Grenadine.

Shake and strain.

**64. Cold Deck Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{4}$  White Crème de Menthe.

Shake and strain.

**65. Commodore Cocktail.**

$\frac{3}{4}$  Canadian Club Whisky,  $\frac{1}{4}$  Rose's Lime Juice.

Shake and strain.

**66. Cooperstown Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, sprig of fresh mint.

Shake and strain.

**67. Cordova Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, teaspoonful of cream, dash of Absinthe.

Shake and strain.

**68. Coronation Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Dubonnet,  $\frac{1}{3}$  French Vermouth.

Shake and strain.

**69. Corpse Reviver Cocktail (1).**

$\frac{1}{3}$  Brandy,  $\frac{1}{3}$  orange juice,  $\frac{1}{3}$  lemon juice, dash of Angostura Bitters.

Shake and strain. Pour into tumbler and fill with Champagne.

**70. Corpse Reviver Cocktail (2).**

$\frac{1}{4}$  Gin,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  Lillet, dash of Absinthe.

Shake and strain.

**71. Corpse Reviver Cocktail (3).**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{4}$  Calvados.

Shake and strain.

**72. Coue Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Italian Vermouth, dash of Rye Whisky, dash of Cherry Brandy.

Shake and strain.

**73. Cowboy Cocktail.**

$\frac{2}{3}$  Whisky (Scotch),  $\frac{1}{3}$  cream.

Shake and strain.

**74. Crow Cocktail.**

$\frac{1}{3}$  Scotch Whisky,  $\frac{2}{3}$  lemon juice, dash of Grenadine.

Shake and strain.

**75. Cuban Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  Apricot Brandy,  $\frac{1}{4}$  lemon juice.

Shake and strain.

**76. Cuban Manhattan Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Martini Vermouth, 2 dashes of Angostura Bitters.

Shake and strain.

**77. Culross Cocktail.**

$\frac{1}{3}$  Bacardi Rum,  $\frac{1}{3}$  Lillet,  $\frac{1}{3}$  Apricot Brandy, dash of lemon juice.

Shake and strain.

**78. Daiqueri Cocktail.**

$\frac{2}{3}$  Bacardi Rum,  $\frac{1}{3}$  orange juice,  $\frac{1}{3}$  lemon juice,  $\frac{1}{2}$ -teaspoonful sugar.

Shake and strain.

**79. Damn the Weather Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  Italian Vermouth, 3 dashes of Curaçao.

Shake and strain.

**80. Dandy Cocktail.**

$\frac{1}{2}$  Canadian Club Whisky,  $\frac{1}{2}$  Dubonnet, dash of Cointreau, dash of Angostura Bitters, piece of lemon peel, piece of orange peel.  
Shake and strain.

**81. Darb Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Apricot Brandy,  $\frac{1}{3}$  French Vermouth, dash of lemon juice.  
Shake and strain.

**82. Davis Cocktail.**

$\frac{1}{2}$  Jamaica Rum,  $\frac{1}{2}$  French Vermouth, dash of lemon juice, 2 dashes of Grenadine.  
Shake and strain.

**83. Deauville Cocktail.**

$\frac{1}{4}$  Brandy,  $\frac{1}{4}$  Calvados,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  lemon juice.  
Shake and strain.

**84. Dempsey Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Calvados, 2 dashes of Absinthe, 2 dashes of Grenadine.  
Shake and strain.

**85. Depth Bomb Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{2}$  Brandy, 4 dashes Grenadine, 1 dash of lemon juice.  
Shake and strain.

**86. Depth Charge Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Lillet, 2 dashes of Absinthe.  
Shake and strain.

**87. De Rigueur Cocktail.**

$\frac{1}{2}$  Scotch Whisky,  $\frac{1}{4}$  grape fruit juice,  $\frac{1}{4}$  Honey.

Shake and strain.

**88. Devil's Cocktail.**

$\frac{1}{2}$  Port Wine,  $\frac{1}{2}$  French Vermouth, 2 dashes lemon juice.

Shake and strain.

**89. Diamond Cocktail.**

$\frac{1}{3}$  Jamaica Rum,  $\frac{1}{3}$  Gin,  $\frac{1}{3}$  Curaçao.

Shake and strain.

**90. Diana Cocktail.**

Fill a port glass full of ice, pour in  $\frac{3}{4}$  White Crème de Menthe,  $\frac{1}{4}$  Brandy.

**91. Dikki Dikki Cocktail.**

$\frac{2}{3}$  Calvados,  $\frac{1}{3}$  Caloric Punch,  $\frac{1}{3}$  grape fruit juice.

Shake and strain.

**92. Dimention Cocktail.**

$\frac{1}{2}$  Crème de Cacao,  $\frac{1}{4}$  Brandy,  $\frac{1}{4}$  White Crème de Menthe.

Shake and strain.

**93. Docker Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  Dubonnet, dash of Orange Bitters.

Shake and strain.



**94. Doctor Cocktail.**

$\frac{2}{3}$  Caloric Punch,  $\frac{1}{8}$  orange juice,  $\frac{1}{8}$  lemon juice.

Shake and strain.

**95. Dodge Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Cointreau, dash of grape juice.

Shake and strain.

**96. Dolly O'Dare Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, 6 dashes of Apricot Brandy, piece of orange peel.

Shake and strain.

**97. Dover Patrol Cocktail.**

$\frac{1}{3}$  Grenadine,  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  Plymouth Gin.

Pour into glass in this order. Do not mix. Do not ice.

**98. Dubonnet Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Dubonnet.

Shake and strain.

**99. Duke of Marlborough Cocktail.**

$\frac{1}{2}$  Sherry,  $\frac{1}{2}$  Italian Vermouth, 3 dashes of Orange Bitters.

Shake and strain.

**100. Dunlop Cocktail.**

$\frac{2}{3}$  Jamaica Rum,  $\frac{1}{3}$  Sherry, dash of Angostura Bitters.

Shake and strain.

**101. Dutch Charlie Cocktail.**

$\frac{1}{3}$  Canadian Club Whisky,  $\frac{1}{3}$  Dubonnet,  $\frac{1}{3}$  Italian Vermouth, 2 dashes of Angostura Bitters.

Shake and strain.

**102. Eddie Brown Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Lillet, 2 dashes of Apricot Brandy,  
Shake and strain.

**103. Emerald Cocktail.**

$\frac{1}{2}$  Irish Whisky,  $\frac{1}{2}$  Italian Vermouth, 1 dash of Orange Bitters.

Stir.

**104. Ethel Cocktail.**

$\frac{1}{3}$  Apricot Brandy,  $\frac{1}{3}$  Curaçao,  $\frac{1}{3}$  White Crème de Menthe.

Shake and strain.

**105. Evans Cocktail.**

Glass Rye Whisky, dash of Curaçao, dash of Apricot Brandy.

Stir.

**106. Everything But, Cocktail.**

$\frac{1}{4}$  Scotch Whisky,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  lemon juice, 1 egg, dash of Apricot Brandy, teaspoonful sugar.

Shake and strain.

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ANNUAL SUBSCRIPTION  
FIVE SHILLINGS

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*Headquarters:*

8, LITTLE PULTENEY ST., W.1.

*Phones:*  
*GERrard*  
3450-6726.

*Apply*  
*Hon.*  
*Secretary.*



**107. Express Cocktail.**

$\frac{1}{2}$  Scotch Whisky,  $\frac{1}{2}$  Italian Vermouth, dash of Orange Bitters.

Shake and strain.

**108. Fair and Warmer Cocktail.**

$\frac{2}{3}$  Bacardi Rum,  $\frac{1}{3}$  Italian Vermouth, 2 dashes of Curaçao.

Shake and strain.

**109. Fairbanks Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Apricot Brandy,  $\frac{1}{3}$  French Vermouth, dash of lemon juice, dash of Grenadine.

Shake and strain. Serve with cherry.

**110. Fairy Belle Cocktail.**

$\frac{3}{4}$  Gin,  $\frac{1}{4}$  Apricot Brandy, white of egg, dash of Grenadine.

Shake and strain. Serve in Port glass.

**111. Fallen Angel Cocktail.**

Glass of Gin, dash of Angostura Bitters, juice of 1 lemon, 2 dashes of Crème de Menthe.

Shake and strain.

**112. Favourite Cocktail.**

$\frac{1}{3}$  Apricot Brandy,  $\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, dash of lemon juice.

Shake and strain.



**113. Fifth Avenue Cocktail.**

$\frac{1}{3}$  Crème de Cacao,  $\frac{1}{3}$  Apricot Brandy,  $\frac{1}{3}$  cream.

Pour into liqueur glass without mixing.  
Do not ice.

**114. Fine and Dandy Cocktail.**

$\frac{1}{2}$  Plymouth Gin,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  lemon juice,  
dash of Angostura Bitters.

Shake and strain.

**115. Five Fifteen Cocktail.**

$\frac{1}{3}$  Curaçao,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  cream.

Shake and strain.

**116. Fizzes** (see "Long Drinks" end of book).

**117. Flips.**

1 egg,  $\frac{1}{2}$ -tablespoonful sugar, glass of either  
Port, Sherry, Whisky, Rum or Brandy.

Shake well and strain into medium-sized  
glass, and grate a little nutmeg on top.

**118. Fluffy Ruffles Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Italian Vermouth, piece  
of lemon peel.

Shake and strain.

**119. Four Flush Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{4}$  Swedish Punch,  $\frac{1}{4}$  French  
Vermouth, dash of Grenadine.

Shake and strain.

**120. Fox Shot Cocktail.**

2/5 Gin, 1/5 Brandy, 1/5 Italian Vermouth,  
1/5 Angostura Bitters.  
Stir and strain.

**121. Fox Trot Cocktail.**

Glass of Bacardi Rum, juice of  $\frac{1}{2}$  a lemon,  
2 dashes of Curaçao.  
Shake and strain.

**122. Frankenjack Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$   
Apricot Brandy.  
Shake and strain.

**123. Frank Hill Cocktail.**

$\frac{1}{2}$  Cherry Brandy,  $\frac{1}{2}$  Brandy.  
Shake and strain. Squeeze a piece of lemon  
peel on top.

**124. Frank Sullivan Cocktail.**

$\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Brandy,  $\frac{1}{4}$   
Lillet.  
Shake and strain.

**125. French Canadian Cocktail.**

$\frac{1}{2}$  Canadian Whisky,  $\frac{1}{2}$  French Vermouth,  
dash of Absinthe.  
Stir well and strain.

**126. Full House Cocktail.**

$\frac{1}{2}$  Bacardi,  $\frac{1}{4}$  Caloric Punch,  $\frac{1}{4}$  French Ver-  
mouth.  
Shake and strain.

**127. Gangster Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Curaçao, piece of lemon peel.  
Shake and strain. Add cherry.

**128. Gazette Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Italian Vermouth, teaspoonful  
sugar syrup, teaspoonful lemon juice.  
Shake and strain.

**129. Gene Tunney Cocktail.**

$\frac{2}{3}$  Plymouth Gin,  $\frac{1}{3}$  French Vermouth, dash  
of orange juice, dash of lemon juice.  
Shake and strain.

**130. Gilroy Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Cherry Brandy,  $\frac{1}{3}$  lemon juice  $\frac{1}{3}$   
French Vermouth, dash of Orange Bitters.  
Shake and strain.

**131. Gimlet Cocktail.**

$\frac{1}{2}$  Plymouth Gin,  $\frac{1}{2}$  Rose's Lime Juice  
Cordial.  
Stir and serve in same glass.

**132. Gin Cocktail.**

Glass of Gin, 4 dashes of Orange Bitters.  
Shake and strain.

**133. Gloom Chaser Cocktail.**

$\frac{1}{4}$  Grand Marnier,  $\frac{1}{4}$  Curaçao,  $\frac{1}{4}$  lemon juice,  
 $\frac{1}{4}$  Grenadine.  
Shake and strain.

**134. Golden Dawn Cocktail.**

$\frac{1}{4}$  orange juice,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  Calvados,  $\frac{1}{4}$  Apricot Brandy.

Shake and strain. When poured out add a little Grenadine.

**135. Gradeal Cocktail.**

$\frac{1}{2}$  Bacardi,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  Apricot Brandy.

Shake and strain.

**136. Grand Royal Clover Club Cocktail.**

Glass of Gin, 1 egg, juice of  $\frac{1}{2}$  a lemon, tablespoonful of Grenadine.

Shake and strain.

**137. Grand Slam Cocktail.**

$\frac{1}{2}$  Caloric Punch,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth.

Shake and strain.

**138. Grape Vine Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  grape juice,  $\frac{1}{4}$  lemon juice, dash of Grenadine.

Shake and strain.

**139. Great Guns Cocktail.**

$\frac{1}{4}$  Sherry,  $\frac{1}{2}$  Dubonnet,  $\frac{1}{4}$  French Vermouth, 2 dashes Angostura Bitters.

Shake and strain. Squeeze a piece of lemon peel on top. Add cherry.

**140. Great Secret Cocktail.**

$\frac{2}{3}$  Plymouth Gin,  $\frac{1}{3}$  Lillet, dash of Angostura Bitters.

Shake and strain. Squeeze a piece of orange peel on top.

**141. Green Devil Cocktail.**

$\frac{2}{3}$  Plymouth Gin,  $\frac{1}{3}$  Green Curaçao, dash of lemon juice.

Shake and strain.

**142. Green Room Cocktail.**

$\frac{2}{3}$  French Vermouth,  $\frac{1}{3}$  Brandy, 2 dashes of Curaçao.

Shake and strain.

**143. Guards' Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Italian Vermouth, 2 dashes of Curaçao.

Shake and strain.

**144. Harrison Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  lemon juice, teaspoonful Angostura Bitters,  $\frac{1}{2}$ -teaspoonful sugar.

Shake and strain.

**145. Hart Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Dubonnet,  $\frac{1}{3}$  Italian Vermouth.

Shake and strain.

**146. Havana Cocktail.**

$\frac{1}{2}$  Apricot Brandy,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  Caloric Punch.

Shake and strain.



**147. Hawaiian Cocktail.**

4 parts Gin, 2 parts orange juice, 1 part Curaçao.

Shake and strain.

**148. Hesitation Cocktail.**

$\frac{3}{4}$  Caloric Punch,  $\frac{1}{4}$  Canadian Club Whisky, dash of lemon juice.

Shake and strain.

**149. Hollywood Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth, 2 dashes Curaçao.

Shake and strain. Squeeze a piece of lemon peel on top. Add cherry.

**150. Honeymoon Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{2}$  Benedictine, dash of lemon juice, 3 dashes of Curaçao.

Shake and strain.

**151. "Hoots Mon" Cocktail.**

$\frac{1}{2}$  Scotch Whisky,  $\frac{1}{4}$  Lillet,  $\frac{1}{4}$  Italian Vermouth.

Shake and strain.

**152. Hoop-la Cocktail.**

$\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  Brandy,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Lillet.

Shake and strain.

**153. Hop Toad Cocktail.**

$\frac{3}{4}$  Apricot Brandy,  $\frac{1}{4}$  lemon juice.  
Shake and strain.

**154. Houla Houla Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  orange juice, dash of Curaçao.

**155. Hundred Per Cent. Cocktail.**

$\frac{2}{3}$  Caloric Punch,  $\frac{1}{6}$  orange juice,  $\frac{1}{6}$  lemon juice, 2 dashes of Grenadine.  
Shake and strain.

**156. Hunter Cocktail.**

$\frac{2}{3}$  Seagram's Rye Whisky,  $\frac{1}{3}$  Cherry Brandy.  
Stir.

**157. Hurricane Cocktail.**

$\frac{1}{4}$  Whisky,  $\frac{1}{4}$  Crème de Menthe,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  lemon juice.  
Shake and strain.

**158. Ika Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  lemon juice.

Shake and strain. Squeeze a piece of lemon peel on top.

**159. Irish Cocktail.**

$\frac{1}{2}$  glass of Irish Whisky, 2 dashes of Absinthe, 2 dashes of Curaçao, 1 dash of Angostura Bitters.

Stir and strain. Squeeze a piece of orange peel on top. Add olive.

**160. Italian Cocktail.**

$\frac{3}{4}$  Italian Vermouth,  $\frac{1}{4}$  orange juice, 2 dashes of Angostura Bitters.

Shake and strain. Squeeze a piece of orange peel on top.

**161. Jack Rose Cocktail.**

$\frac{3}{4}$  Calvados,  $\frac{1}{4}$  Grenadine, juice of  $\frac{1}{2}$  lemon.

Shake and strain.

**162. Jackson Cocktail.**

$\frac{1}{2}$  Dubonnet,  $\frac{1}{2}$  Orange Gin, 2 dashes of Orange Bitters.

Stir.

**163. Japanese Cocktail.**

$\frac{1}{2}$  Rye Whisky,  $\frac{1}{2}$  Italian Vermouth, 2 dashes of Curaçao, 2 dashes of Grenadine.

Shake and strain.

**164. Jesmond Cocktail.**

$\frac{2}{3}$  Irish Whisky,  $\frac{1}{3}$  Rose's Lime Juice, dash of Angostura Bitters.

Shake and strain.

**165. Jimmy Blanc Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Lillet, 3 dashes of Dubonnet.

Shake and strain. Squeeze a piece of orange peel on top.

**166. Jockey Club Cocktail.**

$\frac{3}{4}$  Gin, 4 dashes of lemon juice, 1 dash of Angostura Bitters, 1 dash of Orange Bitters, 2 dashes of Crème de Noyeau.

Shake and strain.

**167. John McClintock Cocktail.**

$\frac{1}{4}$  Gin,  $\frac{1}{4}$  Curaçao,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  rum, dash of Grenadine.

Stir.

**168. John Wood Cocktail.**

$\frac{1}{2}$  Italian Vermouth,  $\frac{1}{4}$  Irish Whisky,  $\frac{1}{4}$  lemon juice, dash of Kummel, dash of Angostura Bitters.

Shake and strain.

**169. J.O.S. Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Italian Vermouth,  $\frac{1}{3}$  French Vermouth, dash of Brandy, dash of Orange Bitters, dash of Rose's Lime Juice.

Shake and strain. Squeeze a piece of lemon peel on top.

**170. Jouprey Cocktail.**

$\frac{1}{2}$  French Vermouth,  $\frac{1}{2}$  Cherry Brandy, 3 dashes of Angostura Bitters.

Stir.

**171. Journalist Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Italian Vermouth,  $\frac{1}{3}$  French Vermouth, dash of Angostura Bitters, 2 dashes of lemon juice, 2 dashes of Curaçao.

Shake and strain.

**172. The Judge Jnr. Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Bacardi Rum,  $\frac{1}{3}$  lemon juice, dash of Grenadine,  $\frac{1}{2}$ -teaspoonful sugar.  
Shake and strain.

**173. Judgette Cocktail.**

$\frac{1}{3}$  Peach Brandy,  $\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, dash of Rose's Lime Juice.  
Shake and strain.

**174. Kicker Cocktail.**

$\frac{2}{3}$  Bacardi Rum,  $\frac{1}{3}$  Calvados, 2 dashes of Italian Vermouth.  
Shake and strain.

**175. Kina Cocktail.**

$\frac{1}{4}$  Lillet,  $\frac{1}{2}$  Gin,  $\frac{1}{4}$  Italian Vermouth.  
Shake and strain.

**176. Knock-Out Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Absinthe,  $\frac{1}{3}$  French Vermouth, dash of White Crème de Menthe.  
Shake and strain.

**177. Lido Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, 2 dashes of Apricot Brandy.  
Shake and strain. Serve with cherry.

**178. Little Devil Cocktail.**

$\frac{1}{6}$  Gin,  $\frac{1}{6}$  Bacardi Rum,  $\frac{1}{6}$  Caloric Punch,  $\frac{1}{6}$  Cointreau,  $\frac{1}{6}$  orange juice,  $\frac{1}{6}$  lemon juice.  
Shake and strain.



**179. Locomotive Cocktail.**

Glass of Port Wine, yolk of 1 egg, tea-spoonful of honey, dash of Curaçao.

Shake and strain. Use medium-sized glass.

**180. Lulu's Favourite Cocktail.**

$\frac{1}{2}$  Cointreau,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  orange juice.

Shake and strain.

**181. Lutkins Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, 2 dashes of Apricot Brandy, 2 dashes of orange juice.

Shake and strain.

**182. Magnolia Blossom Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  cream,  $\frac{1}{4}$  lemon juice.

Shake and strain.

**183. Mah Jongg Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  Bacardi Rum.

Shake and strain.

**184. Maiden's Blush Cocktail.**

Glass of Gin, 4 dashes of Grenadine, 4 dashes of Curaçao, dash of lemon juice.

Shake and strain.

**185. Maiden's Prayer Cocktail.**

$\frac{1}{2}$  Cointreau,  $\frac{1}{2}$  Gin, dash of orange juice, dash of lemon juice.

Shake and strain.

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# Eve

Ladies' Hairdresser



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**186. Mainbrace Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  grape juice.  
Shake and strain.

**187. Manhattan Cocktail.**

$\frac{1}{2}$  Canadian Club Whisky,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{4}$  French Vermouth.  
Stir

**188. Marconi Cocktail.**

$\frac{2}{3}$  Calvados,  $\frac{1}{3}$  Italian Vermouth.  
Shake and strain.

**189. Marqueray Cocktail.**

$\frac{1}{2}$  Rose's Lime Juice,  $\frac{1}{2}$  Gin, white of egg,  
dash of Absinthe, 2 dashes of Grenadine.  
Shake and strain.

**190. Martini Cocktail (Dry).**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Martini Dry Vermouth.  
Shake and strain.

**191. Martini Cocktail (Medium).**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Martini Italian Vermouth,  $\frac{1}{3}$  Dry  
Martini Vermouth.  
Shake and strain.

**192. Martini Cocktail (Sweet).**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Martini Italian Vermouth.  
Shake and strain.

**193. Mauser Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, dash of Calvados.

Shake and strain.

**194. Melba Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Caloric Punch, juice of  $\frac{1}{2}$  a lemon (or lime), 2 dashes of Grenadine, 2 dashes of Absinthe.

Shake and strain.

**195. Mickie Walker Cocktail.**

$\frac{3}{4}$  Scotch Whisky,  $\frac{1}{4}$  Italian Vermouth, 1 dash of Grenadine, 1 dash of lemon juice.

Shake and strain.

**196. Millionaire Cocktail.**

$\frac{1}{2}$  Rye Whisky,  $\frac{1}{4}$  Grenadine,  $\frac{1}{4}$  Curaçao, white of egg.

Shake and strain.

**197. Modern Cocktail.**

Glass of Scotch Whisky, dash of lemon juice, dash of Orange Bitters, dash of Absinthe, 2 dashes of Jamaica Rum.

Shake and strain.

**198. Monkey Gland Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  orange juice, dash of Absinthe, dash of Grenadine.

Shake and strain.



**199. Montserrat Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{8}$  Grenadine,  $\frac{1}{8}$  Rose's Lime Juice,  
2 dashes Absinthe.

Shake and strain. Serve with cherry.

**200. Moulin d'Or Cocktail.**

$\frac{1}{2}$  Scotch Whisky,  $\frac{1}{2}$  orange juice, dash of  
Absinthe.

Shake and strain.

**201. Moulin Rouge Cocktail.**

$\frac{1}{2}$  Apricot Brandy,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  lemon  
juice, dash of Grenadine.

Shake and strain.

**202. Mountain Cocktail.**

$\frac{1}{2}$  Canadian Club Whisky,  $\frac{1}{8}$  French Ver-  
mouth,  $\frac{1}{8}$  Italian Vermouth,  $\frac{1}{8}$  lemon juice,  
white of 1 egg.

Shake and strain.

**203. Murmurer Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Sherry, dash of Angostura Bitters,  
2 dashes of Rose's Lime Juice.

Shake and strain. Squeeze a piece of lemon  
peel on top.

**204. Nana Cocktail.**

Glass of Brandy, white of 1 egg, teaspoon-  
ful of sugar.

Shake and strain.

**205. Netherland Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{3}$  Curaçao, dash of Orange Bitters.  
Stir.

**206. New Corpse Reviver Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{4}$  Calvados.  
Shake and strain.

**207. New York Cocktail.**

$\frac{3}{4}$  Canadian Club Whisky,  $\frac{1}{4}$  Rose's Lime Juice, lump of sugar, piece of orange peel, 2 dashes of Grenadine.  
Shake and strain.

**208. Nick's Own Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Italian Vermouth, 1 dash of Angostura Bitters, 1 dash of Absinthe.  
Shake and strain. Squeeze a piece of lemon peel on top. Serve with cherry.

**209. Night Light Cocktail.**

$\frac{2}{3}$  Curaçao,  $\frac{1}{3}$  Bacardi Rum, yolk of egg.  
Shake and strain.

**210. Odd McIntyre Cocktail.**

$\frac{1}{4}$  Brandy,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Lillet,  $\frac{1}{4}$  Cointreau.  
Shake and strain.

**211. Olympic Cocktail.**

$\frac{1}{3}$  Brandy,  $\frac{1}{3}$  Curaçao,  $\frac{1}{3}$  orange juice.  
Shake and strain.

**212. Opal Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, dash of Absinthe.

Stir.

**213. Orange Blossom Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  orange juice, dash of Grenadine.  
Shake and strain.

**214. Palatinus Cocktail.**

$\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  lemon juice,  $\frac{1}{3}$  Peach Brandy.  
Shake and strain.

**215. Pall Mall Cocktail.**

$\frac{1}{3}$  Plymouth Gin,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Italian Vermouth, dash of Orange Bitters, teaspoonful of White Crème de Menthe.

Shake and strain.

**216. Palmer Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Rum, 2 dashes of Orange Bitters.  
Shake and strain.

**217. Paradise Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  orange juice,  $\frac{1}{3}$  Apricot Brandy.  
Shake and strain.

**218. Parisian Blonde Cocktail.**

$\frac{1}{3}$  Rum,  $\frac{1}{3}$  Curaçao,  $\frac{1}{3}$  cream.  
Shake and strain.

**219. Peggy Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, dash of Dubonnet, dash of Absinthe.  
Shake and strain.

**220. Pegu Club Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Curaçao, dash of Angostura Bitters, dash of Rose's Lime Juice, dash of Orange Bitters.  
Shake and strain.

**221. Perfect Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Italian Vermouth.  
Shake and strain. Squeeze a piece of orange peel on top.

**222. Phœbe Snow Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Dubonnet, dash of Absinthe.  
Shake and strain.

**223. Piccadilly Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, dash of Grenadine, dash of Absinthe.  
Shake and strain.

**224. Pink Baby Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Grenadine,  $\frac{1}{4}$  Sirop de Citron, white of egg.  
Shake and strain.

**225. Pink Gin Cocktail.**

Glass of Gin, dash of Angostura Bitters.  
Shake and strain.

**226. Pink Rose Cocktail.**

$\frac{2}{3}$  glass Gin, teaspoonful of Grenadine, teaspoonful of lemon juice, teaspoonful of cream, white of 1 egg.

Shake and strain.

**227. Pinky Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Grenadine, white of 1 egg.

Shake and strain.

**228. Planter's Cocktail.**

$\frac{1}{2}$  Rum,  $\frac{1}{2}$  orange juice, dash of lemon juice.

Shake and strain.

**229. Planter's Punch Cocktail.**

$\frac{1}{2}$  Rum,  $\frac{1}{2}$  Rose's Lime Juice, dash of syrup.

Shake and strain.

**230. Polo Cocktail (1).**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Italian Vermouth, juice of  $\frac{1}{4}$  lemon (or  $\frac{1}{2}$  lime).

Shake and strain.

**231. Polo Cocktail (2).**

$\frac{2}{3}$  Plymouth Gin,  $\frac{1}{3}$  orange juice,  $\frac{1}{3}$  grape fruit juice.

Shake and strain.

**232. Polo Farm Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, rinse glass with Brandy.

Shake and strain.



**233. Pooh Bah Cocktail.**

$\frac{1}{3}$  Caloric Punch,  $\frac{1}{3}$  Bacardi Rum,  $\frac{1}{3}$  Gin,  
dash of Apricot Brandy.

Shake and strain.

**234. Poppy Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Crème de Cacao.

Shake and strain.

**235. Port Wine Cocktail.**

Glass of Port Wine, 2 dashes of Curaçao,  
1 dash of Angostura Bitters, 1 dash of  
Orange Bitters.

Stir.

**236. Prairie Oyster.**

2 dashes of vinegar, 1 teaspoonful of Wor-  
cester Sauce, 1 teaspoonful of tomato catsup,  
1 dash of pepper on top, yolk of 1 egg.

Do not break the egg.

**237. President Cocktail.**

Glass of Bacardi Rum, juice of  $\frac{1}{4}$  orange, 2  
dashes of Grenadine.

Shake and strain.

**238. Presto Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{6}$  Italian Vermouth,  $\frac{1}{6}$  orange  
juice, 1 dash of Absinthe.

Shake and strain.

**239. Prince Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Italian Vermouth, dash of White Crème de Menthe.

Shake and strain.

**240. Princess Cocktail.**

$\frac{3}{4}$  Apricot Brandy,  $\frac{1}{4}$  cream.

Use liqueur glass. Do not mix.

**241. Princess Mary Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  cream,  $\frac{1}{3}$  Crème de Cacao.

Shake and strain.

**242. Princess Mary's Pride Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{4}$  Dubonnet,  $\frac{1}{4}$  French Vermouth.

Shake and strain.

**243. Prince's Smile Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Apricot Brandy,  $\frac{1}{4}$  Calvados, dash of lemon juice.

Shake and strain.

**244. Prohibition Cocktail.**

$\frac{1}{2}$  Plymouth Gin,  $\frac{1}{2}$  Lillet, 2 dashes of orange juice, 1 dash of Apricot Brandy.

Shake and strain. Squeeze a piece of lemon peel on top.

**245. Quarter Deck Cocktail.**

$\frac{2}{3}$  Rum,  $\frac{1}{3}$  Sherry, dash of Rose's Lime Juice.

Shake and strain.

**246. Queen Elizabeth Cocktail (1).**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  lemon juice, 1 dash of Absinthe.

Shake and strain

**247. Queen Elizabeth (2).**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Italian Vermouth, 1 dash of Curaçao.

Shake and strain.

**248. Quelle Vie Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{3}$  Kummel.

Shake and strain.

**249. Reform Cocktail.**

$\frac{2}{3}$  Sherry,  $\frac{1}{3}$  Italian Vermouth, 1 dash of Orange Bitters.

Shake and strain.

**250. Resolute Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Apricot Brandy.

Shake and strain.

**251. Richmond Cocktail.**

$\frac{2}{3}$  Plymouth Gin,  $\frac{1}{3}$  Lillet.

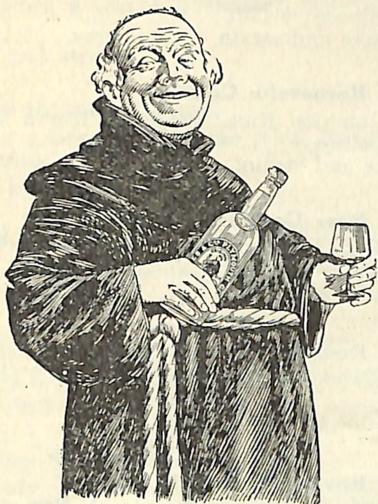
Shake and strain. Squeeze a piece of lemon peel on top.

**252. Rob Roy Cocktail.**

$\frac{1}{2}$  Scotch Whisky,  $\frac{1}{2}$  Italian Vermouth, 1 dash of Angostura Bitters.

Shake and strain.

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**253. Robson Cocktail.**

$\frac{1}{2}$  Jamaica Rum,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  orange juice, dash of Grenadine.

Shake and strain.

**254. Roc-a-Coe Cocktail.**

$\frac{1}{2}$  Sherry,  $\frac{1}{2}$  Gin.

Shake and strain. Add cherry.

**255. Roosevelt Cocktail.**

$\frac{1}{4}$  Jamaica Rum,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Grenadine.

Shake and strain.

**256. Rose Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Cherry Brandy, dash of Orange Bitters.

Shake and strain.

**257. Roulette Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{4}$  Caloric Punch,  $\frac{1}{4}$  Bacardi Rum.

Shake and strain.

**258. Royal Cocktail (1).**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Cherry Brandy,  $\frac{1}{3}$  French Vermouth.

Stir and strain.

**259. Royal Cocktail (2).**

Glass of Gin, 1 egg, juice of  $\frac{1}{2}$  a lemon,  $\frac{1}{2}$ -tablespoonful of sugar.

Shake and strain. Use medium-sized glass.



**260. Royal Clover Club Cocktail.**

Glass of Gin, yolk of 1 egg, dash of lemon juice dash of Grenadine.

Shake and strain.

**261. Royal Smile Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  Grenadine, juice of  $\frac{1}{4}$  lemon.

Shake and strain.

**262. Roy Howard Cocktail.**

$\frac{1}{2}$  Lillet,  $\frac{1}{4}$  Brandy,  $\frac{1}{4}$  orange juice, 2 dashes of Grenadine.

Shake and strain.

**263. Ruby Cocktail.**

$\frac{1}{3}$  Port Wine,  $\frac{1}{3}$  Dubonnet, dash of Gin.

Shake and strain.

**264. Salome Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Dubonnet,  $\frac{1}{3}$  French Vermouth.

Shake and strain.

**265. Saucy Sue Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Calvados, 1 dash of Apricot Brandy, 1 dash of Absinthe.

Shake and strain.

**266. Sandy McKay Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  Italian Vermouth, white of 1 egg, dash of Grenadine.

Shake and strain. Use medium-sized glass.

**267. Satan's Whiskers (Curled) Cocktail.**

$\frac{1}{4}$  Gin,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  French Vermouth,  
 $\frac{1}{4}$  Italian Vermouth, dash of Curaçao, dash of  
Orange Bitters.

Shake and strain.

**268. Scheuer Cocktail.**

$\frac{1}{2}$  Dubonnet,  $\frac{1}{2}$  Italian Vermouth, dash of  
Angostura Bitters.

Stir and strain.

**269. Scoff Law Cocktail.**

$\frac{1}{3}$  Canadian Club Whisky,  $\frac{1}{3}$  French Vermouth,  
 $\frac{1}{3}$  lemon juice,  $\frac{1}{3}$  Grenadine.

Shake and strain.

**270. Seymour Hicks Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  orange juice, sprig of mint.

Shake gently and strain.

**271. Self-Starter Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Lillet, dash of Apricot Brandy,  
dash of Absinthe.

Shake and strain.

**272. September Morn Cocktail.**

Glass of Bacardi Rum, white of 1 egg, juice  
of  $\frac{1}{2}$  a lemon, dash of Grenadine.

Shake and strain. Use medium-sized glass.

**273. Settler Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Kummel, tea-  
spoonful sugar.

Shake and strain.

**274. Sevilla Cocktail (1).**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Italian Vermouth, 1 piece of orange peel.

Shake and strain.

**275. Sevilla Cocktail (2).**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Port Wine, 1 egg,  $\frac{1}{2}$ -teaspoonful sugar.

Shake and strain.

**276. S.G. Cocktail.**

$\frac{1}{3}$  Canadian Club Whisky,  $\frac{1}{3}$  lemon juice,  $\frac{1}{3}$  orange juice.

Shake and strain.

**277. Sherry Cocktail.**

Glass of Sherry, 4 dashes of Orange Bitters, 4 dashes of French Vermouth.

Stir and strain.

**278. Sherry Twist Cocktail.**

$\frac{1}{2}$  Sherry,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  Scotch Whisky, 2 dashes of Cointreau.

Shake and strain.

**279. Sidecar Cocktail.**

$\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  lemon juice,  $\frac{1}{3}$  Brandy.

Shake and strain.

**280. Silent Third Cocktail.**

$\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  lemon juice,  $\frac{1}{3}$  Scotch Whisky.

Shake and strain.

**281. Silver Bullet Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Kummel.  
Shake and strain.

**282. Silver Streak Cocktail.**

$\frac{1}{2}$  Kummel,  $\frac{1}{2}$  Gin.  
Shake and strain.

**283. Sir Walter Cocktail.**

$\frac{1}{3}$  Brandy,  $\frac{1}{3}$  Jamaica Rum, 1 teaspoonful  
of Grenadine, 1 teaspoonful of lemon juice,  
1 teaspoonful of Curaçao.  
Shake and strain.

**284. Sleepy Time Gal Cocktail.**

$\frac{2}{5}$  Gin,  $\frac{1}{5}$  grape juice,  $\frac{1}{5}$  orange juice,  
 $\frac{1}{5}$  Rose's Lime Juice.  
Shake and strain.

**285. Sloppy Joe Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  pineapple juice, sugar.  
Shake and strain.

**286. Smith Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  Apricot Brandy, 1 teaspoonful  
of Crème de Menthe, 1 dash of Absinthe.  
Shake and strain.

**287. Snyder Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, 2 dashes of  
Curaçao.  
Shake and strain. Squeeze a piece of  
orange peel on top.

**288. Sonzas Wilson Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Cherry Brandy, 4 dashes of Rose's Lime Juice, 4 dashes of Grenadine.

Shake and strain.

**289. Sonora Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{2}$  Calvados, 2 dashes of Apricot Brandy, 1 dash of lemon juice.

Shake and strain.

**290. Soso Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Italian Vermouth,  $\frac{1}{3}$  Grenadine,  $\frac{1}{3}$  Calvados.

Shake and strain.

**291. Soul Kiss Cocktail (1).**

$\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Italian Vermouth,  $\frac{1}{3}$  Dubonnet,  $\frac{1}{3}$  orange juice.

Shake and strain.

**292. Soul Kiss Cocktail (2).**

$\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Canadian Club Whisky,  $\frac{1}{3}$  Dubonnet,  $\frac{1}{3}$  orange juice, 1 slice of orange.

Shake and strain.

**293. South Africa Cocktail.**

$\frac{1}{2}$  S.A. Sherry,  $\frac{1}{2}$  Gin, 1 dash of Angostura Bitters, 3 dashes of Rose's Lime Juice.

Shake and strain.



**294. Stanley Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  Jamaica Rum,  $\frac{1}{8}$  lemon juice,  $\frac{1}{8}$  Grenadine.

Shake and strain.

**295. Star Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Calvados, 1 dash of French Vermouth, 1 dash of Italian Vermouth, 1 dash of grape fruit juice.

Shake and strain.

**296. Stinger Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{2}$  White Crème de Menthe.

Shake and strain.

**297. Summer Time Cocktail.**

$\frac{3}{4}$  Gin,  $\frac{1}{4}$  Sirop de Citron.

Shake and strain. Use tumbler and fill with soda water.

**298. Summit Cocktail.**

$\frac{1}{2}$  Brandy,  $\frac{1}{4}$  lemon juice,  $\frac{1}{4}$  Curaçao.

Shake and strain.

**299. Sweet Patotie Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  orange juice.

Shake and strain.

**300. Swordsman Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{8}$  French Vermouth,  $\frac{1}{8}$  Italian Vermouth, 3 pieces of orange peel to each cocktail.

Shake and strain.

**301. Tanglefoot Cocktail.**

$\frac{1}{3}$  Caloric Punch,  $\frac{1}{3}$  Bacardi Rum,  $\frac{1}{3}$  orange juice,  $\frac{1}{3}$  lemon juice.  
Shake and strain.

**302. Tango Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth, juice of  $\frac{1}{4}$  orange, 2 dashes of Curaçao.  
Shake and strain.

**303. Temptation Cocktail.**

1 glass of Canadian Club Whisky, 2 dashes of Curaçao, 2 dashes of Absinthe, 2 dashes of Dubonnet, 1 piece of orange peel, 1 piece of lemon peel.  
Shake and strain.

**304. Tempter Cocktail.**

$\frac{1}{2}$  Port Wine,  $\frac{1}{2}$  Apricot Brandy.  
Shake and strain.

**305. Third Rail Cocktail.**

$\frac{1}{3}$  Brandy,  $\frac{1}{3}$  Calvados,  $\frac{1}{3}$  Bacardi Rum, 1 dash of Absinthe.  
Shake and strain.

**306. Three Miller Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{3}$  Bacardi Rum, 1 dash of lemon juice, 2 dashes of Grenadine.  
Shake and strain.

**307. Tinton Cocktail.**

$\frac{2}{3}$  Port Wine,  $\frac{1}{3}$  Calvados.  
Shake and strain.

**308. Toni's Special.**

$\frac{1}{2}$  Apricot Brandy,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  Rose's lime juice, 1 dash of Grenadine.

Shake and strain.

**309. Torpedo Cocktail.**

$\frac{2}{3}$  Calvados,  $\frac{1}{3}$  Brandy, 1 dash of Gin.

Shake and strain.

**310. Trinity Cocktail.**

$\frac{1}{3}$  Gin,  $\frac{1}{3}$  French Vermouth,  $\frac{1}{3}$  Italian Vermouth.

Shake and strain.

**311. Tulip Cocktail.**

$\frac{1}{3}$  Calvados,  $\frac{1}{3}$  Italian Vermouth,  $\frac{1}{3}$  lemon juice,  $\frac{1}{3}$  Apricot brandy.

Shake and strain.

**312. Twelve Mile Limit Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{3}$  Bacardi Rum, dash of lemon juice.

Shake and strain.

**313. Twelve Miles Out Cocktail.**

$\frac{1}{3}$  Calvados,  $\frac{1}{3}$  Bacardi Rum,  $\frac{1}{3}$  Caloric Punch.

Shake and strain.

**314. Twin Six Cocktail.**

$\frac{3}{4}$  Gin,  $\frac{1}{4}$  Italian Vermouth, the white of 1 egg, 4 dashes of orange juice, 1 dash of Grenadine.

**315. Two-Spot Cocktail.**

$\frac{1}{2}$  Curaçao,  $\frac{1}{2}$  French Vermouth.

Shake and strain. Squeeze a piece of lemon peel on top.

**316. Ulanda Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Cointreau, 1 dash of Absinthe.

Shake and strain.

**317. Upstairs Cocktail.**

Glass of Dubonnet, juice of  $\frac{1}{4}$  lemon.

Use medium-sized glass and fill with soda water.

**318. Van Zandt Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  French Vermouth, dash of Apricot Brandy.

Stir and strain.

**319. Vermouth Cocktail.**

Glass of French (or Italian) Vermouth, 4 dashes of Orange Bitters.

Stir and strain.

**320. Victor Cocktail.**

$\frac{1}{4}$  Gin,  $\frac{1}{4}$  Brandy,  $\frac{1}{2}$  Italian Vermouth.

Shake and strain.

**321. Waldorf Cocktail.**

$\frac{1}{2}$  Caloric Punch,  $\frac{1}{4}$  Gin, juice of  $\frac{1}{4}$  lemon.

Shake and strain.

**322. Waterbury Cocktail.**

Glass of Brandy, white of 1 egg, 1 teaspoonful of sugar, juice of  $\frac{1}{4}$  lemon, 2 dashes of Grenadine.

Shake and strain.

**323. Webster Cocktail.**

$\frac{1}{2}$  Plymouth Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{8}$  Apricot Brandy,  $\frac{1}{8}$  Rose's Lime Juice.

Shake and strain.

**324. Wedding Belle Cocktail.**

$\frac{1}{8}$  Gin,  $\frac{1}{8}$  Dubonnet,  $\frac{1}{8}$  Cherry Brandy,  $\frac{1}{8}$  orange juice.

Shake and strain.

**325. Weesuer Cocktail.**

$\frac{1}{4}$  Gin,  $\frac{1}{4}$  French Vermouth,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{4}$  Orange Curaçao, 4 dashes of Absinthe.

Shake and strain.

**326. Welcome Stranger Cocktail.**

$\frac{1}{8}$  Grenadine,  $\frac{1}{8}$  lemon juice,  $\frac{1}{8}$  orange juice,  $\frac{1}{8}$  Caloric Punch,  $\frac{1}{8}$  Gin,  $\frac{1}{8}$  Brandy.

Shake and strain

**327. Wembley Cocktail (1).**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, 2 dashes of Calvados, 1 dash of Apricot Brandy.

Shake and strain.



**328. Western Rose Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Apricot Brandy,  $\frac{1}{4}$  French Vermouth, 1 dash of lemon juice.

Shake and strain.

**329. Whisky Cocktail.**

Glass of Scotch Whisky, 2 dashes of Angostura Bitters, 2 dashes of Curaçao.

Shake and strain. Serve with cherry.

**330. Whist Cocktail.**

$\frac{1}{2}$  Calvados,  $\frac{1}{4}$  Italian Vermouth,  $\frac{1}{4}$  Bacardi Rum.

Shake and strain

**331. White Baby Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  Sirop-de-Citron.

Shake and strain.

**332. White Elephant Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  Italian Vermouth, white of 1 egg.

Shake and strain.

**333. White Lady Cocktail.**

$\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  lemon juice,  $\frac{1}{3}$  Gin.

Shake and strain.

**334. White Lily Cocktail.**

$\frac{1}{3}$  Cointreau,  $\frac{1}{3}$  Bacardi Rum,  $\frac{1}{3}$  Gin.

Shake and strain.

**335. White Wings Cocktail.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  White Crème de Menthe.  
Shake and strain.

**336. Whizz Bang Cocktail.**

$\frac{2}{3}$  Scotch Whisky,  $\frac{1}{3}$  French Vermouth, 2 dashes of Absinthe, 2 dashes of Grenadine, 2 dashes of Orange Bitters.  
Shake and strain.

**337. Whizz Doodle Cocktail.**

$\frac{1}{4}$  Scotch Whisky,  $\frac{1}{4}$  Gin,  $\frac{1}{4}$  cream,  $\frac{1}{4}$  Crème de Cacao.  
Shake and strain.

**338. Will Rogers Cocktail.**

$\frac{1}{2}$  Plymouth Gin,  $\frac{1}{4}$  orange juice,  $\frac{1}{4}$  French Vermouth, 4 dashes of Curaçao.  
Shake and strain.

**339. X.Y.Z. Cocktail.**

$\frac{1}{2}$  Bacardi Rum,  $\frac{1}{4}$  Cointreau,  $\frac{1}{4}$  lemon juice.  
Shake and strain.

**340. Zaza Cocktail.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Dubonnet.  
Shake and strain.

**341. Zero Hour Cocktail.**

$\frac{2}{3}$  Brandy,  $\frac{1}{3}$  Apricot Brandy, dash of Crème de Menthe, dash of Absinthe.  
Shake and strain.

# LONG DRINKS

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## 1. Apple Blow Fizz.

1 glass of Calvados, white of 1 egg, 4 dashes of lemon juice, sugar.

Shake and strain. Fill with soda water.

## 2. Brandy Fizz.

Glass of Brandy, juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$ -teaspoonful of sugar.

Shake and strain. Use tumbler. Fill with soda water.

## 3. Bucks Fizz.

$\frac{1}{2}$  glass of orange juice, dash of Grenadine.

Shake and strain. Fill tumbler with Champagne.

## 4. Cream Fizz.

Glass of Gin, 1 teaspoonful cream, juice of  $\frac{1}{2}$  lemon, sugar.

Shake and strain. Use tumbler. Fill with soda water.

## 5. Derby Fizz.

1 glass of Whisky, 1 egg, dash of curaçao, 1 teaspoonful sugar, 5 dashes lemon juice.

Shake and strain. Use tumbler. Fill with soda water.

**6. Dubonnet Fizz.**

1 glass of Dubonnet, teaspoonful of Cherry Brandy, juice of  $\frac{1}{2}$  orange, juice of  $\frac{1}{2}$  lemon.

Shake and strain. Use tumbler. Fill with soda water.

**7. Gin Fizz.**

1 glass of Gin, juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$ -tablespoonful sugar.

Shake and strain. Use tumbler. Fill with soda water.

**8. Golden Fizz.**

As Gin Fizz. Add yolk of egg.

**9. Imperial Fizz.**

$\frac{2}{3}$  Whisky,  $\frac{1}{3}$  Jamaica Rum, the juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$  tablespoonful sugar.

Shake and strain. Use tumbler. Fill with soda water.

**10. May Blossom Fizz.**

1 glass of Caloric Punch, juice of  $\frac{1}{2}$  lemon, dash of Grenadine.

Shake and strain. Use tumbler. Fill with soda water.

**11. Orange Fizz.**

1 glass of Gin, juice of  $\frac{1}{2}$  orange, juice of  $\frac{1}{2}$  lemon.

Shake and strain. Use tumbler. Fill with soda water.

**12. Royal Fizz.**

As Gin Fizz. Add whole egg.

**13. Apricot Cooler.**

1 liqueur glass of Apricot Brandy, 2 dashes of Grenadine, juice of  $\frac{1}{2}$  lemon.

Shake and strain into long tumbler and fill with soda water.

**14. Harvard Cooler.**

1 glass of Calvados, juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$ -tablespoonful sugar.

Shake and strain into long tumbler and fill with soda water.

**15. Lone Tree Cooler.**

$\frac{2}{3}$  Gin,  $\frac{1}{3}$  French Vermouth, juice of 1 orange, juice of  $\frac{1}{2}$  lemon, dash of Grenadine.

Shake and strain. Use tumbler and fill with soda water.

**16. Mint Cooler.**

1 glass of Scotch Whisky, 3 dashes of Crème de Menthe.

Use tumbler, 1 lump of ice, and fill with soda water.

**17. Sea Breeze Cooler.**

$\frac{1}{2}$  Gin,  $\frac{1}{2}$  Apricot Brandy, 2 dashes of Grenadine, juice of  $\frac{1}{2}$  lemon, 1 lump of ice.

Use tumbler and fill with soda water. Decorate with 2 sprigs of mint.



**18. Shady Grove Cooler.**

Glass of Gin, juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$ -tablespoonful sugar, 1 lump of ice.

Use long tumbler, fill with Ginger Beer.

**19. Sours.**

The juice of  $\frac{1}{2}$  lemon,  $\frac{1}{2}$ -tablespoonful sugar, dash of Grenadine, add Gin (or Whisky, Rum, Brandy, etc.).

Shake and strain, add dash of soda water.

**20. Flips.**

1 egg,  $\frac{1}{2}$ -tablespoonful sugar, glass of Sherry (or Port, Brandy, Whisky).

Shake and strain. Grate a little nutmeg on top.

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