

**BARTENDERS'
MANUAL**

Paul Fuchs' Herb Tea

SPECIAL TEAS FOR

Rheumatism, Gout, Diabetis, Gall Stones,
Anaemia, Constipation, Indigestion
Eczema, Skin Diseases, etc.



PAUL FUCHS, Chemist,

SPECIALTY

Herb Tea for Curing all Diseases of the Blood

Office and Laboratory

1747 Carmen Ave., Chicago

North Clark Street Car to Carmen Ave., two Blocks West

URINE TEST FREE

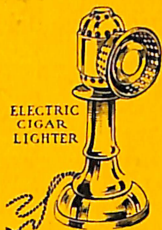
Testimonials of absolute cure furnished on application

Office Hours: 9 A. M. to 2 P. M., Saturdays and Sundays
9 A. M. to 8 P. M. and Evenings from 6 to 8 P. M.

TELEPHONE RAVENSWOOD 7102

The Electric Cigar Lighter

ELECTRIC
CIGAR
LIGHTER



A Convenience for Your Cigar Counter

Enables your customers to light their cigars in the most modern way. No smoke—no flame—no odor. The cigar is lighted from a little coil kept red-hot by electricity

Commonwealth Edison Company

Phone Randolph 1280, 120 W. Adams St.
Chicago 147A

Telephone Douglas 2084

Automatic 72-301

H. & A. LIPMAN, Proprietors

National Linen Supply Co.

PROMPT SERVICE

Laundry Office, 2907-9-11-13 Cottage Grove Ave.

GUSTAVE A. MUELLER

MAKER OF

**Chief Red Jacket
Zealiora and Ogden
CIGARS**

2954 Lincoln Avenue

CHICAGO

Telephone Lake View 463



CHICAGO'S CHOICE.

A \$150,000 Oriental Palace where particular people go after or before Theatre. Cuisine under direction of one of the most famous mandarin chefs.

*You've Tried the Rest,
Now Try the Best.*

Musical Program by Gennaro's Orchestra.

57 W. RANDOLPH STREET

CHICAGO

MOY WAH JUNE, MANAGER

KNAB'S RESTAURANTS AND LUNCH ROOMS

GENERAL OFFICE

1011 Steger Bldg., 28 East Jackson Blvd., CHICAGO

TELEPHONE HARRISON 3922

LOCATIONS:

26 E. Adams Street	185 W. Randolph Street
24 E. Monroe Street	318 S. Wabash Avenue
26 W. Monroe Street	106 N. Dearborn Street
18 N. Clark Street	52 W. Washington St.
31 S. Dearborn Street	25 W. Washington St.

BAR FIXTURES

Bowling Alleys, Carom and Pocket-Billiard Tables and Accessories

Over Sixty Years of Supremacy

We are quality and price regulators and the World's largest manufacturers. Our exclusive designs and low prices will set your mind at ease and worry your competitor.

The majority of high class and well appointed bar rooms, hotels, clubs, etc., install our make of goods to meet the requirements. Satisfaction is a silent salesman, therefore, when you think of quality, you are sure to think of us.

Handsome colored Art Catalog sent on request to those interested. EASY TERMS—QUICK DELIVERY.

THE BRUNSWICK-BALKE COLLENDER CO.

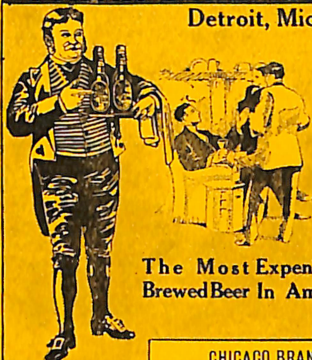
623-633 So. Wabash Avenue

Phone Harrison 6220

CHICAGO

STROH'S BOHEMIAN BEER

Detroit, Mich.



At The
Club

The Most Expensively
Brewed Beer In America

CHICAGO BRANCH:

57-63 E. 16th St.

CHICAGO, ILL.

Phones : } Calumet 1663
 } Auto. 67-734

Telephone Yards 2196

J. L. STEITZ

**Beer Pumps, Faucets,
Carbonic Regulators, Etc.**

REFINISHED AND REPAIRED

3737 South Halsted St., CHICAGO

Telephone Kedzie 4082

McINTYRE CLEAN LINEN SUPPLY CO.

3026-3028 West Madison Street
CHICAGO

LANDFIELD & STEELE

Manufacturers of

"El Parcial" "L & S Pearls"
"Puritan Club" CIGARS "L & S Heinegabubeler"

227-229 West Lake Street, Chicago
Telephone Main 517

W.M. SWANSON, Sec'y & Treas. A. GAMMELL, Manager

PHONE HYDE PARK 560
RES. TEL. MIDWAY 3441

South Side Linen Supply Co.

WE RENT COATS, VESTS,
APRONS, TOWELS AND
TABLE LINEN

CABINETS AND TOWELS RENTED

5121 Lake Avenue Chicago

BUY YOUR GOODS OF THE

Fox River Distilling Co.

They won't soak you more than anyone else.

WHOLESALE DEALERS IN
WINES AND LIQUORS

Bonded Whiskey a Specialty.

FOX RIVER DISTILLING CO., 14 So. Fifth Ave., Chicago

Telephones: Harrison 1314, 1315, 1316
Automatic 62-756. All Depts.

OWEN H. FAY LIVERY CO.

AUTOMOBILE LIVERY and GARAGE

Taxicabs, Touring Cars and Limousines

435 Plymouth Place. CHICAGO

OFFICES:

Congress Hotel and Annex, Palmer House, Stratford Hotel
Great Northern Hotel, Majestic Hotel, Auditorium Hotel
Chicago Automobile Club, Union League Club

Phone Main 1111

HARRY COHN

Vera Del Rey Cigar Co.

WM. HANRAHAN, Representative

125 S. 5th Avenue,

Chicago

Long Distance Tel. North 325

Automatic 38-572

Wendelin Meyer & Sons

Importers and Wholesale Dealers in

WINES and LIQUORS

434-438 W. Chicago Ave.

Chicago

B. M. THEDIECK, Manager

JOHN A. THOMSON

Printer

115 N. FIFTH AVENUE

CHICAGO

With K. Flanders & Co.

Telephone 4293 Main

CRESCENT

JACKET

APRON

AND

PHONE

WEST 4060

2215 W. Madison St.

CHICAGO

TOWEL

SUPPLY

CO.

DOW B. LEWIS

Hurry Back BUFFET

Phones { Central 3456
Central 1953
Auto. 48-676

114 N. Dearborn Street
CHICAGO

S. LITZ, Pres.

A. J. KENNEDY, V.-Pres.

F. VEGA, Sec'y

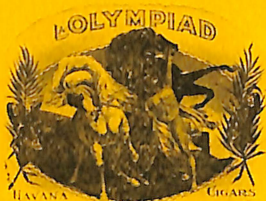
FLORENCIO VEGA & CO.

Incorporated

Importers of and Dealers in

*Havana
Leaf Tobacco*

Manufacturers of



*Fine Clear
Habana Cigars*

MADE IN ALL
SIZES.

157 W. Randolph St.
CHICAGO

Telephones:

Main 369 Auto. 31-989

Garden City Pop Corn Works

GREENE & SON, Props.

Saratoga Pop Corn,
Parched Sweet Corn

176 N. STATE STREET

CHICAGO

PHONE CENTRAL 5720



AUGAUER BITTERS

The Original
and Genuine

ALWAYS THE BEST.

Augauer Bitters Company

49 W. KINZIE ST., CHICAGO

BARTENDERS' MANUAL



PUBLISHED BY THE

**Bartenders' Association
of America**

1 9 1 3

COPYRIGHT 1912
BY W. T. BISHOP

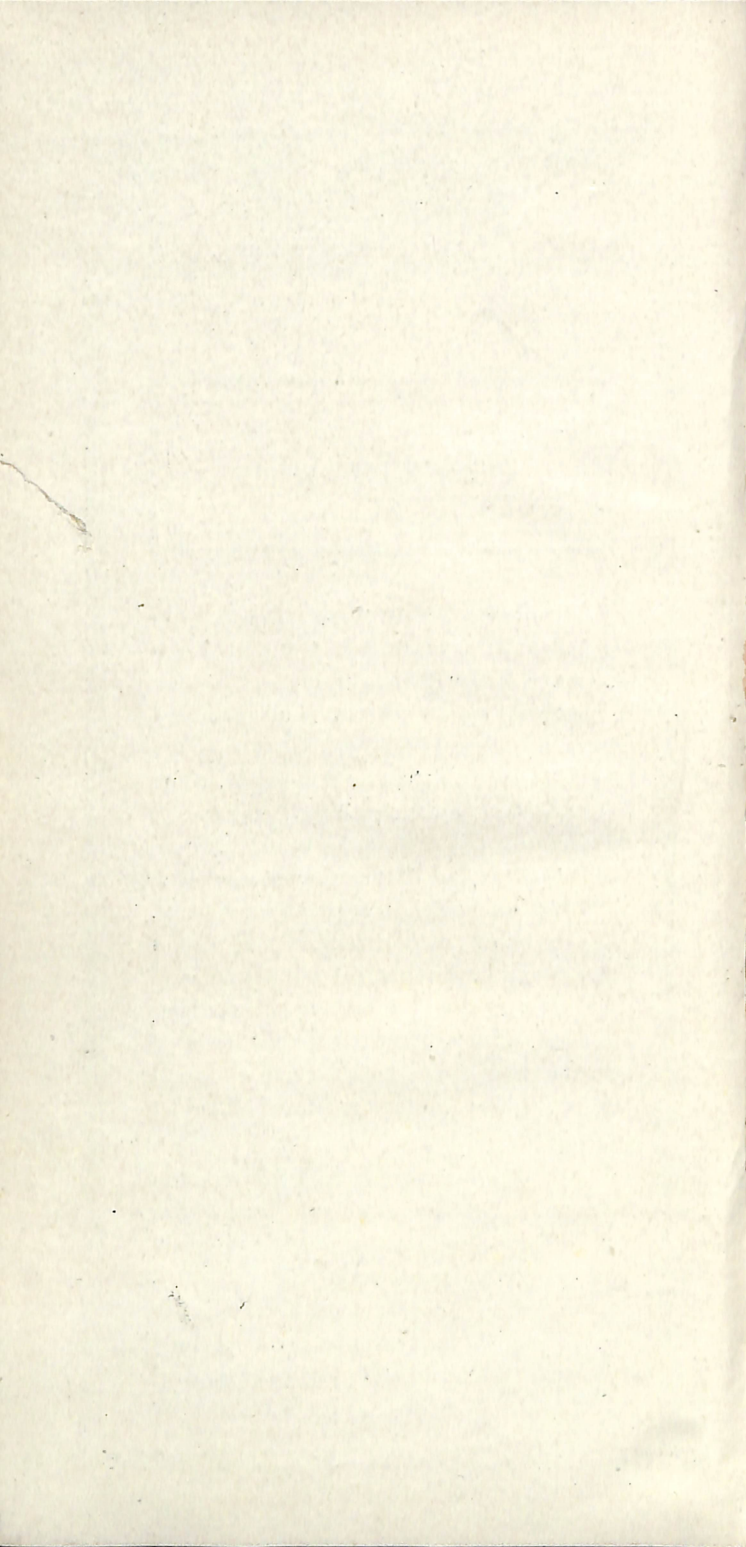


Preface.

IN compiling this book our subject is to come as near as possible to a uniformity of names and methods of mixing and serving drinks with the view of establishing a standard to work from.

There is no actual code universal, either in name or formulas for mixing drinks. A concoction in one city may be, in fact, is called by another name somewhere else, although containing the same ingredients. Our endeavor is to assemble the various names and methods of concoctions so as to prevent confusion. A barman should bear in mind, however, that any special whim of the customer should be observed, irrespective of your own method or form of preparing the drink.

We believe this Manual will cover in general all drinks you will ever have a call for. The name or some slight ingredient may vary in different parts of the country, but by using this Manual as references or guide you will have no difficulty in keeping yourself up to date and please the trade.



BARTENDERS' MANUAL

INSTRUCTIONS FOR BARTENDERS WHILE TENDING BAR.

Always maintain a neat appearance in dress and be scrupulously clean in your person. White is the proper dress for serving behind the bar.

The white jacket is preferable to the white vest and shirt sleeves, although the latter give more freedom of movement. In this discrimination, however, be governed by your surroundings—that is to say, the class of trade to which you are catering. Be prompt to relieve the opposite watch, and when off duty leave the place immediately. Do not drink, shake dice or enter into any kind of games with customers, and whilst observing, upon all occasions, a polite and cheerful and avoid arguments, especially political and religious. Unnecessary conversation and familiarity leads to embarrassing situations and the bar man who becomes too familiar with customers is usually made to pay for it in some way.

Keep your cash register straight and see that your opposite does the same and do not blame him for your faults nor stand for his.

Do not allow anybody behind the bar who has no right or business there. When you open the bar in the morning give it a thorough ventilation (winter and summer) and start the porter cleaning up and see that no detail is neglected. The sweeping should be done with wet sawdust, and toilet rooms, urinals, washstands, etc., thoroughly cleaned and provided with disinfectants, toilet paper, soap, clean towels, etc. After the floor is swept or scrubbed the windows should be washed and mirrors polished. The wood furnishings should be gone over every morning with a damp sponge and dried with a chamois skin, and at regular intervals the polished hardwood furniture should be cleaned with some kind of good furniture polish, of which there are many kinds on the market that can be purchased as cheaply as they can be made in small quantities.

As quickly as possible in the morning get your glasses clean and shining; clean all silverware; prepare ice water; look to your bar napkins and towels, and see that all serving bottles are filled and corked, placing those for immediate use on ice. Then get your workboard in order, i. e., a thorough washing and polishing, and place on it such articles as belong there. When washing glasses do not spread them all over the counter, but leave room enough to wait on your early customers comfortably; and as soon as possible get you glasses back again on the back bar or wherever they belong. Be careful to keep your array of glasses on back bar always tastily arranged. The effect of shining glassware, properly arranged on a back bar, lends a peculiar enchantment to the general handsome appearance of a first-class bar. When the cleaning is finished

BARTENDERS' MANUAL

fill up the ice boxes or working bench with fine ice and put in the serving stock. Then prepare the lemon peel, fruits, berries, etc., which will be needed during the day. Never leave glasses on the bar one moment longer than possible and in a rush, take advantage of every lull, if only for an instant, to clean off and dry well the top of counter. Keep always on hand an ample supply of glasses, and when renewing the stock of glasses always match those which you are using, as different styles of glasses for the same drink are confusing and do not make as neat an appearance in dressing a back bar as does a uniform pattern.

Keep working all during the day, at such times as opportunity offers, on your workboard, and by keeping it clean and in good order you will save yourself much trouble and give good service. Whenever you use an implement or working article of any kind put it back in its proper place the moment you are through with it.

When drinks are ordered—whether one, two or a dozen—have the price well fixed in your mind before serving—make the calculation quickly whilst preparing to serve, so that you will not have to hesitate at the cash register. See that you get all that is due you and be very careful not to give a customer short change. With modifications to meet different conditions, these few essential instructions can be advantageously applied in every first-class bar; but to formulate a set of rules to meet the requirements of every bar business would be practically impossible. Taking, however, these instructions as a general guide the bar man will in every instance be better able to act intelligently when called upon to exercise his common sense and judgment.

After twisting lemon peel over a cocktail throw it in or leave it out as customer may prefer. The flavor will be the same in both cases.

Where many cocktails are served instead of mixing sugar for every order, dissolve a quantity of loaf sugar in hot water; strain and bottle it and use by dashing it from a bitters bottle.

All mixed drinks containing an effervescent liquid should be stirred with a spoon and not shaken.

When mixing hot drinks use thin glass, and by placing a spoon in the glass before pouring in the hot water you will save breakage. Always rinse the glass with hot water before making the drink in order to serve it hot.

Unless served in a stem glass, never set a hot drink on a polished counter without placing something under the glass, i. e., a saucer, napkin, etc. The heat from the bottom of the glass will disfigure the bar.

The jigger is the proper implement to use in mixing drinks. It has the same capacity as a sherry glass (2 oz.) and is considered the standard measure

BARTENDERS' MANUAL

of an average drink of any spirituous liquor—whisky, brandy, rum, etc.

When drawing a cork from bottles of effervescent liquids, hold the bottle in an oblique position and after the cork is removed continue to hold in that way for a few moments and the nset it upright.

Keep the floor and walking board behind the bar always dry, and have the bar-room floor looked after from time to time during the day, if needed.

Look well after the front of your establishment. Have the surface of windows, fan, lights, etc., well dusted and then washed off with a towel dipped in plain water. After the woodwork is all cleaned proceed with the window glass.

In cleaning chandeliers, globes, brass and metal work, etc., see that great care is used to prevent breakage and wear.

All this work should be done early in the morning.

PRACTICAL METHOD FOR CLEANING MIRRORS AND SILVERWARE.

Wash the silverware in soapy lukewarm water and then dry it. Dissolve whitening in the water and put a thin layer of it on the article to be polished, and let it dry. Then rub it off with a soft cloth and polish with chamois or soft brush. Leave no whitening in crevices. Rub your mirrors briskly with a damp linen cloth or towel, then dry with a dry towel. Be careful in cleaning mirrors to allow no water to run down the face of the mirror and get into the joints and crevices of the frame. The cloth should be just damp, so that no water can be squeezed out of it, then you will be safe in using it.

PROOF AT WHICH TO SERVE LIQUORS.

Domestic whiskies should be, as a rule, served over the bar at about 93 proof. Where the bar man receives whiskies over proof, or where he has aged the liquor himself, he can reduce it to 93 proof by adding the necessary amount of clear, distilled water and preserving the color with burned sugar or caramel. The quantity of water to be used is determined entirely of water to be used is determined entirely by the number of degrees of reduction required. This can always be known by ascertaining, with the proper implements, the number of gallons in the barrel; then filling a gallon measure and reducing that with water to 93. The implements for determining the degrees of reduction should be kept always on hand by those who have occasion to reduce. After the one gallon is reduced to the proper degree, and the contents of the barrel or package ascertained, the rest is merely a matter of simple calculation.

BARTENDERS' MANUAL

It improves a barrel of whisky not over 5 years old to put into it about a pint of rock candy syrup and a pound of hickory nut kernels. The kernels should be tied up, however, in a gauze bag or bags.

Imported liquors, brandies, rums, gins, etc., always come over proof and when received in bulk should be reduced to about 95 proof. The profit in imported goods at best is small and it is advisable always, in pushing, to give preference to domestic goods, when this can be done without prejudice to the business.

In buying imported goods the buyer should require the importers to give him an order on their bonded warehouse so that the goods may be delivered directly to the buyer, and thereby the risk of the liquor being adulterated by intermediaries is avoided.

As a rule, however, there is not much occasion these days for the bar man to trouble about the reduction and blending of his goods. If he knows the tastes and wants of his trade (and which every live bar man should know) he will find no difficulty in making satisfactory arrangements with the distillery to get his goods at proper proof and blended just as he prefers, and at no greater expense, not to mention the saving of much trouble.

SUGGESTIONS AND MONEY SAVERS.

Opening a Cafe.

If you intend opening a cafe or saloon, or you intend to move to a new neighborhood, the first and most important thing to be taken into consideration is the location, and that goes without saying. You are opening a place to make money, and no man can be successful unless he uses his brains. A good location or a busy and populous thoroughfare means half the battle at least, with the understanding, of course, that your place is made attractive and pleasing to the eye.

Get a long lease, for there is no use in taking chances with a short lease and have your landlord come down on you with a raise in the rent just as you are ready to do well, but yet in no position to stand the increase.

If you have any confidence in your business or yourself avoid the short lease. Be sure and read your lease over carefully before you sign it, and beware of the clause that will prevent your selling out and sub-letting.

FURNISHINGS.

These will depend entirely upon the neighborhood and the quality of trade to be catered to. If the neighborhood is high class the fittings must be elegant and costly, and in these days a bar room the equipment of which cost \$10,000 is not unusual.

Extravagance is not necessary if the proper taste is displayed. If you have had no previous experi-

BARTENDERS' MANUAL

ence consult us. An excess of furnishings sometimes has the opposite effect from that which was expected or intended.

If your place is in a poorer locality, the cost will be very much less; but it all depends upon situation and trade expected. But whether cheap or fancy, bear in mind that it is economy to buy substantial fittings. There were days when a man who opened a saloon had to hire his own mechanics and have his bar built on plans he had outlined himself. That is all changed now, and the fitting of a bar has come to be a very simple matter. In our show rooms entire bars are set up on exhibition, and selection is made varying with the price to be

Don't forget the cellar and wine room. The walls of the cellar are literally the foundation of a house and its contents are the foundation of the business. The cellar should have a well-cemented floor and good ventilation.

The main stock in trade of the saloon business is good will. Those two words spell trade, and the more friends you have, everything else being considered, the better your trade will be.

Another important point to be considered, is the subject of local and special laws and regulations, such as for instance, in New York State, where no saloon is allowed within 200 feet of a church or school.

It is a rather difficult matter to figure offhand the running expenses of any average saloon.

ARRANGEMENT OF A BAR.

The saloon man who expects the best possible results from his bartenders will pay especial attention to the making and arrangement of the working bench, which is one of the most important fixtures in a saloon. There are many handsome establishments in this country which have a bench that hampers and impedes the work of a good bar man. This is a place in the making of which no reasonable expense should be spared. It should be lined with tinned copper, the plumbing should be open and sanitary, the boxes should be made with rounded edges, so as to make cleaning a simple matter, and the accumulation of filth and dirt almost impossible. We make this kind.

Take as much pride in the bar bench as you do in the back bar, and you will find that the tone of your place will be better.

CONCERNING GLASSWARE.

The bartender or saloon man who neglects his glassware ought to go into some other business. It is a simple matter to keep glassware not only clean but polished, and no man's time could be spent more profitably. Customers like to drink from glasses which are free from even any suspicion of dust or finger marks. Wash all glasses as soon as possible after being used, leave them on the bench

BARTENDERS' MANUAL

a few moments to drain and then polish them with a linen glass towel.

Nothing will help your place and reputation for "class" more than a handsome bar and shining glassware.

BUYING SUPPLIES AND FIXTURES.

The question of buying stock is always an important one. A thorough business man will buy from the man who can supply you with the goods you want at the lowest possible price, for you are in business to make money, and one of the best ways to begin is to buy right. Buying cheaply is not always buying right, unless you get the right quality. You may have friends in the wholesale business, but they may not be able to supply you with the brand of goods your trade calls for. Bear in mind that even though friendship is worth something, your customer has to be taken into consideration. He knows what he wants, and if he cannot get it from you he will probably go somewhere else.

Go to a first-class place, buy standard goods and pay the lowest market price. Pay cash when you can, and take full advantage of any discount you may be able to get, for it will make a big item saved at the end of twelve months.

Whatever happens, don't fail to keep up the standard of your stock and fixtures, unless you want your business to run down and out. Customers will not come if you have poor stock or unattractive fixtures.

Right here it is well for you to remember that many saloon keepers lose business by having unattractive fixtures. His place may contain the very finest bar goods he can buy, but the probable patron would never guess it.

The combination of High Class Fixtures and high quality liquors cannot be beaten. Remember that you are offering good cheer to the public; the surroundings cannot be too attractive. The public expects and is entitled to the Best Bar Fixtures you can buy. That's why you should buy standard goods from a standard firm. The discriminating public of today has been educated up to High Standard Fixtures.

How many men have you seen look in a saloon door, hesitate and walk on, only to enter another saloon in the same block? Thousands, of course, and you know the reason why. The man who looked before he entered saw a Cheap Looking Bar and immediately deducted that the goods for sale were cheap. Do you blame him?

The pine topped counter and glazed back bar are relics of the dim and musty past. To the attic for

BARTENDERS' MANUAL

them; the world does move; this is the Era of Quality in the saloon business.

THE SALE OF CIGARS.

When you put in your cigar stock, put in the best, whether domestic or imported. The average keeper of a small saloon handles an atrociously bad brand of tobacco in the form of cigars, though why he should do so it is a difficult matter to find out. Perhaps he wants to increase his profits, or it may be that he is of the false opinion that his customers do not know the difference between good and bad tobacco, and then again he may not know the difference himself.

Don't fall into this too common error. Give the people who patronize you value received for their money, and you will win out in the long run.

Have the proper kind of a humidor to keep your stock in, and see that they are exhibited to advantage. Cigars are easily kept in summer, the main thing being not to have them too moist. It is in the winter that you will need to watch your stock carefully. Artificial heat is very drying, and when cigars become too dry they not only smoke badly, but the wrappers are easily broken, and the stock becomes unsatisfactory, not only to look at but to smoke as well.

Modern and well-equipped cigar cases are reasonable in price, and no man who sells cigars ought to be without one. He will save money in the long run by paying a little more for his case in the beginning.

THE ICE BOX.

The ice box is one of the most important features of a saloon, and consequently a great deal of attention should be paid to it, its location, etc. The best material isn't any too good for it to be made of, and it is better to have it too large than too small. The average saloon man expects his business to grow rather than to decrease, and the rebuilding of a box is not always a good proposition, so if it is built large enough at first, it may, in the near future, save a lot of what may be considered unnecessary expense. It should not be nailed together under any circumstances, unless you are looking for trouble, but should be screwed fast at every joint. Factors—perfect refrigeration and reasonable price.

Study your establishment and your trade; keep the first up-to-date and in good order and you will be able to hold the latter. When good times come don't try to increase your revenue by handling a cheaper grade of goods—keep everything up to the standard, even though the profits are less, for by that means you will establish a reputation that will stand you in good stead. No patron will want these goods unless they are displayed on attractive fixtures.

BARTENDERS' MANUAL

HOW TO KEEP AND HOW TO SERVE DRY WINES.

Clarets, burgundies, white wines, sauternes, and all other dry wines should be kept in a cool place, with an even temperature. If severely chilled they will become clouded, losing all their brilliancy. The bottles should be on the side, so that wine covers the cork. These wines do not keep well except in bottles. Dry wine shipped in bulk should be allowed to remain undisturbed and unopened in the cask for three or four days to entirely recover from the shaking up received in transportation. It should then be promptly bottled, using corks that fill the neck air tight. If a part of the wine be drawn, admitting air into the cask, the remaining wine will soon become affected and quickly turn "milk sour." The finer and lighter the wine, the more certain is this to occur. It is owing to no imperfection of the wine, but because the natural alcoholic strength of pure dry wines is never sufficient to withstand the action of the germs of fermentation in the open air. Observe the foregoing directions and your wines will keep in splendid condition; otherwise, no matter how fine they may be, you are very likely to have trouble, and blame the wine merchant most unjustly. Clarets and burgundies should be served at a temperature from 70 to 75 degrees. White wines and sauternes from 45 to 50 degrees. **Never put on ice nor put ice in the glass.**

Champagne cases should be opened with great care and the bottles laid always on their sides. There should be a compartment on the shelves for each kind of wine, which is to be laid horizontally. Never keep more champagne on ice than is needed for immediate use, and keep it at a temperature near freezing point until used. To cool champagne and allow it to get warm again impairs the strength and flavor of the wine.

In serving champagne, ascertain what brand the customer desires. Then place the glass on the bar, take the bottle from the ice; twist or cut the wire off and cut the string below the neck of the bottle; remove the cork with the hand and wipe the mouth of the bottle with a clean napkin or towel. In serving any kind of wine to a party always pour a little first into the glass of the customer who ordered it, then fill up the glasses of his guests, returning to him last. When a drinking party is seated at a table and a bottle of wine of any kind is ordered, never uncork the bottle until it has first been set for a moment on the table so that the customer who ordered the wine may see that it is what he ordered.

When champagne frappe is called for the quickest way to freeze the wine is to place the bottle in a cooler with broken ice and torpedo salt on top; then, using both hands, twirl the bottle briskly and

BARTENDERS' MANUAL

in such manner as to cause the mouth to describe a circle while at the same time the bottle is revolving back and forth; then draw the cork and cover the mouth of the bottle with a clean napkin.

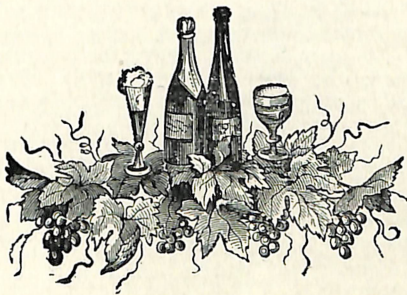
In drawing the cork from all other kinds of wine bottles cut off the top of the foil cap below the groove in the neck of the bottle; then remove that part of the foil above the incision and wipe the mouth of the bottle with a clean towel to prevent any foreign substance, which may have accumulated under the foil cap, from getting into the wine while pouring. Draw the cork and serve.

Never keep in a conspicuous glass case or on visible shelving bottle wines which otherwise may be kept in good condition standing up in places out sight, for the reason that the bottles will become dusty and unsightly, and if taken down from time to time to be dusted and wiped off the sediment will be disturbed and you are in danger of sometimes serving a bottle of wine which, while good, will not do you credit as it may not be as clear as it should be. Bottled liquors (whiskies, brandies, gins, etc.) can be kept standing anywhere and handled at will.

HOW TO KEEP AND HOW TO SERVE SWEET WINES.

All sweet wines, being fortified with grape brandy, keep in any ordinary temperature, and improve faster in the attic than in the cellar. They should be served at a temperature ranging from 60 to 65 degrees. As sweet wines are not injured by slight exposure to the air, it is best to keep the bottles standing upright, that the sediment may settle to the bottom instead of the side of the bottle.

To insure perfect brilliancy when served, wine bottled for a length of time should be carefully handled when uncorked, for, however pure the wine, a deposit naturally forms on the bottom of the bottle. The contents must be carefully decanted, as the wine would be unfit for immediate use if the sediment be much disturbed.



Recipes For Mixing Fancy Drinks

Absinthe—American Style.—(A large bar glass.) $\frac{3}{4}$ glass of fine ice; 4 or 5 dashes of gum syrup; 1 pony of absinthe; 2 wineglasses of water. Shake the ingredient until the outside of the shaker is covered with ice. Strain into a large bar glass.

Absinthe Cocktail.—(A large bar glass.) Fill tumbler with ice; 3 or 4 dashes of gum syrup; 1 dash of Angostura bitters; 1 dash of anisette; $\frac{1}{4}$ wineglass of water; $\frac{3}{4}$ wineglass absinthe. Stir well; strain into a fancy cocktail glass. Twist a piece of lemon peel on top.

Absinthe Frappe.—(In mixing glass.) $\frac{1}{2}$ full of ice; 3 dashes anisette; 1 dash of syrup; 1 jigger water; $\frac{1}{2}$ jigger of absinthe.

Absinthe—French Style.—(A large bar glass.) 1 pony of absinthe. Fill the bowl of your absinthe glass (which has a hole in the center) with fine ice and the balance with water. Then elevate the bowl and let the contents drip into the glass containing the absinthe, until the color shows a sufficiency. Pour into a large bar glass.

Aguinaldo Punch.—(Large punch glass.) 1 spoonful of bar sugar; 4 dashes lemon juice; 4 dashes French vermouth; 4 dashes rum; 1 jigger of whisky. Fill glass half full of crushed ice. Fill with seltzer. Decorate with fruit and serve with a straw.

Ale Sangaree.—(An ale glass.) 1 teaspoon of powdered sugar; fill up with ale; grate nutmeg on top.

Amaranth Cocktail.—Make a regular cocktail and strain into a whisky glass. Fill up with seltzer or Vichy water. Dip a small spoon in fine sugar, and with what sugar remains upon spoon stir up the cocktail so as to cause it to ferment; have the spoon a little wet when dipping in the sugar.

American Beauty.—(Use tall thin glass.) 1 teaspoonful of creme de menthe; fill with shaved ice; then in another glass mix the following: Juice of $\frac{1}{2}$ orange; small spoonful of sugar; $\frac{1}{2}$ jigger good brandy; $\frac{1}{2}$ jigger French vermouth; pour in the first glass; dash the top with port wine. Dress with fruits and a sprig of green mint and serve with a straw.

American Flag.—(In wine glass.) Use $\frac{1}{2}$ cream with $\frac{1}{2}$ maraschino; fill glass with claret, keeping colors separate.

American Pousse Cafe.— $\frac{1}{4}$ maraschino; 3 Curacao; $\frac{3}{4}$ chartreuse (green); $\frac{3}{4}$ brandy. Keep the colors separate.

BARTENDERS' MANUAL

Angel's Tit.—Fill cordial glass $\frac{2}{3}$ full of Curacoa; float cream on top; stick toothpick through a cherry and place on top of glass.

Angora Highball.—(In fizz glass.) Lump of ice; dash Angostura bitters; juice of 1 lime; jigger white creme de menthe; fill with club soda or mineral water. Serve with spoon.

Apollinaris Lemonade.—Fill mixing glass $\frac{2}{3}$ full fine ice; 1 tablespoonful of powdered sugar; the juice of 1 lemon; 1 split of Apollinaris water. Stir the above mixture thoroughly and strain into a lemonade glass with fruit and serve.

Applejack Cocktail.—(A large bar glass.) 2 or 3 dashes of gum syrup; 2 or 3 dashes of raspberry syrup; 1 wineglass of applejack; fill glass half full of fine ice. Shake well; strain into a cocktail glass; twist a bit of lemon peel in it.

Applejack Fix.—(A large bar glass.) Same as Brandy Fix, using applejack instead.

Applejack Sour.—(A large bar glass.) Fill glass $\frac{3}{4}$ full of fine ice; $\frac{1}{2}$ tablespoon of sugar in a little water; 2 or 3 dashes of lemon juice; 1 wineglass old applejack. Stir well; strain into a sour glass; dress with fruit.

Arrack Punch.—(A bar glass.) 1 tablespoon of sugar, dissolved in a little water; 1 or 2 dashes of lemon juice; 1 wineglass of Batavia arrack; half fill glass with fine ice. Shake well; dress with fruits and serve with a straw.

A Suydam.—1 dash of orange bitters; 1 dash of Angostura bitters. Then hand the bottle of liquor out and let the person help himself. This is an appetizer.

Baltimore Egg Nogg.—(A large bar glass.) 1 yolk of an egg; $\frac{3}{4}$ tablespoon of sugar, add a little nutmeg and ground cinnamon to it and beat it to a cream; $\frac{1}{2}$ pony of brandy; 3 or 4 lumps of ice; $\frac{1}{4}$ pony of Jamaica rum; 1 pony of Madeire wine; fill glass with milk. Shake thoroughly, strain, grate a little nutmeg on top.

Beef Tea.—(A hot water glass.) $\frac{1}{4}$ teaspoonful of the best beef extract; fill the glass with hot water. Stir up well with a spoon; place pepper, salt, celery-salt handy, and if so desired, put in a small pony of sherry wine or brandy.

Bishop.—(A large bar glass.) 1 tablespoon of sugar; 2 dashes of lemon juice; $\frac{1}{2}$ the juice of an orange; 1 squirt of seltzer water; $\frac{3}{4}$ glass of fine ice, fill the balance with Burgundy; dash of Jamaica rum. Stir well. Dress with fruit and serve with a straw.

BARTENDERS' MANUAL

Black Stripe.—(Use small bar glass.) 1 wineglass St. Croix rum or Jamaica; 1 tablespoonful New Orleans molasses. If called for in summer, stir in about a tablespoonful of water and cool with fine ice. If in the winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

Blackthorne Cocktail.—Fill mixing glass $\frac{2}{3}$ full fine ice; 1 teaspoonful of syrup; $\frac{1}{4}$ teaspoonful of lemon juice; 2 dashes orange bitters; 1 dash Peychaud or Angostura bitters; $\frac{1}{2}$ wineglass Italian vermouth; $\frac{1}{2}$ wineglass Sloe gin. Stir the above ingredients thoroughly and strain into a cocktail glass and serve.

Blackthorn Sour.—(Use mixing glass.) Fill $\frac{2}{3}$ full of shaved ice; 2 teaspoonfuls lime or lemon juice; 1 teaspoonful pineapple syrup, $\frac{1}{2}$ teaspoonful abricotine; 1 wineglass sloe gin. Stir well, strain into claret glass, dress with fruit and serve.

Blue Blazer.— $\frac{1}{2}$ tablespoonful of sugar, dissolved in a little hot water; 1 wineglass of Scotch whisky. Set the liquid on fire, and while blazing, pour three or four times from one mug into another. This will give the appearance of a stream of liquid fire. Twist a piece of lemon peel on top with a little grated nutmeg. As this preparation requires skill it is quite requisite that the amateur should practice with cold water at first.

Boston Egg Nogg.—(A large bar glass.) Yolk of an egg; $\frac{3}{4}$ tablespoon powdered sugar; add a little nutmeg and cinnamon and beat to a cream; $\frac{1}{2}$ pony of brandy; 1 wineglass of ice; $\frac{1}{4}$ pony of Jamaica rum; 1 wineglass of Madeire wine; fill the glass with milk. Shake well, strain into a large bar glass, grate a little nutmeg on top.

Bottle of Cocktail.—1 qt. of good old whisky; 1 pony of Curacao; 1 wineglass of gum syrup; $\frac{3}{4}$ pony of Angostura bitters. Mix well by pouring it from one shaker into another, until it is thoroughly mixed; pour it into a bottle and cork it and you will have an elegant bottle of cocktail.

Bowl of Egg Nogg for a Party.—For a 3-gallon bowl, mix as follows; $2\frac{1}{2}$ lbs. of fine powdered sugar; 20 fresh eggs, have the yolks separated, beat as thin as water, and add the yolks of the eggs into the sugar and dissolve by stirring well together; 2 quarts of good old brandy; $1\frac{1}{2}$ pints of Jamaica rum; 2 gallons of good rich milk. Mix the ingredients well, and stir continually while pouring in the milk to prevent it from curdling; then beat the whites of the eggs to a stiff froth and put this on top; then fill a bar glass with a ladle, put some of the egg froth on top; grate a little nutmeg over it and serve.

BARTENDERS' MANUAL

Brace Up.—(A large bar glass.) 1 tablespoonful of white sugar; 2 or 3 dashes of bitters; 2 or 3 dashes of lemon juice; 1 dash of lime juice; 2 dashes of anisette; 1 fresh egg; $\frac{3}{4}$ glass of brandy; $\frac{1}{2}$ glass of shaved ice. Shake this up thoroughly in a shaker; strain it into a large glass and fill with Vichy or Apollinaris water.

Brace Up Saratoga.—(A large bar glass.) 1 tablespoon of fine white sugar; 2 or 3 dashes of Boker's bitters; 3 or 4 dashes of lime juice; 2 dashes of absinthe; 1 fresh egg; 1 wineglass of brandy; 2 small lumps of ice. Shake thoroughly; strain into another glass and fill with seltzer water.

Brandy Champerelle, No. 1.—(A sherry glass.) $\frac{1}{4}$ wineglass of Curacoa (red); $\frac{1}{4}$ wineglass of Chartreuse (yellow); $\frac{1}{4}$ wineglass of anisette or maraschino; $\frac{1}{2}$ wineglass of brandy; 2 or 3 drops Angostura bitters. To be prepared with the same care as in concocting Pousse Cafe, not allowing the different liquors to run into one another.

Brandy Champerelle.—(A sherry glass.) $\frac{1}{3}$ wineglass of brandy; $\frac{1}{3}$ wineglass of maraschino; $\frac{1}{3}$ wineglass of Angostura bitters. Keep colors separate.

Brandy Cocktail.—(A large bar glass.) 2 or 3 dashes of gum syrup; 2 or 3 dashes of Angostura or Boker's bitters; 1 or 2 dashes of Curacoa; 1 wineglass of brandy; $\frac{1}{2}$ glass of fine ice. Stir well and strain into a cocktail glass. Twist in a piece of lemon peel to extract the oil.

Brandy Crusta.—(A large bar glass.) $\frac{3}{4}$ glass of fine ice; 3 or 4 dashes of gum syrup; 1 or 2 dashes of Angostura bitters; 1 or 2 dashes of lemon juice; 2 dashes of maraschino; 1 wineglass of brandy. Procure a nice, bright lemon the size of your wineglass. Peel the rind from it all in one piece; fit it into the glass, covering the entire inside; run a slice of lemon around the edge and dip the glass in powdered sugar. Strain the mixture, after being stirred well, into the prepared glass. Dress with a little fruit.

Brandy Daisy.—(A small bar glass.) 3 or dashes of gum syrup; $\frac{1}{2}$ the juice of a lemon; 2 or 3 dashes of orange cordial; 1 wineglass brandy; fill glass half full of fine ice. Shake thoroughly, strain and fill up with seltzer water or Apollinaris.

Brandy Fix.—(A large bar glass.) Fill glass with with fine ice; $\frac{1}{2}$ tablespoon of sugar, dissolved in $\frac{1}{2}$ wineglass of seltzer water; $\frac{1}{2}$ pony of pineapple syrup; 1 wineglass of brandy. Stir with a spoon. Dress with fruit. Serve with a straw.

BARTENDERS' MANUAL

Brandy Fizz.—(A large bar glass.) $\frac{1}{2}$ teaspoon of fine sugar; juice of $\frac{1}{2}$ lemon; 1 wineglass of brandy; 1 or 2 dashes of white of egg; $\frac{3}{4}$ glass of fine ice. Shake well. Strain into a fizz glass; fill up with seltzer or vichy. This must be imbibed immediately.

Brandy Flip.—(A large bar glass.) $\frac{1}{2}$ glass of fine ice; 1 egg, beaten thoroughly; 6 tablespoon of sugar; 1 wineglass of brandy. Use a shaker in mixing; strain into a fancy bar glass; grate a little nutmeg on top.

Brandy Float.—See "How to serve a pony glass of brandy," and follow directions, but before removing pony glass from whisky glass fill the latter $\frac{2}{3}$ full of water; then slowly withdraw pony glass, allowing the brandy to float on top of the water.

Brandy Julep.—Is made the same as the mint julep, omitting the fancy fixings, however.

Brandy Punch.—(A large bar glass.) 1 tablespoon of sugar dissolved in a little water; $\frac{1}{2}$ of a small lemon; $\frac{1}{4}$ glass of St. Croix rum; $1\frac{1}{2}$ wineglass of brandy; 1 piece of pineapple; 1 or 2 slices of orange; fill glass with fine ice. Shake well. Dress with fruits and serve with a straw.

Brandy Sangaree.—(A small bar glass.) 2 small lumps of ice; $\frac{1}{2}$ wineglass of water; $\frac{1}{2}$ wineglass of brandy; 1 teaspoon of sugar. Stir well; give a dash of port wine on top.

Brandy Scaffa.—(Use sherry glass.) $\frac{1}{4}$ sherry glass raspberry syrup; $\frac{1}{4}$ glass maraschino; $\frac{1}{4}$ glass green Chartreuse. Top off with brandy and serve. This drink is made like a pousse cafe.

Brandy Shrub.—(Use bowl to make 8 quarts.) 6 lbs. of loaf sugar dissolved well with a bottle of plain soda; 5 quarts of old brandy; 3 quarts of sherry; 12 lemons. Peel the rind of 5 lemons; add the juice of the other 7 lemons and mix with the brandy in bowl; cover it close for 5 days; then add the sherry and sugar; strain through a bag and bottle.

Brandy Sling.—(A hot-water glass.) 1 lump of sugar; 1 wineglass of brandy; fill up with hot water. Stir well; grate nutmeg on top. For a cold brandy Sling, use a lump of ice and cold water.

Brandy Smash.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; $\frac{1}{2}$ wineglass of water; 2 or 3 sprigs of mint, pressed as in mint julep; 1 wineglass of brandy; fill glass $\frac{1}{2}$ full of fine ice. Stir well; strain into a fancy bar glass.

Brandy Sour.—(A large bar glass.) Fill glass with ice; $\frac{1}{2}$ tablespoon of sugar; 2 or 3 dashes of lemon juice; a squirt of seltzer; 1 wineglass of brandy. Stir well; strain into a sour glass; dress with fruits as usual.

BARTENDERS' MANUAL

Brandy and Ginger Ale.—(A large bar glass.) 2 or 3 lumps of ice; 1 wineglass of brandy; 1 bottle of ginger ale. Mix well together. The imported ginger ale is the best to use as it not only mixes better but gives more satisfaction.

Brandy and Gum.—(A whisky glass.) 1 or 2 dashes of gum syrup; 1 or 2 lumps of ice. Place a spoon in the glass and stir in the brandy.

Brandy and Soda.—(A large bar glass.) 1 wineglass or brandy; $\frac{1}{2}$ glass of fine ice; fill up with plain soda. The above is a pleasing drink for summer.

Brandy, burned, and Peach.—(A small bar glass.) 1 wineglass of brandy; $\frac{1}{2}$ tablespoonful of sugar; burn brandy and sugar together in a dish or saucer; 2 or 3 slices dried peach. Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top. The above is a Southern preparation and often used in cases of diarrhoea.

Bronx Cocktail.— $\frac{1}{4}$ orange; fill mixing glass $\frac{1}{2}$ full ice; $\frac{1}{3}$ Italian and $\frac{1}{3}$ French vermouth; $\frac{1}{3}$ Gordon gin. Shake and strain in cocktail glass.

Brunswick Cooler.—(A large bar glass.) Juice of 1 lemon; $\frac{1}{2}$ tablespoon of powdered sugar; 1 bottle of cold ginger ale. Stir well; dress with fruit.

Buffalo Fizz.—(Use large bar glass.) $\frac{1}{2}$ a lemon; 1 barspoon powdered sugar; 1 jigger rye whisky; $\frac{1}{2}$ jigger sherry wine; white of 1 egg; shake well, strain into small fizz glass, fill with fizz, same as Swiss Ess, and serve with slice of orange.

California Sherry Cobbler.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 1 pony of pineapple syrup; $1\frac{1}{2}$ wineglass of California sherry; fill glass with fine ice. Stir well; dress with fruit and gently pour a little port on top. Serve with a straw.

California Wine Cobbler.—(A large bar glass.) Fill glass with fine ice; $\frac{3}{4}$ tablespoon of sugar; juice of 1 orange; $1\frac{1}{2}$ wineglass of California wine. Stir well; dress with fruit; top with port wine. Serve with a straw.

Catawba Cobbler.—(A large bar glass.) 1 teaspoon of sugar, dissolved in $\frac{1}{4}$ wineglass of water; 2 wineglasses of Catawba wine; fill glass with fine ice; and dress with fruits. Serve with a straw.

Century Club Punch.—1 pint of old Santa Cruz rum; 1 pint of old Jamaica rum; 5 pints of water.

BARTENDERS' MANUAL

Champagne Cobbler.—(A large bar glass.) $\frac{3}{4}$ tablespoon of sugar; 1 slice of orange; 1 piece of lemon peel; fill $\frac{1}{3}$ of a glass with fine ice and balance with wine. Dress with fruits and serve with a straw. Never use the shaker to champagne beverages.

Champagne Cocktail.—(A champagne goblet.) Fill $\frac{1}{3}$ of the goblet with broken ice; 1 lump of sugar; 1 or 2 dashes of Angostura bitters; 1 or 2 dashes of orange; fill up with wine and stir. Serve with a piece of twisted lemon peel on top. Use none but Boker's or the genuine Angostura bitters. The latter possesses a certain rich flavor and delicate perfume, altogether unapproachable by others.

Champagne Cup.—(A large punch bowl for a party.) 2 wineglasses of pineapple syrup; 4 to 6 sprigs of green balm; 1 quart of Curacoa; 1 pint of Chartreuse (green); 1 quart of fine old Cagnac; 1 quart of Tokay; 4 bottles of apollinaris; 6 oranges and 2 lemons cut in slices. Stir up well together, let it stand two hours, strain it into another bowl and add: $\frac{1}{2}$ pineapple cut in slices; $\frac{1}{2}$ box of strawberries; 6 bottles of champagne. Place the bowl in the ice, and sweeten with a little sugar and let it ferment; stir up well and serve.

Champagne Julep.—(A large bar glass.) 1 lump of white sugar; 1 sprig of mint, press to extract the essence, pour the wine into the glass slowly, stirring gently continually. Dress tastily with sliced orange, grapes and berries.

Champagne Punch.—(Served in champagne goblets.) 1 quart bottle of wine; $\frac{1}{4}$ lb. of sugar; 1 orange, sliced; the juice of a lemon; 3 or 4 slices of pineapple; 1 wineglass of strawberry syrup. Dress with fruit.

Champagne Sour.—(A large bar glass.) 1 teaspoon of sugar; 2 or 3 dashes of lemon juice; $\frac{1}{3}$ fine ice; fill up with wine. Stir well, and dress with fruit and berries in season.

Chicago Cooler.—(Large punch glass.) 1 piece of ice; 1 teaspoonful lemon juice; 1 bottle imported ginger ale. Float a little claret on top and serve.

Cider Egg Nogg.—(A large bar glass.) 1 fresh egg; $\frac{1}{4}$ tablespoon of sugar; 3 or 4 small lumps of ice; fill the glass with cider. Shake well and strain, grate a little nutmeg on top. This drink is a very pleasant one, and is popular throughout the southern part of the country and it is not intoxicating. Use the very best quality of cider, as by using poor cider it is impossible to make this drink palatable.

Berghoff Brewing Association

BOTTLED BEER

Delivered to All Parts
of the City.

PHONE CALUMET 570

ONCE TRIED, ALWAYS USED.

**THE
BAR-KEEPER'S
"FRIEND"**

TRADE MARK

FOR
SCOURING, CLEANSING AND POLISHING

**BAR FIXTURES,
DRAIN BOARDS**

AND ALL
Tin, Zinc, Brass, Copper,
Nickel and all Kitchen and
Plated Utensils.
Glass, Wood, Marble, Por-
celain, Etc.

GEORGE WM. HOFFMAN
Sole Manufacturer and Proprietor
295 EAST WASHINGTON ST., INDIANAPOLIS.

THE BAR-KEEPER'S' FRIEND.

TRADE MARK REGISTERED IN U. S. PATENT OFFICE.

**When You Want
A Good Drink**

one that will satisfy you from the ground up—just step into the nearest club, hotel, café or restaurant and order a bottle of

**Evans'
Ale**

—or better still, order a supply from your dealer and enjoy solid comfort at home. The satisfaction of getting the best that money can buy or brewing knowledge can produce goes with every bottle.

Sold On Its Merits Everywhere.

BREWED FOR 118 YEARS BY

C. H. EVANS & SONS, Hudson, N. Y.

BARTENDERS' MANUAL

Cider Punch.— $\frac{1}{2}$ pint of sherry; 1 glass of brandy; 1 bottle of cider; $\frac{1}{4}$ pound of sugar; 1 lemon. Pare the peel of half the lemon very thin; pour the sherry upon it; add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place it on ice. When cold, add the brandy and a few pieces of cucumber rind.

Claret Cup for a Party.—(Use a bowl for mixing.) 10 to 12 pieces of lump sugar; 1 bottle of apollinaris; 2 lemons, 2 oranges and $\frac{1}{2}$ pineapple, cut in slices; 2 wineglasses of maraschino. Mix well with a ladle, place this into your vessel or tin dish filled with ice. When the party is ready to call for it add: 4 bottles of fine claret; 1 bottle of champagne, or any other sparkling wine. Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant claret cup.

Claret Cobbler.—Same as Catawba, using claret instead.

Claret and Champagne Cup.—(A large punch bowl for a party of twenty). Claret and champagne cup is a Russian drink, where for many years it has enjoyed a high reputation amongst the aristocracy. Proportions: 3 bottles claret wine; $\frac{3}{4}$ pint of Curacoa (red); 1 pint of sherry; 1 pint of French brandy; 2 wineglasses of ratafia of raspberries; 3 oranges and 1 lemon, cut in slices; some sprigs of green balm and of borage; 2 bottles of German seltzer water; 3 bottles of soda. Stir this together and sweeten with capillaire pounded sugar, until it ferments; let it stand one hour; strain and ice it well; it is then fit for use; serve it in small glasses. This quantity for an evening party of twenty persons; for a smaller number reduce the proportion.

Claret Punch.—In a punch goblet $\frac{3}{4}$ full of fine ice, one tablespoonful of grenadine syrup, slice of lemon, drink of claret, stir thoroughly and dress with fruit.

Clover Leaf.—(In mixing glass.) $\frac{1}{2}$ full of ice; juice $\frac{1}{2}$ lime; 3 dashes of grenadine syrup; white of 1 egg; dash of maraschino; drink of Gordon gin. Shake and strain in large cocktail glass; decorate with leaves of mint to represent clover leaf.

Cocktail, Appetizer.— $\frac{1}{3}$ wineglass brandy; $\frac{1}{3}$ wineglass maraschino; $\frac{1}{3}$ wineglass red Cuarcoa; 3 dashes orange bitters; 2 dashes Angostura bitters. Shake well, strain and serve with a piece of lemon peel.

Cocktail, Automobile.—2 dashes gum, 2 dashes of orange bitters; equal proportions (one-third) of Italian vermouth, Scotch whisky and Old Tom gin. Serve with a cherry, or an olive, as desired.

BARTENDERS' MANUAL

Cocktail, Bijou.—(Use large bar glass.) $\frac{3}{4}$ glass filled with shaved ice; $\frac{1}{3}$ wineglass green chartreuse; $\frac{1}{3}$ wineglass Italian vermouth; $\frac{1}{3}$ wineglass Plymouth gin. Stir well with the spoon, and after straining in cocktail glass add cherry or small olive, and serve after squeezing lemon peel on top.

Cocktail, Celery.—Take pony beer glass $\frac{3}{4}$ full of Dr. Brown's celery tonic; $\frac{1}{2}$ pony glass of creme de menthe; 3 dashes Angostura aromatic bitters and serve.

Cocktail, Cincinnati.—(Use large bar glass.) $\frac{1}{2}$ glass of beer, $\frac{1}{2}$ glass of soda or ginger ale. This is a particularly palatable drink for warm weather.

Cocktail, Coffee.—(A large bar glass.) 1 teaspoon-full of powdered white sugar; 1 fresh egg; 1 large wineglass of port wine; 1 pony of best brandy; 2 or 3 lumps of ice. Break the egg into the glass, put in the sugar and lastly the port wine, brandy and ice. Shake up thoroughly and strain into a medium sized goblet. Grate a little nutmeg on top before serving.

Cocktail, Club.—Fill mixing goblet $\frac{1}{2}$ full of fine ice; 2 dashes gum; 2 dashes orange bitters; 1 dash chartreuse; $\frac{1}{3}$ drink Italian vermouth; $\frac{2}{3}$ drink Old Tom gin; stir well and serve with cherry.

Cocktail, Coronation.—(Use mixing glass.) Fill half with cracked ice; 2 dashes maraschino; 3 dashes orange bitters; 1 pony French vermouth; 1 gill dry sherry. Stir well, strain into cocktail glass, add olive and twist lemon peel on top.

Cocktail, Derby.—(This drink, arranged by E. G. De Gasteaux, of Canal and Vine Streets, Cincinnati, O., was awarded third prize in the Police Gazette Bartenders' Contest for 1903.) (Use mixing glass.) 2 dashes peach and bitters; 1 sprig fresh mint; 1 jigger Gordon gin. Stir and strain into cocktail glass; serve with olive.

Cocktail, Du Barry.—1 dash Boonekamp bitters; 2 dashes absinthe; 2 dashes gum syrup; 1 pony French vermouth; 1 pony of dry gin, ice. Serve in cocktail glass with $\frac{1}{4}$ slice of orange.

Cocktail, Irish.—(Use large bar glass.) Fill glass with shaved ice; 2 dashes of absinthe; 1 dash maraschino; 1 dash Curacoa; 2 dashes bitters; 1 wineglass of Irish whisky. Stir well with spoon, and after straining in cocktail glass, put in medium olive and squeeze lemon peel on top.

Cocktail, J. P. C.— $\frac{1}{2}$ Nicholson gin; $\frac{1}{2}$ French vermouth; put one slice of orange in glass and fill with shaved ice, shake well and strain into cocktail glass.

BARTENDERS' MANUAL

Cocktail, Lemon.—Fill mixing glass $\frac{2}{3}$ full fine ice; 1 teaspoonful syrup; 1 or 2 dashes orange bitters; 1 or 2 dashes Peychaud bitters; $\frac{3}{4}$ wineglass Old Crow whisky; juice of half a lemon; stir well, strain into a cooled cocktail glass, with fruit, if desired.

Cocktail, Mint.—(Use large bar glass.) Crush 3 sprigs mint, fresh; 2 dashes orange bitters; 2 dashes syrup; 1 dash absinthe; 1 jigger whisky; cracked ice; 1 squirt seltzer. Mix with spoon, strain in cocktail glass and serve.

Cocktail, Montana.—(Use large bar glass.) $\frac{3}{4}$ full of shaved ice; 2 dashes anisette; 2 dashes bitters; $\frac{1}{2}$ wineglass French vermouth. Stir with spoon, strain in cocktail glass, and serve, after squeezing piece of lemon peel on top.

Cocktail, Philippino.—Press 1 olive in glass; 2 dashes pepsin bitters; 1-5 French vermouth; 1-5 brandy, 3-5 Plymouth gin; fill glass with chipped ice; stir well. Serve in fancy glass.

Cocktail, Prairie.—1 teaspoonful white vinegar; 1 fresh egg; dash of pepper and salt; 3 drops Tabasco; teaspoonful of Worcestershire.

Cocktail, Ping Pong.—(This recipe, arranged by James E. Bennett, of the Broken Heart Cafe, 16 South Broadway, St. Louis, Mo., won the Police Gazette Bartenders' Medal for 1903.) (Use mixing glass. 3 dashes lemon juice; $\frac{1}{2}$ jigger sloe gin; $\frac{1}{2}$ jigger Cream-Yvette. Fill glass with fine ice, mix and strain in cocktail glass; add cherry.

Cocktail, Princeton.—(Use mixing glass.) 2 dashes orange bitters; $\frac{3}{4}$ Tom gin; fill with ice; strain into cocktail glass; add 1 good dash of port wine carefully and let it settle to the bottom before serving; lemon on top.

Cocktail, Saratoga.—(A large bar glass.) $\frac{1}{2}$ glass of fine-shaved ice; 3 dashes of pineapple syrup; 2 or 3 dashes of bitters; 3 dashes of maraschino; $\frac{3}{4}$ glass of fine old brandy. Mix well with a spoon and place 2 or 3 strawberries in a fancy glass; strain it, twist a piece of lemon peel over it; top it off with a squirt of champagne.

Cocktail, Scotch.—Use mixing glass half full of cracked ice; 3 dashes of gum syrup; 2 dashes of maraschino; 2 dashes of orange bitters; 1 pony Scotch whisky; 1 pony French vermouth; stir well; strain in cocktail glass; add sherry and twist lemon peel.

Cocktail, Sherry.—(Large bar glass half full cracked ice.) 1 dash Angostura; 3 dashes syrup; 3 dashes Curacoa; $\frac{1}{4}$ jigger vermouth; 1 jigger sherry wine; stir well with spoon; strain in cocktail glass and serve with cherries.

BARTENDERS' MANUAL

Cocktail, Southern Club Manhattan.—(Mixing glass.) $\frac{2}{3}$ full shaved ice; 1 dash syrup; 4 dashes Curacoa; 2 dashes maraschino; 2 dashes Peychaud bitters; 1 small jigger Italian vermouth; 1 small jigger rye whisky. Strain into cool cocktail glass, squeeze orange peel on top and serve. Don't put peel in glass.

Cocktail, Speedway.—4 dashes absinthe; 2 dashes maraschino; 3 dashes orange bitters; 1 wineglass Irish whisky; fill mixing glass with shaved ice; stir contents well; strain off into cocktail glass; twist lemon skin on top and serve.

Cocktail, Star.—(Use large bar glass.) $\frac{3}{4}$ glass of shaved ice; 1 or 2 dashes gum; 1 dash Curacoa; 3 dashes bitters; $\frac{1}{2}$ wineglass French vermouth; $\frac{1}{2}$ wineglass applejack. Stir with spoon, and after straining in cocktail glass, serve after squeezing lemon peel on top.

Cocktail, Trilby.—(Use large bar glass.) Fill glass with shaved ice; 2 dashes absinthe; 2 dashes orange bitters; 2 dashes Parfait d'Armour; $\frac{1}{2}$ wineglass Scotch whisky; $\frac{1}{2}$ wineglass Italian vermouth. Stir with spoon, strain in cocktail glass, put in cherries, squeeze lemon peel on top and serve.

Cocktail, Turf.—(Large bar glass.) $\frac{1}{2}$ glass shaved ice; 2 dashes orange bitters; 2 dashes maraschino; 2 dashes absinthe; $\frac{1}{2}$ wineglass French vermouth; $\frac{1}{2}$ wineglass Plymouth gin. Stir with spoon, strain in cocktail glass, put in olive and serve.

Cocktail, Washington.—(Use small wineglass.) $\frac{1}{2}$ pony brandy; 1 pony French vermouth; 3 dashes Angostura bitters; 3 dashes gum syrup.

Cocktail, Yale.—3 dashes orange bitters; 1 dash Boker's bitters; add a portion of Tom gin, ice; mix. strain into cocktail glass; add a squirt of syphon; lemon on top.

Cold Ruby Punch.—2 quarts of Batavia arrack; 2 quarts of port wine; 5 pints of green tea; 2 pounds of loaf sugar; juice of 12 lemons; 1 pineapple, cut in small pieces. Sweeten to taste and ice before serving.

Colorado Bracer.—(Large bar glass.) 1 spoonful sugar; juice of 1 lime; $\frac{1}{2}$ jigger absinthe; $\frac{1}{2}$ jigger Scotch whisky. Fill with ice; shake well. strain in fizz glass and fill with seltzer or imported soda.

Cordial Lemonade.—Make a plain lemonade; ornament with fruits in season; then put in slowly $\frac{1}{2}$ pony of any cordial.

Cosmopolitan Claret Punch.—(A goblet.) Half fill with chopped ice; $1\frac{1}{2}$ pony brandy; $\frac{1}{2}$ table-spoon of sugar; fill with claret. Shake well and dress with berries and fruit.

BARTENDERS' MANUAL

Crimean Cup a La Marmora.—(Use a bowl for mixing.) 1 pint of orgeat syrup; $\frac{1}{3}$ pint of Cognac; $\frac{1}{4}$ pint of maraschino; $\frac{1}{4}$ pint of Jamaica rum; 1 bottle of champagne; 1 bottle of soda; 3 ounces of sugar; 2 lemons and 2 oranges, cut in slices, and a few slices of pineapple. Stir up well with ladle, then place it into your dish filled with ice.

Curacoa.—6 ounces of very thin orange peel; 1 pint of whisky; 1 pint of clarified syrup; 1 drachm powdered alum; 1 drachm carbonate of potash. Place the orange peel in a bottle which will hold a quart, with the whisky; cork tightly and let the contents remain for 12 days, shaking the bottle frequently. Then strain out the peel, add the syrup; shake well and let it stand for 3 days. Take out a teacupful into a mortar and beat up with the alum and potash; when well mixed pour it back into the bottle and let it remain for a week. The Curacoa will then be perfectly clear.

Curacoa Punch.—(A large bar glass.) $\frac{3}{4}$ table-spoon of sugar; 3 or 4 dashes of lemon juice; 1 wineglass of brandy; 1 pony Curacoa (red); $\frac{1}{2}$ pony Jamaica rum. Dress with fruits as usual. Fill with fine ice and sip through a straw.

Currant Brandy.—Take 1 quart of black or red currants, and fill up with 1 quart of brandy. In two months strain, and add sugar to taste.

Currant Shrub.—(Use a bowl for mixing; general rule for preparing.) 1 quart of currant juice; $1\frac{1}{2}$ lbs. of loaf sugar. Boil it gently 8 or 10 minutes, skimming it well; take it off, and when lukewarm, add $\frac{1}{2}$ gill of brandy to every pint of shrub. Bottle tight. Mix a little shrub with ice water and you will have a delicious drink. Shrub may be made of cherry or raspberry juice by this method, but the quantity of sugar must be reduced.

Dizzy Sour.—(Use large bar glass.) Mash $\frac{1}{2}$ lemon; 2 spoonfuls of powdered sugar; $\frac{3}{4}$ full of fine ice; 1 jigger rye whisky; 3 dashes benedictine. Shake well, strain in a sour glass, put in a piece of pineapple, float $\frac{1}{3}$ jigger Jamiaca rum on top and serve.

Eagle Highball.—(Use small bar glass.) 1 lump of ice; 3 or 4 dashes lemon; 1 slice lemon peel; 2 to 4 dashes orange bitters; 1 jigger Tom gin. Fill glass with seltzer and serve.

Egg Milk Punch.—(A large bar glass.) 1 egg, $\frac{3}{4}$ table-spoon of sugar; 1 wineglass of brandy; 1 pony of St. Croix rum; $\frac{1}{2}$ glass of fine ice; fill up with milk. Use the shaker in mixing, which must be done thoroughly to a cream. Strain; grate a little nutmeg on top.

BARTENDERS' MANUAL

Egg Nogg (Plain).—1 tablespoon of sugar; 1 fresh egg; $\frac{1}{3}$ glass of fine ice; 1 wineglass of whisky; fill up with milk. Shake thoroughly in an "egg nogg" shaker and strain. Grate a little nutmeg on top.

Egg Phosphate.—Fill mixing glass $\frac{2}{3}$ full fine ice; 1 teaspoonful of sugar; 1 teaspoonful of acid phosphate; 1 egg. Fill glass with water; shake well; strain into lemonade glass and serve.

Egg Sour.—1 tablespoon of powdered sugar; 3 lumps of ice; 1 egg; juice of 1 lemon. Shake thoroughly; serve with straw; nutmeg grated on top.

Elk's Fizz.—(Large size bar glass.) $\frac{1}{2}$ lemon; 1 dessert spoonful sugar; 1 jigger rye whisky; $\frac{1}{2}$ jigger port wine; white of 1 egg. Shake well and strain in small fizz glass; fill with fizz and serve with sliced pineapple.

English Royal Punch.—(Use a bowl for mixing for a small party.) 1 pint of hot green tea; $\frac{1}{2}$ pint of best brandy; $\frac{1}{2}$ pint of Jamaica rum; 1 wineglass of Curacoa (red); 1 wineglass of arrack; juice of 2 limes; 1 lemon, cut in slices; $\frac{1}{2}$ lb. of sugar. Mix this thoroughly with a ladle, and add 4 eggs, the whites only, and drink this as hot as possible. If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, but not boiled.

English Bishop.—(Use a small punch bowl.) 1 quart of the best port wine; 1 orange (stuck pretty well with cloves). Roast the orange before a fire, and when sufficiently brown cut in quarters and pour over the port wine (previously made hot); add sugar to taste, and let the mixture simmer over the fire for half an hour.

Empire Punch.—(Use an extra large bowl.) Rub the peel of 4 fine lemons, and also the peel of 2 oranges, until it has absorbed all the yellow part of the lemon and orange; $1\frac{1}{2}$ lbs. of lump sugar; 1 pineapple, cut in slices; 12 fine oranges, cut in slices; 1 box of strawberries; 2 bottles Apollinaris water. Mix these ingredients well and add: $\frac{1}{2}$ gill maraschino; $\frac{1}{2}$ gill of Curacoa (red); $\frac{1}{2}$ gill of benedictine; $\frac{1}{4}$ gill of Jamaica rum; 1 bottle of French brandy; 6 bottles of champagne; 4 bottles of Tokay; 2 bottles of Madeira; 4 bottles of Chateau Margeaus. Mix this well with a ladle; then strain through a sieve into a clean bowl and surround the bowl with ice; dress the edge with some leaves and fruit, and ornament the punch in a fancy manner with grapes, oranges, pineapples and strawberries.

Faivre's Pousse Cafe.—(Use a sherry wine-glass.) $\frac{1}{3}$ glass benedictine; $\frac{1}{3}$ glass red Curacoa; $\frac{1}{3}$ glass kirschwasser or brandy; 2 or 3 drops bitters.

BARTENDERS' MANUAL

Fancy Brandy Cocktail, No. 1.—(A large bar glass.) Fill your glass $\frac{3}{4}$ full of fine ice; 2 or 3 dashes of gum syrup; 2 dashes of Angostura bitters; 1 or 2 dashes of Curacao; 1 wineglass brandy. Stir well with a spoon. Strain into a fancy cocktail glass. Twist a piece of lemon peel on top. A squirt of champagne will add to the delicacy of flavor.

Fancy Brandy Cocktail, No. 2.—(A large bar glass.) 2 or 3 dashes of gum syrup; 2 dashes of maraschino; 2 dashes of Angostura bitters; 1 wineglass brandy. Twist a piece of lemon peel in the mixture, expressing the oil; fill glass $\frac{1}{2}$ full of fine ice. Shake well and strain into a fancy cocktail glass, the rim of which has been moistened with lemon juice.

Fancy Gin and Whisky Cocktails.—Prepared the same as the Brandy No. 2, substituting their respective liquors for brandy.

Fedora.—(A large bar glass.) 1 pony of the best brandy; 1 pony of Curacao; $\frac{1}{2}$ pony of Jamaica rum; $\frac{1}{2}$ pony of Bourbon; 1 tablespoon of sugar, dissolved in a little water; 1 slice of lemon; fill the tumbler with fine ice. Shake well and ornament with berries or small pieces of orange; serve with a straw.

Flip, Pan-American.—(Use large bar glass.) 2 spoonfuls powdered sugar; 3 dashes Orgeat syrup; 1 pony creme de menthe; 1 pony whisky; plenty of fine ice. Fill with milk and shake well. Serve with cherry.

Fishing Punch.—(A large bar glass.) 1 tablespoon of sugar; 1 or 2 dashes of lemon juice; 1 or 2 dashes of lime juice and dissolve in a little water; fill glass with fine ice; 1 wineglass of St. Croix rum; 1 pony of brandy. Stir with a spoon; dress the top with fruit, and serve with a straw. This drink can be put in bottles for the fisherman to take along, so that he will lose no time.

Fox Flip.—(Use large bar glass.) $\frac{1}{2}$ full shaved ice; juice $\frac{1}{2}$ lemon; 3 barspoons pulverized sugar; 1 jigger whisky (or gin); 1 egg. Shake well and strain into thin lemonade glass and fill with ginger ale.

Fox River Toddy.—(Use 1 toddy glass.) Loaf sugar; 1 lump ice; 1 piece of lemon; 2 dashes German bitters; 3 dashes creme de cacao; wineglass of whisky. Stir well and serve.

Frappe Cafe Royal.—It consists of $\frac{3}{4}$ of black coffee and $\frac{1}{4}$ brandy, frapped in a cooler, and drank while the mixture is yet in a semi-frozen state. It is very potent.

BARTENDERS' MANUAL

Fruit Lemonade.—Fill mixing glass $\frac{2}{3}$ full fine ice; 1 tablespoonful of powdered sugar; the juice of 1 lemon; mash $\frac{1}{2}$ doz. strawberries or any berries in season; fill glass with water. Shake the above ingredients thoroughly and strain into a lemonade glass with fruit and serve.

General Harrison Egg Nogg.—(A large bar glass.) 3 or 4 small pieces of ice; 1 fresh egg; 1 tablespoon of sugar; fill with cider. Shake well and strain; serve with a little nutmeg on top.

Gin Cocktail.—(A large bar glass.) 2 or 3 dashes of gum syrup; 2 dashes of Angostura bitters; 1 wineglass gin; 1 or 2 dashes of Curacoa, or absinthe, as the person prefers; fill the glass with fine ice. Stir up well; strain into a cocktail glass; squeeze a piece of lemon peel on top.

Gin Crusta.—Is prepared same as the Brandy Crusta, substituting gin for brandy.

Gin Daisy.—Is prepared in the same manner as the Brandy Daisy, substituting gin for brandy.

Gin Fix.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar in a little seltzer; $\frac{1}{2}$ pony of pineapple syrup; fill glass with fine ice; 1 wineglass of Holland gin. Stir well. Dress with fruits and serve with a straw.

Gin Fizz.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 3 or 4 dashes of lemon juice; 1 wineglass of Old Tom gin; put all in the glass, half full of fine ice. Stir well with a spoon; strain into a fizz glass. Fill up with seltzer or vichy water and do not fail to drink quickly.

Gin Flip.—(A large bar glass.) 1 tablespoon of sugar, dissolved in a little seltzer water; 1 wineglass of Holland gin; fill glass $\frac{1}{2}$ full of fine ice. Shake well and strain into a fancy glass.

Gin Julep.—(A large bar glass.) Fill with fine ice; $\frac{3}{4}$ tablespoon of sugar; $\frac{1}{2}$ wineglass of water; 3 or 4 sprigs of mint, pressed as in mint julep to extract the essence; $1\frac{1}{2}$ wineglass of Holland gin. Stir well, and dress with fruits in season.

Gin Punch.—(A large bar glass.) 2 tablespoons of white sugar; 1 pony of seltzer; $1\frac{1}{2}$ wineglass of Holland gin; 4 or 5 dashes of lemon juice; fill glass with fine ice. Shake well. Dress with 2 slices of orange; $\frac{1}{2}$ slice of pineapple, and berries; serve with a straw.

Gin Sling.—1 lump of sugar, dissolved in a little water; 1 lump of ice; 1 wineglass of gin. Stir, and grate a little nutmeg on top.

BARTENDERS' MANUAL

Gin Smash.—(A large bar glass.) $\frac{1}{2}$ glass of fine ice; $\frac{1}{2}$ tablespoon of sugar; 2 or 3 sprigs of mint, pressed as in mint julep; 1 wineglass of Holland gin. Stir well; strain into a sour glass; dress with fruit.

Gin Sour.—(A small bar glass.) $\frac{1}{2}$ tablespoon of sugar; 4 or 5 dashes of lemon juice; 1 squirt seltzer water; $\frac{3}{4}$ glass of fine ice; 1 wineglass of Holland gin. Stir well; strain into a sour glass; dress with a little fruit.

Gin Sangaree.— $\frac{1}{2}$ teaspoon of sugar, dissolved in a little water; 1 wineglass of Holland gin; 1 lump of ice. Stir with a spoon; put about a teaspoon of sherry on top.

Gin and Calamus.—(A whisky glass.) Steep 2 or 3 pieces of calamus root, cut in small bits, in a bottle of gin until the essence is extracted. To serve you simply hand out the glass together with the bottle, allowing the person to help himself.

Gin and Milk.—(A whisky glass.) Put out a glass and bar spoon with the bottle of gin, allowing the person to help himself; after he has done so, fill up the glass with ice-cold milk.

Gin and Molasses.—(A whisky glass.) Cover the bottom of the glass with a little gin. Drop in 1 tablespoon of New Orleans molasses, then place the bottle of gin to the person, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass. Hot water must be used to clean the glass afterward.

Gin and Pine.—Take some fine slivers of pine wood from the center of a green pine log, steep them in a bottle of gin to extract the flavor; in about 2 hours the gin will be ready to serve, which is done in the same manner as dispensing gin and tansy.

Gin and Tansy.—(A whisky glass.) This is an old fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence. In serving, you simply set the glass, with a lump of ice dropped into it, before the person, allowing him to help himself from the bottle containing the preparation.

Gin and Wormwood.—(A small bar glass.) 5 or 6 sprigs of wormwood placed in a quart bottle of gin to extract the essence. Place before the person a small bar glass (dropping a piece of ice therein) and the bottle, allowing him to help himself. This is a very old drink, used principally in country villages.

Glasgow Flip.—Beat 1 egg thoroughly; add the juice of 1 lemon; $\frac{1}{2}$ tablespoon of powdered sugar; balance cold ginger ale. Stir well.

BARTENDERS' MANUAL

Goblet Fizz.— $\frac{1}{4}$ of a lemon maced in glass; 2 dashes gum syrup; $\frac{1}{2}$ jigger port wine; $\frac{1}{2}$ jigger bourbon whisky; 2 dashes Jamaica rum; 2 dashes maraschino; $\frac{1}{2}$ jigger Rhine wine; fill glass with shaved ice; stir well; strain in goblet; fill with seltzer, and serve.

Golden Fizz.—1 egg (yolk only); 1 tablespoon of sugar; 2 or 3 dashes of lemon juice; 1 wineglass of Old Tom gin or whisky; $\frac{3}{4}$ glass of fine ice. Use the shaker well; strain into a fizz glass. Fill up with seltzer or vichy and drink immediately.

Grenadine Punch.—(In a punch goblet.) $\frac{3}{4}$ full of ice; 3 dashes lemon juice; large spoonful of grenadine syrup; $\frac{1}{2}$ jigger of brandy; stir and dress with fruit.

Gum Syrup.—14 lbs. of loaf sugar; 1 gallon water. Boil together for 5 minutes, and add water to make up 2 gallons.

Half-and-Half.—(A large ale glass.) This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new. It is always best to ask the person how he desires it.

Hari-Kari.—Make a whisky sour large enough to half fill a brandy glass or tumbler when strained, and fill with seltzer or vichy to suit the party. Dress with fruits in season.

Highlander Highball.—(Highball glass.) 1 piece of ice; 1 teaspoonful pineapple syrup; 1 teaspoonful lemon juice; $\frac{2}{3}$ wineglass Tokay or Sweet Catawba; $\frac{2}{3}$ wineglass Scotch whisky. Fill with seltzer or Apollinaris water and serve.

Hock Cobbler.—Same as Catawba, using Hock wine instead.

Hoffman Highball.—(Use large glass.) 1 lump of ice, a jigger of J. P. C. Scotch and a bottle of plain soda.

Hoffman House Punch.—(For a party of six or more.)—(Use punch bowl and 1 large piece clear ice). The juice of 2 lemons; the juice of 2 oranges; $\frac{1}{2}$ jigger St. Croix rum; 1 jigger maraschino; 1 jigger white Curacoa; 2 jiggers brandy; 2 quarts champagne; 1 pint burgundy. Add quart Apollinaris. Before serving sweeten according to taste and fruit well.

BARTENDERS' MANUAL

Horse's Neck.—(Use large fizz glass.) Peel lemon in 1 long string, place in glass so one end hangs over; 3 or 4 lumps broken ice; fill with imported ginger ale.

Hot Arrack Punch.—(A hot water glass.) 1 teaspoonful of sugar; 1 or 2 dashes of lemon juice; $\frac{3}{4}$ wineglass arrack; fill up with hot water. Stir well; grate a little nutmeg on top.

Hot Gin Sling.—(A hot-water glass.) 1 teaspoon of sugar; 1 wineglass Holland gin; fill up with hot water. Stir well, grate a little nutmeg on top.

Hot Irish Punch.—(A hot water glass.) 1 or 2 lumps of sugar; 1 or 2 dashes of lemon juice; 1 wineglass of Irish whisky; fill up with hot water. Stir well; place a slice of lemon on top; grate a little nutmeg.

Hot Lemonade.—(A large bar glass.) 1 tablespoon of sugar; $\frac{1}{2}$ lemon, squeezed well; fill the glass with hot water. Stir well. Pour a little hot water into the glass, and shake around it before making the drink to prevent the glass from cracking.

Hot Locomotive.—(A large bar glass.) 1 yolk of egg; $\frac{1}{2}$ tablespoon of sugar and 1 pony of honey, mixed well together; $\frac{1}{2}$ pony of Curacoa; $1\frac{1}{2}$ glass of Burgundy or claret, boiled. Mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon.

Hot Milk Punch.—(A large bar glass.) 1 tablespoon of sugar; $\frac{1}{2}$ wineglass of St. Croix rum; $\frac{1}{2}$ wineglass of brandy; fill the glass with hot milk. Mix well with a spoon; grate nutmeg on top. Always mix with a spoon. Never use the shaker to this.

Hot Rum.—(A hot-water glass.) 1 teaspoon of sugar; a small lump of butter; 1 wineglass of Jamaica rum. Fill the glass with hot water; stir well; omit spices.

Hot Scotch Whisky Sling.—(A hot water glass.) 1 wineglass of Scotch whisky; 1 lump of sugar; a piece of lemon peel; fill the glass $\frac{3}{4}$ full of boiling water; grate nutmeg on top.

Hot Spiced Rum.—(A hot water glass.) 1 teaspoon of sugar; 1 teaspoon of mixed whole allspice and cloves, and a piece of butter about the size of a small marble; 1 wineglass of Jamaica rum. Fill glass with hot water; mix well.

How to Serve a Pony Glass of Brandy.—(Use a pony glass.) The latest style of serving a pony of brandy is to take a whisky tumbler upside down in the left hand, place it over the pony glass of brandy, then reverse the glass, as well as the pony glass containing the brandy, so as to have the stem of the pony glass on top, and the brandy at the bottom of the whisky glass.

BARTENDERS' MANUAL

Hot Whisky Punch.—(A hot whisky glass.) The juice of $\frac{1}{2}$ lemon; 1 or 2 lumps of sugar, dissolved in 1 wineglass of hot water; 2 wineglasses of Scotch or Irish whisky; fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the person, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

Imperial Egg Nogg.—(A large bar glass.) 1 tablespoon of sugar; 1 fresh egg; $\frac{1}{3}$ glass of fine ice; 1 wineglass of brandy; $\frac{1}{2}$ wineglass of Jamaica rum; fill up with rich milk. Shake thoroughly in an "egg nogg" shaker and strain. Grate a little nutmeg on top if desired. In hot Egg Nogg use hot milk and omit the ice.

Imperial Punch.—(To make one quart.) 1 bottle claret; 1 bottle soda water; 4 teaspoonfuls powdered sugar, dissolved in a little of the soda; $\frac{1}{4}$ teaspoonful grated nutmeg; 1 liquer glass maraschino; about $\frac{1}{2}$ pound ice; 3 slices cucumber rind. Put all ingredients in pitcher and mix well.

Invisible Gin Highball.—(Use highball glass.) 1 piece of ice; 1 teaspoonful of alricotine; 1 teaspoonful lemon juice; 1 teaspoonful pineapple syrup; 1 wineglass dry gin. Stir thoroughly and fill glass with ginger ale.

Irish Whisky Skin.—(Use bar glass.) 1 lump of sugar; 1 wineglass Irish whisky; 1 piece lemon rind. Rinse glass in hot water; put in sugar; fill glass half full boiling water, add whisky and stir. Serve with spoon.

Italian Wine Lemonade.—(A large bar glass.) 1 tablespoon of sugar, dissolved in a little water; 4 or 5 dashes of lemon juice; $\frac{1}{2}$ glass of fine ice; 1 wineglass of sherry, claret or port wine; fill up with water, stir well; dress top with fruits, and serve with a straw.

Jamaica Rum Sour.—(A large bar glass.) $\frac{3}{4}$ glass of fine ice; $\frac{1}{2}$ tablespoon of sugar; 2 or 3 dashes of lemon juice; $\frac{1}{2}$ wineglass of seltzer; 1 wineglass of Jamaica rum. Stir well, and strain into a sour glass; dress with fruit.

Japanese Cocktail.—1 tablespoon of orgeat syrup; 1 or 2 dashes of Angostura bitters; 1 wineglass of brandy; fill glass half full of fine ice. Stir well and strain.

Jeffries Punch.—(Use large bar glass half full fine ice.) 3 dashes of syrup; 1 of lemon; $\frac{1}{2}$ bar spoon Orangine; 1 glass of old rye; shake well; strain into fancy glass and decorate.

BARTENDERS' MANUAL

Jersey Cocktail.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 4 or 5 pieces of ice; 2 or 3 dashes of bitters (Angostura); fill up with cider. Twist a piece of lemon peel on top, or use only 1 wineglass of cider and strain into a cocktail glass.

"Jersey Lily" Pousse Cafe.—(A pony glass.) $\frac{1}{2}$ of chartreuse; $\frac{1}{2}$ of brandy. Pour brandy in carefully, so as not to disturb the chartreuse, and serve.

Jersey Sour.—(A small bar glass.) Take 1 large teaspoon of powdered sugar, dissolved in a little water; 2 or 3 dashes of lemon juice; 1 wineglass of applejack; fill the glass with ice. Shake up, and strain into a claret glass. Ornament with berries in season.

John Collins Gin.—(An extra large bar glass.) 1 tablespoon of sugar; about 5 dashes of lemon juice; 1 wineglass of gin; 5 or 6 small bits of ice; 1 bottle of plain soda. Mix well; remove the ice.

Kirschwasser Punch.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 2 or 3 dashes of lemon juice; 3 or 4 dashes of chartreuse; 1 wineglass of kirschwasser; $\frac{3}{4}$ glass of fine ice. Dress with fruits; serve with a straw.

Knickerbein.—(A sherry glass.) $\frac{1}{3}$ wine glass of vanilla cordial; 1 yolk of egg, which carefully cover with benedictine; $\frac{1}{3}$ wineglass kummel; 2 drops of Angostura or Boker's bitters. The same rule is here applied as in making Pousse Cafe, viz: Keep colors separate and the different portions from running into each other.

Knickerbocker.—(A large bar glass.) 2 tablespoons of raspberry syrup; juice of $\frac{1}{2}$ a lemon; a slice of pineapple and orange; 1 wineglass of St. Croix rum; $\frac{1}{2}$ wineglass Curacoa; fill glass with fine ice. Stir well, adding fruit in season, and imbibe through a straw.

Lemonade.—Slice very thin, 3 lemons, to which add $\frac{1}{2}$ lb. of white lump sugar. Mix well together and throw in 1 gallon of water.

Lemonade.—(A large bar glass.) $1\frac{1}{2}$ tablespoon of sugar; juice of $\frac{1}{2}$ lemon; fill $\frac{3}{4}$ with fine ice, balance with water. Shake well. Some add a tablespoon of raspberry or strawberry syrup, dashing with port wine and dressing with fruit.

Lincoln Club Punch.—(For a party of 25.) Take 4 bottles of champagne; 1 bottle of pale sherry; 1 bottle of Cognac; 1 bottle of Sauterne; 1 pineapple, sliced and cut in small pieces; 4 lemons, sliced. Sweeten to taste, mix, cool.

BARTENDERS' MANUAL

Manhattan Club Oyster Cocktail.—Take the juice of $\frac{1}{2}$ a lemon, strain into a large goblet; 1 or 2 dashes of Tabasco sauce; 1 teaspoon of pepper sauce; trace of vinegar; a pinch of salt; a little red pepper; slightly larger quantity of white pepper. This entire array forms but the seasoning for the liquor of $\frac{1}{2}$ a dozen freshly opened succulent Blue Point oysters, which are next added to the contents of the glass, and completes the cocktail.

Mamie Taylor.—(In highball glass.) One lump of ice; dash of lemon juice; drink of Scotch whisky; fill up with ginger ale.

Madame Sherry Fizz.—Juice of lemon; small spoonful sugar; dash of orange flower water; whole egg; drink sloe gin. Shake, strain and fizz.

Manhattan Cocktail No. 1.—In mixing glass $\frac{1}{2}$ full of fine ice; dash of syrup; dash of Angostura bitters; $\frac{1}{3}$ jigger of French vermouth, $\frac{2}{3}$ whisky. Stir and strain; serve with a cherry.

Manhattan Cocktail, No. 2.—2 dashes of Curacoa; 2 dashes of Angostura bitters; $\frac{1}{2}$ wineglass of whisky; $\frac{1}{2}$ wineglass of Italian vermouth; fine ice. Stir well and strain into a cocktail glass.

Martinez Cocktail.—Prepare same as Manhattan, using Italian vermouth, orange bitters and gin. Omit all syrup from the above when ordered dry and serve with olive.

Maraschino Punch.—(Use large bar glass.) 1 teaspoonful of powdered sugar, dissolved in a little water; 1 wineglass of brandy; 2 dashes of arrack; $\frac{1}{2}$ pony glass of maraschino; the juice of $\frac{1}{2}$ a small lemon. Fill the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.

Medford Rum Punch.—(A large bar glass.) Fill glass with fine ice; $\frac{3}{4}$ tablespoon of sugar; 2 or 3 dashes of lemon juice; $1\frac{1}{4}$ glass of Medford rum; 1 dash of Jamaica rum. Stir well. Dress with fruits. Serve with a straw.

Medford Rum Smash.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar, dissolved in a little water; 2 or 3 sprigs of mint, pressed to extract the essence; $\frac{1}{2}$ glass of fine ice; 1 wineglass of Medford rum. stir well; strain; dress with fruit, replacing mint leaves upward.

Medford Rum Sour.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 3 or 4 dashes of lemon juice; 1 dash of seltzer from syphon; 1 wineglass Medford rum; fill glass half full with ice. Strain and dress with fruits.

Metropolitan Cocktail.—(A small wineglass.) $\frac{1}{2}$ pony of brandy; 1 pony of French vermouth; 3 dashes of Angostura bitters; 3 dashes of gum syrup.

JOHNSTON & HUNT CHICAGO.

724 Milwaukee Avenue
514 Milwaukee Avenue
1590 Milwaukee Avenue
814-816 W. 63rd Street

Particular People
Patronize

**BONDED
WHISKIES
ONLY**

Wines that are Pure

522 S. Halsted Street
4701 S. Ashland Avenue
3182 Elston Avenue
1724 Loomis Street

We Deliver Everywhere.

Phone Monroe 2642

Leading Brands ("La Picciola"
"St. Germaine")

Phone Central 1723

OUR FRIEND
I. E. TREUSCH
Clear Havana Cigars

Fairbank Building, N. E. Cor. Randolph
St. and Wabash Ave. Chicago

MATTHEWS SODA WATER CO.

2023 SOUTH CLARK ST., CHICAGO

Carbonated Water in 10 Gal. Steel Tanks.

We Furnish Siphons and Siphon Fillers Free of Charge

THE MAKE THEY ASK FOR

MARCUS RUBEN

BAR MEN'S

Jackets & Aprons

650 South State Street, - Chicago

JOS. E. KIRBY Tel. Franklin 1515 WALTER G. SMITH

The Illinois Sporting Goods Co.

(NOT INC.)

Dealers and Manufacturers of

**CLUB ROOM FURNITURE, CARDS,
DICE AND ELECTRICAL GOODS.**

Marine Bldg, 3rd Floor, 136 W. Lake St., Chicago

J. C. WILSON
President

A. P. GREEN
Secretary & Treasurer

TELEPHONES

Calumet 157 North 332

Excelsior Laundry Company

Main Office

66 East Twenty-Second St. Chicago

L. K. MADISON

H. B. BOLDIN

TEL. NORTH 1250

The Madison Catering Co.

**Buffets, Parties and
Picnics**

315-317 Locust Street, Chicago

GROMMES & ELSON

Cigar Manufacturers

CHICAGO

POP CORN FOR THE BAR

CHICAGO POP CORN WORKS

2729 Cottage Grove Ave.

Telephone Calumet 2487

Chicago

**PHONE
YARDS
5191**

Tosetti
CHICAGO

**PHONE
AUTO.
78-141**

Real German Beer

40th and BUTLER STREETS

BARTENDERS' MANUAL

Milk and Seltzer.—(A medium sized bar glass.) In serving this drink, which is strictly temperance, half fill the glass with seltzer, and the rest with milk; if it is done otherwise you will have nothing but foam in your glass, which would cause delay.

Milk Punch.—(A large bar glass.) $\frac{1}{3}$ glass of fine ice; $\frac{3}{4}$ tablespoon of sugar; 1 wineglass of brandy; 1 wineglass of St. Croix rum; $\frac{1}{2}$ wineglass of Jamaica rum; fill up with fresh milk. Mix well together, strain, and serve with a little nutmeg on top.

Milk Shake.—Fill mixing glass $\frac{2}{3}$ full fine ice; 1 tablespoonful of sugar; 1 egg. Fill glass with milk, shake well and strain into lemonade glass; grate a little nutmeg on top.

Miner's Delight.—(Fizz glass.) No ice; 3 dashes syrup; 2 dashes Angostura; 3 dashes vermouth; 2 dashes absinthe; 2 dashes Orange Curacoa; $\frac{1}{2}$ jigger whisky; white of an egg; stir thoroughly; fill glass slowly with seltzer; rest $\frac{1}{2}$ spoonful of powdered sugar on glass and let customer stir same; drink immediately it fizzes.

Mint Julep.—(A large bar glass.) 1 tablespoon of sugar, dissolved in $\frac{1}{2}$ wineglass of water; 3 or 4 sprigs of mint, which you press well in the sugar and water to extract the flavor; then add $1\frac{1}{2}$ wineglass of brandy, after which withdraw the mint and stir the ingredients well; then fill the glass with fine ice and insert the mint again, stems downward; leaves above. Dress tastily with fruits in season. Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across the top of glass.

Mississippi Punch.—(A large bar glass.) 1 tablespoon of sugar, dissolved in $\frac{1}{2}$ wineglass of water; 2 or 3 dashes of lemon juice; $\frac{1}{2}$ wineglass of Bourbon whisky; $\frac{1}{2}$ wineglass of Jamaica rum; 1 wineglass of brandy; fill goblet with fine ice. Dress top with pieces of orange, pineapple, etc.

Mint Sloe.—(Take a fancy highball glass.) Put in 3 or 4 sprigs of mint; 1 lump of ice; 1 dash of Curacoa; 1 jigger sloe gin. Stir up with a spoon and fill with club soda.

Monte Cristo Highball.—(In highball glass.) Put lump of ice; juice of $\frac{1}{2}$ a lime; drink sloe gin; fill with club soda.

Monte Cristo.—(Use medium bar glass with shaved ice.) 1 jigger imported dry sherry; 1 teaspoonful sugar; $\frac{1}{2}$ pony ***Hennessey brandy; 1 egg. Shake well and serve in a long glass such as is used for highballs.

BARTENDERS' MANUAL

Morning Cocktail.—(A medium bar glass.) 3 or 4 dashes of gum syrup; 2 dashes of Curacoa (red); 2 dashes of Boker's bitters; 1 dash of absinthe; 1 pony of best brandy; 1 pony of whisky; 1 piece of lemon peel, twisted to extract the oil; 3 small lumps of ice. Stir thoroughly and remove the ice. Fill the glass with seltzer water, and stir with a teaspoon having a little sugar in it.

Morning Glory Fizz.—(A large bar glass.) Fill the glass $\frac{3}{4}$ full of fine ice; mix 3 or 4 dashes of absinthe in a little water; 3 dashes of lime juice; 4 or 5 dashes of lemon juice; 1- tablespoon of sugar; the white of 1 egg; 1 wineglass of Scotch whisky. Shake well in a shaker and strain; fill balance of glass with seltzer or vichy water. To be drunk immediately, or the effect will be lost. It is a morning beverage, a tonic, and a nerve quieter.

Mulled Claret.— (A large bar glass or mug.) 3 or 4 lumps of sugar; 2 dashes of lemon juice; 4 or 5 whole allspice, bruised; 2 whole cloves, bruised; $\frac{1}{4}$ teaspoon of ground cinnamon; 2 wineglasses of claret. Place all the above in a dish, let it come to a boil, and boil 2 minutes, stirring all the time; strain and pour into a large, hot glass; grate a little nutmeg on top.

Mulled Claret and Egg.—(A large bar glass.) 1 tablespoon of sugar; 1 dash of lemon juice; $\frac{1}{2}$ teaspoon of mixed spices; $1\frac{1}{2}$ wineglass of claret. Boil the above ingredients together, then beat to a batter the yolks of 2 eggs with a little sugar added; pour the hot wine over the eggs, stirring continually, grate a little nutmeg on top. You must positively pour the wine over the eggs, not otherwise, as it would spoil.

New Orleans Fizz.—(Use large bar glass.) 1 tablespoonful of pulverized sugar; 3 dashes lemon juice; the white of 1 egg; 1 wineglass of gin; 1 dash of creme de vanilla; 2 dashes of orange flower water; 1 dash of seltzer water; fine shaved ice. Fill glass with rich milk; shake well and strain; serve in same glass, but with thin punch glass to drink from.

Nutting Cocktail.—(Mixing glass full of shaved ice.) Add $\frac{2}{3}$ Plymouth gin; $\frac{1}{3}$ French vermouth; 1 drop orange bitters. Stir well and serve.

Orange Brandy.—Into a large jar put 8 oranges; cover them with brandy. In three months' time strain off the brandy. sweeten to taste, and cover the oranges over with syrup.

Orchard Punch.—(A large bar glass.) 2 table-
spoons of orchard syrup; 2 or 3 dashes of lime or
lemon juice; $\frac{1}{2}$ pony pineapple syrup; fill glass with
fine ice; 1 wineglass of California brandy. Stir well.
Dress with fruits, dash with a little port wine and
serve with a straw.

BAK TENDERS' MANUAL

Orgeat Lemonade.— $\frac{1}{2}$ tablespoon of sugar; 4 or 5 dashes of lemon juice; $1\frac{1}{2}$ wineglass of orgeat; $\frac{3}{4}$ glass of fine ice; fill up glass with water. Stir well; dress with fruit and serve with a straw.

Orgeat Punch.—(A large bar glass.) $1\frac{1}{2}$ tablespoon of orgeat syrup; $1\frac{1}{2}$ wineglass of brandy; 4 or 5 dashes of lemon; fill glass with fine ice. Shake well. Dress with fruits; top off with a dash of port wine. Serve with a straw.

Old Fashion Cocktail.—In old fashion cocktail glass. One lump sugar, dissolved in water; 2 dashes Angostura bitters; small piece of ice; lemon peel; 1 jigger of whisky. Serve with spoon in glass.

Old Tom Gin Cocktail.—(A large bar glass.) Fill glass with fine ice; 2 or 3 dashes of gum syrup; 1 or 2 dashes of Angostura bitters; 1 or 2 dashes of Curacao; 1 wineglass of Old Tom gin. Stir well. Strain. Twist a piece of lemon peel on top.

Oxford Punch.—1 pint of Cognac brandy: 1 pint of old Jamaica rum; 1 quart of orange shrub; $\frac{1}{2}$ pint of sherry; 1 bottle of catpillaire; 2 quarts of boiling water; 6 glasses of calf's-foot jelly; 6 lemons; 4 sweet oranges; sufficient loaf sugar, dissolved in some of the hot water. Rub the rinds of 3 lemons with sugar; cut the peel very fine off 2 more lemons and 2 of the oranges; press out the juice of all the oranges and lemons. Place the whole with the jelly in a jug and stir well. Pour on the water, and let it stand for 20 minutes. Strain through a fine sieve into a large bowl; add the capillaire, spirits, shrub and wine, stirring well.

Panama Cooler.—(A large goblet.) $\frac{1}{3}$ full cracked ice, juice of $\frac{1}{2}$ orange; 2 dashes lime juice; 1 jigger rhine wine; 1 jigger sherry; $\frac{1}{2}$ barspoonful sugar; 3 or 4 dashes maraschino. Stir well and fill the balance of glass with ice; decorate with fruit and serve with straw.

Panhandle Toddy.—(Use long toddy glass.) Crush 1 square of sugar in water; 1 small ball of ice same as highball; 3 dashes Jamaica rum; 1 jigger rye whisky.

Parisian Pousse Cafe, No. 1.—(A sherry glass.) 5 drops of raspberry syrup; $\frac{1}{4}$ of the glass maraschino; $\frac{1}{4}$ of the glass Curacao; $\frac{1}{4}$ of the glass chartreuse; $\frac{1}{4}$ of the glass brandy. Keep the colors separate and serve without mixing.

Parisian Pousse Cafe, No. 2.— $\frac{1}{2}$ glass of maraschino; 2-5 kirschwasser; 1-5 chartreuse; brandy on top.

Peach Brandy.—20 drops oil of bitter almonds; $3\frac{3}{4}$ gallons of 95 per cent alcohol.

BARTENDERS' MANUAL

Philadelphia Boating Punch.—(A large bar glass.) Fill glass with fine ice, 1 tablespoon of sugar; 1 or 2 dashes of lemon juice; 1 wineglass of St. Croix rum; 1 pony of old brandy. Stir well. Dress with fruits and serve with straw.

Philadelphia Fish-House Punch.— $\frac{1}{3}$ pint lemon juice; $\frac{3}{4}$ pound white sugar, dissolved in sufficient water; $\frac{1}{2}$ pint Cognac brandy; $\frac{1}{4}$ pint peach brandy; $\frac{1}{4}$ pint Jamaica rum; $2\frac{1}{2}$ pints cold water. Ice and serve.

Pineapple Julep.—(For a party of five.) The juice of 2 oranges; 1 gill of raspberry syrup; 1 gill maraschino; 1 gill of Old Tom gin; 1 quart bottle sparkling Mosselle; 1 ripe pineapple, peeled and sliced small and cut up. Put all the materials in a glass bowl; ice, and serve in cocktail glasses, ornamented with berries in season.

Pineapple Punch.—(For a party of 20.) Take 8 bottles of champagne; 2 pints of Jamaica rum; 2 pints of brandy; 2 gills of Curacoa; juice of 6 lemons; 4 pineapples, sliced. Sweeten to taste with pulverized white sugar.

Plain Syrup.— $6\frac{1}{2}$ lbs. of loaf sugar; $\frac{1}{2}$ gallon of water. Boil until dissolved, and filter through flannel.

Porter Sangaree.—(Large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 3 or 4 lumps of ice; fill up with porter. Stir well; remove the ice; grate a little nutmeg on top.

Port Wine Cobbler.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 1 pony of orchard syrup; fill glass with fine ice; $1\frac{1}{4}$ wineglass of port wine. Stir well; dress with fruit.

Port Wine Flip.—(A large bar glass.) 1 egg; 1 tablespoon of sugar; $\frac{3}{4}$ glass of fine ice; 1 wineglass of port wine. Use a shaker in mixing. Strain into a wineglass. Grate a little nutmeg on top.

Port Wine Negus.—(A small bar glass.) 1 teaspoon of sugar; 1 wineglass of port wine; fill glass $\frac{1}{3}$ full of hot water; grate a little nutmeg on top.

Port Wine Punch.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; $\frac{1}{2}$ tablespoon of orchard syrup; 1 or 2 dashes of lemon juice; $1\frac{1}{2}$ wineglass of port wine; fill up with fine ice. Stir well and dress top with fruits in season. Serve with a straw.

Port Wine Sangaree.—(A small bar glass.) 1 or 2 lumps of ice; 1 teaspoon of sugar; $1\frac{1}{2}$ wineglass of port wine. Shake well; remove ice; grate a little nutmeg on top.

BARTENDERS' MANUAL

Pousse Cafe, French.—(A sherry glass.) $\frac{1}{2}$ glass of maraschino; 1-6 glass of raspberry syrup; 1-6 glass of vanilla; 1-6 glass of Curacao; 1-6 glass of chartreuse; 1-6 glass of brandy. In compounding the above, use a small wineglass for pouring in each article separately; be very careful in doing so, that each article may be separate. Serve without mixing.

Pousse l'Amour.—(Use sherry wine glass.) This is similar to the more familiar pousse cafe, and has to be as carefully made. $\frac{1}{4}$ sherry glass of sherry; yolk of fresh egg (drop in); $\frac{1}{4}$ glass green vanilla; $\frac{1}{4}$ glass Cognac. The yolk of the egg must be cold.

Prefeldt Highball.—Take large sherry glass, fill $\frac{1}{2}$ full with Swedish punch. Fill other half with Rhine wine and serve.

Punch.—Boil a large kettle of strong black coffee, take a large dish and put 4 lbs of sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire; let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

Punch a la Romaine.—(For a party of 20.) 2 bottles of rum; 2 bottles of wine; 15 lemons; 3 sweet oranges 3 pounds of powdered sugar; 15 eggs. Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.

Punch, Chauffeur.—(Use large bar glass.) Plenty of shaved ice; 4 or 5 spoons of sugar; 2 or 3 dashes of lemon juice; same of celery tonic bitters; $\frac{1}{2}$ pony French brandy; 1 fresh egg; fill the balance with claret wine; shake well, dress with fruit, serve with straw.

Punch, Cuban.—Thin bar glass full of shaved ice.) $\frac{1}{2}$ pony Curacao; $\frac{1}{2}$ whisker glass Italian vermouth; fill up with sherry wine; stir with spoon; sprinkle with powdered sugar; 2 or 3 dashes Creme de Menthe or 2 dashes Angostura; dress with fruit and serve with straws.

Punch, Escapernong.—Large mixing glass half full of cracked ice; 3 barspoons powdered sugar; Rhine wine glass Escapernong wine; $\frac{1}{2}$ jigger creme de vanilla; 1 egg; dash of brandy. Fill glass with cream or rich milk shake well; strain in milk punch glass; sprinkle with nutmeg and cinnamon; serve with straws.

Punch, Golden.—(Use a punch glass.) $\frac{1}{2}$ bar-spoon of sugar; juice of a whole lime; dissolve with syphon; 1 dash Curacao; dubb orange; 1 drink of straight whisky. Fill glass with cracked ice, stir well and ornament with fruit.

BARTENDERS' MANUAL

Punch, St. Charles.—(Use large bar glass.) 1 small tablespoonful of powdered white sugar, dissolve in a little water; 1 wineglass port wine; 1 pony glass brandy; $\frac{1}{2}$ glass Curacoa; 2 or 3 dashes lemon juice. Fill the tumbler with shaved ice; stir with spoon, ornament with fruits in season, and serve with a straw.

Punch, Tea.—(Bar glass filled with cracked ice.) 3 teaspoonfuls powdered sugar; juice of half a lemon, 1 pony English rum; 3 dashes absinthe; fill with tea, stir well, trim with slice of lemon, 2 straws and serve. Tea must be cold.

Remington Cooler.—In a fizz glass put 2 or 3 lumps of ice; peel of a whole lemon; small spoonful syrup; juice of $\frac{1}{4}$ lemon; drink Scotch whisky; fill up with soda.

Rhine Wine Cobbler.—(A large bar glass.) $1\frac{1}{2}$ tablespoon of sugar; $1\frac{1}{2}$ wineglass of water; $1\frac{1}{2}$ wineglass of Rhine wine; fill glass with fine ice; stir well; ornament with fruits and serve with a straw.

Rhine Wine and Seltzer.—(A large bar glass.) Fill glass half full of Rhine wine, balance with seltzer. Both the Rhine wine and seltzer should be kept on ice. The above is a favorite drink among the Germans, who prefer it to lemonade.

Rhine Wine Lemonade.—(Prepare in a goblet.) 1 tablespoon sugar; juice of $\frac{1}{2}$ lemon; a little ice, and fill up with Rhine wine. Dress with fruit in season.

Rocky Mountain Cooler.—1 egg beaten up; $\frac{1}{2}$ tablespoon of powdered sugar; juice of 1 small lemon; add cider. Stir well; grate a little nutmeg on top if desired.

Roman Punch.—(A large bar glass.) Half fill glass with fine ice; 1 tablespoon of sugar; 2 or 3 dashes of lemon juice; juice of $\frac{1}{2}$ an orange; $\frac{1}{4}$ pony of Curacoa; $\frac{1}{2}$ wineglass of brandy; $\frac{1}{2}$ pony of Jamaica rum. Stir well. Dash with port wine. Dress with fruit. Serve with a straw.

Rosington Cocktail.—(In mixing glass.) $\frac{1}{2}$ full of ice; $\frac{1}{4}$ orange; $\frac{1}{2}$ drink of dry gin; $\frac{1}{2}$ drink French vermouth. Shake well and strain.

Rum and Sugar.—(A whisky glass.) 1 or 2 dashes of gum syrup; 1 lump of ice; 1 wineglass of Jamaica rum. Stir well and serve, or fix glass with syrup and ice as above, leaving a small spoon in the glass. Set it and the bottle before the person, allowing him to help himself.

Rum Daisy.—Is prepared in the same manner as Brandy Daisy, substituting rum for brandy.

BARTENDERS' MANUAL

Santa Cruz Fix.—(A small bar glass.) 1 large teaspoonful of powdered sugar dissolved in a little water; 2 dashes of Curacao; the juice of $\frac{1}{2}$ lemon; a wineglass of Santa Cruz rum; fill up the glass $\frac{2}{3}$ full of shaved ice. Stir well and ornament the top with a slice of orange and a piece of pineapple.

Santa Cruz Rum Daisy.—(A small bar glass.) 3 or 4 dashes of rum syrup; 2 or 3 dashes of Curacao; the juice of $\frac{1}{2}$ a lemon; 1 wineglass of Santa Cruz rum; fill glass $\frac{1}{3}$ full of shaved ice. Shake thoroughly, strain into a large cocktail glass and fill up with seltzer water.

Santa Cruz Rum Punch.—(Use large bar glass.) 1 tablespoonful powdered white sugar, dissolved in a little water; 1 wineglass Santa Cruz rum; $\frac{1}{4}$ wineglass Jamaica rum; 2 or 3 dashes lemon juice; 1 slice of orange (cut in quarters). Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

Santa Cruz Sour.—(A small bar glass.) 1 large teaspoonful of white sugar, dissolved in a little apollinaris water; 3 dashes of lemon juice; 1 wineglass of Santa Cruz rum; fill the glass full of shaved ice. Shake up and strain into a claret wineglass; ornament with orange and berries in season.

Santinas New Orleans Pousse Cafe.—(A sherry glass.) $\frac{1}{3}$ wineglass of brandy; $\frac{1}{3}$ wineglass of maraschino; $\frac{1}{3}$ wineglass of Curacao. Careful attention must be paid to arrangement of colors, and to preventing the different portions from running into each other.

Saratoga Cocktail.—(A small bar glass.) 2 dashes of Angostura bitters; 3 small lumps of ice; 1 pony of brandy; 1 pony of whisky; 1 pony of vermouth. Shake up well, then strain into a claret glass, and serve with a slice of lemon.

Saratoga or Sea Breeze Egg Lemonade.—(A large bar glass.) 1 egg; 1 tablespoon of sugar; $\frac{1}{2}$ the juice of a lemon; fill $\frac{3}{4}$ of the glass with fine ice; balance with water. Use the shaker until well mixed; strain; grate a little nutmeg on top.

Saratoga Sour.—(In a punch goblet.) Put a lump of ice; $\frac{1}{4}$ of orange; $\frac{1}{2}$ drink of dry gin; $\frac{1}{2}$ drink of whisky. Stir, and fizz while stirring.

Sauterne Cobbler.—1 teaspoon of sugar; $\frac{1}{2}$ wineglass of orchard syrup; fill glass with fine ice; 2 wineglasses of Sauterne. Stir well; dress with fruit, etc. Serve with a straw.

Sauterne Punch.—Is composed of the same ingredients as claret punch, but substituting Sauterne wine for the claret.

BARTENDERS' MANUAL

Sazerack Cocktail.—(In mixing glass.) 1 or 2 lumps ice; 2 dashes of Angostura bitters; $\frac{1}{2}$ jigger Italian vermouth; $\frac{1}{2}$ jigger bourbon; strain in old fashion cocktail glass, which must first be cooled.

Scotch Whisky Skin.—(A small whisky glass.) 1 wineglass of Scotch whisky; fill glass half full with hot water; put a piece of lemon peel on top.

Seltzer Lemonade.—(A large bar glass.) $1\frac{1}{2}$ table-spoons of sugar; 5 or 6 dashes of lemon juice; $\frac{1}{2}$ doz. bits of ice; fill up with seltzer water. Stir well.

Shandy Gaff.—(A large bar glass.) Half the glass fill with lager; half the glass fill with ginger ale. It is also made with half ale and half ginger ale.

Sherry and Bitters.—(A sherry glass.) 1 dash of Angostura bitters; 1 wineglass of sherry. To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with sherry.

Sherry and Egg.—(A whisky glass.) 1 egg, ice cold; 1 wineglass sherry wine. Before dropping in the egg, cover the bottom of the glass with a little sherry; this will prevent the egg adhering to the glass; or, after preparing the egg as above, set the bottle of sherry before the person and allow him to help himself.

Sherry and Ice.—(A whisky glass.) 1 or 2 lumps of ice and a small bar spoon in the glass. Hand this to the person, with the bottle of sherry, allowing him to help himself.

Sherry Cobbler.—(A large bar glass.) 1 tablespoon of sugar; 2 or 3 slices of orange; fill glass with fine ice; then fill up with sherry; shake well and dress top with fruit tastily. Serve with a straw.

Sherry Egg Nogg, No. 1.— $\frac{1}{2}$ tablespoon of sugar; 1 egg; 1 pony of brandy; 1 wineglass of sherry; fill up with fine ice. Shake well. Strain into a fancy bar glass. Serve with nutmeg on top.

Sherry Egg Nogg, No. 2.—(A large bar glass.) 1 tablespoon of sugar; 1 egg; 2 wineglasses of sherry; $\frac{1}{4}$ glass of fine ice. Fill with milk. Shake thoroughly; nutmeg on top.

Sherry Flip.—(A large bar glass.) $\frac{1}{2}$ glass of fine ice; 1 egg; $\frac{1}{2}$ tablespoon of sugar; $1\frac{1}{2}$ wine-glass sherry. Shake well. Strain into a fancy glass with nutmeg on top.

Sherry Wine Punch.—(A large bar glass.) Fill glass with fine ice; 2 wineglasses of sherry; 1 table-spoon of sugar; 2 or 3 dashes of lemon juice. Stir well. Dress with fruits and top off with a little claret. Serve with a straw.

BARTENDERS' MANUAL

Sherry Wine Sangaree.—(A whisky glass.) 1 teaspoon of sugar; 1 or 2 lumps of ice; 1 wineglass of sherry. Shake well; remove ice; grate a little nutmeg on top.

Silver Fizz.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 3 or 4 dashes of lemon juice; 1 wineglass of Old Tom gin; the white only of an egg; fill with ice. Shake up well; strain into a fizz glass. Fill the glass with seltzer from a syphon and drink immediately.

Slipper.—(A wineglass.) $\frac{1}{2}$ wineglass of char-
treuse (yellow); 1 yolk of an egg; $\frac{1}{2}$ wineglass of
nziger goldwasser. This is a favorite with Amer-
ican ladies, much relished. Be careful when pre-
paring this beverage not to disturb the yolk of the
egg.

Soda Cocktail.—(A large bar glass.) 1 teaspoon of sugar; 2 or 3 dashes of bitters (Angostura); 5 or 6 lumps of ice; fill glass with a bottle of lemon soda. Stir well. You may put a slice of orange on top and berries.

Soda Lemonade.—(A large bar glass.) 1 table-
spoon of sugar; 3 or 4 lumps of ice; 3 or 4 dashes
of lemon juice; 1 bottle of plain soda water; stir
well; remove the ice.

Soda Nectar.—(A large bar glass.) The juice of
1 lemon; $\frac{3}{4}$ glass of seltzer water; white sugar to
taste; $\frac{1}{2}$ a small teaspoon of bicarbonate of soda.
Mix the lemon, water and sugar together thorough-
ly, then put in the bicarbonate of soda, stir well,
and drink while it is foaming. This is a very pleas-
ant beverage for a morning drink, and a gentle
purge for the bowels.

Soda Negus.—(Use a small punch bowl, about 1
quart.) 1 pint of port wine; 12 lumps of loaf sugar;
8 cloves; grated nutmeg sufficient to fill a small
teaspoon; put the above ingredients into a thorough-
ly clean saucepan, warm and stir them well, but do
not suffer it to boil; upon the warm wine empty a
bottle of plain soda. This makes a delicious and re-
freshing drink.

Southern Club Royal Gin Fizz.—(Use large mix-
ing glass $\frac{2}{3}$ full shaved ice.) Juice of $\frac{1}{2}$ lemon, or
use from lemon squirt bottle same amount, use
judgment; 1 ordinary sized drink of gin, Gordon or
domestic; sugar to taste; 1 whole egg; milk to suit;
shake well, strain into large fizz glass; add to above
2 squirts orange flower water; squeeze orange peel
in fizz glass and leave peel in glass; fill up with
white rock water or any good mineral water. Stir
well and serve while foaming.

BARTENDERS' MANUAL

St. Charles Punch.—(A large bar glass.) 1 tablespoon of sugar; $\frac{1}{4}$ of lemon juice; 1 wineglass of port wine; 1 pony of brandy; fill with fine ice. Shake well. Dress top with fruits in season and serve with a straw.

St. Croix Crusta.—(A large bar glass.) Prepare the rind of a lemon as in a Brandy Crusta, etc.; 3 or 4 dashes of orchard syrup; 1 dash of Angostura bitters; 1 dash of lemon juice; 2 dashes of maraschino; 1 wineglass of St. Croix rum; $\frac{1}{2}$ glass of fine ice. Stir and strain into the wineglass. Dress with bits of fruit, berries.

St. Croix Fix.—(A large bar glass.) Fill glass with fine ice; $\frac{1}{2}$ tablespoon of sugar $\frac{1}{2}$ wineglass of seltzer; 2 or 3 dashes of lemon juice; $\frac{1}{2}$ pony of pineapple syrup; 1 wineglass of St. Croix rum. Stir well. Dress with fruit. Serve with a straw.

St. Croix Rum Fizz.—Is prepared same as Brandy Fizz, simply substituting rum for brandy.

St. Croix Rum Punch.—(A large bar glass.) 1 tablespoon of sugar; 3 or 4 dashes of lemon juice; $\frac{1}{4}$ pony of Jamaica rum; 1 wineglass of St. Croix rum; fill up with fine ice. Dress top with fruit and berries. Serve with a straw.

St. Croix Sour.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar, dissolved in a little seltzer water; $\frac{1}{4}$ of a lemon squeezed into the glass; $\frac{1}{2}$ glass of fine ice; 1 wineglass St. Croix rum. Stir well; strain into a sour glass; dress with fruit in season.

Stone Fence.—(A whisky glass.) 1 wineglass Bourbon whisky or applejack; 2 or 3 lumps of ice; fill up with cider. Stir well.

Stone Wall.—(A large bar glass.) $\frac{1}{4}$ tablespoon of sugar; 3 or 4 lumps of ice; 1 wineglass of whisky; 1 bottle of plain soda. Stir up well with a spoon; remove the ice.

Swiss Ess.—(In mixing glass.) $\frac{1}{2}$ full of ice; 3 dashes syrup; a little water; pony white absinthe; white of egg; pony anisette. Shake till shaker is frosted; strain in medium size glass.

Telephone Fizz.—(Use large bar glass.) Fill half full with fine ice; 1 teaspoon sugar; 1 pony glass French brandy; 1 pony maraschino; 1 raw egg. Shake well, strain in stem glass and fill with seltzer.

Toledo Punch.—(Use a large bowl.) Place $2\frac{1}{2}$ pounds of loaf sugar in the bowl; 5 or 6 bottles of plain soda; 4 lemons, the juice only; 1 quart of Cognac brandy; 1 small bunch of wintergreen; 4 oranges and 1 pineapple (cut up) and add the slices into the bowl and also strawberries and grapes. Mix the ingredients well with a ladle and add 6 bottles of champagne.

BARTENDERS' MANUAL

Tom Collins.—(Use extra large bar glass.) $\frac{3}{4}$ tablespoon sugar; 3 or 4 dashes lime juice; 3 or 4 pieces broken ice; 1 wineglass Old Tom gin; 1 bottle plain soda. Mix well with a spoon, strain and serve. Attention must be paid not to let the foam of the soda spread over the glass.

Vermouth Cocktail, No. 1.—(A small glass.) $1\frac{1}{2}$ pony of French vermouth; 3 dashes of Angostura bitters; 2 dashes of gum syrup.

Vermouth Cocktail, No. 2.—(A large bar glass.) $\frac{3}{4}$ glass of fine ice; 4 to 5 dashes of gum syrup; 1 or 2 dashes of Angostura bitters; 2 dashes of maraschino; 1 wineglass of vermouth. Stir well. Strain into a cocktail glass. A piece of lemon peel on top.

Vermouth Frappe.—(A large bar glass.) $1\frac{1}{2}$ pony of French vermouth, $\frac{1}{2}$ glass of shaved ice; fill up with cold seltzer water.

Whisky Cobbler.—(A large bar glass.) 2 wine-glasses of whisky; $\frac{1}{2}$ tablespoon of sugar, dissolved well; $1\frac{1}{2}$ tablespoon of pineapple syrup; fill glass with fine ice; stir well and dress with fruits. Serve with a straw.

Whisky Cocktail.—(A large bar glass.) $\frac{3}{4}$ glass of fine ice; 2 or 3 dashes of gum syrup; 1 or 2 dashes of Angostura bitters; 1 or 2 dashes of Curacoa; 1 wineglass of whisky. Stir well. Strain into a cocktail glass. Twist a piece of lemon peel on top.

Whisky Crusta.—(A large bar glass.) 3 or 4 dashes of gum syrup; 1 or 2 dashes of Angostura bitters; 1 or 2 dashes of lemon juice; 2 dashes of maraschino; fill glass half full of fine ice; $\frac{3}{4}$ wine-glass whisky. Mix the ingredients thoroughly. Take a lemon the size of a fancy cocktail glass, peel it so as to have the rind in one piece, fit it into the cocktail glass. Moisten the edge of your glass with lemon juice and dip the edge in powdered sugar, then strain the mixture into your prepared glass.

Whisky Daisy.—Is prepared in the same manner as Brandy Daisy, substituting whisky for brandy.

Whisky Daisy.—(A large bar glass.) $\frac{1}{2}$ tablespoonful of sugar; 3 or 4 dashes of lemon juice; 1 dash of lime juice; 1 pony of brandy, seltzer, dissolve with the lemon and lime juice $\frac{3}{4}$ glass of fine ice; 1 wineglass of good whisky; fill the glass with shaved ice; $\frac{1}{2}$ pony of chartreuse. Stir well, then take a fancy glass, have it dressed with fruit, strain.

Whisky Fix.—(A large Bar glass.) $\frac{3}{4}$ glass of fine ice; tablespoon of sugar, 2 or 3 dashes of lemon juice; $\frac{1}{2}$ pony of pineapple syrup; 1 wine-glass of whisky. Stir well and dress with fruit. Serve with a straw.

BARTENDERS' MANUAL

Whisky Float or Brandy Float.—In high-ball glass one lump ice, fill $\frac{3}{4}$ full of soda, float whisky or brandy on top.

Whisky Fizz.— $\frac{1}{2}$ teaspoon of fine sugar; juice of $\frac{1}{2}$ a lemon; 1 or 2 dashes of the white of egg; 1 wineglass of whisky; $\frac{3}{4}$ glass of fine ice. Shake well; strain into a fizz glass; fill it with seltzer water or vichy.

Whisky Flip.—Is prepared same as Brandy Flip, substituting whisky for brandy.

Whisky Float.—Same as above, using whisky instead of brandy.

Whisky Julep.—(A large bar glass.) $\frac{3}{4}$ tablespoon of sugar, dissolved in $\frac{1}{2}$ wineglass water; 3 or 4 sprigs of mint, press to extract the essence; 1 wineglass whisky; a dash of Jamaica rum. Stir well with spoon; arrange the mint with stems downward. Dress with pineapple, oranges and berries, tastily; some omit the fruit. Serve with straw.

Whisky Punch.—(Use large bar glass.) 1 tablespoonful powdered sugar, dissolved in a little water; juice of $\frac{1}{2}$ small lemon; $1\frac{1}{2}$ wineglass whisky. Fill glass with shaved ice, shake well; dress with lemon and berries, and serve with straws.

Whisky Sling (cold).—(A small bar glass.) 1 teaspoon of sugar, dissolved in $\frac{1}{2}$ wineglass of water; 1 or 2 small lumps of ice; 1 wineglass of whisky. Stir well, and grate nutmeg on top.

Whisky Smash.—(A large bar glass.) $\frac{1}{2}$ tablespoon of sugar; 2 or 3 sprigs of mint, pressed to extract essence, as in a julep; $\frac{1}{2}$ glass of fine ice; 1 wineglass of whisky. Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, etc.

Whisky Sour.—(A large bar glass.) Fill glass with fine ice; $\frac{1}{2}$ tablespoon of sugar; 3 or 4 dashes of lemon juice; $\frac{1}{2}$ wineglass of seltzer water; 1 wineglass of whisky. Stir well; strain into a sour glass; dress with fruit.

Whisky Toddy.—(In toddy glass.) Dissolve one lump of sugar in a little water; place spoon in glass. Serve with bottle of whisky, allowing customer to help himself.

Whisky Toddy, Old Fashion.—(In old fashion cocktail glass.) Small piece of ice; small spoonful of sugar, dissolved in a little water; dash of lemon juice; drink of whisky. Serve with spoon in glass.

White Plush.—(Use small bar glass.) Allow customer to help himself to bourbon or rye whisky, and then fill glass with milk.

BARTENDERS' MANUAL

Widow's Dream.—(Use mixing glass.) $\frac{1}{2}$ glass cracked ice; 1 tablespoonful of powdered sugar; 4 dashes lemon juice; white of 1 egg; $\frac{1}{2}$ jigger Old Tom gin. Shake well; strain into hollow stem champagne glass; add $\frac{1}{4}$ jigger Cream de Rose; float with claret wine.

Wine Lemonade.—(A large bar glass.) Fill glass with fine ice; 3 or 4 dashes of lemon juice; 1 tablespoon of sugar; 1 wineglass of whatever kind of wine is desired; fill up with water. Shake well, dress with fruits. Serve with a straw.

69th Regiment Punch.—(A hot whisky glass.) $\frac{1}{2}$ wineglass of Irish whisky; $\frac{1}{2}$ wineglass of Scotch whisky; 1 teaspoon of sugar; 2 or 3 dashes of lemon juice; 2 wineglasses of hot water. The imbibition of the above adds greatly to one's comfort on a cold night.

7th Regiment Punch.—(A large bar glass.) 1 tablespoon of sugar; 2 or 3 dashes of lemon juice; 1 wineglass of brandy; 1 wineglass of Catawba wine. Flavor with raspberry syrup. Fill glass with fine ice; shake well; dress with fruits; dash with Jamaica rum and serve with a straw.



INDEX OF RECIPES

FOR MIXING FANCY DRINKS

Absinthe, American Style.....	14
Absinthe Cocktail	14
Absinthe Frappe	14
Absinthe, French Style.....	14
Aguinaldo Punch.....	14
Ale Sangaree	14
American Beauty	14
Amaranth Cocktail	14
American Flag	14
American Pousse Cafe.....	14
Angel's Tit	15
Angora High Ball	15
Apollinaris Lemonade	15
Applejack Cocktail	15
Applejack Fix	15
Applejack Sour	15
Arrack Punch	15
A Suydam	15
Baltimore Egg Nogg.....	15
Beef Tea	15
Bishop	15
Black Stripe	16
Blackthorne Cocktail	16
Blackthorne Sour	16
Blue Blazer	16
Boston Egg Nogg.....	16
Bottle of Cocktail.....	16
Bowl of Egg Nogg for a Party.....	16
Brace Up	17
Brace Up, Saratoga.....	17
Brandy and Ginger Ale	19
Brandy and Gum	19
Brandy and Soda	19
Brandy, burned, and Peach.....	19
Brandy Champerelle, No. 1.....	17
Brandy Champerelle	17
Brandy Cocktail	17
Brandy Crusta	17
Brandy Daisy	17
Brandy Fix	17
Brandy Fizz	18
Brandy Float	18
Brandy Flip	18
Brandy Julep	18
Brandy Punch	18
Brandy Sangaree	18
Brandy Scaffa	18
Brandy Shrub	18
Brandy Sling	18
Brandy Smash	18
Brandy Sour	18
Bronx Cocktail	19

INDEX OF RECIPES—Continued

Brunswick Cooler	19
Buffalo Fizz	19
California Sherry Cobbler.....	19
California Wine Cobbler.....	19
Catawba Cobbler.....	19
Century Club Punch.....	19
Champagne Cobbler	20
Champagne Cocktail	20
Champagne Cup	20
Champagne Julep	20
Champagne Punch	20
Champagne Sour	20
Chicago Cooler	20
Cider Punch	21
Cider Egg Nogg	20
Claret and Champagne Cup.....	21
Claret Cobbler	21
Claret Cup for a Party.....	21
Claret Punch	21
Clover Leaf	21
Cocktail, Appetizer	21
Cocktail, Automobile	21
Cocktail, Bijou	22
Cocktail, Celery	22
Cocktail, Cincinnati	22
Cocktail, Club	22
Cocktail, Coffee	22
Cocktail, Coronation	22
Cocktail, Derby	20
Cocktail, Du Barry	22
Cocktail, Irish	22
Cocktail, J. P. C.....	22
Cocktail, Lemon	23
Cocktail, Mint	23
Cocktail, Montana	23
Cocktail, Philippino	23
Cocktail, Ping Pong	23
Cocktail, Prairie	23
Cocktail, Princeton	23
Cocktail, Saratoga	23
Cocktail, Scotch	23
Cocktail, Sherry	23
Cocktail, Southern Club Manhattan.....	24
Cocktail, Speedway	24
Cocktail, Star	24
Cocktail, Trilby	24
Cocktail, Turf	24
Cocktail, Washington	24
Cocktail, Yale	24
Cold Ruby Punch	24
Colorado Bracer	24
Cordial Lemonade	24
Cosmopolitan Claret Punch.....	24
Crimean Cup a la Marmora.....	25
Curacoa	25
Curacoa Punch	25
Currant Brandy	25
Currant Shrub	25
Dizzy Sour	25

INDEX OF RECIPES—Continued

Eagle Highball	25
Egg Milk Punch	25
Egg Nogg (Plain)	26
Egg Phosphate	26
Egg Sour	26
Elk's Fizz	26
Empire Punch	26
English Bishop	26
English Royal Punch	26
Faivre's Pousse Cafe	26
Fancy Brandy Cocktail, No. 1.....	27
Fancy Brandy Cocktail, No. 2.....	27
Fancy Gin and Whisky Cocktail.....	27
Fedora	27
Fishing Punch	27
Flip, Pan American	27
Fox River Toddy	27
Fox Flip	27
Frapped Cafe Royal.....	27
Fruit Lemonade	28
Gen. Harrison Egg Nogg.....	28
Gin and Calamus.....	29
Gin and Milk.....	29
Gin and Molasses.....	29
Gin and Pine.....	29
Gin and Tansy.....	29
Gin and Wormwood.....	29
Gin Cocktail.....	28
Gin Crusta	28
Gin Daisy	28
Gin Fix	28
Gin Fizz	28
Gin Flip	28
Gin Julep	28
Gin Punch	28
Gin Sangaree	29
Gin Sling	28
Gin Smash	29
Gin Sour	29
Glasgow Flip.....	29
Goblet Fizz.....	30
Golden Fizz	31
Grenadine Punch	30
Gum Syrup	30
Half-and-Half	30
Hari-Kari	30
Highball, Hoffman	30
Highlander Highball	30
Hock Cobbler	30
Hoffman House Punch	30
Horse's Neck	31
Hot Arrack Punch	31
Hot Gin Sling.....	31
Hot Irish Punch	31
Hot Locomotive	31
Hot Lemonade	31
Hot Milk Punch	31
Hot Rum	31
Hot Spiced Rum	31

INDEX OF RECIPES—Continued

Hot Scotch Whisky Sling.....	31
Hot Whisky Punch	32
How to Serve a Pony Glass of Brandy.....	31
Imperial Egg Nogg.....	32
Imperial Punch	32
Invisible Gin Highball	32
Irish Whisky Skin.....	32
Italian Wine Lemonade.....	32
Jamaica Rum Sour.....	32
Japanese Cocktail.....	32
Jeffries Punch	32
Jersey Cocktail	33
"Jersey Lily" Pousse Cafe.....	33
Jersey Sour	33
John Collins Gin.....	33
Knickerbein	33
Knickerbocker	33
Kirschwasser Punch	33
Lemonade	33
Lincoln Club Punch.....	33
Madame Sherry Fizz	34
Mamie Taylor.....	34
Manhattan Club Oyster Cocktail.....	34
Manhattan Cocktail, No. 1.....	34
Manhattan Cocktail, No. 2.....	34
Maraschino Punch.....	34
Martinez Cocktail.....	34
Medford Rum Punch.....	34
Medford Rum Sour	34
Medford Rum Smash	34
Metropolitan Cocktail	34
Milk and Seltzer.....	35
Milk Punch	35
Milk Shake	32
Mint Julep	35
Mint Sloe	35
Miner's Delight	35
Mississippi Punch	35
Monte Cristo.....	35
Monte Cristo Highball.....	35
Morning Cocktail	36
Morning Glory Fizz.....	36
Mulled Claret	36
Mulled Claret and Egg.....	36
New Orleans Fizz	36
Nutting Cocktail	36
Old Fashioned Cocktail.....	37
Old Tom Gin Cocktail.....	37
Orange Brandy	36
Orchard Punch	36
Orgeat Lemonade	37
Orgeat Punch	37
Oxford Punch	37
Panama Cooler	37
Panhandle Toddy	37
Parisian Pousse Cafe, No. 1.....	37
Parisian Pousse Cafe, No. 2.....	37
Peach Brandy	37
Philadelphia Fish House Punch.....	38

INDEX OF RECIPES—Continued

Philadelphia Boating Punch.....	38
Pineapple Julep	38
Pineapple Punch	38
Plain Syrup	38
Porter Sangaree	38
Port Wine Cobbler	38
Port Wine Flip	38
Port Wine Negus	38
Port Wine Punch	38
Port Wine Sangaree	38
Pousse Cafe, French.....	39
Pousse l'Amour	39
Prefeldt Highball	39
Punch	39
Punch a la Romaine.....	39
Punch, Chauffeur	39
Punch, Cuban	39
Punch, Tea	40
Punch, Golden	39
Punch, Escapernong	39
Punch, St. Charles	40
Remington Cooler	40
Rhine Wine and Seltzer	40
Rhine Wine Cobbler	40
Rhine Wine Lemonade	40
Rocky Mountain Cooler.....	40
Roman Punch	40
Rosington Cocktail	40
Rum Daisy	40
Rum and Sugar	40
Santa Cruz Fix	41
Santa Cruz Rum Daisy	41
Santa Cruz Rum Punch	41
Santa Cruz Sour	41
Santinas N. O. Pousse Cafe.....	41
Saratoga Cocktail	41
Saratoga or Sea Breeze Egg Lemonade.....	41
Saratoga Sour	41
Sauterne Cobbler	41
Sauterne Punch	41
Sazerack Cocktail	42
Scotch Whisky Skin	42
Seltzer Lemonade	42
Southern Club Royal Gin Fizz.....	43
Shandy Gaff	42
Sherry and Bitters	42
Sherry and Ice	42
Sherry Cobbler	42
Sherry and Egg.....	42
Sherry Egg Nogg, No. 1.....	42
Sherry Egg Nogg, No. 2.....	42
Sherry Flip	42
Sherry Wine Punch	42
Sherry Wine Sangaree	43
Silver Fizz	43
Slipper	43
Soda Cocktail	43
Soda Lemonade	43
Soda Nectar	43

INDEX OF RECIPES—Continued

Soda Negus.....	43
St. Charles Punch.....	44
St. Croix Crusta.....	44
St. Croix Fix.....	44
St. Croix Rum Fizz.....	44
St. Croix Rum Punch.....	44
St. Croix Sour.....	44
Stone Fence.....	44
Stone Wall.....	44
Swiss Ess.....	44
Telephone Fizz.....	44
Toledo Punch.....	44
Tom Collins.....	45
Vermouth Cocktail, No. 1.....	45
Vermouth Cocktail, No. 2.....	45
Vermouth Frappe.....	45
Widow's Dream.....	47
Whisky Cobbler.....	45
Whisky Cocktail.....	45
Whisky Crusta.....	45
Whisky Daisy.....	45
Whisky Fix.....	45
Whisky Fizz.....	46
Whisky Float.....	46
Whisky Flip.....	46
Whisky Julep.....	46
Whisky Punch.....	46
Whisky Sling (cold).....	46
Whisky Smash.....	46
Whisky Sour.....	46
Whisky Toddy.....	46
Whisky Toddy, Old Fashioned.....	46
White Plush.....	46
Wine Lemonade.....	47
69th Regiment Punch.....	47
7th Regiment Punch.....	47



TELEPHONE CALLS



A series of 15 horizontal dotted lines spaced evenly down the page, providing a guide for writing.



DRINK

CLYSMIT

The King of
TABLE WATERS

Jefferson Ice Company

WHOLESALE **ICE** AND RETAIL
PHONE MONROE 278

Office: 652 Grand Ave. Chicago
Corner Desplaines Street

ICE / Silver Lake, Wis. Mendota Lake, Wis.
HOUSES / Powers Lake, Wis. Benedict Lake, Wis.

WM. D. ALGEO & CO.

MANUFACTURERS OF

La Flor De Algeo

CLEAR HAVANA CIGAR

1635 W. Van Buren Street, Chicago

S. W. Cor. Marshfield Ave. TELEPHONE WEST 2128

AUGUST LÜCHOW

NEW YORK

Sole Agent for U. S.

“Würzburger Hofbräu” “Original Pilsner”

FROM

Hofbräuhaus Würzburg
Bavaria

FROM

Genossenschafts Brauerei
Pilsen, Bohemia

Western Representative
HANS LÜCHOW

CHICAGO OFFICE
30 N. LA SALLE ST.
Tel. Franklin 91

TOM GALLIGAN

Practical Beer and Waste Pipe Cleaner

ONE WHO KNOWS THE BUSINESS

Dealer in Coil Cleaning Pumps and Supplies.

Phone 6255 Monroe 1749 W. Chicago Ave., Chicago

FRANK MANKE FLORIST

Cut Flowers, Palms and Ferns
Funeral Designs a Specialty

Phone Yards 4547 2961 Wentworth Ave., Chicago

Cyrilla Clear Havana Cigars

JULIUS FERNBACH & CO.
MAKERS

201-205 E. 31st St., Chicago

Phone Douglas 771

Automatic 72-225

J. T. BYCRAFT
Manager

Phones { Oakland 4031
Auto. 72-858

Neptune Linen Supply Co.

Furnishers of

Frocks, Jackets, Vests, Aprons and Towels

544 E. 43rd ST., CHICAGO



PHONE CENT 6724

P.O. Peterson & Co.

CIGAR MANUFACTURERS

LA FLOR DE
LINNE
BRAND
IN 15 SIZES

321 RIVER STREET

CHICAGO

Telephone Franklin 1966
Automatic 32-347

Open Day and Night

JOHN MUENCH & CO. Caterers

Bartenders' Friend

328 North Clark Street, - Chicago

Standard Laundry Co.

1816-1820 Wabash Ave., Chicago

Hotel and Restaurant Work a Specialty.

BARBER TOWEL SUPPLY.

Coats for Bar and Barber, to Rent.

APRONS FURNISHED.

Table Linen Furnished Restaurants.

ARTHUR B. IRWIN, Mgr.

Phone Calumet 494

Drink
**Old Style
Lager**
Sold Everywhere

E. LENNERT

TEL. FRANKLIN 911

LEONARD & LENNERT CO.

Makers of the

Sir Clifton Cigars

CLEAR HAVANA

OUR WINNER:

THE BULL PUP SIZE

NOW THE INJUNCTION SIZE

155-157 North Franklin Street,

CHICAGO

Factory: 14th Place and Sangamon St.

Randolph 6674

Telephone

Canal 1113

The Marquette Piano Company

310 The Shops Bldg. 19 N. Wabash Ave.

CHICAGO

**Marquette
Player Pianos**

**Cremona
Electric Pianos**

LONDON CABELL ROSE, Pres.
CHAS. E. SCHICK, Cashier

JACOB MORTENSON, Vice-Pres.
O. G. ROEHLING, Asst. Cashier

North Avenue State Bank

North Ave. and Larrabee St.

CHICAGO

ASSETS OVER TWO MILLION DOLLARS

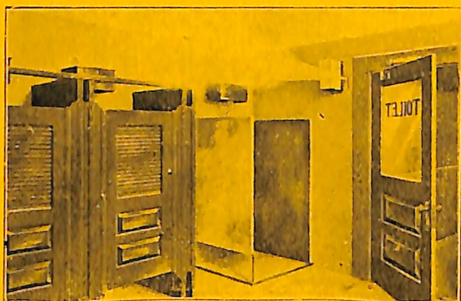
General Banking, Savings, Bonds, Mortgages
Drafts on All Parts of the World

3% Interest Paid on Savings Deposits. Safe Deposit Vaults

Your Business is Cordially Invited.

OPEN SATURDAY EVENINGS 6 TO 9 O'CLOCK

THE AUTOMATIC SPRAY



FROM
THE
WHITE
JAR

Purifies the
Air

Delights your
Customers

Try Our
Liquid Soap

SALESMEN
WANTED

Phone
Wabash 1525

THE UNIVERSAL UTILITIES COMPANY

855-57 Rand-McNally Bldg., Chicago

J. B. DeNORMANDIE

Linen Supply

PHONE DREXEL 4961

4624 So. Wabash Ave. CHICAGO

Duff Gordon Sherries
Bushmills Irish Whiskey
Cinzano Italian Vermouth
Guinness's Extra Stout on Draught
Cockburn Ports
Leiden Rhine and Moselle Wines
Cossart Gordon Madeira

Dry Monopole Brut Champagne
Monopole Red Top Champagne
Ingham & Whitaker Marsala
Bisquit Cognac
Kristaly Mineral Water
Royal Navy Rum
Mont Blanc French Vermouth

ALEX D. SHAW & CO.

New York Chicago San Francisco

WILLIAM F. RUDOLPHY

Manager Chicago Branch, 905-906 Marquette Building

Tel Harrison 5294

Tel. Automatic 62-452

A. L. BLUNT, M. D.

OFFICE:

9 W. Harrison St., Cor. S. State St.

CHICAGO

RESIDENCE, 4043 Prairie Avenue

Tel. Kenwood 482

NEW YORK
CHICAGO
BOSTON
ST. LOUIS
CINCINNATI

Pilsner-Buergerbrau
Muenchner-Hofbrau
Wuerzburger-Buergerbrau
Nuernberger-Tucherbrau
Culmbacher-Rizzi Brau

Gerolsteiner Schlossbrunnen

RUDOLPH OELSNER

IMPORTER OF
BEER & MINERAL WATER

Chicago Office, 516 N. Clark Street

WM. SCHUMACHER, Mgr.

Phones North 159: Automatic 33-317

Phone Lake View 1545

UNION LINEN SUPPLY CO.

FURNISHES

Coats, Aprons
and Towels

4131-37 E. Ravenswood Park

CHICAGO

LANDAULET LIMOUSINES TOURING CARS
DAY AND NIGHT SERVICE.

Telephones:

Calumet 4077

Automatic 64-077

HOSKINS AUTOMOBILE SERVICE

Garage, 20th Street and Wabash Ave.

Imported Four-Cylinder Renault
Cars used exclusively.

WE GO ANYWHERE
ANY TIME.

EATS

CHILI JACK CO.

1912 S. State Street 207 N. Robey St.
644 N. Clark Street 9 N. Curtis St.
121 N. Fifth Avenue 2609 Sheffield Ave.

CHICAGO

EATS

SMOKE

ATLANTA

The Standard 10c Cigar

COHN BROS. CIGAR CO.

115 W. Lake Street, Chicago

PHONE MAIN 1734

AUTOMATIC 36-464

Paris Linen Supply Co.

FURNISHERS OF
Restaurant Linen
Bar Linen and
Office Toilet Supplies

PARIS LAUNDRY CO.
2330 Prairie Ave., Chicago
Tel. Calumet 619

High Grade **ELBURN** BOURBON
OLD **YORKSHIRE** RYE
CHAS. SHAFFNER & CO.
23 N. Franklin St., Chicago Phone Main 600

Phone Calumet 3110

Hygienic Ice Company
PURE DISTILLED WATER ICE

Plants, 26th St. and Cottage Grove Avenue and
65th and State Streets, Chicago

"EL RECTOR"
COPYRIGHTED

TEL. CANAL 4478

"LADY VERA"
COPYRIGHTED

PHIL. C. NIEMAN

MANUFACTURER OF

Clear Havana Cigars

2203 W. 12th Street

CHICAGO, ILL.



Shows Who Handles the Most Trade

Improved Models of National Cash Registers have a separate drawer and cash counter for each bartender.

This shows the *proprietor* who *sells* the most and keeps *you* from being blamed for another's mistakes.

**The National
Cash Register Company**

Dayton, Ohio

