

COCKTAILS



DRINKS AND
SNACKS

Cocktails

Drinks

and

Snacks

Preface

Endeavoring to make "Cocktails, Drinks and Snacks" more comprehensive than any similar publication, the publishers have spared no expense, having gone to the most reliable sources for their information from which this book is compiled.

All measures are given in ounces to make it easy to follow directions. There are no complicated details.

The publication of this book is made possible through the co-operation of its advertisers and retail dealers listed below.

The advertisers, dealers and publishers trust you and your guests will fully enjoy the efforts on your part to make and partake of some of the following mixtures and food snacks with pleasant memories and no regrets the morning after.

The following dealers present this book to you with their compliments.

W. H. Pritchard, 105 Mill St.....	Watertown, N. Y.
D. N. Monnat, 108 Stone St.....	Watertown, N. Y.
Charles J. Ferris, 247 State St.....	Carthage, N. Y.
Arthur Kohler,.....	Croghan, N. Y.
H. M. Thisse, 3 So. State St.....	Lowville, N. Y.
Earl G. Boshart, 4 Dayan St.....	Lowville, N. Y.
Amby B. Williams, 3 Main St.....	Boonville, N. Y.

1936

Lewis County Publishing Co.

Lowville, N. Y.

The advertising in this book offering alcoholic beverages for sale or delivery is not intended for any State or community where sale or use is unlawful.

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International Trucks

YOU GET FREE GAS

One mile out of Three

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Low operating cost is one of the many reasons for Studebaker's sensational and swiftly growing sales pace.

24—27 miles per gallon, Official A.A.A. Record

DISTINCTIVE HELEN DRYDEN
STYLING

Finest Feather Touch Hydraulic Brakes
World's Strongest All Steel Body

Only car with Automatic Hill Holder

SCHANTZ BROTHERS

Lowville, N. Y.

Phone 257

INDEX

The drinks, mixtures and snacks are alphabetically arranged under their respective heads.

Drinks

Absinthe	44
Applejack	44, 45
Ale	27, 46
Beer	27, 46
Bourbon Mixtures, 25, 26,	27
Brandies	14
Brandy Mixtures ..	28 to 34
Cordials	14
Cobblers and Cups	39
Creme de Menthe	46
Egg Nogs	35
Fruits	14
Glasses and equipment ..	20
Irish Whiskey	21, 22
Punches	40, 41
Gin Mixtures	3 to 13
Rye Mixtures	15 to 20
Rum Mixtures	36 to 38
Scotch Mixtures	23, 24
Simple Syrup	3
Syrups	14
Tom and Jerry	35

Wine Mixtures	42, 43
Vermouth	44

Food Snacks

Canapes	43
Cheese Varieties,	
Sources	22
Chinese Chop Suey	38
Club Sandwiches	34
Crab Meat	24
Creamed Lobster	24
Food Snacks	47
Fillings for Sandwiches ..	48
Golden Buck Rarebit	27
Golden Fleece Rarebit ..	27
Garnishes	48
Italian Spaghetti	46
Lobster a la Newburg ...	22
Miscellaneous Fillings ...	48
Sandwiches	47
Shrimp	24
Spices	48
Welsh Rarebit	27

BUICK GARAGE

F. D. WATERS, Proprietor

AUTO REPAIR WORK

Storage and Supplies

Telephone 432-J

State St.

Lowville, N. Y.

Dry Goods

Notions

C. S. SPRINGFIELD

Variety Store

Crockery and Glassware

Lowville, N. Y.

Cocktail Sets and Shakers

Wine Sets

A. H. CUMMINGS

Jewelery—Watches—Diamonds

LOWVILLE, N. Y.

Simple Syrup

7 lbs. granulated cane sugar, pour into gallon glass jug, add enough luke warm water to fill jug then agitate by shaking, keep adding warm water and agitating until all is dissolved and jug is full, add 3 oz. U.S.P. glycerine. This syrup will keep in any temperature indefinitely and never crystalize.

GIN MIXTURES

Alaska Cocktail

1 1-2 oz. gin
1 oz. yellow chartreuse
1 dash orange bitters
Ice, 20 shakes, strain into cocktail glass

Alexander Cocktail

1 1-2 oz. gin
1-2 oz. creme de Cocoa
1-2 oz. heavy cream
Ice, 20 shakes, strain into cocktail glass

Barbary Coast Cocktail

1 1-2 oz. gin
1 oz. creme de Cocoa
1 oz. Scotch
Cracked ice, stir gently from bottom of glass, strain into cocktail glass

Belmont Cocktail

2 oz. gin
1 oz. Grenadine
1 tablespoon cream
Ice, 25 shakes, strain into cocktail glass

Bender's Best

2 oz. gin
Juice of 1-2 orange
Ice, 25 shakes, strain into cocktail glass

VER'S RESTAURANT AND GRILL

On the busy corner, Lowville, N. Y.

Excellent foods and ice cream

Meals, Lunches, Cigars, Cigarettes,
Candy Bars, Etc.

LEGAL BEVERAGES

Special Attention To Banquets and Private Parties In Our Grill

Excellent Service At All Times

L. G. VERSCHNEIDER

Proprietor

Bijou Cocktail

1 1-2 oz. gin
1 oz. Italian Vermouth
1 oz. green Chartreuse
1 dash orange bitters
Ice, stir, from bottom strain into cocktail glass, add
1 olive, dash of lemon juice

Boulevard Special

2 oz. gin
1 oz. grapefruit juice
1 dash Grenadine
Ice, stir, strain into cocktail glass

Bronx Special

1 slice orange
1-2 slice pineapple
Muddle well, place in mixer, add cracked ice
2 oz. dry gin
2 oz. French Vermouth
40 shakes, strain into cocktail glass

Bronx Silver

1 1-2 oz. gin
1 oz. French Vermouth
1 oz. Italian Vermouth
1-2 oz. orange juice
White of one egg
Ice, 25 shakes, strain into cocktail glass

Cafe de Paris Cocktail

2 oz. gin
1 teaspoon cream
3 dashes anisette
White of one egg
Ice, 30 shakes, strain into cocktail glass

Caruso Cocktail

2 oz. dry gin
1 oz. French Vermouth
1 oz. Creme de Menthe
Ice, stir from bottom, strain into cocktail glass

DENCE LUMBER CORPORATION

Lumber, Sash, Doors and Mill Work

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South of N.Y.C. & H.R.R. Depot

Telephone 150

Lowville, N. Y.

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PHONE 12

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STEPHENS, JEWELER

L. C. SMITH & CORONA TYPEWRITERS

Sales

ALL MAKES REPAIRED

Service

State Street

Lowville, N. Y.

Claridge Cocktail

- 1 1-2 oz. Dry Gin
- 1 1-2 oz. Vermouth
- 1 oz. Apricot Brandy
- 1 oz. Cointreau

Ice, stir from bottom, strain into cocktail glass, add one cherry.

Cloverleaf Cocktail

- 2 oz. Dry Gin
- 1 oz. Grenadine, White of one egg
- Juice of half lemon or lime

Ice, 25 shakes, strain into cocktail glass.

Club Cocktail

- 2 oz. Dry Gin
- 1 oz. Italian Vermouth
- 1 dash Yellow Chartreuse

Ice, stir well from bottom, strain into cocktail glass, add one cherry.

Colonial Days Cocktail

- 2 oz. Dry Gin
- 1 oz. Italian Vermouth
- 2 dashes Maraschino

Ice, 20 shakes, strain into cocktail glass.

Coral Pink Cocktail

- 2 oz. gin
- 1 oz. French Vermouth
- 1 oz. Italian Vermouth
- 1 teaspoon Five Fruits Syrup

Ice, stir well, strain into cocktail glass.

Dixie Cocktail

- 1 oz. Dry Gin
- 1 oz. French Vermouth
- 1 oz. Absinthe
- 3 dashes Grenadine

1 oz. orange juice

Ice, 20 shakes, strain into cocktail glass.

STRIFE HOTEL

Lowville, N. Y.

Visit Our New Grill

Dance Every Saturday Night

ROOMS AND MEALS—ALL HOURS

Legal Beverages and Lunches

Clams on half shell or steamed

Spaghetti and Meat Balls

Blue Plate Dinner	50c
Regular Meals	65c
Sunday Dinner	75c

FRANCIS HENRY, Prop.

Du Barry Cocktail

2 oz. Dry Gin
1 oz. French Vermouth
3 dashes Absinthe
2 dashes Angostura Bitters
1 slice of orange
Ice, stir well from bottom, strain into cocktail glass.

Du Bonnet Cocktail

1 1-2 oz. gin
1 1-2 Dubonnet
1 1-2 orange juice
Ice, 15 shakes, strain into cocktail glass.

Elnar Cocktail

2 oz gin
1 oz. Creme de Menthe
1 oz. Maraschino
1 oz. Brandy
Ice, stir from bottom, strain into cocktail glass.

Frolicing Fun

2 oz. Dry Gin
1 oz. Cointreau
1 oz. lemon juice
2 dashes Angostura Bitters
Ice, 20 shakes, strain into cocktail glass.

Gin Buck

2 oz. gin
Add juice of one lemon and the peel, pour into high-ball glass, ice, fill glass with ginger ale, stir gently from bottom.

Gin Cocktail

2 oz. Dry Gin
1 dash Orange bitters
Ice, stir well, strain into cocktail glass, add piece of lemon peel.

Phone Residence 48-J

Phone Store 531-J

Finest Imported and Domestic

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New York State

RETAIL LIQUOR STORE

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Lunches

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Lowville, N. Y.

—MAPLE LEAF DAIRY CO.—

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Lowville, N. Y.

Gin Daisy

2 oz. Gin
5 dashes Grenadine
1-2 oz. lemon juice
1 teaspoon powdered sugar
Ice, stir well, strain into cocktail glass.

Gin Fizz (Silver)

2 oz. Gin
2 teaspoons powdered sugar
Juice of one half lemon
White of one egg
Ice, 30 shakes, strain into highball glass, fill with charged water, serve with straw.

Gin Fizz (Golden)

Same as above only use either yolk or whole egg. By substituting Sloe gin makes Sloe Gin Fizz.

Gin Highball

3 oz. Gin
Juice of 1-2 orange
Juice of 1-2 lemon
2 teaspoons sugar
Ice, 20 shakes, strain into highball glass, fill with seltzer, put slice of orange on top, serve with straw.

Gin Flip

2 oz. Gin
1 teaspoon powdered sugar
White of one egg
Ice, 25 shakes, strain into cocktail glass.

Gin Rickey

2 oz. Gin
Juice of one lime
Ice, stir, strain into highball glass with ice, fill with carbonated water, serve with straw.

CENTRAL HOTEL

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Lowville, N. Y.

STEVE MEDA

Confectionery

Phone 283

Lowville, N. Y.

E. E. PARKER

Optometrist

Miller Block

Lowville, N. Y.

Phone 77

Harvard Gin Cocktail

2 oz. Gin
1 oz. Italian Vermouth
4 dashes Grenadine
1 dash Absinthe
Ice, stir well from bottom, strain into cocktail glass.

Honolulu Cocktail

2 oz. Gin
1 teaspoon powdered sugar
1 dash orange juice
1 dash lemon juice
1 dash pineapple juice
1 dash Angostura Bitters
Ice, 25 shakes, strain into cocktail glass.

Hula Hula Cocktail

2 oz. Dry Gin
1 oz. orange juice
2 dashes Curacao
1 dash Orange Bitters
Ice, 20 shakes, strain into cocktail glass.

Inca Cocktail

1 1-2 oz. Gin
1 oz. Italian Vermouth
1 oz. French Vermouth
1 oz. Sherry
1 dash Orange Bitters
Ice, stir from bottom, strain into cocktail glass.

Imperial Cocktail

2 oz. Gin
2 oz. French Vermouth
2 dashes Angostura Bitters
2 dashes Maraschino
Ice, stir well, strain into cocktail glass, add one olive.

AVALON THEATRE

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Owner and Manager

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300-J

(Co-Partnership)
Lowville, N. Y.

Shed Phone
300-W

Knockout No. 1

2 oz. Gin
2 oz. French Vermouth, 1 oz. Absinthe
3 dashes Creme de Menthe
Ice, stir from bottom, strain into cocktail glass, add one cherry.

Margarette Cocktail No 1

2 oz. Gin
1 oz. Italian Vermouth, 2 dashes Abinsthe
2 dashes Angostura Bitters
Ice, stir, strain into cocktail glass, add one cherry.

Masquerade

1 1-2 oz. Gin
1 teaspoon simple syrup
1 dash Absinthe
White of one egg
Juice of one lime
Ice, 35 shakes, strain into cocktail glass.

Massasoit Cocktail

2 oz. Gin
1 oz. lemon juice
1 oz. pineapple juice
2 tablespoons Rum
Ice, 20 shakes, strain into cocktail glass.

Martini Cocktail (Dry)

2 oz. Gin
1 oz. French Vermouth
2 dashes Orange Bitters
Ice, stir, strain into cocktail glass, add one olive and dash of lemon juice.

Martini Cocktail (Sweet)

3 oz. Gin
1 oz. Italian Vermouth
1 oz. French Vermouth
Ice, stir, strain into cocktail glass, add one olive and dash of lemon juice.

HAVE NO REGRETS

Drink the Famous
Utica Beer

Utica-Club

HENRY NORTZ
Lowville, N.Y.

Distributor

Telephone 61

Merry Widow No. 1

- 1 1-2 oz. Dry Gin
 - 1 oz. French Vermouth
 - 1 dash Angostura Bitters
 - 2 dashes Absinthe
 - 2 dashes Benedictine
- Ice, stir, strain into cocktail glass, add a lemon twist.

Miami Special

- 2 oz. Gin
 - 2 oz. orange juice
 - 1 oz. French Vermouth
 - 3 teaspoons orange marmalade
 - 2 dashes Angostura Bitters
- Ice, 30 shakes, strain into cocktail glass.

Monte Carlo Cocktail

- 1 1-2 oz. Dry Gin
 - 3-4 oz. Crem de Menthe
 - 3-4 oz. lemon juice
- Ice, 25 shakes, strain into 8 oz. glass fill with champagne.

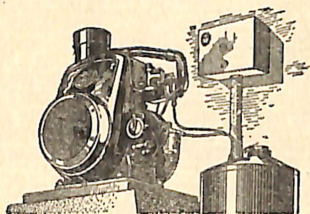
New Orleans Fizz

- 4 oz. Gin
 - 1 oz. Cream, 2 teaspoons sugar
 - 1-2 oz. lemon juice
 - 1-2 oz. lime juice
 - White of one egg
 - 3 drops vanilla extract
- Ice, 35 shakes, strain into fizz glass, fill with carbonated water.

Old Tom Cocktail

- 3 oz. Gin
 - 1 dash Curacao or Absinthe
 - 3 dashes simple syrup
 - 1 dash Angostura Bitters
- Stir well, strain into cocktail glass, add 1 olive, twist of lemon peel.

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Our services are at your command. We welcome an invitation to tell you all about Delco-Heat, or a demonstration of Delco-Light in your home.

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Henry Thisse, Lowville, N. Y.

Orange Blossoms

2 oz. Gin
2 oz. orange juice
Ice, stir, strain into cocktail glass.

Palm Beach Special

4 oz. Gin
2 oz. Vermouth
2 oz. grapefruit juice
Ice, stir, pour into fizz glass.

Pink Lady Cocktail

3 oz. Gin
1 tablespoon Grenadine
White of one egg
Ice, 25 shakes, strain into cocktail glass.

Pink Rose Cocktail

3 oz. Gin
1 teaspoon lemon juice
1 teaspoon Grenadine
2 teaspoons cream
White of one egg
Ice, 30 shakes, strain into cocktail glass.

Princeton Cocktail No. 1

2 oz. Gin
1 oz. French Vermouth
Ice, add juice of 1-2 lime, stir, strain into cocktail glass,
add one olive.

Prudence Prim

2 oz. Gin
1 oz. Apricot Brandy
1 oz. French Vermouth
2 dashes lemon juice
3 dashes Grenadine
Moisten edge of cocktail glass, dip in powdered
sugar. Ice, stir, strain into glass with sugared edge.

SALES

SERVICE



In 1933 Henry Ford said, "The V-8 is the Coming Car for the Majority of American Drivers"

FORD V-8 SALES PROVE IT

In 1932	154,955
In 1933	342,569
In 1934	673,197
In 1935	1,064,118

(Domestic Sales Only)

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We heartily invite you to ride in and drive the finest and most economical car ever built—The new Ford V-8 for 1936.

Do it today

WE TRADE ALL MAKES

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Lowville, N. Y.

Silver King Cocktail

1 1-2 oz. Gin
1 teaspoon simple syrup
2 dashes Orange Bitters
Add juice of 1-2 lemon and white of one egg. Ice, 25 shakes, strain into cocktail glass.

Sloe Gin Cocktail

2 oz. Sloe Gin
2 dashes French Vermouth
1 dash Orange Bitters
Ice, stir, strain into cocktail glass.

Seventh Heaven

3 oz. Dry Gin
1 oz. Maraschino
4 teaspoons grapefruit juice
Flavor with mint. Ice, stir, strain into cocktail glass.

Thunder Bolt

2 oz. Gin
1 oz. brandy
1 oz. whiskey
Ice, 20 shakes, strain into cocktail glass.

Tom Collins

2 oz. Gin
2 teaspoons powdered sugar
Juice of 1 lemon
Ice, 15 shakes, pour into 8 oz. glass, fill with soda, charged water or ginger ale.

Turf Cocktail

2 oz. Gin
1 oz. French Vermouth
3 dashes Absinthe
Ice, strain, serve with olives or lemon twist.

WHEN IN LOWVILLE STOP AT

HOTEL WINDSOR

H. E. TWITCHELL, PROP.

ROOMS, MEALS AND LUNCHESES

LEGAL BEVERAGES

Prices Right

LOWVILLE, N. Y.

Tuxedo Cocktail

- 1 1-2 oz. Dry Gin
- 1 1-2 oz. French Vermouth
- 2 dashes Absinthe
- Ice, 20 shakes, strain into cocktail glass, add one lemon peel twist.

Tuxedo Supper

- 2 oz. Dry Gin
- 1 oz. French Vermouth
- 2 dashes Maraschino
- 2 dashes Orange Bitters
- 1 dash Absinthe
- Ice, stir, strain into cocktail glass, add 1 cherry, 1 lemon twist.

Victory Cocktail

- 1 oz. Dry Gin
- 1 oz. Brandy, 2 oz. Italian Vermouth
- Ice, stir, strain into cocktail glass.

A White Cargo

- 3 oz. Gin
- 3 oz. vanilla ice cream
- 15 shakes, pour into large cocktail glass.

Yale Cocktail

- 2 oz. Gin
- 1 oz. French Vermouth
- 2 dashes Orange Bitters
- 2 dashes simple syrup
- 2 dashes Maraschino
- 2 dashes Absinthe
- Ice, stir, strain into cocktail glass.

Yellow Gold

- 2 oz. Dry Gin
- 1 oz. Yellow Chartreuse
- 1 oz. French Vermouth
- 2 dashes Absinthe
- Ice, stir, strain into cocktail glass.

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Tel. 531-W

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TO THE HOSTESS

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Blackberry
Benedictine
Creme de Menthe, green, white
Creme de Cocoa
Chartreuse, yellow, green
Curacao
Creme de Violet
Cherry
Five Fruits
Grenadine
Maraschino

Bitters

Orange
Angostura

Liquers

Absinthe
Anisette
Alson
Apricot
Blackberry
Cherry
Cointreau
Dubonnet
French Vermouth

It is always well to have on hand: seltzer, plain soda, ginger ale, ale and beer.

BRANDIES

Apple
Apricot
Blackberry
Cherry Cognac
Cherry Cognac, Peach, Raspberry.

Italian Vermouth
Kummel
Peach
Swedish Punch
Vodka

Apple
Grape
Lemon
Lime
Orange
Pineapple
Prune
Raspberry
Strawberry

Syrups and Juices

Fruits in Season

Apples
Cherries
Limes
Oranges
Peaches
Pineapples
Raspberries
Strawberries

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Dine here once and you will come again

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LUNCHES

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At Otter Creek on the Greig Road

9 1-2 Miles out of Lowville, N. Y.

RYE WHISKEY MIXTURES

Blues Cocktail

2 oz. Rye
1 oz. Curacao
2 teaspoons prune juice
Ice, 40 shakes. strain into cocktail glass.

Brown Derby Cocktail

1 oz. Rye
1 oz. orange juice
1 dash Angostura Bitters
Ice, 20 shakes, strain into cocktail glass, add sprig of mint.

Canada Daisy

1 1-2 oz. Rye
3-4 oz. Grenadine or Raspberry syrup
Juice of 1-2 lemon
Ice in tall filled glass, stir mixture until frosts, decorate with mint.

Club Cocktail

1 1-2 oz. Rye
2 dashes green Chartreuse
1 oz. Italian Vermouth
Ice, 20 shakes, strain into cocktail glass, add 1 lemon twist.

Hailstone Cocktail

2 oz. Rye
White of one egg
1 teaspoon sugar
Ice, 35 shakes, strain into cocktail glass, fill with ginger ale.

Honeymoon Special

2 oz. Rye
1 oz. Benedictine
3 dashes Curacao
Ice, 25 shakes, strain into cocktail glass.

Plymouth

Chrysler

PACKARD

GERALD A. NORTZ

SALES AND SERVICE

LOWVILLE, N. Y.

HOTEL HENDEL

All Legal Beverages

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Mc Alpine St. and New State Road

LYONS FALLS, N. Y.

BOYER HAT SHOPPE

Newest in Millinery—Latest in Dresses
Lowest in Price

11 Dayan Street

Lowville, New York

London Fog

2 oz. Rye
3 dashes Orange Bitters
3 tablespoons simple syrup
1 whole egg
Ice, 30 shakes, strain into cocktail glass, sprinkle
with nutmeg.

Louisiana Cocktail

2 oz. Rye
1 oz. Gin, 1 oz. Rum
Ice, 20 shakes, strain into cocktail glass, sprinkle
with nutmeg.

Millionaire No. 2

2 oz. Rye
1 oz. Italian Vermouth
3 teaspoons Grenadine
1 teaspoon lemon juice
Ice, 20 shakes, strain into cocktail glass.

Manhattan Cocktail (Dry)

2 oz. Rye
1 oz. Italian Vermouth
2 dashes Angostura Bitters
Ice, stir, strain into cocktail glass, add one olive
and lemon twist.

Manhattan Cocktail (Sweet)

2 oz. Rye
1 oz. French Vermouth
1 oz. Italian Vermouth
2 dashes simple syrup
Ice, stir, strain into cocktail glass, add one cherry
and lemon twist.

Milk Whiskey

2 oz. Rye
4 oz. milk
2 teaspoons powdered sugar
Ice, strain into 8 oz. glass, sprinkle with nutmeg on top.

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MACHINE SHOP

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STOKERS**

GENERAL MACHINE REPAIR
Day or Night Service

Woodlawn
Ave.

Lowville
N. Y.

PHONE 536

Morning Glory Cocktail

1 oz. Rye
1 oz. Brandy
3 dashes simple syrup
1 dash Absinthe
2 dashes Angostura Bitters
2 dashes Curacao
Ice, strain into 8 oz. glass, fill with soda water, add
lemon twist.

Mule Tanner

2 oz. Rye
1 oz. Italian Vermouth
1 oz. French Vermouth
1 dash Orange Bitters
Ice, strain into cocktail glass, add 1 lemon twist.

Old Fashioned

1 lump sugar
1 slice orange
1 slice lemon
2 dashes Angostura Bitters
2 dashes Absinthe
Mull together in 10 oz. glass. Ice, add 2 oz. Rye. Ice,
serve in same glass.

Old Pal

2 oz. Rye.
1 oz. French Vermouth
1 dash simple syrup
1 dash Creme de Menthe
1 dash Italian Vermouth
Ice, 20 shakes, strain into cocktail glass.

Oracle Cocktail

1 1-2 oz. Rye
1 oz. Curacao
1 oz. Italian Vermouth
Ice, juice of one lime, stir, strain into cocktail glass.

Phone 337-J

4 Dayan St.

E. G. BOSHART

Retail Liquor Dealer

Our shelves contain the finest assortment of
Liquors, Wines and Cordials. We endeavor
to keep the best

Free delivery at any time it is legal to do so

LOWVILLE, N. Y.

STOP AT THE

HOTEL RICHARD

All Legal Beverages

Good Meals

Prices Right

Good Rooms

R. S. Fitzgerald, Proprietor

PORT LEYDEN

BIBB'S HOTEL AND GRILL

All Legal Beverages

C. A. Bibbins, Prop

Home Cooked Meals
27 Main St.

Modern Conveniences
Boonville, N. Y.

Rye Cocktail

2 oz. Rye

3 dashes simple syrup

1 dash Angostura Bitters

Ice, stir, strain in cocktail glass, serve with an olive.

T.N.T. Cocktail

2 oz. Rye

2 oz. Absinthe

Ice, 25 shakes, strain into cocktail glass.

Whiskey Cobbler

2 oz. Rye

1 1-2 oz. pineapple juice, 1 dash simple syrup

Fill highball glass half full cracked ice, pour in mixture, stir gently, decorate with fruit, serve with straw.

Whiskey Cocktail

2 oz. Rye

1 dash Angostura Bitters

1 oz. Italian Vermouth

Ice, 15 shakes, strain into cocktail glass.

Whiskey Crusta

2 oz. Rye

2 dashes Angostura Bitters

1 dash lemon juice

2 tablespoons Five Fruits

2 dashes Maraschino

Line a wine glass with lemon peel, moisten edge and dip in powdered sugar, mix the above in cracked ice, strain into wine glass and decorate with fruit.

Whiskey Daisy No. 2

1 1-2 oz. Rye

1 oz. Yellow Chartreuse

3 dashes simple syrup

Juice 1-2 lemon

Ice, 20 shakes, strain into fizz glass, fill with charged water.



Cool. . .sparkling. . .delicious. . .try our

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As a "thirst-satisfier," there's none better.
For taste, none more delightful. It has a
"tang" all its own. . .something that
prompts you to another glass
time and again!

LOWVILLE BOTTLING CO.

Phone 61—Lowville, N. Y.

Whiskey Julep

2 oz. Rye

1 oz. carbonated water

2 teaspoons powdered sugar

Add several sprigs of mint fill 10 oz. glass with cracked ice, add above and 1 dash of rum, stir cold and serve with straw.

Whiskey Fizz

2 oz. Rye

2 teaspoons powdered sugar

3 dashes lemon juice.

Ice, 25 shakes, strain into 8 oz. glass, fill with carbonated water.

Whiskey Rickey

2 oz. Rye

Juice of one lime

Ice, stir in 8 or 10 oz. glass, fill with soda, serve with straw.

Whiskey Smash

Dissolve 1 teaspoon sugar in 1 oz. water, crush mint against side of 8 oz. glass, add 2 oz. Rye, dissolve sugar, ice and stir cold.

Whiskey Sour

2 oz. Rye

1 teaspoon powdered sugar

Juice 1-2 lemon

Juice 1-2 lime

Ice, 30 shakes, strain into 4 oz. glass.

Whiskey Toddy (Hot)

Lump of sugar dissolved in 2 oz. hot water

1 piece or pinch of cinnamon

1 piece fresh lemon peel

2 oz. Rye

In 6 oz. toddy glass, fill with hot water.

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Wild West Cocktail

- 1 1-2 oz. Rye
- 1 1-2 oz. Swedish punch
- 1 1-2 oz. French Vermouth
- 1 dash Angostura Bitters, 1 dash lemon juice
- Ice, 20 shakes, strain into cocktail glass.

Glasses and Equipment

Shaker, strainer, fruit juice squeezer, long handled bar spoon, ice pick, ice tongs for handling small ice cubes, several decanters with squirt top for lime, lemon, orange, pineapple, apple and other fruit juices. Mixing glass for crushing fruits. Wooden, glass or crockery pedestal small enough to use in mixing bowl, ice bowl and round sturdy tooth picks.

For glasses never use colored glass, white is best as it shows the color of the liquors, making them more appetizing.

For cocktails, flaring top or egg shape hold 4, 6 oz.: for ale tall with waist effect, short stem, holds 8 oz. or tall thin bell top holds 6 oz.; for beer apple shaped goblet with stem holds 6 or 8 oz.; balloon shaped goblet with stem holds 8 oz. of brandy, inhaler bulge on bottom, smaller on top. For champagne, sparkling wine saucer shape with hollow stem, holds 4 to 6 oz. For cordials or liquors pear shaped, hold 1 to 1 1-2 oz. Same for Pousse Cafe for frappe. Wine glass broad like inverted funnel with long stem or squat with straight sides short stem, holds 4 oz. Whiskey sour regular 4 oz. glass tapered towards top. Old Fashioned same flip glass, short stem, flat bottom, slight bell top, holds 4 oz.. Toddy glass same as toddy only rounding instead of flat at bottom or top of stem, holds 4 oz. Fizz and highball glasses regular straight, tapering glasses holding 8 oz. Lemonade, eggnog, milk shake glasses, same holding 12 oz. Tom and Jerry, Porcelain or china cups holding 4 to 6 oz. For measuring 1 oz. 1 1-2 and 1 3-4 oz. glasses are called jiggers. A two ounce is regular bar whiskey glass standard before Prohibition. Glass used for shaker glass graduated in ounces.

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Gone are the days when a round of tumblers
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"The Correct Glass for Every Drink"

CHINA SHOP—ANNEX

IRISH WHISKEY MIXTURES

Black Thorn Cocktail

2 oz. Irish whiskey
1 oz. French Vermouth
3 dashes Angostura Bitters
2 dashes Absinthe
Ice, stir, strain into cocktail glass.

Dublin Cocktail

2 oz. Irish whiskey
1 teaspoon Green Chartreuse
3 dashes mint juice
Ice, stir, strain into cocktail glass.

Irish Cocktail

2 oz. Irish whiskey
2 dashes Curacao
2 dashes Absinthe
1 dash Maraschino
1 dash Angostura Bitters
Ice, stir, strain into cocktail glass, add one olive and orange twist.

Ladies Best

2 oz. Irish whiskey
3 dashes Anisette
2 dashes Angostura Bitters
2 dashes Absinthe
Ice, stir, strain into cocktail glass, add an orange twist.

Shamrock Cocktail

2 oz. Irish whiskey
1 dash Absinthe
1 dash Angostura Bitters
1 dash Creme de Menthe
1 dash lemon juice
Ice, 20 shakes, strain into cocktail glass, add 2 sprigs of mint.

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MEALS—ROOMS—LUNCHES

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Whiskey Daisy No. 2

2 oz. Irish Whiskey

3 dashes simple syrup

Juice of 1-2 lemon

1 oz. Green Chartreuse

Ice, 20 shakes, strain into 8 oz. glass, fill with carbonated water and decorate with fruits.

Cheese

Always desirable with Ale, Beer and Wine.

The following mentioned cheese are mostly imitated in the United States. Some are better than the original with perhaps, the exception of such cheese as Roquefort which is made from sheep's milk and cured in natural caves. Cheese made from sheep, cows and goats milk originated as follows:

American: Cream, Cheddar, pineapple, pimento, sage and various other American cheese are made from cheddar known as store or Yankee cheese.

Argentine: Goya, Regianito, Sbrinz.

Belgium: Limburger.

England: Cheddar, Herkimer, Stilton, Cheshire, English Dairy.

France: Bric, Bleu, Camembert, Coulommiers, Liverot, Port Du Salut Pont-L'evéque, Neuftchatel, Roquefort, (Gruyere, Swiss type made from cow milk).

Germany: Brick, Haud, Leiderkranz, Muenster.

Holland: Edam, Gouda, Leyden.

Italy: Caccio, Carallo, Gorgonzola, Parmascan, Provolanna, Romano, Reggino.

Scandinavian: Appetitost, Gjedost, Gammelot, Myost, Nokkelost.

Switzerland: Swiss, Sap Sago.

Cottage cheese is apparently a product of every country.

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Mohawk Cordials

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Toast''**

SCOTCH WHISKEY MIXTURES

Blood and Sand Cocktail

2 oz. Scotch
1 oz. Italian Vermouth
Juice of one orange
1 oz. Cherry Brandy
Ice, stir, strain into large cocktail glass.

Blue Blazer

2 oz. Scotch
2 tablespoons simple syrup
1 glass hot water
Add a little honey or rock candy syrup, bring to boil over a burner. Ignite mixture, pour from one to other 7 times. The Blue Blaze will look like a streak of fire, add slice of lemon peel, serve in 6 oz. glasses.

Bobby Burns Cocktail

2 oz. Scotch
2 oz. Italian Vermouth
1 teaspoon Benedictine
Ice, stir, strain into cocktail glass, add a lemon twist.

Cowboy Cocktail

3 oz. Scotch
1 oz. sweet cream
Ice, 30 shakes, pour into cocktail glass.

Crow Cocktail

2 oz. Scotch
1 oz. lemon juice
2 dashes Grenadine
Ice, stir, strain into cocktail glass.

Highland Fling

2 oz. Scotch
1 oz. Italian Vermouth
2 dashes orange bitters
Ice, stir, strain into cocktail glass.

CORDIALS

Absinthe, Green, bitter, aromatic liquor, impregnated with wormwood, origin, France.

Anisette: Distilled from grains, flavored with anise seed.

Benedictine: A cordial prepared from a secret formula by the Benedictine Monks at Fecamp, France.

Bitters: As used in cocktail mixtures, are mostly cathartic and tonic liquors made from tree barks, herbs and wines blended.

Chartreuse. A liquor prepared by the Carthusian monks, formerly at their monastery, La Grande Chartreuse, in the French Alps, now at Tarragona, Spain, its preparation a secret, made in green and yellow.

Creme de Cacao: Distilled from cocoa bean.

Creme de Cassis: A French liquor made from black currants.

Creme de Violet: An extract of violets.

Curacao: Made from orange peels, named after the island of Curacao, a Dutch colony in the West Indies.

Dubonnet: A famous French tonic, a wine preparation containing herbs.

Grand Marnier: A liquor made from oranges.

Kummel: A liquor distilled from caraway seed. Origin, Germany.

Maraschino: A liquor distilled from the marasca seed, grown only on the coast of Dalmatia.

Ojur: An absinthe-like cordial made from anise seed, origani, Ojur, a town in Spain.

Ogeat: A syrup made from sugar, orange flower, water and almonds.

Parfait Amour: A fiery liquor made from herbs.

Vermouth: A liquor made from white wine and aromatic herbs. The Italian (sweet), the French (dry).

Knockout No. 1

1 1-2 oz. Scotch whiskey, 1 oz. Italian Vermouth
1 oz. Gin, 1 oz. French Vermouth
Ice, stir well from bottom of glass, strain into cocktail glass, add one olive.

Rob Roy Cocktail

1 1-2 oz. Scotch whiskey
1 dash Orange Bitters, 1 dash Angostura Bitters
1-2 oz. Italian Vermouth
Ice, 25 shakes, strain into cocktail glass, add twist of lemon peel, one cherry.

Scotch and Soda

2 oz. Scotch poured over ice in highball glass
Fill with seltzer or plain soda

Creamed Lobster

Cook in double boiler.

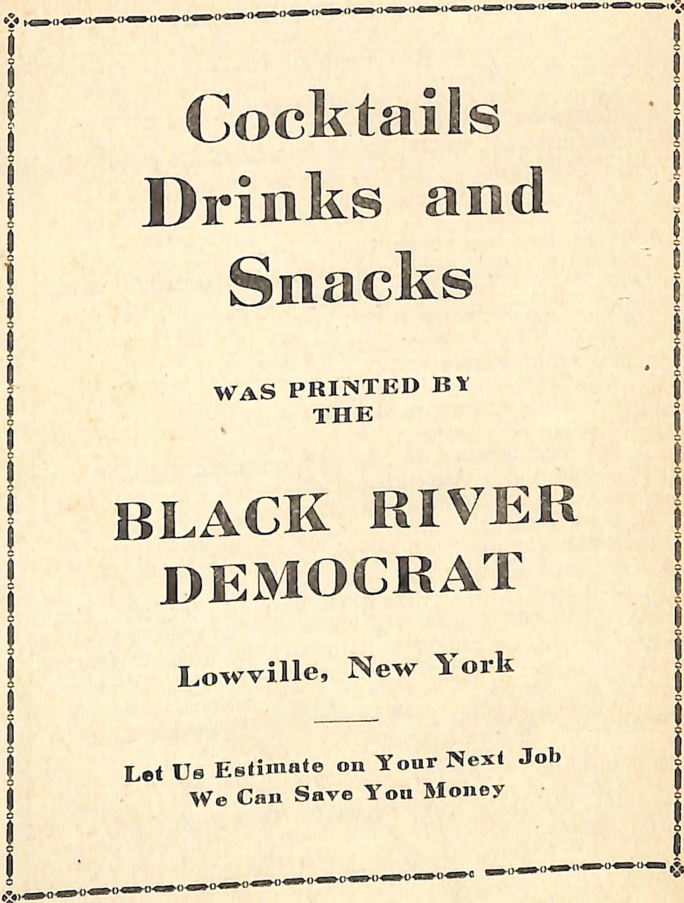
Melt 2 tablespoons butter, add 1-4 teaspoon salt, sprinkle cayenne pepper, 2 tablespoons flour, 1 cup cream, stir and cook 12 minutes. Meat from 2 lb. broiled lobster or 1 lb. canned lobster cut in small pieces, 1 tablespoonful butter, 1/2 teaspoonful Worcestershire sauce, 1 1-4 teaspoonful paprika, stir and cook until well heated. Serve on hot buttered toast.

Lobster a La Newburg

An excellent recipe for serving with champagne, wine, ale or beer. Use chafing dish or pan. Melt 2 tablespoons butter, add 1 tablespoon of flour, 1 teaspoon salt, 1/2 sprinkle cayenne, 1 cup cream, stir and cook 5 minutes. Add 3 egg yolks, well beaten, stir to a creamy consistency, add meat from 2 lb. lobster or 1 lb. canned lobster, stir until heated through, remove from fire, then add 1-3 cup of sherry and brandy, half and half. Stir in quickly and serve on fresh toast.

Creamed Shrimp or Crab Meat

Heat 1-2 pt. cream with 1 cup milk, 4 teaspoons tomato soup, pepper and salt to taste, add one can of crabmeat or two cans shrimp, 1 can of peas, heat thoroughly, serve on toast or crackers.



**Cocktails
Drinks and
Snacks**

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BOURBON WHISKEY MIXTURES

Hailstone Cocktail No. 2

2 oz. Bourbon
White of one egg
Teaspoon of sugar
Ice, stir, 35 shakes, strain into highball glass fill with
ginger ale.

Merry Widow No. 2

1 oz. Bourbon
1 oz. Dry Gin, 1 oz. Rum
Ice, 15 shakes, strain and serve in cocktail glass.

Morning Glory No. 2

1 1-2 oz. Bourbon
1 oz. Brandy
3 dashes simple syrup
1 dash Absinthe
2 dashes Angostura Bitters
2 dashes Curacao
Ice, stir, strain into highball glass, fill glass with soda
water, add twist of lemon.

Mint Julep (Kentucky)

2 oz. Bourbon
2 bar spoons simple syrup
1 bunch of mint
Fill bottom of Collins glass with fine ice, add mixture,
then add fine shaved ice, 8 oz. fizz glass 3-4 full, add
mint, stir gently until outside of glass is frosted.

Old King Cole

2 oz. Bourbon
3 dashes simple syrup
1 dash Fernet Branca
1 slice of orange
1 slice of pineapple
Ice and stir well, serve in Old Fashioned or Flip
glass.

MISCELLANEOUS MIXTURES

Gin Sling

2 oz. Gin

1 teaspoon powdered sugar

Mix in highball glass filled with crushed ice. with
3 slices of lemon, pour gin in adding sugar, stir
rapidly and well, serve with straw.

Millionaire No. 1

2 oz. Gin

1 1-2 oz. Vermouth

3 teaspoons Grenadine

3 teaspoons lime juice

Ice, 20 shakes, strain into cocktail glass.

Yokohama Cocktail

2 oz. Dry Gin

1 oz. Vodka

1 oz. Grenadine

2 oz. orange juice

Ice, 30 shakes, strain into cocktail glass.

Rock and Rye

2 oz. Rye.

1 piece of rock candy

Juice of one lemon

Stir until candy dissolves, serve in same glass.

Source of Various Liquors

Applejack: A distillation of apple juice or cider.

Brandy: A distillate of wine or fermented fruit juices.

Cognac: Brandy produced in Cognac, in France.

Gin: A liquor distilled from malt and other grains later
blended with extracts of juniper berries, oil of orange and
essential oils.

Rum: A distillate of fermented molasses or cane juice.

Vodka: A distillate of the potato, made in Russia.

Whiskey: Rye distilled from fermented rye. Bourbon
distilled from fermented corn. Irish and Scotch distilled from
fermented barley.

Opportunity Cocktail

2 oz. Bourbon
2 oz. Dubonnet
3 dashes Absinthe, 1 dash Curacao
Add 1 slice of lemon, 1 slice of orange. Mull with bar spoon, add 1 dash of Angostura Bitters. Drink out of same glass.

Planters Cocktail

2 oz. Bourbon
1 oz. pineapple juice, 1 oz. orange juice
Ice, 20 shakes, strain into cocktail glass, decorate with a few sprigs of mint.

Satin Cocktail

1 1-2 oz. Bourbon
1 dash Angostura Bitters, 1 dash Absinthe
1 dash Orange Bitters, 2 dashes simple syrup
Ice, 25 shakes, strain into cocktail glass.

Virginia Cocktail

1 1-2 oz. Bourbon
1-2 oz. grapefruit juice
1 teaspoonful Peach Brandy
1 dash Angostura Bitters
Ice, 20 shakes, strain into cocktail glass.

Whiskey Crusta No. 2

4 oz. Bourbon
3 dashes Angostura Bitters
2 dashes lemon juice
3 tablespoons Five Fruits, 3 dashes Maraschino
Line a wine glass with lemon peel, moisten edge, dip in powdered sugar, mix with cracked ice. Pour into wine glass, decorate with fruit.

Whiskey Fix No. 2

2 oz. Bourbon
2 teaspoonsful powdered sugar
2 oz. pineapple syrup
Ice, stir well, strain into cocktail glass.

MISCELLANEOUS MIXTURES

Claret Punch

3 pints Claret
4 1-2 oz. Curacao
2 pints carbonated water
4 1-2 oz. lemon juice

Add one quarter lb. powdered sugar, place in bowl on ice, add fruit as serving.

Sherry Cocktail

2 oz. Sherry
2 oz. Italian Vermouth
2 dashes Orange Bitters

Ice, stir; strain into cocktail glass, add peel orange twist.

Wines with Dinner Course

Soup; Sherry, Rhine wine; cellar temperature about 60°

Oysters or fish; Sauterne, Bordeaux; Chilled.

Main meal; Claret; room temperature 70°.

Wild game; Burgundy

Dessert; Champagne, Tokay chilled, Muscatel; room temperature 70°.

Coffee: Port, Tokay, Muscatel; room temperature 70°.

Champagne should be cold before chilling in container with ice.

Miscellaneous Fillings

1 cup crab, lobster or shrimp meat, 1-4 cup cucumbers, chopped, 1-4 cup mayonnaise, mix and season with paprika.

Layer of sliced tongue. Spread on mayonnaise, layer of sliced cucumbers.

1 cup chopped Liverwort, 1-4 cup chopped dill pickle.

4 hard boiled eggs chopped, 1-4 cup sweet pickles, chopped, 1-4 cup mayonnaise, 1 teaspoon chopped onion. Season with paprika.

Whiskey Rickey No. 2

2 oz. Bourbon

Ice, add juice of one lime, use fizz glass fill with soda.

Whiskey Fizz No. 2

2 oz. Bourbon

2 bar spoons sugar, 3 dashes lemon juice

Ice, 25 shakes, strain into highball glass, fill with charged water, should be drank at once, not sipped like cocktail.

Whiskey Sour No. 2

2 oz. Bourbon

1 bar spoon sugar, juice of 1-2 lemon, juice of 1-2 lime

Ice, 30 shakes, strain into Whiskey Sour glass.

Golden Fleece Rarebit

2 cupfuls grated American cheese, 1 tablespoon butter, 1 egg, 1-2 teaspoon dry mustard, 1-2 teaspoon salt, 1-4 teaspoon baking powder, 3-4 cup evaporated milk or cream, 1 dash cayenne, 1-2 teaspoon Worcestershire sauce.

Put butter in frying pan or chafing dish; place over medium flame, add grated cheese and Worcestershire sauce, stir constantly until melted, add 1 egg lightly beaten and all dry ingredients, stir into melted cheese and cook until smooth, pour over hot toast on warmed plates.

Scotch Woodcock

1 tablespoon Anchovy paste, 3 hard boiled eggs, salt and pepper to taste, 1 cup milk, 1 1-2 cups bread crumbs, 1 1-2 tablespoons butter, heat milk, add crumbs, cook over low flame, stir smooth, add butter salt and pepper, anchovy paste, then fold into sliced eggs, serve on toast.

Welsh Rarebit

3-4 pound cheese, 1-2 cup of ale or beer, 1 dash cayenne pepper, 1-2 teaspoon dry mustard, 1-2 teaspoon salt. Grate cheese in chafing dish or spider over slow flame, stir until cheese is melted, stir in seasoning, pour over hot toast. If desired to make richer add beaten yolks of two eggs.

Golden Buck Rarebit

Is Welsh Rarebit with poached egg on each portion.

MISCELLANEOUS MIXTURES

Brainstorm Cocktail

- 2 oz. Irish whiskey
- 2 dashes Benedictine
- 2 dashes Vermouth

Add one cube of ice, stir in mixing glass, pour into cocktail glass, add one orange twist.

Loop the Loop No. 2

- 2 oz. Bourbon
- 1 oz. Gin
- 1 oz. Rum

Ice, 15 shakes, strain into cocktail glass.

Brandy Vermouth

- 2 oz. Brandy
- 1 oz. Italian Vermouth
- 2 dashes Angostura Bitters

Ice, stir, strain into cocktail glass.

Dazer Cocktail

- 1 oz. Apricot Brandy
- 1 oz. Gin
- 1 oz. Scotch
- 1 oz. lemon juice
- 1 oz. orange juice
- 1 dash simple syrup

White of one egg

Ice, 40 shakes, strain into large cocktail or 6 oz. glass

Queen Mary

- 1 1-2 oz. Brandy
- 1 1-2 oz. Italian Vermouth
- 2 dashes Curacao

Ice, stir, strain into cocktail glass, add a cherry.

Curacao Punch

According to amount of punch desired to each portion Curacao 1-2 as much brandy, twice as much carbonate water, juice of one lemon and one tablespoon of powder-sugar to each quart. Place bowl on ice, stir cold and add desired fruits sliced.

BRANDY MIXTURES

After Dinner Cocktail

2 oz. Apricot Brandy
1 oz. Curacao
3 dashes lemon juice
Ice, stir, strain into cocktail glass.

Between the Sheets No. 1

1 oz. Brandy
1 oz. Dry Gin
1 oz. Curacao
2 dashes lemon juice
Ice, 25 shakes, strain into cocktail glass.

Boston Special

1 1-2 oz. Brandy
1 oz. Italian Vermouth
1 oz. French Vermouth
Ice, 30 shakes, strain into cocktail glass.

Brandy Alexander

1 1-2 oz. Brandy
1 oz. heavy cream
1 oz. Creme de Cocoa
Ice, 40 shakes, strain into cocktail glass.

Brandy Blazer

2 oz. Brandy
1 lump sugar
Add twist of lemon, twist of orange peel, stir until
sugar dissolves. Ignite while stirring, strain into
toddy glass.

Brandy Cocktail

2 oz. Brandy
3 dashes Curacao
Ice, stir, strain into cocktail glass.

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Brandy Crusta

Line glass with lemon peel, moisten edge and dip in powdered sugar.

3 oz. Brandy

1 oz. Curacao

3 dashes Maraschino

4 dashes lemon juice

1 dash Angostura Bitters

Ice, stir, strain into above glass, add slice of orange.

Brandy Daisy

2 oz. Brandy

1 oz. Yellow Chartreuse

2 teaspoonsful sugar

2 dashes lemon juice

Dissolve sugar and lemon juice with dash of carbonated water in 8 oz. glass then add spirits and cracked ice with fruit to suit and stir.

Brandy Flip

2 oz. Brandy

2 teaspoons sugar

White of one egg

Ice, 35 shakes, strain into cocktail glass.

Brandy Sour

2 oz. Brandy

1 teaspoon powdered sugar

Juice of 1-2 lemon

Juice of 1-2 lime

Ice, 30 shakes, strain into 8 oz. glass, fill with carbonated water.

Bulls Eye Cocktail

2 oz. Brandy

1 oz. Curacao, 1 oz. fresh milk

1 fresh egg

Ice, 35 shakes, strain into cocktail glass, sprinkle with nutmeg.

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Cherry Blossom Cocktail

2 oz. Cherry Brandy

2 oz. Brandy

4 dashes lemon juice

4 dashes Curacao

3 dashes Grenadine

Ice, 40 shakes, strain into cocktail glass.

Classic Cocktail

2 oz. Brandy

1 oz. Cuaraco

1 oz. Maraschino

1 oz. lemon juice

Ice, stir, strain into large cocktail glass with same moistened and dipped with powdered sugar, add lemon twist.

Cuban Brandy

2 oz. Brandy

1 oz. Apricot Brandy

Ice, stir, add juice of 1 lemon and juice of one orange, strain into cocktail glass and serve.

East India Cocktail

2 oz. Brandy

3 dashes Angostura Bitters

1 teaspoon Curacao

2 dashes Maraschino

1 teaspoon pineapple syrup or juice.

Ice, stir, strain into cocktail glass, add one olive and lemon twist.

Fedora

2 oz. Brandy

1 oz. Rum

1 oz. Bourbon

2 oz. Curacao

3 teaspoons powdered sugar

1 slice lemon

Ice, stir, strain into 8 oz. glass.

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Harvard Brandy Cocktail

2 oz. Brandy
1 oz. Italian Vermouth
2 dashes simple syrup
2 dashes Angostura Bitters
Ice, stir, strain into cocktail glass.

His Majesty's Best

2 oz. Brandy
1 oz. Gin, 1 oz. simple syrup
1 oz. Curacao
1 oz. Italian Vermouth
2 oz. French Vermouth
Ice, 40 shakes, strain into large cocktail glass.

Honeymoon Cocktail

2 oz. Apple Brandy
2 oz. Benedictine, 3 dashes Curacao
Ice, 30 shakes, strain into cocktail glass.

Merry Widow Cocktail No. 2

1 oz. Cherry Brandy
2 oz. Maraschino
3 dashes Curacao
Ice, strain into cocktail glass, add 2 cherries.

Metropolitan Grand No. 1

2 oz. Brandy
1 oz. Italian Vermouth
1 dash Angostura Bitters
2 dashes Orange Bitters
Ice, 20 shakes, strain into cocktail glass.

Metropolitan Grand No. 2

2 oz. Brandy
1 oz. Italian Vermouth
1 dash Creme de Menthe
2 dashes Maraschino
2 dashes Angostura Bitters
2 dashes Absinthe
Ice, stir, strain into cocktail glass, add cherry.

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—All Legal Beverages—

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Morning Cocktail

- 2 oz. Brandy
- 1 oz. French Vermouth
- 2 dashes Creme de Cocoa
- 2 dashes Maraschino
- 3 dashes Angostura Bitters
- 2 dashes Absinthe

Ice, stir, strain into cocktail glass, add lemon twist and a cherry.

Reeler Cocktail

- 2 oz. Brandy
- 2 oz. Anisette, 2 oz. Curacao
- Yolk of one egg

Ice, 35 shakes, strain into cocktail glass.

Saratoga No. 2

- 1 1-2 oz. Brandy
- 1 1-2 oz. Italian Vermouth
- 1 1-2 oz. Scotch Whiskey

Ice, 20 shakes, strain into cocktail glass, add a lemon twist.

Saratoga No. 1

- 2 oz. Brandy
- 3 dashes Angostura Bitters
- 2 dashes Maraschino
- 3 dashes pineapple syrup

Ice, 35 shakes, strain into cocktail glass, add a strawberry and lemon twist or use old fashioned glass, fill with charged water or champagne.

Shocker Cocktail

- 2 oz. Brandy
- 3 oz. Sherry
- 1 oz. French Vermouth
- 1 oz. Contreau
- 3 tablespoons lemon juice

Small stick of cinnamon

Ice, stir, strain into highball glass.



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Side Car Cocktail

- 2 oz. Brandy
- 1 oz. lemon juice
- 1 oz. Contreau

Ice, stir, strain into cocktail glass with edge moistened and dipped in sugar.

Side Car Special

- 2 oz. Brandy
- 1 oz. Curacao
- 1 oz. Contreau
- 2 dashes Maraschino

Ice and serve as above.

Southern Mint Julep

Sugar, 2 teaspoonsful

Dissolve in water in 8 or 10 oz. glass

Add mint, crush to extract flavor

Add 3 oz. Brandy

Ice, stir until frosted, add mint sprinkle with sugar, 1 dash of Rum, 1 slice lemon, 1 slice orange and serve with straw.

Statesman's Treat

- 1 oz. Brandy
- 1 oz. Contreau
- 1 oz. Kimmel
- 1 oz. Rum
- 1 oz. Marschino
- 1 oz. lime juice

Ice, stir, strain into cocktail glass.

Stepper Cocktail

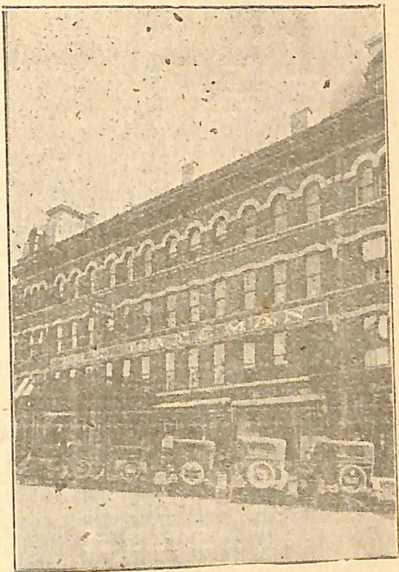
- 2 oz. Brandy
- 2 oz. Creme de Menthe

Ice, stir strain into cocktail glass.

Stinger

- 4 oz. Brandy
- 2 oz. Creme de Menthe

Ice, stir, strain into large cocktail glass.



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Travelaire Cocktail

2 oz. Brandy
1 oz. Italian Vermouth
1 dash onion juice
Ice, 15 shakes, strain into cocktail glass.

Top of the Morning

1 1-2 oz. Brandy
1 oz. Apple Brandy
1 oz. Italian Vermouth
1 dash lemon juice
Ice, 20 shakes, strain into cocktail glass.

Valedictorian Assistant

2 oz. Apricot Brandy
3 dashes Orange Bitters
1 oz. Champagne
Ice, stir, strain into cocktail glass.

Vanderbilt Special

3 oz. Brandy
1 oz. Cherry Brandy
2 dashes simple syrup
3 dashes Angostura Bitters
Ice, stir, strain into cocktail glass.

Club Sandwich

3 slices toast, 1-4 inch each, untrimmed.
On first slice—lettuce, thin mayonnaise, sliced chicken.
On second slice—lettuce, thin mayonnaise, strips of bacon,
slice of tomato.

Trim edges, cut diagonally across, serve both pieces on
plate with radish or stuffed olives, strips of pimento or green
pepper. A fine sandwich to help relish a glass of ale or beer.

Cavair Francaise Filling

3 parts cavair, 1 part Roquefort cheese, 1 part cream
cheese, lemon juice to suit.

Bacon and Pickle Filling

4 slices broiled or fried bacon, 2 dill pickles, medium size,
chopped, 3 tablespoons mayonnaise, mix thoroughly.

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Beat whites and yolks separate.
Add sugar to whites until stiff then
add yolks.

Tom and Jerry (Ruppel's Special)

In a large bowl beat to a froth the whites of one dozen fresh eggs. In another dish beat the yolks until they are the consistency of water. Add the yolks to the large bowl and beat the entire mass into a stiff froth, then add 5 lbs. of powdered sugar. Beat until sugar is all dissolved, then add 1-4 teaspoon allspice, 1 teaspoon cinnamon, 1-4 teaspoon cloves, stir until well mixed, add 3 oz. Rum then stir in enough bicarbonate of soda to cover a dime, this helps to keep the sugar from settling. Beat well again and frequently as using. Use cup about the size of small teacup for serving a drink. 2 or 3 oz. Brandy first then enough boiling hot water to fill cup 3-4 full. Tablespoon of batter, sprinkle with nutmeg.

Simple Tom and Jerry (Usual Bar Mixture)

Separate white from yolk of eggs and beat separately as above, then beat together. Add 5 lbs. of powdered sugar, beat well into batter, add 3 oz. of Rum, beat in same and serve as above.

Egg Nogg

- 4 oz. Brandy
- 1 dash to 1 oz. Rum
- 1 tablespoon powdered sugar
- 1 fresh egg
- 1 lump of ice
- Balance milk

40 shakes, strained into 10 oz. glass sprinkled with nutmeg. Rye, Bourbon or Rum may be substituted for the Brandy.

Gin or Whiskey Cobbler

- 1 1-2 oz. Gin or whiskey
- 1 1-2 oz. pineapple juice
- 1 dash of simple syrup

Fill large glass with shaved ice, add the above, stir cold, add slice of orange, small slice of lemon, serve with straw.

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RUM MIXTURES

Between the Sheets No. 2

1 oz. Rum
2 oz. Brandy
2 oz. Contreau
2 dashes lemon juice
Ice, 25 shakes, strain into large cocktail glass.

Bouncer Cocktail

2 oz. Rum
2 oz. French Vermouth, 2 oz. Gin
Ice, 25 shakes, strain into large cocktail glass.

Daiquiri Cocktail

2 oz. Rum
2 teaspoons powdered sugar
Juice of one lemon
Juice of one lime
3 dashes Grenadine if desired
Ice, 25 shakes, strain into cocktail glass.

Fair and Warmer

2 oz. Rum
1 oz. Italian Vermouth
3 dashes Curacao
Ice, 30 shakes, strain into cocktail glass.

Fedora No. 2

2 oz. Rum
1 oz Rye
1 oz. Brandy
1 oz. Curacao
Ice, stir, strain into cocktail glass.

Foggy Night

2 oz. Rum
3 dashes Grenadine
White of one egg
Juice of 1-2 lime
Ice, 35 shakes, strain into cocktail glass.

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Golden Runner

2 oz. Rum
3 dashes Curacao
1 teaspoon powdered sugar
2 dashes Absinthe
Yolk of one egg
Ice, 35 shakes, strain into cocktail glass.

Havanna Cocktail

2 oz. Rum
1 oz. pineapple juice
2 dashes Marschino
1 teaspoon Grenadine
Ice, stir, strain into cocktail glass.

Marie Antoinette

2 oz. Rum
2 oz. Swedish Punch, 3 dashes Grenadine
2 dashes Absinthe
Juice of one lime
Ice, 35 shakes, strain into cocktail glass.

Madagascar Special

2 oz. Rum
Juice of 1 orange
Juice of 1 lemon
Ice, 30 shakes, strain into cocktail glass, sprinkle with
nutmeg.

Main Street Special

2 oz. Rum
2 oz. Grenadine
2 oz. pineapple juice
2 oz. lime juice
Ice, 30 shakes, strain into large cocktail glass.

Plantation Delight

2 oz. Rum
2 oz. orange juice
2 dashes lemon juice
Ice, 15 shakes, strain into cocktail glass.

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Quartermaster Cocktail

2 oz. Rum
1 oz. Sherry, 2 teaspoons lemon juice
Ice, stir, strain into cocktail glass.

Rum Cocktail

3 oz. Rum
1 oz. pineapple juice
Ice, 15 shakes, strain into cocktail glass.

Tailspin Cocktail

2 oz. Rum
2 oz. Swedish Punch
2 oz. Swedish Punch, 1 oz. lemon juice
1 oz. orange juice
Ice, 40 shakes, strain into cocktail glass.

Chinese Chop Suey

A very desirable dish to be accompanied by ale or beer.
3 tablespoons fat, 1-2 teaspoon salt, 1-2 cup water, 1-2 cup onions cut fine, 1 cup diced pork, veal or fowl, 1 1-2 cup celery diced, 1 can bean sprouts, 1-8 teaspoon pepper, 1 teaspoon sugar, 3 tablespoons Soy sauce. Heat fat in skillet, add meat and onions, fry quickly until meat is seared. Cover and boil 4 minutes (make thickening by mixing cornstarch, Brown sauce and Soy sauce with two tablespoons of water till smooth). Stir in drained bean sprouts, add thickening, heat thoroughly, stir constantly. Serve hot with cooked rice or noodles.

Salmon Croquettes

Make a thick white sauce with 1-4 cup butter, 1-3 cup flour, 1 cup milk. Add 1 can flaked salmon. Season with salt, pepper and chopped parsley. Add juice of 1-2 lemon. Chill and form into croquettes, roll in fine dry crumbs, dip in beaten egg to which two tablespoons cold water has been added, roll in more dry crumbs. Allow 15 minutes for coating to harden. Fry in deep fat 300° F., hot enough to brown in 40 seconds.

Salmon may be substituted in all Tuna fish receipts.

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Turin, N. Y.

COBBLERS AND CUPS

Brandy Cobbler

- 8 oz. glass 1-2 full of ice
- 1 teaspoon powdered sugar
- Brandy 2 oz.

Stir, add slice of orange

Same as above can be made, substituting Gin, Rye, Bourbon, Irish or Scotch.

Champagne Cup

- 1 pint Champagne
- 4 1-2 oz. Maraschino
- 1 1-2 oz. Curacao
- 1 1-2 oz. Brandy
- 2 teaspoons powdered sugar

Mix in large pitcher, add plenty of ice, decorate with orange, pineapple and sprigs of mint.

Cider Cup

- 1 pint cider
- 1 1-2 oz. Maraschino
- 1 1-2 oz. Brandy
- 1 1-2 oz. Curacao

Add plenty of ice, one pint of soda water, stir and decorate with slices of orange, lemon and pineapple.

Claret Cup

- 1 pint Claret or Burgandy
- 4 tablespoons Curacao
- 3 tablespoons Maraschino
- 2 tablespoons powdered sugar

Mix in large pitcher, add ice, decorate with sliced orange, lemon and sprigs of mint.

Rhine Wine Cup

- 1 pint Rhine wine
- 1 1-2 oz. Curacao, 3 oz. Maraschino
- 1 teaspoon powdered sugar

Mix in large pitcher with plenty of ice, decorate with orange, pineapple and sprigs of mint.

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PUNCHES

Bombay Punch

- 1 pint Sherry
- 1 pint Brandy
- 1 1-2 oz. Curacao
- 1 1-2 oz. Marschino
- 2 quarts Champagne

Place punch bowl on ice, pour in above, add one quart of carbonated water, decorate with fruits to taste, stir cold.

Brandy Punch

- 1 quart Brandy
- 1 lb. powdered sugar
- 6 oz. Curacao
- 6 oz. Grenadine

Put in large bowl juice of eight lemons and four oranges to quart of carbonated water, then pour in other ingredients. Place bowl on ice, add desired fruits, stir cold, add more sugar to sweeten if necessary.

Cardinal Punch

- 1 quart Claret
- 8 oz. Brandy, 8 oz. Rum
- 3 oz. Italian Vermouth
- 1 lb. powdered sugar

Dissolve sugar in one quart of carbonated water, add other ingredients. Add 8 oz. Italian Vermouth and sliced fruits to suit, place bowl on ice, stir cold.

Champagne Punch

- 1 quart Champagne
- 1 pint carbonated water
- 3 oz. Curacao
- 3 oz. Brandy
- 3 oz. Marschino

Add one quarter of pound of powdered sugar or sweeten to taste, pour into bowl, place on ice, add sliced fruits, stir cold.

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Fish House Punch

- 4 oz. Peach Brandy
- 4 oz. Rum, 8 oz. Brandy
- 2 pints soft water

Add one quarter pound powdered sugar to the above, pour into a punch bowl placed on ice, stir cold.

Rhine Wine Punch

- 3 pints Rhine Wine
- 6 oz. Brandy
- 1 pint charged water
- 6 oz. Maraschino
- 1 tablespoon black tea

Pour into bowl placed on ice, dissolve one quarter pound of powdered sugar. Place tea in bag allow to soak 10 minutes, add whatever fruit suits your fancy, and stir cold.

Roman Punch

- 1 quart Champagne
- 8 oz. Cognac, 6 oz. Curacao
- 8 oz. Swedish Punch
- 4 oz. Rum
- 3 dashes Angostura Bitters
- 2 tablespoons tea

Pour into bowl, place on ice, add juice of 4 lemons, place tea in small bag, allow to soak 10 minutes, add fruit.

Ruppel's Party Punch

- 1 quart Brandy
- 1 quart black tea, strained
- 1 can pineapple
- Juice of 6 oranges
- Juice of 6 lemons
- 1 pint Cherry Brandy
- 1-2 pint French Vermouth
- 3 oz. Rum

Serve as above, add 1 quart ginger ale.

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WINE MIXTURES

Black Satin

5 oz. Champagne

5 oz. Guinness Stout

Pour gently into tall glass, do not stir.

Brazilian Cocktail

2 oz. Sherry

2 oz. French Vermouth

2 dashes Absinthe

1 dash Angostura Bitters

Ice, stir, strain into cocktail glass, add lemon twist.

Diamond Flyer

3 oz. Port wine

2 oz. Brandy

1 teaspoon simple syrup

2 dashes Curacao, yolk of egg

Ice, 35 shakes, stir, strain into large cocktail glass, sprinkle with nutmeg.

Early Riser

2 oz. Port wine

2 oz. French Vermouth

3 dashes lemon juice

Ice, stir, strain into cocktail glass.

Evening Shades

3 oz. Port wine

1 oz. Yellow Chartreuse

Yolk of one egg

2 teaspoons powdered chocolate

Ice, 30 shakes, strain into 6 or 8 oz. glass.

Porto Rico Flip

6 oz. Port wine

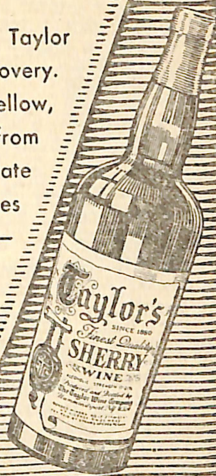
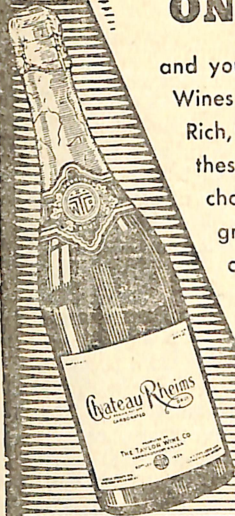
1 teaspoon powdered sugar

White of one egg

Ice, 35 shakes, strain into 8 oz. glass.

ONE TASTE . .

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Champagne Cocktail

4 oz. Champagne

1 lump sugar

Angostura Bitters

Saturate sugar with Bitters then pour in Champagne, add ice, slice of orange and lemon peel twist.

CANAPES

Most suitable to accompany ales, beers and wines.

Canapes are made with either white or brown bread sliced thin and cut into shapes to suit: diamond, circles, strips, etc., dipped into melted butter, toasted or browned in oven, a wide variety of mixtures may be used as sandwich fillings.

Anchovy Canapes

Cut bread into desired shape, make your canapes spread with anchovy paste, chop separately yolk and white of baked eggs. Lay in alternation on canapes.

Ham Canapes

Spread chopped ham on canapes, moisten with cream. Sprinkle with cayenne, then grated cheese. Brown in oven.

Anchovy, Bacon and Stuffed Olive Canapes

Spread canapes with butter, then spread first anchovy, then sliced olives, then tiny bits of bacon. Place in oven until bacon is crisp.

Horseradish Canapes

Mix grated horseradish and mayonnaise to a paste. Spread paste, then sprinkle with grated egg yolk, paprika and salt.

Tomato Canapes

Sliced tomato, salt, black pepper, cayenne, grated cheese. Brown in oven.

Sardine Canapes

2 hard boiled eggs, 6 sardines made into a paste. Season with Worcestershire sauce and lemon juice. Sprinkle with chopped egg yolk.

Salmon Canape

Pimento chopped with white of baked eggs and the chopped yolk in the center, salmon and mayonnaise on top.



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ABSINTHE, APPLEJACK, AND VERMOUTH COCKTAIL MIXTURES

Absinthe French Style

2 oz. Absinthe

Fill large glass with ice and water, put Absinthe in another large glass, let water drip in Absinthe until it shows milky.

Absinthe American Style

2 oz. Asinthe

6 dashes simple syrup

6 oz. water

Ice, shake until outside of shaker becomes frosted.

Absinthe Swiss Style

1 1-2 oz. Absinthe

Put in 10 oz. glass, add as much water as desired.

Absinthe Italian Style

1 1-2 oz. Absinthe

4 tablespoonsful Anisette

3 dashes Maraschino

In 10 oz. glass with cracked ice, pour in ice water to fill and stir.

Applejack Cocktail

3 oz. Applejack

1 oz. lemon juice

1 oz. Grenadine

Ice, 30 shakes, strain into cocktail glass.

Jack Frost

2 oz. Applejack

1 oz. Italian Vermouth

1 oz. Gin

1 oz. French Vermouth

2 oz. lemon juice

2 oz. orange juice

Ice, 30 shakes, pour into 10 oz. glass in which is some cracked ice.

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Robertson Special

- 2 oz. Applejack
- 4 oz. maple syrup
- 3 oz. lime juice
- 1 oz. Gin

Ice, 30 shakes, strain in 10 oz. glass, serve with straw.

Klondyke

- 2 oz. Applejack
- 2 oz. French Vermouth
- 3 dashes Angostura Bitters

Ice, 15 shakes, strain into cocktail glass.

Italian Marconi

- 1 oz. Italian Vermouth
- 2 oz. Absinthe

Ice, stir, strain into wine glass.

Maiden's Dream

- 3 oz. Benedictine
- 1 oz. fresh cream

Pour cream into Benedictine.

Pousse Cafe

- 1-6 ounce each
- Raspberry syrup
- Maraschino
- Creme de Vanilla
- Curacao
- Brandy

In 1 oz. glass in order named and be careful they don't mix.

Pousse L'Armour

- 1-2 oz. Maraschino
- 1 yolk of cold egg
- 1-2 oz. Cognac

In 2 oz. glass in order named float one on top the other, don't mix.

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Golden Slipper

2 oz. Yellow Chartreuse

Yolk of one egg

2 oz. Goldwasser

Pour all ingredients into cocktail glass slow so they do not mix.

Creme de Menthe

Pack a cocktail glass with cracked ice, fill with Creme de Menthe.

Creme de Menthe Frappe

Put the above drink in a shaker, fill shaker with ice, shake until frost forms on the outside, serve in cocktail glass.

Italian Spaghetti (6 Portions)

Meat Balls

1 1-2 lbs. round steak, 1-2 lb. fresh pork ground together, 1-3 loaf bread, 3 eggs, chopped parsley, handful grated Italian cheese, red pepper to suit taste, 1-2 teaspoon salt, pinch of allspice. Soften bread in cold water. Squeeze dry, mix with meat and other ingredients, form into balls. Fry meat balls in hot fat until they are done and brown. Remove meat balls and pour off all fat except enough to cover bottom of pan. Add two cans Italian tomatoes, one small piece of garlic, and boil until done and quite thick, remove garlic, strain through strainer to remove seeds. Add 1 can tomato paste. Put back in pan, bring to a boil, add meat balls and simmer slowly one and a half hours.

Cook spaghetti immediately, when ready to serve, spread on large platter on layer of cooked spaghetti. Spread some sauce and grated cheese, keep spreading cooked spaghetti and adding sauce a layer at a time until platter is full. Serve rest of sauce in bowl also bowl of grated cheese to be used as wanted. Meat balls are arranged around the edge of the platter.

Excellent to serve with ale, beer or dry wine.

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Food Snacks that go with Liquors, Wine, Ale or Beer

SANDWICHES

Toasting bread should be 1 or 2 days old, of firm, close texture, sliced about 1-4 inch thick.

Fillings for either toast, white, brown or Rye bread

Chicken Salad Filling

1 1-4 cup minced chicken, 1-2 cup chopped celery, 1-4 cup mayonnaise, 1 dash pepper, 1-2 teaspoon salt, rind of 1-4 lemon grated, mix thoroughly.

Favorite Filling

4 hard boiled eggs chopped, 3 tablespoons lettuce shredded, 2 tablespoons celery chopped fine, 1-2 teaspoon minced onion, 4 tablespoons mayonnaise, 1-3 teaspoon salt, 1-4 teaspoon paprika, mix thoroughly.

Rouquefort Delight

1-4 lb. Roquefort cheese, 1-2 lb. cream cheese, mix thoroughly, add 2 tablespoons celery, 2 tablespoons hard boiled egg chopped fine, 1-4 teaspoon paprika, add cream or mayonnaise to suit.

Fish Salad Filling

1 cup Tuna or any flaked fish, 1-2 cup pickles, sweet or sour, chopped, 1-3 cup mayonnaise, 2 tablespoons pimento, chopped, 1 tablespoon butter, mix thoroughly.

Minced Ham Filling

1-2 lb. boiled ham, ground, 1-4 cup sweet pickles, chopped fine, 1 tablespoon chopped onion, 1 tablespoon mayonnaise.

Cheese and Green Pepper

1-2 lb. cottage cheese, 2 tablespoons minced green pepper, 1 tablespoon minced onion, a dash of cayenne pepper. 1 tablespoon garlic, flavored French dressing.

Limburg and Onion Filling

1 part chopped onion, 4 parts limburger on Rye bread.

Pineapple and Chicken Spread

1-4 cup canned crushed pineapple, 1-2 can chopped, cooked or canned chicken, 2 tablespoons mayonnaise.

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Anchovy Paste	Tuna fish
Bologna	Pickled boiled eggs
Caviar, red or black	Pickles, sweet and sour
Chappers	Pickles, dill
Chicken	Pickled lambs tongue
Crab meat	Pickled pigs feet
Cream cheese	Pickled hot peppers
Currant jelly	Pickled fish
Cottage cheese	Variety of crackers
Deviled tongue	Cheese sticks
Deviled Ham	Pretzels
Eggs	Potato chips
Frankfurts	Salted almonds
Garlic	Salted peanuts
Grape jelly	Worcestershire sauce
Guava jelly	Chili sauce
Green Peppers	Catsup
Ham	Olive oil
Lambs tongue sliced	Horseradish
Liverwurst	Mayonnaise
Marmalade	Mustard
Limburger	Sweet oil
Lobster meat	Salad dressing
Mushrooms	Vinegar, cider and white
Olives	Chili powder
Onions	Allspice
Pimentos	Cloves
Pate de fois Gras	Cinnamon, powdered, sticks
Sardines	Curry powder
Peanut butter	Paprika
Sardine paste	Pepper, red and black
Small sausages	Mustard
Salmon	Nutmeg
Shrimp	Salt

