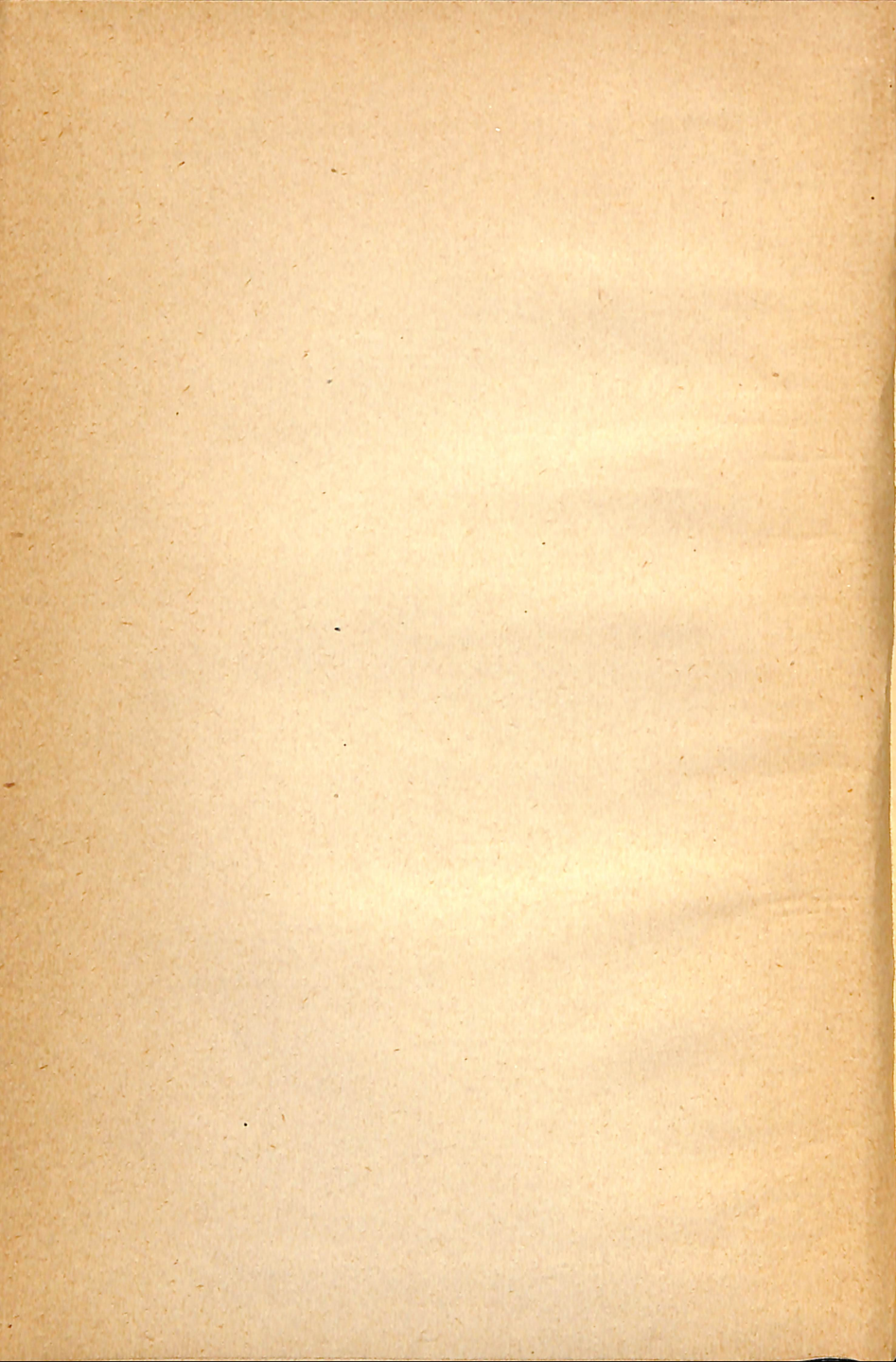


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Lawlor.



“Touch brim! touch foot! the wine is red,
And leaps to the lips of the free;
Our wassail true is quickly said—
Comrade! I drink to thee!

“Touch foot! touch brim! who cares? who cares?
Brothers in sorrow or glee;
Glory or danger each gallantly shares—
Comrade! I drink to thee!

“Touch brim! touch foot! once again, old friend,
Though the present our last draught be;
We were boys—we are men—we’ll be true to the
Brother! I drink to thee!” [end—

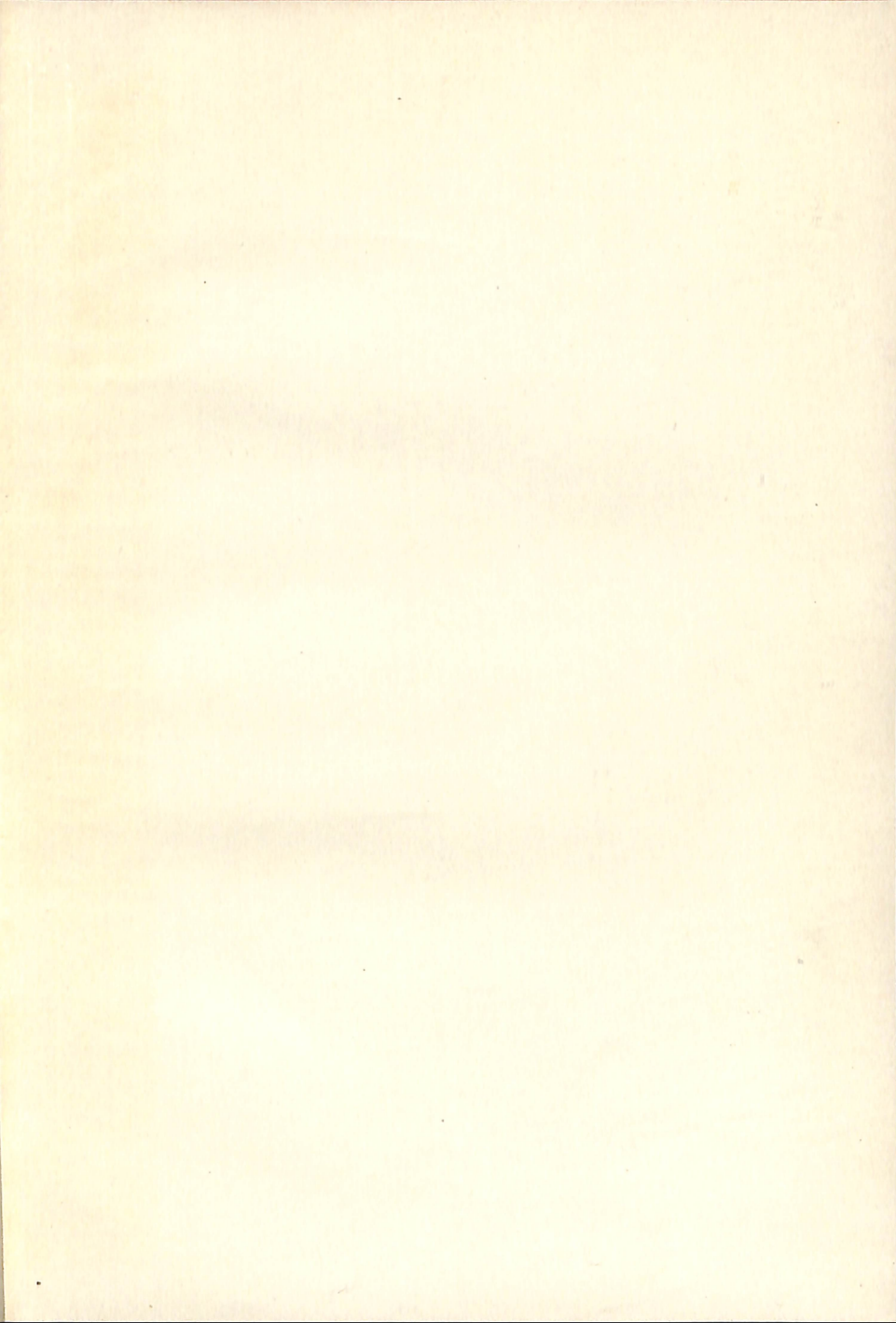


Dedication.

THIS BOOK HAS BEEN PREPARED FOR THE BENEFIT OF THOSE WHO PATRONIZE THE BEST BAR-ROOMS, WINE-ROOMS, AND CLUB-ROOMS, SO THAT THEY MAY KNOW WHAT IS REALLY GOOD, AND WHEN AND WHERE THEY CAN GET IT. IF THAT CLASS SHALL BE BENEFITED, THEN THE WRITER WILL FEEL AMPLY REPAID FOR THE TIME AND TROUBLE HE HAS EXPENDED, AND WILL FEEL THAT A LIFE SPENT IN THE SERVICE OF GOOD TASTE HAS NOT BEEN IN VAIN.

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1899.





Yours truly
C. J. Lawton

THE MIXICOLOGIST

OR

HOW TO MIX ALL KINDS
OF FANCY DRINKS

CONTAINING CLEAR AND RELIABLE DIRECTIONS FOR MIXING
ALL THE DIFFERENT BEVERAGES USED IN THE UNITED
STATES, EMBRACING JULEPS, COBBLERS, COCK-
TAILS, PUNCHES, DURKEES, "RICKEYS,"
ETC., ETC., IN ENDLESS VARIETY, WITH
SOME RECIPES ON COOKING, AND
OTHER GENERAL INFORMATION

AN UP-TO-DATE RECIPE BOOK

By C. F. LAWLOR,

RECENTLY

CHIEF BARTENDER OF THE

GRAND HOTEL AND BURNET HOUSE,
CINCINNATI,

AND NOW EDITOR

Hotel Echoes

AND WINE AND SPIRIT REVIEW.



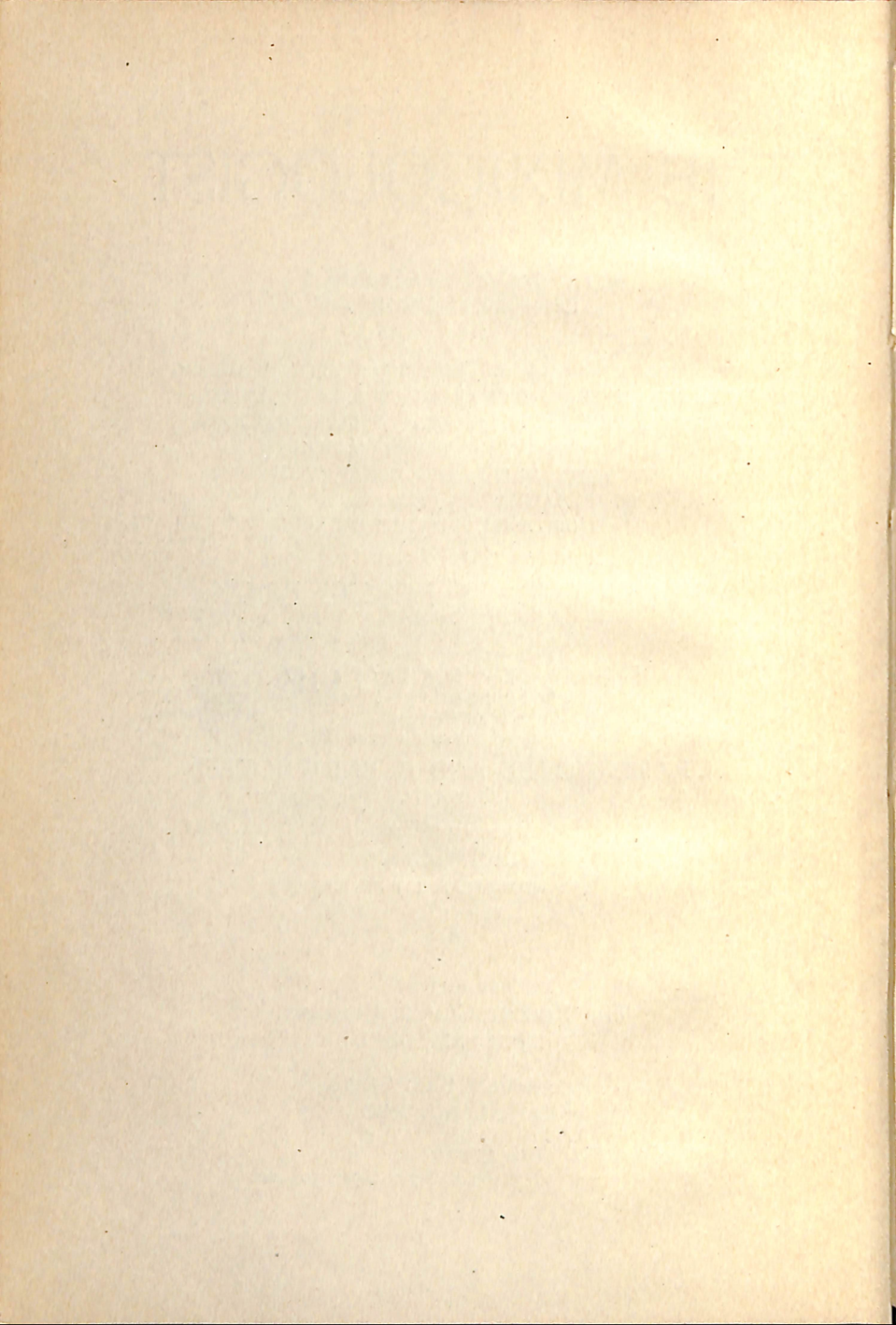
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INTRODUCTORY.

THIS is an age of progress. New ideas and new appliances follow each other in rapid succession to meet the ever-increasing demand for novelties, which administer to creature comforts and gratification to fastidious tastes. "The Mixicologist" is intended to meet this demand.

It is with feelings of modesty and diffidence that I approach so important a subject, but my long experience, and my hearty desire to produce what I hope will become a standard, and thus to help my fellow workers, and also to elevate the tone of our profession, prompts the undertaking.

These, I trust, are sufficient reasons for my attempting to write the following. If to "tend bar" consisted only in filling up glasses thoughtlessly, and pushing them out to customers carelessly, it would not be proper to speak of it as a polite vocation and a fine art, and it would be useless to write on the subject. But I place it among the more elegant employments of life, and to be a successful bartender requires the exercise of those finer faculties that distinguish the cultured artist from the inexperienced, and which are so much appreciated by gentlemen customers.

In this introductory I feel it my duty to thank my friends for information received for this book, also for hints and suggestions as to how to distribute the same, and I feel satisfied that I now have produced a standard work, having spent much time and labor in revising same. Recipes, etc., will be readily found by consulting the index.

Respectfully,
THE AUTHOR.

EXTRACTS FROM THE CINCINNATI PAPERS.

Mr. Chris. F. Lawlor, the well-known mixicologist, has written a book on the art of creating decoctions, intended to create and satisfy an artistic taste, and a palate that craves something new. He calls his book "The Mixicologist; or How to Mix All Kinds of Fancy Drinks; an Up-to-Date Recipe Book." It also contains many recipes on cooking. Mr. Lawlor was, until recently, the chief bartender at the Grand Hotel, and now at Burnet House.—*Times-Star, September, 1897.*



LAWLOR AS AN AUTHOR.

As a prince of mixicologists C. F. Lawlor, of the Burnet House, has a national reputation; it only remained for him to write a book to gain immortality. This he has done, and in the dedication the story of its contents is told. It has been prepared, as the author says, for those who patronize the best barrooms, winerooms, and clubrooms, so that they may know what is really good, and when and where they can get it. The recipes it contains are full, complete, and up to date.—*Enquirer, September, 1897.*



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Pointers.

STOCK FOR A FIRST-CLASS BAR.

* * * *

FINE LIQUORS,
OLD WHISKEYS,
CHOICEST WINES,
FRENCH CORDIALS,
IMPORTED AND DOMESTIC ALE, BEER AND STOUT
BROMO SELTZER,
FINE OLD COGNAC,
IMPORTED AND DOMESTIC SODA,
A SELECT VARIETY OF SOFT DRINKS,
PURE AND POTENT SELTZER,
SCHROEDER'S, ANGOSTURA AND BOKER'S BITTERS,
THE MOST APPROVED
SELECTION OF
SEASONING SPICES,
TROPICAL FRUITS,
AND THE USUAL PURE SYRUPS, ESSENCES ETC.

THE MIXICOLOGIST,

OR,

HOW TO MIX ALL DRINKS.

Whiskey Cocktail.

(Use medium-size glass.)

Fill glass two thirds full of fine ice; small bar-spoonful of syrup; two dashes Angostura bitters. 1 jigger whiskey. Stir well; strain in cooled cocktail-glass; squeeze the oil from a piece lemon-peel on top fruit if desired.

Improved Whiskey Cocktail.

Prepared in the same manner as the Improved Brandy Cocktail, by substituting rye or bourbon whiskey for the brandy.

Brandy Cocktail.

(Use small barglass.)

Take 2 dashes syrup.

2 dashes Angostura bitters.

1 jigger brandy.

Fill the glass two thirds full shaved ice; stir, and strain into cool glass with fruit in season.

Manhattan Cocktail.

(Medium-size glass.)

Take 1 dash Angostura bitters.
1 half barspoonful syrup.
1 half jigger vermouth.
1 half jigger whiskey.
2 dashes of maraschino.

Stir well in glass previously filled with fine ice;
strain in cool cocktail-glass.

Improved Brandy Cocktail.

(Use ordinary barglass.)

Take 2 dashes Angostura.
2 dashes gum syrup.
2 dashes maraschino
1 dash absinthe.
 $\frac{7}{8}$ jigger brandy.

Stir well, and strain with fruit and twisted lemon-
peel in a cool champagne-glass.

Martinez Cocktail.

(Use medium-size glass.)

Take 2 dashes orange bitters.
1 dash syrup.
 $\frac{1}{2}$ jigger Old Tom gin.
 $\frac{1}{2}$ jigger vermouth.

Stir well, and strain into cocktail glass; add one
imported cherry.

Vermouth Cocktail.

(Use large barglass.)

Fill glass two thirds full fine ice.

Take 2 dashes maraschino.

2 dashes Angostura bitters.

1 jigger vermouth

Stir, and strain into cocktail-glass; fruit if desired.

Absinthe Cocktail.

(Use medium-size glass.)

Fill glass nearly full fine ice; cool off claret-glass while preparing.

Take 2 dashes Angostura bitters.

2 dashes anisette.

$\frac{2}{3}$ jigger absinthe.

Add a little water; stir well, and strain into claret-glass.

Improved Tom Gin Cocktail.

(Use medium-size glass.)

Fill with fine ice.

Take 1 dash Curaçoa.

2 dashes bitters (some preferring orange only).

1 jigger Old Tom.

Stir well, and strain in cool cocktail-glass.

Wachholderbeeren Hahnschwanz.

Prepared in same manner, using two dashes syrup instead of Curaçoa and Holland gin.

Coffee Cocktail.

(Use large barglass.)

Fill two thirds full ice.

1 spoonful sugar.

1 egg.

$\frac{1}{2}$ jigger sherry.

$\frac{1}{2}$ jigger port.

Shake thoroughly, and strain, with nutmeg on top.

Trilby Cocktail.

(Use medium-size glass.)

Fill with shaved ice.

2 dashes raspberry syrup.

$\frac{1}{3}$ jigger vermouth.

$\frac{2}{3}$ fine brandy.

1 dash orange bitters.

Stir well, and strain into tall, fancy glass, with fruit in season.

Soda Cocktail.

(Use large soda-glass.)

Take 1 barspoonful sugar.

2 dashes Boker's or Angostura bitters.

3 lumps ice (not fine).

1 bottle soda plain (or lemon).

Serve in same glass, with spoon.

St. Petersburg Cocktail.

Fill glass with fine ice, using medium-size thin glass or goblet; then empty out ice; now fill with

sugar, empty again; now put in two lumps ice, two thirds jigger brandy, piece twisted lemon-peel; fill up with champagne.

Morning Cocktail.

(Use medium-size glass.)

- Take 3 dashes syrup.
- 2 dashes Curaçoa.
- 2 dashes Angostura or Boker's bitters.
- 1 dash absinthe.
- 1 pony brandy.
- 1 pony whiskey.

Stir well, and strain into long, thin glass, filling it up with fresh apollinaris, and stir with a spoon having a little sugar in it.

Hendrick Cocktail.

(Use old-fashioned toddy glass.)

- Fill two thirds full ice.
- Take 2 dashes syrup.
- 2 dashes bitters.
- 1 dash absinthe.
- 1 jigger old Kentucky bourbon.
- 1 small slice lemon.

Stir, and serve in the same glass without straining.

John Collins.

Put in mixing-glass one half lemon with peel on; one spoonful sugar; muddle well; fill glass two

thirds full of shaved ice, one jigger Old Tom gin, shake well; strain in thin lemonade-glass; fill with club soda; stir.

Irish Cocktail.

(Use large glass.)

Take 1 lump ice.
 2 drops Angostura or Boker's bitters.
 $\frac{1}{2}$ jigger Irish whiskey.
 1 bottle C. & C. ginger ale.

This is a very palatable drink, and is the favorite of the Irish members of Parliament.

Dutch Cocktail.

(Use large goblet.)

One third full of beer.
 One bottle ordinary mineral water.

This is a very good drink for stopping thirst. It is universally known.

Chocolate Cocktail.

(Use large lemonade glass.)

Fill with ice.
 Take 1 barspoonful of sugar.
 1 egg.
 $\frac{1}{2}$ jigger mariaschino.
 $\frac{1}{2}$ jigger chartreuse.

Shake well, and strain in cocktail-glass.

Durkee.

(Use large glass.)

Put in mixing-glass one lemon with peel on; one spoonful sugar; muddle well; fill two thirds full fine ice, one jigger Jamaica rum, one pony Curaçoa; fill with club soda; carefully stir and strain. This will serve for two split.

K and K Punch.

Put in mixing-glass one barspoonful sugar, one quarter lemon with peel on; muddle well; fill two thirds full of fine ice, one jigger whiskey; fill with Apollinaris; stir with spoon thoroughly; strain in ale-glass previously cooled; add fruit.

Rickey.

Take nice thin goblet, one lump ice, squeeze juice of one good-sized lime or two small ones, one jigger Old Tom Gin. Fill up with Club soda, stir, and serve with spoon in goblet.

Old-fashioned Cocktail.

Crush in small barglass one lump loaf sugar, put in two dashes Angostura bitters, one piece twisted lemon-peel, two or three small lumps of ice, one jigger whiskey. Serve with small barspoon in glass.

Strained Toddy.

Put in mixing glass one barspoonful sugar, one quarter lemon with peel on; muddle; fill glass two

thirds full of shaved ice, one jigger whiskey, one jigger water, stir well, strain in star champagne-glass, nutmeg on top.

A Reviver.

Put three or four lumps of ice in lemonade-glass, one jigger raspberry syrup, one wineglass milk, one pony brandy; fill glass with sweet soda.

Stone Fence.

Serve the same as plain whiskey, substituting cider for water on the side.

Punch a la Dwyer.

In punchbowl put—

- 1 dozen lumps cut loaf sugar.
- 1 lemon sliced.
- 1 orange sliced thin.
- 1 quart Burgundy.
- 2 jiggers 1835 Cognac.
- 1 quart Apollinaris.
- 1 quart champagne.
- 1 large lump ice.

Stir together; serve.

Seltzer Lemonade.

Put 1 peeled lemon, cut in two, in large mixing glass, 1 large barspoonful sugar, muddle thoroughly,

fill half full of ice, fill with Seltzer, stir with spoon, strain in thin glass, add fruit.

Milk Punch.

Fill large mixing-glass half full of ice.

Take 1 large spoonful of sugar.

1 jigger brandy.

4 or 5 dashes rum.

Fill the glass with milk, shake well, strain in tall, thin lemonade-glass, nutmeg on top.

Brandy and Mint.

Put in small barglass 1 lump cut loaf-sugar, dissolve in water.

Take 1 sprig mint, bruised slightly.

2 lumps ice.

1 jigger brandy.

Serve with small barspoon in glass; ice water on side.

Brandy and Ginger Ale.

Put in thin lemonade-glass

1 jigger brandy.

1 lump ice.

Fill with imported ginger ale; serve.

Absinthe Frappe.

Fill mixing-glass with fine ice, one jigger absinthe, a few drops anisette; shake well, strain in claret-glass and fill with Seltzer.

Champagne Cup.

Mix in punchbowl

1 quart champagne.

1 bottle club soda.

1 pony glass Curaçoa.

2 slices cucumber rind.

A few strawberries, if in season.

3 or 4 slices pineapple.

Serve in star champagne-glasses.

Port Wine Sangaree.

Fill mixing-glass half full of fine ice.

1 barspoonful sugar.

1 piece lemon-peel.

1 jigger port wine.

Shake well, strain in star champagne-glass, nutmeg on top.

Whiskey, brandy, and gin in the same manner.

Half and Half. (Dublin Style.)

Fill ale-glass one half with ale and the other with stout.

Dripped Absinthe.

Put pony-glass in mixing-glass, fill around with fine ice, fill pony with absinthe, drip about two jiggers water through drip in absinthe, running over the sides of pony; then take out pony and stir; strain in port-wine glass.

Whiskey and Glycerine.

Half tablespoonful pure glycerine, one jigger of whiskey. This is a most excellent remedy for a cold or any disease of the throat or lungs. When possible, it should be taken a spoonful at a time at intervals of a half hour, letting it trickle down the throat. If the taste is not agreeable, a teaspoonful of wintergreen essence will make it palatable.

Claret Flip.

Fill mixing-glass two thirds full of fine ice, large barspoonful sugar, two jiggers claret, one egg; shake well, strain in star champagne glass, nutmeg on top.

Wedding Punch.

Take $\frac{1}{2}$ pint of pineapple juice.
1 pint of lemon juice.
1 pint of lemon syrup.
1 pint of claret or port wine.
 $\frac{1}{2}$ pound of sugar.
 $\frac{1}{2}$ pint of boiling water.
6 grains of vanilla.
1 grain of ambergris.
1 pint of strong brandy.

Rub the vanilla and ambergris with the sugar in the brandy thoroughly; let it stand in a corked bottle for a few hours, shaking occasionally. Then add the lemon juice, pineapple juice and wine; filter through flannel, and lastly add the syrup.

Tea Punch.

(Use heated metal bowl.)

- Take $\frac{1}{2}$ pint of good brandy.
 $\frac{1}{2}$ pint of rum.
 $\frac{1}{4}$ pound of loaf-sugar, dissolved in water.
 1 ounce of best green tea.
 1 quart of boiling water.
 1 large lemon.

Infuse the tea in the water. Warm a silver or other metal bowl until quite hot; place in it the brandy, rum, sugar, and the juice of the lemon. The oil of the lemon peel should be first obtained by rubbing with a few lumps of the sugar. Set the contents of the bowl on fire; and while flaming, pour in the tea gradually, stirring with a ladle. It will continue to burn for some time, and should be ladled into glasses while in that condition. A heated metal bowl will cause the punch to burn longer than if a china bowl is used.

Punch a la Romaine.

(For a party of fifteen.)

- Take 1 bottle of rum.
 1 bottle of wine.
 10 lemons.
 2 sweet oranges.
 2 pounds of powdered sugar.
 10 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of one 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.

Duke of Norfolk Punch.

(For bottling.)

- Take 2 quarts of brandy.
 1 quart of white wine.
 1 quart of milk.
 1 $\frac{1}{4}$ pounds of sugar.
 6 lemons.
 3 oranges.

Pare off the peel of the oranges and lemons very thin; put the peel and all the juice into a vessel with a close-fitting lid. Pour on the brandy, wine and milk, and add the sugar after having dissolved in sufficient water. Mix well, and cover close for twenty-four hours. Strain until clear, and bottle.

PUNCH.

The origin of this word is attributed by Dr. Doran, in his "History of Court Fools," to a club of Athenian wits; but how he could possibly connect the word Punch with these worthies, or derive it from either their sayings or doings, we are totally at a loss to understand. Its more probable derivation is from the Persian Punj, or from the Sanscrit Pancha, which denotes the usual number of ingredients of which it is composed, viz., five. The recipes, however, for making this beverage are very numerous; and, from various flavoring matters which may be added to it, Punch has received a host of names derived alike from men or materials.

B. & S.

(Use medium thin barglass.)

Take 1 pony glass of brandy.

1 small lump of ice.

Add one bottle of plain soda water. This bottle of soda will do for two split.

Brandy and Gum.

(Use small barglass.)

Take 2 dashes of gum syrup.

1 small lump of ice.

Hand the bottle to the customer and let him help himself.

Serve ice water in a separate glass.

Sherry Cobbler.

(Use large barglass.)

Take 1 tablespoonful powdered sugar.

1 slice orange cut in 2 parts.

Dissolve sugar.

Fill the glass with shaved ice, then fill it up with sherry wine; stir it carefully, ornament the top with pineapple and berries and serve with straws.

Champagne Cobbler.

(Use bottle of wine to four large barglasses.)

Put in tall, thin glass two lumps sugar, one slice orange, one piece twisted lemon peel, fill two thirds full shaved ice, fill balance with wine; stir moderately, ornament in a tasty manner, and serve with straws.

Claret Cup.

Take 1 bottle of claret.
little water.
1 tablespoonful of powdered sugar.
1 teaspoonful of powdered cinnamon, cloves,
and allspice, mixed.
 $\frac{1}{2}$ lemon.
1 bottle soda.

Mix the ingredients well together, adding the thin rind of cucumber and some mint, not pressed. This is a nice summer beverage for evening parties.

Porter Cup.

Take 1 bottle of porter.
1 bottle of ale.
1 glass of brandy.
1 dessertspoonful of syrup of ginger.
3 or 4 lumps of sugar.
 $\frac{1}{2}$ nutmeg, grated.
1 teaspoonful carbonate of soda.
1 cucumber.

Mix the porter and ale in a covered jug; add the brandy, syrup of ginger, and nutmeg; cover it, and expose it to the cold for half an hour. When serving, put in the carbonate of soda.

Sherry Cocktail.

(Use small mixing-glass.)

Made in same manner as whiskey, only using Amontillada sherry.

Curacoa Punch.

(Use large barglass.)

Take one tablespoonful of powdered white sugar, dissolved in a little water.

1 wineglass of brandy.

$\frac{1}{4}$ wineglass of Jamaica rum.

$\frac{1}{2}$ pony-glass of Curaçoa.

the juice of half a lemon.

Fill the tumbler with shaved ice, shake well, and ornament with fruits of the season. Serve with a straw.

Roman Punch.

(Use large barglass.)

Take one tablespoonful of powdered white sugar, dissolved in a little water.

1 tablespoonful of raspberry syrup.

1 teaspoonful of Curaçoa.

1 wineglass of Jamaica rum.

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

the juice of half a lemon.

Fill with shaved ice, shake well, dash with port wine, and ornament with fruits in season. Serve with a straw.

Burnt Brandy.

Put 1 lump sugar in saucer.

1 jigger brandy.

Light it with a match, let it burn for a minute or so, extinguish the flame, put in whiskey-glass and serve.

Champagne Punch.

(One quart of punch.)

Take 1 quart bottle of champagne wine.

3 tablespoonfuls of sugar.

1 orange, sliced.

the juice of a lemon.

2 slices of pineapple, cut in small pieces.

1 wineglass of raspberry or strawberry

syrup.

Ornament with fruits in season, and serve in champagne goblets.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party.

Tom Gin Cocktail.

Fill mixing-glass two thirds full of shaved ice.

1 or 2 dashes orange bitters.

1 barspoonful syrup.

1 jigger Tom gin.

Stir and strain in cooled cocktail-glass, twist a piece of lemon-peel over the top to flavor, serve fruit if desired.

Golden Fizz.

Same as Silver Fizz, using the yolk in place of the white of an egg.

Bear in mind all fizzes and similar drinks must be taken while effervescing or they lose their natural taste.

Brandy Fizz.

(Use medium barglass.)

Take 1 teaspoonful of powdered sugar.

3 dashes of lemon juice.

1 wineglass of brandy.

Fill with ice, shake well and strain.

Fill up the glass with Apollinaris or Seltzer water.

Gin Fizz.

(Use medium barglass.)

Take 1 teaspoonful of powdered sugar.

3 dashes of lemon juice.

1 wineglass of Old Tom gin.

Fill with ice, shake well and strain.

Fill up the glass with Apollinaris or Seltzer water, stir thoroughly and serve.

Silver Fizz.

(Use large barglass.)

Take 1 tablespoonful of pulverized sugar.

3 dashes of lemon or lime juice.

The white of one egg.

1 wineglass of Old Tom gin.

2 or 3 small lumps of ice.

Shake up thoroughly, strain into a medium barglass, and fill it up with Seltzer water.

Manhattan Milk Punch.

Same as the *Cold Milk Punch*, with the addition of five drops of aromatic tincture.

Milk Punch.

(Use large barglass.)

Take 1 desertspoonful of fine sugar.

1 wineglass of brandy.

$\frac{1}{2}$ wineglass Santa Cruz rum.

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

Fill with milk, shake the ingredients well together, strain into a large glass, and grate a little nutmeg on top.

Hot Milk Punch.

(Use large barglass.)

This punch is made the same as the above, with the exception that hot milk is used, and no ice.

Whiskey Sour.

(Use small barglass.)

Take one large teaspoonful of powdered white sugar, dissolved in a little Seltzer or Apollinaris water.

The juice of half a small lemon.

1 wineglass of bourbon or rye whiskey.

Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries.

Brandy Sour.

(Use small barglass.)

Take one large teaspoonful of powdered white sugar, dissolved in a little Apollinaris or seltzer water.

The juice of half a lemon.

1 dash of Curaçoa.

1 wineglass of brandy.

Fill the glass with shaved ice, shake, and strain into a claret-glass. Ornament with orange and berries.

Egg Sour.

(Use small barglass.)

Take 1 teaspoonful of powdered sugar.

3 dashes of lemon juice.

1 pony of Curaçoa.

1 pony of brandy.

1 egg.

2 or 3 small lumps of ice.

Shake up well, and remove the ice before serving.

Apple Toddy.

(Use medium barglass, hot.)

Take 1 large teaspoonful of fine sugar dissolved in a little boiling-hot water

1 wineglass of brandy (applejack).

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

Fill the glass two thirds full of boiling water, stir up, and grate a little nutmeg on top. Serve with a spoon.

Pousse l'Amour.

(Use a sherry-glass.)

Take $\frac{1}{2}$ glass of maraschino.

Yolk of 1 egg.

Sufficient vanilla cordial to surround the egg.

1 tablespoonful of fine old brandy.

first; pour in the maraschino, then introduce the yolk with a spoon, without disturbing the maraschino; next carefully surround the egg with vanilla cordial, and lastly put the brandy on top.

In making a Pousse of any kind the greatest care should be observed to keep all the ingredients composing it separate. This may best be accomplished by pouring the different materials from a sherry-wine glass. It requires a steady hand and careful manipulation to succeed in making a perfect Pousse.

Lawlor's Pousse Cafe.

(Use a small wineglass.)

Take $\frac{1}{4}$ Curaçoa.
 $\frac{1}{4}$ maraschino.
 $\frac{1}{4}$ yellow chartreuse.
 $\frac{1}{4}$ old Cognac brandy.

Keep all the ingredients separate. See concluding remarks in the preceding recipe.

Parisian Pousse Cafe.

(Use small wineglass.)

Take $\frac{2}{5}$ Curaçoa.
 $\frac{2}{5}$ Kirschwasser.
 $\frac{1}{5}$ chartreuse.

Care should be taken to keep the ingredients from mixing together. See preceding recipes.

Hot Whiskey Sling.

(Use medium barglass, hot.)

Take 1 small teaspoonful of powdered sugar.
 1 wineglass of bourbon or rye whiskey.

Dissolve the sugar in a little hot water, add the whiskey, and fill the glass two thirds full of boiling water; grate a little nutmeg on top and serve.

Hot Spiced Rum.

(Use medium barglass, hot.)

Take 1 small teaspoonful of powdered white sugar.

1 wineglass of Jamaica rum.
 1 teaspoonful of spices (allspice and cloves, not ground).
 1 piece of sweet butter as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum, spices, and butter, and fill the glass two thirds full of boiling water.

Hot Rum.

(Use medium barglass, hot.)

Take 1 lump of cut sugar.
 1 wineglass of Jamaica rum.
 1 piece of sweet butter as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass two thirds full of boiling water, stir, grate a little nutmeg on top, and serve.

Eggnog.

(Use large barglass.)

Take 1 large teaspoonful of powdered sugar.

1 fresh egg.

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

$\frac{1}{2}$ wineglass of Santa Cruz rum.

A little shaved ice.

Fill the glass with rich milk, and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet, excluding the ice, and grate a little nutmeg on top. This may be made by using a wineglass of either of the above liquors, instead of both combined.

Hot Eggnog.

(Use large barglass.)

This drink is very popular in California, and is made in precisely the same manner as the cold eggnog above, except that you must use boiling water instead of ice.

Claret Punch.

(Use good-sized glass.)

Nearly fill with claret.

1 piece of lemon peel.

Put in thin lemonade-glass one large spoonful sugar, sufficient water to dissolve; fill half full of fine ice; stir well, trim with fruits, serve with straws

Brandy Punch.

(Use large barglass.)

Take 1 teaspoonful of powdered sugar, dissolved in a little water.*

1 wineglass of brandy.

$\frac{1}{2}$ wineglass of Jamaica rum.

Juice of half a lemon.

2 slices of orange.

1 piece of pineapple.

Fill the tumbler with shaved ice; shake up thoroughly, and dress the top with berries in season; serve with a straw.

Brandy and Rum Punch.

(Use large barglass.)

Take 1 tablespoonful of powdered sugar, dissolved in a little water.

1 wineglass of Santa Cruz rum.

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

Juice of half a small lemon.

1 slice of orange (cut in quarters.)

1 piece of pineapple.

Fill the tumbler with shaved ice; shake well, and dress the top with sliced lime and berries in season; serve with a straw.

Hot Brandy.

In hot whiskey-glass put one lump cut-loaf sugar, enough hot water to dissolve, one jigger brandy; fill glass to within half an inch of the top with hot water, nutmeg on top; serve with spoon in glass

Hot Irish Whiskey Punch.

(Use medium barglass.)

Take 1 wineglass Irish whiskey.
2 wineglasses of boiling water.
2 lumps of loaf-sugar.

Dissolve the sugar well with one wineglass of the water, then pour in the whiskey, add the balance of the water, and put in a small piece of lemon peel. Before using the glass rinse it in hot water.

Hot Scotch Whiskey Punch.

(Use medium barglass.)

Take 1 wineglass of Glenlivet or Islay whiskey.
2 wineglasses of boiling water.
Sugar to taste.

Dissolve the sugar with one wineglass of the water, then pour in the whiskey, add the balance of the water, and put in a small piece of lemon peel. Before using the glass rinse it in hot water.

Brandy Fix.

Put in thin lemonade-glass small barspoonful sugar, enough water to dissolve; fill half full of ice, juice one quarter lemon, four dashes pineapple syrup, one jigger brandy; stir well, fill glass full of ice, trim with seasonable fruits; serve with straws.

Champagne Cocktail—(Plain.)

Put one lump cut-loaf sugar in small, thin lemonade-glass, one or two dashes Angostura bitters, one piece twisted lemon peel; put two or three small lumps of ice; fill with champagne; stir gently; serve.

Champagne Julep.

Use thin lemonade-glass, one lump cut-loaf sugar, two or three small lumps of ice, two sprigs mint bruised slightly; pour in the champagne slowly; stir gently until full; add seasonable fruits; serve.

Brandy Sour.

Fill mixing-glass two thirds full of fine ice, juice one quarter lemon, one dash Jamaica rum, one large spoonful sugar; shake well; strain in punch-glass; add fruit. Use seven-eighths jigger brandy.

Brandy Flip.

Fill mixing-glass two thirds full of fine ice, one barspoonful sugar, one jigger brandy, one egg; shake well; strain in star champagne-glass, nutmeg on top; serve.

Brandy and Soda.

Put two or three lumps ice in thin lemonade-glass, one jigger brandy; pour in one bottle of club soda.

Splificator.

(Use medium thin glass.)

One piece ice; let customer help himself to whiskey, and fill up with Apollinaris water.

Buffalo.

(Use small goblet.)

And serve same as the foregoing recipe.

Brandy Sangaree.

(Use medium barglass.)

Take $\frac{1}{2}$ teaspoonful of fine white sugar dissolved in a little water.

1 wineglass of brandy.

Fill the glass one third full of shaved ice, shake up well, strain into a small glass and dash a little Port wine on top. Serve with a little grated nutmeg.

Whiskey Sangaree.

(Use medium barglass.)

Same as brandy sangaree, only using rye or bourbon whiskey instead of the brandy.

Gin Sangaree

Same as brandy or whiskey sangaree, substituting Holland or Old Tom gin instead of brandy or whiskey.

Brandy Smash.

(Use small barglass.)

Take 1 barspoonful of sugar.
 2 tablespoonfuls of water.
 3 or 4 sprigs of tender mint.
 1 wineglass full of brandy.

Press the mint in the sugar and water to extract the flavor, add the brandy, and fill the glass two thirds full of shaved ice; stir thoroughly, and ornament with half a slice of orange and a few fresh sprigs of mint; serve with a straw.

Gin Smash.

(Use small barglass.)

Take 1 barspoonful of sugar.
 2 teaspoonfuls of water.
 1 wineglass of gin.
 3 or 4 sprigs of tender mint.

Put the mint in the glass, then the sugar and water; mash the mint to extract the flavor; add the gin, and fill up the glass with shaved ice; stir up well, and ornament with two or three fresh sprigs of mint.

Whiskey Smash.

(Use small barglass)

Take 1 barspoonful of sugar.
 2 teaspoonfuls of water.
 3 or 4 sprigs of young mint.
 1 wineglass of whiskey.

Proceed exactly as directed in the last recipe.

To Frappe Champagne.

Place the bottle in the champagne pail, fill with ice and salt; whirl or twist the bottle several times, and it will become almost frozen.

High Ball (or Bradley Martin).

Put in thin ale-glass one lump of ice; fill with syphon seltzer to within an inch of the top, then float one half jigger Cognac brandy or Rye whiskey.

Whiskey and Mint.

Put in barglass one lump cut-loaf sugar, enough water to dissolve, one or two sprigs mint; mash sugar and mint together; serve same as plain whiskey, leaving barspoon in glass.

Gin Crust.

(Use small barglass.)

Gin crust is made like the brandy crust, using gin instead of brandy.

Brandy Daisy.

(Use small barglass.)

Take 3 or 4 dashes of gum syrup.
2 or 3 dashes of Curaçoa cordial.
The juice of half a small lemon.
1 small wineglass of brandy.
2 dashes of Jamaica rum.

Fill glass one third full of shaved ice.

Shake well, strain into a large cocktail-glass, and fill up with Seltzer water from a syphon.

Whiskey Daisy.

(Use small barglass.)

Take 3 dashes of gum syrup.

2 dashes syrup.

The juice of half a small lemon.

1 wineglass of bourbon or rye whiskey.

Fill glass one third full of shaved ice.

Shake well, strain into a large cocktail-glass, and fill up with Seltzer, Apollinaris or Imperial water.

Gin Daisy.

In same manner as whiskey, only using gin.

Beef Tea.

Put a barspoonful of the extract in a hot cup; add salt, pepper and celery salt; fill the cup with hot water, stir well, adding a few drops Worcester-shire sauce and a few drops of old sherry. Serve with fine ice in glass on side.

Remsen Cooler.

Pare the rind from a lemon, leaving the rind whole; put it in a large punch-glass with two or three small lumps ice and a jigger Old Tom gin; fill up with plain soda.

Big 4 Mint Julep.

(Use large thin glass.)

Put some mint in glass; add a barspoonful powdered sugar; dissolve; don't crush the mint; put in

some fine ice, one and a quarter jigger fine old whiskey; stir, and fill up with ice to top of glass; now place two nice sprigs of mint in glass, decorate with fruit, and lastly, a dash of St. Croix rum on top; sprinkle a little sugar on mint and serve with straws.

Gin Julep.

(Use large barglass.)

The gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

Whiskey Julep.

(Use large barglass.)

The whiskey julep is made the same as the mint julep, omitting all fruits and berries.

Pineapple Julep.

(For a party of five.)

Take the juice of two oranges.

1 gill of raspberry syrup.

1 gill of Maraschino.

1 gill of Old Tom gin.

1 quart bottle of sparkling Moselle.

1 ripe pineapple, peeled, sliced, and cut up.

Put all the materials in a glass bowl; ice, and serve in flat glasses, ornamented with berries in season.

Brandy Julep.

Same as Big 4, using good brandy instead of whiskey.

Tom and Jerry.

(Use punch-bowl for the mixture.)

Take 12 fresh eggs.

½ small barglass of Jamaica rum.

1 ½ teaspoonfuls of ground cinnamon.

½ teaspoonful of ground cloves.

½ teaspoonful of ground allspice.

Sufficient fine white sugar.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water; then mix together, and add the spice and rum; stir up thoroughly, and thicken with sugar until the mixture attains the consistence of a light batter.

How to Serve Tom and Jerry.

(Use T. and J. Mug.)

Take 1 desertspoonful of the above mixture.

1 wineglass of brandy or whiskey.

Fill the glass with boiling water, grate a little nutmeg on top, and serve with a spoon.

Hot English Rum Flip.

(One quart.)

Take 1 quart of ale.

1 gill of old rum.

4 raw fresh eggs.

4 ounces of moist sugar.

Heat the ale in a sausepan; beat up the eggs and sugar, add the nutmeg and rum, and put it all in a

pitcher. When the ale is near to a boil, put it in another pitcher; pour it very gradually in the pitcher containing the eggs, etc., stirring all the while very briskly to prevent the eggs from curdling; then pour the contents of the two pitchers from one to the other until the mixture is as smooth as cream.

Hot English Ale Flip.

(One quart.)

This is prepared in the same manner as the Rum Flip, omitting the rum and the whites of two of the eggs.

Sleeper.

Take 1 gill of old rum.
 1 ounce of sugar.
 2 raw fresh eggs.
 $\frac{1}{2}$ pint of water.
 Mix well.

Port Wine Flip.

(Use large barglass.)

Take 1 barspoonful of powdered sugar.
 1 large wineglass of Port wine.
 1 fresh egg.
 Glass two thirds full of ice.

Break the egg into the glass, add the sugar, and lastly the wine and ice. Shake up thoroughly, and strain into a medium-sized goblet; nutmeg on top.

Sherry Wine Flip.

(Use large barglass.)

This is made precisely as the Port wine flip, substituting sherry wine instead of Port.

Sherry and Bitters.

(Use sherry wineglass.)

Take one dash of Angostura bitters, twist the glass around so that the bitters will cover the whole surface of the glass. Fill with sherry wine and serve.

Sherry and Egg.

(Use small barglass.)

Pour in glass a little sherry. Break in the glass one fresh egg. Then fill with sherry.

Sherry and Ice.

(Use small barglass.)

Put in the glass two or three small lumps of ice. Place the decanter of wine before customer.

Catawba Cobbler.

(Use large barglass.)

Take 2 teaspoonfuls of fine white sugar, dissolved in a little water.

1 slice of orange cut into quarters.

Fill the glass half full of shaved ice, then fill it up with catawba wine. Ornament the top with berries in season, and serve with straws.

Hock Cobbler.

(Use large barglass.)

This drink is made the same way as the catawba cobbler, using Hock wine instead of catawba.

Claret Cobbler.

(Use large barglass.)

This drink is made the same way as the catawba cobbler, using claret wine instead of catawba, and is a very refreshing drink.

Sauterne Cobbler.

(Use large barglass.)

The same as catawba cobbler, using sauterne instead of catawba.

Rhine Wine Cobbler.

(Use large barglass.)

The same as catawba using Rhine wine.

Brandy Crust.

(Use small barglass.)

Take 3 or 4 dashes of gum syrup.

1 dash of Angostura bitters.

1 wineglass of brandy.

2 dashes of curaçoa.

1 dash lemon juice.

Before mixing the above ingredients prepare cocktail-glass as follows:

Rub a sliced lemon around the rim of the glass, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass; pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wine-glass; put the above ingredients into a small whiskey-glass filled one third full of shaved ice; shake up well, and strain the liquid into the cocktail-glass, prepared as above directed.

Whiskey Crust.

(Use small barglass.)

The whiskey crust is made in the same manner as the brandy crust, using whiskey instead of brandy.

Shandy Gaff.

(Use large barglass, or mug.)

Fill the glass half full of ale, and the remaining half with Irish ginger ale.

In England, where this drink had its origin, it is made with Bass' ale and ginger ale, half and half.

Half and Half.

(Use metal or stone barmug.)

Mix half old and half new ale together.
This is the American method.

“'Arf and 'Arf.”

(Use metal or stone barmug.)

Mix porter or stout with ale in equal quantities, or in proportions to suit the taste.

This is the English method, and usually “draw it mild, Mary; the ale first.”

Bishop.

(Use large soda-glass.)

Take 1 teaspoonful of powdered white sugar dissolved in 1 wineglass of water.

2 thin slices of lemon.

2 dashes of Jamaica rum.

2 or three small lumps of ice.

Fill the glass with claret or red Burgundy; shake up well, and remove the ice before serving.

English Bishop.

(To make one quart.)

Take 1 quart of Port wine.

1 orange (stuck pretty well with cloves, the quantity being a matter of taste).

Roast the orange before a fire, and when sufficiently brown, cut it in quarters, and pour over it a quart of Port wine (previously made hot), add sugar to taste, and let the mixture simmer over the fire for half an hour.

White Plush.

(Use small barglass.)

Hand a bottle of bourbon or rye whiskey to the customer and let him help himself. Fill up the glass with fresh milk.

A curious story about the origin of this drink is thus told by the New York *Herald*:

“ There are some mixed drinks that are standbys, and are always popular, such as cocktails, punches, and juleps; but every little while there will be a new racket sprung on the public that will have a great run for a time, and then get knocked out by another. About a month ago white plush got its start in this way: There was a country buyer down from New England somewhere, and a party of dry goods men were trying to make it pleasant for him. So they took him into a swell barroom down town, and were going to open sour wine. Same old story, you know; get him full as a balloon and then work him for a big order. It turned out that this countryman was not such a flat as they thought him. Though he had been swigging barrels of hard cider and smuggled Canada whiskey for the last twenty years, he pleaded the temperance business on them; said he never drank, and he guessed he'd just take a glass of water if they'd git him one, as he was kinder thirsty walkin' round so much. Well, that was a set-back for the boys. They knew he had lots of money to spend, and he was one of those unapproachable ducks that have got to be warmed up before you can do anything with them.

“‘Oh, take someth'ug,’ they said; ‘take some milk.’

“‘Well, I guess a glass of milk would go sorter good,’ said he.

“Some one suggested kumyss, and told him what it was. As they did not have any kumyss in the place they gave him some milk and seltzer. That's about the same thing. One of the boys gave the bartender a wink, and he put a dash of whiskey in it. The old man did not get on to it at all. He thought it was the seltzer that flavored it. The next round the seltzer was left out altogether and more whiskey put in. They kept on giving it to him until he got pretty well set up. It's a very insidious and seductive drink. Pretty soon the countryman got funny and tipped his glass over on the table. As it spread around he said:

“‘Gosh, it looks like white plush, don't it?’

“‘So it does,’ said the boys. ‘Give the gentleman another ward of white plush, here;’ and the name has stuck to it ever since.”

Kentucky Toddy.

Same as old-fashioned toddy, adding little lemon-peel.

Pony Brandy.

To serve pony brandy properly, take whiskey glass, set it on counter top downwards, place pony on top, place 1 small lump ice in a whiskey glass

fill pony with only finest Cognac. Customer can take it plain or he will pour it on the ice at his option.

Rhine Wine and Seltzer.

(Use medium thin glass.)

Fill half full or little better of wine, balance Seltzer or Apolaris. Any still wine in same manner. Ice if wanted, only in lump. Regulate according to customer's desire.

Rock and Rye.

(Use whiskey glass.)

Barspoonful rock candy syrup, small spoon in glass. Let customer help himself to whiskey. This is the best R. and R. Also honey can be used, only dissolving honey well before the liquor is poured in.

Sheridan Punch or Float.

Strain lemonade in thin lemonade-glass to within an inch of top, float over a spoon one half jigger of whiskey on lemonade.

Old-fashioned Toddy.

(Use thick glass.)

One good-sized lump sugar, dissolve with a little water, one lump ice, one jigger whiskey; stir; add nutmeg and serve in same glass.

Benedictine.

Served in the same manner as pony brandy. All Liqueurs served in same style except pousse-cafe.

Golden Slipper.

Put in bell-shape claret-glass half jigger yellow Chartreuse, yolk of one egg, fill with Kirsch Wasser.

To Serve Champagne.

Place the required number of Champagne-glasses on the bar filled with fine ice; take wine carefully from the ice and place on bar; remove the wire from the cork with nippers; if corded, be sure and cut all clean from neck of bottle and cork; while doing this do not remove the bottle from the bar; when done, pull the cork about one third out, wipe the lip of the bottle carefully with a clean napkin or towel, throw the ice from the champagne-glasses and draw the cork slowly; pour a little wine in each glass, then commence again with the first and pour as much as you can without having the foam run over the sides; continue this until all the glasses are filled. Always leave the bottle on the bar with the cork by its side or on the top of the bottle until the entire party have finished their wine.

Bowl of Claret Punch.

Four bottles of Claret. Dissolve in sufficient water 3 tablespoonfuls of powdered sugar for each

bottle of Claret; slice in two lemons and two oranges, also some pineapple; pour in the claret; mix well, and just before serving put in one quart of domestic Champagne. Serve with square piece of ice in the bowl.

Creme de Menthe.

Fill sherry-glass with fine ice, pour in Creme de Menthe over the ice until glass is full; serve with one straw in glass.

Eggnog in Quantity.

Two and a half gallons. Separate the whites from the yolks of one dozen eggs, whip them separately—the whites until very stiff, the yolks until very thin; put the yolks in large bowl, add three pounds powdered sugar, stirring constantly to prevent sugar from lumping, three pints brandy, one pint Jamaica rum, two gallons rich milk. While stirring put in an ounce of nutmeg. If not strong enough to suit, add more brandy, then put the whites on top. When serving, cut off a small quantity of white and put on top of glass with a dash of nutmeg.

Apple Brandy Cocktail.

Fill mixing glass two thirds full of ice, small bar-
spoonful syrup, two dashes Angostura bitters, three
dashes Curaçao, one jigger apple brandy. Stir
well; strain in cocktail-glass.

Coffee Cobbler.

(Use large lemonade-glass.)

Fill glass two thirds with ice, one dessert teaspoonful powdered sugar; fill with coffee, stir, then pour in one jigger brandy; stir thoroughly. Serve with a straw. An excellent stimulant.

Tea Cobbler.

(Use large lemonade-glass.)

Made in same manner as Coffee Cobbler, using Irish whiskey instead of brandy, with a thin slice lemon added.

Snow Flake.

(Use thin glass.)

Take large thin glass half filled with sweet milk; fill up with Imperial or seltzer water; both ingredients must be cold.

St. Charles' Punch.

(Use large barglass.)

Take 1 teaspoonful of powdered sugar, dissolved in a little water.

1 wine glass of Port wine.

1 pony glass of brandy.

The juice of quarter of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruits in season, and serve with a straw.

La Casino Fizz.

Fill lemonade glass with fine ice to cool it. Put in mixing glass two thirds fine ice, juice one quarter lemon, one barspoonful sugar, three dashes Curaçao, white of one egg; shake well, strain, fill with syphon Seltzer.

Rum Sour.

Fill mixing glass two thirds full of fine ice, juice one quarter lemon, large spoonful syrup, one jigger N. E., Jamaica or St. Croix rum; shake well. Strain in star Champagne-glass with fruit.

An Eye-opener.

In tall, thin glass put one teaspoonful Bromo Seltzer, one jigger Holland or Tom Gin (genuine), fill with club soda; drink while effervescent.

Snow Ball.

Place on the bar a large lemonade glass full of fine ice, putting in a mixing glass one half table-spoonful fine sugar, half jigger whiskey and white of one egg. Fill three fourths with fine ice; shake well and strain into the lemonade glass, after throwing out the ice; then fill with imported ginger ale.

Velvet Gaff.

One pint of Champagne, one pint of Dublin Stout, mixed in a bowl or pitcher. Serve in star Champagne glasses.

Hints on Using Ice.

Great care should be used in handling ice. Do not use the hands. Sometimes a customer asks for more ice. Use spoon or silver scoop. See that your ice is perfectly clean and properly shaved, also having some lumps arranged according to demand for different drinks.

Brandy Toddy.

Fill mixing glass two thirds full of fine ice, large barspoonful syrup, one jigger brandy; stir well and strain into previously cool cocktail glass; add a little nutmeg.

Attorney General.

(Similar to Kentucky Toddy.)

Take good-sized thick glass; two lumps cut sugar dissolve in a little water, two lumps ice, one jigger Kentucky whiskey (Laingape); stir; add one small slice lemon and little nutmeg. Serve in same glass with spoon.

Ale Sangaree.

(Use thin glass.)

Barspoonful sugar, a few drops lemon, little water to dissolve, one lump ice; pour ale in slowly. Stir carefully, filling up with the ale. Serve with a little nutmeg on top.

Porter Sangaree

(Use thin glass.)

Same as Ale Sangaree, using porter.

Whiskey Punch.

(Use lemonade-glass.)

Take quarter of a lemon, one barspoonful sugar, little water; press the lemon; one jigger bourbon or rye whiskey, fill glass with ice, two dashes rum; shake well and strain into cool stem punch-glass, add fruit. Two or three punches can be made in large glass at the same time, first filling up your stem glasses with ice for as many as required. This is one of the best ways to make a good whiskey punch.

Old-fashioned Punch

(Use medium-sized glass.)

Made with same ingredients as the foregoing, excepting to stir with spoon and serve with the ice in same glass with a strainer or straws.

Whiskey Punch.

(Chicago style.)

Take two same sized mixing glasses, fill with ice, put four dashes syrup, four dashes lemon, one jigger whiskey in one of the mixing glasses; place the other on top, reversing until cold, then strain from both into cool glass, holding them firmly; add fruit.

St. Croix or Jamaica Rum Punch.

In same manner as whiskey punch.

Cazaracino.

Dedicated to

COL. W. B. SMITH,

C. BROWN, NIC. KOSS, AND F. A. BRADLEY.

Make some lemonade, strain into pitcher, then half fill some thin glasses with ice, put in some Cazarac cognac, and fill up with the lemonade.

Bijou Cocktail.

Take $\frac{1}{3}$ Grand Marnier.

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

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

Mix and strain; a delicious drink. Grand Marnier can also be served in pony-glass like any liquor.

Swiss S.

Made in same manner as Absinthe Frappe, using white of egg, and well shaken, strained, and filled with seltzer.

Boston Bamboo.

Take $\frac{1}{2}$ Vermouth.
 $\frac{1}{2}$ sherry.
Bitters and syrup
Stir and strain

Horse's Neck.

(Use large, thin glass.)

Cut the whole of a lemon-peel, in a long string, place into glass, holding one end of peel, filling with ice. Put in two dashes of bitters, bottle of imported ginger ale. Some prefer a jigger of whiskey, filling with seltzer.

Four Nice After-Dinner Drinks.

- No. 1. Pony brandy.
- No. 2. Brandy and curacoa. Use pony, $\frac{1}{2}$ of each.
- No. 3. Creme Dementhe, iced.
- No. 4. Pony Grand Marnier. If iced, use sherry glass.

TEMPERANCE DRINKS.

Milk and Seltzer.

(Use large soda-glass.)

Fill the glass half full of milk, and the remaining half with seltzer water.

Saratoga Cooler.

(Use large barglass.)

Take 1 teaspoonful of powdered white sugar.

Juice of half a lemon.

1 bottle of ginger ale.

2 small lumps of ice.

Stir well, and remove the ice before serving.

Plain Lemonade.

(Use large barglass.)

Take the juice of half a large lemon.

1½ tablespoonfuls of sugar.

2 or 3 pieces of orange.

Shake, and serve with straws.

Egg Lemonade.

Same as plain, putting in egg only; shake longer.

Soda Cocktail.

Take lemonade-glass two thirds full of ice, one desertspoonful of sugar, two dashes Schroeder's bitters, lemon peel, bottle Trilby soda water; stir, and serve in same glass.

Apollinaris Lemonade.

(Use lemonade-glass.)

Mash one whole lemon, one large spoonful sugar, half fill with ice, fill up with the Apollinaris water; stir, and strain into thin glass, adding fruit.

Seltzer Lemonade.

In same manner as Apollinaris, using Seltzer or Imperial water, the last being a very fine water known as Wagner's Imperial.

Lemonade.

This drink, although simple in name, is very important in first class bars. One good-sized lemon, peeled, cut in half, one and one half large spoonfuls sugar, the lemon well pressed; fill glass two thirds full of ice, fill with water, and shake thoroughly, and strain carefully into thin glass, or serve with straws, adding fruit according to customer's wish. Can be made sour, and with Apollinaris or Seltzer according to order.

Soda Lemonade.

(Use large soda-glass.)

Take 1 tablespoonful of powdered white sugar.

Juice of half a lemon.

1 bottle of plain sodawater.

2 or 3 small lumps of ice.

Stir up well, and serve with straws or straws.

SELTZER LEMONADE may be made by substituting Seltzer water for the soda.

Egg Lemonade.

(Use large barglass.)

Take 1 large tablespoonful of pulverized white sugar.

Juice of half a lemon.

1 fresh egg.

2 or 3 small lumps of ice.

Shake up thoroughly, strain into a sodawater glass and fill up the glass with soda or seltzer water. Ornament with berries.

Orgeat Lemonade.

(Use large barglass.)

Take 1 tablespoonful of powdered white sugar.

 $\frac{1}{2}$ wineglass of orgeat syrup.

The juice of half a lemon.

Fill the tumbler one third full of fine ice, balance water. Shake well, and ornament with berries in season. Serve.

Fine Lemonade for Parties.

(One gallon.)

Take the rind of 8 lemons.

Juice of 12 lemons.

2 pounds of loaf sugar.

1 gallon boiling water.

Rub the rinds of the eight lemons on the sugar until it has absorbed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole the boiling water. When the sugar is dissolved strain the lemonade through a piece of muslin, and when cool it will be ready for use. The lemonade will be much improved by having the whites of four eggs beaten up with it. A larger or smaller quantity of this can be made by increasing or diminishing the ingredients used.

TOASTS AND SENTIMENTS.

I'll toast America's daughters—let all fill their glasses—

Whose beauty and virtue the whole world surpasses.

May blessings attend them, go wherever they will,

And foul fall the man that e'er offers them ill.

Lovely woman—man's best and dearest gift of life.

Love to one, friendship to a few, and good-will to all.

May every woman have a protector, but not a tyrant.

Here's to the man who never lets his tongue cut his own throat.

Here's to the man who never quarrels with his bread and butter.

Here's to the man who never looks a gift horse in the mouth.

HINTS FOR YOUNG BAR- TENDERS.

1. An efficient bartender's first aim should be to please his customers, paying particular attention to meet the individual wishes of those whose tastes and desires he has already watched and ascertained; and, with those whose peculiarities he has had no opportunity of learning, he should politely inquire how they wish their beverage served, and use his best judgment in endeavoring to fill their desires to their entire satisfaction. In this way he will not fail to acquire popularity and success.

2. Ice must be washed clean before being used, and then never touched with the hand, but placed in the glass either with an ice-scoop or tongs.

3. Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining; but when this is not the case, the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked with a silver spoon or fork.

4. In preparing any kind of a hot drink, the glass should always be first rinsed rapidly with hot water: if this is not done the drink can not be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it

from breaking when the boiling water is suddenly introduced.

5. In preparing cold drinks great discrimination should be observed in the use of ice. As a general rule, shaved ice should be used when spirits form the principal ingredient of the drink, and no water is employed. When eggs, milk, wine, vermouth, Seltzer or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customer.

5. Sugar does not readily dissolve in spirits; therefore, when making any kind of hot drink, put sufficient boiling water in the glass to dissolve the sugar, before you add the spirits.

7. When making cold mixed drinks it is usually better to dissolve the sugar with a little cold water, before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making cocktails the use of syrup has almost entirely superseded white sugar.

8. When drinks are made with eggs or milk, or both, and hot wine or spirits is to be mixed with them, *the latter must always be poured on the former gradually*, and the mixture stirred briskly during the process; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," "Hot Eggnog" and "Mulled Wine" are sure to be spoiled unless these precautions are observed.

THE LATEST.

Hobson Rickey.

A regular rickey, sweetened with a lump of sugar, made in an old-fashioned toddy glass.

Greenie.

Take a split glass, half filled with shaved ice, add half a jigger of creme de menthe and half a jigger of Plymouth gin ; syphon with seltzer.

Suisse.

One-half jigger of absinthe, a tablespoonful of orgeat syrup, one white of egg ; put into a mixing glass, fill with cracked ice, shake ; strain into a wine-glass.

Dewey Cocktail.

Fill a small glass with equal quantities of creme yvette (blue), apricotine (red), and maraschino (white).

Gin Puff.

(DEDICATED TO PHIL ROELL.)

Take lemonade glass, fill $\frac{1}{3}$ with fine ice, 1 spoonful powdered sugar, 1 jigger of old tom or phosphate gin, fill glass with milk, shake well and strain, 1 piece of lemon peel squeezed over top. Serve.

SHALL IT BE WHISKEY OR BEER?

BEVERAGES COMPARED.

How to Tell Whether You Are Physi-
cally Better Suited to One
Than the Other.

Is it better for a man to drink whiskey or to stick to beer? Now, that is a very proper question for thousands of people, and it is very important that it should be answered correctly. If a man who ought to drink beer should confine himself to whiskey, the consequences might be disastrous; and the same would be true when a man whom nature has marked for a whiskey drinker devotes most of his bibulous energy to beer.

There is all the difference in the world between the two beverages, says a writer in the New York World. They are made, in the first place, of different materials. Beer being a sparkling beverage, is heavily charged in the process of fermentation with carbonic acid gas, while whiskey is quiet, and, in this respect, inoffensive. Beer contains very little alcohol in proportion to the whole quantity of fluid, sometimes but four percent, while whiskey contains from forty to fifty percent. Beer is therefore largely made up of water. Whiskey has very little water in its composition. Beer has a "head," while whiskey has none. Beer is liable to spoil unless kept cold. Whiskey will keep at any temperature.

Adulterated beer is, without question, much more unhealthful than pure beer made of hops and malt, but when the healthfulness of any sort of beer is compared with whiskey, it is not so much the ingredients of the beer that enter into the question as the general character of the liquid, and the effect of great quantities of it on certain organs, especially the liver, the kidneys, and the bladder.

A man who habitually drinks beer takes a much greater quantity of liquid into his system than one who

drinks whiskey. It would therefore stand to reason that if they were equally harmful, admitting that they are harmful, the beer-drinker would suffer the more. It is also important to bear in mind that there is a great difference in temperament between different individuals. A man who can drink beer in considerable quantities with little bad effect, might be easily upset by a moderate indulgence in whiskey, and so, on the other hand, there are many persons accustomed to whiskey who are injuriously affected immediately on drinking beer.

Since it would be difficult to obtain proper subjects for an experiment of this sort, it will probably answer the purpose to compare beer-drinking countries, districts, and nations, with those that drink little beer, but consume great quantities of whiskey. An opportunity for such a comparison is afforded in studying the health statistics of the north and south of England.

The percentage of deaths in the south of England is somewhat larger, but the most curious difference between the two sections is, that while the north is comparatively free from gout and rheumatism, those diseases are very prevalent in the south. Gout and rheumatism are found to prevail especially in manufacturing cities,

where much beer, porter, and ale are drunk. The same is true of the cities of Germany, whereas in Scotland and in Spain there is a happy absence of both maladies.

So striking has been the coincidence of the association of gouty disease with the habit of beer-drinking that doctors have concluded there must be some pathological connection between them. It has also been found in individual cases that many patients who complain of gout have been beer-drinkers, and that they experience relief immediately on giving up this beverage.

Dr. S. Weir Mitchell declares that the safest drink is whiskey, provided there is not some objection peculiar to the individual. Probably most physicians will agree with the doctor's views generally, though they will all declare that whiskey, being strong in alcohol, should be used moderately.

The trouble with beer is that it puts a great tax on the liver and kidneys. The mere passing off of great quantities of liquid is unnatural, and when persisted in, so weakens these organs as to invite cirrhosis of the liver, Bright's disease, and other complaints.

Nevertheless, each man is a law unto himself, and

after first determining to be moderate, you should find out which beverage you are suited for. One good test is to examine the tongue in the morning after drinking. If it is coated after drinking beer, and not coated after drinking whiskey, leave beer alone. If it is coated after drinking whiskey, but not after drinking beer, leave whiskey alone. If it is coated after drinking both, leave both alone.

Fizz Cocktail.

(A la T. G. Williams.)

Use medium thin glass: 1 lump of ice, a little sugar, 2 dashes of bitters, 1 jigger of Old Tom gin and fill up with seltzer, stir and serve.

Mulled Port.

(For 12 persons.)

Use large punch bowl. 5 quart bottles of port wine, 1½ lbs. sugar, 12 cloves, and 1 nutmeg grated; place in a saucepan over a fire till almost boiling, strain, and serve with ladle; also add one stick of cinnamon.

Balaklava Nectar.

(For 15 persons.)

Use large punch bowl. Peel 2 lemons and put peel in bowl; squeeze the lemon on them and add 4 table-spoons of sugar, press to extract flavor, add 2 bottles of plain soda water, 2 bottles of champagne, 2 bottles of claret, stir, put in a block of ice, dress with fruit, and serve with ladle.

Olden Time Drinks.

One of the favorite drinks in olden times was that called "Lamb's Wool," which derived its name from the 1st of November, a day dedicated to the angel presiding over fruits and seeds, and termed "La masubal," which has subsequently been corrupted into "lamb's wool."

Recipe for Lamb's Wool.

To one quart of strong hot ale add the pulp of six roasted apples, together with a small quantity of grated nutmeg and ginger, with a sufficient quantity of raw sugar to sweeten it; stir the mixture assiduously, and let it be served hot.

Of equal antiquity, and of nearly the same composition, is the Wassail Bowl, which in many parts of England is still partaken of on Christmas Eve, and is alluded to by Shakspeare in his "Midsummer Night's Dream." In Jesus College, Oxford, we are told, it is drunk on the Festival of St. David, out of a silver-gilt bowl holding ten gallons, which was presented to that College by Sr Watkin William Wynne, in 1732.

Recipe for the Wassail Bowl.

Put into a quart of warm beer one pound of raw sugar, on which grate a nutmeg and some ginger; then add four glasses of sherry and two quarts more of beer, with three slices of lemon; add more sugar, if required, and serve it with three slices of toasted bread floating in it.

Another genus of beverages, if so it may be termed, of considerable antiquity, comprise those compositions having milk for their basis, or, as Dr. Johnson describes them, "milk curdled with wine and other acids," known under the name of Possets—such as milk-possets, pepper-posset, cider-posset, or egg-posset. Most of these, now-a-days, are restricted to the bed-chamber, where they are taken in cases of catarrh, to act as agreeable sudorifics. They appear to us to be too much associated with tallow applied to the nose, to induce us to give recipes for their composition, although in olden times they seem to have been drunk on festive occasions, as Shakspeare says—

"We will have a posset at the end of a sea-coal fire;"

and Sir John Suckling, who lived in the early part of the 17th century, has in one of his poems the line—

"In came the bridesmaids with the posset."

The Grace-cup and Loving-cup appear to be synonymous terms for a beverage, the drinking of which has been from time immemorial a great feature at the corporation dinners in London and other large towns, as also at the feasts of the various trade companies and the Inns of Court—the mixture of which is a compound of wine and spices, formerly called “Sack,” and is handed round the table, before the removal of the cloth, in large silver cups, from which no one is allowed to drink before the guest on either side of him has stood up; the person who drinks then rises and bows to his neighbors. This custom is said to have originated in the precaution to keep the right or dagger hand employed, as it was a frequent practice with the Danes to stab their companions in the back at the time they were drinking. The most notable instance of this was the treachery employed by Elfrida, who stabbed King Edward the Martyr at Corfe Castle whilst thus engaged.

Beer Cups.

These cups should always be made with good sound ale, but not too strong; and should invariably be drank from the tankard, and not poured into glasses, as they are generally more agreeable to the taste than to the sight, and it is imperative that they should be kept hot.

Hot Ale Cup.

To a quart of ale, heated, add two wine-glasses of gin, one wine-glass of sherry, two tablespoonfuls of American bitters, plenty of cloves and cinnamon, and four tablespoonfuls of moist sugar.

Copus Cup.

Heat two quarts of ale; add four wine-glasses of brandy, three wine-glasses of noyeau, a pound and a half of lump sugar, and the juice of one lemon. Toast a slice of bread, stick a slice of lemon on it with a dozen cloves, over which grate some nutmeg, and serve hot.

"Burnét" Cup.

A pint of Scotch ale, a pint of mild beer, half a pint of brandy, a pint of sherry, half a pound of loaf sugar, and plenty of grated nutmeg. This cup may be drank either hot or cold.

Burgundy Cup.

To a bottle of Burgundy wine add a wine-glass of noyeau, three wine-glasses of pine-apple syrup, one wine-glass of brandy, and a quarter of a pound of powdered sugar. Ice well: add a bottle of seltzer or soda-water before drinking, and serve with a sprig of borage.

Mulled Claret.

The best way of mulling claret is simply to heat it with a sufficient quantity of sugar and a stick of cinnamon. To this a small quantity of brandy may be added, if preferred.

Champagne Cup.

To a bottle of champagne add a wine-glass of Madeira or sherry, a liquor-glass of Maraschino, two slices of Seville orange-peel, and one slice of lemon-peel. Before drinking, pour in a bottle of seltzer-water, and serve with a sprig of verbena or a very small piece of thinly-cut peeling of cucumber.

Moselle Cup.

To a bottle of Moselle add a sweet orange sliced, a leaf or two of mint, sage, borage, and the black currant. Let this stand for three hours; strain off, and sweeten to taste with clarified sugar.

Hock Cup.

To a bottle of hock add three wine-glasses of sherry, one lemon sliced, and some balm or borage. Let it stand two hours; sweeten to taste, and add a bottle of seltzer-water.

The Qualities of Good Wine

In the 12th century are thus singularly set forth: "It should be clear like the tears of a penitent, so that a man may see distinctly to the bottom of the glass; its color should represent the greenness of a buffalo's horn; when drunk, it should descend impetuously like thunder; sweet-tasted as an almond; creeping like a squirrel; leaping like a roebuck; strong like the building of a Cistercian monastery; glittering like a spark of fire; subtle like the logic of the schools of Paris; delicate as fine silk; and colder than crystal." If we pursue our theme through the 13th, 14th, and 15th centuries we find but little to edify us; those times being distinguished more by their excess and riot than by superiority of beverages or the customs attached to them. It would be neither profitable nor interesting to descant on scenes of brawling drunkenness which ended not unfrequently in fierce battles; or pause to admire the congregation of female gossips at the taverns, where the overhanging sign was either the branch of a tree, from which we derive the saying that "good wine needs no bush," or the equally common appendage of a besom hanging from the window, which has supplied us with the idea of "hanging out the broom." The chief wine drunk at this period was Malmsey, first imported into England in the 13th century, when its average price was about 50s. a butt; this wine, however, attained its greatest popularity in the 15th century. There is a

story in connection with this wine which makes it familiar to every schoolboy, and that is the part it played in the death of the Duke of Clarence. Whether that nobleman did choose a butt of Malmsey, and thus carry out the idea of drowning his cares in wine, as well as his body, matters but little, we think, to our readers. We may, however, mention that although great suspicion has been thrown on the truth of the story, the only two contemporary writers who mention his death, Fabyan and Comines, appear to have had no doubt that the Duke of Clarence was actually drowned in a butt of Malmsey. In the records kept of the expenses of Mary, Queen of Scots, during her captivity at Tutbury, we find a weekly allowance of Malmsey granted to her for a bath. In a somewhat scarce French book, written in the 15th century, entitled 'La Legende de Maitre Pierre Faiferi,' we find the following verse relating to the death of the Duke of Clarence:—

“ I have seen the Duke of Clarence
 (So his wayward fate had will'd),
 By his special order, drown'd
 In a cask with Malmsey fill'd.
 That that death should strike his fancy,
 This the reason, I suppose:
 He might think that hearty drinking
 Would appease his dying throes.”

A wine called “Clary” was also drunk at this period. It appears to have been an infusion of the herb of that name in spirit, and is spoken of by physicians of the time as an excellent cordial for the stomach, and highly efficacious in the cure of hysterical affections.

Sir Launcelot Sparcock, in the "London Prodigal," says—

"Drawer, let me have *sack* for us old men;
For these girls and knaves small wines are best."

In all probability, the sack of Shakespeare was very much allied to, if not precisely the same as our sherry; for Falstaff says, "You rogue! there is lime in this sack too. There is nothing but roguery to be found in villainous man; yet a coward is worse than sack with lime in it." And we know that lime is used in the manufacture of sherry, in order to free it from a portion of malic and tartaric acids, and to assist in producing its dry quality. Sack is spoken of as late as 1717, in a parish register, which allows the minister a pint of it on the Lord's day, in the winter season; and swift, writing in 1727, has the lines—

"As clever Tom Clinch, while the rabble was bawling,
Rode stately through Holborn to die of his calling,
He stopped at the 'George' for a bottle of sack,
And promised to pay for it when he came back."

He was probably of the same opinion as the Elizabethan poet, who sang—

"Sacke will make the merry minde be sad,
So will it make the melancholie glad.
If mirthe and sadnesse doth in sacke remain,
When I am sad I'll take some sacke again."

WINE.

The word "wine," in its wildest sense, includes all alcoholic beverages derived from sacchariferous vegetable juices by spontaneous fermentation. In the narrower sense of its ordinary acceptance, it designates the fermented product of grape juice, with which alone the present article proposes to deal. Wine making is an easy art where there is a sufficient supply of perfectly ripe grapes. In Italy, Spain, Greece, and other countries of Southern Europe, nature takes care of this. In the more northern districts of France, and especially on the Rhine in Germany, the culture of the vine means hard work from one end of the year to the other, which only exceptionally finds its full reward. And yet it is in those naturally less favored districts that the most generous wines are produced. Southern wines excel in body and strength, but even the best of them lack the beautiful aroma or bouquet characteristic of high-class Rhine wine. The large proportion of sugar in southern grape juice would appear to be inimical to the development of that superior flavor. To secure the highest attainable degree of maturity in the grape, the vintage on the Rhine is postponed until the grapes almost begin to wither, and the white grapes on the sunny side of the

bunches exhibit a yellowish brown (instead of a green) color, and show signs of flacidity. In Spain, France, and Portugal it is a very common practice to dust over the grapes with plaster of paris, or to add the plaster to the must. The intention is to prevent putrefaction of the berries in the latter, to add to the chemical stability of the wine.

Effervescing or Sparkling Wines.

These wines are largely impregnated with carbonic acid, engendered by an after-fermentation in the closed bottle by means of added sugar.

The art originated in Champagne, where the best sparkling wines are produced, and whence it has spread to the Rhine, the Moselle, and other districts. A champagne which contains relatively little sugar is called "dry"; it is chiefly this kind which is imported into Great Britain, where champagne is used habitually principally as a dinner wine; in France a sweet wine is preferred. At the present day wine is practically a European product, although a certain quantity is made in the United States, at the Cape of Good Hope, and in Australia.

France shows to-day, and has during several isolated seasons the past twenty years, shown herself to be the most remarkable wine-producing country in the world's history, and this in face of the fact that the United States and Italy, with more territory suitable to grape-growing, and with won-

derful natural advantages--and why? because she has taken advantage of her fitness of soil to the vine; her meteorological conditions; her geographical positions as regards the European markets, and incidentally those of the world, and partly to the aptitude of its inhabitants, that France developed the position which it now holds.

Spain is second only in reputation to France among wine-growing countries; its white wine, known as sherry, first brought it into prominence. Sherry, so called from the town of Jerez (Xeras) de la Frontera, the headquarters of this industry. There are several different varieties of sherry, which may be divided into the Amontillado and Manzanilla classes. The Amontillado class may again be divided into *fino* and *oloroso*, the former being the more delicate. The generous, full flavored wines known as Port, are the produce of the district of Alto Douro, in the northeast of Portugal, and thence shipped to and from Oporto.

Home Industry.

In our own country the cultivation of the vine has made rapid progress of late years, and American wines are steadily taking the place of the foreign product. The soil and climate of the Pacific Coast seem best adapted to the growth of the vine, and wine-making is very likely to become one of the leading industries of California. The Mission grape (being the first) is supposed to have been imported

from Mexico by the Franciscan fathers about the year 1769. Subsequently varieties of French, German, and Spanish wines were introduced into the state. In Ohio upon the shores of Lake Erie and along the Ohio river the vine is extensively cultivated. The champagnes and clarets made in the neighborhood of Sandusky and Cleveland are produced in considerable quantities.

New York, Missouri, Illinois, and Pennsylvania are likewise large producing states, the largest wine manufacturing establishment being in New York State, Steuben County. The total annual production of wine in the United States now amounts to about 35,000,000 gallons.

HEALTH AND ALCOHOL.

The British Medical Association, moved by the outcry against the use of alcoholic drinks, and wishing for some definite and reliable information as to the influence of alcohol on the duration of life, appointed a commission not long ago to gather statistics in the premises. The observations made included 4234 cases of deaths in five classes of individuals, and here are the results in the average age attained by each case: Total abstainers, 51 years and 1 month; moderate drinkers, 63 years and $\frac{1}{2}$ month; occasional drinkers, 59 years and 2 months; habitual drinkers, 57 years and 2 months; drunkards, 53 years and $\frac{1}{2}$ month. It appears that moderate drinkers live longer than anybody else, and total abstainers are the shortest lived.

WHISKEY.

Whisky or whiskey, a spirit distilled for drinking, which originated, at least so far as regards the name, with the Celtic inhabitants of Ireland and Scotland, and its manufacture and use still continues to be closely associated with those two countries.

Distilled spirit first became popularly known as aqua vitæ, and it was originally used only as a powerful medicinal agent. It was not till about the middle of the 17th century that it came into use in Scotland as an intoxicating beverage. It is only the finer qualities of matured malt and grain whiskey that can be used as simple or unblended spirit. In the United States whiskey is distilled chiefly from corn and rye, wheat and barley malt being used, though only to a limited extent. Whiskey is greatly improved by age; it is not mellow, nor its flavor agreeable until it is several years old. Whiskey seems to be the most favored drink in America for purposes of stimulation, and in uncertain moments when one is undecided as to what to take it is generally regarded by steady drinkers as the purest and most reliable drink. They appear to know good whiskey by the taste of it.

BREWING

Is the art of preparing an exhilarating or intoxicating beverage by means of a process of fermentation. In the modern acceptation of the word, brewing is the operation of preparing beer and ales from any farinaceous grain, chiefly from barley, which is at first malted and ground, and its fermentable substance extracted by warm water. This infusion is evaporated by boiling, hops having been added to preserve it. The liquor is then fermented. The art was known and practiced by the Egyptians many hundred years before the Christian era, and afterward by the Greeks, Romans, and ancient Gauls, from whom it has been handed down to us. All countries, whether civilized or savage, have, in every age, prepared an intoxicating drink of some kind. Great care must be taken when buying for malting, for sometimes the grain is doctored by kiln-bleaching, or dried at too great a heat. Several samples, too, may be mixed, in which case they will not grow regularly, as heavier barley generally requires to be longer in steep; and the grains, broken by the drum of the threshing-machine being set too close, spoil a sample. Those cut into sections will not germinate, but in warm weather putrefy, as is evident from their blue-gray and moldy appearance

and offensive smell while germinating. A good buyer will, by the use of a skillful hand, estimate very closely the weight per bushel in bulk. His eye will tell him if the grain has been cut before being ripe, in which case there will be a variety in the color of the barley-corns, some being bright and some a dead, grayish yellow. In consequence of being sown in spring, and not undergoing the equalizing tendency of winter, barley is, of all grain, the most liable to ripen in a patchy manner, and not come to perfection simultaneously. The buyer has also to judge if it has been heated, or "mow-burnt," while lying in the field after being cut, or in the stack.

An Excellent Polish for Woodwork.

Two oz. alcohol, 2 oz. raw linseed oil, $\frac{1}{4}$ oz. gum shellac, $\frac{1}{4}$ oz. gum arabic, 4 drops ammonia; dissolve ten hours.

HOW WINES SHOULD BE SERVED.

Wines should be always served in dry glasses.

Ordinary wines for daily use, fine ones for gala occasions.

The use of fine wines at the table and in families is a science and a fine art. White wines go with fish; with meats, the rich red wines; between the meal proper and dessert, the oldest red wines procurable. After dessert, rich white and sparkling wines.

WHITE WINES.—Place the bottle upright in the coolest spot available, but not in contact with ice, nor let it suffer from the cold.

RHINE AND MOSELLE.—All Rhine and Moselle wines should be drank slightly cold.

CLARET AND BURGUNDY.—Place bottles upright in the warm dining-room a day before using. Decant the wine carefully just before serving. Ice—never.

CHAMPAGNES should be thoroughly cold when served. The Brut, however, should not be quite as cold as the Dry. A very low temperature destroys their fine bouquet and delicacy. Never mix champagne with ice or water.

PORTS.—Store bottles on end on a shelf in a moderately cool room or cellar. The wine being warm and generous, should not be drank cool. Port wine is not a mere luxury; it has high medicinal properties.

SHERRIES AND MADEIRAS.—Bottled Sherries and Madeiras may be stored upright the same as Port, but are best when cool.

All wines should be stored in a cool place, lying down.

When wine is received it should be placed in a cellar or room where a normal temperature of from 55 degrees to 65 degrees Fahrenheit is maintained, and bottles should be laid so that contents cover the cork, thus completely preventing the admission of air into the bottle. Hence the advisability of uncorking only such quantities as can be consumed.

Sweet wines, unlike dry wines, can be consumed at leisure, and they retain their excellent qualities for an indefinite period after the cork is drawn. In using wines for medicinal purposes it should be borne in mind that the proper time is while eating, and not before or after meals. All wines, when pure, more especially the red class, after remaining in bottles over six months, show a sediment; this is a natural deposit, and greatly improves the quality.

Punches and Sherbets for Dinner Table.

NOTE. Punch or Sherbet is served between the last entree and game or roast. The difference between Sherbet and Punch is that the former is a water Ice, into which some liquor is mixed, while Punch is an Ice, either of water or cream mingled with some Italian Meringue and liquors.

Banana Frappe.

Mash two bananas to a pulp; mix with juice of one lemon, one cup sugar, one cup water, one teaspoonful vanilla extract. Rub through strainer. Put all together in freezer and freeze till it begins to thicken, then add the white of one egg beaten to stiff froth. Freeze firm.

NOTE: Any kind of Frappé can be made by substituting other fruit for bananas.

Fruit Mousses,

With Pineapple or other Fruit.

Strawberries, raspberries, apricots, peaches, pineapples, etc., to be used.)

One quart of cream must be whipped till very light; drain it on a sieve and then transfer it to a bowl. Add one pound pineapple puree and one pound of sugar, mixing both together with a little vanilla and a gill of Kirsch. Whip the preparation in a tin basin on ice

for ten minutes to have the cream and pulp assimilate well together. Coat the inside of a high dome mold with Virgin Strawberry Cream; fill the center quite full with the preparation, and close the mold. Pack in ice for one hour, unmold on a napkin, and surround with small iced cakes.

Any other fruit may be substituted for the pineapple.

Virgin Strawberry Ice Cream.

Add three pints sweet cream and a pint of milk to one quart of strawberries and two pounds of powdered sugar. Melt the sugar. Strain the whole through a silk sieve and freeze.

Imperial Punch.

Put three gills of pineapple juice in a vessel with the juice of two lemons and the peel of one orange; also one half ounce of tea infused into a pint of water, three gills rum, two gills brandy, one gill Kirsch, one gill Maraschino. Bring this to 16°. Then freeze. When frozen, add one half as much ice.

Regent Punch.

Take 1 quart water.	1 pound sugar.
1 pint gin.	1 pint maraschino.
2 lemons.	4 bottles club soda.

Grate the rind of lemon into a bowl, moisten with some gin and rub with the back of a spoon to extract flavor; add the lemon juice and the rest of ingredients, except soda. Strain into the freezer and freeze as firm as the spirit will allow. Add the bottled soda and finish freezing.

Victoria Punch.

Take 6 or 8 oranges.
12 lemons.
3 pounds of sugar.
8 whites of eggs.
2 pounds of water.
1 pint of sweet wine.
 $\frac{1}{2}$ pint rum.

Grate the rinds of half the lemons into a bowl, add the rum, and rub with the back of a spoon to extract the flavor. Squeeze in the juice of all the fruit, add other ingredients and freeze. Then whip the whites, stir in; beat up; and freeze again.

Turkish Sherbet.

Take 1 quart sweet wine.
1 quart water.
2 pounds of sugar.
2 lemons—juice only.
6 oranges—juice only.
8 ounces blanched almonds.
8 ounces muscatel grapes.
4 ounces figs, cut small.
4 ounces seedless raisins.
8 whites of eggs.
6 cloves, a small piece of cinnamon and a little caramel coloring.

Make a hot syrup of the sugar and water and pour it over the raisins, cloves and cinnamon. When cool add orange, lemon juice and wine. Strain and freeze in the usual manner. Take out the spices and add the scalded raisins, figs, grapes and almonds last.

Maraschino Punch.

Take 2 pounds of sugar.
 3 pints water.
 2 lemons—juice only.
 2 oranges—juice only.
 1 pint Maraschino.
 6 whites of eggs, whipped.

Mix the sugar, water and juice of punch together; strain, freeze, add the whipped whites and beat up.

Champagne Punch.

Same as Maraschino, substituting Champagne for Maraschino.

Russian Punch.

Take 1 quart Black Tea made as for drinking.
 1 pint water.
 1 pint Port Wine.
 $\frac{1}{2}$ pint Brandy.
 $1\frac{1}{2}$ pounds of sugar.
 3 lemons.
 Little caramel to color.

Cut the lemons in small slices in a bowl, make a boiling syrup of the sugar and water; pour over and let stand till cold. Add tea, liquor, strain, and then freeze. Keep lemon slices on ice and mix in when frozen.

Roman Punch.

Take $4\frac{1}{2}$ quarts water.
 $3\frac{1}{2}$ pounds of sugar.
 3 pints Jamaica Rum.
 6 or 8 lemons.

Grate rinds of lemons and use juice; freeze in the usual manner.

The Art of Drinking Wine.

To know how to drink wine belongs only to a cultivated taste; to know how to tempt guests to indulge in it with pleasure belongs only to the host gifted with rare tact and artistic discrimination.

A painting from the hand of a master must be placed in a favorable light and with appropriate surroundings to set off its excellence; the most beautiful woman despises not the art of enhancing her charms by harmonious auxiliaries or by judicious contrasts.

There is, in the same manner, an art and a science in drinking celebrated wines.

After studying the menu one can decide on a choice of wines, and on the order in which they are to be served.

The following rules should be observed :

With Fish: White Wines. **With Meats: Rich Red Wines.**

At the Conclusion of the repast: The Oldest Red Wines.

After the desert: White, Sweet and Sparkling Wines.

In regard to the gradation of red wines the rule is to commence with the newest and least celebrated.

We shall see how these rules are followed by a generous liver:

A few spoonfuls of soup, by their agreeable warmth, prepare the palate and stomach to fulfill their wholesome functions; a drop of golden Madeira or of old Sherry gives these organs all the necessary activity.

With the oysters, which are followed by the fish, come

the fine Moselle and Rhine Wines, and the white Bordeaux or white Burgundy wines, half dry or sweet, far preferable to Champagne Frappe. When the fish and oysters are removed, so are the wines.

When meat is on the table, the proper accompaniment is the red Bordeaux wine, mellow and rich, clad in resplendent purple and with a perfumed bouquet.

With Canvas Back, Mallard and Teal Duck, richer meats—roast beef, wild boar, roebuck—is served excellent, heady, rich red Burgundy.

When midway in the feast, the guests have arrived at that satisfactory stage when the stomach, still docile, manifests no further desires; when the taste, prepared by a judicious gradation of sensations, is susceptible of the most delicate impressions, the noble red Bordeaux wines make their triumphal entry, and the "maitre d'hotel" proudly announces their illustrious names: Chateau Margaux! Chateau Lafite! Chateau Latour! Chat. Haut Brion! Chat. Larose!

After these wines, one can enjoy sweet Sauternes, and quaff a few glasses of foaming Champagne.

THE COOK IS KING.

We may live without poetry, music, and art;
We may live without conscience, we may live without heart;
We may live without friends, we may live without books,
But civilized man can not live without cooks.
We may live without books; what is knowledge but grieving?
We may live without hope; what is hope but deceiving?
We may live without love; what is passion but pining?
But where is the man that can live without dining?

LUCILLE-OWEN MEREDITH

COFFEE THAT IS GOOD.

To make good coffee is apparently not so simple as it may seem, if general results count for anything. The coffee served at some of the best restaurants testifies to this, and even the home-made morning cup of coffee is seldom perfectly satisfactory. A writer in the London Lancet deplores the fact that a good cup of coffee is so seldom found, and declares that there should be no difficulty in making it, and recommends that the simplest way is the best. There is no better stimulant in the morning than a delicious cup of coffee, and there is no better way of preparing it than according to the following recipe: Do not

buy the coffee already ground, for it loses its fine flavor more rapidly when in the ground form than when whole. Have a small coffeemill and grind it yourself.

A mixture of two or more kinds of coffee will give the most satisfactory result. Two thirds Java, with one third Mocha, will make a rich, smooth coffee. Now for the recipe: Put one cupful of roasted coffee into a small fryingpan, and stir it over the fire until hot, being careful not to burn it. Grind the coffee rather coarse and put it in a common coffeepot. Beat one egg well, and add three tablespoonfuls of cold water to it. Stir this mixture into the coffee. Pour one quart of boiling water on the coffee, and place the pot on the fire. Stir the coffee until it boils, being careful not to let it boil over; then place on the back of the stove, where it will just bubble, for ten minutes. Pour a little of the coffee into a cup, and return it to the pot. Do this several times. This is to free the nozzle of the particles of coffee and egg which may have lodged there. Place the coffeepot where it will keep warm, but not get so hot that the contents will bubble. After it has stood for five minutes, strain it into a hot coffeepot, and send to the table at once.

LIQUORS TO SERVE WITH CERTAIN SPECIFIED FOODS.

Fashion, taste, and the instincts of the stomach, suggest the following:

Raw oysters—Sauterne, white Burgundies, or hock.

Soup—Sherry or Madeira.

Fish—Claret, Sauterne, or hock.

Roast (*relves*)—Burgundy or champagne, Roman or Kirsch punch.

Second course roast (game and poultry)—Old Champagnes, sparkling Moselles, clarets, red Burgundies, etc.

Entrees—Champagne.

Game and salads—Champagne.

Dessert—No liquors, or perhaps some fine Hungarian wine, or burnt brandy with black coffee.

With lunch in which cheese and rye or other bread, or cereal or starchy products predominate, the thing most used, and which most aids digestion, is beer, ale, porter, or stout.

Beer is not much drawn from the wood now, except in very small bars and at country crossroads. It is just as good drawn from the cellar through pipes plated inside with tin; but they must be kept

scrupulously clean, and every morning three or four glasses of beer should be drawn off and thrown away. Pipes should be cleansed every week with a strong solution of sal soda and hot water.

In opening still wines the top of the capsule should be cut, leaving the shining metal below to form an ornamental band. Wipe off the top with a napkin, and, if you serve it, pour with the right hand, holding the bottle in the center of the bulge, pressing lightly with the thumb and fingers. This is more graceful than grasping it impetuously by the neck. It is a custom, more in America than elsewhere, for gentlemen to pour out their own liquors, especially if in a party.

In opening Champagne and other effervescent drinks, including malt liquors, cut the band below the cork with the nippers, and the wires will come off easily by a twist of the hand. It will be necessary to use the corkscrew in case of malt liquors not confined by the patent rubber cork, and there is great danger of cutting the left hand in case of breakage, if, as is generally the case, the bottle is grasped by the neck. It should be held firmly with the left hand near the bottom of the bulge, and the cork should be drawn steadily with the right, and without shaking the bottle. There is no danger by this method.

CORDIALS.

Kirschwasser, a spirit from black cherries, in great demand throughout Europe, is becoming abundant in the United States, and equal to any in Europe. Kirsch is an excellent digestive and tonic for throat, lungs and entire system; used in sorbets, etc. A punch of kirsch, coffee, sugar and ice-water makes a delicious drink in warm weather.

Benedictine, distilled at Fecamp, Normandy, is a very famous old cordial, originally prepared exclusively by the Benedictine monks, but since the French Revolution it has been made by a secular company. It is known principally as a genital stimulant.

Chartreuse is a tonic cordial, very palatable, and highly esteemed for its stomachic and antifebrile virtues. It is prepared by the distillation of various aromatic plants, especially nettles, growing in the Alps, carnations, absinthium, and the young buds of the pine tree. There are three kinds, green, yellow, and white.

Maraschino originated with the Italians. For years the Pope sent this delicious liquor to all the grandees of the world. Queen Elizabeth of England was extravagantly fond of it, and, as if to honor it, drank it from a goblet of gold. The basis of Maraschino is black cherries, jasmine, roses, orange flowers, etc., fermented and distilled. It is recommended as an anodyne against nervousness. It is extensively used in the preparation of jellies, sorbets, pastry, etc.

Montana is prepared from the juices of plants, flowers, roots, etc., growing on the highest mountains of America, principally the Rockies and Alleghanies. It is a powerful digestive, suitable for everybody, but principally for the aged and debilitated. It should generally be taken after dinner.

Curacao, dub (sweet) and sec (dry), also triple sec, has for its basis the peel of the young bitter orange growing generally in the island of Curacao, a possession of Holland, off South America. It is a digestive, and is used as a preventive against fever. It is white or green in color.

Anisette is recommended for the cure of flatulency, colic, etc. The aroma and flavor of this delicious, ancient, and popular liquor is obtained from annis seed.

Absinthe (green or white), a bitter beverage used as an appetizer, and bitterly denounced and as warmly praised by different *critiques* the past century. The present method of preparation dates back only sixty years. Formally it was simply an infusion of herbs in white wine. In Normandy and in certain countries around the Alps it is still prepared in that crude way. The distillers of Besancon, Pontarlier, and Couvet hit on the idea of distilling the Absinthe herb (wormwood), adding annis, fennel, and corriander seeds, etc., *ad lib.*, these making an agreeable beverage. Absinthe so made soon had considerable success, which had the usual effect of bringing out the injurious trash made from oils, essences, etc. Absinthe, if properly made, is healthful—a wonderful appetizer and soother of the nerves—if not taken in excess. It is usually taken with half a glass of water to a small wineglass of Absinthe. The water is allowed to drip on the Absinthe so as to milk or pearl it. Taken pure it has the same properties as peppermint in cases of colic or cramps. To some tastes a cocktail is much improved by the addition of two or three drops of Absinthe.

SYRUPS, ESSENCES, TINCTURES, ETC.

These preparations consist of ingredients used in the following recipes for making prepared punches, cocktails, etc.

Plain Syrup.

Take 6½ pounds of loaf-sugar.

½ gallon of water.

The white of 1 egg.

Boil until dissolved, and filter through flannel.

Gum Syrup.

Take 14 pounds of loaf-sugar.

1 gallon of water.

Boil together for five minutes, and add water to make up to 2 gallons.

Lemon Syrup.

Take 5 gallons of gum syrup.

4 ounces of tartaric acid.

1 ounce of oil of lemon.

1 pint of alcohol.

Cut the oil of lemon in the alcohol, add the tartaric acid, and mix thoroughly with the syrup.

Essence of Lemon.

Take 1 ounce of oil of lemon.
1 quart of alcohol (95 per cent).
 $\frac{1}{2}$ pint of water.
1 $\frac{1}{2}$ ounces of citric acid.

Grind the citric acid to a powder in a porcelain mortar; dissolve it in the water. Then cut the oil of lemon in the alcohol, and add the acid water.

Tincture of Orange Peel.

Take 1 pound of dried orange peel (ground).
1 gallon of spirits (95 percent).

Place them in a closely corked vessel for ten days; strain and bottle for use.

Tincture of Lemon Peel.

Cut into small chips the peel of twelve large lemons; place it in a glass jar, and pour over it one gallon spirits seventy percent; let it stand until the lemon peel has all sunk to the bottom of the liquor; it is then ready for use without either filtering or straining.

Tincture of Cloves.

Take one pound of ground cloves; warm them over a fire until quite hot; put them quickly into a jar, pour on them one gallon ninety-five percent alcohol; cover them air-tight, and let them stand for ten days; draw off into bottles and cork close.

Tincture of Cinnamon.

Place two pounds of ground cinnamon into a jar, with one gallon ninety-five percent alcohol, closely covered; at the end of eight days strain the liquor clear; wash the sediment with one quart proof spirits; strain it; mix the two liquors together, and filter through blotting paper.

Cider Cup.

To a quart of cider add half a lemon squeezed, three tablespoonfuls of powdered lump sugar, two wine-glasses of pale brandy, a wine-glass of Curacoa, two slices of lemon, with grated nutmeg on the top. Ice well, and serve with borage.

White Special.

(GIN FIZZ.)

Dedicated to the Big 4 R. R.

Made the same as Silver Fizz, but adding about a wine glass of cream. It makes a delicious drink, and is really one of the finest mixed drinks made.



The Wine Cellar.

PORTS AND SHERRIES—Store bottles on end on a shelf in a moderately cool room or cellar. The wine being warm and generous, should not be drank cold.

Port wine is not a mere luxury: it has high medicinal properties. It is a tonic, and it has greater or less astringency according to the various growths and vintages. The wine derives its name from the city of Oporto, located where the river Douro enters the sea, and the wild, mountainous country through which this boisterous river dashes is the place of growth of this wine; the vineyards extending in terrace upon terrace from the edge of the river to the top of the highest mountain in the "Alto Douro" district of Portugal.

There is a prevailing notion that genuine ports are not obtainable. If invalids and convalescents knew of the splendid tonic and building-up properties of our real ports, they would not be slow in obtaining them. We advocate only wines of the highest merit. Fine Old Port, Sherry, Burgundies, Clarets, Madeira, pure California Wines, Sauternes, and Champagnes.

There are wines grown in Spain resembling port, such as the "Tarragonas"; and in France is made a wine resembling port, known as the "Roussillon," but a much better substitute than either of these is the pure

port wines of Southern California grown from the same varieties of grapes as are native to the Alto Douro district.

The word "sherry" is a corruption of Jerez (or Xeres)—Jerez de la Frontera, situated in the midst of vineyards covering a tract of country twelve and one half miles long by ten miles broad, in Andalusia, the proper home of this wine. The term "bodega" originates here. It means a lofty, capacious storehouse, a substitute for a cellar, divided into from three to six aisles by rows of pillars, well lighted and ventilated; the rays of the fierce southern sun being carefully excluded by shutters or blinds of esparto. Many of these bodegas are so long that 100 butts of wine lie side by side in the row, and as these rows are composed of tiers three and four butts high, some idea may be formed of the number of butts housed beneath a single roof. Sherries are remarkable in that the better grades develop with age a great variety of flavors; indeed, it has been asserted that no two butts of wine from the same vineyard or vintage will be alike, each one possessing different characteristics, although pressed from the same grape. From ten to twenty percent of the vintage will become irremediably bad. Of the rest some wines remain *Vinos finos*, pale, dry, soft, delicate and fresh tasting; others passing through the *finos* stage attain the dignity of *Amontillados*, stouter, dryer, more pungent and possessing a marked ethereal flavor. Others develop into *Oloroso*, the classic wine of Jerez, darker, fuller, richer and mellow, with a nutty flavor and an exquisite bouquet. When they are four years old they are admitted to the dignity of forming a part of the "Solera."

This solera system is peculiar to Jerez. It means the building up new wines on the foundation of old ones. As the older wines are drawn off for shipment—and but a few gallons are drawn from each butt in the lowest tier—these butts are replenished from the casks immediately above them, these in turn from the next tier, and finally new wine of the same character is replenished to the top row. By this system it is possible for the shipper to keep up a uniform excellence of his wines, and to duplicate each shipment despite a succession of bad vintages. There are other districts surrounding Jerez where good wines are grown. The pale, delicate Manzanilla is grown around the little town of San Lucas de Barrameda, about fifteen miles from Jerez, and Puerto de Santa Maria yields somewhat inferior wines to the neighboring districts mentioned.

THE MEDOC.—The vineyards of the Medoc, whence come the most famous wines of the world, present many wonderful facts. The grapes are curious in variety, as also in their size and appearance, consequently also in the quality of the wine produced.

An extraordinary fact it is that a narrow lane sometimes divides a vineyard so that on one side there will be a first-class production, while its opposite neighbor has hardly a name with the wine buyers. The same mode of cultivation will not remedy this caprice of nature. Sometimes a trifling slope of the ground, varying a little the exposure of the plant, will cause a perceptible difference in the flavor of the fruit. The vines themselves are never suffered to grow more than three

feet in height, careful pains being taken by the vine dresser to maintain quality at the expense of quantity.

It is a peculiar feature of the wines of the Bordelaise that you will rarely, if ever, find a connoisseur who will confess an undivided and exclusive attachment to any one particular growth. The claret drinker flits from vineyard to vineyard without being able to fix his affection once and forever. Not so on the Rhine. There are found the partisans, each one of whom enthusiastically lauds his particular favorite.

Clarets are gently stimulating, perfectly wholesome, and possess the inestimable property of building up bone and muscle of the human frame. The higher grades are classified into five Crus. Thereafter come the wines of "Bourgeois" and "Artisan" growths. The last named are not suitable for exports, but are consumed by the peasants and laboring classes.

CHAMPAGNES.—Champagne, as everybody knows, takes its name from the French province in which it is produced, but everybody does not know that Sparkling Champagne was the discovery of a monk belonging to the royal monastery of St. Pierre at Hautvilliers. His name was Father Perignon, and he died in 1715. The chief depots of Champagne are at Ay, Epernay and Rheims, where the quantity kept in stock is exceedingly large. The sparkle, or "mousse," as the French term it, which characterizes Champagne, is produced by the development of carbonic acid gas from the saccharine constituents of the grape juice, and is sometimes assisted

in bad years by the addition of sugar to the fermenting wine. Afterward, when the wine has fermented in the cask until the spring, it is bottled. In the bottle slight fermentation continues, and a sediment is formed, which is adroitly thrown out shortly before the wine is required for the market, and this process is termed "disgorging." The wine then receives a certain quantity of liqueur, composed of the finest cane sugar dissolved in old still wine. Champagne merchants have each their own views as to the quantity of liqueur which ought to be used, and this again is made to vary to suit the fancied requirements of different markets. "Extra Dry" Champagne contains less of the saccharine admixture than "Dry," and "Brut" should contain none whatever.

The best vintages have been 1874, 1880, 1884, 1887 and 1889. The London champagne buyers whenever there is a choice vintage, buy it and take it to London, so that the greater portion of good Champagnes are only to be found there.

Heretofore the wines shipped to America have been much sweeter than those used in London, but now Extra Dry or Brut Wines are becoming more popular here every day. Champagnes for the English market, and generally called "Brut," contain from one to two per cent liqueur.

The best Rhenish wines are produced in what the Germans term the Rheingau, a region of hills on the right bank of the Rhine, about twenty-five miles in length, extending from Walluf to Loch. In the middle of this district is the Schloss Johannisberg, given by the Emperor of Austria to the late Prince Metternich. In the Rheingau are produced, among other wines, the cele-

brated Rudesheimer, Marcobrunner and Hochheimer, from the latter of which the English word "Hoch" is supposed to be derived. On the left bank of the Rhein is Rheinhessen, where Niersteiner and other well-known wines are grown. All Rhein wines have marked chemical characteristics; they contain but little sugar, and the proportion of alcohol rarely exceeds twelve parts in a hundred, hence their great value medicinally, especially to those who are troubled with gout. The sparkling wines of the Rhein are comparatively of recent date. Their process of manufacture resembles that of Champagne.

BURGUNDIES.

The wines of the Province of Burgundy are both red and white, and are grown in the departments of the Cote d'Or, the Yonne and the Soane-et-Loire.

The Burgundy district commences about a hundred miles southeast of Paris, on the road to Dijon. Hills of chalk form the soil on which the vineyards are planted, and the vines are trained on sticks about three feet long.

Burgundy wines are famous for their delicacy, piquancy, fragrance, richness of flavor and medicinal tonic properties. The white wines—of which Montrachet stands first in rank, and Chablis is the best known—are famous for luncheon and dinner purposes, Chablis being especially agreeable with oysters.

The different kinds of wine may well be spoken of as follows:

MACON.—A sound, pure wine, with excellent body and flavor; a splendid dinner wine.

POMMARD.—A choice wine of the Cote-d'Or. It is full, rich and delicate in flavor.

BEAUNE.—An acceptable and strong good wine for invalids who may be ordered to drink good Burgundy in preference to any other.

NUIITS.—An exceedingly nutritious wine, with great flavor, and a decided bouquet, smooth and agreeable.

ROMANEE.—The most delicious and exquisite of red Burgundies.

CLOS DE VOUGEOT.—Paramount among red Burgundies as being the perfect, unsurpassable wine of its class. The vineyard producing it is held in high esteem by all Frenchmen.

CHAMBERTIN.—A famous red Burgundy of the very highest class, wonderfully soft and delicate, with brilliant ruby color. The wine is prized as most choice by those who, in matters of wine, are cognoscenti.

The Portuguese word "Madeira" means "wood," and the name was given to the island when first discovered, on account of its being covered with a dense forest. The culture of the grape commenced in Madeira early in the fifteenth century. The vines are trailed on frameworks of cane, and grow in ashy soil, the island being volcanic. Madeira wine is very rich, full-bodied and aromatic. A voyage to the East or West Indies improves its condition in a wondrous degree.

Moselle Wines.

I wish to direct attention to these wines. I think that they are not appreciated as highly as they should be here. They are light and less rich than the Rhine wines, and very wholesome. For drinking with oysters and all sorts of fish there are none finer.

The wines produced on the banks of the Moselle were famous before those of the Rhine had gained celebrity. Those which are most celebrated are grown on the lower Moselle, between Treves and Coblenz. Moselle is a very bright wine, and should have a greenish yellow color, with muscatel flavor, and peculiarly pleasant aroma. It is regarded as one of the most wholesome of wines, for, being cool and dry, it refreshes without unduly heating the system. Sparkling Moselle has of late years come very much into favor.

WINES OF CALIFORNIA.—The fact that California now produces over one half of the wine consumed in the United States is evidence of the rapid stride this young state is making in viticulture. The errors that have been made in the past by growers have naturally resulted in good, and ambitious viculturists, profiting by such experience, are coming forward with wines which, while distinctly Californian, are destined to become known among connoisseurs and recognized as high types of a new class.

To those who are unacquainted with this progress of the past few years we will show wines of high quality, particularly of the dry wines from the northern part of he state, some of which suggest the finer red wines of

Hungary and others the products of the choicer sections of France. It is as California wines that they should be judged however, for while having these resemblances they are a separate and distinct class.

With the ambition and enthusiasm of youth, a far-famed climate showing great variety in the different sections, and much foot-hill land of suitable soil, the Golden State may be expected some day in the not far distant future to take high rank in the production of wine.

How to Manage Wine and Beer.

All wine, particularly light-bodied and sparkling, require to be kept on their side and at a uniform temperature of 55 degrees. Claret, Burgundies, and also white wines should be decanted very carefully in removing them from the bin when about to be used, otherwise the deposit is liable to become mixed with the liquid, and the flavor destroyed. Old bottled wines will lose many of their properties *unless carefully* decanted.

Wine old in bottles should be drunk immediately on being decanted. If allowed to remain open for any length of time the delicate aroma, so much esteemed, will be lost, and the wine become vapid.

All aerated waters should have their corks kept damp, and be placed cork downwards.

Bottled stout and ale should be placed cork upwards; when required for use they should be moved carefully, and the whole poured out without putting down the bottle, otherwise the sediment will be shaken into the liquor.

Draught stout or beer when tapped, if wanted for quick use, should have a porous vent peg put in the bung, and left a short time to clear; if the draught is slow, give it time to fine without venting.

The beer cellar should be lofty, dry, and well ventilated.

Mean and adulterated drinks supply the temperance fanatics with their most powerful arguments, and if it were possible to abolish the manufacture and sale of these abominable concoctions there would be less need for restriction of the traffic. When such whiskeys as

are put upon the market, and which for years have proved all that is claimed for them—a bland ripe, and delicious whiskey, that has few equals, the favorite with *bon vivant* and medical practitioner alike—then it is a friend, supplying thousands with the means of maintaining health and strength and enjoyment.

The mistaken treatment of diluting claret with ice water develops all its rough flavor and crude properties.

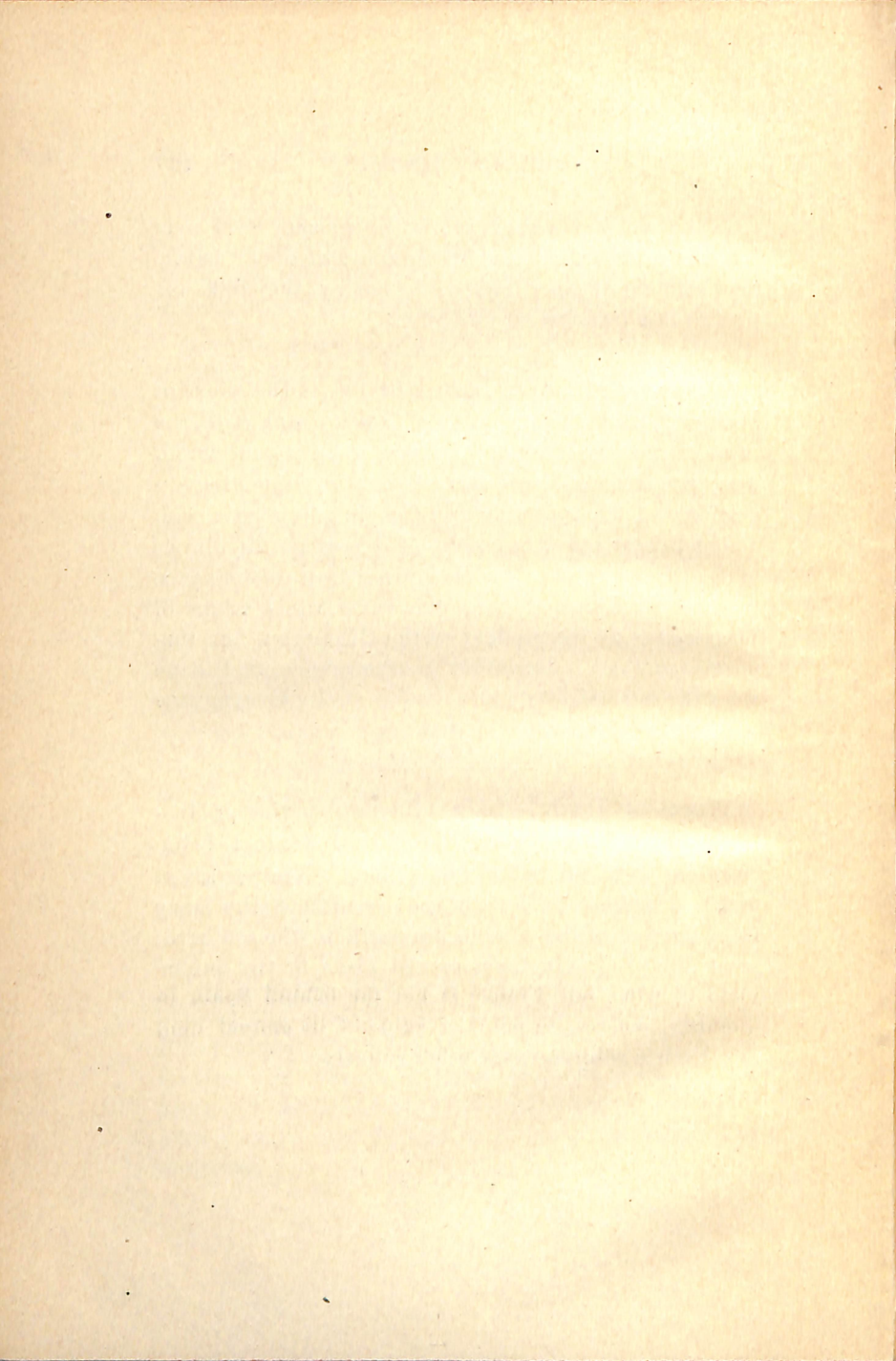
The O-neh-da Vineyard, Rochester, N. Y., was organized and is conducted by Monseigneur McQuaid, bishop of that city. The property, it is said, belongs to the Rochester Seminary, of which he is the head. Several years ago the bishop spent several weeks in the white wine district near Bordeaux, studying the making of sauternes.

If the whiskey dealers allow the whiskey sold over the bars to deteriorate, while the other alcoholic beverages sold far cheaper improve in quality, they must expect to lose business very rapidly.

WINES OF HUNGARY AND AUSTRIA.—The wines of Hungary, with the exception of Tokay, rank with the most inexpensive wines of Europe, quality considered. They are medicinal in a marked degree, promoting digestion and being particularly rich in phosphoric acid.

The lighter red wines resemble somewhat the clarets of the Medoc, as do the richer wines bear resemblance to those of Burgundy, and the white wines might be compared with the product of the Rhinegau, but they possess marked independent characteristics and have the generous but fiery individuality of the Magyar race which produces them.

WINES OF ITALY.—Italy is the largest wine-producing country in the world, the annual product being over nine hundred millions of gallons. Vineyards extend throughout the length and breadth of the land from the foot of the Alps in the north to the southern, most Sicily. Spain takes second place in the annual yield of wine, but France is not far behind Spain in quantity, whereas in point of value of its annual vintage France eclipses every other country.



THE KNICKERBOCKER.

Olden worthies who took their cups regularly, and so lived clean and cheerful lives, when they were moved to give up their choice recipes for the public good, described them under the head of "kitchen physic"; for the oldest "Curry," or Cookery Books (the words are synonymous) include under this head both dishes of meats and brewages of drinks. One cup is described as "of mighty power in driving away the cobwebby fogs that dull the brain"; another as "a generous and right excellent cordial, very comforting to the stomach"; and their possession of these good qualities was notably the reason of their appearance at entertainments. Among the most prominent ranks the medicated composition called Hypocras, also styled "Ypocras for Lords," for the making of which various recipes are to be found, one of which we will quote:

"Take of Aqua vitæ (Brandy) - - - - -	5 oz.
Pepper - - - - -	2 oz.
Ginger - - - - -	2 oz.
Cloves - - - - -	2 oz.
Grains of Paradise - - - - -	2 oz.
Ambergris - - - - -	5 grs.
Musk - - - - -	2 grs.

Infuse these for twenty-four hours, then put a pound of sugar to a quart of red wine or cider, and drop three or four drops of the infusion into it, and it will make it taste richly." This compound was usually given at marriage festivals, when it was introduced at the commencement of the banquet, served hot; for it is said to be of so comforting and generous a nature that the stomach would be at once put into good temper to enjoy the meats provided. Hypocras was also a favorite winter beverage, and we find in an old almanac of 1699 the lines—

"Sack, Hypocras, now, and burnt brandy
Are drinks as warm and good as can be."

SALOON-KEEPING.

It is rarely that a saloon-keeper succeeds who is indifferent to the quality of the whiskey sold to customers. No article sold in a saloon is subjected to so much criticism as the whiskey. If the quality is good the customer is sure to be pleased, and a continual patronage is bound to follow. A young, unripe whiskey, no matter what make or brand, is always ruinous to the business of a saloon. Failures are nearly always due to grasping for ~~too~~ much profit on the whiskey served over the bar at ten or twelve and one-half cents a drink, and on which three to six hundred percent profit is wanted.

With each succeeding purchase goods are bought cheaper by the thoughtless saloon-keeper, and with each cheapness the grade deteriorates, patronage grows less and less, and it ends with Mr. Saloon-keeper going out of business a failure.

Bourbon whiskey is ripe between the ages of eight and ten years and continues to improve until much older. Rye whiskey ripens between six and eight years: its taste and flavor is most perfect at these ages; further age is of no benefit to rye whiskey.

CUPS AND THEIR CUSTOMS.

Let your utensils be clean, and your ingredients of first-rate quality, and, unless you have someone very trustworthy and reliable, take the matter in hand yourself; for nothing is so annoying to the host, or so unpalatable to the guests, as a badly compounded cup. In order that the magnitude of this important business may be fully understood and properly estimated, we will transfer some of the excellent aphoristic remarks of the illustrious Billy Dawson (though we have not the least idea who he was), whose illustriousness consisted in being the only man who could brew punch. This is his testimony: "The man who sees, does, or thinks of anything while he is making Punch, may as well look for the Northwest Passage on Mutton Hill. A man can never make good Punch unless he is satisfied, nay, positive, that no man breathing can make better. I can and do make good Punch, because I do nothing else; and this is my way of doing it. I retire to a solitary corner, with my ingredients ready sorted; they are as follows, and I mix them in the order they are here written: Sugar, twelve tolerable lumps; hot water, one pint; lemons, two, the juice and peel; old Jamaica rum, two gills; brandy, one gill; porter or stout, half a gill; arrack, a slight dash. I allow myself five minutes to make a bowl on the foregoing proportions, carefully stirring the mixture as I furnish the ingredients until it actually foams; and then, Kangaroos! how beautiful it is!!" If, however, for convenience, you place the matter in the hands of your domestic, I would advise

you to caution her on the importance of the office, and this could not be better effected than by using the words of the witty Dr. King:

“O Peggy, Peggy, when thou go'st to brew,
 Consider well what you're about to do;
 Be very wise—very sedately think
 That what you're going to make is—drink;
 Consider who must drink that drink, and then
 What 'tis to have the praise of honest men;
 Then future ages shall of Peggy tell,
 The nymph who spiced the brewages so well.”

Respecting the size of the cup no fixed rule can be laid down, because it must mainly depend upon the number who have to partake of it; and be it remembered that, as cups are not intended to be quaffed *ad libitum*, as did Bicias, of whom Cornelius A—— says—

“To Bicias shee it gave, and sayd,
 ‘Drink of this cup of myne.’
 He quickly quafte it, and left not
 Of licoure any sygne,”—

let *quality* prevail over *quantity*, and try to hit a happy medium between the cup of Nestor, which was so large that a young man could not carry it, and the country half-pint of our own day, which we have heard of as being so small that a string has to be tied to it to prevent it slipping down with the cider.

In order to appreciate the delicacy of a well-compounded cup, we would venture to suggest this laconic rule, “When you drink—think.” Many a good bottle has passed the first round, in the midst of conversation, without its merits being discovered. For Claret Cup see page 25.

RECIPE FOR A HUNTING-FLASK.

As to the best compound for a hunting-flask it will seldom be found that any two men perfectly agree; yet, as a rule; the man who carries the largest, and is most liberal with it to his friends, will be generally esteemed the best concocter. Some there are who prefer to all others a flask of gin into which a dozen cloves have been inserted, while others, younger in age and more fantastic in taste, swear by equal parts of gin and noyau, or of sherry and maraschino. For our own part we must admit a strong predilection for a pull at a flask containing a well-made cold punch or a dry curacoa. Then again, if we take the opinion of our huntsman, who (of course) is a *spicy* fellow, and ought to be up in such matters, he recommends a piece of dry ginger always kept in the waistcoat pocket, and does not care a *fig* for anything else. So much for difference of taste; but as we have promised a recipe, the one we venture to insert is specially dedicated to the lovers of usquebaugh, or "the crathur." It was a favorite of no less a man than Robert Burns, and one we believe not generally known; we therefore hope it will find favor with our readers, as a wind-up to our brewings.

RECIPE.

To a quart of whiskey add the rinds of two lemons, an ounce of bruised ginger, and a pound of ripe white currants stripped from their stalks. Put these ingredients into a covered vessel and let them stand for a few days, then strain carefully, and add one pound of powdered loaf sugar. This may be bottled two days after the sugar has been added.

THE MODEL BARTENDER.

He should be a man of good character, straight personal habits, good temper, cheerful, obliging, wide-awake, quick, graceful, attentive, sympathetic, yet too smart to be "worked," neither grum nor too talkative, of neat appearance and well dressed. He should study the tastes of the patrons. For instance, in mixing a cocktail most clerks make the mistake of putting in too much bitters, in which case the drink is spoiled, or rather, is unpalatable to the customer. Most men like but very little bitters. You should, in order to become proficient and popular, study all the points in the mixing of all drinks. There can be too much syrup or sugar, lemon juice or other ingredient used, in the same way as too much bitters in a cocktail. This is a profession that every man can not master. There are men who would not make a first-class bar-clerk in a lifetime. A clerk should not encourage "hangers-on," loungers, or men under the influence of drink. In fact, he should never sell or give to a man in his cups, for this feature casts the greatest odium on our business, which could be made as legitimate as any if in the hands of proper persons.

PREPARATION FOR CUSTOMERS

The first thing to be done in the morning upon opening a saloon is to look after ventilation. There is generally a very odious smell about a place that has been tightly closed during the night, and it is as unwholesome as it is disagreeable. It should be gotten rid of as soon as possible. See that you have enough fine ice prepared to serve your morning customers with drinks, and if the man on watch the night before has failed to fill his bottles, you must perform this duty at once, and place them on ice so that your customers may not have to use warm liquors. You must keep filling them up all day to supply the drain on them, and to avoid serving warm liquors. Polish up your glasses between drinks, and always be ready for customers. See to it that the place is neat and tidy; the window-panes, showcases and nickel-plating clear as crystal, and bright as new minted coins; the linen towels white as snow; the lunch fresh and inviting. A progressive clerk, and the proprietor too, for that matter, will visit other places to see what laudable innovations are being made, what new inducements are being offered. Make your own domains correspondingly or surpassingly attractive, and give the boys a right royal welcome.

DON'TS FOR YOUNG BAR- TENDERS.

Don't bring yourself into prominence before a crowd at the bar. Be polite and approachable, but let them advance to you.

Don't join in any conversation, but if it is general you may seem interested.

Don't volunteer any opinions unless your patrons express a desire, or at least a willingness to hear you.

Don't express your sentiments at all if at variance with the majority, unless very important interests are at stake.

Don't be too positive about things. You may be in error.

Don't look fiercely at people, or talk loud and harshly, but cultivate a smiling countenance and quiet, but firm tone of speech.

Don't occupy too much space, but give your colleagues behind the bar a chance.

Don't fail to put things in their places, so that you and your coworkers will know where they are when you want them.

Don't fail to get pay for all drinks.

Don't be in too great a hurry to find out what a party of gentlemen want as they approach the bar. Don't let them feel that you begrudge the space they

occupy while they talk. Sometimes placing glasses of water before them will break the ice on the subject.

Don't use a wet glass if there is a dry one to be had.

Don't forget to serve your effervescent drinks last in waiting on a party.

Don't overcharge, and don't make short change ; be exact and honest as a banker.

Don't use profane language, and do not talk your customers to death.

Don't drink your own liquor ; it is bad policy and is liable to make you "how come you so?"

Don't fail to mind your own business, and go to bed sober.

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