





THE
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OF
BEVERAGE LITERATURE



The Great American Cocktail

SINCE Dionysius blithe and young inspired old
Hellas air

And beat the muses, at their game with "vine
leaves in his hair,"

Since Wotan quaffed oblivion to Nieblungen gold,
And Thor beside the icy fjord drank thunder bolts
of old;

Since Omar in the Persian bowl forgot the fires of hell
And wondered what the vintners buy so rare as that
they sell—

What potion have the gods bestowed to lift the
thoughts afar

Like that seductive Cocktail they sell across the bar?

Perhaps it's made of whiskey and perhaps it's made
of gin;

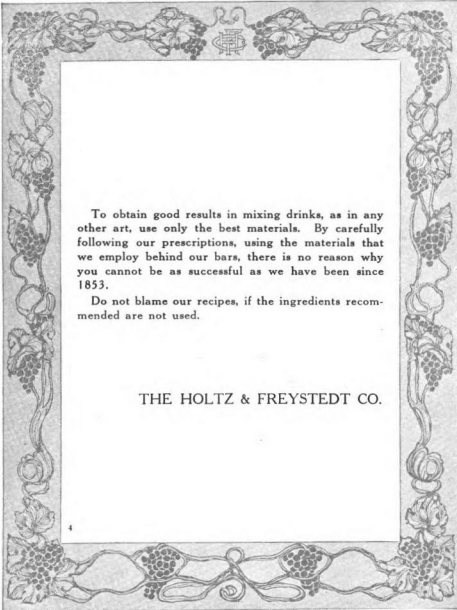
Perhaps there's orange bitters and a lemon peel within;
Perhaps it's called Martini and perhaps it's called,
again,

The name that spread Manhattan's fame among the
sons of men;

Perhaps you like it garnished with what thinking men
avoid—

The little blushing cherry that is made of celluloid;
But be these matters as they may, a "cher confrère"
you are

If you admire the Cocktail they pass across the bar.



To obtain good results in mixing drinks, as in any other art, use only the best materials. By carefully following our prescriptions, using the materials that we employ behind our bars, there is no reason why you cannot be as successful as we have been since 1853.

Do not blame our recipes, if the ingredients recommended are not used.

THE HOLTZ & FREYSTEDT CO.

My way is to begin with the beginning.

BYRON, DON JUAN I. 7.

AVALON COCKTAIL (DELMONICO'S)

Use mixing glass, put in a small
Piece of grape fruit (about the
Size of a lime), crush it, add
Three dashes of Grenadine Syrup
One half jigger of Gallatin Dry Gin
One jigger French Vermouth

Fill glass with
Cracked ice,
Shake till cold.
Strain and
Serve in
Old fashioned
Whiskey glass

BRANDY COCKTAIL

Fill mixing glass with cracked ice
Two dashes Peychaud Bitters
Two dashes Orange Bitters
One half wine glass of Rex Cognac

Add piece of
Lemon peel
Strain and
Serve in
Cocktail glass

BRIAN BOROIMHE COCKTAIL

One dash Orange Bitters
Half jigger McMorran's
Irish Whiskey
Half jigger French Vermouth

Cracked ice,
Stir well,
Strain into
Cocktail glass

BRONX DELMONICO

Put one quarter of an orange in
Mixing glass, crush it, add
One third jigger M. & R. Vermouth
Two thirds jigger Gallatin Dry Gin
Fill glass with crushed ice.

Shake till
Very cold.
Strain and
Serve in
Cocktail
Glass

Certainly this is a duty, not a sin.
JOHN WESLEY, SERMONS No. 92.

BRONX COCKTAIL

Fill large mixing glass with ice	Shake well,
Two slices of Orange	Frappe and
Half jigger Gallatin Dry Gin	Strain and
Quarter jigger French Vermouth	Serve in
Quarter jigger M. & R. Vermouth	Cocktail glass

BRONX COCKTAIL (DRY)

(Use shaker)

Fill mixing glass with ice	Shake well,
One half jigger French Vermouth	Strain,
One half jigger Gallatin Dry Gin	Serve in
Two slices orange	Cocktail
	Glass

CHAMPAGNE COCKTAIL

Into a goblet put a lump of sugar	Stir, and add
A dash of Angostura Bitters	Piece of
Small lump of ice	Twisted
Fill with Champagne	Lemon
	Peel

CLOVER LEAF (or CLOVER CLUB) COCKTAIL

Fill mixing glass with Ice	Shake,
Pony of Grenadine Syrup	Strain and
White of an Egg	Serve in
Juice of half a Lime	Wine glass
Jigger of Gallatin Dry Gin	Sprig of Mint
	Leaf on top.

'Tis as easy as lying.

HAMLET, ACT III, SC. 2.

CORONATION COCKTAIL

One third jigger Dubonnet
One third jigger French Vermouth
One third jigger Gallatin Dry Gin

Glass full of ice
Shake, strain,
Serve in
Cocktail glass

DUBONNET COCKTAIL

One half jigger Dubonnet
One half jigger Gallatin Dry Gin
Glass full of ice

Shake, strain,
Serve in
Cocktail glass

FANCY GIN COCKTAIL

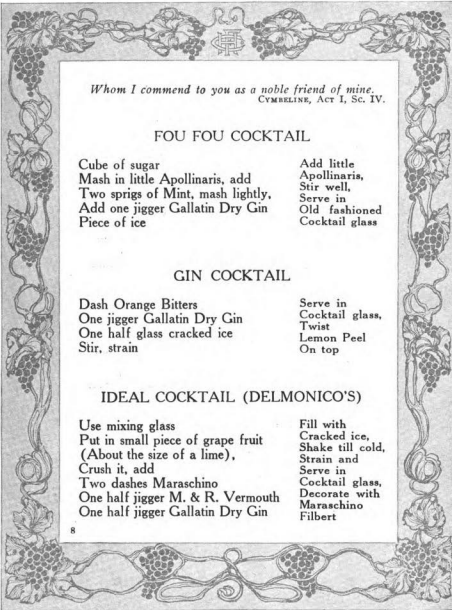
One dash White Syrup
One dash Peychaud Bitters
One dash Curacao
Jigger Gallatin Dry Gin
Glass full of ice

Shake,
Strain,
Twist Lemon
Peel,
Serve in
Cocktail glass

FAVORITE COCKTAIL

Old fashioned whiskey glass
Three dashes Peychaud Bitters
One third jigger French Vermouth
One third jigger Gallatin Dry Gin
One third jigger Dubonnet

Piece
Of
Ice,
Slice of
Orange,
Serve



Whom I commend to you as a noble friend of mine.
CYMBELINE, ACT I, Sc. IV.

FOU FOU COCKTAIL

Cube of sugar
Mash in little Apollinaris, add
Two sprigs of Mint, mash lightly.
Add one jigger Gallatin Dry Gin
Piece of ice

Add little
Apollinaris,
Stir well,
Serve in
Old fashioned
Cocktail glass

GIN COCKTAIL

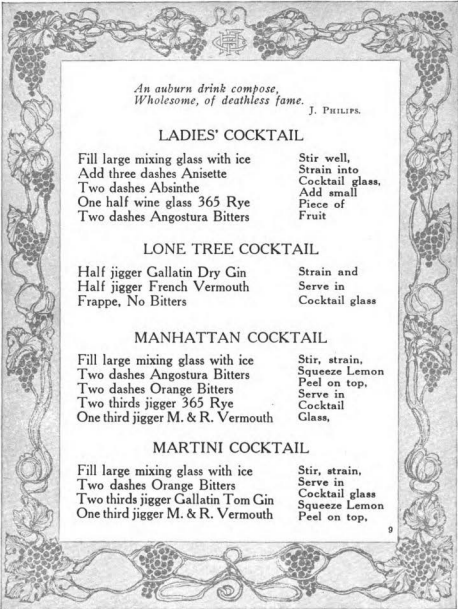
Dash Orange Bitters
One jigger Gallatin Dry Gin
One half glass cracked ice
Stir, strain

Serve in
Cocktail glass,
Twist
Lemon Peel
On top

IDEAL COCKTAIL (DELMONICO'S)

Use mixing glass
Put in small piece of grape fruit
(About the size of a lime),
Crush it, add
Two dashes Maraschino
One half jigger M. & R. Vermouth
One half jigger Gallatin Dry Gin

Fill with
Cracked ice,
Shake till cold,
Strain and
Serve in
Cocktail glass,
Decorate with
Maraschino
Filbert



*An auburn drink compose,
Wholesome, of deathless fame.*

J. PHILIPS.

LADIES' COCKTAIL

Fill large mixing glass with ice
Add three dashes Anisette
Two dashes Absinthe
One half wine glass 365 Rye
Two dashes Angostura Bitters

Stir well,
Strain into
Cocktail glass,
Add small
Piece of
Fruit

LONE TREE COCKTAIL

Half jigger Gallatin Dry Gin
Half jigger French Vermouth
Frappe, No Bitters

Strain and
Serve in
Cocktail glass

MANHATTAN COCKTAIL

Fill large mixing glass with ice
Two dashes Angostura Bitters
Two dashes Orange Bitters
Two thirds jigger 365 Rye
One third jigger M. & R. Vermouth

Stir, strain,
Squeeze Lemon
Peel on top,
Serve in
Cocktail
Glass,

MARTINI COCKTAIL

Fill large mixing glass with ice
Two dashes Orange Bitters
Two thirds jigger Gallatin Tom Gin
One third jigger M. & R. Vermouth

Stir, strain,
Serve in
Cocktail glass
Squeeze Lemon
Peel on top,

Barkis is willin'.

DICKENS, DAVID COPPERFIELD.

MARTINI COCKTAIL (VERY DRY)

Half jigger Gallatin Dry Gin	Stir, strain,
Half jigger French Vermouth	Serve in
Glass full ice,	Cocktail glass

OLD FASHIONED GIN COCKTAIL

Old fashioned tumbler	Piece of ice in
Dash Angostura Bitters	Glass, stir,
One cube sugar	Twist Lemon
Dissolve in two teaspoonfuls water	Peel, serve in
One jigger Gallatin Dry Gin	Same glass.

OLD FASHIONED WHISKEY COCKTAIL

Use an old fashioned tumbler	Stir until
Lump of sugar—dissolve in a	Well mixed,
Little water	Squeeze
Two dashes Peychaud Bitters	Lemon peel
Two dashes Orange Bitters	On top and
Sufficient ice. Add 365 Rye	Serve in
	Same glass

ORANGE COCKTAIL

Juice of one quarter of an orange	Shake,
Dash Yellow Chartreux	Strain in
Three quarter jigger	Orange peel,
Gallatin Dry Gin	Serve in
One quarter jigger	Whiskey
M. & R. Vermouth	Glass
Fill glass with broken ice,	

What man dare, I dare!

MACBETH, ACT III, SC. 4.

PALMETTO COCKTAIL

Two dashes Orange Bitters
Half jigger Santa Cruz Rum
Half jigger M. & R. Vermouth

Piece of Lemon
Peel, strain
And serve in
Cocktail glass

PERFECT COCKTAIL

Fill mixing glass with cracked ice
One third jigger Gallatin Dry Gin
One third jigger M. & R. Vermouth
One third jigger French Vermouth

Add piece of
Orange peel,
Frappe, strain
And serve in
Cocktail glass

QUEEN COCKTAIL

Fill mixing glass with cracked ice
Two thirds jigger Gallatin Dry Gin
One third jigger M. & R. Vermouth
One slice of Orange

Piece of
Pineapple,
Frappe, strain
And serve in
Cocktail glass

ROYAL SMILE COCKTAIL

Juice of half a Lime
One third jigger Gallatin Dry Gin
Two thirds jigger Apple Jack
Two dashes Grenadine

Frappe,
Strain
And serve in
Cocktail
Glass

*Exhilarate the spirit, and restore
The tone of languid nature.*

COWPER, THE TASK.

ROB ROY COCKTAIL

Half jigger M. & R. Vermouth
Half jigger Doctor's Special Scotch
One half Doctor's Special Scotch
One dash Angostura

Frappe,
Strain and
Serve in
Cocktail
Glass

SAZERAC COCKTAIL

In a large mixing glass dissolve one
Lump Sugar in
Teaspoonful of Apollinaris
One dash Peychaud Bitters
One dash Angostura Bitters
Half wine glass 365 Rye and
Piece of ice
Cool another tumbler,

Put in dash
Of Absinthe.
Stir and strain
Contents of
Mixing glass
Into it,
Squeeze a piece
Of lemon peel
On top

SURPRISE COCKTAIL

Fill mixing glass with ice
Quarter jigger M. & R. Vermouth
Quarter jigger French Vermouth
Quarter jigger Dubonnet
Quarter jigger Gallatin Dry Gin

One dash of
Absinthe,
Frappe,
Strain,
Serve in small
Bar glass

Drink, pretty creature, drink!
WORDSWORTH, THE PET LAMB.

STUDIO COCKTAIL (DELMONICO'S)

Use mixing glass, put in
Three dashes Cassis
One third jigger M. & R. Vermouth
Two thirds jigger Old Apple Jack
Shake till cold, strain and serve in
Cocktail glass

Decorate with
A small piece
Of apple, the
Size and shape
Of a cherry
(Use potato
Scoop for
The purpose)

TURF COCKTAIL

Fill mixing glass with ice
Two dashes Absinthe
Two dashes Maraschino
Two dashes Orange Bitters
One dash Angostura Bitters
Half jigger M. & R. Vermouth
Half jigger Gallatin Dry Gin

Stir,
Strain
Into
Cocktail
Glass
With
Olive,
Serve

VERMOUTH COCKTAIL

One dash Angostura Bitters
One dash Orange Bitters
One jigger M. & R. Vermouth

Stir and strain,
Serve in
Cocktail glass

THE H. P. W. COCKTAIL

Half jigger M. & R. Vermouth
Half jigger Gallatin Tom Gin
Frappe, strain into whiskey glass

Squeeze
Orange Peel
And drop in
Glass

Then me thought I heard a mellow sound.
TENNYSON, VISION OF SIN.

WIDOW'S DREAM COCKTAIL

Put one half jigger of Benedictine	Fill up
Into cocktail glass	With milk
Break a fresh, ice cold egg into it	And cream

ZAZA COCKTAIL

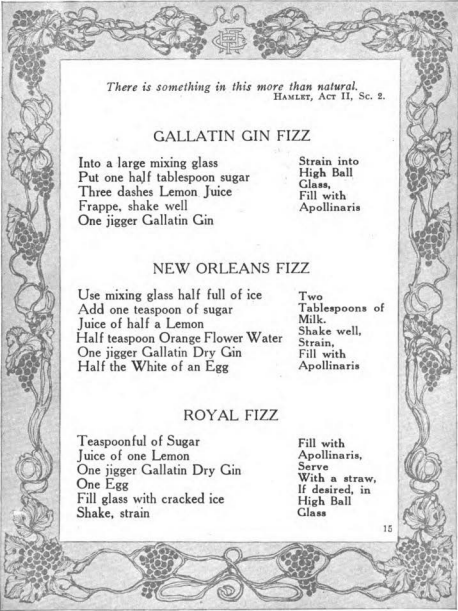
One half jigger Gallatin Dry Gin	Stir, strain,
One half jigger Dubonnet	Serve in
Fill glass with ice, stir, strain,	Cocktail glass

GALLATIN RICKEY

Squeeze one half Lime in glass	Fill glass with
Drop squeezed Lime in glass	Apollinaris,
Lump of ice	Stir and
Tablespoon Raspberry Syrup	Serve in
One jigger Gallatin Dry Gin	High Ball
	Glass

GALLATIN GLORY FIZZ

Squeeze one half Lime in glass	Shake, strain in
Lump of ice	Glass, add
Tablespoon Raspberry Syrup	Apollinaris,
White of an Egg	Serve in
One jigger Gallatin Dry Gin	High Ball
	Glass



There is something in this more than natural.
HAMLET, ACT II, Sc. 2.

GALLATIN GIN FIZZ

Into a large mixing glass
Put one half tablespoon sugar
Three dashes Lemon Juice
Frappe, shake well
One jigger Gallatin Gin

Strain into
High Ball
Glass,
Fill with
Apollinaris

NEW ORLEANS FIZZ

Use mixing glass half full of ice
Add one teaspoon of sugar
Juice of half a Lemon
Half teaspoon Orange Flower Water
One jigger Gallatin Dry Gin
Half the White of an Egg

Two
Tablespoons of
Milk.
Shake well,
Strain,
Fill with
Apollinaris

ROYAL FIZZ

Teaspoonful of Sugar
Juice of one Lemon
One jigger Gallatin Dry Gin
One Egg
Fill glass with cracked ice
Shake, strain

Fill with
Apollinaris,
Serve
With a straw,
If desired, in
High Ball
Glass

Can you eat roots and drink cold water?
TIMON OF ATHENS, ACT V, SC. 1.

SILVER FIZZ

Juice of one Lemon
Spoonful of Sugar
White of one Egg
One half jigger Gallatin Dry Gin
Fill glass with cracked ice

Shake, strain,
Fill glass with
Apollinaris,
Serve in
High Ball
Glass

SLOE GIN FIZZ

Into mixing glass half full of ice
Put three dashes of Lemon Juice
Half tablespoon of Sugar
Half wine glass of Gallatin Sloe Gin

Strain into
High Ball
Glass,
Fill with
Apollinaris

GIN AND TANSY

(The old fashioned tonic)

Steep a bunch of tansy in a jug
Of Melcher's Schiedam Gin

Serve in
Half wine glass

GIN HIGH BALL

Piece of ice in glass
One jigger Gallatin Dry Gin
Fill glass with Apollinaris

Serve in
High Ball
Glass

Divine, nectareous juice.

POPE, ODYSSEY IX.

HIGH BALL

Place a cube of ice in a large glass
A measure of 365 Rye
For Scotch High Ball
Substitute Doctor's Special

Fill
With
Apollinaris

MANHATTAN BRACER

Use a mixing glass with cracked ice
The White of one Egg
One half wine glass
M. & R. Vermouth

One quarter
Wine glass
Green Absinthe
Serve in
Whiskey glass

GRENADINE COOLER

Use a large glass
With one large cube of ice
The juice of one Lime
One half wine glass of
Grenadine Syrup

Fill glass with
Apollinaris,
Stir well,
Serve in
High Ball
Glass

OLD FASHIONED TOM COLLINS

One bottle Club Soda
One jigger Gallatin Dry Gin
One spoonful of powdered Sugar
One half of a Lemon

Stir,
Serve in
Large
Glass
With ice

*When taken
To be well shaken.*

COLMAN, THE NEWCASTLE APOTHECARY.

PEACH DELIGHT

Place one whole peeled Peach
Into tulip shaped glass
Add a little of the syrup to it,
If canned, follow with
Split of Champagne

Serve
Very
Cold

REMSON COOLER

Use a large glass
One large cube of ice
Rind of whole Lemon in one string
One half wine glass of
Gallatin Tom Gin

Fill
Glass with
Apollinaris,
Serve in
Large
Glass

TIP-TOP COOLER

Use a large glass with
One large cube of ice
One piece of Loaf Sugar
Saturated with Orange Bitters
Split of Champagne

Fill with
Apollinaris
And stir well,
Serve in
Large
Glass

DOCTOR'S SPECIAL TODDY

Mash small piece Cube Sugar
Add few drops Lime Juice
Little Apollinaris

Add
Doctor's
Special

Will you drink anything before you eat?

CONGREVE, WAY OF THE WORLD, ACT III, SC. 16.

NEXT MORNING SUISSÉS

Fill large mixing glass with ice
Add the white of one Egg
Equal proportions of
Green Absinthe, Anisette and
Rex Cognac

Strain
Into
Thin
Glass,
Fill with
Apollinaris

GIN WHITE LION

Use half large glass full ice
Teaspoonful Powdered Sugar
Juice of one half Lime or Lemon
One jigger Gallatin Dry Gin
Three dashes Curacao
Three dashes Raspberry Syrup

Shake,
Strain,
Serve
In
Large
Glass

WARD EIGHT

Take juice of one Lemon
One tablespoonful of Sugar
One tablespoonful Grenadine Syrup
Mix the Lemon, Sugar and
Grenadine Syrup well
Then add half glass of 365 Rye
And add Apollinaris

Strain
Into
A
Goblet
With
Ice
Add
Fruit

He calls for something bitter, something sour.

POPE, IMITATIONS OF HORACE II. 2.

BRANDY SOUR

Into a large glass put
One teaspoonful of Sugar
With enough Apollinaris to dissolve
Add juice of half a Lemon
Half wine glass of Rex Cognac

Fill glass with
Fine ice, stir 'til
Well mixed,
Strain into a
Large
Wine glass

GIN SOUR

Into a large glass put
Half a tablespoon of Sugar
Dissolve with 3 dashes Lemon Juice
One dash Lime Juice
One dash Apollinaris
Three quarters wine glass shaved ice
Half wine glass Gallatin Tom Gin

Stir well,
Strain
Into large
Wine glass,
Fill with
Apollinaris and
Dress with
Fruit

WHISKEY SOUR

Into a large glass put
One and one half tablespoon Sugar
With enough Apollinaris to dissolve
Add juice of half a Lemon
Half wine glass of 365 Rye
Or Blue Grass Bourbon Whiskey

Fill glass with
Fine ice,
Stir until
Well mixed,
Strain into a
Large
Wine glass

I'll be with you in the squeezing of a lemon.
GOLDSMITH, SEE STOOPS TO CONQUER, ACT I.

JUNE ROSE

Juice of one Orange
Juice of half a Lime
Juice of half a Lemon
One half jigger Raspberry Syrup
One half jigger Gallatin Dry Gin

Fill with ice,
Shake,
Strain,
Fill glass with
Apollinaris
And serve

GIN CRUSTA

Peel half a Lemon in long strip
Place in glass
One half glass fine ice
One dash of Angostura Bitters
Juice of half a Lemon
One dash Maraschino
Half wine glass Gallatin Dry Gin

Serve
In
High
Ball
Glass

ABSINTHE FRAPPE

Fill mixing glass with fine ice
Add one teaspoonful of Gum Syrup
One half wine glass of Absinthe
Shake well until outside of
Glass is frosted

Strain into
Thin glass and
Fill up with
Apollinaris,
Serve in
High Ball
Glass

*And he that strives to touche a starre
Oft tumbles at a strawe.*

SPENSER, FAERIE QUEENE.

GIN JULEP

One half tablespoon Sugar	Stir,
Three sprigs Mint	Serve
One half glass fine ice	In
Half wine glass Gallatin Dry Gin	Large
	Glass

HOLTZ'S MINT JULEP

Cube Sugar	Trim
Three pieces fresh Mint	With
Crushed in bottom of glass	Mint and
Add water; fill glass with fine ice	Fruit,
One jigger 365 Rye Whiskey	Serve in
Three dashes Medford Rum	Large
	Glass

KENTUCKY MINT JULEP

(In a silver cup)

One lump Sugar thoroughly	Inhale
Dissolved in water	The
Fill the cup with finely chopped ice	Fragrant
Three quarters of wineglassful	Mint
Keller's Bourbon Whiskey	And
Stir until outside of cup is covered	Swallow
With frost, then stick Mints, stems	The
Downward, leaving a thick	Julep.
Covering of leaves at top of cup	Serve
	In
	Large
	Glass

Some sweet oblivious antidote.
MACBETH, ACT V, SC. 3.

WHISKEY JULEP

Put in tall punch glass a
Large spoonful Syrup
Three pieces twisted Lemon Peel
Three sprigs Mint
Fill glass with fine ice
Half wine glass 365 Rye
Half wine glass Apollinaris

Stir but do not
Bruise mint as
It will give
Sufficient flavor
Without,
Dress with
Sprigs of mint
Fruits, serve in
Large glass

GIN DAISY

Juice of one Lemon
One half jigger Gallatin Dry Gin
One half jigger Raspberry Syrup
Glass full fine ice

Shake, strain,
Fill with
Apollinaris,
Serve in
High Ball glass

GIN SANGAREE

One teaspoonful Sugar
Three quarters jigger
Gallatin Tom Gin
One quarter jigger old Port Wine

Glass full ice,
Shake, strain,
Serve in
Wine glass

PORT OR SHERRY SANGAREE

Use large mixing glass
Half filled with ice
Add one teaspoonful of Sugar
One large glass of
Old Port or Topaz Sherry

Stir well,
Strain into
Stem glass,
Grate
Nutmeg
On top

*Preserving the sweetness of proportion and expressing
itself beyond expression.*

B. JOHNSON, MASQUE OF HYMEN.

SHERRY AND EGG

Pour just enough Topaz Sherry
Into a whiskey glass
To prevent the Egg from sticking
Then break a fresh,
Ice cold Egg into it

Fill with
Topaz
Sherry,
Serve in
Whiskey
Glass

SHERRY COBBLER

Use large glass half full of ice
Dash of Apollinaris
Add one tablespoonful of Sugar
Lemon peel
Wine glass of Topaz Sherry

Dress with
Fruits and
Serve with
Straws.
Serve in
Large glass

MAMIE TAYLOR

Into a large glass
Squeeze the juice of two Limes
One half wine glass of
Doctor's Special Scotch Whiskey
And a bottle of Ginger Ale

Put in a
Cube of
Ice,
Serve in
High Ball
Glass

CHAMPAGNE VELVET

Fill large goblet with
Equal proportions of
Champagne and Porter, both cold

Stir
Slowly

What stuff will please you next, the Lord can tell.
DRYDEN.

SHANDY GAFF

Fill large glass	Both
Half Ale and half Ginger Ale	Cold

GIN SMASH

One teaspoonful Sugar	Glass half full
Two sprigs Mint	Cracked ice,
Dissolve with a little water	Stir, serve in
One jigger Gallatin Dry Gin	Old fashioned
	Cocktail glass

GIN TODDY

One half teaspoonful Sugar	Stir well,
Dissolved in a little water	Serve in
Lump of ice	Old fashioned
Half wine glass Gallatin Dry Gin	Cocktail
	Glass

HOT GIN TODDY

One half teaspoonful Sugar	Stir,
Dissolve in a little hot water	Grate
One jigger of	Nutmeg,
Melcher's Schiedam Gin	Serve in
	Wine glass



A modern ecstasy.

MACBETH, ACT IV, SC. 3.

HOT SPICED GIN

Lump of Sugar
One half teaspoonful mixed Allspice
Dissolve in a little hot water
Add one jigger
Melcher's Schiedam Gin

Fill with
Hot water,
Stir,
Grate nutmeg,
Serve in
Wine glass

EGG NOGG

Use large glass half full of ice
Add one Fresh Egg
One half teaspoonful of Sugar
One eighth wine glass Jamaica Rum
One quarter wine glass Rex Cognac
Fill up with rich Milk

Shake until
Thoroughly
Mixed,
Strain into
Tall thin glass,
Grate nutmeg
On top

POUSSE CAFE

One part Raspberry Syrup
One part Maraschino
One part Orange Curacao
One part Chartreux Yellow
One part Chartreux Green
One part Rex Cognac

Pour slowly
Into
Tapered
Glass
In the
Rotation
Stated

THE STINGER

One half jigger
Creme de Menthe (white)
One half jigger Rex Cognac

Frappé,
Serve in
Cocktail glass

Which is not amiss to cool a man's stomach this hot weather.

HENRY IV, ACT IV, Sc. 10.

SILVER BLOSSOM

Juice of half a Lime
White of an Egg
Half jigger French Vermouth
Half jigger Gallatin Dry Gin

Frappe,
Serve
In
Cocktail
Glass

JUNE DAISY

Use large glass
Teaspoonful of Sugar
One quarter jigger Rasp'y Syrup
Juice of half a Lemon
Juice of half an Orange
Juice of half a Lime
Three quarters jigger
Gallatin Dry Gin

Fill glass with
Fine ice,
Shake,
Fill glass with
Ginger Ale,
Stir,
Serve in
Large glass

TEA PUNCH

Into a bowl
Surrounded by quantity of ice
Pour one cup of strong Tea
Juice of two Lemons
One teaspoonful of Sugar
One half wine glass of Rex Cognac
One pony of Curacao
One pony of Medford Rum
One quart of Champagne

Add
Apollinaris,
A
Quart
Or
More,
According
To
Taste

Seasoned life of man preserved and stored up.
MILTON, AREOPAGITICA.

CHAMPAGNE OR CLARET PUNCH

Into a large punch bowl pour
Four pints of Champagne or Claret
One jigger of Curacao
One jigger of Topaz Sherry
Quarter pint of Rex Cognac
Two jiggers of Raspberry Syrup
Four Oranges, sliced
Three Lemons, sliced
Three pints of Apollinaris

Sweeten with
Powdered
Sugar,
Place
Quantity of ice
Around bowl,
Let stand until
Thoroughly
Cold,
Serve in
Glass cups

CLARET CUP

Fill a glass pitcher with cracked ice
Add one pony of Rex Cognac
One pony of Curacao
The juice of one Lime
Drop whole of Lime into pitcher
One tablespoonful of Sugar
One pint of Medoc Claret
One pint of Topaz Sherry
One pint of Apollinaris

Mix
Well,
Add
Rind
Of
Cucumber
And
Dress
With
Fruit

CLARET PUNCH

Into large glass put
A teaspoonful of Sugar
One slice of Lemon
Two slices of Orange
Fill glass with fine ice
Pour in Medoc Claret

Shake
Well,
Dress with
Fruit
And serve
With straws
In glass cup

Now let thy friendly hand put strength to't.
KING LEAR, ACT IV, Sc. 6.

GIN PUNCH

One tablespoon Raspberry Syrup
One tablespoon Powdered Sugar
One and one half glass
Gallatin Dry Gin
Four dashes Lemon juice
One slice Orange
Two dashes Maraschino

Ice,
Shake
Well,
Garnish
With
Fruit,
Serve in
Glass cup

KIRSCHWASSER PUNCH

Into a large glass half full of ice
Put two dashes Lemon Juice
One half teaspoonful of Sugar
Three dashes Yellow Chartreux
One dash Apollinaris
One jigger Kirschwasser

Stir well, and
Fill up with ice,
Trim with fruit
And serve
With straws.
Serve in
Wine glass

LOVING CUP

Use a large pitcher
Two tablespoonfuls Powdered Sugar
One quart of Apollinaris
One half wine glass of Rex Cognac
One pony of Curacao
Dissolve this well
Add cubes of ice

Add
One Quart
Of Medoc
Claret,
Ornament with
Fruits and
Small bunch of
Mint

*A graceful mixture forms
Of tart and sweet.*

J. PHILIPS.

MILK PUNCH

Into a large glass half full of ice
Put one tablespoonful of Sugar
One half jigger of 365 Rye
One half jigger Medford Rum
Fill up with Milk

Shake well,
Strain into
Tall glass,
Grate
Nutmeg
On top

MOSELLE CUP

One quarter pound Cube Sugar
Dissolved in one bottle Apollinaris
Four bottles Graacher
One bottle Louis Roederer
One half wineglassful Rex Cognac
One half wineglassful of
Yellow Chartreux

Decorate
With
Fruits,
Serve when
Sufficiently
Cooled,
In Wine
Glasses

MAY WINE A LA HOLTZ

Soak one half package Waldmeister
Six hours in one bottle Graacher
Strain and pour into
Twelve bottles Graacher
One bottle Louis Roederer
One half wineglassful
Yellow Chartreux
One half wineglassful Rex Cognac
Add one quarter pound
Cube Sugar dissolved in
One bottle Apollinaris

Decorate
With
Strawberries
And
Fresh
Waldmeister,
When
sufficiently
Cooled
Serve
In
Wine
Glasses

*Wines though deep yet clear;
Though gentle, yet not dull;
Strong without rage; without o'erflowing, full.*
SIR JOHN DENHAM, COOPER'S HILL.

PEACH PUNCH

Into a large glass
Drop a whole Peach
If not in season use canned Peaches
Add a little of the juice
In place of Sugar
Add one half wine glass
365 Rye Whiskey

Fill glass with
Cracked ice,
Add
Apollinaris,
Stir well and
Ornament with
Fruit. Serve in
Wine glasses

RHINE WINE CUP

Into a large glass pitcher
Put a large piece of ice
One quart of Niersteiner Riesling
One half wine glass of Curacao
One half wine glass of Rex Cognac
One Orange sliced
One Lemon sliced
One quart of Apollinaris

Stir
Well,
Decorate
With
Mint
And
Serve
In
Glass
Cups

ST. CROIX RUM PUNCH

Use a large glass
The juice of one Lemon
One tablespoonful of Sugar
Add a little Apollinaris
And dissolve well
One half wine glass St. Croix Rum

Fill with
Shaved ice,
Mix well and
Ornament with
Fruits,
Serve in
Glass cup

When they are thirsty, fools would fain have drink.
LOVE'S LABOR LOST, ACT V, SC. 2.

CALIFORNIA LEMONADE

Use a mixing glass	Shake
Tablespoonful of Sugar	Well,
Juice of one whole Lime	Strain
And juice of one whole Orange	Into
Fill mixing glass with cracked ice	Large
Add one half wine glass of	Glass
365 Rye Whiskey	And
One dash of Grenadine Syrup	Fill
	With
	Apollinaris

LOOP-THE-LOOP LEMONADE

Use mixing glass	Shake
One Lime	Well and
Tablespoonful of Powdered Sugar	Strain
Muddle well	Into a
Fill glass with cracked ice	Large glass.
One pony Dubonnet	Fill the glass
One pony Gallatin Sloe Gin	With
	Apollinaris

MODERN LEMONADE

A whole Lemon, cut into quarters	Shake
Sprinkle with Powdered Sugar	Well,
Muddle well	Strain into a
One pony of Topaz Sherry	Large
One pony of Gallatin Sloe Gin	Glass
Put into a mixing glass with	And fill the
Cracked ice	Glass with
	Apollinaris

Whose liquid murmur heard, new thirst excites.
MILTON, PARADISE LOST III.

POLLY LEMONADE

Fill mixing glass	Stir
Two thirds full of fine ice	Well,
Add one tablespoonful of Sugar	Strain into
The juice of one Lemon	Lemonade
One split of Apollinaris	Glass
	With fruit

SOUTHERN LEMONADE

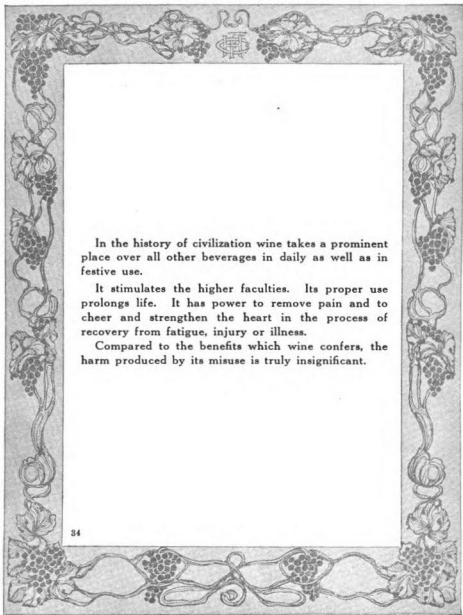
Use a mixing glass	Shake
Filled with cracked ice	Well,
Juice of one Lemon	Strain
One tablespoonful Powdered Sugar	Into
The white of one Egg	A
Half wine glass of	Large
Melcher's Schiedam Gin	Glass
Dash of Creme de Vanilla	And
Two dashes Orange Flower Water	Fill
	With
	Apollinaris

GRAPE JUICE HIGH BALL

Use an eight or ten ounce glass	Sugar
In which place the Grape Juice	May be
Add a lump or two of ice	Added
And fill with Apollinaris	If
	Desired

HORSE'S NECK

Peel a whole Lemon	Add
In one long string	Piece of ice,
And place peel in a large glass	Fill up
So that one end hangs over the edge	With
	Ginger Ale



In the history of civilization wine takes a prominent place over all other beverages in daily as well as in festive use.

It stimulates the higher faculties. Its proper use prolongs life. It has power to remove pain and to cheer and strengthen the heart in the process of recovery from fatigue, injury or illness.

Compared to the benefits which wine confers, the harm produced by its misuse is truly insignificant.



The Holtz & Freystedt Co.

IMPORTERS

and Wholesale Wine and Liquor Merchants

(Established 1853)

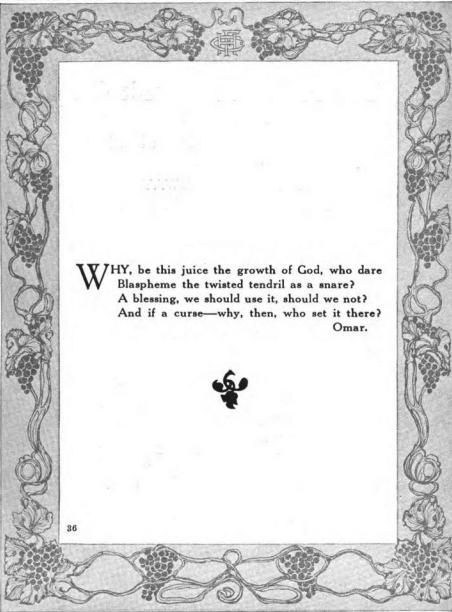
365 to 369 BROADWAY
and 66 to 68 FRANKLIN STREET
NEW YORK

Carl Jos. Hoch, Neustadt	Rhine Wines
C. F. Eccardt & Co., Kreuznach	Rhine Wines
Adam Goebel Söhne, Bingen	Rhine Wines
Haussmann, Jr., Traben	Moselle Wines
Hugo Garenfeld, Trier	Moselle Wines
Fritz Orth, Trier	Moselle Wines
P. J. de Tenet and Ed. de Georges, Bordeaux	Clarets
H. Thomson & Fils, Bordeaux	Clarets
A. Passier, Beaune	Burgundies
Bodegas Riojanas, Cenicero (Rioja Alta)	Spanish Wines
Pascal Combeau & Co.	Cognac
P. Melchers, Schiedam	Genever Gin
Rob't McNish & Co., Glasgow	
Doctor's Special Scotch Whiskey	
Rob't McNish & Co., Glasgow	
King Edward Pinch Scotch Whiskey	
Patrick McMorran, Dublin	Irish Whiskey
Lübecker Conserven-Fabrik, Lübeck	Preserves
Louis Roederer	Champagne

Telephones:

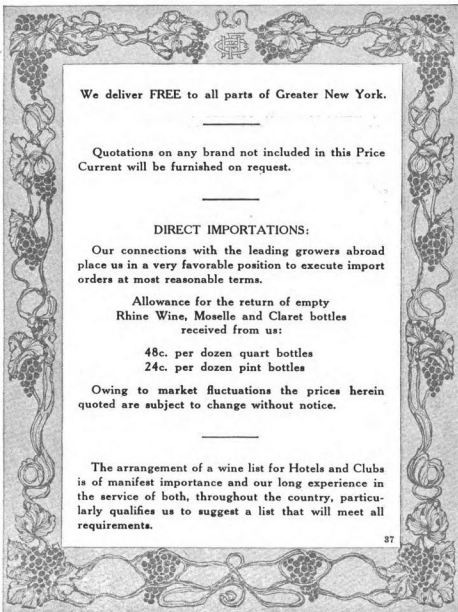
5520, 5521, 5522, 5523, 5484 Franklin

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WHY, be this juice the growth of God, who dare
BlaspHEME the twisted tendril as a snare?
A blessing, we should use it, should we not?
And if a curse—why, then, who set it there?
Omar.





We deliver FREE to all parts of Greater New York.

Quotations on any brand not included in this Price Current will be furnished on request.

DIRECT IMPORTATIONS:

Our connections with the leading growers abroad place us in a very favorable position to execute import orders at most reasonable terms.

Allowance for the return of empty
Rhine Wine, Moselle and Claret bottles
received from us:

48c. per dozen quart bottles

24c. per dozen pint bottles

Owing to market fluctuations the prices herein quoted are subject to change without notice.

The arrangement of a wine list for Hotels and Clubs is of manifest importance and our long experience in the service of both, throughout the country, particularly qualifies us to suggest a list that will meet all requirements.



A FEW USEFUL HINTS ABOUT WINE.

KEEPING OF BOTTLED WINE. All Rhine and Moselle Wines, Bordeaux and Burgundies as well as Champagnes, should be kept in an evenly cool place (cellar preferred), laid on their sides, so that the wine touches the corks. The bottles should never be kept standing, for, if not kept moist by contact with the wine, the corks are apt to shrink, the bottles will become leaky, and the wine, by the admission of air, will spoil. Bad storage, radical changes in temperature and exposure to atmospheric influences are injurious, above all to delicate Clarets and Burgundies. Extreme heat causes renewal of fermentation; cold deadens both flavor and bouquet.

The best temperature for Rhine and Moselle Wines is from 50 to 55°. Claret and Burgundies may be kept in a little higher temperature, but no wine should be subject to a colder temperature than 40°. Avoid keeping wine in a frequently changing temperature. Beware of frost entering the cellar in the winter by open windows.

SERVING OF WINE. The temperature of Claret and Burgundy when served should be that of the dining-room. Chablis and Sauterne chilled, Rhine and Moselle Wines about 40°, Champagne about 32°. No ice should ever touch wine.

SEDIMENT IN BOTTLES. Old Château Wines and Burgundies, as well as White Wines, will often show considerable sediment, which either settles in a muddy form at the bottom or floats in fine specks. This is no detriment to the wine, except as regards looks, and in a way is a proof that it has been bottled quite a time. In such cases it is advisable, just before serving, to uncork the bottles, replace the corks loosely, and let the wine stand for from half an hour, in the case of White Wines containing fine floating specks, to three or four hours, in the case of old Château Wines and Burgundies in which considerable muddy deposit exists. Then pour the wine carefully, avoiding all shaking up of the sediment which has settled at the bottom, or have the wine carefully decanted.



WHEN TO SERVE BEVERAGES

HORS D'OEUVRES

Dry Pale Sherry, Cocktail or Dubonnet.

WITH OYSTERS

Rhine Wine, Moselle, Dry Sauterne, Chablis—cool.

WITH SOUP

Sherry or Madeira—cool.

WITH FISH

Sauternes, Chablis, Rhine Wine, Moselle—cool.

WITH ENTREES

Claret—temperature of room.

WITH ROAST

Claret or Burgundy—temperature of room.

WITH GAME

Champagne—cool. High class Burgundy or Claret—temperature of room.

WITH PASTRY

Madeira—cool.

WITH CHEESE

Port—temperature of room.

WITH FRUIT

Tokay or Malaga—temperature of room.

WITH COFFEE

Cognac or Liqueur—temperature of room.

It should be noted that fine Claret has not the same softness and character if taken after sweets or fruit, its proper place being with the roast or game, or even with the entrees.

"A pint of wine and good day to the bottle."

MOSELLE WINES

Bottled in Our Vaults

From HAUSSMANN, JR., Traben }
HUGO GARENFELD, Trier } on Moselle,
FRITZ ORTH, Trier }
and Other Growers.

The houses from whom we receive our Moselle Wines deal **EXCLUSIVELY** in wines grown in the Moselle region, and are, therefore, in a most favorable position as regards the shipping of pure and high grade wines at most **REASONABLE PRICES.**

	One Dozen 1/1 Bottles
Obermosel	\$6.00
Kinheimer	6.50
Trabener	6.50
Winner	6.75
Graacher	7.00
Zeltinger	7.50
Piesporter	8.25
Brauneberger	9.50
Moselblümchen	10.00

\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.

For quotations on lots of 100 bottles and by the cask (400 bottles), see Special List.

"Wine kept open all night is not worth a mite."

MOSELLE WINES

Imported in Cases—Best Vintages

From HAUSSMANN, JR., Traben }
 HUGO GARENFELD, Trier } on Moselle,
 FRITZ ORTH, Trier }
 and Other Growers.

	One Dozen 1/1 Bottles
Zeltinger Schlossberger	\$10.50
Ohligsberger	11.50
Erdener Treppchen	12.00
Erdener Riesling	12.50
Josephshöfer	13.00
Berncastler Doctor	13.00
Trabener Geispfad Auslese	13.50
Trarbacher Schlossberger	14.00
Piesporter Goldtröpfchen	14.00
Wintricher Geierslay	16.00
Piesporter Ausbruch	16.00
Maximiner Grunhäuser Herrenberger	16.00
Zeltinger Schlossberger Seminar Vorlese.....	18.00
Piesporter Hohlweid	18.00
Zeltinger Kirchlay	21.00
Scharzhofberger Auslese	22.00
Berncastler Doctor Vorlese	24.00
Josephshöfer Ausbruch	26.00

\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.
 5% Discount on 5-case Lots.
 10% " " " 10. " "

SPARKLING MOSELLE

From DEINHARD & Co., Coblenz.

Sparkling Berncastler, Selected Cuvée,

Per case 12/1 bots....	\$27.00	Bottle....	\$2.35
" " 24/2 "	29.00	"	1.25

"Bad wine is the guest's horror and the host's disgrace."

RHINE WINES

Bottled in Our Vaults

FROM CARL JOS. HOCH, Neustadt,
C. F. ECCARDT & Co., Kreuznach,
ADAM GOEBEL SÖHNE, Bingen,
and Other Growers.

	One Dozen 1/1 Bottles
Binger	\$6.00
Roxheimer	6.50
Laubenheimer	7.00
Niersteiner	7.00
Deidesheimer	7.50
Dürkheimer	8.00
Niersteiner Riesling	8.50
Hochheimer	9.00
Winzenheimer Berg	9.50
Forster Riesling	11.00
Rüdesheimer	12.00

\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.

Affenthaler (red)	\$6.50
Königsbacher	7.50
Ingelheimer	8.00

\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.

For quotations on lots of 100 bottles and by
the cask (400 bottles), see Special List.

"A home without wine, a home without woman, a purse without money, are three deadly plagues."

RHINE WINES

Imported in Cases—Of the Best Vintages

From CARL JOS. HOCH, Neustadt,
C. F. ECCARDT & Co., Kreuznach,
ADAM GOEBEL SÖHNE, Bingen,
and Other Growers.

	Per Case 1/1 Bottles
Dürkheimer Feuerberg	\$9.50
Neustadter Vogelsang	12.00
Hochheimer Auslese	13.00
Liebfraumilch	13.00
Rüdesheimer Berg	15.00
Deidesheimer Nonnenstück	15.00
Johannisberg Claus	15.00
Blume der Nahe	15.00
Scharlachberg Riesling	15.00
Rauenthaler Auslese	16.00
Steinwein in Bocksbeutel, Auslese.....	16.00
Liebfraumilch Ausbruch	17.50
Marcobrunner	19.00
Forster Jesuitengarten	21.00
Deidesheimer Vogelsang	22.00
Eltwiller Sonnenberg	25.00
Deidesheimer Kieselberg	30.00
Forster Kirchenstück, Beeren-Auslese.....	80.00

RED

Ober-Ingelheimer	11.00
Assmannshäuser	12.00
Assmannshäuser Auslese	16.00
Sparkling Assmannshäuser	27.00

\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.

5% Discount on 5-case Lots.
10% " " 10- " "

This wine should be eaten, it is too good to be drunk.

SWIFT, POLITE CONVERSATIONS II.

HIGHEST GRADE RHINE WINES

Finest Selections

	Per Dozen 1/1 Bottles	Per Bottle
1911 Marcobrunner	\$19.00	\$1.90
1911 Forster Jesuitengarten.....	21.00	2.10
1904 Eltwiller Sonnenberg	25.00	2.50
1911 Johannisberg Cabinet, (to arrive Spring 1914)	30.00	
1905 Johannisberg Cabinet, Green Seal	32.00	3.20
1904 Steinberger Cabinet, Feinste Auslese..	40.00	4.00
1905 Johannisberg Cabinet, Orange Seal	45.00	4.50
1895 Johannisberg Cabinet, Violet Seal	55.00	5.50
1895 Johannisberg Cabinet, White Seal	60.00	6.00
1908 Forster Kirchenstück, Feinste Beeren-Auslese	80.00	8.00

"Love stole its purple light from the wine cup."

BORDEAUX WINES

Bottled in Our Vaults
From P. J. DE TENET, ED. DE GEORGES,
H. THOMPSON & FILS, Bordeaux,
and Other Growers.

	One Dozen 1/1 Bottles
Fronsac	\$4.50
St. Estèphe	4.75
Pauillac	5.25
St. Emilion	5.75
Médoc	6.00
St. Julien	6.00
Margaux	6.50
Margaux Médoc	6.75
Latour	7.25
St. Julien Supérieur	8.00
Larose	8.50
Léoville	10.00

WHITE

Barsac	\$7.00
Sauternes	7.00
Haut Sauternes	10.00
Haut Barsac (imported in cases).....	12.50

\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.

For quotations on lots of 100 bottles and by
the cask (300 bottles), see Special List.

BORDEAUX WINES

Imported in Cases.

	One Doz. 1/1 Bottles
St. Julien	\$7.50
La Rose	9.50
Château Pontet Canet.....	12.00

\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.

5% Discount on 5-case Lots.

10% " " 10- " "

Your honor's claret is good enough for me.

SWIFT, POLITE CONVERSATIONS II.

FRENCH CHATEAU WINES

Bottled at the Château.

No Château-Bottled Wines Are Genuine Unless Cork Bears Name of Château and Vintage.

	Per Case 1/1 Bottles	Bottle
1903 Château Montrose	\$11.00	\$1.10
1910 Château Gruaud-Larose		
Baron Sarget	11.00	1.10
Château Pontet Canet	12.00	1.20
1905 Château Cos d'Estournel.....	12.00	
1902 Château Haut Brion	13.00	1.30
1905 Château d'Issan	15.00	
1899 Château Margaux	18.00	
1908 Château Mouton Rothschild....	18.00	
1904 Château Lafite	20.00	

WHITE

Château Camarsac	10.50	
Château Olivier (Dry)	12.00	
1904 Château Suiduirant	18.00	
1904 Château Latour Blanche.....	18.00	
1905 Château Vigneau	20.00	
1893 Château d'Yquem		
(Lur Saluces)	35.00	
1911 Château d'Yquem (Lur Sa-		
luces) (to arrive		
spring 1914).....	27.00	

SPANISH WINES

From BODEGAS RIOJANAS, Cenicero (Rioja Alta)

	1 Dozen 1/1 Bots.	1 Dozen 1/2 Bots.
Mesa	\$4.50	\$5.50
Clarete	5.00	6.00
Fino	5.00	6.00

5% Discount on 5-case Lots.
10% " " 10. " "

"Quarrels in matrimony and olives with wine give a relish."

BURGUNDY WINES

From A. PASSIER, Beaune
Imported in Cases—Best Vintages.

	Per Case of 1/1 Bots.		Per Case of 1/1 Bots.
Mâcon	\$10.50	Chambertin	\$21.00
Beaujolais	11.50	Romanée	23.00
Beaune	12.00	Clos Vougeot.....	25.00
Pommard	13.00	Chablis (white)....	11.00
Nuits	16.00	Chablis Moutonne (white)	17.00

5% Discount on 5-case Lots.
10% " " 10 " "

SPARKLING BURGUNDY WINES

RED

	Bottle	Per Case 12/1 Bots.	Per Case 24/2 Bots.
Volnay, Rosé		\$27.00	\$29.00
Red Cap	\$2.45	28.00	30.00
Pommard		27.00	29.00
Chambertin		30.00	32.00
Sparkling Saumur (white)		27.00	29.00

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*Come, come: good wine is a good familiar
 Creature, if it be well used; exclaim no more against it.*
 OTHELLO, ACT II, SCENE 3.

HUNGARIAN WINES

WHITE

	Per Case of 12/1 Bottles
Balatonmelléki	\$9.00
Ermelléki	9.00
Magyarádi	9.00
Neszmélyi	10.50
Leányka, Tordai	12.00
Somloi M. B. O. Sz.....	12.00
Badacsony Gyöngye	12.50
Szamorodni M. B. O. Sz.....	13.00

RED

Szegszardi	\$7.00
Villányi, M. B. O. Sz.....	10.50
Budai Sashegyi (for diabetics).....	12.00
Budai Supérieur	12.00

TOKAJI (ESSENCE)

	Per Bottle	Per Dozen
Másolás	\$1.50	\$16.00
Impérial	2.50	27.00
" Aszu	3.50	36.00

ITALIAN WINE

Chianti	per doz. 1/1 bottles	\$7.50
	\$1.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.	

The real Simon Pure.
MRS. CENTLIVER, A BOLD
STROKE FOR A WIFE.



ONE OF OUR LEADERS

Per bottle..... \$1.50 Per dozen.....\$16.00

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*"Your stomach is your wine cellar;
Keep the stock small and good."*

SHERRY WINES

	Per 1/1 Bot.	Per Dozen	Per Gallon
Cooking	\$.50	\$5.50	\$1.75
Table, pale75	8.00	3.00
Manzanilla, medium dry.....	.85	9.00	3.75
Delicado, delicately dry.....	1.00	10.50	3.75
Amo Flor, medium rich.....	1.00	10.50	3.75
Topaz, rich	1.00	10.50	3.75
Vino de Pasto, d'k med. rich	1.25	14.00	5.00
Palido fino, old, pale and softly dry	1.25	14.00	5.00
Montillo, rich old brown.....	1.50	16.00	6.00
Solera, old pale dry.....	1.50	16.00	6.00
Oloroso, nutty, very old d'k	1.75	20.00	7.50
Old Private Superior, very old, very dry, golden.....	1.75	20.00	7.50
Amontillado, very, very old, dry.....	2.00	20.00	7.50
Old Cabinet Superior, very old and very rich.....	2.00	20.00	7.50
Amontillado Superior, very old, very dark and very rich East India.....	2.50	27.00	11.00

*Dry as the remainder biscuit
After a voyage.*

AS YOU LIKE IT, ACT II, SC. 7.

SHERRY WINES

Specialties and Curiosities in Dry Sherry Wines

The following wines have been bottled abroad and we guarantee all of them to be over 15 years in glass.

	Per Bottle	Per Dozen Bottles	
Jerez Palido, Pale, dry	\$1.50	\$16.00	
Jerez Viejo, Brown, medium dry.....	1.50	16.00	
Dos Cortados, Pale, very dry.....	1.75	19.00	
Carta Blanca, Pale, very, very dry....	2.00	21.00	
	Per Gallon	Per Bot.	Doz. Bots.
Madeira (very old and fine) \$6.00	\$6.00	\$1.50	\$16.00
Malaga (Invalid) ..	6.00	1.50	16.00

And Alma Mater lie dissolv'd in Port.

POPE, DUNCIAD III.

PORT WINES

	Per Bottle	Dozen Bottles	Per Gallon
Cooking50	\$5.50	\$1.75
Tawny75	8.00	3.00
Good Rich Table.....	.85	9.00	3.25
Old	1.00	10.50	4.00
Choice Old	1.25	14.00	5.00
Imperial Ruby, Tawny.....	1.50	16.00	6.00
Commendador, Tawny	1.50	16.00	
Fine, old, medium sweet.....	1.50	16.00	6.00
Fine Old Superior, Old and rich	2.00	21.00	7.50
Fine Old Port Reserve, Very old, tawny	2.50	27.00	11.00

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FOR DISTINCTIVE OCCASIONS



	Per Case 1/1 Bottles	Per 1/1 Bot.
Carte Blanche, rich.....	\$35.00	\$3.00
Grand Vin Sec, medium dry.....	35.00	3.00
Brut, very dry	35.00	3.00

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Kings it makes gods, and meaner creatures, kings.

RICHARD III, ACT V, SC. 2.

CHAMPAGNES

Louis Roederer,	Dozen Bottles	Per 1/1 Bot.
Brut, Very Dry.....	\$35.00	\$3.00
Grand Vin Sec, Medium Dry.....	35.00	3.00
Carte Blanche, Rich.....	35.00	3.00
Krug & Co. Private Cuvée Brut.....	35.00	3.00
G. H. Mumm & Co. Extra Dry.....	35.00	3.00
Magnums (6 Bottles), \$35.00		
G. H. Mumm & Co. Selected Brut....	38.00	
Moet & Chandon White Seal.....	35.00	3.00
" " Imperial Crown Brut	40.00	3.50
Pommery & Greno Sec.....	36.00	3.00
" " Brut	36.00	3.00
Ruinart Père et Fils Vin Brut.....	36.00	3.00
Vve. Clicquot, Yellow Label Sec.....	35.00	3.00
Deutz & Geldermann Gold Lack Brut	32.00	2.90
Pol Roger Dry Special.....	35.00	3.00
" " Brut	36.00	3.00
Duc de Montebello, Extra Dry.....	33.00	
Per Basket of 12 Splits, \$9.50		
Duc de Montebello, Cremant Brut....	34.50	
Ackerman-Laurance, Extra Dry.....	27.00	
Gold Seal, American	12.50	1.10

\$2.00 extra per case of 2 dozen $\frac{1}{2}$ bottles.

⚡ Leakage and Breakage allowed for if returned as found in the case.

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*As for the Brandy,
"nothing extenuate,"
and the water,
"put nought in
in malice."*

DOUGLAS JERROLD,
SHAKESPEARE GROG.



This exquisite old Cognac has been selected with the greatest care in the heart of the Cognac district. It is guaranteed absolutely pure grape distillation and has fully matured in wood for many years. It is therefore highly recommended by us.—Bottled in Cognac.

Per bottle.....\$3.00 Per dozen.....\$32.00



To wake your dormouse valour, to put fire in your heart.

TWELFTH NIGHT, ACT III, SC. 2.

FINE COGNACS

Otard, Dupuy & Co., Cognac

No.	Per 1/1 Bottle	Dozen Bottles	Per Gallon Demi Extra
No. 10	\$1.40	\$13.50	\$6.00
" 12	1.50	16.00	6.50
" 14	2.00	21.00	8.00
" 16	2.50	27.00	10.00
" 18	3.00	32.00	12.00
" 20	3.50	38.00	14.00
" 25	4.00	44.00	17.00
S. O. P.	6.00	65.00	
1834 Meukow			
Grande Champagne....	7.50	80.00	
per half bottle,	4.00	case 82.00	
E. S. O. P.	10.00	100.00	
Rex, Pascal Combeau & Co.	1.50	16.00	
Fine Champagne Cognac			
(La France)	3.00	32.00	
Blackberry Cordial, home			
made, prepared from old			
Cognac Brandy	1.50	16.00	
Cooking Brandy No. 4.....	.75	8.00	3.00
" " 5.....	1.00	10.50	4.00

FINE COCKTAILS

Manhattan, Martini, Bronx, Vermouth, Whiskey, Holland Gin, Old Tom Gin, Turf Club, Zaza, Palmetto, Rob Roy, Brian Boroiimhe, Dubonnet,	} Per One Dozen Bottle 1/1 Bottles	
Manhattan or Martini Cocktails, individual sizes, 25c. each, \$2.25 per dozen.		\$1.00

*Now's the day,
and now's the hour.*

BURNS, BANNOCKBURN



This elegant whiskey is guaranteed by us to be 10 years old. Its wonderful flavor due to original fineness developed by age only. It is really the best value in the market.

Per bottle	\$1.35
" dozen	15.00

56

The more you drink the more you crave.

POPE, SATIRE VI.

DOMESTIC WHISKEYS

	Per 1/1 Bottle	Dozen Bottles	Per Gallon Demi Extra
De Luxe Rye	\$2.50	\$27.00	\$10.00
V. O. S. Rye.....	2.00	21.00	8.00
V. O. Rye	1.50	16.00	6.00
365 Rye	1.35	15.00	
Finch's Golden Wedding Rye (Very Old).....	1.25	13.50	5.00
Private Stock Rye.....	1.25	13.50	5.00
Old Rye	1.00	10.75	4.00
Hunter	1.00	11.00	4.00
Keller's Bourbon, very old..	1.50	16.00	6.00
Fine Old Bourbon.....	1.25	13.50	5.00
Old Bourbon	1.00	10.75	4.00
Very Old Blue Grass Bourbon	1.00	10.75	4.00
Gallatin Malt	1.00	10.75	4.00
Gallatin ***75	8.00	3.00
Cooking60	6.50	2.40

SUITABLE FOR PRESENTS

Elegantly made up Valises, containing 4 to 6 bottles fine liquors and cordials, at \$5.00, \$6.00 and \$7.50 per basket.

57

Let us sacrifice to the Muses.
PLUTARCH.



The article above described is the very highest grade of straight Rye Whisky obtainable. While absolutely pure, it is exceptionally mellow owing to its great age, and for a stimulant it cannot be surpassed.

Per bottle.....	\$2.50	Per dozen.....	\$27.00
-----------------	--------	----------------	---------

58

MELCHER'S 10-YEAR OLD
Schiedam Geneva Gin



Unrivalled for its
Absolute Purity and
Mellowness



For Medicinal Use
It is Unsurpassed



To be had in full quart
stone jugs

THE
HOLTZ & FREYSTEDT
CO.,

Sole Agents
in the United States.

Per Jug \$1.35

" Case of 12 Jugs 14.25

59

*Inspiring, bold
Barleycorn,
What dangers thou
canst make us scorn!*
BURNS,
TAM O'SHANTER.



This Scotch Whisky is guaranteed to be
20 years old.

Nothing finer can be procured in Scotch whisky.

Per bottle	\$2.25
“ dozen	22.00

60

IMPORTED WHISKEYS, GINS, Etc.

	Per 1/1 Bottle	Dozen Bottles	Per Gallon Demi Extra
German Whiskey (Nordhäuser Kornbranntwein, 10 years old) in glass jugs....	\$1.50	\$16.00	\$6.00
Melcher's Schiedam Gin (10 years old) full quart jug..	1.35	14.25	
Robt. McNish & Co.'s Doctor's Special Scotch....	1.35	14.25	
King Edward Pinch, 20 years old.....	2.25	22.00	
McMorran's Irish Whiskey, 10 years old.....	1.35	14.25	
Fine Old Holland Gin.....	.90	10.00	4.00
Gallatin Tom Gin.....	.75	8.50	2.75
Gallatin Dry Gin.....	.75	8.50	2.75
Gallatin Sloe Gin.....	1.00	10.75	4.00
Fine Old Jamaica Rum.....	1.50	16.00	6.50
Fine Old St. Croix Rum.....	1.35	14.50	6.00
Fine Old Batavia Arrack.....	1.40	15.00	6.00
Fine Old Apple Jack.....	1.15	12.50	5.00
Cooking Rum75	8.00	3.00

BITTERS

	Per Bottle
Abbott's Aromatic	\$.60
Amer Picon	1.25
Angostura75
Aromatic	1.10
Boonekamp of Maag	1.40
Boker's	1.20
Calisaya60
Fernet Branca	1.40
Field's English Orange	1.00
Hostetter's75
Pepsin, Arp's	1.35
Peychaud	1.00

Warmly pure and sweetly strong.
COLLINS, To SIMPLICITY.

PRIVATE STOCK



=====
*We especially recom-
mend a trial of our
Private Stock which
is a blend of old and
matured whiskeys.*
=====

Per bottle \$1.25
Per case of 12 bottles..... 13.50

62

A pot of good double beer, neighbor; drink and fear not.

II HENRY IV, ACT II, Sc. 2.

BEER, ALE and STOUT

	1 Dozen Bottles	1 Dozen ½ Bots.
Münchener Löwenbräu (imp'd in bots.)..	\$4.10	\$2.15
Würzburger	3.25	2.00
Pilsener	3.15	1.90
Culmbacher	3.15	1.90
Bass Ale, White Label, McMullen's.....		2.10
(Splits, \$1.25 doz.)		
Bass Ale, Dog's Head, Reed Bros.'		2.10
(Splits, \$1.30 doz.)		
Guinness' Stout, Burke's		2.00
(Splits, \$1.25 doz.)		
Ginger Ale, Cantrell & Cochrane.....		1.35
(Splits, \$1.10 doz.)		
Milwaukee (Schlitz)Domestic		1.10
St. Louis (Anheuser-Busch)..... "		1.35
Golden Russet Champagne Cider "	3.25	2.00

*Peat whiskey hot,
Tempered with well boiled water!
These make the long nights shorter.*

R. H. MASSINGER, GIVE ME THE OLD.

DOCTOR'S SPECIAL

FINEST OLD SCOTCH
WHISKY



As Supplied to
The House of Lords
London.

It has for years been prescribed by the Leading Physicians of Great Britain because of its perfect purity and freedom from all deleterious ingredients. It is the most perfect whiskey ever offered to the Medical Profession for use in the sick room.

Per bottle..... \$1.35
" case of 12 bottles.. 14.25

The Holtz & Freystedt Co.

365-369th Broadway,
New York

Sole Agents in the United States

Men really know not what good water's worth.

BYRON, DON JUAN, CANTO I.

NATURAL MINERAL WATERS

IMPORTED.

RHENS MINERAL WATER

an effervescent, mildly alkaline **Table Water**, bottled at the Spring at Rhens on the Rhine.

	Per Case 50 1/1 Bots.	Per Case 100 1/2 Bots.	Per Doz. 1/1 Bots.	Per Doz. 1/2 Bots.
Rhens	\$7.50	\$10.50	\$2.00	\$1.40
Apollinaris	9.00	12.50	2.40	1.65
(100 1/2 bottles, \$10.50.)				
French Vichy (Celestins)	10.00	12.50	2.60	1.65
Apenta, natural aperient.....				2.90
(per 50 pints, \$11.00.)				

DOMESTIC.

White Rock	8.50	11.00	2.25	1.40
(100 1/2 bottles, \$9.50.)				
Poland	7.50	11.00		
(24 1/2 gal. bottles, \$7.50.)				
Bear Lithia			(12 1/2-gal. bots.)	4.00
" Lithia			(per 1/2-gal. bot.)	.40
Manacea			(12 1/2-gal. bots.)	5.00
"			(per 1/2-gal. bot.)	.50

65

Here's that which is too weak to be a sinner.
TIMON OF ATHENS, ACT I, SC. 2.



For Cocktails this famous Vermouth is
recognized the world over
Per bottle..... \$.55 Per dozen..... \$6.50

66

*Man wants but little here below
Nor wants that little long.* GOLDSMITH, THE HERMIT.

IMPORTED CORDIALS

	$\frac{1}{2}$ Bottle	Bottle
Fine Apricot Liqueur	\$1.00	\$1.75
Absinthe		1.75
Anisette		1.55
Benedictine	1.00	1.90
Peres Chartreux, yellow.....	1.30	2.40
Peres Chartreux, green.....	1.55	2.90
Original Chartreuse, green, very rare.....	5.00	10.00
Cordial Médoc		2.25
Crème de Cacao, Extra à la Vanille.....	.90	1.65
Crème de Menthe, green or white.....	.80	1.35
Crème de Menthe, Nuyens.....		1.25
Crème de Vanille.....		1.50
Curaçao, in jugs, orange.....	.90	1.50
Curaçao, bots., or., à la fin champagne		1.75
Curaçao, bottles, white		1.50
Eau de Vie de Dantzig, "Goldwasser"....		1.75
Forbidden Fruit		2.00
Grand Marnier	1.35	
Kirschwasser, Black Forest (very old)....		1.75
Zwetschenwasser, very old		1.75
Russian Kümmel, Allasch.....		1.20
Berlin " Gilka		1.40
Maraschino80	1.40
Orange Brandy		1.75
Prunelle de Bourgogne		2.25
Assorted Punch Extracts		1.65
Dubonnet Wine80
St. Raphael Wine90
Sloe Gin, Field's		1.35
Sloe Gin, Gallatin		1.00
Vermouth, Italian, M. & R. or Ballor		.55
Vermouth, French (Richard).....		.60
Vermouth, French, Jh. Chappaz, Beziers		
The finest French Vermouth.		.55

So coldly sweet.
BYRON, GIAOUR.



The original Dubonnet.
Per bottle.....\$.80 Per dozen.....\$9.25

68

*Serenely pure and
yet divinely strong.*
POPE, SATIRES VI.



To lovers of Irish Whisky McMorran's will appeal very favorably. It is a high grade whisky, 15 years old.

Per bottle \$1.35
" dozen 14.25

THE HOLTZ & FREYSTEDT CO.,
Sole Agents in the United States.

69

Like a full acorned boar, a German one.

CYMBALINE, ACT II, Sc. 5.

WESTPHALIAN HAMS

Very finest quality

Prima Westphälischer Schinken	} by the	Per lb.
Prime Westphalian Hams		

Notice.—Before being shipped, all Westphalian Hams imported by us are examined by the German Government officials, as to the absence of trichinae, and a certificate to that effect is attached to each ham.

HOW TO CUT A HAM

The most advantageous way to cut a ham, so as to get the largest number of handsome slices, is to cut it all through crosswise, never lengthwise. To do this properly, cut with a sharp carving knife from all sides down to the bone, and with a meat saw cut the bone through. It will then be easy to slice from both ends all around the bone. After awhile the projecting bone may again be sawed off, and later it may be taken out entirely after running a narrow knife all around the bone and loosening it thus from the meat.

CERVELAT SAUSAGES

Very finest quality

Cervelat Sausage, weighing $1\frac{1}{2}$ to 3 lbs..... \$.50

Notice.—This sausage is specially selected for us, and is the very finest made, a label attached to each sausage, by the shippers, certifying to that fact. This quality is not shipped to any other house in the American market.

The nobleman of the garden.

DOUGLAS JERROLD.

GERMAN FRUITS IN SUGAR, IN GLASS

	Weight of Contents	Each	Per Dozen
Raspberries (Himbeeren).....	1 lb.	\$.65	\$7.50
Strawberries (Erdbeeren)	1 "	.65	7.50
Mélange (Gemische Frucht).....	1 "	.65	7.50
Red Cherries (Rothe Kirschen)..	1 "	.70	8.00
Cranberries (Preisselbeeren).....	1 "	.55	6.00
Vinegar Plums (Pflaumen in Essig).....	1 "	.60	6.75
Green Gages (Reine Clauden)....	1 "	.65	7.00

GERMAN FRUIT JUICES

	Per Qt. Bottle	Per Dozen
Raspberry Juice (Himbeersaft).....	\$.75	\$8.00
Raspberry Vinegar (Himbeeressig).....	.75	8.00
Grenadine (French)75	8.00

FRENCH VEGETABLES

In Tins

	Each	Per Doz.
Peas, extra fine	1 s, \$.20	\$2.25
Peas, sur extra fine.....	1 s, .30	3.00
Mushrooms, choice	1 s, .25	2.75
Mushrooms, extra choice.....	1 s, .35	4.00
Small Lima Beans, Flageolets.....	1 s, .25	2.75
String Beans, Haricots Vechts.....	1 s, .25	2.75
Mixed Vegetables, Macedoine.....	1 s, .25	2.75
Truffles	1 s, 1.10	12.00
Truffles	1 s, .60	6.00
French Cherries in Maraschino.....	.75	pt. .50
Domestic Cherries in Maraschino.....	.60	
Melba Peaches, 4 in tin.....	1.35	13.50

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ROMANOFF CAVIAR

By Special Appointment to European Courts
The Epicure's Keenest Delight

	1/16 lb.	1/8 lb.	1/4 lb.	1/2 lb.
Romanoff Read Seal, very mildly salted.....	\$.40	\$.75	\$ 1.25	\$ 2.25
Romanoff Sevruga Molossol, Black Seal Jars, fresh, perishable50	.80	1.35	2.50
Romanoff Beluga, Green Seal Glass Jars, fresh, perishable			2.25	4.00
			Per Original Russian lb.-Can	
Deep Sea Caviar				\$4.50
Romanoff Sevruga Malossol.....				6.00
" Parnaya (medium grain).....				7.00
" Beluga (large grain).....				8.00
" Private Stock (giant grain).....				10.50

Fruit of the wave! Oh, dainty and delicious.
W. A. CROFFUT.

IMPORTED FISH

	Per Tin	Per Doz.
Sardines, in finest Olive Oil—		
$\frac{1}{2}$ s, extra choice.....	\$.35	\$4.00
$\frac{1}{2}$ s, choice32	3.75
$\frac{1}{2}$ s, boneless, choice25	2.75
$\frac{1}{4}$ s, extra choice25	2.75
$\frac{1}{4}$ s, choice15	1.75
Bordelaise,20	2.25
Boneless, $\frac{1}{2}$ s, extra choice.....	.40	4.50
Kieler Sprotten, dry, large tin.....	.80	9.00
Smoked Sprats in oil, $\frac{1}{4}$ s.....	.15	1.75
Digby Chicks (Scotch fish), preserved....	.25	2.50
Filet of Herrings, Delicatessen.....	.55	6.00
Herring à la Mère Michel in Olive Oil....	.65	6.50
Smoked Dragon Fish, glass buckets.....	.45	4.50
Diabolo Hors d'Oeuvres, glass buckets....	.45	4.50
Crawfish Soup (Krebsuppe).....	.55	6.00
Delicatess Herrings, $\frac{1}{2}$ s, in wine sauce....	.30	3.25
Bismarck Herrings, in round tins.....	.75	8.50
Bismarck Herrings, in small glass jars....	.25	2.75
Scotch Herrings, best quality, mixed.....keg		1.50
Scotch Herrings, best quality, milkers..... "		1.75
Scotch Herrings, best quality, pickled...per jar		.65
Dutch Salt Sardelles, selected.....per keg		4.00
Dutch Salt Sardelles, selected.....per jar		1.25
Dutch Salt Sardelles, selected.....small jar		.70
Norwegian Anchovis, finest qual., in herbs, keg		.80
Norwegian Anchovis, finest qual., in herbs, $\frac{1}{2}$ "		.50



Tired nature's sweet restorer.

YOUNG, NIGHT THOUGHTS I.



RUSSIAN CARAVAN TEA

Russia, the largest and most particular Tea Market in the world, has had for centuries the control of the very choicest and rarest grades of Teas. This Tea, formerly transported by Caravan, is now being shipped by the Trans-Siberian Railroad, to Moscow, thus enabling the Tea to reach the markets in still fresher condition than formerly. Russia is therefore known to have the best tea in the world, and K. & C. Popoff's, is Russia's best. Price list follows:

K. & C. Popoff's Russian Tea
Put up in $\frac{1}{4}$, $\frac{1}{2}$ and 1 lb. packages

No. 7	per lb.	\$.80
No. 5	" "	1.00
No. 3	" "	1.20
No. 1	" "	1.50
No. 0	" "	2.00
Flowerly (for mixing).....	" "	2.75

The strength of twenty men.

ROMEO AND JULIET, ACT V, SC. 1.

COFFEE

Very finest, roasted every day.....per lb., \$.35

DOMESTIC VEGETABLES HOLTZ BRAND

In Tins.

	Each	Per Doz.
White Asparagus, selected, special packing 3 lbs.....	\$.55	\$6.00
Tomatoes, extra hand packing, No. 3....	.16	1.60
Sugar Corn	2.... .15	1.50
Lima Beans	2.... .16	1.60
Succotash	2.... .15	1.50
Peas, Early June, sifted.....	2.... .17	1.75
Peas, Early June, extra sifted....	2.... .24	2.50
String Beans	2.... .17	1.70
Okra, Gumbo	3.... .17	1.75

DOMESTIC FRUITS IN SUGAR

In Tins.

California Fruit

	Each	Per Doz.
Peaches, "Lemon Cling".....No. 3....	\$.35	\$3.75
Bartlett Pears	3.... .35	4.00
Apricots	3.... .32	3.60
Cherries, white	3.... .35	4.00
Egg Plums	3.... .30	3.25
Green Gages	3.... .30	3.25
Bahama Pineapples, sliced	2.... .25	2.75
Bahama Pineapple, whole.....	3.... .35	4.00

75

At which my nose is in great indignation.
 TEMPEST, ACT IV, Sc. 1.

CHEESE

Imported

Swiss	per lb.	\$.36
Roquefort	" "	.40
Camembert	each	.30
Edam, in foil	" "	1.10
Port du Salut, each, \$1.75.....	$\frac{1}{2}$ cheese	1.00
Mainzer Handkäse	per dozen	1.00

Domestic.

Münster	per lb.	.30
Brie, largest size, each, \$1.80.....	$\frac{1}{2}$ cheese	1.00

Neither fish nor flesh nor good red herring.
 HEYWOOD'S PROVERBS.

SUNDRIES

	$\frac{1}{4}$ Tins	Dozen
Pheasant Patties, with Truffles (Fasanen) \$.90	\$9.75
Woodcock " " " (Schnepfen)	.65	7.25
Partridge " " " (Rebhühner)	.65	7.25
Field-fare " " (Krammetsvögel)	.65	7.25
Pâtés de foies gras aux Truffles, terrines, No. 12	\$.85
Liebig's Beef Extract, in jars of $\frac{1}{2}$ lb.....		1.40
Spanish Queen Olives, per bot., .65; small bot.		.40
Cocktail Olives.....small bot.		.30
Capres, French Nonpareilles	" "	.30
Mustard, French, nicely decorated stone jars, jar		.25
" German	" "	.35
Vinegar, French, à l'Estragon.....per bottle		.35

How green you are and fresh.

KING JOHN, ACT III, Sc. 4.

GERMAN VEGETABLES, FRUITS, Etc.

From Lübecker Conserven-Fabrik, vorm.
D. H. Carstens, Lübeck, and others

VEGETABLES IN TINS

	Weight of Contents	Each	Per Dozen
Young String Beans (Schneidebohnen)	1 lb.	\$.18	\$2.00
Whole Asparagus (Stangenspargel)	2 "	1.15	13.25
Giant Asparagus (Riesenspargel)	2 "	1.25	14.50
Cut Asparagus (Brechspargel)	1 "	.40	4.50
Young Green Peas (Junge feinste Erbsen)	1 "	.35	4.00
Carrots and Peas (Erbsen und Carotten)	1 "	.35	4.00
Small Carrots (Kleine Carotten)	1 "	.35	4.00
Windsor Beans (Grosse Bohnen)	1 "	.30	3.50
Knob Celery (Knopf-Sellerie)	1 "	.30	3.50
Teltow Turnips (Teltower Rübchen)	1 "	.35	4.00
Brussels Sprouts (Rosenkohl)	1 "	.30	3.50

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OLIVE OIL

The food value of Olive Oil was appreciated thousands of years ago. Bread, wine and Olive Oil were the three great food staples of the days of the Old Testament. The regular use of Olive Oil strengthens and lubricates the entire system.

	¼ Gal. Can	¼ Gal. Can	½ Gal. Can	1 Gal. Can
Olive Oil, French, finest quality	\$.50	\$.90	\$1.60	\$3.00
Olive Oil, French, finest quality.....per large bot.	.75			

Worcestershire Sauce	qt. bot.	.40
Worcestershire Sauce	pt. bot.	.40
Tabasco Pepper Sauce.....	per glass	.40
Chow Chow, Mixed Pickles, White Onions, Gherkins, from Crosse & Blackwell, London, per pint bottle35
Knorr's Chestnut Flour.....	1 " " .50; "	5.00
Knorr's Chestnut Flour.....	½ lb. pkge .30; doz.	3.00

POMMERANIAN GOOSEBREASTS

Geräucherte Pommersche Gänsebrust

Smoked, boneless, weighing about 1½ lbs. \$.80

Westphalian Hams, Cervelat Sausages or Pommeranian Goosebreasts should never be put in the ice chest. They should be hung up in a cool place, allowing the air to freely circulate around them. If packed up or put in an ice chest, they are liable to get mouldy, and lose their taste and color.

SAUSAGES IN TINS

Frankfort Sausages, imported, 6 in a tin. \$.40

Per Dozen Tins, \$4.50.

Goose Liver Truffle Sausages }	in 1/1 tins	1.00
Gothaer Trüffel-Leberwurst... }		
Gothaer Trüffel-Leberwurst.....	in 1/2 tins	.55
Saucischen	large tins, \$1.00 doz.,	\$10.00
Saucischen.....	small tins, .55 "	5.50
Münchener Knackwurst75 "	7.50
Rognons de Coq..... (glasses)	1.25 "	13.50
Whole Capon in Gelee....per tin	2.40 "	27.00
Whole Chicken in Gelee.....	1.80 "	20.00
¼ Chicken in Gelee.....	.75 "	7.50
Knorr's Soup Tablets.....	"	1.00

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