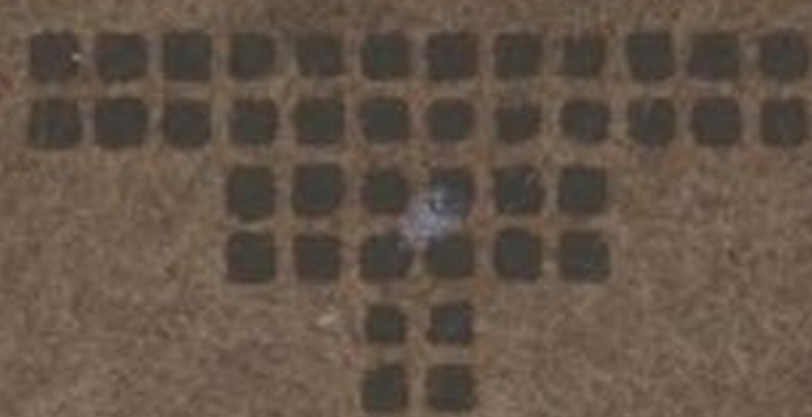


RECIPES



With Compliments from ..

E. G. G. Smythers Pty. Ltd.

Wine and Spirit Merchants

67 Elizabeth Street,
Melbourne.

FOR
HOME USE

Recipe Book containing
useful information in
selecting, mixing and
general uses of Wines,
Spirits and Liqueurs.



E. G. G. SMYTHERS PTY. LTD.



COCKTAILS.

HINTS.—For instructions we have taken the wineglass as measure. This represents 2 ozs. liquid and applies to all recipes in this book.

ICE.—When obtainable, should be used in preference to water, as it adds greatly to the excellence of the Cocktail, cracked being better than crushed ice.

Cocktail glasses should be large enough to permit the serving of Cocktails, and, at the same time, should not be over three-quarters full, so as to avoid spilling.

Use only the best ingredients.

BAMBOO COCKTAIL.

Half fill shaker or mixing glass with Ice. $\frac{1}{2}$ wineglass Sherry, $\frac{1}{2}$ wineglass Italian Vermouth, 3 dashes Angostura Bitters.

Shake, strain, and serve.

BRANDY COCKTAIL (Fancy).

3 dashes Maraschino, 3 dashes Angostura Bitters, 2 dashes Orange Bitters, 1 portion Brandy.

Fill with Ice, mix; strain into cocktail glass, the rim of which has been moistened with piece of Lemon, and dipped into powdered Sugar.

SMYTHERS COCKTAIL.

Three parts fill shaker or mixing glass with Ice. 3 dashes Bitters, 1-3 wineglass Smythers' Dry Gin, 1-3 wineglass French Vermouth, 1-3 wineglass Italian Vermouth, 1 slice Orange.

Shake well, strain, and serve.

COUNTRY COCKTAIL.

Half fill shaker with fine Ice. 1 teaspoon of Syrup, 4 dashes Angostura Bitters, $\frac{1}{2}$ wine-glass Marcelain Brandy, 1 wineglass Richardson Port, 1 Egg.

Mix well, strain, grate Nutmeg on top, and serve.

CHAMPAGNE COCKTAIL.

Use thin tumbler.

1 lump Loaf Sugar saturated with Fernet Bitters, 1 lump of Ice, 1 piece of Lemon Peel.

Three parts fill with cold Champagne, stir, and serve.

FIFTY-FIFTY

Half fill shaker or mixing glass with fine Ice. 3 dashes Fernet Bitters, $\frac{1}{2}$ wineglass Smythers' Gin, $\frac{1}{2}$ wineglass French or Italian Vermouth to taste.

Mix, strain, and serve.

GIN COCKTAIL.

Use shaker or mixing glass.

3 dashes Bitters, 3 dashes Syrup, 3 dashes Maraschino, 2 dashes Lemon Juice, 1 wine-glass Smythers' Dry Gin.

Fill with Ice, mix, and strain into cocktail glass, the rim of which has been moistened with piece of Lemon and dipped in powdered Sugar.

MANHATTAN COCKTAIL (Harveys).

Use shaker or mixing glass.

3 dashes of Syrup, 3 dashes Bitters, $\frac{1}{2}$ wineglass Italian Vermouth, $\frac{1}{2}$ wineglass Harvey's Whisky.

Fill with Ice, mix, strain; add a small twist of Lemon Peel.

MANHATTAN DRY.

Same as Manhattan, leaving out Syrup, and serve with Olive.

MARTINI DRY.

$\frac{1}{2}$ wineglass Smythers' Gin, $\frac{1}{4}$ wineglass Italian Vermouth, $\frac{1}{4}$ wineglass French Vermouth, 3 or 4 dashes Bitters.

Add crushed Ice, shake, and serve with Lemon Rind or Olive.

MARTINI COCKTAIL (Sweet).

3 dashes Syrup, then same as Dry Martini. Serve with Cherry.

OYSTER COCKTAIL.

Use tumbler.

A few dashes of Lemon Juice, 1 dash of Tobasco Sauce, 1 teaspoon of Vinegar, a few dashes of Tomato Catsup, six Oysters with their liquor.

Season to taste with Pepper and Salt, mix, serve with small fork in glass.

RUM COCKTAIL.

3 dashes Fernet Bitters, 2 dashes Syrup, 3 dashes Maraschino, 3 dashes Lemon Juice, 1 wineglass Red Heart Rum.

Fill with Ice, shake, and strain into cocktail glass, rim of which has been moistened with pure Lemon and dipped in powdered Sugar.

WHISKY COCKTAIL (Fancy).

Use shaker.

3 dashes Maraschino, 3 dashes Bitters, 1 wineglass Smythers' Whisky.

Fill with Ice, and mix till very cold. Strain into cocktail glass, the rim of which has been moistened with Lemon Juice and dipped in powdered Sugar.

ANGLERS' COCKTAIL.

Fill a tumbler with chipped Ice, put in two or three drops of Angostura Bitters, $\frac{1}{2}$ of Orange Bitters, and 3 or 4 drops of Raspberry Syrup; add a $\frac{1}{2}$ wineglass of Gin; then stir well and strain.

BOMBAY COCKTAIL.

Fill a tumbler with chipped Ice, put in 3 or 4 drops of Angostura Bitters, 4 or 5 drops of Curacao, and 2 drops of Plain Syrup; add $\frac{1}{2}$ wineglass of Marcelain Brandy.

Stir well with long spoon, strain off, and put in a piece of Lemon Peel.

CHAMPAGNE COBBLER.

Take a large soda-water glass and fill with chipped Ice. Put in a teaspoon of Sugar, squeeze half a Lemon in; add half a liqueur glass of Brandy, ditto of Curacao, fill up with Champagne.

Decorate with fruits in season, dash the top with Claret, and serve with straws.

FISHERMAN'S PRAYER.

Fill a $\frac{1}{2}$ -pint tumbler with chipped Ice. Put in $\frac{1}{2}$ teaspoon of powdered Sugar, squeeze half a Lemon in; add a liqueur glass of Raspberry Syrup, $\frac{1}{2}$ wineglass of Red Heart Rum.

Shake well; decorate with fruits in season, and serve with straws.

GIN SLING.

This is a favorite drink.

Fill a $\frac{1}{2}$ -pint tumbler with chipped Ice. Put in a liqueur glass of plain Syrup, squeeze half a Lemon in; add half a glass of Smythers' Gin, and fill up with Soda. Then place a slice of Lemon and Orange on top.

RED HEART RUM COCKTAIL.

This recipe will make 4 Cocktails.

2 cocktail glasses of Red Heart Rum, 1 cocktail glass Gin, $\frac{1}{4}$ cocktail glass Grenadine.

Add the juice of a Lime or Lemon, and ice well.

RED HEART HIGHBALL.

Put 2 or 3 lumps of Ice in a tumbler, $\frac{3}{4}$ gill of Red Heart Rum, and fill up with cold Soda Water. A slice of Lemon Peel may be added if desired.

MILK PUNCH.

Fill the shaker half full of broken Ice. 1 tablespoon of Sugar Syrup, $\frac{1}{4}$ gill Red Heart Rum, $\frac{1}{2}$ gill Brandy. Balance rich Milk.

Shake well and strain into a tumbler, with grated Nutmeg on top.

Rum and milk is stated by an eminent dietetic authority to be the most powerful restorative known to man.

HOT SPICED RUM.

Put into a tumbler 2 or 3 teaspoonsful of Sugar and dissolve in a little boiling water; add 1 gill Red Heart Rum, 1 piece of Butter as large as a small walnut, 1 teaspoon of Spices, Cinnamon, cloves.

Fill a glass with boiling water. Stir up well, and serve. An infallible remedy for a cold.

PLAIN EGG NOGG.

Fill the shaker full of broken Ice and add 1 fresh Egg, 1 teaspoonful of Sugar Syrup, $\frac{3}{4}$ gill Red Heart Rum, the balance rich Milk.

Shake well, and strain into a tumbler; add grated Nutmeg on top.

CHINESE COCKTAIL.

Fill the bar glass $\frac{1}{2}$ full of broken Ice and add 1 or 2 dashes Angostura Bitters, 3 dashes of Maraschino, 3 dashes of Curacao, 3 dashes Grenadine, $\frac{1}{2}$ gill Red Heart Rum.

Stir up well, strain into cocktail glass; add a Cherry and squeeze Lemon Peel on top.

JAMAICA RUM JULEP.

Dissolve 4 or 5 tender sprigs of Mint with sugar and water until flavor of Mint is well extracted. Strain carefully into the bar glass; add Ice and $\frac{1}{4}$ gill of Red Heart Rum. Shake well, and strain into mint julep glass.

The glass is prepared as follows: Use a tumbler or balloon wineglass filled with fine chipped Ice. Insert 2 or 3 sprigs of Mint with the leaves upwards, and which have been dipped into powdered sugar beforehand. Decorate tastily with Berries, Pineapple, Banana, Orange, etc., according to season.

APERITIFS.

GIN AND BITTERS.

2 or more dashes Bitters in liqueur glass. Fill with Smythers' Dry Gin. If using sweetened Gin, 3 or 4 dashes Bitters.

SHERRY AND BITTERS.

1 portion Sandeman's Sherry, 3 or 4 dashes Bitters.

PUNCHES.

In mixing punches containing milk or eggs, the eggs should be partially whisked and added very carefully, stirring all the time.

When hot wines or spirits are used they should be poured slowly over the milk and partially beaten eggs.

When champagne or sparkling waters (soda, etc.), they should not be added till the last moment before serving.

Sweeten carefully. It is easier to add than to take away.

CAMBRIDGE PUNCH.

In 2 quarts of Milk heat slowly 1 wine-glass Syrup, peel of 2 lemons, about 1 doz. bruised Bitter Almonds.

When mixture is well brewed, strain and allow to simmer whilst the following are added, stirring all the while.

The whites of 3 Eggs whisked in a little cold Milk, 1 pint Marcelain Brandy, 1 pint Red Heart Rum, 1 tablespoon Fernet Bitters.

Sweeten to taste; then mull the Punch to froth, and pour into warmed bowl, and serve in hot punch glasses.

CHAMPAGNE PUNCH.

Use large glass jug.

1 teaspoon Syrup, 3 slices Orange, 3 slices Lemon, 1 rind Lemon, 1 slice Cucumber, 1 teaspoon Bitters, $\frac{1}{2}$ wineglass Brandy, $\frac{1}{2}$ wine-glass Maraschino, $\frac{1}{2}$ wineglass White Curacao, 1 wineglass Smythers' Amontillado Sherry, 1 quart Pommerey Champagne, 1 bottle Soda Water; add 2 or 3 lumps Ice.

Ornament with fresh fruit or mint, and serve in tall champagne glasses.

CIDER CUP.

Same as Champagne Cup, substituting Cider for Champagne.

CLARET CUP.

Same as Champagne Cup, substituting 2 bottles Claret for Champagne.

CLARET PUNCH.

Put in a large bowl 3 tablespoons Syrup, 1 tablespoon Bitters, 3 Oranges (sliced), 3 Lemons (sliced), 1 Pineapple (sliced and quartered), 2 wineglasses Marcelain Brandy, 2 bottles Smythers' Claret.

Stir gently; add 2 bottles Appollinaris. Serve in punch glasses or cups.

EGG NOGG PUNCH.

Use bowl holding $2\frac{1}{2}$ gallons.

1 lb. White Sugar, 20 fresh Eggs.

Separate yolks and beat till thin as water; add Sugar, mixing with spoon. Then add as follows:—

2 qts. Prunier Brandy, $1\frac{1}{2}$ pts. Smythers' Old Rum, 2 tablespoons Bitters, $1\frac{1}{2}$ glass rich Milk.

Mix well with ladle, stirring all the time while pouring in Milk. Sweeten with Syrup to taste, beat whites of Eggs to stiff froth, and pour over the mixture. In serving, dip out with ladle, and put little of white on top of each. Sprinkle with Nutmeg. Serve in punch glasses.

HOCK CUP.

Same as Champagne Cup, substituting 2 bottles of Hock for Champagne.

SAUTERNE CUP.

Same as Champagne Cup, substituting 2 bottles Sauterne for the Champagne.

GIN PUNCH.

2 teaspoons Syrup, 4 dashes Lemon Juice, 4 dashes Bitters, $1\frac{1}{2}$ wineglasses Smythers' Gin, 6 dashes Soda.

Shake well, strain into punch glass, dress with fruit, and serve.

HOT WHISKY PUNCH.

Dissolve lump of Sugar in little hot water in warmed punch glass. 3 or 4 dashes Fernet Bitters, 1 wineglass Harvey's Whisky, 1 piece Lemon Peel twisted and dropped into glass.

Fill up with hot water, grate Nutmeg on top, and serve.

MILK PUNCH.

Half fill mixing glass with some Ice. 1 teaspoon Syrup, $\frac{1}{2}$ glass Brandy, 3 or 4 dashes Angostura Bitters, $\frac{3}{4}$ wineglass Smythers' Long Pond Rum; fill up with Milk.

Mix and strain into tall glasses. Serve with grated Nutmeg on top. This can be served hot by substituting water for Ice by heating almost to boiling point after the introduction of milk.

EGG NOGGS.

HINTS.—When ingredients include them, always gradually pour hot wine or spirits over eggs or cold milk—never the reverse; and, if liquid is stirred when doing so, eggs and milk will not curdle.

Do not break eggs into a drink, as, by doing so, you fail to detect any doubtful eggs.

EGG NOGG.

Half fill a mixing glass with fine Ice. 1 Egg whisked separately, 1 tablespoon Syrup, 3 dashes Bitters, 1 wineglass Whisky, Rum, or Sherry, as desired.

Fill with Milk. Shake and serve with Nutmeg on top.

SHERRY FLIPS.

Half fill a mixing glass with fine Ice. 1 teaspoon Syrup Grenadine, 4 dashes Bitters, 1 Egg (whisked separately), $1\frac{1}{2}$ wineglass Smythers' Amontillado Sherry.

Mix, strain. Serve in punch glasses, with grated Nutmeg on top.

This drink can be taken hot (if water is substituted for Ice) by heating the lot slowly—not boiling.

LONG DRINKS (Coolers).

Generally speaking, long drinks should be served with Ice in them, accompanied by straws.

If desired, drinks can be ornamented with fruits when drinks are strained—fruit to be added after straining.

CLARET LEMONADE.

Use large mixing glass.

$\frac{3}{4}$ tablespoon Sugar, 6 or 8 dashes Lemon Juice.

Half fill with water and a little Ice. Mix and shake well; pour into a tumbler; add one or two pieces of Ice. Ornament with fruit in season. Top off with $\frac{1}{2}$ teaspoon Bitters, and $\frac{1}{2}$ glass Claret flowing on top of Lemonade. Serve with straws.

JOHN COLLINS.

Into a tumbler drop 2 or 3 lumps of cracked Ice. 1 teaspoonful Syrup, 4 or 5 dashes Lemon Juice, 4 or 5 dashes Angostura Bitters, 1 wineglass Smythers' Gin.

Fill up with Soda, and serve.

NON-ALCOHOLIC PARTY DRINKS.

SHUT EYE.

Into a tumbler put the rind only of one Lemon, bruising slightly with mixing spoon, and add 1 teaspoon Syrup, 1 teaspoon Angostura Bitters, 3 or 4 pieces of Ice.

Stir and fill up—half with Cider and half with Dry Ginger Ale. Serve.

LEMON FAN.

Few pieces of Ice in a tumbler. Add 1 teaspoon Fernet Bitters, 1 bottle Lemonade.

Stir and serve. This is simple and a thirst-quencher.

MT. BUFFALO COOLER.

Beat an egg and pour it into a thin tumbler. 1 teaspoon of Syrup, 4 dashes Bitters, juice of 1 Lemon.

Fill up with Cider; sprinkle Nutmeg on top, and serve.

WINES.

Although most persons have preferences and ideas concerning wines, it is often advisable to place reliance on your wine merchant. Similarly when dining out, the assistance of wine stewards of good class hotels is always valuable.

When purchasing wines for home use, it is advisable to order a quantity of half bottles to satisfy occasions when half bottles will be sufficient.

STORAGE.—All wines should be laid on their side. The horizontal position prevents corks becoming de-naturalised and unduly porous; keeps wine alive and in good condition.

So that the natural color of the wine may show, it is wiser to use clear glass.

SERVING.—Most wines to be served at round about the temperature of the room, particularly clarets, burgundies; while white wines (sauterne, Graves') can be a shade cooler than the temperature. Champagnes and sparkling wines to be cold.

It is best not to fill glasses, but to have them of generous size and crystal clear glass.

When serving champagne or sparkling wines do not open bottles till ready to serve.

Sherry is the least affected wine by smoking.

Informal meals, where one wine only is served, sauterne or champagne are usually the best.

For a formal dinner the usual sequence is with—

Hors-d'Oeuvres: Dry Sherry, Vermouth, and Bitters.

Oysters: Chablis, Graves'.

Soup: Brown Sherry, Madeira.

Fish: Sauterne, Chablis, Graves', Porphyry.

Entrees: Claret, Burgundy, Chianti.

Roasts: Burgundy, Claret.

Game (white meat): Champagne.

Game (red meat): Burgundy, Claret.

Sweets: Madeira (cool).

Coffee: Liqueur Brandy, Benedictine Liqueurs.

DOMESTIC USES.

ORANGE JELLY.

1 pt. Water, 1 pt. Orange Juice, 4 oz. Lump Sugar, 2 oz. Gelatine, juice 2 Lemons.

Bring to boil and simmer 10 minutes. Cool slightly; add a teaspoon Bitters, and strain.

LEMON JELLY.

To $1\frac{1}{2}$ pts. water add $\frac{1}{2}$ pt. Lemon Juice, 6 oz. Lump Sugar, 2 oz. Leaf Gelatine, and the shells and slightly beaten Whites of two eggs.

Bring to boil and simmer for 10 minutes. Cool slightly; add $1\frac{1}{2}$ teaspoons Angostura Bitters, strain and serve when cool. Quantity, $1\frac{3}{4}$ pints.

If packet jelly is preferred add one teaspoon of Bitters to the pint.

STEWED PRUNES.

Before stewing these in the usual way and after the Prunes have been soaked about 8 hours, add 1 teaspoon Angostura Bitters. Usual proportion 1 teaspoon to 1 lb. (suit to taste). This flavoring for Prunes gives an entirely new character.

PUDDINGS.

FIG PUDDINGS.

Mix well 6 oz. finely chopped Suet, 4 oz. Flour, 4 oz. Sugar, 4 oz. Breadcrumbs, good pinch Salt, pinch of Nutmeg, and 8 oz. finely chopped Figs.

Beat 2 Eggs and $\frac{1}{2}$ pt. Milk, to which add $\frac{1}{2}$ teaspoon Angostura Bitters. Pour this gradually into the dry ingredients, mixing thoroughly. Place in greased basin and steam $2\frac{1}{2}$ hours. Serve with sweet sauce.

APPLE CHARLOTTE.

To juice 1 Lemon add $\frac{1}{2}$ teaspoon Bitters. Stir; then peel, core, slice 2 lbs. Apples, and fill a buttered pie dish with alternate layers of Apple sprinkled with Lemon Juice and Sugar, and thin slices of Bread and Butter, the last layer being Bread and Butter. Cover with greased paper, and bake in moderate oven for an hour.

WHITE SAUCE.

White Sauce for Puddings (rich).—Mix to smooth paste 1 dessertspoon of Cornflour and a little Milk. Put $\frac{3}{4}$ pt. Milk in saucepan; add pinch Salt and bring to the boil.

Pour gradually over the cornflour paste, stirring. Return to saucepan, add $\frac{1}{2}$ teaspoon Bitters, sweeten to taste. Simmer gently, stirring continuously for 5 minutes. Lemon Juice to taste can be added if desired. Quantity, little over $\frac{3}{4}$ pt.

SAUCES.

CUSTARD.

Mix to smooth paste 1 teaspoon Cornflour with little Milk; add 1 pt. Milk and teaspoon Angostura. Simmer slowly, stirring continuously for five minutes, and add 2 oz. Sugar. Allow to cool a little; add 1 Egg previously beaten. Heat again, gently stirring for a few minutes. Do not let the mixture boil or thicken unduly. Allow to cool and serve as desired.

PEARS AND RICE.

To $\frac{3}{4}$ lb. rice add 1 pt. Milk, 2 oz. Castor Sugar, a pat Butter, pinch Salt, and grated rind of $\frac{1}{2}$ Lemon. Cook slowly until rice is tender. Cool slightly, and stir in the previously beaten yolks of 2 Eggs. Complete the cooking and press the mixture in flat-topped round mould, and turn out on a hot dish. Rapidly boil the Syrup from 1 tin of preserved Pears until about half remains and add $\frac{1}{2}$ teaspoonful of Angostura Bitters. Put in the Pears and let them become thoroughly heated; then arrange them in a heap on top and around the rice, adding Syrup as desired. Sprinkle with Castor Sugar and cover with the stiffly whisked whites of Eggs. Sprinkle heavily with Castor Sugar, and bake in moderate oven until the meringue is hardened and slightly browned.

MUTTON BROTH.

Remove fat from 1½ lb. neck Mutton, and cut in small pieces. Fill a stewpan with a quart of cold water and add Meat and Bones, a little Salt, a tablespoon of Pearl Barley (which has been blanched), and bring slowly to boil. Skim well and simmer for an hour; then add 1 Carrot, ½ Turnip, 1 Onion, and a small strip of Celery, all cut into dice, and simmer very gently for 2 hours. Strain and remove fragment of bone before returning vegetables to the pan. Add a dessertspoon of Angostura; bring to boil and sprinkle with Parsley.

JUGGED HARE.

As soon as the hare is received, entrails, liver, etc., should be removed. After this wipe and pepper the inside well, hang up the hare. When required, skin and truss it for roasting. Half roast it, basting continuously; half an hour to an hour is necessary according to age. Then cut the hare into small pieces and place them in a stew-jar with an onion stuck with cloves. Add Pepper and Salt and Lemon Juice, and pour over sufficient stock to cover. Put a lid on the jar and allow the contents to simmer for about 2½ or 3 hours. Then take out the pieces, placing them in a hot dish, and to the gravy in the jar add a glass of Port Wine and a teaspoon of Angostura (or more to taste), and more seasoning if required. When about to boil strain the gravy over the hare, and serve as quickly as possible. Forcemeat balls may accompany the Hare. Red Currant Jelly is served separately.

INVALID BEVERAGE.

BARLEY BROTH.

Cover 2 oz. Pearl Barley with cold water and boil for a minute or two. Strain, put Barley in jug, and 3 lumps Sugar, the pared rind of $\frac{1}{2}$ Lemon, and 1 pt. boiling Water. When cold, strain, add 1 teaspoon Bitters. Can be served with Soda Water if desired.

GRAPE JUICE.

Pour 1 pt. water over 2 lb. grapes. Simmer slowly for 5 minutes, strain through cheese cloth, add teaspoon Bitters, sweeten to taste. Serve cold.

LEMON WATER.

Put the thinly pared rind of 1 Lemon, the strained juice of 2 Lemons, Sugar to taste into jug. Add 1 pt. boiling Water, cover, and allow to stand till cold. Strain and add 1 teaspoon Bitters. Serve hot or cold, as preferred.

OATMEAL WATER.

Stir to smooth paste 2 tablespoons fine Oatmeal in teacup of cold Water; then pour into 2 pts. of boiling Water. Stir well, add pinch Salt, and boil for 30 minutes. Strain, add one teaspoon of Angostura. Serve hot or cold, as desired.

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