

The Art of Mixing Them



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The Art of Mixing Them



By A. Connoisseur

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The Art of Mixing Them.

"The Art of Mixing Them" is presented with the hope that it will find a welcome both from the man at home and the one who dispenses drinks behind the bar, and is submitted with the hope that it will prove thoroughly acceptable. You will find in this little volume most of the drinks that you will ever have occasion to use; many of them you will never have a call for, but if you need them they are here.

The highest perfection in mixing drinks finds its attainment in the individual or single mixed drink; yet he who is called upon to make a punch or a cooler for a large party need not be disconcerted, because by a simple calculation he can make a drink for twenty or a hundred as well as for one.

The first aim of an efficient bartender should be to please his customers. He can pay a delicate compliment to those individuals whose tastes he has ascertained by being careful to meet their wishes, and for those whose whims and peculiarities he has had no chance of learning, can do his best by making a polite inquiry as to how they wish to be served, using of course his best judgment in his endeavor to please them. The bartender who does this will not fail to be popular.

Always wash the ice and see that it is clean before using. Never touch it with the hand and in placing it in the glass use either an ice scoop or tongs.

Fruits in season are usually used for the ornamentation of fancy drinks. Where the drink requires straining into the glass, add the fruit after straining; if otherwise, introduce the fruit into the glass first. Never handle the fruit; pick it up with a silver spoon or fork.

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When preparing a hot drink be sure to first rinse the glass rapidly with hot water. The drink cannot be served sufficiently hot to suit the particular customer if this is not done. Incidentally, by heating the glass in this manner you prevent it from breaking when the boiling water is suddenly poured into it.

Use particular discrimination in using ice for the preparation of cold drinks. Shaved ice should generally be used when the principal ingredient of the drink is spirits and in the case where no water is employed. It is best to use small lumps of ice where eggs, milk, wine, vermouth, seltzer, or other mineral waters are used in the preparation of the drink and always be sure to remove them from the glass before serving the customer.

In mixing any kind of a hot drink where sugar is used be sure to put sufficient boiling water into the glass before adding the spirits, because sugar does not readily dissolve in spirits.

In preparing cold mixed drinks it is best to dissolve the sugar in a little cold water before adding the spirits. This will not be found necessary if a quantity of shaved ice is used. The use of syrup has almost entirely superseded white sugar in the preparation of cocktails. In the preparation of drinks requiring eggs, or milk, or both, or where hot wine or spirits are to be mixed with them, be sure to always pour the latter upon the former gradually and while doing so stir the mixture in a brisk manner, as otherwise the eggs and milk will curdle.

To correctly prepare and cool a punch bowl, it is best to use a metal dish sufficiently large to hold the bowl containing the punch and inside of this place the bowl and fill the space between bowl and dish with finely shaved ice and sprinkle on

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this ice a little rock salt to prevent it from melting quickly. Let the ice reach over the rim of the bowl and spread over a few leaves or ornament it otherwise. In this way you can produce a fine effect and always have your punch cool.

Where whiskey, brandy or other liquors are to be drawn direct from the wood place the cask upon a skid and keep it in a place where the temperature is moderate and uniform. All bottles that contain liquor should be kept lying down. This will keep the corks moist and there will be no loss of strength by evaporation.

It requires more than ordinary treatment to serve champagne. It is well not to place more on ice at a time than you are likely to use because after once having been removed from the ice and allowed to become warmer the second icing will likely impair both the strength and the flavor. After champagne has been well iced particular care is required in the handling of the bottle. The glass is rendered brittle by the cold and is not so well able to withstand the expansion of the contents. In serving champagne after having been informed what brand is desired, take the bottle from the ice, untwist the wire and carefully draw the cork. Have a napkin wrapped around the neck of the bottle and as soon as the cork is out pour a little into the glass of the host first. Then serve from the right. Care should be taken that the wine flows out smoothly and if gently poured on the side of the glass the ebullition of the wine will be checked sufficiently so that the goblet can be filled without overflowing. The napkin around the bottle is to keep the wine from the heat of the hands and to protect the tablecloth.

Where mineral waters are contained in siphons,

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they should be cooled gradually, and should not be permitted to stand in contact with the ice. The thickness of the glass out of which siphons are constructed affords the necessary resistance to the expansion of the gas they contain and yet they are more liable to crack on account of unequal contraction if only one portion of the siphon has been touching the ice.

A moderate degree of coolness will suffice for cordials, syrups and bitters and they need not be laid on ice, as only small quantities of these are used for mixing and flavoring.

Claret, rhine wine, sherry, port, etc., should be handled with an extra amount of care. Be particularly to avoid shaking when serving them and especially while drawing the cork so as to prevent the sediment which might be in the bottle from being disturbed. Bottles containing these types of wine should when laid away be placed on the side in order to keep the corks moist, and should be kept in a place where the temperature is nearly even all the year around.

Old Cognac loses its smoothness or velvet when it is chilled while brandy or other liquors require only a moderate temperature. Whiskey is usually kept on ice.

HOW TO KEEP AND HOW TO SERVE BEERS AND ALES.

Beer and ale drawn from the wood should be served at a temperature of about 45° F. during the colder seasons of the year, and about 40° during hot weather. An exception to this is stock ale, which should be consumed at a temperature of 48 to 50° F. The package containing them should be kept in an ice-box or refrigerated room suitable for this purpose, and the cask allowed to stand quietly for at least 24 hours before tapping it.

If present use, cream or stock ales, or porter, which usually are slightly cloudy, are handled, the casks should be allowed to stand long enough until the sediment has deposited thoroughly. They are then tapped, so that the ale or porter, when drawn into the glass, is clear, or practically so, in appearance.

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Care of the Tapping Devices, Hoses and Coils.

Beer and ale are very susceptible to foreign odors and tastes. This must always be borne in mind. An unclean condition of the tapping devices, hoses or coils may not only affect the fine taste and flavor of the beer or ale, but also impair the brilliancy, so that floating particles will be noticeable therein. For these reasons it is absolutely necessary to keep them in the properly clean condition at all times. The tapping device and rods should be cleaned each time after removing them from the empty package by thoroughly brushing with suitable brushes, one of which should be a long handled wire bristle brush, using a hot soda solution when so doing. They must then be flushed thoroughly with clean water, and after this, should be suspended on a clean hook or rack, so that they drain and dry.

Coils and hoses should be filled once a week with a hot solution made by dissolving $\frac{1}{2}$ pound of soda lye (caustic soda) in five gallons of boiling water. This solution is allowed to remain therein over night. On the following morning the coils and hoses are flushed thoroughly with hot and then cold water. If too strong a soda solution is used, and if it is allowed to remain in the pipes too long, the first beer passing through the newly cleaned pipes, or if beer is allowed to stand therein for an hour or longer, may be slightly hazy, due to the effect of metal. The occurrence of such a haziness, however, is of comparatively short duration, and the beer will then flow clear.

Drawing off Beer and Ale.

The refreshing taste and sparkling appearance of beer and ale are due to the carbonic acid gas which these products contain. If the latter is allowed to escape, they become flat, stale and unpalatable. In order to retain the carbonic acid gas in the beer or ale when they are drawn from the package, either air or carbonic acid gas pressure generally is employed. When using air, the air is compressed by means of a hand pump or a pump driven by either water or electric power. Carbonic acid gas pressure is obtained from the liquid carbonic acid gas contained in steel drums.

If air pressure is employed, the precaution must be observed that only pure, clean air is compressed. There have been numerous instances where foul

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smelling or contaminated air was drawn, and under the circumstances it usually caused the beer, especially the last portions drawn from the barrel, to possess an unclean taste and odor. When using air pressure, there is always the disadvantage that the last portions of beer drawn from the package will be more or less flat.

Carbonic acid gas pressure is to be preferred for drawing beer, for the reason that when employing it, an escape of carbonic acid gas from the beer is impossible. The carbonic acid gas must, of course, be of proper purity, i. e., odorless, and if such is used, the taste and flavor of the beer cannot be detrimentally affected, and the last beer from the package will be as snappy and of as good life as the first.

BOTTLED BEER, BOTTLED ALES, PORTER, STOUT, AND WEISSBEER.

Bottled beer and ale when received by the customer should be stored in the original cases at a uniform temperature of 50 to 60° F.

The best temperature for consuming lager beers, sparkling and mild ales is 40 to 45° F., which can easily be obtained by placing the bottles in an ice-box for several hours before they are to be used. Inasmuch as there is a demand for ice-cold bottled lager beer, especially during warm weather, the precaution must be observed to ice only a sufficient number of bottles for one day's supply. If any remain over and are kept in ice over night, such beer should be consumed first.

Bottled stock ales, porter and stout should be served at a temperature of 48 to 50° F., never lower than 45°, in order that the proper flavor may be enjoyed. If such goods are more or less cloudy, the bottles must be allowed to stand upright for two to three days, so that the sediment deposits on the bottom of the bottles. Only the clear beverage above the sediment should be carefully poured off into the glass. The precaution also must be observed to keep a sufficient supply on hand, so that cloudy ale or stout is never served to the customer.

Weissbeer should be consumed cold, preferably at a temperature not higher than 40° F. The bottles must be allowed to stand upright until the sediment has deposited, and only the clearer part of the contents of the bottle decanted off.

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WHEN AND HOW TO SERVE DRINKS.

Serve Apollinaris at all times.

Other drinks serve with courses as follows.

HORS D'OEUVRE

Cocktail

OYSTERS

White Chabdis

Stock Ale

SOUP

Sherry, Madeira, Claret

FISH

Rhine or Moselle

Sauterne

ENTREE

White Bordeaux (Chateau Yquem), Rhine (Cabinet)

ROAST

Burgundy or Chateau (Medoc)

GAME

Champagne

PASTRY

Madeira

FRUIT

Tokay

CHEESE

Port

COFFEE

Cordial

Uncork Sparkling Wines Carefully.

There should be no "pop" and no loss of contents.

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Abricotine Pousse Café.

Fill pouosse cafe glass $\frac{1}{3}$ full of abricotine and add maraschino, curacoa, chartreuse and brandy in equal proportions until the glass is filled. The ingredients should be poured in one after the other from a small wine glass, with great care, to prevent the colors from blending. Ignite the brandy on top, and after it has blazed for a few seconds extinguish it by placing a saucer or the bottom of another glass over the blazing fluid. Then serve.

Absinthe (American Style).

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

Absinthe (French Style).

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

Absinthe Frappe.

Fill medium bar glass full of shaved ice; 1 teaspoonful benedictine; 1 pony absinthe. Shake until outside of shaker has frosty appearance; strain into six-ounce shell glass and serve.

Admiral Schley High Ball.

Drop 1 piece of ice into a high ball glass;

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1 teaspoonful pineapple syrup; 1 teaspoonful lemon juice; $\frac{2}{3}$ jigger Irish whisky; $\frac{2}{3}$ jigger Tokay, angelica or sweet catawba wine. Fill up with apollinaris or seltzer.

Ale Flip.

Fill an ale glass nearly full; 1 teaspoonful of bar sugar; break in 1 whole egg; grate a little nutmeg on top and serve the drink with a spoon alongside of the glass..

Ale Sangaree.

Dissolve in an ale glass 1 teaspoonful bar sugar; fill up with ale and serve with grated nutmeg on top.

American Beauty.

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

American Pousse Café.

One-fourth maraschino; 3 Curacao; $\frac{3}{4}$ chartreuse (green); $\frac{3}{4}$ brandy. Keep the colors separate.

Apollinaris Lemonade.

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

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Applejack Sour.

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

Arrack Punch.

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

Auditorium Cooler.

Into large bar glass squeeze juice of 1 lemon; 1 teaspoonful bar sugar; 1 bottle ginger ale off the ice. Stir; decorate with fruit and berries. Serve.

Baltimore Egg Nogg.

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

Beef Tea.

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

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Bicarbonate of Soda.

Put into a small glass of carbonated water $\frac{1}{2}$ teaspoonful of bicarbonate of soda, stir well and serve. Very good for sour stomach..

Bishop.

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

Blackthorn Sour.

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

Blue Blazer.

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

Bonsoir ("Good Night").

Fill a sherry glass $\frac{1}{2}$ full of shaved ice, $\frac{1}{2}$ pany benedictine; $\frac{1}{2}$ pony creme Yvette. Fill up with ginger ale; stir gently and serve with a straw cut in two.

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Boston Egg Nogg.

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

Bowl of Egg Nogg for a Party.

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

Brace Up.

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

Brace Up Saratoga.

(A large bar glass.) 1 tablespoon of fine white sugar; 2 to 3 dashes of Boker's bitters; 3 to 4

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dashes of lime juice; 2 dashes of absinthe; 1 fresh egg; 1 wineglass of brandy; 2 small lumps of ice. Shake thoroughly; strain into another glass and fill with seltzer water.

Brandy Champerelle, No. 1.

(A sherry glass.) $\frac{1}{4}$ wineglass of Curacao (red); $\frac{1}{4}$ wineglass of Chartreuse (yellow); $\frac{1}{4}$ wineglass of anisette or maraschino; $\frac{1}{2}$ wineglass of brandy; 2 to 3 drops Angostura bitters. To be prepared with the same care as in concocting Pousse Cafe, not allowing the different liquors to run into one another.

Brandy Champerelle, No. 2.

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

Brandy Crusta.

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

Brandy Daisy.

(A small bar glass.) 3 or 4 dashes of gum syrup; $\frac{1}{2}$ the juice of a lemon; 2 or 3 dashes of orange cordial; 1 wineglass brandy; fill glass half full of fine ice. Shake thoroughly; strain and fill up with seltzer water or Apollinaris.

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Brandy Fix.

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

Brandy Fizz.

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

Brandy Flip.

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

Brandy Float.

Serve same as pony glass of brandy, but before removing pony glass from whisky glass fill the latter $\frac{2}{3}$ full of water; then slowly withdraw pony glass, allowing the brandy to float on top of the water.

Brandy Julep.

Into a small bar glass pour $\frac{3}{4}$ wine glass of water and stir in 1 heaping teaspoonful of bar sugar. Bruise 3 or 4 sprigs of mint in the sugar and water with a muddler until the flavor of the mint has been extracted. Then withdraw the mint and pour the flavored water into a tall shell glass or large goblet, which has been filled with fine ice, and add: 1 jigger of brandy; 2 dashes Jamaica rum. Stir well; decorate with few

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sprigs of mint by planting the sprigs stems downward in the ice around the rim of glass; dress with fruit and serve.

Brandy Punch.

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

Brandy Sangaree.

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

Brandy Scaffa.

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

Brandy Shake.

Fill small bar glass $\frac{3}{4}$ full shaved ice; 1 teaspoonful bar sugar; juice of 2 limes; 1 jigger brandy. Shake well. Strain into small fancy glass and serve.

Brandy Shrub.

(Use bowl to make 8 quarts.) For 40 people. 6 lbs. of loaf sugar dissolved well with a bottle of plain soda; 5 quarts of old brandy; 3 quarts of sherry; 12 lemons. Peel the rind of 5 lemons; add the juice of the other 7 lemons and mix with the brandy in the bowl; cover it close for 5 days; then add the sherry and sugar; strain through a bag and bottle.

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Brandy Sling.

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

Brandy Smash.

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

Brandy Sour.

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

Brandy and Gum.

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

Brandy and Soda.

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

Brandy, burned, and Peach.

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

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Cardinal Punch.

Cover the bottom of a punch bowl with loaf sugar; pour in four pints of mineral water; four pints of claret; one pint of cognac; one pint of rum; one pint of Sparkling Moselle; one gill of Vermouth; three oranges sliced; one slice of pineapple. Put in a large piece of ice. Serve when cold in flat glasses.

Celery Sour.

Fill large bar glass full shaved ice; 1 teaspoonful lemon juice; 1 teaspoonful pineapple syrup; 1 teaspoonful celery bitters. Stir; strain into fancy wineglass with fruit and serve.

Champagne Cobbler.

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

Champagne Cup.

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

Champagne Julep.

(A large bar glass.) 1 lump of white sugar;

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1 sprig of mint press to extract the essence, pour the wine into the glass slowly, stirring gently continually. Dress tastily with sliced orange, grapes and berries.

Champagne Punch.

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

Champagne Sour.

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

Champagne Velvet.

Fill a goblet $\frac{1}{2}$ full ice-cold champagne. Fill up balance of goblet with ice-cold porter. Stir and serve.

Chocolate Punch.

Fill large bar glass $\frac{2}{3}$ full shaved ice; 1 teaspoonful bar sugar; $\frac{1}{4}$ jigger Curacoa; 1 jigger port wine; 1 egg. Fill up with milk; shake well; strain into punch glass; grate nutmeg on top and serve.

Cider Egg Nogg.

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

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Cider Punch.

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

Claret and Champagne Cup.

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

Claret Cup for a Party.

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

Claret Flip.

Fill large bar glass $\frac{1}{2}$ full shaved ice; 2 heaping teaspoonfuls bar sugar dissolved in a little water; 1 whole egg broken in; $1\frac{1}{2}$ jiggers claret wine. Shake thoroughly; strain into punch glass; sprinkle little nutmeg on top and serve.

Claret Punch.

(A large bar glass.) $1\frac{1}{2}$ tablespoons of sugar; 1 slice of lemon; 2 slices of orange; fill glass with fine ice; pour in claret wine. Shake well. Dress with fruit in season, and serve with a straw.

Cocktail Absinthe.

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

Cocktail Amaranth

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

Cocktail Applejack

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

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Cocktail, Bamboo.

Fill large bar glass $\frac{1}{3}$ full fine ice; $\frac{3}{4}$ jigger sherry wine; $\frac{3}{4}$ jigger Italian vermouth. Stir; strain into cocktail glass. Serve.

Cocktail, Bijou.

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

Cocktail, Blackthorne.

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

Cocktail, Brandy.

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

Cocktail, Fancy Brandy, No. 1.

(A large bar glass.) Fill your glass $\frac{3}{4}$ full of fine ice; 2 or 3 dashes of gum syrup; 2 dashes

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of Angostura bitters; 1 or 2 dashes of Curacoa; 1 wineglass brandy. Stir well with a spoon. Strain into a fancy cocktail glass. Twist a piece of lemon peel on top. A squirt of champagne will add to the delicacy of flavor.

Cocktail, Fancy Brandy No. 2.

(A large bar glass.) 2 or 3 dashes of gum syrup; 2 dashes of maraschino; 2 dashes of Angostura bitters; 1 wineglass brandy. Twist a piece of lemon peel in the mixture, expressing the oil; fill glass $\frac{1}{2}$ full of fine ice. Shake well and strain into a fancy cocktail glass, the rim of which has been moistened with lemon juice.

Cocktail, Bronx.

Fill large bar glass $\frac{3}{4}$ full shaved ice; $\frac{1}{3}$ jigger gin; $\frac{1}{3}$ jigger French vermouth; $\frac{1}{3}$ jigger Italian vermouth; 1 slice orange. Shake well; strain into cocktail glass and serve.

Cocktail, Buster Brown.

Fill large bar glass $\frac{2}{3}$ full shaved ice; 1 teaspoonful gum syrup; 2 dashes lemon juice; 2 dashes orange bitters; 1 jigger whiskey. Stir; strain into cocktail glass and serve.

Cocktail, Champagne.

(A champagne goblet.) Fill $\frac{1}{3}$ of the goblet with broken ice; 1 lump of sugar; 1 or 2 dashes of Angostura bitters; 1 or 2 dashes of orange; fill up with wine and stir. Serve with a piece of twisted lemon peel on top.

Cocktail, Cincinnati.

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

Cocktail, Clover Club.

Fill large bar glass $\frac{1}{2}$ full fine ice; $\frac{1}{2}$ pony raspberry syrup; $\frac{1}{2}$ jigger dry gin; $\frac{1}{2}$ jigger French vermouth; white of 1 egg. Shake well; strain into cocktail glass and serve.

Cocktail, Coronation.

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

Cocktail, Du Barry.

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

Cocktail, Dubonnet.

Fill mixing glass with cracked ice; one half Dubonnet; one half sherry; slice of orange. Shake well and frappe.

Cocktail, Dixie.

Add to a plain whiskey cocktail: 1 dash Curacao; 6 drops creme de menthe.

Cocktail, Gin.

(A large bar glass.) 2 or 3 dashes of gum syrup; 2 dashes of Angostura bitters; 1 wine-

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glass gin; 1 or 2 dashes of Curacoa, or absinthe, as the person prefers; fill the glass with fine ice. Stir up well; strain into a cocktail glass, squeeze a piece of lemon peel on top.

Cocktail, Irish.

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

Cocktail, Jersey.

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

Cocktail, Livingston.

Fill large bar glass $\frac{3}{4}$ full shaved ice; 2 dashes gum syrup; $\frac{2}{3}$ jigger Old Tom gin; $\frac{1}{3}$ jigger Italian vermouth. Stir well; strain into cocktail glass; twist a piece of lemon peel over the drink and drop it in. Serve.

Cocktail, Lone Tree.

Half Plymouth gin; half French vermouth. Frappe. No bitters.

Cocktail, Manhattan Club Oyster.

Take the juice of $\frac{1}{2}$ a lemon, strain into a large goblet; 1 or 2 dashes of Tabasco sauce; 1 teaspoon of pepper sauce; trace of vinegar; a pinch of salt; a little red pepper, slightly larger quantity of white pepper. This entire array

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forms but the seasoning for the liquor of $\frac{1}{2}$ a dozen freshly opened succulent Blue Point oysters, which is next added to the contents of the glass, and completes the cocktail.

Cocktail, Manhattan, No. 1.

(A small wineglass.) 1 pony of French vermouth; $\frac{1}{2}$ pony of whisky; 3 or 4 dashes of Angostura bitters; 3 dashes of gum syrup.

Cocktail, Manhattan, No. 2.

Two dashes of Curacoa; 2 dashes of Angostura bitters; $\frac{1}{2}$ wineglass of whisky; $\frac{1}{2}$ wineglass of Italian vermouth; fine ice. Stir well and strain into a cocktail glass.

Cocktail, Martini.

Fill large bar glass $\frac{1}{2}$ full shaved ice; 3 dashes Angostura bitters; 6 dashes orange bitters; $\frac{1}{2}$ jigger Old Tom gin; $\frac{1}{2}$ jigger vermouth. Stir; strain into cocktail glass and serve.

Cocktail, Merry Widow.

Fill large bar glass $\frac{1}{3}$ full fine ice; 1 dash orange bitters; $\frac{1}{2}$ jigger dry gin; $\frac{1}{2}$ jigger Byrrh wine. Stir; strain into cocktail glass and serve with piece of orange peel on top.

Cocktail, Mint.

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

Cocktail, Morning.

(A medium bar glass.) 3 or 4 dashes of gum

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

Cocktail, Old-Fashioned.

In an old-fashioned cocktail glass put: 1 lump sugar and a dash of mineral water. Crush the sugar with muddler. 1 piece ice; 1 dash Angostura or Boker's bitters; 1 dash orange bitters; 1 jigger whiskey. Stir; twist a piece of lemon peel on top and serve with a spoon.

Cocktail, Old Tom Gin.

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

Cocktail, Ping Pong.

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

Cocktail, Princeton.

(Use mixing glass.) 2 dashes orange bitters; $\frac{3}{4}$ Tom gin; fill with ice; strain into cocktail glass, add 1 good dash of port wine carefully

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and let it settle to the bottom before serving; lemon on top.

Cocktail, Queen.

Fill mixing glass with cracked ice; two-thirds dry gin; one-third Italian vermouth; one slice of orange and piece of pineapple. Frappe, strain and serve.

Cocktail, Racquet Club.

Fill mixing glass with cracked ice; dash of orange bitters; two-thirds Plymouth gin; one-third French Vermouth. Shake well, strain and serve.

Cocktail, Rising Sun.

Fill large bar glass with shaved ice; 1 teaspoonful pineapple syrup; 1 teaspoonful Curacao; 2 dashes Maraschino; 3 dashes Angostura bitters; 1 jigger brandy. Stir; strain into cocktail glass and serve with a piece of lemon peel twisted on top.

Cocktail, Rob Roy.

Fill large bar glass $\frac{3}{4}$ full shaved ice; 2 dashes gum syrup; $\frac{1}{2}$ jigger apple brandy; $\frac{1}{2}$ jigger vermouth. Stir; strain into cocktail glass and serve.

Cocktail, Saratoga.

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

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Cocktail, Sazerac.

In a large mixing glass dissolve one lump sugar in teaspoonful of water; one dash Peychaud bitters; one dash Angostura bitters; half wine glass whiskey and cube 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.

Cocktail, Sherry.

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

Cocktail, Soda.

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

Cocktail, Southern Club Manhattan.

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

Cocktail, Speedway.

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

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Cocktail, Star.

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

Cocktail, Trilby.

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

Cocktail, Tuxedo.

Fill large bar glass $\frac{3}{4}$ full shaved ice; 2 tea-
spoonfuls sherry wine; $\frac{1}{2}$ jigger Italian vermouth;
1 dash Angostura bitters; $\frac{3}{4}$ jigger Old Tom gin.
Stir well; strain into cocktail glass and serve.

Cocktail, Vermouth, No. 1.

(A small glass.) $1\frac{1}{2}$ pony of French vermouth;
3 dashes of Angostura bitters; 2 dashes of gum
syrup.

Cocktail, Vermouth, No. 2.

(A large bar glass.) $\frac{3}{4}$ glass of fine ice; 4 to
5 dashes of gum syrup; 1 or 2 dashes of An-
gostura bitters; 2 dashes of maraschino; 1 wine-
glass of vermouth. Stir well. Strain into a
cocktail glass. A piece of lemon peel on top.

Cocktail, Whiskey.

(A large bar glass.) $\frac{3}{4}$ glass of fine ice; 2
or 3 dashes of gum syrup; 1 or 2 dashes of An-

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gostura bitters; 1 or 2 dashes of Curacoa; 1 wineglass of whisky. Stir well. Strain into a cocktail glass. Twist a piece of lemon peel on top.

Cocktail, Widow's Dream.

Put one-half wine glass of Benedictine into cocktail glass; break a fresh, ice-cold egg into it. Fill up with milk and cream.

Cocktail, Yale.

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

Cocktail, Zaza.

Fill large bar glass $\frac{1}{3}$ full fine ice; $\frac{3}{4}$ jigger dry gin; $\frac{3}{4}$ jigger Dubonnet orange bitters. Stir; strain into cocktail glass; serve with piece of orange peel on top.

Cohasset Punch.

Fill large bar glass $\frac{1}{2}$ full shaved ice; 1 jigger New England rum; 1 jigger vermouth; 3 dashes gum syrup; 1 dash orange bitters; $\frac{1}{2}$ juice of a lemon. Stir and serve with a preserved peach and its liquor.

Cosmopolitan Cooler.

The juice of two limes; one teaspoonful of powdered sugar; a few dashes of Apollinaris; half wine glass of St. Croix rum. Fill glass with fine ice; stir all ingredients well; one dash of Jamaica rum on top. Ornament with fruits of the season.

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Crimean Cup a La Marmora.

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

Curacoa Punch.

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

Currant Shrub.

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

Dizzy Sour.

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

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Eagle's Dream.

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

Eagle Fizz.

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

Egg Milk Punch.

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

Egg Nogg (Plain).

One tablespoon of sugar; 1 fresh egg; $\frac{1}{2}$ glass of fine ice; 1 wineglass of whisky; fill up with milk. Shake thoroughly in an "egg nog" shaker and strain. Grate a little nutmeg on top.

Egg Sour.

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

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El Dorado Punch.

Fill large bar glass nearly full shaved ice; 1 tablespoonful bar sugar; $\frac{1}{4}$ jigger whiskey; $\frac{1}{4}$ jigger Jamaica rum; $\frac{1}{2}$ jigger brandy; 1 slice lemon. Shake; dress with fruit and serve with straws.

English Bishop.

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

Fedora.

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

Fish Club Punch (for a party of 8).

Into a punch bowl pour: $2\frac{1}{2}$ jiggers lemon juice; 4 jiggers peach brandy; 2 jiggers Cognac brandy; 2 jiggers Jamaica rum; $\frac{3}{4}$ lbs. bar sugar; 3 pints ice water. Stir well; ladle into punch glass and serve.

Frapped Cafe Royal.

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

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Gin Daisy.

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

Gin Fix.

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

Gin Fizz.

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

Gin Flip.

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

Gin Julep.

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

Gin Punch.

(A large bar glass.) 2 tablespoons of white sugar; 1 pony of seltzer; $1\frac{1}{2}$ wineglass of Holland gin; 4 or 5 dashes of lemon juice; fill glass with fine ice. Shake well. Dress with 2

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slices of orange; $\frac{1}{2}$ slice of pineapple, and berries; serve with a straw.

Gin Rickey.

Drop 1 lump of ice in rickey (thin champagne) glass; juice of 1 lemon or lime. Place glass and bottle of gin before customer and let him pour his own drink. Fill up with carbonated water or seltzer and serve.

Gin Sling.

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

Gin Smash.

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

Gin Sour.

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

Golden Fizz.

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

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Golden Slipper.

Into a wineglass pour: $\frac{1}{2}$ jigger yellow Chartreuse; 1 yolk of an egg, dropped in without breaking the yolk; $\frac{1}{2}$ jigger Danziger goldwasser. (Popular lady's drink.)

Golf Links High Ball.

Drop 1 piece of ice into a high ball glass; 4 dashes lemon juice; 4 dashes pineapple syrup; $\frac{1}{2}$ jigger Sweet Catawba or Angelica wine; $\frac{1}{2}$ jigger whiskey; 2 dashes New England rum. Fill up with seltzer or Apollinaris water; stir and serve.

Golf Links Punch.

Fill large bar glass $\frac{2}{3}$ full shaved ice; 2 teaspoonsfuls bar sugar; $\frac{1}{2}$ juice of 1 lemon; $\frac{1}{2}$ jigger Tokay or Sweet Catawba wine; 1 teaspoonful green Chartreuse; 1 teaspoonful Jamaica rum; $\frac{1}{2}$ jigger rye whiskey; 1 white of an egg. Shake hard; strain into tall thin glass; fill with aerated water; dress with fruit; grate nutmeg on top and serve.

Grape Juice Highball.

Use an eight or ten ounce glass, in which place the grape juice. Add a lump or two of ice and fill with Apollinaris. Sugar may be added if desired.

Half-and-Half.

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

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Hari-Kari.

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

High Ball.

Drop a lump of ice in a high ball glass and place it before the customer, together with a bottle of Scotch rye or Bourbon whiskey, as preferred, in order that he may pour his own drink. Then fill up with Apollinaris or seltzer.

Hoffman House Punch.

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

Horse's Neck.

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

Hot Arrack Punch.

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

Hot Gin Sling.

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

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Hot Irish Punch.

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

Hot Milk Punch.

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

Hot Rum.

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

Hot Scotch Whiskey Sling.

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

Hot Spiced Rum.

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

Hot Whisky Punch.

(A hot whisky glass.) The juice of $\frac{1}{2}$ lemon; 1 or 2 lumps of sugar, dissolved in 1 wineglass of hot water; 2 wineglasses of Scotch or Irish whisky; fill glass with boiling water and place

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on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the person, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

Humpty Dumpty.

Fill large bar glass $\frac{2}{3}$ full of shaved ice; 1 heaping teaspoonful bar sugar; 1 whole egg, broken in; $\frac{1}{4}$ jigger Jamaica rum; $\frac{3}{4}$ jigger brandy. Fill up with milk; shake hard; strain into tall shell glass; grate nutmeg on top and serve.

Imperial Egg Nogg.

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

Imperial Punch.

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

Jamaica Rum Sour.

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

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“Jersey Lily” Pousse Café.

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

Jersey Sour.

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

John Collins Gin.

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

Kentucky Bunt.

Fill large bar glass with cracked ice; 1 jigger Benedictine; 1 jigger creme de cocoa; $\frac{1}{2}$ jigger kummel. Shake well; strain into fancy stem glass; twist piece lemon peel over the top and serve.

King Edward High Ball.

Drop 1 lump of ice into a high ball glass; 4 dashes lemon juice; 4 dashes pineapple syrup; $\frac{1}{2}$ jigger Sweet Catawba, Tokay or Angelica wine; $\frac{1}{2}$ jigger Scotch whiskey. Fill up with seltzer or Apollinaris; stir and serve.

Kirschwasser Punch.

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

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Knickebein.

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

Knickerbocker.

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

Mamie Taylor.

(Fizz glass.) 1 drink of rye whisky; 1 lump of ice; fill up with ginger ale; dash with a little port wine. Seltzer or vichy can be used.

Manhattan Cooler.

Use large glass with cracked ice; the juice of two limes; one teaspoonful of powdered sugar; one wine glass of claret; one dash of St. Croix rum. Mix well and add Apollinaris.

Maraschino Punch.

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

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Marchioness High Ball.

Drop 1 lump of ice into a high ball glass; 4 dashes lemon juice; 4 dashes pineapple syrup; $\frac{1}{2}$ jigger sweet Catawba, Tokay or Angelica wine; $\frac{1}{2}$ jigger brandy. Fill up with seltzer or Apollinaris; stir and serve.

Medford Rum Punch.

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

Medford Rum Smash.

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

Medford Rum Sour.

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

Milk and Seltzer.

(A medium sized bar glass.) In serving this drink, half fill the glass with seltzer, and the rest with milk; if it is done otherwise you will have nothing but foam in your glass.

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Milk Punch.

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

Milk Shake.

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

Mint Julep.

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

Mississippi Punch.

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

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Mint Sloe.

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

Monte Cristo.

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

Morning Call.

Fill tall shell glass $\frac{1}{2}$ full shaved ice; $\frac{1}{2}$ jigger Maraschino; $\frac{1}{2}$ jigger absinthe; $\frac{1}{2}$ jigger lime or lemon juice. Fill up with seltzer. Stir; ornament with fruit and serve with straws.

Morning Glory Fizz.

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

Moselle Cup (for a party of 10).

For mixing use a small size punch bowl or other suitable vessel of glass or porcelain lined. Fill mixing vessel $\frac{1}{3}$ full cracked ice. 12 lumps cut loaf sugar; 2 small lemons, sliced; 2 small oranges, sliced; 6 slices pineapple; 2 ponies Curacao; 2 ponies Chartreuse (green); 2 ponies brandy; 1

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quart Apollinaris; 2 quarts Moselle. Stir well with ladle; drop in a piece of cucumber skin, sliced thin; dress with fruit, including a slice of grape fruit, and serve in champagne glasses.

Mulled Claret.

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

Mulled Claret and Egg.

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

Napoleon Pousse Café.

Fill a pousse cafe glass in equal proportions with: raspberry syrup, Maraschino, orange syrup, Curacao, yellow Chartreuse, green Chartreuse, brandy. Then proceed as for Abricotine Pousse Cafe.

Naughty Nellie.

Use wine glass. Pour each cordial separately and be careful that they do not mix. Use Apricotine, Creme Yvette, Creme de Menthe, Prunella

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in equal proportions, in order named. Place a little whipped cream on top.

New Orleans Fizz.

Use mixing glass half full of ice; add one teaspoon of sugar; juice of half a lemon; one teaspoon of Orange Flower Water; one wine glass of gin; half the white of an egg; two tablespoons of milk. Shake well; strain into tall glass; fill with Apollinaris.

Orchard Punch.

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

Orgeat Lemonade.

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

Orgeat Punch.

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

Oxford Punch.

One pint of Cognac brandy; 1 pint of old Jamaica rum; 1 quart of orange shrub; $\frac{1}{2}$ pint of sherry; 1 bottle of capillaire; 2 quarts of boiling water; 6 glasses of calf's-foot jelly; 6 lemons;

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4 sweet oranges; sufficient loaf sugar, dissolved in some of the hot water. Rub the rinds of 3 lemons with sugar; cut the peel very fine off 2 more lemons and 2 of the oranges; press out the juice of all the oranges and lemons. Place the whole with the jelly in a jug and stir well. Pour on the water, and let it stand for 20 minutes. Strain through a fine sieve into a large bowl; add the capillaire, spirits, shrub and wine, stirring well.

Panama Cooler.

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

Parisian Pousse Café, No. 1.

(A sherry glass.) 5 drops of raspberry syrup; $\frac{1}{4}$ of the glass maraschino; $\frac{1}{4}$ of the glass Cura-coa; $\frac{1}{4}$ of the glass chartreuse; $\frac{1}{4}$ of the glass brandy. Keep the colors separate and serve without mixing.

Parisian Pousse Café, No. 2.

One-half glass of maraschino; $\frac{2}{5}$ kirschwasser; $\frac{1}{5}$ chartreuse; brandy on top.

Philadelphia Punch.

Fill a large bar glass with shaved ice; 2 teaspoonfuls bar sugar; 2 dashes lemon juice; 1 jigger St. Croix rum; 1 pony old brandy. Stir well; dress with fruit and serve with straws.

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Pineapple Julep.

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

Pineapple Punch.

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

Plymouth Punch.

Crush a piece of lemon peel in a toddy tumbler with muddler; 1 heaping teaspoonful bar sugar; $\frac{1}{3}$ jigger Sloe gin; $\frac{2}{3}$ jigger whiskey. Stir well; strain into cocktail glass; drop in $\frac{1}{2}$ of a peach; top off with New England rum and serve.

Porter Sangaree.

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

Port Wine Cobbler.

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

Port Wine Flip.

(A large bar glass.) 1 egg; 1 tablespoon of sugar; $\frac{3}{4}$ glass of fine ice; 1 wineglass of port

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wine. Use a shaker in mixing. Strain into a wineglass. Grate a little nutmeg on top.

Port Wine Negus.

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

Port Wine Punch.

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

Port Wine Sangaree.

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

Pousse Café, French.

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

Pousse l'Amour.

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

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Prince Henry Punch.

Use a mixing glass with cracked ice; juice of one lime, leaving lime in glass; two dashes of raspberry syrup; one wine glass of Kirschwasser; half a wine glass of brandy. Shake well and strain into a large glass. Fill with Apollinaris and ornament with fruit.

Punch à la Romaine.

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

Remson Cooler.

Use a large glass; one large cube of ice; rind of whole lemon in one long string; one half wine glass of Old Tom gin. Fill glass with Apollinaris.

Rhine Wine Cobbler.

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

Rhine Wine and Seltzer.

(A large bar glass.) Fill glass half full of Rhine wine, balance with seltzer. Both the Rhine wine and seltzer should be kept on ice. The above

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is a favorite drink among the Germans, who prefer it to lemonade.

Rocky Mountain Cooler.

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

Roman Punch.

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

Rum Daisy.

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

Santa Cruz Rum Daisy.

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

Santa Cruz Rum Punch.

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

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Santa Cruz Sour.

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

Saratoga or Sea Breeze Egg Lemonade.

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

Sauterne Punch.

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

Scotch Whisky Skin.

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

Shandy Gaff.

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

Sherry and Egg.

(A whisky glass.) 1 egg, ice cold; 1 wineglass sherry wine. Before dropping in the egg, cover the bottom of the glass with a little sherry; this will prevent the egg adhering to the glass; or, after preparing the egg as above set the bottle

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of sherry before the person and allow him to help himself.

Sherry Cobbler.

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

Sherry Egg Nogg, No. 1.

One-half tablespoon of sugar, 1 egg; 1 pony of brandy; 1 wineglass of sherry; fill up with fine ice. Shake well. Strain into a fancy bar glass. Serve with nutmeg on top.

Sherry Egg Nogg, No. 2.

(A large bar glass.) 1 tablespoon of sugar; 1 egg; 2 wineglasses of sherry, $\frac{1}{4}$ glass of fine ice. Fill with milk. Shake thoroughly; nutmeg on top.

Sherry Flip.

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

Sherry Wine Punch.

(A large bar glass.) Fill glass with fine ice; 2 wineglasses of sherry; 1 tablespoon of sugar; 2 or 3 dashes of lemon juice. Stir well. Dress with fruit and top off with a little claret. Serve with a straw.

Sherry Wine Sangaree.

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

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Silver Fizz.

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

Sloe Gin Fizz.

Fill large bar glass $\frac{1}{2}$ full shaved ice; 2 heaping teaspoonfuls bar sugar; 4 dashes lemon juice; 1 jigger Sloe gin. Shake well; strain into fizz glass; fill up with seltzer or Apollinaris and serve immediately, as this drink should be taken while effervescing.

Soda Nectar.

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

Soda Negus.

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

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Southern Club Royal Gin Fizz.

(Use large mixing glass $\frac{2}{5}$ full shaved ice.) Juice of $\frac{1}{2}$ lemon or use from lemon squirt bottle same amount, use judgment; 1 ordinary sized drink of gin, Gordon or domestic; sugar to taste; 1 whole egg; milk to suit; shake well, strain into large fizz glass; add to above 2 squirts orange flower water; squeeze orange peel in fizz glass and leave peel in glass; fill up with Apollinaris. Stir well and serve while foaming.

St. Croix Crusta.

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

St. Croix Fix.

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

St. Croix Sour.

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

Telephone Fizz.

(Use large bar glass.) Fill half full with fine ice; 1 teaspoon sugar; 1 pony glass French

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brandy; 1 pony maraschino; 1 raw egg. Shake well, strain in stem glass and fill with seltzer.

Toledo Punch.

(Use a large bowl.) Place 2½ pounds of loaf sugar in the bowl; 5 or 6 bottles of plain soda; 4 lemons, the juice only; 1 quart of Cognac brandy; 1 small bunch of wintergreen; 4 oranges and 1 pineapple (cut up), and add the slices into the bowl and also strawberries and grapes. Mix the ingredients well with a ladle and add 6 bottles of champagne.

Tom Collins.

(Use extra large bar glass.) ¾ tablespoonful sugar; 3 or 4 dashes lime juice; 3 or 4 pieces broken ice; 1 wineglass Old Tom gin; 1 bottle plain soda. Mix well with a spoon, strain and serve. Attention must be paid not to let the foam of the soda spread over the glass.

Tom and Jerry.

Fill a Tom and Jerry mug ¼ full of batter; ½ jigger brandy; ½ jigger rum. Fill up with hot water, stirring well at the same time with a bar spoon; grate nutmeg on top and serve.

Another method is to pour the hot liquid from one mug to another until thoroughly mixed, and then add the grated nutmeg and serve. (See "Tom and Jerry—the basic mixture.")

TOM AND JERRY (the basic mixture).——

Separate the whites from the yolks of a given number of eggs. Beat the yolks until they become very thin and beat the whites to a stiff froth. Then empty both into a Tom and Jerry bowl and mix in sugar, very slowly, by stirring.

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When the mixture acquires the consistency of a stiff batter it is ready for use.

Vermouth Frappe.

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

Victoria Sour.

Fill large bar glass $\frac{2}{3}$ full shaved ice; 4 dashes gum syrup; 1 teaspoonful pineapple syrup; 4 dashes lemon juice; 3 dashes Jamaica rum; 1 teaspoonful Abricotine; $\frac{1}{2}$ jigger sherry wine; $\frac{1}{2}$ jigger whiskey. Stir; strain into fancy sour glass containing fruit; dash with carbonated water; top off with a little claret and serve.

"Ward Eight"

Take juice of one lemon, half a glass of whisky; one tablespoonful of sugar; one tablespoonful of Grenadine syrup; one glass of Apollinaris. Mix the lemon, sugar and Grenadine syrup well; then add the half glass of whisky and the one glass of Apollinaris. Strain into a goblet with ice fruit.

Whisky Cobbler.

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

Whisky Crusta.

(A large bar glass.) 3 or 4 dashes of gum syrup; 1 or 2 dashes of Angostura bitters; 1 or

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2 dashes of lemon juice; 2 dashes of maraschino; fill glass half full of fine ice; $\frac{3}{4}$ wineglass whisky. Mix the ingredients thoroughly. Take a lemon the size of a fancy cocktail glass, peel it so as to have the rind in one piece fit it into the cocktail glass. Moisten the edge of your glass with lemon juice and dip the edge in powdered sugar, then strain the mixture into your prepared glass.

Whisky Daisy.

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

Whisky Fix.

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

Whisky Fizz.

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

Whisky Flip.

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

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Whisky Julep.

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

Whisky Punch.

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

Whisky Sling (cold)

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

Whisky Smash.

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

Whisky Sour.

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

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69th Regiment Punch.

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

7th Regiment Punch.

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

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