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JACK'S
Manual



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Jack's Manual

On the Vintage & Production, Care
& Handling of Wines, Liquors, &c.

By J. A. GROHUSKO

*A Handbook of Information
for Home, Club or Hotel*

*Recipes for Fancy Mixed Drinks
and When and How to Serve*

FOURTH EDITION

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THE AUTHOR

INTRODUCTORY

The author, in presenting this volume to the public, begs to state that his intention in compiling it is not to have it recorded as one of the literary marvels of the day, but to give to the "prince of good fellows" a guide of value for his home, club, hotel or cafe.

As previously stated in his first issue, it is only practical experience, through long association with the leading American hotels and clubs, which enables him to publish this volume, the most complete of its kind ever issued.

In the various recipes, a reference is made only to wines and ingredients of the highest character.

In the advertising section, contained at the end of this book, the reader will find only such products as have been preferred by the author; and as their use has proven satisfactory and pleased many thousand guests, he would suggest their preference in your mixing.

That the reader may be familiar with the various sizes and the terms used in this publication, the following table will prove of value, but only applies to liquor, *i. e.*, whiskey, gin, etc., other ingredients additional:

| | | | | |
|----------|---|---------------|---------|--------|
| 1 Jigger | = | $\frac{1}{2}$ | whiskey | glass. |
| 100% | = | $\frac{1}{2}$ | " | " |
| 50% | = | $\frac{1}{4}$ | " | " |
| 25% | = | $\frac{1}{8}$ | " | " |

half whiskey glass being regarded as a full portion for one person.

If you, my friend, at any time wish advice relating to the subject of mixed drinks or beverages, and will correspond with the author, your communication will receive prompt and careful attention.

In closing, one request is made of the reader: If through the pages of this work you find its contents of value, suggest it to your friends, that we all may drink to each other's health.

THE AUTHOR.

RECIPES

PRODUCTION OF CHAMPAGNE

Champagne is produced in the Department of Marne, where grapes were cultivated as far back as the sixth century. In the last will and testament of Remy, Archbishop of Rheims, dated A. D. 530, he bequeathes to the clergy of his diocese, vineyards situated in the neighborhood of that city. The growth of the Champagne district has continually increased since the tenth century, and viticulture has become a very important industry. The real development of champagne dates from the eighteenth century when Dom Perignon, a monk of the Abbey of Hautvillers, near Epernay, discovered the method of making sparkling champagne. The Champagne district seems to have a special influence over the fruit grown upon it, for the grapes possess a perfume and other qualities not found in grapes grown anywhere else. The soil is composed of chalk with a light covering of earth, which gives the grapes their distinctive qualities, producing a sparkling wine which cannot be equalled. Many people think that champagne is made from a white grape, but not more than one-quarter of the grapes grown in the Champagne vineyards are white, the rest being black. Great precaution is taken not to crush the grapes when gathering, the bunches being detached from the vine one by one, and carefully sorted according to their ripeness, and in some locations every individual grape is examined. The grapes are pressed daily in a large press, worked by hand, and the must (juice) is separated at once from the stalk and skin, which contains the coloring matter. This liquid is almost colorless, and after fermentation becomes still lighter in color. The juice obtained from the press by three consecutive pressings, gives the *cuvée*, and it is this liquid which has the necessary qualities to make a fine wine. The wines obtained by subsequent pressure are called *vins de suite*, and are inferior in quality, and cannot be used for choice champagne.

As the must runs out of the press, it is put into vats, where it is left to settle for twelve hours to allow impurities to settle at the bottom. It is then drawn off into casks, the cleanliness of which is scrupulously looked after. A few days later fermentation commences and changes the sweet liquid into an alcoholic one, which is wine. When cold

weather sets in, the wine becomes clear and is drawn off, the lees remaining in the cask.

The wine-producing district of Champagne may be divided into three regions. First, the mountain country of Rheims, where the grapes possess the distinctive qualities of vinosity and freshness; second the Avize district, notable for wines made from white grapes, which are of great delicacy; and third, the Valley of the Marne, where the wines are characterized by an excellent bouquet. Wines made solely from grapes of any one district would be found disappointing. One must unite the freshness and strength of Verzenay with the mellowness of Bouzy, the softness of Cramant, and the bouquet of Ay, in order to blend into a champagne all the delightful qualities which a connoisseur expects to find. During January and February the wine-maker mixes in immense casks the wines from different vineyards. Wines want character, bouquet, vinosity and delicacy, and these qualities can only be secured by the mixture of wines possessing these elements individually. To make a fine champagne one must know thoroughly the characteristics of the wine of each vineyard, and this requires a keen sense of smell and taste, and great skill and experience.

By this system, it is possible for the shipper to keep up a uniform excellence of his wines, and to duplicate each shipment despite a succession of bad vintages. There are other districts surrounding where good wines are grown. The pale, delicate Manzanilla is grown around the little town of San Lucas de Barrameda, about fifteen miles from Jerez, and Puerto de Santa Maria yields, somewhat inferior wines to the neighboring districts mentioned.

Champagne, as everybody knows, takes its name from the French province in which it is produced, but everybody does not know that Sparkling Champagne was the discovery of a monk belonging to the royal monastery of St. Pierre at Hautvilliers. His name was Father Perignon, and he died in 1715. The chief depots of Champagne are at Ay, Epernay, and Rheims, where the quantity kept in stock is exceedingly large. The sparkle or "mousse" as the French term is, which characterizes Champagne, is produced by the development of carbonic acid gas from the saccharine constituents of the grape juice, and is sometimes assisted in bad years by the addition of sugar to the fermenting wine. Afterwards when the wine has fermented in the cask until the Spring, it is bottled. In the bottle, slight fermentation continues, and a sediment is formed, which is adroitly thrown out shortly before the wine is required for the market, and this process is termed "disgorging." The wine then receives a certain quantity of liqueur, composed of the finest cane sugar dissolved in old still wine. Champagne merchants have each their own views as to the quantity of liqueur which ought to be used.

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

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

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

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

France shows today and has during several isolated seasons the past twenty years shown herself to be the most remarkable wine-producing country in the world's history, and this in face of the fact that the United States and Italy, with more territory suitable to grape-growing, and with wonderful natural advantages—and why? Because she has taken advantage of her fitness of soil to the wine; her meteorological conditions; her geographical position as regards the European markets, and incidentally those of the world, and partly to the aptitude of its inhabitants.

Spain is second only in reputation to France among wine-growing countries; its white wine known as Sherry, first brought it into prominence. Sherry, so-called from the island of Jerez (Xeras) de la Frontera, the headquarters of this industry.

In our own country the cultivation of the vine has made rapid progress of late years, and American wines are steadily taking the place of the foreign product. The soil and climate of the Pacific Coast seem best adapted to the growth of the vine, and wine-making is very likely to become one of the leading industries of California. The Mission grape (being the first) is supposed to have been imported from Mexico by the Franciscan fathers about the year 1769. Subsequently varieties of French, German and Spanish wines were introduced into the state. In Ohio upon the shores of Lake Erie and along the Ohio River the vine is extensively cultivated.

New York, Missouri, Illinois and Pennsylvania are likewise large producing states, the largest wine manufacturing establishment being in New York State, Steuben County.

The total annual production of wine in the United States now amounts to about 35,000,000 gallons.

"VINTAGES"

The most appreciated vintage wines now in the market are 1898 (a very limited quantity available), 1900 and 1904. The vintage of 1906 is not yet generally marketed, but it will be much appreciated. At the moment, for any event, the discriminator can make no error in the selection of "Brut 1900" or "Brut 1904," for, while the Cuvée of these years was not large, the wine is exquisite in its maturity.

True champagne is naturally effervescent—the sparkle and brilliancy due to a naturally generated carbonic acid gas. Still wines may be charged with gas, imitating champagne, but the result is never satisfactory. It is this method which has been responsible for the delimitation of the district from which wines may be shipped as "Champagne," the French Government permitting the use of the word Champagne only on wine produced naturally in the Department of the Marne. Wine of the Department of the Aube may be labelled "Champagne of the Second Zone."

The total area now under cultivation to produce true Champagne, under prescribed regulation is only about 37,000 acres. Contrary to the general understanding Champagne is produced principally from black grapes.

THE CUVÉE

During the spring the merchant makes the "Cuvée," which is the assembling of a number of wines in one blend; depending upon the business of the merchant it may be a few or many thousand bottles and until finally disposed of is known as the "Special Cuvée" of the year of blending. "Vintage years" are the years of especially fine crops and in such years the Cuvée is made as large as proper qualities permit. The making of the Cuvée is the most delicate operation in the profession, requiring exquisite judgment in the selection of the wines to be blended to produce the perfect Cuvée, a definite result being obtained only after a period of years as the wine rounds out in maturity in the bottle.

BOTTLING

By the aid of mechanical apparatus the wine, to which is added a certain quantity of cane sugar, is put into new and carefully rinsed out bottles; these are corked and the cork held in by means of an iron clasp. The bottles are immediately stored on their sides in immense cellars, hewn from solid chalk.

SERVING

The process of uncorking this wine is often grossly mismanaged. The cork should be slowly and noiselessly extracted after, first the wire, and then the string, are entirely

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removed. The glass must be near at hand so that no wine may be lost. Care should be taken that the wine flows out quietly, and if gently poured on the side of the wine glass the ebullition of the wine will be checked and the goblet filled without spilling. Do not fill the glass to the brim with any wine, but leave a quarter of an inch or more free. Rich champagne only requires to be stood in ice up to the shoulder of the bottle for not longer than twenty minutes, even in the hottest weather. It is important to remember that too much icing destroys body and vinosity. Served with ice puddings a rich champagne is delicious, or even after soup, but it would be considered cruel to provide nothing but champagne during the whole of a dinner. Should champagne be required between luncheon and dinner, it is well to serve a biscuit with it.

AMERICAN CHAMPAGNES.

Wines made in America—there are many excellent types which resemble the better foreign qualities in many essentials. They are clean and palatable, with a good deal of "mousse." They are good "Dinner Wines."

On account of there being no tax or duty on Domestic Champagnes they are much lower in price than the imported.

American Sparkling Wines are produced principally in three territories, viz.:

In **New York State**, in the **Ohio** and **Missouri District** and in **California**.

New York State produces nearly four-fifths of the output from grapes grown on the steep hills around Hammondsport and Lake Keuka. These wines are light and delicate resembling much the French Saumurs.

The Ohio and Missouri wines, whilst being heavier in body, are somewhat rougher in flavor.

California, while the largest producer of still wines, has up to present time, furnished but little champagne.

Great progress has been made for the past few years by Urbana Wine Company wines. They are presenting a red sparkling Burgundy on the market; making great progress.

FORMING THE SPARKLE

The ferments which existed at the time of the vintage and had become dormant during the winter, revive with the first warmth of spring, and commence to act afresh. They decompose the natural sugar still remaining from the vintage and transform it, as also the cane sugar added at the time of bottling, into a supplementary amount of alcohol and carbonic acid gas; but this time the gas cannot escape because the bottle is hermetically sealed; instead, it mixes thoroughly with the wine, producing that elegant sparkle so well known. This fermentation in the corked bottle generates a deposit which settles on the low side of the bottle and

must be got rid of. This is effected by two operations. These are the "mise sur pointe" and the "disgorgement."

THE MISE SUR POINTE

The bottles are placed head downward through an inclined plank pierced with holes at an angle of 70 degrees. Every day for at least three months a cellarman, specially trained for this kind of work, shakes the bottles lightly against the plank with a wrist movement quick and sharp. The deposit slowly descends and collects on the cork.

THE DISGORGEMENT

The deposit, having settled on the cork, is now ready to be extracted. To do this the bottle is first placed head downward, to a depth of three inches, in a refrigerating bath. Under the action of the cold, the deposit congeals in the neck of the bottle. The cellarman then takes the bottle out of the bath, holds it upright, undoes the clasp and eases the cork, which the pressure of the carbonic gas inside eventually forces out with a loud report, together with the deposit. The wine is then absolutely clear.

THE LIQUEURING

After disgorging, the wine has not the least taste of sugar, the sugar added at bottling having been completely transformed into alcohol and carbonic acid. Whilst in this state the wine is known as "brut." To regulate it to the client's taste, which varies in different countries, a certain quantity of liqueur, composed of sugar candy and wine from the finest Champagne vineyards, is added immediately after the disgorging.

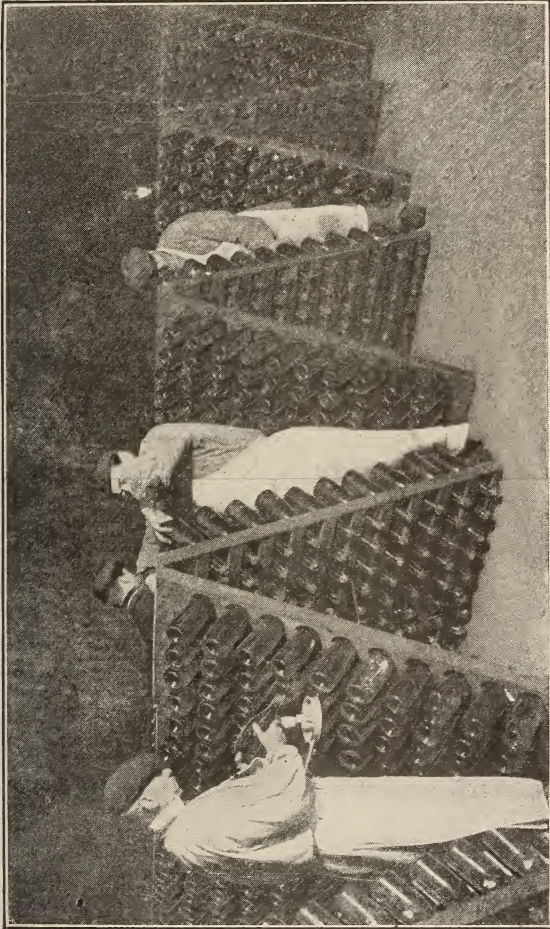
THE CORKING

For corking, the best Spanish corks are used and are held in by either string and wire or wire muzzle, according to the custom of each house. Finally the capsule and label are put on and the bottles are packed in cases or baskets ready for shipment.

The cellars are located at Rheims, Epernay, Ay, Avize, etc., and are well worth seeing.

ALWAYS A LUXURY

True champagne can never be other than a luxury, from the cost of cultivation, the care in making, the long period elapsing before the wine has reached maturity and principally because of the limited area in which it can be produced. The loss from leakage and breakage is enormous, owing to the pressure upon the bottle, and difficulty of transportation.



SAUTERNES

Un Rayon de Soleil Concentre Dans un Verre (Biarnez).

The region which produces the celebrated white wines universally known under the name of sauternes is situated on the left bank of the Garonne, about 35 kilometers south of Bordeaux, and includes the communes or parishes of Barsac, Bommès, Fargues, Sauternes and Preignac, and a part of Saint-Pierre de Mons.

The country is hilly, admirably exposed to the rays of the sun, which explains, to a great extent, the degree of maturity the grapes attain.

The soil is more or less sandy, argillo-sillico-calcareous in some parts, argillo calcareous (as at Barsac) or entirely argillaceous in others.

There is no doubt that to this particularly favorable soil is due in a great measure the superiority of the Sauterne wines, which it is impossible to equal anywhere else, however careful the vinification may be. But it is only just to add that the selection of the vine plants, the extraordinary care bestowed on the culture of the vineyards, the special and expensive vinification, contribute to ensure perfection in bouquet, color, and finesse in a wine to which no other can be compared, for the simple reason that, of its kind, there exists nothing like it.

The appearance of the vineyards in this region differs from that of the Médoc, inasmuch as the vines are high; the surrounding country in which culture is more varied, is hilly and picturesque, the views from some of the heights, that, amongst others, on which Chateau Yquem is situated, extending miles over fertile scenery.

It would take too much space to describe minutely the labor involved in cultivating these vineyards; each season, or, more exactly, each day, brings its task, and nothing must be neglected, however futile this may appear to the uninitiated.

As before mentioned, the grapes are gathered and pressed in a manner peculiar to the district.

The gathering takes place later than in the Médoc and lasts much longer, commencing at the end of September, and terminating in the first half of November. The grapes are allowed to attain the extreme degree of ripeness, and, after taking a deep golden color, they finally, under the influence of the mycoderma "Botrytis Cinera," become over-ripe, a state absolutely necessary to ensure the quality of the future wine. The berry subsequently becomes browned and roasted, the skin gets thin and cracks, and a sugary juice oozes from it. Little by little, each berry advances to this state until the whole bunch forms, so to speak, but one mass of juicy fruit. It may easily be imagined how fragile the grapes are when they get to this degree of maturity, and how, whilst they gain if the weather remains fine, they are likely to suffer if it becomes rainy.

The gathering is effected in small quantities at a time, and

only as each bunch of grapes attains the advanced state described above. Sometimes, and especially in the first growths, each berry is gathered separately and more or less quickly, according to the weather. When rainy, the operations are suspended and resumed when it becomes dry again.

It is easy to see that quantity here is sacrificed to quality, and that the expenses of wine making, under such circumstances, must necessarily be high. It often requires as many as six successive pickings to gather one bunch. The cost of cultivating vineyards in the Sauternes district is estimated to range from 1000 to 1200 francs per hectare, inclusive of grape-picking and purchase of casks; the yield per hectare may be roughly estimated at from 4 to 7 hogsheads, according to the vintage. Vintaged by ordinary methods, the wines would yield at least one-third more.

In the superior growths, there are three selections or "tries." The first, comprising the berries which have dried somewhat after becoming over-ripe, yields what is known as "vin de tête." The second selection comprises the berries in a somewhat less advanced state and yields a larger quantity; the third includes the remainder of the grapes, which, although ripe, have not attained the same degree of maturity as the others; the wine pressed from it is called "vin de queue" and is relatively unimportant in quantity.

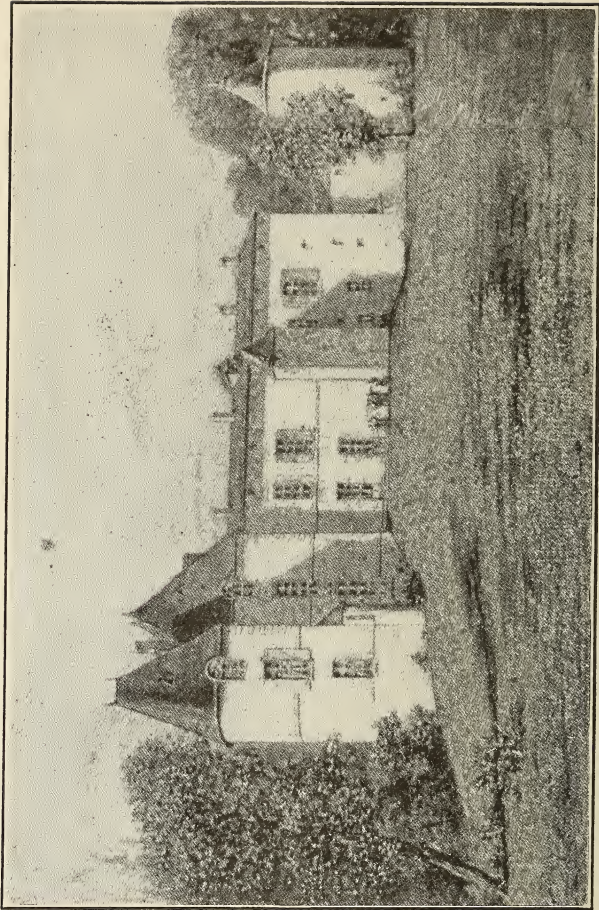
The grapes are pressed rapidly, so as to prevent the wine from taking too deep a color from the skin. The must which flows from the press is at once put into casks, where the fermentation takes place almost immediately and lasts several weeks, the duration depending on the style of the wine and on the temperature.

The quality is approximately judged by the musts, but it is only after the first racking, generally when the winter is over, that a definite opinion can be formed. Four rackings a year are necessary, sometimes five for wines of the first picking, and a daily inspection, tasting and filling of the casks, are requisite to ensure proper treatment.

The classed growths are sold under their name, Chateau Yquem being the first and probably the best known. But simply as sauternes, barsac, bommes, preignac, etc., wines of the highest grade are sold and fetch high prices, the greatest care being bestowed on the small vineyards as on the large ones.

Sauternes—of succeeded vintages—are delicate in flavor, of a pale golden color, mellow, rich, bordering on sweetness, and have a fine, agreeable bouquet; they are hygienic, not heady, and merit the description of perfection in white wines.

Dr. Mauriac, of Bordeaux, says in one of his works: "The great Sauternes white wines, which are of a relatively high alcoholic strength, are both tonic and stimulating; consumed moderately, they are invaluable to convalescents after a severe illness or when it is necessary to revive an organism attenuated by high fever, hemorrhage, or long fatigue.



“They are perfect as dessert wines and one or two glasses at the end of a meal facilitate digestion and provoke gaiety.”

BURGUNDIES

The wines produced in the Province of Burgundy, situated in eastern France, viz., in the Côte d'Or, between Macon, Beaune and Dijon, rank among the best burgundies. They contain more tartrates and tannin than clarets, and are altogether heavier in body and aroma.

The best known cheaper qualities are Macon, Beaune and Beaujolais, and their names indicate generally the district of their growth. The better wines are Romanee, Cinti, Pomard, Chambertin, Nuits and Clos De Vougot, and the best known white wines are the Chablis.

The red burgundies are recommended as blood-making wines, especially in cases of general or local anaemia.

This ancient province, one of the largest and finest of France, embraced before the revolution of 1789 territory which has since formed the Ain, Côte d'Or, Saône et Loire and part of the Yonne departments.

The Dukes of Burgundy were powerful and played an important part in French history; by marriage they had become masters of most of the Dutch provinces. The wealthy Netherland cities contributed to the embellishment of those of Burgundy and the influence of Dutch art is to be detected in many of the architectural beauties of the province.

On the other hand, the inhabitants of Burgundy introduced their wines into Holland and it may be said that from that time their great reputation outside France dates. Even nowadays Belgium and Holland are amongst the most fervent admirers and largest consumers of Burgundies.

Taken as a wine growing country Burgundy extends along the railway line from Sens to Villefranche and includes Beaujolais which, although part of the Rhone Department, produces wines of the same character, and not at all like those of the Lyonnais district to which it belongs administratively and geographically.

From a viticultural standpoint, it may be divided into three principal districts, the Yonne in the North, Saône et Loire and Rhône in the South, Côte d'Or in the Centre.

Yonne. Known as lower Burgundy produces red and white wines in the administrative divisions of Tonnerre, Auxerre, Avallon and Joigny. In the two first the best growths are located amongst which **Chablis** is the best known.

Saône et Loire comprises two distinct districts, the Mâconnais and the Châlonnais, each of which can be subdivided into several classes or zones producing wines of different character, style and quality.

Rhône. The wines of this department, which are classed with those of Burgundy, are produced in the well known dis-

trict of Beaujolais, in the administrative arrondissement of Villefranche. The district is divided by a chain of mountains into two parts Upper Beaujolais, in which the best growths are located, and Lower Beaujolais growing more ordinary wines.

Côte d'Or. This beautiful department, which forms Upper Burgundy, possesses the most celebrated growths. The vineyards are situated on the sunny slopes of a chain of mountains running from northeast to southwest, and are most favorably exposed. Unlike the Bordeaux vineyards, they are in general small, varying in size from 4 to 15 hectares.

The vineyards can be classed in three groups:

1. **Côte de Beaune** in which are located amongst others such growths as Chassagne, Gravieres, Clos Tavannes, Montrachet, Charmes, Goutte d'Or, Santenot, Volnay, Pommard, Beaune, Aloxe, Corton, etc.

2. **Côte de Nuits** including many of the finest growths, amongst others les Corvées, les Thoreys, les Malconsorts, la Tâche, Romanée-Conti, Richebourg, Clos Vougeot, les Musigny, Chambolle, Clos de Tart, les Lambreys, Chambertin, Clos de Bèze, Clos St. Jacques, etc.

3. **Côte de Dijon** the least important and which produces in general wines of secondary quality.

As mentioned above, the vineyards are in general small and a great number of them are divided into lots of unequal area; a typical example is the celebrated "Clos de Vougeot" which, although not very extensive, belongs to fifteen proprietors.

The City of Beaune hospitals possess several vineyards, and it is their custom every year, a few days after the gathering, to offer their wines for sale by public auction. The prices realized are always high and, although they are not exactly taken as a basis, it is only after the sale has taken place that the market value of the vintage is judged.

In Burgundy, the vines are cultivated with great care according to tradition dating several centuries back. Very few changes have been made in this long course of years, in fact, the growers are adverse to the adoption of modern methods of culture as recommended by agricultural committees and experts.

The grapes are picked at the end of September or beginning of October according to their degree of ripeness. The fermentation is followed very carefully and the **cuveries** where the wine is made are commodiously built so as to ensure perfect conditions of temperature and cleanliness.

The wines drawn into casks are treated methodically; in February or March following the gathering, they are separated from the lees which are pretty considerable; a second racking takes place in July.

The following year, the wines are racked twice, and normal treatment is continued by fining and racking until they are ready for bottling which is also effected with the utmost



care, ever precaution being taken to ensure proper development and long preservation. Burgundies are generally bottled when two or three years old.

The characteristics of Burgundy wines are a bouquet and flavor which are inimitable, fine taste, body, sève, all of which qualities constitute one of the finest products under the sun. Each growth or district has naturally its peculiar qualities and varies in value from the ordinary to the highest grades.

Beaujolais are comparatively light, bouqueted and develop rapidly in bottle, Mâcon are firmer with color, are of good preservation, and develop a fair bouquet with age. The Côte d'Or produces a great variety of fine wines, some relatively medium bodied, others very full bodied, rich and fruity.

Burgundy should be served, and is best appreciated, with heavy roasts and large game. At the temperature of the room all its fine qualities develop.

It is estimated that viticultural Burgundy covers a surface of about 45,000 square kilometres, with a population of about one and a half millions.

The vineyards with an area of 83,346 hectares belong to 83,173 owners making an average of one hectare for each.

The average annual production for the decennial period 1897-1906 was:

| | | |
|----------------------|-----------|-------------|
| Yonne | 488,500 | hectolitres |
| Saône et Loire | 1,401,500 | " |
| Côte d'Or | 872,500 | " |

The figures of the 1907, 1908 and 1909 crops were:

| | 1907 | 1908 | 1909 | } hectolitres |
|----------------|-----------|-----------|-----------|---------------|
| Yonne | 559,900 | 427,800 | 250,800 | |
| Saône et Loire | 1,204,800 | 2,306,500 | 1,015,000 | |
| Côte d'Or | 679,200 | 929,300 | 404,100 | |

In 1910 the crop was practically nil and the figures are not worth mentioning.

HOW TO SERVE BURGUNDY

Red Burgundies should be served at the dining-room temperature, having been brought from the cellar several hours before the meal, after having decanted them off their sediment, or by using special baskets in which the bottles are laid just as they lay in the bin.

Burgundy wines in bottle form a sediment, owing to maturing, which is more or less abundant according to the growths and ages. This sediment does not impair the quality of the wine, provided the bottle is uncorked carefully and not shaken so as to disturb the sediment.

The cork having been drawn, the wine should be carefully decanted while holding the bottle up against the light in the same position as it was when stored in the cellar. As soon as the sediment is nearing the neck of the bottle the de-

canting must be stopped for the mixing of the sediment with the wine will deprive the latter of its bouquet and render it bitter. Bottles should never be left uncorked, for the better the quality of the wine the more apt it is to become flat.

White wines should be left in the cellar until needed.

Sparkling wines should be iced.

CLARETS

The word "claret" means a wine of clear, red color. It is the English name given to the red wines of France, and particularly those grown in the Bordeaux district.

Chateau wines are those made from grapes of a selected character and grown on vineyards of wealthy gentlemen, who devote much time and money in their careful cultivation, storing and aging. Chateau bottled wines rank very high in the estimation of the connoisseur.

Wines described as bearing the Cachet du Chateau are simply those which have the crest or coat of arms bearing that name on the label. The caps and corks are likewise branded.

There are hundreds of districts where good wines are grown. To enumerate their varieties would fill volumes, and with a limited space at disposal it is impossible to give more than superficial indication of the best known brands. The wines of France have a recognized classification, according to value.

Clarets do not throw a deposit as quickly as Port wine, but the greatest care must be exercised in decanting them in order that they may be served in brilliant condition; the sediment being extremely fine, with a bitter flavor, it is not easily detected and will entirely spoil the delicacy of the wine if mixed with it.

Clarets moved from one cellar to another, are temporarily put out of condition; it is like transplanting a tree without giving it time to recover and develop in its new soil, therefore, wine always requires to settle down before being consumed.

Old wines particularly need a rest after a journey, and they should always be taken from the cellar direct to the Dining Room. This is important, but it is a very general omission in hotels and clubs.

Claret, to acquire the proper temperature, should be stood up in the Dining Room the morning it is to be consumed, and decanted at least half an hour before serving. A full wine may be kept a little longer, as it improves by contact with the air. Young or cheap Clarets should also be carefully decanted because any sediment coming into the glass destroys the character of the wine.

It is most inadvisable to serve Claret in a decanting basket, **it should always be decanted**, because the last one or two glasses invariably run muddy. Claret should, if possible,

be put on the table at about the temperature of the room in which it will be consumed, to preserve the delicate freshness of the wine. The bouquet escapes when the wine is exposed to sudden heat or warmed to excess; this bouquet is mainly due to volatile vinous ethers which it is most desirable to retain. Clarets of medium quality improve with age, whereas the lightest table wines may be drunk fresh bottled, as is the custom in France; a fine, large, thin and white glass being used, and only two-thirds filled.

Sherry and stronger wines are liable to throw a deposit in bottle if kept for any length of time; care should therefore be exercised in decanting them or in fact any wine in which a sediment may be formed.

The sound and natural wines of Bordeaux are refreshing and appetizing, and are the best type of a universal beverage for every day use; no other wines which the world produces are capable of yielding such lasting pleasures to the palate. They have also the additional advantage that when mixed with water do not spoil.

When taken with food they entice the languid palate and are admirably adapted for persons of all ages and conditions, whose occupations tax the brain more than the muscles, and as they contain only a comparatively small percentage of alcohol have but little tendency to inebriate.

The dietetic value of Claret has not been over-rated. If taken with food it is of service to persons of the gouty temperament, as it stimulates digestion and does not create acidity. The combination of the various saline ingredients with fruit acids, notably the acid tartrate of potash (Cream of Tartar) make for its highest value.

The delicate aroma and delicious flavor of the finer sorts of after-dinner Claret give endless delight and satisfaction; and there are so many varieties (differing according to the vineyards from which they emanate) they afford the connoisseur a wide scope for the exercise of judgment in selection.

WINES OF ITALY

Italy ranks second in the wine production of the world. Its Brolio is one of the best Italian red wines; it resembles Burgundy, but is somewhat drier on the palate. When old it is a highly tonic wine. Barbera is another good wine; it ranks as good table or dinner wine. Also white Corvo Capri, Lacrymae Christi are strong, sweet wines of southern Italy. There are many others, both still and sparkling, amongst which may be named Moscato Spumante (sparkling Moselle flavor). Nebiolo Spumante Valpolicella (sparkling) red wine. There is also sparkling Lacrymae Christi.

Italian wines are well known and highly appreciated all over the world.

WINES OF GERMANY

German wines are grown principally on the banks of the Rhine, and are generally known as Hocks. Those grown on the banks of the Moselle are designated as Moselles. There are many varieties of German wines, and their names denote principally the district of their growth.

German wines are of great medical value. They are strengthening to the action of the heart and diffuse cheerfulness, without leaving adverse results, which more alcoholic beverages might produce. Moselle wines especially are prescribed by the medical profession as highly beneficial in all affections of the liver and kidneys. They are considered anti-diabetic in their action and to minimize gouty tendencies.

MOSELLE

Moselle as a highly ethereal wine is also very useful in cases of cerebral and cardiac exhaustion, it stimulates the action of the liver and kidneys, and is generally credited with being otherwise beneficial. It is said to be anti-diabetic, and does not increase the gouty tendency.

HOCKS

Hocks have great fragrance and vinosity and are pre-eminently the wines most suitable for intellectual enjoyment, as they are particularly exhilarating and increase the appetite. Being of light alcoholic strength, but rich in volatile ethers, they are exceedingly efficacious, and do not (like Clarets) so quickly spoil after opening.

The finer qualities widely differ in flavor from each other, and being rich in ethers are much valued as a stimulant in sustaining the nervous force of the heart, while its enfeebled muscular tissue has time in which to recuperate.

For serious nervous prostration their value as a remedy can hardly be overestimated; their beneficial effects being strikingly exhibited in bringing back a stronger and steadier heartbeat, thus calming any attendant irritability which is of the utmost importance to the patient.

SWEET BITTERWINES

French wines have been divided into four distinct classes, namely: Red Wines, White Wines, Sparkling Wines and Liqueur Wines. In the latter class are included all the various aperitifs such as Dubonnet, which is an appetizer made from a sweet French wine, strongly infused with a solution of Peruvian bark. Its tonic properties are extensively acknowledged.

Byrrh wine is a high-class appetizing and tonic wine prepared with exceptionally generous wines.

Amer Picon, a French bitters, or aperitif, made from French sweet wine infused from bitter herbs.

Edouard Dubonet & Labussière is a high-class appetizing and tonic wine, and an exceedingly good stimulant. It is made from old wine infused with bitter herbs and quinquinas. With mineral waters it makes a very refreshing drink.

Absinthe is a highly aromatic liqueur of an opaline, greenish color, and slightly bitter taste. It is distilled from bitter herbs, and is considered tonic and stomachic, although its excessive use produces a morbid, stupefying condition differing from ordinary form of alcoholism. The mode of drinking it is by mixing with water, which is poured into it drop by drop.

SHERRY

There are no wines which can compare with genuine Sherry, either in generous character, delicacy of flavor or dietetic value. It represents about the highest development of quality in wine, is distinguished by freedom from acidity, sugar extractive matter, and has a high proportion of volatile ethers. These compound vinous ethers (to which Wine of a certain class and age owes the greater part of its flavor and bouquet) have a scarcely less important influence in advancing the quality of wine than in providing a valuable stimulant to the vital functions in cases of cerebral and cardiac exhaustion.

It relieves that condition of sleeplessness consequent upon slow and inefficient digestion, of old age. It is also beneficial in the later stages of severe febrile diseases, with great exhaustion and sleeplessness. A really good and pure Sherry has the same effect in rapidly restoring strength and regularity to the heart's action in certain forms of chronic neuroses—also in those severe neuralgic affections which so seriously affect the system.

The older bottled wines and those having the greatest amount of ethers are most effective. The finest wine that can be procured for money is just that which will give the best effect with the least possible delay. It must not be forgotten that the influence of such wine is entirely distinct from that of mere alcohol.

In Spain, where its qualities are well known, it is regularly used by physicians as a restorative in cases of collapse after surgical operations.

It should also be mentioned that it is invaluable for use as medicine (but not as a beverage) in the wasting diseases of children, particularly when they lose weight rapidly. It is conspicuously useful in such cases when the development of tuberculosis is feared.

In opposition to a very general idea, it is the opinion of Dr. Garrott, confidently confirmed by Dr. Francis E. Anstie, in his interesting book, "Uses of Wines in Health and Disease," that the non-saccharine or dry Sherries are not productive of gout, provided they do not cause any disturbance of the digestive functions. Dr. Anstie claims that it is only

the saccharine of alcoholic liquors which develop gouty manifestations or evoke the tendency of latent gout.

There are several different varieties of Sherry, which may be divided into the Amontillado and Manzanilla classes. The Amontillado class may again be divided into fino and oloroso, the former being the more delicate. The generous, full flavored wines known as Port are the produce of the district of Alto Douro, in the northeast of Portugal.

PORT WINE

In the selection of the Port wine, much depends upon the weather, as the physical conditions of those who partake of it must be considered; people accustomed to open air exercise enjoy generous wines, and in warm weather, light tawny wine should be preferred.

In some houses it is customary to drink a vintage Port no younger than twenty years in bottle, but there are many good wines which mature in from four to six years and acquire sufficient perfection to satisfy the connoisseur who is not too fastidious. If more than one quality of Port wine is required, it is better to commence with the richer or younger wine and follow with the drier or older.

Port is a valuable medicine, and old crusted wine a rare luxury.

It has high medicinal properties. It is a tonic and it has greater or less astringency, according to the various growths and vintages. The wine derives its name from the City of Oporto, located where the river Douro enters the sea, and the wild, mountainous country through which this boisterous river dashes is the place of growth of this wine; the vineyards extending in terrace upon terrace from the edge of the river to the top of the highest mountain in the "Aito Douro" district of Portugal.

There is a prevailing notion that genuine ports are not obtainable. If invalids and convalescents knew of the splendid tonic and building-up properties of our real ports, they would not be slow in obtaining them.

There are wines grown in Spain resembling Port, such as the "Tarragonas," and in France is made a wine resembling Port, known as the "Roussilion," but a much better substitute than either of those is the pure Port Wines of Southern California, grown from the same varieties of grapes as are native to the Alto Douro district.

It represents nearly all the elements of a fine wine, besides being most agreeable to a refined palate. An old bottled wine when judiciously used, with its fine volatile ethers, is singularly useful in restoring strength and regularity to the heart's action, and for certain forms of anemia it is nearly always beneficial. A full flavored potent wine of moderate age retaining much of the richness of its original flavor is for such purposes the best agent, the object being to employ

only such wine as will exert the maximum of good influence upon both appetite and digestion.

In case of acute hemorrhage even an excessive quantity of Port Wine administered at the right moment has been found to have the result of resurrection from almost certain death.

LIQUEURS

Benedictine is a high-class liqueur, distilled exclusively at Fecamp, Normandy. It was originally made by the Benedictine monks, but since the French revolution it has been manufactured by a secular company, according to the original recipe. Its medicinal properties are of an acknowledged high order.

Maraschino is made from cherries griottes, grown chiefly in the south of France. It has a unique perfume and an agreeable taste.

Anisette. The basis of this cordial is anis seed. Its properties for facilitating digestion and preventing secondary fermentation, which causes dyspepsia, are well known and acknowledged; it is not only an agreeable but also a salutary cordial, known throughout the world.

Chartreuse is a highly esteemed tonic cordial, obtained by the distillation of various aromatic plants and some species of nettles growing on the Alps. There are some other ingredients and herbs used, but these are a secret belonging to the Carthusian monks, from which order the name Chartreuse is derived. It was formerly distilled by the monks at the monastery of the Grande Chartreuse in France, but since their expulsion it has been made at Tarragona, Spain, where the order is now established.

Sloe Gin is a species of the wild damson. It is a distillation of unsweetened gin, mixed with an infusion of the juice of the sloe berries, and is a delightful cordial. Its medicinal attributes are very special, being slightly laxative and very soothing in cases of griping pain. With hot or cold water it makes a very agreeable drink, and is also used in cocktails, fizzes, rickies, daisies, etc.

Kummel. The foundation of kummel is caraway seed, and its dietetic properties are somewhat similar to anisette. It is invaluable for indigestion or dyspepsia. It is also known in Russia as Alish, and is used there extensively as an after-dinner cordial.

Kirchwasser is a spirituous liqueur obtained by the distillation of Switzerland wild cherries. It is distilled chiefly in Vosges and in the Black Forest. It is free from sweetness, has a delicious flavor of bitter almonds, and is colorless as water.

Crème de Cacao is made from the beans of cacao. The chuao, the finest of which come from Puerto Cabello, is remarkable for its delicacy and perfume, and adds the most delicate effect to the small quantity of alcohol which this cordial contains.

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Dry French
Vermouth



UNEQUALED FOR COCKTAILS



BITTERS

Specifically, they are liqueurs (mostly spirituous) in which herbs, generally bitter herbs, are steeped or infused. Bitters are appetizers and beneficial for other medicinal purposes.

Angostura is a bitter tonic much used in the West Indies as a preventive against malarial fever. It is also used as a flavoring substance for all kinds of drinks, cocktails, etc., to which it imparts a unique flavor. It was originally made at Angostura, a city in Venezuela. Now it is made at Trinidad by the successors of Dr. Siegert.

Amer Picon is a French bitters, or an aperitif, made from French sweet wine infused with bitter herbs.

Orange bitters have a bitter-sweet flavor of the juice of the orange, and is much used in the preparation of cocktails.

There are many bitters which take their names from manufacturers, such as Abbotts, Bookers, Boonekamps, Hostetters, Pychaud, Fernetbranca, etc.

Calisaya is a bitter tonic infused with calisaya or Peruvian bark. It is an aromatic aperitif appetizer, much esteemed in all European cities. It is made in France from the finest quality of muscated wine and Peruvian bark.

VERMOUTH

Italian Vermouth is a bitter-sweet wine. Its component parts are a muscated wine, aromatized with the infusion of herbs and spices and sweetened with pure sugar. It is fortified with brandy to about fourteen to eighteen per cent. Wormwood is one of the chief herbs used in Vermouth, and from it takes its name. It is extensively used in the preparation of cocktails.

French Vermouth is made in and around Cete, France. The French Vermouth differs from the Italian by being less sweet and somewhat lighter in color. In France it is one of the chief aperitifs and makes the finest cocktails and highballs.

BRANDIES OR COGNAC.

Brandy is an abbreviation of Brandy Wine, and is a spirituous liqueur obtained by the distillation of wine. The name brandy is also given to the distillates from peaches, apricots, cider, etc. In England a common kind of brandy is distilled from malt liquors, to which the flavor and color of brandy are added, and this is called British brandy.

Cognac brandy is acknowledged the standard, especially those produced in the department of Charente, south of Cognac, France.

WHISKEY

We may take it as an accepted fact that both by custom and research it has been found that alcohol in its various forms has its legitimate place in the dietary of both healthy and diseased organisms. The uncertainty of its effects, how-

ever, compels the medical profession to require a reliable spirit, for unless alcohol is completely eliminated from the organism, its effects, being cumulative, are unsatisfactory; their effects increase in geometrical progression with each succeeding dose. Care must be exercised, therefore, in selecting whiskey or other spirits for general use. Medical opinion seems only to recognize the fact that new whiskey contains oils which are assumed to be amylic alcohol or fusel-oil, and which must be got rid of by rectification or age. Little attention is given to the other essential oils, the secondary products of the more correct materials of distillation. These may be either useful or detrimental in that they assist or retard the elimination of the alcohol.

A properly distilled and well-matured whiskey made from a fully malted barley is the one to be selected. The essential oil of malt being a bland and harmless substance, fulfils a very useful therapeutic office, as by its diaphoretic action upon the skin it promotes and increases excretion, and consequently mitigates the accumulative effects of the alcohol. Both pure malt whiskey as well as genuine cognac brandy possess beneficent qualities in their secondary products, the resulting ethers of which have peculiarly pleasing characteristics.

Amylic alcohol, on the contrary (the essential oil of grain whiskey), is poisonous even in minute doses, and is most difficult to eliminate from the whiskey by any process. Its deleterious effect may be recognized by a paralyzing influence upon the skin, which, closing the doors of escape for the alcohol when consumed, produces feverish symptoms, furred tongue, thirst and headache. Whiskey containing it has earned, therefore, the reputation of being "the Devil in Solution." It is also necessary to avoid spirits of any kind to which saccharine or other softening ingredients have been added. For some reason not apparent in the present state of our knowledge of the chemistry of digestion, the tendency of sugar to turn acid on the stomach is increased when taken in combination with alcohol.

Alcohol plays an important part in the arrest of phthisis—particularly among those who have delicate skins and perspire freely the advantageous effects produced in these cases by the entire abandonment of all medication, and the employment of considerable doses of spirit is well established.

All those cases which are characterized by weakness of the heart, failing circulation, inability to take food, loss of power of sleep, and exhaustion, come under the category of suitable cases in which the best liqueur brandy or fine old malt whiskey is indicated as the most suitable form of alcohol that can be used, no matter how much one has to pay for it.

The physiological action of alcohol of whatever variety is greatly modified by climate, habits of life, and the hourly changes in the atmosphere. A humid climate, whether it

be hot or cold, seems not only to tolerate its use, but often to require a stimulant; but in dry and hot countries whiskey should be sparingly used.

RUM

The term rum is an abbreviation of rumbullion. Rum is a spirit, distilled from the juice of sugar cane, and also from molasses, in countries where sugar cane is not cultivated.

The best qualities of rum are made in the West Indies and are named after the place of manufacture, such as Jamaica rum, Antigura rum, and St. Croix rum.

New England and Medford rum was one of the chief alcoholic drinks of this country, but its consumption has considerably diminished through prohibition laws and the steady advance of the use of whiskey. The medicinal properties of rum are unquestioned, and for home remedies it is still in the lead. As a stimulant it is considered most efficacious. The Medford rums are also made in Massachusetts and enjoy great popularity. They are distilled on the same principle as New England rums.

ALES, BEERS, PORTER, STOUT

Ale is a light colored beer made from malt which is dried at a low heat. (Pale ale is made from the palest or lightest colored malt.)

Beer is the same as the English word ale, and is the common word for all malt liquors. There is, however, a specific distinction. Ale is lighter colored than beer of a certain strength, made from malt and water. Beer is rather darker in color and is made of malt, hops and water.

Stout means a stouter and heavier quality than porter. It is brewed from the high dried malt and is treated in the same way as porter. London and Dublin stouts are considered the best.

Root beer is a beverage containing the extracts of various roots such as dock, dandelion, sarsaparilla and sassafras.

Ginger ale is an effervescent drink very similar to ginger beer. It ranks, however, as an aerated water beverage.

HOW A LIQUOR DEALER CAN TELL WHAT A BARREL OF BEER IS WORTH TO HIM.

A barrel of ale or beer contains $31\frac{1}{2}$ gallons according to the Internal Revenue Laws; and there are 3,968 ounces in a barrel.

This table shows the number of different sized glasses and money should be expected for the same:

| | | | |
|----------------|-----------------------|-------|---------|
| 8 oz. glasses | 496, at 5c. per glass | | \$24.80 |
| 9 oz. glasses | 440, at 5c. per glass | | 22.00 |
| 10 oz. glasses | 396, at 5c. per glass | | 19.80 |
| 11 oz. glasses | 360, at 5c. per glass | | 18.00 |
| 12 oz. glasses | 330, at 5c. per glass | | 16.50 |

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

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

DUTIES ON FOREIGN WINES, SPIRITS AND MALT LIQUORS

| | |
|---|--|
| Brandy, Rum, Gin, Whiskey, etc., in bulk (capacity less than 10 gallons prohibited) | \$2.60 gal. (Am. proof) |
| Incases (less quantity than one doz. bottles prohibited). | 2.60 " " " |
| Additional for bottles (provisional that the duty is not less than 40 per cent. and valorem | 1c. per lb. for quarts 1½c. " " " pints |
| Still wines, in bulk | 60c. per gallon |
| Still wines, in bulk, under 14 deg.. | 40c. " " |
| *Still wines, in cases | \$1.60 doz. (qts.) |
| *Sparkling wines, in cases (no extra duty on bottles) | 9.60 " " |
| Ale and Porter, in bulk | 20c. per gallon |
| Ale and Porter, in glass (no ad- ditional duty on bottles | 40c. " " |
| Bay Rum | \$1.50 gal. (Am. proof) |
| *Pints and half pints pay proportionately. | |

GIN

Gin, a contraction of Geneva, derives its name from the Juniper berry. Originally, it was a national alcoholic beverage in Holland, although Juniper berries do not grow in that country, but always had to be imported from other countries of Europe.

Holland gin, as we know it in this country, tastes and smells strongly of Juniper berries and is known as a very valuable medicine, having a purifying effect on the kidneys if taken in moderation.

The materials used for making the spirit are barley and rye malt and rye. When ground these are mixed with water and some yeast and allowed to ferment. The first result is the production of yeast. The yeast having been taken the fermentation continues for some time; the wash then having the consistency of thin pea-soup is put into the stills, and the first distillation takes place. This distillation is then re-distilled when Juniper berries and sometimes hops are added and when distilled again the product is Holland Gin ready for shipment.

Years ago, distillers in Holland gradually started to reduce the quantity of Juniper berries in the distillation of gin for

home consumption as a beverage, and as the public seemed to like this, they kept reducing the quantity until at last no Juniper berries were used, though it is sold and consumed in Holland as gin (Jenever).

Only in the best cafés in large cities, do they keep some gin with Juniper flavor. He who wants this has to ask for "Gebeidde Jenever" which means, gin distilled with Juniper berries.

Gordon Dry Gin is the leading imported gin sold in the United States.

The popular taste in England also seems to run to the exclusion of the Juniper flavor, but the English distiller instead of leaving the Juniper berries out, reduces the quantity used and adds a number of other ingredients, the flavor of which almost cover the Juniper flavor.

This English product is known when sweetened as Old Tom Gin, and when unsweetened as Dry Gin and, judging from the increase in consumption in this country, especially of Dry Gin, it seems that the American public likes this combination. It is largely consumed as a beverage in the Gin Fizz, Gin Ricky and various cocktails.

Malt extracts are concentrated, unfermented infusions of malt. They are considered most efficacious in furthering nutrition.

ALCOHOL

Alcohol (ethyl) is the distillate, or product, of anything containing starch or sugar. It is highly inflammable, and burns without smoke or residue. Its normal proof is about 192%.

CELLAR MANAGEMENT.

Cellar Temperature.

The most desirable place for the storage of wine is an underground structure. The walls should be thick, with double doors, and the floor dry and concreted. Hot water pipes, skylights or badly fitting doors are most detrimental, as they are destructive to a uniform temperature. There should, however, be an abundance of ventilation, and the thermometer kept at about 56 deg. Fahrenheit, which should not vary more than 2 or 3 degrees upon either the hottest summer or coldest winter day. Excessive heat or cold destroys the life of the wine. A flaming gas jet is not advisable if ventilation is insufficient, because when lighted the temperature rises, creating too much heat near the top of the cellar, and when extinguished it quickly falls.

Binning

There should be only three tiers or bins in the cellar, and the bottles placed in them with their noses inclined, if anything, a little downward, in order to ensure the corks being always kept wet with the wine. The bottles should look as

neat and regular as it is possible to make them. Carelessness in binning will, of course, lead to much breakage. Examine each bottle to see that it is properly corked and that there is no leakage before binning away, although, perhaps, an infinitesimal leakage may not be detrimental, but perhaps, the reverse. The bottles should not be laid down in the bin unless in good condition, and if not clear must be stood up for twenty-four hours until the deposit has been precipitated, to prevent it settling in the neck of the bottle and coming into the decanter when decanted. Stout young wines of good quality obtain a maturity and generous flavor by being binned in places of moderate warmth, provided, of course, that they are not kept there too long, but champagnes, Rhine wines and Moselles should be kept in a cool place.

Decanting

Before filling the decanters they should be, of course, thoroughly clean inside and out, and the mouth of the wine bottle very carefully wiped to remove all the exudation which will be found adhering to it; this should ensure the wine being served in perfect condition, for even the slightest cloudiness destroys that delicacy of flavor which is its chief charm. To extract the cork without shaking the wine, the bottle must be taken carefully by the neck with a steady hand and the corkscrew inserted in the exact centre of the cork with the bottle lying in a horizontal position.

Use no strainer, but place a candle in such a position that its light will shine through the wine as it passes between the bottle and the decanter. As soon as any sediment appears, the operation must be stopped at once so that none of it will get into the decanter.

No wine should be served at table that is defective or "corky" (a term to indicate wine that has been tainted by the sap of the cork wood), which is easily detected by the smell.

All wines throw a deposit, rich wines more than others. The crust of Port wine of only one or two years' formation is naturally not so firm as that which has been kept for a longer period. Dry wines take longer to mature than rich.

Port wine should be decanted at the bin in the cellar, from half an hour to two hours before wanted, the decanter being placed in the Dining Room after it is filled, and served at the temperature of the room.

WHEN AND HOW TO SERVE BEVERAGES

Appetizer.—Dry Pale Sherry, plain or with a dash of bitters. Vermouth plain or Cocktails.

With Oysters.—Rhine Wine, Moselle, Dry Sauternes, Chablis or Capri. Cool.

With Soup.—Sherry, Madeira or Marsala. Cool.

With Fish.—Sauternes, Chablis, Rhine Wine, Moselle or Capri, Brolio White. Corvo.

With Entrees.—Claret or Chianti. Temperature of room.
With Roast.—Claret, Burgundy or Chianti. Temperature of room.

With Game.—Champagne (cold); Old Vintage Champagne, cool.

With Game.—Red Burgundy. Temperature of room.

With Pastry.—Madeira, cool.

With Cheese.—Port. Temperature of room.

With Fruit.—Tokay, Malaga or Muscat. Temperature of room.

With Coffee—Brandy or Cordials. Temperature of room.

If you do not wish to serve such a variety, use the following, viz.:

Either Sherry or Sherry and Bitters, Vermouth or Cocktails as an appetizer.

Either Rhine Wine, Moselle, Sauternes, Chablis or Capri with oysters and fish.

Either Sherry, Madeira or Marsala with Soup.

Either Champagne, Claret, Burgundy, Chianti or Whiskey High Ball throughout the meals.

Either Brandy or Cordials after dinner.

Either Ale or stout with oysters, fish, cold meats, steaks, chops or bread and cheese.

APPENDIX

There is nothing like good advice if only people will take it. An intelligent comprehension of the action of the various alcoholic liquors will do more to advance the cause of temperance than a vigorous adhesion to a dogma. Both Wines and Spirits have undoubtedly their legitimate place in the sustentation of healthy and diseased organism and forms the commonest of all household remedies for a large number of ailments, therefore, the few words upon their dietetic utility will not have been out of place.

As a rule the vigorous frame and perfect digestion of a healthy young or middle-aged person requires only a very moderate allowance, but in failing health and disease the uses of Wines and Spirits are invaluable and numerous. Possibly, however, the differences in their effects are not yet understood, either by the public or even by the majority of medical men, as their action is greatly controlled by their different combinations.

If taken with suitable food and in proper quantities absorption is more gradual, and, being diluted, unquestionably aid the digestion and assimilation of food. Recognizing that these are beverages of ordinary life, their selection must be carefully made, with a due regard to purity as well as to the idiosyncrasies of the consumer.

THE GREAT AMERICAN COCKTAIL.

Since Dionysius, blithe and young, inspired old Hellaspair
And beat the muses at their game, "with vine leaves in his
hair;"

Since Wotan quaffed oblivion to Nieblungen gold,
And Thor beside the icy fjord drank thunderbolts of old;
Since Omar in the Persian bowl forgot the fires of hell
And wondered what the vinters buy so rare as that they
sell—

What potion have the gods bestowed to lift the thoughts afar
Like that seductive cocktail they sell across the bar?

Perhaps it's made of whiskey and perhaps it's made of gin;
Perhaps there's Angostura bitters and a lemon peel within;
Perhaps it's called Martini and perhaps it's called, again,
The name that Spread Manhattan's fame among the sons of
men;

Perhaps you like it garnished with what thinking men avoid,
The little blushing cherry that is made of celluloid.
But be these matters as they may, a *cher confrère* you are
If you admire the cocktail they pass across the bar.

COBBLERS

CATAWBA COBBLER.

1 teaspoon of sugar
2 wine glasses of Catawba wine
Fill glass with fine ice.

Dress with fruits in season, and serve with straws.

CHAMPAGNE COBBLER

½ tablespoon of sugar
1 slice of orange
1 slice of lemon peel.

Fill glass with one-third full of fine ice and fill with
champagne, dress with fruits in season. Serve with straws.

CLARET COBBLER.

1 teaspoonful of sugar
2 slices of orange
2 slices of lemon
½ glass of cracked ice.
Fill glass with claret.

Stir well with spoon, ornament with fruits in season, serve
with straws.

HOCK COBBLER.

Prepare same as Claret Cobbler, substituting Hock wine
instead.

PORT WINE COBBLER

2 teaspoonfuls of sugar
Water to dissolve sugar
100% Port Wine

Fill glass with cracked ice. Stir well with spoon, trim with fruits in season and serve with straws.

RHINE WINE COBBLER

(use large bar glass half full of ice)

1 tablespoonful of sugar
1 jigger mineral water
2 jiggers Rhine Wine.

Fill up with ice, stir well, ornament with fruit and serve with straws.

SAUTERNE COBBLER

1 teaspoonful of sugar
 $\frac{1}{2}$ glass cracked ice
Fill glass with sauterne wine.

Stir with spoon, ornament with fruits in season, and serve with straws.

SHERRY COBBLER.

$\frac{1}{2}$ teaspoonful of sugar
100% Sherry Wine.

Stir with spoon until sugar dissolves. Fill glass with cracked ice. Ornament with mint and fruits in season, add little port wine on top and serve with straws.

WHISKEY COBBLER.

1 teaspoonful of sugar
100% whiskey
1 teaspoonful of fine apple syrup.

Fill glass with cracked ice. Stir with spoon, dress with fruits in season. Serve with straws.

COCKTAILS

ABSINTHE COCKTAIL

75% absinthe
1 dash orange and angostura bitters
1 dash anisette.
Shake well. Serve.

ADONIS COCKTAIL

2 dashes orange bitters
40% Sherry
60% M. & R. Italian vermouth.
Stir.

ALASKA COCKTAIL

1 dash orange bitters
40% Yellow Chartreuse
60% Tom gin.

ALE BEANIE COCKTAIL

50% Irish Whiskey
50% M. & R. Italian Vermouth.
Fill glass with broken ice. Stir, strain and serve.

ALEXANDER COCKTAIL

75% Rye Whiskey
25% Benedictine.
One piece of ice. Twist of orange peel. Stir and serve.

ANDERSON COCKTAIL

(use mixing glass)

75% Gordon Dry Gin
25% M. & R. Italian Vermouth.
Fill glass with cracked ice, twist piece of orange peel, frappe, strain and serve.

ANTILLES COCKTAIL.

33 $\frac{1}{3}$ % M. & R. Italian Vermouth
33 $\frac{1}{3}$ % French Vermouth
33 $\frac{1}{3}$ % Cognac.
One dash Orange Flower water. Shake with fine ice. Strain and serve.

APPLEJACK COCKTAIL

One dash Orange Bitters
100% Cider Brandy.
Half glass cracked ice, squeeze a piece of lemon peel. Stir up with spoon and strain in Cocktail glass. Drop medium size olive in glass and serve.

ARDSLEY COCKTAIL.

50% Calisaya
50% Sloe Gin.
Shake.

ARMOUR COCKTAIL.

1 dash Orange Bitters
50% M. & R. Italian Vermouth
50 Sherry.
Stir.

ASTORIA COCKTAIL

1 dash Orange Bitters
60% Tom Gin
40% French Vermouth.
Stir.

AUTO COCKTAIL

40% French Vermouth
40% Tom Gin
20% Scotch Whiskey.
Shake.

AVIATION COCKTAIL

75% Applejack
50% Lime Juice
1 dash Absinthe
6 dashes Grenadine Syrup.
Shake.

BACARDI COCKTAIL.

50% Bacardi Rum
25% M. & R. Italian Vermouth
25% French Vermouth
Fill glass with broken ice. Stir, strain and serve.

BALLATINE COCKTAIL

1 dash Absinthe
40% French Vermouth
60% Gordon Dry Gin.
Shake.

BAMBOO COCKTAIL

50% Sherry Wine
50% M. & R. Italian Vermouth
Dash Orange Bitters
Half glass ice.
Stir, strain and serve.

BARACCAS COCKTAIL

25% Fernet Branca
75% M. & R. Italian Vermouth.
Fill glass with ice, stir, strain and serve.

BARRY COCKTAIL

A very popular drink in Frisco.
Place in a small glass a piece of ice
4 dashes Bitters
50% Plymouth Gin
50% M. & R. Italian Vermouth.
Piece twisted lemon peel
5 drops Creme de Menthe.
Stir well, strain it into a small bar glass and serve with
ice water.

BATH COCKTAIL

4 dashes Picon Bitters
50% Old Tom Gin
50% M. & R. Vermouth.

Fill glass with cracked ice, stir, strain and serve.

BEADLESTONE COCKTAIL

50% Scotch Whiskey
50% French Vermouth.
Shake.

BEALS COCKTAIL

50% Scotch Whiskey
25% French Vermouth
25% M. & R. Italian Vermouth.
Shake. Serve in Whiskey glass.

BEAUTY COCKTAIL

50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Vermouth
White of an egg
Dash of Absinthe
1 barspoonful syrup.
Shake.

BEAUTY SPOT COCKTAIL

10% Orange Juice
20% M & R Italian Vermouth
20% French Vermouth
50% Gordon Dry Gin
Dash Grenadine Syrup.

BENZ COCKTAIL

90% French Vermouth
10% Absinthe
2 dashes Maraschino.
Fill glass with cracked ice, shake, strain and serve.

BIJOU COCKTAIL

$\frac{3}{4}$ glass filled with cracked ice
50% Green Chartreuse
40% M & R Italian Vermouth
10% Gordon Dry Gin
Stir well with spoon and after straining in Cocktail glass add cherry or small olive, and serve after squeezing lemon juice on top.

BILLIN COCKTAIL

60% Sloe Gin
40% Plymouth Gin
Fill glass with broken ice.
Stir, strain and serve.

BIRD COCKTAIL

50% Brown Curacao
40% Brandy.
Shake well.

BISHOP COCKTAIL

100% Jamacia Rum
1 teaspoon Syrup
1 teaspoon Claret
Dash Lemon Juice.
Shake, strain and serve.

BISHOP POTTER COCKTAIL

2 dashes Orange Bitters
2 dashes Calisaya
25% French Vermouth
25% M & R Italian Vermouth
50% Gordon Dry Gin.
Stir well.

BISMARCK COCKTAIL

Two dashes Palmo Bitters
One dash Absinthe
100% Rye Whiskey
Piece of ice in glass
Slice of Orange.
Stir and serve.

BLACK HAWK COCKTAIL

50% Rye Whiskey
50% Sloe Gin
Fill glass with ice.
Stir, strain and serve in Cocktail glass.

BLACKSTONE COCKTAIL

25% M & R Italian Vermouth
25% French Vermouth
50% Gordon Dry Gin
One piece Orange Peel.
Shake.

BLACKSTONE COCKTAIL NO. 1

25% M & R Italian Vermouth
75% Old Tom Gin
Shake. Squeeze lemon peel on top.

BLACKSTONE COCKTAIL NO. 2

(Special Blackstone)

40% French Vermouth
60% Gordon Dry Gin
Serve with orange peel on top.

BLACKSTONE COCKTAIL NO. 3 (special)

1 dash Absinthe
40% French Vermouth
60% Gordon Dry Gin
Serve with lemon peel on top.

BLACKTHORNE COCKTAIL

Fill mixing glass $\frac{2}{3}$ full fine ice.
1 teaspoonful of syrup
Juice of $\frac{1}{4}$ lemon
2 dashes Orange Bitters
50% M & R Italian Vermouth
50% Sloe Gin.
Stir ingredients thoroughly and strain in Cocktail glass and serve.

BOBBIE BURNS COCKTAIL (for two)

1 teaspoonful Orange Juice
1 teaspoonful Maraschino
Crush one lump of sugar
50% Scotch.
50% M & R Italian Vermouth.
Shake.

BOGERZ COCKTAIL

Juice of half a lime
75% Gordon Dry Gin
25% French Vermouth
Fill glass with broken ice.
Stir, strain and serve.

BOLES COCKTAIL

25% M & R Italian Vermouth
25% French Vermouth
50% Gordon Dry Gin
Ice. Stir.
Piece of Orange peel.
Serve in old fashioned glass.

BONNETT COCKTAIL

Juice of one lime
50% Benedictine
50% M & R Italian Vermouth
One piece of ice
One slice of Pineapple.
Stir, top off with carbonic and serve.

BORNN'S COCKTAIL

One dash Brown Curacao
50% Gordon Dry Gin
50% M. & R. Italian Vermouth.
Stir, strain and serve.

BOOBY COCKTAIL

40% Gordon Dry Gin
10% Grenadine Syrup
50% Lime Juice.
Shake well in fine ice and serve.

BRANDY COCKTAIL

One dash Angostura Bitters
100% Brandy
½ glass cracked ice.
Stir, strain and serve.

BRANT COCKTAIL

One dash Angostura Bitters
25% White Mint
75% Brandy
Twist lemon peel on top.
Shake.

BRIDAL COCKTAIL

One dash Orange Bitters
40% M & R Italian Vermouth
60% Gordon Dry Gin
One dash Maraschino.
Stir well; twist Orange peel on top; serve.

BRIGHTON COCKTAIL

One dash Orange Bitters
50% M & R Italian Vermouth
25% Gordon Dry Gin
25% Tom Gin
Stir well. Twist of lemon peel and serve.

BRONX COCKTAIL

50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth.
Twist of orange peel. Fill glass with ice, shake and strain.

BRONX DRY COCKTAIL

50% Gordon Dry Gin
50% French Vermouth
1 teaspoonful Orange Juice.
Shake and serve.

BRONX TERRACE COCKTAIL

Juice of half lime
50% Gordon Dry Gin
50% French Vermouth
Fill glass with ice.

Shake, strain and serve in cocktail glass.

BROOKLYN COCKTAIL

One dash Amer. Picon Bitters
One dash Maraschino
50% Rye Whiskey
50% M & R Italian Vermouth
Fill glass with ice.

Stir and strain and serve.

BROWN COCKTAIL

One dash Orange Bitters
60% Rye Whiskey
40% Gordon Dry Gin.

Shake. Strain and serve.

BRUT COCKTAIL

50% French Vermouth
25% Whiskey
25% Calisaya
Fill glass with cracked ice.

Stir, strain and serve.

BRUT COCKTAIL (French style)

4 dashes Angostura Bitters
40% Amer. Picon
60% French Vermouth.

Stir well and serve.

BUD'S COCKTAIL

One dash Orange Bitters
Twist of orange peel
1 dash apricot brandy
25% French Vermouth
25% M. & R. Italian Vermouth
50% Gordon Dry Gin
Fill glass with cracked ice.

Shake, strain and serve.

BUSCH COCKTAIL


50% M. & R. Italian Vermouth
50% Gordon Dry Gin
1 teaspoonful Apple Brandy.

Shake, strain and serve.

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BUTCHER COCKTAIL

50% Scotch Whiskey
25% Gordon Dry Gin
25% M. & R. Italian Vermouth
Fill glass with broken ice.
Stir and strain.

CABINET COCKTAIL

50% French Vermouth
50% Gordon Dry Gin
Slice of orange peel.
Shake, strain and serve.

CAFE AU KIRSCH COCKTAIL

1 pony Kirschwasser
1 pony Cognac
1 white of egg
1 pony cold black coffee.
Frapee. Serve in Claret Glass.

CAFE de PAREE COCKTAIL

100% Gordon Dry Gin
1 white of egg
1 teaspoonful cream
1 teaspoonful Anisette.
Frapee. Serve in Claret Glass.

CALISAYA COCKTAIL

100% Calisaya
 $\frac{1}{2}$ glass cracked ice.
Stir, strain and serve.

CALUMET CLUB COCKTAIL

3 dashes Acid phosphate
1 dash Angostura Bitters
50% Bourbon
50% M. & R. Italian Vermouth.
Stir and serve.

CAMEO KIRBY COCKTAIL

50% Gordon Dry Gin
50% French Vermouth
2 teaspoonsful Raspberry Syrup
5 drops Lime Juice.
Shake:

CAMPILL COCKTAIL

1 dash Absinthe

50% Rye Whiskey

25% French Vermouth

25% M. & R. Italian Vermouth.

Fill glass with cracked ice; stir, strain and serve.

CAPTAIN COCKTAIL

50% Brandy

50% M. & R. Italian Vermouth.

Fill glass with cracked ice. Stir, strain and serve.

CAT COCKTAIL

50% French Vermouth

50% Gordon Dry Gin.

Stir. Serve with olive.

C. A. W. COCKTAIL

35% M. & R. Italian Vermouth

35% French Vermouth

30% Brandy.

One piece of orange peel on top.

Shake.

CHAMPAGNE COCKTAIL

½ lump sugar

2 dashes Angostura Bitters

½ pint Champagne.

Stir well with spoon, twist a piece of lemon peel on top and serve.

CHANTECLER COCKTAIL

Bronx with four dashes Grenadine Syrup.

Shake.

CHAUNCEY COCKTAIL

25% Brandy

25% Gordon Dry Gin

25% M. & R. Italian Vermouth

25% Bourbon.

Shake.

CHOCOLATE COCKTAIL

Yolk of one egg

50% Yellow Chartreuse

½ teaspoonful Powdered Sweet Chocolate

Fill glass with cracked ice.

Shake with shaker, strain and serve.

CHRISP COCKTAIL

1 dash Orange Bitters
50% Gordon Dry Gin
50% M. & R. Italian Vermouth.
1 slice orange.
Shake.

CIDER COCKTAIL

Lemon rind
2 dashes Angostura Bitters
1 piece of ice
½ pint of cider.

CINCINNATI COCKTAIL

½ glass beer
Fill with soda or Ginger Ale. Serve.
(This is a palatable drink for warm weather)

CLARE COCKTAIL

50% Sloe Gin
50% M. & R. Italian Vermouth
Dash of Brandy on top. Stir well.

CLARENDON COCKTAIL

Mint mulled
Juice of half a lime
100% Gordon Dry Gin
1 bottle Ginger Ale.
Stir slowly and serve.

CLIFTIN COCKTAIL

1 dash Angostura Bitters
1 dash Curacao
50% Rye Whiskey
50% French Vermouth
½ glass cracked ice.
Stir, strain and serve.

CLOVE COCKTAIL

50% M. & R. Italian Vermouth
50% Sloe Gin
1 teaspoonful Brandy.
Shake.

CLOVER CLUB COCKTAIL

White of an egg
Juice of half a lime
Juice of half a lemon
Juice of half an orange
1 teaspoonful Raspberry Syrup
100% Gordon Dry Gin
1 sprig fresh mint.
Fill glass with broken ice; shake, strain and serve.

CLOVER LEAF COCKTAIL

Juice of half a lemon
White of an egg
100% Gordon Dry Gin
1 teaspoonful Grenadine Syrup.
Shake well. Piece of mint on top, and serve.

C. O. D. COCKTAIL

2 dashes Grenadine Syrup
100% Gordon Dry Gin
1 slice Grape Fruit.
Shake.

COFFEE COCKTAIL

$\frac{1}{2}$ teaspoonful sugar
1 egg
50% Port Wine
50% Brandy.
Shake well. Serve in Claret Glass.

COLONIAL COCKTAIL "two persons" (Same as a Miller Cocktail)

50% Maraschino
75% Tom Gin
75% Grape fruit juice.
Shake well. Serve in Claret Glass.

COLUMBUS COCKTAIL

60% French Vermouth
40% Angostura Bitters.
Shake well.

CONEY COCKTAIL

40% French Vermouth
60% Gordon Dry Gin.
Shake well.

COOK COCKTAIL

Juice of one lemon
75% Gordon Dry Gin
25% Maraschino
White of one egg.
Fill glass with broken ice; shake, strain and serve.

CONGRESS COCKTAIL

1 pony Brandy
1 pony Creme de Rose
3 dashes Orange flower water
1 white of egg.
Shake. Serve in Claret Glass.

CORNELL COCKTAIL

50% French Vermouth
50% Gordon Dry Gin.
Shake.

CORONATION COCKTAIL

35% French Vermouth
35% Gordon Dry Gin
30% Dubonnet.
Serve.

CONSOLIDATED COCKTAIL

75% Gordon Dry Gin
25% M. & R. Italian Vermouth.

COTTON COCKTAIL

1 dash Absinthe
2 dashes Orange Bitters
Twist of lemon peel
50% Rye Whiskey
25% French Vermouth
25% Italian Vermouth.
Fill glass with broken ice; stir, strain and serve.

CREOLE COCKTAIL

40% Absinthe
60% M. & R. Italian Vermouth.
Shake well.

CRESCENT COCKTAIL

20% Amer. Picon
40% M. & R. Italian Vermouth
40% Bourbon
1 teaspoonful Raspberry syrup.
Shake well. Strain and serve.

CRIS COCKTAIL

2 dashes Maraschino
50% French Vermouth
50% Gordon Dry Gin
Fill glass with ice.
Stir, strain and serve.

CHRISTIE COCKTAIL

2 dashes Peychard's Bitters
50% Gordon Dry Gin
50% French Vermouth
Fill glass with ice.
Stir, strain in glass and serve.

CUBAN COCKTAIL

100% Jamaica Rum
Juice of half an orange
3 dashes of gum syrup.
Fill glass with cracked ice; stir, strain and serve.

CUSHMAN COCKTAIL

25% French Vermouth
75% Gordon Dry Gin.
Fill glass with ice; shake, strain and serve.

DAIGURI COCKTAIL

60% Lime juice
40% Bacardi Rum
1 teaspoonful powdered sugar.
Shake well in fine ice; strain into cocktail glass.

DEAN COCKTAIL

1 dash Picon Bitters
1 dash Maraschino
50% M. & R. Italian Vermouth
50% Rye Whiskey.
Fill glass with ice. Stir, strain in glass and serve.

DELMONICO COCKTAIL

50% French Vermouth
50% Gordon Dry Gin
One orange peel.
Shake.

DEVIL'S COCKTAIL

10% Devil Bitters
90% French Vermouth.
Fill glass with broken ice. Stir, strain and serve.

DIMENTION COCKTAIL

25% Creme de Menthe, white
25% Brandy
50% Creme de Cacao.
Shake.

DORR COCKTAIL

30% French Vermouth
60% Gordon Dry Gin
10% M. & R. Italian Vermouth
Twist of orange peel
½ glass fine ice.
Shake, strain and serve.

DOWN COCKTAIL

1 dash Orange Bitters
40% M. & R. Italian Vermouth
60% Gordon Dry Gin.
Stir. Serve with olive.

DREAM COCKTAIL

Juice of half a lemon
Teaspoonful of sugar
75% Gordon Dry Gin
White of an egg
One dash of Liqueur.
Shake. Serve in Claret Glass.

DRY MARTINI COCKTAIL

50% Gordon Dry Gin
50% French Vermouth.
Fill glass with cracked ice. Stir, strain and serve.

DUBONNET COCKTAIL

50% Gordon Dry Gin
50% Dubonnet
No Bitters whatever.
Stir well, don't shake.

DUTCHESS COCKTAIL

33- $\frac{1}{3}$ % M. & R. Italian Vermouth
33- $\frac{1}{3}$ % French Vermouth
33- $\frac{1}{3}$ % Absinthe.
Shake well.

DUKE COCKTAIL

40% French Vermouth
60% Gordon Dry Gin.
Stir.

DUPLEX COCKTAIL

50% Whiskey
25% French Vermouth
25% M. & R. Italian Vermouth.
Strain and serve.

DUTCH CHARLIE'S COCKTAIL

2 dashes Angostura Bitters
40% Rye Whiskey
40% Dubonnet
20% M. & R. Italian Vermouth.
Stir well.

EDNER COCKTAIL

50% Dubonnet
50% Gordon Dry Gin
Twist of orange peel.

Fill glass with cracked ice; stir, strain and serve in cocktail glass.

EMERALD COCKTAIL

1 dash Orange Bitters
50% M. & R. Italian Vermouth
50% Irish Whiskey.
Stir.

EMERSON COCKTAIL

Half a lime
3 dashes Maraschino
25% M. & R. Italian Vermouth
50% Old Tom Gin.
Shake.

EVAN'S COCKTAIL

1 dash Apricot Brandy
1 dash Curacao
1 dash Bitters
100% Rye Whiskey.
Fill glass with cracked ice. Stir well and strain.

EWING COCKTAIL

3 dashes Angostura Bitters
100% Rye Whiskey.
Stir.

EXPRESS COCKTAIL

1 dash Orange Bitters
50% M. & R. Italian Vermouth
50% Scotch Whiskey.
Shake.

FAIRBANK'S COCKTAIL

1 dash Boker's Bitters
90% Rye Whiskey
10% Apricot Brandy
 $\frac{1}{2}$ glass fine ice.
Shake, strain and serve.

FANCY BRANDY COCKTAIL

FANCY GIN COCKTAIL

FANCY WHISKEY COCKTAIL

1 dash of Syrup
1 dash of Curacao
1 dash Angostura Bitters
100% Brandy, Gin or Whiskey, as desired.
Shake. Twist a piece of lemon peel.

FARMER'S COCKTAIL

1 dash of Angostura Bitters
50% Gordon Dry Gin
30% French Vermouth
20% M. & R. Italian Vermouth
 $\frac{1}{3}$ glass of cracked ice.
Frappe, strain and serve.

FAVORITE COCKTAIL

Juice of one lime
3 sprigs of mint crushed
100% Gordon Dry Gin
1 pint Imported Ginger Ale.
Fill glass with cube ice and serve.

FLUSHING COCKTAIL

40% M. & R. Italian Vermouth
60% Brandy
1 dash Syrup
1 dash Angostura Bitters
1 lemon peel.
Stir. Strain into old-fashioned glass and serve.

FOLIES BERGERE COCKTAIL

Put a good sized drink of rum in a large glass with about six strawberries crushed with mint leaves. Add the juice of an orange, the juice of two limes with the limes, other fruit to taste, and fill with plain soda. Iced.

FOUR DOLLAR COCKTAIL

50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth.

FOURTH DEGREE COCKTAIL

33- $\frac{1}{3}$ % French Vermouth
33- $\frac{1}{3}$ % M. & R. Italian Vermouth
33- $\frac{1}{3}$ % White Absinthe.
Shake well.

FOURTH REGIMENT COCKTAIL

1 dash Orange Bitters
1 dash Angostura Bitters
1 dash Celery Bitters
50% Whiskey
50% M. R. Italian Vermouth
Piece of lemon peel.
Shake.

FOWLER COCKTAIL

Juice of half an orange
75% Gordon Dry Gin
20% French Vermouth
5% M. & R. Italian Vermouth.
Fill glass with ice. Shake, strain and serve.

FOX SHOT COCKTAIL

20% Angostura Bitters
20% Brandy
20% M. & R. Italian Vermouth
40% Gordon Dry Gin.
Stir well.

FRANK HILL COCKTAIL

50% Cherry Brandy
50% Brandy
Twist of lemon peel
½ glass of cracked ice.
Shake well in shaker, strain into cocktail glass and serve.

FRENCH CANADIAN COCKTAIL

1 dash of Absinthe
50% French Vermouth
50% Canadian Whiskey.
Stir well.

FUTURITY COCKTAIL

2 dashes Angostura Bitters
50% M. & R. Italian Vermouth
50% Sloe Gin.
Stir.

GIBSON COCKTAIL

50% French Vermouth
50% Gordon Dry Gin
Stir, strain and serve.

GIN COCKTAIL

1 dash Bitters
100% Gordon Dry Gin
½ glass cracked ice.
Stir and strain; twist a piece of lemon peel and serve.

GOLF COCKTAIL

50% French Vermouth
50% Gordon Dry Gin
2 dashes Angostura Bitters.
Stir well and strain into cocktail glass.

GOOD FELLOW COCKTAIL

50% M. & R. Italian Vermouth
50% Bourbon
1 dash Angostura Bitters
1 dash Calisaya.
Stir well, strain and serve.

GOOD TIMES COCKTAIL

40% French Vermouth
60% Tom Gin
1 piece of lemon peel.
Shake and strain into cocktail glass.

GRAHAM COCKTAIL

25% Fernet Branca
75% M. & R. Italian Vermouth
 $\frac{1}{2}$ glass of ice.
Shake, strain and serve in cocktail glass.

GRIT COCKTAIL

50% M. & R. Italian Vermouth
50% Irish Whiskey.
Shake, strain into cocktail glass, serve.

GUGGENHEIMER COCKTAIL

2 dashes Fernet Branca
100% M. & R. Italian Vermouth
 $\frac{1}{2}$ glass cracked ice.
Shake, strain and serve.

HALL COCKTAIL.

35% M. & R. Italian Vermouth
35% French Vermouth
30% Gordon Dry Gin.
Stir and serve with olive.

HAMERSLEY COCKTAIL.

$\frac{1}{4}$ of an Orange
2 dashes Maraschino
25% M. & R. Italian Vermouth
75% Gordon Dry Gin.
Frappe, strain in glass and serve.

HAMILTON COCKTAIL

75% Dubonnet Wine
25% Scotch Whiskey.
Fill glass with broken ice, stir, strain and serve.

HART COCKTAIL

35% Gordon Dry Gin
35% Dubonnet Wine
30% M. & R. Italian Vermouth.
Serve.

HARVARD COCKTAIL

(use large glass)

2 dashes Bitters
2 dashes Orange Curacao
50% Vermouth
50% Sherry.

Add ice, strain into cocktail glass and serve with twisted lemon peel.

HARVESTER COCKTAIL

50% Orange Juice
50% Gordon Dry Gin.
Shake, strain and serve.

HEARST COCKTAIL

1 dash Angostura Bitters
2 dashes Orange Bitters
50% Gordon Dry Gin
50% M. & R. Italian Vermouth.
Serve.

HIGHSTEPPER COCKTAIL

40% French Vermouth
60% Gordon Dry Gin
2 dashes Angostura Bitters.
Shake.

HIGHLAND COCKTAIL

50% M. & R. Italian Vermouth
50% Scotch Whiskey.
Shake.

HILLARD COCKTAIL

2 dashes Angostura Bitters
40% M. & R. Italian Vermouth
60% Gordon Dry Gin.

HOLSTEIN COCKTAIL

1 dash Picon Bitters
50% Cognac
50% Blackberry Brandy.
Frappe, strain and serve.

HOMESTEAD COCKTAIL

40% M. & R. Italian Vermouth
60% Gordon Dry Gin
Slice Orange.
Shake.

HONOLULU COCKTAIL

½ spoon sugar
Twist of lemon peel
Juice of ½ orange
Juice of ½ lime
1 dash Curacao
1 dash Angostura Bitters
100% Gordon Dry Gin.
Fill glass with cracked ice, shake, strain and serve.

HOWARD COCKTAIL

Gin Cocktail
1 dash Angostura Bitters on top.

HUDSON COCKTAIL

3 dashes Orange Bitters
50% Holland Gin
50% French Vermouth
Fill glass with broken ice.
Stir, strain and serve with olive.

HUNTER COCKTAIL

75% Rye Whiskey
25% Cherry Brandy
Fill glass with ice, stir, strain and serve.

IDEAL COCKTAIL

1 piece of Grape Fruit
50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth
Fill glass with cracked ice, shake, strain in cocktail glass and serve.

IMPROVED MANHATTAN COCKTAIL

1 dash Bitters
1 dash Maraschino
50% Rye Whiskey
50% M. & R. Italian Vermouth
½ glass cracked ice.
Stir, strain and serve.

IMPROVED MARTINI COCKTAIL

1 dash Orange Bitters
Dash Maraschino
50% M. & R. Italian Vermouth
50% Gordon Dry Gin
Fill glass with cracked ice, stir, strain and serve.

INFURIATOR COCKTAIL

60% Brandy
40% Anisette
Shake well. Strain into cocktail glass.

IRIS COCKTAIL

40% Lemon juice
60% Gordon Dry Gin
1 teaspoonful sugar
3 sprigs of mint.
Shake.

IRVING COCKTAIL

50% Gordon Dry Gin
40% French Vermouth
Slice of Orange
10% Calisaya
Fill glass with ice.
Frappe, strain and serve.

ISABELLE COCKTAIL

50% Creme de Cassis
50% Grenadine Syrup
1 lump of ice in glass and serve.

ITALIAN COCKTAIL

50% M. & R. Italian Vermouth
25% Fernet Branca
25% Grenadine Syrup
Fill glass with ice.
Frappe, strain and serve.

JACK RABBIT COCKTAIL

Juice of $\frac{1}{4}$ Orange
 $\frac{1}{2}$ tablespoonful Grenadine
25% Gordon Dry Gin
75% M. & R. Italian Vermouth.
Fill glass with cracked ice, shake, strain in cocktail glass.
and serve.

JACK ROSE COCKTAIL

10 dashes Raspberry Syrup
10 dashes Lemon Juice
5 dashes Orange Juice
Juice of $\frac{1}{2}$ lime
75% Cider Brandy.
Fill glass with cracked ice, shake and strain, fill with fizz
water and serve.

JACK ZELLER COCKTAIL

50% Orange Gin
50% Dubonnet.
Fill glass with ice, stir, strain and serve.



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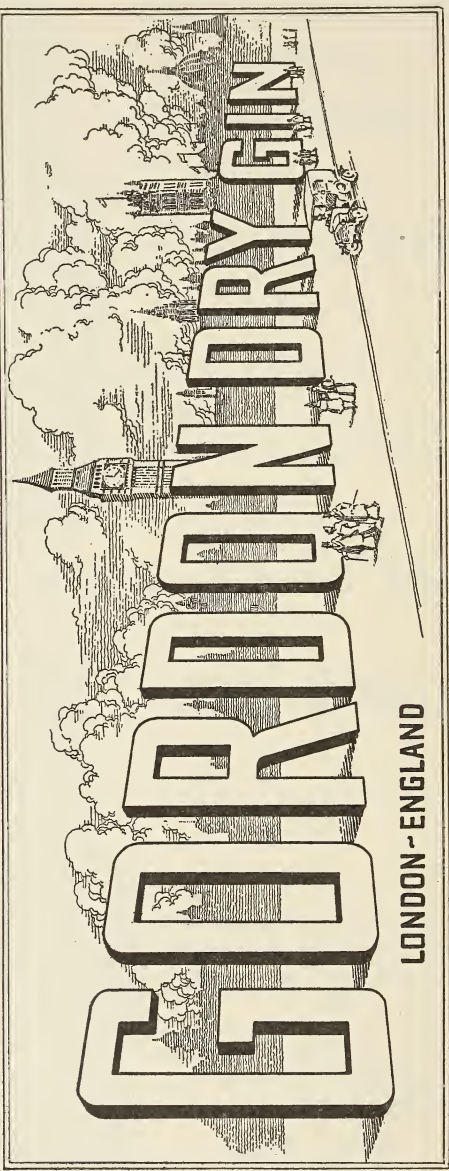
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921 Canal Street

JAPANESE COCKTAIL

2 dashes Curacao
50% M. & R. Italian Vermouth
30% Rye Whiskey
20% Grenadine Syrup.
Fill glass with ice, frappe, strain and serve.

JENKS COCKTAIL

1 dash Benedictine
50% M. & R. Italian Vermouth
50% Gordon Dry Gin
Fill glass with ice, stir, strain and serve with slice of pineapple.

JERSEY COCKTAIL

1 dash Angostura Bitters
50% M. & R. Italian Vermouth
50% Cider Brandy
Mix well, twist of lemon peel on top and serve in Cocktail glass.

JERSEY LILY COCKTAIL

Martini Cocktail with mint sprigs.

JIM LEE COCKTAIL

2 dashes Peychaud Bitters
2 dashes Angostura Bitters
50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth.
Shake.

JOCKEY CLUB COCKTAIL

Same as a Gin Cocktail.

JOHN COCKTAIL

35% M. & R. Italian Vermouth
35% French Vermouth
30% Gordon Dry Gin.
White of one egg.
Shake well.

JUDGE SMITH COCKTAIL

90% Rye Whiskey
10% Apricot Brandy.
Fill glass with ice, stir, strain and serve.

JUNKINS COCKTAIL

25% M. & R. Italian Vermouth
75% Gordon Dry Gin or rye whiskey in small glass.
Small piece of ice. Lemon peel. Small spoon.

KENTUCKY COLONEL COCKTAIL

25% Benedictine

75% Bourbon

1 piece of lemon peel.

Stir well and serve in an old fashioned glass.

LARCHMONT COCKTAIL

50% Sherry

50% M. & R. Italian Vermouth.

Fill glass with cracked ice, stir and serve.

LA ROCHE COCKTAIL

Take equal parts of French Vermouth, M. & R. Italian Vermouth and Gordon Dry Gin. Add the juice of an orange, frappe and strain.

LAWRENCE COCKTAIL

3 dashes of Peychard Bitters

30% Gordon Dry Gin

20% M. & R. Italian Vermouth

30% French Vermouth

20% Sloe Gin.

Fill glass with broken ice, shake, strain and serve.

LEONORA COCKTAIL

25% Orange Juice

50% Gordon Dry Gin

25% Raspberry Syrup

½ glass cracked ice.

Frappe, strain and serve.

LEOWI COCKTAIL

25% Booth's Orange Gin

50% Gordon Dry Gin

25% French Vermouth

Fill glass with ice, stir, strain in cocktail glass and serve.

LEWIS COCKTAIL

50% French Vermouth

50% Gordon Dry Gin.

Shake.

LIBERAL COCKTAIL

1 dash Amer. Picon

50% M. & R. Italian Vermouth

50% Rye Whiskey.

Fill glass with cracked ice, stir, strain and serve.

LOFTUS COCKTAIL

Same as a Duchess Cocktail.

LONE TREE COCKTAIL

50% Plymouth Gin
25% M. & R. Italian Vermouth
25% French Vermouth.

Fill glass with ice and shake, strain and serve in Cocktail glass.

LOVE COCKTAIL

Martini Cocktail with white of egg.
Shake.

LUSITANIA COCKTAIL

1 dash Orange Bitters
1 dash Absinthe
60% French Vermouth
40% Good Brandy.
Shake.

MALLORY COCKTAIL

35% Brandy
35% Apricot Brandy
30% White Creme de Menthe
1 dash Absinthe.
Shake.

MANHATTAN COCKTAIL

1 dash Angostura Bitters
50% M. & R. Italian Vermouth
50% Rye Whiskey
½ glass cracked ice.
Stir, strain and serve.

MANHATTAN JR. COCKTAIL

Manhattan Cocktail with Orange Peel.
Shake well.

MARCONI COCKTAIL

40% M. & R. Italian Vermouth
60% Apple Brandy.
Shake.

MARGUERITE COCKTAIL

2 dashes Field's Orange Bitters
50% Plymouth Gin
50% French Vermouth
1 dash Absinthe.

Fill glass with cracked ice. Stir up well with spoon, strain into cocktail glass, drop olive in glass and serve.

MARQUERAY COCKTAIL

½ lime juice
1 dash Absinthe
2 dashes Grenadine Syrup
1 white of egg
100% Dry Gin.
Shake.

MARQUETTE COCKTAIL

40% M. & R. Italian Vermouth
60% Gordon Dry Gin
1 dash Creme de Noyaux
Shake. Strain. Serve.

MARTINI COCKTAIL

1 dash Orange Bitters
50% Gordon Dry Gin
50% M. & R. Italian Vermouth
Fill glass with ice, stir, strain and serve.

MARY GARDEN COCKTAIL

75% Dubonnet
25% French Vermouth
1 dash Curacao.
Fill glass with cracked ice; stir, strain and serve.

MAUSER COCKTAIL

50% M. & R. Italian Vermouth
50% Gordon Dry Gin
1 teaspoonful Apple Brandy.
Shake.

McCUTCHEON COCKTAIL

1 dash Orange Bitters
1 dash Angostura Bitters
50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth
1 dash Anisette on top.
Stir well and serve.

McHENRY COCKTAIL

Martini Cocktail with a teaspoonful of Hungarian Apricot Brandy.
Shake well and serve.

McLANE COCKTAIL

50% Gordon Dry Gin
25% M. & R. Italian Vermouth
25% French Vermouth
1 orange peel.
Shake.

MERRY WIDOW COCKTAIL

50% Dubonnet Wine

50% Gordon Dry Gin

Fill glass with ice.

Stir and strain in cocktail glass, twist of orange peel and serve.

METROPOLITAN COCKTAIL

50% French Vermouth

50% Brandy

½ glass fine ice.

Shake, strain and serve.

METROPOLITAN COCKTAIL (Southern Style)

40% M. & R. Italian Vermouth

60% Brandy

1 dash Orange Bitters.

Serve.

MILL LANE COCKTAIL

Squeeze and drop ½ lime in glass

1 teaspoonful of Grenadine Syrup

4 dashes Absinthe

3 dashes Peychaud's Bitters

100% Bacardi Rum.

Fill glass with cracked ice; shake, strain and serve.

MILLER COCKTAIL

Same as a Colonial Cocktail.

MILLIONAIRE COCKTAIL

1 dash Orange Bitters

6 dashes Curacao

75% Rye Whiskey

2 dashes Grenadine Syrup

1 white of egg.

Stir well. Serve in Claret glass.

MILO COCKTAIL

2 dashes Pepsin Bitters

40% M. & R. Italian Vermouth

60% Gordon Dry Gin.

Stir.

MONTANA CLUB COCKTAIL

Use large glass, half full of ice.

2 dashes Anisette

50% French Vermouth

50% Brandy.

Stir with spoon, strain in Cocktail glass, put in olive and serve.

MORNING COCKTAIL

Use large glass and fill with cracked ice

1 dash Curacao

1 dash Maraschino

1 dash Absinthe

1 dash Bitters

50% Brandy

50% M. & R. Italian Vermouth.

Stir with spoon, strain in whiskey glass, twist of lemon peel on top and serve.

NANA COCKTAIL

1 white of egg

1 teaspoonful sugar

100% Brandy.

Shake.

NARRAGANSETT COCKTAIL

60% Rye Whiskey

40% M. & R. Italian Vermouth

1 dash Anisette. Olive.

Stir well.

NETHERLAND COCKTAIL

40% Curacao

60% Good Brandy

1 dash Orange Bitters.

Stir well.

NEWMAN COCKTAIL

3 dashes American Picon

50% Gordon Dry Gin

50% French Vermouth.

Shake.

NICHOLAS COCKTAIL

50% Orange Gin

50% Sloe Gin.

Fill glass with broken ice, stir, strain and serve.

NORTH POLE COCKTAIL

75% French Vermouth

25% Fresh Pineapple Juice.

Fill glass with broken ice, shake, strain and serve.

(Dampen the edge of the glass and dip in powdered sugar).

NUTTING COCKTAIL

1 dash Angostura Bitters

1 dash Orange Bitters

40% French Vermouth

60% Gordon Dry Gin.

Shake.

OJEN COCKTAIL (Spanish Absinthe Cocktail)

100% Ojen Absinthe in large glass of ice.

Keep dropping seltzer in glass and stir with spoon until the outside of glass is frozen and your Cocktail is finished. Then add a few drops of Angostura Bitters and strain into a cocktail glass.

OJEN COCKTAIL (American style)

50% Ojen Absinthe

6 dashes Peychand Bitters.

Fill glass with cracked ice; stir with a dash of Carbonic, strain and serve.

OLD FASHIONED COCKTAIL

1 dash Angostura Bitters

1 dash Curacao

Piece of cut loaf sugar

Dissolve in two spoonful of water

100% liquor, as desired

1 piece of ice in glass.

Stir well and twist a piece of lemon peel on top and serve.

OLIVETTE COCKTAIL

3 dashes Orange Bitters

3 dashes Absinthe

1 dash Syrup

1 dash Angostura Bitters

50% Gordon Dry Gin

50% French Vermouth.

Stir well and twist lemon peel on top.

OPAL COCKTAIL

50% Absinthe

50% M. & R. Italian Vermouth.

Shake, strain and serve.

OPERA COCKTAIL

50% Dubonnet

50% Gordon Dry Gin

2 teaspoonful Creme de Mandarine

Twist orange peel on top.

Shake, strain and serve.

ORANGE COCKTAIL

Juice of $\frac{1}{4}$ of an orange

1 dash Chartreuse

75% Gordon Dry Gin

25% M. & R. Italian Vermouth.

Fill glass with broken ice, shake, strain and serve.

ORANGE BLOSSOM COCKTAIL

50% Orange Juice
50% Gordon Dry Gin.
Shake well.

OYSTER COCKTAIL

(use star champagne glass)

½ dozen small oysters
1 dash lemon juice
1 teaspoonful tomato and chile sauce
3 dashes paprika sauce
2 dashes vinegar
1 dash tabasco sauce.
Shake on top a little salt and pepper, stir gently with spoon and serve.

OYSTER BAY COCKTAIL

50% Curacao
50% Gordon Dry Gin
½ glass ice.
Shake, strain and serve.

PALMER COCKTAIL

1 dash Picon Bitters
100% Rye Whiskey
Fill glass with broken ice, stir, strain and serve.

PALMETTO COCKTAIL (Mixing glass half full of ice)

3 dashes Angostura Bitters
50% Santa Cruz Rum
50% M. & R. Italian Vermouth.
Stir well, strain into cocktail glass and serve.

PAN-AMERICAN COCKTAIL

1 dash Syrup
1 dash Lemon Juice
100% Rye Whiskey.
Shake.

PARADISE COCKTAIL

40% Gordon Dry Gin
60% Apricot Brandy.
Shake.

PARISIAN COCKTAIL

Juice of one lime
100% Dubonnet Wine.
Stir.

PARSON'S COCKTAIL

80% Gordon Dry Gin
20% M. & R. Italian Vermouth
Piece of Orange peel.
Fill glass with ice. Frappe, strain and serve in whiskey glass.

PAT COCKTAIL

50% Gordon Dry Gin
40% M. & R. Italian Vermouth
1 dash Curacao
1 dash Angostura Bitters
1 twist Lemon peel
1 piece of ice.
Stir and serve in stein.

PATRICK COCKTAIL

50% Gordon Dry Gin
50% French Vermouth
5 drops Green Breton.
Fill glass with broken ice. Stir, strain and serve.

PEACOCK COCKTAIL

1 dash Picon Bitters
1 dash Absinthe
100% Brandy.
Shake.

PEBLO COCKTAIL

Pousse Cafe.
Shake and strain.

PERFECT COCKTAIL

Same as a McLane Cocktail

PHEASANT COCKTAIL

50% Cognac
50% Gordon Dry Gin.
Shake well.

PHILADELPHIA COCKTAIL

Same as a Martini Cocktail with a dash of Curacao.

PICK-ME-UP COCKTAIL

35% Cognac
35% M. & R. Italian Vermouth
30% Absinthe.
Frappe.

PICON COCKTAIL

80% Amer. Picon
20% M. & R. Italian Vermouth
½ glass ice.
Shake, strain, twist of orange peel and serve.

PINE TREE COCKTAIL

35% M. & R. Vermouth
65% Gordon Dry Gin. Mint.
Shake.

PING PONG COCKTAIL

50% Sloe Gin
50% Creme Yvette
3 dashes lemon juice.
Shake.

PINK LADY COCKTAIL

Lime Juice
50% Gordon Dry Gin
50% Apple Jack
5 dashes Grenadine Syrup.
Shake well.

PLAZA COCKTAIL

25% M. & R. Italian Vermouth
75% Gordon Dry Gin
1 slice pineapple.
Shake.

POET'S DREAM COCKTAIL

35% French Vermouth
65% Gordon Dry Gin
2 dashes Orange Bitters
2 dashes Benedictine.
Stir.

POLO COCKTAIL

35% Grape Fruit Juice,
35% Orange Juice
30% Tom Gin.
Shake. Serve in a claret glass.

POLO FARM COCKTAIL

35% French Vermouth
65% Gordon Dry Gin.
Stir.
Rinse cocktail glass with brandy.

PORTER COCKTAIL

10% M. & R. Italian Vermouth
50% French Vermouth
40% Gordon Dry Gin
1 spray of fresh mint.
Fill glass with ice. Stir, strain and serve.

PRAIRIE COCKTAIL

100% Gordon Gin
1 egg. Salt and pepper.

PRINCE COCKTAIL

35% White Creme de Menthe
35% Gordon Dry Gin
30% M. & R. Italian Vermouth.
Shake.

PRINCE HENRY COCKTAIL

1 dash Orange Bitters
35% M. & R. Italian Vermouth
35% Gordon Dry Gin
30% Creme de Menthe, white.
Frappe.

PRINCETON COCKTAIL

Gin cocktail with one squirt of seltzer on top.

QUEEN'S COCKTAIL

One piece of Pineapple in glass
Juice of $\frac{1}{2}$ an orange
50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth.
Fill glass with cracked ice; shake, strain and serve.

RACQUET CLUB COCKTAIL

50% French Vermouth
50% Gordon Dry Gin
Orange peel on top.

RAPHAEL COCKTAIL

50% Dubonnet
40% French Vermouth
10% Gordon Dry Gin.
Fill glass with broken ice; stir, strain and serve.

RAYMOND COCKTAIL

Two dashess Chartreuse
40% Gordon Dry Gin
30% French Vermouth
30% M. & R. Italian Vermouth
Twist of lemon peel.
Serve in champagne glass.

RED LION COCKTAIL

50% Gordon Dry Gin
40% M. & R. Italian Vermouth
10% Booth's Orange Gin
 $\frac{1}{2}$ glass cracked ice.
Stir, strain and serve.

REIS COCKTAIL

2 dashes Angostura Bitters
2 dashes Absinthe
100% Old Tom Gin.
Shake.

RICHMOND COCKTAIL

1 dash Orange Curacao
75% French Vermouth
25% M. & R. Italian Vermouth.
Fill glass with fine ice. Stir, strain and serve.

RIDING CLUB COCKTAIL

100% Calisaya
1 dash Angostura
3 drops acid phosphate.
Stir.

RITZ COCKTAIL

Originally made by the author (under his secret process) of finest ingredients. Ritz Cocktail, Ritz Fizz or Ritz Rickey is served at all first-class cafes, etc. Sold by the bottle by all dealers.

ROBERT BURNS COCKTAIL

1 dash Absinthe
25% M. & R. Italian Vermouth
75% Irish or Scotch Whiskey.
Shake well.

ROBIN COCKTAIL

3 dashes Calisaya
100% Scotch Whiskey.
Stir well. Serve with Cherry.

ROB ROY COCKTAIL

50% Scotch Whiskey
50% M. & R. Italian Vermouth
3 dashes Peychard Bitters
 $\frac{1}{2}$ glass cracked ice.
Stir, strain and serve.

ROBINSON COCKTAIL

Juice of $\frac{1}{2}$ an orange
50% Gordon Dry Gin
40% Dubonnet
 $\frac{1}{2}$ glass cracked ice.
Shake, strain and serve.

ROSE COCKTAIL

20% Orange Juice
20% Grenadine Syrup
60% Gordon Dry Gin.
Shake well.

ROSSINGTON COCKTAIL

40% M. & R. Italian Vermouth
60% Old Tom Gin
Orange peel.
Stir well.

ROYAL SMILE COCKTAIL

Beat up the white of an egg with the juice of an orange.
Add a drink of Gin, shake well and strain.

RUBY COCKTAIL

90% Gordon Dry Gin
10% Peychard Bitters.
Fill glass with broken ice, shake, strain and serve.

RUBY ROYAL COCKTAIL

50% Sloe Gin
50% French Vermouth
3 dashes Raspberry.
Frappe. One cherry.

SABBATH COCKTAIL

50% French Brandy
50% Port Wine
1 egg
 $\frac{1}{2}$ pony black coffee
 $\frac{1}{2}$ teaspoonful sugar.
Shake and strain into claret glass and serve.

SALOME COCKTAIL

25% M. & R. Italian Vermouth
25% French Vermouth
50% Gordon Dry Gin
2 dashes Orange Bitters.
Frappe with three celery leaves.

SARATOGA COCKTAIL

3 dashes Pineapple Syrup
2 dashes Angostura Bitters
40% M. & R. Italian Vermouth
50% Brandy
10% Rye Whiskey.
Fill glass with cracked ice. Stir, strain in cocktail glass
and serve.

ST. FRANCES COCKTAIL

50% French Vermouth
50% Gordon Dry Gin
1 pimola.

ST. JOHN COCKTAIL

Martini Cocktail made of Tom Gin.

ST. PETER COCKTAIL

100% Gordon Dry Gin

1 dash lime uice

1 dash Syrup.

Shake.

SCHEUER COCKTAIL

(Serve in cocktail glass)

50% Dubonnet

50% M. & R. Italian Vermouth

Cracked ice.

Stir and strain. Serve.

SCHULKE COCKTAIL

Juice of $\frac{1}{2}$ lime

50% Gordon Dry Gin

25% Orange Gin

25% Sloe Gin.

Fill glass with broken ice. Stir, strain and serve.

SHERMAN COCKTAIL

40% M. & R. Italian Vermouth

60% Rye Whiskey

1 dash Absinthe.

Shake.

SHERRY COCKTAIL

$\frac{3}{4}$ glassful shaved ice

2 or 3 dashes of Bitters

1 dash of Maraschino

100% Port Wine.

Stir up well with spoon, strain into cocktail glass, put a cherry into it, squeeze a piece of lemon peel on top and serve.

SHONNARD COCKTAIL

80% Nickolson's Gin

15% French Vermouth

5% M. & R. Italian Vermouth.

Fill glass with broken ice, shake, strain and serve in a whiskey glass.

SILVER COCKTAIL

(Use mixing glass half full of ice)

1 dash Gum Syrup

2 dashes Orange Bitters

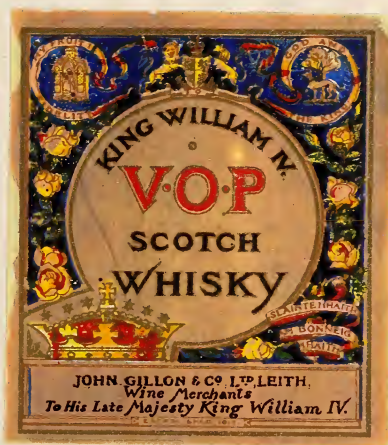
1 dash Angostura Bitters

2 dashes Maraschino

50% French Vermouth

50% Gordon Dry Gin.

Stir well, strain into a cocktail glass, twist piece of lemon peel on top and serve.



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SLOE GIN COCKTAIL

75% Sloe Gin

25% M. & R. Italian Vermouth.

Fill glass with ice. Stir and strain in cocktail glass. Serve.

SLOME COCKTAIL

35% Bourbon Whiskey

35% French Brandy

30% Dubonnet.

Frappe.

SMITH COCKTAIL

50% Brandy

50% Apricot Brandy

1 teaspoonful Creme de Menthe. Shake.

1 dash Absinthe on top.

SOCIETY COCKTAIL

40% Gordon Dry Gin

60% French Vermouth

1 dash Grenadine Syrup.

Shake.

SODA COCKTAIL

1 spoonful sugar

3 dashes Angostura Bitters.

Coating inside of glass with sugar, fill quickly with ice, add one bottle lemon or plain soda, two slices of orange, stir and serve.

SOUL KISS COCKTAIL

½ teaspoonful sugar

50% Dubonnet

25% Rye Whiskey

25% French Vermouth

Juice of half an orange.

Fill glass with ice. Shake with shaker and strain. Top off with fizz water.

SOUTH AFRICA COCKTAIL

50% Sherry Wine

1 dash Angostura Bitters

50% Gordon Dry Gin

3 drops lime juice.

SPAULDING COCKTAIL

40% Dubonnet

60% Gordon Dry Gin

1 teaspoonful Scotch Whiskey.

Frappe.

SPHINX COCKTAIL

60% Gordon Dry Gin
20% M. & R. Italian Vermouth
20% French Vermouth
Thin slice lemon peel on top.

STANTON COCKTAIL

2 dashes Benedictine
50% Gordon Dry Gin
50% French Vermouth.
Fill glass with ice. Stir, strain and serve.

STAR COCKTAIL

3 dashes Peychard Bitters
50% M. & R. Italian Vermouth
50% Applejack.
Fill glass with ice. Stir, strain and serve.

STORY COCKTAIL

50% Boonekamp Bitters
50% Brandy.
Frappe, strain and serve.

STRAWBERRY COCKTAIL

2 dashes Orange Bitters
25% Strawberry Syrup or juice of 3 strawberries
1 dash Maraschino
75% Cognac.
Shake.

SUNSHINE COCKTAIL

Juice of $\frac{1}{2}$ a lime
25% French Vermouth
75% Tom Gin
 $\frac{1}{2}$ teaspoonful Grenadine Syrup
White of an egg.
Frappe. Serve in a Claret glass.

SWAN COCKTAIL

Juice of $\frac{1}{2}$ an orange
100% Absinthe.
Shake, strain and serve.

TANGO COCKTAIL

40% M. & R. Italian Vermouth
60% Gordon Dry Gin
 $\frac{1}{2}$ teaspoonful Brandy.
Shake well, strain and serve.

TAXI COCKTAIL

50% French Vermouth
50% Gordon Dry Gin
2 teaspoonfuls Lime Juice
2 teaspoonfuls Absinthe.
Frappe.

TIP TOP COCKTAIL

100% French Vermouth
4 dashes Benedictine
1 dash Angostura Bitters
3 dashes Orange Bitters.
Shake.

TREASURER COCKTAIL

75% Gordon Dry Gin
25% French Vermouth
Twist of orange peel.
Fill glass with broken ice. Stir, strain and serve.

TRILBY COCKTAIL

(Use mixing glass $\frac{1}{2}$ full of ice)

1 dash Orange Bitters
1 dash Angostura Bitters
50% Tom Gin
50% M. & R. Italian Vermouth.
Stir well, strain into cocktail glass, add cherry and float
Creme Lyvette on top.

TROWBRIDGE COCKTAIL

(In Whiskey glass)

1 dash Orange Bitters
50% M. & R. Italian Vermouth.
50% Gordon Dry Gin.
Twist piece of orange peel and serve.

TUCKER COCKTAIL

(Use Whiskey glass, twist of lemon peel in glass)

1 dash Angostura Bitters
25% French Vermouth
75% Bourbon Whiskey.
One piece of ice in glass. Stir and serve.

TULANE COCKTAIL

50% M. & R. Italian Vermouth
50% Gordon Dry Gin
1 teaspoonful Strawberry Brandy.
Shake with fine ice. Strain and serve.

TURF COCKTAIL

(Use mixing glass half full of ice)

- 2 dashes Absinthe
- 2 dashes Maraschino
- 2 dashes Orange Bitters
- 1 dash Bitters
- 50% M. & R. Italian Vermouth
- 50% Gordon Dry Gin.

Stir well, strain into a cocktail glass, put in olive and serve

TURF CLUB COCKTAIL

- 50% Holland Gin
- 50% M. & R. Italian Vermouth.

Strain and serve.

TURN COCKTAIL

- 4 dashes Boker's Bitters
- 100% Sloe Gin.

Fill glass with cracked ice. Stir, strain and serve.

TUSSETTO COCKTAIL

- 40% Sherry Wine
- 60% Gordon Dry Gin
- 2 dashes Orange Bitters.

Stir.

TUXEDO COCKTAIL

(Use mixing glass half full of ice)

- 1 dash Maraschino
- 1 dash Absinthe
- 3 dashes Angostura Bitters
- 50% French Vermouth
- 50% Tom Gin.

Stir well, strain into cocktail glass, add cherry and serve.

TWO-SPOT COCKTAIL

- 50% French Brandy
- 50% Brown Curacao.

Shake. Strain into a cocktail glass. Twist a piece of lemon peel on top.

U. C. COCKTAIL

- 50% French Vermouth
- 50% Gordon Dry Gin
- 1 dash Absinthe.

Shake.

UNION LEAGUE COCKTAIL

- 1 dash Orange Bitters
- 40% Port Wine
- 60% Tom Gin.

Stir well.

VAN LEE COCKTAIL

50% Gordon Dry Gin
40% Dubonnet
10% Scotch Whiskey.

Fill glass with broken ice. Stir, strain and serve.

VAN WYCK COCKTAIL

50% Sloe Gin
50% Gordon Dry Gin
2 dashes Orange Bitters.
Shake well.

VAN ZANDT COCKTAIL

1 dash Apricot Brandy
50% French Vermouth
50% Gordon Dry Gin.

Fill glass with ice. Shake, strain and serve.

VERMOUTH COCKTAIL

1 dash Boker's Bitters
100% M. & R. Italian Vermouth
1 dash Maraschino.

Fill glass with ice. Frappe, strain and serve.

VIENNA COCKTAIL

50% M. & R. Italian Vermouth
50% French Vermouth
1 dash Absinthe.
Frappe.

VIRGIN COCKTAIL

(Use mixing glass half full of ice)

3 dashes Angostura Bitters
2 dashes Raspberry Syrup
50% Vermouth
50% Plymouth Gin.

Stir well, strain into cocktail glass and serve.

WALDORF COCKTAIL

35% Rye Whiskey
35% M. & R. Italian Vermouth
30% Absinthe
2 dashes Orange Bitters.
Shake.

WALDORF SPECIAL COCKTAIL

Juice of one lime
100% Apricotine.

Shake thoroughly and serve in Cocktail glass.

WALDORF QUEEN COCKTAIL

2 slices Pineapple mulled
50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth
Small piece of orange.
Frappe well. Strain into cocktail glass and serve.

WASHINGTON COCKTAIL

1 dash Angostura Bitters
1 dash Curacao
90% French Vermouth
10% Brandy.
Fill glass with broken ice. Stir, strain and serve.

WATKIN'S COCKTAIL

(Use mixing glass)

1 slice of Pineapple
1 slice of Orange
50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth.
Fill glass with cracked ice. Shake, strain and serve.

WAXEN COCKTAIL

25% M. & R. Italian Vermouth
25% Apple Brandy
25% Yellow Chartreuse
25% Tom Gin.

WEDDING COCKTAIL

6 dashes Orange Curacao
Juice $\frac{1}{2}$ Orange
50% Gordon Dry Gin
25% M. & R. Vermouth
25% French Vermouth.
Fill glass with cracked ice, shake, strain and serve.

WEST INDIA COCKTAIL

2 dashes Angostura Bitters
100% French Vermouth
2 lemon peels.
Shake.

WHISKEY COCKTAIL

1 dash Angostura Bitters
1 dash Orange Curacao
100% Whiskey.
Fill glass with ice. Stir, strain and serve.

WHITE ELEPHANT COCKTAIL

40% M. & R. Italian Vermouth
60% Gordon Dry Gin
White of egg.
Shake well.

WHITE LION COCKTAIL

1 teaspoonful of sugar
50% Lemon Juice
3 dashes Angostura Bitters
3 dashes Raspberry Syrup
50% Rum.
Shake well.

WHITE RAT COCKTAIL

75% Absinthe
25% Anisette.
Shake well.

WILLIAMS COCKTAIL

Juice of half an orange
75% Gordon Dry Gin
25% M. & R. Italian Vermouth.
Fill glass with broken ice, shake, strain and serve.

WONDER COCKTAIL

40% M. & R. Italian Vermouth
60% Gordon Dry Gin
1 piece of Pineapple.
Frappe.

YALE COCKTAIL

1 dash Orange Bitters
1 dash Absinthe
100% Tom Gin
1 lemon peel.
Shake.

YANKEE PRINCE COCKTAIL

1 teaspoonful Orange Juice
25% Grand Marnier
75% Gordon Dry Gin
1 filbert nut.
Frappe.

YORK COCKTAIL

100% M. & R. Italian Vermouth.
Juice of ½ a lime in glass, drop peel in glass. Fill glass with cracked ice. Shake, strain and serve.

ZAZA COCKTAIL

50% Gordon Dry Gin
50% Dubonnet .
Fill glass with ice. Stir with spoon, strain and serve.

ZAZARACK COCKTAIL

(Set old-fashioned glass in ice for three minutes)

- 1 dash Absinthe
- 100% Bourbon Whiskey
- ¼ loaf of sugar
- 1 dash Angostura Bitters
- Piece of broken ice in glass.
- Stir, strain and serve.

COLLINS

John Collins

(Use large glass)

- 1 tablespoonful of sugar
- Juice of a lemon
- Juice of ½ a lime
- 3 lumps of ice
- 100% Holland Gin
- 1 bottle of Club Soda.
- Stir up well, remove the ice and serve.

Brandy Collins
Bourbon Collins
Irish Collins
Rum Collins
Rye Collins
Scotch Collins
Tom Collins

Same as John Collins, except use:

- Brandy for Brandy Collins
- Bourbon Whiskey for Bourbon Collins
- Irish Whiskey for Irish Collins
- Rum for Rum Collins
- Rye Whiskey for Rye Collins
- Scotch Whiskey for Scotch Collins
- Tom Gin for Tom Collins.

COOLERS

(Serve in tall glasses)

ARDSLEY COOLER

- Large piece of ice
- Large spray of mint
- 100% Gordon Dry Gin
- 1 bottle of Imported Ginger Ale.
- Drink with nose to mint.

AUTOMOBILE COOLER

- 100% Gordon Dry Gin
- 1 pint Imported Ginger Ale
- 1 bunch of mint
- 1 large piece of ice.

BILLY TAYLOR COOLER

100% Gordon Dry Gin
Juice of $\frac{1}{2}$ a lime
1 pint of Club Soda
1 cube of ice.

BLACKSTONE COOLER

1 lemon rind
100% Jamaica Rum
1 pint Imported Soda.

BOSTON COOLER

Peel of lemon in a long string, fill with cracked ice. One bottle of Sarsaparilla and serve.

BULL DOG COOLER

Serve in a Collins Glass.
Juice of $\frac{1}{2}$ an orange
100% Gordon Dry Gin
1 pint of Imported Ginger Ale
1 lump of ice.

BULL PUP COOLER

Serve in Collins Glass.
Juice of $\frac{1}{2}$ a lemon
100% Gordon Dry Gin
1 pint of Imported Ginger Ale
1 lump of cube ice.

COUNTRY CLUB COOLER

50% Grenadine Syrup
50% French Vermouth
1 pint of Club Soda
1 lump of cube ice.

DURKEE COOLER

1 lemon mulled
1 teaspoonful of powdered sugar
100% Jamaica Rum
1 pint of Club Soda.

DUNHAM COOLER

(Use large glass)

Peel of orange (in one long string). Place in glass.
 $\frac{1}{2}$ glass of fine ice
Juice of one orange
100% Rye Whiskey
1 bottle of Imported Ginger Ale.
Stir slowly and serve.

EVAN'S COOLER

Use large thin glass
Wine glass of Claret
Bottle of Imported Ginger Ale.

FLORADORA COOLER

Juice of $\frac{1}{2}$ a lime
25% Raspberry
75% Gordon Dry Gin
1 lump of cube ice
1 pint imported Ginger Ale.

FLORADORA COOLER-IMPERIAL STYLE

Juice of $\frac{1}{2}$ a lime
100% Brandy
1 pint of Ginger Ale.

FOLIES BERGERE COOLER

Put a good sized drink of rum in a large glass with about six strawberries crushed with mint leaves. Add the juice of an orange, the juice of two limes, other fruit to taste and fill with plain soda. Iced.

GINGER ALE COOLER

1 lemon rind in a spiral shaped piece. Place a round piece of ice inside of the rind, and add a pint of imported Ginger Ale.

GRAPE JUICE COOLER

1 lemon rind
 $\frac{1}{2}$ split of white or red grape juice
1 lump of ice
1 pint of Imported Soda.

HAWAII COOLER

Rind and juice of one orange
100% Rye
1 pint of Imported Ginger Ale.

HILLY CROFT COOLER

1 lemon rind
1 lump of ice
100% Tom Gin
1 pint of Imported Ginger Ale.

IRISH WHISKEY COOLER

1 lemon rind
100% Irish Whiskey
1 pint Club Soda
1 dash Angostura Bitters.

KHATURA COOLER

25% French Vermouth
25% M. & R. Italian Vermouth
50% Gordon Dry Gin
2 dashes Angostura Bitters
1 pint Club Soda.

MINT COOLER

1 bunch of fresh mint
Crush lightly
1 lump of ice
1 pint of Imported Ginger Ale.

MORAINÉ COOLER

2 jiggers of Rhine Wine
 $\frac{1}{2}$ lemon mulled
1 lemon rind
1 lump of ice
25% Curacao
1 pint of Club Soda.

NARRAGANSETT COOLER

1 rind and juice of an orange
100% Bourbon Whiskey
1 pint Imported Ginger Ale.

ORANGE BLOSSOM COOLER

2 jiggers of Orange Juice
1 jigger Gordon Dry Gin
1 small teaspoonful of sugar.
Collins Glass. Fine ice. Dress with fruit. Fill glass
with seltzer.

REMSÉN COOLER

1 lemon rind
100% Gordon Dry Gin
1 pint Club Soda.

ROBT. E. LEE COOLER

1 dash Absinthe
Juice of $\frac{1}{2}$ a lime
100% Scotch Whiskey
1 pint Imported Ginger Ale.

ROCKY MOUNTAIN COOLER

1 egg
1 teaspoonful of sugar
Juice of one lemon
Fill glass with cider
Grate a little nutmeg on top.

SABBATH COOLER

50% Brandy
50% M. & R. Italian Vermouth
Juice of $\frac{1}{2}$ a lime
1 pint of Club Soda with two or three sprigs of mint on top.

SARSAPARILLA COOLER

3 or 4 round slices of lime
Juice of $\frac{1}{2}$ a lime
1 large piece of ice
1 pint of Imported Sarsaparilla.

SCOTCH COOLER

1 lemon rind
3 large lumps of ice in Collins glass
100% Scotch Whiskey
1 pint Imported Soda.

SEA SIDE COOLER

Juice of one lime
100% Grenadine Syrup
1 pint Club Soda.

TERMINAL COOLER

Large piece of ice in glass
Peel an orange, in a long string
Juice of $\frac{1}{2}$ an orange
100% Dubonnet
2 dashes Curacao
One bottle of Ginger Ale.
Serve with straws.

WHITE COOLER

Juice of $\frac{1}{2}$ an orange
50% Scotch Whiskey
1 dash Angostura Bitters
1 bottle of Imported Ginger Ale.
Serve in Collins glass.

CUPS

ADALOR CUP

1 fresh peach perforated with fork
1 pint of Champagne.

ALE CUP

Ingredients:

One bottle of Bass Ale; one gill of water; one glass of Sherry, the juice of two lemons and the fine rind of one; one tablespoonful of Castor sugar; a few leaves of fresh mint; a pinch of grated nutmeg; crushed ice.

Method:

Remove the lemon rind well in thin fine strips, put them into a jug add the sherry, water, lemon juice, sugar, mint and nutmeg, cover and let the liquid stand for 20 minutes, strain into a glass jug, add a few pieces of ice and the ale, then serve.

BISHOP'S CUP

Use quarry glass pitcher
50% lemon juice
100% Plain Syrup
100% Jamaica Rum
1 pint of claret or red bergundy.
Dress with fruit and mint.

BULL'S EYE CUP

1 pint of Sparkling Cider
1 pint of Imported Ginger Ale
100% Brandy.

BURGUNDY CUP

Use large glass pitcher, into which put:
1 pony Brandy
1 pony brown Curacao
1 pony Maraschino
1 quart Burgundy
1 pint Sparkling Water
1 long cube of ice.
Stir well and decorate with:
1 lemon sliced
1 orange sliced
5 or 6 pieces of pineapple
Maraschino cherries and a small bunch of green mint on top.

CHAMPAGNE CUP

- 1 quart Champagne
 - 1 pony of Brandy
 - 1 pony of Curacao
 - 1 pony Maraschino
 - 1 sliced Orange
- Place large piece of ice in punch bowl
1 bottle of Club Soda or syphon.
Stir well together, add mint and serve.

CIDER CUP.

- 1 quart Cider
 - 1 pony of Brandy
 - 1 pony of Curacao
 - 1 pony of Maraschino
 - 1 sliced Orange
 - 1 sliced Lemon
- 1 bottle of Club Soda or syphon.
Place large piece of ice in Punch Bowl, stir well together,
add mint and serve.

CLARET CUP

- 1 quart of Claret
 - 1 tablespoonful of sugar
 - 1 pony of Brandy
 - 1 pony of Curacao
 - 1 pony of Maraschino
 - 1 pony of Jamaica Rum
 - 1 sliced Orange
 - 1 sliced Lemon
- 1 bottle of Club Soda or syphon.
Place large piece of ice in Punch Bowl. Stir well together,
and add mint.

GINGER ALE CUP (Without Liquor)

(For party of Six People. Glass Pitcher)

- Juice of 3 Lemons
 - Juice of 3 Oranges
 - 100% Grenadine Syrup
 - Sugar to taste.
- Frappe and strain into pitcher.
Add one quart of Ginger Ale.
1 long cube of ice.
Dress with fruit in season and put a bunch of mint on top.
Serve in Delmonico Glasses.

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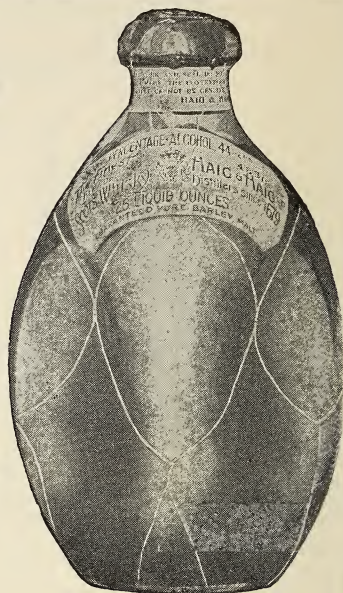
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GINGER ALE CUP (With Liquor)
(For about six people. Glass Pitcher)

100% Cognac
50% Maraschino
1 dash Benedictine
3 pints Imported Ginger Ale
1 long cube of ice
4 or 5 pieces of sliced orange
4 or 5 pieces of sliced pineapple
4 or 5 pieces of sliced lemon
1 dash Lemon Juice
1 bunch of mint.

Stir well and put a little powdered sugar on top. Serve in thin glasses.

GRAPE JUICE CUP (with Liquor)
(For six people. Use glass pitcher)

1 pony Brandy
1 pony Maraschino
1 pony Yellow Chartreuse
1 dash Grenadine Syrup
Juice of $\frac{1}{2}$ a lemon
1 long cube of ice
1 quart Grape Juice
1 pint Apollinaris.

Dress with fruit and mint.

GRAPE JUICE CUP (without Liquor)

Juice of 2 lemons
Juice of 2 oranges
2 jiggers of Grenadine Syrup.
Frappe and strain into glass pitcher.
1 long cube of ice
1 quart of white or red grape juice
1 pint Apollinaris.

Sugar to taste. Dress with fruit and mint. Stir well with long spoon.

LORD LATOUNNE CUP
(use Glass pitcher)

1 lemon rind, cut thin
2 jiggers Sherry
1 sprig of mint
 $\frac{1}{2}$ dozen maraschino cherries
1 quart of Claret
1 pint Imported Soda.

Stir well and serve in Delmonico glass.

MOSELLE CUP

- 1 quart Moselle
- 1 pony of Brandy
- 1 pony of Curacao
- 1 pony of Maraschino
- 1 sliced orange
- 1 sliced lemon
- 1 bottle of Club Soda or syphon.

Place large piece of ice in punch bowl. Stir well together, add mint and serve.

RHINE WINE CUP

- 1 quart of Rhine Wine
- 1 pony of Brandy
- 1 pony of Curacao
- 1 pony of Maraschino
- 1 sliced orange
- 1 sliced lemon
- 1 bottle of Club Soda or syphon.

Place large piece of ice in punch bowl. Stir well together, add mint and serve.

SAUTERNE CUP

- 1 quart of Sauterne
- 1 pony of Brandy
- 1 pony of Curacao
- 1 pony of Maraschino
- 1 sliced orange
- 1 sliced lemon
- 1 bottle of Club Soda or syphon.

Place large piece of ice in punch bowl. Stir well together; add mint.

SAUTERNE CUP (Southern style)

Use large glass pitcher

- 100% Lemon Juice
- 50% French Brandy
- 50% Curacao
- 50% Benedictine
- 1 Long large cube of ice
- 1 quart Sauternes
- ½ Lemon sliced
- 1 Orange sliced
- 4 or 5 slices of pineapple
- Maraschino Cherries
- 1 pint Apolinaris.

Stir well and put one bunch of green mint on top. Serve in Delmonico glasses.

TURK'S NECK CUP

1 pint of Dry Champagne
1 pint of French Claret
1 long cube of ice. Dress with fruit and mint.

VELVET CUP

Use glass pitcher

1 pint Champagne
1 pint Stout
1 long cube of ice.

(Dark imported beer may be used in place of stout, if preferred.)

DAISIES

BRANDY DAISY

Juice of $\frac{1}{2}$ Lemon
Juice of $\frac{1}{2}$ Orange
Juice of $\frac{1}{2}$ Lime
10% Raspberry Syrup
100% Brandy.

One lump ice. Fill with fizz water and serve.

BYRRH WINE DAISY

Juice of $\frac{1}{4}$ of an Orange
Juice of $\frac{1}{2}$ a Lemon
10% Raspberry Syrup
90% Byrrh Wine.

Fill glass with broken ice. Shake, strain, fill glass with fizz water.

CHOCOLATE DAISY

Juice of 1 Lime
35% Brandy
35% Port
30% Raspberry Syrup.

Goblet with fine ice. Fruit.

GIN DAISY

Juice of $\frac{1}{2}$ Lime
Juice of $\frac{1}{2}$ Lemon
Juice of $\frac{1}{2}$ Orange
100% Gordon Dry Gin
10% Raspberry Syrup.

Fill glass with fine ice. Shake with shaker, strain in glass, fill with siphon and serve.

GINGER DAISY

Juice of $\frac{1}{2}$ Lime
 $\frac{1}{2}$ teaspoonful of sugar
50% Gordon Dry Gin
50% Brandy.

Shake in fine ice. Pour into goblet. Decorate with fruit and mint.

HIGHLAND DAISY

Juice of $\frac{1}{2}$ Lemon
Juice of $\frac{1}{2}$ Lime
Juice of $\frac{1}{2}$ an Orange
100% Scotch Whiskey
Syrup

In goblet with fine ice. Decorate with fruit.

JUNE DAISY

(Large glass)

10 dashes Raspberry Syrup
Juice of $\frac{1}{2}$ a Lemon
Juice of $\frac{1}{2}$ an Orange
Juice of $\frac{1}{2}$ a Lime
100% Gordon Dry Gin.

Fill glass with fine ice. Shake well together, fill glass with Ginger Ale. Stir with spoon carefully and serve.

RITZ DAISY

100% Ritz
6 dashes Raspberry Syrup
Juice of 1 Lime
Juice of $\frac{1}{2}$ Orange
Juice of $\frac{1}{2}$ Lemon.

Fill with cracked ice, shake well and strain. Fill with fizz water and serve.

RUM DAISY

1 teaspoonful sugar
1 teaspoonful Raspberry Syrup
Juice of $\frac{1}{2}$ an Orange
Juice of $\frac{1}{2}$ Lime
Juice of $\frac{1}{2}$ a Lemon
75% Medford Rum.

Fill glass with cracked ice. Shake, strain and fill glass with fizz water and serve.

STAR DAISY

Juice of $\frac{1}{2}$ a Lime
35% Gordon Dry Gin
35% Applejack
30% Grenadine Syrup.

In goblet with fine ice. Fruits.

WHISKEY DAISY

1 teaspoonful of sugar
Juice of $\frac{1}{2}$ an Orange
Juice of $\frac{1}{2}$ a Lemon
Juice of $\frac{1}{2}$ a Lime
25% Raspberry Syrup
75% Whiskey.

Fill glass with cracked ice. Shake, strain, fill glass with fizz water and serve.

EGGNOGGS

BALTIMORE EGGNOG

Yolk of an egg
1 tablespoonful of sugar
Add a little nutmeg and beat to a cream
50% Brandy
25% Madeira Wine
3 lumps of cracked ice
25% of Jamaica Rum.

Fill glass with milk, shake well, strain into a large glass and serve.

BOWL OF EGGNOGG

(for parties)

1 pound of sugar
10 eggs. Yolks should be separated. Beat yolks with sugar until dissolved
Pour into one pint of Martell Brandy
1 wine glass of Jamaica Rum
3 qts. of Rich Milk.

Mix ingredients well with a ladle and stir continually while pouring in milk. So as to prevent from curdling. Then beat whites of eggs and put on top of mixture.

BRANDY EGGNOGG

1 egg
100% Brandy
1 dash Jamaica Rum
1 barspoonful of sugar
Milk, shake and strain. Dash of nutmeg on top.

HOT EGGNOGG

1 tablespoonful of sugar
1 fresh egg
100% Brandy
Fill glass with hot milk.
Shake thoroughly with shaker, strain, grate nutmeg on top and serve.

IMPERIAL EGGNOGG

1 teaspoonful of sugar
1 fresh egg
90% Brandy
10% Jamaica Rum.

Fill glass with milk. Shake well, strain, grate nutmeg on top, serve.

RUM EGGNOGG

100% Jamaica Rum
1 teaspoonful of sugar
1 egg.

Milk, shake and strain. Dash of nutmeg on top.

WHISKEY EGGNOGG

100% Bourbon Whiskey
1 dash Jamaica Rum
1 egg
1 teaspoonful of sugar.

Milk, shake and strain. Dash of nutmeg on top.

FIZZES

AMER. PICON POUFFLE FIZZ

100% Amer. Picon
1 pony Grenadine Syrup
1 white of egg.
Shake, strain and fill glass with siphon.

ANGOSTURA FIZZ (Bar glass)

Tablespoon powdered sugar
Juice of half a lemon
Broken ice
½ pony of Bitters
White of an egg
Tablespoon of cream.
Shake well with shaker, strain and serve.

BAYARD FIZZ

Juice of 1½ lemons
1 teaspoon of sugar
100% Gordon Dry Gin
1 dash of Maraschino
1 dash of Raspberry Syrup.
Shake, strain and fill glass with siphon.

BIRD OF PARADISE FIZZ

Same as a Silver Fizz.
Add 1 dash of Raspberry Syrup.

BISMARCK FIZZ

Juice of $\frac{1}{2}$ a lemon
1 teaspoon of sugar
1 egg
100% Sloe Gin.

Shake, fill glass with siphon and serve.

BRANDY FIZZ

1 teaspoonful of sugar
Juice of one lemon
100% Brandy
Fill glass with ice..

Shake well with shaker, strain in glass, fill with seltzer and serve.

CANADIAN FIZZ

$\frac{1}{2}$ teaspoon of sugar
100% Gordon Dry Gin
Juice of one lime
1 fresh egg

Fill glass with fine ice.

Shake well with shaker, strain, fill with fizz water and serve.

CHICAGO FIZZ

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
50% Jamaica Rum
50% Port Wine
1 white of egg.

Shake, strain, and fill glass with siphon.

CLARET FIZZ

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
1 glass of Claret.

Shake and strain. Fill glass with siphon.

DAISY FIZZ

Juice of $\frac{1}{2}$ a lemon
Juice of $\frac{1}{2}$ a lime
25% of Orange Juice
100% Brandy.

Shake, strain and fill glass with siphon.

DIAMOND FIZZ

Same as a Gin Fizz.

Fill glass with champagne.

ELSIE FERGUSON FIZZ

½ of a lemon crushed
2 strawberries crushed
100% Gordon Dry Gin
2 teaspoonsful of Grenadine Syrup
10 dashes of cream.

Shake, strain into fizz glass and fill with siphon.

GALVEZ FIZZ

Juice of one lemon
1 teaspoonful of sugar
4 dashes of Raspberry Syrup
100% Gordon Dry Gin
1 white of egg
1 dash of Orange Flower water
100% cream.

Shake very well, strain into lemonade glass and fill with siphon.

GIN FIZZ

1 teaspoonful of sugar
Juice of a lemon
1 dash of Cream
100% Gordon Dry Gin
Fill glass with fine ice.

Shake, strain, fill glass with fizz water and serve.

GOLDEN FIZZ

¾ tablespoonful of sugar
Juice of one lemon
100% of Gordon Dry Gin
Yolk of one egg
¾ glass of fine shaved ice.

Shake well in shaker, fill glass with fizz water, mix well with spoon and serve.

GREINADINE GIN FIZZ

Juice of ½ a lemon
25% Grenadine Syrup
100% Tom Gin

Shake well, strain into fizz glass and fill with siphon.

HOLLAND GIN FIZZ

Juice of ½ a lemon
1 teaspoonful of sugar
100% Holland Gin
1 dash White Creme de Menthe

Shake well and strain into fizz glass. Fill glass with siphon.

IRISH WHISKEY FIZZ

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
100% Irish Whiskey.

Shake well and strain into fizz glass. Fill glass with siphon.

JAP FIZZ

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
1 white of egg
50% Port Wine
50% Rye Whiskey.

Shake well, strain into fizz glass. Fill with siphon.

KING COLE FIZZ

Gin Fizz with Grenadine syrup. Frappe.

LALLA ROOKH FIZZ

Juice of $\frac{1}{2}$ a lime
1 teaspoonful of sugar
35% Vanilla
35% Brandy
30% Jamaica Rum
1 teaspoonful of Cream.

Shake, strain and fill with siphon.

MERRY WIDOW FIZZ

Juice of $\frac{1}{2}$ a lemon
Juice of $\frac{1}{2}$ an orange
1 teaspoonful of sugar
100% Dubonnet
1 white of an egg.

Shake well, strain into lemonade glass. Fill with siphon.

MORNING GLORY FIZZ

Juice of one lime
Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
White of an egg
100% Scotch Whiskey
 $\frac{1}{2}$ glass of cracked ice.

Shake well with shaker, strain, fill glass with fizz water.

NEW ORLEANS FIZZ

$\frac{1}{2}$ teaspoonful of powdered sugar
Juice of half a lime
Juice of half an orange
Juice of half a lemon
Orange Flower
White of an egg
75% Gordon Dry Gin
1 teaspoonful of cream.

Fill glass with broken ice, shake for 5 minutes, strain and serve.

REMUS FIZZ

Juice of $\frac{1}{2}$ a lemon
1 dash Grenadine Syrup
1 dash of lime juice
1 teaspoonful of sugar
100 % Gordon Dry Gin
50% Fresh Cream.

Shake very well. Strain into lemonade glass and fill with fizz water.

RITZ FIZZ

Juice of one lemon
1 teaspoonful of sugar
100 % Ritz.

Fill glass with ice, shake well and strain in High-ball glass. Fill with carbonic.

ROYAL FIZZ

1 teaspoonful of sugar
Juice of a lemon
100% Gordon Dry Gin
1 Egg

Fill glass with cracked ice. Shake well, strain, fill with fizz water and serve with straws.

RUEBLI FIZZ

Juice of $\frac{1}{2}$ a lemon
Juice of $\frac{1}{2}$ an orange
50% Grenadine Syrup
100% Rhine Wine

Shake, strain, fill glass with siphon.

SCOTCH WHISKEY FIZZ

Juice of a small lemon
1 teaspoonful of sugar
100% Scotch Whiskey.

Shake, strain into glass and fill with siphon.

SILVER FIZZ

Juice of a lemon
1 spoonful of sugar.
White of an egg
50% Gordon Dry Gin.

Fill glass with cracked ice, shake and strain, fill with Fizz water.

SLOE GIN FIZZ

Same as Gin Fizz, but substitute Sloe Gin for Dry Gin.

SNOWBALL FIZZ

100% Grape Fruit Juice
50% Gordon Dry Gin
50% Rhine Wine
2 dashes Orange Flower water
1 white of egg
1 teaspoonful of sugar.
Shake very well and strain.

ST. CROIX FIZZ

1 teaspoonful of sugar
Juice of a Lemon
100% of St. Croix Rum.
Fill glass with broken ice. Shake and strain. Fill glass with Fizz water and serve.

STRAWBERRY FIZZ

Juice of $\frac{1}{2}$ a Lemon
Bar spoon of Sugar
 $\frac{1}{2}$ dozen Strawberries
100% Tom Gin.
Shake, strain and fizz with siphon.

TOM FIZZ

Same as Gin Fizz, but substitute Tom Gin instead of Dry Gin.

VIOLET FIZZ

Juice of $\frac{1}{2}$ a Lemon
1 teaspoonful of sugar
75% Gordon Dry Gin
25% Creme de Violet.
Frappe, strain and fizz with siphon.

WALDORF FIZZ

Juice of an Orange
Juice of a Lemon
1 egg
100% C. & G. Bourbon
1 teaspoonful of sugar.
Shake, strain and fill glass with siphon.

WHISKEY FIZZ

Juice of $\frac{1}{2}$ a Lemon
1 teaspoonful of Sugar
100% Rye or Bourbon Whiskey.
Shake, strain and fill glass with fizz water.

WHISKEY GRENADINE FIZZ

Juice of $\frac{1}{2}$ a Lemon
40% Grenadine Syrup
60% Rye or Bourbon Whiskey.
Shake well, strain into fizz glass and fill with siphon

FLIPS

BRANDY FLIP

1 teaspoonful of sugar
1 fresh egg
100% Brandy
½ glass cracked ice.

Shake well with shaker, strain and grate a little nutmeg on top.

BUSSE FLIP

100% Sloe Gin
1 yolk of egg
2 dashes of Apricot Brandy
½ teaspoonful of sugar.

Shake well with fine ice. Strain into claret glass.

CHOCOLATE FLIP

50% Cognac
50% Sloe Gin
1 yolk of egg
1 teaspoonful of sugar.

Shake well with fine ice, strain, grate nutmeg on top and serve.

COFFEE FLIP.

50% Brandy
50% Port
1 egg
1 teaspoonful of sugar

Shake well with ice. Grate nutmeg on top and serve.

CREAM FLIP

1 egg
3 jiggers of Cream
1 dash Curacao.

Shake well with fine ice. Grate nutmeg on top and serve.

EGG FLIP

1 egg
1 teaspoonful of sugar
1 teaspoonful of Maraschino
Fresh Milk.

Shake. Grate nutmeg on top and serve.

GIN FLIP

100% Gordon Dry Gin
1 egg
1 teaspoonful of sugar.

Shake well, strain and serve.

GLASGOW FLIP

25% Raspberry Syrup
1 fresh egg
Juice of a Lemon
1 lump of ice
Fill glass with Ginger Ale.
Stir and serve.

PORT WINE FLIP

1 teaspoonful of sugar
1 egg
100% Port Wine
Fill glass with cracked ice. Shake well with shaker,
strain, and grate a little nutmeg on top.

REVIVER FLIP

75% Sloe Gin
25% Curacao
1 egg
Shake well. Grated nutmeg on top.

RUM FLIP

100% Jamaica Rum
1 egg
1 teaspoonful of sugar.
Shake well; strain and grate nutmeg on top.

SHERRY FLIP

2 teaspoonsful of powdered sugar
100% Sherry Wine
1 fresh egg
 $\frac{1}{2}$ glass of cracked ice.
Shake well together, strain and serve. Nutmeg if desired.

WHISKEY FLIP

1 teaspoonful of sugar
1 egg
Fill glass with cracked ice
100% Rye Whiskey.
Shake, strain and grate a little nutmeg on top and serve.

FRAPPES

ABSINTHE FRAPPE

90% Absinthe
10% Anisette.
Fill glass with fine ice, shake and strain, and fill with fizz
water.

CHAMPAGNE FRAPPE

Place the bottle in a Champagne cooler, fill with shaved
ice and salt. Turn the bottle for 20 minutes until the
wine becomes almost frozen.

FRAPPES ASSORTED

Fill Cocktail glass with fine shaved ice and fill with any Cordial customer may ask for, as:

Anisette Frappe
Benedictine Frappe
Chartreuse Frappe
Creme de Menthe Frappe
Curacao Frappe

VERMOUTH FRAPPE

1 dash Bitters
100% M. & R. Italian Vermouth.
Fill glass with ice. Frappe, strain and serve.

HIGHBALLS

AMER. PICON HIGH-BALL

(Use large glass)

One piece of ice in glass
75% Amer. Picon
25% Grenadine.
Fill glass with fizz water, stir with spoon and serve.

B. B. HIGH-BALL

Juice of $\frac{1}{2}$ an Orange
100% Scotch Whiskey
1 piece of ice in glass.
Fill glass with Ginger Ale. Serve.

BACARDI HIGH-BALL

100% Bacardi
1 piece of ice.
Fill glass with fizz water.

BERMUDA HIGH-BALL.

40% Brandy
40% Gordon Dry Gin
20% French Vermouth
1 lump of ice. Fill with siphon.

BOURBON HIGH-BALL

100% Bourbon
1 lump ice. Fill with siphon.

BRANDY HIGH-BALL

100% Brandy
1 lump ice. Fill with siphon.

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THE IMPROVED JACK'S STRAINER

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POST PAID

CASCADE HIGH-BALL

50% M. & R. Italian Vermouth
50% Creme de Cassis
1 lump ice. Fill with siphon.

CREME DE MENTHE HIGH-BALL

1 piece of ice in glass
100% Creme de Menthe.
Fill glass with fizz water. Serve.

GIN HIGH-BALL

1 piece of ice in glass
100% Gordon Dry Gin.
Fill glass with fizz water, stir and serve.

GRENADINE HIGH-BALL

1 piece of ice in glass
100% Grenadine Syrup.
Fill glass with fizz water, serve.

IRISH ROSE HIGH-BALL

75% Irish Whiskey
25% Grenadine Syrup
1 lump of ice. Fill with siphon. Stir.

PALL MALL HIGH-BALL

35% Brandy
25% M. & R. Italian Vermouth
30% Gordon Dry Gin
1 lump of ice. Fill with siphon.

POMPIER HIGH-BALL

50% French Vermouth
50% Creme de Cassis
1 lump ice. Fill with siphon.

POPE HIGH-BALL

1 piece of ice in high-ball glass
100% Sloe Gin.
Fill glass with Ginger Ale, stir and serve.

QUEEN'S HIGH-BALL

1½ pony Amer. Picon
1 pony Grenadine
1 clear piece of ice in glass.
Fill glass with fizz water. Serve.

RITZ HIGH-BALL

1 piece of ice in glass
100% Ritz
Fill with carbonic. Stir.

RYE HIGH BALL

1 piece of ice in glass
100% Rye Whiskey.
Fill glass with fizz water and serve.

SCOTCH HIGH-BALL

1 piece of ice in glass
100% Scotch Whiskey
Fill glass with fizz water and serve.

SLOE GIN HIGH-BALL

1 piece of ice in glass
Juice of $\frac{1}{2}$ a Lime, drop squeezed Lime in glass
100% Sloe Gin
Fill glass with fizz water and serve.

VERMOUTH HIGH-BALL

1 piece of ice in glass
100% M. & R. Italian Vermouth.
Fill glass with fizz water and serve.

JULEPS

BRANDY JULEP

$\frac{1}{2}$ teaspoonful of sugar
Add a little water to dissolve sugar
4 sprigs of mint
100% Brandy
1 dash of Jamaica Rum
Fill glass with ice. Trim with fruits in season and serve with straws.

CHAMPAGNE JULEP

1 lump of sugar
1 sprig of mint.
Fill glass with Champagne. Ornament with fruits in season.

GIN JULEP

$\frac{1}{2}$ tablespoonful of sugar
3 sprigs of mint
 $\frac{1}{2}$ glass fine ice
100% Gordon Dry Gin.
Stir well, trim with fruits in season and serve.

GRAPE JUICE JULEP

1 teaspoonful Syrup
 $\frac{1}{2}$ split of Grape Juice in silver cup
Stir. Large bunch of mint on top. Serve with straws.

KENTUCKY MINT JULEP

2 teaspoonsful Syrup

100% Bourbon Whiskey in silver cup filled with crushed ice.

Stir gently then take ice pick and from a big chunk of ice chop off fine ice so it will adhere to side of cup. Carefully place a nice, large bunch of Kentucky mint on top and serve with straws.

MINT JULEP

(Large bar glass)

1 teaspoonful of sugar

Add enough water to dissolve sugar

3 sprays of fresh mint, press until essence extracted

½ glass of ice

100% Rye Whiskey.

Place four sprigs of fresh mint on top, trim with fruit in season, serve with straws.

PINEAPPLE JULEP

Juice of one Orange

25% Raspberry Syrup

25% Maraschino

25% Tom Gin

25% Moselle

1 sliced Pineapple.

Ice and serve with straws.

WHISKEY JULEP

1 tablespoonful of sugar

Squirt of Seltzer

3 sprigs of fresh Mint

Press until essence is extracted

Fill glass with cracked ice

100% Rye Whiskey.

Stir well with spoon, dress with fruits in season, sprinkle little sugar on top, dash Jamaica Rum. Serve with straws.

LEMONADES

ANGOSTURA LEMONADE.

Add a teaspoonful of Angostura Bitters to each glass of lemonade.

APOLLINARIS LEMONADE.

(Use large glass)

One tablespoonful of powdered sugar

Three lumps of cracked ice

Juice of one lemon

One pint of Apollinaris Water.

Serve with straws.

CLARET LEMONADE.

2 tablespoonsful of sugar

Juice of 1 lemon

½ glass of cracked ice

¾ glass of water.

Shake well, dress with fruits in season, fill with claret, pour slowly, so it floats on top. Serve with straw.

CLUB SODA LEMONADE.

1 tablespoonful of sugar

Juice of a lemon

1 split of club soda.

Stir. Decorate with fruit.

EGG LEMONADE.

(Use large bar glass 2-3 full of fine ice)

1 tablespoonful of powdered sugar

Juice of a lemon

1 fresh egg.

Fill up glass with water, shake thoroughly, strain into a thin lemonade glass and serve.

FINE LEMONADE FOR PARTIES.

2 lbs. granulated sugar.

Grate the rind of 10 lemons over sugar. Rub in with sugar until the oil is absorbed.

Add a gallon of boiling water.

Stir until sugar dissolves, cool, place large piece of ice in bowl, strain through cloth, ornament with fruits in season.

FRUIT LEMONADE.

Plain lemonade

Add slices pineapple, orange, cherries and other fruit in season.

HOT LEMONADE.

1 tablespoonful of sugar

Juice of a lemon.

Fill glass with hot water. Stir well.

ITALIAN WINE LEMONADE.

2 teaspoonsful of fine sugar

Little water to dissolve

4 dashes of Raspberry Syrup

Juice of a lemon

½ glass of cracked ice

100% Marsala Wine.

Fill with water, stir and trim with fruits in season. Serve with straws.

PLAIN LEMONADE.

2 teaspoonsful of sugar
Juice of a lemon
 $\frac{1}{2}$ glass of ice.

Shake well and fill glass with water, strain, trim with fruits in season. Serve with straws.

SELTZER LEMONADE.

(Use large glass)

2 tablespoonsful of sugar
Juice of 2 lemons

4 or 5 small lumps of broken ice, then fill up the glass with siphon seltzer.

Stir up well with a spoon and serve.

SODA LEMONADE.

2 teaspoonsful of sugar
Juice of a lemon
1 lump of ice

1 bottle of Club or lemon soda.

Ornament with fruits in season and serve with straws.

WHISKEY LEMONADE.

Plain lemonade

Float 100% Whiskey on top. Fruit.

MISCELLANEOUS

ABSINTHE

(American style)

$\frac{3}{4}$ glass of fine ice
10% Absinthe

Wine glass of water.

Shake the ingredients until the outside of shaker is covered with ice.

Strain in glass and serve.

ABSINTHE DRIP

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 contents drip into the glass containing the absinthe until the color shows a sufficiency. Pour into a thin bar glass.

AMER. PICON POUFFLE

75% Amer. Picon

25% Grenadine Syrup

1 white of egg.

Shake, strain and fill glass with siphon.

AMMONIA AND SELTZER

About ten drops of Spirits of Ammonia Aromatic
Put into small glass of seltzer. Stir well.

ANGEL BLUSH

25% Marachino
25% Creme Yvette
25% Benedictine
25% Cream on top.

ANGEL DREAM

40% Marachino
40% Creme Yvette
20% Cream on top.

ANGEL KISS

60% Benedictine
40% Cream on top.

ANGOSTURA GINGER ALE

1 glass Ginger Ale
3 dashes Bitters.

ANGOSTURA GRAPE FRUIT

Cut the fruit in half, extract the core or pithy substance in the center with a sharp knife, insert the knife around the inner edge of the peel and disengage the fruit from the peel without removing the fruit or breaking the peel, sprinkle plentifully with powdered sugar and dash the opening caused by the removal of the core with Angostura Bitters. Ice well before serving.

ANGOSTURA PHOSPHATE

(Use a phosphate glass)

½ teaspoonful acid phosphate
1 teaspoonful of Angostura Bitters
2 tablepoonsful of Lemon Syrup, or juice of ½ a Lemon well sweetened. Fill glass with carbonic water.

ANGOSTURA SODA

Large glass with two or three lumps of ice
5 or 6 dashes of Angostura Bitters
1 or 2 slices of Orange.

Fill up glass with lemon soda and place a teaspoon filled with sugar on top of the glass, to be sweetened as desired.

APPETIZER

4 dashes Absinthe
50% Gordon Dry Gin
50% French or M. & R. Italian Vermouth.

Use Delmonico glass and add little seltzer. Shake well.

ARF AND ARF

½ glass Porter
½ glass Ale.

ASTRINGENT

75% Port Wine
25% Brandy
3 dashes Angostura Bitters
4 or 5 dashes strong Jamaica Ginger.

Stir gently with spoon and serve with a little nutmeg on top.

AVIATOR

25% Dubonnet
25% French Vermouth
25% M. & R. Italian Vermouth
25% Gordon Dry Gin.

Fill glass with ice, shake, strain and serve.

BACHELOR DREAM

25% Curacao
25% Maraschino
25% Creme Violet
25% Whipped Cream on top.

BACHELOR'S ROSE

Juice of ½ a Lemon
Juice of ½ a Lime
Juice of ½ an Orange
White of an egg
25% Raspberry Syrup
75% Sloe Gin.

Fill glass with cracked ice. Shake well and strain.

BALTIMORE BRACER

50% Anisette
50% Brandy
1 white of egg.

Shake, strain into Delmonico glass. Fill with siphon.

BEEF TEA

½ teaspoonful of beef extract

Fill glass with hot water, season with celery salt.
Stir well and serve.

BEER SHANDY.

½ glass of Beer
½ glass of Ale.

BICARBONATE OF SODA

1 teaspoonful of Bicarbonate of Soda
½ glass of water.
Stir well.

BIG FOUR

1-3 Cherry Brandy
1-3 Kirschwasser
1-3 French Vermouth.

BISHOP

1 teaspoonful of Sugar
Juice of $\frac{1}{2}$ a Lemon
Juice of $\frac{1}{2}$ an Orange
 $\frac{1}{2}$ glass of fine ice.
Fill glass with Burgundy
Dash of Jamaica Rum.

Stir well, dress with fruits in season and serve with straws.

BISSELL SWEEPER

Lemonade glass
Whiskey Rickey with a split of imported Ginger Ale and fill glass with siphon.

BLACK JACK

40% Cold Coffee
50% Brandy
20% Kirschwasser

Shake well. Rub edge of glass with lemon rind. Dip in sugar.

BLACK STRIPE

Use a whiskey glass with enough Jamaica Rum to cover bottom of glass
1 tablespoonful of New Orleans Molasses.

Place spoon in glass, hand rum bottle to customer and allow him to stir and help himself.

BLUE BLAZER

(Use 2 metal mugs or 2 heavy bar glasses)
 $\frac{1}{2}$ tablespoonful of sugar, dissolved in a little water
100% Scotch or Rye Whiskey.

Set the liquid on fire, and while blazing pour three or four times from one to the other. This will look like a stream of fire, twist a piece of lemon peel on top, with a little grated nutmeg.

BRADLEY MARTIN

Iced Creme de Menthe with 20% Curacao on top.

BRAIN DUSTER

40% Brandy
40% Dubonnet
20% French Vermouth.

Shake, strain into Delmonico glass.

BRANDY BURNED WITH PEACH

(Use small bar glass)

100% Brandy

½ tablespoonful of Sugar

Burn Brandy and Sugar together in a saucer.

Place 2 or 3 slices dried peaches in a hot stem glass; pour the burned liquid over it, grate a little nutmeg over it and serve. This is a Southern concoction.

BRANDY CHAMPRELLE

(Use Sherry glass)

25% Curacao

25% Chartreuse

25% Anisette

25% Kirschwasser or Brandy

2 dashes of Angostura Bitters.

Attention should be paid to prevent from mixing.

BRANDY CRUSTA

25% Maraschino

75% Brandy

½ glass of cracked ice.

Stir and strain.

BRANDY FIX

1 teaspoonful of Sugar

Juice of a Lime

1 pony of Pineapple Syrup

2 dashes of Chartreuse

Fill glass with cracked ice

100% Brandy.

Stir with spoon, ornament with grapes and berries in season, and serve with straws.

BRANDY FLOAT

Fill pony glass with Brandy, place whiskey glass over pony of brandy, ½ glass of water, then withdraw pony glass, allowing the brandy to float on top of the water.

BRANDY AND GINGER ALE

1 lump of ice

100% Brandy

Bottle of Ginger Ale.

Mix with spoon. Care should be taken that the ale does not foam over the top.

BRANDY SCAFFA

(Use sherry glass)

25% Raspberry Syrup

25% Maraschino

25% Green chartreuse.

Top off with brandy and serve like Pousse Cafe.

BRANDY AND SODA

3 lumps of broken ice
100% Brandy
Bottle of Schultz plain soda water.
Stir well with a spoon.
(This is a delicious summer drink.)

CHAMPAGNE VELVET

For this drink a bottle of champagne and a bottle of porter (both cold) must be used. Fill the goblet half full of porter and balance with champagne, stir with spoon slowly and carefully.

CLEAVES DELIGHT

50% Grenadine Syrup
50% M. & R. Italian Vermouth
1 piece of ice in glass.
Stir and serve.

CLIQUEOT

50% Orange Juice
50% Rye
2 dash St. Croix Rum
Serve in old fashioned glass and twist a lemon peel on top.

CLOVER LEAF

In genuine old fashioned American hot weather nothing seems to tickle the palate like a good American drink, and the kind selected generally indicates the characteristic of the person drinking. In winter a man will take almost anything that happens to be the fad for the moment, whether highly flavored or not, but in summer the demand is for something that will quench the thirst, whether beer, lemonade or gin rickey or some other beverage. The Clover Leaf is said to be popular in the city of brotherly love. Certainly it is decorative, for it has a soft orchid color, with a rim of white. Drink is made of:

100% Gordon Dry Gin
10 dashes Grenadine
White of an egg
1 sprig of mint.

Fill glass with cracked ice, shake well, strain in champagne glass and serve.

COFFEE KIRSCH

(use wine glass)

½ spoon of sugar
1 pony Kirschwasser
50% sold black coffee
1 dash of Brandy.

Fill glass with fine shaved ice. Frappe and strain in wine-glass and serve. (After dinner)

COGNAC A LA RusSE

1 pony of Cognac
1 slice of lemon
Place on top of glass.
 $\frac{1}{8}$ cut of sugar on top.

COOPERS TOWN

50% Gordon Dry Gin
25% French Vermouth
25% M. & R. Italian Vermouth
One sprig of fresh mint.
Fill glass with ice, shake and strain.

CREME DE MENTHE ON ICE

Have the Cocktail glass filled with fine ice
Fill up with Creme de Manthe.
Serve with straws.

CREOLE LADY

25% Maraschino
75% Bourbon
1 jigger Madeira
2 cherries.
Shake, strain into claret glass.

CRYSTAL SLIPPER

2 dashes Orange Bitters
75% Gordon Dry Gin
25% Cream Yvette. Shake well.

DE LUXE BRACER

1 pony white absinthe
1 dash French Vermouth
1 dash Anisette
1 dash yellow chartreuse.
Shake well and strain into Delmonico glass. Add a little
seltzer and serve.

DICORIE

Juice of a lime
90% Bacardi Rum
10% Grenadine
Fill glass with cracked ice. Shake and strain.

DOGS' DAYS

100% Scotch Whiskey
1 bottle of Ginger Ale.
2 slices of orange.

DONNELLY'S

- 1 Cliquot
- 2 Pommery
- 3 Ruinart

DREAM

- ½ lemon juice
- ½ teaspoon sugar
- 100% Gordon Dry Gin
- 1 white of an egg
- 2 dashes assorted cordials on top

DUTCH MIKE

- ½ lime
- 2 dashes Amer Picon
- 100% Tom Gin
- 1 lump of ice.
- Long glass. Fill with seltzer.

EGG PHOSPHATE

- 1 teaspoonful of sugar
- 1 fresh egg
- Juice of an orange
- 3 dashes of Phosphate
- 1 glass of cracked ice.
- Shake well with shaker, strain and serve.

ELK'S DELIGHT

- Juice of half an orange
- Juice of half a lemon
- 100% Grape Juice
- 1 teaspoonful of powdered sugar
- 1 dash of Bitters.
- Cracked ice to half fill glass, plain water to finish, shake, serve in 12 ounce lemonade glass. Garnish with slice of orange and cherries.

EVANS' SHANDY GAFF

- 1 large piece of ice in pitcher
- 2 bottles of Ginger Ale
- 2 glasses of Claret
- Dress with fruit in season and serve.

FANCY CLAIRE

(Use large thin glass)

100% Rye Whiskey
2 dashes Amer Picon
1 bottle Club soda.
Stir and serve.

FEDORA

1 teaspoonful of sugar, dissolved in a little water
1 slice of lemon
10% Brandy
10% Curacao
60% Bourbon Whiskey
20% Jamaica Rum.

Fill glass with broken ice, shake well, ornament with fruits in season, serve with straws.

FLOATER

75% Russian Kummel
25% Good Brandy.
Iced.

FOLIES BERGERE POUSSE CAFE

Raspberry syrup, grenadine, maraschino, curacao, yellow chartreuse and green chartreuse in order named. Serve with pony of fine champagne, vintage of 1910.

FRAZIE

75% Maraschino Holland
25% Hungarian Apricot. Float.

FREEMAN'S BLISS

(In glass pitcher)

1 bottle of Moselle Wine
1 pint German seltzer
1 large piece of ice in pitcher.
Dress with fruits in season and serve.

FRENCH FLAG

(After Dinner Cordial)

1-3 Grenadine
1-3 Maraschino
1-3 Creme de Yvette

GARDEN OF EDEN

50% Apricot Brandy
50% Creme Yvette.

GIN BUMP

(Use High-ball glass)

1 piece of ice in glass
Squeeze half a lime in glass
100% Gordon Dry Gin.

Fill glass with Ginger Ale. Stir.

GIN AND CALAMUS

(Use whiskey glass)

Two or three small pieces of calamus root should be placed in a bottle of gin until the essence has been extracted. To serve, hand out glass with the bottle, and allow the customer to help himself.

GIN AND MILK

(Use whiskey glass)

Hand out glass with spoon in same, and bottle of gin, allow customer to help himself, then fill glass with cold milk.

GIN CRUSTA

Peel of $\frac{1}{2}$ lemon in long string
Place in glass
 $\frac{1}{2}$ glass of fine ice
1 dash of bitters
Juice of $\frac{1}{2}$ lemon
Dash of Maraschino
100% Gordon Dry Gin.

GIN FIX

2 teaspoonfuls of sugar
Juice of a lemon
Squirt of seltzer
Fill glass with ice
100% Gordon Dry Gin.

Stir well, ornament with fruits in season.

GIN AND MOLASSES

(Use whiskey glass)

Put enough Gordon Dry Gin in glass to cover the bottom, drop one tablespoon of New Orleans molasses, place spoon in glass, and allow customer to help himself from gin bottle. Use hot water to cleanse glass.

GIN AND TANSY

(Use whiskey glass)

This is an old-fashioned and excellent tonic. It is prepared by steeping a bunch of tansy in a bottle of Holland Gin, which will extract the essence; when serving, set the glass with the lump of ice, before the customer, allowing him to help himself.

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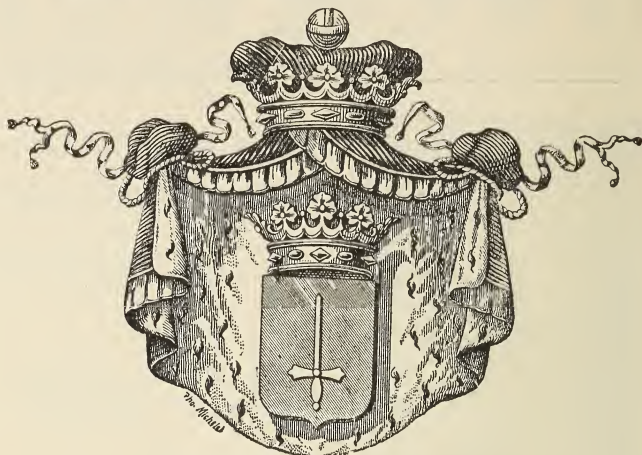
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CHAMPAGNE

The Best Assortment of "OLD VINTAGE" Wines in the Market

SHERRY QUINA

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110 Broad Street, New York

GOLDEN DREAM

½ lemon juice
1 teaspoonful of sugar
1 yolk of egg
100% Gordon Dry Gin.

Shake, strain into claret glass, little seltzer on top.

GOLDEN SLIPPER

(Use sherry glass)

25% Yellow Chartreuse

1 whole egg

Fill glass with eau de vie de Dantzig.

GOLFER

Use old fashioned glass

Juice of ½ a lime

100% Scotch Whiskey.

1 lump of ice. Little powdered sugar and fill glass with seltzer.

GOOD LUCK NIGHT CAP

A pony of champagne, vintage of 1810, a pony of grenadine, a bottle of plain soda.

GREEN TIE

50% Creme de Menthe, green

50% Cream de Rose. Float.

GUM SYRUP

Take 15 pounds loaf or granulated sugar or 5 pounds White Rock candy

1 gallon of water.

Boil for 8 or 10 minutes, then add enough water to make 2 gallons.

HALF AND HALF

Mix half ale or beer and porter together.

This is the American style.

HALSTED STREET

Use glass pitcher

1 pint champagne

1 pint beer.

Mixed.

HAPPY THOUGHT

1-6 Anisette

1-6 Creme de Cacao

1-6 Creme de Rose

1-6 Creme de Menthe

1-6 Creme Yvette

1-6 Cognac.

HEADACHE DRINKS

Take two lemonade glasses, into one of which put a teaspoonfull of bromo seltzer or bromo soda, as preferred. Fill the other glass full of water. Pour the water into the bromo, and pour from one glass to the other until thoroughly mixed. Drink at once.

HOOK AND EYE

50% Brandy
50% Apricot Brandy
1 teaspoonful of white Creme de Menthe
1 dash of Absinthe. Shake.

HORSE'S NECK

(Large thin glass)

2 dashes lemon juice
Peel a lemon in a long string, place in glass, fill glass with ice
1 bottle of Ginger Ale

HOT RUM

1 lump of sugar. dissolved in a little water
100% Jamaica Rum
Fill glasses with hot water.
Stir well, grate a little nutmeg and serve.

HOT SCOTCH

1 lump of sugar
1 dash of bitters
 $\frac{3}{4}$ glass of boiling water
100% Scotch Whiskey
Place piece of lemon peel in glass, a few cloves and serve.

HOT SPICED RUM

1 lump of sugar
 $\frac{1}{2}$ teaspoonful of mixed allspice
Dissolve with a little hot water
100% Jamaica Rum
Fill glass with hot water.
Stir, grate a little nutmeg and serve.

HUNGARIAN BRACER

(Use whiskey glass)

50% M & R Italian Mermouth
50% Rye Whiskey
2 dashes of Angostura Bitters
2 dashes of Absinthe.
Twist one lemon peel over small glass seltzer with one dash acid phosphate on the side.

ILLINOIS THUNDERBOLT

85% Cider Brandy or Jersey lightning

15% Grenadine

Fill glass with cracked ice, shake, strain in cocktail glass and serve.

IRISH ROSE

Irish Whiskey High ball with three or four dashes of Grenadine syrup.

JACK KAISER FAVORITE

To six strawberries and mint leaves, both crushed, add a good drink of Scotch Whiskey, mix with plain soda.

JERSEY FLASHLIGHT

2 lumps of sugar

2 dashes Angostura Bitters

100% Apple Brandy.

Twist lemon peel on top. Add little water; light with match and serve.

JERSEY LILY POUSSE CAFE

(Use pony glass)

50% Green Chartreuse

50% Cognac Brandy

10 drops Angostura Bitters.

Pour brandy in carefully so it will not mix and serve.

JERSEY SUNSET

Into a straight champagne glass put a scant teaspoonful of sugar with enough water to dissolve. Add a twist of lemon peel or lime peel and half a whiskey glass of fine Old Monmouth Applejack. Now put in enough broken ice to cool, fill with water and finish with a dash or two of Angostura Bitters, which should not be stirred in, but be allowed to drop slowly through the amber mixture, imparting to it the sunset hues that probably suggested its name.

In winter instead of ice, hot water is used, making a most genial drink—A HOT SUNSET.

JUNE ROSE

(Use large glass for mixing)

Juice of $\frac{1}{2}$ an orange

Juice of $\frac{1}{2}$ a lime

Juice of $\frac{1}{2}$ a lemon

Teaspoonful of Raspberry Syrup

100% Gordon Dry Gin.

Fill glass with ice. Shake well with shaker, strain, fill glass with fizz water and serve.

KING'S CORDIAL

75% Maraschino
25% Scotch Whiskey. Float. Cordial glass.

KNICKEBEIN

1 dash Angostura Bitters
Yolk of an egg
50% Benedictine
50% Kummel.
See that different ingredients are not mixed.

KNICKERBOCKER

1 tablespoonful raspberry syrup
Juice of a lemon
100% St. Croix Rum
2 dash Curacao.
Fill glass with cracked ice. Trim with fruits in season.

KNICKERBOCKER BAKED

Break an egg into a sherry glass, add a pony of Kummel, then a pony of Brandy. Light the brandy and watch the egg cook.

LEMON PHOSPHATE

2 dashes Acid Phosphate
1 teaspoonful lemon juice
1 pint lemon soda.

LEONARD RITZ

90% Ritz
10% Raspberry syrup
Piece of ice in glass.
Fill with carbonic, stir and serve.

LIME KILN

Juice of one lime
50% Gordon Dry Gin
40% Gum Syrup
Fill glass with cracked ice.
Shake, strain and serve.

LITTLE MAXIME (after dinner)

(Serve in pony glass)

40% Val. d'Ema (liqueur)
40% Creme de Menthe, green
20% Creme Yvette.

MAGNUS

1 dash Angosture Bitters
Juice of $\frac{1}{2}$ an orange
Peel of an orange in one string
Place in glass
50% Gordon Dry Gin
1 bottle imported Ginger Ale.
Stir and serve.

MAIDEN'S DREAM

$\frac{3}{4}$ pony glass Benedictine or Creme de Cocoa
Fill with heavy cream.
This drink is admired by ladies.

MAMIE TAYLOR

Peel of lemon in one string, place in glass so it hangs over
100% Scotch Whiskey
 $\frac{1}{2}$ glass of cracked ice
Bottle of imported Ginger Ale.

MAMIE TAYLOR (Southern Style)

(Use long thin glass)

Peel of lemon in one string
Place in glass so it hangs over
100% Scotch Whiskey
1 piece of cube ice
1 quart imported Ginger Ale.

MAMIE TAYLOR'S SISTER

(Use collins glass)

100% Gordon Dry Gin
1 lime squeezed and dropped in
1 bottle imported Ginger Ale
1 large cube of ice.

MARTINIQUE

40% Benedictine
40% Kummel
20% Cream on top

MILK SHAKE

25% Raspberry Syrup
2 lumps of ice.
Fill glass with milk; shake and strain.

MILK AND SELTZER

$\frac{1}{2}$ glass Seltzer
 $\frac{1}{2}$ glass Milk.

MONTGOMERY

75% Rye Whiskey

25% M & R Italian Vermouth

1 slice of orange.

Fill glass with ice. Shake, strain and serve.

MORNING BRACER

40% White Absinthe

60% M & R Italian Vermouth.

Shake well and strain into Delmonico glass. Fill with seltzer.

MORNING STAR

40% Cream

40% Port Wine

20% Scotch

1 fresh egg.

Shake, strain into long, thin glass, fill with seltzer.

MORTON'S FAVORITE

Crush six strawberries with mint leaves, add a spoonful of sugar, crushed ice, a good sized drink of brandy, and a bottle of plain soda. Serve in large glass.

MULLED ALE OR A BURTON-ON-TRENT

Take one quart of Bass & Co.'s Barley Wine, or Strong Ale, two eggs, a teaspoonful of powdered ginger or nutmeg, two tablespoonfuls of castor sugar and one ounce of butter. Beat up the eggs separately. Put the ale in saucepan, add the ginger (or nutmeg), sugar and butter. When nicely warm, but not boiling, pour slowly into the jug containing the beaten eggs; stir well and then warm the mixture on fire without bringing to boiling point.

MULLED ALE

Ingredients: One quart of Bass & Co.'s Barley Wine, or Strong Ale, one glass of rum or brandy, one tablespoonful of castor sugar, pinch of ground cloves, a pinch of grated nutmeg, a good pinch of ground ginger.

Method: Put the ale, sugar, cloves, nutmeg and ginger into an ale-warmer or stew pan and bring nearly to boiling point, add the brandy and more sugar and flavoring if necessary and serve at once.

OLD OXFORD COLLEGE MULLED ALE

Take $\frac{1}{4}$ pound cinnamon, $\frac{1}{4}$ pound cloves, put both into a saucepan with two quarts of water, put it over the fire till it boils, then let it simmer for an hour, then strain it off into a jug, and when cold put the liquid into a bottle and well cork down.

When making mulled ale, add one wineglass of the liquid to every quart of Bass & Co.'s Barley Wine or Strong Ale, adding a little ginger and loaf sugar to taste. Heat the ale over a brisk fire, but be sure not to let it boil, as that alters the flavor, but take it off just before it boils.

Add a few slices of lemon, and a wineglass of gin to every quart.

ORANGEADE

1 spoonful of sugar
100% Orange Juice
25% Raspberry Syrup
 $\frac{1}{2}$ glass of cracked ice

Fill with water or seltzer, trim with fruits in season, serve with straws.

OXFORD UNIVERSITY "NIGHTCAP"

Beat up the yolks of eight eggs with refined sugar pulverized and a nutmeg grated; then extract the juice from the rind of a lemon by rubbing sugar upon it, and put the sugar with a piece of cinnamon and a quart of Bass & Co.'s Barley Wine or Strong Ale, into a saucepan, place it on the fire, and when it boils take it off, then add a single glass of gin, or this may be left out, put the liquor into a spouted jug and pour it gradually among the yolks of eggs, etc. All this must be kept well stirred with a spoon while the liquor is being poured in. If it is not sweet enough add loaf sugar.

PARISEN POUSSE CAFE

(Use Pousse Cafe glass)

2-5 Curacao
2-5 Kirschwasser
1-5 Chartreuse

A celebrated drink in Paris.

PEACH AND HONEY

(Use whiskey glass)

1 tablespoonful of Pure Honey
100% Peach Brandy.

Stir with spoon and serve.

PEACH BLOW

$\frac{1}{2}$ lemon juice
1 teaspoonful sugar
100% Gordon Dry Gin
 $\frac{1}{2}$ Peach.

Shake, strain and fill glass with seltzer.

PERFECTO

Use large glass
4 lumps of ice
1 dash lemon juice
1 lump of sugar
2 slices of pineapple
Fill glass with champagne
1 dash Angostura Bitters.
Dress with fruit in season.

PHOEBE DELIGHTS

Juice of 4 oranges, 4 lemons and 4 limes.

Strain so as to get all pulp and seeds out, then sugar syrup to sweeten to taste; put same in punch bowl, with lots of fine cut ice, then cut one orange, one lime, one lemon and one nice pineapple and one quart of fine Arrack and one quart of good blended rye whiskey and stir all well (and drink freely as a True Elk can't soon get drunk on it, but others better drink sparingly, as it has the goods to do the work, and thank God on September 27th, I will belong to the Order of the Elks and can then do my duty to the "Phoebe Delights") for one person.

POLLY

Gin Fizz made with grenadine syrup instead of using sugar.

PONY OF BRANDY

Fill pony glass with best Brandy
Serve with small glass of ice water.

PORT STARBOARD

$\frac{1}{2}$ White Curacao
 $\frac{1}{2}$ yellow Chartreuse.
Useousse cafe glass.

PORTER SHANDY

$\frac{1}{2}$ glass Porter
 $\frac{1}{2}$ glass Light Beer.

PORTO RICO

Gin Rickey made with two dashes of Raspberry Syrup.

POSTMASTER

Piece of ice in glass
100% Gordon Dry Gin
Bottle of Ginger Ale.
Serve.

POUSSE CAFE

(Use liquor pony glass)

- 1-6 Raspberry Syrup
- 1-6 Maraschino
- 1-6 Green Creme de Menthe
- 1-6 Brown Curacao
- 1-6 Yellow Chartreuse
- 1-6 Martell Brandy.

Serve.

POUSSE L'ARMOUR

- 1-4 glass Maraschino
- Yolk of an egg
- 1-4 glass Vanilla Cordial
- 1-4 glass of Brandy.

Keep this drink in separate layers and serve.

PREPARING ROCK & RYE

- 1 pt. water
- 1 lemon cut in quarters
- $\frac{1}{4}$ pound Rock candy
- $\frac{1}{2}$ an orange.

Boil together until rock candy is dissolved; let it cool off, strain through cloth and add one quart of good rye whiskey. Stir well together, ready for use.

PROMOTER

- $\frac{1}{2}$ lemon juice
- $\frac{1}{2}$ lime juice
- 1 teaspoonful of sugar
- 100% Sloe Gin
- Fine ice
- 1 fresh egg.

Shake well, strain. Fill glass with seltzer.

QUEEN CHARLOTTE

- 25% Raspberry Syrup
- 75% French Claret
- 1 lump of ice
- 1 pint lemon soda. Stir well.
- Use Collins glass.

RANDOLPH

- 50% Gordon Dry Gin
- 40% French Vermouth
- 10% M & R Italian Vermouth.

RED SWIZZLE

(Use a shaker)

- 1 teaspoonful Angostura Bitters
 - 2-3 wine glass of Whiskey
 - 1-3 wine glass of water
 - Add syrup or other sweetening to taste
 - 1 wine glass of shaved ice.
- Shake very well and strain into a fancy cocktail glass.

RENAUD'S POUSSE CAFE

- 1-3 Brandy
- 1-3 Maraschino
- 1-3 Curacao.

Put into a whiskey glass, mix well with spoon, withdraw spoon and serve. This delightful drink is from a recipe by Renaud, of New Orleans.

RHINE WINE AND SELTZER

- ½ glass of seltzer.
- Fill with Rhine wine and serve.

ROGERS ROCK

- Drop cherry in glass
 - 10% Maraschino
 - 10% Orange Gin
 - 80% Dubonnet.
- Fill glass with cracked ice. Strain and serve.

ROYAL SMILE

- 1 tablespoonful of Grenadine
 - 50% Gordon Dry Gin
 - 50% Applejack
 - Juice of a lemon.
- Fill glass with cracked ice. Strain and serve.

RUM AND HONEY OR MOLASSES

Use whiskey glass into which put a teaspoonful of honey or molasses. Let customer help himself with rum.

SABBATH MORNING CALM

- White of an egg
 - 100% Gordon Dry Gin.
- Fill glass with broken ice. Shake, strain and serve.

SAM WARD

- Peel ½ lemon in one string
 - Set into cocktail glass
 - Fill with fine shaved ice
 - 100% Yellow Chartreuse.
- Serve with straws.

SHANDY GAFF

Half a glass of lager

Half a glass of Ginger Ale.

It is also made with half ale, half Ginger Ale.

SHERRY AND ANGOSTURA

Put 1 dash of Bitters in a sherry glass and roll the glass till the bitters entirely cover the inside surface.

Fill glass with sherry and serve.

SHERRY AND BITTERS

1 dash of bitters.

Fill glass with sherry wine and serve.

SHERRY AND EGG

1 teaspoonful of Sherry

1 fresh egg.

Fill glass with sherry until it floats and serve.

SHERRY CHICKEN

Sherry Egg Nog.

SILVER DREAM

Juice of $\frac{1}{2}$ a lemon

$\frac{1}{2}$ teaspoonful of sugar

1 white of egg

100% Gordon Dry Gin.

Shake well, strain into claret glass, then squirt a little selzer on top and serve.

SILVERMAN

(Use pony liquor glass)

$\frac{1}{2}$ eau-de vie de dantzie

$\frac{1}{2}$ Mandarinette

SINGLE STANDARD

Bourbon Whiskey Rickey in lemonade glass.

SIRLOIN

1 sprig of mint

50% Rye Whiskey

50% M & R Italian Vermouth.

Fill glass with cracked ice, shake, strain and serve.

SLOE GIN BUMP

(Use high-ball glass)

1 piece of ice in glass

Squeeze half a lime in glass

100% Sloe Gin.

Fill glass with ginger. Stir and serve.

SNOWBALL

1 white of an egg
1 teaspoonful of sugar
100% Brandy or Rum.

Shake, strain and fill glass with imported Ginger Ale and serve. Use Collins glass.

STARBOARD LIGHT

(Serve in liquor pony glass)

90% green Creme re Menthe
10% Brandy.

Serve. Delicious after-dinner cocktail.

ST. CROIX CRUSTA

(Use mixing glass half full of ice)

3 dashes of Gum syrup
1 dash of Peychaud Bitters
2 dashes of lemon juice
1 dash of mineral water
2 dashes Maraschino
100% St. Croix Rum.

Mix well, strain into stem glass, prepared as follows:
Remove the peel from one lemon in one long string, put into stem glass after moistening and dipping in sugar.

STINGER

75% White Mint
25% Cognac Brandy
2 dashes of Absinthe.

Fill glass with cracked ice. Shake, strain and serve.

STONE FENCE

100% Whiskey
2 lumps of ice.

Fill glass with cider. Stir well and serve.

STONEWALL

2 lumps of ice
100% Brandy
1 bottle of Club soda.

Stir up well with spoon, remove the ice and serve.

STONY LONESOME

(Use high-ball glass)

100% Cider Brandy
1 slice of orange
1 lump of ice.

Fill with celery tonic, stir and serve.

SUSIE TAYLOR

½ lime juice
100% Jamaica Rum
1 pint Imported Ginger Ale.

SUISSESS

75% White Absinthe
25% Anisette
1 white of egg.
Shake well in shaker, strain in Delmonico glass.

SUISETTE

Juice of ½ Lemon
2 dashes Absinthe
1 teaspoonful of sugar
40% M & R Italian Vermouth
60% Brandy.
Shake, strain into long glass, fill with seltzer.

SWISS ESS

75% White Absinthe
25% Anisette
White of an egg.
Fill with shaved ice. Shake well in shaker, strain in cocktail glass and serve.

TEA SHAKE

100% Tea
1 whole fresh egg
½ teaspoon of sugar
40% M & R Italian Vermouth
60% Brandy.
Shake, strain into long glass; fill with seltzer.

THREE-QUARTER

40% Yellow Chartreuse
40% Curacao
20% Brandy.

TIP-TOP BRACER

Take high-ball glass into which put a small lump of ice
1 split of Sparkling Water
2 dashes Celery Bitters
A little salt.
Stir well with spoon and serve.

TIT FLOAT

Curacao with a little whipped cream on top. Place a small piece of red cherry in the center and serve.

TOM & JERRY, NO. 1

(Use large bowl)

Take the whites of any number of eggs and beat to a stiff broth

Add $1\frac{1}{2}$ tablespoonful of powdered sugar to each egg

Beat the yolks of the eggs separate

Stir well together and beat until you have a stiff batter

Add to this as much bicarbonate of soda as will cover a nickel

Stir up frequently, so that eggs will not separate or settle.

To serve: Put a tablespoonful of batter into Tom & Jerry mug; 100% Rum and Brandy mixed; fill up with boiling water or milk, grate nutmeg on top, stir with spoon, and serve.

TOM & JERRY, NO. 2

Take twelve raw eggs, two liqueur glasses of Creme de Cacao, one glassful of Crystal Spring rum, one glassful of sherry, one teaspoonful of ground cinnamon, $\frac{1}{4}$ teaspoonful of ground cloves and $\frac{1}{4}$ of a teaspoonful of ground allspice.

Beat the whites of eggs to a stiff broth, add the yolks, rum, sherry, cacao and spice. Stir up thoroughly and thicken with fine sugar, until the mixture attains the consistency of light batter. Mix and keep in a cool dry place.

To serve: Take $\frac{1}{2}$ a glass of Brandy or Whiskey, and a dessert spoon of the above mixture. Put in a mug and fill with boiling water or milk, stir slowly, and grate a little nutmeg on top.

TRACEY'S DELIGHT

(An after dinner drink)

1-3 Liquor Pony Plymouth Gin

1-3 Liquor Pony Cream de Cocoa

1-3 Liquor Pony Cream.

Fill mixing glass or shaker with fine cracked ice, frappe and strain in cocktail glass and serve.

TURKISH SHERBET

(Use a punch bowl)

Mix as follows:

2 quarts of sweet wine

2 quarts of water

4 pounds of sugar

$\frac{1}{2}$ wineglass of Angostura Bitters

4 lemons, juice only

6 oranges, juice only

1 pound blanched almonds

Listen to Me Shout!



DON'T spoil your good wines or whiskies by adding poor mineral water. There is only one brand that I use or ever will use and you know what brand that is.

Yours truly,

July 11th, 1912

“JACK”



CARBONIC
MANUFACTURED FROM DISTILLED WATER BY
CARL H. SCHULTZ

ARTIFICIAL VICHY
MANUFACTURED FROM DISTILLED WATER BY
CARL H. SCHULTZ

ARTIFICIAL SELTERS
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Celebrated
Appetizer of
Exquisite Flavor



DR. SIEGERT'S
THE ONLY GENUINE
Beware of
Substitutes
Originated 1824



1 pound muscatel grapes
½ pound figs, cut up
½ pound seedless raisins
1-3 dozen eggs, whites only
1 dozen cloves, a small piece of cinnamon and a little
caramel coloring.

Make a hot syrup of the sugar and water and pour it over the raisins, cloves and cinnamon.

When cool, add orange and lemon juice and wine. Strain and freeze in the usual manner.

Take out the spices and add the scalded raisins, figs, grapes and almonds last.

TWENTIETH CENTURY

Juice of ½ lime
Juice of ½ a lemon
1 teaspoonful of sugar
100% Bourbon
1 dash Jamaica Rum.

Shake well and strain into high-ball glass. Fill with Ginger Ale or seltzer.

VICHY

Do not mix in white or red wines as it turns black. It blends well with Scotch and Irish Whiskeys.

WHISKEY CRUSTA

Prepare this drink the same as Brandy Crusta, using Whiskey for Brandy.

WHISKEY FIX

1 teaspoonful of sugar
Juice of ½ a lemon
100% Rye Whiskey.

Fill glass with cracked ice. Stir well with spoon, ornament with fruits in season. Serve with straws.

WHISKEY FLOAT

Fill glass half full of fizz water. Pour 100% Whiskey slowly on top of fizz water and serve.

WHITE CAP

Benedictine with cream on top.

WHITE HORSE

(Use large glass)

2 dashes Angostura Bitters
1 piece of ice
Juice of ½ an orange
50% Scotch Whiskey
1 bottle of Ginger Ale.

Stir well with spoon and serve. This is an excellent summer drink.

WHITE LION

(Use large glass, half full of ice)

- 1 teaspoonful of pulverized sugar
 - Juice of $\frac{1}{2}$ a lime or lemon
 - 100% St. Croix Rum
 - 3 dashes Curacao
 - 3 dashes Raspberry.
- Shake well, strain into a stem glass and serve.

WHITE PLUSH

- 75% Rye Whiskey
 - 25% Maraschino
 - 1 fresh egg
 - $\frac{1}{2}$ glass cracked ice.
- Fill glass with milk. Shake well with shaker, strain and serve.

WIDOW'S DREAM

(Use cocktail glass)

- 100% Benedictine
 - 1 fresh egg.
- Fill up with milk and cream and serve.

WIDOW'S KISS

(Use tumbler)

- Yolk of an egg
 - 1 teaspoonful of sugar
 - 100% good rye whiskey.
- Fill glass with cracked ice and shake well together. Fill serving glass half full of seltzer, then strain ingredients slowly on top and serve.

ZABRISKIE

- 1 dash Boker's Bitters
 - 1 dash Maraschino
 - 60% Gordon Dry Gin
 - 40% M & R Italian Vermouth.
- Fill glass with ice. Stir, strain and serve.

PUNCHES

AMERICAN BEAUTY PUNCH

- 1 teaspoonful Creme de Menthe in goblet filled with fine ice.
 - Mix juice of $\frac{1}{2}$ an orange
 - $\frac{1}{2}$ teaspoonful sugar
 - 50% Brandy
 - 50% French Vermouth in mixing glass.
- Shake, strain into goblet. Dress with fruit and mint. Top off with 1 teaspoonful of Port Wine.

ARCTIC PUNCH (Non-alcoholic)

100% Raspberry Syrup
Juice of 2 limes
2 pints Imported Ginger Ale
1 pint cold English tea in pitcher.
Dress with fruit and mint.

ASTOR PUNCH

50% White Creme de Menthe
Fine ice in goblet
½ jigger Sloe Gin on top.
Dress with fruit in season.

BILL MEYER PUNCH

1 dash lemon juice
1 lump loaf sugar
2 slices pineapple
2 slices orange
1 slice of lemon.
Use large glass, with 5 lumps of clear ice. Fill up with imported champagne. Stir well. Dress with cherries and serve.

BISHOP PUNCH (Pitcher)

½ lemon juice
50% Syrup
50% Jamaica Rum
1 pint Claret.
Dress with fruit and mint.

BLACKSTONE NECTAR PUNCH (Non-Alcoholic)

Juice of 1 small orange
Juice of 1 small lemon
Raspberry Syrup to taste.
Shake, strain into goblet with crushed ice. Fill glass with seltzer, dress with fruit and 3 or 4 sprigs of mint on top.

BORDELAISE PUNCH

Juice of ½ lemon
2 dashes Raspberry Syrup
1 teaspoonful sugar
100% Kirschwasser in goblet with fine ice
2 slices of lime
2 slices of lemon.
Stir well and squirt a little seltzer on top.

BOSTON MILK PUNCH

50% Bourbon Whiskey
50% St. Croix Rum
1 small teaspoonful sugar
½ bottle milk. Shake and strain.

BOURBON WHISKEY PUNCH

Juice of $\frac{1}{2}$ a lemon
1 small teaspoonful sugar
100% Bourbon Whiskey.

Shake, strain into goblet with fine ice. Dress with fruit and serve.

BRANDY PUNCH

1 tablespoonful of sugar
A little water to dissolve sugar
25% Syrup
100% Brandy
 $\frac{1}{2}$ glass cracked ice.

Shake, strain and trim with fruit in season. Serve with straws.

BRUNSWICK PUNCH

Milk Shake without sugar
Use Raspberry Syrup instead and $\frac{1}{2}$ pony curacao.

BULL MOOSE PUNCH

35% Rye Whiskey
35% Bourbon Whiskey
30% Gordon Dry Gin
1 dash Angostura Bitters
1 dash Orange Bitters
3 dashes Syrup.

Shake, strain into goblet. Fill with crushed ice, and dress with fruit.

CARDINAL PUNCH

Cover the bottom of a punch bowl with loaf sugar in two quarts of sparkling water, two quarts of Claret, one pint Cognac and one pint Rum.

1 pt. Sparkling Moselle
100% M & R Italian Vermouth
3 oranges sliced
1 lemon sliced
 $\frac{1}{4}$ Pineapple sliced
1 large piece of ice. Serve in punch glasses.

CHAMPAGNE PUNCH

(Use a punch bowl)

4 lumps of sugar
2 ponies of Curacao
1 quart of Ruinart Champagne
Bottle of Club Soda
Juice of one lemon
Stir with ladle
1 large piece of ice.

Trim with fruits in season.

CHOCOLATE PUNCH

Use large bar glass 2-3 full of fine ice

½ teaspoon sugar

50% Port Wine

50% Curacao

1 egg and fill with milk.

Shake thoroughly into a punch glass, grate a little nutmeg on top and serve.

CLARET PUNCH

1 tablespoonful of sugar

Squirt of seltzer

Juice of ½ a lemon

Half glass of cracked ice

Fill glass with Claret.

Stir well, and ornament with fruits in season.

COMBINATION PUNCH

Juice of ½ a lemon

Juice of ½ a lime

Juice of ½ an orange

100% Rye or Bourbon Whiskey.

Shake, strain into goblet filled with crushed ice and dress with fruit.

CONCLAVE PUNCH (Non-alcoholic)

Juice of 1 orange

25% Raspberry Syrup

1 teaspoonful of sugar

75% fresh milk.

Shake, strain into thin glass and serve.

CREAM PUNCH

1 teaspoonful granulated sugar

50% Brandy

50% Maraschino

1 small bottle of cream

1 dash Curacao.

Shake, strain into Punch Glass.

CREOLE PUNCH

50% French Claret

25% Brandy

2 dashes Apricot Brandy

2 dashes Jamaica Rum

1 teaspoonful syrup.

Crushed ice in goblet. Dress with fruit. If served hot, add spices and lemon peel and serve in silver pitcher.

CUBAN MILK PUNCH (Non-alcoholic)

25% Vanilla

1 egg

1 teaspoonful sugar

75% fresh milk.

Shake, strain and serve in thin glass.

CURACAO PUNCH

Use large bar glass half full of ice

1 tablespoonful powdered sugar

3 or 4 dashes Lemon Juice

50% Brandy

30% Curacao

20% Jamaica Rum

2 dashes Bitters

½ glass Carbonated Water.

Stir well with spoon, fill up with ice, dress with fruits, serve with straws.

DANIEL WEBSTER PUNCH

(for 12 persons)

Juice of 12 limes

Add granulated sugar sufficient to make paste

1 pt. St. Croix Rum

Let it mull for 12 hours

Large block of ice

Add 1 qt. Champagne.

ELMWOOD PUNCH

4 pints Grape Juice

1 pint Claret

1 pint Imported Champagne

2 spoons grated pineapple.

Sugar to taste. Dress with fruits in season.

EMPRESS PUNCH

2 crushed lumps of sugar

3 dashes Angostura Bitters

4 or 5 lumps of ice

1 split of Champagne.

Dress with fruit and put a little mint on top. Add two thin slices of lime and serve.

FISH HOUSE PUNCH

1-3 pint lemon juice

¾ pound powdered sugar, dissolved in sufficient water

½ pint Brandy

¼ pint Peach Brandy

¼ pint Jamaica Rum

4 tablespoons Angostura Bitters

2½ pints cold water.

Ice and serve.

GINGER ALE PUNCH (Non-alcoholic)

Juice of $\frac{1}{2}$ an orange
Juice of $\frac{1}{2}$ a lemon
Grenadine Syrup to taste.

Shake, strain into goblet filled with crushed ice. Add 1 split of Ginger Ale. Dress with fruit and serve 2 or 3 sprigs of mint on top.

GIN PUNCH

(Use large bar glass half full of ice)

1 tablespoon Raspberry Syrup
1 tablespoon powdered sugar, dissolved in seltzer
1 whiskey glass of Holland Gin
3 or 4 dashes of lemon juice
1 slice of orange
2 dashes Maraschino.

Fill up with ice, shake well, dress with pineapple and berries, and serve.

GOODMAN PUNCH

$\frac{1}{2}$ lime juice
25% Sherry
75% Rye Whiskey
 $\frac{1}{2}$ teaspoonful granulated sugar.

Shake, strain into goblet. Dress with fruit.

HARDING PUNCH

(Two gallons)

1 quart St. Croix Rum
1 quart Brandy
1 quart Imported Champagne
2-3 quart Arrack
1 quart Peach Brandy
3 pounds granulated sugar
 $\frac{1}{8}$ pound green tea, steeped
2 quarts ice water.

HERALD PUNCH

75% Orange Juice
25% Rye Whiskey

Goblet; fine ice, dress with fruit, dash of rum on top.

HOLLAND GIN PUNCH

Juice of $\frac{1}{2}$ a lime
1 small teaspoonful sugar
100% Holland Gin.

Goblet, with fine ice. Shake and strain. Dress with fruit.

**TOM GIN PUNCH
SLOE GIN PUNCH
DRY GIN PUNCH**

Same as Holland Gin Punch, except use gin as named.

HOT CLARET PUNCH

Juice of $\frac{1}{2}$ lemon
1 teaspoonful sugar
Cinnamon to taste
100% Claret
Lemon peel.

Boil and strain into glass cup and serve.

HOT CREOLE PUNCH

2 teaspoonfuls syrup
2 dashes Jamaica Rum
1 dash Apricot Brandy
100% French Claret
1 teaspoonful spices
Lemon peel.

Have this heated on stove until nearly boiling.

HOT IRISH PUNCH

2 lumps of sugar
Juice of $\frac{1}{2}$ a lemon
Dissolve in a little hot water
100% Irish Whiskey
Fill glass with hot water.

Stir well, place slice of lemon on top, grate nutmeg and serve.

HOT MILK PUNCH

1 tablespoonful of sugar
50% Jamaica or Bedford Rum
50% Brandy
Fill glass with boiling hot milk.

Stir well, and grate a little nutmeg on top and serve.

IRISH WHISKEY PUNCH

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful sugar
100% Irish Whiskey.

Shake and strain into goblet with fine ice. Dress with fruit in season.

KIRSCHWASSER PUNCH

½ teaspoonful sugar

Juice of one lemon

25% Chartreuse

75% Kirschwasser

Mix well with spoon

½ glass cracked ice.

Ornament with fruits in season and serve with straws.

KNICKERBOCKER PUNCH

½ lime juice

1 teaspoonful sugar

100% St. Croix Rum.

Shake, strain into goblet with fine ice. Dress with fruit and put 1 dash claret on top.

LORD BALTIMORE PUNCH

Juice of 2 limes

1 teaspoonful sugar

100% Scotch Whiskey

2 dashes Benedictine.

Shake, strain into goblet. Dress with fruit.

MAY WINE PUNCH

(Use large Punch Bowl)

Two bunches of (Waldmeister) Woodruff cut in two or three lengths. Place into a large glass, fill up with Martell Brandy, cover it up, let it stand for two hours until the essence of the Woodruff is extracted; cover the bottom of the bowl with granulated sugar.

5 bottles Club Soda over it

Cut up four oranges in slices

½ pineapple, berries, cherries, grapes

8 bottles of Deinhard-Moselle wine

1 bottle of Ruinart Champagne

50% Curacao

50% Maraschino

50% Brandy.

Then put your Woodruff and Brandy, etc., into the three gallons of excellent May Wine Punch.

Surround the bowl with ice, serve in wineglass in such a manner that each glass will get a piece of all fruits, then fill with ladle and serve.

MEDFORD RUM PUNCH

1 teaspoonful sugar

Juice of ½ a lemon

Dissolve in a little water

100% Medford Rum

½ glass cracked ice.

Stir with spoon, dress with fruits in season and serve with straws.

MERRY WIDOW PUNCH

Juice of $\frac{1}{2}$ a lemon
 $\frac{1}{2}$ teaspoonful sugar
100% Sloe Gin
1 dash Vanilla.

Shake, strain into goblet with fine ice and float 1 teaspoonful of cream on top.

MILK PUNCH

2 teaspoonfuls sugar
1 dash Jamaica Rum
100% Rye Whiskey
2 lumps of ice.

Fill glass with cold milk. Shake and strain, grate a little nutmeg, serve with straw.

MILLIONAIRE PUNCH

Juice of one lemon
1 dash of lime juice
1 teaspoonful sugar
100% good whiskey
2 dashes of Grenadine Syrup.

Shake well. Strain into goblet and decorate with fruit.
1 dash Creme de Menthe on top.

MINT PUNCH (Non-alcoholic)

1 bunch fresh mint moddled in long thin glass
1 cube of ice
1 pint imported Ginger Ale.

MISSISSIPPI PUNCH

(Use large bar glass)

1 tablespoonful of sugar
Enough water to dissolve the sugar
3 or 4 dashes lemon juice
2 dashes Angosture Bitters
 $\frac{1}{2}$ wine glass Jamaica Rum
 $\frac{1}{2}$ wine glass Bourbon Whiskey
 $\frac{1}{2}$ wine glass Brandy.

Mix well, fill up with ice, trim with fruits, serve with straws.

MONTICELLO PUNCH

1 pint Imported Champagne
100% Brandy
 $\frac{1}{2}$ lemon juice.

Sugar to taste. Serve with fruits in season.

NATIONAL GUARD PUNCH

1 tablespoonful sugar
Juice of a lemon
Pony of Raspberry Syrup
100% Brandy
Fill glass with cracked ice
2 dashes Jamaica Rum.
Stir well, trim with fruits in season. Serve with straws.

OLD DELAWARE FISHING PUNCH

1 tablespoonful sugar
Juice of a lemon
Dissolve with a little water
50% St. Croix Rum
50% Brandy.
Fill glass with cracked ice; stir well with spoon, dress with fruits in season and serve with straws.

OLD FASHIONED WHISKEY PUNCH

80% Bourbon Whiskey
Juice of half a Lemon
20% Curacao
 $\frac{1}{2}$ pt. plain or sparkling water
Plain Syrup
1 long cube of ice
3 or four slices of cucumber rind.
Decorate with fruit and mint.

ORCHARD PUNCH

1 tablespoonful Orchard Syrup
1 tablespoonful Pineapple Syrup
100% California Brandy.
Fill glass with ice, mix well, trim with fruits in season,
1 dash of Port Wine and serve with straws.

ORGEAT PUNCH

(Use large bar glass half full of ice)

50% Orgeat Syrup
50% Brandy
4 or 5 dashes lemon juice.
Stir well, fill up with ice, dash with Port Wine, trim with fruit and serve.

PEACH BRANDY PUNCH

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
100% Peach Brandy.
Shake, strain into goblet filled with fine ice. Dress with fruit.

PONY PUNCH

Juice of 6 lemons
Juice of $\frac{1}{2}$ a pineapple
1 quart of Bourbon Whiskey
1 quart of green tea
 $\frac{1}{2}$ pint Jamaica Rum
 $\frac{1}{2}$ pint Maraschino.

Mix well together and serve in Punch Glass. Dress with fruit.

PORT WINE PUNCH

1 tablespoonful of sugar
Juice of a lemon
100% Port Wine.

Fill glass with cracked ice. Stir with spoon, ornament with fruits in season and serve with straws.

REGENT PUNCH

To one and one-half pints of strong, hot green tea add one and one-half pints of lemon juice, one and one-half pints of Capillaire, one pint of Jamaica Rum, one pint of Brandy, one pint of Batavia arrack, one pint of Curacao, one bottle champagne, two tablespoonfuls of Angostura Bitters, one sliced pineapple and two sliced organes. Mix thoroughly in a punch bowl. Add the wine and ice just before serving.

RHINE WINE PUNCH

(One gallon)

Juice of 8 lemons
2 ponies of Brandy
2 ponies of Curacao
1 pony of Benedictine
2 quarts Rhine Wine
2 quarts Sparkling Water. Sugar to taste.

ROMAN PUNCH

Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ pony water
1 teaspoonful granulated sugar
25% Rum
25% Brown Curacao
50% Brandy.

Shake well, strain into a goblet. Dress with fruit in season and add a little port wine on top.

ROOSEVELT PUNCH

Muddle of $\frac{1}{2}$ a lemon
1 teaspoonful sugar
100% Apple Brandy
 $\frac{1}{2}$ pony water.

Shake, strain into a goblet. Dress with fruit and a little Brandy on top.

RYE WHISKEY PUNCH

Same as Bourbon Punch, but use Rye Whiskey instead of Bourbon.

ST. CHARLES PUNCH

(Use large bar glass)

- 1 teaspoonful sugar
- 3 dashes of lemon juice
- 1 dash seltzer
- 75% Port Wine
- 25% Brandy
- 2 dashes Curacao
- 1 dash Angostura Bitters

Stir well, fill glass with shaved ice, trim with fruit and serve with straws.

ST. CROIX RUM PUNCH

- 1 tablespoonful sugar
- Juice of one lemon
- 75% St. Croix Rum
- 25% Jamaica Rum.

Fill glass with cracked ice. Stir with spoon, ornament with fruits in season and serve with straws.

SALOME PUNCH

- 1 teaspoonful sugar
- 1 egg
- 1 pony Curacao
- 1 pint of milk.

Shake and strain into goblets. Serve.

SANKEY PUNCH

(Four persons)

- Pony Brandy
- Pony Benedictine
- 1 cocktail glass French Vermouth
- 2 cocktail glasses Port Wine
- 5 dashes Angostura
- Yolks of two eggs
- Tablespoonful of sugar.

Shake well with ice, strain and serve in Claret glass.

SAUTERNE PUNCH

(One gallon)

- Juice of 4 to 6 lemons
- 50% Brandy
- 25% Apple Brandy
- 25% Pineapple Juice
- 2 dashes yellow chartreuse
- 1½ qts. Sauternes
- 1½ qts. Appolinaris.

Sugar to taste. Dress with fruit.

SCHLEY PUNCH

Juice and rind of one lime
1 teaspoonful of sugar
40% St. Croix Rum
60% Bourbon or Rye Whiskey.

Shake, strain into goblet with fine ice. Dress with fruit and put a little mint on top.

SCOTCH WHISKEY PUNCH

Juice of half a lemon
1 teaspoonful of sugar
100% Scotch Whiskey.

Shake and strain into goblet. Dress with fruit.

SHERRY WINE PUNCH

1 teaspoonful of sugar
Juice of half a lemon
100% Sherry Wine.

Fill glass with shaved ice. Stir, trim with fruit and serve with straws.

SODA NEGUS BOWL PUNCH

(Use small punch bowl)

1 pint of Port Wine
 $\frac{1}{2}$ tablespoonful Angostura Bitters
12 lumps of loaf sugar
12 cloves
1 teaspoonful nutmeg.

Put above ingredients into a saucepan, warm and stir well; do not let it boil, pour in on this mixture one bottle plain soda. Put in punch bowl and serve in cups.

SOOTHER PUNCH

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
25% Brandy
25% Jamaica Rum
25% Applejack
25% Curacao.

Shake, strain into goblet with fine ice. Dress with fruit.

"DANNY" WILSON PUNCH

Juice of one-half orange
Juice of one-half lemon
100% Gordon Dry Gin
Six dashes grenadine syrup.

Shake and strain into goblet containing one lump of ice and serve.

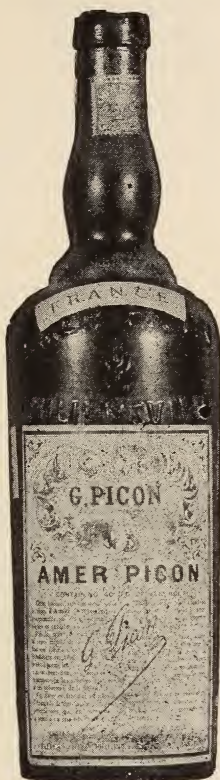
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STEINWAY PUNCH

Juice of a lemon
1 teaspoonful of sugar
75% Rye Whiskey
25% Curacao.

Shake and strain into Punch glass. Fill with seltzer.

VANILLA PUNCH

(Use large bar glass)

1 teaspoonful of sugar, dissolved in water
2 dashes Curacao
3 dashes lemon juice
1 dash Angostura Bitters
25% Vanilla Cordial
75% Cognac Brandy.

Stir well, fill up with ice, trim with fruit, serve with straws.

WALDORF PUNCH

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
100% Rye Whiskey
 $\frac{1}{2}$ pony water.

Shake, strain into goblet with crushed ice. Dress with fruit and float a little claret on top.

WALDORF PUNCH (Non-alcoholic)

Juice of one orange
Juice of one lemon
1 fresh egg.

Shake, strain, fill glass with seltzer.

WHISKEY PUNCH

(Use large bar glass half full of ice)

1 teaspoonful of sugar
4 or 5 dashes lemon juice
100% Whiskey and Rum mixed
1 dash Angostura Bitters.

Shake well, strain into Punch glass, with slice of orange.
3 or 4 dashes of Curacao on top, with seltzer and serve.

RICKEYS

APRICOT BRANDY RICKEY
BOURBON RICKEY
BRANDY RICKEY
IRISH WHISKEY RICKEY
RUM RICKEY
RITZ RICKEY
SCOTCH RICKEY

Make these the same as Gin Rickey, except use Whiskey, Brandy or Rum instead of Gin.

GIN RICKEY

1 piece of ice in glass
Juice of $\frac{1}{2}$ a lime
Drop squeezed lime in glass
100% Gordon Dry Gin.
Fill glass with fizz water. Stir with spoon and serve.

GOULD'S RICKEY

1 piece of ice in glass
Juice of one lime
Drop squeezed lime in glass
100% Gordon Dry Gin
6 dashes Raspberry Syrup.
Fill glass with fizz water, stir and serve.

SLOE GIN RICKEY

1 piece of ice in glass
Juice of $\frac{1}{2}$ a lime, drop squeezed lime in glass
100% Sloe Gin.
Fill glass with fizz water and serve.

SANGAREES

ALE SANGAREE

Fill up glass with ale
1 teaspoonful of powdered sugar.
Stir gently, grate a little nutmeg on top.

BRANDY SANGAREE

1 teaspoonful of sugar
75% Brandy
25% Port Wine.
Fill glass with ice, shake and strain.

GIN SANGAREE

Prepare this drink same as Brandy Sangaree, substituting gin instead of brandy.

PORT WINE SANGAREE

1 teaspoonful of sugar with little water
2 lumps of ice
100% Port Wine.
Stir with spoon, grate a little nutmeg on top.

SHERRY WINE SANGAREE

Prepare this drink same as Port Wine Sangaree, substituting Sherry for Port.

SLINGS

BRANDY SLING

1 crushed lump of sugar in old fashioned glass
100% Brandy
1 lump of ice.

HOT BRANDY SLING

1 teaspoonful of sugar
100% Brandy.
Fill glass with hot water, grate nutmeg on top and serve.

HOT GIN SLING

1 lump of sugar, dissolved in hot water
100% Holland Gin
Fill glass with hot water.
Stir well, grate nutmeg on top, add a slice of lemon

IRISH SLING

Use old-fashioned glass
Crush a lump of sugar
Add 100% Irish Whiskey
2 small lumps of ice.

RUM SLING

1 crushed lump of sugar in old fashioned glass
100% Jamaica Rum
1 lump of ice.

SCOTCH SLING

1 crushed lump of sugar in old fashioned glass
100% Scotch Whiskey
1 orange peel
1 lump of sugar.

WHISKEY SLING

1 lump of sugar
Enough water to dissolve the sugar
Drop squeezed lime in glass
100% Scotch Whiskey.
Fill glass with fizz water. Stir with spoon.

SMASHES

BRANDY SMASH

$\frac{1}{2}$ teaspoonful of sugar
3 sprigs of fresh mint
100% Brandy.
Fill glass with shaved ice and stir well with spoon, and ornament with fruit in season.

GIN SMASH

1 teaspoonful of sugar
2 sprigs of mint
Dissolve with a little water
100% Gordon Dry Gin
 $\frac{1}{2}$ glass of cracked ice.
Stir well, serve in old fashioned cocktail glass.

MEDFORD RUM SMASH

1 teaspoonful of sugar
2 sprigs of mint pressed in sugar to extract essence
100% Medford Rum
 $\frac{1}{2}$ glass of cracked ice.
Stir with spoon, dress with fruits in season, serve with straws.

MINT SMASH

Crush some mint and $\frac{1}{2}$ lump of sugar in old fashioned glass
100% Rye Whiskey
1 lump of ice. Stir and serve.

WHISKEY SMASH

1 teaspoonful of sugar
3 sprigs of fresh mint
Little water to dissolve sugar, crush mint until essence is extracted
 $\frac{1}{2}$ glass of cracked ice
100% Rye Whiskey.
Stir well with spoon, ornament with fruits in season and serve with straws.

SOURS

AMER PICON SOUR

Juice of $\frac{1}{2}$ a lemon
Juice of $\frac{1}{2}$ a lime
1 small teaspoonful of sugar
25% Grenadine Syrup
75% Amer Picon.

Shake well and strain into sour glass, then put in a slice of orange, a slice of pineapple and a cherry.

APPLEJACK SOUR

One teaspoonful of sugar
Juice of a lemon
 $\frac{3}{4}$ glass of cracked ice
100% Cider Brandy.

Stir with spoon, strain in glass, ornament with fruit in season.

BRANDY SOUR

$\frac{1}{2}$ teaspoonful of sugar
Juice of $\frac{1}{2}$ a lemon

Add a little water to dissolve sugar. Stir well with spoon.
100% Brandy

$\frac{1}{2}$ glass fine ice.

Shake, strain in glass and serve with slice of orange.

BRUNSWICK SOUR

Juice of a small lemon
1 teaspoonful of granulated sugar
100% Rye Whiskey.

Shake well and strain and float with claret on top. Same fruit as Amer Picon Sour.

CANADIAN WHISKEY SOUR

Juice of $\frac{1}{2}$ a lemon
Juice of $\frac{1}{2}$ a lime
1 teaspoonful of sugar
100% Canadian Whiskey
1 dash Grenadine Syrup.

Shake well, dress with fruit.

CHAMPAGNE SOUR

1 lump of sugar
Juice of $\frac{1}{2}$ a lemon
Fill glass with champagne.

Stir well, ornament with fruits in season.

DOUBLE STANDARD SOUR

Juice of a lime
½ teaspoonful of sugar
50% Rye Whiskey
50% Gordon Dry Gin
2 dashes of Raspberry Syrup.
Shake and strain. One squirt of seltzer on top.

EGG SOUR

1 teaspoonful of sugar
Yolk of an egg
Juice of ½ a lemon
1 dash Curacao
100% Martell Brandy
½ glass of cracked ice.
Shake well with shaker, strain and serve.

GIN SOUR

½ teaspoonful of sugar
2 sprigs of mint
Dissolve with a little water
100% Gordon Dry Gin
½ glass cracked ice.
Stir well, serve in old fashioned cocktail glass.

GRENADINE SOUR

Juice of a small lemon
25% Grenadine Syrup
75% Bourbon Whiskey
Shake well, strain into sour glass. Dress with fruit.

GRENADINE GIN SOUR

Juice of ½ a lemon
25% Grenadine Syrup
75% Gordon Dry Gin.
Shake well, strain into sour glass and dress with fruit.

HANCOCK SOUR

Juice of a lime
1 teaspoonful of sugar
100% Bourbon Whiskey
1 dash of Rum.
Shake and strain. Dress with fruit in season. One squirt of seltzer on top.

IRISH WHISKEY SOUR

Same as Whiskey Sour, except use Irish Whiskey instead of Rye or Bourbon.

JAMAICA RUM SOUR

½ teaspoonful powdered sugar

Juice of a lemon

100% Jamaica Rum.

Fill glass with ice, shake well, strain and serve.

JERSEY SOUR

½ teaspoonful of sugar

100% Applejack

Juice of a lemon

½ glass of cracked ice.

Shake well with shaker, strain top with a little fizz water and serve with slice of lemon.

MEDFORD RUM SOUR

1 teaspoonful of sugar

Juice of a lemon

100% Medford Rum.

Fill glass with cracked ice. Stir well with spoon, strain and dress with fruits in season and serve.

MILLIONAIRE SOUR

Juice of a lime

1 dash of lemon juice

25% Grenadine Syrup

75% Rye Whiskey

3 or 4 dashes of Curacao.

Shake well. Dress with fruit.

ROOSEVELT SOUR

½ a lemon juice

1 dash of lime juice

100% Applejack

1 teaspoonful of sugar.

Shake well. Dress with fruit in season.

RUM SOUR

½ a lemon juice

1 teaspoonful of sugar

100% of Rum.

Shake well, strain into sour glass. Dress with fruit.

ST. CROIX SOUR

½ teaspoonful of sugar

Juice of a lemon

100% St. Croix Rum.

Fill glass with cracked ice. Shake with a shaker, strain, trim with fruits in season and serve.

SARATOGA SOUR

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
100% Rye Whiskey.

Shake well. Dress with fruit. Squirt seltzer, and float claret.

SCOTCH SOUR

Same as Rum Sour except use Scotch Whiskey instead of Rum.

SILVER SOUR

Juice of a lemon
1 teaspoonful of sugar
25% Jamaica Rum
25% Brandy
25% Curacao
25% Applejack.

Shake well, strain into sour glass and dress with fruit in season.

SOUTHERN SOUR

Juice of $\frac{1}{2}$ a lemon
1 teaspoonful of sugar
100% St. Croix Rum.

Shake and strain. Dress with fruit in season and float claret.

TOURAINÉ SOUR

Same as Whiskey Sour with dash of Benedictine. Float Claret.

WHISKEY SOUR

$\frac{1}{2}$ teaspoonful of sugar
Juice of a lemon
100% Rye Whiskey.

Fill glass with ice. Shake well and strain in glass, one slice of orange.

TODDIES

APPLE TODDY

1 teaspoonful of sugar dissolved in hot water.
100% Applejack
 $\frac{1}{4}$ of a baked apple.

Fill glass with two-thirds full of boiling water, stir, grate nutmeg on top and serve.

BRANDY TODDY

Put in a whiskey glass:
1 teaspoonful of sugar dissolved in a little water
1 small piece of ice.
Fill with Brandy.

GIN TODDY

(Use Whiskey Glass)

$\frac{1}{2}$ teaspoonful of sugar, dissolved well in a little water
1 or 2 lumps of broken ice
1 wine glass of Holland Gin.
Stir up well and serve.

HOT SCOTCH TODDY

$\frac{1}{2}$ teaspoonful of sugar
Dissolve with a little hot water
100% Scotch Whiskey.
Stir, grate a little nutmeg on top.

KENTUCKY TODDY

Crush $\frac{1}{2}$ a lump of sugar with a little water in an old fashioned glass.
100% Bourbon
1 lump of ice. Stir.

MINT TODDY

Crush $\frac{1}{2}$ a lump of sugar and 3 sprigs of mint in old fashioned glass.
1 lump of ice. Stir.

PEACH TODDY

Crush $\frac{1}{2}$ lump of sugar in old fashioned glass
100% Peach Brandy
1 lump of ice.
1 lemon peel.

PENDENNIS TODDY

Crush $\frac{1}{2}$ lump of sugar with a little water in an old-fashioned glass.
100% Bourbon.
1 lump of ice.

RUM TODDY

Same as Peach Toddy, except use 100% Jamaica Rum instead of the Peach Brandy.

SCOTCH TODDY

Same as Peach Toddy, except use Scotch Whiskey instead of the Peach Brandy.

SOUTHERN TODDY

½ lump of sugar crushed in old fashioned glass.
100% Bourbon
1 lemon peel. Stir.

WHISKEY TODDY

1 teaspoonful of sugar
1 teaspoonful of water
100% Whiskey.

Dissolve sugar in a little water, add the whiskey, stir with spoon and serve.

A FEW REMINDERS.

Dress neatly, not loud.

See that your linen is in good repair and clean.

White is the correct dress for a man behind the bar.

Do not smoke or chew tobacco while on duty.

Avoid drinking with customers while on duty.

When you are off watch, go out; don't hang around.

Be on time, the other man gets tired as well as you.

Be polite and affable at all times, no matter how painful.

Do not shake dice or enter into games with customers.

Familiarity breeds contempt; don't get chummy.

Look out for the usual hangers on, usual knockers.

Keep your register correct; don't have to blame your partner.

See that your glasses and bar are clean and tidy.

Always serve a customer with a dry glass.

Let the customers have all the arguments among themselves; a good listener is a wise man.

When serving plain drinks always put a clean, dry glass on bar with side glass of ice water, or whatever water is desired. Put up bottle or decanter in front and let customer help himself.

When in doubt refer to this book, it will keep you up-to-date.

COLD HORS D'OEUVRE OR RELISHES.

SPANISH RELISH.

Arrange around the border of a hors d'Oeuvre dish alternately slices of ripe tomatoes and cold hard boiled eggs and in the center place some sliced red and green peppers and pickled fresh mushrooms interspersed with slices of cold hard boiled eggs. Season with a French dressing mixed with fine herbs, i. e., chopped parsley, chives, chervil and tarragon, in which, however, the latter should dominate.

BORDEAUX RELISH.

Serve in a hors d'oeuvre or relish dish interspersed with some sliced tunny fish, pickled fresh mushrooms and cêpes and sliced fresh tomatoes seasoned with French dressing diluted with Bordeaux mustard.

MUSCOVITE TOAST.

Butter some oblong pieces of toast over which spread a purée of smoked salmon, in the center of the toast place a half teaspoonful of fresh caviar and surround it with the yolk of hard-boiled egg pressed through a sieve.

EPICUREAN TOAST.

Coat some nicely shaped pieces of toast with Montpelier butter, on which arrange a lattice of finely cut fillets of anchovies, place a roundel of hard-boiled egg on the latter and in place of the yolk put some capers, press the egg yolk through a sieve and place it on the border of the toast.

TOAST—GEORGE V. STYLE

Have some nicely shaped pieces of toast, spread them with mustard butter, place some thin slices of lobster on the toast and on top of the lobster a slice of hard-boiled egg from which the yolk is removed.

SURPRISE APPLES

Pare and remove cores with a corer from juicy, tart apples; fill cavities with sugar mixed with cinnamon, chopped raisins and a little butter; then steam until tender, but unbroken. In the meantime boil rice in salted water until tender but not mushy; then drain; when apples are done roll them in beaten egg, then into the rice; set on a buttered dish; dust with pulverized sugar and set in a hot oven for a few moments. Serve with a lemon or maple sugar sauce.

LOBSTER HENRIETTA

Boil a lobster for about 12 minutes, then cut crossway the claws and the meat part, one-half inch thick. With the remainder make a sauce of lobster American style (tomato sauce blended with lobster butter), strain it and put some in a baking dish and place the piece of lobster in it, then put some butter on the ring of lobster, made of shallots, garlic, chives, chervil and parsley, a little bread crumbs on top and bake a few minutes.

ORANGE JELLY, WHIPPED CREAM

Soak half a box of gelatine in half a cup of cold water for fifteen minutes. Add to it two cups of boiling water, one cup of sugar and half a cup of orange juice, also the juice of one lemon. Stir until the gelatine is thoroughly dissolved,

strain into a border mould and chill. At serving time turn out, fill the center with whipped, sweetened, flavored cream and garnish with thin slices of orange.

GRAPE FRUIT WITH DUBONNET

Prepare and serve the grape fruit as usual. Pour over some Dubonnet and serve powdered sugar separately. The grape fruit should be served very cold.

COUPE WITH STRAWBERRIES, DUBONNET

Steep some fine strawberries in Dubonnet with a dash of brandy and some powdered sugar. Place in a coupe glass some orange water ice, the strawberries on top and over the strawberries some whipped cream blended with cooked pastry cream.

STUFFED CUCUMBER SALAD

Materials.—Two large cucumbers, one bunch celery, one slice of onion, one stuffed olive, one-fourth of a green pepper chopped fine and two tablespoonsful stiff mayonnaise.

Way of Preparing.—Peel the cucumber and cut into two-inch lengths. Remove the seeds, leaving a cavity through the center of each cucumber. Mix all the other ingredients and fill the cucumbers. When ready to serve place a slice of tomato on a lettuce leaf and stand the cucumber tube on it. Garnish with stiff mayonnaise and decorate with stuffed olives cut into rings.

BAKED STUFFED WHITE FISH

Materials.—One five-pound Lake Superior white fish, one pint bread crumbs, one-half cup melted butter, two cups boiling water, pepper, salt, lemon, flour, onion, bacon slices and parsley.

Way of Preparing.—Thoroughly clean and wash the fish, remove the fins and eyes, but leave the head and tail. Place the butter in a frying pan, add one tablespoon finely chopped onion, the crumbs, a little chopped parsley, one tablespoon lemon juice and salt and pepper to taste. Blend thoroughly, cool and stuff the fish with this mixture. Sew up the fish and with a sharp knife gash it across the backbone. Make the gashes an inch and a half apart. Place a piece of bacon in each gash. Place in a greased baking pan, dot with bits of butter, dust with salt and pepper and pour around the fish two cups of boiling water, the juice of one lemon and one tablespoon of Worcestershire sauce. Bake forty minutes, basting with the liquid every ten minutes. Remove the fish to a serving dish and add to the liquid left in the pan one tablespoon of butter and one of flour, creamed together; then when smooth a cup of milk or cream, cook two minutes, strain around the fish and garnish with lemon and cress or parsley.

GRAPE FRUIT SUPREME

Grape Fruit cut in large pieces; a dash of maraschino cordial; served in special glass surrounded by cracked ice; stem of glass decorated with bow of narrow pink ribbon.

Grape Fruit cocktail is the fruit cut in smaller pieces, served in broad cocktail glass; flavored with a dash of brandy and a little curacao cordial; decorated with a sprig of fresh mint and red cherry; before serving sprinkle with powdered sugar.



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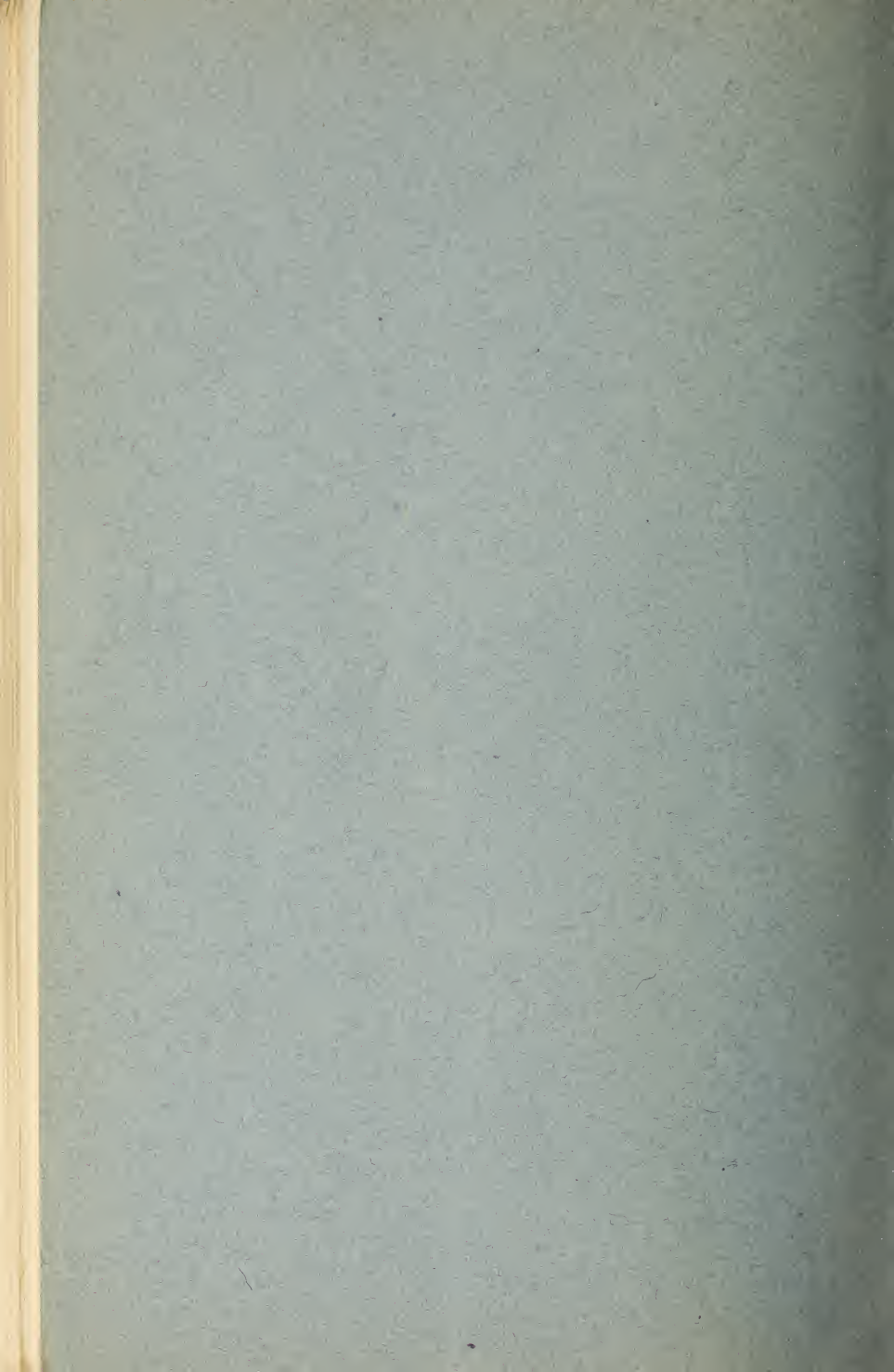
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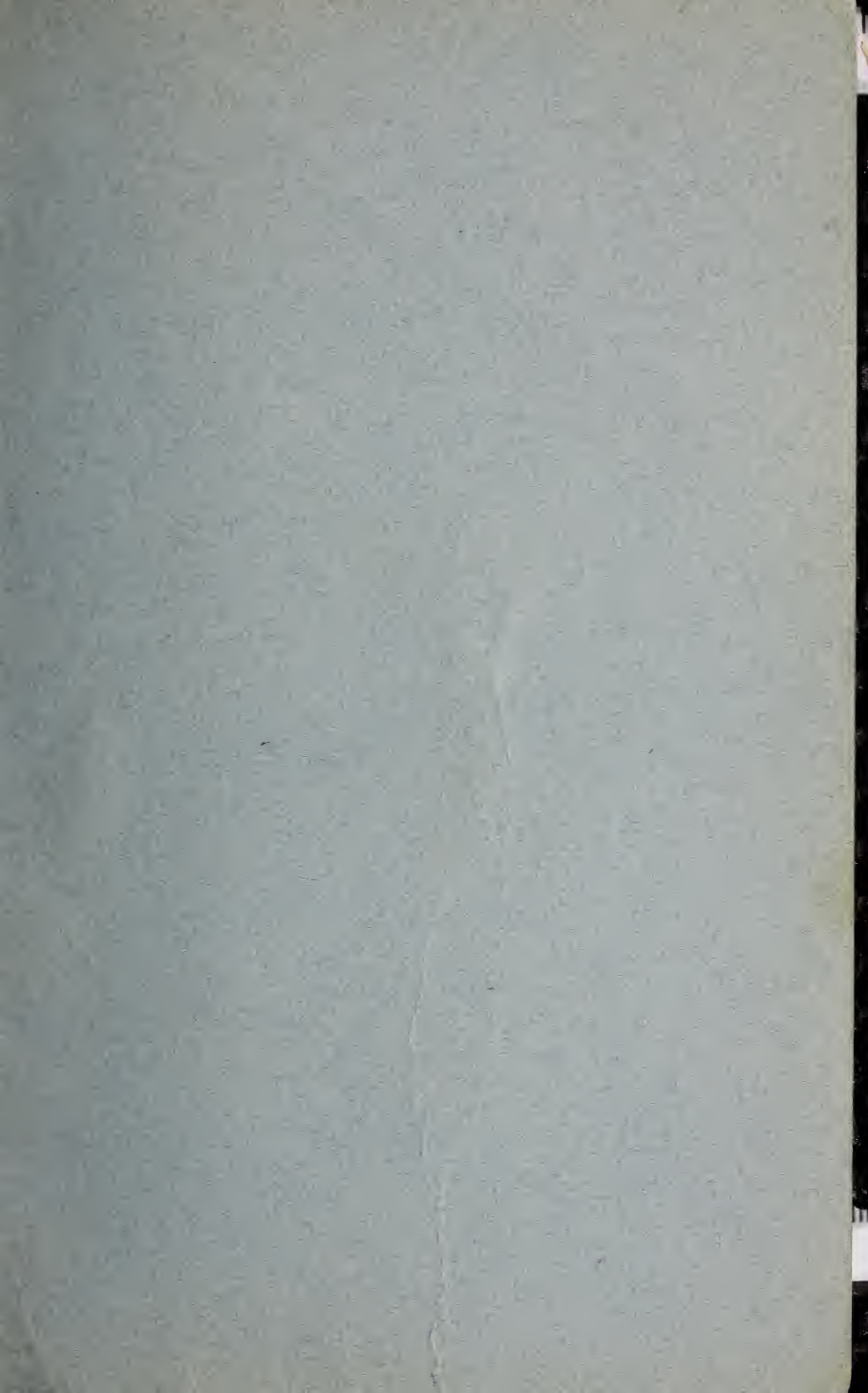
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