

MY BOOK



FRANK B. GOODMAN, JR.

LOS ANGELES : 1922



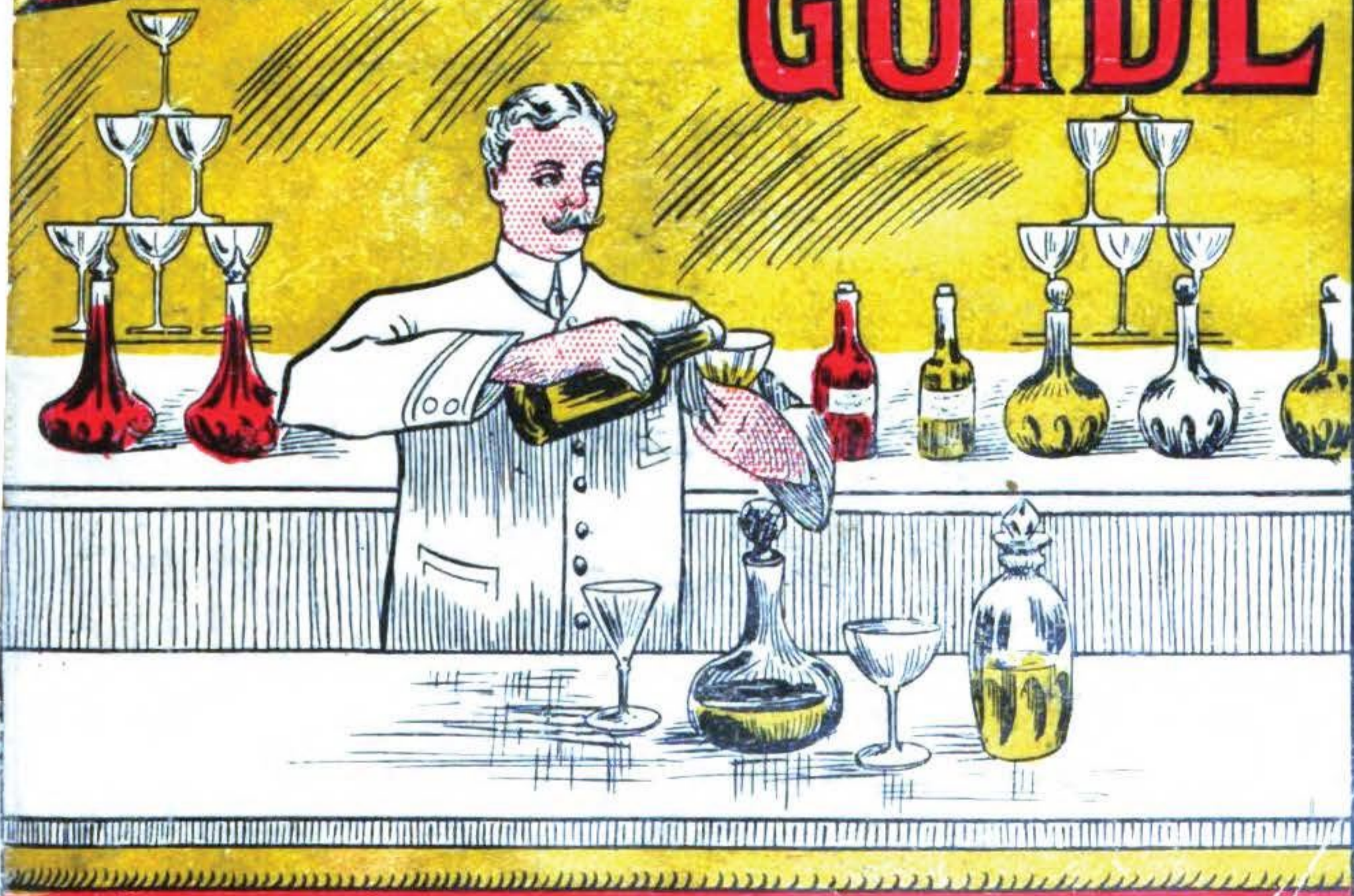
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TOMATO JUICE COCKTAIL

Two cups strained tomato juice, four teaspoons chopped parsley, four teaspoons chopped olives, one tablespoon lemon juice, $\frac{1}{8}$ teaspoon Lea & Perrins sauce and one teaspoon salt.

Let chives and parsley stand in tomato juice for about three hours. Strain and add seasoning. Chill thoroughly, shake well and serve in glasses surrounded by shaved ice. This quantity fills six small glasses.

No 30 THE UP-TO-DATE
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GUIDE**



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THE UP-TO-DATE

BARTENDERS' GUIDE

A VALUABLE
READY REFERENCE GUIDE TO THE ART OF
MIXING DRINKS.

CONTAINING ALL THE STANDARD AND
POPULAR DRINKS, WITH A CHOICE
SELECTION OF APPROPRIATE
TOASTS

BY
HARRY MONTAGUE

I. & M. OTTENHEIMER, PUBLISHERS,
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INTRODUCTION

The purpose of this handy little book, which may be conveniently carried in the pocket, is to afford the student of mixology a ready reference for the STANDARD DRINKS—those which are called for every day, and frequently, in every bar in the country.

There is a vast volume of receipts for making drinks, the names and characters of which are entirely unknown to the larger percentage of the general drinking public, and consequently they are rarely called for, and voluminous guide books, containing all the countless receipts for mixed drinks, which have been invented, serve rather to confuse than aid the man behind the bar in the prompt and intelligent performance of his routine duties.

Whilst this little volume contains other popular drinks than those enumerated in the following list,

those below shown really are the **standard** ones, and with the manner of mixing them every barman should be conversant, and ready to perform the service without hesitation or reference to his book:

COBBLERS.

Brandy.
Whiskey.
Sherry.
Claret.

COCKTAILS.

Brandy.
Gin.
Whiskey.
Manhattan.
Martini.
Absinthe.

EGGNOGS.

Plain.
Cold and Hot.

FIXES.

Brandy.
Gin.
Whiskey.

FIZZES.

Gin.
Brandy.

RICKEYS.

Gin.
Scotch.

SANGAREES.

Ale or Porter.
Hot Rum.
Hot Whiskey.
Brandy.
Port or Sherry.

SKINS.

Brandy.
Gin.
Whiskey.

SLINGS.

Brandy.
Gin.
Whiskey.

SMASHES.

Brandy.
Gin.
Whiskey.

FLIPS.

Ale.
Brandy.
Whiskey.
Gin.
Wines.

HIGH BALLS (*Scotch*)

JULEPS (*Mint*).

LEMONADES (plain)

POUSSE CAFES

PUNCHES

Hot Scotch.

Hot Irish.

SOURS.

Brandy.
Gin.
Rum.
Whiskey.

STRAIGHTS.

Brandy.
Gin.
Rum.
Whiskey.

TODDIES.

Brandy.
Gin.
Whiskey.

TOM AND JERRY

Frank Goodman, Jr.

THE UP-TO-DATE BARTENDERS' GUIDE.

ABSINTHE—AMERICAN MANNER.

Fill a large bar glass.

$\frac{3}{4}$ glass finely shaved ice.

4 or 5 dashes gum syrup.

1 pony absinthe.

2 jiggers water.

Shake until outside of shaker is frosted. Strain into a large champagne glass.

ABSINTHE—FRENCH MANNER (*dripped*).

Place a champagne glass in a bowl and pour into it:

1 pony absinthe.

Now, fill an absinthe glass (which has a small hole in the bottom) with shaved ice and water. Raise the absinthe glass allowing the contents to drip into the glass containing the absinthe. When the color is sufficient, pour into large thin bar glass and serve.

ABSINTHE—ITALIAN MANNER

In a large bar glass put:

1 pony absinthe.

3 or 4 pieces cracked ice.

3 dashes maraschino.

$\frac{1}{2}$ pony anisette.

Fill up with ice water, stir slowly and serve.

ABSINTHE COCKTAIL.

Fill mixing glass $\frac{3}{4}$ full shaved ice.

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

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

2 dashes Angostura bitters.

1 teaspoonful Benedictine.

Stir; strain into cocktail glass and serve.

"ARF AND ARF" (OR BLACK AND TAN.)

The English manner of making this drink is to mix porter and ale in equal proportions. In this country half old and half new ale are used, or porter and stout with ale.

Be governed by the customer's preference.

ALE—MULLED.

Immerse a poker (or any suitable piece of iron)

heated to a white heat in a pewter mug of ale, stirring slowly and using care that the ale may not overflow the mug.

BENEDICTINE.

Put a whiskey glass upside down on the bar and place a pony glass on top of it and fill with benedictine.

Serve all liqueurs (straight) in the same manner.

BLUE BLAZER.

Use two silver-plated mugs:

1 teaspoonful sugar dissolved in little hot water.

1 jigger Scotch whiskey.

Ignite the liquid and while blazing pour it from one mug to the other several times.

Twist lemon peel on top and serve.

BRACE UP.

In a large bar glass put:

1 tablespoonful bar sugar.

3 dashes Angostura bitters.

3 dashes lemon juice.

1 dash lime juice.

3 dashes Anisette.

1 egg.

1 jigger brandy.

Fill glass half full shaved ice; shake well; strain into tall thin glass, fill with Apollinaris (or any suitable carbonated water) and serve.

BRANDY, PONY OF.

Place a small bar glass before the customer and a glass of ice water. Fill a pony glass with brandy and pour it into the empty glass on the bar.

BRANDY AND SODA.

In a large punch glass put:

2 pieces ice.

1 jigger brandy.

1 bottle plain soda.

Stir and serve.

CHAMPAGNE.

Pack in fine ice and serve when very cold in champagne glasses. Never put ice in champagne.

CLARET AND ICE.

3 lumps ice, in thin whiskey sour glass.

Fill up with claret.

COBBLER, BRANDY.

In a medium size mixing glass,

Dissolve 1 dessert spoonful of sugar in a little water and fill glass with shaved ice.

1 jigger brandy.

Shake, decorate and serve with straws.

COBBLER, CLARET.

In a large bar glass put:

1 teaspoonful sugar dissolved in a little water.

Fill glass two-thirds full shaved ice.

$\frac{1}{4}$ slice of orange.

$2\frac{1}{2}$ jiggers claret.

Stir gently, serve with straw.

COBBLER, SHERRY.

In a large bar glass put:

1 tablespoonful bar sugar.

1 slice of orange quartered.

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

Fill up with shaved ice; shake well; ornament with fruit and serve with straw.

COCKTAIL, ABSINTHE

Fill mixing glass $\frac{3}{4}$ full shaved ice.

1 pony absinthe.

1 jigger water, poured in slowly.

3 dashes syrup.
2 dashes Angostura bitters.
Stir. Strain in cocktail glass.

COCKTAIL, BANDY.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful syrup.
1 piece lemon skin.
2 dashes Angostura bitters.
1 jigger brandy.
Stir; strain and serve in cocktail glass.

CHAMPAGNE COCKTAIL.

1 lump sugar in tall, thin glass.
1 small piece ice.
2 dashes Angostura bitters.
1 piece twisted lemon peel.
Fill up with champagne.
Stir and serve.

COCKTAIL, GIN.

Fill mixing glass two-thirds full fine ice.
1 teaspoonful syrup.
2 dashes orange bitters.
1 dash Angostura bitters.
1 piece lemon skin.

1 jigger gin.

Stir and strain in cocktail glass.

COCKTAIL, MANHATTAN.

Fill mixing glass with fine ice.

2 dashes syrup.

1 dash Angostura bitters.

½ jigger vermouth.

½ jigger whiskey.

1 piece twisted lemon skin.

Stir; strain into cocktail glass and serve.

COCKTAIL, MARTINI.

Substituting gin for whiskey this drink is made same as Manhattan cocktail.

COCKTAIL, OLD-FASHIONED.

Put 1 lump of sugar and a dash of seltzer in an old-fashioned cocktail glass and crush the sugar with muddler.

1 lump of ice.

1 dash orange bitters.

1 piece lemon skin.

1 jigger whiskey.

Stir gently and serve, leaving spoon in glass.

COCKTAIL, OYSTER.

- 3 dashes lemon juice in a tumbler.
 - 1 dash tobasco sauce.
 - 1 dash tomato catsup.
 - 6 oysters with the liquor.
 - Pepper and salt to taste.
 - Stir well and serve with small fork in glass.
-

COCKTAIL, WHISKEY.

- 1 lump of ice in bar glass.
 - 1 lump sugar, dissolved.
 - 2 dashes Angostura bitters.
 - 1 dash lemon juice.
 - 1 jigger whiskey.
 - Stir and serve.
-

CRUSTA BRANDY.

- Fill large bar glass $\frac{3}{4}$ full shaved ice.
 - 4 dashes gum syrup.
 - 2 dashes Boker's or Angostura bitters.
 - 2 dashes Maraschino.
 - 2 dashes lemon juice.
 - 1 jigger brandy.
- Moisten the edge of a cocktail glass with lemon juice and dip it lightly in powdered sugar. Peel a whole lemon in one piece and fit this into

the glass so as to entirely cover the inside. Stir; strain into prepared glass; decorate and serve.

CRUSTA, GIN.

Substitute gin for brandy and proceed as for Brandy Crusta.

CRUSTA, WHISKEY.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

4 dashes gum syrup.

2 dashes lemon juice.

2 dashes Angostura bitters.

2 dashes curacoa.

1 jigger whiskey.

Serve in prepared cocktail glass as directed for brandy crusta.

DAISY, BRANDY.

Fill small bar glass $\frac{1}{2}$ full fine ice.

4 dashes gum syrup.

$\frac{1}{2}$ juice of 1 lemon.

3 dashes curacoa.

3 dashes orange cordial.

1 jigger brandy.

Shake; strain, fill up with suitable carbonated water and serve.

DAISY, GIN.

Prepare same as Brandy Daisy, substituting ginger ale for carbonated water.

DAISY, WHISKEY.

Substitute whiskey for brandy and otherwise prepare same as Brandy Daisy.

EGGNOG, COLD.

Fill large bar glass $\frac{1}{2}$ full fine ice.

1 egg.

1 teaspoonful bar sugar.

2-3 jigger brandy.

1-3 jigger Jamaica rum.

Fill with milk; shake and strain into tall thin glass and serve with nutmeg sprinkled on top.

EGGNOT, HOT.

1 tablespoonful sugar in mixing glass.

1 egg.

$\frac{1}{2}$ jigger Jamaica rum.

1 jigger brandy.

Fill up with hot milk; shake; strain into tall thin glass and serve with nutmeg sprinkled on top.

EGG MILK PUNCH.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

2 teaspoonfuls bar sugar.

$\frac{1}{4}$ egg.

1 pony Santa Cruz rum.

1 jigger brandy.

Fill up with milk; shake thoroughly until the mixture creams; strain into tall thin glass; grate nutmeg on top and serve.

FIX, APPLEJACK.

Fill large bar glass with shaved ice.

2 teaspoonfuls bar sugar, dissolved in little water.

$\frac{1}{4}$ juice of 1 lemon.

3 dashes Curacoa.

4 dashes of any fruit syrup.

1 jigger applejack brandy.

Stir; dress with fruits; serve with straws.

FIX, BRANDY.

Substitute brandy for applejack and proceed as for applejack fix.

FIX, GIN.

Fill small bar glass with shaved ice.

1 tablespoonful sugar, dissolved.

$\frac{1}{4}$ of the juice of 1 lemon.

$\frac{1}{2}$ pony pineapple syrup.

1 jigger Holland gin.

Stir; decorate and serve with straw.

FIX, RUM.

Fill small bar glass 2-3 shaved ice.

1 teaspoonful of bar sugar, dissolved in a little water.

4 dashes lemon juice.

2 dashes Curacoa.

1 jigger Santa Cruz rum.

Stir; dress with slice of orange and piece of pineapple, and serve with straws.

FIX, WHISKEY.

Substitute whiskey for applejack and proceed as for Applejack Fix.

FIZZ, BRANDY.

Fill mixing glass $\frac{1}{2}$ full fine ice.

1 teaspoonful sugar.

$\frac{1}{2}$ the juice of 1 lemon.

1 jigger brandy.

2 dashes white of egg.

Shake; strain into fizz glass; fill glass with suitable carbonated water and serve quickly while effervescing.

FIZZ, GIN.

Fill large bar glass full fine ice.

½ tablespoonful bar sugar.

Juice of ½ lemon.

1 jigger Old Tom Gin.

White of 1 egg.

Shake and strain into fizz glass.

Fill with Seltzer or suitable carbonated water and serve while effervescing.

FIZZ, GOLDEN.

1 yolk of egg in large bar glass.

1 tablespoonful bar sugar.

3 dashes lemon juice.

1 jigger Old Tom gin or whiskey.

½ glass Shake; strain into fizz glass; fill up with carbonated water and serve while effervescing.

FIZZ, SLOE GIN.

Fill mixing glass ½ full of fine ice.

3 dashes lemon juice.

½ teaspoonful bar sugar.

1 jigger Sloe gin.

Shake; strain into fizz glass; fill with Seltzer and serve while effervescing.

FLIP, ALE.

Fill an ale glass nearly full of ale.

1 teaspoonful bar sugar.

Break in 1 whole egg.

Sprinkle with nutmeg and serve with a spoon laid across top of glass.

FLIP, BRANDY.

Fill large bar glass quarter full fine ice.

Break in one whole egg.

One-half tablespoonful bar sugar.

1 jigger brandy.

Shake; strain into fancy bar glass, grate nutmeg on top and serve.

FLIP, CLARET.

Fill large bar glass one-half shaved ice.

2 teaspoonfuls bar sugar dissolved in a little water.

1 egg broken in.

1½ jiggers claret.

Shake well; strain into punch glass; sprinkle nutmeg on top and serve.

FLIP, GIN.

Substitute gin for brandy and proceed as for Brandy Flip.

FLIP, PORT WINE.

Fill large bar glass three-quarters shaved ice.
1 teaspoonful bar sugar dissolved in little water.
1 egg broken in.
1 jigger port wine.

Shake; strain into stem champagne glass; grate a nutmeg on top and serve.

FLIP, SHERRY.

Fill large mixing glass half full fine ice.
1 egg.

2 teaspoonfuls bar sugar.

½ jigger sherry.

Shake; strain into stem wine glass and serve with nutmeg on top.

FLIP, WHISKEY.

Substitute whiskey for brandy and proceed as for Brandy Flip.

FLOAT, BRANDY.

Fill a cocktail glass two-thirds of carbonated water.
1 pony brandy floated on top.
(Float the brandy with a spoon.)

FRAPPE, ABSINTHE.

Fill mixing glass full of fine ice.
1 pony absinthe.
1 teaspoonful Benedictine.
1 jigger water.
Shake until shaker is frosted on outside; strain into
a 6-ounce glass and serve.

FRAPPE, CHAMPAGNE.

Pack the bottle in a cooler with fine ice and salt;
whirl the bottle until wine is almost frozen.

FRAPPE, VERMOUTH.

Fill large mixing glass half full fine ice.
 $\frac{3}{4}$ jigger French vermouth.
Fill with suitable carbonated water; stir and serve.

HIGH BALL.

1 lump of ice in small punch glass.
Ask customer what kind of whiskey he wants;
hand him the bottle and allow him to help himself.
Then fill the glass with carbonated water.

HIGH BALL, GINGER ALE.

1 lump of ice in high ball glass.

Proceed as for high ball, substituting ginger ale for carbonated water.

HORSE'S NECK.

Peel a lemon in one long strip and fit it in a large fizz glass, allowing an end to fall over outside of glass.

3 lumps of ice.

Fill up with ginger ale and serve.

JULEP BRANDY.

Fill large goblet full fine ice.

1 jigger brandy.

Bruise several sprigs of mint with a muddler in a mixing glass containing a little water and sugar, and strain this into the goblet.

1 dash of Jamaica rum.

Stir; decorate with fruit and sprigs of mint. Serve with straw.

JULEP, GIN.

Substitute Holland gin for brandy and proceed as for Brandy Julep.

JULEP, MINT.

(Same as Brandy Julep.)

• JULEP, WHISKEY.

Substitute whiskey for brandy and proceed same as for Brandy Julep.

JOHN COLLINS.

6 lumps of ice in large bar glass.

2 teaspoonfuls bar sugar.

5 dashes lemon juice.

1 jigger gin.

1 bottle plain soda.

Stir well; remove ice and serve.

LEMONADE.

Fill large mixing glass two-thirds full fine ice.

1 tablespoonful bar sugar.

Juice of 1 lemon.

Fill up with plain water, Apollinaris or suitable carbonated water as desired.

Stir; strain into lemonade glass; dress with fruit and serve.

LEMONADE, EGG.

Fill mixing glass one-third full cracked ice.

1 tablespoonful sugar.

Juice of 2 limes.

1 egg.

Fill up with water; shake; strain into goblet; dress with fruit and serve with 2 straws.

LEMONADE, HOT.

Substitute hot for cold water and proceed as for Plain Lemonade. Serve with long spoon and ice on the side in another glass.

NEGUS, PORT WINE.

Pour into a tumbler:

1 jigger port wine.

1½ teaspoonfuls bar sugar.

Fill three-quarters full with hot water; grate nutmeg on top and serve.

PORTER, MULLED.

Substitute porter for ale and proceed as for Mulled Ale.

POUSSE CAFE, AMERICAN.

In small wine glass pour:

¼ glass maraschino.

¼ glass curacoa.

¼ glass chartreuse.

Frank Goodman, Jr.

¼ glass brandy.

Keep the colors separate and serve.

POUSSE CAFE, FRENCH.

In small wine glass pour from a smaller glass:

½ glass maraschino.

1-6 glass raspberry syrup.

1-6 glass chartreuse.

1-6 glass curacoa.

1-6 glass vanilla.

1-6 glass brandy.

In pouring from small into larger glass use care not to mix ingredients—serve.

PUNCH, BRANDY.

Fill large bar glass three-quarters full shaved ice.

1 tablespoonful bar sugar, dissolved.

Juice of half lemon.

¼ jigger St. Croix rum.

1½ jigger brandy.

2 slices orange.

1 piece pineapple.

Shake; ornament with fruit; serve with straw.

PUNCH, CHAMPAGNE (two people).

1 pint champagne in glass pitcher.

$\frac{1}{8}$ pound sugar.

$\frac{1}{2}$ sliced orange.

Juice of $\frac{1}{2}$ lemon.

2 slices pineapple.

$\frac{1}{2}$ jigger strawberry syrup.

Decorate with fruit and serve in champagne goblets.

PUNCH, CLARET.

Fill large bar glass two-thirds full fine ice.

1 tablespoonful sugar.

4 dashes lemon juice.

2 jiggers claret.

Shake; strain into claret wine glass; decorate with fruit and serve.

PUNCH, HOT IRISH.

Dissolve 1 lump of sugar with a little hot water in hot whiskey punch-glass.

1 jigger Irish whiskey.

Fill up with hot water.

Twist a piece of lemon skin over drink and drop it in.

Stir; sprinkle with nutmeg and serve.

PUNCH, HOT RUM.

Substitute rum for Irish whiskey and proceed as for Hot Irish Punch.

PUNCH, HOT WHISKEY.

Substitute Rye or Bourbon for Irish whiskey and proceed as for Hot Irish Punch.

PUNCH, MILK.

Fill large bar glass $\frac{1}{2}$ full shaved ice.

1 teaspoonful bar sugar.

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

$\frac{1}{2}$ jigger Jamaica rum.

$\frac{1}{4}$ jigger Santa Cruz rum.

Fill up with milk; shake; strain into tall thin glass; sprinkle with nutmeg and serve.

PUNCH, SAUTERNE.

Substitute Sauterne for claret and proceed as for Claret Punch.

PUNCH, SHERRY.

Fill large bar glass $\frac{3}{4}$ full with shaved ice.

2 teaspoonfuls sugar.

2 jiggers sherry.

3 dashes lemon juice.

Stir; decorate; dash with claret and serve with straws.

PUNCH, ST. CROIX RUM.

Fill large bar glass nearly full shaved ice.

1 tablespoonful bar sugar.

4 dashes lemon juice.

3 dashes Jamaica rum.

1 jigger St. Croix rum.

Dress with berries and fruit and serve with straw.

PUNCH, WHISKEY.

Fill mixing glass shaved ice.

1 tablespoonful sugar.

Press into sugar juice of $\frac{1}{4}$ lemon.

1 jigger water.

1 jigger whiskey.

Shake; strain into punch glass; ornament with fruit and serve.

RHINE WINE AND SELTZER.

Fill large bar glass $\frac{1}{2}$ Rhine wine and $\frac{1}{2}$ Seltzer, both off the ice.

RICKEY.

Put 1 lump ice in tall thin champagne glass.

Squeeze $\frac{1}{2}$ lime in glass and also drop in seeds and skin.

1 jigger gin.

Fill up with seltzer and serve with spoon.

RICKEY, GIN.

1 lump ice in rickey glass.

Juice of 1 lemon or lime.

Gin; let customer help himself.

Fill up with any suitable carbonated water and serve.

RICKEY, SCOTCH.

1 lump of ice in medium size tumbler.

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

2 dashes lemon juice.

1 jigger Scotch whiskey.

Fill up with seltzer and serve.

ROCK AND RYE.

1 teaspoonful rock candy syrup in small bar glass.

Whiskey; let customer help himself.

Serve with water on side and leave spoon in glass.

RUM, HOT.

1 teaspoonful bar sugar in hot whiskey glass.

1 small lump butter.

1 jigger Jamaica rum.

Fill up with hot water; stir and serve.

RUM, HOT, SPICED.

1 teaspoonful bar sugar in hot whiskey glass.

1 small lump butter.

1 teaspoonful whole allspice and cloves mixed.

1 jigger Jamaica rum.

Fill up with hot water; stir and serve.

SANGAREE, ALE.

1 teaspoonful dissolved sugar in ale glass.

Fill up with ale and serve with grated nutmeg on top.

SANGAREE, BRANDY.

Fill bar glass $\frac{3}{4}$ fine ice.

1 level teaspoonful sugar.

1 jigger brandy.

Shake; strain into small glass; sprinkle with nutmeg and serve.

SANGAREE, PORTER.

Fill large bar glass $\frac{1}{4}$ shaved ice.

1 teaspoonful bar sugar.

Fill up with porter; stir; sprinkle with grated nutmeg and serve.

SANGAREE, PORT WINE.

Fill small bar glass $\frac{1}{4}$ shaved ice.

1 teaspoonful bar sugar.

$1\frac{1}{2}$ jigger Port wine.

Shake and serve with grated nutmeg on top.

SANGAREE, SHERRY WINE.

Fill whiskey glass $\frac{1}{4}$ shaved ice.

1 teaspoonful bar sugar.

1 jigger sherry.

Shake and serve with grated nutmeg on top.

SHAKE, BRANDY.

Fill small mixing glass shaved ice.

1 tablespoonful bar sugar.

Juice of 2 limes.

1 jigger brandy.

Shake; strain into small glass and serve.

SHAKE, GIN.

Substitute gin for brandy and proceed same as for Brandy Shake.

SHAKE, MILK.

- 1 lump of ice in large mixing glass.
- 1 teaspoonful bar sugar.
- 2 teaspoonfuls fruit syrup.

Fill up with milk; shake; remove the ice and serve.

SHAKE, RUM.

Substitute rum for brandy and proceed as for Brandy Shake.

SHAKE, WHISKEY.

Substitute whiskey for brandy and proceed same as for Brandy Shake.

SHANDY GAFF.

Fill large bar glass with $\frac{1}{2}$ lager beer (or ale as preferred) and $\frac{1}{2}$ ginger ale.
Stir and serve.

SHERRY AND EGG.

Break an ice cold egg in whiskey glass, the bottom of which has been wet with sherry.

Leave the bottle of wine in front of customer that he may take as much more as he desires.

SKIN, BRANDY.

Fill whiskey glass $\frac{1}{2}$ full hot water..

1 jigger brandy.

Twist piece of lemon skin on top and serve.

SKIN, GIN.

Substitute gin for brandy and proceed as for Brandy Skin.

SKIN, WHISKEY.

Substitute Scotch whiskey for brandy and proceed as for Brandy Skin.

SLING, BRANDY.

1 teaspoonful of bar sugar in large bar glass.

1 jigger brandy.

1 lump ice.

Stir; drop in a piece of lemon skin and serve with grated nutmeg on top.

SLING, BRANDY, HOT.

Same as Brandy Sling, substituting hot water for ice.

SLING, SCOTCH WHISKEY, HOT.

1 jigger of Scotch whiskey in whiskey glass.

1 lump sugar.

1 piece lemon skin.

Fill glass $\frac{3}{4}$ full hot water; serve with grated nutmeg on top.

SLING, WHISKEY HOT.

Substitute whiskey for brandy and proceed same as for Brandy Sling.

SLING, RUM, HOT.

Substitute Jamaica rum for brandy and proceed same as for Brandy Sling.

SLING, WHISKEY, COLD.

1 teaspoon bar sugar dissolved, in whiskey glass.

1 lump ice.

1 jigger whiskey.

Stir and serve with grated nutmeg on top.

SMASH, BRANDY.

1 teaspoonful bar sugar in large bar glass $\frac{1}{2}$ full shaved ice.

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

3 sprigs of mint pressed with muddler.

1 jigger brandy.

Stir; strain and serve in fancy bar glass.

SMASH, GIN.

Fill large bar glass $\frac{1}{2}$ fine ice.

1 tablespoonful bar sugar.

3 sprigs mint pressed with muddler.

1 jigger Holland gin.

Stir; strain into sour glass; ornament with fruit and serve.

SMASH, WHISKEY.

Substitute whiskey for gin and proceed as for Gin Smash.

SOUR, BRANDY.

Substitute brandy for applejack and add a squirt of carbonated water; then proceed as for Applejack Sour.

SOUR, GIN.

Fill small bar glass $\frac{3}{4}$ shaved ice.

1 teaspoonful bar sugar.

4 dashes lime or lemon juice.

1 dash carbonated water.

1 jigger Holland gin.

Stir; strain into sour glass; dress with fruit and serve.

SOUR, JAMAICA RUM.

Fill large bar glass $\frac{3}{4}$ shaved ice.

1 teaspoonful bar sugar.

3 dashes lime or lemon juice.

$\frac{1}{2}$ jigger carbonated water.

1 jigger Jamaica rum.

Stir; strain into sour glass, decorate with fruit and serve.

SOUR, MEDFORD RUM.

Substitute Medford for Jamaica rum and proceed as for Jamaica Rum Sour.

SOUR, ST. CROIX RUM.

Fill large bar glass three-quarters shaved ice.

1 teaspoonful bar sugar, dissolved in little seltzer.

Juice of $\frac{1}{4}$ lemon.

1 jigger St. Croix rum.

Stir; strain into sour glass; decorate with fruit and serve.

SOUR, WHISKEY.

Fill large bar glass three-quarters shaved ice.

1 teaspoonful bar sugar.

4 dashes lime or lemon juice.

$\frac{1}{2}$ jigger carbonated water.

1 jigger whiskey.

Stir; strain into sour glass; ornament with fruit and serve.

STRAIGHT SPIRITOUS DRINKS (How to Serve).

Place on the counter two small bar whiskey glasses, one empty and the other containing ice and water.

Place the bottle on the counter and let the customer pour out his own drink.

TODDY, APPLE, HOT.

Put in small bar glass $\frac{1}{2}$ baked apple.

1 teaspoonful bar sugar.

1 slice lemon skin.

1 jigger applejack.

Fill up with hot water.

Stir; grate nutmeg on top; leave spoon in glass and serve.

TODDY, BRANDY.

1 lump ice in whiskey glass.

1 teaspoonful bar sugar, dissolved.

1 jigger brandy.

Stir; serve.

TODDY, GIN.

Substitute Holland gin for brandy and proceed as for Brandy Toddy.

TODDY, WHISKEY.

Substitute whiskey for brandy and proceed as for Brandy Toddy.

TOM COLLINS.

2 lumps cracked ice in small bar glass.

5 dashes gum syrup.

Juice 1 lemon.

2 dashes Maraschino.

1 jigger whiskey.

Fill up with plain soda; stir and serve.

TOM AND JERRY.

Make a batter by separating the yolks from whites of a given number of eggs, beating the whites to a stiff froth and stirring the yolks until very thin; then mix together in a Tom and Jerry bowl, stirring in bar sugar slowly until the batter is stiff, and serve as follows:

Fill Tom and Jerry mug $\frac{1}{4}$ full of batter

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

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

Stir well with barspoon; fill up with hot water; stir more; grate nutmeg on top and serve.

WHISKEY, IRISH, HOT.

1 lump sugar dissolved in hot whiskey glass.

1 jigger Irish whiskey.

Fill up with hot water.

1 slice lemon peel.

Stir and serve with nutmeg sprinkled on top.

WHISKEY, SCOTCH, HOT.

Substitute Scotch for Irish Whiskey and proceed as for Hot Irish Whiskey.

HOW TO MAKE DRINKS IN BULK FOR BOTTLING.

BEERS.

BEER, HOP.

Put 6 oz. hops in 5 quarts of water and boil six hours. Strain and add 4 quarts of water and 12 tablespoonfuls of ground ginger.

Boil 3 hours more and strain.

Brown a loaf of bread to very dark color and crush it fine by pounding and add this to mix-

ture. When almost cold add 1 pint brewers' yeast and when it has fermented 36 hours, bottle it.

BEER, LEMON.

- 2 gallons water.
- 2 sliced lemons.
- 2 tablespoonfuls ground ginger.
- 2 pints molasses.
- 1 pint yeast.

Stir well and set aside for 24 hours. Then bottle, tying down the corks securely.

BEER, MOLASSES.

- 4 quarts molasses.
- 13 gallons water.
- 3 oz. hops.

Mix; boil 30 minutes! add $\frac{1}{2}$ pint yeast; strain and bottle when cold. Tie corks down securely.

BEER, PLANTATION.

- 1 $\frac{1}{2}$ bunches sweet fern.
- 1 $\frac{1}{2}$ bunches sassafras.
- 1 $\frac{1}{2}$ bunches wintergreen.
- 1 $\frac{1}{2}$ bunches sarsaparilla.
- 1 $\frac{1}{2}$ bunches spice wood.
- 1 $\frac{1}{2}$ bunches prince pine.

Grind all together and put them into hot water

and boil for one hour and strain. Then boil $\frac{1}{2}$ pound hops in 3 gallons water; strain and mix with the other fluid, adding 1 gallon molasses. Soak a loaf of browned bread in brewers' yeast and put everything in a 10-gallon keg to ferment. When fermentation ceases beat the white of an egg to a froth and stir it well into the beer. Bung the keg and let it stand till clear. Then bottle.

BEER, ROOT.

3 quarts molasses.

$\frac{1}{4}$ oz. hops.

$\frac{1}{2}$ oz. wild cherry bark.

$\frac{1}{2}$ oz. coriander.

1 oz. wintergreen.

1 oz. allspice.

1 oz. sassafras.

1 oz. yellow dock.

Pour on 6 gallons boiling water. After standing 24 hours, strain, add $\frac{1}{2}$ pint yeast and in 24 hours more it can be used.

BEER, SARSAPARILLA.

$1\frac{1}{2}$ oz. compound extract of sarsaparilla.

$1\frac{1}{2}$ pints water.

Infuse and add 1 gallon of root beer when cold.

BEER, SPRUCE.

1 oz. sassafras root broken small.

1 oz. hops.

5 gallons water.

After boiling 20 minutes strain and add while hot $\frac{1}{2}$ gallon water.

1 tablespoonful essence ginger.

1 tablespoonful essence spruce.

1 teaspoonful ground allspice.

Use a keg that it will fill and add a pint of yeast when cold. Let stand 24 hours; draw off and bottle. Tie corks down securely.

BEER, WAHOO.

1 oz. Solomon's seal.

1 oz. nettle.

1 oz. sassafras.

1 oz. sarsaparilla.

$\frac{1}{2}$ oz. wintergreen.

2 oz. comfrey root.

2 oz. burdock root.

2 oz. sweet fern.

2 oz. prince pine.

- 4 oz. black birch.
- 4 oz. raw potatoes.
- 4 gallons water.

Mince the potatoes and boil altogether for six hours. Then strain and to 3 gallons of beer add 1 quart of molasses. Add to the liquid one loaf of browned bread. Add a pint of yeast when the compound is nearly cold, set it aside and let it ferment for 24 hours. Then bottle.

BITTERS.

BITTERS, ANGOSTURA.

- 4 oz. Angostura bark.
 - 1 oz. camomile flowers.
 - $\frac{1}{4}$ oz. cinnamon bark.
 - $\frac{1}{4}$ oz. cardamon seed.
 - 1 lb. raisins.
 - 1 oz. orange peel.
 - $2\frac{1}{2}$ gallons proof spirits.
- Macerate 1 month; press; filter and bottle.

BITTERS, BRANDY.

- 4 pounds gentian root.
- 2 pounds cardamom seed.
- 1 pounds cinnamon bark.
- $\frac{1}{4}$ pound cochineal.
- 2 pounds chiretta.

Bruise altogether and add 2 gallons brandy and set the jar aside for 30 days. Press liquor out and cover the residue with one gallon brandy or plain spirits, and after it has stood 24 hours press out and add to the first liquid. Filter and bottle.

BITTERS, DUTCH.

- 2 oz. Wornwood.
- 1 oz. gentian root.
- 1 oz. camomile flowers.
- 2 oz. orange peel.
- $\frac{1}{8}$ oz. ground cloves.
- $\frac{1}{4}$ oz. caraway seed.
- $\frac{1}{2}$ gallon capillaire.
- 2 gallons proof spirits.

Set jar aside for 60 days, then press, filter and bottle.

BITTERS, ORANGE.

- 1½ lb. dried orange skin.
- 1½ oz. coriander seed.
- 1½ drachm cardamon seed.
- 1½ drachm caraway seed.
- 1 pint syrup.
- 3 oz. burnt sugar.
- 3 quarts (60 O. P.) pure spirits.

Fill with water to make two gallons of mixture. Let the seed and skin stay for 3 weeks in the spirits. Then draw off the spirits, replacing with an equal quantity of water. Two days later draw off this water and replace with a second quantity. Mix the three tinctures and add first the coloring matter and then the syrup. Filter through fine linen.

BITTERS, PICK ME UP.

- 1 oz. Angostura bark.
- 1 oz. orange skin.
- 1 oz. lemon skin.
- 2 oz. chiretta.
- ½ oz. camomile flower.
- ¼ oz. cardamom seed.

¼ oz. cinnamon bark.
¼ oz. caraway seed.
4 lb. raisins.
1½ gallons (10 U. P.) spirits.
Macerate 1 month; press and filter.

BITTERS, PLAIN.

3 oz. cinnamon bruised.
1 oz. Virginia snake root.
1 lb. raisins.
Juice of 1 lemon.
Juice of 1 orange.
18 cloves.
Steep in rum for two months; press and strain.

BITTERS, QUININE.

2 gallons cape wine.
160 grains sulphate of quinine.
1 pound orange peel chopped.
1 pint proof spirits.
After dissolving the quinine in the spirits over a gentle heat pour it on the orange peel. Set aside on a tight vessel for 48 hours; pour in the wine; stir well daily for 14 days; then press, filter and bottle.

BITTERS, RUM.

3 oz. cinnamon, bruised.

1 oz. Virginia snake root.

1 pound raisins.

Juice of 1 orange.

Juice of 1 lemon.

20 cloves.

Soak in rum 60 days; strain and bottle.

BITTERS, WINE.

1 thin piece orange skin.

1 thin piece lemon skin.

3 oz. sherry wine.

2 oz. water.

Infuse.

BITTERS, WORMWOOD.

2 drops absinthe oil.

2 drops lemon oil.

2 drops caraway oil.

2 oz. extract licorice.

2 oz. extract camomile.

3 pints spirits (60 O. P.).

3 pints syrup.

Add water until the whole mixture makes two gallons. Dissolve the extracts in water and the oils in spirits, putting both in at same time and stir briskly for 5 minutes. Then add the remainder of water and syrup and stir again. Let stand not less than 10 days and as much longer as desired. Filter through filtering paper and bottle.

BRANDIES, FRUIT.

1 oz. cinnamon.

$\frac{1}{2}$ oz. cloves.

$\frac{1}{2}$ oz. mace.

$\frac{1}{4}$ oz. ground cardamom seed.

3 gallons blackberry juice.

10 gallons (95 per cent.) alcohol.

4 oz. white syrup.

13 gallons water.

Allow the spices to soak in the water 8 days; then filter and add the other ingredients.

BRANDY, CHERRY.

3 lb. black or wild cherries, bruised, cracking the pits.

3 pints brandy or pure spirits.)

Put the mass in a jar and let it remain for 90 days. Then strain and add 2 pounds white sugar and in a week it will be ready for use.

BRANDY, DOMESTIC.

1 pint essence of cognac.
15 gallons pure spirits 20 per cent. above.
½ pint white syrup.
Color with caramel.

BRANDY, GINGER.

1 oz. bruised ginger.
1 quart brandy.
Syrup to taste.

BRANDY, LEMON.

Steep in 1 quart brandy.
6 lemon skins.
2 bitter almonds.
Macerate 2 weeks and add:
1 pound loaf sugar.
½ pint water.

Frank Goodman, Jr.

BRANDY, GRISWALD.

- 1 pound centaurium.
- 1 pound orange peel.
- 4 oz. ground ginger.
- 4 oz. wormwood.
- 5 oz. calamus root.
- 5 oz. oil of cinnamon.
- 5 oz. oil of cloves.
- 2 oz. trefoil.
- 3 oz. oil of peppermint.

Put the above to soak in 5 gallons alcohol for two weeks; strain and add:

- 3 quarts white syrup.
 - 5 gallons water.
- Color with burnt sugar and bottle.

BRANDY, LAVENDER.

- 10½ gallons pure proof spirits.
 - 1 drachm oil of lavender dissolved in alcohol for 10 hours.
 - 3 gallons distilled water.
 - ½ oz. tincture cinnamon.
 - ½ gallon simple syrup.
- Color with burnt sugar and bottle.

BRANDY, ORANGE.

Put 8 oranges in a large jar; cover them with brandy and let stand 90 days. Then strain off brandy and sweeten to taste. The saturated fruit remaining makes a delicious sweetmeat.

BRANDY, PEACH.

20 drops oil of bitter almonds.
3¾ gallons 95 per cent. alcohol.

BRANDY, RASPBERRY.

10½ gallons pure spirits 95 per cent. above.
18 gallons raspberry juice.
18 gallons water.
7 gallons syrup.
1 oz. tartaric acid.
Color with caramel.

BRANDY, PINEAPPLE.

5 slices pineapples.
3 pints simple syrup.
10 gallons proof spirits.

1½ pint good brandy.

½ oz. tincture saffron.

½ oz. cassia.

2 gallons water.

Let stand 2 weeks; draw off, strain and bottle.

BRANDY, RASPBERRY.

14 quarts raspberries.

6 pounds loaf sugar.

10 gallons pure proof spirits.

2½ gallons water.

½ oz. whole cinnamon.

½ oz. whole cloves.

Let stand 3 weeks; strain and if necessary fine with alum. Bottle.

CARAMEL.

Crush and dissolve 7 pounds of loaf sugar in one pint of water and boil it in a 5-gallon agate or copper kettle, stirring now and then. When it gets brown and begins to burn move it to a portion of the stove where the heat is not so great and let it continue to burn until the smoke becomes dense. Then dip a spoon into it and let a

few drops fall in cold water. When it falls to the bottom of the water and crystallizes, and becomes brittle, pour into the mass about $\frac{1}{2}$ gallon lukewarm water, little at a time, stirring all the while. When well mixed filter through coarse flannel while hot. Let it cool and bottle.

TOASTS.

TO THE FIREMAN.

While poets chant in wild, enraptured lays
The seaman's valor, or the soldier's praise,
A theme as noble claims my present toast—
It is, "The Fireman, our city's boast."

For let her be clumsy, or let her be slim,
Young or ancient, I care not a feather;
So fill up a bumper, nay fill to the brim,
Let us toast all the ladies together!

EUGENE FIELD'S TOAST TO THE LADIES

The wimmin!
So let us all; yes, by that love which all our lives
rejoices,
By those dear eyes that speak to us with love's
seraphic voices.
By those dear arms that will infold us when we
sleep forever,
By those dear lips that kiss the lips that may give
answer never.
By mem'ries lurkin' in our hearts an' all our eyes
bedimmin',
We'll drink a health to those we love an' who love
us—the wimmin!

Here's lovers two to the maiden true,
And four to the maid caressing,
But the wayward girl with lips that curl
Keeps twenty lovers guessing.

RIP VAN WINKLE TOAST.

Here is your goot helt,
Und your family's goot helt,
Und may you all live long und brossper.

O! threats of hell and hopes of paradise;
One thing at least is certain: this life flies.

Say, why did Time
His glass sublime
Fill up with sand unsightly,
When wine, he knew,
Runs brisker through
And sparkles far more brightly?

May we kiss whom we please,
'And please whom we kiss.

Here's to those who'd love us
If we only cared.
Here's to those we'd love
If we only dared.

But I now will propose to you the toast that is
best—

'Tis one in a million, and outshines the rest—
Don't frown when I tell you this toast beats all
others—
But drink one more toast, boys, a toast to Our
Mothers.

Here's to champagne, the drink divine,
That makes us forget our troubles;
It's made a dollar's worth of wine
And three dollars' worth of bubbles.

Here's to Life! Our entrance into it naked and
bare;
Our journey through it, trouble and care;
Our exit from it, God knows where;
But, if we're all right here, we're all right there.

Here's to our wives, who fill our lives
With little bees and honey!
They break life's shocks, they mend our socks—
But don't they spend the money!

TO OUR FRIENDS.

The Lord gives us our relatives;
Thank God we can choose our friends.

Friend of my soul, this goblet sip—
 'Twill chase away the pensive tear;
 'Tis not as sweet as woman's lip,
 But, O! 'tis more sincere.

Then to this flowing bowl did I adjourn,
 My lip the secret well of life to learn;
 And lip to lip it murmur'd—
 "While you live,
 Drink!—for once dead, you never shall return."
 —Omar Khayyam.

While we live let us live in clover,
 For when we're dead we're dead all over.

"Happy days."

"Set 'em up again."

IF I SHOULD DIE.

If I should die tonight
 And you should come to my cold corpse and say,
 Weeping and heartsick o'er my lifeless clay—
 And you should come in deepest grief and woe—
 And say, "Here's that ten dollars that I owe,"
 I might arise in my large, white cravat—
 And say, "What's that?"

If I should die tonight
And you should come to my cold corpse and kneel,
Clasping my bier to show the grief you feel,
I say, if I should die tonight
And you should come to me, and there and then,
Just even hint 'bout payin' me that ten,
I might arise the while,
But I'd drop dead again.

—Ben King.

Here's to turkey when you are hungry,
Champagne when you are dry,
A pretty girl when you need her,
And heaven when you die.

Here's to our sweethearts and our wives,
May our sweethearts soon become our wives,
And our wives ever remain our sweethearts.

Here's to you as good as you are,
As good as you are and as bad as I am;
And to me as bad as I am;
I'm as good as you are as bad as I am.

The Law—The only thing certain about litigation is its uncertainty.

The Frenchman loves his native wine;
The German loves his beer;
The Englishman loves his 'alf and 'alf,
Because it brings good cheer.
The Irishman loves his "whiskey straight,"
Because it gives him dizziness;
The American has no choice at all,
So he drinks the whole d—— business.

NEVER MIND THE KNOCKERS.

Never mind the knockers,
Go ahead and make your play;
They're in every worker's way;
Never mind the knockers.
Everyone who seeks to shine,
If succesful, they malign;
'Tis of fame a certain sign—
Never mind the knockers.

They strike only those who climb;
Never mind the knockers.
'Tis success they deem a crime;
Never mind the knockers.

If they hammer at your name,
Then, be sure, you're in the game;
'Tis a species of acclaim;
Never mind the knockers.

ELKS' ELEVEN O'CLOCK TOAST.

Look at the clock, 'tis the hour of eleven,
Think of those on earth and those in heaven;
Think of wives, sweethearts and mothers,
Drink in silence to our absent brothers.

Fill the goblet again; for I never before
Felt the glow which now gladdens my heart to its
core.
Let us drink; who would not? since through life's
varied round
In the goblet alone no deception is found.

Here's to the man who loves
And he loves his wife a'
For many a man loves
When he ought to

The world is filled with flowers,
The flowers are filled with dew,
The dew is filled with love
For you and you and you.

Drink, for you know not
Whence you came, nor why;
Drink, for you know not why
You go, nor whence.

Here's to a long life and a merry one,
A quick death and a happy one,
A good girl and a pretty one,
A cold bottle and another one.

Here's to the girl I love—
I wish that she were nigh;
If drinking beer would bring her here,
I'd drink the damn place dry.

"Fill the bumper fair!
Every drop we sprinkle
O'er the brow of care
Smooths away a wrinkle."

Here is a riddle most abstruse:
Canst read the answer right?
Why is it that my tongue grows loose
Only when I grow tight?

Here's to Love—the only fire against which
there is no insurance.

Laugh and the world laughs with you,
Weep and you weep alone;
For this grand old earth must borrow its m^o
It has troubles enough of its own.

Be flush and your friends are many,
Go broke and you lose them all;
You're a great old sport at \$4.00 a quart—
But not if you happen to fall.

Here's to the press, the pulpit, and the petticoat,
the three ruling powers of the day.

The first spreads knowledge, the second spreads
morals, and the third spreads considerably.

May the best day we have seen be the worst
that is to come.

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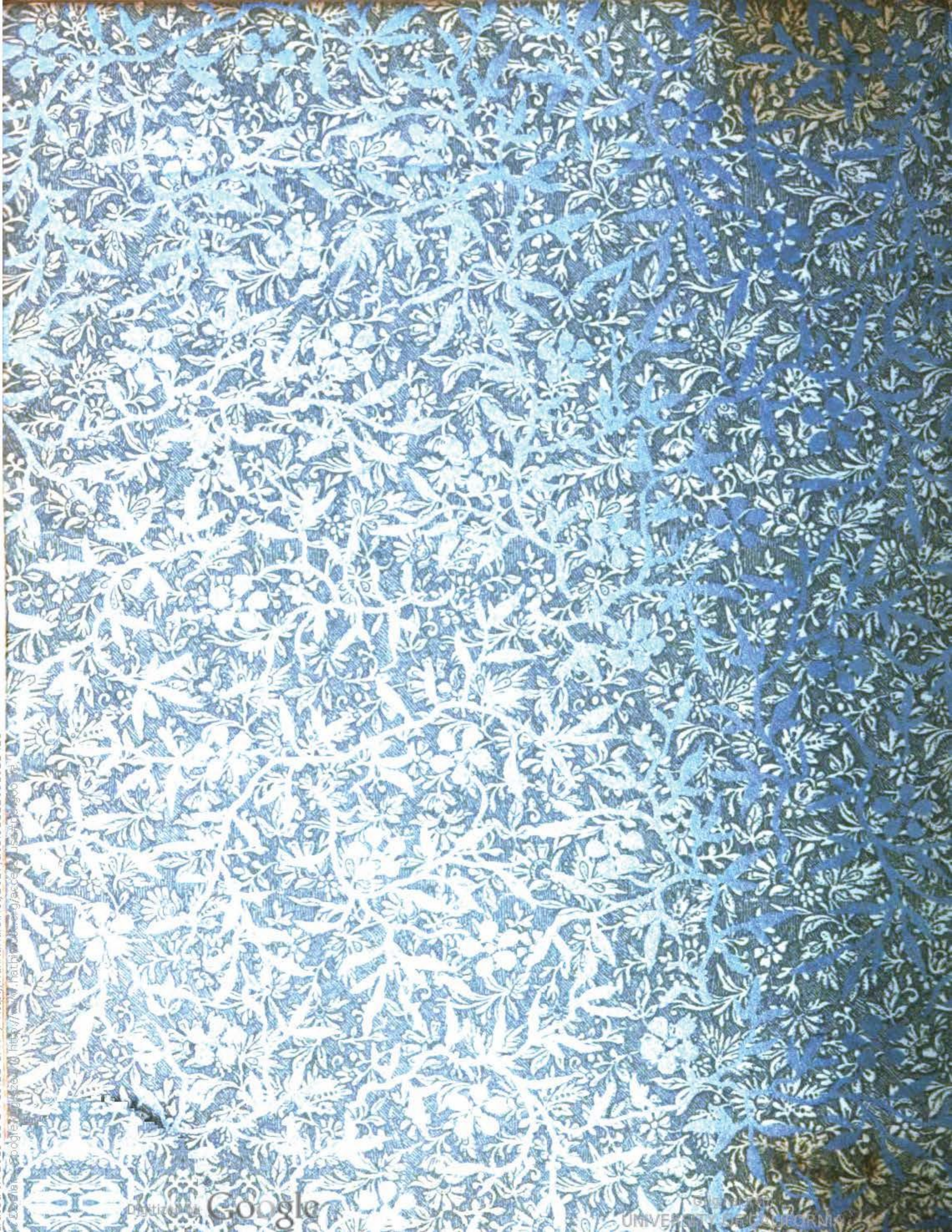


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