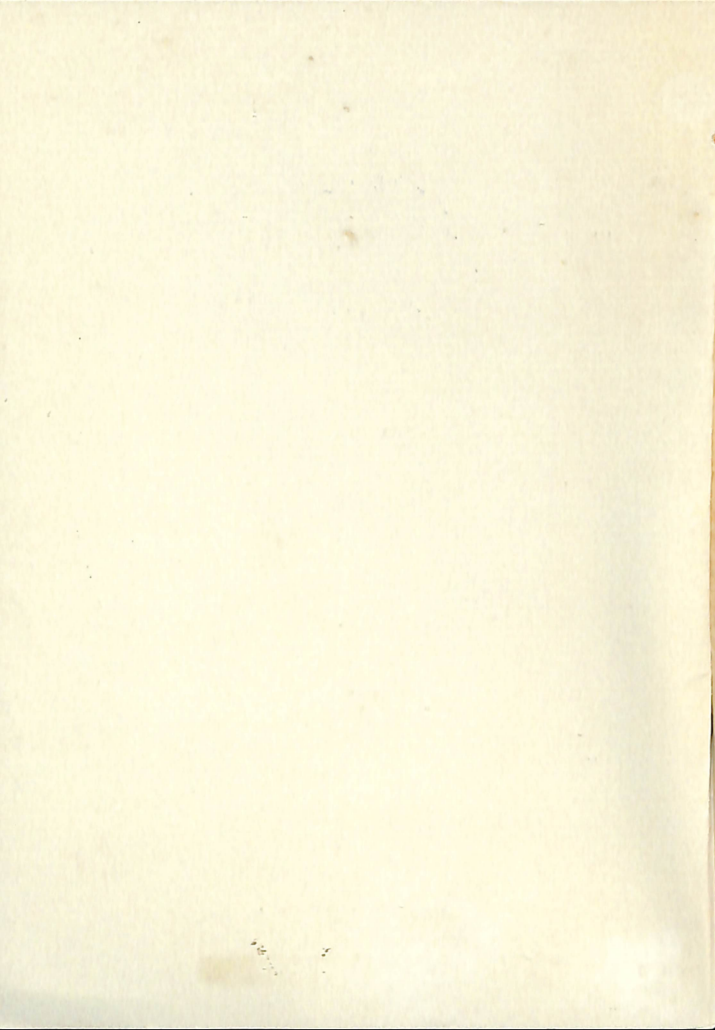




SLOPPY JOE'S

**INTERNATIONAL MIXED
SEASON 1940
HAVANA - CUBA**



Sloppy Joe's

COCKTAIL M A N U A L



THE COCKTAIL RECIPES IN THIS
BOOK HAVE BEEN COMPILED BY
AGUSTIN RIOS SLOPPY JOE'S
BAR MAN.



PRINTED BY
JOSE ORIOL RAMOS
AGUIAR 308
HAVANA - CUBA



THIS BOOK IS NOT FOR SALE

SLOPPY JOE'S

A SHORT BIOGRAPHY

Mr. Jose Abeal, otherwise popularly known as "Sloppy Joe's" originally came to Cuba from Spain in 1904 and went to work on his first job in Havana, as a bartender in a cafe located at the entrance to Havana's Chinatown on Galiano and Zanja streets. He stayed on this first job three years and then left for New Orleans. He continued working in this city as a bartender till 1912, at which time he moved to Miami Florida, working there for six years at different bars.

In 1918 he returned to Havana and worked also as a bartender at the "Greasy Spoon" cafe, but six months later found him in business for himself in a small unimportant combination grocery store and bar at the same corner now occupied by the famous Sloppy Joe's Bar.

While operating this small grocery store and before he had been able to rebuild the site, he was visited by several of his old friends from the States and one of them noticing exclaimed, "Why Joe, this place is certainly sloppy! Look at the filthy water running from under the counter!"

From then on the name "Sloppy Joe" stuck to Jose Abeal as part of his own life and was destined to make him and his business famous and internationally known.

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DAIQUIRI

1 Teaspoonful of sugar.
2 oz. of Rum Sloppy Joe's.
The juice of a lime.
Dash of Marraschino.
Shake with cracked ice, and serve
in Manhattan glass.



SANTIAGO COCKTAIL

$\frac{1}{2}$ of Rum Sloppy Joe's.
 $\frac{1}{2}$ of French Vermouth.
Drops of Curacao.
Drops of Grenadine.
Shake with cracked ice, put in a
cherry and serve in Manhattan
glass.



ASK FOR THE SLOPPY JOE'S RUM

PRESIDENT

1/2 French Vermouth.
1/2 of Rum Sloppy Joe's.
The juice of a lime.
Drops of Grenadine.
Stir put in cherry, a peel of Orange, and serve in Manhattan glass.



RUM COLLINS

Teaspoonful of sugar.
The juice of a lime.
2 oz. of Rum Sloppy Joe's.
Seltzer water.
Serve in a 10 oz. glass with cracked glass.



ASK FOR THE SLOPPY JOE'S RUM

Sloppy Joe's Rum Drinks

SLOPPY JOE'S COCKTAIL

1/2 of Rum Sloppy Joe's.
1/2 of French Vermouth.
The juice of a lime.
Drops of Curacao.
Drops of Grenadine.
Shake with cracked, ice and serve
in Manhattan glass.



MOJITO

Teaspoonful of sugar.
Juice of a lime.
2 oz. of Rum Sloppy Joe's.
Seltzer water.
Leaves of Mint.
Shell of a lime.
Serve in a High Ball glass with
Cracked ice.



ASK FOR THE SLOPPY JOE'S RUM

MARY PICKFORD

1/2 of Pineapple juice.
1/2 of Rum Sloppy Joe's.
Drops of Grenadine.
Drops of Marrasquino.
Shake with cracked ice, and serve
in a tall glass.



CORONEL

1/ of Rum Sloppy Joe's.
1/3 of Noilly Prat Vermouth.
1/3 Pineapple juice.
Drops of Crème de Menthe.
Drops of Marrasquino.
Shake with cracked ice, and serve
in a tall glass.



ASK FOR THE SLOPPY JOE'S RUM

PLANTER'S PUNCH

Drops of Curacao.

2 oz. Jamaica Rum.

Juice of a lime.

Drops of Grenadine.

Shake with chacked ice, and serve
in mint julep glass, with ice
and fruits.



PARAMOUNT

$\frac{2}{3}$ Rum Sloppy Joe's.

$\frac{1}{3}$ Rye Whisky.

Drops of Grenadine.

$\frac{1}{2}$ of a lime juice.

Shake with cracked ice, and serve
in Manhattan glass.



ASK FOR THE SLOPPY JOE'S RUM

GIN MOJITO

The juice of a lime.
Teaspoonful of sugar.
Leaves of Mint.
2 oz. of Gin.
Seltzer water.
A shell of a lime.
Serve in a High Ball glass with
ice.



◆

GIN RICKEY

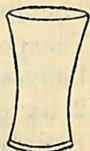
Juice of a lime.
2 oz. of Gin.
Seltzer water.
Serve in a High Ball glass with
ice.



ASK FOR THE SLOPPY JOE'S RUM

TOM COLLINS

The juice of a lime.
Teaspoonful of sugar.
2 oz. of Gin.
2 Parts of Seltzer water.
Serve in a High Ball glass with
ice.



◆

SLOE GIN RICKEY

The juice of a lime.
2 oz. of Sloe Gin.
Seltzer water.
Serve in a ten oz. glass with ice.



◆

SLOE GIN FIZZ

The juice of a lime.
Teaspoonful of sugar.
2 oz. of Sloe Gin.
Seltzer water.
Shake with creaked ice and serve
in a High Ball glass with ice.



ASK FOR THE SLOPPY JOE'S RUM

GIN FIZZ

Teaspoonful of sugar.

The juice of a lime.

2 oz. of Gin.

Seltzer water.

Shake with creaked ice and serve
in a High Ball glass with ice.



◆

GIN SLING

Peel of lime.

2 oz. of Gordon Gin.

¼ Bottle of Ginger Ale.

Serve in a ten oz. glass.



◆

GIN COCKTAIL

2 oz. Gordon Gin.

Drops of Angostura Bitters.

Drops of Curacao.

Stir and serve in a Manhattan
glass with peel of lime.



ASK FOR THE SLOPPY JOE'S RUM

DRY MARTINI

1/2 of French Vermouth.

1/2 of Gin.

Dash of orange bitters.

Stir put in an olive and serve in
Manhattan glass.



◆

SWEET MARTINI

1/2 of Cinzano vermouth.

1/2 of Gin.

Stir put in a cherry and serve in
Manhattan glass.



◆

GOLDEN FIZZ

The juice of a lime.

Teaspoonful of sugar.

An Egg.

1 1/2 oz. of Dry Gin.

Shake with ice, and serve in a tall
glass.



ASK FOR THE SLOPPY JOE'S RUM

GREEN FIZZ

The juice of a lime.
Teaspoonful of sugar.
Drops of Creme de Menthe.
1½ oz. of Dry Gin.
Shake with ice, and serve in a tall
glass.



ROYAL FIZZ

The juice of a lime.
Teaspoonful of sugar.
An Egg.
1½ oz. of Gin.
Drops of Grenadine.



NEW ORLEANS FIZZ

Teaspoonful of sugar.
White of an egg.
½ of Cream.
½ of Gin.
Drops of Orange Blossom water.



ASK FOR THE SLOPPY JOE'S RUM

RAIMUNDS' GIN FIZZ

Teaspoonful of sugar.
White of an egg.
 $\frac{1}{2}$ of Cream.
 $\frac{1}{2}$ of Gin.
Drops of Grenadine.
 $\frac{1}{2}$ of a lime juice.
Drops of orange blossom water.
Shake with ice, and serve in a tall
glass.



SILVER FIZZ

Teaspoonful of sugar.
 $\frac{1}{2}$ of a lime juice.
White of an egg.
 $1\frac{1}{2}$ oz. Gordon Gin.
Shake with ice, and serve in a tall
glass.



GIN BLUE

Teaspoonful of sugar.
The juice of a lime.
 $\frac{1}{2}$ of Gin.
 $\frac{1}{2}$ of Parfait Amour.
Shake with ice, and serve in a tall
glass.



ASK FOR THE SLOPPY JOE'S RUM

I D E A L

Teaspoonful of sugar.

$\frac{1}{4}$ of Grape Fruit juice.

$\frac{1}{2}$ of Gin.

$\frac{1}{4}$ of French Vermouth.

Shake with ice, and serve in a tall glass.



DOBUONET COCKTAIL

$\frac{2}{3}$ of Dubonet.

$\frac{1}{3}$ of Gordon Gin.

Shake with ice, and serve in a Manhattan glass with a peel of a lime.



ORANGE BLOSSOM

The juice of half an Orange.

Teaspoonful of sugar.

$1\frac{1}{2}$ oz. Gordon Gin.

Shake with ice, and serve in a tall glass.



ASK FOR THE SLOPPY JOE'S RUM

CLOVER LEAF

$\frac{1}{2}$ the juice of a lime.
White of an Egg.
 $1\frac{1}{2}$ oz. of Gin.
Drops of Grenadine.
Drops of Curacao.
Shake with ice, put in a leaf of
Mint, and serve in a tall glass.



CLOVER CLUB

$\frac{1}{2}$ the juice of a lime.
 $1\frac{1}{2}$ oz. of Gin.
White of an Egg.
Drops of Grenadine.
Drops of Curacao.
Shake with ice, and serve in a tall
glass.



SINGAPORE

Peel of a lime.
 $\frac{1}{3}$ of Cherry Brandy.
 $\frac{1}{3}$ of Benedictine.
 $\frac{1}{3}$ of Gordon Gin.
Serve in a ten oz. glass, with
cracked ice, and a bottle mine-
ral water.



ASK FOR THE SLOPPY JOE'S RUM

ALEXANDER

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

$\frac{1}{4}$ Cream of Cacao.

$\frac{1}{2}$ Gordon Gin.

Shake with cracked ice and serve
in a tall glass.



BROWNS

Teaspoonful of sugar.

The juice of half an Orange.

$\frac{1}{2}$ Gin.

$\frac{1}{4}$ of French Vermouth.

$\frac{1}{4}$ of Martini & Rossi.

Vermouth.

Shake with ice, and serve in a tall
glass.



MORNING GLORY

$\frac{1}{2}$ of a lime juice.

An Egg.

$1\frac{1}{2}$ oz. of Gin.

Drops of Creme of Menthe.

Shake with ice, and serve in a tall
glass.



ASK FOR THE SLOPPY JOE'S RUM

CAPITOLIO

2/3 of Gin.
1/3 of Cinzano Vermouth.
White of an Egg.
The juice of a lime.
Drops of Marraschino.
Shake with cracked ice, and serve
in a tall glass.



THE FOUR POWERS

1/4 of Orange juice.
Drops Grenadine.
1/4 Apple Jack.
1/4 Gin.
1/4 Apricot Brandy.
Shake with cracked ice and serve
in a tall glass.



UNITED FRUIT COCKTAIL

1/2 of Gin.
1/4 of Brocchi Vermouth.
1/4 Benedictine.
Drops Angostura Bitters.
Drops Absinthe.
Shake with ice, and serve in Man-
hattan glass.



ASK FOR THE SLOPPY JOE'S RUM

PINEAPPLE AND RON

$\frac{1}{2}$ of Pineapple.

$\frac{1}{2}$ of Rum Sloppy Joe's.

Shake with cracked ice, and serve
in a 10 oz. glass.



◆

BLUE MOON

$\frac{2}{3}$ of Gordon Gin.

$\frac{1}{3}$ of Parfait Amour.

Shake with cracked ice and serve.
in Manhattan glass.



◆

COLONIAL

Teaspoonful of sugar.

$\frac{1}{3}$ dry Gin.

$\frac{2}{3}$ of Martini & Rossi Vermouth.

Drops of Amer Picon.

Drops of Curacao.

Drops of Angostura Bitters.

Serve with ice, mint leaves and
fruits in Old Fashioned glass.



ASK FOR THE SLOPPY JOE'S RUM

AMERICAN VERMOUTH COCKTAIL

2 oz. of Martini & Rossi.

Drops of Amer Picon.

Drops of Curacao.

Stir with ice and serve with a
cherry in a Manhattan glass.



VERMOUTH COCKTAIL

2 oz. of Vermouth Brocchi.

Drops of Amer Picon.

Drops of Angostura Bitters.

Shake with cracked ice and serve
in Manhattan glass.



SHERRY FLIP

3 oz. Dry Sherry.

An Egg.

Teaspoonful of sugar.

Shake well with cracked ice and
serve in 10 oz. glass.



ASK FOR THE SLOPPY JOE'S RUM

PICK ME UP

1/2 of Martell Cognac.

1/2 of Dubonet.

Drops of Ojen.

White of an Egg.

Shake with cracked ice and serve
in a tall glass.



SIDE CAR

The juice of a lime.

2/3 of Martell Cognac.

1/3 of Cointreau.

Shake with cracked ice and serve
in a Manhattan glass.



STINGER

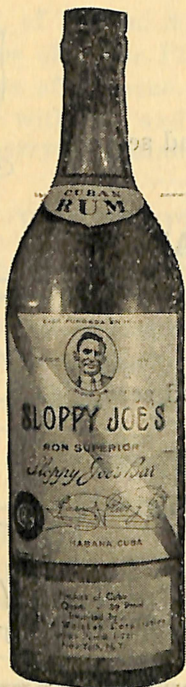
1/2 of Martell Cognac.

1/2 of White Menthe.

Shake with cracked ice and serve
in Manhattan glass.



ASK FOR THE SLOPPY JOE'S RUM



Sloppy Joe's rum is manufactured from the best quality of Cuban sugar cane. It is guaranteed to conform to any Medical, chemical or analytical standard of purity and excellence. It is the essence of Goodness that conveys the indefinable distinction which characterises supreme quality, the taste of which is the Golden Key that unlocks all the pleasant avenues of the memory.

For every

C O C K T A I L

*included in this manual,
use preferably Sloppy Joe's
white label rum.*

CUBAN RUMS

Sloppy Joe's Gold Label.....	1.25
Sloppy Joe's White Label.....	1.10
Sloppy Joe's Añejo.....	2.00
Bacardí Gold Label.....	1.25
Bacardí White Label.....	1.10
Bacardí 1873.....	1.95
Bacardí Añejo.....	2.00
Havana Club Gold Label.....	1.10
Havana Club White Label.....	1.00
Bocoy Gold Label.....	1.10
Bocoy White Label.....	1.00
Elíxir Bacardí.....	1.50
WEST INDIES OLD NICK.....	1.75

DOMESTIC CORDIAL

Apricot Brandy.....	1.75
Cherry Brandy.....	1.75
Peach Brandy.....	1.75
Blackberry Brandy.....	1.75
Strawberry Brandy.....	1.75
Creme de Cacao.....	1.75
Creme de Menthe.....	1.75
Anís	1.75
Bombón Cordial	1.25
Triple Sec.....	1.75

IMPORTED LIQUORS AND CORDIALS

Creme de Cacao M. B.....	2.50
Orange Brandy P. G.....	2.50
Apricot Brandy P. G.....	2.50
Apricot Brandy S. A.....	2.50

ASK FOR THE SLOPPY JOE'S RUM

Cherry Brandy P. G.....	2.50
Cherry Brandy S. A.....	2.50
Cherry Brandy Bardinet.....	2.50
Creme de Cassis.....	2.50
Creme de Menthe M. B.....	2.50
White Creme de Menthe L. F.....	2.50
Creme de Banana.....	2.50
Strawberry P. G.....	2.50
Ammer Piccon.....	Qts. 2.50
Marrasquin P. G.....	Qts. 3.00
Marrasquin L. F.....	2.00
Anisette M. B.....	2.50
Anís del Mono.....	2.50
Anís la Rosa.....	2.50
Licor D'Or P. G.....	2.50
Kish Veu.....	2.50
Cherry Whisky S. A.....	2.50
Benedictine	3.25
Creme de Violet.....	2.50
Calori Punch.....	3.50
Aguevit	3.50
Aplejack	2.75
Fernet Branca.....	Qts. 3.00
Gilka Kummell.....	Qts. 3.00
Ru..ssiam Kummell.....	3.75
Curazao Godart.....	Qts. 2.75
Curazao P. G.....	2.50
Cointreau	Qts. 3.00
Drambui	4.00
Gran Marnier.....	Pts. 2.00 y 3.75
Chartreaux Yellow.....	Qts. 4.50
Raspail	Qts. 3.75

ASK FOR THE SLOPPY JOE'S RUM

Tequila	3.75
Ojén	2.25
Cordial Medoc.....	3.50
Absinthe	4.50
Pouse Caffé.....	2.75

FANCY BOTTLES OF CORDIALS
(P. Granier)

Four Cordials in one.....	6.75
Ducks	4.00
Pingüins	4.00
Elefants	3.75
Dogs	3.75
Gats	3.75
Pierrots	3.75
Monjes	3.75

IMPORTED SCOTCH WHISKIES

Vat 250.....	3.50
Ne Plus Ultra J. Dewars.....	3.75
J. Walker Black Label.....	3.25
Victoria Vat. J. Dewars.....	3.00
J. Haig Pinch.....	3.25
King of Hearts.....	2.40
Old Tradition.....	2.50
Spey Royal	2.50
Duff	2.50
Haig and Haig XXXXX	3.00
Kutti Sark.....	2.70
J. Walker Red Label.....	2.50
White Label J. Dewars.....	2.50
White Horse.....	2.50
Old Curio 12 Years Old.....	3.50

FREE DELIVERY ON BOARD
ASK FOR THE SLOPPY JOE'S RUM

Peter Danwson	2.50
Kings Randsome.....	3.25
King of King.....	3.00
King George.....	2.50
Blanck & White.....	2.50
Perfection McCollum's.....	2.50
Vat 69.....	2.50
Long John.....	2.50
Grant's Liqueurs.....	2.50
The Kitty.....	2.50
Ballantines 10 Years Old.....	2.70
Antiquary	3.25

IMPORTED RYE AND BOURBON WHISKIES

Golden Wedding R.....	2.25
Golden Wedding B.....	2.25
Walkers Bourbon.....	Qts. 3.00
Walkers de Luxe.....	Qts. 3.00
Marylin	Qts. 3.00
Father Time.....	Qts. 3.00
Canadian Club.....	2.40
Canadian Club.....	Qts. 3.00
Mount Vermouth	2.50
Old Crow R.....	2.50
Old Crow B.....	2.50

IMPORTED COGNAC AND BRANDY

Bisquit Dubouché Annee 1811.....	22.00
Bisquit Dubouché Annee 1868.....	13.00

HONESTY IS OUR POLICY

ASK FOR THE SLOPPY JOE'S RUM

Domecq Carlos I.....	14.00
Domecq Carlos III.....	12.00
Domecq Fundador.....	3.25
Courvouisier 80 Year Old.....	13.75
Courvouisier 60 Years Old.....	11.00
Sourvouisier 50 Year Old.....	7.00
Courvouisier XXX.....	2.75
Otars 100 Years Old.....	10.00
Otards 30 Years Old.....	3.25
Otards 15 Years Old.....	3.25
Otards XXX.....	2.75
Martell Extra.....	13.00
Martell 60 Years Old.....	11.00
Martell XXX.....	3.00
Martell 35 Years Old.....	5.50
Hennessy Extra.....	11.00
Hennessy V. O.....	3.50
Hennessy XXX.....	3.00
Castillón Extra.....	12.00
Castillón XXX.....	2.75

IMPORTED GINS

Gordon's Dry "London".....	2.20
Burkes Dry.....	2.20
Hiram Walker Dry.....	2.00
Gordon's Gin Martini.....	2.50
Bols "Holand".....	2.00
Bols "Holland".....	2.50
Wolf	2.00
Gordon's Sloe Gin.....	2.75
Booths	2.75
Orange Gin.....	2.50

CHAMPAGNES

ASK FOR THE SLOPPY JOE'S RUM

MADRID COCKTAIL

1/2 of Fundador Cognac.

1/2 of Oporto Wine.

Drops of Curacao.

Shake with cracked ice and serve
in a Manhattan glass.



JACK ROSE

2 oz. Apple Jack.

White of an Egg.

1/2 the juice of a lime.

Drops Grenadine.

Shake with cracked ice and serve
in a tall glass.



EGG NOGG

1/2 of Brandy.

1/2 of Cream.

An Egg.

Teaspoonful of sugar.

Shake well with cracked ice and
serve in 10 oz. glass.



ASK FOR THE SLOPPY JOE'S RUM

NIGHT CAP

1/2 of a lime juice.

1/3 Brandy.

1/3 Cream Cacao.

1/3 Dry Gin.

Drops of Absinthe.

Shake with cracked ice and serve
in a Manhattan glass.



MINT JULEP

Marsh up mint leaves.

Teaspoonful of sugar.

2 oz. Borboun Whisky

Shake and serve in a mint Julep
glass with frappe ice and mint
leaves.



OLD FASHION

2 oz. of Rye Whisky.

Teaspoonful of sugar.

Drops of Curacao.

1 Slice of Lime.

1 Slice of Pineapple.

1 Slice of Orange.

Serve with a cherry in an old
Fashioned glass.



ASK FOR THE SLOPPY JOE'S RUM

MILK PUNCH

Teaspoonful of sugar.

$\frac{1}{2}$ Sloppy Joe's Rum.

$\frac{1}{2}$ of Cream.

Shake with cracked ice and serve
in a ten oz. glass.



MILLIONAIRE

$1\frac{1}{2}$ oz. of Rye Whisky.

White of an Egg.

Drops of Grenadine.

Drops of Curacao.

Shake with cracked ice and serve
in a tall glass.



APPLE JACK

$1\frac{1}{2}$ oz. of Apple Jack.

Teaspoonful of sugar.

$\frac{1}{2}$ of a lime juice.

Drops of Curacao.

Shake with cracked ice and serve
in Manhattan glass.



ASK FOR THE SLOPPY JOE'S RUM

HORSES NECK

Juice of a lime.
2 oz. of Gordon Dry Gin.
1 Peel of a lime in spiral chape.
Serve in a ten oz. glass, with ice,
and a bottle of Ginger Ale.



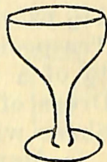
MANHATTAN

$\frac{1}{2}$ of Rye Whisky.
 $\frac{1}{2}$ of Martini & Rossi Vermouth.
Drops Angostura bitters.
Stir and serve with a cherry in
Manhattan glass.



WHISKY SOUR

Teaspoonful of sugar.
The juice of a lime.
 $1\frac{1}{2}$ oz. of Rye Whisky.
Shake with cracked ice and serve
in a Manhattan glass.



ASK FOR THE SLOPPY JOE'S RUM

FOX MOVIE TONE

1/2 of a lime juice.
1/3 Scotch Whisky.
1/3 Italian Vermouth.
1/3 Cointreau.
Drops of Curacao.
Shake with cracked ice and serve
in Manhattan glass.



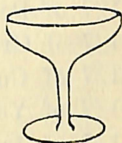
ABSINTHE DRIP

3/4 of Absinthe.
1/4 of Anisette.
Serve with ice in a French
Absinthe glass.



SWEESES

Teaspoonful of sugar.
White of Egg.
2/3 of Absinthe.
1/3 of French Vermouth.
Shake with cracked ice and serve
in a Champagne glass with Cre-
me de Menthe in the bottom
and a Cherry covering the
Menthe.



ASK FOR THE SLOPPY JOE'S RUM

ABSINTHE FRAPPE

$\frac{1}{4}$ of Anisette.

$\frac{3}{4}$ of Absinthe.

Shake with cracked ice, serve in a tall glass.



RAINBOW PLUS

Serve in a Cordial-glass, carefully pouring each ingredient with a Tea spoon.

$\frac{1}{7}$ of Grenadine.

$\frac{1}{7}$ of Anisette M. B.

$\frac{1}{7}$ of Perfect Amour.

$\frac{1}{7}$ of Green Menthe.

$\frac{1}{7}$ of Curacao.

$\frac{1}{7}$ of Yellow Chartreaux.

$\frac{1}{7}$ of Jamaica Rum.

Light it.



ASK FOR THE SLOPPY JOE'S RUM

ZAZERAC

Teaspoonful of sugar.

Drops of Absinthe.

Peel of lime.

2 oz. of Rye Whisky.

Drops of Angostura.

Drops of orange Bitters.

Serve in old fashioned glass with
ice and mineral water.



SPECIAL COCKTAILS

POUSSE CAFE

1/7 Creme Cocoa.

1/7 of Benedictine.

1/7 of Anisette.

1/7 White Menth.

3/7 of Martell Brandy.

Stir with ice, and serve in a Cor-
dial glass.



ASK FOR THE SLOPPY JOE'S RUM

THOMAS COOK

$\frac{1}{4}$ of Martell Cognac.
 $\frac{1}{4}$ of Noilly Prat.
 $\frac{1}{2}$ of Dry Gin.
Drops of Grenadine.
Drops of Curacao.
The juice of a lime.
Shake with cracked ice and serve
in a Manhattan glass.



M I A M I

Dash of Cointreau.
 $\frac{1}{2}$ of Gin.
 $\frac{1}{2}$ of Pineapple Juice.
Shake, with cracked ice, and serve
in a tall glass.



P. & O. COCKTAIL

$\frac{1}{2}$ of Gordon Dry Gin.
 $\frac{1}{2}$ of Pineapple Juice.
Drops of Parfait Amour.
Shake with cracked ice and serve
in a tall glass.



ASK FOR THE SLOPPY JOE'S RUM

DOCTOR SPECIAL

Drops Orange Bitters.
Drops of Grenadine.
2/3 of Gin.
1/3 Apple Jack.
Stir and serve in a Manhattan
glass with a peel of lime.



SLOPPY JOE'S SPECIAL

1/3 of Port Wine.
1/3 of Pineapple juice.
1/3 of Martell Cognac.
A few drops of Grenadine and
Curacao.
Shake with cracked ice, and serve
in a tall glass.



HAVANA SPECIAL

1/3 of Pineapple Juice.
1/3 of Cointreau.
1/3 Rum.
Shake with cracked ice, and serve
in a tall glass.



ASK FOR THE SLOPPY JOE'S RUM

ORIENTE COCKTAIL

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

$\frac{1}{2}$ of Rum.

$\frac{1}{4}$ of Perfect Amour.

Shake with cracked ice and serve
in a tall glass.



GRACE LINE

$\frac{1}{2}$ Dry Gin.

$\frac{1}{2}$ of French Vermouth.

White of an Egg.

A few drops of Cassis.

Shake with cracked ice, and serve
in a tall glass.



LOS ANGELES

$\frac{1}{3}$ of Martell Cognac.

$\frac{2}{3}$ of Ama Vermouth.

Shake with cracked ice, (put in
one cherry and a peel of lime)
and serve in a Manhattan glass.



ASK FOR THE SLOPPY JOE'S RUM

AROUND THE WORLD

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

$\frac{1}{4}$ of Green.

CRÈME de Menthe.

$\frac{1}{4}$ of Gin.

Shake with cracked ice, and serve
in a tall glass.



KENTUCKY

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

$\frac{1}{2}$ of Rye Whisky.

Shake with cracked ice, and serve
in a tall glass.



NEW YORK

$\frac{1}{2}$ of Martell Cognac.

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

Shake with cracked ice, and serve
a tall glass.



ASK FOR THE SLOPPY JOE'S RUM

V A L D E S

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

$\frac{1}{2}$ of Gin.

A few drops of Bitters.

Shake with cracked ice, and serve
in a tall glass.



WHAT IS GOOD

Teaspoonful of sugar.

$\frac{2}{3}$ of Gin.

$\frac{1}{3}$ of Apricot Brandy.

The juice of a lime.

White of an Egg.

Shake with cracked ice, and serve
in a tall glass.



CHAMPAGNE PUNCH (For Six Persons)

1 Glass of Marrasquino.

2 Glass of Martell Cognac.

1 Glass of Red Curacao.

1 Bottle of Champagne.

$\frac{1}{4}$ Bottle of Mineral water.

Add the peel of four limes and
also fruits.

Sweeten to taste and serve in a
Champagne glass.



ASK FOR THE SLOPPY JOE'S RUM

CHAMPAGNE COCKTAIL

Put a lump of sugar in a Champagne glass.

The peel of a lime.

Mint leaves.

A few drops of Bitters and Curacao.

Fill the glass with Champagne.



CIDER COCKTAIL

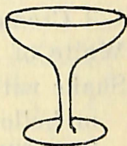
Put a lump of sugar in a Champagne glass.

The Peel of a lime.

Mint leaves.

A few drops of Bitters and Curacao.

Fill the glass with Cider.



ASK FOR THE SLOPPY JOE'S RUM

FANCY DRINKS AMERICAN GIRL

$\frac{1}{2}$ of a lime juice.

$\frac{1}{3}$ Italian Vermouth.

$\frac{2}{3}$ Cognac.

Drops of Amer Pican.

Drops of Cointreau.

Shake with cracked ice, and serve in hollow stemmed glass, the base filled with Parfait Amour and corked with a cherry.



SOPHISTICATE

$\frac{1}{2}$ of a lime juice.

$\frac{2}{3}$ Brandy.

$\frac{1}{3}$ Creme de Cacao.

White of an Egg.

Shake with cracked ice and serve in hollow stemmed glass, the base filled with Parfait Amour and corked with a cherry.



ASK FOR THE SLOPPY JOE'S RUM

HAPPY NIGHT

Juice of a lime.

$\frac{2}{3}$ Gin.

$\frac{1}{3}$ Apple Jack.

White of an Egg.

1 Teaspoonful of sugar.

Drops of Creme de Menthe.

Shake with cracked ice, and serve
in hollow stemmed glass, the
base filled with Grenadine and
corked with an olive.



CUBA LIBRE

Juice of half lime.

$1\frac{1}{2}$ oz. of Rum.

$\frac{1}{4}$ Bottle of Coca-Cola.

Serve in 10 oz. Glass.



ASK FOR THE SLOPPY JOE'S RUM

COBBLERS

The cobbler is, like the julep, a drink of American origin an established favourite, particularly in warm climes. It is very easy to make, but it is usual to make it acceptable to the eye, as well as the palate, by decorating the glass after the ingredients are mixed. The usual recipe for preparing Cobblers is given below. To make a Whisky Cobbler substitute Whisky for Gin, for a Brandy Cobbler, substitute Brandy, and so on.

Fill glass half full with cracked ice.

Add 1 Teaspoonful of Powdered Sugar.

Add 1 Small Glass of Gin (or Whisky, or Brandy, as above).

Stir well, and decorate with slices of orange or pineapple.

COBBLENS

The cobble is the primary material of a stream bed, or a gravelly surface, which is composed of rounded fragments of igneous, sedimentary, or metamorphic rocks, which have been broken up by the action of the water, and are of a size such as to be transported by the stream after the manner of an object. The usual size of the pebbles is from 1/4 to 1/2 inch in diameter, and they are usually composed of quartz, granite, or gneiss.

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