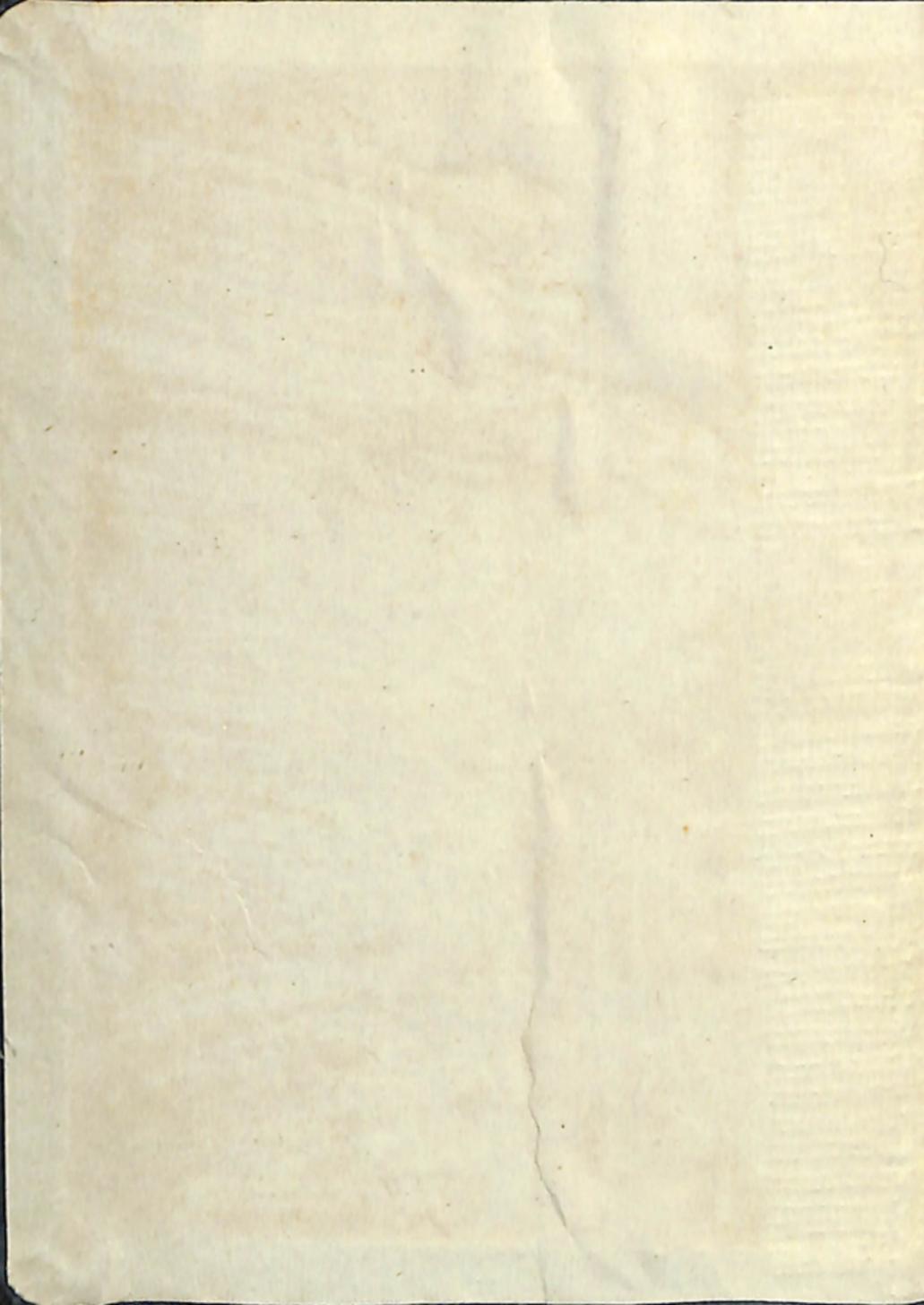


COCKTAILS

With the Compliments of
Christopher & Co.
43 RALL MALL ^{LTD.}
LONDON, S.W.1.



COCKTAILS

APERITIFS



CHRISTOPHER & CO. have much pleasure in presenting those of their Customers who prefer Cocktails to the old-fashioned custom of a glass of Dry Sherry before meals, with a booklet containing a large number of recipes for Cocktails, compiled by a well-known expert in mixing these drinks.

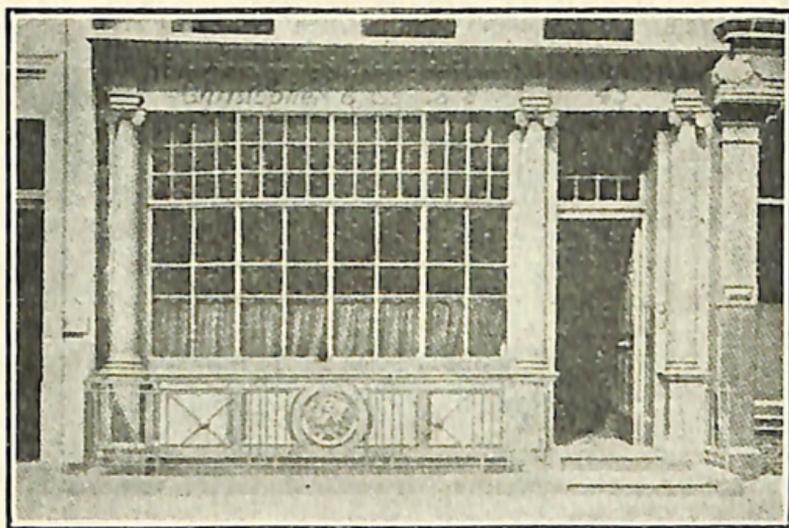
Notwithstanding the modern popularity for Cocktails, Christopher & Co. remain stubborn in their opinion begotten of over one hundred years' experience as Wine Merchants, that a glass of Fine Dry Sherry is undoubtedly the best and most wholesome appetiser.



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Mixing Cocktails

Specially Printed

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CHRISTOPHER & Co. LTD.

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DEAN & SON LTD., LONDON

v.

RUBÁIYÁT OF OMAR KHAYYÁM.
LXI.

"I often wonder what the Vintners buy,
One half so precious as the goods they sell."

We are largely indebted to Mr. André L. Simon for the following abridged articles on the Production of Wines.

CLARETS.

THE wine we call "Claret" is, or should be, the exclusive produce of the Département of the Gironde. The vineyards of the Gironde may be divided into six principal categories, namely :

1. MEDOC. A strip of land some fifty miles long by six miles wide, lying on the south bank of the River Gironde. This district produces the celebrated wines of Chat. Margaux, Chat. Lafite, Chat. Latour, etc.

2. GRAVES. A small district lying just outside Bordeaux extending some twenty kilometres to the west of that city. This district is chiefly renowned in England for its white wines, but it is not so generally known that it produces a much larger quantity of red wines, such as, for instance, the celebrated Chat. Haut Brion.

3. SAUTERNES AND BARSAC. A small district south of the Graves, on the south bank of the River Gironde. This district owes its fame entirely to its fine white wines, the most celebrated of which is Chat. Y'Quem.

4. ENTRE-DEUX-MERS. A district comprised between the River Dordogne on the north, and the River Gironde on the south, lying in the Département of the Gironde. Produces sound, useful wines.

5. ST. EMILION AND POMEROL. A hilly district north of the River Dordogne in the Arrondissement

of Libourne. This district produces wines of a more generous character than the Médoc. They are often called the Burgundies of the Gironde.

6. CÔTES AND PALUS. The Côtes wines are those from hillside vineyards in different parts of the Département of the Gironde, and the Palus wines are those obtained from vines planted in rich alluvial soil adjacent to the banks of the Gironde, Garonne, or Dordogne.

Clarets are the most natural wines made, and owe nothing to any artificial aids to improve the wine. The colour, body, flavour, and alcoholic strength are all due to the species of grapes used in making the wine, to the nature of the soil, the aspect of the vineyards where such grapes are grown, and the natural fermentation of the wine.

As soon as the grapes are ripe they are carefully picked, and all unsound berries removed. After being pressed the juice of the grape is left to ferment in large wooden tubs, whence after a short time the wine is withdrawn into hogsheads.

Development proceeds naturally for two or three years, and the wine is occasionally "racked," or drawn off into fresh hogsheads.

The wine is then put into bottle, and will continue to improve in bottle for a length of time dependent on the quality of the wine and the characteristics of the particular vintage when it was produced.

BURGUNDY.

THE ancient province of Burgundy is now represented chiefly by the Département of the Côte D'Or the Sône-et-Loire, and the Yonne.

The finest Burgundy vineyards are in the Côte D'Or, which extends for about thirty-six miles south from Dijon to Santenay, and includes such famous names as Chambertin, Musigny, Clos de Vougeot, Romanée Conti, Richebourg, Nuits St. George, etc., also the well-known names of Beaune, Pommard, Volnay, etc. Situated also in the Côte D'Or are the famous Montrachet vineyards, which produce one of the finest white wines of France. Good White Burgundy is also made from the vineyards of Meursault.

To the north-west of the Côte D'Or, at a distance of some ninety miles, the Département of Yonne produces the celebrated white wines of Chablis.

The best red wines of Saône-et-Loire are those of Macon, and the best white wines those of Pouilly.

Further south are the vineyards which produce the wines of Beaujolais.

Still further south are the vineyards producing the wines of Hermitage.

PORTS.

No wine has any right to be called " Port " unless it fulfils the three conditions laid down by the Portuguese Law of 1915, namely: 1. A fortified wine. 2. Produced in the Douro region as demarcated by law. 3. Exported over the Bar of Oporto.

In the preparation of Port, after the grapes are picked and pressed the resulting grape juice is in a state of fermentation, but this is only allowed to continue to a limited extent, when it is checked by the incorporation of Brandy distilled from wine of the country. The result is wine of which such Brandy has become an inherent ingredient.

During the spring following the vintage the newly made wines are sent down the River Douro to Oporto, where they are stored in warehouses or lodges.

If of sufficient body, flavour and quality, the wine is shipped to England as " Vintage " Port about two years after the vintage, to be bottled and laid down soon after arrival by the wine merchant for consumption several years afterwards.

In years other than " Vintage " years the wine remains stored in cask in the lodges at Oporto. It develops much more rapidly in cask, gradually loses colour, is refreshed from time to time with wine kept in reserve for that purpose, and is finally shipped as " Tawny " or " Ruby " Port from the wood, as the case may be.

SHERRY.

SHERRY as known in England is a blended wine in the sense that it is rarely shipped as a single vintage wine, and perhaps in no other wine has the science of blending been carried to a higher state of perfection.

Shipments are prepared according to the particular requirements of customers by blending wines from different "Soleras."

"Soleras" are standardised wines of different types, but kept absolutely uniform in their various styles from year to year. They are kept in the Bodegas at Jerez, in the south of Spain, and form the foundation on which the shipper makes his blends for export. As he draws on them, so he replenishes them year by year, and in doing so it is vital to his business to preserve continuity of style and quality in his various "Soleras."

It will thus be seen that "Soleras" are themselves the result of highly scientific and judicious blending year by year from carefully selected wines of various vintages reserved by the shippers for that purpose.

At vintage time, which is generally in September, the grapes are picked and crushed. Fermentation sets in, and when completed the young wine is drawn off into fresh casks. Some few months after the vintage the young wine will fall bright, when expert tasters diagnose the characteristics of the different casks and apportion the necessary amount of Brandy to each cask. The wine is then left to

mature in the Bodegas. The several casks will produce marked differences in their characteristics, and it is upon the scientific blending of the various styles of wines thus produced that the shippers depend for the upkeep of their "Soleras."

The three principal classes of fine Sherry are the Fino, a pale, delicate wine, the Amontillado, and the Oloroso, a full, dark wine.

Brown Sherry is the result of adding a wine called "Pedro Ximenez," which is made from grapes dried in the sun until they become raisins, thereby producing a dark, luscious wine.

Manzanilla is a type of light dry wine produced some short distance from Jerez, and more suitable for hot climates than the northern latitudes in which England lies.

CHAMPAGNES.

ONE of the many interesting features of Champagne is that although a white wine it is made largely from black grapes. The grapes are pressed as soon as they are picked, in such a way as to separate the juice from the skins, which latter contain the colouring matter, and the juice is immediately run off into large fermenting vats, and thence into casks.

Fermentation begins at once, and transforms the sugar of the grape juice into alcohol and carbonic acid gas. The result is the alcohol remains in the wine, while the carbonic acid gas loses itself in the air. To retain part of this carbonic acid gas in the wine is the chief feature of the art of making "Sparkling Wine." This is effected by bottling the wine at an early date, namely in the springtime following the vintage. Fermentation continues within the bottle, and as the carbonic acid gas is unable to escape, it remains in solution with the wine and renders it "Sparkling."

There is thus caused a certain amount of sediment in the wine, which is removed by stacking the bottles neck downwards, which are shaken daily for some two months or so, when the time comes to operate the wine for export, until the whole of the deposit settles on the cork. The deposit is subsequently ejected from the bottle, and the necessary sweetening matter, namely a small quantity of candy sugar dissolved in Champagne of the best quality, is added. This process is called "disgorging." One method of doing so is by a process of freezing the deposit to the cork and removing the cork and sediment in one frozen unit.

A new cork is then placed in the bottle, and the Champagne is ready for consumption.

EMPIRE WINES.

THE present Government proposals with regard to the substantial Duty concessions on Empire wines will, if carried into effect, be welcomed by all concerned in the wine trade and should lead to a great increase in the trade done in this direction.

The wines of Australia are full bodied, generous wines, chiefly of the heavier European types, and are produced principally in Victoria, near Adelaide, in South Australia, and on the River Hunter, in the province of New South Wales. The climate and soil in these districts are admirably suited to the growth of vines and the production of vast quantities of grapes, but it would appear doubtful whether her wines can be considered comparable to the finest products of France, owing to the richness of the soil and the strength of the sun, which produces an excess of sugar in the grape.

The most famous of the Cape wines are produced at Constantia, in the neighbourhood of Cape Town. The next best wines of South Africa are those produced near Stellenbosch, Somerset West, Caledon, etc. The vines cultivated in South Africa were originally the same as those in use on the Rhine, at Jerez, at the Hermitage, and in the Médoc, but the differences of soil and climate are such as to produce virtually different wines.

BRANDY.

BRANDY is a spirit obtained by the distillation of wine. The name signifies in its origin "burnt" wine. All Brandies are, or should be, grape spirits, and undoubtedly the finest Brandies procurable are those of Cognac.

Cognac is the name of a small town on the River Charente, in the south of France, and the only Brandy entitled to the name of Cognac is that distilled from the wines grown within a limited district known as the "Région Délémitée." This region comprises the two Charentes, a small area of Deux-Sèvres, and of Dordogne. The two Charentes are divided into five districts, namely Grande Champagne, Petite Champagne, Borderies, Fins Bois, and Bois Eloignés.

Some good Brandy known as Armagnac is also made in the Département of Gers.

A special kind of vine is grown in the "Région Délémitée," producing a light white wine which lends itself for distillation into Brandy of far greater delicacy than that produced in regions where the wine is fuller-bodied.

All Brandies when fresh from the still are clear, colourless liquids. After remaining for some years in special oak casks, however, they gradually develop a pale amber tint which is acquired from the wood.

Brown Brandies owe their colour to the addition of burnt sugar.

Treatment of Wines.

Binning, Decanting and Serving.

Binning.

ALL fine wines, old wines particularly so, need a rest after a journey, and require to settle down before being consumed. If this is not practicable, the bottles should be stood up for at least 24 hours before being decanted.

All wines should be unpacked and binned away in cellars of a uniform temperature, if possible, of 50° to 60° Fahr. An even temperature is of the highest importance, as variations of temperature, excessive heat, or excessive cold are injurious to wine.

The bottles should be placed in the bins with their necks inclined a little downwards to ensure the corks being kept moist by the wine. Otherwise the corks will contract and the wine will suffer by contact with the air and become valueless.

Ports should be binned away with chalk mark uppermost. Other wines with chalk mark or labels uppermost as the case may be.

Champagnes, Graves, Sauternes, Hocks and Moselles should be kept in the coolest, and Clarets, Burgundies and Ports in the warmest part of the cellar.

All sparkling wines should be kept laid down wherever stored for however short a time.

Decanting.

All still wines throw a deposit if kept long in bottle, and care should therefore be exercised in decanting them. This deposit varies from the heavy deposit or crust thrown by Vintage Ports to the fine sediment thrown by Clarets and Burgundies, which make the latter particularly difficult to decant as the sediment being extremely fine is not easy to detect, and having a bitter flavour will spoil the delicacy of the wine if allowed to pass into the decanter.

Ordinary Port from the wood, will throw a fine sediment if kept too long in bottle before use, and if not decanted will, though otherwise quite sound, appear dull and cloudy when served. Sherry will also throw a deposit if kept for any length of time in bottle.

Vintage Ports will show all the better if decanted about eight hours before dinner, and old bottled Clarets improve greatly if decanted one or two hours before dinner and the stopper removed from the decanter to allow the wine to breathe.

Vintage Port should be decanted at the bin in the cellar.

Fine Claret to acquire the proper temperature should be stood up in the dining room the morning it is to be consumed and should be decanted as above mentioned. This is far preferable to warming the decanter.

All wines should be decanted keeping the bottle in a nearly horizontal position with the same side uppermost as in the bin, and it is best done in front of a lighted candle.

Except by experts, vintage Port, fine Claret and Burgundy should be decanted through very

fine clean muslin, and care be taken to stop the operation directly any of the sediment or crust appears in the wine passing through the neck of the bottle, which should on no account be allowed to pass into the decanter, as otherwise the presence of any of the sediment in the decanter will destroy the delicacy and flavour of the wine. A decanting funnel is recommended for decanting good wines.

It should be remembered that many a good bottle of wine has been spoilt by neglect to wipe the lip and neck of the bottle before decanting, or by neglect to use a clean decanter, clean muslin or a clean strainer.

With regard to decanting very old wines, such as old vintage Ports, it is best to remove the neck of the bottle below the cork with a pair of tongs which are supplied for this purpose. The tongs are heated and the neck of the bottle gripped just below the cork. On removing the tongs apply to the neck of the bottle where the tongs have held it a piece of rag dipped in cold water. The neck will then come off easily and cleanly.

Serving.

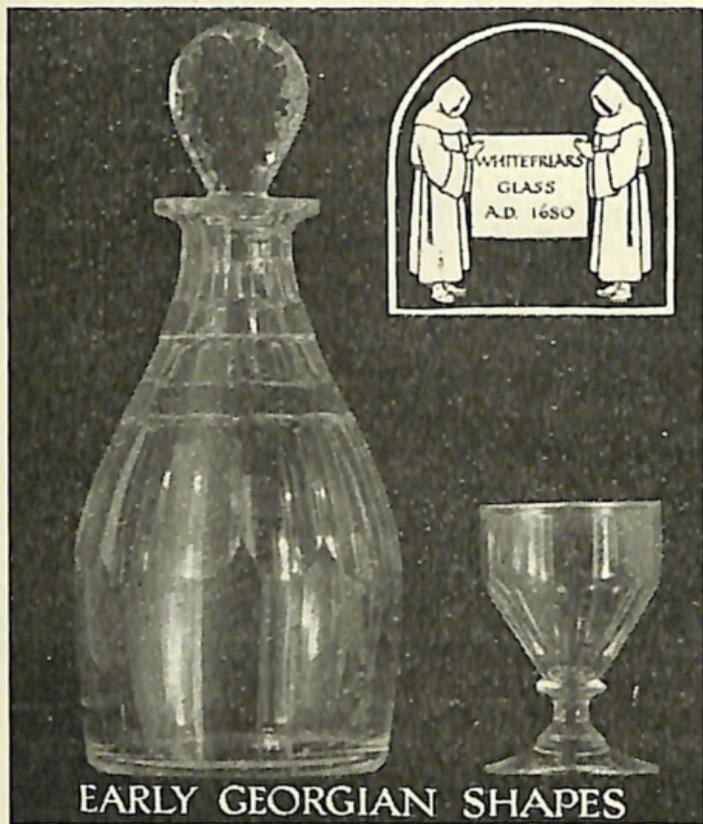
Never serve wines, particularly Claret, Burgundy or Port, in a decanting basket. It should always be decanted. No wine should be served that is defective or "corky" (a term used to indicate wine that has been tainted and gives forth a smell, however slight, of a bad cork).

Fine wine deserves fine glass. Serve in large thin glasses and only two-thirds filled. To connoisseurs the bouquet is as attractive as the flavour.

Champagne is often served too cold. The bottle should be put in an ice bucket for not longer than

twenty minutes before use. Never put ice in the wine. When opening Champagne remove all wire and foil before drawing the cork, and wipe the lip of the bottle, otherwise the wine will be tainted by running over the dirty wire, etc.

French white still wines, such as Graves, Sautesnes and Barsac and German Moselles will improve greatly by being put on ice in the same way as Champagne.



JAMES POWELL & SONS (WHITE-FRIARS) LTD.
London's Oldest Glassmakers

SUPPLY THE CHOICEST HAND MADE AND HAND CUT
GLASS IN EARLY 18TH CENTURY PATTERNS, AND
MANY OTHER EXCLUSIVE AND ORIGINAL DESIGNS.

Showrooms—98-100 Wigmore St., LONDON, W. I.

YOUR GLASS OF WINE.

As lately as 1920 the moderate wine-drinker in the United States was laughing at the idea of "a dry America." But Prohibition has come, and his glass of good wine has gone.

YOUR glass of wine will go too if you do not defend it.

HELP yourself. The citizen, not the trade, can win this fight.

Watch your elections, and rouse up your fellow-electors. Few candidates risk standing openly as Prohibitionists; but, cloaked as Local Optionists, as Nationalists, as State-Purchasers or merely as "Temperance Reformers," they are already busy sapping your liberties.

Keep teetotal tyrants out of Parliament and out of your Borough and County Councils. If they are already in, work to turn them out at the next elections. Faddists are not the men to be entrusted with the direction of public affairs and with the spending of taxpayers' and ratepayers' money.

England, say the American intruders, is to be made dry by the women's vote. Find out what they are telling your womenfolk, and explain to them the other side.

Prohibition means more taxes, more drug-taking, more discontent.

Results of Prohibition in U.S.A. 1923.

THE late President Harding, in his Annual Message to Congress on December 8th, 1922, summed up the existing conditions in these words: "In plain speaking, there are conditions relating to its enforcement which savour of nation-wide scandal. It is the most demoralising factor in our public life. Most of the people assume that the adoption of the Eighteenth Amendment meant the elimination of the question from our politics. On the contrary, it has been so intensified as an issue that many voters are disposed to make all political decisions with reference to this single question."

Dr. Angell, President of Yale University, declared in his address to the graduating students last year that "the violation of law has never been so general nor so widely condoned as at present."

Justice Clarke, of the United States Supreme Court, addressing the students of the New York University Law School, said: "The Eighteenth Amendment required millions of men and women to abruptly give up habits and customs of life which they thought not immoral or wrong, but which, on the contrary, they believed to be necessary to their reasonable comfort and happiness, and thereby, as we all now see, respect not only for that law, but for all law, has been put to an unprecedented and demoralising strain in our country, the end of which it is difficult to see."

Dr. Nicholas Murray Butler, President of Columbia University, in an address delivered before the Ohio State Bar Association last January, made the assertion: "That disregard of law, disobedience

to law, and contempt for law have greatly increased and are still increasing in this country is not to be doubted. . . . It is rather a sorry outcome of our century and a half of existence as an independent nation, proclaiming to the world the discovery of the best possible method of providing for liberty under law, that we should now be pointed to as the law-breaking nation *par excellence*."

The Best Cocktail

CHRISTOPHER'S
PALE
DRY
SHERRY

The Best Cocktail

1. Absinthe Cocktail.

$\frac{2}{3}$ Absinthe, $\frac{1}{6}$ Gin, $\frac{1}{6}$ Syrup of Anisette or Syrup of Gomme, add one dash Orange, one dash Angostura.

Shake until frozen, and strain into cocktail glass.

2. Absinthe Frappe.

$\frac{2}{3}$ Absinthe, $\frac{1}{6}$ Syrup of Anisette, double quantity of water.

Shake up long enough until the outside of the shaker is thoroughly covered with ice. Strain into small tumbler.

3. Adonis Cocktail.

1 dash Orange Bitters, $\frac{1}{3}$ Sherry, $\frac{2}{3}$ Italian Vermouth.

4. American Beauty.

This is a long drink, use tumbler. 1 teaspoonful of Creme de Menthe. Fill with ice. Then in another glass mix the following: $\frac{1}{6}$ Orange juice $\frac{1}{6}$ Grenadine, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Cognac. Pour in first glass. Dash the top with Port Wine, dress with fruits and a sprig of fresh mint, and serve with a straw.

5. Apple Jack Cocktail.

$\frac{2}{3}$ Apple Jack, $\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Lemon Juice.

6. Alaska Cocktail.

Yellow Chartreuse, $\frac{2}{3}$ Gin (Gordon).

7. Astoria Cocktail.

1 dash Orange Bitters, $\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth. Serve with stuffed Olive.

8. Angel's Kiss.

Pour into liqueur glass $\frac{2}{3}$ Crème de Cacao, $\frac{1}{3}$ Fresh Cream.

9. Alexander Cocktail.

$\frac{1}{3}$ Crème de Cacao, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Fresh Cream.
Shake well and strain into cocktail glass.

10. Alfonso Cocktail.

Put one lump of sugar in a medium-sized wine-glass, 2 dashes of Secrestat Bitter poured on to the sugar, one lump of ice, one quarter of the glass Dubonnet, and fill remainder with Champagne, and squeeze lemon peel on top, and stir slightly.

The above cocktail was very popular at Deauville in 1922, during his Majesty the King of Spain's stay at that popular Normandy resort.

11. Bronx Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth, the juice of a quarter of an Orange.

12. Bloodhound Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth, 2 or 3 Strawberries. Shake well, and strain.

(This cocktail was introduced to London by the Duke of Manchester a few years ago.)

13. Broken Spur Cocktail.

1 yolk of a Fresh Egg, $\frac{1}{8}$ Gin, $\frac{1}{8}$ Italian Vermouth, $\frac{2}{3}$ White Port, 1 teaspoonful Anisette Marie Brisard.

(This cocktail was brought out by the cavalry which got disbanded during the war.)

14. Brooklyn Cocktail.

1 dash Amer. Picon, 1 dash of Maraschino, $\frac{2}{3}$ Rye Whisky, $\frac{1}{3}$ French Vermouth.

15. Brazil Cocktail.

3 dashes Angostura, 3 dashes Absinthe, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Sherry.

Stir up well, strain into cocktail glass, adding a cherry, and squeeze a piece of lemon peel on top.

16. Blackthorn Cocktail.

3 dashes Angostura, 3 dashes Absinthe, $\frac{1}{2}$ Irish Whisky, $\frac{1}{2}$ French Vermouth.

Shake well, and strain into cocktail glass.

17. Bossom Caresser.

1 yolk of Egg, 1 teaspoonful of Grenadine, $\frac{1}{8}$ Curaçao, $\frac{1}{8}$ Brandy, $\frac{1}{3}$ Madère.

Shake well. Strain.

18. Bronx Terrace Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth, Juice of half a Lime.

19. Brut Cocktail.

1 dash Angostura Bitters, $\frac{1}{3}$ Amer. Picon,
 $\frac{2}{3}$ French Vermouth.

20. Byrrh Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Rye Whisky, $\frac{1}{3}$ Byrrh.

Byrrh is something similar to Dubonnet but much more dry to the taste.

21. Bunny's Hug.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Absinthe.

22. Bacardi Cocktail

1 teaspoonful Grenadine, $\frac{1}{3}$ Gin, $\frac{2}{3}$ Bacardi Rum,
Juice of half a Lime.

(Bacardi Rum comes from Cuba.)

23. Brandy Cocktail.

2 dashes Angostura, 2 teaspoonful of Gomme
Syrup, 1 glass Brandy.

24. Bijou Cocktail.

Use a large bar glass.

1 dash Orange Bitters, $\frac{1}{3}$ Green Chartreuse, $\frac{1}{3}$
Italian Vermouth, $\frac{1}{3}$ Plymouth Gin.

Mix well with a spoon, strain into a cocktail
glass, add a cherry or olive, squeeze a piece of
lemon peel on top, and serve.

(Recipe from Harry Johnson of New Orleans.)

25. Bamboo Cocktail.

1 dash Orange Bitters, $\frac{1}{2}$ wineglass Dry Sherry,
 $\frac{1}{2}$ wineglass French Vermouth.

(*Charlie Mahoney, Bar-tender, Hoffman House, New York.*)

26. Brandy Daisy.

$\frac{2}{3}$ Brandy, $\frac{1}{6}$ Syrup of Grenadine, Juice of half
a Lemon.

Shake well, strain, pour into double-sized cock-
tail glass, add cherry and other fruit in season and
a squirt of soda water.

27. Brandy Flip.

1 yolk of a Fresh Egg, 1 teaspoonful Sugar or
Syrup Gomme, $\frac{2}{3}$ Brandy.

Shake well, strain into small wineglass, and grate
a little nutmeg on top.

28. Brandy Smash.

Dissolve 1 teaspoonful of Sugar and water in a
shaker, add a few sprigs of Fresh Mint, Extract
Flavour of Mint. Draw out sprigs of Mint, add
one glass of Brandy, shake well, and pour into
wineglass half full fine ice. Decorate with fruits
in season.

29. Brandy Sour.

1 teaspoonful Sugar or Gomme Syrup, Juice of
half a Lemon, 1 glass Brandy.

Shake well, strain into wineglass, squirt a little
siphon on top, decorate with fruit.

30. Brandy Crustas.

Take a small wineglass, moisten the rim with lemon, dip rim of glass into castor sugar, which action gives the glass a frosted appearance. Cut the rind of a half a lemon the same as you would peel an apple, then fit into your prepared glass. Then pour into your shaker 1 teaspoonful Sugar or Gomme Syrup, 3 dashes of Maraschino, 3 dashes of Angostura Bitters, Juice of a $\frac{1}{4}$ Lemon, 1 glass Brandy. Shake well, pour into your glass, and add fruit.

31. Brandy Fix.

Pour into a small tumbler 1 teaspoonful of Sugar, 1 teaspoonful of Water to dissolve the sugar, Juice of a half Lemon, $\frac{1}{2}$ liqueur of Cherry Brandy, 1 liqueur of Brandy.

Fill the glass with fine ice and stir slowly, then add a slice of Lemon, and serve with a straw.

32. Brandy Julip.

Same as Mint Julip.

33. Bull-Dog.

Put 2 or 3 lumps of Ice in a large tumbler, add the Juice of 1 Orange, 1 glass of Gin. Fill balance with Ginger Ale. Stir, and serve with a straw.

34. Brandy Highball is Brandy and Soda, 1 piece of Lemon Peel squeezed in glass, with a chunk of Ice.

35. Bromo Seltzer.

In a large tumbler. Put one tablespoonful of Bromo Seltzer (which can be procured at all chemists) fill with Soda, then pour into another tumbler. Repeat this twice until powder is dissolved, and drink while fizzing. (A good pick-me-up for that next morning feeling).

36. Cameron's Kick Cocktail.

$\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Irish Whisky, $\frac{1}{8}$ Lemon Juice, $\frac{1}{8}$ Orgeat Syrup.

(Orgeat Syrup is manufactured from almonds.)

37. Canadian Cocktail.

2 dashes Angostura, 2 teaspoonfuls of Gomme Syrup, 1 glass of Canadian Club Whisky.

38. Casino Cocktail.

In a wineglass put 1 lump of Sugar, soak it with Absinthe, add 1 lump of Ice, fill the glass with Champagne, add a dash of Brandy on top, and squeeze a piece of lemon peel on top.

39. Café de Paris Cocktail.

1 white of a Fresh Egg, $\frac{2}{3}$ Gin, $\frac{1}{8}$ Syrup of Anisette, 1 teaspoonful of Fresh Cream.

(*Recipe from the Café de Paris, Broadway, New York.*)

40. Carrol Cocktail.

$\frac{1}{3}$ Italian Vermouth, $\frac{2}{3}$ Brandy.

Serve with pickled walnut in cocktail glass.

(This cocktail was well known at the Plaza Hotel, New York, before Prohibition.)

41. Champagne Cocktail.

In a wineglass put 1 lump of Sugar saturated with Angostura Bitters, add 1 lump of Ice, fill the glass with Champagne, squeeze a piece of lemon peel on top, stir, and serve.

42. Chocolate Cocktail.

1 yolk of a Fresh Egg, $\frac{1}{6}$ Yellow Chartreuse,
 $\frac{1}{8}$ Port Wine, 1 teaspoonful of Ground Chocolate.
Shake well.

43. Chorus Lady Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth,
add the Juice of a $\frac{1}{4}$ Orange.

Serve in old-fashioned whisky glass with slice
of orange.

(Recipe by Al Oates, Savannah.)

44. Cinzano Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters,
1 glass of Cinzano Vermouth.

Shake well and strain into cocktail glass, and
squeeze orange peel on top.

45. Cinzano Champagne Cocktail.

In a wineglass put 1 lump of Sugar, 2 dashes of
Angostura, 1 dash of Curaçao, 1 teaspoonful Brandy,
1 lump of Ice.

Fill balance with that well-known Cinzano
Champagne, stir slightly, and squeeze Lemon Peel
on top.

Note.—This cocktail is very popular in all
American bars, as Cinzano Champagne is very
reasonable in price.

46. Clover Club Cocktail.

1 white of Fresh Egg, Juice of small Lime (or
 $\frac{1}{4}$ Lemon), 1 teaspoonful Raspberry Syrup, $\frac{1}{3}$ Gin,
 $\frac{1}{6}$ Italian Vermouth.

Note.—In London for some time it has been the
custom to serve Grenadine instead of Raspberry.

47. Clover Leaf Cocktail.

1 white of Egg, Juice of a small Lime (or $\frac{1}{4}$ Lemon), 1 teaspoonful of Grenadine, 1 sprig of Fresh Mint, $\frac{1}{2}$ Gin, $\frac{1}{2}$ Italian Vermouth.

Shake well, strain, and leave mint-leaf on top.

48. Champagne Pick-me-Up.

1 liqueur of Brandy, 1 liqueur of French Vermouth, 1 teaspoonful of Gomme Syrup.

Shake well, strain in a wineglass, and add Champagne.

(Recipe by Johnny Leopold, Grand Circle, Aix-les-Bains.)

49. Cooperstown Cocktail.

$\frac{1}{2}$ French Vermouth, $\frac{2}{3}$ Gin, 2 sprigs of Fresh Mint.

50. Coffee Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar or Gomme Syrup, $\frac{1}{2}$ Port Wine, $\frac{1}{2}$ Brandy, 1 dash Curaçao.

Shake well, strain into a small wineglass, and grate a little nutmeg on top.

Note.—The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, hence probably its name.

51. Commodore Cocktail.

1 teaspoonful Gomme Syrup, 2 dashes Orange Bitters, Juice of half a Lime, glass of Rye Whisky.

(Recipe by Phil Gross, Cincinnati, O.)

52. Coronation Cocktail.

Use mixing glass.

Fill half full with cracked Ice, 2 dashes Maraschino, 3 dashes Orange Bitters, $\frac{2}{3}$ French Vermouth, $\frac{1}{3}$ Sherry.

(*Recipe by Joseph Rose, of Murray Bros. Café, Newark, N.J., in 1903.*)

53. Colonial Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ Juice of Grape Fruit, 1 dash of Maraschino.

54. Country Club Cooler.

Serve in tumbler. 1 glass French Vermouth, 1 teaspoonful Grenadine, 2 lumps of Ice, fill with Soda Water.

55. Cuban Cocktail.

$\frac{2}{3}$ Brandy, $\frac{1}{3}$ Apricot Brandy, Juice of half a Lime.

56. Club Cocktail.

$\frac{1}{3}$ Vermouth Italian, $\frac{1}{3}$ Gin, 2 dashes Orange Bitters, 1 teaspoonful Gomme Syrup, $\frac{1}{6}$ Yellow Chartreuse.

(*C. Mahoney's Recipe.*)

57. C. F. H. Cocktail.

$\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Swedish Punch, $\frac{1}{6}$ Calvados, $\frac{1}{3}$ Lemon Juice, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass with a cherry.

58. Chinese Cocktail.

1 dash Angostura, 3 dashes Maraschino, 3 dashes Curaçao, $\frac{1}{8}$ Syrup Grenadine, $\frac{1}{8}$ Jamaica Rum.

Shake well and strain.

(*Recipe by F. P. Newman, Paris.*)

59. Cream Fizz.

1 glass of Gin, Juice of 1 Lemon, 1 teaspoonful Sugar or Gomme; add last 1 teaspoonful of Fresh Cream.

Shake well, strain into wineglass, and squirt of soda on top.

60. Claret Lemonade.

Use large tumbler.

Half fill with fine Ice, Juice of 1 Lemon, 2 teaspoonfuls Gomme Syrup, 1 glass of Claret, and fill with syphon.

Stir slowly, and serve with a straw.

61. Champagne Cup.

Put 2 or 3 lumps of Ice in a large jug and add 1 liqueur of Brandy, 1 liqueur of Maraschino, 1 liqueur of Curaçao, 1 bottle of Champagne, 1 bottle of Soda Water.

Stir well, and decorate with fruits in season and two sprigs of fresh mint and a slice of cucumber peel.

62. Cider Cup.

1 liqueur of Calvados, 1 liqueur of Brandy, 1 liqueur of Curaçao, 1 bottle of Cider, 1 bottle of Perner or Soda Water.

Prepare the same way as Champagne Cup.

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63. Dacqueri Cocktail.

$\frac{2}{3}$ Bacardi, Juice of a Fresh Lime, $\frac{1}{8}$ Grenadine.
Shake well, and strain into cocktail glass.

(This was a very popular cocktail in America before Prohibition came in. Bacardi is made in Cuba.)

64. Diabola Cocktail.

$\frac{2}{3}$ Dubonnet, $\frac{1}{3}$ Gin, 2 dashes of Orgeat Syrup.
(By F. Newman, Paris.)

65. Dunlop Cocktail.

$\frac{1}{3}$ Sherry, $\frac{2}{3}$ Rum, 1 dash Angostura Bitters.

66. Dempsey Cocktail.

$\frac{2}{3}$ Calvados, $\frac{1}{3}$ Gin, 2 dashes Grenadine, 1 dash Anis del Osa.

(Recipe by Fred. Martin, Casino, Deauville, 1922.)

67. Derby Cocktail.

2 dashes Peach and Bitters, one sprig of Fresh Mint, 1 glass Gordon Gin.

Stir and strain into cocktail glass. Serve with olive.

(Recipe E. G. De Gastreaux, of Canal and Vine Streets, Cincinnati, 1903.)

68. Dream Cocktail.

$\frac{1}{3}$ Curaçao, $\frac{2}{3}$ Brandy, 1 dash Absinthe.

69. Du Barry Cocktail.

1 dash Boonkam Bitters, 2 dashes Absinthe, 2 dashes Gomme Syrup, $\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth.

Shake well. Strain into cocktail glass with quarter slice of orange.

70. Dubonnet Cocktail.

$\frac{2}{3}$ Dubonnet, $\frac{1}{3}$ Gin.

71. Douglas Cocktail.

$\frac{2}{3}$ Gordon Gin, $\frac{1}{3}$ French Vermouth.

Shake well, strain, squeeze of orange peel on top.

72. Doctor Cocktail.

$\frac{1}{3}$ Cederlund Swedish Punch, $\frac{1}{3}$ Orange Juice, $\frac{1}{3}$ Lemon Juice.

Shake well and strain into cocktail glass.

73. Diki-Diki Cocktail.

$\frac{2}{3}$ Calvados, $\frac{1}{6}$ Caloric Punch (Swedish Punch), $\frac{1}{6}$ Grape Fruit Juice.

(This is a very popular cocktail in London by "Robert," the well known bar-tender.)

74. Dubonnet Fizz.

Juice of half an Orange, Juice of half a Lemon, 1 teaspoonful of Cherry Brandy, 1 glass Dubonnet.

Shake well, strain into wineglass, and squirt of syphon.

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By Appointment
to



H.M.
King George V.

75. East India Cocktail.

1 teaspoonful of Curaçao, 1 teaspoonful of Pineapple Syrup, 2 dashes Angostura Bitters, $\frac{2}{3}$ Brandy.

Stir up with a spoon, strain into a cocktail glass, serve with a cherry.

(Recipe by Harry Johnson, of New Orleans.)

76. Elk's Own Cocktail.

White of a Fresh Egg, $\frac{1}{3}$ Rye Whisky, $\frac{1}{3}$ Port Wine Juice of half Lemon. 1 teaspoonful Sugar.

Shake well, strain into wineglass, and a slice of pineapple.

77. Eagle's Dream Cocktail.

1 teaspoonful Sugar or Gomme Syrup, 1 white of Egg, $\frac{2}{3}$ Gin, $\frac{1}{3}$ Crème Yvette, Juice of $\frac{1}{4}$ Lemon.

Shake well, and strain into cocktail glass, with cherry.

78. Eye-opener Cocktail.

1 yolk of Fresh Egg, 1 teaspoonful of Sugar, 2 dashes of Absinthe, 2 dashes of Curaçao, 2 dashes of Crème de Noyau, $\frac{1}{3}$ Rum.

(Recipe by F. Newman, Paris, 1907.)

79. E. Nos Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gordon Gin, 3 dashes of Absinthe.

Shake well and strain.

80. Egg Flip.

1 yolk of Egg, 2 dashes Curaçao, $\frac{2}{3}$ Brandy, 1 teaspoonful Gomme Syrup.

Shake well and strain into medium-sized wine-glass and grate nutmeg on top.

81. Egg Lemonade.

Fill your shaker half full with chopped Ice and add 1 Fresh Egg, 2 teaspoonfuls of Sugar, Juice of 1 Lemon.

Shake well and strain into large tumbler. Fill with Soda Water.

82. Egg Nogg

Fill the shaker half full with chopped Ice and add 1 Fresh Egg, $\frac{1}{2}$ teaspoonful of Sugar, 1 glass of Brandy, 1 glass of Rum, the remainder Fresh Milk.

Shake well, and strain into medium-sized tumbler. Grate a little nutmeg on top and serve.

83. Egg Nogg (Hot)

Use large bar glass.

1 teaspoonful Sugar, 1 Fresh Egg.

Beat well up with spoon by turning briskly, add boiling Milk while stirring, then add 1 glass Brandy, 1 glass Rum.

Stir until properly blended, then grate nutmeg on top and serve.

84. Eton Blazer.

In a large tumbler put 3 or 4 lumps of ice, the juice of one Lemon, 1 glass of Gilbey's Gin, $\frac{1}{2}$ glass Grosielle Syrup, $\frac{1}{2}$ glass of Kirsch. Fill balance with Soda, stir well and serve with straws.

85. Empire Punch.

In a large tumbler put 3 or 4 lumps of ice, then add 1 teaspoonful Maraschino, 1 teaspoonful Curaçoa (Bols), 1 teaspoonful Benedictine, 1 teaspoonful Brandy, 1 wine glass of Claret. Fill balance with Champagne, stir well and decorate with fruits in season.

(Recipe from Charlie Forrester, Casino—Dieppe, and Carlton—Cannes.)

86. Fairbank Cocktail.

2 dashes of Crème de Noyau, 2 dashes of Orange Bitters, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gin.

87. Fascinator Cocktail.

$\frac{1}{3}$ Hollands Gin, $\frac{1}{3}$ Brandy, $\frac{1}{6}$ White Mint, $\frac{1}{6}$ Maraschino.

88. Fourth Degree Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth, 4 dashes of Absinthe.

89. Futurity Cocktail.

2 dashes of Angostura Bitters, $\frac{1}{3}$ Italian Vermouth, $\frac{2}{3}$ Sloe Gin.

90. Fox River Cocktail.

In a wineglass put 1 lump of Sugar saturated with Peach Bitters, add 1 lump of Ice, one glass of Bourbon Whisky, and 1 teaspoonful of Crème de Cacao.

Squeeze a piece of lemon peel on top, stir slightly, and serve.

91. Fernet Branca Cocktail.

1 teaspoonful Curaçao, $\frac{1}{3}$ Fernet Branca, $\frac{2}{3}$ Cinzano Vermouth.

92. Flu Cocktail.

1 dash of Jamaica Ginger, 1 teaspoonful of Lemon Juice, 1 teaspoonful Rock Candy Syrup, 1 teaspoonful Ginger Brandy, 1 glass of Rye Whisky.

Stir together and serve in same glass.

93. Fish House Punch.

Half fill a large tumbler with fine Ice, add 1 glass of Whisky, the Juice of 1 Lemon. Fill with syphon.

Stir, decorate with fruits in season, and float a little Rum on top, and serve with straw.

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94. Gilroy Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Noilly Pratt, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{6}$ Kirsch.
Shake well. Strain into cocktail glass.

95. Gin Cocktail.

1 teaspoonful of Gomme Syrup, 2 dashes of Orange Bitters, 2 dashes of Angostura Bitters, remainder Gin.

Shake well and serve with cherry.

96. Greenbriar Cocktail.

1 dash Peach Bitters, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Sherry, one sprig of Fresh Mint.

Shake well, and strain.

97. Gazette Cocktail.

1 teaspoonful Gomme Syrup, 1 teaspoonful Lemon Juice, 2 dashes of Orange Bitters, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Italian Vermouth.

Serve in wineglass with one whole slice of lemon.

(*Recipe by Wm. Reno, at the Freerstone Café, Toledo, Ohio.*)

98. Gloom Raiser.

2 dashes of Absinthe, 2 dashes of Grenadine, $\frac{2}{3}$ Gordon Gin, $\frac{1}{3}$ French Vermouth, Lemon Peel.

(*Recipe by "Robert," of the Embassy.*)

99. Gimlet.

$\frac{1}{2}$ Coates' Plymouth Gin, $\frac{1}{2}$ Rose's Lime Juice Cordial.

Stir, and serve in same glass. Can be iced if desired.

A very popular beverage in the Navy.

100. Grenadier Cocktail.

1 dash of Jamaica Ginger, $\frac{1}{2}$ Ginger Brandy, $\frac{1}{2}$ Brandy, 1 teaspoonful of Gomme Syrup.

101. Gin Fizz.

1 teaspoonful of Sugar or Syrup of Gomme, the Juice of 1 lemon, 1 glass of Gin.

Shake well, strain into medium-sized tumbler, and fill up with Soda Water.

102. Golden Fizz.

Similar to Gin Fizz, Yolk of a Fresh Egg added.

103. Gin Smash.

Prepared the same way as a Brandy Smash.

104. Gin Daisy.

Same as Brandy Daisy.

105. Gin Flip.

Same as Brandy Flip.

106. Gin Fix.

Same as Brandy Fix.

107. Gin Julip.

Prepared the same way as Mint Julip.

108. Gin Sling.

Juice of 1 Lemon, 1 glass of Gin, 1 teaspoonful of Grenadine, 1 wineglass of plain water.

Shake well and strain into medium-sized tumbler.

109. Gin Highball is a Gin and Soda, with Lemon Peel squeezed in glass, and a lump of Ice.

110. Golden Slipper

$\frac{1}{2}$ glass of Yellow Chartreuse into small wine-glass, then drop one yolk of a Fresh Egg and $\frac{1}{2}$ glass Eau de Vie de Dantzig.

(Recipe by Harry Johnson, New Orleans.)

111. Gin Rickey.

Put 1 lump of ice in a tumbler, cut a fresh lime in half and squeeze the juice in the glass, and add 1 glass of Gin, and fill balance with Seltzer or Soda Water.

112. Gangadine Cocktail.

1 teaspoonful of Framboise Syrup, $\frac{1}{3}$ Oxygenée Cusenier, $\frac{1}{3}$ Gin, $\frac{1}{3}$ White Mint.

Shake well, and strain into cocktail glass.

(Note.—Oxygenée is a white Absinthe which is now manufactured in Belgium since its prohibition in France.)

113. Green Room Cocktail.

$\frac{2}{3}$ French Vermouth, $\frac{1}{3}$ Brandy, 2 dashes of Curaçoa.

Shake well and strain into cocktail glass.

114. Guards' Cocktail.

2 dashes Curaçoa, $\frac{2}{3}$ Italian Vermouth, $\frac{1}{3}$ Gilbey's Gin.

Shake well, and strain into cocktail glass.

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115. Hoola-Hoola Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Curaçao, $\frac{1}{3}$ Orange Juice.

116. Homestead Cocktail.

$\frac{1}{3}$ Italian Vermouth, $\frac{2}{3}$ Gin, 1 slice of Orange.
Shake well and strain into cocktail glass.

117. Hoffman House Cocktail.

$\frac{2}{3}$ Nicholson Gin, $\frac{1}{3}$ French Vermouth, 1 dash of Orange Bitters.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

118. Horse's Neck.

Peel a whole rind of lemon as you would an apple, then put in large tumbler, add a few lumps of Ice, 1 teaspoonful of Sugar, 1 glass of Gin, then fill up with Ginger Ale.

119. Hakam-Hiccup Cocktail.

1 dash Orange Bitters, 2 dashes Curaçao, $\frac{1}{3}$ Gin, $\frac{2}{3}$ Italian Vermouth.

(Recipe from the Hakam-Hiccup Bar, Eastbourne.)

120. Hasty Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gordon Gin.

Shake well and strain into cocktail glass.

121. Harvard Cocktail.

1 dash of Gomme Syrup, 2 dashes Angostura, $\frac{1}{2}$ Brandy, $\frac{1}{2}$ Martini Rossi Vermouth.

Shake well, and strain.

122. Hot Egg Nogg.

Use medium-sized tumbler.

1 Fresh Egg, 1 teaspoonful Sugar. Beat well up, then add boiling Milk, then stir well together and add 1 glass of Brandy and 1 glass of Rum.

Stir again, then grate nutmeg on top. Then serve.

(Note.—It is really necessary to put a bar spoon in glass while pouring in the hot milk to prevent the glass from cracking.)

123. Hot Grog.

1 teaspoonful of Sugar, Juice of $\frac{1}{2}$ a Lemon.

Dissolve with a little hot water, then add 1 glass of Brandy, 1 glass of Rum, 2 cloves, 1 small piece of Cinnamon. Fill up balance with hot water, put a slice of lemon into it, stir up well, grate nutmeg on top, and serve.

124. Harry's Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, 1 dash of Absinthe, 2 sprigs of Fresh Mint.

Shake well and strain into cocktail glass, serve with a stuffed olive.

125. Harry's Pick-me-up.

1 teaspoonful of Grenadine Syrup, 1 glass of Brandy, the juice of $\frac{1}{2}$ a lemon.

Shake well and strain into medium sized wine glass, and fill balance with Champagne.

126. Inca Cocktail.

2 dashes of Orgeat Syrup, 2 dashes of Orange Bitters, $\frac{1}{3}$ Plymouth Gin, $\frac{1}{3}$ Dry Sherry, $\frac{1}{3}$ French Vermouth.

Strain into cocktail glass and add a small chunk of pineapple.

(Invented by H. C. Harrison when in charge at the Embassy Bar, London.)

127. Irish Cocktail.

2 dashes of Absinthe, 2 dashes of Curaçao, 1 dash of Maraschino, 1 dash of Angostura, $\frac{2}{3}$ Bushmill's Irish Whisky.

Shake well, strain into cocktail glass, add 1 medium-sized olive and squeeze lemon peel on top, and serve.

128. Ink Street Cocktail.

$\frac{1}{3}$ Rye Whisky, $\frac{1}{3}$ Orange Juice, $\frac{1}{3}$ Lemon Juice.

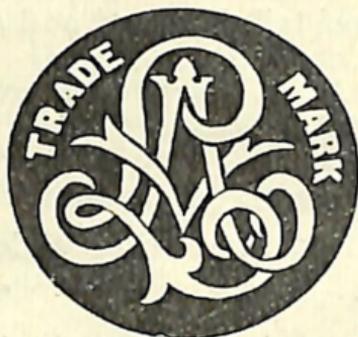
Shake well, then strain into cocktail glass.

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129. Jack Rose Cocktail.

$\frac{1}{3}$ Apple Jack or Calvados, $\frac{1}{6}$ Gin, $\frac{1}{12}$ French Vermouth, $\frac{1}{12}$ Italian Vermouth, $\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Lime or Lemon Juice, Grenadine enough to colour.

130. Japanese Cocktail.

1 teaspoonful Orgeat Syrup, 2 dashes Angostura Bitters, 1 glass Brandy.

Shake well, strain into cocktail glass, with a cherry.

131. Jockey Club Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Crème de Noyau, 1 teaspoonful Lemon Juice, $\frac{2}{3}$ Gin.

Shake well, strain into cocktail glass, and squeeze lemon peel on top.

132. J. O. S. Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth, 1 dash of Orange Bitters, 1 dash of Lemon Juice, 1 dash of Brandy.

Shake well and strain into cocktail glass and squeeze lemon peel on top.

133. Jupiter Cocktail.

1 teaspoonful Parfait Amour, 1 teaspoonful of Orange juice, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gin.

134. Journalist Cocktail.

1 dash Angostura, 2 dashes Curaçao, 2 dashes Lemon Juice, $\frac{1}{6}$ French Vermouth, $\frac{1}{6}$ Italian Vermouth, $\frac{1}{3}$ Gin.

135. Jersey Cocktail.

Put 3 or 4 lumps of Ice in a large tumbler, 3 or 4 dashes of Angostura Bitters. Fill balance with Cider. Slightly stir.

(Recipe from the Hoffman House, New York.)

136. John Collins.

Put 3 or 4 lumps of Ice in a large tumbler, Juice of 1 Lemon, 2 teaspoonfuls of Sugar, 1 glass of Hollands Gin. Fill balance with Soda Water. Stir well.

(It has been the practice of using London Gin in this drink for some time.)

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137. Knock-out Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Absinthe, 1 teaspoonful of White Mint.

138. Knickerbocker Cocktail.

1 teaspoonful of Raspberry Syrup, 1 teaspoonful of Lemon Juice, 1 teaspoonful of Orange Juice, 1 chunk of Pineapple, $\frac{2}{3}$ Rum, 2 dashes of Curaçao.

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139. Leave-it-to-me Cocktail.

1 teaspoonful Raspberry Syrup, 1 teaspoonful
Lemon Juice, 1 dash Maraschino, $\frac{2}{3}$ Gin.

140. Leroi Cocktail.

1 yolk of Fresh Egg, $\frac{1}{6}$ Curaçao, $\frac{1}{6}$ Brandy, $\frac{1}{6}$ Sloe
Gin, 1 teaspoonful of Raspberry Syrup, 1 teaspoon-
ful of Cream, $\frac{1}{2}$ teaspoonful of Lemon Juice.

141. Lone Tree Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth.
Squeeze orange peel in shaker.

142. Lasky Cocktail.

$\frac{1}{3}$ Caloric Punch, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Welsh's Grape Juice.
Shake well and strain into cocktail glass.

143. Lawhill Cocktail.

1 dash of Angostura, 1 dash of Absinthe, 1 dash of
Marachino, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Watson's No. 10
Whisky.

Shake well, and strain into cocktail glass.

144. Locomotive.

1 teaspoonful of Honey, 1 teaspoonful of Curaçoa,
1 yolk of a fresh Egg, 1 glass of Port Wine.

Shake well and strain into medium sized wine
glass.

145. Lemon Squash.

In a large tumbler put the juice of one Lemon, 2
teaspoonfuls of Castor Sugar, half fill the glass with
cracked Ice, fill balance Soda, and stir well.

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146. Martini Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth, (Orange or Angostura added if required).

Shake well and strain into cocktail glass.

147. Martini (Sweet).

$\frac{2}{3}$ Italian Vermouth, $\frac{1}{3}$ Gin, 1 dash Gomme Syrup.
Shake well, and strain into cocktail glass, with a cherry.

148. Martini (Medium).

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth.

149. Manhattan Cocktail.

1 dash of Angostura Bitters, $\frac{2}{3}$ Rye Whisky, $\frac{1}{3}$ Italian Vermouth.

Shake well, strain into cocktail glass, with cherry.
(Named after the island on which stands New York city.)

150. Maiden's Blush Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ Oxygenée Cusenier or Absinthe, 1 teaspoonful of Grenadine.

151. Mississippi Mule Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{6}$ Cassis, $\frac{1}{6}$ Lemon Juice.

152. Mint Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Gomme Syrup, 1 dash Absinthe, $\frac{2}{3}$ Bourbon Whisky.

Add a few sprigs of Fresh Mint.

Shake well and strain into cocktail glass.

153. Millionaire Cocktail.

1 white of a Fresh Egg, 2 dashes of Curaçao (Orange), 1 teaspoonful of Grenadine, $\frac{2}{3}$ Rye Whisky. Shake well. Strain into cocktail glass.
(*Recipe from Ritz Hotel, London.*)

154. Mountain Cocktail.

1 white of a Fresh Egg, $\frac{1}{6}$ Lemon Syrup, $\frac{1}{6}$ French Vermouth, $\frac{1}{3}$ Rye Whisky, 3 dashes Orange Bitters. Shake well and strain into cocktail glass with cherry.
(*Recipe from Hoffman House, New York.*)

155. Modern Cocktail.

1 dash Orange Bitters, 1 dash Absinthe, 4 dashes Gomme Syrup, $\frac{1}{3}$ Scotch Whisky, $\frac{1}{2}$ Sloe Gin. Shake well, and strain into cocktail glass, with cherry.

156. Montana Cocktail.

2 dashes of Anisette, 3 dashes Orange Bitters, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Sloe Gin. Shake well, and strain into cocktail glass, and squeeze lemon peel on top.

157. Monkey's Gland Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine, $\frac{1}{2}$ Orange Juice, $\frac{1}{2}$ Gordon Gin. Shake well, and strain into cocktail glass.
(Invented by the Author, and deriving its name from Voronoff's experiments in rejuvenation.)

158. Mayfair Cocktail.

$\frac{1}{2}$ Gin, $\frac{1}{2}$ Orange Juice, 3 or 4 dashes Apricot Syrup, flavoured with a little Clove Syrup.
(*Recipe by "Robert," Embassy.*)

159. Morning Cocktail.

2 dashes Curaçao, 2 dashes Maraschino, 2 dashes Orange Bitters, 2 dashes Absinthe, $\frac{1}{2}$ wineglass Brandy, $\frac{1}{2}$ wineglass French Vermouth.

Stir up well with a spoon; strain into cocktail glass, putting in a cherry. Twist a piece of lemon peel on top and serve.

(Recipe by Harry Johnson, San Francisco.)

160. Magnolia.

1 teaspoonful of Syrup Gomme, 1 teaspoonful Curaçao, 1 yolk of Fresh Egg, 1 glass of Brandy.

Shake well, strain into medium-sized wineglass, and fill balance with Champagne.

161. Morning Glory Fizz.

1 white of Egg, 1 teaspoonful of Sugar, 1 Juice of Lemon, 1 teaspoonful of Absinthe, 1 glass of Scotch Whisky.

Shake well, and strain into medium-sized tumbler. Fill balance with Soda or siphon.

(Recipe by Harry Johnson, of New Orleans.)

162. Mamay Taylor.

Put one slice of Lemon in a large tumbler, add two pieces of Ice, 1 glass of Gin, 1 bottle of Scheweppe's Ginger Ale, and stir slightly.

163. Mint Julip.

1 teaspoonful of Sugar, $\frac{1}{2}$ wineglass of Water or Soda, 3 or 4 sprigs of Fresh Mint.

Muddle well until flavour of Mint is well extracted then take out Mint, and add 2 glasses of old Bourbon Whisky. Fill tumbler with fine shaved Ice, stir

well until glass gets frosted, then take some sprigs of Mint and insert them in the Ice with stem downwards, so that the leaves will be on the surface in the shape of a bouquet. Add slices of orange, lemon, pineapple, and cherries on top.

164. Milk Punch.

1 teaspoonful Sugar, 1 wineglass Brandy, $\frac{1}{2}$ wineglass Rum, $\frac{1}{3}$ Ice in shaker.

Fill balance with Fresh Milk, shake, strain into medium-sized tumbler, and grate nutmeg on top.

165. Milk Shake.

1 teaspoonful of Sugar, 1 Fresh Egg, $\frac{1}{3}$ Ice in shaker.

Fill balance with Fresh Milk, shake, and strain into medium-sized tumbler and grate nutmeg on top.

(This drink is also known on the Continent as "Lait de Poule.")

166. May Blossom Fizz.

1 teaspoonful of Grenadine, juice of half a Lemon, 1 glass of Cederlund's Swedish Punch.

Shake well and strain into a small tumbler, and fill balance with Soda.

167. Moka Spitberg.

In a small tumbler, fill with shaved Ice, add 1 teaspoonful Castor Sugar, 2 teaspoonfuls thick Fresh Cream, remainder Cold Coffee.

Then fix your shaker on top of your glass and shake gently. Set your glass down with shaker until a few seconds, and afterwards remove your shaker and serve your beverage (which will have a large froth on top) with straws.

(A very popular drink at the Grand Cercle, d'Aix-les-Bains, France.)

168. New Orleans Gin Fizz.

1 white of Egg, 1 teaspoonful of Sugar, 2 dashes of Fleur d'Oranger, 1 glass of Gin, Juice of 1 Lemon, $\frac{1}{3}$ the shaker of cracked Ice, lastly $\frac{1}{2}$ wineglass of Fresh Cream.

Shake about two minutes, then strain into tumbler and fill balance with syphon.

(One of the most popular drinks mixed in the Southern States of America.)

169. Night-Cap.

1 yolk of a Fresh Egg, $\frac{1}{3}$ Anisette, $\frac{1}{3}$ Curaçao (Orange), $\frac{1}{3}$ Brandy.

Shake well and strain into a small wineglass.

(*Reci-pe F. Newman, Paris.*)

170. Nineteen-Twenty Cocktail.

1 dash of Ansinthe, $\frac{1}{6}$ Pernod Kirschwasser, $\frac{1}{6}$ Crystal Gin, $\frac{2}{3}$ French Vermouth, 1 teaspoonful of Groiselle Syrup.

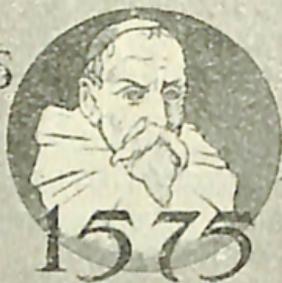
Shake well and strain into cocktail glass.

171. Nineteen-Twenty Pick-me-up.

$\frac{1}{3}$ Gin, $\frac{2}{3}$ Pernod Absinthe, 1 dash Angostura, 1 dash Orange Bitters, 1 dash Gomme Syrup.

Shake well, and strain into medium sized wine glass, and fill balance with Soda.

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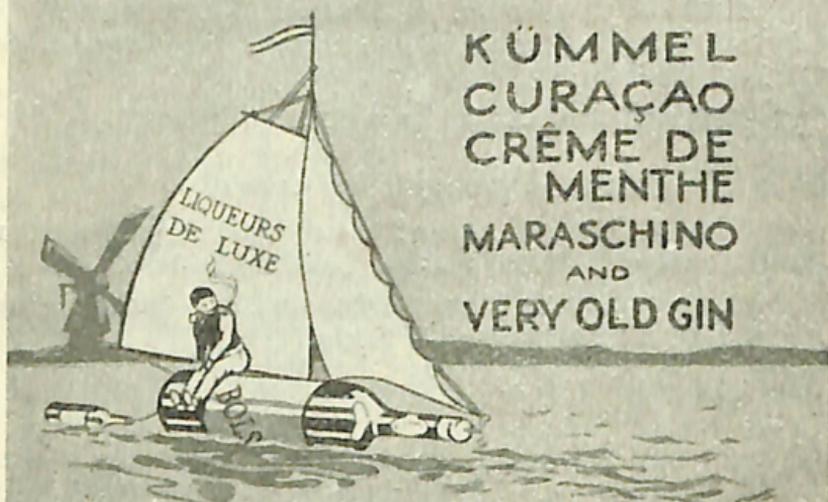


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172. Old-Fashioned Whisky Cocktail.

Take a small tumbler and put into it 4 dashes of Angostura Bitters, 1 lump of Ice, 1 glass Rye Whisky, 1 tablespoonful castor sugar.

Stir well until Sugar is dissolved, then squeeze lemon peel on top and serve in same glass as mixed.

173. Olivette Cocktail.

2 dashes Gomme Syrup, 3 dashes Orange Bitters, 3 dashes Absinthe, $\frac{2}{3}$ Plymouth Gin.

Shake well and strain into cocktail glass with olive, and squeeze lemon peel on top.

174. Orange Blossom.

Juice of 1 Orange, 1 glass of Gordon Gin.

Shake well and strain into small wineglass.

175. Opera Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{6}$ Dubonnet, $\frac{1}{6}$ Liqueur of Mandarine.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

176. Orgeat Punch.

Half fill a whisky tumbler with shaved Ice, then add 1 glass of Orgeat Syrup, 1 glass of Brandy, 1 glass of Water.

Stir well, then decorate with fruits in season and serve with straws.

177. Orgeat Lemonade.

Half fill a large tumbler with shaved Ice, 1 glass of Orgeat Syrup, Juice of 1 Lemon.

Fill balance with Soda, stir well, and serve with straws.

178. Ostende Fizz.

$\frac{1}{2}$ wineglass Cassis, $\frac{1}{2}$ wineglass Kirsch.

Shake well and strain into medium sized tumbler.
Fill balance with syphon.

179. Orangeade.

Half fill a large tumbler with shaved Ice and add the Juice of 1 Orange, 1 teaspoonful of Sugar, 1 teaspoonful of Grenadine.

Fill balance with plain water and stir well, and put one slice of orange in glass and serve with straws.

180. Orange Squash.

Similar to Orangeade. Syphon instead of plain water.

181. Pansy Blossom.

2 dashes Angostura Bitters, 1 teaspoonful of Grenadine, 1 glass of Anis-del-oso.

182. Parisian Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Cassis.

183. Paradise Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Apricot Brandy, $\frac{1}{3}$ Orange Juice.

184. Plaza Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth, 1 chunk fresh Pineapple.

Shake well and strain into cocktail glass with a small chunk pineapple.

185. Perfect Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth.

Shake well, strain into cocktail glass, squeeze orange peel on top.

186. Peto Cocktail.

Same as Bronx Cocktail, with dash of Maraschino.

187. Polo Cocktail.

$\frac{1}{3}$ Grape Fruit Juice, $\frac{1}{3}$ Orange Juice, $\frac{2}{3}$ Gin.

188. Planter's Cocktail.

$\frac{1}{3}$ Rum, $\frac{1}{3}$ Orange Juice, $\frac{1}{3}$ Lemon Juice.

189. Pink Rose Cocktail.

1 white of a Fresh Egg, 1 teaspoonful Grenadine, 1 teaspoonful Lemon Juice, 1 teaspoonful Fresh Cream, $\frac{2}{3}$ Gin.

Shake well and strain into cocktail glass.

190. Pink Lady Cocktail.

1 white of a Fresh Egg, 2 teaspoonfuls of Grenadine, $\frac{1}{8}$ Brandy, $\frac{1}{8}$ Gin.

Shake well, and strain into cocktail glass.

191. Pussyfoot Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Grenadine, juice of $\frac{1}{2}$ Lemon, Juice of $\frac{1}{2}$ Orange.

Shake well and strain into cocktail glass.

192. Ping-Pong Cocktail.

1 teaspoonful Lemon Juice, $\frac{1}{2}$ Sloe Gin, $\frac{1}{2}$ Crème Yvette.

Shake well and strain into cocktail glass. Add cherry.

(Recipe from James G. Bennet, Broken Heart Café, 16 South Broadway, St. Louis, Mo., 1903.)

193. Princeton Cocktail.

2 dashes of Orange Bitters, 1 teaspoonful of Port Wine, 1 glass of Old Tom Gin.

Shake well and strain. Squeeze lemon peel on top.

194. Prestoman Cocktail.

1 dash of Absinthe, $\frac{1}{8}$ Orange Juice, $\frac{1}{8}$ Italian Vermouth, $\frac{2}{3}$ Brandy.

195. Port Wine Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters, 2 dashes of Curaçao, 1 glass Port Wine.

Stir well in mixing glass and strain into cocktail glass.

196. Porto Flip.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar,
1 glass of Port Wine.

Shake well and strain into small wineglass, and grate nutmeg on top.

197. Pegu Club Cocktail.

1 dash of Angostura Bitters, 1 dash of Orange Bitters, 1 teaspoonful Lime Juice (Rose's), $\frac{1}{8}$ Curaçao (Orange), $\frac{2}{3}$ Gin.

198. Princess Mary Cocktail.

$\frac{1}{8}$ Gin, $\frac{1}{8}$ Crème de Cacao, $\frac{1}{8}$ Fresh Cream.

Shake well and strain into cocktail glass.

(This cocktail was introduced by myself in honour of Princess Mary's wedding to Lord Lascelles, February, 1922.)

199. Prairie Oyster Cocktail.

Put 2 spoonfuls of Worcester Sauce (Lee and Perrin's), drop the yolk of a Fresh Egg without breaking, add a little red Pepper and Salt on top and pour 2 spoonfuls of malt Vinegar on top.

200. Port Wine Cobbler.

Half fill a tumbler with shaved Ice, add 1 glass of Port Wine, $\frac{1}{2}$ glass of Curaçao, $\frac{1}{2}$ glass of Maraschino, 1 teaspoonful of Sugar.

Fill balance with syphon and stir well, then decorate the top with fruits in season.

201. Pousse Café.

Can be made in a great many varieties by pouring the heaviest liqueurs in rotation in your Pousse Café glass, and different makes of liqueurs differ a lot in weight. Following are two of the best :

202. Pousse Café No. 1.

$\frac{1}{6}$ Syrup Framboise, $\frac{1}{6}$ Crème de Violette, $\frac{1}{6}$ Curaçao (Orange), $\frac{1}{6}$ Crème de Menthe (Verte), $\frac{1}{6}$ Kümmel, $\frac{1}{6}$ Brandy.

203. Pousse Café No. 2.

$\frac{1}{6}$ Anisette Syrup, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{6}$ White Mint, $\frac{1}{6}$ Yellow Chartreuse, $\frac{1}{6}$ Green Chartreuse, $\frac{1}{6}$ Grand Marnier.

Great care should be taken so as to avoid the different liqueurs from running together.

204. Pousse L'Amour.

$\frac{1}{3}$ Maraschino into small wineglass. Drop in 1 yolk of a Fresh Egg, $\frac{1}{3}$ Crème Vanilla (Green), $\frac{1}{3}$ Brandy.

Proper attention must be paid that the yolk of the egg does not run into the liqueur.

(Recipe by Harry Johnson, New Orleans.)

205. Pall Mall Cocktail.

1 teaspoonful White Mint, 1 dash Orange Bitters, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Gin.

Shake well, and strain.

(Recipé from Guido, Café de Paris, Monte Carlo.)

206. Queen's Cocktail.

1 chunk of Pineapple, 1 slice of Orange, in the shaker. Add Ice, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Gin.

Shake well, and strain into cocktail glass.

207. Quaker's Cocktail.

$\frac{1}{3}$ Brandy, $\frac{1}{3}$ Rum, $\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Raspberry Syrup.

Shake well and strain into cocktail glass.

208. Quartier Latin Cocktail.

1 teaspoonful of Cointreau, $\frac{1}{3}$ Amer. Picon, $\frac{1}{3}$ Dubonnet.

Shake well and strain into cocktail glass.

209. Quarter-Deck Cocktail.

1 teaspoonful lime juice, $\frac{2}{3}$ Rum, $\frac{1}{3}$ Sherry.

Shake well and strain into cocktail glass.

210. Quelle Vie Cocktail.

$\frac{1}{3}$ Kummel, $\frac{2}{3}$ Brandy.

Shake well and strain into cocktail glass.

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HOW TO USE “KINA-LILLET”

1. As an Aperitif—simply cool the bottle and serve in sherry glass.
2. Mix one third Christopher's Dry Gin to two thirds of “Kina-Lillet,” serve cold.
3. As a Cocktail—2 dashes Orange Bitters, 2 dashes Creme - de - Noyeau, $\frac{1}{2}$ glass Christopher's Dry Gin, $\frac{1}{2}$ glass “Kina-Lillet” : stir well in ice, strain into cocktail glass and squeeze rind of orange on top.

211. Reform Cocktail.

1 dash Orange Bitters, $\frac{1}{3}$ French Vermouth,
 $\frac{2}{3}$ Sherry.

Shake well and strain into cocktail glass, with cherry.

212. Rose Cocktail.

$\frac{2}{3}$ French Vermouth, $\frac{1}{6}$ Kirschwasser, $\frac{1}{6}$ Syrup
Grosielle.

Shake well and strain into cocktail glass, with cherry.

(Original Recipe from Johnny, of the Chatham Bar, Paris.)

213. Rob Roy Cocktail.

1 dash of Angostura Bitters, $\frac{1}{3}$ Italian Vermouth,
 $\frac{2}{3}$ Scotch Whisky.

Shake well and strain into cocktail glass, with cherry.

214. Royal Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Cherry Brandy,
1 dash Maraschino.

Shake well and strain into cocktail glass, with cherry.

(Recipe by Otis Mackinney, from the Hotel Royal, Nice, 1908.)

215. Royal Smile.

The juice of 1 Lime, 1 teaspoonful of Grenadine,
 $\frac{2}{3}$ Apple Jack or Calvados, $\frac{1}{3}$ Gin.

Shake well and strain into small wineglass.

216. Russ House Cocktail.

2 dashes Orange Bitters, 2 dashes Rock Syrup,
3 dashes Blackberry, 1 glass of Whisky (Rye).

*(Recipe by Ed. V. Orsinger, Hotel Columbus,
Harrisburg, Pa.)*

217. Rock and Rye.

1 teaspoonful of Rock Candy Syrup or Gomme
Syrup, Juice of $\frac{1}{2}$ Lemon, 1 glass of Rye Whisky.

Stir together and serve in same glass, and squeeze
lemon peel on top.

218. Ruby Fizz.

1 teaspoonful of Sugar, 1 Fresh Egg, 1 glass of
Sloe Gin.

Shake well and strain into medium-sized tumbler
and fill balance with Ginger Ale.

*(Recipe by Wm. Yarrow, of McDonagh Bros.,
Market Street, San Francisco, Cal.)*

219. Royal Fizz.

Yolk of a Fresh Egg, 1 teaspoonful of Grenadine,
Juice of $\frac{1}{2}$ Orange, Juice of $\frac{1}{2}$ Lemon, 1 glass of
Gordon Gin.

Shake well and strain into medium-sized tumbler.
Fill balance with syphon.

220. Remsen Cooler.

Peel a Lemon as you would an apple, then place
the rind into a large tumbler. Add 2 lumps of
Ice, the glass of Scotch Whisky. Fill balance
with Soda Water.

221. Rum Flip.

As Brandy Flip.

222. Rum Sour.

As Brandy Sour.

223. Rum Daisy.

As Brandy Daisy.

224. Rum Smash.

As Brandy Smash.

225. Rum Crustas.

As Brandy Crustas.

226. Rum Julip.

Same way prepared as Mint Julip.

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227. Saratoga Cocktail.

1 teaspoonful of Pineapple Syrup, 2 dashes Orange Bitters, 2 dashes Maraschino, 1 glass of Brandy.

Shake well and strain into wineglass with 2 Strawberries, and fill balance with Champagne.

228. "75" Cocktail.

1 teaspoonful Grenadine, 2 dashes of Absinthe or Anis-del-Oso, $\frac{2}{3}$ Calvados, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass.

(This cocktail was very popular in France during the war, and named after the French light field gun.)

229. Side-Car Cocktail.

$\frac{1}{3}$ Cointreau (Triple see), $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Lemon Juice.

(Recipe by MacGarry, the popular bar-tender at Buck's Club, London.)

230. Silver Cocktail. No. 1.

1 white of Fresh Egg, 1 teaspoonful Orgeat Syrup, 2 dashes of Maraschino, 1 dash of Orange Bitters, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Gordon Gin.

(Recipe from Pat O'Brien, Knickerbocker Hotel, New York.)

231. Silver Cocktail. No. 2.

2 dashes Gomme Syrup, 2 dashes Orange Bitters, 3 dashes Maraschino, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Gin.

Stir up well with bar spoon, strain into cocktail glass, squeeze lemon peel on top.

(Recipe by Harry Johnson, New Orleans.)

232. Silver Streak Cocktail.

$\frac{1}{2}$ Bols Kümmel, $\frac{1}{2}$ Gordon's Gin.

Shake well and strain into cocktail glass.

233. Sloeberry Cocktail.

1 dash Angostura Bitters, 1 dash Orange Bitters.
1 glass Sloe Gin.

Shake well, and strain.

234. Sir Walter Cocktail.

(Commonly known as the "Swalter" Cocktail.)

1 teaspoonful of Grenadine, 1 teaspoonful of
Curaçao, 1 teaspoonful of Lemon Juice, $\frac{1}{3}$ Brandy,
 $\frac{1}{3}$ Rum.

Shake well and strain.

235. Star Cocktail.

1 teaspoonful Grape Fruit Juice, 1 dash Italian
Vermouth, 1 dash French Vermouth, $\frac{1}{3}$ Apple Jack
or Calvados, $\frac{1}{3}$ Gin.

Shake well.

(A very popular cocktail at the Plaza, New York.)

236. "S. G." Cocktail.

1 teaspoonful Grenadine, $\frac{1}{3}$ Rye Whisky, $\frac{1}{3}$ Lemon
Juice, $\frac{1}{3}$ Orange Juice.

Shake well and strain.

(This cocktail is very popular in the Officers'
Mess of the Scots Guards.)

237. Stanley Cocktail.

$\frac{1}{8}$ Grenadine, $\frac{1}{8}$ Lemon Juice, $\frac{1}{3}$ Rum, $\frac{1}{3}$ Gin.

238. Stinger.

$\frac{1}{2}$ White Crème de Menthe, $\frac{1}{2}$ Brandy.
Shake well and strain into cocktail glass.

239. Sherry Cocktail.

1 dash Peach Bitters, 1 dash Orange Bitters,
1 dash French Vermouth, 1 glass Pale Dry Sherry.
Shake well and strain.

240. Soul Kiss.

$\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Dubonnet, $\frac{1}{3}$ French Ver-
mouth, $\frac{1}{3}$ Rye Whisky, 1 slice of Orange.
Shake well and strain into cocktail glass.

241. Snowball Cocktail.

$\frac{1}{6}$ Crème de Violette, $\frac{1}{6}$ White Crème de Menthe,
 $\frac{1}{6}$ Anisette, $\frac{1}{6}$ Fresh Cream, $\frac{1}{3}$ Gin.
Shake well and strain into cocktail glass.

242. Some Moth Cocktail.

$\frac{2}{3}$ Gordon Gin, $\frac{1}{3}$ Noilly Pratt French Vermouth,
1 dash of Absinthe.
Shake well, and strain into cocktail glass. Add
two pickled silver onions.

243. So So Cocktail.

$\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Calvados, $\frac{1}{3}$ Cinzano Vermouth,
 $\frac{1}{3}$ Gin.
*(Invented by Mr. P. Soso, the popular manager
of Ciro's Club, London.)*

244. Sunshine Cocktail.

1 teaspoonful of Sugar, or Gomme Syrup, Juice
of $\frac{1}{4}$ Lemon, add $\frac{1}{3}$ Etournard's Brandy, $\frac{2}{3}$ Kinloch's
"Liquid Sunshine" Rum.
Shake well and strain.

245. Soda Cocktail.

1 teaspoonful of Sugar in a large tumbler, 4 dashes of Angostura.

Mix it well, add 1 lump Ice, 1 piece of Lemon peel squeezed in glass, and pour in a bottle of Schweppe's Lemonade, and stir.

246. Sherry Flip.

1 yolk of Egg, 1 teaspoonful of Sugar, 1 glass of Sherry.

Shake well together and strain into small wine-glass, and grate nutmeg on top.

247. Swissess.

1 white of a Fresh Egg, 1 teaspoonful of Anisette Syrup, 1 glass of Absinthe.

Shake well together, and strain into small wine-glass, and add a dash of syphon on top.

(This is a very good bracer for that feeling of the morning of the night before.)

248. Stone Fence.

Put 1 glass of Whisky in large tumbler, add 1 or 2 lumps of Ice, and fill balance with Cider.

249. South Side.

Juice of 1 Lemon, 1 teaspoonful of Sugar, 2 or 3 sprigs of Fresh Mint, 1 glass of Gin (Gordon).

Shake well and strain into medium-sized tumbler, and add Syphon.

250. Sherry Cobbler.

$\frac{1}{3}$ Ice in tumbler, add $\frac{1}{2}$ glass of Brandy, $\frac{1}{2}$ glass of Curaçao, $\frac{1}{2}$ glass of Maraschino, 1 glass of Sherry.

Add syphon. Stir well, decorated with fruits in season. Float a little Port Wine on top.

251. Scotch Highball.

In a large tumbler put 1 lump of Ice, squeeze a piece of Lemon peel, hand Whisky to customer to serve himself, and fill with Soda.

252. Soyer au Champagne.

In a large tumbler put 1 measure of Vanilla Ice Cream, 2 dashes Marsachino, 2 dashes Curaçao, 2 dashes Brandy.

Fill balance with Champagne, stir well, and add a slice of Pineapple, a slice of Orange, and a slice of Lemon, 2 Cherries, 2 Strawberries.

(A very popular beverage on the Continent.)

253. Shandy Gaff.

Equal parts Ginger Ale and Bass or Pale Ale.

254. Southern Beauty.

1 teaspoonful of Syrup Citron, juice of half a Lime, 1 glass of Ponche-Soto, 1 glass of Brandy.

Shake well and strain into medium-sized wine glass, and fill balance with Soda.

(A very popular drink at San Sebastian.)

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PRICE LIST ON APPLICATION

255. Tango Cocktail.

$\frac{1}{6}$ Curaçao, $\frac{1}{6}$ Orange Juice, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ Plymouth Gin.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

256. Turf Cocktail.

2 dashes of Orange Bitters, 2 dashes of Maraschino, 2 dashes of Absinthe, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Plymouth Gin.

Shake well and strain into cocktail glass with an olive.

257. Tipperary Cocktail.

$\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Grenadine, $\frac{1}{3}$ Noilly Pratt French Vermouth, $\frac{1}{3}$ Gordon's Gin, 2 sprigs of Fresh Mint.

Shake well and strain.

258. Tuxedo Cocktail.

1 dash Maraschino, 1 dash Absinthe, 2 dashes Orange Bitters, $\frac{1}{2}$ Sir Burnett's Tom Gin, $\frac{1}{2}$ French Vermouth.

Stir up well with a spoon, strain into cocktail glass, putting in a cherry. Squeeze lemon peel on top.

259. Tropical Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters, $\frac{1}{3}$ Crème de Cacao, $\frac{1}{3}$ Maraschino, $\frac{1}{3}$ French Vermouth.

Stir well, strain into cocktail glass, with cherry.

260. Trinity Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ Gin.

261. Third Degree Cocktail.

$\frac{2}{3}$ Plymouth Gin, $\frac{1}{3}$ French Vermouth, 4 dashes of Absinthe.

Shake well and strain into old-fashioned whisky glass.

262. Trilby Cocktail.

2 dashes of Absinthe, 2 dashes of Orange Bitters, $\frac{1}{3}$ Parfait d'Amour Liqueur, $\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Italian Vermouth.

Shake well and strain into cocktail glass, with cherry.

263. Thunder Cocktail.

1 teaspoonful Gomme Syrup, 1 yolk of Egg, 1 glass of Brandy, 1 sprinkle of Cayenne Pepper.

Shake well and strain into cocktail glass.

264. Tom Collins.

In a large tumbler put 2 or 3 lumps of Ice, 1 teaspoonful of Sugar, the Juice of 1 Lemon, 1 glass of Old Tom Gin.

Fill balance with syphon, stir well, and serve.

265. Texas Fizz.

1 teaspoonful of Sugar, Juice of $\frac{1}{2}$ Orange, Juice of $\frac{1}{2}$ Lemon, 1 glass of Gin.

Shake well and strain into medium-sized tumbler and add syphon.

266. Tantalus Cocktail.

$\frac{1}{3}$ Forbidden Fruit Liqueur, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Lemon Juice.

267. Vermouth Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters, 2 dashes of Gomme Syrup, $\frac{1}{2}$ glass French Vermouth, $\frac{1}{2}$ glass Italian Vermouth.

Shake well and strain into cocktail glass, and squeeze lemon peel on top.

268. Virgin Cocktail.

$\frac{1}{3}$ Forbidden Fruit Liqueur, $\frac{1}{3}$ White Crème de Menthe, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass.

269. Vie en Rose Cocktail.

$\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Grenadine, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Kirschwasser.
Shake well and strain.

270. Various Continental Beverages.

Served all in a large tumbler :

(1) Kirsch and Grenadine.

1 glass Kirsch (wineglass), $\frac{1}{2}$ glass Grenadine, balance with Soda.

(2) Picon Grenadine.

1 glass Amer. Picon, $\frac{1}{2}$ glass Grenadine, balance with syphon.

(3) Dubonnet Citron.

1 glass Dubonnet, $\frac{1}{2}$ glass Syrup Citron, balance Soda Water.

(4) Kirsch and Cassis.

1 glass Cassis, $\frac{1}{2}$ glass Kirsch, balance Soda Water.

Crusted Ports

OLD IN BOTTLE

Christopher's Crusted Ports

are full and dry Vintage Character Wines, with several years maturity in bottle.

They are recommended as a good substitute for Vintage Ports, particularly at the high prices now ruling for Vintage Wines.

PRICE LIST ON APPLICATION

(5) Vermouth Cassis.

1 glass Noilly Pratt Vermouth, $\frac{1}{2}$ glass Cassis, Soda Water.

(6) Vermouth Curaçao.

1 glass French Vermouth, $\frac{1}{2}$ glass Curaçao, Soda Water.

(7) Chambéry Fraîsette.

1 glass Vermouth de Chambéry, $\frac{1}{2}$ glass Fraîsette, Soda Water.

(8) Cinzano and Curaçao.

1 glass Cinzano Vermouth, $\frac{1}{2}$ glass Curaçao, balance Soda Water.

(9) Anis del Oso and Grenadine.

1 glass Anis del Oso, $\frac{1}{2}$ glass Grenadine, balance Soda Water.

(10) Champagne de Pauvre.

1 glass of Brandy, $\frac{1}{2}$ glass of Syrup Citron, balance Soda Water.

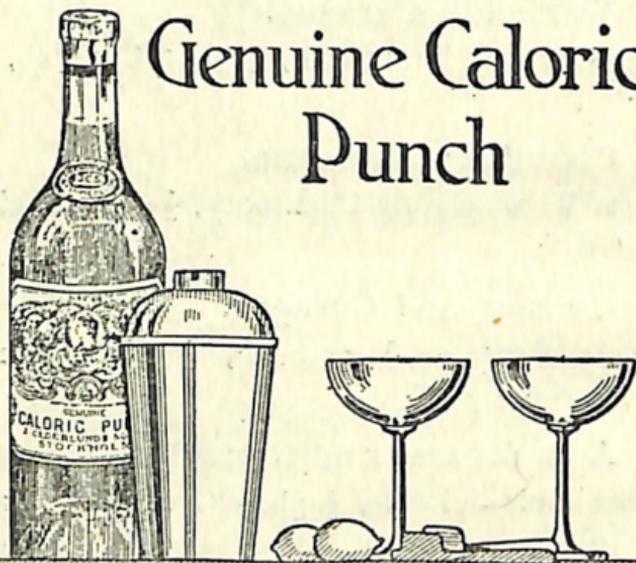
(11) Byrrh-Cassis.

1 glass Byrrh, $\frac{1}{2}$ glass Cassis, Soda Water.

(12) Picon-Cointreau.

1 glass Picon, $\frac{1}{2}$ glass Cointreau, Soda Water.

Cederlund's Genuine Caloric Punch



The Recipe of the famous "Doctor Cocktail"

Two-thirds *Cederlund's* Punch. One-third Lime Juice. If desired drier, add more Lime Juice. If Lime Juice not at hand, take Lemon Juice, add more Punch at discretion, thus increasing the sweetness of the drink. Shake well; serve very cold.

Sole Agents for Cederlund's Swedish Punch:
ROBERTSON BROS. & Co., 98 Great Tower St., E. C.

271. Wax Cocktail.

1 white of Fresh Egg, 1 teaspoonful of Gomme Syrup, $\frac{1}{3}$ Absinthe, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass.

(Recipe from Sherry's, New York.)

272. Waldorf Cocktail.

1 chunk of Pineapple, 1 teaspoonful Orange Juice, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth.

Shake well, and strain into cocktail glass.

273. West Indian Cocktail.

1 teaspoonful of Sugar in medium-sized tumbler, 4 dashes Angostura, 1 teaspoonful of Lemon Juice, 1 glass of Gin, 1 lump of Ice.

Stir, and serve in same glass.

274. White Lady Cocktail.

$\frac{1}{6}$ Brandy, $\frac{1}{6}$ Crème de Menthe, $\frac{2}{3}$ Cointreau.

Shake well and strain.

275. Warday's Cocktail.

1 teaspoonful of Yellow Chartreuse, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Calvados or Apple Jack.

Shake well, and strain.

276. Wedding Ball Cocktail.

$\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Dubonnet.

Shake well, and strain into cocktail glass.

277. Washington Cocktail.

2 dashes of Angostura, 2 dashes Gomme Syrup, $\frac{2}{3}$ French Vermouth, $\frac{1}{3}$ Brandy.

278. Whisky Cocktail.

1 teaspoonful of Gomme Syrup, 3 dashes of Angostura, 1 glass of Scotch or Rye Whisky.

279. Welcome Stranger Cocktail.

$\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Gin, $\frac{1}{6}$ Swedish Punch, $\frac{1}{6}$ Brandy.

Shake well, and strain into cocktail glass.
(Invented by myself.)

280. Whisky Sour.

Prepared the same way as Brandy Sour.

281. Whisky Smash.

As Brandy Smash.

282. Whisky Daisy.

As Brandy Daisy.

283. Whisky Flip.

As Brandy Flip.

284. Whisky Crustas.

As Brandy Crustas.

285. Whisky Julip.

Same as Mint Julip.

286. Warden Cocktail.

1 teaspoonful French Vermouth, 1 glass of Gordon Gin.

Shake well and strain into cocktail glass.

287. Xanthia Cocktail.

$\frac{1}{3}$ Cherry Brandy, $\frac{1}{3}$ Yellow Chartreuse, $\frac{1}{3}$ Gin.
Shake well and strain into cocktail glass.

288. Xeres Cocktail.

1 dash of Orange Bitters, 1 dash of Peach Bitters,
1 dash of Gomme Syrup, 1 glass of Dry Sherry.

RECIPES FOR CUPS.

The following recipe is suitable for Claret Cup, White Wine Cup, and Cider Cup.

$\frac{1}{2}$ an Orange cut in slices, $\frac{1}{2}$ Lemon cut in slices, 2 or 3 Cherries, 1 Liqueur glass Dry Curacao, 1 Liqueur glass Maraschino, 1 Liqueur glass Brandy, 1 bottle Lemonade, 1 bottle Claret, White Wine, or Cider as the case may be.

CHAMPAGNE CUP.

The above recipe is suitable for Cups made with Champagne or other Sparkling Wines, with the substitution of Soda or Perrier Water for Lemonade.

BURGUNDY CUP.

1 bottle full-bodied Burgundy (but not a Vintage Wine), 1 Claret glass containing one-third each of White Curaçao, Brandy and Madeira (or old White Rum), Peel of one Lemon sliced very fine, also a lump of sugar rubbed on the rind to extract the essential oil and a teaspoonful of the juice, small piece of crushed Pineapple. 1 leaf of Bay or small sprig of Scented Verbena, or 1 leaf of Scented Geranium (as an alternative, but not so good two small slices of Cucumber rind), 3 bottles of Soda to be added just before serving, 4 bottles if a Summer drink, Sugar to taste.

Lump of Ice if desired, but it is not an improvement, except in hot weather.

For Orange Brandy and Sloe Gin, *see page 82.*

289. Yale Cocktail.

3 dashes Orange Bitters, 1 dash Angostura Bitters, 1 glass of Gin.

Shake well, strain into medium-sized wineglass, add a squirt of syphon, lemon peel squeezed on top.

290. Yokohama Cocktail.

1 dash of Absinthe, $\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Vodka, $\frac{1}{3}$ Orange Juice, $\frac{1}{3}$ Gin.

Shake well, and strain into cocktail glass.

RECIPES FOR HOME-MADE ORANGE BRANDY, AND SLOE GIN.

Orange Brandy.

Pour 1 gallon of the best French Brandy on the rinds of 16 Seville oranges in a large pan, the rinds pared very thin.

3 pounds of sugar candy crushed fine. 2 Vanilla Pods.

Let it remain for three days stirring frequently, Strain through a jelly bag and bottle.

Sloe Gin.

1 gallon unsweetened Gin, 1 gallon ripe Sloes, 3lbs. Sugar Candy.

Pick stalks off Sloes, and slightly bruise with a silver fork, to be then put into a large stone jar.

Crush Sugar and add.

Shake once a day for 3 months, and take care jar has an airtight cork. Put away for 2 years when strain and bottle.

For Cups see page 80.

291. Za Za Cocktail.

2 dashes of Pepson Bitters, $\frac{1}{3}$ Nicholson Gin,
 $\frac{2}{3}$ Cinzano Italian Vermouth.

Shake well, strain into cocktail glass, with a
cherry.

(Recipe by F. Newman, Paris.)

292. Zazarac Cocktail.

$\frac{1}{8}$ Bacardi Rum, $\frac{1}{8}$ Anisette (Marie Brisard),
 $\frac{1}{8}$ Syrup of Gomme, $\frac{1}{3}$ Rye Whisky, 1 dash of
Angostura, 1 dash of Orange, 3 dashes of Absinthe.

Shake well, and strain into small-sized tumbler,
and squeeze lemon peel on top.

Lingfield Liqueur

This Liqueur is a home-made
Orange Gin, made from the
original recipe of the late
Robert Fowler, Esq., Clerk
of the Course, Lingfield

Obtainable from
CHRISTOPHER & CO., LTD.

Grand Marnier

Zane Cocktail.

In a shaker with crushed Ice, 4 dashes Angostura, 5 dashes Grand Marnier, 2 dashes Lemon Juice, 1 liqueur glass Brandy, shake and strain in cocktail glass, lemon zest, squeeze and serve with short straw.

Mexican Grog.

In a grog glass, 2 teaspoonfuls powdered Sugar, 1 liqueur glass Rum, half liqueur glass Brandy, half liqueur glass Grand Marnier, fill with infusion of boiling Tea, and serve with one slice of Lemon pricked with a Clove.

Brandy Gobbler.

Shaker with Ice, 2 teaspoonfuls Powdered Sugar, 3 dashes Grand Marnier, 3 dashes Noyau, 1 wine glass of Brandy, stir, strain in medium size goblet, garnish with slices of Orange and Lemon, cut fruit, add a few drops of Red Port over, and serve with straws.

Fancy Whisky Cocktail.

In shaker with crushed Ice, 3 teaspoonfuls of Sirop of Sugar, 2 of Maraschino, 2 dashes of Angostura, 1 dash Grand Marnier, 1 glassful of Scotch Whisky, shake and strain in a cocktail glass with frosted brim, add a Cherry cooked in Sirop, zest of squeezed Lemon, and serve with short straws.

Grand Marnier Cocktail.

In shaker with crushed Ice, 1 teaspoonful of

Anisette, 1 dash Angostura, $\frac{2}{3}$ of a wine glass of Grand Marnier.

Shake and strain in cocktail glass with frosted rim, add zest of squeezed lemon and serve with short straws.

Knickerbocker.

Shaker with crushed Ice, the juice of $\frac{1}{2}$ a lemon with zest, 1 tablespoonful of Sirop Framboise, 4 dashes Grand Marnier, 1 glass of Rum.

Shake and serve in medium size glass, fill with frappé water and garnish with cut fruit and straws.

Locomotive.

(Hot). Heat a glass of Red Wine in which is added one liqueur glass Grand Marnier, and pour out in grog glass containing the yolk of an egg well beaten with 2 teaspoonfuls of honey.

Stir and serve.

Torrelli's Collin.

In a large goblet, 1 tablespoonful of powdered Sugar, the juice of $\frac{1}{2}$ a Lemon, and $\frac{1}{2}$ an Orange, 1 liqueur glass of Grand Marnier, $\frac{1}{2}$ a liqueur glass of Gin, $\frac{1}{2}$ a liqueur glass of Maraschino, fill with syphon, a few small pieces of Ice.

Stir, and serve with straws.

Torrelli's Crusta.

Prepare a claret glass with sugared rim, with a knife take off rinf of an Orange so as to be able to garnish the inside of the claret glass. Put a Strawberry at the bottom, and pour over the following mixture. In a shaker with crushed Ice, the juice of a $\frac{1}{4}$ of a Lemon, $\frac{1}{2}$ a teaspoonful of powdered Sugar, 2 dashes of Angostura, 4 dashes of Noyau, 1 teaspoonful of Maraschino, 1 liqueur glass of White Port, 1 liqueur glass Grand Marnier.

Frappé and strain in the glass prepared as above, and serve with short straws.

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