

**Chicago Bartenders and
Beverage Dispensers' Union
Local No. 278**

10 N. Clark St., 15th Fl. Chicago 2, Ill.
Phone FR 2-8248



RECIPES

PRICE



35 CENTS

Affiliated with American, Illinois and
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**CHICAGO BARTENDERS AND
BEVERAGE DISPENSERS' UNION**

LOCAL No. 278

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**EXECUTIVE OFFICE OF THE
CHICAGO BARTENDERS AND
BEVERAGE DISPENSERS' UNION
LOCAL NO. 278**

Chicago 2, Illinois

10 North Clark Street—15th Floor

Telephone FRanklin 2-8948

Club Rooms

115 NO. CLARK STREET
2nd Floor

Telephone DEarborn 2-9835

MEETINGS

First MONDAY of each celendar month at
8 P. M., at 10 N. Wells St. - 2nd Floor.

**Keep your dues and Death Benefit Fund pay-
ments paid up to date, in order to be eligible
for benefits.**

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INTRODUCTION

Our object in compiling this book is to provide not only standard recipes for drinks, but also a uniform and practical method of mixing and serving them. A Barman should be just as efficient in one section of the country as in another. In the past, owing to the various methods used, a Barman who proved himself efficient in one locality might prove to be a poor or indifferent Barman in another locality; therefore, we believe that the standardization of methods in mixing and serving drinks would be for the benefit of all concerned.

The mixed drink is typically American, but during the war period of 1914-18 the "Cocktail Hour" was introduced in Europe by the many Americans over there and became so popular that the "American Bar" is now known all over the world. However, during our PROHIBITION ERA it was fast becoming a thing of the past in its own country. During this prohibition period there were necessarily many substitutions for the original ingredients used in mixing drinks. In this book we have followed the original recipes as closely as possible in every case.

The making of mixed drinks is a REAL ART. We should take great pride in doing this well. The good old standard drinks are fast coming back into their own, and we have tried to give you most of the drinks that you will be called upon to make.

With your cooperation in using this as your reference book, we shall have accomplished our end, UNIFORMITY in METHODS AND MIXING.

MIXED DRINK FORMULAS
OF INGREDIENTS AND PROPER SERVING
Approved and indorsed by the Executive Board
of Chicago Bartenders Local Union, No. 278

R E C I P E S C O C K T A I L S

AFFINITY COCKTAIL

Use mixing glass $\frac{1}{2}$ cube ice
1 dash Angostura Bitters
 $\frac{1}{3}$ jigger French Vermouth
 $\frac{1}{3}$ jigger Italian Vermouth
 $\frac{1}{3}$ jigger Scotch

Stir. Strain into cocktail glass and serve
with cherry. Twist lemon peel over top.

ALEXANDER COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
 $\frac{3}{4}$ jigger Gin
 $\frac{1}{2}$ jigger Creme de Cocoa
 $\frac{1}{4}$ jigger Sweet Cream

Shake well. Strain into cocktail glass and
serve.

ALOHA COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lime
 $\frac{2}{3}$ jigger Gin
 $\frac{2}{3}$ jigger Cherry Liqueur

Shake. Strain into cocktail glass and serve.

APPLE JACK COCKTAIL

Use mixing glass $\frac{1}{2}$ cube ice
2 dashes Gum Syrup
2 dashes Orange Bitters
1 jigger Apple Jack

Stir. Strain into cocktail glass. Twist lemon
peel over top. Serve with cherry.

APPLE BLOSSOM COCKTAIL

Use mixing glass ½ shaved ice
¾ jigger Apple Jack
⅓ jigger Italian Vermouth
2 dashes Grenadine
2 dashes Pineapple Juice
Shake well. Strain into cocktail glass.
Twist lemon peel over top and serve.

APRICOT COCKTAIL

Use mixing glass ½ shaved ice
Juice ½ Lime
1 Jigger Dry Gin
½ jigger Apricot Liqueur
Shake well. Strain into cocktail glass and
serve with cherry.

AVIATION COCKTAIL

Use mixing glass ½ shaved ice
Juice ½ Lime
1½ jigger Dry Gin
2 dashes Maraschino
Shake well. Strain into cocktail glass. Twist
orange peel over top and serve.

BACARDI COCKTAIL

Use mixing glass ½ shaved ice
Juice ½ Lime
Dash Grenadine
1 jigger Bacardi Rum
Shake well and strain into cocktail glass

BETWEEN THE SHEETS COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lime
 $\frac{1}{3}$ jigger Cointreau
 $\frac{1}{2}$ jigger Brandy
 $\frac{1}{3}$ jigger Light Rum
Shake well. Strain into cocktail glass. Serve
with cherry.

BISHOP COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lime
 $\frac{1}{2}$ spoon Bar Sugar
1 jigger Cuban Rum
 $\frac{1}{2}$ jigger Claret Wine
Shake well. Strain into cocktail glass. Twist
lemon peel over top and serve.

BLACKTHORNE COCKTAIL

Use mixing glass 2 cubes ice
1 dash Angostura Bitters
1 dash Orange Bitters
1 jigger Sloe Gin
 $\frac{1}{4}$ jigger Italian Vermouth
 $\frac{1}{4}$ jigger French Vermouth
Stir well. Strain into cocktail glass. Twist
lemon peel over top and serve.

BLARNEY COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
1 jigger Irish Whiskey
 $\frac{1}{2}$ jigger Italian Vermouth
2 dashes Green Creme de Menthe
Shake well. Strain into cocktail glass. Serve
with green cherry.

BOBBY BURNS COCKTAIL

Use mixing glass 2 cubes ice

1 jigger Scotch Whiskey

½ jigger Italian Vermouth

3 dashes Benedictine

Stir well. Strain into cocktail glass. Twist lemon peel over top and serve.

BLUE MOON COCKTAIL

Use mixing glass 2 cubes ice

½ jigger Creme Yvette or Creme de Violet

1 jigger Gin

Stir well. Strain into cocktail glass and serve.

BOX CAR COCKTAIL

Use mixing glass ½ shaved ice

Juice ½ Lime

1 dash Grenadine

White of 1 Egg (optional)

1 jigger Gin

½ jigger Cointreau

Shake well and pour into cocktail glass which has rim frosted with bar sugar.

BRACER COCKTAIL

Use mixing glass ½ shaved ice

1 dash Angostura Bitters

¾ jigger absinthe

¾ jigger Italian Vermouth

Shake well. Strain into cocktail glass. Twist lemon peel over top and serve.

BRONX COCKTAIL

Use mixing glass
Muddle $\frac{1}{4}$ Orange
Fill glass $\frac{1}{2}$ shaved ice
 $\frac{1}{2}$ jigger Gin
 $\frac{1}{4}$ jigger French Vermouth
 $\frac{1}{4}$ jigger Italian Vermouth
Shake. Strain into cocktail glass. Serve with
slice of orange.

BUCCANEER COCKTAIL

Use old-fashioned glass
Muddle 1 cube Sugar with
1 dash Seltzer
Add 1 cube ice
 $\frac{1}{2}$ jigger Jamaica Rum
 $\frac{1}{2}$ jigger Whiskey
Twist lemon peel over top and serve.

CHAMPAGNE COCKTAIL

Use champagne goblet
1 dash Angostura Bitters on a cube of Sugar
1 cube Ice
1 slice Lime
Fill goblet with Champagne. Twist lemon
peel over top and serve. Ice is not necessary
when champagne is cold.

CHERRY BLOSSOM COCKTAIL

Use mixing glass - 2 cubes ice
 $\frac{1}{2}$ jigger Cherry Juice
1 jigger Dry Gin
2 dashes Angostura Bitters
Stir. Strain into cocktail glass. Serve with
cherry.

CLOVER CLUB COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved and 1 cube ice
Juice $\frac{1}{2}$ Lime
1 jigger Gin
1 dash Grenadine
White of 1 Egg
Shake well. Strain into cocktail glass and serve.

CLOVER LEAF COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lime or $\frac{1}{4}$ Lemon
White of 1 Egg
3 dashes Grenadine
 $\frac{3}{4}$ jigger Gin
 $\frac{1}{4}$ jigger Sweet Cream
Shake. Strain into cocktail or champagne saucer glass. Decorate with sprig of fresh mint.

COFFEE COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
 $\frac{1}{2}$ barspoon Sugar
1 whole Egg
 $\frac{1}{2}$ jigger Brandy
1 jigger Port Wine
Shake. Strain into a fancy stem glass.
Grated nutmeg on top and serve.

COMMODORE COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lime
1 dash Grenadine
 $\frac{1}{4}$ jigger Creme de Cocoa
1 jigger Whiskey
Shake. Strain into cocktail glass and serve.

CUBAN COCKTAIL

Use mixing glass $\frac{1}{2}$ cube ice
 $\frac{1}{3}$ jigger Gin
 $\frac{1}{3}$ jigger Cuban Rum
 $\frac{1}{3}$ jigger Apricot Brandy
Stir. Strain into cocktail glass and serve.

CUBAN OLD-FASHIONED COCKTAIL

Use old-fashioned glass
1 cube Sugar
2 dashes Angostura Bitters or
Peychaud Bitters
Dissolve in 2 spoonfuls water
Add 1 cube ice
1 jigger Cuban Rum
Decorate with fruit. Serve with spoon.

D'AMOUR COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lime
White of 1 Egg
1 jigger gin
1 jigger Anisette
Shake well. Strain into cocktail glass and
serve.

DAQUIRI COCKTAIL (Pronounced Dikearee)

Use mixing glass $\frac{1}{2}$ shaved ice
 $\frac{1}{2}$ barspoon Sugar
Juice $\frac{1}{2}$ Lime
1 jigger Light Rum
Shake. Strain into cocktail glass and serve.

DAQUIRI COCKTAIL (FROZEN)

Same as above. Use electric mixer allow-
ing fine ice to flow through strainer.

DOCTOR'S COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

Juice $\frac{1}{2}$ Lime

$\frac{1}{2}$ jigger Swedish Punch

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

Shake. Strain into cocktail glass. Serve with green cherry.

DUBONNET COCKTAIL

Use mixing glass - 2 cubes ice

$\frac{2}{3}$ jigger Dubonnet

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

Stir. Strain into cocktail glass and serve with cherry.

EVALINE COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

Juice $\frac{1}{2}$ Lime

1 jigger Gin

$\frac{1}{2}$ jigger Apricot Brandy

Shake. Strain into cocktail glass. Serve with green cherry.

GIBSON COCKTAIL

Use mixing glass - 2 cubes ice

$\frac{1}{3}$ jigger French Vermouth

1 jigger Gin

Stir. Strain into cocktail glass; add pearl onion and serve.

GIN COCKTAIL

Use mixing glass - 2 cubes ice

2 dashes Gum Syrup

2 dashes Orange Bitters

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

Stir. Strain into cocktail glass. Twist lemon peel over top and serve.

GOLDEN DAWN COCKTAIL

Use mixing glass
¼ Orange muddled
Fill ½ fine ice
1 jigger Cuban Rum
½ jigger Apricot Brandy
Shake. Strain into cocktail glass and serve.

GOLDEN SLIPPER COCKTAIL

Use a sherry glass
½ glass Danzig Goldwasser
1 Egg Yolk
Fill glass with Yellow Chartreuse
Each separate and serve.

HALO COCKTAIL

Use mixing glass
Muddle ¼ Orange and ¼ Lemon
Fill glass ½ shaved Ice
⅔ jigger Gin
⅔ jigger Apricot
Shake. Strain into cocktail glass.

HONOLULU COCKTAIL

Use mixing glass
½ slice Pineapple
½ a Lemon
1 barspoon Sugar
Muddle
Fill ½ shaved ice
1 jigger Gin
Shake well. Strain into cocktail glass. Serve
with piece of pineapple.



James Crowley
PRESIDENT

Chicago Bartenders' and Beverage
Dispensers' Union.
Local 278

IDEAL COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

$\frac{1}{4}$ jigger Grape Fruit Juice

$\frac{1}{4}$ jigger Italian Vermouth

$\frac{1}{4}$ jigger French Vermouth

1 jigger Dry Gin

Shake. Strain into cocktail glass. Serve with olive.

JACK ROSE COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

Juice $\frac{1}{2}$ Lime

1 jigger Apple Jack

$\frac{1}{4}$ jigger Grenadine

Shake. Strain into cocktail glass and serve.

LOS ANGELES COCKTAIL

Use mixing glass

3 slices Orange

$\frac{1}{2}$ Lemon

1 barspoon Sugar and Muddle

Fill $\frac{1}{2}$ shaved Ice

1 jigger Gin

1 dash Orange Bitters

Shake well. Strain into cocktail glass.

Serve with $\frac{1}{4}$ Slice orange

MANHATTAN COCKTAIL

Use mixing glass 2 cubes ice

1 dash Angostura Bitters

$\frac{1}{2}$ jigger Italian Vermouth

1 jigger Whiskey

Stir. Strain into cocktail glass. Twist lemon peel over top and serve with cherry.

MANHATTAN COCKTAIL (DRY)

Use mixing glass 2 cubes ice

1 dash Angostura Bitters

½ jigger French Vermouth

1 jigger Whiskey

Stir. Strain into cocktail glass. Twist lemon peel over top and serve with cherry.

MANHATTAN COCKTAIL (Southern Style)

Use mixing glass 2 cubes ice

2 dashes Gum Syrup

2 dashes Curacoa

2 dashes Angostura Bitters

½ jigger Italian Vermouth

1 jigger Rye Whiskey

Stir. Strain into cocktail glass. Twist orange peel over top and serve.

MARGUERITE COCKTAIL

Use mixing glass 2 cubes ice

1 dash Curacoa

½ jigger French Vermouth

1 jigger Gin

Stir. Strain into cocktail glass. Twist lemon peel over top and serve.

MARTINI COCKTAIL

Use mixing glass 2 cubes ice

1 dash Orange Bitters

1 jigger Gin

½ jigger Italian Vermouth

Stir. Strain into cocktail glass. Twist lemon peel over top and serve with olive.

MARTINI COCKTAIL (DRY)

Use mixing glass 2 cubes ice

1 dash Orange Bitters

½ jigger French Vermouth

1 jigger Dry Gin

Stir. Strain into cocktail glass. Twist lemon peel over top and serve with olive.

MARY PICKFORD COCKTAIL

Use mixing glass ½ shaved ice

1 dash Grenadine

½ jigger Pineapple Juice

1 jigger Light Rum

Shake well. Strain into cocktail glass. Twist lemon peel over top and serve.

MERRY WIDOW COCKTAIL

Use mixing glass 2 cubes ice

2 dashes Benedictine

2 dashes Angostura Bitters

2 dashes Absinthe

½ jigger French Vermouth

½ jigger Dry Gin

Stir. Strain into cocktail glass. Twist lemon peel over top and serve.

MERRY WIDOW COCKTAIL NO. 2

Use mixing glass 2 cubes ice

¾ jigger Dubonnet

¾ jigger French Vermouth

Stir. Strain into cocktail glass. Twist lemon peel over top and serve.

OLD-FASHIONED COCKTAIL

Use old-fashioned glass

1 cube sugar

1 dash Seltzer

2 dashes Angostura Bitters—Muddle

1 cube ice

1 jigger Whiskey

Twist lemon peel

Decorate with slice of orange and cherry.

Serve with spoon.

O'JEN COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

1 dash Anisette

1 jigger O'jen

Shake very well, and serve in sour glass.

Dash with seltzer, if requested.

ORANGE BLOSSOM COCKTAIL

Use Mixing glass $\frac{1}{2}$ shaved ice

$\frac{1}{3}$ Orange muddled with

1 barspoon Sugar

Fill glass $\frac{1}{2}$ shaved ice

1 jigger Gin

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

PAGO PAGO COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

Juice $\frac{1}{2}$ Lime

$\frac{1}{3}$ jigger Creme de Cassis

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

$\frac{1}{3}$ jigger French Vermouth

Shake. Strain into cocktail glass.

Serve.



OLD-FASHIONED COCKTAIL

PARADISE COCKTAIL

Use mixing glass
¼ Orange - Muddled
Fill glass ½ shaved ice
1 jigger Dry Gin
½ jigger Apricot Brandy
Shake well. Strain into cocktail glass
Serve with slice orange.

PERFECT COCKTAIL

Use mixing glass 2 cubes ice
¼ jigger French Vermouth
¼ jigger Italian Vermouth
¾ jigger Gin
Stir. Strain into cocktail glass. Twist
orange peel over top and serve.

PICK ME UP COCKTAIL

Use mixing glass ½ shaved ice
½ jigger Brandy
¼ jigger Italian Vermouth
¼ jigger Absinthe
Shake well. Strain into cocktail glass and
serve.

PINK LADY COCKTAIL

Use mixing glass ½ shaved ice
Juice ½ Lime
Dash Sweet Cream
1 jigger Gin
1 dash Grenadine
Shake well. Strain into cocktail glass and
serve.

PRESIDENT COCKTAIL

Use mixing glass - 2 cubes ice

1 jigger Cuban Rum

¼ jigger Curacao or Grenadine

¼ jigger Italian Vermouth

Stir. Strain into cocktail glass and serve.

PRESIDENT COCKTAIL (AMERICAN STYLE)

Use mixing glass - 2 cubes ice

1 jigger Cuban Rum

¼ jigger Curacao or Grenadine

Juice ½ Lime

¼ jigger Italian Vermouth

Stir. Strain into cocktail glass and serve.

RED LION COCKTAIL

Use mixing glass ½ shaved ice

Juice ½ Lime and ¼ Orange

½ jigger Grand Marnier

¾ jigger gin

Shake. Strain into cocktail glass and serve.

ROB ROY COCKTAIL

Use mixing glass 2 cubes ice

1 jigger Scotch Whiskey

½ jigger Italian Vermouth

Dash Angostura Bitters

Stir. Strain into cocktail glass. Serve with cherry.

ROSSINGTON COCKTAIL

Use mixing glass 2 cubes ice

⅓ jigger Italian Vermouth

⅓ jigger French Vermouth

⅔ jigger Gin

Stir. Strain into cocktail glass. Twist orange peel over top and serve.

ROYAL SMILE COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

Juice $\frac{1}{2}$ Lime

1 dash Grenadine

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

$\frac{3}{4}$ jigger Apple Jack

Shake. Strain into cocktail glass and serve.

SAZARAC COCKTAIL

Use old-fashioned glass

2 dashes Absinthe. Rinse glass so that Absinthe is evenly coated inside the glass.

1 cube Sugar muddled with

1 dash Seltzer and

2 dashes Angostura Bitters

1 jigger Whiskey

1 cube Ice

Decorate with fruit and serve with spoon.

SAZARAC COCKTAIL (SOUTHERN STYLE)

Same as above. Omit Bitters.

Add $\frac{1}{2}$ jigger Cointreau

1 jigger Brandy

White of 1 Egg (Optional)

Shake well. Strain into cocktail glass which has rim frosted with bar sugar.

SIDE CAR COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice

Juice $\frac{1}{2}$ Lime

$\frac{1}{2}$ jigger Cointreau

1 jigger Brandy

White of 1 egg (Optional)

Shake well. Strain into cocktail glass which has rim frosted with bar sugar.

SLOE GIN COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lime
 $\frac{3}{4}$ jigger Italian Vermouth
 $\frac{3}{4}$ jigger Sloe Gin
Shake well. Strain into cocktail glass. Serve
with cherry.

STINGER COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
1 jigger Brandy
 $\frac{1}{2}$ jigger White Creme de Menthe
Shake. Strain into cocktail glass and serve.

STINGEREE COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
1 jigger Brandy
2 dashes Absinthe
 $\frac{1}{2}$ jigger White Creme de Menthe
Shake well. Strain into cocktail glass and
serve.

SUISSESSE COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
White of 1 Egg
2 dashes Anisette
1 jigger Absinthe
Shake well. Strain into sour glass and
serve.

WALDORF COCKTAIL

Use mixing glass $\frac{1}{2}$ shaved ice
1 dash Grenadine
1 jigger Cointreau
 $\frac{1}{2}$ jigger Italian Vermouth
Shake well. Strain into cocktail glass.
Serve with cherry.

WHISKEY COCKTAIL

Use mixing glass 2 cubes ice

2 dashes Gum Syrup

2 dashes Angostura Bitters

1½ jiggers Whiskey

Stir. Strain into cocktail glass.

Twist lemon peel over top and serve with cherry.

WHITE LADY COCKTAIL

Use mixing glass ½ shaved ice

Juice ½ Lime

White of 1 Egg

½ jigger Gin

½ jigger Cointreau

Shake well. Strain into cocktail glass which has sugar frosted rim.

SCARLET O'HARA

Use mixing glass ½ shaved ice

1 jigger Southern Comfort

Juice of ½ Lime

1 dash grenadine

Shake. Serve in Cocktail Glass.

RHETT BUTLER

Same as above using curacoa instead of grenadine.

If served in the summer serve same as frozen Daquiri.



BAR UTENSILS

LIQUEURS

ANISETTE — A crystal clear white Liqueur distilled from Anise Seed.

APRICOT — (Also Cherry, Blackberry and Peach) — are made from fresh fruit steeped in fine Brandy.

BENEDICTINE — Made from a number of plants and herbs from all over the world, together with fine Cognac Brandy.

CREME de ANANAS — Made principally of Pineapple.

CREME de COCOA—Made from Coffee beans and vanilla.

CREME de CASSIS—Made of black Currants.

CREME de BANANA — Made of Martinique Bananas steeped in Brandy.

CREME de MOCHA — Made of coffee beans in either white or brown color.

CREME de ROSES — Made of Rose Petals

CREME de VIOLET — Made of Violets.

CREME de VANILLA — Made from Vanilla.

CHANNELLE — Made from Cinnamon bark and other spices.

CHARTREUSE — in yellow Chartreuse there are about 200 ingredients; in green Chartreuse about 250. They are very high in proof.

CURACOA — Made from sun ripened Peel of Curacoa Orange.

LIQUEURS

(Continued)

COINTREAU—A Triple Sec Orange Curacoa.

CREME de MENTHE—Made from fresh Mint leaves. Comes in three colors, White, Green and Red.

FAISE—Made from Strawberries steeped in Brandy.

FROMBOISE — Made from Raspberries.

GRAND MARNIER—A blend of fine Champagne and Orange Curacoa.

FORBIDDEN FRUIT—Made from fruit of Shaddock tree, steeped in Brandy. Shaddock tree fruit is similar to grape fruit.

GOLDWASSER or **EAU de Vie DE DANZIG**—Made of herbs and plant seeds, blended with Brandy. This liqueur has fine gold flakes which are harmless.

KIRSCHWASSER—A Cherry Brandy made from cherry pits.

KUMMEL—Made from Caraway seeds.

MARASCHINO — Made from Dalmatian Cherries.

O'JEN — Spanish Anisette, which may be used as a substitute for Absinthe.

PRUNELLE—Made of Prunes or Sloes.

3/4 oz.

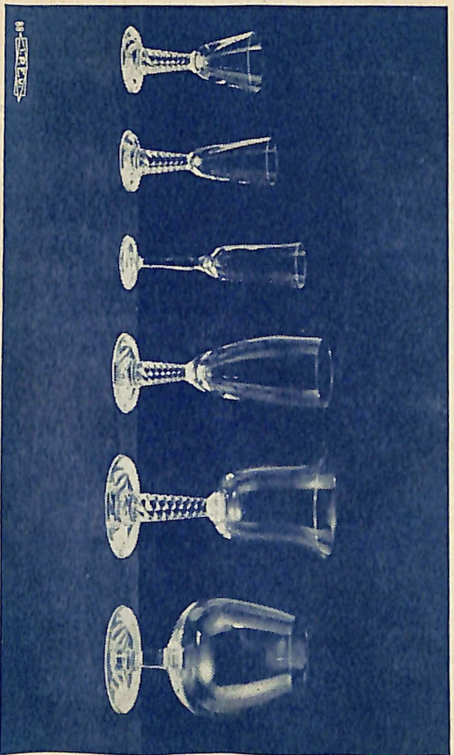
3/4 oz.

1 oz.

3 to 4 oz.

6 oz.

8 and up



PONY
CORDIAL
POUSSE
CAFE
SOUR
HOT
TODDY
SNIFTER

CORDIALS

ANGEL'S DREAM

Use pousse cafe glass

1/3 glass Abricotine

1/3 glass Maraschino

1/3 glass Sweet Cream

Each separate. Tooth pick through cherry, place on top and serve.

BENEDICTINE AND BRANDY

(Known as B and B)

Use pousse cafe glass

3/4 glass Benedictine

1/4 glass Brandy

CREME de COCOA WHITE CAP or KING ALFONSO

Use pousse cafe glass

3/4 glass Creme de Cocoa

Float Sweet Cream on top

ANGEL'S TIP

Same as above. Tooth pick through cherry and place on top.

CREME de MENTHE FRAPPE

Use sherry glass. Fill with fine Ice. Fill glass with Creme de Menthe. Serve with short straws.

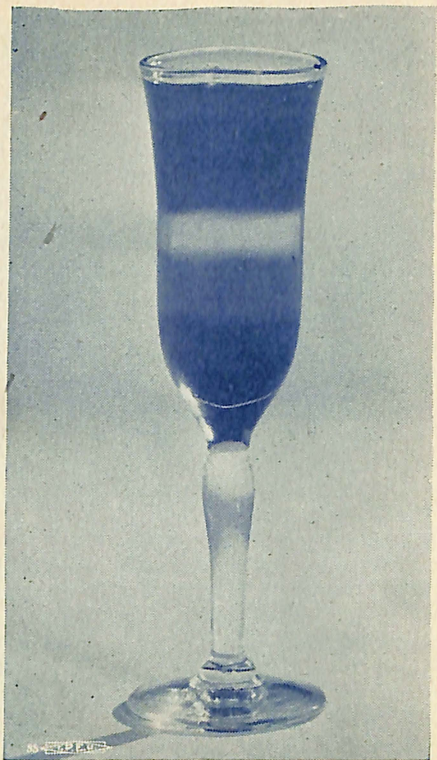
MAIDEN'S DREAM

Use pousse cafe glass

3/4 glass Benedictine

1/4 glass Sweet Cream

Each separate and serve with cherry on top.



POUSSE CAFE

POUSSE CAFE (American Style)

Use pousse cafe glass
1/6 glass Grenadine
1/6 glass Green Creme de Menthe
1/6 glass Creme de Violet
1/6 glass Yellow Chartreuse
1/6 glass Cointreau
1/6 glass Brandy

Pour these cordials according to their specific gravity weights as shown on the bottles.

Note: various colored cordials may be used in making Pousse Cafes.

MILK AND EGG DRINKS

MILK PUNCH

Use mixing glass 1/2 shaved ice
1 barspoon Sugar
5 or 6 ozs. Milk
1/2 jigger Brandy
1/2 jigger Rum

Shake well. Strain into punch glass and serve with nutmeg on top.

MILK SHAKE

Use mixing glass 1/2 shaved ice
1 barspoon Sugar
1 whole egg
5 or 6 ozs. Milk

Shake well. Strain into punch glass. Serve with nutmeg on top.

EGG NOG

Use mixing glass $\frac{1}{2}$ shaved ice
1 barspoon Sugar
1 Whole Egg
 $\frac{1}{2}$ jigger Rum
 $\frac{1}{2}$ jigger Brandy
5 or 6 ozs. Milk

Shake well. Strain into punch glass. Nutmeg on top and serve.

SHERRY AND EGG

Use Sherry glass
 $\frac{1}{3}$ sherry in bottom of glass
1 whole Egg
Fill glass with sherry and serve.

FLIPS

SHERRY FLIP

Use mixing glass $\frac{1}{2}$ shaved ice
 $\frac{1}{2}$ barspoon Sugar
1 whole Egg
1 jigger Sherry Wine

Shake well. Strain into large cocktail glass and serve with nutmeg on top.

PORT WINE FLIP

Same as above. Use Port Wine in place of Sherry.

Any liquor may be substituted for Port or Sherry, if requested.

TOM AND JERRY

Use two chilled bowls to prepare the batter in. Take as many eggs as desired. (Each egg should give you six individual drinks.) Separate whites in one bowl and yolks in the other. Take an egg beater or large spoon and beat the whites to a stiff froth. Add enough powdered sugar (not too much) gradually until it becomes a good stiff batter. Then beat the yolks, adding from 1½ to 3 tablespoons of BAR SUGAR to a half stiffened batter. Pour this into the above mixture, and mix well with a little carbonate of soda.

Arrange bowl on a tray covered with clean napkin. Place sprigs of evergreen around the bowl on top of napkin.

Arrange mugs or cups on another tray, which is also covered with napkin.

Have a silver spoon for mixing and serving. Also have nutmeg on the bar.

How to Serve Tom and Jerry

Use Tom and Jerry mugs or cups. Put two tablespoons of the above mixture in Cup. Add ½ jigger of brandy, ½ jigger of Jamaica Rum. Fill the mug or cup with hot boiling water. Grate nutmeg on top. Serve with spoon.

According to an old tradition, the season for Tom and Jerry opens Christmas Eve, and lasts throughout the holidays



Maurice Shinnars

SECRETARY - TREASURER

Chicago Bartenders' and Beverage
Dispensers' Union.

Local 278

FIZZES

BALTIMORE BRACER FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon
White of 1 Egg
Fill glass $\frac{1}{2}$ shaved ice
 $\frac{1}{2}$ jigger Anisette
 $\frac{1}{2}$ jigger Brandy

Shake well. Strain into fizz glass. Add Seltzer and serve.

CALIFORNIA FIZZ

Use mixing glass
Muddle $\frac{1}{4}$ Orange with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved ice
1 jigger Southern Comfort

Shake well. Strain into fizz glass. Add Seltzer and serve.

DIAMOND FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved ice
1 jigger Gin

Shake well. Strain into fizz glass. Fill with Champagne or $\frac{1}{2}$ Ginger Ale and $\frac{1}{2}$ Seltzer, or Apple Cider as requested.

GIN FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ fine Ice
1 jigger Gin

Shake well. Strain into fizz glass. Add
Seltzer and serve.

GOLDEN FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved ice
Yolk of 1 Egg
1 jigger Gin

Shake well. Strain into fizz glass. Add
Seltzer and serve.

NEW ORLEANS FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved ice
White of 1 Egg
1 jigger Gin
1 jigger Sweet Cream

Shake very well. Strain into Tom Collins
glass that has been coated on inside with
Orange Flower Water. Add Seltzer and serve.

QUEEN ANNE FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon
Fill glass $\frac{1}{2}$ shaved Ice
White of 1 Egg
 $\frac{1}{2}$ jigger Sloe Gin
 $\frac{1}{2}$ jigger Dry Gin
Dash of Sweet Cream
Dash Grenadine

Shake well. Strain into fizz glass. Add Seltzer and serve.

ROYAL FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Use mixing glass $\frac{1}{2}$ shaved ice
1 jigger Gin
1 Whole Egg

Shake well. Strain into fizz glass. Add Seltzer and serve.

RAMESES FIZZ

Made the same as New Orleans Fizz.

SILVER FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved Ice
White 1 Egg
1 jigger Gin

Shake well. Strain into fizz glass. Add Seltzer and serve.

SLOE GIN FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved Ice
1 jigger Sloe Gin
Shake well. Strain into fizz glass. Add
Seltzer and serve.

SKYRIDE FIZZ

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved Ice
1 jigger Sloe Gin
 $\frac{1}{2}$ jigger Sweet Cream
Shake well. Strain into fizz glass. Add
Seltzer and serve.

TEXAS FIZZ

Use mixing glass
Muddle $\frac{1}{4}$ Orange and
 $\frac{1}{4}$ Lemon
Fill glass $\frac{1}{2}$ shaved Ice
2 dashes Grenadine
1 jigger Gin
Shake well. Strain into fizz glass. Add
Seltzer and serve.

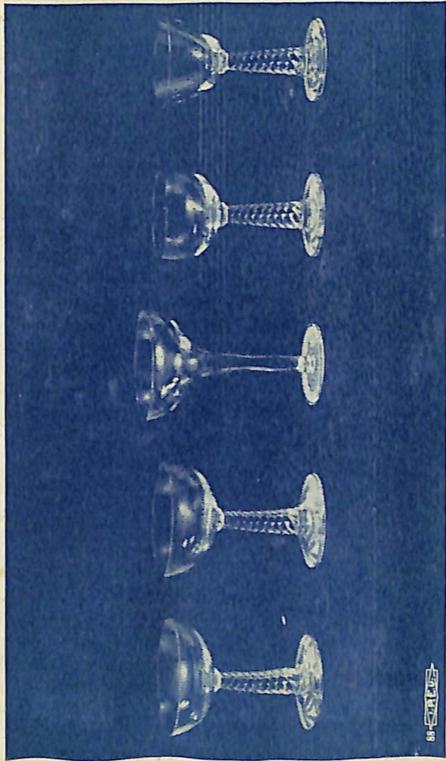
4 oz.

5 oz.

5 oz.

4 oz.

2 to 3½ oz.



Champagne — Champagne — Hollow Stem Champagne — Sidecar — Cocktail

8 oz.

8 oz.

10 oz.

18 to 22 oz.

10 to 16 oz.



STEM

PILSNER

PILSNER

SCHOONER

STEIN

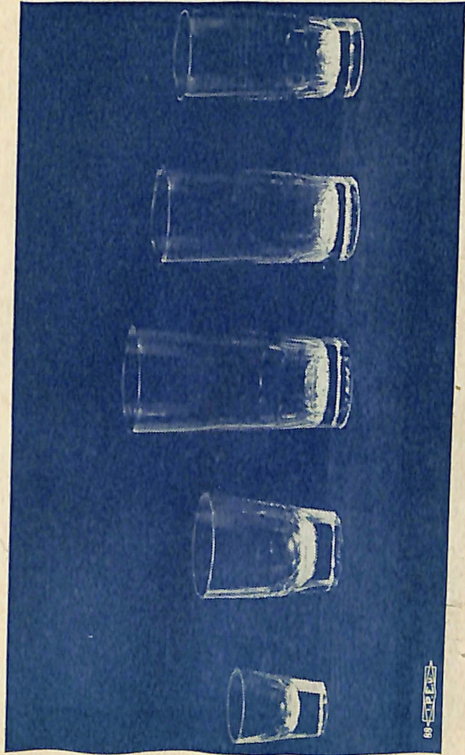
1 to 1 3/4 oz.

6 to 8 oz.

12 to 14 oz.

8 oz.

6 to 7 oz.



69--

WHISKEY OLD-FASHIONED COLLINS or JULEP FIZZ HIGHBALL

3 to 6 oz.

2½ oz.

2 oz.

3 to 4 oz.

4 oz.



Schoppen

Port

Sherry

Claret-Burgundy

Rhine

YOUR UNION IS YOUR PROTECTION

so preserve it by paying your dues and death
benefit payments at the office quarterly.

"HONESTY, CLEANLINESS, COURTESY"
is our slogan.

**DISPLAY YOUR UNION BUTTON WHILE
WORKING**

To preserve your tradition as a **UNION MAN**
demand the **UNION LABEL** on Cigars,
Clothing and all other necessities.

**YOUR BUSINESS AGENT IS YOUR FRIEND
TREAT HIM SO.**

IMPORTANT

**WHEN LEAVING A JOB REPORT IT
IMMEDIATELY to the Union Office.**

**YOUR CO-OPERATION WITH YOUR
OFFICERS IS ONE OF YOUR
FIRST DUTIES**

HIGHBALLS, RICKEYS AND SOURS

BOURBON OR RYE HIGHBALLS

Use highball glass

1 cube Ice

1 jigger Whiskey

Add Ginger Ale (Seltzer if requested). Serve with highball spoon.

GIN HIGHBALL

Same as above using Gin

SCOTCH HIGHBALL

Use highball glass

1 cube Ice

1 jigger Scotch Whiskey

Add Seltzer or Club Soda

Serve with highball spoon.

GIN RICKEY

Use highball glass

Juice $\frac{1}{2}$ Lime

1 cube Ice

1 jigger Gin

Add Seltzer or Club Soda

Serve with highball spoon.

CIRCUS RICKEY

Use highball glass

Juice $\frac{1}{2}$ Lime

1 cube Ice

1 jigger Dry Gin

1 dash Grenadine

Add Seltzer or Club Soda

Serve with highball spoon.

GIN BUCK

Use highball glass

Juice $\frac{1}{2}$ Lime

1 cube Ice

1 jigger Gin

Add Ginger Ale

Serve with highball spoon.

MAMIE TAYLOR

Use highball glass

Juice $\frac{1}{2}$ Lime

1 cube Ice

1 jigger Scotch Whiskey

Add Ginger Ale

Serve with highball spoon.

When in Need of
Competent Bartenders

Telephone

Franklin 8948

10 North Clark Street—15th Floor

Chicago 2, Illinois

The Union Is Not Responsible For
Members Booking
Individually

We Serve You on Short Notice.

MISCELLANEOUS REMARKS

When making any egg, milk, or cream drink, wash shaker immediately.

When serving any kind of mixed drink, prepare your service glass before mixing drink.

Never say: "What will you have for a wash or chaser", but "What do you wish on the side".

Bitters when called for should be used with the greatest of care. Too much will spoil a drink; also, too little will spoil a drink.

To frost glass for certain cocktails, squeeze lime, saving rind to wet edge of glass. Do not hold glass up, but tilt down so that you can get an even collar.

In making any drink where a cube of sugar is called for, just cover sugar with Seltzer.

Where a drink calls for twist of lemon peel over top, be sure you twist lemon peel directly over top of drink, then discard.

VERY IMPORTANT. Grenadine syrups vary a great deal, some are very heavy and others light. Acquaint yourself accordingly.

Pousse Cafes come in 4-5-6-7 colors. In making a pousse cafe pour the cordial having the lowest alcoholic content at the bottom of glass and graduate up. Although cordials vary in gravity weight, this is a fair rule to follow .

MEASURING STANDARDS

1 Barspoon equals 1 Teaspoon
Standard jigger—1 oz. on one end $\frac{1}{2}$ oz. on
other end.

There are jiggers $1\frac{1}{2}$ oz. one end
 $\frac{3}{4}$ oz. other end.

Pony $\frac{3}{4}$ oz.

Cordial glass 1 oz.

1 dash about 4 drops

Cocktail glasses vary in size from $2\frac{1}{2}$ to $3\frac{1}{2}$
oz.

(One must use judgment according to the
drink being mixed. An egg has from $1\frac{1}{2}$ to
 $2\frac{1}{2}$ oz. expansion if properly shaken).

SOURS

WHISKEY SOUR

Use mixing glass

Muddle $\frac{1}{2}$ Lemon with

1 barspoon sugar

Fill glass $\frac{1}{2}$ shaved Ice

1 jigger Whiskey

Shake well. Strain into sour glass. Decorate
with fruit and serve.

GIN, BRANDY, RUM or any spirituous liquor
may be substituted for Whiskey.

AMER PICON SOUR

Use mixing glass $\frac{1}{2}$ shaved ice

Juice $\frac{1}{2}$ Lime

1 dash Grenadine or Creme de Cassis

1 jigger Amer Picon

Shake well. Strain into sour glass. Dash
with seltzer if requested.



WHISKEY SOUR

CONTINENTAL SOUR

Use mixing glass
½ Lemon muddled
Fill glass ½ shaved Ice
1 jigger Gin
½ jigger Creme Yvette
Shake well. Strain into sour glass and
serve.

MILLIONAIRE SOUR

Use mixing glass
Muddle ½ Lemon
Fill glass ½ shaved Ice
Dash Grenadine
1 jigger Whiskey
Shake well. Strain into sour glass. De-
corate with fruit and serve.

ORANGE BLOSSOM SOUR

Use mixing glass
Muddle ½ Lemon
Fill glass ½ shaved Ice
Dash Grenadine
1 jigger Whiskey
Shake well. Strain into sour glass. Decorate
with fruit and serve.

ORANGE BLOSSOM SOUR

Use mixing glass
¼ Orange and ¼ Lemon muddled with
1 barspoon Sugar
Fill glass ½ shaved Ice
1 jigger Gin
Shake well. Strain into sour glass. De-
corate with fruit and serve.

SARATOGA SOUR

Use mixing glass
Muddle $\frac{1}{2}$ Lemon and $\frac{1}{2}$ Orange with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved ice
1 jigger Rye Whiskey
Shake well. Strain into sour Glass. Float
claret on top. Serve.

WARD 8 SOUR

Use mixing glass
Muddle $\frac{1}{2}$ Lemon
Fill glass $\frac{1}{2}$ shaved ice
Dash Grenadine
1 jigger Whiskey
Shake well. Strain into sour glass. De-
corate with fruit and add dash Benedictine.
Serve.

WARD 8 — NO. 2

Use mixing glass
Muddle $\frac{1}{2}$ Lemon
Fill glass $\frac{1}{2}$ shaved ice
Dash Grenadine
1 jigger Whiskey
Shake. Strain into high ball glass with 1
cube ice. Dash with seltzer. Serve.

COLLINS

TOM COLLINS

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lemon
1 barspoon Sugar
1 jigger Gin
Shake. Strain into Tom Collins glass with
2 cubes ice. Fill with Club Soda.

TOM COLLINS (OLD STYLE)

Use Tom Collins glass
Muddle $\frac{1}{2}$ Lemon with Rind
2 cubes Ice
1 jigger Tom Gin
Add Club Soda
1 barspoon Sugar
Stir well and Serve

Whiskey, Rum, Brandy, Sloe Gin, or any spirituous liquor may be substituted in either Collins above if requested.

FRENCH 75

Use mixing glass $\frac{1}{2}$ shaved ice
Juice $\frac{1}{2}$ Lemon
1 barspoon Sugar
1 jigger Gin
Shake well. Strain into Collins glass with 2 cubes ice. Add Champagne and serve.

DAISIES AND PUNCHES

GIN DAISY

Use mixing glass
Muddle $\frac{1}{2}$ Lemon with
1 barspoon Sugar
Fill glass $\frac{1}{2}$ shaved ice
Dash Grenadine
1 jigger Gin
Shake well. Strain into Punch glass filled with fine ice. Decorate with fruit and a sprig of mint. Add dash of any aromatic cordial and serve.



GIN DAISY



Joseph McElligott
BUSINESS REPRESENTATIVE

Chicago Bartenders' and Beverage
Dispensers' Union.
Local 278

WHISKEY DAISY

Same as Gin Daisy, using Whiskey in place of Gin.

BRANDY DAISY

Same as Gin Daisy, using Brandy in place of Gin.

CLARET PUNCH

Use mixing glass

½ Lemon

1 barspoon Sugar—Muddle

Fill glass ½ shaved ice

1½ jiggers Claret Wine

Shake well. Strain into punch glass filled with fine ice. Decorate with fruit and serve.

PLANTER'S PUNCH

Use mixing glass ½ full of shaved ice

Dash Grenadine

Juice ½ Lemon

Juice ½ Orange

½ jigger Pineapple Juice

1 jigger Jamacia Rum

Shake well, strain into punch glass filled with ice. Decorate with fruit and mint. Dash with Curacoa and serve.

CUBA LIBRE

Use Collins glass

½ Lime

2 cubes ice

1 jigger Cuban Rum

Fill with Coca Cola or any Cola drink

Serve with highball spoon.

REVENUE RECEIVED FROM SALE OF SPIRITUOUS LIQUOR

Size of Glass	Price per Drink								
	10c	15c	20c	25c	30c	35c	40c	45c	50c
1 oz. F	2.50	3.75	5.00	6.25	7.50	8.75	10.00	11.25	12.50
1 ¼ oz. I	2.00	3.00	4.00	5.00	6.00	7.00	8.00	9.00	10.00
1 ½ oz. F	1.60	2.40	3.20	4.00	4.80	5.60	6.40	7.20	8.00
2 oz. T	1.20	1.80	2.40	3.00	3.60	4.20	4.80	5.40	6.00
2 ½ oz. H	1.00	1.50	2.00	2.50	3.00	3.50	4.00	4.50	5.00
<hr/>									
1 oz. Q	3.20	4.80	6.40	8.00	9.60	11.20	12.80	14.40	16.00
1 ¼ oz. U	2.50	3.75	5.00	6.25	7.50	8.75	10.00	11.25	12.50
1 ½ oz. A	2.10	3.15	4.20	5.25	6.30	7.35	8.40	9.45	10.50
2 oz. R	1.60	2.40	3.20	4.00	4.80	5.60	6.40	7.20	8.00
2 ½ oz. T	1.20	1.80	2.40	3.00	3.60	4.20	4.80	5.40	6.00

NOTE: The above table does not take into consideration fractional drinks left in bottles also the 3/5 fraction of an ounce in each fifth has not been considered. These two items are allowed for shrinkage.

GROSS RETURNS FROM A BARREL OF BEER WITH GLASSES OF DIFFERENT SIZES

Size of Glasses	No. of Glasses	Gross Return at 5c a Glass	Gross Return at 10c a Glass
6 Oz.	661	\$33.05	\$66.10
7 "	566	28.30	56.60
8 "	496	24.80	49.60
9 "	440	22.00	44.00
10 "	396	19.80	39.60
11 "	360	18.00	36.00
12 "	330	16.50	33.00

A Barrel of Beer Contains 31 Gallons, or 3968 Ounces.

TODDIES

WHISKEY TODDY

Use old-fashioned glass

1 cube Sugar

Dash Seltzer—Muddle

1 cube ice

Twist of Lemon Peel

1 jigger Whiskey

Stir. Serve with highball spoon.

BRANDY TODDY

Same as above, using Brandy in place of Whiskey.

KENTUCKY TODDY

Same as above, using Bourbon Whiskey and add slice of Lemon.

HOT TODDIES

HOT TODDY

Use hot toddy glass or any 5 oz. glass

1 cube Sugar

Twist of Lemon Peel

Fill with boiling hot water

1 jigger Whiskey

Nutmeg on top. Serve with toddy spoon.

Scotch Brandy, Rum or Wines may be used in place of Whiskey.

HOT GERMAN GROCK

Use hot toddy glass or any 5 oz. glass

1 cube Sugar

Slice of Lemon, 2 Cloves, small stick Cinnamon.

Fill with boiling hot water

1 jigger of Arrack or New England Rum

Nutmeg on top. Serve with toddy spoon.

COFFEE ROYAL

- 1 cup Black Coffee
- 1 cube Sugar
- 1 jigger any spirituous liquor desired.

MINT DRINKS

MINT JULEP

- Use punch glass
- 1 barspoon Sugar
- 1 oz. Seltzer
- 3 or 4 sprigs fresh Mint
- Muddle lightly
- Fill with fine Ice
- 1 jigger Whiskey
- Stir well until frost appears on outside glass.
- Place 3 or 4 sprigs of mint in form of bouquet in glass. Dress with fruit. Dash with Jamaica Rum. Sprinkle a little bar sugar over Mint leaves. Serve with straws. This drink is improved by pre-cooling glass.

MINT SMASH

- Use old-fashioned glass
- 1 barspoon Sugar dissolved in little Seltzer
- Add 3 or 4 sprigs fresh Mint
- Muddle lightly
- 1 jigger Whiskey
- Stir so that leaves will appear on side of glass. Serve with highball spoon.
- Brandy, Rum or gin may be used in place of Whiskey in above drink.

MINT TODDY same as Mint Smash.



MINT JULEP

CO-OPERATE WITH YOUR GOVERNMENT

Members of the various unions should co-operate with the government and governmental employees at all times in any matters which might affect them. It is necessary for the various departments and bureaus of the government to make investigation of the conditions which exist in the various industries which are regulated by federal bodies. When the agents of any governmental body, be it the United States, the State, the County, or the City, visit the place of your employment you should give them every assistance possible in the performance of their duties. After all, the government is merely the voice of the people. As employees of the government, these agents are working for you as citizens. Thus when you assist them in the performance of their duties, you are merely doing your duty as a citizen.

Again we say that the various laws and regulations have been promulgated after careful study as to what is necessary to provide for the proper operation of the various activities throughout the nation. There may be minority objectors, but if the majority objects to the law it will undoubtedly be changed in due time. Until that time abide by the will of the majority and follow all rules and regulations to the letter. You are only helping yourself when you co-operate with the government.

Signed,
JAMES CROWLEY, President.

COOLER

BINGO BANGO

Use 12 oz. glass— $\frac{2}{3}$ fine ice. Decorate inside of glass with Red Cherry and Slice Pineapple. Fill balance with fine ice. Use mixing glass— $\frac{1}{2}$ fine ice.

2 jiggers Unsweetened Pineapple Juice

1 jigger Cuban Rum

1 jigger Sloe Gin

Shake. Strain into above decorated glass and serve with straws.

ZOMBIE (Western Style)

Use 14 oz. glass— $\frac{1}{2}$ fine ice

1 jigger Sweetened Pineapple Juice

1 jigger Lemon Juice

1 dash Almond Extract or leaves of Sprig of Mint

1 jigger Cuban Rum—a little fine ice

1 jigger Jamaica Rum—a little fine ice

1 jigger West Indian Rum—a little fine ice

1 jigger Cuban Rum

Fill balance with fine ice. Float a little Jamaica Rum on top. Serve with straws.

ZOMBIE (Eastern Style)

Use mixing glass— $\frac{1}{2}$ fine ice

Juice $\frac{1}{2}$ Lime

1 jigger Pineapple Juice

1 jigger Lemon Juice

1 jigger Simple Syrup

1 jigger Jamaica Rum

1 jigger Light Cuban Rum

1 jigger Vodka

Shake. Strain into 14 oz. glass filled with fine ice. Decorate with slice of Orange and Cherry, Mint in season. Serve with straws.

COBBLERS AND COOLERS

COFFEE COBBLER

Use mixing glass $\frac{1}{2}$ shaved ice
1 jigger Brandy
1 jigger Port Wine
Shake. Strain into fizz glass filled with fine ice. Decorate with fruit and serve.

RUM COBBLER

Use mixing glass $\frac{1}{2}$ shaved ice
1 jigger Jamaica Rum
 $\frac{1}{4}$ jigger Cuban Rum
 $\frac{1}{2}$ jigger Pineapple Juice
Shake well. Strain into fizz glass filled with fine ice. Decorate with fruit and serve.

SHERRY COBBLER

Use mixing glass $\frac{1}{2}$ shaved ice
1 Lemon Peel
1 barspoon Sugar, dissolve in dash of Seltzer
1 jigger Sherry Wine
Shake well. Strain into punch glass, filled with fine ice. Decorate with fruit. Float claret on top and serve with straws.

WHITE COBBLER

Use mixing glass $\frac{1}{2}$ shaved ice
1 jigger Gum Syrup
2 jiggers Sauterne Wine or any Dry White Wine
Stir. Pour into fizz glass filled with fine ice. Decorate with fruit and serve.

SINGAPORE SLING

Use fizz galss $\frac{1}{2}$ shaved ice
1 jigger Gin
Dash Seltzer

Decorate by placing 2 half cherries against opposite sides of glass, with $\frac{1}{2}$ slice of orange and slice of lime against other two sides

Fill balance glass fine ice

Pour slowly over side of glass enough Benedictine to sink to bottom of glass; turn glass; pour slowly enough Cherry Brandy to sink to bottom of glass. Place slice of Lime or lemon with cherry on it on top. DO NOT STIR. Serve with straw.

DR. FUNK COOLER

Use mixing glass
Juice of $\frac{1}{2}$ Lime
1 jigger Gin
2 dashes Absinthe
Fill $\frac{1}{2}$ shaved ice.

Shake very well. Strain into Collins glass filled with fine ice. Decorate with fruit and serve.

PANAMA COOLER

Use mixing glass
1 jigger Gin
 $\frac{1}{2}$ jigger Green Chartreuse
 $\frac{1}{2}$ jigger Hays Panama
Fill $\frac{1}{2}$ shaved ice.

Shake. Strain into Collins glass filled with fine ice. Decorate with ruit and serve.

SHANGHAI COOLER

Use mixing glass
Juice $\frac{1}{2}$ Lime
1 jigger Sloe Gin
Dash of Grenadine
Fill $\frac{1}{2}$ shaved ice.

Shake. Strain into Collins glass filled with fine ice. Dash with Cherry Liqueur and serve.

SUMATRA COOLER

Use mixing glass
Juice $\frac{1}{4}$ Orange
Juice $\frac{1}{2}$ Lemon
1 $\frac{1}{2}$ jiggers Gin
 $\frac{1}{2}$ barspoon Sugar
Fill $\frac{1}{2}$ shaved ice.

Shake well. Strain into Collins glass filled with fine ice. Decorate with fruit. Dash with Curacao and serve.

TAHISIAN COOLER

Use mixing glass
Juice $\frac{1}{4}$ Orange
Juice $\frac{1}{2}$ Lemon
2 jiggers White Wine
Dash of Passion Fruit to sweeten
Fill $\frac{1}{2}$ shaved ice.

Shake. Strain into Collins glass. Decorate with fruit. Dash with Jamaica Rum and serve.

SERVICE BAR REMARKS

Our object is not to set up a new code for handling service bars for men who are practical men, but to assist good barmen who have not had practical experience.

First you should acquaint yourself with all surroundings, see that your hands are good and clean (for you may have to handle fruit etc. with your hands instead of tools if rushed).

See that your tools are in place. After using them, wash and return them to their proper place.

Prepare all of your fruit; such as peeling lemons, lemon peel, sliced oranges, quarter or half limes and place in some container so that they will be handy

When using lemon juice, you can sweeten this with Heavy Gum Syrup, using 3 parts lemon juice to 2 parts Heavy Gum Syrup. This will speed up the mixing of such drinks as Sours, Fizzes and Collins.

See that you have all Set Ups ready that can be prepared ahead of time, such as Old Fashioned, Tom Collins, etc.

Try and find out what the general run of drinks is.

The liquors should be in their respective places. Always put bottle back to the place from which it is taken. You will find that this will make it much easier for you and the man with whom you are working.

PUNCHES AND CUPS FOR PARTIES

CHAMPAGNE CUP

Use Pitcher

- 1½ jiggers Brandy
- 1 jigger Benedictine
- 1 jigger Maraschino
- 1 bottle Soda
- 1/5 Champagne

Small block ice

Dress with fruit and mint

Serve twelve 4 oz. glasses.

RHINE WINE CUP

Use Pitcher

- 2 jiggers Brandy
- 6 or 7 cubes ice
- 1 jigger Curacoa
- 1 jigger Maraschino
- 1 qt. Rhine Wine
- ½ pt. Club Soda

Decorate with fruit and several sprigs fresh mint.

Stir well and serve. Makes ten 4 oz. glasses.

CLARET CUP

Use Pitcher

- 1 barspoon sugar
- 3 jiggers Brandy
- 2 jiggers Benedictine
- 1 jigger Maraschino
- 1 pt. Seltzer

Stir. Add 6 or 7 cubes ice

2 bottles Claret

Decorate with fruit and fresh mint. Makes eighteen 4 oz. glasses.

ROMAN PUNCH

Use punch bowl
1 lb. Brown Sugar
Juice 3 Oranges
Juice 6 Lemons
4 dashes Angostura Bitters
Whites of 6 Eggs
1 qt. Cuban Rum
1 qt. Champagne
1 qt. Sparkling Water

Dissolve Sugar with fruit juices and bitters; add whites of eggs beaten to a stiff froth; mix well, then add RUM; stir, add large block of ice; add Champagne and Sparkling Water just before serving. Serves twenty-five 4 oz. glasses.

CLARET PUNCH

Use punch bowl
10 barspoons Sugar
1 bottle Carbonated Water
2 Lemons sliced thin
2 oranges sliced thin
½ Pineapple cut in small thin pieces
4 jiggers Maraschino or Curacao
Stir until Sugar dissolves

When ready to serve add large block ice over which pour

4 bottles fine Claret Wine
1 bottle Champagne or any Sparkling Wine.

Stir thoroughly. Let set for 15 minutes before serving. Serves thirty-two 4 oz. glasses. This is a good claret Punch.

CHICAGO PUNCH

Use Punch Bowl
1 qt. Claret Wine
1 qt. Tokay Wine
Juice 1 doz. Oranges
1 lb. Bar Sugar
1 Pt. Jamaica or New England Rum
1 pt. Carbonated Water

Dissolve sugar thoroughly in wine and orange juice. Add Rum. Add large block of ice to chill before serving. Add Carbonated Water just before serving. To serve place 1 or 2 strawberries or raspberries in glass if in season; if not available 2 thin slices of banana. Makes thirty 4 oz. glasses.

CARDINAL PUNCH

Use Punch Bowl
1 qt. Claret Wine
1 pt. Brandy
1 qt. Rum
1 qt. Charged Water
½ jigger Orange Bitters
1 jigger Grenadine
¼ lb. Bar Sugar
1 Lemon sliced
2 slices Pineapple diced

Stir thoroughly to dissolve sugar. Serve with red cherry in glass. Serves twenty-five 4 oz. glasses.

CHAMPAGNE PUNCH (For Party)

Use Punch Bowl
½ lb. Fine Sugar
1 qt. Green Tea
4 jiggers Rum
1 pt. Brandy
1 Sliced Lemon
1 Sliced Orange
1 small can crushed Pineapple
2 qts. Champagne

Dissolve Sugar in tea, add other ingredients. Stir, add large block of ice to chill. Add Champagne just before serving. Decorate with fruit. Serves thirty 4 oz. glasses.

FRUIT PUNCH—NON ALCOHOLIC

½ lb. fine Sugar
Juice of 4 Oranges
Juice of 6 Lemons
Stir well
Add 1 pt. fresh strawberries crushed
½ fresh pineapple diced
2 Oranges diced
1 pt. red cherries
1 qt. Loganberry Juice

Stir well and add large block ice, let stand thirty to forty minutes. Just before serving add 1 qt. Carbonated water.

Serves twenty-five 4 oz. glasses.

Cooling and Refreshing Drinks

BLACK COW

Use Collins glass
2 cubes ice
 $\frac{2}{3}$ glass Sarsaparilla
 $\frac{1}{3}$ glass sweet Cream
Each separate and serve

HORSE'S NECK

Use Collins glass
Peel a lemon in one long string and place in glass with one end of ring over side. Place 3 cubes ice in glass. Fill with imported or domestic Ginger Ale and serve.

LIMEADE

Use mixing glass $\frac{1}{2}$ shaved ice
1 barspoon Sugar
Juice 3 Limes
Fill glass with water
Shake well. Dress with fruit in season.
Serve with straws.

ORANGEADE

Use mixing glass
Muddle one Orange with
1 barspoon Sugar
Fill $\frac{1}{2}$ shaved ice.
Fill glass with water. Shake well. Decorate with fruit in season and serve with straws. Strain if requested.

SODA COCKTAIL

Use punch glass 2 cubes Ice
 $\frac{3}{4}$ glass Lemon Soda
3 dashes Angostura Bitters
1 barspoon Sugar
Stir and Serve.

LEMONADES

CLARET LEMONADE

Use mixing glass
Muddle 1 Lemon with
1 barspoon Sugar
Fill $\frac{1}{2}$ fine Ice

Fill glass with water.

Shake well. Top off with Claret Wine.

Serve with straws. Strain if requested.

EGG LEMONADE

Use mixing glass
Muddle 1 Lemon with
1 barspoon Sugar
Fill $\frac{1}{2}$ fine Ice

1 Egg

Fill glass with water.

Shake well. Strain into lemonade glass.

PLAIN LEMONADE

Use mixing glass
Muddle 1 Lemon with
1 heaping barspoon Sugar
Fill $\frac{1}{2}$ fine Ice

Fill glass with water. Shake well. Pour into lemonade glass. Decorate with fruit. Strain if requested.

FRUIT LEMONADE

Make a plain lemonade. Dash with Grenadine or Raspberry Syrup and decorate with fruit in season.

SELTZER LEMONADE

Use mixing glass
Muddle 1 Lemon with
1 heaping barspoon Sugar
Fill $\frac{1}{2}$ fine Ice
Fill glass with Seltzer. Stir
(DO NOT SHAKE) Pour into lemonade glass.
Decorate with fruit in season and serve with
straws.
Strain if requested.

MISCELLANEOUS

ABSINTHE FRAPPE

Use mixing glass $\frac{1}{2}$ shaved ice
2 dashes Anisette
1 jigger Absinthe
Shake until frost appears on shaker. Strain
into sour glass. Dash with Seltzer if request-
ed.

CHAMPAGNE VELVET

Use large thin goblet
Fill half with Porter
Fill balance with Champagne
Stir gently and serve.

CININNATI

Use beer glass
Fill $\frac{1}{3}$ Lemon Soda
Balance Lager Beer

CHERRY LEMON SQUASH

Use Collins glass
Juice 1 Lemon
 $1\frac{1}{2}$ jiggers Cherry Heering
Add Club Soda or plain water to taste.

CHARTREUSE HIGH BALL

Use highball glass
1 cube ice
1 jigger Chartreuse
Add Ginger Ale or Club Soda

HORSE'S COLLAR

Use Collins glass
Peel a lemon in one long string and place
in glass with one end of rind hanging over
side. Place
3 cubes ice in glass
1 jigger Gin or Whiskey
Fill with imported or domestic Ginger Ale
and serve.

PRAIRIE OYSTER

Use Port Wine glass
Dash of Worcester Sauce
1 whole Egg
Another dash of Worcester Sauce
Salt and Pepper
Serve.

RHINE WINE AND SELTZER

Use 5 oz. glass
½ Rhine Wine and
½ Seltzer
1 cube ice if requested.

SHANDY GAFF

Use beer glass
Fill ⅓ Ginger Ale
Balance Lager Beer

VERMOUTH CASSIS

Use Collins glass
2 cubes ice
1 jigger French Vermouth
½ jigger Creme de Cassis
Fill with Club Soda
Stir and Serve.

WHICH WINES TO SERVE WITH FOOD

WITH APPETIZER: Pale dry Sherry, chilled or not - Plain or mixed Vermouth, with or without Bitters - A Dry Cocktail.

WITH OYSTERS, CLAMS OR CAVIAR: A dry, flinty wine, such as Cablis, Moselle, or Champagne.

WITH FISH: Dry White Burgundy, Claret or Champagne.

WITH LIGHT MEATS - CHICKEN, LAMB OR PORK: Light Red Burgundy, Claret, or fine White Burgundy.

HEAVY RED MEATS - STEAKS, GAME, DUCK, BEEF: Full bodied Burgundies, Claret, or Champagne.

WITH DESSERTS: Classified Sauternes, Demi-Sec Champagne, Full bodied Port, Sherry, Madeira, Hungarian Tokay well chilled. Sparkling Moselle.

WITH CHEESE: A glass of fine old Port.

WITH AFTER DINNER COFFEE: Fine old Cognac or any Liqueur.

AFTER A HEAVY DINNER: A glass of Creme de Menthe.

WITH FRUIT AND NUTS: Old Tawny Port, Tokay, Muscatel, Malaga or Madeira.

HOW TO SERVE WINES

Extreme care must be taken in the handling of wines. Do not shake or disturb when serving or decanting. Wines must be served in clean, plain glassware. The type of glass must be suitable to the wine. Use a "cradle" when decanting or serving wines which have a sediment.

Type	Description	Temperature
SHERRY		
Amontillado	Full-bodied—nutty	Cooler than room
Fin		Room

CLARET		
Pontet-Canet	Red; dry	Room
St. Julien	Red; dry	Room
Medoc	Red; dry	Room

SAUTERNES		
Chateau-Yquem	Finest of Sauternes	Chilled
Haut	Smooth; richer	Chilled

RHINE		
Liebfraumilch	Dry	Chilled
Niersteiner	Dry	Chilled
Moselle	Dry	Chilled
Riesling	Dry	Chilled

Type	Description	Temperature
BURGUNDY		
Chablis	Dry; white	Chilled
Red Still	Red; sweet	Room
Sparkling	Red or white	Chilled
CHIANTI		
Red	On the dry side	Room or cellar
White	On the dry side	Room or cellar
DUBONNET		
Red (only one Dubonnet)		Very cold
TOKAY		
Red; gold to deep topaz	Sweet; full; Aromatic	Room
PORT		
Red	Fortified; sweet	Room
MADEIRA		
Sercial	Dry	Room
Bual	Dry	Room
Malmsey	Heavy	Room
CHAMPAGNE		
Brut	Natural; driest	Chilled
Extra-Dry	Less dry	Chilled
Dry	Less dry	Chilled
Demi-Sec	Sweet	Chilled
Doux	Quite sweet	Chilled

HINTS FOR BARTENDERS

- 1st Rule. Respect your position.
- 2nd " Be clean. Always have clean linen and hands.
- 3rd " White shirt, and black four-in-hand tie, which are at all times the proper dress of a Bartender.
- 4th " Be courteous to the public, for after all, it is the public that pays your salary.
- 5th " Do not drink while on duty.
- 6th " Do not smoke while serving the public.
- 7th " Always serve a dry glass to each customer.
- 8th " Do not carry a towel over your shoulder while serving the public at any time.
- 9th " Do not use your fingers, always handle fruit and Cube ice with utensils.
- 10th " When using real fine ice in egg drinks place a cube of ice in the fine ice when shaking.

The Committee that compiled this book was appointed by the Chicago Bartenders' Union, Local 278, Chicago, Illinois. The recipes and other subject matter as appears herein has been accepted by Local 278 as their standard for mixing and serving drinks.



Committee:

Chris Jensen
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John Collins
James Crowley

MEMORANDA

Pink Squirrel

Creme Almond

Creme Cocoa

cream

Ward Eight

2 3/4 Whiskey

1 3/4 Grenadine

2 tablespoons of lemon juice



Facsimile of Union Bar Card



REGISTERED

Real
Union
Men
Look
For
Union
Labels



Union
Labels
Form
Bulwark
Of All
Union
Labor

Facsimile of Union House Card



REGISTERED