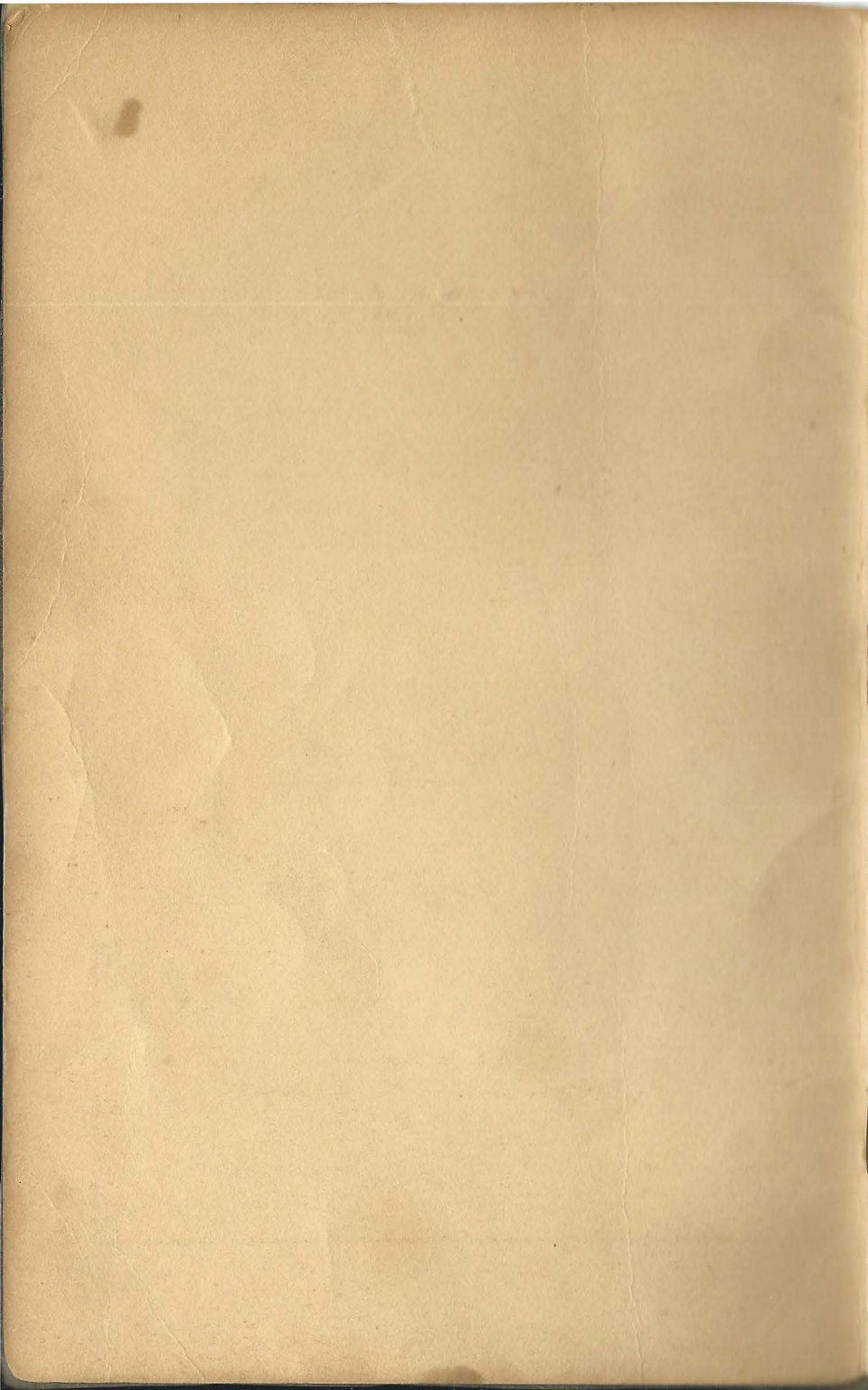




**BOTTOMS
UP**



"BOTTOMS UP"

BY

JEAN ROBERT MEYER



Published By

THOMAS APOSTLE

||

Copyright, 1934 By
THE JEAN ROBERT MEYER STUDIO
BROOKLYN, NEW YORK, N. Y.

“BOTTOMS UP”

ABSINTHE is the forbidden liquor. It is of greenish hue, bitter to the taste and of aromatic nature.

ANISETTE is an extract of the anise seed. Splendid for that finishing touch.

APPLE JACK—Distilled from apple juice. Might have been called (and with reason) “T.N.T. Cider.” Life of the party.

BENEDICTINE is a cordial derived from the happy experiments of the Benedictine monks of France. It is said to be a combination of angelica root, arnica flowers, cardamon seeds, thyme, lemon peel, nutmegs, cassia, peppermint, hyssop and cloves. Delightful.

BITTERS result when herbs and wines or brandies get together. A cathartic and tonic effect is noticeable. Among the better known bitters are Angostura, containing the bark of a South American tree; Calisaya, containing cinchona, or quinine; Orange, Boonekamp; Amer Picon and Peychand. Good for what ails you.

BRANDY. From the Dutch word *Brandewijn* meaning “burnt wine.” Distilled from wine or fermented fruit juices. Touches the spot.

CREME DE CACAO is distilled from the cocoa bean. Clear?

CREME DE CASSIS. A walloper. French. Black currants started it.

“BOTTOMS UP”

CHARTREUSE, a liqueur, first tickled the palates of the Carthusian monks. Originally prepared at their monastery, La Grand Chartreuse, in the French Alps, but now at Tarragona, Spain. Only the Father Superior of the Order knows the formula, according to the legend. Analysts believe it contains balm leaves, orange peel, dried hyssop tops, peppermint, wormwood, angelica seed, root, cinnamon, mace, cloves, Tonka beans, Calamus aromaticus, cardamon and an herb peculiar to the region of the Grande Chartreuse. Well worth the effort.

CREME DE MENTHE. A sissy with a punch. Sometimes white, more often green. Mint infusion in brandy. Don't judge a book by its cover.

CURACAO. An orange peel liqueur named for the island of Curacao, a Dutch West Indian colony. Pronounced: Koo-rah-sah-o.

CREME D'VIOLETTE gets its name from the violet, from which it is extracted. A sweet breath and a sweet disposition.

DUBONNET is a French wine prepared from special herbs. Famous as a tonic and appetizer. We don't know what the herbs are, but then you can buy Dubonnet. You don't have to make it.

GIN!—Remember? The old bath-tub variety spawned by Prohibition? But let's discuss good gin. Distilled from malt and other grains, then blended with the juice of the Juniper berry. Should Auld Acquaintance Be Forgotten?

GRAND MARNIER. Dainty and fragrant. One of the orange liquors. Don't forget your lorgnette!

"BOTTOMS UP"

MARASCHINO. The marasca cherry is grown only on the coast of Dalmatia. From it we get this delicious liquor.

KUMMEL is distilled from the caraway seed. A liquor contributed to mankind by Russia and Germany.

OJEN is named for that town in Spain. A cordial made from the anise seed. Plenty like absinthe.

ORGEAT. Blend sugar, orange flower, water and almonds and this succulent syrup is the result.

RUM we are told, derives its name from the Gypsy word "rom," meaning "good." It is a West Indian liquor distilled from fermented molasses or cane juice. International in satisfaction.

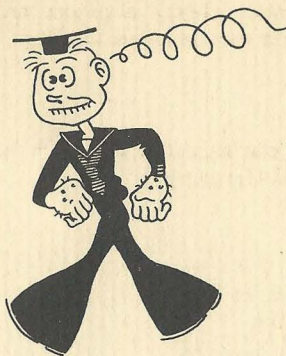
VERMOUTH is a liquor resulting from the union of white wine and aromatic herbs. There are two varieties. Italian, or sweet, and French, or dry. The German equivalent of "wormwood" is *wermuth*, from which the name is derived.

VODKA. A powerful Russian born from a harmless potato. Certain to pep up the most listless party.

WHISKEY means "Water of Life," from the Gaelic word *uisgebeatha*. Among the whiskies are Rye, from that grain; Irish and Scotch, from barley. Bourbon, is a high hat "corn" liquor that's perfectly willing to be friendly.

"BOTTOMS UP"

PORTO FLIP



- 1 White of egg
- 1 Portion port wine
- 1 Teaspoon powdered sugar

POUSSE CAFE

One-third Curacao, one-third maraschino, one-third cognac. Pour the heaviest liqueurs into the glass first and the lightest last, in the order specified, so as to prevent them from mingling.

POUSSE CAFE No. 2

One-half a glass of maraschino, drop in carefully yolk of one raw egg, tablespoon of Curacao or vanilla liqueur, one-quarter of a glass creme de menthe, then fill up with cognac (brandy).

PRINCE OF WALES COCKTAIL

Half jigger each Italian vermouth, bacari and curacao, dash of angostura bitters, juice of half a lime, ice and shake well.

DUCHESS COCKTAIL

One jigger French vermouth, half jigger Italian vermouth, two jiggers muscatel, half jigger bacardi, half jigger of gin, twisted orange peel, stir well, serve in chilled glasses.

DRY MARTINI

One part French vermouth, two parts dry gin, one dash of bitters; ice, shake well and strain into cocktail glass.

DUMB DORA

One pony of brandy, one pony of Coign-treau, one pony of Benedictine or Curacao, one or two dashes of orange bitters. Ice optional.

MARTINI



One-third Italian vermouth
Two thirds gin
Two or three dashes orange bitters
Ice, shake well and strain into cocktail glass containing cracked ice.

"BOTTOMS UP"

BRANDY FLIP



1 Portion brandy
1 White of egg
1 Teaspoon powdered sugar

BRANDY ELITE

Use a small bar glass, one-third full of shaved ice, two or three dashes of fruit syrup, one dash of bitters, one jigger of brandy, two dashes of Curacao, one dash of lemon juice. Shake up well and strain into a cocktail glass prepared as follows: Run a slice of lemon around the rim and dip into pulverized white sugar. Pare half a lemon in one long strip and fit it into the glass.

BRANDY FLOAT

Use an old fashioned cocktail glass. Fill glass half full of carbonated or plain water, float a pony of brandy on top (using a spoon).

BRANDY COCKTAIL

One part of brandy, half a part of fruit syrup, two dashes of Angostura Bitters, one dash absinthe, if desired. Shake well and strain into cocktail glass containing shaved ice. Serve with twist of lemon peel on top and a squirt of champagne.

STEEPLEJACK

Steep some mint sprigs in a little hot water and pour off into a mixing glass a third full of fine ice, one jigger of Gin, two or three dashes of bitters, a few drops of orange juice, mix and strain into cocktail glass. Serve with a slice of lemon peel.

STEVE BRODIE

One-third dry gin, one-third Italian vermouth, an equal amount of white of egg, juice of half an orange, few drops of lemon juice. Shake thoroughly.

STORM AND STRIFE

Two-thirds peach or apricot brandy, one-third French vermouth, one or two dashes of grenadine, a dash of bitters. Shake, using shaved ice, and strain.

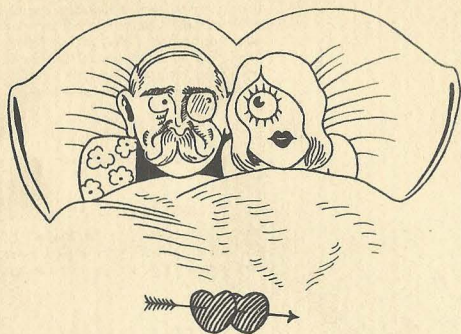
STINGER



1 Part white creme de menthe
1 Part brandy
Add ice and shake.

"BOTTOMS UP"

BETWEEN SHEETS



1-3 Brandy
1-3 Curacao
1-3 Dry gin
1 Dash lemon juice

BIRD

2 twists of Orange Peel. Fill glass with shaved ice. Two-thirds Curacao, one-third Brandy.

Yolk of 1 fresh egg
1 teaspoonful sugar syrup
1 wine glass of Whiskey
Shake, strain and add some nutmeg.

BEWARE

Dash of Orange Bitters
 $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{4}$ Dry Vermouth
 $\frac{1}{2}$ Gin
Slice of Orange Peel.

BEST BET

One jigger of dry gin, one pony of Creme Yvette, one pony of fresh cream, juice of lime or lemon, one teaspoonful of sugar. Ice, shake and strain.

COUPEREE

Use a large soda glass one-third full of ice-cream, one and a half ponies of brandy, one pony of Curacao. Mix thoroughly and fill the glass nearly full of plain soda. Grate a little nutmeg on top and serve.

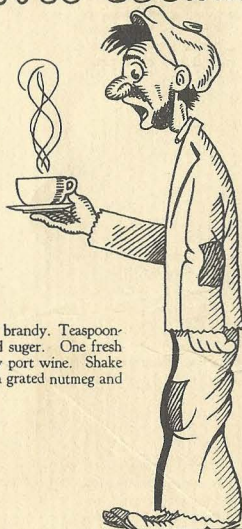
COLD DECK

$\frac{1}{4}$ Creme de Menthe
 $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{2}$ Brand.

CORONATION

1-3 Italian Vermouth
1-3 Dry Vermouth
1-3 Applejack
1 dash Apricot Liqueur.

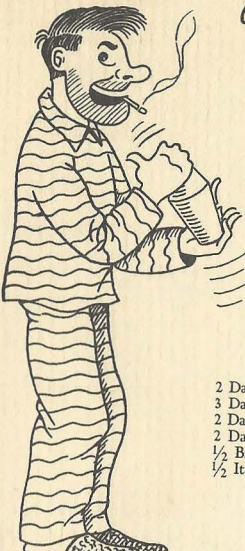
COFFEE COCKTAIL



One pony of brandy. Teaspoonful of powdered sugar. One fresh egg. One pony port wine. Shake well, serve with grated nutmeg and shaved ice.

"BOTTOMS UP"

MORNING



2 Dashes absinthe
3 Dashes Angostura bitters
2 Dashes Curacao
2 Dashes Maraschino
 $\frac{1}{2}$ Brandy
 $\frac{1}{2}$ Italian vermouth

MOUNTAIN COOLER

One egg, beaten, one-half tablespoonful of powdered sugar, juice of one small lemon. Add hard cider, stir well and grate a little nutmeg on top.

MONK

One and one half ponies of Canadian Rye, one pony of Chartreuse (yellow), a half-pony of French vermouth, sugar to taste. Shake and strain into cocktail glass containing cherry or olive.

MORNING GLORY FIZZ

Juice of $\frac{1}{2}$ Lemon or Lime
 $\frac{1}{2}$ tablespoonful Powdered Sugar
White of 1 egg—2 dashes of Absinthe if desired.
Glass Rye or Scotch.

METROPOLIS

Use mixing glass half full of shaved ice, two dashes of fruit syrup, two dashes of Peychaud's Bitters, one dash of orange bitters, one ounce of brandy, one ounce of French vermouth. Mix and strain into cocktail glass. Garnish with twist of lemon peel after adding to juice.

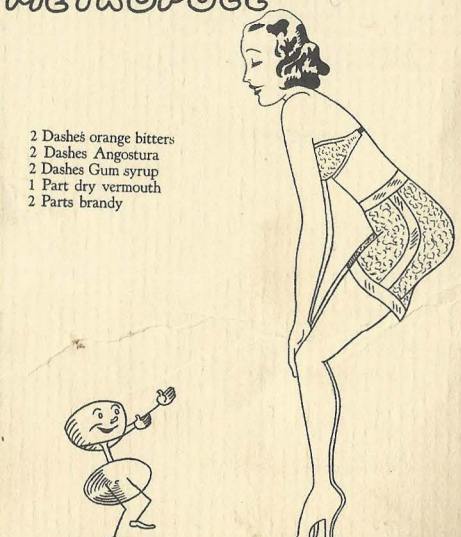
MAID'S MIRTH

Two parts gin, 1 part creme de menthe. Ice, shake well and strain into cocktail glass containing a black olive.

MIDNIGHT

A mixing glass a third full of fine ice. Two-thirds Jamaica rum, one-third gin, one or two dashes of lemon juice, a slice or two of orange. Sweeten to taste. Mix, strain and serve.

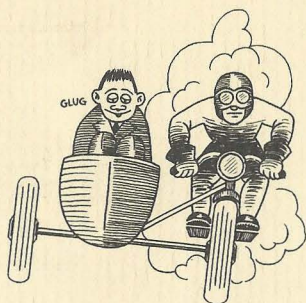
METROPOLE



2 Dashes orange bitters
2 Dashes Angostura
2 Dashes Gum syrup
1 Part dry vermouth
2 Parts brandy

"BOTTOMS UP"

SIDE CAR



2 Parts Brandy . . . 1 Part lemon juice
1 Part Cointreau
Add ice, shake well, and strain.

SHANDYGAFF

One-half old fashioned ginger beer (or ginger ale), one-half beer or equal parts of ale and ginger beer.

SEVENTH HEAVEN

Tablespoon grape fruit juice
 $\frac{1}{4}$ maraschino
 $\frac{3}{4}$ gin.

SHERRY AND EGG

One egg well beaten, one wineglass of sherry. Shake well, strain into wineglass.

CHOCOLATE

One fresh egg broken in mixing glass one-half full of shaved ice, one jigger of port wine, one-half jigger of Cointreau, one teaspoonful of ground chocolate. Shake thoroughly and strain into cocktail glass.

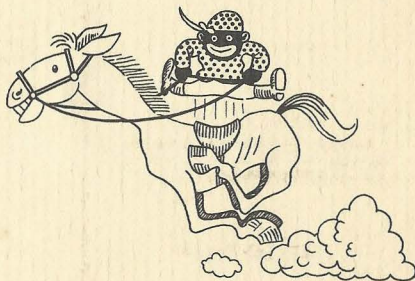
CHAUNCEY

Dash of Orange Bitters
 $\frac{1}{4}$ Gin
 $\frac{1}{4}$ Whiskey
 $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{4}$ Brandy
Stir; strain.

CHOCOLATE SOLDIER

1-3 Dubonnet
2-3 Gin
Dash of Lime Juice
Frappe.

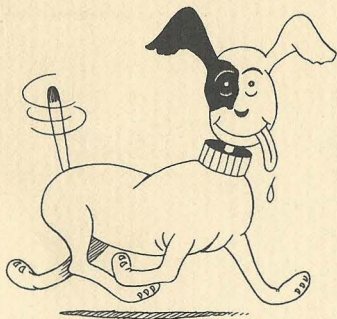
JOCKEY CLUB COCKTAIL



Equal parts of Italian vermouth and rye whiskey, one dash of orange bitters, one dash of Angostura bitters, one or two teaspoonful of lemon juice. Shake thoroughly and strain.

"BOTTOMS UP"

DOG DAYS



Fill glass with ginger ale
and cracked ice.
1 Portion Scotch
Juice of one-quarter orange

DEBUTANTE

In a cocktail shaker
1 wineglass Cognac Brandy
1 wineglass Rum
1 wineglass Milk
Shake thoroughly, strain into a tall glass
and dust with grated nutmeg.

DOWN EAST

Two jiggers of dry gin, one pony of Italian vermouth, juice of half an orange, few drops of lemon juice, one or two sprigs of fresh mint. Shake well with fine ice.

DELICATE SIP

Use a sherry glass. Half a pony of raspberry syrup, half a pony of maraschino, half a pony of Chartreuse (green), top off with brandy and serve. To prevent the different colors from mingling pour the heaviest liquid in first.

MAHARAJAH

One part champagne, same measure of brandy. Ice, mix thoroughly and strain into cocktail glass.

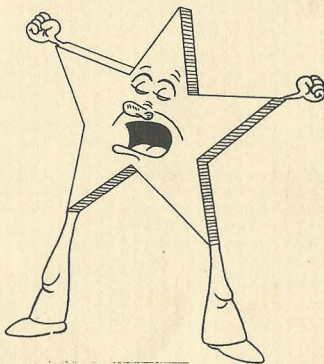
MA CHERIE

A mixing glass a third full of fine ice. One pony of sherry, one pony of Italian vermouth, two or three dashes of bitters, few drops of lemon juice. Shake and strain. Garnish with a slice of orange.

MYSTIC MIRTH

One part gin, one part Grenadine, dash of Curacao. Ice, shake and strain into small glass.

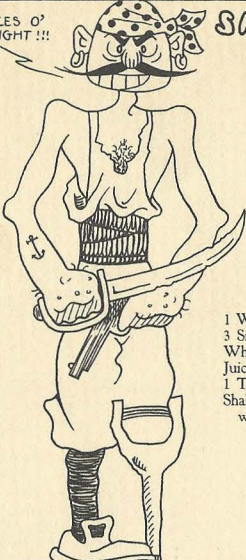
MORNING STAR



1/4 Portion Scotch
1 Portion Port Wine
1 Portion Cream
1 Egg
Fill glass with soda water
and cracked ice.

"BOTTOMS UP"

PIECES O' EIGHT !!!



SILVER FOZZ

1 Wineglass of Gin
3 Small lumps of ice
White of one egg
Juice of one-half lemon or lime
1 Tablespoonful sugar
Shake well, strain and serve with seltzer.

SILVER

Use highball glass. One pint of sherry, 2 egg whites, juice of half a lemon, cracked ice, shake till it froths, fill glasses three-quarters full, add dash of seltzer, stir well.

SILVER STALLION

1 part Gin
1 part Vanilla Ice Cream
4 parts Pale Dry Ginger Ale
Mix Gin and Ice Cream—then add Ginger Ale.

SIMPLE SYRUP

Two pounds of sugar (granulated), one pint of boiling water. Boil for five or six minutes and bottle.

GIN HIGHBALL

One and half jiggers of gin, plenty of ice. Fill up with soda, ginger ale or Lime Rickey and add a piece of lemon peel.


GIN FIZZ

One teaspoonful of powdered sugar, one tumbler of gin, juice of one lemon. Ice, fill with charged water.

GIN AND BITTERS

A jigger of gin, 2 or 3 dashes of Angostura Bitters.

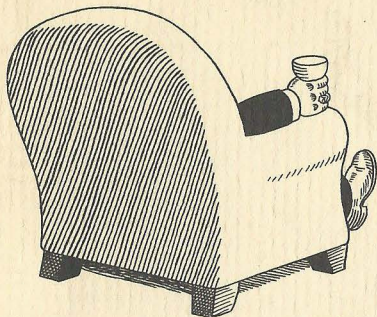
GIN RICKY



1 Wineglass of Gin
Juice of half a lime
Add ice, fill with seltzer and stir.

"BOTTOMS UP"

CLOVER CLUB



One part gin
One half part grenadine
One white of egg
Juice of one small lime

Mix well and strain into cocktail glass containing a maraschino cherry. Frappe.

CLARET CUP

Use a bowl for mixing. Ten or twelve lumps of sugar, one bottle of Apollinaris, two lemons, two oranges and half a pineapple (sliced), two jiggers of maraschino. Mix well with ladle. Place in metal vessel filled with cracked ice. When ready to serve add four bottles of fine claret, one bottle of champagne or other sparkling wine. Mix thoroughly, garnish with plenty of berries and serve.

CLARET COBBLER

Use a goblet, fill with shaved ice, two jiggers sherry, one half jigger fruit syrup, twisted lemon peel, garnish with fruit.

CLARET COCKTAIL

Use a large bar glass. One and a half tablespoonsful of sugar, one slice of lemon, two slices of orange. Fill glass with fine ice. Pour in claret wine, shake well and dress with fruits in season. Serve with straws.

BOLO

Juice of $\frac{1}{4}$ Lemon
Juice of $\frac{1}{4}$ Orange
 $\frac{1}{2}$ wine glass Bacardi
1 teaspoon Sugar.

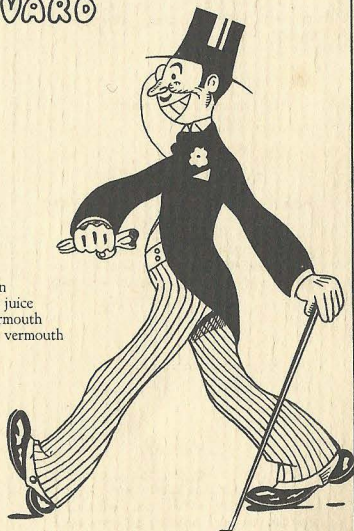
BOWERY

Equal parts of gin and white mint. Mix well, using ice.

BOOM BOOM

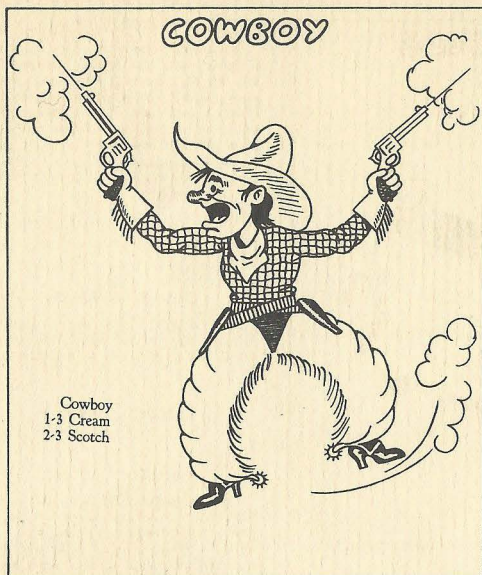
1 part Rye
1 part part Scotch
1 part Rum
1 part Grenadine syrup
Add ice and shake well.

BOULEVARD



2 Parts dry gin
1 Part orange juice
1 Part dry vermouth
1 Part Italian vermouth

"BOTTOMS UP"



CALIFORNIA

Use a short tumbler. One pony of whiskey, juice of half an orange, one teaspoonful of sugar, a dash of absinthe, one slice of lemon, one slice of orange, one ice cube.

CREAM FIZZ

One pony of gin, juice of one lemon, 1 teaspoonful of syrup or sugar, 1 teaspoonful of fresh cream. Ice, shake well, strain into small bar glass. Add dash of soda.

CUBAN GENDARME

One jigger of Bacardi, two teaspoonful of Grenadine, juice of one small lime, few drops of Curacao. Shake well with cracked ice, strain into cocktail glass and serve.

GOOD HEAVENS!

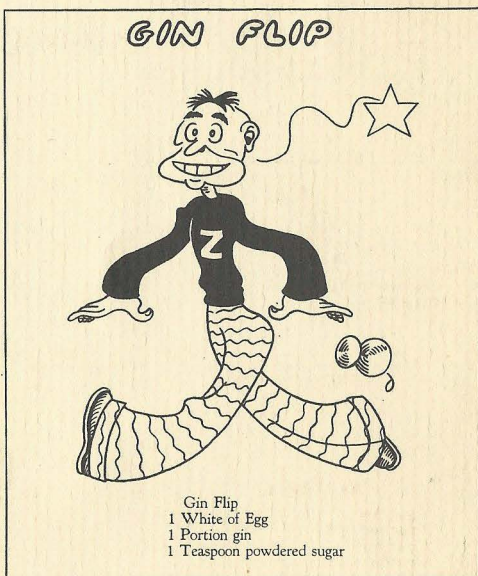
Use large wineglass, three jiggers málaga, two dashes curacao, dash apricot brandy. Shake well.

GRAND ROYAL FIZZ

Juice of $\frac{1}{2}$ Lemon . . . $\frac{1}{2}$ tablespoon Sugar
1 glass Gin
2 dashes Maraschino
Juice of $\frac{1}{4}$ Orange
1 tablespoon Sweet Cream
Shake well, strain into medium size glass,
add syphon water.

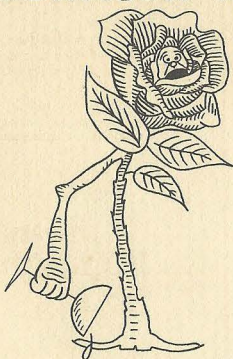
GAMBLER

One pony of dry gin, one pony of Old Mull, half a pony of Italian vermouth, half a pony of plum brandy, one dash of Yellow Chartreuse, few drops of lemon juice. shake thoroughly.



"BOTTOMS UP"

BERMUDA ROSE



- 1/2 Dry Gin
- 1/4 Apricot or peach brandy
- 1/4 Grenadine
- 3 Teaspoons lemon juice
- 1 Teaspoon powdered sugar

BOBBY BURNS COCKTAIL

- 1/2 Italian Vermouth
 - 1/2 Scotch Whiskey
 - 3 dashes Benedictine
- Squeeze lemon peel on top.

BISHOP

Two parts of Scotch, one part of French vermouth, one part of orange juice, one or two dashes of Cointreau, one teaspoonful of powdered sugar, one or two pieces of lemon peel. Shake with shaved ice or use large bar glass half full of shaved ice.

BLUE DEVIL COCKTAIL

- 1/2 Gin
 - 1/4 Lemon Juice
 - 1/4 Maraschino
- Shake well and strain into cocktail glass.

CHAMPAGNE JULEP

Use tall glass with a few pieces of cracked ice. One lump of sugar, one sprig of fresh mint. Pour in champagne slowly, stirring carefully. Garnish with fruits or berries in season.

CHAMPAGNE VELVET

Use a large goblet. Fill the glass half full of porter and the balance with champagne. Stir slowly with a spoon and serve.

CHAMPAGNE COCKTAIL

Use tall, thin glass. One lump of sugar saturated with Angostura Bitters, one cube of ice. Fill with champagne. Stir with spoon, and garnish with twist of lemon peel. Add three orange slices, one pineapple slice and two or three strawberries.

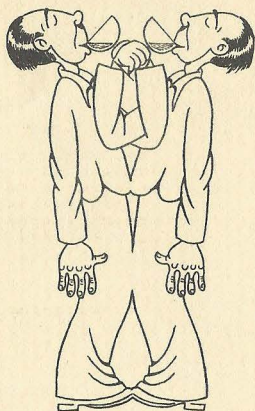
GHINTZ COCKTAIL



- 1-3 Bacardi
- 2-3 Rye
- 2 Dashes Angostura bitters
- 3 Dashes lime juice
- 1 Teaspoon Falernum wine
- 1 Teaspoon powdered sugar

"BOTTOMS UP"

FIFTY-FIFTY COCKTAIL



Fifty-Fifty Cocktail
 $\frac{1}{2}$ Dry Gin
 $\frac{1}{4}$ Dry Vermouth

ETERNAL YOUTH

2 quarts Gin
2 quarts Grape Fruit Juice
 $\frac{1}{2}$ cup Grenadine or mixed fruits syrup
Pour over chopped ice in a punch bowl.

EASY

Dash of Orange Bitters
 $\frac{1}{4}$ Italian Vermouth
 $\frac{3}{4}$ Gin
Shake, strain.

EGG NOG

1 egg
1 portion Rye
1 tablespoon powdered sugar
Fill glass with milk. Grated nutmeg
on top.

ABSINTHE COCKTAIL

Three parts absinthe, one part water, two or three dashes of syrup, one dash of Angostura Bitters, one dash of orange bitters, one dash of anisette. Stir or mix thoroughly, and serve with twist of lemon peel on top.

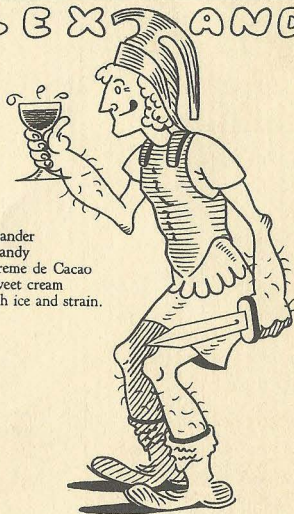
ABSINTHE FRAPPE

Use a mixing glass half full of shaved ice. One pony of absinthe, two teaspoonsful of fruit syrup, flavor with anisette. Shake well till shaker is frosted, then strain into a cocktail glass and serve.

ACTOR

One white of egg, two teaspoonsful of syrup, one part of absinthe, one part of gin; ice, shake well and strain into cocktail glass.

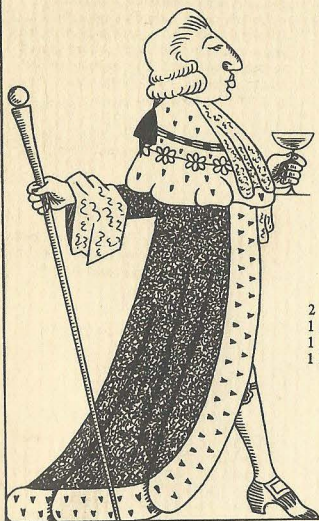
ALEXANDER



Alexander
1 Part Brandy
1 Part Creme de Cacao
1 Part Sweet cream
Shake with ice and strain.

"BOTTOMS UP"

LOUIS COCKTAIL



2 Parts Dry Gin
1 Part Dry Vermouth
1 Dash Cointreau
1 Part Grand Marnier

LOCOMOTIVE

Use a large bar glass. One egg-yolk, one-half tablespoon of sugar and one pony of honey mixed well together, one-half pony Curacao, one and a half wineglass of Burgundy or claret, boiled. Mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon, and serve.

LOVEY DOVEY

One part gin, two parts Italian vermouth, three dashes of Curacao. Ice, shake and strain into cocktail glass.

LOVER'S

One jigger of Bourbon whiskey, one dash of Benedictine or Yellow Chartreuse, a few drops each of Grenadine and lemon juice or lime. Shake and strain into cocktail glass containing a maraschino cherry.

GRENADIER

Two parts apple brandy, one part Italian vermouth, one or two dashes of Grenadine, one or two dashes of grape juice, two or three dashes of orange bitters. Shake thoroughly with fine ice.

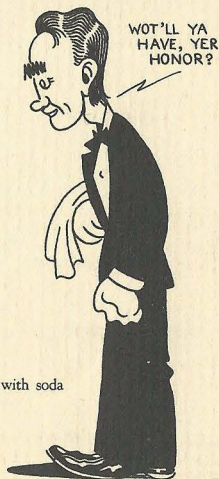
FLIER

1-3 Lemon Juice—2-3 Gin
2 dashes Maraschino.

GIGOLO

A mixing glass one third full of fine ice. One pony of apple brandy, one pony of Chartreuse (green), a pony of berry juice, a dash of orange bitters. Mix well and strain into cocktail glass.

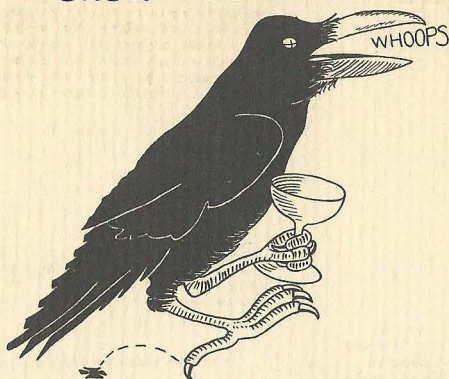
GOLDEN FIZZ



1 Small glass of gin
1 Teaspoon of sugar syrup
1 Yolk of egg
Juice of one lemon
2 Ice cubes
Shake well, strain and serve with soda water.

"BOTTOMS UP"

CROW COCKTAIL



2-3 Scotch
1-3 Lemon juice
1 Dash grenadine

CIDER PUNCH

One-half pint of sherry, one glass of brandy, one bottle of cider, one-quarter pound of sugar, one lemon. Pare the peel of half the lemon very thin; pour the sherry over it; add the sugar, the juice of the lemon and the cider with a little grated nutmeg. Mix well and place it on ice. When cold add the brandy and a few pieces of cucumber rind.

CENTURY PUNCH

One pint old Santa Cruz rum, one pint of old Jamaica rum, four pints of water, lemon or lime juice and sugar to taste.

CATAWBA COBBLER

Use a large bar glass. One teaspoonful of powdered white sugar dissolved in a little water, one orange slice cut in quarters. Fill the glass half full of shaved ice, then fill it up with Catawba wine. Add berries.

BURGUNDY CUP

Use a large pitcher. One pony peach brandy, one pony curacao, one pony creme de menthe, two quarts burgundy, pint of seltzer water, plenty of ice. Add sliced orange, lemon and pineapple, cherries and mint. Stir well.

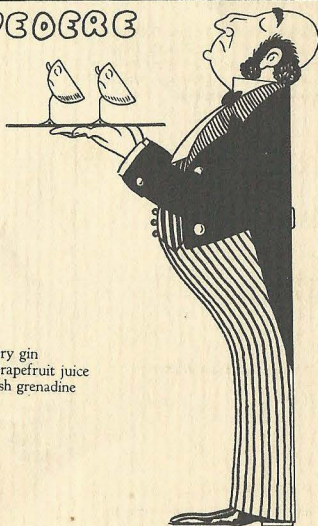
B V D COCKTAIL

1-3 Bacardi
1-3 Gin
1-3 Italian Vermouth
Shake and strain into cocktail glass.

BUM'S RUSH

A mixing glass one-third full of fine ice. One jigger of Jamaica rum, one or two dashes of orange bitters, one or two dashes of syrup, a few drops of lemon juice. Mix well and strain.

BELVEDERE



$\frac{1}{2}$ Dry gin
 $\frac{1}{2}$ Grapefruit juice
1 Dash grenadine

"BOTTOMS UP"

COURONNE COCKTAIL



1 Part Scotch
1 Part Cointreau
1 Part Dry Gin

1 Part Italian vermouth
1 Dash Angostura bitters
1 Teaspoon lemon juice

DACQUERI COCKTAIL

One part Bacardi rum, one part of lime juice, one or two teaspoonful of powdered sugar. Shake well with shaved ice, strain and serve.

DAMNATION

1 part Rum
1 part Gin
1 dash Bitters.

CUPID

1 glass Sherry—1 Egg
1 teaspoon powdered sugar
Dash of Cayenne Pepper.

HANDSOME

One jigger of rye whiskey, one teaspoonful of powdered sugar, juice of half a lemon or lime, a dash of orange bitters. Stir with ice in mixing glass, then strain into glass. Serve with a dash of Chianti.

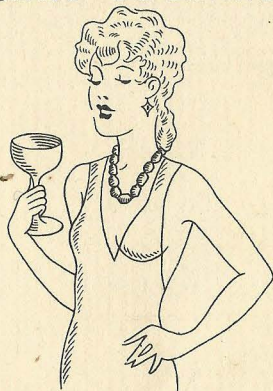
GRATEFUL

Use a large glass two-thirds full of cracked ice, one jigger of gin, half can of grapefruit juice, add a sprig of fresh mint.

DIETER'S DELIGHT

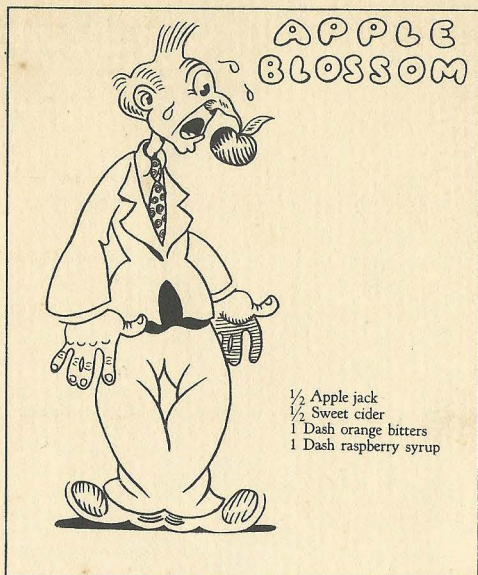
Two parts of gin, one part of syrup of rhubarb juice (freshly cooked). Garnish with sprig of fresh mint.

CORAL COCKTAIL



2 Parts dry gin
1 Part dry vermouth
1 Part Italian vermouth
½ Teaspoon five fruits syrup

"BOTTOMS UP"



AIDA

One jigger of Sloe gin, one pony of Italian vermouth, one dash of Angostura, one dash of orange bitters, one dash of Benedictine. Shake well with fine ice.

ANNIVERSARY

2 dashes Orange Bitters
1-3 Brandy
1-3 Gin
1-3 Italian Vermouth
Stir, strain, two dashes of Curacao on top.

AMOUR

2 dashes Orange Bitter
1/2 jigger Sherry
1/2 jigger Italian Vermouth
Stir; strain.

KNICKERBEIN

Use a sherry wine glass. One third of a winglass of vanilla liqueur, one egg yolk, cover this carefully with Benedictine; one third of a wineglass of kimmel, two drops of Angostura Bitters. Keep the colors separate and the different portions from mingling by pouring the heavier liquids first.

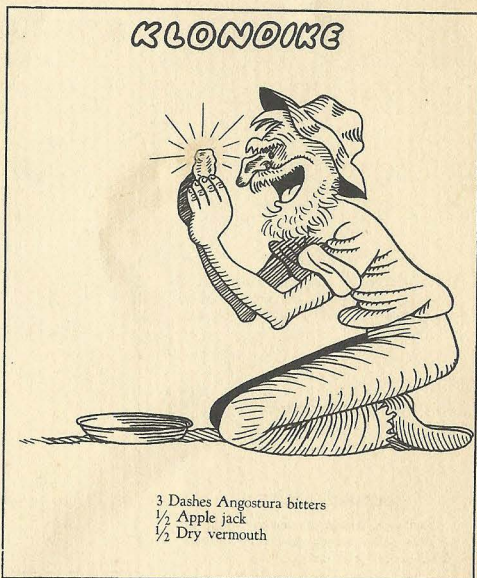
KENTUCKY STINGER

One part of white mint, one pony of brandy, ice, shake and strain into cocktail glass.

KELLY

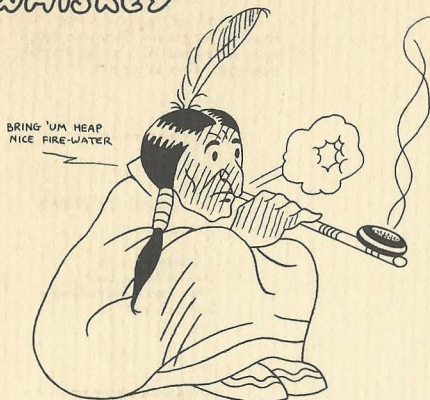
A pony and a half of "white satin" (gin), one egg white, one teaspoonful of powdered sugar, one teaspoonful of lemon, lime or orange juice.

Shake well with cracked ice. Before straining, moisten rim of cocktail glass with lemon juice and dip in powdered sugar. Garnish with triangle of orange fastened to toothpick.



"BOTTOMS UP"

WHISKEY



1 Portion Scotch
2 Dashes Angostura Bitters
3 Dashes Gum Syrup
Canvasback Cocktail

WHISKEY FLIP

Yolk of 1 fresh egg.
1 Teaspoonful sugar syrup
1 Wineglass of whiskey
Shake, strain and add some nutmeg.

WHISKEY JULEP

1 teaspoonful of sugar
 $\frac{1}{2}$ wineglass of water
 $\frac{1}{2}$ wine glasses of Whiskey.

WHISKEY AND BITTERS

Dash of bitters in small glass. Twirl between fingers until bitters have spread all over inside. Pour out any excess, then add jigger of whiskey.

BANKER

One jigger of rye whiskey, half a jigger of champagne, a dash of orange bitters, one lump of sugar, dissolved in a little water, three sprigs of fresh mint (crushed) Shake thoroughly. Serve with a small sprig of mint on top.

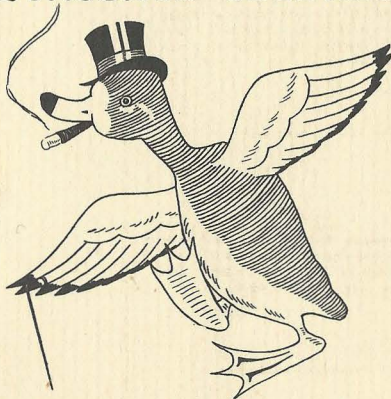
BRAINSTORM

$\frac{1}{2}$ glass Whiskey
2 dashes of Benedictine
2 dashes Italian Vermouth
Stir well, add orange peel on top.

BACHELOR'S BAIT

One pony of dry gin, one egg white, two or three dashes of orange juice, two or three dashes of syrup, a dash of Grenadine. Shake, using shaved ice, strain and serve.

CANVASBACK COCKTAIL

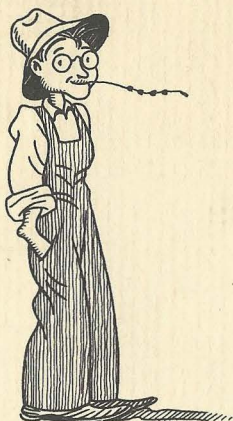


$\frac{1}{4}$ Scotch
 $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{4}$ Dry Gin

$\frac{1}{4}$ Lemon juice
5 Dashes Angostura Bitters
5 Dashes Curacao

"BOTTOMS UP"

OHIO



Fill glass with:
2-5 Scotch
2-5 Italian Vermouth
1-5 Orange Bitters

LANDLUBBER

One and a half jiggers of Vicker's London Dry, one pony of Grenadine, one pony of sweet cream. Use cracked ice, shake thoroughly, serve in wineglass.

LAY ME DOWN

2 parts Scotch
1 part Gin
1 tablespoon Rum
Juice of half a Lime
1 teaspoon Powdered Sugar
Ice and shake well.

LIFE SAVER

Eno's fruit salts, bromo seltzer, milk of magnesia, baking soda, sulphur and molasses, aspirin, four quarts of water.

SUDDEN DEATH

Juice of half a lemon, three or four dashes of maraschino, three dashes of simple syrup, one jigger of gin. Shake well, strain into half glass of cracked ice and add charged water.

SUNRISE

Two-thirds dry gin, one-third Grenadine, a few drops of orange juice, a half-teaspoonful of lemon juice, a dash of Angostura. Ice, shake and serve.

SODA COCKTAIL

Use a large bar glass. One teaspoonful of sugar, four or five lumps of ice, three dashes of bitters, one or two slices of orange. Fill up the glass with lemon soda water.


SARATOGA



1 Wineglass of Brandy
1 Teaspoon pineapple syrup
2 Dashes orange bitters
1 Dash Maraschino
Add ice and shake well.

"BOTTOMS UP"

ROCK & RYE



One teaspoon of rock candy or fruit syrup
One jigger of rhy whiskey
Juice of half a lemon
Stir well and serve, squeeze a piece of lemon peel on top.

RYE FIZZ

Use a large bar glass. Juice of half a lemon, one-half tablespoonful of sugar, one-half wineglass of rye, one-half glass of port wine, one egg-white. Shake thoroughly, strain into a small glass, add seltzer and serve with slice of pineapple.

RYE WHISKY PUNCH

Dress with fresh fruit.
3 teaspoons lemon juice
1-3 mineral water
2-3 Rye
3 teaspoons powdered sugar.

BOB ROY COCKTAIL

2 dashes Angostura Bitters
1 Maraschino cherry
4-7 Scotch
3-7 Italian vermouth.

CANNUCK

Two small mugs of silver or pewter, one jigger of old mull, one teaspoonful of sugar. Mix together and then ignite. Pour rapidly from one mug to the other until blaze dies down. Squeeze a slice of lemon peel on top and serve.

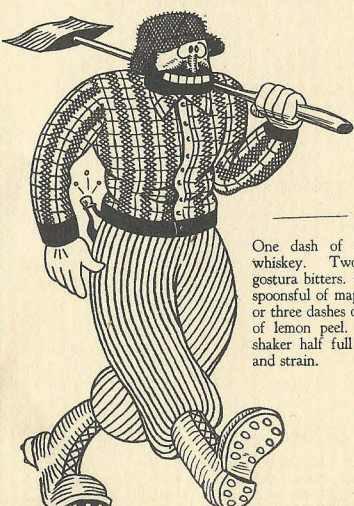
BUCKER

One-third dry gin, one-third French vermouth, one-third orange bitters, few drops of orange juice, sugar to taste. Shake with shaved ice, strain into cocktail glass and serve.

CASEY JONES

One jigger of whiskey, one pony of grapefruit juice, three or four dashes of peach or apricot brandy, sugar to taste. Ice, shake and strain.

CANADIAN COCKTAIL



One dash of Canadian Club whiskey. Two dashes of Angostura bitters. One or two teaspoonful of maple syrup. Two or three dashes of curacao. Slice of lemon peel. Shake well in shaker half full of cracked ice, and strain.

"BOTTOMS UP"

HIGHLAND

FLING



2-3 Scotch
1-3 Italian Vermouth
2 Dashes Angostura bitters

SANDY MACDONALD COCKTAIL

1 dash orange bitters
1 dash Angostura Bitters
1 dash cracked ice
1 twist lemon peel
1 portion Scotch
1 teaspoon granulated sugar.

SCOTTY

One jigger of whiskey, one jigger of ginger wine. Ice, shake well and strain into glass.

SCOTCH HIGHBALL

One wineglass of Scotch. Squeeze a piece of lemon peel into glass, add ice, fill with seltzer and stir in a large glass.

PINK LADY

One jigger of gin, one white of egg, one tablespoonful of Grenadine, juice of half an orange, juice of half a small lemon, sugar to taste. Ice, mix and serve drink before it settles.

PALM BEACH

2-3 Dry Gin
1-6 Grapefruit juice
1-6 Italian vermouth.

PAY THE RENT

One pony Italian vermouth, one pony Benedictine or jigger sherry, cracked ice, shake well.

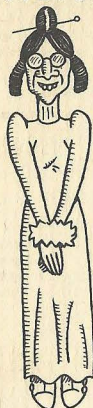
MAMIE TAYLOR



1 jigger gin
Juice of 1/2 lemon or lime
Fill glass with ginger ale
and stir. Add ice cubes.

"BOTTOMS UP"

OLD FASHIONED



- 1 Wineglass Rye
- 1 Teaspoon sugar dissolved in little water
- 2 Dashes Angostura oitters
- 2 Dashes orange
- Add cubes of ice
- 1 Dash absinthie (if desired).

OLD FASHIONED TODDY

Use an old fashioned cocktail glass. One teaspoonful of sugar dissolved in a little seltzer, two small ice-cubes, one winglass of Bourbon whiskey. Stir gently and serve with spoon in glass.

ORANGE BLOSSOM

Use small tumbler, juice of one orange, one pony of gin. Ice, shake well and strain.

OYSTER

Use a medium wineglass, three or four dashes of catsup, two medium sized oysters, pepper and salt to season well, one dash of lemon juice and serve. Few drops of tabasco may be added.

HARVARD

- Dash of Orange Bitters
 - $\frac{1}{2}$ Brandy
 - $\frac{1}{2}$ Italian Vermouth
 - Stir, strain.
-

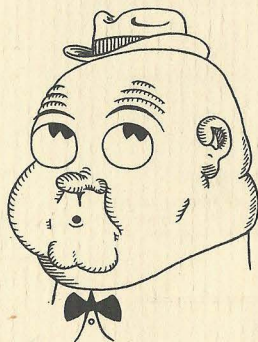
HOP TOAD

- juice of $\frac{1}{2}$ Lime
 - 1-3 Apricot Brand
 - 1-3 Bacardi
 - Frappe.
-

HONEY COCKTAIL

Teaspoon of honey, dash of curacao and Angostura Bitters, three jiggers sauterne.

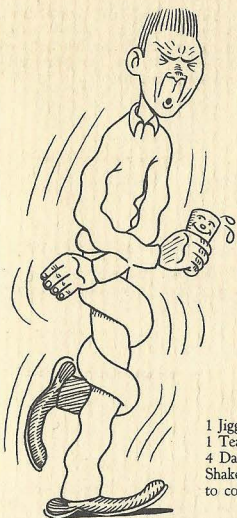
FEDORA



- 1 Part Bacardi
- 1 Part Brandy
- 1 Part Curacao
- 1 Part Rye.

"BOTTOMS UP"

WHISKEY SOUR



1 Jigger Rye or Scotch
1 Teaspoon gum syrup
4 Dashes lemon juice
Shake well, adding ice, and strain in-
to cocktail glass. Dress with fruits.

WHISKEY COCKTAIL

One jigger of whiskey, three or four dashes of fruit or simple syrup, two or three dashes of bitters. Shake well and strain into glass. Serve with piece of twisted lemon peel on top.

WHISKEY FIZZ

1 White of Egg
5 teaspoons Lemon Juice
1 portion Rye
1 bottle Soda Water
1 teaspoon Powdered Sugar.

WHIFF

Equal parts of gin and coffee ice cream (soft). Shake thoroughly and serve.

PLAZA COCKTAIL

One-third gin, one-third French vermouth, one-third Italian vermouth, one slice fresh pineapple. Ice, shake well and strain into cocktail glass, and add pineapple.

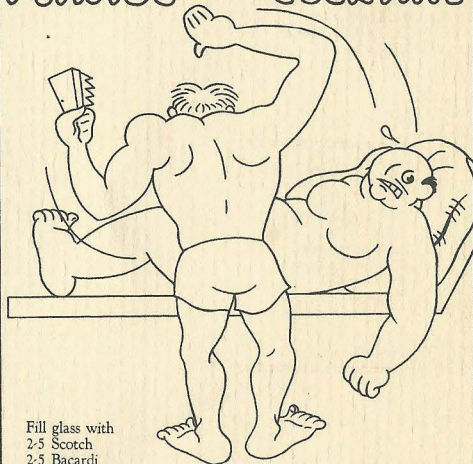
PADDY'S TAY

One pony of Irish whiskey, one pony of Italian vermouth. Ice, shake and strain. Garnish with slice of orange peel.

PLENTY O' PUNCH

One part gin, one part French vermouth, one part Italian vermouth, juice of half an orange. Stir and serve in bar glass with one cube of ice and orange slice.

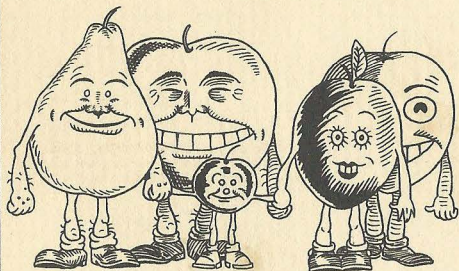
PLINIUS COCKTAIL



Fill glass with
2-5 Scotch
2-5 Bacardi
1-5 Orange juice
Add cracked ice and twist of lemon peel.

"BOTTOMS UP"

FIVE FRUIT



$\frac{3}{4}$ Rye
 $\frac{1}{4}$ Five fruit syrup
1 Wineglass orange juice
2 Dashes Angostura Bitters

BULLS-EYE

Use small glass. One pony of brandy, one pony of French vermouth, 2 or 3 dashes of syrup, one or two dashes of biters, a few drops of lemon juice or orange, two ice-cubes. Mix well. Remove ice and add slice of orange before serving.

BREAKFAST COCKTAIL

One-third Grenadine, two-thirds Gin, White of one egg. Shake well and strain into large wine glass.

BULL'S MILK

$\frac{1}{2}$ Dry Gin
 $\frac{1}{2}$ Ice Cream (chocolate)
Mix well and add a little water if too thick.

BRANDY BLAZER

1 lump sugar; 1 piece Orange peel;
1 piece Lemon peel; 1 glass Brandy
Light with match, stir with long spoon.
Admire until glass breaks.

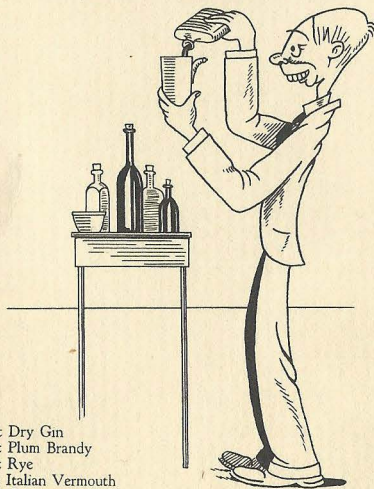
BRANDY AND SODA

Use tall glass. One wineglass of brandy, two or three pieces shaved ice. Fill up with plain soda.

BRANDY SANGAREE

Use a small bar glass. Two ice cubes, one pony of water, one teaspoonful of sugar, one wineglass of brandy. Stir thoroughly. Serve with grated nutmeg on top.

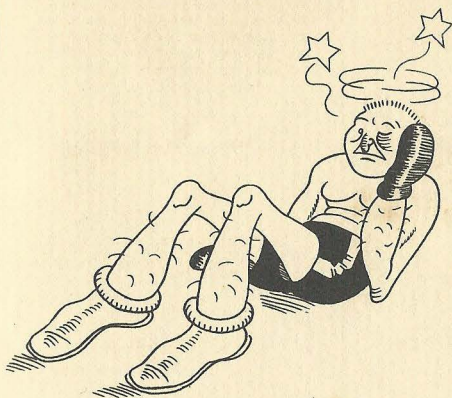
CASINO SPECIAL



1 Part Dry Gin
1 Part Plum Brandy
1 Part Rye
1 Part Italian Vermouth
1 Dash Cointreau

"BOTTOMS UP"

KNOCKOUT



1 Part Dry Gin
1 Part Scotch
1 Part Dry Vermouth
1 Dash Angostura Bitters

BRIDE'S BLISS

One pony of dry gin, one pony of Yellow Chartreuse, a few dashes of vermouth and hazel mint, two or three dashes of maraschino. Shake and strain into cocktail glass.

HOT SPRINGS

Three jiggers Rhine wine, two dashes maraschino, pony of pineapple juice, dash of orange bitters, ice and shake well.

KNICKERBOCKER

Two parts of rum, half a part each of orange and lemon juice, one dash of resperry syrup, one dash of pineapple syrup or one piece of pineapple, two or three dashes of Curacao. Shake with shaved ice and serve.

VERMOUTH COCKTAIL

Fill mixing glass half full of shaved ice, two or three dashes of Angostura Bitters, two dashes of orange bitters, two dashes of fruit syrup, one jigger of Italian vermouth. Mix or shake and strain into a cocktail glass. Garnish with lemon peel after squeezing dash of lemon juice on top.

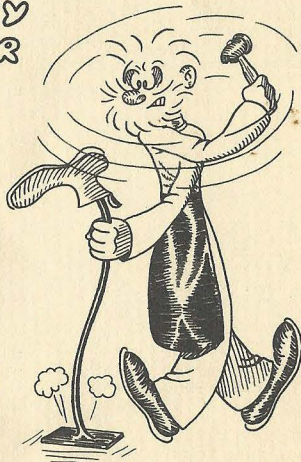
VERMOUTH FRAPPE

Use a large bar glass. One and a half ponies of French vermouth, one-half glass of shaved ice, fill up with seltzer.

WIDOW

A mixing glass one-third full of fine ice, one pony of gin, one pony of Kummel, two dashes of Italian vermouth, ice, shake, and strain.

WHISKEY COBBLER

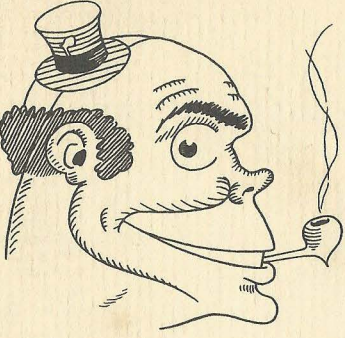


Whiskey Cobbler
Mix in large bar glass
1 Jigger Rye or Scotch
1 Teaspoon dissolved powdered sugar
1 Tablespoon pineapple syrup
1 Dash Maraschino
1 Slice orange

Add shaved ice, stir well, dress with fresh fruits and serve with straws.

"BOTTOMS UP"

O R I S H



1 Portion Rye
1 Dash Curacao
1 Dash Maraschino
2 Dashes Angostura Bitters
2 Dashes Absinthe (if desired)

HOT DIGGETY

One jigger of Bacardi, one glass of hot milk, one egg-yolk, one teaspoonful of sugar, grated nutmeg, to taste. Beat egg and sugar together briskly. Add the milk, and then the Bacardi and nutmeg, stirring continually to prevent curdling.

HOT MAMA!

A mixing glass a third full of ice, two-thirds Scotch, one-third French vermouth, one or two dashes of orange bitters, sweeten to taste with syrup. Mix and strain. Serve with olive.

HOT CHA!

Half a pony of Scotch whiskey, half a pony of gin, half a pony of lime juice, few drops of orange juice, the yoke of an egg, sweeten to taste. Ice and shake. Serve in a small tumbler.

OLD MAN RIVER

One pony of Peter Dawson, one pony of Italian vermouth, two or three dashes of orange bitters, one dash of Angostura. Ice, shake and strain.

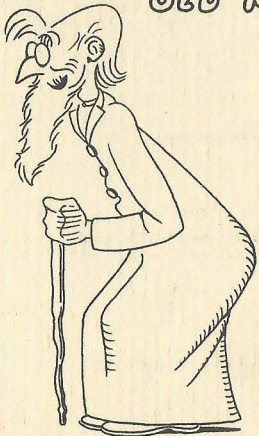
OLD CRONIES' PUNCH

One bottle of Golden Wedding Whiskey, one bottle of Claret, lemon peel, sugar and boiling water to taste.

PINEAPPLE

Two-thirds apple brandy, one-third pineapple juice, juice of half a lemon, few drops of orange juice, one or two dashes of maraschino or Curacao, sweeten to taste, Shake, using shaved ice.

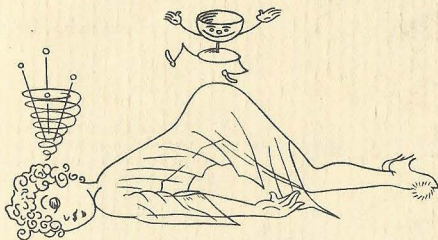
O L D M A N



$\frac{1}{2}$ Rye
 $\frac{1}{2}$ Italian Vermouth
1 Teaspoon Anisette
1 Twist orange peel

"BOTTOMS UP"

BACARDI COCKTAIL



2 Parts Bacardi rum
1 Part gin
1 Dash Grenadine
Juice of half a lime, add ice
and shake well.

PEACH SMASH

1 Sliced Peach
2 Jiggers Rye or Bourbon
1 Glass Shaved Ice
Pour one jigger whiskey over sliced peach. Let stand one hour, then fill glass with shaved ice and pour in second jigger of whiskey. Let frost.

PLATINUM BLONDE

1/3 Sweet cream
1/3 Curacao
1/3 Bacardi

PICK ME UP

4 parts gin
4 parts Cognac brandy
Juice of 1 Lemon
1 tablespoonful Orange Syrup
Add ice—shake well.

PRAIRIE

One egg yolk, juice of half a lemon, two teaspoonful of Worcestershire sauce, dash of cayenne pepper (or red pepper) and salt, two teaspoonful of malt vinegar. A drop or two of tabasco.

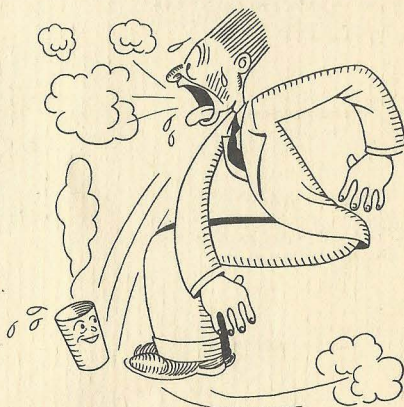
PICARDI

One pony of gin, one pony of Burgundy, half a lemon juice, sweeten to taste. Mix well.

PRINCETON COCKTAIL

Two or three dashes of orange bitters, one or two ounces of gin, half ounce of port wine. Shake and strain into cocktail glass.

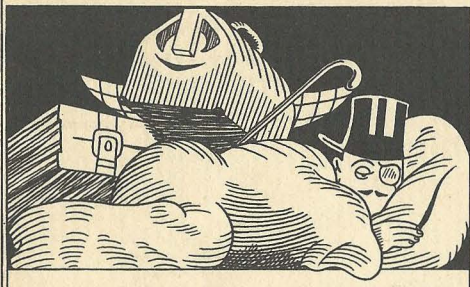
RUM HOT



1 Portion Jamaica rum
1 Teaspoon sugar
1 Twist lemon peel
Fill glass with hot water.

"BOTTOMS UP"

HELLO MONTREAL



- 1 Part Dry Gin
- 1 Part Grenadine
- 1 Part Lemon Juice
- 1 Part Rye
- 2 Whites of Egg
- 3 Teaspoons sugar

"TOOT-SWEET"

A mixing glass one-third full of fine ice. One jigger of French vermouth, two or three dashes of orange bitters, one dash of Angostura—sugar to taste, half a pony of creme de menthe. Mix and strain into cocktail glass. Serve with slice of squeezed lemon peel.

STAY-PUT

One jigger of dry gin, one pony of French vermouth, two or three dashes of maraschino, two or three dashes of Coin-treau, one or two dashes of orange bitters. Ice and shake.

SET 'EM UP

One part gin, two parts Italian vea mouth, two or three dashes of bitters. Ice, shake and strain into cocktail glass containing cherry.

ICED SHERRY

Use a wineglass. One or two ice-cubes and a small bar-spoon in the glass; hand this to the drinker with a bottle of sherry, and allow him to help himself.

TELEPHONE

Use a large bar glass half full of ice. One teaspoonful of sugar, one pony of French brandy, one pony of maraschino, one raw egg. Shake well, strain into a cocktail glass and fill with seltzer.

MANHATTAN




- 2 Parts Rye—1 Part Italian Vermouth
 - 1 Dash Angostura Bitters
- Add ice and maraschino cherry and shake well.

MANHATTAN COCKTAIL No. 2

One or two dashes of bitters, one jigger of rye, one-half jigger of Italian vermouth, one dash of Curacao. Ice, stir and strain into cocktail glass containing a maraschino cherry.

"BOTTOMS UP"

ROYAL FIZZ



Large mixing glass half full of shaved ice. One egg, one teaspoonful of sugar, juice of half lemon, two dashes of lime juice, one jigger of whiskey or gin, one teaspoonful grenadine. Shake, strain into wineglass, fill with seltzer and serve at once.

IMPERIAL FIZZ

Juice of $\frac{1}{2}$ lemon—1-3 Bacardi
2-3 Rye or Scotch
 $\frac{1}{2}$ tablespoon sugar
Shake well, strain into long tumbler, fill with syphon soda water.

ROYAL COCKTAIL

1 part Gin
1 part Brandy
1 part French Vermouth
1 dash Maraschino
Add ice and shake.

MANILA

1 part Brandy— $\frac{1}{2}$ part Curacao
 $\frac{1}{2}$ part Maraschino
 $\frac{1}{2}$ teaspoon Lemon Juice
Mix in highball glass, strain

JOHN COLLINS

1 jigger Holland gin
3 dashes lemon or lime juice
Pour into large glass and fill with soda water. Add 1 or 2 teaspoons of sugar and cracked ice. Stir thoroughly.

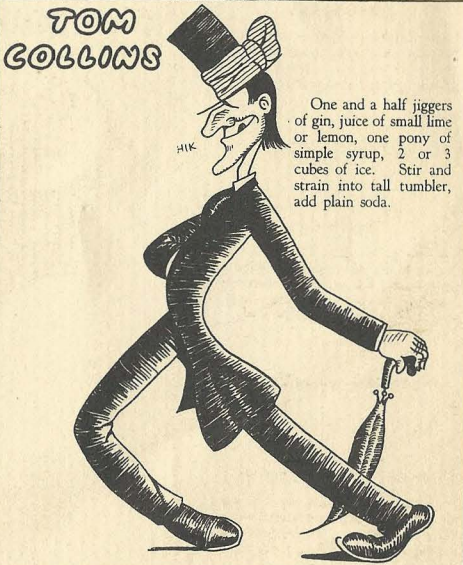
PROSPERITY

One or two ice cubes, one jigger each of American Sauterne and Bourbon whiskey, juice of half a lime, two teaspoonfuls of powdered sugar. Stir with a spoon.

TOM AND JERRY

Use small glass. One pony of brandy, rum or whiskey, one raw egg (beaten), one or two teaspoonfuls of powdered sugar. Stir well and add hot milk. Serve with grated nutmeg on top.

TOM COLLINS



One and a half jiggers of gin, juice of small lime or lemon, one pony of simple syrup, 2 or 3 cubes of ice. Stir and strain into tall tumbler, add plain soda.

"BOTTOMS UP"

MONTREAL BLAZER



1 Portion Rye
1 Teaspoon Powdered Sugar
5 Twists lemon peel
Serve burning

TURF COCKTAIL

One dash of Angostura bitters, two or three dashes of orange bitters, one pony of French vermouth, one pony of dry gin, a dash of absinthe, if desired, two dashes of maraschino. Mix and strain into cocktail glass.

THUNDERCLAP

2 glasses Brandy
2 glasses Whiskey
2 glasses Gin
Shake thoroughly.

TUMMY TIGHTENER

One pony of dry gin, one pony of French vermouth, a dash of absinthe, a dash of orange bitters. Shake and strain into cocktail glass.

PLANTER'S PUNCH

One jigger of Bacardi, one jigger of gin, teaspoonful of sugar, juice of a lime, slice of pineapple, slice of orange and a cherry. Flavor with mint or nutmeg.

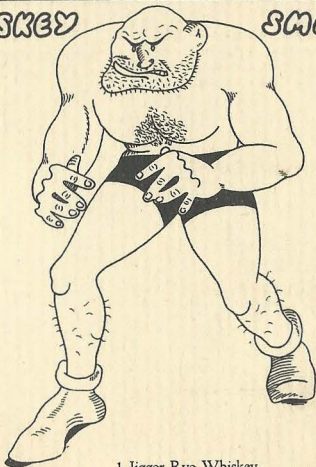
PORT WINE

Use a small bar glass one-third full of hot water. One teaspoonful of sugar, one wineglass of port wine. Grate a little nutmeg on top and serve.

PORT WINE COCKTAIL

1 glass of Port Wine
1 dash of Angostura Bitters
1 dash of Curacao
1 dash of orange bitters
Add ice and shake well.

WHISKEY SMASH



1 Jigger Rye Whiskey
1 Teaspoon fruit sugar
1/2 Wineglass of ice
Shake well and decorate
with fresh mint.

"BOTTOMS UP"

SIDNEY COCKTAIL



- 2 Parts Rye
- 1 Part Chartreuse
- 1 Part Dry Vermouth
- 1 Maraschino cherry

MILK AND SELTZER

Use a medium sized bar glass, one-half glass of milk, fill balance with seltzer.

MULLED CLARET AND EGG

Use a large bar glass. One tablespoonful of sugar, one dash of lemon juice, one-half a teaspoonful of mixed spices, one and a half wineglasses of claret. Boil the above ingredients together, then beat to a batter the yolks of two eggs with a little sugar added. Pour the wine over the eggs, stirring continually, grate a little nutmeg on top and serve. You must pour the wine over the eggs, as it would spoil otherwise.

MILKMAID

One pony dry gin, juice of half a lime, one dash of sweet cream, one dash of Grenadine. Shake well and strain into cocktail glass containing sprig of fresh mint.

NEW ORLEANS FIZZ

Use a small tumbler, one white of egg, juice of small or one-half large lemon, one jigger of gin, sugar optional. Ice, shake and strain into glass. Fill with seltzer.

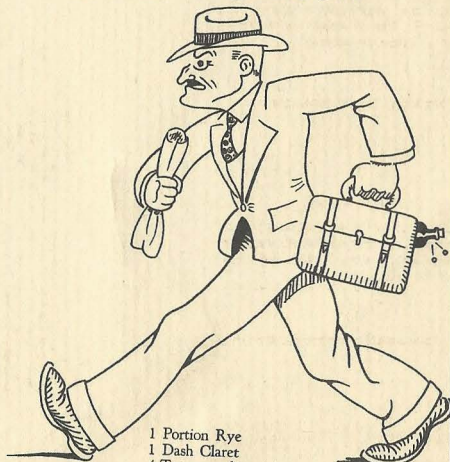
NEW LIFE

- $\frac{1}{4}$ Grand Marier— $\frac{1}{4}$ Bacardi
 - $\frac{1}{2}$ Cointreau.
-

NORA BAYES

- 1-3 Dry Vermouth
 - 1-3 Italian Vermouth
 - 1-3 Absinthe if desired.
- Frappe.

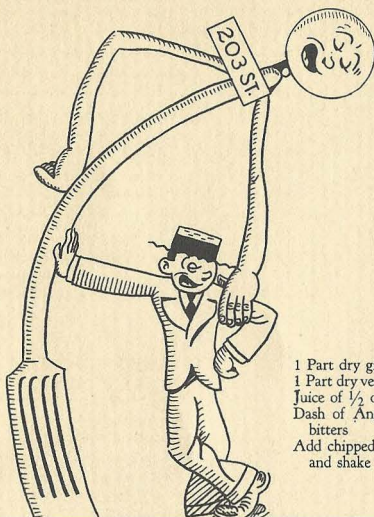
NEW YORKER



- 1 Portion Rye
 - 1 Dash Claret
 - 4 Teaspoons lime juice
 - 1 Teaspoon powdered sugar
- Add cracked ice.

"BOTTOMS UP"

BRONX COCKTAIL



1 Part dry gin
1 Part dry vermouth
Juice of $\frac{1}{2}$ orange
Dash of Angostura
bitters
Add chipped ice
and shake well.

ROOSTER

One jigger dry gin, one pony of French Vermouth, one dash of Benedictine, one dash of Cointreau, a few drops of lemon juice. Shake well, add a slice of orange before serving.

SWEETIE

One jigger of Bacardi, juice of half a lemon, one teaspoonful of sugar dissolved in a little water, one sprig of fresh mint crushed in the sugar, layer of shaved ice over above ingredients, one whole peach or part of a pineapple, another layer of shaved ice, three or four mint leaves floating on top. Serve in tall tumbler with straws.

THIRD DEGREE

$\frac{1}{4}$ Italian Vermouth, $\frac{3}{4}$ Gin, Several dashes Absinthe if desired. Frappe.

JULEP CHAMPION

One jigger of brandy, two jiggers of champagne, two or three lumps of sugar, dissolved in water, three or four sprigs of fresh mint, crushed in the sugar, layer of cracked ice over above ingredients. Stand slices of orange, lemon, grapefruit, pineapple and banana in a circle, and fill inclosure thus formed with vanilla or strawberry ice cream. Add a few berries and decorate with sprigs of mint.

TROPICS

One jigger of French cognac, one jigger of lemon juice, one dash of Cointreau, one dash of Benedictine. One or two dashes of orange bitters. Ice, shake and strain.

MINT JULEP (KENTUCKY)

Fill a large tumbler with finely shaved ice, add two teaspoonsful of sugar dissolved in a little water. Crush four or five sprigs of fresh mint, to extract flavor, then add one and a half wineglass of Bourbon whiskey and stir thoroughly. Place a few sprigs of mint with their stems pointing downward. Garnish with fruits.

MINT JULEP



One teaspoon of dissolved sugar.

Crush three or four sprigs of fresh mint in sugar water. Remove mint and add $1\frac{1}{2}$ wineglasses of Bourbon whiskey.

Fill glass with shaved ice and stir well.

Add slices of lemon, orange and pineapple, cherries and mint sprigs. Serve with straw.

INDEX

DRINK	PAGE	DRINK	PAGE
Absinthe Cocktail	15	Clover Club	12
Absinthe Frappe	15	Coffee Cocktail	7
Actor	15	Cold Deck	7
Aida	19	Coral Cocktail	18
Alexander	15	Coronation	7
Amour	19	Couperie	7
Anniversary	19	Couronne Cocktail	18
Apple Blossom	19	Cowboy	13
Bacardi Cocktail	29	Cream Fizz	13
Bachelor's Bait	20	Crow Cocktail	17
Banker	20	Cuban Gendarme	13
Belvedere	17	Cupid	18
Bermuda Rose	14	Dacqueri Cocktail	18
Best Bet	7	Damnation	18
Between Sheets	7	Debutante	10
Beware	7	Delicate Sip	10
Bird	7	Dieters' Delight	18
Bishop	14	Dog Days	10
Blue Devil Cocktail	14	Down East	10
Bobby Burns	14	Dry Martini	5
Bolo	12	Duchess Cocktail	5
Boom Boom	12	Dumb Dora	5
Boulevard	12	Easy	15
Bowery	12	Egg Nog	15
Brainstorm	20	Eternal Youth	15
Brandy and Soda	26	Fedora	24
Brandy Blazer	26	Fifty-Fifty Cocktail	15
Brandy Cocktail	6	Five Fruit	26
Brandy Elite	6	Flier	16
Brandy Flip	6	Gamblers	13
Brandy Float	6	Gigolo	16
Brandy Sangaree	26	Gin and Bitters	11
Breakfast Cocktail	26	Gin Flip	13
Brides' Bliss	27	Gin Fizz	11
Bronx Cocktail	34	Gin Highball	11
Bucker	22	Gin Rickey	11
Bulls-Eye	26	Golden Fizz	16
Bulls' Milk	26	Good Heavens	13
Bums' Rush	17	Grand Royal Fizz	13
Burgundy Cup	17	Grateful	18
B V D Cocktail	17	Grenadier	16
California	13	Handsome	18
Canadian Cocktail	22	Harvard	24
Cannuck	22	Hello Montreal	30
Canvasback Cocktail	20	Highland Fling	23
Casey Jones	22	Honey Cocktail	24
Casino Special	26	Hop Toad	24
Catawba Cobbler	17	Hot Cha	28
Century Punch	17	Hot Diggety	28
Champagne	14	Hot Mama	28
Champagne Julep	14	Hot Springs	27
Champagne Velvet	14	Iced Sherry	30
Chauncey	9	Imperial Fizz	31
Chintz Cocktail	14	Irish	28
Chocolate	9	John Collins	31
Chocolate Soldier	9	Jockey Club Cocktail	9
Cider Punch	17	Julep Champion	34
Claret Cobbler	12	Kelly	19
Claret Cocktail	12	Kentucky Stinger	19
Claret Cup	12	Klondike	19

"BOTTOMS UP"

INDEX

DRINK	PAGE	DRINK	PAGE
Knickerbein	19	Port Wine Cocktail	32
Knickerbocker	27	Pousse Cafe	5
Knockout	27	Pousse Cafe No. 2	5
Landlubber	21	Prairie	29
Lay Me Down	21	Prince of Wales Cocktail	5
Life Saver	21	Princeton Cocktail	29
Locomotive	16	Prosperity	31
Louis Cocktail	16	Rob Roy Cocktail	22
Lover's	16	Rock and Rye	22
Lovey Dovey	16	Rooster	34
Ma Cherie	10	Royal Cocktail	31
Maharajah	10	Royal Fizz	31
Maid's Mirth	8	Rum Hot	29
Mamie Taylor	23	Rye Fizz	22
Manhattan	30	Rye Whiskey Punch	22
Manhattan Cocktail No. 2	30	Sandy Macdonald Cocktail	23
Manila	31	Saratoga	21
Martini	5	Scotch Highball	23
Metropole	8	Scotty	23
Metropolis	8	Set 'Em Up	30
Midnight	8	Seventh Heaven	9
Milk and Seltzer	33	Shandygaff	9
Milkmaid	33	Sherry and Egg	9
Mint Julep	34	Side Car	9
Mint Julep (Kentucky)	34	Sidney Cocktail	33
Monk	8	Silver	11
Morning Glory Fizz	8	Silver Fizz	11
Morning	8	Silver Stallion	11
Morning Star	10	Simple Syrup	11
Montreal Blazer	32	Soda Cocktail	21
Mountain Cooler	8	Sudden Death	21
Mulled Claret and Egg	33	Sunrise	21
Mystic Mirth	10	Stay Put	30
New Life	33	Steeple Jack	6
New Orleans Fizz	33	Steve Brody	6
New Yorker	33	Stinger	6
Nora Bayes	33	Storm and Strife	6
Ohio	21	Sweetie	34
Old Cronies' Punch	28	Telephone	30
Old Fashioned	24	Third Degree	34
Old Fashioned Toddy	24	Thunder Clap	32
Old Man	28	Tom and Jerry	31
Old Man River	28	Tom Collins	31
Orange Blossom	24	Toot-Sweet	30
Oyster	24	Tropics	34
Paddy's Tay	25	Tummy Tightener	32
Palm Beach	23	Turf Cocktail	32
Pay The Rent	23	Vermouth Cocktail	27
Peach Smash	29	Vermouth Frappe	27
Picardi	29	Whiff	25
Pick Me Up	29	Whiskey	20
Pineapple	28	Whiskey and Bitters	20
Pink Lady	23	Whiskey Cobbler	27
Planters' Punch	32	Whiskey Cocktail	25
Platinum Blonde	29	Whiskey Fizz	25
Plaza Cocktail	25	Whiskey Flip	20
Plenty o' Punch	25	Whiskey Julep	20
Plinius Cocktail	25	Whiskey Smash	32
Porto Flip	5	Whiskey Sour	25
Port Wine	32	Widow	27

"BOTTOMS UP"

