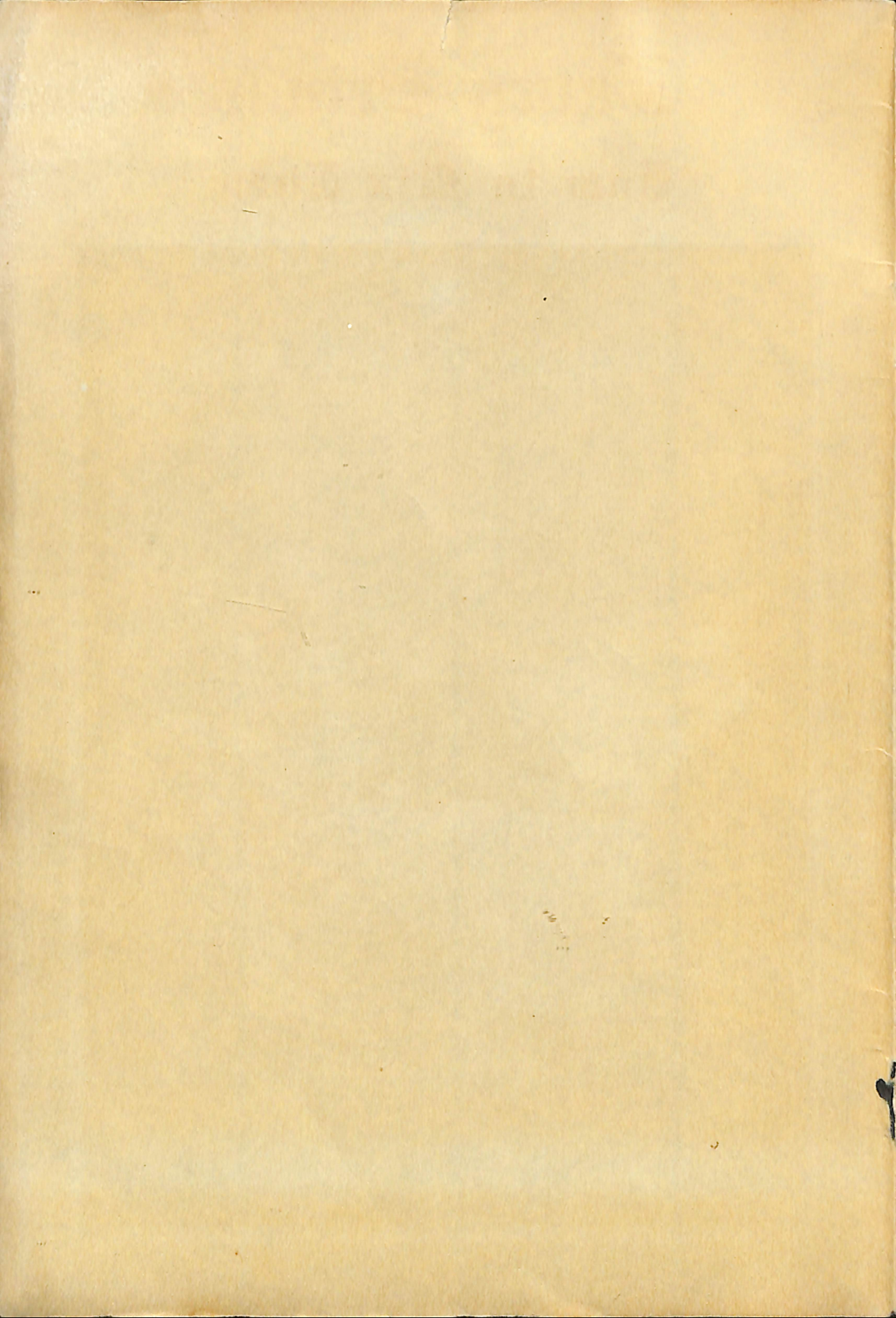


Fancy Drinks

How to Mix Them

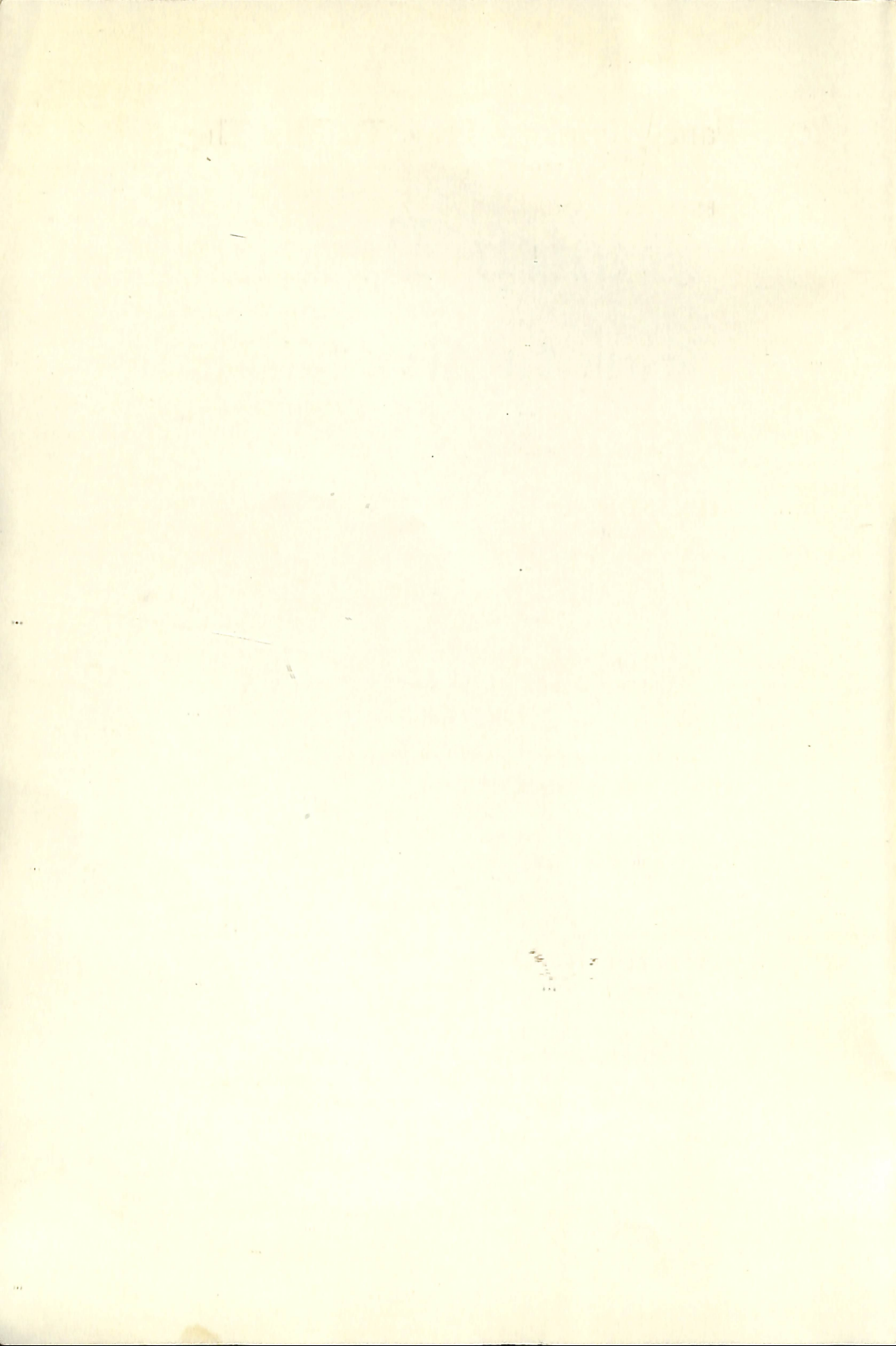




Fancy Drinks

How to Mix Them

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Fancy Drinks – How To Mix Them

ARRANGED ALPHABETICALLY

ABSINTHE COCKTAIL

Fill tumbler with Ice

3 or 4 dashes Gum Syrup

1 dash Angostura, Old Fashion or Aromatic Bitters

1 dash Anisette

$\frac{1}{4}$ wine-glass Water

$\frac{3}{4}$ wine-glass Absinthe

Stir well, strain into a fancy cocktail glass. Twist a piece of lemon peel on top, serve.

ALE SANGAREE

1 teaspoon Powdered Sugar

Fill up with ale, grate nutmeg on top, and serve.

ALEXANDER

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

$\frac{1}{4}$ Creme de Cacao

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

Shake well and strain into cocktail glass.

ANTILLES

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

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

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

1 dash of Fernet Branca

Shake well with ice, strain and serve.

APPLE JACK COCKTAIL

2 or 3 dashes Rock Candy Syrup

2 or 3 dashes Raspberry Syrup

1 wine-glass Apple Jack

Fill glass half full of fine Ice

Shake well; strain into a cocktail glass; twist a bit of lemon peel in it, and serve.

APPLE TODDY

1 large teaspoonful of fine white Sugar dissolved in a little boiling hot Water

1 wine-glass of Apple Jack

$\frac{1}{2}$ of a Baked Apple

Fill the glass two-thirds full of boiling water, stir up, and grate a little nutmeg on top. Serve with a spoon.

APRICOT COCKTAIL

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

$\frac{1}{3}$ jigger Apricot Brandy

3 dashes Angostura Old Fashion or Aromatic Bitters

AQUITANIA

2/3 jigger Apricot Liqueur
 1/3 jigger London Dry Gin
 5 drops Lime Juice or Lime Mixer
Shake well with ice, strain and serve.

ARRACK PUNCH

1 tablespoon Sugar dissolved in a little Water
 1 or 2 dashes Lemon Juice or Lemon Mixer
 1 wine-glass of Batavia Arrack
One-half of glass with fine ice. Shake well. Dress with fruit and serve with a straw.

A SUYDAM

1 dash Orange Bitters
 1 dash Angostura, Old Fashion or Aromatic Bitters
This is an appetizer.

AVIATION

1/3 Lemon Juice or Lemon Mixer
 2/3 Gin
 2 dashes Maraschino

BACARDI

2 jiggers Bacardi
 2 Limes
 A little Sugar
 A little Grenadine
Shake well in crushed ice.

BACARDI No. 2

Juice of 1 Lime
 1/2 tablespoonful Sugar or 1/2 oz. Rock Candy Syrup
 A drink of Bacardi
 A glass of Pineapple Juice
Shake well and pour into champagne glass, filled with shaved ice.

BALTIMORE EGGNOG

1 yolk of an Egg
 3/4 tablespoon of Sugar or 1 oz. Rock Candy Syrup
 Add a little Nutmeg and Ground Cinnamon to it and beat it to a cream
 1 half pony Brandy
 3 or 4 lumps of Ice
 1/4 pony Jamaica Rum
 1 pony Madeira Wine
Fill glass with milk, shake thoroughly, strain, grate a little nutmeg on top and serve.

BILTMORE COCKTAIL

Fresh Pineapple, muddled

1 dash of Maraschino

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

$\frac{3}{4}$ Dry Gin

1 Hazelnut preserved in Maraschino

BLACK AND TAN

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new.

It is always best to ask the customer how he desires it.

BLACK STRIPE

1 wine-glass Jamaica Rum

1 tablespoon "New Orleans" Molasses

In summer, stir in about a tablespoon of water and cool with fine ice.

In the winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

BLUE BLAZER

$\frac{1}{2}$ tablespoon Sugar, dissolved in a little hot water

1 wine-glass Scotch Whiskey

Set the liquid on fire, and, while blazing, pour 3 or 4 times from one mug into another. This will give the appearance of a stream of liquid fire.

Twist a piece of lemon peel on top with a little grated nutmeg and serve.

BLUE DEVIL COCKTAIL

$\frac{1}{2}$ Gin

$\frac{1}{4}$ Lemon Juice

$\frac{1}{4}$ Maraschino

1 dash Blue Vegetable Extract

Shake well and strain into cocktail glass.

BOBBY BURNS COCKTAIL

$\frac{2}{3}$ jigger Scotch Whiskey

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

Dash Angostura Old Fashion or Aromatic Bitters

Ice

Mix, strain into cocktail glass and serve.

BOLO

Juice of $\frac{1}{4}$ Lemon

Juice of $\frac{1}{4}$ Orange

$\frac{1}{2}$ wine-glass Cuban Rum

BOSTON EGGNOG

Yolk of an Egg
 $\frac{3}{4}$ tablespoonful of Powdered Sugar
 Add a little Nutmeg and Cinnamon, and beat to a cream
 $\frac{1}{2}$ pony glass of Brandy
 1 wine-glass of Ice
 $\frac{1}{4}$ pony glass of Jamaica Rum
 1 wine-glass of Madeira Wine
Fill the glass with milk, shake well, strain into a large bar glass, grate a little nutmeg on top and serve.

BRAINSTORM

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

BRANDY AND GINGER ALE

2 or 3 lumps Ice
 1 wine-glass Brandy
 1 bottle Ginger Ale
Mix well together and serve.

BRANDY AND PEACH

1 wine-glass Brandy
 $\frac{1}{2}$ tablespoon Sugar
 Burn Brandy and Sugar together in a dish or saucer
 2 or 3 slices dried Peach
Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top, and serve.

BRANDY AND SODA

1 wine-glass Brandy
 $\frac{1}{2}$ glass with fine Ice
Fill up with plain Soda.

BRANDY CHAMPERELLE

$\frac{1}{3}$ wine-glass Brandy
 $\frac{1}{3}$ wine-glass Maraschino
 $\frac{1}{3}$ wine-glass Angostura, Old Fashion or Aromatic Bitters
Keep colors separate.

BRANDY COCKTAIL

- 2 or 3 dashes Rock Candy Syrup
 - 2 dashes of Angostura, Old Fashion or Aromatic Bitters
 - 1 or 2 dashes Curacao
 - 1 wine-glass Brandy
 - $\frac{1}{2}$ the glass fine Ice
- Stir well and strain into a cocktail glass. Twist a piece of lemon peel in to extract the oil, and serve.*

BRANDY CRUSTA

- $\frac{3}{4}$ of glass filled with fine Ice
 - 3 or 4 dashes Rock Candy Syrup
 - 1 or 2 dashes Angostura, Old Fashion or Aromatic Bitters
 - 1 or 2 dashes Lemon Juice
 - 2 dashes Maraschino
 - 1 wine-glass of Brandy
- Procure a nice bright lemon the size of your wine-glass. Peel the rind from $\frac{1}{2}$ of the lemon in one piece; fit it into the glass, covering the entire inside; run a slice of lemon around the edge, and dip the glass in powdered sugar.
- Strain the mixture after being stirred well into this prepared glass. Dress with a little fruit and serve.*

BRANDY DAISY

- 3 or 4 dashes Rock Candy Syrup
 - $\frac{1}{2}$ the juice of a Lemon
 - 2 or 3 dashes Orange Cordial
 - 1 wine-glass Brandy
- Fill glass half full fine ice, shake thoroughly, strain and fill up with seltzer water or apollinaris.*

BRANDY FIX

- Fill glass with fine Ice
 - $\frac{1}{2}$ tablespoon Sugar dissolved in $\frac{1}{2}$ wine-glass Seltzer Water
 - $\frac{1}{2}$ pony glass Pineapple Syrup
 - 1 wine-glass Brandy
- Stir with a spoon. Dress with fruits. Serve with a straw.*

BRANDY FIZZ

- $\frac{1}{2}$ teaspoon fine Sugar
 - Juice of half a Lemon
 - 1 wine-glass Brandy
 - 1 or 2 dashes of White of Egg
 - $\frac{3}{4}$ glass fine Ice
- Shake well
- Strain into a fizz glass; fill up with seltzer or vichy.*

BRANDY FLIP

- $\frac{1}{2}$ fill glass with fine Ice
- 1 Egg beaten thoroughly
- $\frac{1}{2}$ tablespoon Sugar
- 1 wine-glass Brandy

Use the shaker in mixing; strain into a fancy bar glass; grate a little nutmeg on top; serve.

BRANDY JULEP

Is made same as the Mint Julep, omitting the fancy fixings, however.

BRANDY PUNCH

- 1 oz. Rock Candy Syrup
- $\frac{1}{2}$ of a small Lemon
- $\frac{1}{4}$ wine-glass Jamaica Rum
- $1\frac{1}{2}$ wine-glass Brandy
- 1 piece Pineapple
- 1 or 2 slices Orange

Fill glass with fine ice. Shake well. Dress with fruits and serve with a straw.

BRANDY SANGAREE

- 2 small lumps of Ice
- $\frac{1}{2}$ wine-glass Water
- 1 wine-glass Brandy
- 1 teaspoon Sugar

Stir well; give a dash of Port Wine on top, and serve.

BRANDY SLING

- 1 lump Sugar
- 1 wine-glass Brandy

Fill up with hot water; stir well; grate nutmeg on top; serve.

For a cold Brandy Sling, use a lump of ice and cold water.

BRANDY TODDY

- 1 teaspoon Sugar dissolved in a little Water
- 1 wine-glass Brandy
- 1 lump Ice

Stir with a spoon. For hot Brandy Toddy omit the ice and use hot water.

BROADWAY

- $\frac{2}{3}$ jigger Creme de Menthe
- 1 spoon of Sugar Syrup
- 1 dash Angostura, Old Fashion or Aromatic Bitters
- 2 spoons of Orange Juice or Orange Mixer

Shake well with ice and serve.

BRONX COCKTAIL

A mixing glass $\frac{1}{2}$ full of fine Ice
 $\frac{1}{4}$ jigger French Vermouth
 $\frac{1}{4}$ jigger Italian Vermouth
 $\frac{1}{2}$ jigger Gin
2 thin slices of fresh Orange
Shake well, strain, serve in cocktail glass.

BRUNSWICK COOLER

Juice of 1 Lemon
 $\frac{1}{2}$ tablespoon Powdered Sugar
1 bottle cold Ginger Ale
Stir well; dress with fruit, and serve.

B V D COCKTAIL

$\frac{1}{3}$ Cuban Rum
 $\frac{1}{3}$ Gin
 $\frac{1}{3}$ French Vermouth
Shake and strain into cocktail glass.

BYRRH

$\frac{2}{3}$ jigger Byrrh
 $\frac{1}{3}$ jigger Rye Whiskey
2 dashes Orange Bitters
Stir well with ice, strain in cocktail glass, twist lemon peel over.

CANADIAN DAISY

Juice of $\frac{1}{2}$ Lemon into glass containing clean shaved Ice
Add 1 jigger Whiskey
 $\frac{1}{2}$ jigger Raspberry Syrup
Stir well, serve with fruits on top, sprig of mint may also be added for decoration.
Gin, Scotch, Bourbon or Rum may be used in making a daisy.

CATAWBA COBBLER

1 teaspoon Sugar, dissolved in
 $\frac{1}{4}$ wine-glass Water
2 wine-glasses Catawba Wine
Fill glass with fine ice, dress with fruits. Serve with a straw.

CHAMPAGNE COBBLER

$\frac{3}{4}$ tablespoon Sugar
1 slice Orange
1 piece Lemon Peel

Fill $\frac{1}{3}$ glass with fine Ice, and the balance with Wine, dressed with Fruits, and serve with a straw.
Never use the shaker for Champagne beverages.

CHAMPAGNE COCKTAIL

Fill $\frac{1}{3}$ of the goblet with broken Ice
1 lump of Sugar
1 or 2 dashes Angostura or Old Fashion Bitters
1 or 2 slices of Orange
Fill up with Wine, and stir
Serve with a piece of twisted lemon peel on top.

CHAMPAGNE CUP

(Use a large punch bowl)

2 wine-glasses of Pineapple Syrup
4 to 6 sprigs of Green Balm
1 quart of Curacao
1 pint of Chartreuse (green)
1 quart fine old Cognac
1 quart of Tokay
4 bottles of Apollinaris
6 Oranges and 2 Lemons, cut in slices
Stir up well together, let it stand two hours, strain it into another bowl and add:
 $\frac{1}{2}$ Pineapple, cut in slices
 $\frac{1}{2}$ box of Strawberries
6 bottles of Champagne
Place the bowl in the ice, and sweeten with a little sugar and let it ferment, stir up well and serve.

CHAMPAGNE JULEP

1 lump of White Sugar
1 sprig Mint, press to extract the essence
Pour the Wine into the glass slowly, stirring gently continually
Dress with sliced orange, grapes and berries, and serve.

CHAMPAGNE PUNCH

1 quart bottle Wine
 $\frac{1}{4}$ lb. Sugar
1 Orange, sliced
The juice of 1 Lemon
3 or 4 slices of Pineapple
1 wine-glass Strawberry Syrup
Dress with fruit, and serve.

CHAMPAGNE VELVET

For this drink a bottle of Champagne and a bottle of Porter must be used.

Fill the glass $\frac{1}{2}$ full with Porter, the balance with Champagne.

Stir up with a spoon slowly, and you have what is called Champagne Velvet.

CHOCOLATE SOLDIER

$\frac{1}{3}$ Dubonnet

$\frac{2}{3}$ Gin

Dash of Lime Juice or Lime Mixer

Frappe.

CLARET AND CHAMPAGNE CUP

(Use a large punch bowl for a party of twenty)

Claret and Champagne Cup is a Russian drink where for many years it has enjoyed a high reputation amongst the aristocracy. Proportions:

3 bottles Claret Wine

$\frac{3}{4}$ pint of Curacao (red)

1 pint of Sherry

1 pint French Brandy

2 wine-glasses of Ratafia of Raspberries

3 Oranges and one Lemon cut in slices

Some sprigs of Green Balm, and of Borage

2 bottles of German Seltzer Water

3 bottles of Soda

Stir this together, and sweeten with pounded sugar, until it ferments; let it stand one hour; strain it and ice it well; it is then fit for use; serve it in small glasses. This quantity for an evening party of twenty persons.

CLARET COBBLER

Same as Catawba, using Claret instead.

CLARET CUP

10 to 12 pieces of Lump Sugar

1 bottle of Apollinaris

2 Lemons, 2 Oranges and $\frac{1}{2}$ Pineapple, cut in slices

2 wine-glasses of Maraschino

Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add:

4 bottles of fine Claret

1 bottle of Champagne, or any other sparkling wine.

Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant Claret Cup.

CLARET PUNCH

1½ tablespoons Sugar

1 slice Lemon

2 slices Orange

— *Fill glass with fine ice. Pour in claret wine. Shake well. Dress with fruit in season, and serve with a straw.*

CLOVER CLUB

Juice ½ Lemon

½ teaspoon Sugar

½ pony Grenadine

¼ pony White of Egg

1 jigger Dry Gin

Shake with ice, strain and serve.

CLUB COCKTAIL

2 dashes Rum

2 dashes Orange Bitters

1 dash Green Chartreuse

1 pony Dry Gin

Shake well, pour into cocktail glass over cherry or green olive.

COCKTAIL COFFEE

1 teaspoonful of powdered White Sugar

1 fresh egg

1 large wine-glass of Port Wine

1 pony of best Brandy

2 or 3 lumps of Ice

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up thoroughly, and strain into a medium-sized goblet.

Grate a little nutmeg on top before serving.

COLD DECK

¼ Creme de Menthe

¼ Italian Vermouth

½ Brandy

COMMODORE

½ teaspoon Sugar

1 dash Lemon Juice

White of one Egg

1 dash of Grenadine

1 drink of Cuban Rum

1 dash of Raspberry Syrup

CORDIAL LEMONADE

Make a plain Lemonade; ornament with fruits in season; then put in slowly $\frac{1}{2}$ pony of any cordial.

CORONATION

$\frac{1}{3}$ Italian Vermouth
 $\frac{1}{3}$ French Vermouth
 $\frac{1}{3}$ Applejack
1 dash Apricot Liqueur

COSMOPOLITAN CLARET PUNCH

$\frac{1}{2}$ filled with chopped Ice
 $1\frac{1}{2}$ pony Brandy
 $\frac{1}{2}$ tablespoon Sugar
Fill with Claret
Shake well and dress with berries and fruit.

COUPEREE

Take $1\frac{1}{2}$ pony glass of Brandy
1 pony glass Curacao (Red)
Fill the glass one-third full of Ice Cream
*Mix thoroughly, and fill the glass nearly full with plain soda.
Grate a little nutmeg on top, and serve.*

CURACAO PUNCH

$\frac{3}{4}$ tablespoon Sugar
3 or 4 dashes Lemon Juice or Lemon Mixer
1 wine-glass Brandy
1 pony glass Curacao (Red)
 $\frac{1}{2}$ pony glass Jamaica Rum; dress with fruits as usual.
Fill with fine ice and sip through a straw.

DAIQUIRI COCKTAIL

$\frac{2}{3}$ parts Cuban Rum
 $\frac{1}{3}$ part Lime or Lemon Juice
Sweeten with Sugar or Grenadine
Shake well with Ice

DELMONICO SPECIAL

$\frac{1}{2}$ Gin
 $\frac{1}{2}$ French Vermouth, Italian Vermouth and Brandy in proportions
Twisted Orange Peel
3 dashes Angostura, Old Fashion or Aromatic Bitters
Stir with ice and strain.

DRY MARTINI COCKTAIL

A mixing glass $\frac{1}{2}$ full of fine Ice
 $\frac{2}{3}$ jigger of Gin
 $\frac{1}{3}$ jigger of French Vermouth
 Dash of Orange Bitters
*Shake well, strain and serve in cocktail glass. Drop 1 olive
 in bottom of glass.*

DUBONNET (Sweet)

$\frac{2}{3}$ Dubonnet
 $\frac{1}{3}$ Gin
 Slice Orange Peel

EAGLE PUNCH

1 bottle of Whiskey
 1 bottle of Monongahela
 Lemon Peel, Sugar and—boiling Water

EASY

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

EGG MILK PUNCH

1 Egg
 $\frac{3}{4}$ tablespoon Sugar
 1 wine-glass Brandy
 1 pony glass Jamaica Rum
 $\frac{1}{2}$ glass with fine Ice
 Fill up with Milk—use the shaker in mixing—which must
 be done thoroughly to a cream.
Strain; grate a little nutmeg on top, and serve.

EGGNOG

Yolks of 6 Eggs. Beat till very light
 Beat $\frac{1}{2}$ lb. Sugar into eggs
 Add 1 pint Bourbon and 1 Sherry glass Jamaica Rum
 Stir continuously
 Whip 1 qt. Rich Cream and stir slowly into mixture
Sprinkle with nutmeg.

EGGNOG

Cook yolk of 1 Egg by mixing thoroughly with 1 jigger
 Whiskey. Beat the white of this egg until partly stiff. Add
 1 spoon of Sugar and as much Milk as you deem necessary.
Shake well and strain into glass. Dash of nutmeg on top.

EGGNOG (PLAIN)

1 tablespoon Sugar or 1 oz. Rock Candy Syrup
1 fresh Egg
1/3 glass fine Ice
1 wine-glass Whiskey
Fill up with Milk
*Shake thoroughly in an "eggnog" shaker, and strain.
Grate a little nutmeg on top and serve.*

EL PRESIDENTE COCKTAIL

1/4 Curacao
1/4 Italian Vermouth
1/2 White Cuban Rum
Stir, serve with a Maraschino cherry.

EMERALD

2/3 jigger Creme de Menthe
1/3 jigger French Vermouth
1 dash Orange Bitters
Shake well with ice, strain and serve.

ENGLISH BISHOP

1 quart of the best Port Wine
1 Orange (stuck pretty well with Cloves)
Roast the orange before a fire, and when sufficiently brown, cut in quarters, and pour over it the Port wine, (previously made hot), add sugar to taste, and let the mixture simmer over the fire for half an hour.

FIFTY-FIFTY COCKTAIL

1/2 Gin
1/2 French or Italian Vermouth
3 dashes Angostura Bitters
Stir in fine ice. Serve with olive.

FLUFFY RUFFLES

1/2 Cuban Rum
1/2 Italian Vermouth
Slice of Lemon
Shake well, strain into cocktail glass.

FRAPPED CAFE ROYAL

It consists of three-fourths of black coffee and one-fourth brandy, frapped in a cooler, and drunk while the mixture is yet in a semi-frozen state. It is very potent.

FRENCH "75"

Use Tom Collins glass
 Splash of Gum Syrup or teaspoon Sugar
 2 teaspoons Lemon Juice
 1½ jiggers of Gin
 2 cubes Ice
Fill glass with Dry Champagne

FRIAR

1/3 Vermouth
 1/3 Pineapple Juice
 1/3 Gin
Shake thoroughly till creams.

FUTURITY

Dash of Angostura, Old Fashion or Aromatic Bitters
 ½ Sloe Gin
 ½ Italian Vermouth
Stir.

GIN COCKTAIL

Fill glass with fine Ice
 2 or 3 dashes Gum Syrup
 1 or 2 dashes Angostura, Old Fashion or Aromatic Bitters
 1 or 2 dashes Curacao
 1 wine-glass Gin
Stir well. Strain. Twist a piece of lemon peel on top. Serve.

GIN DAISY

Is prepared in the same manner as the Brandy Daisy, substituting Gin for Brandy.

GIN FIX

½ tablespoon Sugar in a little seltzer
 ½ pony Pineapple Syrup
Fill glass with fine ice. 1 wine-glass of Gin. Stir well. Dress with fruits and serve with straw.

GIN FIZZ

½ tablespoon Sugar
 3 or 4 dashes Lemon Juice or Lemon Mixer
 1 wine-glass Gin
Put all in the glass, half full of fine ice, stir well with a spoon; strain into a fizz glass. Fill up with Seltzer or Vichy Water.

GINGER DAISY

This is prepared the same as Brandy Daisy, substituting Ginger Ale for either Seltzer Water or Apollinaris.

GIN FLIP

1 tablespoon Sugar dissolved in a little Seltzer Water
1 wine-glass Gin
Fill glass half full fine ice; shake well, and strain into a fancy glass and serve.

GIN JULEP

Fill with fine Ice
 $\frac{3}{4}$ tablespoon Sugar
 $\frac{1}{2}$ wine-glass Water
3 or 4 sprigs Mint, pressed as in Mint Julep, to extract the essence
 $1\frac{1}{4}$ wine-glass Gin
Stir well, and dress with fruits in season, and serve.

GIN RICKEY

Place 1 cube of Ice in tall glass
Pour juice of $\frac{1}{2}$ Lime over Ice
1 jigger of Dry Gin
Fill glass with seltzer, stir well and serve.

GIN SLING

1 lump of Sugar dissolved in a little Water
1 lump of Ice
1 wine-glass Gin
Stir, and grate a little nutmeg on top.

GIN TODDY

1 or 2 bits of broken Ice
 $\frac{1}{2}$ teaspoon Sugar
1 wine-glass Gin

GOLDEN DAWN

Juice $\frac{1}{2}$ Lemon or $\frac{1}{2}$ oz. Lemon Mixer
White of Egg
 $\frac{1}{2}$ oz. Cointreau
 $\frac{1}{2}$ oz. Dry Gin
 $\frac{1}{2}$ oz. Apricot Brandy
Dash Grenadine
Use champagne glass, fill stem with Green Creme de Menthe, plug end with Cherry.

GOLDEN FIZZ

1 Egg (Yolk only)
1 tablespoon Sugar
2 or 3 dashes Lemon Juice or Lemon Mixer
1 wine-glass Gin or Whiskey
 $\frac{3}{4}$ of the glass fine Ice
Use the shaker well; strain into a fizz glass. Fill up with Seltzer or Vichy.

GOLDEN SLIPPER

$\frac{1}{2}$ wine-glass Chartreuse (Yellow)

1 Yolk of an Egg

$\frac{1}{2}$ wine-glass Danziger Goldwasser

This is a favorite with American ladies, much relished.

Be careful when preparing this beverage not to disturb the yolk of the egg.

GRENADINE COCKTAIL

$\frac{1}{3}$ Grenadine Syrup

$\frac{2}{3}$ Gin

Juice of $\frac{1}{2}$ Lemon or $\frac{1}{2}$ oz. Lemon Mixer

Stir in ice. Serve with dash of Angostura or Old Fashion Bitters on top.

HARI-KARI

Make a Whiskey Sour large enough to half fill a Brandy glass or tumbler when strained, and fill with Seltzer or Vichy to suit the party.

Dress with fruits in season.

HARVARD

Dash of Orange Bitters

$\frac{1}{2}$ Brandy

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

Stir, strain.

HORSE'S NECK

$\frac{1}{3}$ Whiskey

$\frac{2}{3}$ Ginger Ale

Slice of Lemon

HOT APPLE TODDY

$\frac{1}{2}$ tablespoon Sugar

$\frac{1}{2}$ a Baked Apple

1 wine-glass Applejack

Fill balance with hot water.

Mix well, using a spoon, grate a little nutmeg on top.

Serve, leaving the spoon in the glass.

HOT ARRACK PUNCH

1 teaspoon Sugar

1 or 2 dashes of Lemon Juice

$\frac{3}{4}$ wine-glass Arrack

Fill up with hot water. Stir well; grate a little nutmeg on top, and serve.

HOT BOLAND PUNCH

- 1 lump Sugar
- 2 wine-glasses boiling Water
- 1½ wine-glasses Scotch Whiskey
- 1 tablespoon Ginger Ale

HOT GIN SLING

- 1 teaspoon Sugar
 - 1 wine-glass Gin
- Fill up with hot water; stir well; grate a little nutmeg on top, and serve.*

HOT LEMONADE

- 1 tablespoon Sugar
 - ½ a Lemon squeezed well
- Fill the glass with hot water; stir well, and serve.
Pour a little hot water into the glass and shake around it before making the drink to prevent the glass from cracking.

HOT MILK PUNCH

- 1 tablespoon of Sugar
 - ½ wine-glass Jamaica Rum
 - ½ wine-glass Brandy
- Fill the glass with hot milk
Mix well with a spoon; grate nutmeg on top, and serve. Always mix with a spoon.

HOT RUM

- 1 teaspoon Sugar
 - A small lump of Butter
 - 1 wine-glass Jamaica Rum
- Fill glass with hot water. Stir well and serve.*

HOT SCOTCH WHISKEY

May be improved by adding one of two drops of Sherry Wine.

HOT SPICED RUM

- 1 teaspoon Sugar
 - 1 teaspoon of Mixed Whole Allspice and Cloves, and a piece of Butter about the size of a small marble.
 - 1 wine-glass Jamaica Rum
- Fill glass with hot water. Mix well and serve.*

HOT WHISKEY PUNCH

The juice of half a Lemon, one or two lumps of Sugar dissolved in 1 wine-glass hot Water.

2 wine-glasses Scotch or Irish Whiskey

Fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top.

IMPERIAL EGGNOG

1 tablespoon Sugar

1 fresh Egg

1/3 glass of fine Ice

1 wine-glass Brandy

1/2 wine-glass Jamaica Rum

Fill up with rich Milk

Shake thoroughly, in an "eggnog" shaker, and strain. Grate a little nutmeg on top if desired.

Hot Eggnog—use hot milk and omit the ice.

IRISH WHISKEY COCKTAIL

2 dashes Curacao

2 dashes Angostura, Old Fashion or Aromatic Bitters

Jigger of Irish Whiskey

Shake with ice and twisted lemon peel in drink. Strain and serve.

IRWIN SPECIAL

1 jigger Rum (Cuban type)

1 jigger Lemon Juice

2 tablespoons Grenadine

2 teaspoons Powdered Sugar

1 White of Egg

1/2 jigger Whiskey

Shake well and serve ice cold. This serves two people.

JAPANESE COCKTAIL

1 tablespoon Orgeat Syrup

1 or 2 dashes Angostura, Old Fashion or Aromatic Bitters

1 wine-glass Brandy

Fill glass half full fine Ice

Stir well, strain and serve.

JERSEY COCKTAIL

1/2 tablespoon Sugar

4 or 5 pieces Ice

2 or 3 dashes Bitters (Aromatic Type)

Fill up with Cider

Twist a piece of lemon peel on top, or use only 1 wine-glass of cider, and strain into a cocktail glass.

JERSEY SOUR

Take 1 large teaspoonful of Powdered Sugar dissolved in a little water

2 or 3 dashes Lemon Juice or Lemon Mixer

1 wine-glass of Applejack

Fill the glass with ice, shake up, and strain into a claret glass. Ornament with berries in season.

JOHN COLLINS

1 tablespoon Sugar

About 5 dashes Lemon Juice or Lemon Mixer

1 wine-glass Gin

5 or 6 small bits of Ice

1 bottle Plain Soda

Mix well, remove the ice, and serve.

KNICKERBOCKER

2 tablespoons Raspberry Syrup

Juice of half a Lemon or $\frac{1}{2}$ oz. Lemon Mixer

A slice of Pineapple and Orange

1 wine-glass Jamaica Rum

$\frac{1}{2}$ wine-glass Curacao

Fill glass with fine ice; stir well, adding fruit in season.

LAUDER'S DAISY

Juice of $\frac{1}{2}$ Lemon

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

1 jigger Scotch Whiskey

$\frac{1}{2}$ jigger of Simple Syrup

Mix and serve in glass with shaved ice.

Stir well, decorate with fruits on top.

LEMONADE FOR PARTIES

(Use a punch bowl—1 gallon)

Take the rind of 8 Lemons

Juice of 12 Lemons

2 lbs. of Loaf Sugar

1 gallon of boiling Water

Rub the rinds of the 8 lemons in the sugar until it has absorbed all the oil, and put it with the remainder of the sugar in a jug; add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved, strain the lemonade through a piece of muslin, and when cool, it will be ready for use. To improve the lemonade add the white of 4 eggs beaten up with it.

LEMONADE

1½ tablespoons Sugar
 Juice of ½ a Lemon
 Fill ¾ with fine Ice; balance with Water; shake well; serve.
*Some add a tablespoon of raspberry or strawberry syrup,
 dashing with port wine, and dressing with fruit.*

LE ROI

1/3 jigger Gin
 1/3 jigger Creme de Violette
 1/3 jigger Creme de Menthe, white
*Shake well with ice, strain into chilled cocktail glass and
 serve.*

LINCOLN CLUB GUZZLE

1 bottle Ginger Ale
 1 pony Jamaica Rum
Mix well.

LUCARNO

1/3 jigger London Dry Gin
 1 dash Triple-Sec
 1/3 jigger French Vermouth
 1 spoon Grenadine
 1 spoon Orange Bitters
Shake with ice, strain and serve.

MAMIE TAYLOR

Fill tall thin glass with cracked ice
 Pour 1½ jiggers of Scotch Whiskey into glass, fill with
 Ginger Ale.
Stir well and serve.

MANHATTAN COCKTAIL

1 dash Angostura, Old Fashion or Aromatic Bitters
 ½ jigger of Italian Vermouth
 ½ jigger of Whiskey
Stir and strain into cocktail glass. Add cherry.

MANHATTAN COCKTAIL

2 long dashes Angostura, Old Fashion or Aromatic Bitters
 ½ Italian Vermouth
 ½ Special Rye
Stir in ice and serve with a cherry.

MANHATTAN COCKTAIL

Dash of Angostura or Old Fashion Bitters

1/3 Italian Vermouth

2/3 Rye Whiskey

A quick, short shake with large ice.

MARTINI COCKTAIL

1/3 Gin

1/3 French Vermouth

1/3 Italian Vermouth

3 dashes Angostura or Old Fashion Bitters

Stir in ice and strain. Add twisted lemon peel.

MARTINI COCKTAIL

2 parts Dry Gin

1 part Italian Vermouth

Stir well in ice, do not shake. Serve in cocktail glass with green olive. Squeeze slice of lemon peel over each glass after it is poured.

For Dry Martini, use French Vermouth.

METROPOLITAN COCKTAIL

1/2 pony Brandy

1 pony French Vermouth

3 dashes Angostura, Old Fashion or Aromatic Bitters

3 dashes Gum Syrup

MIAMI RUM PUNCH

Fill glass with fine Ice

3/4 tablespoon Sugar

2 or 3 dashes Lemon Juice or Lemon Mixer

1 1/4 glass Cuban Rum

1 dash Jamaica Rum

Stir well. Dress with fruits. Serve with straw.

MIAMI RUM SOUR

1/2 tablespoon Sugar

3 or 4 dashes Lemon Juice or Lemon Mixer

1 dash of Seltzer from syphon

1 wine-glass Cuban Rum

Fill glass full with ice; strain and dress with fruits.

MILK PUNCH

1/3 glass fine Ice

3/4 tablespoon Sugar

1 wine-glass Brandy

1 wine-glass Cuban Rum

1/2 wine-glass Jamaica Rum

Fill up with fresh milk, mix well together, strain, and serve up, with a little nutmeg on top.

MINT JULEP

Fill Julep glass with clean shaved ice, stir until frost appears, add teaspoon of sugar, take 4 or 5 sprigs of mint and pluck top leaves from same. Place in glass, add 1 jigger of Whiskey, stir, serve with straw if desired. Fruits may also be used for decoration.

A Mint Julep may also be made with Scotch, Cognac, Bourbon, Brandy, Gin or Rum.

MINT JULEP

1 tablespoon Sugar dissolved in $\frac{1}{2}$ wine-glass Water.
3 or 4 sprigs Mint, which you press well in the Sugar and Water to extract the flavor, then add $1\frac{1}{2}$ wine-glasses Brandy, after which withdraw the Mint and stir the ingredients well; then fill the glass with fine Ice and insert the mint again, stems downward, leaves above. Dress tastily with fruits in season.

Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across top of glass.

MISSISSIPPI

- 1/3 jigger Rye Whiskey
- 1/3 jigger Maraschino
- 1/3 jigger Lemon Juice

Shake well with ice, strain into glass, add Maraschino cherry.

MORNING CALL

- $\frac{1}{2}$ jigger Lemon Juice
- $\frac{1}{2}$ jigger Maraschino
- $\frac{1}{2}$ jigger Absinthe
- $\frac{1}{2}$ glass shaved Ice

Dress with fruits and serve.

MORNING COCKTAIL

- 3 or 4 dashes of Gum Syrup
- 2 dashes of Curacao (Red)
- 2 dashes Angostura, Old Fashion or Aromatic Bitters
- 1 dash of Absinthe
- 1 pony of best Brandy
- 1 pony of Whiskey
- 1 piece of Lemon Peel, twisted to extract the oil
- 3 small lumps of Ice

Stir thoroughly and remove the ice. Fill the glass with Seltzer Water, and stir with a teaspoon having a little sugar in it.

NATIONAL COCKTAIL

Juice 1 Fresh Lime or 1 oz. Lime Mixer
Equal amount of Pineapple Juice
1 bar spoon of Powdered Sugar
1 drink of Cuban Rum
Serve in Champagne glass.

NEW LIFE

$\frac{1}{4}$ Grand Marnier
 $\frac{1}{4}$ Cuban Rum
 $\frac{1}{2}$ Cointreau

NEW ORLEANS FIZZ

1 jigger Dry Gin
Juice of $\frac{1}{2}$ Lemon
2 dashes of Orange Flower Water
Spoon of Granulated Sugar
White of 1 Egg
1 jigger of Cream
Dash of Lime Juice
Shake thoroughly and put in lemonade glass and fizz with Seltzer.

NEW YORKER SPECIAL

Fill mixing glass half full cracked Ice.
 $\frac{1}{4}$ Italian Vermouth
 $\frac{1}{4}$ French Vermouth
 $\frac{1}{2}$ Dry Gin
1 dash Angostura, Old Fashion or Aromatic Bitters
2 dashes Curacao
1 piece Orange Peel twisted.

OLD FASHIONED COCKTAIL

Crush $\frac{1}{2}$ lump Sugar in 5 or 6 dashes of Angostura, Old Fashion or Aromatic Bitters and shake around glass so as to coat it with sugar grains and bitters. Empty balance of the mixture.
Add piece of Pineapple, Orange and a Cherry. Lump of Ice. Jigger of Rye Whiskey.
Splash with Seltzer and serve.

OLD FASHIONED COCKTAIL

$\frac{1}{2}$ lump Sugar
Dash of Angostura, Old Fashion or Aromatic Bitters
Teaspoonful Water
Mash Sugar—Add 1 jigger Rye, Bourbon, Brandy or Apple-jack, lump of ice, piece of lemon and serve.

OLD FASHIONED COCKTAIL

- 2 lumps of Sugar
 2 dashes Angostura, Old Fashion or Aromatic Bitters
 1½ oz. of Whiskey (Rye or Bourbon)
 Crush Sugar and Bitters together with dash of Seltzer. Add lump of Ice, decorate with twist of Lemon Peel and 2 slices of Orange.
Stir well and serve in old fashioned cocktail glass.

OLD FASHIONED COCKTAIL

- 1 lump of Sugar crushed
 Add 1 dash of Angostura, Old Fashion or Aromatic Bitters and lump of Ice
 1 part Whiskey
 ½ part Italian Vermouth
 1 slice of Orange
 1 slice of Lemon
 1 Maraschino Cherry
Stir and serve.

OLD PAL COCKTAIL

- 1/3 Whiskey
 1/3 Creme de Menthe
 1/3 French Vermouth
Shake well and drain into cocktail glass.

ORANGE BLOSSOM

- ½ Gin
 ½ Orange Juice

ORGEAT LEMONADE

- ½ tablespoon Sugar
 4 or 5 dashes Lemon Juice
 1½ wine-glasses Orgeat
 ¾ glass fine Ice
Fill glass up with water; stir well; dress with fruit and serve with a straw.

PACKARD TWINS

- 2 dashes Orange Bitters
 2 dashes Angostura or Old Fashion Bitters
 2 dashes Maraschino (alcoholic)
 1 jigger Rye Whiskey
 ½ jigger Sherry
Stir with ice and serve in cocktail glass.

PALMETTO COCKTAIL

Mixing glass half-full Ice
3 dashes Angostura or Old Fashion Bitters
 $\frac{1}{2}$ Jamaica Rum
 $\frac{1}{2}$ French Vermouth
Stir, strain and serve.

PEACH AND HONEY

1 tablespoon Honey
1 wine-glass Peach Brandy
Stir well with a spoon, serve.

PICCADILLY COCKTAIL

$\frac{1}{5}$ Jamaica Rum
 $\frac{1}{5}$ Gin
 $\frac{1}{5}$ Cherry Brandy
 $\frac{2}{5}$ French Vermouth
2 dashes Angostura, Old Fashion or Aromatic Bitters
Stir well in ice and strain.

PINEAPPLE JULEP

The juice of two Oranges
1 gill of Raspberry Syrup
1 gill of Maraschino
1 gill of Gin
1 quart bottle Sparkling Moselle
1 ripe Pineapple, peeled and sliced small and cut up
Put all the materials in a glass bowl, ice, and serve in cocktail glasses, ornamented with berries in season.

PINEAPPLE PUNCH

Take 8 bottles of Champagne
2 pints of Jamaica Rum
2 pints of Brandy
2 gills of Curacao
Juice of 6 Lemons
4 Pineapples sliced
Sweeten to taste with pulverized white sugar.

PINK LADY COCKTAIL

1 jigger Gin
White of 1 Egg
2 dashes of Lemon Juice
2 dashes of Grenadine

PLANTER'S PUNCH

Into small tumbler, pour
 1 liqueur glass Lime (or Lemon) Juice or Lemon or Lime
 Mixer
 2 liqueur glasses Syrup
 3 liqueur glasses Jamaica Rum
 Add a Slice of Lime (or Lemon)
 Fill with cracked Ice
 1 teaspoon Angostura or Old Fashion Bitters
Serve with nutmeg on top.

PLATINUM BLONDE

1/3 Sweet Cream
 1/3 Curacao
 1/3 Cuban Rum

PORT WINE COBBLER

1/2 tablespoon Sugar dissolved in
 1 pony of Water
 Fill glass with fine Ice
 1 1/4 wine-glass Port Wine
Stir well; dress with fruit and serve.

PORT WINE FLIP

1 Egg
 1 tablespoon Sugar
 3/4 glass of fine Ice
 1 wine-glass Port Wine
Use a shaker in mixing. Strain into a wine-glass. Grate a little nutmeg on top.

PORT WINE PUNCH

1/2 tablespoon Sugar
 1 or 2 dashes Lemon Juice or Lemon Mixer
 1 1/2 wine-glasses Port Wine
Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

POUSSE CAFE

1/6 glass Maraschino
 1/6 glass Raspberry Syrup
 1/6 glass Vanilla
 1/6 glass Curacao
 1/6 glass Chartreuse
 1/6 glass Brandy

PRINCESS COCKTAIL

Jigger Jamaica Rum
Juice of $\frac{1}{2}$ Lime or $\frac{1}{2}$ oz. Lime Mixer
Dash of Grenadine
Dash of Angostura, Old Fashion or Aromatic Bitters

PRINTEMPS

$\frac{1}{2}$ jigger Dry Gin
 $\frac{1}{4}$ jigger Apricot Liqueur
 $\frac{1}{2}$ jigger French Vermouth
Shake well with ice, strain and serve.

REEVES SPECIAL

Juice of $\frac{1}{2}$ Lime or $\frac{1}{2}$ oz. Lime Mixer
 $\frac{1}{3}$ French Vermouth
 $\frac{2}{3}$ Gin
Stir in ice, strain and float 2 dashes of Angostura Bitters on top.

RHINE WINE COBBLER

$1\frac{1}{2}$ tablespoons Sugar
 $1\frac{1}{2}$ wine-glasses Water
 $1\frac{1}{2}$ wine-glasses Rhine Wine
Fill glass with fine ice; stir well; ornament with fruits, and serve with a straw.

RHINE WINE LEMONADE

1 tablespoon Sugar
Juice of $\frac{1}{2}$ a Lemon
A little ice, and fill up with Rhine wine; dress with fruit in season.

ROCK AND RYE WHISKEY

(A Whiskey Glass)
 $\frac{1}{2}$ tablespoon Rock Candy Syrup
1 wine-glass Rye Whiskey
Stir well and serve.

ROCKY MOUNTAIN COOLER

1 Egg beaten up
 $\frac{1}{2}$ tablespoon Powdered Sugar
Juice of 1 small Lemon
Add cider, stir well, grate a little nutmeg on top if desired.

ROMAN PUNCH

- ½ fill glass with fine Ice
- 1 tablespoon Sugar
- 2 or 3 dashes Lemon Juice
- Juice of half an Orange
- ¼ pony Curacao
- ½ wine-glass Brandy
- ½ pony-glass Jamaica Rum

Stir well. Dash with port wine. Dress with fruit. Serve with straw.

RUM AND SUGAR

- 1 or 2 dashes Gum Syrup
- 1 lump of Ice
- 1 wine-glass Jamaica Rum

Stir well and serve.

RUM COCKTAIL

- 3 dashes of Angostura, Old Fashion or Aromatic Bitters
- 3 dashes Syrup
- 3 dashes Maraschino
- 3 dashes Lemon Juice or Lemon Mixer
- 1 wine-glass Jamaica Rum

Wipe rim of stem glass with lime. Dip in powdered sugar.

RUM DAISY

Is prepared in the same manner as Brandy Daisy, substituting Rum for Brandy.

RUM FIX

- Fill glass with fine Ice
- ½ tablespoon Sugar
- ½ wine-glass Seltzer
- 2 or 3 dashes Lemon Juice or Lemon Mixer
- ½ pony Pineapple Syrup
- 1 wine-glass Jamaica Rum

Stir well. Dress with fruit. Serve with a straw.

RUM FLIP

- Large glass ½ full Ice
 - 1 teaspoon Sugar with splash of Seltzer
 - 1 wine-glass Rum
 - 1 fresh Egg
 - 3 dashes of Angostura, Old Fashion or Aromatic Bitters
- Strain into fancy glass, grate nutmeg and serve.*

RUM PUNCH

- 1 tablespoon Sugar
- 3 or 4 dashes Lemon Juice or Lemon Mixer
- $\frac{1}{4}$ pony glass Cuban Rum
- 1 wine-glass Jamaica Rum

Fill up with fine ice. Dress top with fruit and berries. Serve with a straw.

RUM SOUR

- 1 large teaspoonful of white sugar dissolved in a little Apollinaris water.
- 3 dashes of Lemon Juice or Lemon Mixer
- 1 wine-glass of Jamaica Rum

Fill the glass full of shaved ice, shake up and strain into a claret wine glass, ornament with orange and berries in season.

SANDY COLLINS

- 1 jigger Scotch Whiskey
- 1 spoon of Powdered Sugar
- Juice $\frac{1}{2}$ Lemon or like amount Lemon Mixer

Mix well, strain into tall glass that contains one cube of ice. Fill with soda or seltzer to taste.

SARATOGA COCKTAIL

- 2 dashes Angostura, Old Fashion or Aromatic Bitters
- 3 small lumps of ice
- 1 pony of brandy
- 1 pony of Vermouth

Shake up well, and then strain into a claret glass, and serve with a slice of lemon.

SARATOGA EGG LEMONADE

- 1 Egg
- 1 tablespoon Sugar
- $\frac{1}{2}$ the juice of a Lemon

Fill three-fourths of the glass with fine ice; balance with water; use the shaker until well mixed; strain and serve; grate a little nutmeg on top.

SAUTERNE COBBLER

- 1 teaspoon Sugar dissolved in
- $\frac{1}{2}$ wine-glass Water
- Fill glass with fine Ice
- 2 wine-glasses Sauterne

Stir well; dress with fruit, etc. Serve with straw.

SAUTERNE PUNCH

Is composed of the same ingredients as Claret Punch, but substituting Sauterne Wine for Claret.

SAZERAC COCKTAIL

- 1 lump of Sugar
- 1 dash Angostura or Old Fashion Bitters
- 1 jigger Whiskey

Stir well and strain into cocktail glass. Add one dash of absinthe, twist a lemon peel on top.

SCOTCH AND SODA

Pour 1 jigger of Scotch Whiskey over 1 cube of Ice in high-ball glass. Fill with Seltzer or Club Soda.

SCOTCH WHISKEY PUNCH

- Large glass $\frac{1}{2}$ Ice
 - 1 teaspoon Sugar
 - 4 or 5 dashes Lime (or Lemon) Juice or Lemon Mixer
 - $\frac{1}{2}$ pint Scotch Whiskey and Rum mixed with 4 or 5 dashes Angostura, Old Fashion or Aromatic Bitters
- Shake well, strain into punch glass with slice of orange—3 or 4 dashes curacao on top, splash with seltzer.*

SELTZER LEMONADE

- $1\frac{1}{2}$ tablespoon Sugar
 - 5 or 6 dashes Lemon Juice or Lemon Mixer
 - $\frac{1}{2}$ dozen bits of Ice
 - Fill up with Seltzer Water
- Stir well; remove the ice.*

SEPTEMBER MORN COCKTAIL

- 3 dashes Angostura or Old Fashion Bitters
 - White of 1 Egg
 - Juice of $\frac{1}{2}$ Lime or $\frac{1}{2}$ oz. Lime Mixer
 - 1 teaspoonful of Rock Candy Syrup
 - 1 wine glass of Jamaica Rum
- Serve in fairly large wine glass.*

SEVENTH HEAVEN

- Tablespoon Grape Fruit Juice
- $\frac{1}{4}$ Maraschino
- $\frac{3}{4}$ Gin

SHANDY GAFF

½ the glass fill with Lager

½ the glass fill with Ginger Ale

It is also made with half ale and half ginger ale.

SHERRY AND BITTERS

1 dash Angostura or Old Fashion Bitters

1 wine-glass Sherry

To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with sherry, and serve.

SHERRY AND EGG

1 Egg, ice cold

1 wine-glass Sherry Wine

Before dropping in the egg, cover the bottom of the glass with a little sherry, this will prevent the egg adhering to the glass.

SHERRY COBBLER

1 tablespoon of Sugar

2 or 3 slices of Orange

Fill glass with fine ice, then fill up with sherry; shake well and dress top with fruit tastily. Serve with a straw.

SHERRY EGGNOG

1 tablespoon Sugar

1 Egg

2 wine-glasses Sherry

¼ glass fine Ice, fill with Milk

Shake thoroughly, nutmeg on top.

SHERRY FLIP

½ the glass fine Ice

1 Egg

½ tablespoon Sugar

1½ wine-glass Sherry

Shake well; strain into a fancy glass with nutmeg on top.

SHERRY WINE PUNCH

Fill glass with fine Ice

2 wine-glasses Sherry

1 tablespoon Sugar

2 or 3 dashes Lemon Juice

Stir well. Dress with fruits and top off with a little claret. Serve with a straw.

SIDE CAR

Place the White of 1 Egg in shaker
 Add 1 part of Cointreau, 1 part of Brandy
 1 part of Lemon Juice
 Shake well with Ice
Strain and serve in cocktail glass.

SIDE CAR

$\frac{1}{2}$ Mixing Glass Ice
 $\frac{1}{4}$ Cointreau
 $\frac{1}{4}$ Curacao
 $\frac{1}{4}$ Lemon Juice
 $\frac{1}{4}$ Cognac
Frappe well.

SILVER FIZZ

$\frac{1}{2}$ tablespoon Sugar
 3 or 4 dashes Lemon Juice or Lemon Mixer
 1 wine-glass Gin
 The White only, of an Egg
Fill with ice; shake well; strain into a fizz glass. Fill the glass with seltzer from a syphon and drink immediately.

SLOPPY JOE'S

1 part Pineapple Juice
 1 part Port Wine
 Few drops Grenadine
 Few drops Curacao
Strain in cracked ice; serve in tall glasses.

SODA COCKTAIL

1 teaspoon Sugar
 2 or 3 dashes Bitters (Angostura, Old Fashion or Aromatic)
 5 or 6 lumps of Ice
Fill glass with bottle of lemon soda. Stir well and serve.

SODA LEMONADE

1 tablespoon Sugar
 3 or 4 lumps of Ice
 3 or 4 dashes Lemon Juice
 1 bottle plain Soda Water
Stir well; remove the ice.

SODA NECTAR

The juice of 1 Lemon
 $\frac{3}{4}$ glass of Seltzer Water
 White Sugar to taste
 $\frac{1}{2}$ a small teaspoon of Bi-carbonate of Soda
Mix the lemon, water and sugar together thoroughly, then put in the bi-carbonate of soda, stir well.

SOUL KISS

Juice of 1 Orange
1 Dubonnet
1/3 French Vermouth
1/3 Italian Vermouth

SOUTHAMPTON

1/2 jigger Cognac
2 dashes Sugar Syrup
1/2 jigger Cherry Liqueur
2 drops Angostura, Old Fashion or Aromatic Bitters
*Stir well with ice, strain into glass, add Maraschino cherry,
twist lemon peel over.*

STINGER

1/2 jigger Cognac
1/2 jigger Creme de Menthe
Shake well with ice, strain and serve.

STONE WALL

1/4 tablespoonful of sugar
3 or 4 lumps of ice
1 wine-glass of Whiskey
1 bottle plain soda
Stir well with a spoon, remove the ice and serve.

ST. CHARLES PUNCH

1 tablespoon Sugar
1/4 of Lemon Juice
1 wine-glass Port Wine
1 pony Brandy
*Fill with fine ice, Shake well. Dress top with fruits in season
and serve with straw.*

STONE FENCE

1 wine-glass Bourbon Whiskey or Applejack
2 or 3 lumps of Ice
Fill up with cider. Stir well, and serve.

THIRD RAIL

1/3 French Vermouth
Dash of Orange Juice
1/3 Italian Vermouth
1/3 Gin
Shake well.

THISTLE COCKTAIL

2/3 Scotch Whiskey
 1/3 Italian Vermouth
 3 dashes Angostura, Old Fashion or Aromatic Bitters
Stir in ice, strain into glass and add a curl of lemon peel.

TIP TOP PUNCH

3 or 4 lumps of Ice
 1 pony of Brandy
 1 lump of Sugar
 2 slices Pineapple
 2 slices Orange
 1 or 2 dashes Lemon Juice
Fill with champagne. Stir well. Dress with fruits. Serve with a straw.

TOM AND JERRY

The number of eggs to be used in this preparation depends upon the quantity you intend making.

Be very careful in having your eggs fresh.

Separate the yolks from the whites.

Beat the whites to a very stiff froth, and add 1½ tablespoons of white sugar to each egg, mixing thoroughly together. Then beat the yolks until they are thin as liquor, which, mix thoroughly with the whites and sugar until the compound attains the consistency of batter.

To prevent the sugar settling to the bottom of the bowl, put in as much carbonate of soda as will cover a ten-cent piece, or stir once in a while.

How To Serve It

2 tablespoons of the mixture
 1 wine-glass Brandy
 1 pony Jamaica Rum

Fill the mug up with hot water, or hot milk, stirring well with a spoon. Pour from one mug into the other to thoroughly mix, grate a little nutmeg on top, and serve.

COLD TOM AND JERRY

For this, use as above, only you add cold water or milk instead of hot.

TOM COLLINS

1 jigger of Dry Gin
 1 spoon Powdered Sugar
 Juice of ½ Large Lemon
Shake well and pour into glass that contains ice. Fill with imported soda or seltzer.

TOM COLLINS BRANDY

5 or 6 dashes Gum Syrup

1 or 2 dashes Maraschino

Juice of small Lemon

1 wine-glass Brandy

1 or 2 lumps of Ice

*Fill up with plain soda. Do not shake if the soda is cold.***TOM COLLINS GIN AND WHISKEY**

Are concocted in the same manner as the Brandy receipt, substituting their respective liquors.

VERMOUTH COCKTAIL, No. 1

1¼ pony French Vermouth

3 dashes Angostura or Old Fashion Bitters

2 dashes Rock Candy Syrup

VERMOUTH COCKTAIL, No. 2

¾ glass filled with fine Ice

4 or 5 dashes Rock Candy Syrup

1 or 2 dashes Angostura, Old Fashion or Aromatic Bitters

2 dashes Maraschino

1 wine-glass Vermouth

*Stir well. Strain into a cocktail glass. Twist a piece of lemon peel on top. Serve.***VERMOUTH FRAPPE**

1½ pony French Vermouth

½ glass filled with shaved Ice

*Fill up with cold seltzer water.***WARD 8**

½ jigger Rye Whiskey

¼ jigger Orange Juice

¼ jigger Lemon Juice

1 spoonful Grenadine

*Shake well with ice and serve.***WEDDING BELLE**

1/6 Orange Juice

1/6 Cherry Brandy

1/3 Gin

1/3 Dubonnet

WHISKEY COBBLER

2 wine-glasses Whiskey

½ tablespoon Sugar, dissolved well

1½ tablespoon Pineapple Syrup

Fill glass with fine ice, stir well and dress with fruits; serve with a straw.

WHISKEY COCKTAIL

- $\frac{3}{4}$ glass fine Ice
- 2 or 3 dashes Rock Candy Syrup
- 1 or 2 dashes Angostura, Old Fashion or Aromatic Bitters
- 1 or 2 dashes Curacao
- 1 wine-glass Whiskey

Stir well. Strain into cocktail glass. A piece of lemon peel on top and serve.

WHISKEY DAISY

Is prepared in the same manner as Brandy Daisy, substituting Whiskey or Brandy.

WHISKEY DAISY

- 3 dashes Rock Candy Syrup
- 2 dashes Orgeat Syrup
- The juice of half a small lemon or $\frac{1}{2}$ oz. Lemon Mixer
- 1 wine-glass of Rye Whiskey
- Fill glass one-third full of the Ice

Shake well, strain into a large cocktail glass, and fill up with seltzer water.

WHISKEY FIX

- $\frac{3}{4}$ glass fine Ice
- $\frac{1}{2}$ tablespoon Sugar
- 2 or 3 dashes Lemon Juice or Lemon Mixer
- $\frac{1}{2}$ pony Pineapple Syrup
- 1 wine-glass Whiskey

Stir well and dress with fruit. Serve with a straw.

WHISKEY FIZZ

- $\frac{1}{2}$ teaspoon fine Sugar
- Juice of half a Lemon
- 1 or 2 dashes of the White of Egg
- 1 wine-glass Whiskey

$\frac{3}{4}$ glassful of fine Ice
Shake well; strain into a fizz glass; fill it with seltzer water or vichy.

WHISKEY FLIP

Is prepared same as Brandy Flip, substituting Whiskey for Brandy.

WHISKEY HIGHBALL

- 1 jigger of Whiskey in highball glass
- Add 1 lump of Ice, fill with Seltzer, Ginger Ale or Club Soda.

WHISKEY PUNCH

Large glass $\frac{1}{2}$ Ice
1 teaspoon Sugar
4 or 5 dashes Lime or Lemon Juice or Lemon Mixer
 $\frac{1}{2}$ pint Whiskey and Rum mixed
4 or 5 dashes Angostura or Old Fashion Bitters
*Shake well, strain into punch glass with slice of orange—
3 or 4 dashes curacao on top, with seltzer.*

WHISKEY SMASH

$\frac{1}{2}$ tablespoon Sugar
2 or 3 sprigs Mint, pressed to extract essence.
 $\frac{1}{2}$ glass fine Ice
1 wine-glass Whiskey
*Stir well; strain into a fancy or sour glass; dress with a little
fruit, berries, etc. Serve.*

WHISKEY SOUR

Fill glass with fine Ice
 $\frac{1}{2}$ tablespoon Sugar
3 or 4 dashes Lemon Juice or Lemon Mixer
 $\frac{1}{2}$ wine-glass Seltzer Water
1 wine-glass Whiskey
Stir well; strain into a sour glass; dress with fruit.

WHISKEY TODDY

1 teaspoon Sugar dissolved in Water
A piece of Ice
1 wine-glass Whiskey
Stir and serve.

WHITE LION

1 tablespoon Sugar, dissolved in Water
Squeeze juice from $\frac{1}{2}$ a Lemon, putting the rind in the glass.
2 teaspoons Raspberry Syrup
1 wine-glass Jamaica Rum
 $\frac{1}{2}$ pony glass Curacao
Mix well. Fill with fine ice. Dress with berries, etc.

ZAZARAK COCKTAIL

Old fashioned glass
1 lump Sugar
Drink of Bourbon
Drop of Absinthe
1 dash Angostura or Old Fashion Bitters
Twist of Orange and Lemon Peel
Stir with lumps of ice in glass.

WINE TIPS**Various Temperatures That Wine Should be Served**

White Wines—Chilled
 Red Wines—Room Temperature
 Port—Room Temperature
 Sherry—Cellar Temperature
 Champagne—Quite Cold
 Sparkling Burgundy—Cool

CORRECT WINES FOR VARIOUS FOODS

Appetizer—Soup

Sherry

Oysters—Fish

Any Dry White Wine

Beef—Lamb—Steaks—Chops—Pork—Turkey—Pastes

Any Dry Red Wine

Chicken—Dishes with Creamed Sauce

Any Dry White Wine

Wild Game

Burgundy

Dessert—Coffee

Sparkling Wine or Any Sweet Wine

Many connoisseurs prefer Sherry, some Sweet Sauternes

After Dinner

Any Sweet Wine or Brandy

For Afternoons and Evenings

Any Wine

TECHNICAL MIXING TERMS AND TOOLS

DASH—As much liquid as is thrown from a bottle with 1/8-inch round hole in stopper, at one throw. Roughly, about 4-6 drops.

GUM SYRUP—Liquid rock candy.

JIGGER—A small measure holding 1 1/2 ounces.

PONY—Small glass holding two ounces.

WINE-GLASS—A glass holding two ounces.

(Note: In mixing all drinks, unless otherwise indicated, use bar glass.)

