



HOW TO MIX DRINKS

..... BY

Tom and Jerry



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PRICE 25c



ALEXANDER

- 1/3 Cream
- 1/3 Dry Gin
- 1/3 Cream De Cacao

APPLE BLOSSOM

- 1/2 Apple Jack
- 1/2 Sweet Cider
- 2 Dashes Orange Bitters
- 1 Dash Raspberry Syrup

BOCARDI

- 2/3 Bocardí
- 1/3 Lime Juice
- 1 Dash Grenadine

BELVEDERE

- 1/2 Dry Gin
- 1/2 Grape Fruit Juice
- 1 Dash Grenadine

BERMUDA ROSE

- 1/4 Apricot Brandy
- 1/2 Dry Gin
- 1/4 Grenadine
- 1 Teaspoon Granulated Sugar
- Serve with tea spoons

BETWEEN SHEETS

- 1/3 Brandy
- 1/3 Dry Gin
- 1/3 Curacao

BOULEVARDIER

- 2/5 Dry Gin
- 1/5 Orange Juice
- 1/5 Vermouth
- 1/5 Vermouth, Italian

BRANDY FLIP

- 1 Portion Brandy
- 1 Egg Yolk
- 1 Teaspoon Granulated Sugar

BRONX

- 1/3 Dry Gin
- 1/3 Orange Juice
- 1/3 Dry Vermouth

CANADIAN COCKTAIL

- 1 Portion Rye Whiskey
- 1 Lemon Peel slightly crushed
- 1 Teaspoon Granulated Sugar
- 2 Dashes Angostura Bitters
- 2 Dashes Curacao

CANVASS BACK COCKTAIL

- 1/8 Dry Gin
- 1/4 Lemon Juice
- 3/8 Rye Whiskey
- 1/4 Vermouth, Italian
- 5 Dashes Angostura Bitters
- 5 Dashes Curacao

CASINO SPECIAL

- 1/3 Rye Whiskey
- 1/6 Plum Brandy
- 1/3 Dry Gin
- 1/8 Vermouth, Italian
- 1 Dash Cointreau

CHINTZ COCKTAIL

- 2/3 Rye Whiskey
- 1/3 Bocardí
- 2 Dashes Angostura Bitters
- 1 Teaspoon Falernum Wine
- 2 Dashes Lime Juice
- 1 Teaspoon Granulated Sugar

CLOVER CLUB

- 1 White of Egg
- 1 Dash Grenadine
- 2/3 Dry Gin
- 1/3 Lemon Juice

COFFEE COCKTAIL

- 1/3 Brandy
- 2/3 Port Wine
- 1 White of Egg
- 1 Teaspoon Granulated Sugar

CORAL COCKTAIL

- 2/3 Dry Gin
- 1/6 Vermouth, Italian
- 1/2 Teaspoon Five Fruits Syrup
- 1/6 Dry Vermouth

COVRONNE COCKTAIL

- 1/6 Rye Whiskey
- 1/3 Vermouth, Italian
- 1/6 Angostura Bitters
- 1/6 Cointreau
- 1/6 Dry Gin
- 1 Teaspoon Lemon Juice

COWBOY COCKTAIL

- 2/3 Rye Whiskey
- 1/3 Cream

CROW COCKTAIL

- 2/3 Rye Whiskey
- 1/3 Lemon Juice
- 1 Dash Grenadine

FEDORA COCKTAIL

- 1/6 Part Bocardí
- 1/3 Part Brandy
- 1/3 Part Curacao
- 1/6 Rye Whiskey

FIFTY-FIFTY COCKTAIL

- 1/2 Dry Gin
- 1/2 Vermouth, Dry

FIVE FRUIT COCKTAIL

- 1/4 Five Fruit Syrup
- 3/4 Rye Whiskey
- 1 Wine glass Orange Juice
- 2 Dashes Angostura Bitters

GIN FLIP

- 1 White of Egg
- 1 Portion Holland Gin
- 1 Teaspoon Granulated Sugar

GOLDEN FIZZ

- 1 Yolk of Egg
- 1 Portion Dry Gin
- 1 Teaspoon Granulated Sugar
- 3 Dashes Lemon Juice
- 1 Dash of Lime Juice

HELLO MONTREAL

- 2 Whites of Egg
- 1/3 Gin Dry
- 1/6 Grenadine
- 1/3 Lemon Juice
- 1/6 Rye Whiskey
- 1 Teaspoon Granulated Sugar
- Serve with teaspoons

HIGHLAND FLING

- 2 Dashes Orange Juice
- 2/3 Rye Whiskey
- 1/3 Vermouth, Italian

HIGHLAND FLING COCKTAIL

- 2/3 Rye Whiskey
- 1/3 Vermouth, Italian
- 2 Dashes Orange Bitters
- 1 Olive

IRISH COCKTAIL

- 1 Portion Rye Whiskey
- 2 Dashes Absinthe
- 2 Dashes Angostura Bitters
- 1 Dash Curacao
- 1 Dash Maraschino

JOCKEY CLUB COCKTAIL

- 1/2 Rye Whiskey
- 1/2 Vermouth, Italian
- 2 Dashes Maraschino

JOHN COLLINS

- 1 Wine glass Dry Gin
- 1 Bottle Soda Water
- 4 Dashes Lemon Juice
- 1 Teaspoon Granulated Sugar

KLONDIKE COCKTAIL

- 1/2 Apple Jack
- 1/2 Dry Vermouth
- 3 Dashes Angostura Bitters

KNOCKOUT COCKTAIL

- 1/3 Rye Whiskey
- 1/3 Dry Gin
- 1/6 Dry Vermouth
- 1/6 Vermouth, Italian
- 1 Dash Angostura Bitters

LOUIS COCKTAIL

- 2/3 Dry Gin
- 1/3 Dry Vermouth
- 1 Dash Cointreau
- 1 Dash Grand Marnier

MAMIE TAYLOR COCKTAIL

- 1 Portion Rye Whiskey
- Fill glass with Cracked Ice
- 1 Maraschino Cherry
- Serve with spoons

MANHATTAN COCKTAIL

- 1/2 Rye Whiskey
- 1/2 Vermouth, Italian
- 1 Dash Angostura Bitters
- 2 Dashes Maraschino

MARTINI COCKTAIL

- 5/8 Dry Gin
- 1/4 Dry Vermouth
- 1/8 Vermouth, Italian
- 1 Dash Angostura Bitters

METROPOLE COCKTAIL

- 2/3 Brandy
- 1/3 Dry Vermouth
- 2 Dashes Bitter Orange
- 2 Dashes Angostura Bitters
- 2 Dashes Gum Syrup

MINT JULEP

- 1½ Wine glass Rye Whiskey
- 1/2 Glass Water
- 2 Dashes Bocardí
- 2 Teaspoons Granulated Sugar
- Fresh Crushed Mint Twigs
- Fill glass with ice
- Decorate with Fresh Fruit and Mint

MONTREAL BLAZER

- 1 Portion Rye Whiskey
- 1 Teaspoon Powdered Sugar
- 5 Pieces Twisted Lemon Peel
- Light and serve when burning

MORNING COCKTAIL

- 2 Dashes Absinthe
- 3 Dashes Angostura Bitters
- 1/2 Brandy
- 1/2 Vermouth, Italian
- 2 Dashes Curacao
- 2 Dashes Maraschino

NEW YORKER COCKTAIL

- 1 Portion Rye Whiskey
- 1 Dash Claret
- 1 Teaspoon Granulated Sugar
- 4 Teaspoons Lime Juice
- Fill glass with Cracked Ice

OHIO COCKTAIL

- 2/5 Rye Whiskey
- 2/5 Vermouth, Italian
- 1/5 Bitter Orange

OLD FASHIONED COCKTAIL

- 1 Portion Rye Whiskey
- 1 Dash Absinthe
- 2 Dashes Angostura Bitters
- 1/4 Teaspoon Granulated Sugar
- 1 Lemon Peel Twisted

OLD MAN COCKTAIL

- 1/2 Rye Whiskey
- 1/2 Vermouth, Italian
- 1 Teaspoon Anisette
- 1 Twisted Orange Peel

PALM BEACH COCKTAIL

- 2/3 Dry Gin
- 1/6 Grape Fruit Juice
- 1/6 Vermouth, Italian

PLINIUS COCKTAIL

- 2/5 Rye Whiskey
- 2/5 Bocardí
- 1/5 Orange Juice
- 1 Twisted Lemon Peel

PORTO FLIP

- 1 White of Egg
- 1 Portion Port Wine
- 1 Teaspoon Granulated Sugar

ROCK AND RYE

- 4 Teaspoons of Lemon Juice
- 2 Teaspoons Rick Candy Syrup
- 1 Portion Rye Whiskey

ROB ROY COCKTAIL

- 4/7 Rye Whiskey
- 3/7 Vermouth, Italian
- 2 Dashes Angostura Bitters
- 1 Maraschino Cherry

ROYAL FIZZ

- 1 Wine glass Rye Whiskey
- 1 White of Egg
- 1 Yolk of Egg
- 1 Teaspoon Granulated Sugar
- 5 Dashes Lemon Juice
- 2 Dashes Lime Juice
- Fill up with Mineral Water

RYE WHISKEY PUNCH

- 2/3 Rye Whiskey
- 3 Teaspoons Lemon Juice
- 3 Teaspoons Powdered Sugar
- 1/3 Mineral Water
- Dress up with Fresh Fruit

SANDY MacDONALD COCKTAIL

- 1 Portion Rye Whiskey
- 1 Dash Orange Bitters
- 1 Dash Angostura Bitters
- 1 Twisted Lemon Peel
- 1 Teaspoon Granulated Sugar
- Fill up with Cracked Ice

SANTA BARBARA SPECIAL

- 2/3 Rye Whiskey
- 1/3 Grape Fruit Juice
- 3 Dashes Apricot Brandy
- 1 Teaspoon Granulated Sugar

SARATOGA COCKTAIL

- 1/3 Rye Whiskey
- 1/3 Brandy
- 1/3 Vermouth, Italian
- 2 Dashes Angostura Bitters

SIDE CAR COCKTAIL

- 1/3 Bocardí
- 1/3 Brandy or Rye Whiskey
- 1/3 Curacao
- 1 Dash Lemon Juice

SIDNEY COCKTAIL

- 1/2 Rye Whiskey
- 1/3 Chartruese
- 1/6 Vermouth, Dry
- 1 Maraschino Cherry

SILVER FIZZ

- 1 White of Egg
- 1 Portion Dry Gin
- 2 Dashes Lemon Juice
- 2 Teaspoons Granulated Sugar

MacDONALD COCKTAIL

- 1/2 Ginger Wine
- 1/2 Rye Whiskey

WHISKEY COCKTAIL

- 1 Portion Rye Whiskey
- 2 Dashes Angostura Bitters
- 3 Dashes Gum Syrup

WHISKEY COBBLER

- 1 Portion Rye Whiskey
- 1 Teaspoon Powdered Sugar
- 2 Teaspoons Pineapple Syrup
- Serve with Straws

WHISKEY FIZZ

- 1 Portion Rye Whiskey
- 1 White of Egg
- 2 Teaspoons Fruit Sugar
- 5 Teaspoons Lemon Juice
- 3 Sprays of Fresh Mint
- Fill glass with Soda Water

WHISKEY SMASH

- 1 Portion Rye Whiskey
- Fresh Fruit

WHISKEY SOUR

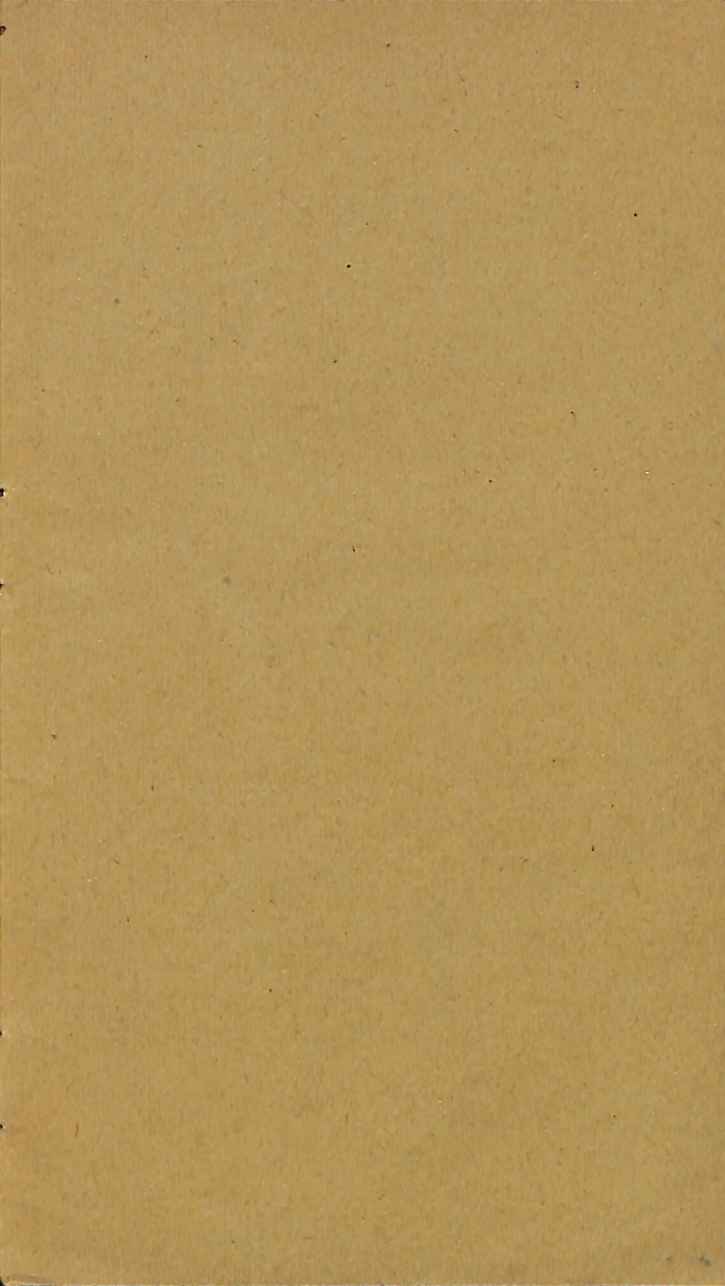
- 1 Portion Rye Whiskey
- 4 Dashes Gum Syrup
- 4 Dashes Lemon Juice

WHITE CARGO

- 1/2 Dry Gin
- 1/2 Ice Cream

WOODSTOCK

- 2/3 Apple Jack
- 1/3 Vermouth, Dry
- 2 Dashes Bitter Orange
- 2 Dashes Angostura Bitters
- 2 Dashes Gum Syrup



TAKE

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(PRONOUNCED SALLY-FOS)

TO

**CORRECT THAT MORNING
AFTER - AFFECT**

**A WONDERFUL CORRECTIVE FOR
INDISCREET EXCESS**



Pleasant to Take

AT ALL DRUG STORES



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