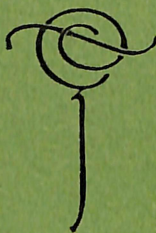


DRINKS

AS THEY WERE MADE
BEFORE PROHIBITION

by

IRA D. ALTSCHUL

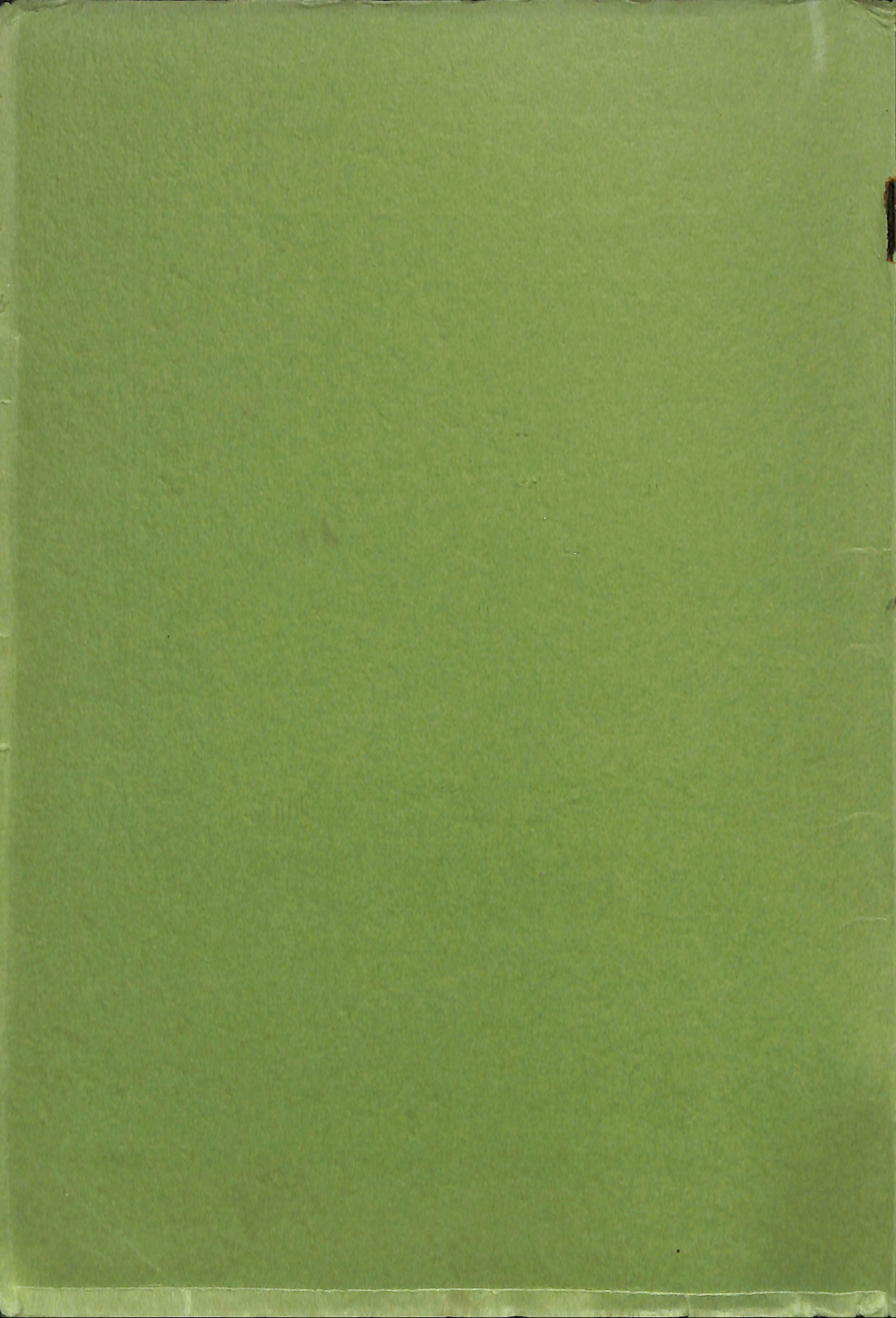


DEDICATED TO THE MEMORY OF

THE POTTER HOTEL

SANTA BARBARA, CALIFORNIA





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BEFORE
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IRA D. ALTSCHUL



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Hints in the Art of Mixing

The big problem now is to teach the people how and what to drink. Mixtures made of good liquors and liqueurs, and if drank with reasonable prudence, are not harmful, but one can over do any pleasure. A drink now and then is relished by the best of men. It is very evident that the older people have lost their taste for the old time drinks, due to the fact that during prohibition, so much fake and unknown mixtures were served that now when a real drink is mixed they do not seem to recognize or relish them as they did in the good old days; the younger generation don't know; so long as a drink has the kick of a mule and burns the throat, that suffices.

During the life of prohibition when good liquor was hard to get (and still is), the most rotten and rancid poison was sold as whiskey, gin and liqueurs, and real drinks were hard to concoct; since repeal, and good liquors ? are to be had, one can make a reasonably decent drink; if you cannot get a fairly good brand of liquor, do not attempt to mix any of these drinks, because there will be no use to follow this guide; to get the best results get good goods and follow me through this guide; not all at once, but now and then.

The first thing to be done is to learn the different styles, names and sizes of the glasses you are going to use; the next thing is to line up your tools and study the use of them; look over the sanitary situation; have the proper cooling apparatuses. Shaved ice should be used in cold drinks where spirits form the principal ingredient, and where no water is used. When eggs, milk, wine, vermouth, seltzer or other mineral waters are used in preparing a drink, it is advisable to use small lumps or cubes of ice, which should always be removed before serving.

It is difficult to dissolve sugar in spirits; therefor it is advisable to use a little water with the sugar in order to dissolve it; to a great extent syrup has taken the place of sugar in some drinks such as cocktails; gum syrup can be made by dissolving cane sugar with water, or better, six and one-half pounds of loaf sugar into one-half gallon of distilled water, boil until dissolved and then filter through flannel.

When drinks which call for eggs or milk, or both are to be made, and hot wine or spirits are to be mixed with them, the latter must always be poured upon the former gradually and stirred briskly all the while, else the milk and eggs will curdle; this is especially true where large quantities are to be made.

In preparing hot drinks, the glass should always be rinsed in hot water and hot water should remain in the glass until the time for using it comes; this lessens the chance of cracking the glass and is a surety that the drink will be served sufficiently hot.

Ice must always be washed before using it and placed in the glass with tongs, spoon or scoop; Fruit must not be handled, but picked up with a spoon or fork; when beverages are strained into a glass, add the fruit after straining; in other cases put the fruit in the glass at once; except in cocktails; after cooling the cocktail glass, put the fruit in before straining.

Bottles containing liquors should be kept lying down as this keeps the cork moist and prevents evaporation.

Mineral waters, siphons and the like waters should be cooled gradually and not allowed to come in contact with ice; this rule holds good with cordials, bitters and syrups, which, however should be only moderately cool.

Beer should be kept at a temperature of about 40 degrees. Bottled beer should be kept in a cool place, near ice, but not in contact with ice; keep the bottles upright, so that sediment, if there is any, may settle in the bottom of the bottle.

Whiskey may be kept directly on ice, but brandy and other liquors and liqueurs require only a moderate temperature.

Claret, Rhine wine, sherry, port, etc., must not be kept cold, and in serving, the bottles should be handled steadily, so as not to disturb any sediment that may be at the bottom of the bottle. Keep uncorked bottles lying on their side so as to keep the cork moist, otherwise the wine becomes corky.

In cooling sparkling wines, never allow the bottle to come in contact with the ice. They should be served in a wine cooler or pail, and the space between the bottles filled with cracked ice. Never place more champagne on ice than is likely to be used at once, as the second icing injures the flavor and quality. Iced champagne requires careful handling, as cold renders the glass brittle. Likewise do not handle wine bottles with bare hands, always use a napkin, the heat of your hands may have some effect on the wine.

In serving wine always present the bottle to the host or the one ordering it, allowing time to inspect the label, then uncork, pour enough in the host's glass to cover the bottom and proceed to fill the glasses of the guests, then fill the glass of the host and lay the cork along side of his glass. THIS MAY SOUND FOOLISH, BUT TAKE IT FROM ME, THAT'S THE WAY WE DID IT.

In serving cocktails, always fill the cocktail glass with shaved ice while the cocktail is being mixed, this chills the glass and insures a cold cocktail.

In crushing sugar use a muddler, a small club like an instrument made of wood, with a flat end. These are made in several sizes.

A jigger is a measure, conical in shape, and holding one ounce at one end, and one-half ounce at the other end; the old time mixer depended on his eye, which was as a rule true, but the use of the jigger insured a uniform drink, and as the old time drinker was rather fastidious, when the jigger was used by all bar men in a well regulated bar, he was sure to get a uniform drink.

A bar spoon is nine inches long, with a twisted shank.

Always serve a side of water with a cocktail, whiskey, gin, brandy and all other short straight drinks.

To take a drink "neat" means taking a drink straight.

In serving Cordials and Liqueurs place a whiskey glass upside down before your customer, place a pony or cordial glass on top of the whiskey glass, and fill, serve a side of water.

Sanitary conditions may require that straws be wrapped in paper; therefor always have a container with straws handy; now called sippers.

A bar was not like the present day soda fountain; don't talk too much, but when you do, say something that will be interesting; don't be tiresome; men often go in a bar room to be entertained, not bored; rather a good listener. Put your energy in your mixing and don't try to bull your customers.

The old time bartender should not be confused with the present day soda fountain clerk; they were older men and of wider experience; talked less to the customers and spoke only when spoken to; they made a study of nature, sports, music, art and literature; many, many famous people were frequently seen holding intensive conversation with the man behind the bar; by all means do not confuse the barrel-house barkeeper with the better class barman.

Always have on hand, whole and sliced lemon, orange and lime; and strips of lemon peel, maraschino cherries, stuffed olives, small pickled onions, cube sugar, powdered sugar, a bunch of fresh mint, the meat of hazel nuts and ground nutmeg, cinnamon and all spices, fresh eggs, fresh cream, fresh milk, buttermilk, salt and pepper.

The assortment of glasses varies, but the general line used in first class bars were as follows: Whiskey, Old Fashion Cocktail, Sour or Star, sometimes called Snit, Footed Hi-Ball, Pony or Cordial, Pousse Cafe, Port, Sherry, Rhine, Burgundy, Champagne (Hollow stem and Cup), Punch, Goblet, Split (6 oz.) or Beer, (sometimes called Small Bar) Fizz (tall 10 oz.), tall Punch (12 oz.) and Collins (tall 16 oz.). Pint and Quart Decanters-Cordial Decanters-Bitter shakers (glass). Always use white glasses. Colored glasses hide a pretty drink, which is often half of the drink. A hot water urn is also a necessity.

On the work board, under the bar, a sugar container with a cover on it, mixing glasses, several sizes, shakers, jigger, muddler, strainer, lemon knife, ice pick, ice tongs, forks (2 prongs) for handling fruits, spoon holder, sugar spoon (desert size) absinthe drip bowl, bowls for fruit, plate for sliced lemon, lemon peel and sliced oranges. Split beet glasses are those used when two people split a pint of beer or ale. The sour or snit glass is used for sours, flips, mineral water or Rhine wine and seltzer.

This is the set up as far as I can remember.

For the Morning after--

If necessary, the following are good next morning receipes:

Seltzer and lemon juice.

Bromo seltser.

Absinthe frappe.

A long glass of real hot water.

A cup of good black coffee.

A long walk.

A dip in the ocean.

A Red Raven Split.

A bottle of beer that had been uncorked the night before (No kid)

An Amonia cocktail.

Absinthe- Green or amber in color- bitter, aromatic liquor, impregnated with wormwood.

Anisette- A liquor made by distillation from anise seed- Made in France.

Apple Jack- Nothing more or less than hard cider hardened by age.

Benedictine- A cordial or liqueur, distilled for ages by the Benedictine Monks at Fecamp, France. It is a secret that the Monks have kept for Centuries.

Beverages containing alcohol, some, together with a cathartic effect. Angostura, made from the bark of a South American tree.- Orange and Bonekamp, made in Germany.- Amer Picon, a French proprietary name.- Hostetters, made in the West Indies.- Pepsin and Pechaud, made in New Orleans.- Fernet Branca, made in Italy.

Brandy, also known as Cognac- An alcoholic liquor distilled from wine; also made from the juice of apricots, peaches, apples and other fruits by distillation.

Chartreuse- A distillation with brandy of certain rare herbs, made into a cordial or liqueur. Chartreuse was originally invented by the Carthusian Monks, the secret known only to the Father Superior of the order. There has been many imitations, but the original is made of the following, as far as analysis show, to-wit; balm leaves, orange peel, dried hyssop tops, peppermint, wormwood, Angelica seed and root, cinnamon, mace, cloves, Tonka beans and cardamon; There are three varieties, yellow, green and white.

Creme de Cacao- An extract of cocoa, made in France.

Creme de Cassis- A liqueur made of black currants, a product of France.

Creme de Menthe- A distillation of mint or brandy and mint- Made in France, originally.

Creme de Yvette- An extract of violets.

Curacao- A liqueur made by distillation of spirits, orange peel and spices. Originally made in Holland.

Dubonnet- A French wine used in making cocktails, one of the ingredients being quinine.

Gin- Originally distilled from malt or other grain and afterwards rectified and flavored with juniper berries.

Sloe Gin- A cordial, of sorts, made from a plumlike, astringent fruit, known as sloeberry.

Grenadine- A syrup made of pomegranates, red in color and made in France.

Kirschwasser- A liquor made of European wild cherries, distilled and made in Germany.

Kummel- A liquor made from highly rectified alcohol, flavored with caraway seed and cumin; at one time made at Riga, Russia, only.

Maraschino- A cordial distilled from fermented cherries and flavored with bruised cherry pits.

Sake- A Japanese wine made by fermenting rice; when distilled called Puku.

Orgeat- A syrup made from sugar, orange flower water and almonds and made in France.

Parfait d'Amour- A red cordial; what it is made from only the distillers of in France know.

Rum- A liquor distilled from fermented molasses or cane juice; made in Jamaica, Sweden, St. Croix (West Indies) and Cuba; generally called Jamaica, Bacardi, and St. Croix; the Japanese make a rum from fermented rice; in former years it was made in the New England States and was known as New England Rum. The Prohi's called all liquor, Deamon Rum.

Sherry- Made of white wines of Jerez, Spain.

Soda- Water charged or carbonated with carbonic gas (12 parts carbon to 32 of oxygen). Club soda, aerated water made in England; Vichy, bottled at the famous Vichy springs, France; vichy is not a soda water and is never used in making drinks of any kind; it is simply a table water; Lemon soda known as "pop" made of simple syrup, lemon extract and carbonated water.

Swedish Punch- A beverage of which nothing is known except that it comes from Sweden.

Vermuth- Made from white wine, flavored with herbs; there are two kinds; French and Italian; chiefly used for making cocktails, but in Europe it is used as an appetizer or an after dinner drink.

Vin Mariani- A wine made in France from Cocoa.

Whiskey- (?) Bourbon, Rye, Scotch, Irish, Canadian, or what have you left over from your bootleg days.

Wine- The juice of grapes, fermented by nature, in course of time; Claret, the ordinary red wine; made in America, Italy and France; Burgundy; a heavy red wine made in Bourgogne; Maderia, made in Maderia, Portuguese Islands. Port, named after the Portuguse city of Oporto; Rhine wine, made of the grapes grown in the Rhine valley; Beaune, red and white, made in the neighborhood of Beaune, France, and very much like Burgundy. Bordeaux, made of grapes in and near Bordeaux, France. Champagne, a sparkling, effervescent and potent; made in France of grapes and aged; after bottled it is put in racks and each bottle is turned every day by hand. There is a very good brand of champagne made on the Pacific coast; in fact the California wines are quite as good as the wines made in Europe, but, we do not let it age enough.

In many of the foregoing recipes you will find where it calls for a dash of this or a dash of that; by a dash, it is understood, that in olden times a bar was always equipped with bottles that had stoppers with holes in them, in various sizes; for lemon juice a cork with a piece cut out and stuck in any kind of an old bottle as long as it fit the hand was used by most bar men; one good dash would equal about a bar spoon full; for bitters the regulation bitter bottle was used, which, as a rule was a part of the glass equipment.

A hint as to what liquors to serve with a Dinner:

With oysters--Rhine wines or white Burgundy.

Before or with soup--Spanish sherry.

Entrees--Moselle or white Bordeaux.

With piece de resistance--A good heavy Burgundy.

With desert--Champagne.

With coffee--A cordial or liqueur.

COCKTAILS.

The best time to drink a cocktail is when it is laughing at you.

Alphonse

Use a small mixing glass.
One-third jigger Creme de Cocoa.
One-third jigger Dry Gin.
One-third jigger cream.
Shake well in shaved ice.

Ammonia

Use a small mixing glass.
Half fill with shaved ice.
One jigger water.
Five drops Aromatic Spirits Ammonia.
Stir well and strain.

Appetizer

One-third wine glass brandy.
One-third wine glass Maraschino.
One-third wine glass Red Curacao.
Three dashes Orange bitters.
Shake well in shaved ice, strain, squeeze the oil of a piece of lemon peel on top and serve.

Apple Jack

Use a large mixing glass.
Half fill with shaved ice.
Two dashes gum syrup.
Two dashes Angostura bitters.
One dash Curacao.
One jigger Apple Jack.
Stir and after straining into a cocktail glass add a cherry or olive.

Auto

Use a large mixing glass.
Half fill with shaved ice.
Two dashes gum syrup.
Two dashes Orange bitters.
One-third each Italian Vermuth, Scotch Whiskey, Old Tom Gin.
Shake well, strain and serve with a cherry or olive, as desired.

Bamboo

Use a small mixing glass.
Half fill with shaved ice.
Two dashes Orange bitters.
One-half jigger Sherry wine.
One-half jigger French vermuth.
Stir will and strain.

Bacardi

Use a large mixing glass.
Several lumps or cubes of ice.
Juice of half a lime.
One-quarter jigger Grenadine Syrup.
Three-quarters Bacardi Rum.
Stir well and strain.

Bijou

Use a large mixing glass.
Three-quarters full shaved ice.
One-third jigger green Chartreuse.
One-third jigger Italian Vermuth.
One-third jigger Plymouth gin.
Stir well, strain into cocktail glass, add a cherry or olive, squeeze the oil from a piece of lemon peel and serve.

Blackthorn

Use a small mixing glass.
Half full of shaved ice.
Two dashes Orange bitters.
One-third Italian Vermuth.
Two-thirds Sloe gin.
Stir well and strain.

Brandy

Use a small mixing glass.
Three or four dashes gum syrup.
Two dashes Angostura bitters.
One jigger Brandy.
Two or three dashes Curacoa.
Half fill glass with shaved ice, stir well, strain into cocktail glass and squeeze oil from lemon peel and serve.

Bronx

Use a large mixing glass.
Squeeze one-eighth of a small orange, dropping all into glass.
One-quarter each Italian and French Vermuth.
One-half jigger Dry Gin.
Half fill glass with shaved ice.
Shake well, strain and serve.

Brut

Use small mixing glass.
Half fill with shaved ice.
Three dashes Peychaud bitters.
One-third Amer Pecon.
Two-thirds French Vermuth.
Stir well strain and add meat of half pecon nut.

Champagne

Use the hollow stem champagne glass if available.
If not, use ordinary stem punch glass.
Place one lump of sugar at bottom of glass.
Two or three dashes Angostura bitters on sugar.
One cube or lump of ice on top of sugar.
One strip of lemon peel squeezed on top of ice and left in glass.
Pour wine on top of this mixture and serve.
One pint of wine will serve four in this manner.
One quart will serve eight.

Cholocate

Use a large mixing glass.
One-half jigger Yellow Chartreuse.
One-half jigger Maraschino.
Yolk of one egg.
Fill glass with shaved ice.
Shake well, strain and serve.

Cider

Use a Collins glass. (A tall glass holding 16 oz.)
The rind of one lemon pared in one piece.
One large lump of ice.
Two or three dashes Angostura bitters.
One pint sweet cider--stir and serve.

Clover Club

Use a large mixing glass.
Half fill with shaved ice.
Juice of half lime.
Half white of one egg.
Half spoon Grenadine syrup.
One jigger Dry Gin.
Shake well and strain into cocktail glass.
The whole white of one egg adding a little extra gin will make two cocktails.

Coffee

Use a large mixing glass.
One spoonfull powdered sugar.
One fresh egg.
One jigger Port wine.
One-half jigger Brandy.
Fill mixing glass with shaved ice and shake well.
Strain into a goblet and sprinkle a little nutmeg on top.
(The name of this drink is a misnomer, as coffee and bitters are not any of the ingredients, but when properly concocted the color is like coffee with cream in it.)

Coronation

Use a large mixing glass.
Half fill with shaved ice.
Two dashes Maraschino.
Three dashes Angostura bitters.
One-half jigger French Vermuth.
One-half jigger Sherry wine.
Stir well, strain, add a cherry or olive, twist a strip of lemon peel, and serve.

Dewey

Use a small mixing glass.
Half fill with shaved ice.
One dash Orange bitters.
One-half jigger Plymouth Gin.
One-half jigger French Vermuth.
Shake well and strain.

Dewing

Use a large mixing glass.
Two-thirds full of shaved ice.
One-half jigger Whiskey
One-quarter jigger Italian Vermuth.
One-quarter jigger French Vermuth.
Two or three dashes Angostura bitters.
One slice each, lime, lemon and orange.
Shake well, strain and add one small pickled onion.

Dubonnet

Use small mixing glass.
Two limps or cubes of ice.
One-half jigger Dubonnet.
One-half jigger Dry gin.
Stir well and strain.

Gibson

Use a large mixing glass.
Two or three cubes or lumps of ice.
Two-thirds jigger of Plymouth Gin.
One-third jigger French Vermuth.
Stir well, strain and add meat of one hazel nut.

Gin

Use a small mixing glass.
Two or three lumps or cubes of ice.
One dash Peychaud bitters.
One dash Curacao.
One jigger Dry Gin.
Stir well, strain into glass.

Ginger Ale

Use a Fizz glass. (A tall 10 oz glass.)
Pare a whole lemon.
Slip a cube or lump of ice into peel.
Fill with Ginger Ale. (Imported if available.)
Stir and serve.

Honolulu

Use a large mixing glass.
Muddle a lump of sugar at bottom of mixing glass.
One jigger Dry Gin.
One-eighth of small orange.
Fill with shaved ice.
Shake well and strain.

Indian

Use a large mixing glass.
One-half jigger Rye.
One-half jigger Sloe gin.
One dash Absinthe.
Two dashes Curacao.
One slice of orange.
Fill glass with shaved ice.
Shake well and strain.

Irish

Use a large mixing glass.
Two dashes Absinthe.
One dash Curacao.
Two dashes Bokers Bitters.
One jigger Irish whiskey.
Fill glass with shaved ice.
Stir well, strain, add an olive and squeeze oil out of strip of
lemon peel.

Japanese

Use a small mixing glass.
Half fill with shaved ice.
Three dashes Orgeat syrup.
Two dashes Peychaud bitters.
One slice of lemon.
One jigger brandy.
Stir well and strain.

Jersey

Use a large mixing glass.
Two or three lumps or cubes of ice.
One bar spoon sugar.
Two dashes Angostura bitters.
Fill glass with sweet cider, stir well and strain into stem punch
glass.

Lone Tree

Use a large mixing glass.
Half fill with shaved ice.
One-third each French and Italian Vermuth.
One-third Dry Gin.
One dash Absinthe.
One strip of orange rind.
Shake well and strain.

Manhattan

(As served at the famous Potter Hotel at Santa Barbara, Calif.)

Use a small mixing glass.
Two or three small lumps of ice.
One-half jigger GOOD Rye Whiskey.
One-half jigger Italian Vermuth.
Two dashes Angostura bitters.
Stir well, strain, add a small cherry and squeeze the oil from a strip of lemon rind.

Manhattan

Use a small mixing glass.
Half fill with shaved ice.
Two dashes gum syrup.
One-third Italian Vermuth.
Two-thirds whiskey.
Stir and strain.
Add a cherry and a strip of lemon rind.

Manhattan Dry

Use a small mixing glass.
Half fill with shaved ice.
One-half jigger Whiskey.
One-half jigger French Vermuth.
Stir and strain.
Add an olive and a strip of lemon rind.

Martini

Use a small mixing glass.
Half fill with shaved ice.
Two dashes gum syrup.
One-third Italian Vermuth.
Two-thirds Gin.
Stir, strain and add a cherry.

Martini Dry

Use a small mixing glass.
Two or three small cubes of ice.
One-half jigger Gordon Dry Gin.
One-half jigger French Vermuth.
Two, only, drops of orange bitters.
Stir well, strain into glass, squeeze the oil from a strip of lemon rind on top and add an olive or a hazel nut.

Milo

Use a small mixing glass.
Two or three lumps or cubes of ice.
One-quarter jigger Boonekamp bitters.
One-quarter jigger French Vermuth.
One-half jigger Plymouth Gin.
Stir well, strain and serve with an olive.

Mint

Use a small mixing glass.
Crush two or three sprigs fresh mint in bottom of glass.
Two dashes Orange bitters.
Two dashes gum syrup.
One jigger whiskey.
Fill glass with shaved ice, stir well and strain.
Drop in a cherry.

Mountain Dew

Use a small mixing glass.
Two or three lumps or cubes of ice.
Three dashes of gum syrup.
Two dashes Curacao.
Two dashes Angostura bitters.
Two dashes Absinthe.
One-half jigger Brandy.
One-half jigger Whiskey.
Stir well, strain into glass and serve with an olive.

Navy

Use a large mixing glass.
Two-thirds filled with shaved ice.
Two dashes orange bitters.
One-half jigger Italian Vermuth.
One-half jigger Dry Gin.
Shake well, strain into a cocktail glass and add an olive.

Nutting

Use a large mixing glass.
Half fill with shaved ice.
One-third French Vermuth.
Two-thirds Plymouth gin.
Stir well, strain into a cocktail glass.
One dash Orange bitters on top and add an olive.

Old Fashion Whiskey

One lump of sugar.
Two dashes Angostura bitters.
One spoon water.
Crush these at the bottom of an old fashion cocktail glass.
Add one lump or cube of ice.
One strip of lemon peel twisted on top of the aforesaid.
Add one jigger of whiskey, or if possible let guest or customer help himself.
Serve a toddy spoon and strainer, with a glass of water on the side.

Old Tom Gin

Use a small mixing glass.
Two or three lumps of ice.
Two or three dashes gum syrup.
One or two dashes Angostura bitters.
One or two dashes Curacao.
One jigger Tom Gin.
Stir well, strain into cocktail glass.
Twist a strip of lemon peel on top and serve.

Olivette

Use a large mixing glass.
Three or four small lumps of ice.
Two dashes gum syrup.
Three dashes Orange bitters.
Three dashes Absinthe.
One jigger Plymouth Gin.
Stir well, twist the oil from a strip of lemon peel and add an olive.

Orange

Use a large mixing glass.
Two-thirds full shaved ice.
One-third jigger orange juice.
One-third jigger Plymouth gin.
One-third jigger French Vermuth.
Shake well, strain into cocktail glass and add a slice of orange.

Oyster

Use a medium size wine glass.
Enough catsup to fill bottom of glass.
Two medium sized oysters.
Pepper and salt to suit taste.
One dash lemon juice.
These can be made any size to suit the occasion.
(The above is the size and style served over the bars in the good old times.)

Perfect

Use a large mixing glass.
Two-thirds full shaved ice.
One-third each French and Italian Vermuth.
One-third Plymouth Gin.
Peel of a small orange.
Shake well, strain and add a slice of orange.

Prairie

Use a toddy glass. (Old fashioned.)
One tea spoon white vinegar.
One fresh egg.
Dash of pepper and salt.
Three drops Tobasco.
Tea spoon full Worcestershire Sauce.

Polo

Use a small mixing glass.
One-quarter lemon juice.
One-quarter orange juice.
One-half jigger Rum.
Fill glass with shaved ice, shake well and serve.

Queen

Use a large mixing glass.
Half fill with shaved ice.
One-third jigger each, French and Italian Vermuth and Dry Gin.
Drop a slice of pineapple on top, shake well and strain.

Rob Roy

Use a small mixing glass.
One or two lumps of ice.
Two dashes Orange bitters.
One-half jigger Scotch Whiskey.
One-half jigger Italian Vermuth.
Stir well, strain, and add one small pickled onion.

Roosevelt

Use a large mixing glass.
Two or three lumps of ice.
One-half jigger San Juan Rum (Cuba).
One-quarter jigger Italian Vermuth (Italy).
One-quarter jigger Dry Gin (England).
One dash Absinthe (France).
One dash Kirschwaser (Germany).
Stir well, strain into Venetian (Austria) Cocktail glass.

Rossington

Use a large mixing glass.
Half full shaved ice.
Two-thirds Dry Gin.
One-third Italian Vermuth.
One strip orange peel.
Shake well, strain into cocktail glass, add a slice of orange and serve.

Royal Fox

Use a large mixing glass.
One-half full shaved ice.
Three dashes Angostura bitters.
Two dashes gum syrup.
Two-thirds jigger Brandy.
One-third Italian Vermuth.
Stir well, strain, add a slice of lemon and serve.

Sloe Gin

Use a small mixing glass.
Half full shaved ice.
One dash Orange bitters.
Two-thirds jigger Sloe Gin.
One-third jigger Gordon Gin.
Stir well and strain.

Sazerac

Use a small mixing glass.
One bar spoon sugar.
Half fill with shaved ice.
Three-quarter jigger Rye Whiskey.
One-quarter jigger Italian Vermuth.
Three or four dashes Absinthe.
Two dashes Angostura bitters.
Two dashes Orange bitters.
Stir well, strain, squeeze the oil from a strip of lemon peel and serve.

Soda

Use a tall Fizz glass (10 oz).
One cube of sugar.
Three or four dashes Angostura bitters.
Two or three small cubes of ice.
Fill with sweet soda.
Take bar spoon sugar and stir into the above. Take care that soda does not flow over the top of the glass while stirring.

Soul Kiss

Use a large mixing glass.
Half fill with shaved ice.
One-third jigger French Vermuth.
Two-thirds jigger dry gin.
The white of an egg.
Shake well, and strain.

Southern Club

Use a large mixing glass.
Crush two or three sprigs of fresh mint in bottom of glass.
Two dashes Orange bitters.
Two dashes gum syrup.
One dash Absinthe.
One jigger Whiskey.
Fill mixing glass with cracked ice.
One squirt of seltzer, stir well and strain.

Star

Use a large mixing glass.
Three-quarters full shaved ice.
Two dashes gum syrup.
Three dashes Angostura bitters.
One-half jigger Apple Jack.
One-half jigger French Vermuth.
Stir well, strain, squeeze oil from a strip of lemon peel and serve.

Trilby

Use a large mixing glass.
Half fill with shaved ice.
Two dashes Absinthe.
Two dashes Orange bitters.
Two dashes Parfait d'Amour.
One-half jigger Scotch Whiskey.
One-half jigger Italian Vermuth.
Stir well, strain, add a cherry, squeeze the oil from a strip of lemon peel.

Tropical

Use a large mixing glass.
Half fill with shaved ice.
One dash Orange bitters.
One dash Bookers bitters.
Two or three dashes gum syrup.
One-quarter jigger Creme de Cocoa.
One-quarter jigger Maraschino.
One-half jigger French Vermuth.
Stir well, strain, add a cherry, squeeze the oil from a strip of lemon peel.

Turf

Use a large mixing glass.
Half glass shaved ice.
Two dashes Orange bitters.
Two dashes Maraschino.
Two dashes Absinthe.
One-half jigger each French Vermuth and Plymouth Gin.
Stir well, strain, add an olive and serve.

Tuxedo

Use a large mixing glass.
One-half full shaved ice.
One dash Maraschino.
One dash Absinthe.
One-half jigger Old Tom Gin.
One-half jigger French Vermuth.
Stir well, strain, add a cherry, squeeze the oil from a strip of lemon peel.

Vermuth

Use a small mixing glass.
Two cubes of ice.
One dash of lemon juice.
Two dashes Peychaud bitters.
One jigger Italian Vermuth.
Stir well, strain and serve.

Washington

Use a small mixing glass.
Two cubes of ice.
One-half jigger Brandy.
One-half jigger French Vermuth.
Three dashes Angostura bitters.
Three dashes gum syrup.
Stir well, strain, add one-half pecan nut and serve.

Whiskey

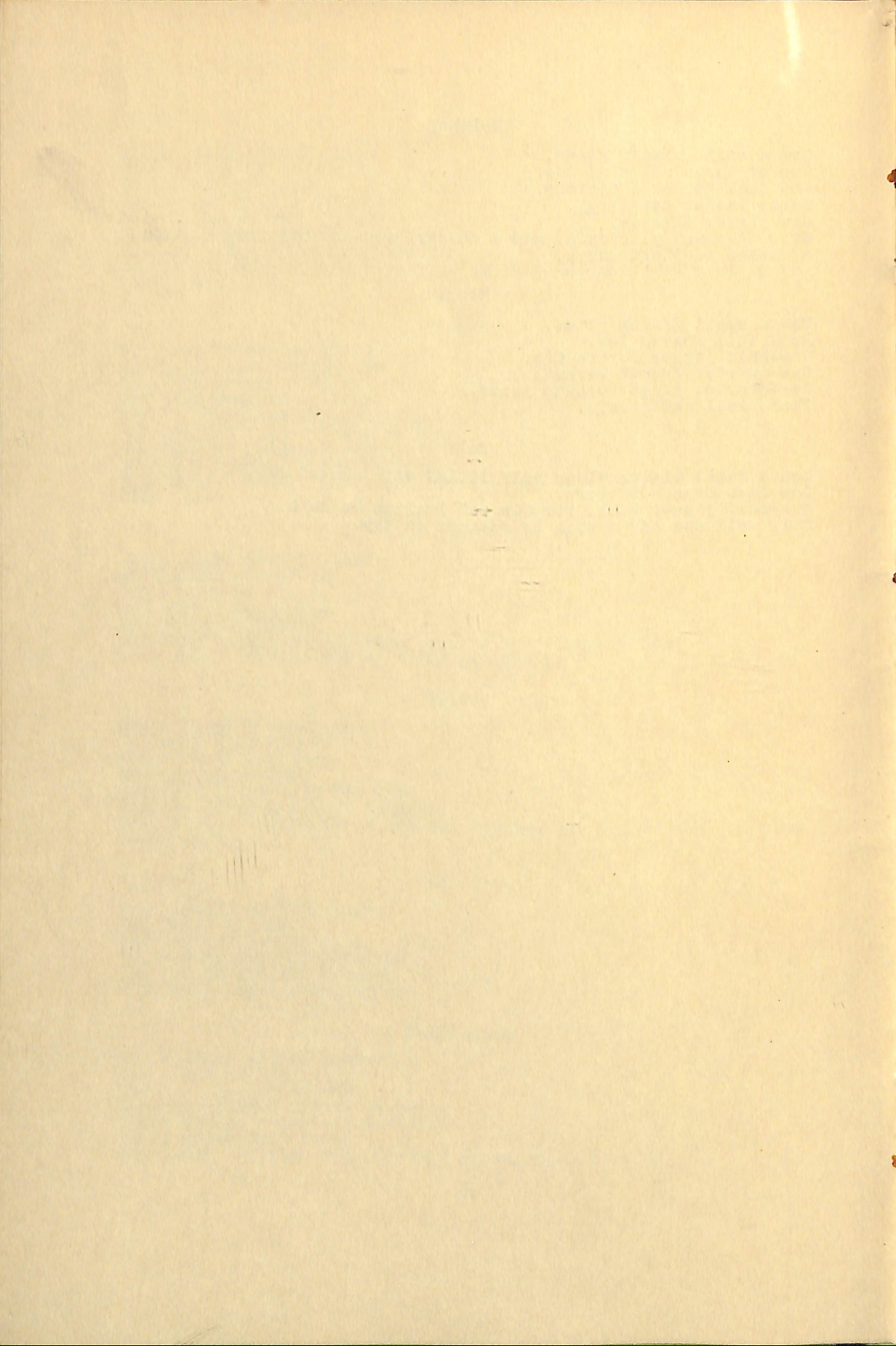
Use a small mixing glass.
Two or three cubes of ice.
One dash Peychaud bitters.
Three dashes gum syrup.
One jigger Whiskey.
Stir thoroughly, strain, add a cherry, squeeze oil from a strip of lemon peel and serve.

Widow

Use a small mixing glass.
Half full shaved ice.
One-half jigger Gordon Gin.
One-quarter French Vermuth.
One-quarter jigger orange juice.
Shake well and strain.

Yale

Use a small mixing glass half filled with shaved ice.
One dash Orange bitters.
One-half jigger each, Tom Gin and Italian Vermuth.
Stir well and add a dash of seltzer on top.



Absinthe

As there are several ways to mix absinthe, it is best to inquire in what manner the customer desires it before attempting to serve it.

OLD FRENCH STYLE

Place a pony glass of absinthe into a large glass; take the top part of a French absinthe glass, which is shaped like a bowl and which has a small hole in the bottom; fill this with fine shaved ice and water, and it will drip through the hole into the glass containing the absinthe; let it continue dripping until there is about two parts water and one part absinthe, remove the pony glass and serve; Only genuine imported absinthe should be used.

AMERICAN STYLE

Use a large mixing glass.
Three-quarters full shaved ice.
Six dashes gum syrup.
One pony absinthe.
Three wine glasses water.
Shake until outside of shaker is frosted.
Strain into a sour glass and serve.
This is also called absinthe frappe.

ITALIAN STYLE

Use a stem punch glass.
One pony absinthe.
Three dashes Maraschino.
One-half pony Anisette.
Three or four lumps of ice.
Pour ice water slowly into glass, stir with spoon and serve.

ABSINTHE COCKTAIL

Mixing glass three-quarters full shaved ice.
One-half jigger absinthe.
One-half jigger water.
One small spoon gum syrup.
One dash Peychaud bitters.
Stir well and strain into a cocktail glass.

SUISSESSE

Mixing glass three-quarters full shaved ice.
One-half jigger absinthe.
One bar spoon Anisette.
The white of one egg.
Shake until shaker is frosted and strain into a sour glass.

'Arf and Arf'

This is a very popular drink in England; The American people learned to drink it in the early days, especially in the Eastern States.

Use a large Collins glass. (tall 16 oz).
One bottle Dublin Stout.
One bottle White label or Dog head ale.
Pour ale first very slowly holding the glass in a horizontal position so as not to allow any sediment to flow into glass. All ale has some sediment in the bottom of the bottle. On top of the ale pour the bottle of stout in the same manner as the ale. The stout being the heaviest will percolate through the ale. Be sure to pour both very slowly. Do not pour the entire contents of either bottle as both ale and stout have sediment in the bottom of the bottle.
Domestic ales such as new and old ale can be used to a certain degree of satisfaction.

American Beauty.

Use a tall 10 oz. fizz glass.
One bar spoon Creme de Menthe in the bottom of the glass.
Fill glass with shaved ice.
Then take a mixing glass filled with shaved ice.
One jigger orange juice.
Bar spoon sugar.
One-half jigger good brandy.
One-half jigger French vermouth.
Stir well, pour into fizz glass, float port wine on top.
Dress with a few sprigs of fresh mint, fruit and serve with straws.

Angels Blush.

Use a Pousse Cafe glass.
Two-thirds Benedictine.
Float one-third cream on top.

Angels Dream.

Use a Pousse Cafe glass.
One-third Maraschino.
One-third Creme Yvette.
One-third Cream.
Colors should be separate and distinct.

Angels Tit.

Use a sherry glass.
One-third each,
Anisette, first
Creme de Yvette, second
Red Curacao, third.
Float a little rich cream on top, cut a cherry in half and place on top of cream.

Why all these Angels is beyond me.
Perhaps we will know in the next world.

Baby Titty.

Use a Sherry glass.
One-third each
Anisette,
Creme Yvette,
Whipped cream;
Pour separately and distinctly.
Cut a cherry in half and place on top of cream.

Bishop.

Use a large mixing glass.
Two-thirds shaved ice.
One bar spoon sugar.
Two thin slices of lemon.
Two or three dashes of rum.
Fill glass with claret or still Burgundy.
Shake well, strain into a fizz glass.
Decorate with fruit and serve with straws.

Black Stripe.

Use a small China mug.
One jigger St. Croix or Jamaica rum.
One table spoon New Orleans molasses.
If called for in hot weather, add a large spoon full of water and serve with ice.
If called for in cold weather, fill mug with hot water and grate nutmeg on top.

Blue Blazer.

Use two silver or pewter mugs.
One spoon sugar dissolved in a little water in one of the mugs.
One jigger Scotch whiskey.
Set the liquor on fire and while blazing pour from one mug to the other several times; this will have the appearance of a stream of fire.
Twist a strip of lemon peel and drop into mug, sprinkle nutmeg on top. Serve.
If you have had no previous experience in this line of work it is advisable to practice with plain water until you are proficient.

Boiler Maker.

A drink of whiskey with a glass of beer for a chaser.

Bradley Martin.

Use a pony glass.
Creme de Menthe - Two-thirds.
Creme de Cacao - One-third on top.

BRANDY

How to serve.

Place a whiskey glass upside down in front of the customer.
Place a pony glass on top of the whiskey glass.
Pour the brandy into the pony glass.
Place another whiskey glass over the top of the pony glass.
Turn the top whiskey glass and the pony glass over together and allow the customer to remove the pony glass from the whiskey glass.
Serve a side of water.
Try this. It is easy after you try it once or twice.

Brandy and Gum.

Use a whiskey glass.
Two or three dashes of gum syrup. (Rock candy syrup is the best).
Place a small toddy spoon in glass.
Allow customer to help himself, (or, now herself) to the brandy.
Serve water on the side.

Brandy and Soda.

Use a tall fizz glass.
One wine glass of brandy.
Two or three lumps of ice in glass.
Fill with Club (plain) soda.

Brandy Cocktail. See Cocktails.

Brandy Crusta.

Use a large cocktail glass.
Rub rim of glass with a piece of lemon and then dip into powdered sugar.
Allow sugar to adhere to rim of glass.
Pare half of a lemon so that peel will be in one piece and fit into the glass.
Then in a mixing glass prepare the following.
Half fill with shaved ice.
Three dashes gum syrup.
One or not more than two dashes orange bitters.
One dash lemon juice.
One jigger brandy.
Two dashes Curacao.
Shake well and strain into cocktail glass that has been prepared.

Brandy Daisy.

Use a large mixing glass.
Two bar spoons sugar.
Two dashes lemon juice.
Dissolve with a squirt of seltzer.
One-half jigger Yellow Chartreuse.
Fill with shaved ice.
Add one jigger Brandy.
Stir well, strain into a small stem glass (Punch glass).
Dress with fruit in season and serve.

Brandy Float.

Use a snit or star champagne glass.
Fill two-thirds of carbonated water.
Float brandy on top and serve.

Brandy Fix.

Use a fizz glass (10 oz).
Two-thirds full shaved ice.
One bar spoon sugar.
Juice of one lemon.
One jigger brandy.
Two or three dashes pineapple juice.
Stir well, decorate with fruit in season and serve with straws.

Brandy Fizz.

See Fizzes.

Brandy Flips.

See Flips.

Brandy Julep.

Use a large mixing glass.
Three sprigs of fresh mint.
One cube of sugar.
A little water.
Muddle together.
Fill with shaved ice.
Add one jigger brandy.
Stir well, strain into a goblet that has been filled with shaved ice.
Float Rum on top, decorate with fruit, insert a few sprigs of mint and serve with straws.

Brandy Scaffa.

Use a Sherry glass.
One-fourth each floated in order as follows:
Raspberry Syrup,
Maraschino,
Green Chartreuse,
Brandy.
Colors should float like in a Pousse cafe.

Brandy Smash.

Use a small mixing glass.
One cube of sugar.
Two or three sprigs of fresh mint.
A squirt of seltzer.
Muddle these together.
Half fill glass with shaved ice.
Add one Jigger Brandy.
Stir well, strain into a stem glass filled with fresh shaved ice and serve.

Brandy Sour.

See Sours.

Brandy Toddy.
See Toddies.

Cafe Bruler.

Use a Claret Glass.
Moisten rim of glass and dip in powdered sugar.
Place a spoon in glass to keep it from cracking.
Three-fourths Hot Coffee.
One-third Brandy.
Burn brandy and serve while burning.

Cafe Kirsch.

Use a small mixing glass.
Fill glass half full of shaved ice.
One bar spoon sugar.
One-third each:
Brandy,
Kirschwaser,
Black coffee.
Shake well and strain into a Claret glass.

Champagne.

Cobbler.
See Cobblers.

Cocktail.
See Cocktails.

Cup.
See Cups.

Frappe.

Place bottle in a cooler or bucket, fill with cracked ice sprinkled with rock salt; whirl bottle with hands until cold; then serve.

Julep.

Use Goblet.
One cube sugar.
Three sprigs of fresh mint.
Two cubes of ice.
Fill with wine.

Punch.
See Punches.

Velvet.

Use a glass pitcher.
One-half champagne.
One-half Dublin Stout.
Pour wine into pitcher first;
One pint of each will make four goblets.

End of Champagne

Cincinnati.

Use a fizz glass.
One-half Lager Beer.
One-half sweet soda. (Pop)
This is a particularly palatable drink for warm weather.

Cobblers.

Sherry.

Use a goblet.
One bar spoon sugar.
One-half jigger water.
One and one-half jigger sherry.
Stir well, fill glass with shaved ice, float Claret wine on top.
Decorate with fruit and serve with straws.

Catawaba
Champagne
Claret
Sauterne
Whiskey

Are made the same as Sherry, eliminating the Claret float.

End of Cobblers

Collins-Tom.

Use a small mixing glass.
Juice of one-half lemon.
One bar spoon sugar.
One jigger Tom gin.
Shake, strain into a Collins glass. (tall 16 oz.)
Fill with a bottle of Club soda. (plain)

Collins-John.

Made the same as Tom using Holland gin.

Coolers.

Alaskan.

Use a Collins glass.
Peel of a whole orange, entwine around a stick of ice.
Juice of one orange.
One jigger Whiskey.
Fill glass with Ginger Ale. (C & C)

Boston.

Use a Collins glass.
A few cubes of ice.
One bottle Imported Sarsaparilla.
One bottle Club Soda.
Pour together at one time.

Chicago.

Use a Collins glass.
One lump of ice.
Juice of one-half lemon.
One bottle of Ginger ale.
Float a little Claret wine on top.

Hawaiian.

Use a Collins glass.
One lump of ice.
One jigger Pineapple Juice.
One whole slice pineapple.
One jigger Plymouth gin.
Fill with Ginger ale.

Mint.
(Non Alcoholic)

Use a Collins glass.
Three or four sprigs of fresh mint.
Two cubes of ice.
One bottle Ginger ale.

Panama.

Use a fizz glass.
Juice of one-half orange.
Two or three dashes lime juice.
One jigger Rhine wine.
One jigger Sherry wine.
One bar spoon sugar.
Three dashes Maraschino.
Fill up with shaved ice.
Stir well, add fruit in season and serve with straws.

Remsen.

Use a fizz glass.
Pare a lemon in one piece.
Entwine around a cube of ice, place in glass.
One jigger Tom gin.
Fill with Club soda. (plain)

End of Coolers

Conclave.

Use a large mixing glass.
One jigger Raspberry syrup.
One bar spoon sugar.
Half fill with shaved ice.
Fill with milk, shake well, strain into glass and serve.

Cream Phosphate.

Use a large mixing glass.
Half fill mixing glass with ice.
Yolk of one egg.
One pony Kirsch.
One pony cream.
Three dashes Acid Phosphate.
Shake, strain into a fizz glass and fill with plain soda.

Cream Punch.

Use a large mixing glass.
Half fill glass with shaved ice.
One bar spoon sugar.
One-half jigger White Curacao.
One-half jigger Brandy.
Fill up with milk.
Shake, strain into a Goblet and sprinkle nutmeg on top.

Creole Lady.

Use a small mixing glass.
Two Maraschino cherries.
One-half jigger Maraschino.
One jigger Bourbon Whiskey.
One jigger Old Madeira Wine.
Fill glass with lump ice.
Stir well, strain into a stem punch glass and serve.

Cups.

Burgundy.

Use a large glass pitcher.
Six or eight cubes of sugar.
A few cubes of ice.
Slice one lemon.
Slice one orange.
Quarter two slices of pineapple.
Six or eight Maraschino cherries.
One jigger Brandy.
One jigger Maraschino.
One jigger Apricotine.
One quart of Burgundy.
One pint of Apollinaris water.
Mix thoroughly with a long spoon.
Add two strips of Cucumber rind.
Fill with cubes of ice.
Add fruit in season.
Serve in stem glasses.

Champagne

Use a large glass pitcher.
Three cubes of sugar.
One sliced lemon.
One small orange sliced.
One pint of Champagne.
One pint Beaune.
One pint Apollinaris Water.
Stir well, fill pitcher with cubes of ice.
Stir again and add fruit in season.

Champagne

Use a large glass pitcher.
One and one-half jigger Brandy.
One jigger Benedictine.
One jigger Maraschino.
One lump or several cubes of ice.
One bottle Champagne.
Mix well, add one siphon.
Decorate with fruit in season and fresh mint.

Champagne

Use a large glass pitcher.
At bottom of pitcher place three cubes of sugar.
Saturate sugar with Angostura bitters.
One small orange sliced.
One pint Beaune.
One pint Champagne.
One pint of carbonated water.
Fill pitcher with cubes of ice.
Stir well and decorate with fruit.

Claret.

Use a large pitcher.
In a small vessel mix thoroughly,
Two or three lumps or cubes of ice.
One jigger gum syrup.
One-half jigger each, lemon juice, Maraschino, Curacao and
Brandy.
One quart of claret.
Stir well and strain into the pitcher.
Fill with cubes or lumps of ice.
Decorate with fruit in season and serve in stem glasses.

Cups Continued

Claret.

Use a large pitcher.
In a small vessel mix the following.
Two or three cubes of sugar.
One jigger of Brandy.
Juice of one-half of lemon.
One pint of carbonated water.
One quart of Claret.
Strain into pitcher filled with cubes of ice.
Decorate with a few strips of cucumber rind, fruit and fresh
mint.
On top pour a cup of hot black tea.

Dreams.

Eagles.

Use a large mixing glass.
Half fill with shaved ice.
One bar spoon sugar.
Three dashes lemon juice.
The white of one egg.
One jigger Tom gin.
Shake well and strain into a hollow stem champagne glass that has
had the stem filled with any heavy cordial.
Float a little claret on top.

Golden.

Use a large mixing glass.
Half fill with shaved ice.
Two or three dashes lemon juice.
One bar spoon sugar.
One fresh egg.
One jigger Tom gin.
Shake well and serve the same as above dream.

Silver.

Use a large mixing glass.
Shaved ice.
Two or three dashes lemon juice.
One bar spoon sugar.
One jigger Tom gin.
One spoon rich cream.
The white of one egg.
Shake well and serve in the same manner as the above dreams.

End of Dreams.

Egg Nogs

Use a large mixing glass.
One fresh egg.
One bar spoon sugar.
Half fill glass with shaved ice.
One-half jigger Jamaica Rum.
One jigger Brandy.
Fill glass with rich milk.
Shake well and long.
Strain into a Collins glass.
A sprinkle of nutmeg on top and serve with straws.

Egg Nogg-Cider.

Use a large mixing glass.
One fresh egg.
One bar spoon sugar.
Half fill glass with shaved ice.
Fill glass with sweet cider.
Shake well and strain into a fizz glass.
A sprinkle of nutmeg on top.
(Use the best Cider obtainable as a poor quality of Cider will spoil this drink.)

Egg Nogg-Baltimore.

Use a large mixing glass.
Half fill glass with shaved ice.
The yolk of an egg.
One bar spoon sugar.
A pinch each of ground nutmeg and cinnamon.
Beat into a creamy consistency.
Add one-half jigger of Brandy.
One-half jigger Jamaica Rum.
One-half jigger Madeira Wine.
Fill glass with rich milk, shake well, strain into a Collins glass.
Sprinkle nutmeg on top and serve with straws.

Egg Nogg-Brandy.

Made the same as the ordinary Egg Nogg using only Brandy.

Egg Nogg-Rum.

Made the same as the ordinary Egg Nogg using only Jamaica Rum.

Egg Nogg-Sherry.

Use a large mixing glass.
One fresh egg.
One bar spoon sugar.
Half fill glass with shaved ice.
Half jigger Brandy.
One jigger Sherry wine.
Fill glass with rich milk.
Shake well and strain into a Collins glass.
Sprinkle nutmeg on top and serve with straws.

Egg Nogg-Hot.

Use a small mixing glass.
One fresh egg.
Two bar spoons sugar.
One-half jigger Brandy.
One-half jigger Rum.
Mix these well with a bar spoon.
Pour the mixture into a China mug.
Stir and while stirring pour hot milk on the mixture.
Sprinkle nutmeg on top and serve.

Egg Nogg-in Bowl.

Use a crock or large pan for mixing.
One dozen eggs, and separate them.
Beat yolks until thin as water.
Add sugar to yolks and make a batter.
Add one quart of Brandy and one quart of Jamaica rum.
A spoon of mixed nutmeg, cinnamon and all spice.
Mix these and fill with rich milk. Pour into a bowl.
Beat the white of the eggs to a stiff frosting and spread on top of mixture.
Decorate with colored sugar and nutmeg.
End of Egg Noggs

Elks Walk.

Use a small mixing glass.
One or two bar spoons sugar.
The yolk of an egg.
One large spoon cream.
One jigger Whiskey.
Fill glass with shaved ice.
Shake well and strain into a punch glass.

Evening Star.

Use a small mixing glass.
Half fill glass with shaved ice.
One bar spoon sugar.
One jigger Port wine.
One-half jigger Scotch Whiskey.
One jigger rich cream.
One egg.
Shake well, strain into a split glass. (6 oz)
Squirt of siphon and serve.

Fizzes.

Use a large mixing glass in making all fizzes.
Shake all fizzes well and long; the longer shaken the better the fizz.

Use a 10 oz. fizz glass for all fizzes

Plain.

Juice of one-half lemon.
Half fill glass with shaved ice.
Two bar spoons sugar.
One jigger Gin.
Strain into fizz glass and fill with siphon.
Drink while fizzing.

Silver.

The same as a plain fizz adding the white of an egg.

Golden.

The same as a plain fizz adding the yolk of an egg.

Royal.

The same as a plain fizz adding a whole egg.

Bismarck.

Juice of one-half lemon.
One spoon sugar.
One-half jigger Raspberry syrup.
One and one-half Rhine wine.

Brandy.

Same as a plain fizz using Brandy instead of Gin.

Cream.

The same as a plain fizz adding a jigger of rich cream.

Elks.

Two spoons sugar.
Juice of one-half lemon.
The white of one egg.
One dash Creme de Vanilla.
Two dashes Orange Flower Water.
One squirt siphon.
Fill glass with rich milk.

Grenadine.

Juice of one-half lemon.
One spoon sugar.
One-half jigger grenadine.
One-half jigger milk.
One jigger Tom gin.
Shake well and fill with siphon.

Morning Glory.

Juice of one-half lemon.
One spoon sugar.
White of one egg.
One jigger Scotch whiskey.
Two dashes Absinthe.
Shake well, strain and fill with siphon.

New Orleans.

Everybody that has ever visted New Orleans must have visited the famous Ramos Bar. No place in the World was as famous for certain mixed drinks. The New Orleans Fizz was known the world over and every bartender in the country thought he had it; but New Orleans held the secret and though many did make a good imitation no one ever got it. The following is the best I could figure out.

Use a very large mixing glass.
Half fill with shaved ice.
Two bar spoons sugar.
Juice of one-half lemon.
The white of one egg.
One jigger rich cream.
One jigger Gordon gin.
Two dashes Orange flower water.
Shake until the shaker is frosted.
Strain into a Collins glass. The glass should be about two-thirds full of body.
Fill with siphon and serve.

Potter Hotel.

The same as a plain fizz using Grenadine syrup in place of sugar.

Sloe Gin.

Same as a plain fizz using Sloe gin in place of other gin.

Whiskey.

Same as a plain fizz using Whiskey in place of Gin.

:End of Fizzes:

Flips.

Use a small mixing glass for all flips and shaved ice.

Brandy.

One egg.
One spoon sugar.
One jigger Brandy.
Shake well, strain into a star glass and add a cherry.

Fox.

Juice of one-half lemon.
Two spoons sugar.
One jigger Whiskey.
One whole egg.
Shake well, strain into a split glass and fill with ginger ale.

Gin.

One spoon sugar.
One jigger Holland gin.
One whole egg.
Shake well and strain into a star glass.

Pan-American.

Two spoons sugar.
Three dashes Orgeat syrup.
One-half jigger Creme de Menthe.
One-half jigger Whiskey.
Fill with milk and shake.
Strain into a fizz glass.

Port Wine.

One whole egg.
One spoon sugar.
One jigger Port wine.
Shake well, strain into a star glass, sprinkle nutmeg on top and serve.

Sherry.

One spoon sugar.
One egg.
One jigger Sherry wine.
Shake well, strain into a star glass.
Add a cherry, nutmeg on top and serve.

Whiskey.

Same as Sherry using Whiskey in place of Sherry wine.

:End of Flips:

Frappe Cordials.

Use a sherry glass.
Fill with shaved ice.
Pour Cordial or Liqueur on top of ice.
Cut a straw in half, insert in ice.

Full Bosom.

Use a small mixing glass.
Half fill glass with shaved ice.
One-half jigger Maraschino.
One-half jigger Parfait Amour
One spoon sugar.
Fill glass with rich milk.
Shake well and strain into a stem glass.
Cut a cherry in half and place on top.

Gin Buck.

Use a Collins glass.
One jigger Gin.
Pare a lemon (small) and place on top of Gin.
One lump of ice.
One bottle Imported ginger ale.

Gin Crusta.

Rub a slice of lemon around the rim of a cocktail glass.
Dip the rim into powdered sugar.
Pare a half lemon so that peel will be in one piece.
Fit lemon peel in glass.
Take a small mixing glass and half fill with shaved ice.
Three dashes gum syrup.
One dash Angostura bitters.
One jigger Gin.
Two dashes Curacao.
Shake well and strain into glass that has been prepared, and serve.

Gin Daisy.

Use a small mixing glass.
Several small lumps of ice.
Three dashes Orgeat syrup.
Three dashes Maraschino.
Juice of half small lemon.
One jigger Holland gin.
Stir well, strain into a stem glass and fill with siphon. Serve.

Gin Fix.

Take a fizz glass.
One spoon sugar dissolved in a little siphon water.
One-half jigger Holland gin.
Fill glass with shaved ice, stir well, dress with fruit and serve with straws.

Gin Julep.

Use a Collins Glass.
One spoon sugar.
Three or four sprigs of fresh mint.
One jigger water. Muddle these lightly until essence of mint is extracted.
Remove the mint and fill glass with shaved ice.
One jigger of Gin, stir well.
Insert a few sprigs of mint in the ice stem down, decorate with fruit and serve with straws.

Gin Punch. See Punches

Gin Rickey.

Use a Hi-Ball Glass or split beer (6 oz).
Muddle one-half lime in bottom of glass.
One lump or cube of ice.
One jigger Gin.
Fill with siphon and serve a spoon, in glass.

Gin Smash.

Use a small mixing glass.
One spoon sugar.
Two or three sprigs fresh mint.
Extract essence by muddling with a little water.
Half fill with shaved ice.
One jigger Gin.
Stir well, strain into a sour glass.
Decorate with fruit and serve.

Gin and Tansy.

Use a whiskey glass.
This old fashioned, but excellent tonic is prepared by steeping a bunch of tansy in a bottle of Holland Gin; the gin extracts the essence of tansy.
In serving, place a small lump of ice in the glass and allow the guest to help him (or her) self to the gin.

Horses Neck.

Use a Collins glass.

Pare a lemon in one piece, slip it around a stick of ice and place in glass with one end over the glass.

Fill with one bottle C. and C. Ginger ale.

This is all there is to a Horses Neck. Anything you hear, or see, or read in a guide, or advertisement, that tells that a Horses Neck has any other ingredient in it, is wrong.

Hot Drinks.

In making hot drinks always rinse glass with hot water, then place a spoon in glass to keep it from breaking, leaving the spoon in the glass.

Baked Apple Toddy.

Use a punch Goblet.

One lump of sugar.

One-quarter Baked Apple, at bottom of glass.

One jigger Apple Jack.

Fill with hot water.

Milk Punch.

Use a Collins glass.

One jigger Brandy.

One-half jigger Rum.

Fill with hot Milk.

Stir well and sprinkle nutmeg on top.

Spiced Rum.

Use a Hot water glass.

One lump of sugar.

One jigger Rum.

Five whole cloves.

Fill with hot water.

Serve a small spoon.

Whiskey.

Use a Hot water glass.

One lump of sugar.

One jigger of Whiskey, Rye, Bourbon or Scotch.

Fill glass with hot water.

End of Hot Drinks

King Alphonse.

Use a Pousse Cafe Glass.

Two-thirds glass of Creme de Cocoa.

Top with rich cream.

Lemonades.

A word about Lemonades. This is the most abused of all refreshing drinks. People seem to think that all there is to a lemonade is to put some sugar, lemon juice and water into a glass and stir it or give it a little shake and that makes a lemonade. This delightful drink should have as much attention as any other drink.

Plain.

Use a large mixing glass.

Put at least one jigger of lemon juice in mixing glass.

Half fill with shaved ice.

Three table spoons sugar.

Fill with water. Shake well, long enough to mix thoroughly.

Strain into a tall glass, filled with fresh shaved or lump ice.

Decorate with fruit and serve with straws.

Or if desired strained, use a fizz glass.

Claret.

Same as above adding two or three jiggers of Claret.

Claret Float.

Same as a plain lemonade, floating Claret on top. If poured carefully it will float.

Cordial.

Same as above using any Cordial asked for.
Do not add fruit.

Egg.

This one is delicious.

Same as a plain lemonade adding a whole egg.
No fruit. The hen fruit suffices.

Fruit.

Use a large mixing glass.
Half fill with shaved ice.
One-half jigger each of the following:
Raspberry syrup, strawberry syrup, pineapple syrup, grenadine
syrup.
Lemon juice and orange juice.
Fill with siphon water, stir while filling.
Decorate with fruit in season and serve with straws.

Orgeat.

Same as a plain lemonade, adding a jigger of Orgeat syrup.

Phosphate.

Use a large mixing glass.
Half fill glass with shaved ice.
One-half jigger lemon juice.
One table spoon sugar.
Three dashes Acid Phosphate.
Fill with Lemon soda, stir.

Seltzer.

The same as a plain lemonade but instead of plain water use
siphon seltzer and stir instead of shaking. Never try to shake
carbonated water. You may blow your head off.

Soda.

Same as above using a bottle of Club soda. (Imported)

Whiskey.

Same as a plain lemonade adding Whiskey floated on top.

End of Lemonades

Mamie Taylor.

Use a Collins glass.
Juice of one-half lime.
One or two lumps of ice.
One jigger Scotch whiskey.
Fill with a bottle C. & C. Ginger ale. (Imported)

Medford Rum Punch.
See Punches.

Milk Punch.

Use a large mixing glass.
Half fill glass with shaved ice.
One table spoon sugar.
One jigger Brandy.
One-half jigger Rum.
Fill glass with milk.
Shake well and strain into a Collins glass.
Sprinkle nutmeg on top and serve with straws.

Milk Shake.

Use a large mixing glass.
Half fill glass with shaved ice.
One egg.
One spoon sugar.
Fill glass with milk.
Shake well, strain into a Collins glass.
Sprinkle nutmeg on top and serve with straws.

Mint Julep.

Use a Collins glass.
Dissolve in a little water one cube of sugar.
Three or four sprigs of fresh mint.
Muddle these together very lightly to extract the essence of mint.
Fill glass with shaved ice.
Add one jigger Bourbon whiskey.
Stir and fill glass to top with more shaved ice.
Insert a small bunch of fresh mint, stem down, into the ice.
Decorate with fruit and serve with straws.

Mint Julep—a la Potter Hotel.

Use a large mixing glass.
A few sprigs of fresh mint.
One spoon sugar.
A little water.
Muddle these together.
Fill glass with shaved ice.
Add one jigger Bourbon whiskey.
Shake well; strain into a goblet that has been filled with fresh shaved ice.
Serve the same as other juleps.

Mint Smash.

Use an old fashion cocktail glass.
Two sprigs of fresh mint, one cube of sugar and a little water.
Muddle these together.
One lump or cube of ice.
Allow customer or guest to pour his own Bourbon whiskey, serving an empty whiskey glass for that purpose.
Serve a side of water and a toddy spoon and an individual strainer.

Mint Toddy.

Use an old fashion cocktail glass.
One sprig of fresh mint.
One cube of sugar.
A little water added and muddle these together.
One cube of ice.
Serve the same as Mint Smash.

Mountain Oyster.

Use a whiskey glass.
One bar spoon lemon juice.
One egg.
Dash of salt and pepper.
Down it, that's all.

Orangeade.

Made the same as a lemonade substituting orange juice for the lemon juice, except, use twice as much orange juice as you would lemon juice making a lemonade.

Orange Blossom.

Use a large mixing glass.
Two-thirds full of shaved ice.
One spoon sugar.
One jigger orange juice.
One jigger Gin.
Shake well and strain into a goblet that has been filled with shaved ice.
Decorate with slices of orange and serve with straws.

Orange Brandy Cup.

Cup an orange. (That is, scoop the pulp from an orange.)
Turn orange cup inside out.
Place it into a glass that will hold it (a goblet).
Fill with fine shaved ice.
Pour one jigger Brandy on the ice.
Orange brandy is the best if you have it.
Serve with straws.

Orange Flambee.

Same as above using Cognac and a dash of rum on top.

Orange Lily.

Use a small mixing glass.
Juice of two oranges.
White of one egg.
Fill glass with shaved ice.
Put in enough water to take up all the room in the glass.
Shake well and strain into a fizz glass.

Orange Phosphate.

Use a large mixing glass.
Half fill with shaved ice.
Juice of one orange.
Two dashes of gum syrup.
Three dashes Acid Phosphate.
Strain into a fizz glass as you would a fizz and fill with siphon water.
Stir while filling with siphon.

Orange Smile.

Use a small mixing glass.
Juice of one-half orange.
One egg. One-half jigger grenadine syrup.
Fill glass with shaved ice, shake well and strain into a goblet of fine ice.

Peach Blow.
Use a small mixing glass.

Half fill with shaved ice.
One spoon sugar.
One-half jigger lemon juice.
One jigger Tom gin.
Shake well and strain into a fizz glass that has had one-half peach placed in bottom of glass, fill with siphon and serve.

Peach and Honey.
Use a small mixing glass.

Half fill glass with shaved ice.
One-half jigger Honey.
One jigger Peach Brandy.
Stir well and strain into a Port wine glass.

Pineapple Bowl.
For a party of five.

Mix in a vessel;
The juice of three oranges.
One jigger Raspberry syrup.
One jigger Maraschino.
One jigger Tom gin.
One quart of Sparkling Moselle.
One ripe pineapple cut into small pieces.
Stir this mixture well, and pour into a punch bowl with a piece of ice in it.
Decorate with fruit in season and serve in stem glasses.

Pick-me-up.
Use a small mixing glass.

Half fill with shaved ice.
One-half jigger Italian Vermuth.
One-half jigger Absinthe.
Shake well and strain into a sour glass.

Potter Bracer.
Use a small mixing glass.

Half fill glass with shaved ice.
One-third jigger Absinthe.
Two-thirds jigger French Vermuth.
Shake well, strain into a sour glass, squirt of siphon and serve.

Port wine Flip. .
See Flips.

Pousse l'Amour.
Use a Sherry glass.

One-third Sherry wine.
The yolk of an egg (drop in carefully) must be cold.
One-third green vanilla.
One-third Cognac.
Care should be taken in making this drink as the colors must not mix.
Each color should float on top of the other in rotation as directed.

Pousse Cafe.

Use the regulation Pousse Cafe glass.

One-fifth each of the following:

Raspberry syrup.

Maraschino.

Curacoa.

Green Chartreuse.

Brandy.

Pour each liqueur carefully so that they do not mix; each color must be distinct.

Light the brandy when ready to serve.

Pousse Cafe.
a la Waldorf Hotel

In this case use a sherry glass.

One-seventh each of the following.

Raspberry syrup.

Anisette.

Parfait l'Amour.

Creme de Yvette.

Green Chartreuse.

Yellow Chartreuse.

Cognac.

Follow the above directions.

Pousse Cafe.
Potter Hotel

Use a Pousse Cafe Glass.

One-sixth each of the following.

Raspberry syrup.

Curacoa.

Maraschino.

Green Chartreuse.

Yellow Chartreuse.

Cognac.

Same direction as the above.

P U N C H E S

Arrack.

Use a small mixing glass.

Dissolve two spoons full of sugar in a little water.

Juice of one-half lemon.

One-half jigger Batavia Arrack.

One jigger Jamaica Rum.

One-half slice pineapple.

Fill mixing glass with shaved ice, shake well, strain into a goblet filled with fresh shaved ice, dress with fruit and serve with straws.

Brandy.

Use a small mixing glass.

Dissolve one spoonful of sugar in a little water.

One spoonful raspberry syrup.

One wine glass Brandy.

One-half wine glass Jamaica Rum.

Juice of one-half lemon.

Two slices orange.

One piece of pineapple.

Fill glass with shaved ice.

Shake thoroughly and strain into a goblet that has been filled with shaved ice.

Decorate with fruit and serve with straws.

Champagne.

Use a two quart pitcher.
One pint Champagne.
One pint Beaune.
One pint Apollinaris water.
Three slices of orange.
Three slices of lemon.
Three cubes of sugar.
Three or four dashes of Angostura bitters.
Stir well, fill pitcher with lump ice, decorate with fruit, and serve in hollow champagne glasses.

Champagne.

For a party.

Serve from a punch bowl.

Take a large crock to mix body of punch.
Two jiggers pineapple syrup.
Four to six sprigs fresh mint.
One quart Curacoa.
One pint green Chartreuse.
One quart Cognac.
One quart of Tokay.
Four bottles Appollinaris water.
Two sliced oranges.
One sliced lemon.
Stir this mixture well and allow to stand for two hours at least.
Strain into a punch bowl.
One large chunk of ice.
Add a few strips of cucumber rind and fruit in season.
Serve in glass punch cups.

Cider.

Use a glass pitcher.

Pare a lemon very thin and place in the pitcher.
Pour one pint of sherry on the lemon.
Add one cup sugar, the juice of a lemon and one bottle Cider.
Sprinkle a little nutmeg on this. Mix well and place on ice.
When cold add two jiggers Brandy and a few strips cucumber rind.

Claret

Use a small mixing glass.
Half fill with shaved ice.
Juice of one-half lemon.
Two slices of orange.
Two jiggers Claret.
Stir well and strain into a punch glass filled with shaved ice.
Dress with fruit and top with a dash of rum.
Serve straws.

Claret

One gallon.

Juice of six lemons.
One jigger Curacoa.
One jigger Brandy.
One cup sugar.
Two siphons.

Claret
Pitcher.

In a large mixing glass put,
Two or three spoons sugar.
One jigger Brandy.
One-half jigger Benedictine.
One-half jigger Maraschino.
Siphon to fill glass. Stir.
Pour this mixture into pitcher; add several cubes of ice.
One quart of Claret.
Decorate with fruit and fresh mint.
On top of this pour one-half cup hot black tea.

Claret and Champagne.
Use a large punch bowl.

In a crock mix the following.
Three quarts of claret.
One-half pint Red Curacao.
One pint each, Sherry and French Brandy or Cognac.
Two jiggers Raspberry syrup.
Two each, oranges and lemons, sliced.
Several sprigs of fresh mint, green balm and borage.
Three siphons or six bottles Club soda.
Stir and sweeten to suit taste. Let stand for an hour or so.
Strain over a clear, large piece of ice that has been deposited
in bowl.
Pour into this two quarts of Champagne.
This will serve about twenty persons in glass punch cups.

Curacao.

Use a small mixing glass.
Two spoons sugar dissolved in a little water.
Juice of one-half lemon.
One-half jigger Red Curacao.
One-half jigger Jamaica Rum.
Fill with shaved ice, shake well and strain into a punch glass.
Decorate with fruit and serve with straws.

Milk.

Use a large mixing glass.
Half fill with shaved ice.
One spoon sugar.
One jigger Brandy.
One-half jigger Jamaica Rum.
Fill with milk.
Shake well and strain into a Collins glass.
Sprinkle grated nutmeg on top and serve straws.

Fish House.

Use a small mixing glass.
Juice of one-half lemon.
One spoon sugar.
Fill glass with shaved ice.
One-half jigger Brandy.
One-half jigger Jamaica Rum.
Shake, strain into a punch glass.
Dress with fruit.

Gin.

Use a large mixing glass.
One spoon sugar dissolved in a little water.
One spoon Raspberry syrup.
One jigger Gin.
Juice of one-half lemon.
One slice orange quartered.
One-half piece pineapple.
Two dashes Maraschino.
Fill glass with shaved ice. Punch glass.
Shake, decorate with sliced lime and a berry and serve straws.

Grenadine.

In a fizz glass put,
Two or three dashes lemon juice.
One jigger Grenadine syrup.
Two slices of orange.
Two or three cubes of ice.
Stir and while stirring fill glass with siphon.
Dress with orange slices and serve with straws.

Hoffman House.

For a party of ten.
Serve from a punch bowl.

In a crock mix the following.
Juice of two lemons.
Juice of two oranges.
One jigger St. Croix Rum.
One jigger Maraschino.
One jigger white Curocoa.
Two jiggers Brandy.
One quart Burgundy.
Let stand for an hour or two.
When ready to serve party, strain into punch bowl.
One large clear piece of ice.
Add two quarts of Champagne.
One quart of sparkling water.
Sweeten to suit taste, decorate with fruit and serve in hollow.
stem glasses.

Hot Milk.

Same as regular milk punch using hot milk instead of cold milk.

Hot Whiskey.

Use a hot water glass.
Any whiskey. Rye, Bourbon, Scotch or Irish.
Heat glass with hot water while preparing drink.
One cube sugar dissolved in a little hot water.
One jigger whiskey, fill with hot water.
One thin slice of lemon dropped in and serve with a toddy spoon.

Imperial.

Use a two quart pitcher
Six spoons sugar dissolved into a little water.
One quart Claret.
One bottle Club soda.
One-half jigger Maraschino.
A pinch of grated nutmeg.
Fill pitcher with cubes of ice.
Stir.
Add three strips of cucumber rind.
Decorate with fruit.

Maraschino.

Use a small mixing glass.
One spoon sugar dissolved in a little water.
One jigger Brandy.
One jigger Maraschino.
Two dashes Arrack.
Juice of one-half lemon.
Fill glass with shaved ice, shake well and strain into a punch glass filled with shaved ice, decorate with fruit and serve with straws.

Milk.

Use a large mixing glass.
Two spoons sugar.
Half glass shaved ice.
One jigger Brandy.
One-half jigger Rum.
Fill glass with milk and shake.
Strain into a Collins glass.
Sprinkle nutmeg on top and serve with straws.

Orgeat.

Use a large mixing glass.
Two-thirds full shaved ice.
One jigger Orgeat syrup.
One jigger Brandy.
Juice of one-half lemon.
Shake well, strain into a goblet that has been filled with shaved ice.
Decorate with fruit, a few dashes of Port wine on top and serve with straws.

Picon.

Use a punch glass or goblet.
Two-thirds Amer Picon.
One-third Grenadine syrup.
Two or three cubes of ice.
Two slices of orange.
Stir together and fill with siphon while stirring.
Serve straws.

Pineapple.

For a party of twenty-five.

Ten bottles of Champagne.
Three pints of Jamaica Rum.
Three pints of Brandy.
Three jiggers Curacao.
Juice of eight lemons.
Three pineapples sliced.
One pint pineapple juice.
Sweeten to suit taste.
Mix all the above in a large crock, except the Champagne, and allow to stand for an hour or two.
Champagne should be added just prior to being served.
Ice well in a punch bowl and use glass cups in serving.
Decorate with fruit.

Port wine.

Use a large mixing glass.
Two-thirds full of shaved ice.
One egg. One spoon sugar.
Three dashes wintergreen.
One jigger Port wine.
Fill with Milk, shake well and serve in a Collins glass.
Serve straws.

Potter Hotel.

Use a large mixing glass.
Two or three lumps of ice.
One spoon Grenadine syrup.
One-half jigger Peach brandy.
One-half jigger Italian Vermuth.
Stir well.
Place one-half canned peach in the bottom of a punch glass.
Strain on top of peach.

Roman.

Use a large mixing glass. Half fill with shaved ice.
Two spoon sugar. Juice of a small lemon. Juice of quarter of orange.
One spoon curacoa.
One-half jigger Brandy.
One-half jigger Jamaica Rum.
Stir well and strain into a punch glass with a cube of ice in it.
Dress with fruit, dash of Port wine on top and serve with straws.

a la Romaine.

For a small party.

One bottle Rum.
One bottle Wine.
Juice of ten lemons.
Juice of four oranges.
Two pounds of powdered sugar.
Ten eggs.
Dissolve the sugar in the fruit juices; add the thin rind of one lemon. Strain into a punch bowl, adding by degrees the whites of the eggs that have been beaten into a stiff consistency. Place the bowl on ice until real cool, then stir in the Rum and Wine until well mixed.

Royal.

For a small party.

One-half pint Brandy.
One-half pint Jamaica Rum.
One jigger Curacoa.
One jigger Arrack.
Juice of two lemons.
Sweeten to suit taste
One jigger of warm calf's foot jelly.
Mix the above thoroughly and pour into a punch bowl with a chunk of ice in it.
When ready to serve pour a pint of hot green tea over the ice.

Rum.

In a punch glass.
Two spoons gum syrup.
Two or three dashes lemon juice.
Fill glass with shaved ice.
One jigger Medford Rum.
One dash Jamaica Rum.
Stir well, dress with fruit and serve straws.

Santa Barbara.

One spoon sugar in a punch glass.
Four dashes lemon juice.
Four dashes French Vermuth.
Four dashes Jamaica Rum.
One jigger Rye whiskey.
Half fill glass with shaved ice.
Fill with siphon and stir while filling.
Decorate with fruit and serve with straws.

Santa Cruz Rum.

Use a small mixing glass.
Two spoons sugar.
One jigger Santa Cruz Rum.
One-half jigger Jamaica Rum.
Juice of one-half lemon.
Fill with shaved ice, shake well and strain into a punch glass.
Dress with fruit and serve with straws.

Toledo.

In a crock mix,
Two and one-half pounds of cube sugar.
Six bottles of Club soda.
Juice of six lemons.
One quart of Cognac.
One small bunch of wintergreen.
Mix the above well.
Cut four oranges, one pineapple sliced, berries and grapes.
Pour into a punch bowl over a large piece of ice.
Then add six bottles (quarts) of champagne.

Whiskey.

Use a small mixing glass.
Half fill with shaved ice.
Two spoons sugar.
Juice of one small lemon.
One jigger Whiskey.
Stir well and strain into a punch glass filled with cracked ice.
Dress with fruit and serve with straws.

(End of punches)

Queen Charlotte.

Use a goblet.
In it place two or three cubes of ice.
One-half jigger Raspberry syrup.
One jigger Claret wine.
One spoon Orgeat syrup.
Two dashes Pechaud bitters.
Fill with siphon water while stirring.
Decorate with fruit and serve with straws.

Rhinewine and Seltzer.

Use a star champagne or sour glass.
Half glass Rhine wine.
Half glass seltzer.

Rock and Rye.

Use a whiskey glass.
Two spoons rock candy syrup.
A drink of whiskey.
Allow customer or guest to help him (or her) self to the whiskey.
Serve a toddy spoon and a side of water.

Rum and Gum.

The same as rock and rye, substituting Rum for whiskey.

Sangrees.

Ale.

Use a fizz glass.
One table spoon sugar dissolved in a little water.
Fill glass with ale; (old, new or mixed).
Grate nutmeg on top and serve.

Brandy.

Use a split glass (six oz).
Two pieces of ice.
Two bar spoons sugar dissolved in a little water.
One jigger Brandy.
Stir, sprinkle a little nutmeg on top and serve with or without the ice.

Porter or Dublin Stout.

Use a fizz glass.
Two bar spoons sugar dissolved in a little water.
Two or three pieces of ice.
Fill with porter.
Stir, remove the ice, sprinkle nutmeg on top and serve.

Port wine.

Use a small mixing glass.
Two or three pieces of ice.
One bar spoon sugar.
One and one-half jigger Port wine.
Shake well, strain into a Burgundy glass, nutmeg on top and serve.

Sherry wine.

Same as Port wine.

Santa Barbara Rain Bow.

Use a Pusse Cafe glass.
One-third Green Creme de Menthe.
One-third Red Creme de Menthe.
One-third White Creme de Menthe.

Santa Cruz Rum Daisy.

Use a small mixing glass.
Three dashes gum syrup.
Two dashes Maraschino.
Juice of one-half small lemon.
One jigger Santa Cruz Rum.
Fill glass with ice.
Stir well and strain into a cocktail glass.

Santa Maria Bracer.

Use a large mixing glass.
Three bar spoons sugar.
One-half jigger Creme de Menthe.
Juice of one-half small lemon.
One bar spoon Raspberry syrup.
One jigger Brandy.
One egg.
Fill mixing glass with shaved ice, shake well and strain into a sour glass.
Nutmeg on top and serve.

Shandy Gaff.

Use a Collins glass.
One bottle or one split of Dog Head ale.
One bottle C & C ginger ale.
Pour together, ale on top of ginger ale and pour slowly.

Sherry and Egg.

Use a large wine glass.
Quarter fill with sherry.
Drop a whole egg into sherry and then fill glass with the same.

Sherry Flip.

See Flips.

Slings-Hot.

Brandy.
Bourbon.
Gin.
Rye.
Scotch.

All made the same way.

Use a hot water glass. Place a toddy spoon in glass.
One cube sugar dissolved in a little hot water.
One jigger liquor.
Fill glass with boiling water, twist a strip of lemon peel on top and drop in.
Stir lightly and sprinkle a little nutmeg on top.
Serve the toddy spoon with the drink.

Sloe Gin-Fizz.

Use a large mixing glass.
Half fill with shaved ice.
Two bar spoons sugar.
Juice of one-half lemon.
One jigger Sloe gin.
Shake well, strain into a fizz glass.
Fill with siphon and serve while fizzing.

Sloe Gin Rickey.

Use a Hi-ball glass.
One lump or cube of ice.
Squeeze one-half lime, dropping juice and lime into glass.
Fill with siphon and serve with a spoon. (toddy)

Sloe Gin Sour.

See sours.

-0-

S o u r s .

Blackthorn.

Use a small mixing glass.
Half fill with shaved ice.
Juice of one-half lime.
Juice of one-half of small lemon.
Two bar spoons gum syrup.
One bar spoon Apricotine.
One jigger sloe gin.
Stir well, strain into a sour glass and drop a cherry in.

Brandy.

Use a small mixing glass.
Fill with shaved ice.
One spoon powdered sugar.
Juice of one-half lemon.
One jigger Brandy.
Shake well, strain into a sour glass and add a cherry.

Champagne.

Use a fizz glass.
One bar spoon powdered sugar.
Two or three dashes lime or lemon juice.
Two-thirds full of cracked ice.
Fill with wine, stir and dress with fruit.

Dizzy.

Use a small mixing glass.
Muddle one-half lemon with two bar spoons sugar.
Half fill glass with shaved ice.
One jigger Rye whiskey.
Two or three dashes Maraschino.
Shake well, strain into a sour glass.
Float a little Jamaica rum on top and serve with a cherry dropped in.

Gin.

Use a small mixing glass.
Half fill with shaved ice.
Two bar spoons sugar.
Two or three dashes lemon juice.
One jigger Gin.
Shake well, strain into a sour glass and dress with fruit.

Santa Cruz.

Use a small mixing glass.
Half fill with shaved ice.
Two bar spoons sugar.
Two or three dashes lemon juice.
One jigger Santa Cruz Rum.
Shake well, and strain into a sour glass.

Sloe Gin.

Use a small mixing glass.
Juice of one-half lemon.
One bar spoon sugar.
Half fill with shaved ice.
One jigger Sloe gin.
Shake well, strain into a sour glass.

Whiskey.

Use a small mixing glass.
Muddle one-half lemon with two bar spoons sugar.
Half fill glass with shaved ice.
One jigger Rye whiskey.
Shake well and strain into a sour glass.
Drop a cherry in and a squirt of siphon.

End of Sours.

Southern Toddy.

Use an old fashion cocktail glass.
Muddle one cube of sugar with a little water.
One lump of ice.
Twist a strip of lemon peel on top and drop in glass.
Allow customer or guest to help himself (or herself) to whiskey.
Decorate with fruit in season.
Serve a toddy spoon and a side of water.

Stone Wall.

In a fizz glass,
One bar spoon sugar.
Two or three small lumps of ice.
One jigger Whiskey.
One bottle club (plain) soda.
Stir well, remove ice and serve.

Suisette.

Use a large mixing glass.
Half fill with shaved ice.
One egg.
Juice of one small lemon.
One-third jigger Italian Vermuth.
Two-thirds jigger Brandy.
Two dashes Absinthe.
Shake well, strain into a fizz glass and fill with carbonated water.

Summer Delight.

In a fizz glass,
Two or three lumps of ice.
Juice of one lime.
One-half jigger Raspberry syrup.
One bottle sweet soda.
Stir well, decorate with fruit in season and serve with straws.

Swiss Itch.

An eighth of a lemon cut lengthwise.
Place lemon on a plate where guest can pick it up easily.
A pinch of salt on the back of the right hand.
Pour out a drink of Gin; any kind.
Now, lick the salt from the back of the hand and hold it on the tongue.
Take the drink of gin and hold it in the mouth.
Take the lemon, place it in the mouth and chew it, swallowing the gin while chewing the lemon.
This is not a joke; try it on your friends.
One of these drinks is pleasing, two is startling and three is like the kick of a mule.

Toddies.

In serving toddies, allow the customer or guest to pour their own liquor, unless served at a table. In that event it is permissible to mix the drink at the service bar or where not.

Apple Toddy.

Use an old fashion cocktail glass.
Muddle one cube of sugar with a little water.
One cube or lump of ice.
One jigger Apple Jack.
A pinch of grated nutmeg; twist a strip of lemon peel on top.
Serve a toddy spoon and a side of water.

Arlington Hotel Toddy.

Use an old fashion cocktail glass.
Muddle one cube of sugar with a little water.
One slice of lemon.
One dash of Angostura bitters.
One dash Creme de Cocoa.
One dash Maraschino.
One jigger Rye whiskey.
Stir and add one lump of ice.
Serve a toddy spoon and a side of water.

Brandy Toddy.

Use an old fashion cocktail glass.
One cube sugar muddled with a little water.
One lump of ice.
One jigger brandy.
One strip of lemon peel.
Serve a toddy spoon and a side of water.

Gin.

Same as other Toddies, substituting Gin.

Gin and Tansy.

Always have on hand a bottle of Holland Gin with a bunch of Tansy steeped in it.
Take an old fashion cocktail glass.
Muddle a cube of sugar with a little water.
One lump of ice.
One jigger Gin and Tansy.

Hot Rum Toddy.

Use an old fashion cocktail glass.
One cube sugar muddled in a little hot water.
One small piece of butter.
One jigger Rum.
Add boiling hot water.
Stir, a little grated nutmeg on top and serve with a toddy spoon.

Hot Spiced Rum.

Use a hot water glass.
One cube sugar dissolved in a little hot water.
A pinch of allspice.
One jigger Jamaica Rum.
Fill with boiling water and add a small piece of butter.
Sprinkle a little nutmeg on top, squeeze the oil from a strip of lemon peel.
Serve a toddy spoon.

Mint Toddy.

See mint drinks.

Old Fashion Toddy.

Same as an old fashion cocktail omitting the bitters.

Pepsin Toddy.

Use an old fashion cocktail glass.
One cube sugar, a little water.
Two or three dashes Pepsin bitters.
Muddle these together.
One jigger whiskey.
One lump of ice.
Fill with siphon and serve with a toddy spoon.
A side of water.

Whiskey Toddy- Cold.

Use an old fashion cocktail glass.
One cube sugar dissolved in a little water.
One lump of ice.
One jigger Rye whiskey.
Squeeze the oil from a strip of lemon peel and drop in glass.
Serve a toddy spoon and a side of water.

Whiskey Toddy- Hot.

Use a hot water glass.
One cube sugar dissolved in a little hot water.
Fill with boiling water on top of a jigger Whiskey.
Squeeze the oil from a strip of lemon peel.
Drip peel in glass.
Grated nutmeg on top.

End of Toddies

Tom and Jerry.

In a large shallow vessel,
Separate the yolks from the whites of one dozen eggs.
Beat the yolks, adding powdered sugar while beating until the mixture becomes a rich, thick, heavy batter.
Add a tea spoon full of mixed allspice, nutmeg and cinnamon; the more sugar used the bigger the batter becomes; stir in the spices.
Beat the whites of the eggs until a stiff frosting is made; take half of the frosting and add to the batter, beating them together.
Add a tea spoon baking soda. Place the batter in a Tom and Jerry Bowl.
The second half of the frosting spread on top of the batter and sprinkle colored sugar and grated nutmeg on top for decorating purposes.

To serve.

Take a large spoon full of the batter and put it in a Tom and Jerry mug. (China).

Add, One-half jigger of Brandy.

One-half jigger of Rum.

Stir the batter while pouring in the liquor, then

Fill mug with boiling water and stir while pouring in the water to keep from curdling.

Sprinkle a little nutmeg on top and serve a toddy spoon.

Velvet.

One pint of Champagne.

One pint Dublin stout.

Pour together in a Collins glass.

Vermuth Frappe.

Fill a sherry glass with shaved ice.

Fill with Vermuth. Either French or Italian.

Serve with straws.

Vermuth Frappe Hi-Ball.

Use a hi-ball glass.

Two-thirds full of shaved ice.

One jigger Vermuth. Either French or Italian.

Fill with siphon.

Serve with straws.

W h i s k e y .

- - - - -

To take whiskey "neat" is to take it "straight".

Place an empty whiskey glass and a side of water before your customer.

Place the bottle of whiskey to the right side of the customer and allow him to help himself.

Whiskey and Mint.

Use an old fashion cocktail glass.

Three sprigs of fresh mint.

One lump of sugar; a little water.

Muddle these together very lightly.

One jigger whiskey.

One lump of ice.

Serve the toddy with a side of water, a toddy spoon and a strainer.

Whiskey and Tansy.

In a whiskey place
Three leaves of Tansy, or
One-half jigger tansy mixture.
One lump of ice.
One jigger Whiskey.
Side of water and a toddy spoon.

Whiskey Cocktail.
See cocktails.

Whiskey Crusta.
Same as Brandy Crusta.

Whiskey Daisy.
Hoffman House.

Use a small mixing glass.
Glass half full of shaved ice.
Three or four dashes orgeat or gum syrup.
Three dashes Maraschino.
Juice of one-half small lemon.
One jigger whiskey.
Stir and strain into a large cocktail glass and a squirt of siphon.

Whiskey Daisy.
Waldorf Bar.

Use a small mixing glass.
Glass half full shaved ice.
Juice of one-half small lemon.
One bar spoon sugar.
One-half jigger Raspberry syrup.
One jigger Whiskey.
Shake, strain into a fizz glass and fill with siphon.

Whiskey Fizz.
See Fizzes.

Whiskey Fix.

Use a fizz glass.
Two bar spoons sugar dissolved in a little water.
One-half jigger pineapple syrup.
Fill glass with shaved ice.
Juice of one-half lemon.
One jigger Whiskey.
Stir well, decorate with fruit and serve with straws.

Whiskey Flip.

Use a small mixing glass.
Half fill with shaved ice.
One egg.
One spoon full sugar.
One jigger Whiskey.
Shake well, strain into a sour glass, a little nutmeg on top and serve.

Whiskey Julep.

Use a large mixing glass.
Three or four sprigs of fresh mint, one spoon sugar, a little water.
Muddle these together.
Add one jigger Whiskey.
Fill glass with shaved ice.
Stir well and strain into a goblet filled with shaved ice.
Decorate with sprigs of mint and fruit and serve with straws.

Whiskey Punch.

See Punches.

Whiskey Rickey.

Same as a Gin Rickey substituting Whiskey for Gin.

Whiskey Skin.

Irish or Scotch.

Use a hot water glass.
One cube of sugar.
One jigger whiskey.
One strip of lemon peel.
Rinse glass in hot water and place the sugar in glass.
Glass half full boiling water.
Add Whiskey and stir.
Serve toddy spoon.

Whiskey Sling.

See Slings.

Whiskey Sour.

See Sours.

White Plush.

Use a Hi-ball glass.
Allow customer to pour whiskey.
Fill glass with milk.

Widows' Kiss.

Use a sherry glass.
Pour slowly so that colors show distinctly on top of each other.
One-quarter Parfait d'Amour.
One-quarter Yellow Chartreuse.
One-quarter Benedictine.
The white of one egg beaten to a stiff foam on top.
Cut a cherry in half and place on top of foam.

Amen.

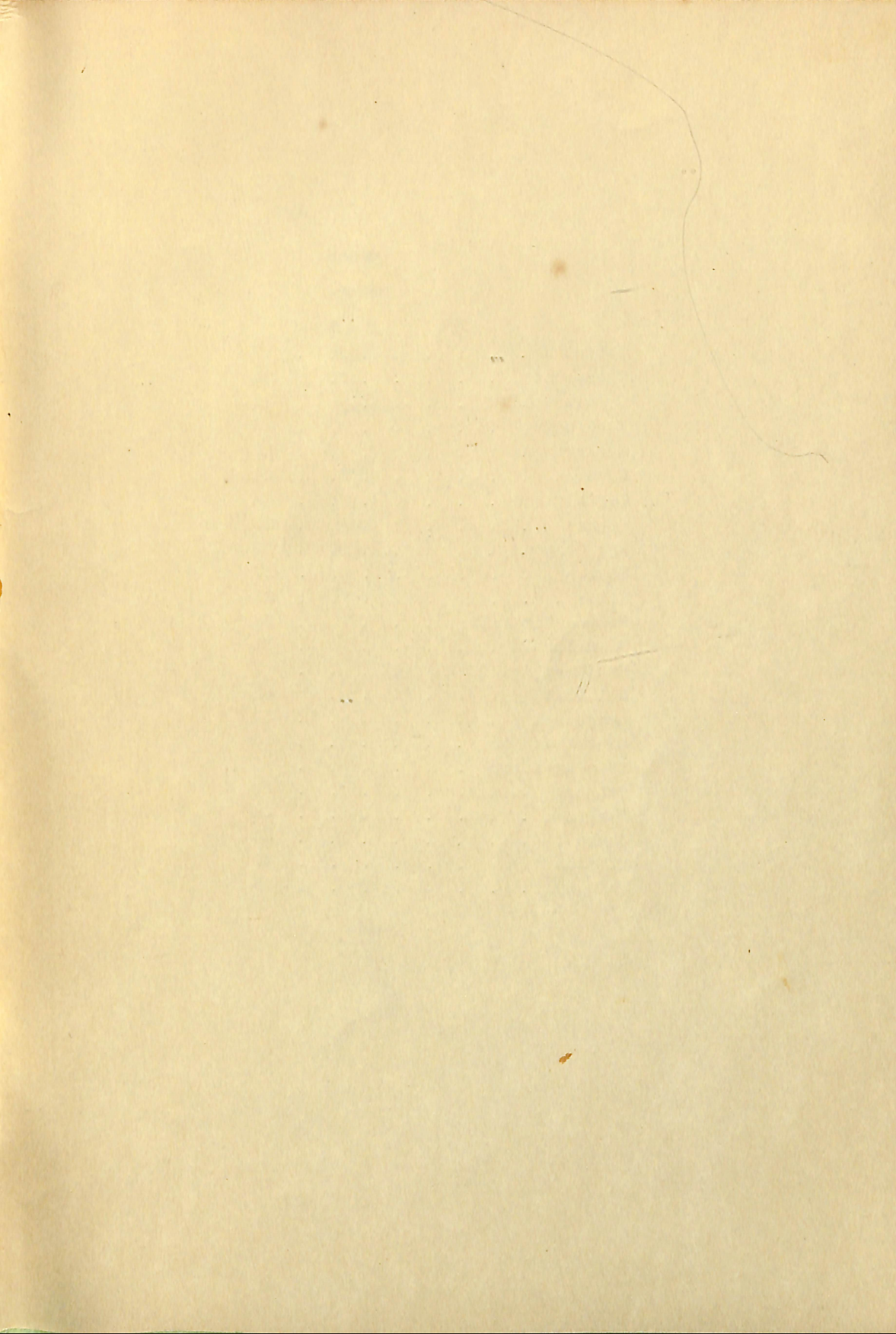
Bacardi Cocktail

J.H.K.

- 1 Jigger rum
- $\frac{1}{2}$ " Creme de Cacao
- Juice of 1 grapefruit
- 3 fingers Orange Sherbert

For 4 Cocktails

If too Sweet add more
grapefruit



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