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THE

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**WORLD'S DRINKS**  
and  
HOW TO MIX THEM

**STANDARD**



**AUTHORITY**

(COMPILED BY HON. W<sup>M</sup>. (COCKTAIL) BOOTHBY.  
**PREMIER MIXOLOGIST**

THE TRADE SUPPLIED BY ALL NEWS COMPANIES

**1908**

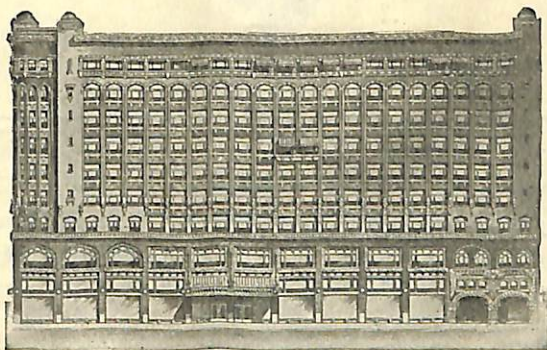


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PACIFIC BUFFET, PACIFIC BUILDING  
SAN FRANCISCO, CAL.

1908

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TO THE  
LIQUOR DEALERS OF SAN FRANCISCO,

Who unanimously assisted in my  
election to the legislature by an  
unprecedented majority this work  
is respectfully dedicated . . . .

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## INTRODUCTORY.

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In the year 1890 I compiled and published a pamphlet entitled "Cocktail Boothby's American Bartender," which for over fifteen years was considered an authority on the subject of "mixology" throughout the Southern States and the Pacific Slope.

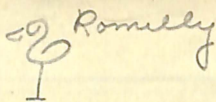
Three editions, numbering over 50,000 copies were sold previous to the San Francisco fire, which destroyed the plates and lithographs, together with the stock on hand, necessitating the publication of a new manual to supply the ever-constant demand for a reliable barkeeper's guide which would initiate the student into the mysteries and practices of the art of mixing drinks, not as they are compounded in any particular section of the country, but in accordance with the various methods in vogue throughout the English-speaking world.

All experienced bartenders acknowledge the undisputed fact that considerable difference exists between the way that beverages are mixed and served in different sections of the universe, consequently I have spared no pains in an effort to make this a universal work and I conscientiously believe that I have accomplished my purpose, for I have had bar-rooms of my own or been employed in over twenty-five large cities during my time, and possessing as I do the knowledge gained from experience in so many localities, justifies me in defying anyone to disprove or question any of the text matter herein contained, as the contents represent the fruit which my own individual tree of experience has borne.

Before going to press the manuscript of this little encyclopædia was submitted to many first-class bartenders, successful saloon-keepers, famous connoisseurs and well-known clubmen from all parts of the globe for their approval and endorsement, one and all of whom have unhesitatingly declared it to be "The Dope."

Respectfully,

HON WM. T. (COCKTAIL) BOOTHBY.



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## The World's Drinks.



With the annexation of new territory by the United States, the nimble-fingered dispenser of liquid refreshments finds it incumbent upon himself to extend his repertoire, while the devotee of Bacchus has thrust upon him newly and strangely compounded assuagers of thirst.

From Cuba, from Porto Rico, from the Philippines and from the Sandwich Islands come liquid fancies—some native, some invented by residents of more extended experience,—but one and all different from the cocktails, punches, flips and juleps of our native land.

First of all must be considered Pimento, that fragrant stimulant with endless possibilities, known so well in Cuba. A glass well filled with ice, a lime well squeezed, a dash of Pimento, a spray of seltzer or club soda, the mixture well stirred, and you have a fizz which many think better by far than one of gin or whiskey.

Molasses or brown sugar takes the place of syrup in the drinks of Porto Rico and Manila. They give a peculiar flavor much liked by the natives, but which is not always appreciated by others. In any of the recipes given, gum syrup may be substituted for molasses if desired, although in some cases it is the latter which gives the distinctive flavor.

A typical Porto Rico cocktail is made from a pony of Jamaica rum, two or three dashes of molasses and one dash of Pimento, all stirred with ice and strained into a thin glass.

Another tropical cocktail has for its base one-third part vanilla cordial; to this are added two-thirds brandy and a dash of Pimento. The oil from a bit of lemon rind adds zest to the tipple, and is squeezed from the top after straining.

Rice wine is not unknown in the States, although in no great demand. Mulled it is quite popular in the Philippines, where, under a warm sun, its intoxicating effects are fully appreciated.

A gun-barrel is generally used by the natives in preparing the mulled portion,—a superstition prevailing that the drink thus compounded absorbs some of the peculiarly effective fighting qualities of the gun and gives strength accordingly.

More intoxicating than rice wine is barley ale. Old and experienced drinkers have been brought to grief by a couple of glasses of this palatable intoxicant. It is sometimes mixed with lemon juice to deaden its effects, but for the average American the fascinating flavor is destroyed by such treatment.



Sandwich Islanders are extremely fond of cocoanut milk, but the American and English residents improve on the natural flavor by adding a liberal dash of brandy and shaking the whole with ice.

Samoans have a fermented drink made from Awa root, which, however, is not popular with whites who have once experienced its effects. According to report, one glass is sufficient to put the average man under the table, while three or four glasses have been known to put seasoned drinkers to bed for a week.

A favorite cocktail in Havana is made of one-quarter Curaçoa, one quarter maraschino, one-half brandy, a few drops of lemon juice and a dash of Quino bitters. The mixture must be well stirred with ice and strained into thin glasses.

Curaçoa and maraschino in equal quantities is a favorite cordial. It is served alone or with a dash of Quino bitters on top. These bitters are much used in the West Indies in all drinks. They are a pleasant stimulant and excellent stomach tonic and are made from the bark of a tree resembling Cinchona.

Guirdilec is made in some parts of the Sandwich Islands. It is prepared from sugar cane. The cane is chopped into pieces an inch or so in length and placed in a trough exposed to the sun. Water is added from time to time as fermentation progresses. When this has reached the proper stage the mass is distilled over a slow fire.

To impart new sensations to a hardened palate a moderate use of Mequano is recommended, but long-continued use of this tippie results in the complete shattering of the nervous system.

The manufacture of Mequano is carried on principally in Honolulu. Native coffee is roasted and crushed, then mixed with an equal part by weight of molasses and water. The mass is allowed to ferment and the wine is then distilled.

For "long" drinks residents of the Philippines have compounded two delicious beverages which vie with one another for preference in the popular taste. Both are new to Americans, although the ingredients are readily obtainable here. The foundation of one consists of cinnamon, cloves and nutmegs, with strips of orange and lemon peel, the juice of an orange and a lemon, three ponies of brandy, one of rum and a like quantity of Conichuaro. These ingredients should be placed in a bowl for two hours, after which the liquor may be drawn off, iced and served.

The other "long" drink is made by taking equal parts of all the fruits available—limes, lemons, oranges, bananas, pineapples, pears, peaches, grapes, figs, raisins and berries. They are crushed together in an earthen mortar, water is added, and the whole is boiled for twenty minutes. After being allowed to cool and settle, the clear liquor is drawn off. To every quart of liquor add two ponies of brandy, one pony of Curaçoa, one pony of maraschino and a dash

of rum, mix thoroughly, strain, and bottle for future use. Serve with cracked ice.

Pulque, the warmest drink that ever trickled down the throat of mortal man, is strictly a Mexican production and has been a standard beverage with the natives of our Sister Republic ever since the beginning of their written history.

It is made from the juice of the cactus, and legend has it that the secret of the great strength of pulque is in the age of the plant, only old century plants being used. The duty of \$2.35 per gallon imposed by the United States government has been the chief reason why this beverage has never been introduced north of the Rio Grande. Whenever a love-sick Mexican swain wishes to wreak vengeance on his hated rival he first partakes freely of this decoction and then he considers himself as brave as a lion. It is also claimed that pulque is the greatest builder of the finest castles ever seen in the air.

A Swizzle is a famous West Indian beverage, and all English-speaking residents of those beautiful islands delight in partaking of this delicious decoction.

A long glass of cracked ice, some sugar, lime or lemon juice, several dashes of Angostura bitters and a jigger of the desired brand of liquor stirred thoroughly with a swizzle-stick (a small stick with three prongs like a tripod), and filled up with club soda. An egg is sometimes added after being thoroughly beaten. Any kind of liquor may be used with this drink.

A Panama Cocktail is an ordinary cocktail with a dash of Tobasco sauce added.

# Absinthe Mixtures

“Et le nom de cette étoile était ABSINTHE: et la troisième partie des eaux fut changée en ABSINTHE; et elles firent mourir un grand nombre d'hommes parce qu'elles étaient devenues amères.”—REVELATION viii:2. (Nouveau Testament Français.)

“And the name of the star is called WORMWOOD: and the third part of the waters became WORMWOOD; and many men died of the waters, because they were made bitter.”—REVELATION viii:2.

## ABSINTHE BRACER.

2

A LA JEAN AITKEN, SPOKANE, WASH.

Into a small mixing-glass place half a pony of anisette, half a pony of orgeat, a pony of absinthe and a whole egg; fill the glass with pure sweet milk, shake thoroughly with some cracked ice in the shaker, strain into an egg-shaped punch-glass and serve.

## ABSINTHE COCKTAIL.

3

Fill a medium-size mixing-glass with fine ice and pour over it two drops of Angostura bitters, a dash of orgeat syrup, a dash of anisette and about half a jigger of absinthe; stir well or shake, strain into a chilled stem cocktail-glass, squeeze a piece of lemon-peel over the top and serve with a chaser of ice water.

## ABSINTHE DRIP.

4

FRENCH STYLE.

Into a highball or punch-glass place a lump of ice, a pony of absinthe and a flavor of either gum, orgeat or anisette (whichever the patron prefers); then fill an absinthe-strainer (a glass or metallic vessel with a single hole in the bottom) with cracked ice and water, and hold it high up above the glass containing the absinthe, allowing it to drip until the glass is full; then stir well and serve.

**5 ABSINTHE FRAPPÉ, OR FROZEN ABSINTHE.**

CALIFORNIA STYLE.

Into a small mixing-glass place a pony of absinthe. (No sweetening of any description is ever used in making this beverage.) Put three or four lumps of ice in a small shaker, invert the mixing-glass and absinthe and shake thoroughly. Now place a bar strainer on top of a punch or highball-glass, into which empty the frozen absinthe and ice; then slowly squirt seltzer over the ice until the glass is full; stir well and serve.

NOTE.—The only difference between a Frozen Absinthe and a Suisse is that a Suisse is sweetened and a Frozen Absinthe is dry.

**6 ABSINTHE FRAPPÉ, OR FROZEN ABSINTHE.**

EASTERN STYLE.

Fill a medium-size mixing-glass with shaved ice, pour in a pony of absinthe, shake until enough ice has dissolved to fill a small cut bar-glass, into which you then strain it and serve.

**7 ABSINTHE PLAIN.**

A NICE WAY.

Fill a large bar strainer with fine ice and set it on the top of a medium cut goblet or highball-glass with a duplicate glass alongside of it; now pour a pony of absinthe over the ice (and a little orgeat, if the patron desires it), and when it is strained place the strainer on the other glass and pour the contents of the first glass over the ice again, and continue to do this until enough ice has dissolved to fill one of the glasses; then serve.

**8 ABSINTHE ROYAL.**

Into a punch or highball-glass place a piece of ice, a pony of half maraschino and half anisette and a pony of absinthe; drip as in Recipe No. 4 and serve.

**ABSINTHE VEILLEUSE.**

9

A PARISIAN FAD.

THE ONLY WAY TO PREPARE ABSINTHE WITH SUGAR.

A LA M. PAUL GEFFROY, PARIS.

Place half a cube of sugar in a highball glass three-quarters full of pure cold water, add about a pony of absinthe and allow the mixture to stand at least three minutes before stirring; pour the absinthe over the water carefully so it will float. This method of mixing absinthe and water produces the same result as dripping.

**EGG SUISSESSE.**

10

Into a small mixing-glass place a barspoonful of orgeat syrup, a pony of absinthe and the white of an egg; shake thoroughly with two or three lumps of ice, strain into a punch-glass, fill up with effervescent water of any kind and serve.

**SUISSESSE.**

11

WESTERN STYLE.

A LA JOHN P. GLYNN, SAN FRANCISCO, CAL.

Pour a dash of orgeat syrup and a pony of absinthe into a small mixing-glass and shake thoroughly with some cracked ice until frost appears on the outside of the shaker; then place a bar strainer on top of a punch-glass and empty the contents of the shaker into the strainer; slowly squirt siphon seltzer over the ice until the glass is full; throw away the ice, stir well, and serve.

**TOMAT.**

12

(THE WORD "TOMAT" IS THE FRENCH FOR TOMATO.)

This popular French beverage is made like an Absinthe Drip, with grenadine syrup substituted for all other sweetening, and takes its name from its peculiar tomato color. (See Recipe No. 4.)

**VICTORIA.**

13

FROM THE RECIPE OF MY OLD ASSOCIATES, JIM AND JOE MARSHALL,  
THE STRAND, LONDON.

Place half a pony glassful of Crème Yvette (Violette) on the bar-top; then shake up about two teaspoonfuls of absinthe with a little cracked ice and strain the same over the cordial in the pony glass. That's all.

# Cobblers

“The turnpike road to people’s hearts I find lies through their mouths, or I mistake mankind.”—*Peter Pindar.*

18

## BRANDY COBBLER.

Dissolve a dessertspoonful of bar sugar in a little water in a medium-size mixing-glass, fill the glass with fine ice, add about a jigger and a half of cognac, shake thoroughly, decorate and serve with straws.

19

## CHAMPAGNE COBBLER.

Fill a cut glass goblet with fine ice, and lay some assorted fruits on the top of it; then take a large mixing-glass and place in it one dessertspoonful of sugar and dissolve it in a little water; add a wineglassful of champagne (pour carefully), mix and then pour over the decorated ice in the goblet, and serve with straws.

20

## CLARET COBBLER.

Place a large spoonful of bar sugar in a large, thick glass, fill the glass with fine ice and pour in all the claret the glass will hold; shake thoroughly, decorate with fruits in season and serve with straws.

21

## SHERRY COBBLER.

Make the same as Claret Cobbler, with sherry wine substituted for claret.

22

## WHISKEY COBBLER.

Make the same as Brandy Cobbler, with whiskey substituted for brandy. See Recipe No. 18.

23

## WHITE WINE COBBLER.

Make the same as Claret Cobbler, with the desired brand of white wine substituted for claret.

# Cocktails

## THE FIND OF BACCHUS.

(FROM THE MODERN MYTHOLOGY.)

Bacchus in a languid mood one day,  
Cloyed with the purple essence of the vine,  
Cried out, "I tire of all this sweetness and the wine;  
If there be aught that's new, cup-bearer mine,  
I pray thee serve it now without delay."

Whereat young Gannymede, there standing by,  
Bowed to the one he served and laughed,  
Saying, "Lo, I shall brew thee a draught,  
The nectar of the gods, in sooth," and Bacchus quaffed  
In haste, nor stopped he 'til the cup was dry.

\* \* \* \* \*

Gone was his wanton languidness and pain,  
No more he sat disconsolate and pale,  
But cried, "'Tis found! Oh wondrous tippie, hail!  
Its name? Ah yes, I see: A Boothby Cocktail.  
Oh! Gannymede, just set 'em up again!

In making cocktails of any liquor always strive to serve the beverage as cold as possible without allowing too much ice to dissolve in the mixture. This is accomplished by placing a lump of ice in the serving-glass before commencing to mix the drink, and while stirring the cocktail with a long bar-spoon held in the right hand the left hand should be kept busy rotating in the opposite direction the serving-glass containing the lump of ice. As soon as the cocktail is prepared throw the lump of ice out of the serving-glass with a twist of the wrist and immediately strain the beverage from the mixer into the now frozen glass.

Never try to make fancy cocktails without a special order, as they should be as plain as possible for the average lover of this popular beverage.

Do not serve a frosted glass to a gentleman who wears a moustache, as the sugar adheres to that appendage and causes great inconvenience.

The idea of making any liquor into a cocktail was conceived only for the purpose of removing the sharp, raw taste peculiar to all plain liquors. Therefore it is not necessary to use a combination of cordials, essences or lemon juice as some "bar creatures" do, but by adhering strictly to the herein contained directions you will be enabled to serve these famous American decoctions in as fine style as the highest salaried mixologist in the land.

29

**ABSINTHE COCKTAIL.**

See Recipe No. 3.

30

**BALD HEAD.**

A LA TOM CORBETT, JIM'S BIG BROTHER.

Into a mixing-glass pour a jiggerful of equal parts of French and Italian vermouth and a small dash of absinthe; shake well with some cracked ice, strain into a stem cocktail-glass, add an olive, twist a piece of lemon peel over the top and serve.

31

**BAMBOO COCKTAIL.**

ORIGINATED AND NAMED BY MR. LOUIS EPPINGER, YOKOHAMA, JAPAN.

Into a mixing-glass of cracked ice place half a jiggerful of French vermouth, half a jiggerful of sherry, two dashes of Orange bitters and two drops of Angostura bitters; stir thoroughly and strain into a stem cocktail-glass; squeeze and twist a piece of lemon peel over the top and serve with a pimola or an olive.

32

**BARRY COCKTAIL.**

A Martini Cocktail with about ten drops of crème de mênthe added is known as a Barry in the Far West. (See Recipe No. 51.)

33

**BLACKTHORN COCKTAIL.**

A LA WM. SMITH, ESQ., ROYAL HAWAIIAN HOTEL, HONOLULU, T. H.

Into a mixing-glass of cracked ice pour a jiggerful of equal parts of French vermouth, Italian vermouth and Sloe gin, add a flavor of Orange bitters and a drop or two of Angostura bitters. Stir until very cold, strain into a stem cocktail-glass, squeeze a piece of lemon peel over the top and smile.



**BRANDY COCKTAIL.**

34

Into a mixing-glass place some cracked ice, a barspoonful of toddy-water, two dashes of Orange bitters, two drops of Angostura bitters and a jigger of good cognac; stir thoroughly and strain into a stem cocktail-glass; squeeze and twist a piece of lemon rind over the top and serve with ice water on the side.

**BRONX COCKTAIL.**

35

A LA BILLY MALLOY, PITTSBURG, PA.

One-third Plymouth gin, one-third French vermouth and one-third Italian vermouth, flavored with two dashes of Orange bitters, about a barspoonful of orange juice and a squeeze of orange peel. Serve very cold.

**BRUT COCKTAIL.**

36

A LA (STRONG CIGAR) TOM WALSH, SEATTLE, WASH.

Into a small mixing-glass full of cracked ice place a few drops of Angostura bitters, two dashes of Orange bitters, one-third of a jigger of Picon and two-thirds of a jigger of French vermouth; stir briskly, strain into a cocktail-glass, squeeze a piece of lemon peel over the top and don't forget to ring up the money.

**CHAMPAGNE COCKTAIL.**

37

A LA "BOB" LARIUS, CAPE NOME, ALASKA.

Saturate a cube of sugar with five or six drops of Angostura bitters, place the sugar in a champagne glass with sugar tongs, fill the glass with cold champagne, and serve. Never stir or decorate this beverage.

**COFFEE COCKTAIL.**

38

A LA TOMMY MATTY, SAN JOSE, CAL., NO. 8.

Place the yolk of an egg, a pony of cr me de cacao, a jigger of port wine and a dash of cognac in a mixing-glass; shake well with a few lumps of cracked ice and strain into a highball-glass; grate a little nutmeg over the top and serve.

N. B.—When properly made this drink resembles a glass of coffee, from which it takes its name, and is highly recommended for invalids and convalescents.

39

**DEEP SEA COCKTAIL.**

A LA JACK MASON, NEW YORK CITY.

Into a small mixing-glass place two dashes of Orange bitters, half a jiggerful of French vermouth, half a jiggerful of dry English gin (any brand) and a small dash of absinthe; shake well in a shaker containing two or three lumps of ice, strain into a frappéd stem cocktail-glass, squeeze a piece of lemon rind over the top and serve with an olive or a pimola.

40

**DRY MANHATTAN COCKTAIL.**

Into a small mixing-glass place some ice, two dashes of Orange bitters, two drops of Angostura, half a jiggerful of French vermouth, half a jiggerful of whiskey and a piece of twisted lemon peel; stir thoroughly, strain into a chilled cocktail-glass and serve with ice water on the side. An olive, a pimola or French hazelnuts may be served with this drink.

41

**DRY MARTINI COCKTAIL.**

A LA CHARLIE SHAW, LOS ANGELES, CAL.

Into a mixing-glass place some cracked ice, two dashes of Orange bitters, half a jigger of French vermouth and half a jigger of dry English gin (any good brand); stir well until thoroughly chilled, strain into a stem cocktail-glass, squeeze a piece of lemon peel over the top and serve with an olive.

42

**DUBONNET COCKTAIL.**

Into a mixing-glass place some cracked ice, two dashes of Orange bitters, one-third jiggerful of dry sherry and two-thirds jiggerful of French Dubonnet; stir thoroughly, strain into a chilled cocktail-glass, squeeze a piece of lemon peel over the top and serve with ice water on the side.

43

**DUDE COCKTAIL.**

Into a large cut goblet place a lump of ice and a pony of crème de vanille, fill the glass with lemon soda, stir, decorate with fruits and serve with straws. Close the doors so the draughts will not affect the creature and break the glass.

**DUTCH COCKTAIL.**

44

(GESUNDHEIT.)

Ein Glas Bier.

**FANCY WHISKEY COCKTAIL.**

45

Dissolve one-quarter of a teaspoonful of bar sugar in a dessertspoonful of water in a small mixing-glass, add a piece of ice, a dash of Curaçoa, two drops of Angostura bitters, a jigger of whiskey and a piece of twisted lemon peel; stir thoroughly, strain into a frosted glass, add a little fruit and serve with ice water on the side.

N. B.—A frosted glass is prepared by rubbing the rim with a piece of a lemon to moisten it and then dipping it into the sugar drawer.

**GIBSON COCKTAIL.**

46

A LA MARTIN RAGGETT.

Into a small mixing-glass place some cracked ice, half a jigger of French vermouth and half a jigger of dry English gin; stir thoroughly until cold, strain into a cocktail glass and serve.

NOTE.—No bitters should ever be used in making this drink, but an olive is sometimes added.

**GIN COCKTAIL.**

47

(HOLLAND GIN.)

Into a small mixing-glass place some ice, a teaspoonful of gum syrup, a dash of Boonkamp bitters, two drops of Selner bitters, two dashes of Orange bitters, three drops of absinthe and a jigger of good Holland gin. Stir briskly until very cold, strain into a chilled cocktail-glass, squeeze and twist a piece of lemon peel over the top and serve.

N. B.—Peychaud's Aromatic Bitter Cordial, a New Orleans product, is highly recommended as a substitute for Boonkamp bitters and is universally used in the southern states with gin.

**JAPANESE COCKTAIL.**

48

Make the same as Brandy Cocktail, substituting orgeat syrup for toddy-water. (See Recipe No. 34.)

**JERSEY COCKTAIL.**

49

Fill a large bar-glass with cracked ice and add a spoonful of sugar and a dash of Angostura bitters; flavor with apple jack, fill up with good cider; throw in a piece of twisted lemon peel, stir, and serve with straws.

50

**MANHATTAN COCKTAIL.**

Into a small mixing-glass place two dashes of Orange bitters, two drops of Angostura bitters, half a jiggerful of Italian vermouth and half a jiggerful of bourbon whiskey; stir thoroughly, strain into a chilled cocktail-glass, twist and squeeze a piece of lemon peel over the top and serve.

51

**MARTINI COCKTAIL.**

Into a small mixing-glass place some cracked ice, two dashes of Orange bitters, half a jiggerful of Old Tom cordial gin and half a jiggerful of Martini & Rossi's Italian vermouth; stir thoroughly, strain into a stem cocktail-glass which has been previously chilled, drop in a cherry, squeeze a piece of lemon rind over the top and serve with ice water on the side.

52

**McLOUGHLIN COCKTAIL.**

A LA HUGH MC LOUGHLIN, SAN MATEO, CAL.

Into a large champagne glass place a jigger of crême de cognac, a dash of Angostura bitters and a piece of twisted lemon peel; fill the glass with frappéd champagne and smile.

53

**MIKADO COCKTAIL.**

This is another name for a Japanese Cocktail. (See Recipe No. 48.)

54

**OLD FASHIONED COCKTAIL.**

A LA OSCAR OBERSTALLER, NEW YORK.

Into an old-fashioned, heavy-bottomed bar glass place half a cube of sugar and enough water to dissolve the same; muddle well with a toddy-stick until the sugar is dissolved; add a large piece of ice, two dashes of Orange bitters, a jigger of the desired brand of liquor and a strip of twisted lemon peel. About two dashes of Boker's bitters should be used, but if these bitters are not obtainable, two drops of Angostura bitters will answer the purpose. Stir thoroughly and serve in the same glass with ice water on the side.

**OLD TOM GIN COCKTAIL.**

55

(DRY.)

Into a mixing-glass of cracked ice put two dashes of Orange bitters, two drops of absinthe and a jigger of Old Tom gin; stir well, strain into a chilled cocktail-glass, squeeze a piece of lemon peel over the top and serve with ice water on the side.

**OLD TOM (CORDIAL) GIN COCKTAIL.**

56

Into a small mixing-glass place some cracked ice, two dashes of Orange bitters and a jigger of Old Tom cordial gin; stir thoroughly, strain into a chilled cocktail-glass, twist lemon peel over the top and serve with ice water on the side.

Never use sweetening in this drink, as cordial gin is sweet enough.

**OYSTER COCKTAIL.**

57

To any quantity of fresh raw oysters and the natural juice of the same add enough good tomato ketchup to equal one-third of the oysters and juice; flavor to taste with genuine Worcestershire sauce and a little pepper sauce. Tabasco sauce may also be added if a "hot stuff" cocktail is the desideratum.

N. B.—Many thirst parlors in various sections of America serve a small Oyster Cocktail on the side with straight drinks and have greatly popularized their establishments in consequence.

**PINEAPPLE COCKTAIL.**

58

Sweeten an ordinary cocktail with pineapple syrup and decorate the same with a small piece of pineapple.

**POI COCKTAIL.**

59

A LA GEORGE COLLINS, YOUNG'S HOTEL, HONOLULU, T. H.

All Hawaiians and travelers who have visited the Sandwich Islands are familiar with this famous bracer, and all authorities admit that in the civilized world there is no class of people more blessed with healthy digestive organs than the Hawaiian. Dyspepsia is entirely unheard of. One reason for this is that a staple article of food of the islanders is poi, and taro flour, which is made from the roots of a species of pond lily that grows in the small streams and fresh marshes. This root is very nourishing when made into

flour; one pound of it has more nutrition than ten pounds of our wheat flour. As a tissue-builder and brain food it is without an equal. The best poi and Hawaiian flour manufactured in the Hawaiian Islands to-day is Luttet's. Heretofore it has been difficult for those who appreciate the good qualities of this food to obtain it without sending direct to Hawaii, but now it may be bought in the States from any high-class grocer. In the Islands the fresh root is boiled like egg plant, mashed and strained through a colander, like mashed potatoes, sweetened to taste and diluted with milk until it is thin enough to drink. When the flour is at hand the process is simpler. The cocktail should be served very cold with ice. Liquor of any description may be added, but that is superfluous.

ITEM.—This drink will certainly remove the corners from the coco.

60

**ROB ROY COCKTAIL.**

A LA JOHNNY KENT, SAN FRANCISCO, CAL.

Into a small mixing-glass of cracked ice put two dashes of Orange bitters, two drops of Angostura bitters, half a jigger of French vermouth and half a jigger of good Scotch whiskey; stir well, strain into a chilled cocktail glass, squeeze a piece of lemon peel over the top and serve with ice water on the side.

61

**RUBY COCKTAIL.**

Into a mixing-glass place a lump of ice, a dash of Orange bitters and a dash of cherry cordial. Add half a jigger of Sloe gin and half a jigger of Italian vermouth; stir until cold, twist in the oil from a piece of lemon peel, strain into a cocktail-glass and serve.

62

**RUSSIAN OR ST. PETERSBURG COCKTAIL.**

Fill a champagne glass with fine ice and stir it around for a few moments to thoroughly chill the glass as well as to moisten it; now throw out the ice and fill the glass with bar sugar; empty the glass again, leaving it chilled and frosted; dash a flavor of Angostura bitters around the inside of the glass, add a jigger of cognac and a piece of twisted lemon peel, fill the glass with cold champagne off the ice and smile.

**SAZERAC COCKTAIL.**

63

A LA ARMAND REGNIER, NEW ORLEANS, LA.

Into a mixing-glass full of cracked ice place about a small barspoonful of gum syrup, three drops of Selner bitters and a jigger of Sazerac brandy; stir well, strain into a stem cocktail-glass which has been rinsed out with a dash of absinthe, squeeze a piece of lemon peel over the top and serve with ice water on the side.

**SODA COCKTAIL.**

64

Into a large goblet or Collins glass place a spoonful of bar sugar, a dash of Angostura, a piece of ice and a bottle of soda; stir until sugar dissolves and drink while effervescing.

**SUNSHINE COCKTAIL.**

65

A LA JERRY CLARK, LATE OF THE FIRM OF TOM & JERRY, PRESIDING DIETY OF THE FAMOUS OLYMPIC CLUB, SAN FRANCISCO.

Into a mixer of cracked ice dash a few squirts of Orange bitters, one-third jigger of French vermouth, one third jigger of Italian vermouth and one-third jigger of Old Tom Gin; stir thoroughly, strain into a stem cocktail-glass, squeeze a piece of lemon peel over the top and serve.

**TIN ROOF COCKTAIL.**

66

A Tin Roof Cocktail is one that's "on the house."

**TURF COCKTAIL.**

67

A mixture of equal parts of Holland gin and any brand of vermouth, with a few dashes of Orange bitters and a squeeze of lemon peel, is known as a Turf Cocktail; but as Holland gin and vermouth do not make a palatable blend this beverage never became very popular.

68

**VER-GIN (VIRGIN) COCKTAIL.**

A LA P. J. WENIGER, SAN FRANCISCO.

This popular appetizer derives its title from a combination of the first syllable of the word "vermouth" and the monosyllable "gin," i. e. Ver-Gin, and is a mixture of equal parts of Italian vermouth and White Cross gin, with a dash or two of Orange bitters and a squeeze of lemon peel added. This drink must be served very cold.

69

**VERMOUTH COCKTAIL.**

Into a small mixing-glass place some cracked ice, two dashes of Orange bitters, two drops of Angostura bitters, three-quarters of a jiggerful of French vermouth and one-quarter of a jiggerful of Italian vermouth; stir thoroughly, strain into a chilled cocktail-glass, twist a piece of lemon peel over the top and serve with ice water on the side.

Should one desire to brew a cocktail with one kind of vermouth, French vermouth should always be used, and a little toddy-water may be added to it if the beverage is not to be dry. Italian vermouth should never be used alone in a vermouth cocktail as it is not adapted to that purpose.

NOTE.—In making a Vermouth Cocktail of two kinds of vermouth, a cherry or a berry may be used to decorate; but in making a French Vermouth Cocktail fruit should never be used, but an olive, a pimola or French hazelnuts may be added.

70

**WHISKEY COCKTAIL.**

Into a mixing-glass of fine cracked ice place a barspoonful of toddy-water, two dashes of Orange bitters, two drops of Angostura bitters and a jigger of good straight whiskey; stir thoroughly, strain into a chilled cocktail-glass, squeeze a piece of lemon peel over the top and serve with ice water on the side. A cherry may be added, but that is optional.

71

**YORK COCKTAIL.**

This beverage was named and popularized by a firm in New York City which advertised and introduced a line of bottled cocktails.

72

**ZAZA COCKTAIL.**

(FRENCH.)

Half Dubonnet and half dry English gin, cooled well and served in a vermouth or cocktail-glass, is known as a Zaza Cocktail in all French cafés.



# Coolers

Fill the goblet again; for I never before  
Felt the glow which now gladdens my heart to its core.  
Let us drink; who would not? since through life's varied round  
In the goblet alone no deception is found.—*Byron.*

## HILLYCROFT COOLER.

76

Peel a lemon so that it will curl in the form of a cone, and after having pressed the oil out of part of the peel, just to spray the glass a little, you place the cone inverted in a long, thin glass and fill up with fine cracked ice. Some people put a little lemon juice in, but that detracts. Then you add a jigger of Old Tom gin. Let this lie for a minute. All you have to do now is to fill up the glass with imported ginger ale and smile.

## LAWN TENNIS COOLER.

77

Into a small mixing-glass place a dessertspoonful of sugar, the juice of two lemons, one raw egg and a jigger of cognac. Shake well with two or three lumps of ice, pour into a large goblet, fill up with ginger ale, stir, decorate and serve with straws.

## REMSEN COOLER.

78

Some years ago the late Wm. Remsen, a retired naval officer and a popular member of the Union Club, New York, introduced a beverage to the members of that swell organization which has since taken his name and is now known to all clubmen by the appellation of "Remsen Cooler." The following is the correct recipe:—

Pare a lemon (a lime will not answer the purpose) as you would an apple, so that the peel will resemble a corkscrew, place the rind in a long, thin glass and pour over it a full jigger of Old Tom cordial gin; with a bar-spoon now press the peel and stir it thoroughly, so the liquor will be well flavored with the essence of the skin and fill the glass with plain soda off the ice. English Club soda is highly recommended for this drink. Be sure the soda is cold.

# Cups

“Eat, drink and be merry.”—ECCLESIASTES, viii, 15; and LUKE xii, 19.

At all manner of outdoor festivals, roof-garden entertainments or summer indoor parties Cups are always in fashion and all first-class caterers and mixologists are supposed to know the art of brewing them.

The words “cup” and “bumper,” and many of our social terms, can be traced to the convivial usages of the ancients. The custom of dedicating a cup to a favorite deity led by an easy transition to that of pledging each other—the origin of modern toasts. According to Casaubon the ancients took three cups at their banquets—one to allay thirst, another for pleasure, and a third as a libation to Jupiter Servator.

Ho! boy, there, a cup! Brim full to the new moon.

Ho! boy, there, a cup! Brim full for the midnight.

Ho! boy, there, a cup! Brim full to the health

Of him we would honor, Murena the Augur.—*Horace*.

The duty of serving the wine among the ancient Romans was given to boys—slaves, who were well dressed—the wine being kept in large earthen vases, into which the *cyanthus*, or goblet, was adroitly dipped when it required replenishing. The *cyanthus* contained about as much as our modern wine glass, or else how could they say:—

Let our bumpers, while jovial we give out the toast

In gay computations, be ten at the most;

The ninth to the Muses in order must follow,

The tenth a libation be made to Apollo.

It was also of sufficient capacity to give rise to the phrase, “To get into one’s cups,” which originated with the Romans. Pisander mentions that Hercules crossed the ocean in his cup, which may have handed down the phrase “half seas over,” in this sense.

How you totter, good feet! Have a care of my bones!

If you fail me, I pass all night on these stones.

The “Cup of Hercules”—which was drunk off and caused the death of Alexander the Great—contained nearly four English quarts. “Here,” says Seneca, “is this hero, unconquered by all the toils of prodigious marches, by the dangers of sieges and combats, by the most violent extremes of heat and cold—here he lies, subdued by intemperance, and struck to the earth.”

**BURGUNDY CUP A LA ORBELL.**

81

Peel and juice of two lemons, quart of seltzer water, two bottles of Burgundy; sugar to taste; when well iced, draw out the peel and serve.

**CAMBRIDGE CLARET CUP.**

82

One bottle of claret, half-bottle of sherry, gill of port, gill of cherry brandy, oleo-sacchrum,\* and strained juice of one lemon; sweeten to taste; add cucumber and verbena sufficient to flavor; strain; ice up. When ready for use add three bottles of iced seltzer water.

**CHAMPAGNE CUP A LA ARIADNE.**

83

Bottle of iced champagne, gill of Amontillado, liqueur glass of citronelle or maraschino, juice and paring of an orange or lemon rubbed on sugar, verbena and cucumber; sugar to taste and a siphon of seltzer cold.

**CIDER CUP.**

84

MADE IN A PITCHER FOR FOUR.

Take a pint of cider, a jigger of sherry, a jigger of brandy, a jigger of Curaçoa, a piece of ice, one-half of an orange sliced, one yellow rind of lemon, one slice of cucumber, a little sugar to taste and nutmeg on top.

**CLARET AND CHAMPAGNE CUP.**

85

For one quart of claret take the juice of four peeled lemons and two oranges which have been squeezed into a bowl containing four tablespoonfuls of bar sugar; in this bowl now macerate the leaves of six sprigs of mint; then pour in one pony of Jamaica rum, two ponies of brandy and two of maraschino or some other cordial; stir the whole like wildfire and then pour in the claret; to the whole then add one bottle of plain soda (or one of champagne if Champagne Cup be desired), one pint of Rhine wine and the peel of a cucumber; cut up one small pineapple or take a can of preserved pineapples and some sliced seedless oranges to garnish the whole, and pour into a bowl around one large lump of ice and serve in thin glassware,

86

**CLARET CUP A LA BRUNOW.**

(FOR A PARTY OF TWENTY.)

This cup is much appreciated in Russia, and has long enjoyed deserved popularity among the highest in that country.

Put into a large vessel imbedded in a mixture of ice and salt—the proportion of three pounds of salt to twelve pounds of ice is a very good one,—some sprigs of balm and borage, or slices of cucumber (not too much, or it will render the drink disagreeably over-herbed); pour on the herbs one pint of sherry, half-pint of brandy, then the peel of a lemon rubbed off lightly with a lump of sugar (oleo-saccharum\*); add the strained juice of one lemon and three oranges, half-pint of Curaçoa, one gill of ratafia of raspberries, two bottles of seltzer water, three bottles of soda and three bottles of claret; sweeten to taste; draw the “herbing” and serve. It can be made with champagne or any sparkling wine by substituting some other liqueur; for instance, in the case of champagne, use noyveau instead of ratafia of raspberries.

87

**CLARET CUP A LA LORD SOLTOUN.**

Peel one lemon fine, cover with powdered sugar, pour over a glass of sherry; add one bottle of claret, sprig of verbena, and bottle of soda water.

88

**CLARET CUP A LA WILBERFORCE.**

Two bottles of claret and one of sparkling champagne, wine-glass of maraschino or citronelle; borage, balm and sugar to the flavor required; ice well, and before serving add two bottles of seltzer water.

\* Oleo-saccharum is the name by which the sugared essence of lemon orange peel, etc., is known. It is made by rubbing a piece of sugar on the outer rind of the fruit and scraping it as it absorbs the essential oil.

# F i z z e s

Thus circling the cup, hand in hand, ere we drink,

Let sympathy pledge us, through pleasure, through pain,

That, fast as a feeling but touches one link,

Her magic shall send it direct through the chain.—*Thomas Moore.*

## CREAM FIZZ.

92

Into a small mixing-glass place a dessertspoonful of bar sugar, two or three barspoonfuls of sour and a jigger of Old Tom, Plymouth, Gordon or some mild gin (Holland gin should never be used for making any kind of a fizz unless it is a special order); dump this mixture into a shaker containing three or four lumps of ice and about a dessertspoonful of thick cream; shake thoroughly, strain into a stem punch-glass, squeeze a piece of lemon peel over the top and fill the glass with cold siphon soda. Serve while effervescing.

## GIN FIZZ, PLAIN.

93

Into a small mixing-glass place a dessertspoonful of bar sugar, three barspoonfuls of sour and a jigger of mild gin. Place this in a shaker containing three or four lumps of ice, shake thoroughly, strain into a highball or small punch-glass, squeeze a piece of lemon peel over the top, fill up with siphon soda and serve immediately.

## GINGER ALE FIZZ.

94

Make the same as Plain Gin Fizz, substituting ginger ale in place of siphon seltzer. (See preceding recipe.)

## GOLDEN FIZZ.

95

Add the yolk of an egg to a Plain Gin Fizz and shake thoroughly before squirting in the seltzer.

96

**MORNING GLORY FIZZ.**

Place a dessertspoonful of sugar and the juice of one lemon in a medium-size mixing-glass, add two dashes of absinthe, previously dissolved in a little water, the white of one egg and a jigger of either gin or whiskey (whichever the customer prefers). Place a few lumps of ice in a shaker and shake well, strain into a large punch-glass, fill with siphon seltzer and serve immediately.

97

**NEW ORLEANS FIZZ.**

Place two barspoonfuls of sour into a highball glass with a piece of ice and a jigger of gin; fill or nearly fill the glass with siphon seltzer; then add a heaping barspoonful of sugar and stir briskly. This beverage should be partaken of while effervescing.

98

**OLD TOM GIN FIZZ.**

Make the same as Plain Gin Fizz, but remember that if the Old Tom is a cordial Old Tom, a little less sugar is necessary.

99

**ROYAL FIZZ.**

Make the same as a Plain Gin Fizz, but add a whole egg to the sugar, sour and gin before shaking.

100

**SILVER FIZZ.**

Make the same as a Plain Gin Fizz, with the white of an egg added before shaking.

101

**SLOE GIN FIZZ.**

Make the same as a Plain Gin Fizz, but substitute Sloe gin for the white gin.

102

**SOUTHERN FIZZ.**

Another name for New Orleans Fizz. (See Recipe No. 97.)

# Frappés

Drink, for you know not  
When you came, nor why;  
Drink, for you know not why  
You go, nor whence.—*Omar Khayyam.*

## ABSINTHE FRAPPÉ.

106

(See Recipes Nos. 4 and 5.)

## CHAMPAGNE FRAPPÉ.

107

Cover the bottle of wine with cracked ice in a tub or bucket, and the longer it stands the colder it will become. By mixing rock salt with the ice the wine can be made much colder. Champagne cannot be served too cold, but ice should never be served in the wine, as it impairs both the bouquet and the flavor.

## CRÈME DE MENTHE FRAPPÉ.

108

A LA PETE SLOBODY, KANSAS CITY.

Fill a stem vermouth-glass with shaved ice and pile the ice up about three inches over the top of the glass; now take a larger glass with a round bottom and pack and mold the shaved ice into a nice shape; with the small end of a toddy spoon dig a little hole in the ice alongside of the inside of the glass, into which you then pour the cordial; when the glass is full pour about a teaspoonful over the pyramid, insert a short straw into the little hole in the side of the ice and it is ready to serve. All liqueurs or cordials may be served in this manner.

109

## FRAPPÉ DRINKS.

“Frappé” is a French word meaning frozen; therefore a frappé drink is a frozen one, or any liqueur or cordial poured over and served with fine ice is considered a frappé.

110

## VERMOUTH FRAPPÉ.

Fill a small mixing-glass with fine cracked ice and pour over it a jigger of the desired brand of vermouth, shake thoroughly, strain into small cut bar-glass and serve.



## Hot Drinks

Let schoolmasters puzzle their brain  
 With grammar and nonsense and learning;  
 Good liquor, I stoutly maintain,  
 Gives genius a better discerning.—*Goldsmith.*

In making hot drinks always use the thinnest of glassware of uniform thickness and place a spoon in the glass before pouring in the hot water; then you will never be troubled with breakage.

Rinse out your glass with boiling water before commencing to make a hot drink. This enables one to serve the beverage much hotter.

Should you ever have occasion to cool a hot drink, never put a piece of ice into it, as this impairs the flavor. By pouring the decoction backward and forward a few times in cool glasses the desired temperature will be attained in a few moments.

Before pouring liquor into a hot drink always see that the sugar is thoroughly dissolved, because it is a difficult matter to dissolve it afterwards.

Never set a hot drink on a polished bar top without a saucer or a clean napkin under it, as it will surely leave a bad mark unless a stem glass is used for the beverage.



**ALE HOT, OR MULLED ALE. 116**

Place an iron which has been heated to a white heat in a pewter mug of ale. Immerse slowly, being careful not to allow the ale to run over the sides of the mug. When hot enough serve.

**ALE SANGAREE, HOT. 117**

Dissolve a spoonful of bar sugar in a little hot water in a mug, fill the mug with ale, immerse a white-hot iron into the ale until the desired temperature has been attained, grate nutmeg over the top and serve.

**ALHAMBRA ROYAL. 118**

Pour a pony of cognac into a cup of chocolate and add a little lemon juice to it.

**APPLE BRANDY, HOT. 119**

Fill a hot-water glass three-quarters full of boiling water and dissolve in it a cube of sugar. Add as much apple brandy as the glass will hold, stir, spice to taste and serve.

**BEEF TEA. 120**

Dissolve a teaspoonful of Liebig's extract of beef in a cup, mug or glass of boiling water, season to taste with celery salt and pepper and serve.

**BLACK STRIPE, HOT. 121**

Into a hot-water glass place a teaspoonful of molasses and fill the glass two-thirds full of boiling water. Dissolve the molasses and fill the glass with St. Croix rum and serve after stirring. A little spice of any description can be served with this drink.

**BLUE BLAZER. 122**

Use two pewter mugs. Dissolve a teaspoonful of sugar in a little hot water in one mug, and place a wineglassful of Scotch whiskey in the other one. Set the liquor afire and pour the burning liquor from one mug to another until the desired temperature has been attained, throw in a piece of twisted lemon peel for a flavor and serve.

123

**BRANDY BURNT.**

Place two lumps of sugar in a saucer and pour over them a jigger of brandy. Set the liquor afire and let it burn until all the sugar is dissolved, mixing and stirring the while. Serve in hot-water glass.

124

**BRANDY BURNT AND PEACH.**

FOR DIARRHŒA.

Place two or three slices of dried peaches in a hot-water glass and pour burnt brandy made according to the preceding recipe over them. Serve with nutmeg.

125

**BRANDY FLIP, HOT.**

A Hot Brandy Toddy with a piece of roasted cracker on top is a Hot Brandy Flip.

126

**BRANDY SLING, HOT.**

Place a cube of sugar in a hot-water glass, fill the glass two-thirds full of boiling water, dissolve the sugar, fill the glass with cognac and serve with grated nutmeg.

127

**BRANDY TODDY, HOT.**

Dissolve a cube of sugar in a hot-water glass two-thirds full of boiling water, fill the glass with cognac, add a slice of lemon and serve.

128

**BUTTERED RUM, HOT.**

Make the same as a Hot Rum Sling, with a teaspoonful of butter added.

129

**CAFÉ ROYAL.**

Hold over a cup of good, hot black coffee a teaspoon containing a lump of sugar saturated with yellow Chartreuse and set on fire, allowing it to burn until the sugar is dissolved. Mix well and serve.

**CLARET, HOT. 130**

Dissolve two cubes of sugar in a hot-water glass three-quarters full of boiling water, fill the glass with claret, add a slice of lemon, grate nutmeg over the top and serve.

**CRANBERRYADE. 131**

Place about a dozen cranberries in a large mixing-glass and mash them well with a muddler. Add some boiling water, strain into a thin glass, sweeten to taste, dash with port wine and serve. Any kind of berries can be treated in the same manner.

**EGG FLIP, HOT. 132**

Pour a pint of Bass's ale in a saucepan and set on fire to boil. Then beat up a couple of eggs and mix with two tablespoonfuls of sugar (brown sugar is the best), making a light batter. When the ale has boiled, pour over the eggs, very slowly at first to prevent curdling, then pour backwards and forwards until the mixture appears all alike and smooth. Spice well and serve as hot as possible. This is an old English cure for a bad cold.

**EGG NOG, HOT. 133**

Make the same as Cold Egg Nogg, with hot milk substituted for ice and milk. (See Recipes Nos. 227 and 228.)

**GIN SLING, HOT. 134**

Make the same as Brandy Sling, Hot, with Holland gin substituted for brandy. (See Recipe No. 126.)

**GIN TODDY, HOT. 135**

Make the same as Brandy Toddy, Hot, with Holland gin substituted for brandy. (See Recipe No. 127.)

**136 IRISH WHISKEY, HOT.**

Place a cube of sugar in a small hot-water glass, fill the glass three-quarters full of boiling water, stir until sugar is dissolved, fill the glass with good Irish whiskey, add a small slice of lemon, spice to taste and serve.

**137 LEMONADE, HOT.**

Place two cubes of sugar and the juice of one lemon in a thin glass, fill with hot water, stir until sugar is dissolved, add a slice of lemon and serve.

**138 LOCOMOTIVE.**

Into a large mixing-glass place a tablespoonful of sugar, a teaspoonful of honey, a pony of Curaçoa, the yolk of one egg and a claret-glass of claret. Mix well and boil in a saucepan. Take another saucepan and pour the drink from one pan to the other until the mixture attains a smooth appearance. Pour into a large mug, grate nutmeg over top, add a slice of lemon, and serve.

**139 MILK PUNCH, HOT.**

Make the same as Cold Milk Punch, with hot milk substituted for cold milk and stirring substituted for shaking. (See Recipe No. 346.)

**140 MONKEY PUNCH, HOT.**

A southern winter drink. Dissolve a teaspoonful of sugar in a hot-water glass half full of boiling water. Fill the glass with St. Julien wine, add a slice of lemon, grate nutmeg over top and serve.

**141 MULLED OR HOT WINE.**

Dissolve six large spoonfuls of sugar and the juice of six lemons in half a pint of boiling water. Heat a bottle of the desired brand of wine to a boiling point in a clean metallic vessel, and add the flavored water to it. Spice well with nutmeg, add a sprig of mint or verbena, and serve in thin glassware.

**MULLED OR HOT WINE WITH EGGS. 142**

Dissolve one-quarter pound of sugar in one point of boiling water, add the juice of six lemons and one and one-half bottles of the desired wine. Keep over the fire until just ready to boil. In the interim beat up the whites of one dozen eggs until they appear like froth, and place them in a punch-bowl which has been heated. Then pour in the hot mixture, stirring rapidly to prevent the eggs from cooking, spice well and serve in thin glassware.

N. B.—Don't pour the eggs into the wine.

**PORTER MULLED, OR HOT PORTER. 143**

The same as Mulled Ale, with Dublin stout substituted for ale. (See Recipe No. 116.)

**PORTER SANGAREE, HOT. 144**

Make the same as Ale Sangaree, Hot, substituting Dublin stout for ale. (See Recipe No. 117.)

**PORT WINE NEGUS, HOT. 145**

Dissolve a teaspoonful of bar sugar in a hot-water glass three-quarters full of boiling water. Fill the glass with port wine, stir, and serve without decorations, flavors or spices of any description.

**PORT WINE SANGAREE, HOT. 146**

Place a spoonful of sugar in a hot-water glass and fill two-thirds full of boiling water. Stir until sugar is dissolved and add enough port wine to fill the glass, grate nutmeg over the top and serve.

**ROAD HOUSE PUNCH. 147**

Heat a bottle of Burgundy in a hot-water urn. Add a little sugar and spice to taste, and serve in small silver covered mugs.

148

**ROYAL PUNCH, HOT.**

Place two tablespoonfuls of sugar and the juice of four lemons in a small punch-bowl and dissolve in one pint of boiling tea. Add half a pint of cognac, a jigger of Curaçoa and the well-beaten whites of three eggs. Serve as hot as possible in thin glassware.

149

**RUM SLING, HOT.**

Make the same as Hot Brandy Sling, with Jamaica rum substituted for cognac. (See Recipe No. 126.)

150

**RUM TODDY, HOT.**

Make the same as Hot Brandy Toddy, with Jamaica rum substituted for cognac. (See Recipe No. 127.)

151

**SCOTCH, HOT.**

Dissolve a cube of sugar in a hot-water glass three-quarters full of boiling water, add enough Scotch whiskey to nearly fill the glass, throw in a piece of lemon peel and a clove, and grate nutmeg over the top.

152

**SPICED RUM, HOT.**

Dissolve a cube of sugar in a hot-water glass three-quarters full of boiling water, add enough Jamaica rum to nearly fill the glass, put in some assorted spices and serve.

N. B.—A small piece of butter may be added with the permission of the customer.

153

**TAM O'SHANTER.**

This drink is made the same as a Hot Whiskey Punch, with Scotch whiskey substituted for Bourbon whiskey. (See Recipe No. 157.)

**TEA PUNCH, HOT.**

154

COMPLIMENTS OF MAJOR SPECHT.

Make a quart of good, well-steeped tea. Then take a large punch-bowl and put in three-quarters of a pint of cognac, one-quarter of a pint of Jamaica rum, the fresh juice of four lemons and six heaping teaspoonfuls of sugar. Set this mixture on fire and stir rapidly, adding the hot tea slowly the while. A nice way of flavoring this drink is to mash the rinds of the lemons into the sugar with a muddler before placing the sugar in the bowl. When the sugar has absorbed all the moisture from the rinds, throw them away.

**TOM AND JERRY.**

155

A LA W. G. STEVENSON, THE POPULAR MANAGER OF THE FAMOUS PACIFIC BUFFET,  
PACIFIC BUILDING, SAN FRANCISCO.

To make this celebrated beverage a batter must first be prepared in the following manner: Procure any number of eggs and separate the whites from the yolks. Beat the whites until stiff and the yolks until thin; then pour both together into a large bowl and mix with enough sugar to make a thick paste. Your batter is now ready, so when you wish to make a Tom and Jerry, rinse out a mug, cup or glass with boiling water (this is done to heat it), place a heaping teaspoonful of the batter into the hot mug (mugs are generally used to serve this drink), add a jigger of cognac and a dash of St. Croix rum, fill the glass with hot milk (some use hot water), and stir until the batter is all dissolved, grate nutmeg on top and serve.

N. B.—A half teaspoonful of carbonate of soda stirred into Tom and Jerry batter will have a tendency to keep it sweet and prevent the sugar from settling to the bottom of the bowl.

**WATER, HOT.**

156

Place a spoon in a hot-water glass full of boiling water and serve. Dyspeptics find this a great relief for their affliction, as the heat from the hot water causes the gastric juices of the stomach to flow freely, and when those juices assimilate with the contents of the stomach digestion is assisted and the patient finds relief. There is no medicine as good for a dyspeptic or a hard drinker as plenty of hot water, especially in the morning before breakfast

**WHISKEY PUNCH, HOT.**

157

Dissolve a cube of sugar in a hot-water glass two-thirds full of boiling water, pour in enough of the desired brand of whiskey to nearly fill the glass and add a few drops of lemon juice, a slice of lemon and some spice.

158

**WHISKEY SLING, HOT.**

Make the same as Brandy Sling, Hot, substituting the desired brand of whiskey for cognac. (See Recipe No. 126.)

159

**WHISKEY TODDY, HOT.**

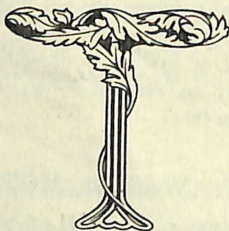
Make the same as Hot Brandy Toddy, substituting the desired brand of whiskey for cognac. (See Recipe No. 127.)

160

**YARD OF FLANNEL.**

(ENGLISH)

Make the same as Hot Egg Flip. (See Recipe No. 132.)





# L e m o n a d e s

Here's to the four hinges of friendship,  
Swearing, Lying, Stealing and Drinking.  
When you swear, swear by your country;  
When you lie, lie for a pretty woman;  
When you steal, steal away from bad company;  
And when you drink, drink with me.—*Gus Melbourne.*

It will surprise the average reader to learn how useful lemons are in promoting the general health and in curing many ailments. Lemonade made from the juice of a lemon is one of the best and safest drinks for any person, whether in health or not. It is suitable for all stomach diseases, excellent in sickness, in cases of jaundice, liver complaints, inflammation of the bowels, and fevers. It is a specific against worms and skin complaints. The lemon crushed may be used with sugar and taken as a drink. Lemon juice is the best anti-scorbutic remedy known. It not only cures the disease, but prevents it. Sailors make daily use of it for this purpose. I advise everyone to rub their gums with lemon juice to keep them in a healthy condition. The hands and nails are also kept soft, white and clean by the use of lemon juice instead of soap. It also prevents chilblains. Lemon is used in intermittent fevers, mixed with strong, black, hot coffee, without sugar. Neuralgia, it is said, may be cured by rubbing the parts affected with a cut lemon. It is valuable also to cure warts. It will remove dandruff by rubbing the roots of the hair with it. It will alleviate and finally cure coughs and colds, and heal diseased lungs, if taken hot on going to bed at night. Its uses are manifold, and the more we employ it internally the better we shall find ourselves.

## CENTENNIAL LEMONADE.

165

Into a large lemonade goblet place a heaping barspoonful of Tom and Jerry batter (see Recipe No. 155), a piece of ice and five barspoonfuls of sour; fill the goblet with plain water, stir until the batter is all dissolved and serve without decorations.

A plain lemonade shaken up with the white of an egg is also termed a Centennial Lemonade in some sections of the country.

166

**CIRCUS LEMONADE.**

This drink in a barroom is a Plain Lemonade colored with raspberry syrup; but a proper Circus Lemonade is a beverage that is made to sell at large gatherings, such as circuses, fair grounds, race-courses and church fairs, and is made in the following manner:—

Procure a large tub or headless barrel and fill it nearly full of water, add enough citric or tartaric acid to suit, and sweeten to taste with sugar. Two pounds of acid will make over thirty gallons of lemonade. Cochineal coloring (see Recipe No. 458) will make it a beautiful red color. Always slice up a few lemons or oranges and throw in. If you have no ice handy with which to cool this delightful beverage, procure a piece of glass and fasten it to the sides of the barrel with strings, so it will float near the top, and put some of the sliced fruit on it. This little deception causes the drink to appear more inviting on a warm day. A strawberry is usually added at church fairs, and two or three berries might possibly be used for a picnic.

167

**CLARET LEMONADE.**

A Plain Lemonade dashed with claret.

168

**EGG LEMONADE.**

Into a large mixing-glass place a tablespoonful of sugar, the juice of two lemons, a fresh raw egg and some cracked ice. Fill the glass with water, shake thoroughly, decorate, and serve with straws.

169

**LEMON SQUASH.**

The British name for a Lemonade. The word "Lemonade" in Great Britain and the English Colonies is used only with reference to a bottled effervescent preparation called English Lemonade. Any made-to-order Lemonade is called a Squash by His Majesty's subjects.

170

**NAPA SODA LEMONADE.**

Place a large goblet containing a lump of ice on the bar; then take a large mixing-glass, into which place a heaping tablespoonful of bar sugar and five barspoonfuls of sour; open a small bottle of Jackson's Napa Soda and pour into the mixer, stir until the sugar is all dissolved, pour the lemonade over the ice in the goblet, stir again until cold, add some fruit and serve with straws.

**ORGEAT LEMONADE. 171**

A sour Plain Lemonade dashed with orgeat syrup.

**PLAIN LEMONADE. 172**

Into a large mixing-glass place a tablespoonful of bar sugar, the juice of two lemons and just enough water to dissolve the sugar, stir thoroughly and pour into a large goblet containing a piece of ice, fill the goblet with water, stir, decorate, and serve with straws.

**PORT WINE LEMONADE. 173**

A Plain Lemonade dashed with port wine.

**RASPBERRY LEMONADE. 174**

A Plain Lemonade dashed with raspberry syrup.

**SELTZER LEMONADE. 175**

Make the same as Napa Soda Lemonade with seltzer substituted for Jackson's Napa Soda. (See Recipe No. 170.)

**SHERRY LEMONADE. 176**

A Plain Lemonade dashed with sherry wine.

**SODA LEMONADE. 177**

Make the same as Napa Soda Lemonade, with seltzer or plain soda substituted for Napa. (See Recipe No. 170.)

**SPIKE LEMONADE. 178**

A Plain Lemonade dashed with whiskey.

**TEXAS LEMONADE. 179**


Another name for Spike Lemonade. Sometimes spoken of as lemonade with a wink, or lemonade with a stick in it.

180

**WHITE ROCK LEMONADE.**

A LA JOHN F. REILLY, NEW YORK CITY.

Place a heaping tablespoonful of bar sugar in a large goblet and add just enough White Rock water to dissolve the same; stir until the sugar is dissolved; now add a large lump of ice and the juice of two lemons; stir again and then fill the remainder of the goblet with lively water and serve while effervescing. No decorations are necessary.



## Miscellaneous Drinks

This year the must shall foam  
 Round the white feet of laughing girls,  
 Whose sires have marched to Rome!—*Macaulay.*

183

**AQUAVITA.**

(WATER OF LIFE.)

The Italian term for brandy.

184

**'ALF AND 'ALF.**

In America this beverage is a mixture of equal parts of ale and porter or beer and porter, but in Great Britain it is a mixture of any two kinds of malt beverages which the drinker may prefer, and there are at least fifty different kinds to select from which are brewed in the British Isles.

185

**AMBROSIAL NECTAR.**

FOR A PARTY.

Use a punch-bowl. Take six sweet oranges, peel and slice them, take out the seeds and cover if possible. Peel one pineapple and slice. (Canned pineapple is just as good as the fresh fruit.) Grate one large cocoanut. Alternate the layers of orange and pineapple with the cocoanut, and sprinkle each layer with bar sugar. Pour over it two quart bottles of Nuits (Burgundy) and freeze from the outside. Serve cold in thin glasses.

**AMER PICON.**

186

A POPULAR FRENCH BEVERAGE.

Into a medium-size cut glass place a piece of ice, a jigger of Amer Picon and a pony of Grenadine syrup. Fill the glass with siphon soda, stir well and serve.

**ANGEL'S KISS.**

187

Three-quarters of a pony glassful of apricot brandy, topped off with enough thick cream to fill the glass. Put the cream into the glass with a bar spoon so it will not mix with the cordial, but float on top of it.

**ANISETTE AND KIRSCH.**

188

A POPULAR EUROPEAN AFTER-DINNER DRINK.

Fill a pony glass with equal parts of anisette and kirschwasser and serve ice water on the side.

**ARCHBISHOP.**

189

Into a medium-size mixing-glass place a spoonful of sugar dissolved in a jigger of water, add a little cracked ice and a jigger of port wine. Shake thoroughly, pour into a punch-glass, add a slice of lemon, dash with Jamaica rum and serve with straws.

**ASTRINGENT.**

190

Put four or five dashes of Jamaica ginger into a sherry glass and fill up the balance of the glass with equal parts of port wine and brandy, grate a little nutmeg over the top and serve.

**“AULD MAN'S MILK.”**

191

SCOTCH.

Another name for Egg Nog. (See Recipes Nos. 227 and 228.)

192

**BALAKLAVA NECTAR.**

FOR FIFTEEN PERSONS.

Use large punch-bowl. Peel two lemons and put peel in bowl, squeeze the lemons on them and add four tablespoonfuls of sugar, press well to extract flavor, add two bottles of plain soda water, two bottles of champagne and two bottles of claret; stir well, put in a block of ice, dress with fruit and serve with ladle.

193

**BALTIMORE KISSES.**

FOR FOUR PERSONS.

Sweeten the well-beaten whites of six eggs to taste with maple syrup or maple sugar in a small punch-bowl, add a cold bottle of currant wine and stir the same until of one consistency. Serve in four thin glasses. A larger quantity can be made by using the above recipe for proportion.

194

**BAMBOO.**

A WELL-KNOWN JAPANESE MIXTURE, VERY POPULAR WITH STEAMSHIP MEN AND TOURISTS WHO HAVE VISITED THE ORIENT.

Half sherry and half French vermouth in any quantity is called a Bamboo. A Bamboo Cocktail is also popular and is made and flavored just like any ordinary cocktail, only that a mixture of equal parts of sherry and vermouth is used instead of the usual American decoctions. (See Recipe No. 32.)

195

**B. AND S.**

The British abbreviated term for a Brandy and Soda Highball. (See Recipe No. 203.)

196

**BARKEEPER'S DELIGHT.**

Just a little whiskey straight, if you please.

197

**BI-CARBONATE OF SODA.**

FOR SOUR STOMACH.

Pour into a small glass of carbonated or plain water about three-quarters of a barspoonful of bi-carbonate of soda; stir well and serve.

**BISHOP.** 198

Make a lemonade of any carbonated water, to which add a jigger of Burgundy and a dash of Jamaica rum. Stir, decorate and serve with straws.

**BLACK AND TAN.** 199

An English term for Half and Half of ale and stout. (See 'Alf and 'Alf, Recipe No. 184.)

**BLACK STRIPE, COLD.** 200

FOR SORE THROAT.

Place a tablespoonful of New Orleans molasses in a small bar-glass with a jigger of St. Croix rum; stir well and serve.

**BONANZA.** 201

Into a stem claret-glass place a piece of ice, a pony of brandy and a jigger of angelica; fill the balance of the glass with reisling; stir and serve.

**BRANDY AND GUM.** 202

Place about a barspoonful of gum syrup in a small bar-glass containing a small toddy-spoon; set in front of patron with a bottle of brandy at his right hand, allowing him to serve himself to the liquor; stir well and serve ice water on the side.

**BRANDY AND SODA.** 203

Place a long, thin glass containing a piece of ice in front of the customer with a small bar-glass alongside of it, so that he may measure his liquor, if he so desires. Set a bottle or decanter of the desired brand of liquor at the patron's right hand, and when he has helped himself to the brandy fill the glass with siphon soda. That's all.

**BRANDY CHAMPERELLE.** 204

Place equal quantities of curaçoa, anisette, chartreuse (yellow or green) and cognac in a sherry-glass in the order named and dash with a few drops of Angostura bitters. Pour the ingredients carefully, so they will not mix, but lay one on top of the other like a Pousse Café. Serve ice water on the side.

205

**BRANDY DAISY.**

Half fill a medium-sized mixing-glass with cracked ice, add the juice of one lemon, three dashes of orange cordial and a jigger of brandy. Shake, strain into a punch-glass, fill up with siphon seltzer and serve.

206

**BRECK AND BRACE.**

A 49ER'S BEVERAGE.

Fill a wine-goblet with cracked ice and stir the same thoroughly until the glass has been thoroughly chilled; now throw out the ice and fill the glass with bar sugar and throw that out, leaving the glass apparently frosted inside. Pour in a jigger of good cognac and fill the glass up with cold champagne of the desired brand. Then smile.

207

**BROMO SELTZER.**

FOR HEADACHE.

Take two large pint glasses, into one of which place about two barspoonfuls of Bromo Seltzer and squirt about a small mixing-glassful of siphon soda into the other glass; then quickly toss the soda and Bromo back and forth two or three times and serve as quickly as possible while effervescing.

208

**BUTTERFLY FLIP.**

(From the recipe of my old friend and associate, MR. JAS. H. O'BRIEN, of San Francisco. Mr. O'Brien was awarded a gold medal by Richard K. Fox in 1891 for conceiving this delicious beverage.)

Into a heavy cobbler-glass place some cracked ice, a small barspoonful of sugar, a jigger of cognac, a pony of cr me de cacao and a dash of Angostura bitters, fill up the glass with fresh sweet milk, shake thoroughly, grate nutmeg over the top and serve with straws.

209

**CABLEGRAM.**

A Bourbon Whiskey and Ginger Ale Highball with a little sour added is known by the above appellation.



**CAFÉ KIRSCH.**

210

Place half a pony of anisette and half a pony of kirschwässer into a large mixing-glass with two cubes of sugar; fill the glass three-quarters full of hot black coffee; shake until cold with two large lumps of ice and serve in large cut goblet.

**CARDINAL FOR A PARTY.**

211

Dissolve six tablespoonfuls of sugar in the juice of ten lemons and one bottle of plain soda. Add a jigger of yellow Chartreuse and pour in a large bottle of Burgundy and a pint of Sauterne. Mix thoroughly, place a large piece of ice in the bowl, decorate with slices of orange and pineapple and a few sprigs of mint, and serve in thin glassware.

**CHAMPAGNE JULEP.**

212

THE COSTLIEST DRINK MADE.

William, the famous New York mixologist, is responsible for the creation of this very expensive decoction and he declares that none but a master hand can be entrusted to compound this perfection of the art.

The foundation of this drink is made by crushing three or four sprigs of mint and three lumps of sugar in a dash of water. This produces a blue tincture of mint. To this is added two ponies of the best brandy.

The foundation is thus laid and the superstructure is now added. It consists of a pint of the finest champagne. Over this is placed a floor made of cracked ice, which supports the chief feature of the julep.

A circular fence is next built about the top of the glass with slices of pineapple, banana, citron and orange and a few red roses.

This vivid inclosure is then filled up with vanilla ice cream. A few choice berries of a bright color are set on top of the white cream and some perfect sprigs of mint are made to tower above the miniature flower garden. When completed the julep, William declares, is the king of all mixed drinks, and is to a bar what a beautiful flower is to a lady's boudoir. It suggests the fragrance and pure beauty of nature. To use his own expression, "it is the perfection of moist joy."

**CHAMPERELLE.**

213

(See Brandy Champarelle, Recipe No. 202.)

214

**CHASER.**

Any liquid which is drank after or served with a drink of spirituous liquor is called a Chaser.

215

**CIDER NECTAR.**

Fill a punch-glass with fine ice and set it in front of the customer. Then take a large mixing-glass and put in it a dessertspoonful of sugar, the juice of two lemons, a dash of whiskey or brandy and some cider. Stir until the sugar is dissolved and then pour over the fine ice in the punch-glass, decorate with fruits in season and serve with straws.

216

**CLARET AND SELTZER.**

Place a piece of ice in a long, thin glass and fill the glass with half claret and half syphon seltzer and serve.

217

**COLLINS.**

A Collins is a very large Gin Fizz served in a pint glass. A John Collins is made of Holland gin, a Tom Collins is made of Tom gin, and a Whiskey Collins is a very large Whiskey Fizz. (See John Collins, Recipe No. 249.)

218

**CONCLAVE.**

Into a very large soda glass or goblet place a piece of ice, a jigger of raspberry syrup and a small barglassful of sweet milk; fill the glass with sweet or lemon soda and serve after a thorough stirring.

219

**COPENHAGEN.**

Place a heaping barspoonful of Tom and Jerry batter (see Recipe No. 155) into a mug or medium-size cut glass; dissolve in a little lemon soda, add a lump of ice and a dash of Jamaica rum; fill the glass with more lemon soda, stir thoroughly until the mixture is all of one consistency and serve.

**CRUSTA.**

220

Prepare a stem claret-glass by rubbing the rim with a piece of lemon; then dip the edge in bar sugar, so as to frost the glass. Pare a lemon as you would an apple, so the peel will all be in one piece; lay the peel in the glass carefully with a fork or sugar tongs, so it will just fit the interior of the glass. Now take a medium-size mixing-glass three-quarters full of cracked ice, and add two drops of Angostura bitters and a flavor of maraschino; throw in a jigger of good cognac, stir thoroughly, strain into prepared glass and serve.

**CUCUMBER.**

221

THE WILLIE BOYS' FAVORITE.

Over half a pony glassful of crème de mênthe carefully pour half a pony glassful of rich cream and serve. Be sure to pour carefully, so the cream will float on the liqueur.

**DELIGHT.**

222

Equal parts of French Ratifia and cognac served in a pony glass with ice water on the side is a Delight.

**DOG'S NOSE.**

223

ENGLISH.

A mug or glass of stout with a dash of gin added.

**DRY.**

224

The word "dry" in connection with wines, liquors or beverages of any description means without sweetening.

**DURKEE.**

225

Into a medium-size mixing-glass place half a lemon with just enough sugar to overcome the acidity of the sour. Muddle well with a toddy-stick, as in making a Soft Toddy or a Riekey, fill the glass two-thirds full of fine ice, add a jigger of Jamaica rum, flavored with a little Curaçoa and fill the glass with siphon soda. Stir well and serve with straws.

226

**ECAU.**

This is a double-distilled kummel made into a liqueur and should be served after dinner by being poured over shaved ice like *crème de menthe*, etc.

227

**EGG NOG.**

Place a barspoonful of sugar in a large mixing-glass, add some fine ice, a raw egg, a jigger of cognac and a dash of *St. Croix* rum. Fill the glass with good milk, shake thoroughly, grate nutmeg over the top and serve with straws.

228

**EGG NOG.**

ONE GALLON.

Dissolve four tablespoonfuls of bar sugar in three quarts of pure fresh milk in a punch-bowl, to which add a small barglassful of *Curaçao*, seven-eighths of a bottle of cognac and one-eighth of a bottle of either *St. Croix* or *Jamaica* rum. Now beat the yolks of a dozen fancy selected fresh eggs until thin, and the whites until stiff and frothy; stir the yolks into the above mixture and lay the white froth carefully over the top of the liquid. Sprinkle a little red and blue confectioners' sugar over the froth, but do not add nutmeg. Have a little grated nutmeg on the side, and those who prefer it can use it.

If the eggs are not scrupulously fresh great difficulty will be experienced in separating all the yolks from the whites, and when this trouble occurs it will be found impossible to make a nice froth.

To make a large quantity of Egg Nog multiply the various ingredients in the above recipe by as many gallons as you wish to make, and the desired result will be attained.

By filling a siphon soda bottle with some of the above mixture and adding a cake of compressed yeast to it an effervescent draught fit for the gods can be produced. After filling the bottle and adding the yeast put it in a warm place for five or six hours and then remove it to a cool place for a few days before using, when enough gas will have generated in the bottle to cause it to flow like soda. This is a splendid thing for invalids.

NOTE.—Eggs with dark-colored shells contain more coloring matter than those with white shells, and will consequently give better results.

229

**EGG NOG, SHERRY.**

Substitute sherry wine for cognac and rum and follow all the other directions in the two preceding recipes.

**EGG PHOSPHATE.**

230

Into a mixing-glass place a barspoonful of sugar, a barspoonful of acid phosphate and a raw egg; fill the glass with cracked ice and water, shake well and serve with straws.

**FIX.**

231

Fill a punch glass with fine ice and set it on the bar. Then take a medium-size mixing-glass and put in it one deserts spoonful of sugar, the juice of one lemon, a jigger of whiskey and enough water to make a drink large enough to fill the punch glass containing the ice. Stir well, pour over the ice in the punch glass, decorate and serve with straws.

**FLOAT.**

232

Any wine or liquor carefully poured over a non-alcoholic beverage is called a Float providing the two liquids are not allowed to blend or mix. Claret on top of a lemonade is called a Claret and Lemonade Float. A Whiskey Float is about a jigger of whiskey carefully poured over a high-ball-glass of seltzer or other effervescent water.

A glass of water with a cork in it has also been termed a Float by some comedians.

**FLIP.**

233

(See Sherry Flip, Recipe No. 289.)

**GIN AND BITTERS.**

234

Rinse the interior of a small bar-glass with the desired brand of bitters (Boonekamp is generally used with gin), hand the customer the desired brand of gin and allow him to help himself. Always serve ice water on the side.

**GIN AND GUM.**

235

Into a small bar-glass place about a teaspoonful of gum syrup and a toddy spoon; hand a bottle of the desired brand of gin to the patron, allowing him to help himself, and serve ice water on the side.

236

**GIN AND PINE.**

Into a decanter of good Holland gin, place several splinters of green pine wood, and it will be ready for use in a few days.

237

**GIN AND SODA.**

Place a long, thin glass in front of the patron into which you have placed a piece of ice; hand out the desired brand of gin and after the guest has helped himself, fill the glass with seltzer, and serve.

238

**GIN AND TANSY.**

Fill a decanter with tansy leaves and cover them with good Holland gin. In a few days it will be ready to serve. When the bottle is empty refill with gin and continue to do so until all the strength of the leaves has departed. Serve plain water on the side.

239

**GIN AND WORMWOOD.**

Made the same as Gin and Tansy with wormwood substituted for tansy.

240

**GOLDEN SLIPPER.**

Into a vermouth-glass place a pony of yellow chartreuse, on the top of which place the yolk of an egg and fill the glass with goldwasser.

241

**GRASSHOPPER.**

A LA HARRY O'BRIEN, LATE OF THE PALACE HOTEL, SAN FRANCISCO.

Fill a pony-glass with equal parts of Crème de Cacao and Crème de Mênthe lies on top of the Crème de Mênthe and see that the Crème de Cacao without mixing.

242

**GRENADE AND SELTZER.**

Into a large punch-goblet place a piece of ice and a jigger of Grenadine syrup; fill the glass with siphon seltzer, stir well and serve.

**GRENADINE, KIRSCH AND SELTZER. 243**

Into a highball-glass place a piece of ice, a pony of Kirschwasser and a jigger of Grenadine syrup; fill the glass with siphon soda, stir well and serve.

**HALF AND HALF. 244**

A mug or glass containing equal parts of porter and ale, or porter and beer. (See 'Alf and 'Alf, Recipe 184.)

**HIGHBALL. 245**

A long, thin glass of any kind of liquor mixed with an effervescent liquid is called a Highball. A Brandy and Soda is a Brandy Highball; Scotch and Soda is a Scotch Highball, and Gin and Ginger Ale is a Gin and Ginger Ale Highball.

**HONEY AND PEACH. 246**

Place a teaspoonful of strained honey in a small bar-glass, hand the customer the decanter of peach brandy, and, when he has helped himself, stir until the honey is dissolved and serve ice water on the side.

**HORSE'S NECK. 247**

Pare a whole lemon as you would an apple, place a lump of ice inside the lemon, peel and drop it into a large pint glass with the end of the lemon peel hanging by the rim of the glass; fill the glass with a pint of imported ginger ale and serve with straws.

**IRISH HALF AND HALF. 248**

Half fill a large bar-glass with whiskey, then fill the other half with whiskey (any kind of whiskey will do), hand the patron a bath tub, towels and soap and charge wholesale rates.

249

**JOHN COLLINS.**

A LA W. J. BRADLEY, OCCIDENTAL BAR, INDIANAPOLIS, IND.

Take the largest glass procurable and place a good size piece of ice in it. Set this in front of the customer with a bottle of Holland gin at his right hand so he can serve himself to the gin. Then take a large mixing-glass and put in it the juice of two lemons, a heaping tablespoonful of bar sugar, and dissolve this in part of a bottle of plain soda; pour into the large glass of gin and ice, fill up the glass with the balance of the plain soda, stir and serve. Many bartenders make a regular Gin Fizz and serve it for a John Collins; but this recipe is standard and is highly recommended as a morning bracer after a night of dissipation.

250

**KING ALPHONSE.**

Over a pony-glass three-quarters full of Crème de Cacao carefully lay enough thick cream to more than fill the glass. A spoon should be used to handle the cream which should be thick enough to stand up over the rim of the glass without slopping.

251

**KITTY.**

A Claret and Ginger Ale Highball.

252

**KLONDYKE.**

From the recipe of my old co-worker and friend, WILLIAM COLEMAN, Esq., Head Bartender, Royal Hawaiian Hotel, Honolulu, H. I.

Into a small mixing-glass place a small barspoonful of sugar, the juice of half a lemon, half a jigger of French vermouth and half a jigger of Italian vermouth; shake thoroughly with some fine cracked ice, strain into a long glass, fill up with cold ginger ale and serve.

253

**KNICKEBEIN.**

Break an egg carefully so as not to fracture the tender covering of the yolk. Place the white in a bowl or mixing-glass and softly lay the yolk in the bottom of a claret glass. Now nearly fill the glass containing the yolk with equal parts of Benedictine, yellow Chartreuse and Kummel. No caution need be used to prevent the ingredients from mixing as in a



Pousse Café; and the yolk of the egg must not be placed in the glass after any liqueur as it should lay on the bottom. After these preparations have been completed, beat the white of the egg which you have in the bowl or mixing-glass until it becomes stiff, sweeten to taste with bar sugar and with a spoon place a heavy layer over the decoction which you have just prepared. Dash with Angostura bitters, sprinkle with a little ground cinnamon and serve.

This famous Teutonic beverage is little known in America, and few bartenders have ever acquired the art of compounding one. It is an after-dinner drink, and in order to be fully appreciated, it must be partaken of according to the following directions, as four different sensations are experienced by the drinker. Therefore, the duty of the presiding mixologist is to thoroughly explain to the uninitiated the *modus operandi*, etc.:

First—Pass the glass under the nose and inhale the flavor for about five seconds.

Second—Hold the glass perpendicularly, open your mouth wide and suck the froth from off the top of the glass. Pause five seconds.

Third—Point the lips and take one-third of the liquid contents of the glass without touching the yolk. Pause again for a few seconds.

Fourth—Straighten the body, throw the head back, swallow the contents remaining in the glass and break the yolk in your mouth at the same time.

## LA CREOLE.

254

(A RAINBOW POUSSE CAFÉ WITHOUT COGNAC.)

Pour carefully into a pousse cafe glass, so the colors will not mix, equal parts of the following ingredients in the order named: Raspberry syrup, maraschino, yellow Chartreuse and green Chartreuse. This beverage is very popular in certain parts of the Southern States and the West Indies with the fair sex.

## LA PIROUETTE.

255

(A LA PHIL. HACQUETTE, ST. LOUIS, MO.)

Fill a sherry-glass with equal parts of dry sherry and French vermouth, flavor with a dash of Orange bitters and a drop or two of Angostura; squeeze a piece of lemon rind over the top and serve with ice water on the side.

256

**LOVER'S DREAM.**

Beat an egg thoroughly and put it in a large goblet with the juice of one lemon and a desertspoonful of bar sugar; fill the goblet with a cold bottle of ginger ale, stir thoroughly and serve with straws.

257

**MAITRANK OR MAY-WINE.**

GERMAN.

This drink is called May-wine because it is made from a shrub or plant which is gathered only in the month of May. At other times of the year it does not possess the necessary fragrance. This plant is called Woodruff in English, but the German name is Waldmeister. To prepare this famous beverage place a heaping handful of these leaves in a pitcher and cover them with good white wine of any brand, allowing it to stand for twenty-four hours; sweeten to taste, strain, bottle, cork tightly and lay the bottles down in a cool place. This wine can be used for punches, cobblers, or any purpose for which white wine is recommended.

258

**MAMIE TAYLOR.**

Muddle half a lime in a ricky-glass, add a piece of ice and a jigger of Scotch whiskey, fill the glass with ginger ale, stir and serve.

259

**MÊLÉ CASSIS.**

(A FAMOUS FRENCH AFTER-DINNER DRINK.)

Half Crème de Cassis and half cognac served in a pony-glass with plain water on the side, is known by the above appellation.

260

**MINT JULEP.**

Take a large glass, put in one spoonful, or a couple of square lumps of sugar, a little seltzer and a few sprigs of mint; crush all well together with muddler. Fill the glass with shaved ice, pour in one jigger of brandy, throw in a few sprigs of mint (stems downward) in center of glass, dash with Jamaica rum. Decorate with fruits and sprinkle with bar sugar; insert straws.

## MINT JULEP.

261

A LA JOHNNY BRACE, NEW YORK CITY.

THE NEW STYLE.

Fill a large goblet with fine ice and pour a jigger of cognac over it; then take several sprigs of young, tender mint and place them in a medium-size mixing-glass with a dessertspoonful of bar sugar and just enough seltzer to nearly fill the goblet, in which you have already placed the fine ice and brandy. Press the mint with a muddler until the sugar is all dissolved and the water is well flavored with mint, strain into the goblet of ice and brandy, dash with Jamaica rum, ornament with fruits and a few sprigs of mint which have been moistened and dipped in sugar, and serve with straws.

Great care should be used in selecting the very young tender shoots of the mint as the old shoots and leaves have a rank bitter taste and are therefore worthless for making a delicately flavored julep.

This famous decoction was christened by a Southern gentleman who was a great admirer of Shakespeare's works, and who, upon an occasion of having tried "grass in his liquor," was so moved by the result that there came to his mind a vision of his favorite heroine, the daughter of Lady Capulet and the "sweet, sweeting" of Romeo; thereupon he enthusiastically named his beverage "Mint Juliet," a term which later bibbers have corrupted into Mint Julep.

It has been claimed that a Yankee drummer originally introduced mint into the South as a flavor for liquor many years before the Rebellion and the following good story has often been told to illustrate the same.

It seems that once upon a time the aforesaid drummer was a guest at the plantation of a very hospitable old Kentuckian and during his sojourn there one warm summer's evening, made his host acquainted with the secret of blending a little mint with the old fashioned toddy which was the planter's customary tippie.

A few years afterward the drummer happened to be in the vicinity of the plantation on a business trip and resolved to call on his old acquaintance.

The old negro servant, who answered his summons, tearfully informed him that "Massa had done gone to Hebben six months befo'."

"You don't say so!" sorrowfully exclaimed the visitor. "And what could have been the cause of my dear old friend's death?"

"Well, you see, sah," replied the darkey, "there was a trabbling man from up North heah a few years ago and he showed Massa how to put grass in his likker and dat's all ole Massa done from dat day to de day of his def."

262

**NEAT.**

The word "neat" is used in Great Britain to denote plain or straight in connection with the ordering of any liquor, as whiskey neat, meaning whiskey straight, etc., etc.

263

**ORANGEADE.**

Take twelve drachms of concentrated infusion of orange peel, twelve drachms diluted tartaric acid, five fluid ounces of syrup of orange peel and two gallons of water. Mix well and bottle. This is an excellent summer drink and is a cure for diarrhœa.

264

**ORANGEADE.**

TO ORDER.

Squeeze the juice from two good Navel oranges into a lemonade glass, add a dessertspoonful of bar sugar and some cracked ice; fill the glass with syphon seltzer or plain water; stir, decorate and serve with straws.

265

**PICK ME UP.**

TO SOBER A DRUNK.

(See Recipe No. 522.)

266

**PICON.**

(See Amer Picon Recipe No. 186, and Picon Punch Recipe No. 352.)

267

**POMPIER.**

A FAMOUS FRENCH DRINK.

Into a highball glass place a pony of Crème de Cassis, a lump of ice and a jigger of French vermouth; fill the glass with siphon seltzer, stir and serve.

268

**PONY.**

The term pony in connection with the retail liquor business means very small, therefore a pony of any beverage is the smallest possible drink that can be served and a pony-glass is a glass having the smallest possible capacity.

**PORT LIGHT.**

269

A LA MR. WM. BROWN, TUCSON, ARIZ.

A highball of Rose Mênthe and seltzer or Crème de Rose and seltzer.

This beverage takes its name from a red light which is always carried on all vessels after dark on the left hand or port bow.

**PORT WINE NEGUS.**

270

Dissolve a teaspoonful of bar sugar in a little water in a small glass; add a piece of ice and a jigger of port wine and serve without decorations or spice.

**POUSSE CAFÉ.**

271

FIVE COLORS.

Pour the following liqueurs down the side of a small pony or pousse café glass slowly and carefully, so the ingredients will not run together but lie on top of one another without mixing. One-fifth glassful of raspberry syrup, Crème de Vanilla or Crème de Cassis, one-fifth glassful of maraschino, one-fifth glassful of Crème de Mênthe, one-fifth glassful of yellow Chartreuse and one-fifth glassful of cognac. Serve ice water on the side.

**POUSSE CAFÉ.**

272

NEW ORLEANS STYLE.

Make a Pousse Café according to the preceding recipe and set the cognac afire before serving, allowing the fusil oil in the brandy to consume; then immerse a piece of ice with an ice tongs into the cognac to cool it and serve ice water for a chaser.

**POUSSE L'AMOUR.**

273

Pour a little maraschino into a vermouth-glass, carefully lay the yolk of an egg on top of this, cover the yolk with Crème de Vanille and fill the glass with cognac. The colors should not mix.

**QUEEN CHARLOTTE.**

274

Place a piece of ice, a jigger of raspberry syrup and a dash of orgeat syrup in a large glass. Fill the glass with lemon soda or sweet soda, squeeze and twist a piece of lemon peel over the drink, stir thoroughly and serve.

275

**QUENCHER.**

A LA THE LATE TOMMY MULCAHY.

Take a mixing-glass, half filled with fine ice, throw in four spoonfuls of sour, two spoonfuls of bar sugar and one jigger of fine cognac. Break an egg into a separate glass, and if pleasant, throw into your mixer; shake well, strain into a large pint glass and fill up with a cool bottle of imported ginger ale. This makes one of the finest long drinks known.

276

**RAFAEL NECTAR.**

Into a large bar-glass place a tablespoonful of sugar, two jiggers of sherry and a raw egg. Fill a shaker with fine ice, shake thoroughly, strain into and serve in a goblet with fruits and straws.

277

**REVELATION.**

A SWELL AFTER-DINNER DRINK.

A LA DENNIS O'SULLIVAN, PORTLAND, ORE.

Into a small mixing-glass place a little cracked ice, two-thirds of a pony of Benedictine, one-third of a pony of Kummel and seven drops (no more) of Crème de Mênthe. Twist and throw in a piece of lemon peel (a la cocktail). Stir thoroughly until cold and serve in a pony-glass.

This is a most seductive after-dinner beverage, and was originated by Mr. Dennis O'Sullivan, the well-known mixologist, several years ago, and is still very popular with many connoisseurs and clubmen.

278

**REVIVER.**

Into a large goblet place two lumps of ice, a jigger of raspberry syrup, a wine-glass of milk and a pony of brandy. Fill the glass with sweet soda, stir and serve.

279

**RHINE WINE AND SELTZER.**

Half fill a medium-size cut bar-glass with cold Rhine wine and fill up the balance of the glass with siphon seltzer off the ice.

**RICKEY.**

280

Carefully pick the seeds out of half a lime with the point of a lemon-knife, and then cut the skin in three or four places as you would cut a pie, but don't cut all the way through the rind; place the half lime in a highball glass with a heavy bottom (there are rickey-glasses made expressly for this purpose) and muddle well with a toddy-stick; add a piece of ice and the desired brand of gin (a jiggerful), fill the glass with siphon soda, stir well and serve.

NOTE.—Several different kinds of machines have been patented from time to time for the purpose of making Rickeys and some bars have adopted Rickey-squeezers with more or less success, but the above recipe is the standard way of making this famous decoction and probably always will be.

**ROCK AND RYE.**

281

Into a decanter of good rye whiskey place three or four sticks of rock candy and set it away for a few days before using. Serve the same as any plain liquor. Some bars carry rock candy syrup and when Rock and Rye is ordered they serve a little rock candy syrup in a small bar-glass with a toddy-spoon and allow the patron to help himself to the liquor. Either way is correct.

**RUM AND GUM.**

282

Pour about a teaspoonful of gum syrup into a small bar-glass, place a toddy-spoon in the glass, hand the customer a bottle of Jamaica rum so he can help himself, and serve ice water on the side.

**SAM WARD.**

283

White Curaçoa en frappé with a slice of lemon inserted in the ice. Serve with a short straw.

**SCAFFA.**

284

Fill a sherry-glass with half maraschino and half cognac; add a few drops of Angostura bitters and serve ice water on the side. This beverage is usually called a brandy Scaffa.

**285 SEIDLITZ POWDERS.**

These powders should be kept in every well regulated bar. They are harmless when used properly, and are invaluable for settling a disordered stomach.

Place twenty-five grains of carbonate of soda and three drachms of Rochelle salts in a blue paper, and twenty grains of tartaric acid in a white paper and administer in the following manner: Dissolve the contents of the blue paper in a small bar-glass of water and the powder contained in the white paper in a very large glass with a little water in the bottom. Now pour the contents of the small glass into the larger one and drink immediately while effervescing.

**286 SETTLER.**

A name sometimes given to a mixture of equal parts of claret and plain soda.

**287 SHANDY GAFF.**

This drink is a mixture of equal parts of ginger ale and ale, but lager beer can be substituted for ale if preferred.

**288 SHERRY AND EGG.**

Dash a little sherry wine into a small bar-glass; break an egg into another glass and if good throw in and place in front of the customer with a sherry bottle at his right so he can help himself to the wine. The idea of putting a little wine in the glass before placing the egg in was conceived for the purpose of preventing the egg from sticking to the glass while drinking.

**289 SHERRY FLIP.**

A LA HERBERT CORLETT, HONG KONG.

Into a small mixing-glass place a dessertspoonful of sugar, a raw egg and two jiggers of Sherry wine; shake well with two or three lumps of ice in the shaker, strain into a highball glass, grate nutmeg over the top and serve. The above recipe is suitable for making a flip of whiskey or any other wine or liquor by substituting the desired brand of liquor for sherry wine.



**SLING, COLD.**

290

Dissolve a cube of sugar in a little water and add a jigger of the desired liquor and a piece of ice; stir, grate nutmeg over the top, add a piece of twisted lemon peel and serve.

**SMASH, BRANDY.**

291

Place a barspoonful of sugar, a squirt of seltzer and three or four young tender shoots of mint in an old fashioned cocktail-glass; press the mint slightly with a muddler, add a lump of ice and a jigger of cognac; stir well, dash with seltzer again and serve with a toddy-spoon in the glass.

**SNOWBALL.**

292

Into a small mixing-glass place a barspoonful of sugar, a jigger of whiskey and the white of an egg; fill the glass with cracked ice, shake well, decorate with fruits and serve with straws.

**SODA AND SYRUP.**

293

Place a piece of ice and a jigger of raspberry syrup in a large cut goblet; fill up with sweet soda, stir and serve.

**STARBOARD LIGHT.**

294

A green Crème de Mênthe highball is called a Starboard Light by naval officers and steamship men in consequence of its beautiful green color, which reminds one of the right-hand or starboard light which all vessels are compelled by law to display at night.

**STARS AND STRIPES.**

295

The English name for a Pousse Café. The idea of calling this popular French beverage by such a name originated once when a wag became intoxicated by an over-indulgence in these enticing mixtures, and declared that before partaking he had observed the most beautiful stripes, but afterward all he could see was stars. Hence the name "Stars and Stripes." (See Recipes Nos. 271 and 272.)

296

**STAY DOWN.**

TO SETTLE THE STOMACH.

Into a highball-glass place a small piece of ice, a pony of Crème de Cassis and a jigger of good cognac. Fill the glass with English Club Soda or some good effervescent water, stir and serve.

This decoction will act like magic on the stomach after a hard night.

297

**STICK.**

A Stick is a jolt of alcoholic liquor added to a soft drink.

298

**STONE FENCE.**

A mixture of equal parts of whiskey and apple cider.

299

**STONE WALL.**

Into a soda-glass place a spoonful of bar sugar and a jigger of whiskey; add a lump of ice and a bottle of plain soda; stir thoroughly and serve.

300

**STRAIGHT GOODS.**

Liquors that have not been rectified or blended.

301

**SUNRISE.**

Half fill a sherry-glass with lime juice cordial and then carefully pour good cognac down the side of the glass until full. The cognac is set on fire before serving to destroy the fusil oil in the liquor. Always be careful not to allow the ingredients to run together, keeping the brandy on top.

302

**THE BOY.**

An English term for Champagne. When a Briton has a load of the vintage aboard he is liable to say that he is full of "The Boy."

**THIRST BREAKER.**

303

ABDUL HAMID.

From C. W. Steven's famous book "With Kitchener to Khartoum."

Into the largest glass procurable pour a large drink of equal parts of French vermouth and Gordon gin; fill the glass with a cold bottle of Schweppes' Club Soda and quaff. Lemon or lime juice is sometimes added.

**TOM COLLINS.**

304

Proceed the same as in making a John Collins but use Tom gin instead of Holland. (See Recipe No. 249.)

**TROTTER.**

305

A name sometimes given to a small milk punch.

**UNFERMENTED WINE.**

306

FOR CHURCH USE.

Pick from the stems and weigh any quantity of grapes and cook with very little water; add one-quarter as much sugar as you have used grapes and allow the mixture to simmer until the seeds, pulp and skins are all separated; strain through a muslin bag, bottle while warm, cork tightly and lay the bottles down in a cool place.

**VERMOUTH GOMMÉ.**

307

A GREAT FRENCH BEVERAGE.

Into a long thin glass place a piece of ice, gum syrup to taste and a jigger of French vermouth; fill the glass with any effervescent water; stir thoroughly and serve.

**VELVET GAFF.**

308

Half champagne and half Dublin Stout mixed together in any quantity or served in any style is all there is to this famous British beverage.

Be sure to have the wine and porter both very cold before opening.

309

## VICTORIA.

(See Absinthe Mixtures—Recipe No. 13.)

310

## WATERMELON Á LA MODE.

THE LATEST FAD IN SWELLDOM.

Make a little less than a quart of good strong brandy punch, cut a hole in the end of a large ripe watermelon and save the plug which has been cut out; pour the punch slowly into the aperture until the melon has absorbed it all (it usually takes thirty minutes to accomplish this), replace the plug, ice the melon thoroughly, and when ready to serve cut into slices and serve on plates with knives, forks and napkins.

A cold quart of champagne is sometimes used instead of the punch.

311

## WHISKEY AND BITTERS.

Put a dash of Angostura bitters in a small bar-glass and then throw it out, leaving only a little moisture in the glass. Hand a decanter or bottle of whiskey to the customer, allowing him to help himself, and serve ice water on the side.

312

## WHISKEY AND GLYCERINE.

No well regulated bar-room should ever be without pure glycerine, kept in a syrup bottle. Nothing sweetens spirituous liquors so well and nothing can excel a teaspoonful of glycerine for hoarseness. Use the same as gum syrup.

313

## WHISKEY AND GUM.

Place a dash of gum syrup in a small bar-glass containing a spoon, hand the customer the whiskey and serve ice water on the side after stirring the drink.

314

## WHISKEY AND QUININE.

Place about a tablespoonful of gum syrup in a small bar-glass, lay the dose of quinine on top of the syrup with a clean dry toddy-spoon, hand the patron the desired brand of liquor and do not stir the mixture as the quinine should lay on top of the syrup; then the drinker does not taste the medicine which is very disagreeable and bitter.

**WHISKEY AND SODA OR SELTZER.** 315

Place a piece of ice in a long thin glass, hand the customer the desired liquor, and after he has helped himself fill the glass with siphon soda or seltzer.

**WHISKEY AND SUGAR.** 316

(See Whiskey Toddy Recipe No. 422.)

**WHITE PLUSH.** 317

Whiskey and milk.

**WHITE ROCK HIGHBALL.** 318

Place a tall thin glass containing a lump of ice and a small bar-glass in front of the customer with a bottle of the desired brand of liquor at his right hand. After the patron has helped himself fill the glass with White Rock mineral water. "That's all."

**WHITE SATIN.** 319

An old English name for gin.

**WHITE STRIPE.** 320

FOR SORE THROAT.

Into a medium-size glass place about a tablespoonful of molasses, the juice of a lemon and a piece of ice; fill the glass with white wine (any brand), stir until the molasses dissolves and serve.

**WIDOW'S DREAM.** 321

A LA J. C. WILLIAMSON, MELBOURNE.

Into a stem cocktail-glass place about a dessertspoonful of Lea & Perrin's Worcestershire sauce, a raw egg and salt and pepper to taste. Serve without water. This drink in some localities is called a Mountain Cocktail; some people call it a Prairie Cocktail, while others term it a Bone Cocktail. It is a very good pick-me-up, however.

# Punches, Cold

The word "punch" is taken from the Sanscrit "Pancha," or the Persian "Punj," which denotes the usual number of ingredients of which it is composed, viz.: five.

Then fill the bowl—away with gloom!  
Our joys shall always last!  
For hope will brighten days to come,  
And memory gild the past!—*Thomas Moore.*

326

## APPLE PUNCH.

Lay alternately in a large punch-bowl slices of apples and lemons and strew each layer with powdered sugar. When the bowl is half full pour two bottles of claret over the apples and lemons, cover with a clean cloth and allow it to stand five or six hours, after which strain through a muslin bag, ice, and serve in cut glassware.

327

## ARRACK PUNCH.

Into a punch-glass place a piece of ice and pour over it three-quarters jiggerful of Batavia arrack and one-quarter jiggerful of Jamaica rum. Then into a small mixing-glass place a large spoonful of sugar (as this punch needs much sweetening), the juice of one lemon and a little seltzer. Stir until dissolved, pour into prepared punch-glass, add a dash of champagne, stir again, decorate and serve.

328

## ARRACK PUNCH FOR A PARTY.

ONE-HALF GALLON.

Cut six lemons into thin slices and remove the seeds. Place the slices into a vessel containing one quart of old Arrack and steep for five or six hours. Then carefully remove the slices without squeezing them. Then take about a pound of crushed or cube sugar and boil in one quart of water, add the hot solution to the arrack and let it cool. When you wish to serve this renowned beverage place it in a punch-bowl with a large piece of ice and decorate with fruits in season. A flavor of Jamaica rum is sometimes added.

**AUTOMOBILE PUNCH.**

329

Stir a can of gasoline with a monkey-wrench; add a few bolts and washers and decorate with nuts. If the patient wants it hot, touch a match to it.—*Fliegende Blätter*.

NOTE.—The author has never had any experience with this drink either hot or cold, so cannot recommend it.

**BICYCLE PUNCH.**

330

Sweeten a glass of cold milk and seltzer and serve with or without straws.

**BRANDY PUNCH.**

331

Into an egg-shaped goblet place a piece of ice, over which pour a jigger of cognac. Then take a small mixing-glass, into which place a large spoonful of bar sugar, the juice of two lemons, a dash of Curaçoa and a little water or seltzer. Stir thoroughly, pour into the stem glass containing the ice and liquor, add a little fruit and serve. Top off with a dash of Jamaica rum or a little champagne.

**BRANDY PUNCH.**

332

FOR A PARTY OF TEN.

Into a large punch-bowl place about a pound of sugar, three jiggers of Curaçoa, one jigger of maraschino and the juice of twenty lemons. Pour in just enough effervescent water to make the mixture dissolve, add a bottle and a half of good cognac and flavor with a wineglassful of Jamaica rum. Should the party be composed of any ladies, in place of rum flavor a pint of champagne would be preferable. Place a large piece of ice in the bowl and decorate with fruits.

**CHAMPAGNE PUNCH.**

333

Into a punch-bowl place five tablespoonfuls of sugar, the juice of ten lemons, a jigger of Curaçoa and a pony of maraschino. Dissolve in a small bottle of plain soda, add a quart of the desired brand of champagne and a large piece of ice. Decorate with fruits. Jamaica rum or good cognac can be used for a flavor. Either must be used, as champagne itself does not possess body enough to make a good punch.

334

**CLARET PUNCH.**

Place one tablespoonful of sugar and the juice of one lemon in a large mixing-glass. Fill the glass with fine ice and pour in as much claret as the glass will hold. Shake well, ornament with fruits and serve with straws.

335

**CLARET PUNCH.**

FOR A PARTY.

Place ten tablespoonfuls of sugar in a punch-bowl and add the juice of a dozen lemons and a small bottle of plain soda. Stir until dissolved, add a jigger of *crème de vanilla* and one and one-half bottles of good claret. Stir, decorate, ice and serve in thin glassware. A pint of cold champagne poured over this punch just before serving is a great benefit to the flavor and adds life to it which it would not otherwise possess. If too strong, add a siphon of seltzer or a bottle of any effervescent water.

336

**CREAM PUNCH.**

Into a large mixing-glass place a small spoonful of sugar, a jigger of cognac and a dash of *St. Croix* rum; fill the glass with pure fresh cream and shake thoroughly with three or four lumps of ice, strain into large goblet, grate nutmeg over the top and serve with straws.

337

**DANIEL WEBSTER MADE THIS PUNCH.**

RECIPE USED BY THE GREAT STATESMAN FOR FOURTH OF JULY NECTAR.

This is the recipe for Daniel Webster's punch which has been preserved for the great expounder's successors, and the veteran punch-maker, L. J. Powers, of Springfield, Mass., annually compounds it on the glorious Fourth.

Two dozen lemons, strained; two pounds of sugar, one-half pint green tea, strained; one quart best brandy; three quarts claret; bottle and keep over night. Then add champagne to suit the taste, strawberries, bananas, oranges, cherries, pineapples and any fruit desired. Serve in punch-bowl with ice.



**DRY PUNCH.**

333

Into a punch-bowl place eight tablespoonfuls of sugar, the juice of eight lemons, a jiggerful of Curaçoa and a quart of tea. Stir until the sugar is dissolved, add a bottle of cognac and a piece of ice; decorate and serve in thin glassware. This punch may be bottled and kept for any length of time and is said to improve with age. It is a very strong beverage, however, and some kind of effervescent water should be served on the side, so that any member of the party who does not desire to partake of such a strong punch may dilute his portion.

**FIRST INFANTRY REG'T PUNCH.**

339

Into a large punch-bowl place one pound of sugar and the freshly squeezed juice of twenty lemons; add two jiggers of Curaçoa and a quart of effervescent water. Stir until the sugar is all dissolved, add two quarts of champagne and half a bottle of good cognac. Stir well, place a large lump of ice in the bowl and decorate with fruits in season and a few sprigs of mint. Serve in thin glassware.

**GOTHIC PUNCH.**

340

Place twelve tablespoonfuls of bar sugar in a large punch-bowl with the juice of a dozen lemons. Dissolve in two bottles of Catawba wine and one bottle of good claret. Add a quart of champagne, a large lump of ice and some sliced pineapple. Serve in thin glassware.

**GRENADINE PUNCH.**

341

Into a large goblet place two jiggerfuls of grenadine syrup, the juice of one freshly squeezed lemon and a piece of ice. Fill the goblet with siphon soda, stir thoroughly, decorate with a slice of orange and serve with straws.

**HUB PUNCH, BOSTON STYLE.**

342

Into a cut bar-glass place about two barspoonfuls of gum syrup, the juice of one lemon, a piece of ice, a jigger of cognac and a dash of St. Croix rum; fill the glass with effervescent water, stir, decorate and serve.

343

**IMPERIAL PUNCH.**

The proper way to brew this celebrated beverage is to make it without the use of any water, and to use half champagne and half whiskey or brandy. Of course this makes a very rich and expensive drink as well as a very intoxicating one, but the following recipe is the correct thing:—

Into a large goblet place two jiggers of whiskey or brandy (whichever the customer prefers) and a large piece of ice. Then place a tablespoonful of bar sugar in a large mixing-glass with the juice of two freshly squeezed lemons. Add about a barspoonful of Curaçoa and as much champagne as you have used liquor. Stir thoroughly and pour into the goblet of liquor and ice. Stir again and serve without decorations of any kind.

NOTE.—Many bartenders make an extra large punch with seltzer instead of champagne for an Imperial, while some use part seltzer and part wine. Of course it is necessary to economize occasionally for various reasons, so the presiding mixologist can use his own judgment as long as he makes a large goblet of punch and does not forget to add a little Curaçoa.

344

**MAITRANK OR MAY-WINE PUNCH.**

(GERMAN.)

Into a large punch-bowl place six tablespoonfuls of sugar, a jigger of maraschino, a jigger of Curaçoa, the juice of six lemons and a bottle of prepared May-wine. (See Maitrank, or May-wine, Recipe No. 257.) Stir until sugar is all dissolved and place a large lump of ice in the bowl. When ready to serve, add a siphon of seltzer and decorate with fruits.

345

**McKINLEY PUNCH.**

A Grenadine Punch with a jigger of whiskey added to it is called a McKinley Punch. (See Recipe No. 341.)

346

**MILK PUNCH.**

Into a large mixing-glass place a teaspoonful of sugar, a jigger of cognac and a dash of St. Croix rum, and fill the balance of the glass with good milk. Then place some cracked ice in a large shaker, shake well, strain into a very large cut glass, grate nutmeg on top, and serve with straws.

N. B.—Most bartenders use too much sugar in making Milk Punches.

**MOUNTAINEER.**

347

A name sometimes given to a Milk Punch which has been frozen in the mixing-glass in the following manner:

Make a Milk Punch according to the preceding recipe, with the ice in the mixing-glass. Shake well, stand the glass on the bar without removing the shaker for a few minutes, and upon taking off the shaker a frosted foam will appear standing up over the rim of the glass. Grate nutmeg over this and serve with straws.

**NATIONAL GUARD PUNCH.**

348

See First Infantry Regt. Punch. (No. 339.)

**ORCHARD PUNCH.**

349

Make the same as Orgeat Punch, substituting orchard syrup for orgeat syrup. (See the following recipe.)

**ORGEAT PUNCH.**

350

Into a small mixing-glass place a tablespoonful of orgeat syrup, the juice of one lemon and a jigger of brandy; place a few lumps of ice in a shaker and shake well; strain into a punch-glass, nearly fill the punch-glass with cold effervescent water, dash with port wine, decorate and serve.

**PACIFIC UNION CLUB PUNCH.**

351

FOR A PARTY OF TEN.

Into a large punch-bowl place ten tablespoonfuls of bar sugar and ten tablespoonfuls of freshly squeezed lime or lemon juice. Add two jiggers of Curaçoa and dissolve the whole in about a quart of effervescent water. Add two quarts of champagne and one bottle of good cognac. Stir thoroughly, ice, decorate and serve in thin glassware.

**PICON PUNCH.**

352

Into a punch or highball-glass place a piece of ice and a jigger of Amer Picon; sweeten with about a teaspoonful of grenadine syrup, fill the glass with siphon soda, squeeze some lemon peel over the top, stir thoroughly and serve. Never use lime or lemon juice in this drink.

353

**PISCO PUNCH.**

A LA CHARLIE NEWMAN, OAKLAND, CAL.

Into a very large goblet place a piece of ice and a little more than a jigger of Peruvian Pisco. Now make a good, strong stock of lemonade and pour it over the ice and liquor; stir thoroughly and serve with straws.

N. B.—Some mixologists add a little Curaçoa, but that has a tendency to impair the delicate bouquet of this valuable brandy. Curaçoa gives any punch a good body, however.

354

**REGENTS' PUNCH.**

FOR A LARGE PARTY.

Into a large punch-bowl place eight tablespoonfuls of sugar and the juice of ten lemons dissolved in a siphon of seltzer. Add three bottles of champagne, one of white wine (any brand), a wineglassful of Curaçoa, a bottle of cognac and dash with Jamaica rum. Stir well, decorate, ice and serve.

355

**ROMAN PUNCH.**

Into a medium-size bar-glass place a spoonful of sugar, the juice of one lemon, a teaspoonful of raspberry syrup, a teaspoonful of Curaçoa and a jigger of cognac. Fill the glass with fine ice, stir well and strain into punch-glass, dash with Jamaica rum and serve.

356

**RUM PUNCH.**

See St. Croix Punch (Recipe No. 360), and use the desired brand of rum in place of St. Croix.

357

**SAUTERNE PUNCH.**

Make the same as Claret Punch, substituting Sauterne for claret. A squirt of siphon seltzer improves this drink considerably. (See Recipes Nos. 334 and 335.)

358

**SHERRY PUNCH.**

Nearly fill a large mixing-glass with fine ice, add a spoonful of sugar, the juice of half a lemon and a wineglassful of sherry. Shake well, strain into punch-glass, decorate and serve.

**“SHOW ME” PUNCH.**

359

Dedicated to the Bartenders of St. Louis, Missouri, by MR. JOHN H. CONSIDINE, of Chicago.

Into a large mixing-glass place a teaspoonful of bar sugar, a pony of crême de cacao and a jigger of Missouri apple jack or brandy. Fill the glass with pure sweet milk, shake well, strain into a large goblet and serve.

**ST. CROIX RUM PUNCH.**

360

Into a punch-glass place a jigger of St. Croix rum and a piece of ice. Then place a spoonful of sugar and the juice of two lemons in a medium-size mixing-glass and dissolve in a little plain soda. (A dash of Curaçoa is sometimes added.) Pour into the punch-glass containing the rum and ice, stir, decorate and serve.

**VANILLA CREAM PUNCH.**

361

Place a teaspoonful of sugar in a large mixing-glass; add a jigger of cognac and a pony of crême de vanille. Fill the glass with good cream, place some cracked ice in a large shaker, pour the contents of the mixing-glass into the shaker, shake well and serve in large cut glass with straws after straining the ice out.

**VANILLA PUNCH.**

362

Place a piece of ice and a jigger of cognac in a punch-glass; then take a medium-size mixing-glass and place in it a small spoonful of sugar, the juice of two lemons and a pony of crême de vanille dissolved in a little seltzer or plain water. Mix and pour over the cognac in the punch-glass, decorate and serve.

**WELLINGTON PUNCH.**

363

This is a Brandy Punch flavored with a dash of strawberry syrup.

**WHISKEY PUNCH.**

364

Make the same as Brandy Punch, with whiskey substituted for cognac. (See Recipes Nos. 331 and 332.)

**WHITE WINE PUNCH.**

365

Proceed the same as in making a Claret Punch, with the desired brand of white wine substituted for claret. (See Recipes Nos. 334 and 335.)

N. B.—A little effervescent water added to any white wine punch improves is greatly.

## Sangarees, Cold

"The glasses fill with generous juice,  
As generous as your mind;  
And pledge me in your generous toast,  
'The whole of human kind.'"—*David O'Connell.*

370

### ALE SANGAREE.

Place a teaspoonful of sugar in a suitable glass and dissolve it in a jigger of water. Fill the glass with ale, grate nutmeg on top and serve.

371

### BRANDY SANGAREE.

Fill a large bar-glass with fine ice, add a jigger of cognac and a spoonful of sugar, shake thoroughly, strain into a small cut glass, grate nutmeg on top and serve.

372

### PORTER SANGAREE, OR PORTEREE.

The same as Ale Sangaree, with Dublin Stout substituted for ale. (See Recipe No. 370.)

373

### PORT WINE SANGAREE, COLD.

Into a small mixing-glass place a barspoonful of bar sugar and two jiggers of port wine; shake thoroughly with some cracked ice, strain into a thin glass, grate nutmeg over the top and serve.

374

### WHISKEY SANGAREE.

Make the same as a Brandy Sangaree, with whiskey substituted for brandy. (See Recipe No. 371.)

375

### WHITE WINE SANGAREE.

Proceed the same as in making a Port Wine Sangaree, with the desired brand of white wine substituted for port. (See Recipe No. 373.)

# Shakes

Were't the last drop in the well,  
As I gasped upon the brink,  
Ere my fainting spirit fell,  
'Tis to thee that I would drink.

—*To Thomas Moore, by Lord Byron.*

## BRANDY SHAKE.

380

Into a small mixing-glass place a dessert spoonful of bar sugar, three barspoonfuls of sour and a jigger of good cognac; shake well with a few lumps of ice, strain into a small cut bar-glass and serve.

## BROWN SHAKE.

381

Into a small mixing-glass place three-quarters of a sherry glassful of brown Curaçoa, a barspoonful of sour and two drops of Angostura bitters. Into a shaker place two or three lumps of ice and shake thoroughly. Strain into a sherry glass and serve.

## GIN SHAKE.

382

Make the same as Brandy Shake, with the desired brand of liquor substituted for cognac.

## MILK SHAKE.

383

Into a large mixing-glass place a spoonful of sugar and any kind of syrup which the customer prefers. Add a lump of ice and fill the glass with good milk. Shake well and serve with a straw.

## RUM SHAKE.

384

Make the same as Brandy Shake, with Jamaica rum substituted for brandy.

385


**WHISKEY SHAKE.**

Make the same as Brandy Shake, with whiskey substituted for brandy.

386

**WHITE SHAKE.**

Make the same as Brown Shake, substituting white Curaçoa for the brown. (See Recipe No. 381.)



## S h e r b e t s

The Frenchman likes his native wines,  
 The German likes his beer;  
 The Irishman his whiskey straight,  
 Because it brings good cheer;  
 The Englishman his "'Alf and 'Alf,"  
 Because it brings on dizziness;  
 The American has no choice at all,  
 But drinks the whole darned business.—*Wm. L. Rice.*

390

**ORANGE SHERBET.**

Dissolve one pound of sugar in two pints of water, and add the juice of two or three lemons and ten oranges. Strain through a muslin bag and freeze in an ice-cream freezer.

391

**PINEAPPLE SHERBET.**

Mix a pint of grated pineapple with a quart of water, the juice of three lemons, and the whites of four eggs well beaten. Sweeten to taste, and freeze in ice-cream freezer.

392

**TURKISH HAREM SHERBET.**

From the Notes of MRS. GEN. LEW WALLACE, Authoress of "Harem Life in Turkey."

Take a large, thin flint glass, fill with shaved ice, and pour slowly in Vin de Rose until it is half full; then add essence of quince or thin slices of quince. Stir slowly and decorate with pomegranate. Serve with straws. This drink should be sipped slowly to be enjoyed.



# S h r u b s

The juice of the grape is given to him who will use it wisely,  
As that which cheers the heart of men after toil.  
Refreshes him in sickness, and comforts him in sorrow.  
He who enjoyeth it may thank God for his wine cup as for his daily bread,  
And he who abuses the gift of heaven is not a greater fool than thou in thine  
abstinence.—*Scott.*

## BRANDY SHRUB.

396

Into a vessel containing two quarts of cognac place the juice of six good lemons and the peel of three. Cover for a few days, and add one quart of sherry and one and a half pounds of sugar. Strain through a jelly bag, and then bottle.

## CHERRY SHRUB.

397

Place any quantity of cherries in an earthen pot, and place this pot in a large kettle of water. Cook over slow fire until all the juice is extracted from the fruit; strain through muslin bag, sweeten to taste, and bottle with a glass of any kind of liquor in each bottle.

## CURRANT SHRUB.

398

To one pint of currant juice add sweetening to taste. Boil gently for five or six minutes, skimming the while. When luke-warm add a wineglassful of liquor (whichever kind you prefer), and bottle.

## RUM SHRUB.

399


ENGLISH STYLE.

To one quart of the juice of sour oranges add sugar to taste and one quart of Jamaica rum. This drink must be put away in a cool place for some weeks before using, as it improves with age.

400

**SHRUBS.**

A great variety of Shrubs may be properly prepared by substituting one liquor or one kind of fruit for another, and following the directions in the preceding recipes.



## Sours

Let me play the fool;  
With mirth and laughter let old wrinkles come;  
And let my liver rather heat with wine  
Than my heart cool with mortifying groans.—*Shakespeare.*

404

**BRANDY SOUR.**

Into a small mixing-glass place about a tablespoonful of gum syrup or a heaping tablespoonful of bar sugar, the juice of two lemons and a jigger of cognac brandy; shake thoroughly with some fine ice, strain into a highball or punch-glass, fill the glass with effervescent water, stir, decorate with fruits and serve.

405

**GIN SOUR.**

Make the same as Brandy Sour with Holland gin substituted for brandy.

406

**RUM SOUR.**

Make the same as Brandy Sour, with Jamaica rum substituted for brandy.

407

**SARATOGA SOUR.**

Another name for an ordinary Sour.

408

**ST. CROIX SOUR.**

Make the same as Brandy Sour, with St. Croix rum substituted for cognac.

409

**WHISKEY SOUR.**

Make the same as Brandy Sour, with whiskey substituted for brandy.

## Toddies, Cold

O, Peggy, Peggy, when thou go'st to brew;  
Consider well what you're about to do;  
Be very wise—very sedately think  
That what you're going to make is—drink!  
Consider who must drink that drink, and then  
What 'tis to have the praise of honest men;  
The future ages shall of Peggy tell,  
The nymph who spiced the beverages so well.

—*Emil Darrimon.*

### BRANDY TODDY.

414

Place half a teaspoonful of sugar in a small bar-glass, and dissolve it in about two teaspoonfuls of water; leave a small spoon in the glass and hand the customer a bottle of cognac, allowing him to help himself. Serve ice water on the side.

### GIN TODDY.

415

Make the same as Brandy 'Toddy, with Holland Gin substituted for cognac.

### LONG TODDY.

416

Dissolve a dessertspoonful of bar sugar in a highball glass in plain water, add a piece of ice and a jigger of the desired brand of liquor; stir and serve. A piece of lemon peel may also be added.

### OLD FASHIONED TODDY.

417

A LA GUS MELBOURNE, SPOKANE, WASH.

Into an old-fashioned heavy-bottomed bar-glass place a piece of loaf sugar (a cube will do) and a little seltzer or plain water; muddle with a toddy-stick until all the sugar has dissolved; add a piece of ice, a piece of twisted lemon peel and a jigger of whiskey; stir and serve with ice water on the side.

418

**SOFT TODDY.**

CALIFORNIA STYLE.

Cut the peel off half a lemon (the skin of a lime should never be used), and place it in a small mixing-glass with a dessertspoonful of sugar and a little effervescent water; mash the lemon peel with a muddler until all the extract of the skin has been absorbed by the sugar and water. Then place a small piece of ice in a small cut bar-glass, and pour a jigger of whiskey over it; then add the lemon peel, sugar and water; grate nutmeg over the top and serve.

419

**SOFT TODDY.**

NEW ORLEANS STYLE.

Into a small mixing-glass place a cube of sugar and a small piece of lemon skin (not lime skin) about twice as large as you would use for a cocktail; now add about two tablespoonfuls of boiling water and muddle well with a bar spoon until all the oil has been boiled out of the rind and the sugar has been dissolved; then add a jigger of good whiskey, and shake the whole up in a shaker containing two or three lumps of ice until enough ice has dissolved to make the drink large enough to fill a small cut bar-glass, into which you then strain it; then with a fruit fork put the lemon skin in the drink; grate a little nutmeg on top and you will then have compounded a nectar fit for the gods.

420

**TODDY.**

Half a teaspoonful of bar sugar dissolved in about two teaspoonfuls of plain water, served with a small bar spoon and the desired brand of liquor added, is a plain toddy. (See the following recipe.)

421

**TODDY WATER.**

A strong solution of sugar and water which is kept already mixed in all first-class bars and is used in making plain toddies and sweetening cocktails.

422

**WHISKEY TODDY.**

Make the same as Brandy Toddy, with whiskey substituted for brandy. (See Recipe No. 414.)

# Useful Formulas, Etc.

As he brews, so shall he drink.—*Ben Jonson.*

## ABOUT DRAWING AND HANDLING BEER. 433

By AL. HERBERT, the most successful beer saloonman west of Chicago, and San Francisco agent for the Anheuser, Busch Company, of St. Louis, Missouri.

Upon receiving beer from the brewery, insist upon its being delivered direct from the ice-house, and reject the same if it has been carted about all day in a wagon, as nothing injures the quality of beer like changes of temperature.

Always purchase the largest size barrels that your business will permit of, as "the larger the barrel, the better the beer." This statement seems incredible to the uninitiated, but all experts agree on this subject.

Beer drawn from the wood is preferable to that which flows through any apparatus; but where such conditions exist that drawing from the wood is not practicable, the following directions will be found invaluable where pumps are used:—

The drawing of a good glass of beer is not a question of whether pure compressed air or carbonic acid gas is used, but the following are important points, and if properly guarded will insure a good glass of beer every time.

Use reliable apparatus and keep a sufficient and uniform pressure on the beer.

Keep your coils well iced at all times, not forgetting that if your coils are too large you can chill the beer, making it cloudy and flat, and that different seasons of the year require different icing.

Avoid long runs of exposed beer pipe, which warms and alternately cools the beer. In warming, the gas is released and is not again properly absorbed by the beer in cooling. If necessary to run your beer pipes through a warm place, by all means have the same insulated, viz.: covered with asbestos or mineral wool pipe covering, or boxed in.

*Keep the beer pipes and coils clean.* This should never be neglected. The beer coils should be thoroughly cleaned at least twice a week with cleaning solution, and Empire Beer Pipe Cleaner is the best for the purpose where there is water pressure at hand. The ordinary way of cleaning coils is to dissolve a quarter of a pound of washing soda in about three gallons of lukewarm (not hot) water. Place this solution in a beer keg and tap the same as you tap a keg of beer. Allow the coil to fill with the solution, letting it rest for a while, then rinse the pipe with a quantity of fresh water. I do not recommend steam to clean beer pipes, as it has a bad effect on the coils and washers. For the same reason do not use hot water.

The beer remaining in the pipes over night should not be used. The pressure in the pipes must not be too high, or else the beer would not run free, and the amount of froth would make it inconvenient to handle. High pressure at night is liable to result in an explosion.

Before filling glasses see that they are perfectly clean, then remove the froth with the flat stick provided for that purpose. This will serve to keep the beer from getting flat quickly, and present a neater appearance.

When a customer orders a second glass of beer, the same glass should be used without previous rinsing, because the beer will both look and taste better. If a party of two or more are standing up at the bar, and a second "round" is called for, it is proper to take the same glasses, one at a time, and refill them, and not two or three at a time, as many bartenders do, for they are likely to mix them, an incident that would be unpleasant to customers. Handling the glasses carefully is pleasing to them, and should be done, if the bartender has sufficient time to do it, but in case of a rush, put aside the glasses used in the first place and let your customers see that you have taken fresh glasses. The same rule should be observed in serving customers sitting at a table. All these suggestions are of importance. Remember to have your beer always cold enough in summer and of the right temperature in winter. Don't use air pressure if it can possibly be helped, as the beer will always have a bad after-taste, and it always loses a part of the real flavor. In using the carbonated pressure, it is more expensive, but it is best not to avoid this item of expense, for the beer is kept fresher, the foam is always bubbling, and the customers are therefore fully satisfied. If your cylinder as well as the pipes are in good condition, as they both ought to be, one cylinder will be enough to force from twenty to thirty half-barrels of beer. The cylinder is usually sold at a very reasonable price.

Bottled beer must not be kept directly on the ice, but in a cool place in the ice box, in an upright position, so as to allow the sediment to settle. Don't stock up too heavily on bottled beer, however, because the older it gets the less flavor it has, unless it is the specially brewed beer bottled for export.

**ADULTERATION AND AGEING OF WHISKEY. 434**

The following recipe is for a simple process by which new whiskey may be made to appear and taste like old. To each barrel of whiskey add three-quarters of a gallon of prune juice (a concoction made of steamed prunes, blood, spirits and sugar); it will then have the color and flavor of three-year-old whiskey; more may be added in proper proportion to any age desired up to ten years.

**AGEING OF BRANDY. 435**

According to a report from Consul Paul Nash, of Venice, Professor Martinotti of the Royal Oenological Station of Asti, recommends the following method for the artificial ageing of brandy: Ordinary brandy, before being bottled, is aged by keeping for the requisite length of time in small oaken casks, from which it absorbs certain ethers and essential oils contained in the wood, and necessary to its perfection. By the method of Professor Martinotti fine shavings of oak are placed in the cask with the new spirit and allowed to remain for one month, the cask being occasionally turned over. At the end of this time the liquor is filtered and decanted into white glass bottles, which are filled about two-thirds full, and, after being very lightly corked, are placed in an inclined position, care being taken that the brandy does not touch the stopper. By this means the largest possible surface is exposed to the action of the air, and the oxidation necessary to produce a good brandy is materially hastened. The action of the light plays an important part in the maturing of spirits, but bottles should not be exposed to the direct rays of the sun and should be kept in a sufficiently cool place to avoid excessive evaporation.

**ALCOHOLIZING OF WINES. 436**

Alcohol added to weak or vapid wines will increase their strength and assist in their preservation. It can be added to port in the ratio of one part alcohol to ten parts port; to sherry, one part alcohol to seven parts sherry; and to other wines in proportion to the strength of their flavor.

**BATAVIA ARRACK. 437**

To twelve gallons of pale rum add two ounces of flowers of Benzoin, half an ounce of balsam of Tolu, and one ounce of sliced pineapples. Digest with an occasional agitation for one month, at the end of which time add half a pint of milk. Agitate for ten minutes, and rack off in a week.

**438 BEAD FOR LIQUOR.**

The best bead for liquor is the essential oil of orange flowers (oil of neroli), three drops to each gallon.

Another method: For every ten gallons of spirit add forty drops of sulphuric acid and sixty drops of olive oil previously mixed in a glass vessel. This must be used immediately.

Another good recipe: Take one ounce of the purest oil of sweet almonds, and one ounce of sulphuric acid; put them in a stone mortar and add, by degrees, two ounces of white lump sugar, rubbing it well with the pestle until it becomes a paste; then add small quantities of spirits of wine until it becomes a liquid. This quantity is sufficient for one hundred gallons. The first recipe is the best, however.

**439 BLACKBERRY BRANDY.**

Macerate a pint of fine ripe blackberries (mashed) in one gallon of cognac for one week. Sweeten to taste, filter and bottle. Any kind of berries can be treated in the same manner.

**440 BOCK BEER.**

Where it received its name. As related to the author by the late TONY FAUST, of St. Louis, Mo.

At the beginning of the sixteenth century a young princess of the Munich court was sent off to Russia to marry the heir to the Russian throne. She was averse, however, to the dark and morose crown prince and after many days of hysterical indecision she cut loose from him abruptly and left with her suite for home. She became ill on the way and was obliged to stop over in Einbeck, famous for producing the best beer in Europe. As German doctors do now, so her doctors did then, recommended the best beer as the best tonic. She followed their advice and recovered.

When she appeared in Munich again her suite had been increased by the addition of an Einbeck brewer. The princess at once had the court brew-house built near the royal residence, and there it still stands, giving to the world the matchless Hofbrau as it first gave it under the management of the princess' imported Einbecker.

The house was near the outer walls of the city then, and not far from a gate known as the Cos-gate, after the Cos-bier, the finest of Einbeck beers, which were famed for their superiority in color, odor and sapor. Cos-bier was brewed but once annually and was drunk in May; but at the beginning of this century Cos-bier was manufactured so much more than any other Einbeck



beer in Munich that in ordering it a person usually called simply for "Einbeck," which soon became corrupted into "Einbock," and this became "Ein Bock" just before the revolution of 1848-49. So a bock or goat was made the symbol of the famous brew, which originally had as little real or figurative connection with a goat as Einbeck had.

### **BOTTLED SODA WATER WITHOUT A MACHINE. 441**

Sweeten a gallon of water to taste, and put it into soda bottles. Into each bottle drop half a drachm of bi-carbonate of soda and half a drachm of citric acid (crystallized). Cork immediately, and tie the corks securely.

### **BOTTLING OF WINES. 442**

Brightness is the first condition to be secured for bottling wines. If the wine is not perfectly bright and sound it is better in the cask than in the bottle, where it can be treated and cured if possible. There should not be any sediment to bottled wine—only loose crusts occasionally. Bottlers maintain that the best months for bottling are September, October and November. The temperature is lower then than during the summer months, and consequently it is thought that the expansion is less; but if the temperature of the cellar or store is properly and carefully regulated this variation of temperature from external causes would not exist. Therefore, I take for granted that some other reason must be given for selecting these months for bottling, and I suggest that it is practiced abroad so as to free the casks for holding the new vintage.

Having calculated the number of bottles you require and had them thoroughly washed and stood bottom upwards to drain for a few hours, and having ascertained that the quality and condition of the wine are up to the mark, you, as cellar-master, give instructions to proceed. You must not wait to examine the first and the last bottle to verify the brightness throughout.

A cask is generally tapped by means of a bit, about two inches over the chine. When the bit is introduced into the cask the operator, in order to obtain a well-made hole, twists the bit rapidly around; it acts as a screw, churning its way into the wine, and this action stirs up the lees. Having withdrawn the bit he allows the wine to run for two or three seconds, and before inserting the tap introduces his finger to free the aperture from the chips produced by the boring. But the cellarman's fingers too often leave much that is to be desired in point of cleanliness, and while groping about he stirs up the lees, even more greatly injuring the wine. The head cellarman in his turn is much surprised at this cloudiness as the wine flows into the bottle, and is unable to account for what is in fact due to the bungling of his assist-

ants. Moreover, as the bottling draws to an end, the bottler deems it necessary to tilt the cask so as to promote the flow. Owing to this disturbance the lees collect about the tap and get sucked in, and so pass through to the bottle. The wine merchant or the head cellarman is then doubly surprised to find, six or twelve months after bottling, that a certain number of bottles in the bins are clouded, and even at times in a state of fermentation. All these troubles are caused both by the cellarman's ignorance and the defects of the tap.

When inserting the tap and giving it a final screw let it lie sideways so that the wine as it runs down the nozzle does not fall direct. All bottling taps should be made with the nozzle inclining outwards—that is, downwards and forwards. This prevents the wine fobbing as it runs into the bottle. A sideways inclination of the tap is a still further advantage. When once you start bottling, having turned the tap on you should not turn it off again until the hogshead is empty. Turning on and turning off gives an impetus to the body of the wine that is enough to rouse up the lees.

Have all the bottles clean and dry, the corks soaked in hot water and the corking machine (with a seat for the operator) cleaned and oiled up ready for active service.

In selecting corks avoid those that are smooth, pale and soft, as they are young corks and not to be trusted. The best cork is one of about ten years' growth or thereabouts, the age being calculated by the transverse markings, each line indicating one year's growth. Corks should not be over and above porous, nor should they be altogether without pores. Worm-eaten or dusty corks are too bad to be used for corking wine, even for immediate use.

When corking, as the cork is driven in, a dirty, black-looking water oozes out, and as this hangs about the neck of the corking machine it is advisable to wipe the neck repeatedly, and when the rag you use for the purpose becomes wet take another dry one. If you do not keep this black ooze cleared away it will find its way into the neck of the bottle and spoil the wine.

Fill all bottles to within an inch and a quarter of the top, as nearly as you can judge, so as to leave as little space as possible between the bottom of the cork and the wine. If you have slightly over-filled, toss a little out into a vessel handy—not the bottler's mouth if you can avoid it.

Having filled and corked, the next step is to stack the bottles away in bins specially arranged for them, and in stores capable of being kept at an even temperature all the year around. Ports for keeping should be daubed on the upper surface with a whitewash brush, the whitewash being made without size, as it is not likely to be rubbed off on account of the gentle handling it is sure to get with the white caution mark on. Sealing and labeling will have to follow storage, as these addenda are perishable and might spoil or lose their freshness during a prolonged stay in the bins. Before labeling and sealing, clean the bottles with warm, dry cloths.

**BOURBON WHISKEY.**

443

To one hundred gallons of proof spirit, add four ounces of pear oil, two ounces of pelargonif ether, thirteen drachms of oil of wintergreen (dissolved in the ether), and one gallon of wine vinegar. Color with burnt sugar.

**BRANDY.**

444

To forty gallons of pure or neutral spirits add one pound of crude tartar dissolved in one gallon of hot water; acetic ether one-quarter pint; bruised raisins, six pounds; tincture of kino, two ounces, and sugar, three pounds. Color with burnt sugar. Let it stand two weeks, and then draw off.

**BRANDY BITTERS.**

445

Bruised gentian, eight ounces; orange peel, five ounces; cardamons, three ounces; cassia, one ounce; cochineal, one-quarter ounce; and spirit, one gallon. Digest for one week, then decant the clear, and pour five pints of water on the dregs. Digest for one week longer, decant, and mix the two tinctures together.

**CARLISLE BILL OF ALLOWANCES.**

446

## FOR SHRINKAGE IN BONDED WHISKIES.

- 1 Proof gallon for 2 months or part thereof.
- 1½ Proof gallon for more than 2 months and not more than 4 months.
- 2 Proof gallons for more than 4 months and not more than 6 months.
- 2½ Proof gallons for more than 6 months and not more than 8 months.
- 3 Proof gallons for more than 8 months and not more than 10 months.
- 3½ Proof gallons for more than 10 months and not more than 12 months.
- 4 Proof gallons for more than 12 months and not more than 15 months.
- 4½ Proof gallons for more than 15 months and not more than 18 months.
- 5 Proof gallons for more than 18 months and not more than 21 months.
- 5½ Proof gallons for more than 21 months and not more than 24 months.
- 6 Proof gallons for more than 24 months and not more than 27 months.
- 6½ Proof gallons for more than 27 months and not more than 30 months.
- 7 Proof gallons for more than 30 months and not more than 33 months.
- 7½ Proof gallons for more than 33 months and not more than 37 months.

Or in a package of less than 40 and not less than 20 wine gallons capacity, one-half the foregoing amounts. But allowances for less shall not exceed the amounts above stated,

447

**CASKINESS.**

Caskiness is caused by wine being put into a dirty cask or into one that has been unused for a long time. It can be removed by vigorously agitating the wine for some time with a little sweet or almond oil. The cause of the bad taste is the presence of an essential oil, which the fixed oil combines with and carries to the surface, from whence it can be skimmed off or the wine be drawn off beneath it. A little coarsely powdered, freshly burnt charcoal, or some slices of bread toasted black, or bruised mustard seed, sometimes effect the removal of the objectionable taste.

448

**CEMENT FOR BOTTLES.**

Melt together one-quarter pound of resin and a couple of ounces of bees-wax; when it froths, stir it with a tallow candle, and as soon as it melts dip the mouths of the corked bottles into it.

449

**CHAMPAGNE CIDER.**

Good cider, twenty gallons; spirit, one gallon; honey or sugar, six pounds. Mix and let them rest a fortnight; then fine with skimmed milk, one quart. Bottle well and tie corks securely, as after being bottled for some time it becomes very lively.

Another good recipe: Good pale vinous cider, 1 hogshead; proof spirit (pale) 3 gallons; honey or sugar, 14 lbs. Mix, and let them remain together in a temperate situation for one month; then add orange-flower water, 1 quart; and fine it down with skimmed milk, one-half gallon. This will be very pale; and a similar article, when bottled in champagne bottles, silvered and labeled, has been often sold to the ignorant for champagne. It opens very brisk, if managed properly.



## CHATEAUX OF FRANCE AND THEIR CLASSIFICATION. 450

### FIRST GROWTHS.

Chateau Lafite .....	Pauillac
Chateau Margaux .....	Margaux
Chateau Latour .....	Pauillac
Chateau Haut Brion .....	Pessac

### SECOND GROWTHS.

Mouton .....	Pauillac
Rauzan Ségla .....	Margaux
Rauzan Gassies .....	Margaux
Léoville Lascases .....	Saint Julien
Léoville Poyferré .....	Saint Julien
Durfort Vivens .....	Margaux
Lascombes .....	Margaux
Gruaud Larose Sarget .....	Saint Julien
Gruaud Larose .....	Saint Julien
Brane Cantenac .....	Cantenac
Pichon Longueville .....	Pauillac
Pichon Longueville Lalande .....	Pauillac
Ducru Beaucailhou .....	Saint Julien
Cos d'Estournel .....	Saint Estèphe
Montrose .....	St. Estèphe

### THIRD GROWTHS.

Kirwan .....	Cantenac
Chateau d'Issan .....	Cantenac
Lagrange .....	Saint Julien
Langoa .....	Saint Julien
Chateau Giscours .....	Labarde
Malescot Saint Exupéry .....	Margaux
Cantenac Brown .....	Cantenac
Palmer .....	Cantenac
La Lagune .....	Ludon

Desmirail .....	Margaux
Calon Ségur .....	Saint Estèphe
Ferrière .....	Margaux
M. d'Alesmeis Becker .....	Margaux

### FOURTH GROWTHS.

Saint Pierre .....	Saint Julien
Branair Duluc .....	Saint Julien
Talbot .....	Saint Julien
Duhart Milon .....	Pauillac
Poujet .....	Cantenac
La Tour Carnet .....	Saint Laurent
Rochet .....	Saint Estèphe
Chateau Beychevelle .....	Saint Julien
Le Prieuré .....	Cantenac
Marquis de Therme .....	Margaux

### FIFTH GROWTHS.

Pontet Canet .....	Pauillac
Batailley .....	Pauillac
Grand Puy Lacoste .....	Pauillac
Ducasse Grand Puy .....	Pauillac
Lynch Bages .....	Pauillac
Lynch Moussas .....	Pauillac
Dauzac .....	Labarde
Mouton d'Armailhacq .....	Pauillac
Le Tertre .....	Arsac
Haut Bages .....	Pauillac
Pédesclaux .....	Pauillac
Belgrave .....	Saint Laurent
Camensac .....	Saint Laurent
Cos Labory .....	Saint Estèphe
Clerc Milon .....	Pauillac
Croizet Bages .....	Pauillac
Cantemerle .....	Macau

## CHEAP BEER. 451

Fill a boiler with the green shells of peas, pour on water till it rises half an inch above the shells, and simmer for three hours. Strain off the liquor, and add a strong decoction of the wood sage or the hop, so as to render it pleasantly bitter, then ferment in the usual manner. The wood sage is the best substitute for hops, and being free from any anodyne property is entitled to a preference. By boiling a fresh quantity of shells in the decoction before it becomes cold, it may be so thoroughly impregnated with saccharine matter as to afford a liquor, when fermented, as strong as ale.

## CIDER—TO KEEP SWEET. 452

1st. By putting into the barrel before the cider has begun to work about a half-pint of whole fresh mustard seed tied up in a coarse muslin bag. 2d. By burning a little sulphur or sulphur match in the barrel previous to putting in the cider. 3d. By the use of three-quarters of an ounce of the bi-sulphite of lime to the barrel. This article is the preserving powder sold at rather a high price by various firms.

453

**CIDER WITHOUT APPLES.**

To each gallon of cold water put one pound of common sugar, one-half ounce tartaric acid, one tablespoonful of yeast. Shake well, make in the evening and it will be fit for use next day. I make in a keg a few gallons at a time, leaving a few quarts to make into next time, not using yeast again until the keg needs rinsing. If it gets a little sour make a little more into it, or put as much water with it as there is cider, and put it with the vinegar. If it is desired to bottle this cider by manufacturers of small drinks, you will proceed as follows: Put in a barrel five gallons hot water, thirty pounds brown sugar, three-quarters pound tartaric acid, twenty-five gallons cold water, three pints of hop or brewers' yeast worked into paste with three-quarters pound flour; and one pint of water will be required in making this paste. Put all together in a barrel, which it will fill, and let it work twenty-four hours,—the yeast running out at the bung all the time by putting in a little occasionally to keep it full. Then bottle, putting in two or three broken raisins in each bottle, and it will nearly equal champagne.

454

**CLARIFYING OF LIQUORS.**

After all the components used to prepare any kind of liquor have been put in, and it does not become perfectly clear, draw it into a barrel which has only one head in it and a faucet near the bottom; put into every barrel about two ounces of pulverized lime, which will cause nearly all impurities to settle. Then re-draw and put into clean barrels or bottles, as desired.

Did you ever have whiskey turn black? That is usually caused by some bungler dropping a nail into the barrel while making a vent hole, or else by using old tin measures or funnels. Whiskey thus affected can be easily clarified by following these directions: To a half-barrel of whiskey add a pint of good sweet milk; rummage well and let it stand four or five days, and then rack (draw off) carefully, so as not to disturb the sediment. Be sure and remove the cause of the trouble before adding the milk.

455

**CLARIFYING OF WINES.**

To each gallon of wine one ounce of pure strained honey should be used. Take as many ounces of honey as there are gallons of wine to be clarified; heat to nearly a boiling point with some of the wine, and then allow the blend to cool before adding it to the wine. Agitate the barrel well, and then let it stand for at least one month, after which the wine should be drawn off very carefully.

**COGNAC.**

456

To every ten gallons of pure spirits add two quarts of New England rum or one quart of Jamaica rum, and from thirty to forty drops of oil cognac put in half a pint of alcohol. Color with sugar coloring.

**COLORING FOR LIQUORS.**

457

(BURNT SUGAR OR CARAMEL.)

Place two pounds of cube or crushed sugar and a half-pint of water into a brass or copper kettle that will hold at least a gallon; boil until it is black, then take it off the fire and cool by adding about half a pint of water; pour the water into the burnt sugar slowly while stirring. Bottle for future use.

**COLORING FOR RASPBERRY OR STRAWBERRY SYRUP.**

458

Boil half an ounce of cochineal, three-quarters of an ounce of cream of tartar, half an ounce of saleratus and half an ounce of alum in a quart of water until you get a bright red color and add this to the syrup until the color suits. This ought to color sixteen gallons of syrup. Always use a copper kettle for boiling. The above ingredients are injurious to health and should be used judiciously.

**CONTENTS OF DIFFERENT CASKS.**

459

In American Gallons as Imported into the United States.

	Hhds.	Bbls	Half Bbls.	Kilderkins	Firkins.				
Ale and Stout, Gallons....	63	42	31	21	10				
German Beer " " " "		32	16						
German Wine, Gallons....	317	160 to 180	80 to 90	Ohm.					
	Stück.	½ Stück	¼ Stück.	40 to 45	Sixteenth.				
Clarets and Sauternes, Gallons,		Pipe.	Hhds.	Thirds.	Qrs.	Sixths.	Octaves.		
Madeira, " "	110	59 to 60	55	..	28	..	14	..	
Marsala, " "	112	..	..	..	28	..	..	..	
Oporto Port, " "	138	69	..	..	35	22	17 ½	..	
Tarragona Port, " "	156	80	45	40	22	20	..	..	
Sherry, " "		Butt.	130	66	44	33	22	16 ½	..
Cognac Brandy, " "					40 to 42		21 to 22	14 to 16	
Irish and Scotch Whiskey, " "					44		22	..	
English Gin, " "					44		22	..	
Holland Gin, " "					42		21	..	
Jamaica Rum, " "					44		22	..	
St. Croix Rum, " "					44		22	..	

**CONTENTS OF AMERICAN CASKS.**

	Barrels	Half Barrels
Bourbon or Rye Whiskey and New England Rum....	45 gals.	23 gals.
California Wines and Brandies, Puncheon 160 gals....	50 gals.	27 gals.
American Lager Beer.....	30 gals.	15 gals.

**FOREIGN MEASURES WITH AMERICAN EQUIVALENT.**

DENOMINATIONS.	WHERE USED.	AMERICAN EQUIVALENTS.
Almude .....	Portugal .....	4.422 gallons.
Arroba (liquid) ....	Cuba, Spain and Venezuela....	4.263 gallons.
Baril .....	Argentine Republic and Mexico	20.0787 gallons.
Barrel .....	Malta (customs).....	11.4 gallons.
Cafiso .....	Malta .....	5.4 gallons.
Centaro .....	Central America.....	4.2631 gallons.
Fanega (liquid)....	Spain .....	16 gallons.
Frasco .....	Argentine Republic.....	2.5096 quarts.
Frasco .....	Mexico .....	2.5 quarts.
Fuder .....	Luxemburg .....	264.17 gallons.
Garnice .....	Russian Poland .....	0.88 gallons.
Hectoliter: Liquid..	Metric .....	26.417 gallons.
Liter .....	Metric .....	1.0567 quarts.
Oke .....	Hungary and Wallachia.....	2.5 pints.
Sho .....	Japan .....	1.6 quarts.
Vedro .....	Russia .....	2.707 gallons.

**METRIC LIQUID MEASURES.**

Milliliter (1/1000 liter) equals 0.0338 fluid ounce.

Centiliter (1/100 liter) equals 0.338 fluid ounce.

Deciliter (1/10 liter) equals 0.845 gill

Liter equals 1.0567 quarts.

Decaliter (10 liters) equals 2.6418 gallo.s.

Hectoliter (100 liters) equals 26.418 gallons.

Kiloliter (1,000 liters) equals 264.18 gallons.

(From United States Consular Reports.)

U. S. standard wine gallon, 231 cubic in. 1 Imperial gallon, 1.2006 U. S. gals.

460

**CORDIAL GIN.**

Oils of bitter almonds, vitriol, turpentine and juniper, one-half drachm each; kill the oils in spirits of wine; fifteen gallons of clean, rectified proof spirits, to which add one drachm of coriander seeds, one drachm of pulverized orris root, one-half pint of elder-flower water, with ten pounds of sugar, and five gallons of water.

461

**CRÉME DE MENTHE.**

Macerate for a couple of days in one gallon of alcohol, four pounds of peppermint leaves and the skins of a dozen lemons. Strain, add three gallons of water and sweeten to taste. Color with fresh parsley.

462

**DAMIANA BITTERS.**

Macerate for fourteen days any quantity of Damiana roots in just enough alcohol to cover them, reduce to any desired strength with water, flavor with cardamon seed, clarify and bottle.



## DECANTING.

463

When decanting any wine or liquor, great care should be observed in preventing any sediment from entering the decanter. A good plan is to filter through filtering paper or fine cambric and not to drain too closely.

Note—A little cotton batting loosely stuffed into the neck of a funnel is a splendid substitute for filtering paper.

## DUTIES ON FOREIGN WINES, LIQUORS, ETC.

464

## SPIRITS.

	<i>Rate.</i>
Anhydrous alcohol, per gallon.....	\$2 25
Brandy and spirits, distilled, per gallon.....	2 25

Each and every gauge or wine gallon of measurement shall be counted as at least one proof gallon, and the standard for determining the proof of brandy and other spirits or liquors of any kind imported shall be the same as that which is defined in the laws relating to internal revenue; but any brandy or other spirituous liquors, imported in casks of less capacity than fourteen gallons, shall be forfeited to the United States; provided, that it shall be lawful for the Secretary of the Treasury, in his discretion, to authorize the ascertainment of the proof of wines, cordials or other liquors, by distillation or otherwise, in case where it is impracticable to ascertain such proof by the means prescribed by existing law or regulations.

On all compounds or preparations of which distilled spirits are a component part of chief value, not specially provided for in this Act, there shall be levied a duty of not less than that imposed upon distilled spirits.

Cordials, liquors, arrack, absinthe, kirschwasser, ratifia, and other spirituous beverages or bitters of all kinds containing spirits, per gallon, rate \$2.50.

No lower rate or amount of duty shall be levied, collected and paid on brandy, spirits and other spirituous beverages than that fixed by law for the description of first proof; but it shall be increased in proportion for any greater strength than the strength of the first proof; and all imitations of brandy or spirits or wines imported by any names whatever shall be subject to the highest rate of duty provided for the genuine articles respectively intended to be represented, and in no case less than \$1.50 per gallon.

Bay rum or bay water of first proof in proportion for any greater strength than first proof, per gallon.....	<i>Rate.</i> \$1 50
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## WINES.

*New Rate.*

Champagnes and sparkling wines in bottles from 1 pint to 1 quart,	
per dozen.....	\$8 00
One-half pint to 1 pint, per dozen.....	4 00
One-half pint or less, per dozen.....	2 00
More than 1 quart, in addition, on quantity in excess, per gallon (no separate duty on bottles).....	2 50
Still wines in casks, per gallon. If containing 14 per cent. or less of absolute alcohol, per gallon.....	40
If containing more than 14 per cent. absolute alcohol, per gallon	50
Ginger wine in casks, per gallon—same as still wines.	
Still wines in bottles, per case of 1 dozen quarts or 2 dozen half quarts..	1 60
Any excess found on such excess, per pint.....	05

Provided that any wines, ginger cordial or vermouth imported containing more than twenty-four per cent. of alcohol shall be forfeited to the United States; and provided further, that there shall be no constructive or other allowance for breakage, leakage or damage on wines, liquors, cordials or distilled spirits. Wines, cordials, brandy and other spirituous liquors imported in bottles or jugs shall be packed in packages containing not less than one dozen bottles or jugs in each package; and all such bottles or jugs shall pay an additional duty of three cents for each bottle or jug containing more than one pint, and two cents each on bottles or jugs containing one pint or less.

*New Rate.*

Ale, porter and beer, in bottles or jugs, per gallon.....	40c
Otherwise than bottles and jugs, per gallon.....	20c
Malt extract, fluid, in casks, per gallon.....	20c
In bottles or jugs, per gallon.....	40c
Solid or condensed.....	40 per cent. ad valorem
Cherry juice, Prune wine, Fruit juice, not more than 18 per cent of alcohol, per gallon.....	60c
Containing more than 18 per cent. of alcohol, per gallon.....	60c
and \$2 07 per proof gallon on alcohol contained.	
Ginger ale, ginger beer, lemonade, soda water and other similar beverages containing no alcohol, in plain green, moulded or pressed bottles, containing not more than $\frac{3}{4}$ of a pint, per dozen.....	18c
Containing more than $\frac{3}{4}$ of a pint each and not more than $1\frac{1}{2}$ pints, per dozen.....	20c
(No separate duty on bottles.)	
If imported in other than above glass bottles—containing more than $1\frac{1}{2}$ pints each, per gallon.....	50c
(and in addition duty on bottles.)	

Mineral waters, in pint bottles, per dozen.....	20c
1 pint to 1 quart, per dozen.....	30c
Over 1 quart, per gallon.....	24c

(In addition thereto duty shall be collected on all above bottles at rates chargeable if imported empty.)

**ENGLISH GIN.**

465

To one hundred gallons of plain malt spirit add one pint of spirits of turpentine and seven pounds of Bay salt; mix and distill. The difference in the flavor of gin is produced by varying the proportion of turpentine, and occasionally adding a small quantity of juniper berries.

**FERMENTATION.**

466

There is hardly any food in general use that has not somewhere been converted into a stimulant by fermentation. What else are Beer, Rum, Whiskey, etc., but fermented and distilled bread? The bread corn diverted from its legitimate use to produce an artificial stimulant; potatoes, sugar, honey, as well as grapes, apples, cherries, plums and innumerable other fruits, have been thus turned from their natural uses to satisfy the craving of mankind after intoxicants.

The Moors of Barbary and Tripoli prepare and distill ardent spirits from the fruit of the date palm; the Brazilians, from the marrow of the sage tree and from pineapples. In Hawaii the natives concoct an intoxicating fluid, which they call Kulu, from the root of the *ti* tree. The natives of Alaska make an intoxicating liquor out of the berries that manage to ripen on the banks of the Yukon river, and when they are unobtainable distill a liquor from flour and molasses; this they call Tungha. The Mexicans have a national drink called Pulque which they derive from a large variety of the aloe plant, the sap of which is collected and fermented in buckskins and sloughs into a turbid and yellowish liquor of most vicious taste. Quass, a tonic much used in Russia, is obtained from cabbage in the last stages of decay. Ohica is a whitish liquid which the Peruvians hand around like coffee after meals. It is prepared from maize or Indian corn moistened and fermented by mastication. Wine is the fermented juice of the grape.

**FINING OF WINES.**

467

If the racked wine is not clear it is fined by the addition of isinglass previously softened by soaking in a small quantity of wine. After the isinglass has been added, agitate the barrel and contents well, and then bung close (being careful to have it filled to the bung). Do not draw off for at least four weeks. Should a second fining be necessary, a little sweet milk may be added.

468

**FRENCH BRANDY.**

To every gallon of pure spirits add one quart of the kind of brandy which you wish to imitate, two ounces of loaf sugar, half an ounce of sweet spirits of niter, and a few drops of tincture of catechu or oak bark to roughen the taste if desired; color with burnt sugar.

469

**FUSIL OIL.**

HOW TO DESTROY ITS PRESENCE IN LIQUORS.

Add one-half pint of spirits of wine, one pound of unslacked lime and half a pound of powdered alum to forty gallons of whiskey. Stir thoroughly and then allow it to settle for a couple of days. This treatment precipitates the verdigris to the bottom; therefore the sediment should be handled with great caution.

470

**GIN.**

To one hundred gallons of clear, rectified spirits, add, after you have killed the oil well, one and a half ounces of the oil of English juniper, half an ounce of angelica essence, half an ounce of oil of bitter almonds, one-half ounce of the oil of coriander, and one-half ounce of the oil of caraway. Rummage this up and you have what rectifiers call strong gin. To make this up as it is called by the trade, add forty-five pounds of loaf sugar (dissolved). Rummage the whole well up together with four ounces of roche alum. Two ounces of salts of tartar may be added for finings.

471

**GINGER BEER.**

Ten pounds of sugar, nine ounces of lemon juice, half a pound of honey, eleven ounces of bruised ginger root, nine gallons of water and three pints of yeast. Boil the ginger for a half hour in a gallon of water; then add the rest of the water and the other ingredients, and strain it when cold. Add the white of an egg beaten and half an ounce of essence of lemon. Let it stand four days, then bottle and it will keep many months.

472

**GINGER WINE.**

Place one ounce of best bruised ginger root into a vessel containing one quart of ninety-five per cent alcohol, five grains of capsicum and one drachm of tartaric acid. Let it stand several days and then filter it. Now add one gallon of water in which one pound of crushed sugar has been boiled; mix when cold. To make the color, boil half an ounce of cochineal, three-quarter ounce of cream of tartar, half an ounce of saleratus and half an ounce of alum in a pint of water until you get a bright red color.

**GOLDWASSER.**

473

Dissolve four drops of oil of cinnamon, twelve drops of anise seed, two drachms of mace, six drops of oil of citron and four drops of oil of roses in one quart of pure spirit. After standing eight or ten days, strain with pressure through a cloth bag, and then filter. Now add one quart of simple syrup and some bits of gold leaf. This is a valuable recipe.

**HOLLAND GIN.**

474

Add two ounces of spirits of niter, four pounds of loaf sugar, one ounce oil of juniper and one-eighth ounce oil of caraway to forty gallons of neutral spirits. The juniper and caraway to be first cut in one quart of alcohol and allowed to stand for twenty-four hours before adding to the other ingredients.

**IRISH WHISKEY.**

475

To forty gallons of proof spirits add sixty drops of creosote dissolved in one quart of alcohol, two ounces of acetic acid and one pound of loaf sugar. Let it stand two or three days before using.

**JAMAICA RUM.**

476

To forty-five gallons of New England rum add five gallons of Jamaica rum, two ounces of butyric ether, half an ounce of oil of caraway cut with alcohol (ninety-five per cent) and color with sugar coloring.

Another good recipe: To thirty-six gallons of pure spirits add one gallon of Jamaica rum, three ounces of butyric ether, three ounces of acetic ether and half a gallon of sugar syrup. Mix the ethers and acid with the Jamaica rum and stir it well with the spirit. Color with burnt sugar.

**KOUMISS, OR MILK CHAMPAGNE.**

477

The Bashkirs are renowned for their skill in making Koumiss or fermented mares' milk, which is now extensively used by consumptives and persons afflicted by wasting and dyspeptic diseases. So easy is it of digestion, that invalids drink ten and fifteen champagne bottles full every day; while a Bashkir is able to overcome a couple of gallons at a sitting, and in an hour or two to be ready for more.

To insure good Koumiss it is essential that the mares be of the steppe breed and fed on steppe pasture. They are milked from four to six times a day, the foal being kept apart from the mother and allowed to suck only in the night-time. The mare will not give her milk, however, unless, at the time of milking, her foal is brought to her side, when such is the joy of the reunion, that after sundry acts of loving, smelling and kissing, the maternal feeling shows itself by her sometimes giving milk from both nipples at once. Milking is done by Bashkir women, who, taking a position close to the hind legs of the mare, rest on one knee, and on the other support a pail directly under the udder, pulling at each nipple in turn, and receiving from three to four pints at a milking.

To make Koumiss the milk is beaten up in a churn (but not sufficiently to make butter), and by fermentation is converted after twenty-four hours into weak Koumiss, from which condition it passes after twelve hours more to a medium degree of strength; whilst strong Koumiss is produced by assiduous agitation of the milk for two or three days, when it is said to be slightly intoxicating.

A good imitation of this very high-priced luxury can be produced as follows: Into a champagne or syphon soda bottle place a cube of fresh compressed yeast (if this cannot be procured two ounces of fresh yeast will answer the purpose) and three tablespoonfuls of bar sugar. (This may appear to be too much sugar, but considerable sweetening is necessary to overcome the taste of the yeast). Fill the bottle with good, sweet milk, and if a champagne bottle is used, tie the cork securely. Lay the bottle down in a warm place for a day, then lay it in a cool place for four days before using. Should a syphon bottle be used, sufficient gas will generate in the bottle to cause the Koumiss to flow like soda.

478

### MADEIRA WINE.

To forty gallons of prepared cider add one-quarter pound of tartaric acid, four gallons of spirits and three pounds of loaf sugar. Let it stand for ten days, draw it off carefully, fine it down and then rack it again into another cask.

479

### MEAD.

The following is a good recipe for mead: On twenty pounds of honey pour five gallons of boiling water; boil, and remove the scum as it rises; add one ounce of best hops, and boil for ten minutes; then put the liquor into a tub to cool; when all but cold add a little yeast spread upon a slice of toasted bread; let it stand in a warm room. When fermentation is set up, put the mixture into a cask, and fill up from time to time as the yeast runs out of the bung-hole; when the fermentation is finished, bung it down, leaving a peg-hole which can afterwards be closed, and in less than a year it will be fit to bottle.

**MONONGAHELA WHISKEY.**

480

To forty gallons of proof spirits add two ounces of spirits of niter, four pounds of dried peaches, four pounds N. O. sugar, one quart rye (burnt and ground like coffee), one-quarter pound allspice, half a pound of cinnamon and half a pound of cloves. Put in the ingredients, and after standing five days draw it off and strain.

**PALE BRANDY.**

481

Pure spirits, one gallon; the kind of pale brandy you wish to imitate, one quart; loaf sugar, two ounces; sweet spirits of niter, one-half ounce; tincture of kino, two drachms; and two drops of tincture of catechu to roughen the taste if desired; color to suit and filter.

**PINEAPPLE RUM.**

482

To fifty gallons of rum made by the fruit method add twenty-five pineapples sliced and eight pounds of white sugar. Let it stand two weeks before drawing off.

**PORT WINE.**

483

Worked cider, forty-two gallons; good port wine, twelve gallons; good brandy, three gallons; pure spirits, six gallons; mix. Elderberries and sloes and the fruit of the black hawes make a fine purple color for wines, or use burnt sugar.

**ROOT BEER.**

484

For each gallon of water to be used, take hops, burdock, yellow dock, sarsaparilla, dandelion and spikenard roots, bruised, of each one-half ounce; boil about twenty minutes and strain while hot; add eight or ten drops of oils of spruce and saffras mixed in equal proportions; when cool enough not to scald your hand, put in two or three tablespoonfuls of yeast; molasses, three-eighths of a pint, or white sugar, one-half pound, gives it about the right sweetness.

**RYE WHISKEY.**

485

Bake, scorch and roast half a peck of dried peaches in an oven, but don't burn them. Bruise and put them in a woolen bag, and pour good whiskey over them several times. Add afterward twelve drops of ammonia to each barrel, and, with ageing essence, you will have whiskey equal to old rye.

486

**SANTA CRUZ OR ST. CROIX RUM.**

Add five gallons of Santa Cruz rum, five pounds of crushed sugar dissolved in four quarts of water, three ounces of butyric acid, and two ounces of acetic ether to fifty gallons of pure proof spirit. Color if necessary with a little burnt sugar.

487

**SCHIEDAM SCHNAPPS.**

(A FINE IMITATION.)

To twenty-five gallons of good Holland gin (five over proof), add five pints of strained honey, 3 gallons of clear water, 3 pints of white sugar syrup, 1 pint spirit of nutmeg, 1 pint orange-flower water, one ounce of acetic ether, and eight drops oil of wintergreen dissolved with the ether. Mix well, and if fining be necessary use alum and salt of tartar.

488

**SCOTCH WHISKEY.**

Into a large cask pour one-quarter of a barrel of Scotch whiskey, one-half of a barrel of pure spirit (ten over proof), three drops of creosote mixed with one ounce of acetic acid and one ounce of pelargonic ether. Irish whiskey may be made by substituting Irish for Scotch.

NOTE.—A few drops of creosote dissolved in one-quarter ounce of acetic ether and added to three gallons of Holland gin makes a fine imitation of Scotch whiskey.

489

**SHERRY.**

To forty gallons of prepared cider, add two gallons of spirits, three pounds of raisins, six gallons of good sherry, and half an ounce of bitter almond oil (dissolved in alcohol). Let it stand ten days, and draw it off carefully; fine it down, and again rack it into another cask.

490

**SPRUCE BEER.**

Take of the essence of spruce half a pint; bruised pimento and ginger, of each four ounces; water, three gallons. Boil five or ten minutes, then strain and add eleven gallons of warm water, a pint of yeast and six pints of molasses. Allow the mixture to ferment for twenty-four hours,



**STOMACH BITTERS.**

491

(EQUAL TO HOSTETTER'S.)

European gentian root,  $1\frac{1}{2}$  ounces; orange peel,  $2\frac{1}{2}$  ounces; cinnamon,  $\frac{1}{4}$  ounce; anise seed,  $\frac{1}{2}$  ounce; coriander seed,  $\frac{1}{2}$  ounce; cardamon seed,  $\frac{1}{8}$  ounce; unground Peruvian bark,  $\frac{1}{2}$  ounce; gum kino,  $\frac{1}{4}$  ounce; bruise all these articles, and put them into the best alcohol, 1 pint; let it stand a week, and pour off the clear tincture; then boil the dregs a few minutes in 1 quart of water, strain, and press out all the strength; now dissolve loaf sugar, 1 pound, in the hot liquid, adding 3 quarts cold water, and mix with spirit tincture first poured off, filter and bottle.

**STRONG BEER.**

492

(A VALUABLE ENGLISH RECIPE.)

Malt, 1 peck; coarse brown sugar, 6 pounds; hops, 4 ounces; good yeast, 1 teacup; if you have not malt, take a little over 1 peck of barley (twice the amount of oats will do, but are not as good), and put it into an oven after the bread is drawn, or into a stove oven, and steam the moisture from them. Grind coarsely. Now pour upon the ground malt  $3\frac{1}{2}$  gallons of water at 170 or 172 degrees of heat. The tub in which you scald the malt should have a false bottom, two or three inches from the real bottom; the false bottom should be bored full of gimlet holes, so as to act as a strainer to keep back the malt meal. When the water is poured on, stir them well, and let it stand 3 hours, and draw off by a faucet; put in 7 gallons more of water at 180 to 182 degrees; stir it well, and let it stand 2 hours, and draw it off; then put on a gallon or two of cold water, stir it well and draw it off. You should have about five or six gallons. Put the six pounds of coarse brown sugar in an equal amount of water; mix with the wort, and boil  $1\frac{1}{2}$  to 2 hours with the hops. You should have eight gallons when boiled; when cooled to 80 degrees put in the yeast, and let it work 18 to 20 hours, covered with a sack; use sound iron-hooped kegs or porter bottles, bung or cork tight, and in two weeks it will be good sound beer, and will keep a long time; and for persons of a weak habit of body, and especially females, one glass of this with their meals is far better than tea or coffee, or all the ardent spirits in the universe. If more malt is used, not exceeding  $\frac{1}{2}$  a bushel, the beer, of course, would have more spirit; but this strength is sufficient for the use of females or invalids.

493

**SYRUPS.**

Syrups are made by using loaf or crushed sugar, 8 pounds; pure water, 1 gallon; gum arabic, 2 ounces; mix in a brass or copper kettle; boil until the gum is dissolved, then skim and strain through white flannel, after which add tartaric acid,  $5\frac{1}{2}$  ounces dissolved in hot water; to flavor, use extract of raspberry, lemon, orange, rose, pine-apple, peach, sarsaparilla, strawberry, etc.,  $\frac{1}{2}$  ounce to each bottle, or to your taste.

#### 494 TABLE OF AMERICAN, ENGLISH AND FRENCH PROOF OF SPIRITS.

By United States Custom-House hydrometer (Tralle scale), at a temperature of sixty degrees Fahrenheit:

100 degrees absolute alcohol equals 200 degrees American proof.

100 degrees absolute alcohol equals 175.25 degrees Sykes proof.

100 degrees absolute alcohol equals 100 degrees Gay Lussac proof.

##### TO CHANGE SYKES PROOF INTO AMERICAN PROOF.

Multiply Sykes degrees expressed in hundreds by 114.1, and the result will correspond with American proof.

*Example.*—12.2 above proof Sykes, say 112.2 proof.  $112.2 \times 114.1 = 128.0202$ , practically 28 above proof American.

*Example.*—24.6 below proof Sykes, say 75.4 proof.  $75.4 \times 114.1 = 86.0314$ , practically 14 below proof American.

##### TO CHANGE AMERICAN PROOF INTO SYKES PROOF.

Multiply half the American proof (its equivalent in absolute alcohol) by 1.7525, and the difference between the product and 100 will give the degrees of Sykes, either above or below proof.

*Example.*—28 above proof American, say 128 proof = 64 alcohol.  $1.7525 \times 64 = 112.1600$ , practically 12.2 above proof Sykes.

*Example.*—6 below proof American, say 94 proof = 47 alcohol.  $1.7525 \times 47 = 82.3675$ , practically 17.6 below proof Sykes.

		GAY		GAY	
		LUSSAC.	AMER.	SYKES.	LUSSAC.
	AMER.	SYKES.	100	Am. Proof	50
	100	75.25	99	2 U.P.	49
	98	73.5	98	4	48
	96	71.7	97	6	47
	94	70.0	96	8	46
	92	68.2	95	10	45
	90	66.5	94	12	44
	88	64.7	93	14	43
	86	63.0	92	16	42
	84	61.2	91	18	41
	82	59.5	90	20	40
	80	57.7	89	22	39
	78	56.0	88	24	38
	76	54.2	87	26	37
	74	52.5	86	28	36
	72	50.7	85	30	35
	70	49.0	84	32	34
	68	47.2	83	34	33
	66	45.5	82	36	32
	64	43.7	81	38	31
	62	42.0	80	40	30
	60	40.2	79	42	29
	58	38.4	78	44	28
	56	36.7	77	46	27
	54	34.9	76	48	26
	52	33.2	75	50	25
	50	31.4	74	52	24
	48	29.7	73	54	23
	46	27.9	72	56	22
	44	26.2	71	58	21
	42	24.4	70	60	20
	40	22.7	69	62	19
	38	20.9	68	64	18
	36	19.2	67	66	17
	34	17.4	66	68	16
	32	15.7	65	70	15
	30	13.9	64	72	14
	28	12.2	63	74	13
	26	10.4	62	76	12
	24	8.7	61	78	11
	22	6.9	60	80	10
	20	5.2	59	82	9
	18	3.4	58	84	8
	16	1.7	57	86	7
	14.1	Sykes	57.06	88	6
		Proof		90	5
	14	0.1	56	92	4
	12	1.9	55	94	3
	10	3.6	54	96	2
	8	5.3	53	98	1
	6	7.1	52	100	0
	4	8.9	51		
	2	10.6			

### 495 TABLE OF ENGLISH AND AMERICAN LIQUID GALLONS.

AMERICAN LIQUID GALLONS.	ENGLISH LIQUID GALLONS.	AMERICAN LIQUID GALLONS.	ENGLISH LIQUID GALLONS.
1	0.83389	30	25.01
2	1.67	40	33.36
3	2.50	50	41.69
4	3.34	60	50.03
5	4.17	70	58.37
6	5.00	80	66.71
7	5.84	90	75.05
8	6.67	100	83.39
9	7.50	200	166.78
10	8.34	300	250.17
11	9.17	400	333.56
12	10.00	500	416.95
13	10.84	600	500.33
14	11.67	700	583.72
15	12.51	800	667.11
16	13.34	900	750.50
17	14.18	1000	833.89
18	15.01	2000	1667.78
19	15.84	3000	2501.67
20	16.68	4000	3335.56

### 495½ TABLE OF ENGLISH AND AMERICAN PROOF GALLONS.

ENGLISH PROOF GALLONS.	AMERICAN PROOF GALLONS.	ENGLISH PROOF GALLONS.	AMERICAN PROOF GALLONS.
1	1.37	30	41.06
2	2.74	40	54.74
3	4.11	50	68.43
4	5.47	60	82.11
5	6.84	70	95.80
6	8.21	80	109.48
7	9.58	90	123.17
8	10.95	100	136.86
9	12.32	200	273.71
10	13.69	300	410.57
11	15.05	400	547.42
12	16.42	500	684.28
13	17.79	600	821.13
14	19.16	700	957.99
15	20.53	800	1094.85
16	21.90	900	1231.70
17	23.27	1000	1368.56
18	24.63	2000	2737.12
19	26.00	3000	4105.67
20	27.37	4000	5474.23

**TAXES ON LIQUORS, ETC.**

496

**THE ANNUAL SPECIAL TAXES**

NOW IMPOSED BY LAW, TO WIT:

Rectifiers of less than 500 barrels a year.....	\$100 00
Rectifiers of 500 barrels or more a year.....	200 00
Dealers, retail liquor.....	25 00
Dealers, wholesale liquor.....	100 00
Dealers in malt liquors, wholesale.....	50 00
Dealers in malt liquors, retail.....	20 00
Manufacturers of stills.....	50 00
and for each still manufactured.....	20 00
and for each worm manufactured.....	20 00
Brewers of less than 500 barrels a year.....	50 00
Brewers of 500 barrels or more a year.....	100 00
<hr/>	
Distilled spirits, tax per proof gallon.....	\$1 10
(on spirits below proof tax is on wine gallons)	
Fermented liquors, per barrel, not over 31 gals.....	1 85
Bottled wine, on each pint or less.....	01
On each bottle over one pint.....	02
On each demijohn holding less than one gallon.....	02

**INSTRUCTIONS TO SPECIAL TAX PAYERS.**

497

**I.**

The special-tax year commences on the first day of July and ends on the 30th day of June succeeding.

**II.**

Applicants for a special tax for a fractional part of a year must calculate from the first day of the month in which they commence business to the end of the special-tax year. Any person doing business subject to special tax is liable to criminal prosecution for failure to obtain and post a special tax stamp. In addition to the criminal liability for failure to pay the tax before beginning business, 50 per cent. is added to the tax unless paid during the calendar month in which business is begun.

**III.**

Retail dealers in malt liquors cannot retail spirituous liquors or wines without paying special tax as retail liquor dealers.

## IV.

Retail liquor dealers cannot, as such, sell five gallons of the same kind of liquors to one person at any one time. Any person desiring to sell in quantities of five or more gallons must make this return and pay the special tax as a wholesale liquor dealer. The word "gallon" here used means "wine-gallon."

## V.

Rectifiers or brewers who have paid special tax as "rectifiers or brewers of less than 500 barrels," and who, during the same special-tax year, desire to increase their product, should make application hereon for a new stamp of the denomination of \$200 in the case of a rectifier, or \$100 in the case of a brewer. On obtaining this new stamp the rectifier or brewer may apply to the Commissioner of Internal Revenue, under Section 3426, Revised Statutes, for the repayment to him of the value of the stamp first issued, less five per cent. deduction therefrom.

## VI.

Special-tax stamps are not transferable from one dealer to another. When a new member is added to a firm paying special tax a new stamp will be required. There is no rebate for the unexpired term of the old stamp.

## VII.

Special-tax stamps may be transferred from place to place for use only by the person who paid the tax. Application for transfer must be made to the Collector of Internal Revenue, accompanied by the special-tax stamp to be transferred.

## VIII.

Special-tax stamps will be transmitted by mail only on receipt from the person or firm ordering the same with specific directions so to do. If it is desired that they be transmitted by registered mail, eight cents additional should accompany the application.

Postage stamps will not be received in payment of special taxes.

Every person or firm liable to special tax must, before commencing business, file, and thereafter while thus liable, not later than the thirtieth day of June of each year, again file with the collector or deputy collector a sworn return (in legal form), and pay to such officer the amount of the tax, when he will be furnished with a special-tax stamp, which must at all times be conspicuously displayed in his or their place of business. For failure to make the return as above stated the Commissioner of Internal Revenue is required by law (section 3176, Revised Statutes) to assess a penalty of fifty per centum of the entire amount of the special tax.

The failure to procure a special-tax stamp also renders the delinquent liable to criminal prosecution. Such prosecution is not usually instituted where payment is made within the month in which liability accrues; but such leniency is at the discretion of the officers of the court.

### **THE CARE OF THE HANDS. 498**

Borax water will instantly remove all soils, scratches, and stains from the hands. To make it, put crude borax into a champagne bottle and fill it with water. When the borax is dissolved add more until the water has absorbed as much as possible and the rest remains at the bottom of the bottle. Pour enough of this into water to render it soft, and wash.

### **TO CHECK VOMITING. 499**

Give a teaspoonful of whole black mustard seed. More may be given in severe cases. (See Stay Down, Recipe No. 296.)

### **TO CLEAN COPPER AND BRASS. 500**

Sweet oil and putty powder, followed by soap and water are efficient means for brightening brass and copper.

### **TO CLEAN GILT FRAMES. 501**

Take the whites of two eggs, two ounces of chloride of potash or one of soda. Mix well, rub off the dust from the frames, and then go over them with a soft brush dipped in the mixture.

To keep flies off gilt frames boil three or four onions in a pint of water and apply with a soft brush. To retouch a gilt frame wet the rubbed spot with isinglass dissolved in weak spirits. When nearly dry lay on gold leaf, and when dry polish with a hard burnisher. Give the frame, when new, a coat of white varnish and all specks can be washed without harm.

### **TO CLEAN OILCLOTH. 502**

An oilcloth should never be scrubbed with a brush, but after being swept it should be washed with a soft flannel and luke warm or cold water. On no account use soap or water that is hot, as either would have a bad effect on the paint. When the oilcloth is dry, rub it well with a small portion of a mixture of beeswax softened with a minute quantity of turpentine, using for this purpose a soft furniture polishing brush.

The following will also make an oilcloth look well. Wash it once a month with skim-milk and water in equal quantities, or rub it once in three months with boiled linseed oil, putting on very little, and rubbing it in well with a rag, then polish with an old silk rag.

### 503 TO CLEAN OLD MARBLE.

Take a bullock's gall, one gill of soap suds and half a gill of turpentine, make into a paste with pipe clay; apply it to the marble, let it dry a day or two, then rub it off. If very dirty give a second application.

### 504 TO CLEAN SILVER.

Wet whiting with liquid hartshorn, and this will remove black spots, or boil half an ounce of pulverized hartshorn in a pint of water and pour on to rags, dry them and use to cleanse silver. Polish with wash leather.

### 505 TO CLEAN SILVERWARE.

Save water in which potatoes have been boiled with a little salt. Let it become sour, which it will do in a few days; heat, and wash the article with a woolen cloth, rinse in clean water, dry with chamois leather; never use soap. Polish with an old linen rag. Silverware when not in use keeps best if wrapped in blue tissue paper.

### 506 TO CORRECT SOURNESS IN WINE.

Put in a bag the root of a wild horseradish cut in bits. Let it down in the wine and leave it there two days; take it out and put in fresh root, repeating the same until the desideratum is acquired. A bag of wheat will have the same effect where the wine is but slightly affected.

### 507 TO CURE CORNS.

Supercarbonate of soda, one ounce, finely pulverized, and mixed with half an ounce of lard. Apply on a linen rag every night until cured,



**TO CURE DRUNKENNESS.**

508

Spirit of nutmeg, one drachm; peppermint water, eleven drachms; sulphate of iron, five grains; magnesia, ten grains. Twice a day.

This preparation acts as a tonic and stimulant, and so partially supplies the place of the accustomed liquor, and prevents that absolute physical and moral prostration that follows a sudden breaking off from the use of stimulating drinks.

Captain John Vine Hall, commander of the famous steamship Great Eastern, was cured of habitual intoxication by using this recipe, and published the fact for the benefit of humanity in the English press some years ago.

**TO CURE EXHAUSTION.**

509

When on a long watch, food should be partaken of often in small quantities. A little sandwich every time the tired feeling comes on. Sell whiskey, but don't imbibe yourself.

**TO CURE HEADACHE.**

510

Squirt two or three dashes of absinthe on the palms of the hands, rub the palms together briskly a few times and take several long, deep inhalations of the aroma through the nostrils. Repeat at short intervals, if necessary, until a cure has been effected.

**TO CURE HEARTBURN OR SOUR STOMACH.**

511

Dissolve a toddy-spoonful of bicarbonate of soda in a little plain or carbonated water and serve with a little water on the side.

**TO CURE HICCOUGH.**

512

Remove the seeds from half a lime and pile as much bar sugar on the flat side of the lime as possible. Squeeze the juice, pulp and sugar into mouth and swallow everything but the rind.

The old fashioned mode of procedure is to hold the breath as long as possible and slowly drink a glass of water, stopping the nose and ears the while. The lime and sugar treatment is the most effective, however, and seldom fails to relieve in a few moments.

**513 TO CURE PIMPLES AND FACIAL BLEMISHES.**

Having in numberless instances seen the good effects of the following prescription, I can certify to its efficaciousness.

Dilute corrosive sublimate with the oil of almonds, apply to the face occasionally and in a *few days a cure will be effected*.

Dr. Jean Vallier, the renowned dermatologist of Paris, treats all facial eruptions, blackheads, etc., with the following simple formula:

The ingredients are procurable at any well-stocked drug store. Two ounces rose water; one ounce spirits of cologne; four ounces sartoin (crystallized). Put the sartoin into a pint of hot water (not boiling), and after it is cooled, strain through a fine cloth and add the rose water and cologne spirits. This is to be applied daily, and massaged thoroughly into the skin. It is an inexpensive preparation and the above formula will make sufficient for a month's treatment, which, if persistently adhered to, is said by those who have tried it to produce amazing results, even for the worst complexions.

**514 TO CURE ROPY BEER.**

Put a handful of flour and the same quantity of hops with a little powdered alum into the beer and rummage it well.

**515 TO GIVE BEER THE APPEARANCE OF AGE.**

Add a few handfuls of pickled cucumbers and Seville oranges, both chopped up. This will make malt liquor appear six months older than it really is.

**516 TO MAKE FURNITURE POLISH.**

Take beeswax and turpentine in the proportion of two ounces of the former to half a pint of the latter. Put the turpentine in a basin and cut the beeswax in small pieces and put in; then put in the oven when not very hot, so it (the wax) will gradually melt; stir it constantly. Apply to the furniture with a piece of woolen rag (a piece of broadcloth is best for the purpose), and have another piece to rub with. Don't be afraid to use plenty of "elbow grease."

**517 TO NEUTRALIZE WHISKEY.**

To forty gallons of whiskey add one and a half pounds of unslacked lime, three-quarters of a pound of alum and half a pint of spirits of niter. Let it stand for a day or two and draw it off.

**TO REDUCE HOLLAND GIN. 518**

To twenty-five gallons of pure Holland gin add twenty-five gallons of pure French spirit and half a gallon of pure sugar syrup. Mix thoroughly.

**TO REMOVE ROPINESS FROM WINE. 519**

Add a little catechu or a few bruised mountain ash berries.

**TO REPLATE SILVERWARE. 520**

A WONDERFUL RECIPE.

Dissolve a fifty-cent silver piece in one ounce of nitric acid. After the silver is dissolved or stops boiling, add a strong solution of salt water. This crystallizes the silver. Wash this precipitate in warm soft water until the acids are entirely removed, letting the silver settle before pouring off the liquid; when the water is clear, the silver is pure. Then put the silver into a solution composed of two ounces of cyanuret of potassium and two pints of soft water.

Use an earthen bowl for dissolving the silver, and heat the bowl and silver. Before putting the silver into the acid dissolve the cyanuret with two pounds of whiting in a water pitcher. Apply with a soft rag and rub thoroughly. Let this dry and rub again.

**TO RESTORE FLAT WINE. 521**

To restore flat wine add about four or five pounds of white sugar, a pound of pure strained honey and a handful of good Fresno raisins to every hundred gallons of wine. A little spirits may also be added. Rummage well, bung carefully, and the longer it stands afterwards the better.

**TO SOBER A DRUNK. 522**

A small dose of sal volatile or volatile salts in a wineglass of water, and repeated in a half hour, will effectually sober any one intoxicated. The quickest way is to take an emetic first, then dose as above in a half hour.

Half a whiskey glassful of pure olive oil is highly recommended also, as it lies on top of everything else that might be in the stomach and prevents all fumes from going to the brain.

A lemon sour is often prescribed by bartenders, but experience has taught me that the patient is sometimes made very sick at the stomach by this treatment, and consequently I never recommend sour, especially if the sour is not absolutely fresh-squeezed.

## 523 WAX PUTTY FOR LEAKY BUNGS.

Spirits of turpentine, two pounds; tallow, four pounds; solid turpentine, twelve pounds. Melt the wax and solid turpentine together over a slow fire, and then add the tallow. When melted, remove to a cool place and stir in the spirits of turpentine and allow it to cool.

## 524 WHEN TO SERVE BEVERAGES.

APPETIZER—Dry, pale sherry, plain or with a dash of bitters; vermouth, plain; or a cocktail.

WITH OYSTERS—Rhine wine, Moselle, dry sauternes, chablis, or Capri, *cool*.

WITH SOUPS—Sherry or madeira, *cool*.

WITH FISH—Sauternes, chablis, Rhine wine, Moselle, or Capri, *cool*.

WITH ENTREES—Claret or Chianti, *temperature of room*.

WITH ROAST—Claret, burgundy, or Chianti, *temperature of room*.

WITH GAME—Champagne (cold), old vintage champagne, *cool*.

WITH PASTRY—Madeira, *cool*.

WITH CHEESE—Port, *temperature of room*.

WITH FRUIT—Tokay, malaga, or muscat, *temperature of room*.

WITH COFFEE—Brandy or cordial, *temperature of room*.

If you do not wish to serve such a variety, use the following, viz.:—

Either sherry or sherry and bitters, vermouth, or a cocktail as an appetizer.

Either Rhine wine, Moselle, sauternes, chablis, or Capri with oysters and fish.

Either sherry or madeira with soup.

Either champagne, claret, burgundy, Chianti or whiskey highball throughout the meal.

Either brandy, cordial, or port after dinner.

Either ale or stout with oysters, fish, cold meats, steaks, chops, or bread and cheese.

## 525 A TRUE STORY.

Once there was a vacancy in the diplomatic service, and a certain congressman recommended one of his constituents for the office who for many years had been a popular barkeeper.

A certain political celebrity approached the congressman that same evening and in undertones informed him that it had been quietly whispered in private circles that his candidate never had been anything but a barkeeper, and consequently his candidacy was out of all reason.

"That," replied the congressman, "is exactly why I am plugging for him, for he has been tried out, and I claim that no one but a diplomat of the first water can be a successful barkeeper."

Just think it over. He has to discuss politics, religion, pugilism, race-horse dope, the drama, medical science, the weather, the Isthmian canal, reciprocity, seven-up, family troubles, and other topics with dozens of customers every day, holding up his end of the conversation, but antagonizing no man's views; he must pour oil on the troubled waters, decide bets, pacify the jag who is looking for trouble, and reconcile old friends who are getting ready to clinch. He must look pleasant when the slot machine sticks the house for twenty-five drinks, and when an all-night souse with his hat on one ear comes in, beats on the bar and announces that he is a gentleman, the barkeep must admit that such is the case.

He must listen by the hour to a lot of wind-jammers and hot-air merchants shooting their balloon essence, and stand ready to corroborate any statement made by them if they are liable to relieve themselves of any lucre, and if he is asked to mark something on the ice until the next time he must decide at once whether to acquiesce or grab a siphon bottle. He must cultivate a knowledge of human nature, so that he can tell at a glance whether the fuzzy bat that cuts a circle before he gets to the bar rail is a hobo or a respected citizen who is out on a periodical. For him life is a series of perplexing problems, a delicate manipulation of alcoholic fancies, a constant effort to keep square with all political parties, the police and the wine agents.

I conscientiously believe that for any man who can swing such complicated propositions the ordinary duties of diplomat would be as simple as rolling off a log. What we need in the diplomatic service is fewer country politicians and more bartenders.

Moral—It is useless to contradict a congressman who has studied a subject for years..



# Hon. Wm. T. (Cocktail) Boothby's Ten Commandments

## I.

"Punctuality is a jewel." So get to business on time, remembering always that the other fellow gets tired too, and when you are off watch, why, skidoo.

## II.

"Cleanliness is next to godliness." Therefore keep your fingernails clean, your face shaved, your hair neatly arranged, and your linen immaculate.

## III.

Avoid arguments, especially of a religious or political nature. Discretion in speech is more than eloquence.

## IV.

Appear pleasant and obliging under all circumstances, and never make a sword of your tongue to wound the reputation of others.

## V.

Sell all the liquor you can, but use as little as possible yourself.

## VI.

Before going off shift always see that your bar bottles and sugar drawers are filled and the glassware and tools that you have used on your watch are polished and in their proper places, so that your relief can work to advantage as soon as he arrives at his station.

## VII.

Ice should be washed before being used and at no time afterwards touched with the hands. Scoops and tongs are for that purpose.

## VIII.

After using a bottle or tool always replace it before doing anything else, for when you are rushed with business you will never be compelled to hunt for this or that as you will always know just where it is.

## IX.

Keep the floor behind the bar as dry as possible. It not only looks better, but you will find your health greatly improved by following this rule.

## X.

After a party has finished drinking remove the glassware from the bar as soon as possible and dry and polish the bar top immediately, never allowing a particle of moisture to remain.

## Witty, Wise and Otherwise

Good wine needs no bush.—*Shakespeare.*

Over a hundred kinds of wine are made in Australia.

A dozen different kinds of beer are made in Borneo.

In Sweden an appetizer is made from common fennel.

The Egyptians attributed the invention of beer to Osiris.

The Assyrians had seventy-two kinds of wine.

Over three hundred different drinks are known as purely American in use.

Champagne grapes are little larger than red currants.

Catherine de Medicis introduced the use of liquors in France.

Wine skins made of the hides of animals are used in the rural districts of Spain.

Hermetically sealed wine flasks have been found in Pompeii.

The word "brandy" is from the Dutch "Brandwijn"—burnt wine.

Port wine is famous for its gout-producing properties.

Ancient wines were black, red, straw color, white, or tawny brown.

Brandy was first used medicinally and miraculous cures were ascribed to its employment.

Eau is double-distilled kummel made into a liqueur.

Wines and liquors are expensive luxuries. A man who is broke should not have such luxurious habits.

Mead was made from honey and water fermented, and is the oldest alcoholic drink mentioned in history.

Perry and dried apples are much used in the adulteration of champagne.

The Chinese have a barley beer which is sweet and drunk warm.

Spruce beer is made by boiling the shoots, bark and cones of the fir.

The Saxons made beer from beets, turnips and the common heather.

Persimmon beer was a favorite drink with the North American Indians.

Palm wine is the favorite beverage in all countries where the palm is a native.

Indians made beer from maize in South America before the time of Columbus.

Hangers-on and buttinskys have bankrupted many a saloonman.

Syrup of rose is any white wine sweetened and flavored with rose essence.

The loss of champagne by bursting bottles sometimes amounts to twenty-five per cent.

Vermouth is composed of white wine, angelica, aromatic herbs, and wormwood.

The smoky flavor of Scotch whiskey is due to the use of peat in the manufacture.

Make every effort to become familiar with the peculiarities of each customer.

Polite inquiry as to how strangers like their beverages served will never offend.

The South Sea islanders make an intoxicating drink from corn and decayed fish.

Kirschwasser is a product of the Black Forest and is distilled from cherries.

Beers made from maize or barley are manufactured by almost every native African people.

The peculiar flavor of Bavarian beer is due to the use of pine tops in the manufacture.

Effervescing waters were first made on a large scale by J. Schweppe, of Geneva, in 1789.

The natives of Siberia prepare a singularly intoxicating beverage from the common mushroom.

The wine list of Sardanapolis has been found on a terra cotta tablet and contains ten kinds.

Wine was first cultivated in America in 1564 by natives of Mexico.

The wine of Sheraz in Persia is said to be equal to the best burgundy and champagne.

The modern health-drinking arose from the ancient custom of dedicating cups of wine to divinities.

The liquors of two centuries ago were without exception invented and made in monasteries.

Schiedam gin is made from rye, buckwheat, damaged rice, potato spirit, or any other handy materials, flavored with juniper berries.

The difference between brandy and whiskey is the fact that the former is a fruit and the latter a grain product.

Intoxicating liquors have been made from the sap of the birch, the willow, the poplar, and the sycamore.

In the southern provinces of Russia a drink resembling brandy is obtained by distilling the juice of the watermelon.

In making champagne the grapes are squeezed six times, each pressure making wine of a different quality.

Hippocrates mentions wine made of medlars, mulberries, asparagus, organum, thyme, and many other herbs.

Napoleon drank Clos de Vougeot, and whenever a French regiment marches past that vineyard it always halts and presents arms.

The Swiss "Wine of Blood" is so called from the battle of Birs, fought on the vineyard. Sixteen hundred Swiss opposed thirty thousand French and were all killed but sixteen.



Champagne owes its quality to the soil, a mixture of chalk, silica, light clay and oxide of iron, and to great care and delicate manipulation in manufacture.

Alcohol has never been reduced to the solid state, but becomes viscid at very low temperature.

Pure spirit of wine or hydrated alcohol was first obtained by Abucasis, a Moor, in 1130 A. D.

Alcohol distilled from wine was first mentioned as *Aqua Vitæ* (water of life) by Villeneuve, who died in 1313.

In the wine districts of France, Spain, and Italy grapes are still trodden with the bare feet, under the idea that the wine is better.

The word "Suisse" is a French word meaning a female Swiss.

Curaçoa takes its name from the island of that name in the West Indies, where the Dutch first made it. It is produced by digesting orange peel in sweetened spirits and flavoring with cinnamon, cloves, or mace.

Noyan is made from white brandy, bitter almonds, sugar candy, mace and nutmeg, and is flavored with the kernels of peaches.

Colored ratifias are made of cherries, or almost any other fruit, seasoned with cinnamon, mace, or other spices according to taste.

Absinthe is an alcoholate composed of anise, coriander, and fennel, flavored with wormwood and colored with indigo and sulphate of copper.

The favorite drink in Nubia is made from fermented dhurra bread. It is called *Bulbul*, because it makes the drinker sing like the nightingale.

Pulque is a Mexican drink made by fermenting the juice of the agave. Its distinctive peculiarity is its smell, which resembles that of putrid meat.

Maraschino is distilled from cherries, the fruit and pits being crushed together. The most delicate variety is made from a black Dalmatian cherry, bitter and unpalatable.

Queen Victoria raised three great brewers to the peerage. Allsop is now Lord Hindlip, Bass the pale ale man is Baron Burton, and Guinness of Dublin Stout fame changed his plebian surname for the melodious title of Lord Ardilaun.

The Babylonians had a wine called *cuttach*, which they said "obstructs the heart, blinds the eyes and emaciates the body." They also had a proverb: "It is better to eat stinking fish than to drink *cuttach*."

Pliny mentions wines made of honey and six-year-old rain water; of honey and sea salt; of honey and vinegar; of honey and quinces; of honey and verjuice; of honey and myrtle seed; of palms, dates, figs, wormwood, and snails.

The average amount of alcohol in beer is 4 per cent; in cider, 8.6 per cent; Moselle has 9.6 per cent; champagne, 12 per cent; sherry, 19 per cent; maraschino, 34 per cent; whiskey, 54 per cent; port, 16 to 22 per cent.

Although all ordinary whiskies are made from grain, good whiskies have been made from molasses, beet root, potatoes, and many other substances.

Absence (absinthe) makes the heart grow fonder, and absinthe makes the jag last longer.

Do not lay siphons of effervescent water on ice, especially in warm weather, as the side next to the ice contracts, while the opposite side expands. Many serious explosions have occurred in consequence of carelessness in this respect.

The production of beer in the United States has grown from a little over 6,000,000 barrels in 1870 to probably more than 50,000,000 barrels in the present year. It has grown nearly four times as fast as the population. If we were not furnishing the people a good, pure and healthful product this remarkable increase would have been impossible.

The average wine product of Italy is 750,000,000 gallons annually; 25,000,000 of which are exported, leaving 725,000,000 gallons for home consumption. The population of the kingdom numbers nearly 30,000,000 souls; therefore if the wine was equally measured out, every man, woman and child in Italy would drink nearly twenty-five gallons of wine per year.

The word whiskey and whiskey itself are both unquestionably of Irish origin, and the Irish taught the Scotch people how to make it. As for the name, it springs from the Irish word "uisgue," which means water. The distilled spirit was called by the Irish in ancient times "uisgue betha," or life-giving water.

Distillation is a process said to have been known to the Arabians in remote ages, but the first author to speak of it explicitly—and he speaks of it also as a recent discovery—was a chemist who lived in the thirteenth century, Aronaldus De Villa Nova. Nova deemed distillation to be the universal panacea which all ages had sought for in vain.

The cry of "modern degeneration" was raised even in those far-off days, and a pupil of Nova, one Raymond Lully, of Maporea, acclaimed distilled water as a divine emanation, declared that it was destined to revive the energies of "modern decrepitude." This aqua vitæ, indeed, denoted the consummation of all things, in the brain of Lully; it heralded even the end of the world. It is a legend of St. Patrick that he was the first who instructed the Irish in the art of distillation. Certain modern historians, however, hotly contest this, setting forth the evidence of authentic sources of information that St. Patrick was an exceedingly strict promoter of temperance. The argument is scarcely strong, for there is obviously nothing really antagonistic in the two ideas. Besides, distilled spirit, whether brandy or whiskey, as we know it to-day, was used in early ages for medicinal purposes and not as a beverage.

In Scandinavia the sale of intoxicating beverages is always controlled by municipal communities,—cities, towns, etc.,—and all the profits are applied to the maintenance of schools, hospitals, etc. Only hotels are permitted to retail liquors, and their stock must be purchased from the municipality.

Oranges, lemons and limes keep best when wrapped in tissue paper and kept in a drawer.

Speak well of every one if you speak of him at all. None of us are so very good.

Damn fools are necessary—they interest the wise.

Wine draws wisdom from the philosopher's lips and makes the fool talk himself to death.

"Seest thou a man diligent in business?

He shall stand before kings."—*Proverbs of Solomon.*

"Many times the reading of a book has made the fortune of a man—has decided his way of life."—*Emerson.*

"Points more than all the lawyers in Bohemia can learnedly handle."—*A Winter's Tale.*

"Mend your speech a little, lest it might mar your fortunes."—*King Lear.*

"Whatever thy hand findeth to do, do it with thy might."—*Ecclesiastes.*

"Compare the state of that man, such as he would be without books, with what that man may be with books."—*Lord Houghton.*

Charlie Cappelmann, the famous Victoria, B. C., mixologist, has discovered a decoction which he terms a "Parachute," and he claims that no barkeeper has ever acquired the art of compounding it. The reason for calling this drink by such a name is because when a person has been flying too high, it is guaranteed to let him down easy.

#### A MAN WHOM THE WORLD LOVES.

He who covers the pain in his heart with a jest,  
 And cares least about it, can bear life the best;  
 He who buries his yesterdays with a good grace,  
 And hides all his hurts with a jovial face,  
 Drinks a toast to the death of a useless remorse,  
 Defies all the Fates in their mythical course,  
 And lets no misgiving his happiness mar,  
 But, like the dead ash of his fragrant cigar,  
 Flicks it off and away—such a man makes this earth  
 A pretty good spot for a permanent berth.—*W. J. Scully.*

Poverty is no disgrace but an awful inconvenience.

Joke as much as you please, but please when you joke.

Revenge is sweet, but it don't take the place of sugar.

An ounce of pluck is worth more than a ton of coal.

Hot air and cold facts don't mix.

Too many banquets make many a bank quit.

"All the world's a stage," but there are a lot of bad actors appearing.

Do everything right, then you won't need an eraser.

The man who tells you how much he spends has a bank full of conversation money.

.. It's more of a trick to keep your mouth shut than to open it.

The guy that hollers is like counterfeit money.—no good.

The world's a poker table, with an awful bunch of four-flushers playing.

Here's health to the girl who will drink when she can  
 Here's health to the girl who will rush the tin can  
 And health to the girl who can dance the can can  
 'Tis the canny toast of an uncanny man.

Since man is dust it would be fine  
 To freshen him up with sparkling wine.

Be merry while you can to-day,  
 There may be no to-morrow.  
 No man so sad who cannot find  
 In ale a balm for sorrow.

"The use of reading is to aid us in thinking."—*Edward Gibbon.*

All first-class mixologists keep their Angostura bitters bottle filled up to within half an inch of the bottom of the bitter-tube, so that when they have occasion to use this great necessity no more than a drop will exude at each dash of the bottle; consequently two dashes of Angostura bitters added to any beverage are equivalent to two drops, and two drops of this famous bitters will suffice to flavor any ordinary drink.

"The man who has studied a subject is the intellectual superior of the man who has not studied that subject."—*Earl Lytton.*

"Excellence is never granted to man but as the reward of labor."—*Sir Joshua Reynolds.*

A cool head requires no fire extinguisher.

Let your light so shine that others will have a chance also.

Brains are cheap, but lots of bartenders are broke.

If you are anybody you will be noticed without getting in other people's way.

A good bartender don't have to prove his wisdom.

To-morrow may never come; so get busy.

Flag your own train. Too many are asleep at the switch.

Stick to one thing 'till you get there; that's what makes postage stamps valuable.

The disasters which happened to a new saloonkeeper's customers: One of them said, "I will pay you on Saturday night, if I live." He's dead. Another said, "See you to-morrow." He's blind. Still another said, "I hope to pay you this week or go to hell." He's gone.

A San Jose, Cal., saloonman displays a beautifully gilded sign behind his bar which reads as follows: "We can treat all the people some of the time, we can treat some of the people all the time, but we can't treat all the people all the time.—With apologies to Abe Lincoln."

A timely volume on "Warm Weather Drinks" is issued by McSplurg & Co. For an informal afternoon party "Bath House Fizz" will be found delightful. To a keg of beer add a bottle of tobasco sauce, the juice of 250 lemons, 50 pounds of sugar and a quart of wood alcohol. Carefully peel two raisins, mince them fine and sift over the mixture. Add thirty seidlitz powders and serve while it fizzes.

N. B.—The author has never tried this recipe, so cannot recommend the mixture.

San Feliu de Guixols, a small seaport town about 100 miles from Barcelona, Spain, manufactures nearly all the champagne corks as well as cork disks for crown tops, cork insoles for shoes, etc. The cork bark used in this extensive industry is all imported from Portugal, Algiers and Andalusia.

The best champagne corks cost nine cents each in France. Most of the corks in use are made by sticking two or more pieces of cork together, as champagne corks are becoming scarcer every year. If one will take the trouble to boil a number of old champagne corks for a few minutes, you will find that many of them can be pulled apart where they have been joined. In no other way can one possibly discover the deception.

Here's to Champagne, the drink divine  
That makes us forget our troubles,  
It's made of a dollar's worth of wine  
And four dollars' worth of bubbles.

Friend of my soul, this goblet sip,  
 'Twill chase a pensive tear,  
 'Tis not as sweet as woman's lip  
 But oh! 'tis more sincere;  
 Like her, elusive dream,  
 'Twill steal away the mind,  
 But unlike affection's dream  
 It leaves no sting behind.

Germans and Saxons used to drink their wine and beer from horns unprovided with handles or feet so that the horn had to be emptied by each drinker.

"Pledging a health" is a Saxon memento. The drinking horn had to be raised in both hands and the drinker's pledge stood beside him with sword drawn in order that no one should stab him while drinking.

When drinking healths as many cups were drunk as there were letters in the name of the person complimented.

French statistics show that France exports four times as much wine as the vineyards of the country produce.

American statistics show that more California wines and brandies are shipped to French ports than to all other shipping points combined.

These undisputed facts show that the American people are buying California wines under French labels every day, proving conclusively the truth of P. T. Barnum's old saying: "The American people like to be humbugged."

*When helping a customer to a still wine of any description, vermouth, a liqueur or any plain drink with which you do not wish to serve ice, a very nice and tasty way to cool the beverage is to hold a piece of ice over the serving glass with a pair of ice tongs, and pour the drink over it.*

Some recipes order the use of *lime juice*, and some call for *lemon juice*. Long experience has taught me that the juice of one is as good as the juice of the other; but in using *rind* or *peel* for a flavor, lemon peel is the proper thing, as lime-skin has a very bitter taste and is only used in the flavoring of a Rickey or a Mamie Taylor.

For the benefit of the novice, I will state that a jigger (which is ordered used in many of my recipes) is a little silver measure shaped like and having the same capacity as a sherry glass. It is supposed to hold an average drink of any liquor, and I would advise any inexperienced person to use either a jigger or a sherry glass until they accustom themselves to measuring correctly by practice with the eye.

In making lemonades, whiskey, brandy, gin or any kind of cocktails, whiskey, brandy, white wine or imperial punches, juleps or any beverage containing any effervescent liquid, always *mix with a spoon*. *A shaker should be used only in the mixing of* frozen absinthes, milk punches, egg nogs, claret punches, fizzes, cobblers or drinks that cannot be dissolved with a spoon; or beverages that must be frozen.

In opening a bottle of any wine or liquor of any description, always strive to *jar the contents as little as possible* so that, should there be any sediment in the bottle, it will not be served with the drink, but will remain at the bottom. A bottle of old Burgundy or fine claret is unfit for use after having been shaken just before serving; and any connoisseur's appetite for a good drink of wine or liquor is always more or less impaired by being compelled to drink any beverage which has been poured from an almost empty bottle of any wine or liquor.

In making *drinks requiring a combination of sugar and lime or lemon juice*, no strict rule regarding the quantity of either sour or sweet can be adhered to, as no two tastes are exactly alike, and the quantity of juice in different lemons and limes varies. Therefore, a bartender must necessarily use his own judgment regarding the blending of these indispensable ingredients. The great trick in making punches, sours, lemonades, and all drinks necessitating the use of a mixture of sour and sweet, is to blend them so that the taste of one will be no more perceptible than the flavor of the other. This can only be acquired by practice, and is one of the most important secrets in barkeeping.

The question of "what are the exact requirements of a bartender to please the average boss" is one that puzzles the average mixologist.

Because a man cuts some ice in the effete Hub is no indication that he will amount to beans among a lot of husky Germans, and because he made good at Chapin & Gore's in Chicago, it does not signify that his methods and personality would favorably impress the patrons or the proprietor of the St. Charles in New Orleans or the manager of the Coronado in San Diego.

The style of mixing and serving differs in various sections of the universe, and no two saloon men think alike unless they are in the same firm, and then when the private office-door is shut they fight like cats and dogs.

Some people think that there are a few little rules that a clerk could stick to that would enable him to get along with any one; but this is not true.

I once applied for a position in one of Chicago's leading hotel bars, and when I informed the manager that I had been employed in nearly all the large cities of this country, besides having had considerable experience in the Orient as well as in the islands of the Pacific and on the continent of Europe, he said: "Young man, you skip around too much; I must have some one more settled in life."

A man can hardly expect to become a good all-round bartender who works a lifetime in one house, because he gets into one rut and goes to sleep there, as it were.

There is also a great deal of luck attending the success of some popular bartenders; some climb up rapidly because they begin in a house that allows the boys the privilege of making friends, while others are broke in under a system whereby one cannot popularize himself under any circumstances. Some bluff their way along on no pair, with little actual knowledge, and others with unlimited experience and ability haven't enough confidence or are too unfortunate to succeed.

It's a funny game any way you look at it, but the main requisite to success is common sense and lots of it.

According to the old hieroglyphic inscriptions and papyrus found in Egypt, prohibitive agitation is at least four thousand years old.

As early as the year 2,000 B. C. the Egyptian people were convulsed because certain high-handed persons attempted to abolish the beer shops (the Egyptian beer or "hek" was brewed from barley without hops).

So the prohibition propaganda is no new thing. History is full of it.

There is nothing desirable in prohibition per se, but only as a means to temperance, and nothing shows the futility of such agitation so well as a study of its history as far back as you may care to trace it—always chimerical, always impracticable, always impossible! The development of a taste for milder beverages is succeeding where prohibition has always failed—that is, is advancing the cause of rational temperance.

The recent heavy increases in the consumption of beer which contains a very slight percentage of alcohol (much less than cider, by the way) is one of the most hopeful temperance indications of the times.

Compulsory interference with generalized food customs beyond certain reasonable limits must have disastrous consequences, and any attempt to suppress the use of alcohol in this country would, I believe, lead to an enormous extension of the drug habit—already deplorably prevalent—which, being practiced in secret and outside social restraints, is more insidious in its inroads and more detrimental in its effects than indulgence in wine, beer or spirits.

A large majority of the medical profession is, I feel sure, convinced of the value of alcohol in the treatment of disease, and prescribe it with caution and discrimination in suitable cases and as occasion requires. But the dissentients are more noisy and aggressive, as dissentients are wont to be, than the adherents of the established faith, and so erroneous notions have got about as to the attitude of the medical men toward the alcohol question. It seemed time to enter a caveat.

Medical men are the steadfast friends of temperance and have done much to promote it. They note with satisfaction the diminished consumption of



alcohol and the progressive improvement that is going on in the drinking habits of the people (an improvement probably due to other causes than the total-abstinence propaganda), but they are not carried away by a windy philanthropy, and cannot ignore the teachings of physiology and of practical experience. What they have seen they have seen of alcohol's restorative power in many critical conditions, and they would be deeply culpable if, in deference to clamor, they laid aside so effective a weapon.

It is on physiological facts that the employment of alcohol in disease is now founded, and it is by physiological facts that its employment is opposed; but in the latter case the facts are often misunderstood or only partially presented. Let me give an instance of this. Our total abstinence devotees tell us that alcohol does not keep out the cold and that there can be no worse way of protecting ourselves against low temperatures than by imbibing spirits. That is quite true, but they ought to add, which they do not, that while alcohol does not keep out the cold it is a potent remedy for some of its most hazardous effects. When, after exposure to cold, there is staganation of the blood that has been driven from the chilled surface to the internal organs, a judicious dose of alcohol will re-establish the equilibrium of the circulation and ward off dangers both immediate and remote.

The man who drinks whiskey and water,  
 Although he drinks early and late,  
 Will live to drink whiskey longer  
 Than he who drinks whiskey straight.

#### A CHUNK OF PHILOSOPHY.

Buy and the gang is with you,  
 Renig and the game is off;  
 For the boys with the thirst will all see you cursed  
 If you don't proceed to cough.  
 Be rich and the bunch will praise you,  
 Be poor and they'll pass you the ice;  
 You're a dead game guy when you start to buy,  
 But you're a bum when you haven't the price.  
 Be flush and your friends are many,  
 Go broke and they say "Au revoir";  
 When your currency burns you will get great returns,  
 When it's gone you will get the ha, ha.  
 Be gay and the bunch will cheer you,  
 And they'll smile while your wealth endures;  
 Show a tearful lamp and they'll all decamp  
 And it's back to the woods for yours.

There's always a bunch to boost you,  
 While at your bank roll they glance;  
 But you'll find them all gone at the cold gray dawn,  
 When the fringe shows up on your pants.

—With apologies to Ella Wheeler Wilcox.

Never use a lemon knife without wiping it immediately afterward. First-class bartenders never neglect this important rule.

#### A COURTEOUS RETORT.

Just say to all smart booze clerks who question your sense,  
 And hold all your wisdom at naught:  
 You've been forced to turn knowledge away every night,  
 And you've standing room only for thought.

"Why," thunders the *New York Mail*, which used to print a Bible text at the head of its editorial page every day, "does the bartender put the change on the only wet spot on the bar?"—*Syracuse Post-Standard*.

There are two ways of acquiring a knowledge of mixology—  
 By experience and by reading.

By reading one gains the experience of others, and learning by experience takes a lifetime.

The word "brut" as applied to drinkables means that no artificial sweetening has been resorted to.

The profession of mixology  
 Is an art that's being lost;  
 That's why this treatise is published,  
 Quite regardless of the cost.  
 Regardless, too, of other things,  
 For facts one cannot smother;  
 But what is gospel truth to one  
 Seems hot air to another.  
 There'll rise occasions every day  
 When it'll be up to you  
 To peruse the pages of this work  
 And find things that you should do.

#### IF YOUR CHRISTIAN NAME IS COHEN.

If you don't drink or care to smoke,  
 Or eat free lunch and pickles;  
 And some old friend is treating you,  
 Why! Just take a glass of nickels.

JAMES MONTGOMERY FLAGG.

After serving rock and rye, a cordial or any drink containing sugar or syrup, great care should be exercised by the presiding mixologist to carefully clean any sticky substance out of the bottom of the glass with the fingers or with a very strong pressure of water from a faucet, because if any such substance remains in the bottom of the glass when it is being wiped, the glass can never be polished, the bar towels will become sticky and gummed up, and in consequence every glass that is wiped with that towel afterwards will have a dirty, streaky look.

It is positively impossible to keep things polished behind a bar if this rule is not adhered to, and many bartenders have lost their positions in consequence of being careless or ignorant of this very important rule.

Always use thin glassware if you wish to have your drinks appreciated; for there is an old adage known to all connoisseurs and lovers of the good things of life that, "A drink of beer tastes as good out of a thin glass as champagne does out of a cup."

*The icing of wines* is of great importance; but how few bartenders pay attention to this subject? Clarets and Burgundies should never be cooled in any manner, but should be kept and drunk at a temperature of about seventy degrees Fahrenheit. Hocks, Reislings and Sauternes can be kept at any temperature without injury, but it is advisable to keep them cool. Ice may be served in the glass with these wines, and the flavor will not be much impaired thereby; but the flavor of champagne is always injured by serving in this manner. The proper way to treat effervescent wines is to ice the bottle well before uncorking. Cognacs should always be kept at an even temperature, as extreme heat or cold is very injurious to them; but whiskies of all kinds are much more palatable when iced, and the liquor is not impaired thereby. Malt liquors of all kinds should be served at a temperature somewhat colder than the surrounding atmosphere.

*In drawing a cork from a bottle of any effervescent liquid*, always hold the bottle in an oblique position, as near horizontal as possible, without getting the mouth of the bottle below the surface line of the contents. Hold the bottle in this position for a few moments before standing it up, and no waste can possibly occur. The principle of this little trick is that the bubbles formed by the sudden contact of the heavy oxygen with the lighter gas contained in the bottle rise perpendicularly; therefore, when the bottle is held in a vertical position, the first-formed globules of air containing quantities of the valuable liquid are forced through the neck of the bottle by the successive formation of others, causing loss, damage and inconvenience; but, when the bottle is held obliquely, the bubbles, still true to the same law of nature, continue the same upward course; but, instead of escaping through the opening, they are arrested by the slope of the bottle, and the gas which must necessarily escape through the only vent to relieve this pressure is not in the form of bubbles; therefore the desideratum is acquired.

*In opening champagne* the preceding hint is invaluable, although a corkscrew is never used for this purpose.

The proper way of opening a bottle of effervescent wine is to carefully remove the capsule covering the cork, break with a twist of the fingers or cut with a pair of wire nippers the wire which holds the cork, wipe the neck of the bottle and the cork with a towel so that no dirt can drop into the glass which you are about to serve the wine in, and keep the thumb of the left hand firmly over the cork during these preparations so that no accident can possibly happen; then firmly grasp the bottom of the bottle with the right hand, and hold the cork fast between the thumb and forefinger of the left hand, twist the bottle a few times backward and forward so as to loosen the cork, and then allow the pressure of the gas within to do the rest, taking pains to not let it do too much, and never allow any noise to be heard as the cork leaves the bottle. By holding the bottle in the position spoken of in the preceding suggestion, no danger of an overflow need be feared.

The discovery of champagne is said to be due to a Benedictine monk named Perigon, who in 1668 was made cellarer. In pursuing the duties of his position he hit upon the idea of "marrying" the different wines produced in the vineyard; one he noted had fragrance, another imparted generosity and the blackest were found to produce a white wine that kept good instead of turning yellow, as that made from white grapes. The white or gray wines of champagne became famous, and the wine from his district, Hautviller, the most famous of all. Perigon also discovered that the old stopper of flax dipped in oil could be replaced with cork. He finally evolved the effervescing wine that was far more pleasant than the old style still wine. The King gave the seal of royal approval to the new discovery. Le Marquis de Sillery at a supper introduced the wine into the court circles. The flower wreathed bottles which, at a given signal, a dozen blooming damsels, draped in the guise of Bacchanals, placed upon the table, were hailed with rapture. Thenceforth sparkling wines were an indispensable adjunct to all the court suppers of the period.

Politeness costs nothing, but it sometimes gets one a great deal. It isn't much of an effort to ask a patron in a pleasant manner what his pleasure might be or how he would like his beverage served, and it isn't very hard work to thank a customer for his patronage when he has paid you for your merchandise, and when giving him his change it requires no extra labor to carefully lay the money in a clean dry place on the bar and in a courteous, gentlemanly manner let him know that you are obliged to him for his patronage.

Personality is one necessary requisite that every high salaried bartender should possess, and no writer can explain how one may acquire this illusive, intangible something.

Just what this valuable asset consists of nobody can tell. How often have you seen an inexperienced man open a saloon and make money from the start? That in nine cases out of ten is personality. An experienced bartender may

open a more expensive and better stocked bar in the same location and starve to death. That is probably lack of personality.

A dispenser of liquid refreshments should not only be a good mixer of drinks but a good "mixer" with his patrons.

How many men have tried to imitate another's personality and failed?

What a man may do successfully depends on his own personality.

There are men who can tell off-colored stories and still be gentlemanly, but a double entendre in the mouths of most persons makes you want to hunt up a Turkish bath and wash off the defilement.

It is a hard lesson for one to learn that he cannot do what others can, but it is a most important one. It is personality that counts, but it must be a man's own personality and not another's; and it's worth an ambitious bartender's while to find out what he may and what he may not do.

Taking it all in all, the clerk who gathers the largest receipts is usually the possessor of the best personality and should be the best paid, providing, of course, he is economical with stock; but how few saloon attachés ever give this important subject any consideration. When an individual cannot serve a party and keep the bar top dry, he is extravagant and wasteful, for all that moisture on the mahogany costs money. There is no excuse for ever overfilling a glass with any liquid, for it not only wastes stock but it looks sloppy and makes the beverage less inviting.

In making cocktails, punches or any other beverage the mixologist who makes a little too much to fill the serving glass each time and then throws the surplus away is a very expensive and useless adjunct to a well managed bar. It is more advisable to try and mix too little because after completing the decoction it has to be handed to the patron, and some of the contents will surely spill while being moved if the glass is too full.

Another invaluable hint before adding the word *finis* to my little dope book, and that is, that whenever a party has consumed a couple of rounds of drinks, lighten up the next round and continue to make each succeeding round of less material. This little trick not only saves stock but enables and encourages the consumer to buy oftener and stick around longer without becoming incapacitated.

FINIS.

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