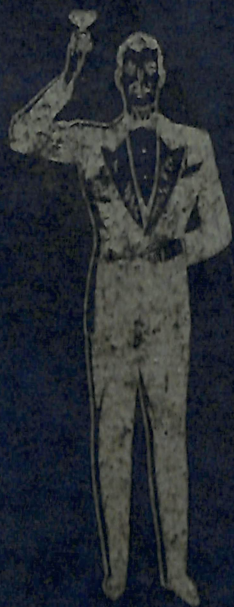


FINE BEVERAGES
and RECIPES for
MIXED DRINKS



Edited by
JOSEPH P. and CHARLES A. SASENA





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PRICE

 SEVENTY-FIVE CENTS

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by

Joseph P. and Charles A. Sasena

Foreword

THIS edition of "Fine Beverages" is fondly presented as a guide and inspiration to those who mix, serve, and enjoy good drinks.

It is unfortunate, the Editors feel, that the "Art of Drinking" in this country has received such little serious consideration, resulting in abuse and excess. It has been their experience that fine beverages, properly prepared and imbibed in moderate quantities, serve an important part in enriching social and gastronomical pleasures. They dedicate their efforts to making life brighter, happier, and more worth while.

The Cocktail is an American creation. Surely, then, Americans should know how to mix them, and adequate space has been allowed for their consideration.

The following recipes have been collected and tested by specialists, during many years of experience at the Cleveland Athletic Club. They will be found very handy for reference in club, hotel, or home . . . in fact, wherever kindred spirits get together.

Conviviality and conversation, two of the finer arts which disappeared during the thirteen gloomy years of prohibition have returned with repeal.

No longer will it be necessary to sneak up a back flight of stairs for a hasty swallow or to call "George" on the telephone for an illicit delivery. America has decided on a return to sanity and good fellowship.

But, unfortunately, an older generation, its memory dimmed, must struggle to forget the mannerisms and tastes of the bathtub gin era and a younger generation, uneducated to what is proper in drinking and with throats raw from bootleg poison, faces the task of learning the refinements necessary in order to secure the fullest enjoyment from legal alcoholic beverages.

Fortunately, among that older generation there were men practiced and skilled in the vocation of selecting, mixing and serving palatable drinks and many of them are eager and ready to display their talents and please a long suffering public.

The authors of this book are two of these men. With a background rich in experience, Joseph and Charles Sasena, have prepared a guide to serve those who are forced to plead ignorance and they have done it in a manner which will bring approval from the most critical. Complete, concise, their list of selected mixed drinks, accompanied by comprehensive instructions, will cause one to wonder what madness descended on the people of these United States when they ratified the "noble experiment".

Years of knowledge and wisdom have been drawn upon by the Sasena brothers in the preparation of this encyclopedia. Not a detail is lacking. Both of these masters in the fine art of drinking have been at the Cleveland Athletic Club for over 30 years.

For those who like the festive table, the cheering tap room and the jovial bier garden . . . let this book bring them happiness and contentment.

JACK KENNON

[Mr. Kennon is a member of the editorial staff of *The Cleveland News*]

MIXED DRINKS AND THEIR INGREDIENTS

IN CONSIDERING the subject of mixed drinks, it is essential first of all to distinguish between those which are devised purely as thirst quenchers, and which should be classified as beverages, and those which are commonly known as appetizers.

Among the former are included the various toddies, rickeys, punches, cobblers, juleps, etc. It has been attempted to communicate a food value to some of these beverages like sherry-flips, egg-nogs, milk-punches, etc., in addition to their use as a stimulant.

The popularly known appetizers comprise all of the cocktails and other mixed drinks that are designed particularly to increase the desire for food, to promote the appetite and stimulate the activity of the digestive organs.

It is evident that the use of bitters gave rise to the introduction of the cocktail, for without the bitter ingredient, these drinks would not serve their purpose as appetizers. The bitters act upon the saliva glands as well as upon the secretion of the stomach, stimulating both to a greater degree of activity, their effect being augmented by the aromatics, including the alcohol.

The so-called "Old-fashioned" cocktail, with Dr. Siegert's Angostura Bitters, sugar, and whiskey, is one of the most desirable. The addition of sugar to alcoholic drinks adds materially to their effect, so that in the cocktail, the bitter taste should always be modified by the addition of sweetening. In the same way, lemon and orange juices will improve certain

(although by no means all) appetizers. It is by the correct balancing of these various elements that the true artist may be recognized.

There is a demand for appetizers that are exclusively bitter, such as the dry Martini, Vermouth being the ingredient that imparts to it the characteristic feature of the drink.

All mixed drinks, whether hot or cold, should be served as soon as possible after mixing, for it is necessary that the constituents should not blend. If the mixture is allowed to stand, so as to become stale, the flavor of each ingredient will be impaired.



Old wood to burn, old wine to drink, old friends to trust, and old authors to read.

*A health to you, and wealth to you,
And the best that life can give you.
May Fortune still be kind to you
And Happiness be true to you,
And Life be long and good to you,
Is the toast of all your friends to you.*

*Here's to the Chaperone!
May she learn from Cupid
Just enough blindness
To be sweetly stupid!*

*May you live as long as you like;
And have all you like as long as you live.*

*Here's to a long life and a merry one,
A quick death and an easy one,
A pretty girl and a true one,
A cold bottle and another one.*

*Here's a toast to all who are here,
No matter where you're from;
May the best day you have seen
Be worse than your worst to come.*

*To Friendship:
Here's to the tears of friendship!
May they crystallize as they fall and be worn
As gems in the memory of those we love.*

WHISKEY

WHISKEY is made from the mash of grain such as corn or rye, fermented and distilled, aged in wood for a number of years; then bottled for the market. It has a high percentage of alcohol, and is the strongest liquor made. Whiskey is a good bracer, and is very beneficial if used moderately. As a stimulant to the heart and nerves, it is well recommended by the medical profession. With bitters it is used as a tonic, and is one of the main ingredients in various cocktails, also in thirst quenchers such as high-balls, rickeys, toddies, mint juleps, etc.

There are several kinds of whiskey: Rye, made from rye, produced chiefly in the state of Pennsylvania; Bourbon, made from corn, which originated in Kentucky; Canadian whiskey with a very light percentage of alcohol; Scotch whiskey imported from Great Britain; Irish whiskey from Ireland.

GIN

IT MIGHT seem strange to state that very few people know anything about Gin and how it is manufactured. Gin originated in Holland, and the Holland Geneva (De Kuypper), is known the world over for its medicinal values.

Rye and various cereals, principally malted barley, are ground and used in making Gin. The mixture is allowed to ferment for seventy-two hours, after which it is distilled. Later, Juniper Berries are added, then re-distilled.

In the distillation of Old Tom, Dry and Sloe Gin, a variety of herbs, seeds and roots are used, imparting different flavors. These Gins have become very popular in this country, and are widely used for the well known and famous drinks, such as Martini Cocktail, Gin Rickeys, Gin Fizzes and many others.

At the present time Synthetic Gin is in use, which is made of $\frac{1}{2}$ grain alcohol and $\frac{1}{2}$ water, with Glycerine Syrup and Juniper drops added. The result depends largely upon the grade of alcohol used.

RUM

MANY articles have been written about the beginning or the manufacture of Rum, as well as the derivation of the word itself. Rum was the first alcoholic drink made in this country, and practically all of it was produced in New England, from which it derived its name of New England Rum.

The Rum used today has been aged in wood for many years. Much care is taken by the manufacturers in the selection of their molasses, the fermentation and distillation as well as in the selection of the barrel and storage space in which it is kept.

Rum is mainly used in flavoring various drinks.

During the past fifteen years a new Rum has been produced. It is made in Santiago, Cuba, and is used only in mixing the famous "Bacardi Cocktail".

VERMOUTH

ITALIAN VERMOUTH is undoubtedly the best known and most largely consumed vinous liquor used in the preparation of mixed drinks. It is manufactured in the city of Turin, Italy.

Vermouth is practically a good white wine, chiefly Muscat, aromatized with the addition of the extract from certain herbs and spices, fortified with pure wine spirits, and sweetened with pure sugar. It is of a deep golden color, with a sweet flavor, agreeable aroma, and slight tonic-bitterness. If used moderately it has a beneficial influence on the organism, in stimulating the appetite and toning the action of weak stomachs.

Noilly Prat and Co. French Vermouth is light in color and very bitter, and is used in making a "Dry Martini Cocktail".

THE COCKTAIL

The Cocktail is a combination of various ingredients, and if mixed properly, and with the right proportions, is a most delightful drink. Bear in mind that a cocktail consists of $\frac{2}{3}$ of liquor, and $\frac{1}{3}$ of water dissolved from the ice used in mixing it. However, if a stronger drink is desired, use less ice.

We consider 2 oz. of mixture and 1 oz. of water sufficient for an average size Cocktail. All recipes in this book call for one drink; if more are desired, increase amounts in proportion. Also, use more or less sugar and lemon juice, according to your individual taste.



Thanks-to-Our-President Cocktail

*(Let All States Join in Rejoicing
in the Quick Repeal of the 18th Amendment)*

Mixing glass

Juice of one California lemon

$\frac{1}{2}$ Florida orange

Teaspoonful of sugar

Fine ice

$\frac{1}{2}$ oz. New York State Apple Jack Brandy

$\frac{1}{2}$ oz. Pennsylvania Rye

$\frac{1}{2}$ oz. Kentucky Bourbon

$\frac{1}{2}$ oz. Domestic Gin

Shake well

Strain into a cocktail glass

Add a few drops of Ohio Strawberry Syrup and a few dashes
of California Claret on top

Serve

American Flag Special

(We Hail the Return of Freedom)

Mixing glass

Juice of one lime

Teaspoonful of sugar

Ice

2 oz. Gin

Shake well

Strain into a cocktail glass

Pour in from side of glass few drops of Creme Yvette and
over the top pour a few dashes of Angostura Bitters

Serve

Repeal Special

(Drink a Toast to Al Smith!)

Mixing glass

Juice of one lime

Teaspoonful of sugar

Ice

1 oz. Bacardi Rum

$\frac{1}{2}$ oz. Gin

$\frac{1}{2}$ oz. Apple Jack Brandy

Few drops of Grenadine

White of one egg

Shake well and strain into a large cocktail glass

Serve

Prosperity Silver Cocktail

(In Honor of Father Coughlin)

Mixing glass

$\frac{1}{2}$ orange cut up and moddled

Fine ice

1 oz. Gin

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

$\frac{1}{2}$ oz. French Vermouth

White of one egg

Shake well

Strain into a large cocktail glass

Serve

International Cocktail

*(Sociability and Mutual Understanding
Among Nations of the World)*

Mixing glass
Fine ice
1 oz. English Gin
 $\frac{1}{2}$ oz. Italian Vermouth
 $\frac{1}{2}$ oz. French Dubonet wine
2 dashes of German Kirschwasser
2 dashes Russian Kümmel
Stir well and strain into a cocktail glass
Add one U. S. cherry
Serve

Governor of Ohio Special Cocktail

Take 10 oz. Goblet glass
1 lump of sugar
4 dashes of Angostura Bitters
Twist lemon peel
2 cubes ice
Slice of orange and pineapple and a cherry
Fill up with Hummel's Vintage Champagne
Serve to all good loyal Buckeyes

Mayor of Cleveland Cocktail

Use mixing glass half filled with fine ice
Four drops Apricot Brandy
Three drops Angostura Bitters
 $1\frac{1}{2}$ oz. Whiskey
 $\frac{2}{3}$ oz. Italian Vermouth
Stir, and strain into cocktail glass. Squeeze lemon peel on top.

Kennon Special Cocktail

Mixing glass

Juice of one lemon

— Tablespoonful of sugar

Fine ice

Add 2 oz. whiskey

White of one egg

Shake well

Strain into a large cocktail glass

Add a few drops of Grenadine and serve

New Deal Cocktail

Take mixing glass with $\frac{1}{2}$ U. S. orange cut up

Some fine ice

Add 1 oz. English Gin

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

$\frac{1}{2}$ oz. French Vermouth

Two dashes German Kirschenwasser

Two dashes of Russian Kümmel

White of one egg

Shake well

Strain into a large cocktail glass

Serve

Martini Cocktail

Fill mixing glass with finely crushed ice

Add $1\frac{1}{3}$ oz. Gin

$\frac{2}{3}$ oz. Martini Rossi Italian Vermouth

Stir, and strain into a cocktail glass. Add an olive

A dry Martini Cocktail can be made by using French Vermouth in place of Italian Vermouth

Manhattan Cocktail

Fill mixing glass with fine ice
Three dashes Angostura Bitters
1½ oz. Whiskey
⅔ oz. Italian Vermouth
Stir, and strain into cocktail glass
Add a cherry

Old Fashioned Whiskey Cocktail

Use an old fashioned cocktail glass
Lump of sugar—dissolve in a little seltzer water
A piece of lemon peel
Four dashes Angostura Bitters
Crush well. Add two cubes of ice
2 oz. of Whiskey
Stir, add one slice of orange and a cherry
Serve with water on the side

Old Fashioned Toddy is made the same way, omitting Angostura Bitters.

Bronx Cocktail

Put four slices of orange into a mixing glass. Fill it with fine ice
1 oz. Gin
½ oz. Italian Vermouth
½ oz. French Vermouth
Shake well and strain into a cocktail glass

C. A. C. Cocktail

Use a mixing glass with fine ice
Four drops Benedictine
1 $\frac{1}{3}$ oz. Gin
 $\frac{2}{3}$ oz. Italian Vermouth
Stir, and strain into a cocktail glass
Squeeze orange peel on top, and serve

Orange Blossom Cocktail

Use mixing glass
Juice of $\frac{1}{2}$ orange and $\frac{1}{2}$ lemon
One teaspoonful sugar
Fill glass with cracked ice
Add one teaspoonful Peach Syrup
2 oz. Gin
Shake, and serve into a cocktail glass

Dubonnet Cocktail

Fill mixing glass with cracked ice
1 oz. Dubonnet Wine
1 oz. Gordon Gin
Stir, and strain into cocktail glass. Add a cherry

Clover Club Cocktail

Into a mixing glass, squeeze the juice of one lemon
Add one tablespoonful of orange juice
One teaspoonful of fine sugar
Fill glass with fine ice
2 oz. Gin
 $\frac{1}{2}$ teaspoon of Grenadine
 $\frac{1}{2}$ teaspoon of Peach Syrup
White of one egg
Shake well. Frappe, and strain into a Clover Club glass

Gin Cocktail

Use mixing glass half filled with fine ice
Two dashes Orange Bitters
Two drops Angostura Bitters
Four dashes Maraschino Cordial
2 oz. Gin
Piece of twisted lemon peel
Stir. Do not shake. Serve in cocktail glass. Add an olive.

Vermouth Cocktail

Same as Gin Cocktail using Italian Vermouth in place of Gin. Add a cherry.

Whiskey Cocktail

Same as Gin Cocktail using Whiskey in place of Gin. Add a cherry.

Gibson Cocktail

Fill mixing glass with cracked ice
1 oz. Gin
1 oz. French Vermouth
Stir well, and serve

Perfect Cocktail

Fill mixing glass with fine ice
1 oz. Gin
 $\frac{1}{2}$ oz. Italian Vermouth
 $\frac{1}{2}$ oz. French Vermouth
Add a piece of orange peel and frappe. Strain, and serve.

Lone Tree Cocktail

Fill mixing glass with fine ice
1 oz. Plymouth Gin
1 oz. French Vermouth
Add a piece of orange peel and frappe.
Strain, and serve

Lilly Cocktail

Into a mixing glass squeeze juice of one lime
One teaspoonful of fine sugar
Fill glass with ice
2 oz. Gin
Frappe. Strain into a cocktail glass, adding a few drops of
Raspberry Syrup.

Bacardi Cocktail

Put juice of one lime into a mixing glass with one teaspoonful
of fine sugar
Fill glass with ice
Add 2 oz. Bacardi Rum
Four drops Grenadine
Shake well, and strain into a cocktail glass

Royal Smile Cocktail

Put juice of one lime into a mixing glass
Fill glass with fine ice
Add $\frac{2}{3}$ oz. Apple Jack Brandy
 $\frac{2}{3}$ oz. Gin
 $\frac{2}{3}$ oz. Grenadine
Shake well. Strain into cocktail glass

Jack Rose Cocktail

Use mixing glass with juice of one lime
Fill glass with fine ice
1½ oz. Apple Jack Brandy
⅔ oz. Grenadine
Shake. Strain into cocktail glass

Bamboo Cocktail

Fill mixing glass with fine ice
1 oz. Victoria Sherry
1 oz. Italian Vermouth
Stir, and strain into cocktail glass

Surprise Cocktail

Fill mixing glass with fine ice
Few dashes of White Creme de Menthe
1 oz. Gin
1 oz. Italian Vermouth
Stir. Do not shake. Serve in cocktail glass

Alexander Cocktail

Fill mixing glass with fine ice
⅔ oz. Gin
⅔ oz. Creme de Cacao
⅔ oz. Cream
Shake well. Strain into cocktail glass

Violet Cocktail

Use mixing glass with juice of half lemon and one teaspoonful
of fine sugar
Fill glass with fine ice
1½ oz. Gin
⅔ oz. Creme d'Yvette
White of one egg
Shake well. Strain into champagne glass.

Rob Roy Cocktail

Fill mixing glass with fine ice
1 $\frac{1}{3}$ oz. Scotch Whiskey
 $\frac{2}{3}$ oz. Italian Vermouth
Stir, and serve in cocktail glass. Add a cherry

American Beauty Cocktail

Take a mixing glass with juice of one lime and $\frac{1}{2}$ teaspoon
of fine sugar
Fill glass with ice
1 $\frac{1}{3}$ oz. Gin
 $\frac{2}{3}$ oz. French Vermouth
Shake and strain into cocktail glass

June Rose

Mixing glass
Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ lime
 $\frac{1}{2}$ orange
1 barspoonful of sugar
Ice
2 oz. Gin
Little Raspberry Syrup
Shake. Strain into a goblet
Fill with seltzer

Knickerbocker

Mixing glass
Juice of one lemon
1 barspoonful sugar
Ice
2 oz. of Jamaica Rum
2 dashes of Curacao
2 dashes Raspberry Syrup
Shake. Strain into a goblet with fine ice
Dress with fruit in season and serve

September Morn Cocktail

Use mixing glass with juice of two limes and one teaspoon of fine sugar

Fill glass with fine ice

Add $1\frac{1}{3}$ oz. Bacardi Rum

$\frac{2}{3}$ oz. Grenadine

White of one egg

Frappe. Strain into a Clover Club glass

Queen Cocktail

Into a mixing glass put two slices of pineapple and one teaspoonful of juice

Fill glass with cracked ice

1 oz. Gin

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

$\frac{1}{2}$ oz. French Vermouth

Shake and strain into cocktail glass

Stinger Cocktail

Fill mixing glass with fine ice

1 oz. Hennessy Brandy

1 oz. Creme de Menthe

Frappe. Strain into a cocktail glass

Coffee Cocktail

Fill mixing glass with fine ice

One teaspoon of fine sugar

1 oz. Victoria Sherry

1 oz. Spanish Port

One egg

Shake well and strain into Clover Club glass

Chocolate Cocktail

Into a mixing glass put one teaspoonful of fine sugar
Fill glass with fine ice
1 oz. Yellow Chartreuse
1 oz. Maraschino Cordial
One egg
Frappe well and strain into cocktail glass

Devil's Dream Cocktail

Put juice of one lime into a mixing glass filled with fine ice
1 oz. Scotch Whiskey
 $\frac{1}{2}$ oz. Grenadine
Frappe. Strain into cocktail glass

Japalack Cocktail

Squeeze juice of half lemon into a mixing glass. Add one
teaspoonful of fine sugar
Fill glass with fine ice
1 oz. Whiskey
1 oz. Benedictine
Shake and strain into cocktail glass

Maiden's Dream Cocktail

Use mixing glass with juice of one lime
Fill glass with fine ice
 $1\frac{1}{3}$ oz. Gin
 $\frac{2}{3}$ oz. Creme d'Yvette
Shake and strain into cocktail glass

Blue Moon Cocktail

Squeeze juice of one lime into mixing glass, fill it with fine ice

$\frac{2}{3}$ oz. Gin

$\frac{2}{3}$ oz. French Vermouth

$\frac{2}{3}$ oz. Creme d'Yvette

Shake well. Strain into cocktail glass

Hook and Eye

Take mixing glass with some fine ice

1 oz. Apricot Brandy

1 oz. Brandy

1 barspoonful of white Creme de Menthe

1 dash of Absinthe

Shake well

Strain into a large cocktail glass



*May all single men be married
And all married men be happy.*

*The ladies! Our arms to their defense;
Their arms our recompense.*

*I wish thee health,
I wish thee wealth,
I wish thee gold in store;
I wish thee heaven on earth
What else could I wish thee more?*

To Woman:

*The fairest work of the Author;
The edition is large,
And no man should be without a copy.*

*Here's a sigh to those who love me,
And a smile to those who hate;
And whatever sky's above me
Here's a heart for every fate.*

*Drink to-day and drown all sorrow;
You shall perhaps not drink to-morrow;
Best while you have it, use your breath,
There is no drinking after death.*

Soda Cocktail

Into a lemonade glass put one teaspoonful of fine sugar, a piece of lemon peel
Four drops Angostura Bitters
One teaspoonful seltzer water
Muddle well, until sugar is dissolved
Add three cubes of ice
Fill glass with bottled Club Soda
Stir gently and serve

Absinthe Cocktail

Fill mixing glass with fine ice
1 $\frac{1}{3}$ oz. Absinthe
 $\frac{2}{3}$ oz. Italian Vermouth
Shake and strain into cocktail glass

Champagne Cocktail

Into a goblet put a lump of sugar
A piece of twisted lemon peel
Four dashes Angostura Bitters, two cubes of ice, one slice pineapple, one slice orange and a cherry.
Fill glass with Champagne. Stir gently and serve

Zazarack Cocktail

Use old fashioned cocktail glass
Four dashes of Absinthe rolled around the glass, one lump sugar, piece of lemon peel, few dashes of Angostura Bitters, a little water. Muddle well
Add two cubes of ice, 2 oz. of Whiskey
Serve with water on the side.

Maple Cocktail

Use mixing glass with juice of one lemon
Add fine ice, 1 oz. Whiskey, 1 oz. Maple Syrup
Shake well and serve into a cocktail glass.

Scotch Whiskey, Gin or Bacardi Rum can be substituted for the Whiskey in this cocktail.

Honey Dew Cocktail

Use mixing glass with fine ice
Two tablespoonfuls of grapefruit juice
One tablespoonful Honey
2 oz. Whiskey
Shake well, and serve in large cocktail glass

Scotch Whiskey, Gin or Bacardi Rum can be used in place of Whiskey.

Rose Bud Cocktail

Take mixing glass with juice of $\frac{1}{2}$ lemon
One teaspoonful of fine sugar
Fill glass with fine ice
Add $\frac{2}{3}$ oz. Bacardi Rum
 $\frac{2}{3}$ oz. Gin
 $\frac{2}{3}$ oz. Benedictine
3 drops Grenadine

Shake well, and strain into a Claret glass, in which the rind of $\frac{1}{2}$ orange pared in a long string is set at bottom of glass. Add few drops of Angostura Bitters, and serve.

- F I Z Z E S -

Gin Fizz

Use mixing glass, juice of one lemon
One tablespoon of sugar
Fill glass with ice
2 oz. Gin
A little water to help dissolve sugar
Shake well and strain into highball glass, adding a cube of ice.
Fill up with White Rock, seltzer, or any charged water.
Stir and serve.

Sloe Gin Fizz

Prepared the same way as Gin Fizz, using Sloe Gin in place of Gin

Silver Fizz

Put juice of one lemon into a mixing glass, with one table-spoonful of fine sugar

Fill glass with fine ice

Add 2 oz. Gin

One tablespoonful of sweet cream

White of one egg

Shake well. Strain into lemonade glass

Add a cube of ice. Fill with White Rock

Golden Fizz

Golden Fizz is made the same way as Silver Fizz, using the yolk of the egg instead of the white

Royal Fizz

Royal Fizz is also made the same way as Silver Fizz, using one whole egg

Melachrino Fizz

Take mixing glass with juice of one lemon, and one table-spoonful of sugar

Fill glass with fine ice

2 oz. Sloe Gin

White of one egg

Shake well and strain into a lemonade glass. Fill up with Ginger Ale.

Remus Fizz

Mixing glass
Juice of one lemon
Some fine ice
1 dash lime juice
1 dash Grenadine
1 barspoonful of sugar
2 oz. Gin
1 oz. fresh cream
Shake well
Put a couple of dashes of orange flower water in a lemonade
glass
Roll around glass
Strain mixture
Fill with seltzer

Morning Glory Fizz

Mixing glass
Juice of 1 lemon and 1 lime
1 barspoonful of sugar
Ice
2 oz. Scotch whiskey
2 dashes of Absinthe
White of one egg. Shake
Strain into a goblet. Fill with Seltzer

Amer. Picon Pouffle Fizz

Take mixing glass with 2 oz. Amer. Picon
 $\frac{1}{4}$ oz. Grenadine Syrup
White of one egg
Ice
Shake well
Strain into a goblet and fill with seltzer

Amer. Picon High Ball

Take highball glass
2 oz. Amer. Picon
½ oz. Grenadine
1 lump ice
Fill with seltzer

New Orleans Fizz

New Orleans Fizz is made the same as Silver Fizz, adding a tablespoonful more of cream. Shake longer.

- R I C K E Y S -

Gin Rickey

Use highball glass
Juice of one lime
Two cubes ice
2 oz. Gin
Fill glass with seltzer, and serve with spoon

Sloe Gin Rickey

Sloe Gin Rickey is made the same way as Gin Rickey, using Sloe Gin in place of Gin.

Stanley Rickey

Use highball glass
Juice of one lime
Two cubes of ice
2 oz. Apricot Brandy
Few drops Grenadine
Fill glass with seltzer

- MIXED DRINKS -

Whiskey Sour

Take mixing glass
Juice of one lemon
One tablespoonful of sugar
Fill glass with ice
Add 2 oz. Whiskey
Shake well. Strain into a Whiskey Sour glass. Fill with
seltzer

Egg Sour

Egg Sour is made the same way as Whiskey Sour, adding one
whole egg before shaking.

Battle Axe

Use mixing glass
Juice of one lemon
One tablespoonful of sugar
Fill glass with ice
Add 1 oz. Whiskey
1 oz. Sherry
Shake well and strain into a Whiskey Sour glass. Add a
cherry and one slice orange. Fill with Claret.

Porto Rico

Use a highball glass
Juice of one lime
Two cubes ice
Few dashes Raspberry Syrup
2 oz. Gin
Fill glass with Ginger Ale
Stir well and serve

Whiskey Daisy

Use a mixing glass
Juice of one lemon
One tablespoonful sugar
Fill up with ice
Add 2 oz. Whiskey
Few dashes Grenadine
Few drops Raspberry Syrup
Shake well and strain into a Whiskey Sour glass. Fill glass
with seltzer. Add a cherry and one slice of orange.

Daisies can be made with Gin, Rum or Brandy in place of Whiskey.

Whiskey Sling

Old fashioned glass
Crush 1 lump of sugar
Lemon peel
Piece of ice
2 oz. whiskey

Other Slings can be made with Brandy, Gin, Scotch Whiskey and Rum in place of whiskey.

Mamie Taylor

Use lemonade glass
Two cubes ice
Juice of one lime and rind of half
2 oz. Scotch Whiskey
Fill glass with bottled imported Ginger Ale.
Serve with long spoons

Cloudy Sky

Take a highball glass with two cubes ice
2 oz. Whiskey
Fill up with $\frac{1}{2}$ White Rock and $\frac{1}{2}$ Ginger Ale
Stir and serve

Horse's Neck

Peel a lemon in one long string, place it in a large lemonade glass so that one end hangs over the rim.

Add two or three cubes of ice

Few drops of Angostura Bitters

Fill up with bottled imported Ginger Ale

Remson Cooler

Use large lemonade glass

Two or three cubes of ice

Rind of one lemon in one long string

2 oz. Gin

Fill glass with one bottle Club Soda

Floradora Cooler

Use Tom Collins glass

Juice of 1 lime

1 cube of ice

2 oz. Gin

$\frac{1}{4}$ oz. Raspberry Syrup

Fill with bottled imported ginger-ale

Bull Dog Cooler

Take Tom Collins glass

1 rind of orange

Juice of one orange

1 lump of ice

2 oz. Gin

Fill up with bottled imported Ginger Ale

Durkee Cooler

Take Tom Collins glass

1 lemon moddled

1 barspoonful sugar

1 lump ice

2 oz. Jamaica Rum

Fill with a pint of Club Soda

Motor Car

Use lemonade glass

One tablespoonful of fine sugar

Three or four sprigs of mint

A little seltzer. Muddle

Fill glass with fine ice

2 oz. Gin

Fill up with Ginger Ale. Decorate with a slice of pineapple, orange, and a cherry. Also few sprigs of mint. Serve with straws.

Whiskey Crust

Take mixing glass with juice of half lemon

One teaspoonful of fine sugar

Fill glass with ice

Add 2 oz. Whiskey

Three dashes Curacas

Two dashes Angostura Bitters

Before mixing the above ingredients prepare cocktail glass as follows:

Rub a sliced lemon around the rim of the glass and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass, pare rind of half a lemon (all in one piece) and place at the bottom of glass. Shake well the above ingredients in mixing glass, and strain the liquid into the prepared cocktail glass.

Air Ship

Air Ship is made the same way as Motor Car, using Whiskey in place of Gin

Wild Irish Rose

Use a highball glass

Juice of one lime

Two cubes of ice

Few drops Grenadine Syrup

2 oz. Irish Whiskey

Fill glass with seltzer

Sherry Cobbler

Use lemonade glass

One tablespoonful of fine sugar

Four slices of orange

A little seltzer. Muddle well until sugar is dissolved. Fill glass with fine ice

Add 2 oz. Sherry

Stir. Decorate with fruit and serve with straws

Cobblers can be made with Claret, Rhine Wine, Sauterne Wine, Champagne; also with Whiskey, Gin or Brandy.

Mint Smash

Use old fashioned cocktail glass

One lump of sugar

Few sprigs of mint

A little seltzer. Muddle

Add 2 cubes of ice

2 oz. Whiskey

Serve with spoon, and water on the side

Smashes can be made with Brandy, Rum and Gin in place of Whiskey.

Mint Julep

Use lemonade glass

One tablespoon of fine sugar

Few sprigs of mint

A little seltzer. Muddle

Fill glass up to the top with very fine ice

Add 2 oz. Whiskey

Stir well, and fill up with fine ice again

Place two or three nice sprigs of mint in glass; a slice of pineapple, orange and a cherry on top. Add $\frac{1}{2}$ teaspoon of Jamaica Rum and $\frac{1}{2}$ teaspoon of Brandy. Sprinkle a little sugar on top of mint sprigs. Serve with straws.

Mint Juleps can be made with Gin, Brandy, Rum, Port Wine or Sherry Wine, instead of Whiskey.

Stone Fence

Serve the same as plain whiskey, substituting cider for water on the side.

Suissesse

Use mixing glass with juice of half a lemon

One teaspoonful of fine sugar

Fill glass up to the rim with fine ice

Add $1\frac{1}{3}$ oz. Absinthe

$\frac{2}{3}$ oz. Anisette

White of one egg

Shake thoroughly. Strain into Whiskey Sour glass. Fill up with seltzer.

Absinthe Frappe

Take mixing glass filled with fine ice

$1\frac{1}{3}$ oz. Absinthe

$\frac{2}{3}$ oz. Anisette

A little water. Shake well and strain into small shell glass.

Fill up with seltzer.

Pick-Me-Up

Take mixing glass with juice of one orange, $\frac{1}{2}$ teaspoon of fine sugar. Fill glass with ice

Add 2 oz. Gin, White of one egg

Shake well and strain into highball glass. Fill up with seltzer.

Sherry Flip

Use mixing glass

One tablespoonful of sugar

Fill glass with ice

Add 2 oz. Sherry

One whole egg and a little milk

Shake well. Strain into a small shell glass, and fill up with milk. Stir gently. Sprinkle nutmeg on top.

Port Wine Flip

Same as Sherry, using old Spanish Port in place of Sherry.
Whiskey, Brandy or Rum can also be used.

Sherry and Egg

Take Claret glass with $\frac{1}{3}$ of Sherry
Break one egg gently into it
Fill up with Sherry

Egg-Nog

Use mixing glass with one tablespoonful of sugar
Fill glass with ice
Add 2 oz. Whiskey
One teaspoonful Jamaica Rum
One teaspoonful Brandy
Add some milk and one egg. Shake well and strain into a
lemonade glass. Fill up with milk. Sprinkle a little nut-
meg and stir. Serve with straws.
Egg-nogs can be made with Sherry, Port Wine, Brandy or
Rum, in place of Whiskey.

Egg-Nog in Quantity

Separate 12 eggs. Beat whites to a stiff froth. Beat yolks
until thin as water in a punch bowl.
Add $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ pt. Cream. Stir to dissolve sugar.
Add 1 qt. Whiskey, $\frac{1}{2}$ qt. Brandy, $\frac{1}{2}$ pt. Jamaica Rum, 1
gallon rich milk.
Stir well and when ready to serve add froth of whites on top.
Sprinkle nutmeg, and serve in punch glasses.
This drink can be served in place of Tom and Jerry, on a
warm day.

- PUNCHES -

Milk Punch

Take mixing glass with one tablespoonful sugar
Fill glass with fine ice
Add 2 oz. Whiskey
One teaspoonful Brandy
One teaspoonful Jamaica Rum
2 oz. Milk
Shake well. Strain into lemonade glass, and fill with milk.
Sprinkle nutmeg on top.

Fruit Punch

(One Gallon Mixture)

Use a large punch bowl
Juice of 3 doz. lemons
 $\frac{1}{2}$ doz. oranges
1 lb. fine sugar. Stir until sugar is dissolved
Add 3 oz. Grenadine Syrup
3 oz. Peach Syrup
3 oz. Loganberry Syrup
3 qts. White Rock Water. Stir well. Add a large piece of ice
and decorate with slices of orange, lemon, pineapple, and
a few cherries. Serve in punch glasses.

Whiskey Punch

Take mixing glass with juice of one lemon
One tablespoonful of fine sugar
Fill glass with fine ice
Add 2 oz. Whiskey
A little Jamaica Rum and a little Brandy
Shake well. Strain into lemonade glass, and fill up with seltzer.
Decorate with fruit and serve.

Claret Punch

(For 12 persons, or one gallon mixture)

Use punch bowl with juice of 1 doz. lemons, 2 oranges, and
4 oz. sugar

Add a little water to help dissolve sugar

2 oz. Brandy, 2 oz. Rum, 2 oz. Benedictine, 2 oz. Curacao

Stir. Add a large piece of ice, 2 qts. Claret, 1 qt. White Rock
Water. Stir again. Decorate with fruit and serve

This punch can be made with Sauterne, Rhine Wine,
Burgundy or Champagne.

Roman Punch

Mixing glass

Juice of one lemon

1 barspoonful of fine sugar

Little water. Ice

1 oz. Brandy

$\frac{1}{2}$ oz. Curacao

$\frac{1}{2}$ oz. Rum

Shake well. Strain into a goblet

Dress with fruit in season and add little Port Wine on top

Soother Punch

Mixing glass

Juice of one lemon

1 barspoonful sugar

Ice

$\frac{1}{4}$ oz. Brandy

$\frac{1}{4}$ oz. Jamaica Rum

$\frac{1}{4}$ oz. Applejack

$\frac{1}{4}$ oz. Curacao

Shake well. Strain into a goblet with fine ice

Dress with fruit

Cardinal Punch

Cover the bottom of a punch bowl with sugar
Slice 3 oranges
1 lemon
 $\frac{1}{4}$ pineapple
Add 2 quarts Claret
1 pint Cognac Brandy
1 pint Rum
1 pint Sparkling Moselle
2 oz. Italian Vermouth
2 quarts Sparkling Water
1 large piece of ice. Stir
Serve in punch glasses

Millionaire Punch

Mixing glass
Juice of one lemon
A dash of lime juice
One barspoonful of sugar
Fine ice
2 oz. whiskey
3 drops of Grenadine Syrup
Shake well. Strain into a goblet
Decorate with fruit
One dash Creme de Menthe on top

Lord Baltimore Punch

Mixing glass
Juice of two limes
One barspoonful sugar
Fine ice
2 oz. Scotch whiskey
3 dashes Benedictine
Shake. Strain into a goblet
Dress with fruit

Merry Widow Punch

Mixing glass

Juice of one lemon

One barspoonful of sugar

Ice

2 oz. Sloe Gin

One dash Vanilla

Shake

Strain into a goblet with fine ice and float one barspoonful cream on top

Sauterne Cup

(For 6 persons, or 2 qts. mixture)

Use a 2 qt. pitcher, 2 lemons and 1 orange sliced, 3 table-
spoons of sugar, enough water to dissolve sugar

Add 1 oz. Brandy, 1 oz. Benedictine, 1 oz. Chartreuse, a large
piece of ice, 1 qt. Sauterne, about 1 pt. of White Rock
Water (or enough to fill pitcher), 3 strips of cucumber
rind and dress with fruit

Claret, Rhine Wine, Burgundy or Champagne can be sub-
stituted for Sauterne.

Tom and Jerry

(This drink is generally served during the Holiday Season)

Separate twelve eggs. Beat the whites to a stiff froth.

Add $\frac{1}{2}$ lb. of fine sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon
ground cloves and $\frac{1}{2}$ teaspoon Allspice.

Beat the yolks of the eggs separate.

Mix together and beat till you have a stiff batter.

To serve: Put 1 tablespoon of batter into a Tom and Jerry
mug.

2 ounces of Brandy, Jamaica Rum and Whiskey mixed.

Fill up with boiling water; grate nutmeg on top, stir with
spoon and serve.

Hot Whiskey

Take a soda glass with one tablespoon of sugar, a piece of lemon peel, a dash of nutmeg, few cloves
Add a little hot water to dissolve sugar, 2 oz. Whiskey
Fill glass with boiling water. Stir and serve with a spoon.

- C O R D I A L S -

Cucumber

Take a Sherry glass filled with fine ice
Add $\frac{2}{3}$ of Green Creme de Menthe
Fill up with Cream. Serve with short straws

All cordials can be served with cream on top, except Brandy.

Pousse Cafe

Take a cordial glass with few drops of Grenadine, then with the help of a teaspoon add the following:

$\frac{1}{6}$ Green Creme de Menthe

$\frac{1}{6}$ Curacao

$\frac{1}{6}$ Maraschino

$\frac{1}{6}$ Yellow Chartreuse

$\frac{1}{6}$ Brandy

In making a Pousse, the greatest care should be taken to keep all the ingredients in separate layers. This may be done by pouring the different materials over the back of a teaspoon. It requires a steady hand and careful manipulation to succeed in making a perfect Pousse Cafe.

Pousse L'Amour

Sherry glass

$\frac{1}{2}$ oz. Maraschino

1 yolk of egg

$\frac{1}{2}$ oz. Benedictine

$\frac{1}{2}$ oz. Brandy

Serve

Jersey Lily Pousse Cafe

Cordial glass with $\frac{1}{3}$ Green Chartreuse

$\frac{1}{3}$ Brandy

10 drops Angostura Bitters

Serve

Renaud's Pousse Cafe

Take whiskey glass

$\frac{2}{3}$ oz. Maraschino

$\frac{2}{3}$ oz. Curacao

$\frac{2}{3}$ oz. Brandy

Serve

Naughty Nellie

Use Sherry wine glass

Pour each cordial separately and be careful they do not mix

Use Apricotine, Creme Yvette, Creme de Menthe, Prunelle—
in equal proportions and in the order named

Place a little whipped cream on top

French Flag

Cordial glass

$\frac{1}{3}$ Grenadine

$\frac{1}{3}$ Maraschino

$\frac{1}{3}$ Creme Yvette

Serve

Maiden Dream

Cordial glass with $\frac{3}{4}$ Benedictine

$\frac{1}{4}$ Cream

Float

Angel Dream

Take cordial glass with $\frac{1}{4}$ Maraschino

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

$\frac{1}{4}$ Benedictine

$\frac{1}{4}$ of cream on top

Cafe Bowles

Rub edge of a cocktail glass with a lemon peel all around
Dip in powdered sugar
Fill $\frac{7}{8}$ hot coffee
 $\frac{1}{8}$ Brandy
Light with match and serve

Saratoga Sour

Take a mixing glass with juice of one lemon, 1 tablespoonful of sugar and some fine ice. Add two ounces of Whiskey and the white of one egg. Shake well; strain into highball glass, adding a cube of ice. Fill with seltzer, stir and serve.

Tom Collins

Use mixing glass
Juice of one lemon
Fill glass with ice
2 oz. Gin
A little water to help dissolve the sugar
Shake well and strain into a large lemonade glass, adding a cube of ice
Fill up with a split of Club Soda

John Collins

Same as Tom Collins except for using the juice of two or three limes, depending on the size, in place of the lemon.

Brandy Collins
Bourbon Collins
Rye Collins
Scotch Collins
Irish Collins
Rum Collins

Same as Tom Collins except use:

Brandy for Brandy Collins
Bourbon for Bourbon Collins
Rye Whiskey for Rye Collins
Scotch Whiskey for Scotch Collins
Irish Whiskey for Irish Collins
Rum for Rum Collins

BEER, ALE AND STOUT

BEEER and Ale are light beverages used mostly as thirst quenchers, and with meals in which cheese and rye or other bread are predominant.

The grain best suited to brewing Beer is Barley, and this must be converted into Malt. The process of malting is performed as follows: The barley is first steeped in water and afterwards spread out on large drying floors. With its own warmth and moisture, it begins to sprout. When it has reached a certain length it is dried in the kilns and becomes "malt". If dried at a low temperature it is "Pale Malt" from which Pale Beer is brewed; but if roasted at a greater heat it becomes "Brown Malt" suitable for Dark Beer.

The malt is next crushed and put into the mash tub, where it is mixed with water. The resulting liquid, now called "wort", is then strained off, hops are added, and the mixture brought to a boil in the brew kettle for several hours. It is then rapidly cooled in refrigerators. Fermentation is started by adding pure yeast, which by its marvelous power transforms the lifeless wort into sparkling beer. Beer is aged from three to nine months in storage casks, and then bottled for the market. It is always served cold.

The best qualities of Ale, such as Dog's Head and others, are still imported from England, where the hard water is suitable in making this famous beverage.

Guinness Stout, dark Ale, is imported from Dublin, Ireland.

The well known Pilsener and Wurzburger Beer comes from Germany.

Shandy Gaff

Take lemonade glass half filled with Dog's Head Ale, fill the remaining half with Ginger Ale

Velvet Gaff

(Half gallon mixture)

Take a pitcher with one qt. of Champagne, and one qt. Guinness Stout mixed
Serve in champagne glasses

Golden Gaff

Take a lemonade glass half filled with Beer, fill remaining half with Dog's Head Ale

Perry's Oyster

Take a Sherry glass with a teaspoonful of Worchestershire Sauce. Break an egg over it
Add a teaspoonful of vinegar, and a little salt and pepper.
Serve



*Here's to love, a thing so divine,
Description makes it but the less;
'Tis what we feel and cannot define;
'Tis what we know but cannot express.*

*Here's to the prettiest,
Here's to the wittiest,
Here's to the truest of all who are true;
Here's to the neatest one,
Here's to the sweetest one,
Here's to them all in one—here's to you.*

*Clink, Clink your glasses and drink,
Why should we trouble borrow,
Care not for sorrow,
A fig for the morrow.
To-night let's be merry and drink.*

BRANDY, LIQUEURS AND CORDIALS

WHEN the art of distillation was introduced in France, it was especially adopted in the Champagne district, resulting in the production of wine Brandy which has become more known under the term of Cognac. This name was applied because most of the Brandy was distilled in the city of Cognac, and the wines produced in the Champagne district are used in the making. Cognac Brandy is extensively used in the European countries, taking the place of whiskey.

French Liqueurs and Cordials are made from wines, distilled or blended with various herbs and plants. The monks were the originators; to them the world is indebted for the production of those cordials that are so popular today. The art of making the different liqueurs, and the processes involved, have always been regarded as a valuable secret, as for each Cordial different roots and herbs are required, and there must be a minute knowledge of the preparation of them, the right quantities to use, and the proper method of distillation.

Liqueurs and Cordials are always served after meals, either pure or mixed with Brandy. They aid digestion. Sometimes Cordials and Brandy are used in flavoring punches, cups, and egg-nogs. They also are included in the drink called "Pousse Cafe".



*Here's to the friends we class as old,
And here's to those we class as new;
May the new soon grow to us old,
And the old never grow to us new.*

*Here's to the old: long life and treasure;
And to the young: all health and pleasure!*

*Here's to the love that lies in Woman's eyes,
And lies . . . and lies . . . and lies.*

*May we live to learn well,
And learn to live well.*

*Never a lip is curved in pain
That cannot be kissed into smiles again.*

*May friendship propose the toast
And sincerity drink it.*

Egg Chocolate Malted Milk

Use a mixing glass

Two teaspoonfuls chocolate syrup

One egg

One scoop vanilla ice cream

Two teaspoons Malted Milk

Fill glass with milk and shake well. Strain into a lemonade glass; sprinkle nutmeg on top. Serve with straws.

If egg and malted milk is omitted, it is called a Chocolate Milk Shake.

Lemonade

Use a mixing glass, juice of one lemon, one tablespoon of fine sugar. Add ice and water. Shake well.

Strain into lemonade glass, partly filled with ice. Decorate with a slice of orange and a cherry. Serve with straws

White Rock or Seltzer Lemonade

In a mixing glass, put the juice of one lemon, one tablespoon of fine sugar, ice and a little water.

Shake and strain into lemonade glass, partly filled with ice.

Fill up with White Rock or Seltzer. Decorate with fruit and serve with straws

Orangeade

Take mixing glass with juice of one orange, and juice of $\frac{1}{2}$ lemon, one tablespoon of sugar

Add ice and water. Shake well

Strain into a lemonade glass partly filled with ice. Decorate with fruit and serve with straws



*The grace that every man desires . . .
The good grace of a woman.*

*May we have those in our arms
That we love in our hearts.*

Lemonade for Parties

(or 1 Gallon Mixture)

Use the juice of 2 doz. lemons, 1 lb. sugar, add some water (enough to dissolve sugar), one large piece of ice, and fill with water. Stir

Decorate with fruit and serve

One Gallon Ice Cream

Use a two gallon recipient with $\frac{2}{3}$ of a gallon of Cream, $1\frac{1}{3}$ lbs. sugar, 1 vanilla bean. Bring slowly to the boiling point. Add 1 doz. yolks and $\frac{1}{2}$ doz. whole eggs, well beaten. Boil for 2 minutes. Strain into a prepared freezer.

If properly done mixture will harden in about 20 minutes.

Sundaes

Take a sundae glass with a scoop of vanilla ice cream, pour over fudges, or mixed fruit and serve with a teaspoon

If whipped cream is used it is called a "Coupe" and if served in a tall glass it is called a "Parfait".

VALUES OF WINE AND SERVICE

SINCE time immemorial, wine has been universally used, and centuries of experience have confirmed it to be a marvelous product for man in health or in illness, if he uses it according to his own constitution.

Medical authorities acknowledge that wine spirits used as a beverage are very beneficial when taken in moderation and are absolutely necessary in many cases of illness and during convalescence.

Pure wine is nature's tonic. Its low percentage of alcohol renders it the most wholesome beverage that can be used with meals.

Temperance and moderation are virtues essential to our happiness, and through these man can enjoy a happy and long life.

ORIGIN OF WINE

THE wine making industry has flourished in Italy from the remotest antiquity. Nowhere else perhaps, has the product of the grape played such an important part in national life as in ancient Rome and Greece.

— Probably no other country, as much as Italy, owing to its notable differences in climate and soil of its various sections, shows such a varied production of wines, from the light wines of the North to the generous vintages of the South.

A review of even the principal types of wine produced in Italy, cannot adequately be contained within the limits of a brief article.

The better known types among the English speaking race are: the Italian Vermouth from Turin, the Sparkling Moscato from Asti, Piedmont; the Chianti from Tuscany and the Marsala from Sicily.

Wine in Italy is generally used with meals.

France is known as the vineyard of the world and stands today foremost among the nations as a wine country; its vineyards are innumerable.

The soil of France varies in different sections, which are known as departments and in each of these departments wines of entirely different character are produced, and are known as Champagne, Sauterne, Burgundy and Claret.

The name of genuine French Champagne is limited to the wine made from the grapes of Rheims, and Eperney. Some of the popular brands are Veuve Clicquot, Pol Roger, Mumm, Ruinart, etc.

The Sauterne wines are grown in the department of the Gironde, near the City of Bordeaux, from where these wines are exported to all parts of the world. Sauterne, Haute Sauterne, Chateau Latour Blanche and Chateau Yquem are found among the better known varieties.

The most famous wines of France are those from the Burgundy district and known by this name. There are still and sparkling Burgundy. Among the still Burgundy we find the Pommard and Clos de Vougeot, and Chablis white. The sparkling Burgundy well known brands are, Red Cap, Pink Cap and Chambertin.

It is from another part of the Gironde district that the

Medoc wines, or Clarets, as we know them, are produced. Some of the brands are St. Julien, Pontet Canet and Chateau La Rose.

The rivers Rhine and Moselle in Germany are bordered with vineyards, from whence the famous wines of that name are produced. Among the best of the Rhine wines are the Laubenheimer, Niersteiner, Liebfraumilch, etc. The Moselle wines better known are Brauneberger, Berncastler and Liedens Sparkling.

From Hungary we have the topaz-colored Tokay wine, moderately strong, rich and sweet.

Spain's principal contribution to the wine list is Sherry. Victoria, Amontillado and Aloroso are found among the best.

Port wine, as well known to America as Champagne, comes from Portugal. Old Spanish, Choice old Vintage and Old London Dock are the superior brands.

Madeira wine comes from the island of that name. Choice Old Bual and Old Superior are well known.

Of domestic wines, those of Ohio and California easily lead. California on account of its long sunny days and adapted soil is known as the "Land of the Vine" and has been found to produce the true wine grape, to the same perfection as it is grown in France and Italy, and is famous for its Clarets.

The Hommel Winery at Sandusky is world famous for its Ohio Vintage Champagne.

GLASSWARE

THE selection of a proper glassware equipment for the modern home requires the advice of one thoroughly posted and well informed in this capacity.

The glassware and supply salesman featured in most stores, through his wide experience and association with the dispensing business, will be of valuable aid to you in the selection of a fitting equipment.

The constant trend toward a better glassware service, the demand for wider varieties and distinctive patterns, has so specialized the glassware business that the manufacturer has succeeded in producing new shapes and sizes, and more extensive varieties.

It is indeed doubtful if drinking would enjoy the popularity it now does were it not for the individuality given to each

kind of drink, when properly served. The following are the glasses used almost universally in first-class places:

For whiskey, a three-ounce size tumbler. Side tumblers for water, large enough to fit a piece of ice.

The old fashioned cocktail or toddy glass should be of the same shape and style, preferably heavy bottom, and from seven to nine ounces in capacity.

Whiskey sour, highball, lemonade and Tom Collins, straight tumblers in their proportionate sizes should be used, from six to eighteen ounces.

The same pattern should be strictly adhered to in all the tumblers, as uniformity is a prime requisite.

The stemware line must necessarily be of a different pattern, but should be uniform throughout.

For Port and Sherry wine a two-ounce glass; Burgundy wine, a three-ounce glass; Claret wine, a four-ounce glass; goblets of seven or ten ounces could also be used.

For Champagne, the hollow-stem round bowl glass, of from four to six-ounce capacity is recommended. The bead and sparkle given to the wine by the hollow stem is obtained in no other shape, therefore leaves the other style glasses out of consideration.

The Rhine wine glass should be of the round bowl shape, but standing on a higher stem.

The Cordial, Pousse Cafe and Pony Brandy glasses, are in the three-quarter-ounce size.

The cocktail glass has its own particular shape, standing on a high stem, with a low, wide taper bowl and of three-ounces capacity.

For beer glasses, shells, tulips, goblets, mugs, steins and seidels of different sizes and patterns may be used.

Bar bottles, bitter bottles, cordial cruets and decanters should conform in quality and pattern.

A glass for every need should be the constant rule.

CHAMPAGNE

CHAMPAGNE, the King of all the wines, is mostly used on gala occasions, and should be served properly.

Upon receipt of a shipment of any sparkling wine, it should be promptly unpacked and every bottle inspected as to the soundness of the cork, and should be stored lying down.

When conditioning Champagne for service, the chilling of the same should be slowly and carefully done by placing the warm bottle in a refrigerator for several hours. It is a very serious mistake to chill the wines too quickly, such process always robs them of their life and vinosity.

Should the time for serving be short, place the wine in a Champagne cooler with fine ice all around it, sprinkled with a cup of rock salt.

Old Vintage wines should be served at a temperature of about forty-five degrees, while the young Vintage showing more life are served best at about thirty-eight degrees.

Non-Vintage Champagne should be served at a temperature of thirty-two degrees.

In taking the bottle from the cooler it should be wrapped with a napkin, so the warm hand of the waiter will not come in contact with the bottle and agitate the wine.

Cap, wire and string should be carefully removed, head of bottle cleaned and the cork slowly drawn, so all gas may be retained in the wine.

Care should be taken to have the glasses clean and dry and to always serve the host first. This is an old time custom which is done to give the host a chance to taste the wine before serving his guests.

Glasses should not be filled more than within one-fourth inch from the brim.

The proper time for serving Champagne is with the last meat course of the dinner.

Many of the finer class wines are bottled at the vineyard in which they are grown, and are thus known as Chateau bottlings. Authentic Chateau bottlings have their vintage and crest of the chateau plainly marked on cork and label.

BURGUNDIES

RED BURGUNDIES are the richest of all natural wines, containing a great deal of iron, and are for this reason a very fine blood building tonic.

Burgundies, being of very rich body, will form a sediment in the bottle, so before serving they should be carefully decanted.

Red Burgundies should be served with dark meats, and at a temperature of about sixty-five degrees.

White Burgundies are served best at a temperature of about fifty degrees, and should be used with fish, oyster, or white meat courses of the meal.

Sparkling Burgundies are served the same as Champagne.

CLARETS

CLARETS, through their exquisite taste, quality and bouquet, have gradually obtained a world wide reputation.

A glass served with your meals, has a stimulating and health giving effect, and being the only wine not spoiled by the addition of water, a half glass so diluted is the most refreshing type of beverage.

When serving Clarets with your meals the lighter types should be served with the entree, while the rich and heavy are served best with roast.

They should be served at room temperature. Chateau Claret, like the Red Burgundies, form sediment and should be carefully decanted.

All wines should be stored in a cool place, and bottles should be laid so the contents cover the cork, thus preventing the admission of air into the bottle. It is advisable to uncork only such quantities as can be used.

Sweet wines can be consumed at leisure, as they retain their excellent qualities for an indefinite period after the cork is drawn.

SAUTERNES

ALL SAUTERNES are sweet in character, and their excellence, both in flavor and aroma, have made them famous. Sauternes, being of exquisite bright golden color and delicate flavor, are especially suitable as table wines. Their high alcoholic strength stimulates the appetite.

The dry Sauternes should be served with the fish course, while the rich Yquems are perfect dessert wines. They should be chilled slowly, and be served at a temperature of not below forty-two degrees.

RHINE AND MOSELLE WINES

RHINE and Moselle wines are very light in color, of a fine grape flavor, very delicate, and known to be a most wholesome beverage.

The finer qualities widely differ in flavor, and being rich in ethers are much valued as a stimulant in sustaining the nervous force of the heart, and to the action of the liver and kidneys.

The proper time to serve them is with the fish course of the dinner. They should be chilled slowly and served at a temperature of from forty-five to fifty degrees. In this way they retain all their qualities.

PORT

THIS magnificent wine is made in the celebrated vineyards of the Upper-Douro, a mountainous region in the North of Portugal. A great variety of grapes are grown here, but only perfectly ripe grapes are gathered for this purpose.

In the production of the richer wines, fermentation is stopped at an early stage, by the addition of young French brandy.

The wines intended for dry Ports are allowed to ferment more thoroughly before brandy is added.

Vintage wines are bottled at the age of from three to five years, and greatly improves in bottles. It should be carefully decanted before serving.

Port is especially agreeable when taken with a light repast, biscuit or cake.

SHERRY

NOWHERE else can Sherry be produced but in the white chalky soil of the district of Jerez, from which it derives its name. Here it has been grown for centuries; it goes to prove that the soil and climate more than anything else is responsible for the peculiar flavor and bouquet that Sherry possesses.

The vintage begins in early September.

Contrary to common belief, the process in making Sherry does not differ in any way from that employed in making other wines.

The wines are stored in large casks and in the course of one or two years remarkable changes are brought about, some of the wines developing into Amontillado, others into Aloroso, Basto or Fino, although being made from the same grapes and all receiving the same treatment.

Sherries, possessing a large amount of alcohol, greatly im-

prove with age, and on account of its freedom from acidity and sugar has great dietetic value. Sherry is also used in the preparation of food and sauces. It should be served at room temperature.

MADEIRA

THE Island of Madeira belongs to Portugal and is situated about five hundred miles southwest of Lisbon, and is known for its excellent quality of wine.

The gathered grapes are put into troughs and crushed. The juice is transferred into large casks and allowed to ferment, after which the alcoholic percentage is increased through the addition of French Brandy. This is done to better preserve the quality of the wine.

After the first racking, more Brandy is added, this bringing the alcoholic percentage of the wine up to about eighteen or twenty per cent. The casks are then removed to heated storages, where they are left for several months.

Madeiras possess invigorating properties, and as either an appetizer or tonic are unsurpassed.



I drink to the general joy of the whole table.

May we never murmur without cause, and never have cause to murmur.

May you live all the days of your life.

Woman . . . she needs no eulogy;

She speaks for herself.

May we kiss whom we please,

And please whom we kiss.

After man came woman . . . and

She has been after him ever since.

May the sunshine of plenty dispel the clouds of care.

When two people get married they become one;

The argument is usually . . . which one?

Our drink shall be Clysmic bright, sparkling with glee,

The gift of our God, and the drink of the free.

May your joy be as deep as the ocean,

Your trouble as light as its foam.

Here's to love and unity,

Dark corners and opportunity.

MENUS

In adding the few sample menus, for holidays and special occasions, we hope to help you choose the drink best suited to each individual course of the dinner.

The proper selection of the beverage, combined with efficient service, is the secret of the hostess' success for a carefully planned meal.



Here are five suggested dinner menus:

No. I MENU

Martini Cocktail

Crabmeat & Shrimp Cocktail

Hearts of Celery Mixed Olives

Consomme, Renaissance

Pailatte au Fromage

Dry Sherry

Breast of Chicken Under Glass Bell

Potatoes, Cerise Rissolee

Golden Bantam Corn

Sparkling Burgundy

Chevaliere Salad

French Dressing

Valentine Parfait

Cake

Coffee

Green Creme de Menthe Frappe

No. II MENU

Clover Club Cocktail

Fresh Shrimp Cocktail

Hearts of Celery Mixed Olives

Consomme Imperial

Oloroso Sherry

Half Smothered Milk Fed Chicken

Country Style

O'Brien Potatoes, Au Gratin

Brussel Sprouts, au Buerre

Veuve Clicquot

Easter Salad

Lorenzo Dressing

Madeira

Individual Fancy Ice Cream

Egg Cake

Coffee

Yellow Chartreuse

No. III MENU

Salted Almonds

Bacardi

Fruit Cocktail

Celery Mixed Olives

Consomme, Halloween

Dry Sherry

Half Roast Chicken with Giblet Sauce

Apple Dressing

Candied Sweet Potatoes

American Peas, au Buerre

Domestic Vintage Champagne

California Lettuce

Thousand Island Dressing

Plain Sauterne

Fresh Pumpkin Pie with Cheese

Coffee

Doughnuts Sweet Cider

Grand Mariner

THANKSGIVING

Dinner Menu

C. A. C. Cocktail

Supreme of Grapefruit

Celery Hearts Mixed Olives

Consomme, Julienne

Oloroso Sherry

Roast Stuffed Young Tom Turkey

Giblet Sauce

Chestnut Dressing Cranberry Sauce

Fresh String Beans, au Buerre

Candied Sweet Potatoes

Pol Rodgers Vintage Champagne

Cider Sherbet

Iceberg Head Lettuce

Russian Dressing

Plum Pudding, Rum Sauce

Chateau Yquem

Spanish Cluster Raisins and Nuts

Coffee

Benedictine and Brandy

CHRISTMAS

Dinner Menu

Martini Cocktail

Supreme of Fruit Cocktail

Consomme, Mureille

Madeira

Roast Stuffed Young Tom Turkey

Giblet Sauce

Sage Dressing

Cranberry Sauce

Candied Sweet Potatoes

Fresh Brussel Sprouts

Chablis White Burgundy

Orange Sherbet

Iceberg Head Lettuce

Russian Dressing

Mince Pie, Cheese

Vintage Port

Coffee

Nuts and Raisins

Medoc Cordial

**NEW YEAR'S EVE
Supper Menu**

Manhattan Cocktail

Orange Basket of Fruit
Hearts of Celery Mixed Olives
Strained Chicken Okra, Creole

Madeira

Colorado Mountain Brook Trout, Meuniere

Rhine Wine

Breast of Guinea Hen on Toast, Virginia
Grilled Sweet Potatoes
Fried Hominy

French Peas, au Buerre

Vintage Champagne

French Endive, Thousand Island Dressing
Bisque Glace Cake

Sauterne

Coffee

Apricot Cordial

**BREAKFAST
Menu**

Pick-me-up

Half Cantaloupe
Buckwheat Cakes with Country Sausage
Home Fried Potatoes
Toast Coffee

**BREAKFAST
Menu**

Suissesse

Orange Juice
Broiled Lamb Chops
French Fried Potatoes
Rolls Coffee

CLUB LUNCH

Menu

Martini Cocktail

Breaded Veal Chops

Spaghetti

Rolls and Butter

Spring Salad

Glass of Claret

Apple Pie

Coffee

Benedictine

BUSINESS MEN'S LUNCH

Menu

Manhattan Cocktail

Roast Prime Ribs of Beef au Jus

Mashed Potatoes

Carrots and Peas

Lettuce and Tomato Salad

French Dressing

Beer

Orange Custard Pudding

Coffee

Pony of Brandy

LADIES' LUNCHEON

Menu

Clover Club Cocktail

Essence of Celery Broth

Crackers

Minced Chicken in Cream

Julienne Potatoes

Toasted Roll

White Burgundy

Maple Eclair

Coffee, Tea

Milk or Chocolate

Creme Yvette

LADIES' LUNCHEON
Menu

Orange Blossom Cocktail
Strained Boston Clam Chowder
Crackers
Filet of Lake Erie Trout with Lobster Sauce
Parisienne Potatoes Persillee
Sauterne
Raisin Rice Pudding
Coffee, Tea
Milk or Chocolate
Creme de Cacao with Cream

No. IV MENU

Old Fashion Cocktail
Fruit Cocktail
Celery Hearts Ripe and Stuffed Olives
Consomme Double with Vermicelli
Victoria Sherry
Planked Tenderloin Steak, Arlesienne
Au Gratin Potatoes
Fried Egg Plant
Chateau Latour Blanche
Pineapple Sherbet
Combination Salad
French Dressing
French Pastry
Madeira
Coffee
Curacao and Brandy

No. V MENU

Dubonet Cocktail

Antipasto Provencale

Celery Hearts Mixed Olives

Cream of Tomato Soup, Portugaise

Vintage Port

Breast of Spring Chicken, Grand Duc

French Fried Potatoes

Baked Hubbard Squash

Moselle Wine

Pineapple Sherbet

Peeled Quartered Tomato Salad

Thousand Island Salad

Rocquefort Cheese and Crackers

Tokay Wine

Coffee

Apricotine



*Here's to one and only one
And may that one be she
Who loves but one and only one,
And may that one be me!*

*Life is but a merry spree
With its joy and trouble;
Woman is the tempting glass,
Flirtation is the bubble.*

*The Ladies:
We admire them for their beauty,
Respect them for their intelligence,
Adore them for their virtue,
And love them because we can't help it.*

WHEN TO SERVE BEVERAGES

With appetizers, hors d'oeuvres, canapes and antipasto: any cocktail may be served, but a Martini or Manhattan is more popularly used.

With soups: dry Sherry or Madeira.

With oysters and fish: Rhine wine, Moselle, Sauternes or White Burgundy.

With entree: light Claret.

With roast: Chateau bottled Claret or Red Burgundy.

With Game: Vintage Champagne.

With desserts: Sauternes Yquems.

With Pastry: Rich Madeira.

With Cheese: Port.

With fruit: Tokay.

With coffee: Cognac, liqueurs or cordials.

With buffet luncheons or suppers: Cocktails, highballs and beer.

For afternoon card parties: Cocktails, highballs and wine punches.



*Here's to the sparkling wine;
Here's to your sweetheart and mine;
May he be faithful and she be true,
Say, "I'd leave my happy home for you."*

*Here's to beefsteak when you're hungry,
Clysmic when you are dry,
Greenbacks when you are busted,
And heaven when you die!*

*Here's to the girl that's good and sweet
Here's to the girl that's true;
Here's to the girl that rules my heart . . .
In other words, Here's to You.*

*May we never have friends who like shadows,
Keep close to us in sunshine,
Only to desert us on a cloudy day or in the night.*

*The good die young . . .
Here's hoping that you may live to a ripe old age.*

*Love is a vessel of delicate mould,
Must be guarded with care never ending,
The treasure it holds is a treasure untold,
But when broken, it's passed beyond mending.*

VARIOUS HINTS AND SUGGESTIONS

IT IS highly essential with all these recipes to put ice in glass first of all; pouring liquor over it, therefore blending the ingredients and making the drink weaker and more palatable. In stirring always hold the spoon at an oblique position, touching bottom at left side of glass, and using an up and down motion. If a stronger drink is desired hold spoon straight with a twist-around motion. When using eggs in drinks, if possible keep the egg from coming in contact with the liquor, for the alcohol will cook it, thus impairing the value and taste.

Remember that effervescent drinks must be served as soon as prepared, otherwise they will spoil.

In order to achieve satisfactory results, one must work fast, and for this reason it is recommended to study the requirements, and prepare them in advance as much as possible.

As the recreation room in the home is becoming more popular, it is worth while having the proper tools with which to work, such as a lemon squeezer, mixing machine or shaker, long spoons, high-ball spoons, strainer, muddler, sharp steel knife, jigger or measuring glass, ice-pick, ice-scoop, ice-tongues and mixing glasses.

In the line of supplies have lemons, oranges and eggs if needed. The following supplies may be kept at hand without spoiling: Berry and lump sugar, Angostura Bitters, Maraschino Cherries, White Rock and Ginger Ale. It is understood to have fine ice and cubes always available. It is only by using the best quality of goods that proper and satisfactory results can be obtained.

The following list of Brands might help you to select your choice liquors and wines.

It's smart to be legal!

Whiskey—Rye, Bourbon, Scotch, Canadian, Irish, etc.

Gins—Gordon, Plymouth, Old Tom, Sloe Gin, Holland Gin, etc.

Vermouths—Martini Rossi-Italian, Noilly, Prat & Co., French.

Rums—Fields Jamaica, St. Croix, Bacardi, etc.

Brandy—Hennessy, Atard Dupuy, Pinet Castillon, etc.

Fruit Brandy—Blackberry, Strawberry, Apricot, Cherry, etc.

Liqueurs and Cordials—Benedictine, Chartreuse, Creme de Menthe, white and green, Cream de Cacao, Cream de Yvette, Curacao, Grand Mariner, Kummel, Maraschino, Medoc Cordial, etc.

Bitters—Angostura, Peychand, Orange, Pepsin, Boonekamp, Fernet Branca, etc.

Wines—Domestic, or imported Champagne, Claret, Sauterne, still and sparkling Burgundy, Rhine, Moselle, Dubonet Sherry, Port, Madeira, Chianti, Marsala, etc.

Beer—Local, domestic and imported.

Ale and Stout—Dog's Head Ale, White Label Ale, Younger's Scotch Ale, Guinness' Stout, etc.

Miscellaneous—Grenadine Syrup, Raspberry Syrup, Cocktail Olives, Club Soda, Celestins Vichy Water, etc.

In conclusion we earnestly recommend moderation in the use of intoxicating liquors, the careful selection of ingredients, the accuracy in observing the proportions, and you will compound from the recipes in this book beverages that are delightful to the taste and easily assimilated by the system.

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YOUR OWN RECIPES

For your convenience, we have allotted this space in which you may write or paste any new or unusual recipes that you want to keep and use . . .

