



"HARRY
OF THE
NEW YORK
BAR
PARIS
(Late of Ciro's)

ABC
OF
MIXING
COCKTAILS

HENNESSY'S
BRANDY



The BRANDY that made
COGNAC famous

OR

HOLSON'S
GIN

THE
BEST SPIRIT MADE.

Mc 211

A B C
of
MIXING
COCKTAILS



HARRY'S
A B C
of
Mixing Cocktails

Over 300 Cocktail Recipes

NINTH IMPRESSION

LONDON
DEAN & SON, LIMITED
29 KING STREET
W.C. 2.

THIS BOOK
IS RESPECTFULLY DEDICATED
BY THE AUTHOR
TO
LAURENCE HILLS
Director
Paris New York Herald and Tribune

*Made and Printed in Great Britain by
The Camelot Press Limited,
London and Southampton*

PREFACE

THE purpose of this little pocket manual is to provide an unerring and infallible guide to that vast army of workers which is engaged in catering to the public from behind bars of the countless "hotels," "buffets," and "Clubs" of every description throughout the English-speaking world and on the Continent. The work is most unique and original, as it is alphabetically indexed, and easy to refer to in a rush. This little volume should, and will be, the constant companion of all progressive barmen, both proprietors and employees, because, unlike a hand manual, it subjects the student to no trouble or inconvenience, and is absolutely invaluable in the intelligent prosecution of his work.

There have been a number of handbooks published containing instructions for the mixing of drinks, etc., but such works are not adaptable by reason of their cumbersome proportions. They are left lying around on shelves and in odd places, rarely are they readily accessible, and often they cannot be found at all when wanted. This pocket bartender's guide, which the author most unqualifiedly recommends as the best and only one which has ever been written to fill every requirement, contains about 300 recipes for all kinds of modern cocktails and mixed drinks, together with appropriate toasts and valuable hints and instructions relating to the bar business in all its details, and which, if faithfully studied, will enable the veriest novice in the business to become an expert mixer and a thoroughly competent bar-tender in a remarkably short time.

The work is also an excellent guide for private individuals—ladies and gentlemen who entertain in their homes—as ample and explicit directions for making and serving these delicious beverages are given. Stewards of clubs, dining-car managers, and butlers in private families, and all those who cater to the exclusive classes, will find this work an almost indispensable aid to them in the performance of their duties. The merit and honour involved in any occupation—with all that this assertion implies—lies wholly in the conscientious and intelligent manner in which the duties of that occupation are discharged. In recent years the bar business, keeping pace with other departments of commercial enterprise to which our growing and complex civilization has given impetus, has developed into a profession requiring the highest order of scientific skill to ensure success. To all those engaged in the dispensing of liquors who are ambitious to elevate their business to the very highest plane of excellence this pocket guide will appeal with greater force after they shall have examined its contents and realized the full extent of its usefulness and value. Prompted more by a desire to confer a lasting benefit upon fellow-workers in the great art of mixing drinks than from any business consideration, this little work is most confidently entrusted to the kindly consideration and the fair and impartial judgment of the profession by the author, late of Plaza, New York ; Casino Municipal, Enghien, and Nice ; and of *Ciro's*, London and Deauville, now proprietor of *Harry's New York Bar*, 5, Rue Daunou, Paris.

HARRY McELHONE.

HARRY'S A B C OF MIXING COCKTAILS.

As there has been such a great demand for my *A B C of Mixing Cocktails* since I left *Ciro's* London, to open a place of my own in Paris, known far and wide as *Harry's New York Bar*, 5, Rue Daunou, Paris, in this new edition I have added all the latest cocktails; at the same time, as I am now a proprietor, there are a few things which may be of some service to those pushing young men who want to branch out themselves. If you want to make your business successful, you must obtain, right from the start, the best staff possible, for the better your assistants, the more friends you will make, and better you will be able to conduct your business; having secured your employees, pay them well, and treat them as they ought to be treated—politely, and in that way set them a good example.

Don't ignore the people who work for you, that will be the most serious mistake you can make. Treat them kindly and encourage them to take an interest in your business, for no man can succeed with employees who fail to interest themselves in his interests, or you may be carrying dead wood in your pay roll and you are bound to suffer for it. It is a fact that when the employees are not treated right, the proprietor acting harshly or with an overbearing manner, never having a good word for anyone, he will fail to make a success; for his employees instead of caring for his interests will be antagonistic to him, caring little whether his business runs down or not. Employers and employees should be in harmony with one another,

in every direction the proprietor looking upon his assistants as friends, regarding them with a family feeling, while they should have the proper respect for him as an authorised manager, but with no fear, and certainly with no idea of treating him familiarly.

Another item to which you should pay particular attention is to let your employees go off duty at the hours designated, and not detain them. The employees, too, are to be just as precise in going to work at the exact minute specified ; there should be a perfect system of working hours, the time of which is not to be disregarded by either party. If business is a success it is advisable to give an occasional extra holiday, in proper proportion, providing the assistant is worthy, from long and earnest service ; or if possible, in the summer season, to let the employees have it at different times, though this is naturally a difficult matter in our line of business. And if the proprietor is successful he should not display a pride in his own rise, and imagine it is all the result of his own brilliant mind, claiming entire credit for his financial progress, but acknowledge his indebtedness to his helpers, for without their assistance he would not have made such a rapid advance on the ladder of success. Give encouragement where it is due, but do not let them think that it is by their efforts alone your business has prospered, for if you flatter them too much, you can easily spoil the best of men in your employ. Treat everyone fairly and justly and have no favourites, one man's money is, all things considered, as good as another's, providing he is not so intoxicated that he should be refused. And here is where the good saloon-keeper's best judgment comes into play, he should know how to treat the man who has drunk

too much, and he should be careful not to abuse him. There are times when money laid on the bar should not be accepted; it is a difficult matter to lay down rules for such cases, in fact it is impossible; consider if you like that you are in business for the sake of money, but not at the expense of your reputation. Have no special bottles for special customers, don't spoil your trade by giving away too much or treating too often, but be fair and just, give value for money received, and you will find it the surest and most satisfactory way to prosperity.

BE A BUSINESS MAN.

“Jumping-Off” Place

HARRY'S
New York Bar

(Opposite Giro's)

5 Rue Daunou, 5
Paris

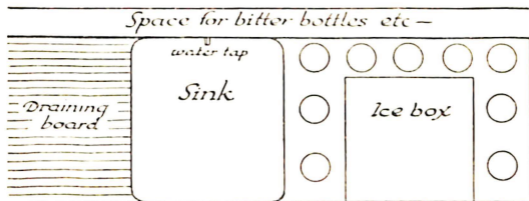
1, B.F. Headquarters Trap, No. 1

CABARET EVERY EVENING, 10 p.m.—3 a.m.
AMERICAN ENTERTAINERS

PROPRIETOR :
HARRY McELHONE

Arrangement of a Bar

The practical proprietor who expects the best possible results from his bar-tenders will pay especial attention to the making and arrangement of what is known as the working bench, which is really one of the most important fixtures in a bar. I have seen many a handsome establishment here and abroad which has a bench that hampers and impedes the work of a good barman. This is a place in the making of which no reasonable expense should be spared. It should be lined with tinned copper. The plumbing should be open and sanitary. The sink for water should be made with rounded edges, so as to make cleaning a simple matter. The liquor box should be arranged as plan shown,



Plan of working bench underneath bar counter

to contain at least nine metal tubes to contain the following bottles: 1 gin, 1 French vermouth, 1 Italian vermouth, 1 rye whisky, 1 Scotch, 1 bottle orange juice, 1 bottle lemon juice, 2 syphons. The

bottles should fit freely in the tubes up to the neck. The ice box, which is to hold the broken ice, should have a false bottom of perforated wood, as an ice pick, even in the hands of a careful man, is liable to do a lot of damage. Everything below the bench should be open, and a well-made box for empty bottles kept where it can be conveniently reached. The floor should be kept clean and drained, and covered with slat work. The run behind the average bar is usually unclean and damp, and there is no excuse for such a condition of affairs, which is caused by either poor drainage or carelessness on the part of the bar-tender.

If the space behind the under part of the bar is dark it should be lighted artificially, and the extra expense will be more than made up by the saving resulting from less breakages. The bench facing should be of corrugated metal with a pitch sufficient to make drainage an easy matter. Don't forget to have the receptacle for powdered sugar and your fruits, etc., in a place that will be convenient to reach as well as dry.

When mixing, the wisest plan for the novice is to pour ingredients in the shaker first and afterwards add the ice, as then a mistake can easily be rectified. Great care should be taken to avoid using snowy ice, which dissolves too quickly and gives the beverage a watery flavour. How to hold your shaker, and strain, is better explained by the photo on cover and *frontispiece*. As to stirring a cocktail this is done in a large bar glass (pint size) by stirring briskly with a long bar spoon. This practice was not in much use in New York just before America went dry, in fact the only time it is necessary to stir a cocktail is when you are mixing drinks containing an effervescent liquid

TENDING BAR.

Bar-tending may, to the man who knows nothing about it, seem a very simple matter ; but like everything else it is a business, and requires considerable study to become an expert. Of course this is leaving the mixing of drinks entirely out of consideration ; what is referred to now is the act of waiting upon a customer so that there will be no hitch of any kind nor any misunderstanding. The successful barman of to-day is alert, bright, cheerful, courteous, speaks when spoken to, or only so far as a query concerning the drink, is clean and neat in dress and makes no unnecessary display of jewellery.

To be abrupt, insolent, to talk too much, or to be slovenly in appearance is a positive detriment, and is inexcusable.

When mixed drinks are called for, they should be mixed above the counter and in full view of the customer. There should be no mistakes and no accidents, as at that particular time they are inexcusable, everything should be done neatly and with despatch. Nine men out of ten should be served quickly and without any unnecessary fuss. Remember that perfect service is half the game ; after the drinks have been served and paid for and change delivered, the debris should be immediately cleared away and the bar wiped dry. Bear in mind that a place for everything will save a lot of time, trouble and confusion, especially behind the bar, and no rush should interfere with this system. This especially applies to the working bench. That subject has been touched on before

in a previous chapter, but too much cannot be said on it, as it is of immense importance.

The really good bar-tender is the man who has the ability of suiting and pleasing his customer; who recognises that there are several grades of cocktails: mild, medium and strong, and observes any suggestions which may be made concerning them. There are a certain number of men behind the bar who think they know it all, and who turn out drinks irrespective of the individual taste of the men most to be considered—those who pay for them and drink them. It will not take a good bar-tender long to work up a big personal following which may be of great value to him later on if he has a place of his own.

Hints to Bar-tenders.

While there are really few rules by which a bartender may be governed, yet the new man in the business ought to have some sort of a guide, so that he can conduct himself in a manner that will do credit to the establishment and give satisfaction to the customer. He should be polite, prompt, and attentive at all times, and never lose his temper under any circumstances. It is important that he should always be cheerful and answer all questions put to him in as intelligent a manner as possible. He should be cheerful and amicable at all times, and try and memorize his clients' names, as it always pleases the clients when he remembers them and their particular kind of beverage.

Above all things, it is necessary that he should be well and neatly dressed, without show, and while on the subject of dressing, it might as well be mentioned that nothing is better or more appropriate than a white bar-jacket and white apron, spotlessly clean. Assume, now, that a customer has stepped up to the bar. Inquire as to his wants. If it is a mixed drink prepare it above the counter as expeditiously as possible. Do all the work in plain view, for there is nothing to conceal, and do it as it ought to be done, without any attempt at unusual elaboration. Above all things be neat. See that the glasses are brightly polished and that everything that is used to prepare the drink is perfectly clean. If there is no rush, attend to the customer until he has finished drinking and left the bar. Then the bar should be immediately and thoroughly cleaned and it will not have the untidy and sloppy

appearance for which too many places are noted. Also clean the glasses and put them back where they belong, so as to have them ready for the next time used. During your daily work don't overlook the bar bench, but keep it neat and in good working order. Too much attention cannot be paid to this part of the bar, and a good bar-tender can always be told by the way his bench looks.

When you are behind the bar don't smoke. Don't, under any circumstances, drink with customers while on duty. When your work for the day is finished don't hang around ; get out at once. Don't shake dice or play games of chance with customers.

Familiarity breeds contempt. Don't get too chummy with people on short notice. Look out for the hangers-on. They are always knockers. Let all customers have all the arguments among themselves ; a good listener is a wise man. Therefore do your work conscientiously, holding the minor details of each day's business well in hand, and do not invent new drinks (which are often purely revamped old ones) unless you really have discovered something of intrinsic merit. In this age of great progress and many kinds of drinks it seems to have become the mission of almost every dilettante to provide a new drink for every other dilettante, and the result is that we are literally entangled in meshes of inextricable complications. The experienced bar-tender is heart-sick, the novice is dismayed. It is safe to state that not one drinker out of 100,000 could, for a lottery grand prize, enumerate fifty modern drinks outside of the straight drinks, but do not be dismayed nor discouraged. This little volume contains all the drinks that you will ever have occasion to use ; but they are here if needed, and easy to refer to at a

second's notice. After all, most of these modern drinks outside of the old standards are only slight variations from the parent mixture, and are obtained by the addition of a dash of this and a dash of that, etc., and they are ephemeral. And lastly, when looking for a change of jobs, don't forget cheap bar-tenders are of very little use, and there is no reason why a man ought to be cheap. As a rule, a cheap man is worthless except for a cheap place.

The most practical article for measuring purposes is a "gigger," which used to be in general use in America. The "gigger" is of silver plated metal, cone-shaped at both ends to contain $\frac{1}{3}$ and $\frac{2}{3}$ of liquor.

A Gigger



PETER F. HEERING

COPENHAGEN

By Appointment
Purveyor of
Cherry Brandy



to
His Majesty
King George V.

CHERRY BRANDY
Delicious in Cocktails

TRY A
"HEERING CHERISHER"

$\frac{1}{2}$ Heering Cherry Brandy, $\frac{1}{2}$ French Vermouth, with
dash of Peach Bitters

Cinzano

VERMOUTH

(ITALIAN)

NOT TOO SWEET ; NOT TOO DRY

Makes the Best Cocktails

"MARTINI," "MANHATTAN," etc.

Try "GIN & CIN" ZANO

$\frac{2}{3}$ Cinzano Vermouth $\frac{1}{3}$ Dry Gin
and a squeeze of lemon peel.

1. Absinthe Cocktail.

$\frac{2}{3}$ Absinthe, $\frac{1}{6}$ Gin, $\frac{1}{6}$ Syrup of Anisette or Syrup of Gomme, add one dash Orange, one dash Angostura.

Shake until frozen, and strain into cocktail glass.

2. Absinthe Frappe.

$\frac{2}{3}$ Absinthe, $\frac{1}{6}$ Syrup of Anisette, double quantity of water.

Shake up long enough until the outside of the shaker is thoroughly covered with ice. Strain into small tumbler.

3. Adonis Cocktail.

1 dash Orange Bitters, $\frac{1}{3}$ Sherry, $\frac{2}{3}$ Italian Vermouth.

4. Alaska Cocktail.

$\frac{1}{3}$ Yellow Chartreuse, $\frac{2}{3}$ Gin (Nicholson).

5. Alexander Cocktail.

$\frac{1}{3}$ Crème de Cacao, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Fresh Cream. Shake well and strain into cocktail glass.

6. Alfonso Cocktail.

Put one lump of sugar in a medium-sized wine-glass, 2 dashes of Secretat Bitter poured on to the sugar, one lump of ice, one quarter of the glass Dubonnet, and fill remainder with Champagne, and squeeze lemon peel on top, and stir slightly.

(The above cocktail was very popular at Deauville in 1922, during his Majesty the King of Spain's stay at that popular Normandy resort.)

A

B

C

D

E

F

G

H

I

J

K

L

M

N

O

P

Q

R

S

T

V

W

X

Y

Z

7. American Beauty.

This is a long drink, use tumbler. 1 teaspoonful of Crème de Menthe. Fill with Ice. Then in another glass mix the following: $\frac{1}{6}$ Orange juice, $\frac{1}{6}$ Grenadine, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Cognac. Pour in first glass. Dash the top with Port Wine, dress with fruits and a sprig of fresh mint, and serve with a straw.

8. Angel's Kiss.

Pour into liqueur glass $\frac{2}{3}$ Crème de Cacao, $\frac{1}{6}$ Fresh Cream.

9. Apple Jack Cocktail.

$\frac{2}{3}$ Apple Jack, $\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Lemon juice.

10. Astoria Cocktail.

1 dash Orange Bitters, $\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth. Serve with stuffed Olive.

11. Artist's Special.

$\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Sherry, $\frac{1}{6}$ Lemon juice, $\frac{1}{6}$ Groseille syrup.

Shake well and strain into cocktail glass.

(*Recipe from Artist's Club, 14, Rue Pigalle, Paris.*)

12. Bacardi Cocktail.

1 teaspoonful Grenadine, $\frac{1}{3}$ Gin, $\frac{2}{3}$ Bacardi Rum, juice of half a lime.

(Bacardi Rum comes from Cuba.)

13. Bamboo Cocktail.

1 dash Orange Bitters, $\frac{1}{2}$ wineglass Dry Sherry, $\frac{1}{2}$ wineglass French Vermouth.

(*Charlie Mahoney. Bartender. Hoffman House, New York.*)

14. Bijou Cocktail.

Use a large bar glass.

1 dash Orange Bitters, $\frac{1}{3}$ Green Chartreuse, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ Plymouth Gin.

Mix well with a spoon, strain into a cocktail glass, add a cherry or olive, squeeze a piece of lemon peel on top, and serve.

(*Recipe from Harry Johnson of New Orleans.*)

15. Blackthorn Cocktail.

3 dashes Angostura, 3 dashes Absinthe, $\frac{1}{2}$ Irish Whisky, $\frac{1}{2}$ French Vermouth.

Shake well, and strain into cocktail glass.

16. Blanche Cocktail.

$\frac{1}{3}$ Cointreau, $\frac{1}{3}$ Anisette, $\frac{1}{3}$ Curaçao (white). Shake well and strain into cocktail glass.

(A popular after-dinner cocktail.)

17. Block and Fall Cocktail.

$\frac{1}{6}$ Anis del Oso or Absinthe, $\frac{1}{6}$ Calvados, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Cointreau.

(*Invented by T. Van Dycke, at Ciro's, Deauville, 1924.*)

18. Bloodhound Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth, 2 or 3 Strawberries. Shake well, and strain.

(This cocktail was introduced to London by the Duke of Manchester a few years ago.)

19. Blue Ribbon Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{6}$ White Mint, $\frac{1}{6}$ Cointreau. Add six drops of Breton Cooking Blue Dye; when shaken together gives this cocktail a nice blue colour.

(Invented by the Author, at Aros Club, London, 1919.)

20. Bosom Caresser.

1 yolk of Egg, 1 teaspoonful of Grenadine, $\frac{1}{6}$ Curaçao, $\frac{1}{6}$ Brandy, $\frac{1}{3}$ Madère.

Shake well. Strain.

21. Brandy Cocktail.

2 dashes Angostura, 2 teaspoonfuls of Gomme Syrup, 1 glass Brandy.

22. Brandy Crustas.

Take a small wineglass, moisten the rim with lemon, dip rim of glass into castor sugar, which action gives the glass a frosted appearance. Cut the rind of a half a lemon the same as you would peel an apple, then fit into your prepared glass. Then pour into your shaker 1 teaspoonful Sugar or Gomme Syrup, 3 dashes of Drioli Maraschino, 3 dashes of Angostura Bitters, Juice of a $\frac{1}{4}$ Lemon, 1 glass Brandy. Shake well, pour into your glass, and add fruit.

23. Brandy Daisy.

$\frac{2}{3}$ Brandy, $\frac{1}{6}$ Syrup of Grenadine, Juice of half a Lemon.

Shake well, strain, pour into double-sized cocktail glass, add cherry and other fruit in season and a squirt of soda water.

24. Brandy Fix.

Pour into a small tumbler 1 teaspoonful of sugar 1 teaspoonful of Water to dissolve the sugar, Juice of a half Lemon, $\frac{1}{2}$ liqueur of Cherry Brandy, 1 liqueur of Brandy.

Fill the glass with fine ice and stir slowly, then add a slice of Lemon, and serve with a straw.

25. Brandy Flip.

1 yolk of a Fresh Egg, 1 teaspoonful Sugar or Syrup Gomme, $\frac{2}{3}$ Brandy.

Shake well, strain into small wineglass, and grate a little nutmeg on top.

25. Brandy Highball is Brandy and Soda, 1 piece of Lemon Peel squeezed in glass, with a chunk of Ice.

27. Brandy Julep.

Same as Mint Julep.

28. Brandy Punch.

In a large fancy wine glass, half fill glass with Sharet Ice, 1 teaspoonful Castor Sugar, 1 teaspoonful of Pineapple Syrup, Juice of $\frac{1}{4}$ Lemon, a few drops of Lime Juice, a squirt of Syphon. Stir well, then decorate with fruits in season, and flavour with a few drops of Rum on top.

29. Brandy Shamparelle.

$\frac{1}{4}$ of Curaçao (rouge), $\frac{1}{4}$ Yellow Chartreuse, $\frac{1}{4}$ Anisette, $\frac{1}{4}$ Brandy.

30. Brandy Smash.

Dissolve 1 teaspoonful of Sugar and water in a shaker, add a few sprigs of Fresh Mint, Extract Flavour of Mint. Draw out sprigs of Mint, add one glass of Brandy, shake well, and pour into wineglass half full fine Ice. Decorate with fruits in season.

31. Brandy Sour.

1 teaspoonful Sugar or Gomme Syrup, Juice of half a Lemon, 1 glass Brandy.

Shake well, strain into wineglass, squirt a little syphon on top, decorate with fruit.

32. Brazil Cocktail.

3 dashes Angostura, 3 dashes Absinthe, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Sherry.

Stir up well, strain into cocktail glass, adding a Cherry, and squeeze a piece of Lemon Peel on top.

33. Broadway Melody Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Grand Marnier.
(*Recipe: Bill Breed, Cleveland.*)

34. Broken Spur Cocktail.

1 yolk of a Fresh Egg, $\frac{1}{6}$ Gin, $\frac{1}{6}$ Italian Vermouth, $\frac{2}{3}$ White Port, 1 teaspoonful Anisette Marie Brisard.

(This cocktail was brought out by the cavalry which got disbanded during the war.)

35. Bromo Seltzer.

In a large tumbler put one tablespoonful of Bromo Seltzer (which can be procured at all chemists), fill with Soda, then pour into another tumbler. Repeat this twice until powder is dissolved, and drink while fizzing. (A good pick-me-up for that next morning feeling.)

36. Bronx Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Ballor Vermouth, the juice of a quarter of an Orange.

37. Bronx Terrace Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth, Juice of half a Lime.

38. Brooklyn Cocktail.

1 dash Amer. Picon, 1 dash of Drioli Maraschino, $\frac{2}{3}$ Canadian Club Whisky, $\frac{1}{3}$ French Vermouth.

39. Brut Cocktail.

1 dash Angostura Bitters, $\frac{1}{3}$ Amer. Picon, $\frac{2}{3}$ French Vermouth.

40. Bull-Dog.

Put 2 or 3 lumps of Ice in a large tumbler, add the Juice of 1 Orange, 1 glass of Gin. Fill balance with Ginger Ale. Stir, and serve with a straw.

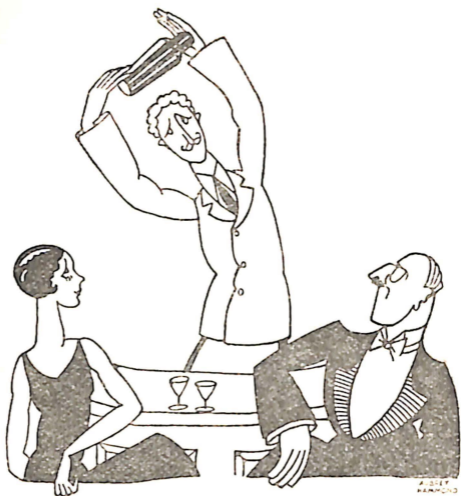
41. Bunny's Hug.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Absinthe.

42. Byrrh Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Canadian Club Whisky, $\frac{1}{3}$ Byrrh.

(Byrrh is something similar to Dubonnet but much more dry to the taste.)



“
CANADIAN CLUB
AND
BOURBON
WHISKIES
”

HIRAM WALKER & SONS LIMITED, 27. COCKSPUR ST., S.W.I.
Distillery Walkerville, Canada

43. Café de Paris Cocktail.

1 white of a Fresh Egg, $\frac{2}{3}$ Gin, $\frac{1}{6}$ Syrup of Anisette, 1 teaspoonful of Fresh Cream.

(*Recipe from the Café de Paris, Broadway, New York.*)

44. Cameron's Kick Cocktail.

$\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Irish Whisky, $\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Orgeat Syrup.

(Orgeat Syrup is manufactured from almonds.)

45. Canadian Cocktail.

2 dashes Angostura, 2 teaspoonfuls of Gomme Syrup, 1 glass of Canadian Club Whisky.

46. Carrol Cocktail.

$\frac{1}{3}$ Italian Vermouth, $\frac{2}{3}$ Brandy,

Serve with pickled walnut in cocktail glass.

(This cocktail was well-known at the Plaza Hotel, New York, before Prohibition.)

47. Casino Cocktail.

In a wineglass put 1 lump of Sugar, soak it with Absinthe, add 1 lump of Ice, fill the glass with Champagne, add a dash of Brandy on top, and squeeze a piece of Lemon Peel on top.

48. Cecil Pick-me-up.

One yolk of Egg, 1 glass of Brandy, 1 teaspoonful of Castor Sugar. Shake well and strain into medium sized wineglass and fill balance with Champagne.

(*Recipe from Wm. Pollack, Cecil Bar, London, one of my apt pupils when at Ciro's Bar, London.*)

49. C. F. H. Cocktail.

$\frac{1}{8}$ Grenadine, $\frac{1}{8}$ Cederlund's Swedish Punch, $\frac{1}{8}$ Calvados, $\frac{1}{8}$ Lemon Juice, $\frac{1}{8}$ Gin.

Shake well and strain into cocktail glass with a cherry.

50. Champagne Cocktail.

In a wineglass put 1 lump of Sugar saturated with Angostura Bitters, add 1 lump of Ice, fill the glass with Champagne, squeeze a piece of lemon peel on top, stir and serve.

51. Champagne Cup.

Put 2 or 3 lumps of Ice in a large jug and add 1 liqueur of Brandy, 1 liqueur of Drioli Maraschino, 1 liqueur of Curaçao, 1 bottle of Champagne, 1 bottle of Soda Water.

Stir well, and decorate with fruits in season and two sprigs of fresh mint and a slice of cucumber peel.

52. Champagne Julep.

Use a large fancy wineglass, put 1 lump of Sugar and 1 sprig of Fresh Mint, 1 lump of Ice, then pour your Champagne very slowly, at the same time stirring gently all the time, and ornament the top in a tasty manner with fruits in season.

53. Champagne Pick-me-Up.

1 liqueur of Brandy, 1 liqueur of French Vermouth, 1 teaspoonful of Gomme Syrup.

Shake well, strain in a wineglass, and add Champagne.

(Recipe by Johnny Leapold, Grand Circle, Aix-les-Bains.)

54. Chinese Cocktail.

1 dash Angostura, 3 dashes Drioli Maraschino, 3 dashes Curaçao, $\frac{1}{6}$ Syrup Grenadine, $\frac{1}{3}$ Jamaica Rum.

Shake well and strain.

(*Recipe by F. P. Newman, Paris.*)

55. Chocolate Cocktail.

1 yolk of a Fresh Egg, $\frac{1}{6}$ Yellow Chartreuse, $\frac{1}{3}$ Port Wine, 1 teaspoonful of Ground Chocolate.

Shake well.

56. Chorus Lady Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth, add the Juice of a $\frac{1}{4}$ Orange.

Serve in old-fashioned whisky glass with slice of orange.

(*Recipe by Al. Oates, Savannah.*)

57. Cider Cup.

1 liqueur of Calvados, 1 liqueur of Brandy, 1 liqueur of Curaçao, 1 bottle of Cider, 1 bottle of Perrier or Soda Water.

Prepare the same way as Champagne Cup.

58. Cinzano Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters, 1 glass of Cinzano Vermouth.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

59. Cinzano Sparkling Cocktail.

In a wineglass put 1 lump of Sugar, 2 dashes of Angostura, 1 dash of Curaçao, 1 teaspoonful Brandy, 1 lump of Ice.

Fill balance with that well-known Cinzano Brut, stir slightly, and squeeze Lemon Peel on top.

Note.—This cocktail is very popular in all American bars, as Cinzano Brut is very reasonable in price.

60. Claret Lemonade.

Use large tumbler.

Half fill with fine Ice, Juice of 1 Lemon, 2 teaspoonfuls Gomme Syrup, 1 glass of Claret, and fill with syphon.

Stir slowly, and serve with a straw.

61. Claridge Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Gin, $\frac{1}{6}$ Apricot Brandy, $\frac{1}{6}$ Cointreau.

Shake well and strain into cocktail glass.

(*Recipe by Leon, Bartender, Claridge Hotel, Champs Elysées, Paris.*)

62. Clover Club Cocktail.

1 white of Fresh Egg, Juice of small Lime (or $\frac{1}{4}$ Lemon), 1 teaspoonful Raspberry Syrup, $\frac{1}{3}$ Gin, $\frac{1}{6}$ Italian Vermouth.

Note.—In London for some time it has been the custom to serve Grenadine instead of Raspberry.

63. Clover Leaf Cocktail.

1 white of Egg, Juice of a small Lime (or $\frac{1}{4}$ Lemon), 1 teaspoonful of Grenadine, 1 sprig of Fresh Mint, $\frac{1}{3}$ Gin, $\frac{1}{8}$ Italian Vermouth.

Shake well, strain, and leave mint-leaf on top.

64. Club Cocktail.

$\frac{1}{3}$ Vitali Vermouth, $\frac{1}{3}$ Gin, 2 dashes Orange Bitters, 1 teaspoonful Gomme Syrup, $\frac{1}{8}$ Yellow Chartreuse.

(*C. Mahoney's Recipe.*)

65. Coffee Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar or Gomme Syrup, $\frac{1}{3}$ Port Wine, $\frac{1}{8}$ Brandy, 1 dash Curaçao.

Shake well, strain into a small wineglass, and grate a little nutmeg on top.

Note.—The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, hence probably its name.

66. Colonial Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ Juice of Grape Fruit, 1 dash of Drioli Maraschino.

67. Commodore Cocktail.

1 teaspoonful Gomme Syrup, 2 dashes Orange Bitters, Juice of half a Lime, glass of Canadian Club Whisky.

(*Recipe by Phil Gross, Cincinnati, O.*)

68. Cooperstown Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gin, 2 sprigs of Fresh Mint.

69. Coronation Cocktail.

Use mixing glass.

Fill half full with cracked Ice, 2 dashes Drioli Maraschino, 3 dashes Orange Bitters, $\frac{2}{3}$ French Vermouth, $\frac{1}{3}$ Sherry.

(Recipe by Joseph Rose, of Murray Bros. Café, Newark, N.J., in 1903.)

70. Country Club Cooler.

Serve in tumbler. 1 glass French Vermouth, 1 teaspoonful Grenadine, 2 lumps of Ice, fill with Soda Water.

71. Cream Fizz.

1 glass of Gin, Juice of 1 Lemon, 1 teaspoonful Sugar or Gomme; add last 1 teaspoonful of Fresh Cream.

Shake well, strain into wineglass and squirt of soda on top.

72. Cuban Cocktail.

$\frac{2}{3}$ Brandy, $\frac{1}{3}$ Apricot Brandy, Juice of half a Lime.

73. Dacqueri Cocktail.

$\frac{2}{3}$ Bacardi, Juice of a Fresh Lime, $\frac{1}{6}$ Grenadine.
Shake well, and strain into cocktail glass.

(This was a very popular cocktail in America before Prohibition came in. Bacardi is made in Cuba.)

74. Dempsey Cocktail.

$\frac{2}{3}$ Calvados, $\frac{1}{3}$ Gin, 2 dashes Grenadine, 1 dash Anis del Oso.

(Recipe by Fred. Martin, Casino, Deauville, 1922.)

75. Derby Cocktail.

2 dashes Peach and Bitters, one sprig of Fresh Mint, 1 glass of Nicholson's Gin.

Stir and strain into cocktail glass. Serve with olive.

(Recipe E. G. De Gastreaux, of Canal and Vine Streets, Cincinnati, 1903.)

76. Desert Healer.

Juice of 1 Orange, 1 glass of Gin, $\frac{1}{2}$ glass of Cherry Brandy Fockink. Snake well, strain into large tumbler and fill balance with Ginger Beer.

(Recipe by Hon. H. Grayson.)

77. Diabola Cocktail.

$\frac{2}{3}$ Dubonnet, $\frac{1}{3}$ Gin, 2 dashes of Orgeat Syrup.

(By F. Newman, Paris.)

78. Diki-Diki Cocktail.

$\frac{2}{3}$ Calvados, $\frac{1}{6}$ Caloric Punch (Cederlund's Swedish Punch), $\frac{1}{6}$ Grape Fruit Juice.

(This is a very popular cocktail in London by "Robert" the well-known Bartender.)

D
E
F
G
H
I
J
K
L
M
N
O
P
Q
R
S
T
V
W
X
Y
Z

79. Doctor Cocktail.

$\frac{1}{3}$ Cederlund's Swedish Punch, $\frac{1}{3}$ Orange Juice,
 $\frac{1}{3}$ Lemon Juice.

Shake well and strain into cocktail glass.

80. Douglas Cocktail.

$\frac{2}{3}$ Nicholson's Gin, $\frac{1}{3}$ French Vermouth.

Shake well, strain, squeeze of orange peel on top.

81. Dream Cocktail.

$\frac{1}{3}$ Curaçao, $\frac{2}{3}$ Brandy, 1 dash Absinthe.

82. Du Barry Cocktail.

1 dash Boonkam Bitters, 2 dashes Absinthe,
2 dashes Gomme Syrup, $\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth.

Shake well. Strain into cocktail glass with
quarter slice of orange.

83. Dubonnet Cocktail.

$\frac{2}{3}$ Dubonnet, $\frac{1}{3}$ Gin.

84. Dubonnet Fizz.

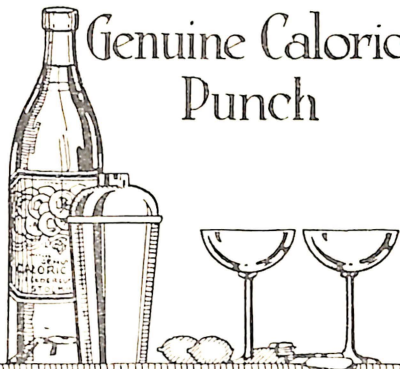
Juice of half an Orange, Juice of half a Lemon,
1 teaspoonful of Cherry Brandy, 1 glass Dubonnet.

Shake well, strain into wineglass, and squirt of
siphon.

85. Dunlop Cocktail.

$\frac{1}{3}$ Sherry, $\frac{2}{3}$ Rum, 1 dash Angostura Bitters.

Cederlunds Genuine Caloric Punch



The Recipe of the famous "Doctor Cocktail"

Two-thirds *Cederlund's* Punch ; one-third Lime Juice ; if desired drier, add more Lime Juice ; if Lime Juice not at hand, take Lemon Juice. add more Punch at discretion thus increasing the sweetness of the drink ; shake well ; serve very cold.

Sole Agents for Cederlund's Swedish Punch:
ROBERTSON, VILLAR & WATSON, LTD.
98, Great Tower Street, London, E.C.

COURVOISIER

THE BRANDY OF NAPOLEON



Cognacs - Fines Champagnes

86. Eagle's Dream Cocktail.

1 teaspoonful Sugar or Gomme Syrup, 1 white of Egg, $\frac{2}{3}$ Gin, $\frac{1}{6}$ Crème Yvette, Juice of $\frac{1}{4}$ Lemon.

Shake well, and strain into cocktail glass, with cherry.

87. East India Cocktail.

1 teaspoonful of Curaçao, 1 teaspoonful of Pineapple Syrup, 2 dashes Angostura Bitters, $\frac{2}{3}$ Brandy.

Stir up with a spoon, strain into a cocktail glass, serve with a cherry.

(Recipe of Harry Johnson, of New Orleans.)

88. Egg Flip.

1 yolk of Egg, 2 dashes Curaçao, $\frac{2}{3}$ Brandy, 1 teaspoonful Gomme Syrup.

Shake well and strain into medium-sized wine-glass and grate nutmeg on top.

89. Egg Lemonade.

Fill your shaker half full with chopped Ice and add 1 Fresh Egg, 2 teaspoonfuls of Sugar, Juice of 1 Lemon.

Shake well and strain into large tumbler. Fill with Soda Water.

90. Egg Nogg.

Fill the shaker half full with chopped Ice and add 1 Fresh Egg, $\frac{1}{2}$ teaspoonful of Sugar, 1 glass of Brandy, 1 glass of Rum, the remainder Fresh Milk.

Shake well, and strain into medium-sized tumbler. Grate a little nutmeg on top and serve.

E

F

G

H

I

J

K

L

M

N

O

P

Q

R

S

T

V

W

X

Y

Z

91. Egg Nog (Hot).

Use large bar glass.

1 teaspoonful Sugar, 1 Fresh Egg.

Beat well up with spoon by turning briskly, add boiling Milk while stirring, then add 1 glass Brandy, 1 glass of Rum.

Stir until properly blended, then grate nutmeg on top and serve.

92. Elk's Own Cocktail.

White of a Fresh Egg, $\frac{1}{3}$ Canadian Club Whisky, $\frac{1}{3}$ Port Wine, Juice of half Lemon, 1 teaspoonful Sugar. Shake well, strain into wineglass, and a slice of pineapple.

93. Empire Punch.

In a large tumbler put 3 or 4 lumps of ice, then add 1 teaspoonful Drioli Maraschino, 1 teaspoonful Curaçao (Bols), 1 teaspoonful Benedictine, 1 teaspoonful Brandy, 1 wineglass of Claret. Fill balance with Champagne, stir well and decorate with fruits in season.

(Recipe from Charlie Forrester, Casino—Dieppe and Carlton—Cannes.)

94. E. Nos Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Nicholson's Gin, 3 dashes of Absinthe. Shake well and strain.

95. Eton Blazer.

In a large tumbler put 3 or 4 lumps of ice, the juice of one Lemon, 1 glass of Gilbey's Gin, $\frac{1}{2}$ glass Groseille Syrup, $\frac{1}{2}$ glass of Kirsch. Fill balance with Soda, stir well and serve with straws.

96. Eye-opener Cocktail.

1 yolk of Fresh Egg, 1 teaspoonful of Sugar, 2 dashes of Absinthe, 2 dashes of Curaçao, 2 dashes of Crème de Noyau, $\frac{1}{3}$ Rum.

(Recipe by F. Newman, Paris, 1907.)

97. Fairbank Cocktail.

2 dashes of Crème de Noyau, 2 dashes of Orange Bitters, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gin.

98. Fantasio Cocktail.

$\frac{1}{3}$ Nicholson's Gin, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ White Mint, $\frac{1}{6}$ Drioli Maraschino.

99. Fascinator Cocktail.

Three dashes of Anis del Oso, 1 sprig of Fresh Mint, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gin.

(Recipe by Jimmy, Berkelman's Hotel du Nord, Rouen.)

100. Fernet Branca Cocktail.

1 teaspoonful Curaçao, $\frac{1}{3}$ Fernet Branca, $\frac{2}{3}$ Cinzano Vermouth.

101. Fish House Punch.

Half fill a large tumbler with fine Ice, add 1 glass of Whisky, the Juice of 1 Lemon. Fill with syphon.

Stir, decorate with fruits in season, and float a little Rum on top, and serve with straw.

102. Flu Cocktail.

1 dash of Jamaica Ginger, 1 teaspoonful of Lemon Juice, 1 teaspoonful Rock Candy Syrup, 1 teaspoonful Ginger Brandy, 1 glass of Canadian Club Whisky.

Stir together and serve in same glass.

103. Fourth Degree Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Ballor Italian Vermouth, 4 dashes of Absinthe.

F
G
H
I
J
K
L
M
N
O
P
Q
R
S
T
V
W
X
Y
Z

104. Fox River Cocktail.

In a wineglass put 1 lump of Sugar saturated with Peach Bitters, add 1 lump of Ice, one glass of Walker's Bourbon Whisky, and 1 teaspoonful of Crème de Cacao.

Squeeze a piece of Lemon peel on top, stir slightly and serve.

105. Frantic Atlantic Cocktail.

$\frac{1}{3}$ Cognac, $\frac{1}{3}$ Anis del Oso, juice of Lemon. Shake well and strain.

(*Recipe: Basil Woon, Havana.*)

106. Futurity Cocktail.

2 dashes of Angostura Bitters, $\frac{1}{3}$ Ballor Italian Vermouth, $\frac{2}{3}$ Sloe Gin.



DRIOLI

ZARA

A.D. 1768

MARASCHINO

OF

FASCINATING FLAVOUR

107. Gangadine Cocktail.

1 teaspoonful of Framboise Syrup, $\frac{1}{3}$ Oxygenée Cusenier, $\frac{1}{3}$ Gin, $\frac{1}{3}$ White Mint.

Shake well, and strain into cocktail glass.

(Note.—Oxygenée is a white Absinthe which is now manufactured in Belgium since its prohibition in France.)

108. Gazette Cocktail.

1 teaspoonful Gomme Syrup, 1 teaspoonful Lemon juice, 2 dashes of Orange Bitters, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Italian Vermouth.

Serve in wineglass with one whole slice of Lemon.

(Recipe by Wm. Reno, at the Freerstone Café, Toledo, Ohio.)

109. Gilroy Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Noilly Prat, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{3}$ Kirsch. Shake well. Strain into cocktail glass.

110. Gimlet.

$\frac{1}{2}$ Plymouth Gin, $\frac{1}{2}$ Rose's Lime Juice Cordial.

Stir, and serve in same glass. Can be iced if desired.

A very popular beverage in the Navy.

111. Gin and CINzano.

$\frac{3}{4}$ Cinzano Italian Vermouth, $\frac{1}{4}$ London Dry Gin.

112. Gin Cocktail.

1 teaspoonful of Gomme Syrup, 2 dashes of Orange Bitters, 2 dashes of Angostura Bitters, remainder Gin.

Shake well and serve with Cherry.

113. Gin Daisy.

Same as Brandy Daisy.

G
H
I
J
K
L
M
N
O
P
Q
R
S
T
V
W
X
Y
Z

114. Gin Fix.

Same as Brandy Fix.

115. Gin Fizz.

1 teaspoonful of Sugar or Syrup of Gomme, the juice of 1 Lemon, 1 glass of Gin.

Shake well, strain into medium-sized tumbler, and fill up with Soda Water.

116. Gin Flip.

Same as Brandy Flip.

117. Gin Highball is a Gin and Soda, with Lemon Peel squeezed in glass, and a lump of Ice.

118. Gin Julep.

Prepared the same way as Mint Julep.

119. Gin Rickey.

Put 1 lump of Ice in a tumbler, cut a fresh Lime in half and squeeze the juice in the glass, and add 1 glass of Gin, and fill balance with Seltzer or Soda Water.

120. Gin Sling.

Juice of 1 Lemon, 1 glass of Gin, 1 teaspoonful of Grenadine, 1 wineglass of plain water.

Shake well and strain into medium-sized tumbler.

121. Gin and Cin.

$\frac{1}{4}$ London Dry Gin, $\frac{3}{4}$ Cinzano Italian Vermouth, squeeze of Lemon peel.

122. Gin Smash.

Prepared the same way as a Brandy Smash.

COCKTAIL SHAKERS

& ALL ACCESSORIES



JUG PATTERN

Ideal for home use. Cannot leak whilst being shaken. Heavily Silver Plated on Nickel Silver

Prices from 30/- each

DITTO "ICELESS" SHAKER

£3 7s. 6d. each

STANDARD PATTERN

Heavily Silver Plated on Nickel

Silver from 21/- each

Also Nickel Plated from

10/6 each

DITTO "ICELESS" SHAKER

Silver Plated 55/- each

Aluminium 21/- each



W. R. LOFTUS, LTD.

Complete Cocktail Bar Fitters

18 TOTTENHAM COURT ROAD, LONDON, W. 1

Telephone Numbers: Museum, 6235-6236

Telegrams: Improvers, Westcent, London

H

I

J

K

L

M

N

O

P

Q

R

S

T

V

W

X

Y

Z

123. Gloom Chaser Cocktail.

$\frac{1}{6}$ Curaçao, $\frac{1}{6}$ Grand Marnier, $\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Lemon juice, $\frac{1}{3}$ Barcadi Rum.

Shake well and strain into cocktail glass.

(*Recipe by "Charlie," the popular Bartender. Ermitage, Champs Elysées, Paris.*)

124. Gloom Raiser.

2 dashes of Absinthe, 2 dashes of Grenadine, $\frac{2}{3}$ Nicholson's Gin, $\frac{1}{3}$ French Vermouth, Lemon Peel.

(*Recipe by "Robert," of the Embassy.*)

125. Golden Fizz.

Similar to Gin Fizz. Yolk of a Fresh Egg added.

126. Golden Slipper.

$\frac{1}{2}$ glass of Yellow Chartreuse into small wine-glass, then drop one yolk of a Fresh Egg and $\frac{1}{2}$ glass Eau de Vie de Dantzig.

(*Recipe by Harry Johnson, New Orleans.*)

127. Greenbriar Cocktail.

1 dash Peach Bitters, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Sherry, one sprig of Fresh Mint.

Shake well, and strain.

128. Green Room Cocktail.

$\frac{2}{3}$ French Vermouth, $\frac{1}{3}$ Brandy, 2 dashes of Curaçao.

Shake well and strain into cocktail glass.

129. Grenadier Cocktail.

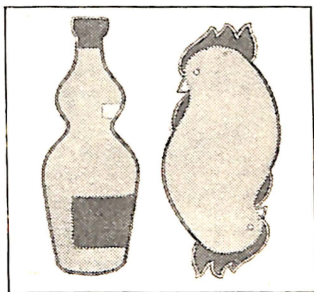
1 dash of Jamaica Ginger, $\frac{1}{3}$ Ginger Brandy, $\frac{2}{3}$ Brandy, 1 teaspoonful of Gomme Syrup.

130. Guards' Cocktail.

2 dashes Curaçao, $\frac{2}{3}$ Vitali Vermouth, $\frac{1}{3}$ Gin.
Shake well, and strain into cocktail glass.

Linen - - Cocktail Napkins

We illustrate two
Cocktail Napkins in
coloured Linen, and
hold a variety of
other handworked
novel shapes, **3/-**
Each - - -



Write for a copy of our "Linen Vogue," sent post free.

ROBINSON & CLEAVER, Ltd.,
156-168, REGENT STREET, LONDON, W.1

Christopher's Pale Sherry IS THE BEST COCKTAIL

*Write for Christopher's Price List
quoting the finest :—*

SHERRIES

PORTS

CLARETS

CHAMPAGNES

SCOTCH WHISKIES

COGNAC BRANDIES

Etc., Etc.

*Price Lists issued both for Home and
Export.*

CHRISTOPHER & Co. Ltd.

43 PALL MALL, LONDON

S.W.1

131. Hakam -Hiccup Cocktail.

1 dash Orange Bitters, 2 dashes Curaçao, $\frac{1}{3}$ Gin, $\frac{2}{3}$ Italian Vermouth.

(Recipe from the Hakam-Hiccup Bar, Eastbourne.)

132. Happy Youth Cocktail.

In a wineglass put one lump of Ice, the juice of one Orange, one small glass of Cherry Brandy; fill balance with Champagne.

(Recipe by Charlie Soumielle, New York Bar, Paris.)

133. Harry's Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, 1 dash of Absinthe, 2 sprigs of Fresh Mint.

Shake well and strain into cocktail glass, serve with a stuffed olive.

134. Harry's Pick-me-up.

1 teaspoonful of Grenadine Syrup, 1 glass of Brandy, the juice of $\frac{1}{2}$ a Lemon.

Shake well and strain into medium sized wineglass, and fill balance with Champagne.

135. Harvard Cocktail.

1 dash of Gomme Syrup, 2 dashes Angostura, $\frac{1}{2}$ Brandy, $\frac{1}{2}$ Martini Rossi Vermouth.

Shake well, and strain.

136. Hasty Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Nicholson's Gin.

Shake well and strain into cocktail glass.

137. Heering Cherisher.

In a shaker $\frac{1}{2}$ full of Cracked Ice, equal parts of Heering's Copenhagen Cherry Brandy, French Vermouth, and a dash of Peach Bitters.

Shake well and serve in a cocktail glass with a Cherry.

138. Hoffman House Cocktail.

$\frac{2}{3}$ Nicholson's Gin, $\frac{1}{3}$ French Vermouth, 1 dash of Orange Bitters.

Shake well and strain into cocktail glass, and squeeze Orange peel on top.

139. Homestead Cocktail.

$\frac{1}{3}$ Ballor Italian Vermouth, $\frac{2}{3}$ Gin, 1 slice of Orange.

Shake well and strain into cocktail glass.

140. Hoola-Hoola Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Curaçao, $\frac{1}{3}$ Orange Juice.

141. Horse's Neck.

Peel a whole rind of lemon as you would an apple, then put in large tumbler, add a few lumps of Ice, 1 teaspoonful of Sugar, 1 glass of Gin, then fill up with Ginger Ale.

142. Hot Egg Nogg.

Use medium-sized tumbler.

1 Fresh Egg, 1 teaspoonful Sugar. Beat well up, then add boiling Milk, then stir well together and add 1 glass of Brandy and 1 glass of Rum.

Stir again, then grate nutmeg on top. Then serve.

(Note.—It is really necessary to put a bar spoon in glass while pouring in the hot milk to prevent the glass from cracking.)

143. Hot Grog.

1 teaspoonful of Sugar, Juice of $\frac{1}{2}$ a Lemon.

Dissolve with a little hot water, then add 1 glass of Brandy, 1 glass of Rum, 2 cloves, 1 small piece of Cinnamon. Fill up balance with hot water, put a slice of Lemon into it, stir up well, grate nutmeg on top, and serve.

144. I.B.F. Pick-me-up.

In a wineglass one lump of Ice, 3 dashes of Fernet Branca, 3 dashes of Curaçao, one liqueur glass of Brandy, fill remainder with Champagne. Stir and squeeze Lemon Peel on top.

145. Inca Cocktail.

2 dashes of Orgeat Syrup, 2 dashes of Orange Bitters, $\frac{1}{3}$ Plymouth Gin, $\frac{1}{3}$ Dry Sherry, $\frac{1}{3}$ French Vermouth.

Strain into cocktail glass and add a small chunk of pineapple.

(Invented by H. C. Harrison when in charge at the Embassy Bar, London.)

146. Ink Street Cocktail.

$\frac{1}{3}$ Canadian Club Whisky, $\frac{1}{3}$ Orange Juice, $\frac{1}{3}$ Lemon Juice.

Shake well, then strain into cocktail glass.

(Ink Street, otherwise known as Fleet Street the centre of the Newspaper World.)

147. Irish Cocktail.

2 dashes of Absinthe, 2 dashes of Curaçao, 1 dash of Drioli Maraschino, 1 dash of Angostura, $\frac{2}{3}$ Irish Whisky.

Shake well, strain into cocktail glass, add 1 medium-sized olive and squeeze Lemon peel on top, and serve.

148. Jack Rose Cocktail.

$\frac{1}{3}$ Apple Jack or Calvados, $\frac{1}{6}$ Gin, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Vitali Vermouth, $\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Lime or Lemon Juice, Grenadine enough colour.

149. Japanese Cocktail.

1 teaspoonful Orgeat Syrup, 2 dashes Angostura Bitters, 1 glass Brandy.

Shake well, strain into cocktail glass, with a Cherry.

150. Jersey Cocktail.

Put 3 or 4 lumps of Ice in a large tumbler, 3 or 4 dashes of Angostura Bitters. Fill balance with Cider. Slightly stir.

(Recipe from the Hoffman House, New York.)

151. Jockey Club Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Crème de Noyau, 1 teaspoonful Lemon Juice, $\frac{2}{3}$ Gin.

Shake well, strain into cocktail glass, and squeeze Lemon peel on top.

152. John Collins.

Put 3 or 4 lumps of Ice in a large tumbler, Juice of 1 Lemon, 2 teaspoonfuls of Sugar, 1 glass of Hollands Gin. Fill balance with Soda Water. Stir well.

(It has been the practice of using London Gin in this drink for some time.)

153. J. O. S. Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Ballor Italian Vermouth, 1 dash of Orange Bitters, 1 dash of Lemon juice, 1 dash of Brandy.

Shake well and strain into cocktail glass and squeeze Lemon peel on top.

154. Journalist Cocktail.

1 dash Angostura, 2 dashes Curaçao, 2 dashes Lemon juice, $\frac{1}{6}$ French Vermouth, $\frac{1}{6}$ Italian Vermouth, $\frac{1}{3}$ Gin.

155. Jupiter Cocktail.

1 teaspoonful Parfait Amour, 1 teaspoonful of Orange juice, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Gin.

156. Knickerbocker Cocktail.

1 teaspoonful of Raspberry Syrup, 1 teaspoonful of Lemon juice, 1 teaspoonful of Orange juice, 1 chunk of Pineapple, $\frac{2}{3}$ Rum, 2 dashes of Curaçao.

157. Knock-out Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth $\frac{1}{3}$ Absinthe, 1 teaspoonful of White Mint.

(*Recipe by Gene Tunney, Heavy-weight Champion of the world.*)

158. Lasky Cocktail.

$\frac{1}{3}$ Cederlund's Caloric Swedish Punch, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Welsh's Grape Juice.

Shake well and strain into cocktail glass.



BY APPOINTMENT

BOOTH'S LONDON GINS

BEST FOR COCKTAILS
FIZZES & RICKEYS



159. Last Round Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Noyeau de Poissy, $\frac{1}{6}$ Cointreau, $\frac{1}{6}$ Brandy.

Note: This cocktail won the First Prize at the Ladies' Cocktail Contest at the Hotel Claridge, by Mdlle. Dondjau.

160. Lawhill Cocktail.

1 dash of Angostura, 1 dash of Absinthe, 1 dash of Drioli Maraschino, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Canadian Club Whisky.

Shake well, and strain into cocktail glass.

161. Leave-it-to-me Cocktail.

1 teaspoonful Raspberry Syrup, 1 teaspoonful Lemon Juice, 1 dash Drioli Maraschino, $\frac{2}{3}$ Gin.

162. Legion Cocktail.

One dash Fernet Branca, $\frac{1}{6}$ Curaçao, $\frac{1}{6}$ Brandy, $\frac{2}{3}$ Vitali Vermouth. Shake well and strain, and squeeze Orange Peel into cocktail glass.

(*Recipe from Luigi, Elmano's Bar, Paris.*)

163. Lemon Squash.

In a large tumbler put the juice of one Lemon, 2 teaspoonfuls of Castor Sugar, half fill the glass with cracked Ice, fill balance Soda, and stir well.

164. Leroi Cocktail.

1 yolk of Fresh Egg, $\frac{1}{6}$ Curaçao, $\frac{1}{6}$ Brandy, $\frac{1}{6}$ Sloe Gin, 1 teaspoonful of Raspberry Syrup, 1 teaspoonful of Cream, $\frac{1}{2}$ teaspoonful of Lemon Juice.

165. "L. G." Cocktail.

One glass of Scotch Whisky, one glass of Beer as a chaser. Note: Favourite drink up in Scotland with the Labour M.P.'s.

166. Little Devil Cocktail.

$\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Cointreau, $\frac{1}{3}$ Bacardi Rum, $\frac{1}{3}$ Gin. Shake well and strain into cocktail glass.

(*Recipe from Fitz, Ciro's Bar, London, my late apt pupil.*)

167. Locomotive.

1 teaspoonful of Honey, 1 teaspoonful of Curaçao, 1 yolk of a Fresh Egg, 1 glass of Port Wine.

Shake well and strain into medium sized wine-glass.

168. Lone Tree Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Ballor Italian Vermouth, $\frac{1}{3}$ French Vermouth.

Squeeze Orange Peel in shaker.

169. Magnolia.

1 teaspoonful of Syrup Gomme, 1 teaspoonful Curaçao, 1 yolk of Fresh Egg, 1 glass of Brandy.

Shake well, strain into medium-sized wineglass, and fill balance with Champagne.

170. Mah Jongg Cocktail.

$\frac{1}{6}$ Cointreau, $\frac{1}{6}$ Bacardi Rum, $\frac{2}{3}$ Gin. Shake well, strain into cocktail glass.

(Recipe by Willie Dale, "Romanos," London, one of my late pupils.)

171. Maiden's Blush Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ Oxygenée Cusenier or Absinthe, 1 teaspoonful of Grenadine.

172. Mamay Taylor.

Put one slice of Lemon in a large tumbler, add 2 pieces of Ice, 1 glass of Gin, 1 bottle of Schweppe's Ginger Ale, and stir slightly.

173. Manhattan Cocktail.

1 dash of Angostura Bitters, $\frac{2}{3}$ Canadian Club Whisky, $\frac{1}{3}$ Ballor Italian Vermouth.

Shake well, strain into cocktail glass, with cherry.

(Named after the island on which stands New York city.)

174. Marmon Cocktail.

$\frac{1}{3}$ Kirsch, $\frac{1}{3}$ Cherry Brandy, $\frac{1}{3}$ French Vermouth. Shake well, strain into cocktail glass, serve with a cherry.

175. Martini Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ Martini Rossi Vermouth (Orange or Angostura added if required).

Shake well and strain into cocktail glass.

M

N

O

P

Q

R

S

T

V

W

X

Y

Z

MARTINI

Italian
Vermouth



The Vermouth from
: : which the : :
"Martini Cocktail"
derives its name

THE WORLD
RENOWNED

Brand

The First Cocktail—
The MARTINI

$\frac{2}{3}$ Martini Vermouth
 $\frac{1}{3}$ Dry Gin
1 Dash Orange Bitters
Squeeze of Lemon Peel
Stir but do not shake

From all Wine Merchants

MARTINI & ROSSI
TORINO - - ITALY

176. Martini (Medium).

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Martini Rossi Vermouth.

177. Martini (Sweet).

$\frac{2}{3}$ Martini Rossi Vermouth, $\frac{1}{3}$ Gin, 1 dash Gomme Syrup.

Shake well, and strain into cocktail glass, with a cherry.

178. May Blossom Fizz.

1 teaspoonful of Grenadine, Juice of half a Lemon, 1 glass of Cederlund's Swedish Punch.

Shake well and strain into a small tumbler, and fill balance with Soda.

179. Mayfair Cocktail.

$\frac{1}{2}$ Gin, $\frac{1}{2}$ Orange Juice, 3 or 4 dashes Apricot Syrup, flavoured with a little Clove Syrup.

(*Recipe by "Robert," Embassy.*)

180. Milk Punch.

1 teaspoonful Sugar, 1 wineglass Brandy, $\frac{1}{2}$ wine-glass Rum, $\frac{1}{4}$ Ice in shaker.

Fill balance with Fresh Milk, shake, strain into medium-sized tumbler, and grate nutmeg on top.

181. Milk Shake.

1 teaspoonful of Sugar, 1 Fresh Egg, $\frac{1}{3}$ Ice in shaker.

Fill balance with Fresh Milk, shake, and strain into medium-sized tumbler and grate nutmeg on top.

(This drink is also known on the Continent as "Lait de Poule.")

182. Millionaire Cocktail.

1 white of a Fresh Egg, 2 dashes of Curaçao (Orange), 1 teaspoonful of Grenadine, $\frac{2}{3}$ Canadian Club Whisky. Shake well. Strain into cocktail glass.

(*Recipe from Ritz Hotel, London.*)

N
O
P
Q
R
S
T
V
W
X
Y
Z

183. Mint Cocktail.

1 dash Orange Bitters, 1 dash Angostura Bitters, 2 dashes Gomme Syrup, 1 dash Absinthe, $\frac{2}{3}$ Walker's Bourbon Whisky.

Add a few sprigs of Fresh Mint.

Shake well and strain into cocktail glass.

184. Mint Julep.

1 teaspoonful of Sugar, $\frac{1}{2}$ wineglass of Water or Soda, 3 or 4 sprigs of Fresh Mint.

Muddle well until flavour of Mint is well extracted ; then take out Mint, and add 2 glasses of Walker's old Bourbon Whisky. Fill tumbler with fine shaved Ice, stir well until glass gets frosted, then take some sprigs of Mint and insert them in the Ice with stem downwards, so that the leaves will be on the surface in the shape of a bouquet. Add slices of Orange, Lemon, Pine-apple, and Cherries on top.

185. Mississippi Mule Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{6}$ Cassis, $\frac{1}{6}$ Lemon Juice.

186. Modern Cocktail.

1 dash Orange Bitters, 1 dash Absinthe, 4 dashes Gomme Syrup, $\frac{1}{3}$ Scotch Whisky, $\frac{1}{2}$ Sloe Gin.

Shake well, and strain into cocktail glass, with Cherry.

187. Moka Spitberg.

In a small tumbler, fill with shaved Ice, add 1 teaspoonful Castor Sugar, 2 teaspoonfuls thick Fresh Cream, remainder Cold Coffee.

Then fix your shaker on top of your glass and shake gently. Set your glass down with shaker until a few seconds, and afterwards remove your shaker and serve your beverage (which will have a large froth on top) with straws.

(A very popular drink at the Grand Cercle, d'Aix-les-Bains, France.)

188. Monkey's Gland Cocktail.

1 dash of Absinthe, 1 teaspoonful of Grenadine, $\frac{1}{2}$ Orange Juice, $\frac{1}{2}$ Nicholson's Gin.

Shake well, and strain into cocktail glass.

(Invented by the Author, and deriving its name from Voronoff's experiments in rejuvenation.)

189. Montana Cocktail.

2 dashes of Anisette, 3 dashes Orange Bitters, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Sloe Gin.

Shake well and strain into cocktail glass, and squeeze Lemon Peel on top.

190. Morning Cocktail.

2 dashes Curaçao, 2 dashes Drioli Maraschino, 2 dashes Orange Bitters, 2 dashes Absinthe, $\frac{1}{2}$ wine-glass Brandy, $\frac{1}{2}$ wineglass French Vermouth.

Stir up well with a spoon; strain into cocktail glass, putting in a Cherry. Twist a piece of Lemon Peel on top and serve.

(Recipe by Harry Johnson, San Francisco.)

191. Morning Glory Fizz.

1 white of Egg, 1 teaspoonful of Sugar, 1 Juice of Lemon, 1 teaspoonful of Absinthe, 1 glass of Scotch Whisky.

Shake well, and strain into medium-sized tumbler. Fill balance with Soda or syphon.

(Recipe by Harry Johnson, of New Orleans.)

192. Mountain Cocktail.

1 white of a Fresh Egg, $\frac{1}{8}$ Lemon Syrup, $\frac{1}{8}$ French Vermouth, $\frac{1}{3}$ Canadian Club Whisky, 3 dashes Orange Bitters.

Shake well and strain into cocktail glass with Cherry.

(Recipe from Hoffman House, New York.)

By Appointment to
H M The King of Italy



Supreme for Cocktails!

BEST FOR
BRONX MARTINI
MANHATTAN
and all Cocktails containing
— Italian Vermouth —

Ballor

ITALIAN
VERMOUTH

193. New Orleans Gin Fizz.

1 white of Egg, 1 teaspoonful of Sugar, 2 dashes of Fleur d'Oranger, 1 glass of Gin, Juice of 1 Lemon, $\frac{1}{3}$ the shaker of cracked Ice, lastly $\frac{1}{2}$ wine-glass of Fresh Cream.

Shake about two minutes, then strain into tumbler and fill balance with syphon.

(One of the most popular drinks mixed in the Southern States of America.)

194. Night-Cap.

1 yolk of a Fresh Egg, $\frac{1}{3}$ Anisette, $\frac{1}{3}$ Curaçao (Orange), $\frac{1}{3}$ Brandy.

Shake well and strain into a small wineglass.

(*Recipe, F. Newman, Paris.*)

195. Nineteenth Hole Cocktail.

$\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Vitali Vermouth, $\frac{1}{3}$ Sherry.

(*Recipe: Charles V. Wheeler, Washington, D.C.*)

196. Nineteen-Twenty Cocktail.

1 dash of Absinthe, $\frac{1}{6}$ Pernod Kirschwasser, $\frac{1}{6}$ Crystal Gin, $\frac{2}{3}$ French Vermouth, 1 teaspoonful of Groseille Syrup.

Shake well and strain into cocktail glass.

197. Nineteen-Twenty Pick-me-up.

$\frac{1}{3}$ Gin, $\frac{2}{3}$ Pernod Absinthe, 1 dash Angostura, 1 dash Orange Bitters, 1 dash Gomme Syrup.

Shake well, and strain into medium-sized wine-glass, and fill balance with Soda.

198. Old-Fashioned Whisky Cocktail.

Take a small tumbler and put into it 4 dashes of Angostura Bitters, 1 lump of Ice, 1 glass Canadian Club Whisky, 1 tablespoonful Castor Sugar.

Stir well until Sugar is dissolved, then squeeze Lemon Peel on top and serve in same glass as mixed.

199. Olivette Cocktail.

2 dashes Gomme Syrup, 3 dashes Orange Bitters, 3 dashes Absinthe, $\frac{3}{4}$ Plymouth Gin.

Shake well and strain into cocktail glass with olive, and squeeze lemon peel on top.

200. Olympic Cocktail.

$\frac{1}{3}$ Brandy, $\frac{1}{3}$ Curaçao, $\frac{1}{3}$ Orange Juice. Shake well and strain into cocktail glass.

(Recipe from Frank Meyer, Ritz, Paris.)

201. Opera Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{6}$ Dubonnet, $\frac{1}{6}$ Liqueur of Mandarine.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

202. Orangeade.

Half fill a large tumbler with shaved Ice and add the juice of 1 Orange, 1 teaspoonful of Sugar, 1 teaspoonful of Grenadine.

Fill balance with plain water and stir well, and put one slice of orange in glass and serve with straws.

203. Orange Blossom.

Juice of 1 Orange, 1 glass of Nicholson's Gin.

Shake well and strain into small wineglass.

204. Orange Squash.

Similar to Orangeade. Syphon instead of plain water.

205. Orgeat Lemonade.

Half fill a large tumbler with shaved Ice, 1 glass of Orgeat Syrup, Juice of 1 Lemon.

Fill balance with Soda, stir well, and serve with straws.

206. Orgeat Punch.

Half fill a whisky tumbler with shaved Ice, then add 1 glass of Orgeat Syrup, 1 glass of Brandy, 1 glass of Water.

Stir well, then decorate with fruits in season and serve with straws.

207. Ostende Fizz.

$\frac{1}{2}$ wineglass Cassis, $\frac{1}{2}$ wineglass Kirsch.

Shake well and strain into medium sized tumbler. Fill balance with syphon.

208. " Old Pal " Cocktail.

$\frac{1}{3}$ Canadian Club Whisky, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Campari.

(Recipe by " Sparrow " Robertson, Sporting Editor of the New York Herald, Paris.)

209. Pall Mall Cocktail.

1 teaspoonful White Mint, 1 dash Orange Bitters, $\frac{1}{3}$ Vitali Vermouth, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Gin.

Shake well, and strain.

(Recipe from Guido, *Café de Paris, Monte Carlo*.)

210. Pansy Blossom.

2 dashes Angostura Bitters, 1 teaspoonful of Grenadine, 1 glass of Anis del Oso.

211. Paradise Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Apricot Brandy, $\frac{1}{3}$ Orange Juice.

212. Parisian Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Cassis.

213. Pegu Club Cocktail.

1 dash of Angostura Bitters, 1 dash of Orange Bitters, 1 teaspoonful Lime Juice (Rose's), $\frac{1}{6}$ Curaçao (Orange), $\frac{2}{3}$ Gin.

214. Perfect Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ French Vermouth.

Shake well, strain into cocktail glass, squeeze orange peel on top.

215. Peto Cocktail.

Same as Bronx Cocktail, with dash of Drioli Maraschino.

216. Ping-Pong Cocktail.

1 teaspoonful Lemon Juice, $\frac{1}{2}$ Sloe Gin, $\frac{1}{2}$ Crème Yvette.

Shake well and strain into cocktail glass. Add Cherry.

(Recipe from James G. Bennet, *Broken Heart Café, 16 South Broadway, St. Louis, Mon. 1903*.)

217. Pink Lady Cocktail.

1 white of a Fresh Egg, 2 teaspoonfuls of Grenadine, $\frac{1}{8}$ Brandy, $\frac{1}{8}$ Gin.

Shake well, and strain into cocktail glass.

218. Pink Rose Cocktail.

1 white of a Fresh Egg, 1 teaspoonful Grenadine, 1 teaspoonful Lemon Juice, 1 teaspoonful Fresh Cream, $\frac{2}{3}$ Gin.

Shake well and strain into cocktail glass.

219. Planter's Cocktail.

$\frac{1}{3}$ Rum, $\frac{1}{3}$ Orange Juice, $\frac{1}{3}$ Lemon Juice.

220. Plaza Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Ballor Italian Vermouth, $\frac{1}{3}$ French Vermouth, 1 chunk fresh Pineapple.

Shake well and strain into cocktail glass with a small chunk pineapple.

221. Polo Cocktail.

$\frac{1}{6}$ Grape Fruit Juice, $\frac{1}{6}$ Orange Juice, $\frac{2}{3}$ Gin.

222. Porto Flip.

1 yolk of a Fresh Egg, 1 teaspoonful of Sugar, 1 glass of Port Wine.

Shake well and strain into small wineglass, and grate nutmeg on top.

223. Port Wine Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters, 2 dashes of Curaçao, 1 glass Port Wine.

Stir well in mixing glass and strain into cocktail glass.

224. Port Wine Cobbler.

Half fill a tumbler with shaved Ice, add 1 glass of Port Wine, $\frac{1}{2}$ glass of Curaçao, $\frac{1}{2}$ glass of Drioli Maraschino, 1 teaspoonful of Sugar.

Fill balance with syphon and stir well, then decorate the top with fruits in season.

225. **Prairie Oyster Cocktail.**

Put 2 spoonfuls of Worcester Sauce (Lea and Perrins'), drop the yolk of a Fresh Egg without breaking, add a little red Pepper and Salt on top and pour 2 spoonfuls of malt Vinegar on top.

226. **Prestoman Cocktail.**

1 dash of Absinthe, $\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Italian Vermouth, $\frac{2}{3}$ Brandy.

227. **Princess Mary Cocktail.**

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Crème de Cacao, $\frac{1}{3}$ Fresh Cream.

Shake well and strain into cocktail glass.

(This cocktail was introduced by myself in honour of Princess Mary's wedding to Lord Lascelles, February, 1922.)

228. **Princeton Cocktail.**

2 dashes of Orange Bitters, 1 teaspoonful of Port Wine, 1 glass of Old Tom Gin.

Shake well and strain. Squeeze lemon peel on top.

229. **Pousse Café.**

Can be made in a great many varieties by pouring the heaviest liqueurs in rotation in your Pousse Café glass, and different makes of liqueurs differ a lot in weight. Following are two of the best :

230. **Pousse Café No. 1.**

$\frac{1}{6}$ Syrup Framboise, $\frac{1}{6}$ Crème de Violette, $\frac{1}{6}$ Curaçao (Orange), $\frac{1}{6}$ Crème de Menthe (Verte), $\frac{1}{6}$ Kümmel, $\frac{1}{6}$ Brandy.

231. **Pousse Café No. 2.**

$\frac{1}{6}$ Anisette Syrup, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{6}$ White Mint, $\frac{1}{6}$ Yellow Chartreuse, $\frac{1}{6}$ Green Chartreuse, $\frac{1}{6}$ Grand Marnier.

Great care should be taken so as to avoid the different liqueurs from running together.

232. Pousse L'Amour.

$\frac{1}{3}$ Drioli Maraschino into small wineglass. Drop in 1 yolk of a Fresh Egg, $\frac{1}{3}$ Crème Vanilla (Green), $\frac{1}{3}$ Brandy.

Proper attention must be paid that the yolk of the egg does not run into the liqueur.

(Recipe by Harry Johnson, New Orleans.)

233. Pussyfoot Cocktail.

1 yolk of a Fresh Egg, 1 teaspoonful of Grenadine, juice of $\frac{1}{2}$ Lemon, Juice of $\frac{1}{2}$ Orange.

Shake well and strain into cocktail glass.

VITALI
VERMOUTH
ITALIAN (Red & White)
FRENCH

THE IDEAL
MAKES THE BEST COCKTAIL

LIQUEURS
BOLS
V. O. GENEVA

THE SUCCESS OF A COCKTAIL
DEPENDS MORE ON THE QUALITY
OF THE INGREDIENTS THAN ON
THE INTRICACY OF THE RECIPE

USE BOLS

234. Quaker's Cocktail.

$\frac{1}{2}$ Brandy, $\frac{1}{3}$ Rum, $\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Raspberry Syrup.

Shake well and strain into cocktail glass.

235. Quarter-Deck Cocktail.

1 teaspoonful lime juice, $\frac{2}{3}$ Rum, $\frac{1}{3}$ Sherry.

Shake well and strain into cocktail glass.

236. Quartier Latin Cocktail.

1 teaspoonful of Cointreau, $\frac{1}{3}$ Amer. Picon, $\frac{2}{3}$ Dubonnet.

Shake well and strain into cocktail glass.

(Recipe by Wilson's Dingo Bar, Rue Delambre, Paris.)

237. Queen's Cocktail.

1 chunk of Pineapple, 1 slice of Orange, in the shaker. Add Ice, $\frac{1}{3}$ Ballor Italian Vermouth, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Gin.

Shake well, and strain into cocktail glass.

238. Quelle Vie Cocktail.

$\frac{1}{3}$ Kümmel, $\frac{2}{3}$ Brandy.

Shake well and strain into cocktail glass.

Q

R

S

T

V

W

X

Y

Z

239. Reform Cocktail.

1 dash Orange Bitters, $\frac{1}{3}$ French Vermouth, $\frac{2}{3}$ Sherry.

Shake well and strain into cocktail glass, with Cherry.

240. Remsen Cooler.

Peel a Lemon as you would an apple, then place the rind into a large tumbler. Add 2 lumps of Ice, a glass of Scotch Whisky. Fill balance with Soda Water.

241. Rob Roy Cocktail.

1 dash of Angostura Bitters, $\frac{1}{3}$ Ballor Italian Vermouth, $\frac{2}{3}$ Scotch Whisky.

Shake well and strain into cocktail glass, with Cherry.

242. Rock and Rye.

1 teaspoonful of Rock Candy Syrup or Gomme Syrup, Juice of $\frac{1}{2}$ Lemon, 1 glass of Canadian Club Whisky.

Stir together and serve in same glass, and squeeze lemon peel on top.

243 Rosary Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{6}$ Kirsch, $\frac{1}{6}$ Dubonnet, $\frac{1}{6}$ Pernod.

(*Recipe: Jed Kiley, Hollywood.*)

244. Rose Cocktail.

$\frac{2}{3}$ French Vermouth, $\frac{1}{6}$ Kirschwasser, $\frac{1}{6}$ Syrup Groseille.

Shake well and strain into cocktail glass, with Cherry.

(*Original Recipe from Johnny, of the Chatham Bar, Paris.*)

245. Royal Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Cherry Brandy, 1 dash Drioli Maraschino.

Shake well and strain into cocktail glass, with Cherry.

(*Recipe by Otis Mackinney, from the Hotel Royal, Nice, 1908.*)

246. Royal Fizz.

Yolk of a Fresh Egg, 1 teaspoonful of Grenadine, Juice of $\frac{1}{2}$ Orange, Juice of $\frac{1}{2}$ Lemon, 1 glass of Nicholson's Gin.

Shake well and strain into medium-sized tumbler. Fill balance with siphon.

247. Royal Smile.

The juice of 1 Lime, 1 teaspoonful of Grenadine, $\frac{2}{3}$ Apple Jack or Calvados, $\frac{1}{3}$ Gin.

Shake well and strain into small wineglass.

248. Ruby Fizz.

1 teaspoonful of Sugar, 1 Fresh Egg, 1 glass of Sloe Gin.

Shake well and strain into medium-sized tumbler and fill balance with Ginger Ale.

(*Recipe by Wm. Yarrow, of McDonagh Bros., Market Street, San Francisco, Cal.*)

249. Rum Crustas.

As Brandy Crustas.

250. Rum Daisy.

As Brandy Daisy.

251. Rum Flip.

As Brandy Flip.

252. Rum Julep.

Same way prepared as Mint Julep.

253. Rum Smash.

As Brandy Smash.

254. Rum Sour.

As Brandy Sour.

255. Russ House Cocktail.

2 dashes Orange Bitters, 2 dashes Rock Syrup,
3 dashes Blackberry, 1 glass of Whisky (Canadian
Club).

*(Recipe by Ed. V. Orsinger, Hotel Columbus,
Harrisburg, Pa.)*

IN ALL
RUM COCKTAILS

USE

KINLOCH'S

LIQUID. SUNSHINE

— THE FINEST RUM —
THE WORLD PRODUCES

256. Saratoga Cocktail.

1 teaspoonful of Pineapple Syrup, 2 dashes Orange Bitters, 2 dashes Drioli Maraschino, 1 glass of Brandy.

Shake well and strain into wineglass with 2 Strawberries, and fill balance with Champagne.

257. Scoff-law Cocktail.

One dash of Orange Bitters, $\frac{1}{8}$ Canadian Club, $\frac{1}{8}$ French Vermouth, $\frac{1}{8}$ Lemon Juice, $\frac{1}{8}$ Grenadine.

Chicago Tribune, January 27th, 1924 : Hardly has Boston added to the Gaiety of Nations by adding to Webster's Dictionary the opprobrious term of "scoff-law" to indicate the chap who indicts the bootlegger, when Paris comes back with a "wet answer"—Jock, the genial Bartender of Harry's New York Bar, yesterday invented the Scoff-law Cocktail, and it has already become exceedingly popular among American prohibition dodgers.

258. Scotch Highball.

In a large tumbler put 1 lump of Ice, squeeze a piece of Lemon peel, hand Whisky to customer to serve himself, and fill with Soda.

259. "75" Cocktail.

1 teaspoonful Grenadine, 2 dashes of Absinthe or Anis del Oso, $\frac{2}{3}$ Calvados, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass.

(This cocktail was very popular in France during the war, and named after the French light field gun.)

260. " S. G. " Cocktail.

1 teaspoonful Grenadine, $\frac{1}{3}$ Canadian Club Whisky, $\frac{1}{3}$ Lemon Juice, $\frac{1}{3}$ Orange Juice.

Shake well and strain.

(This cocktail is very popular in the Officers' Mess of the Scots Guards.)

261. Shandy Gaff.

Equal parts Ginger Ale and Bass or Pale Ale.

262. Sherry Cobbler.

$\frac{1}{2}$ Ice in tumbler, add $\frac{1}{2}$ glass of Brandy, $\frac{1}{2}$ glass of Curaçao, $\frac{1}{2}$ glass of Drioli Maraschino, 1 glass of Sherry.

Add syphon. Stir well, decorate with fruits in season. Float a little Port Wine on top.

263. Sherry Cocktail.

1 dash Peach Bitters, 1 dash Orange Bitters, 1 dash French Vermouth, 1 glass Pale Dry Sherry.

Shake well and strain.

264. Sherry Flip.

1 yolk of Egg, 1 teaspoonful of Sugar, 1 glass of Donzardo Sherry.

Shake well together and strain into small wine-glass, and grate nutmeg on top.

264a. Sherryzilla.

Ready mixed Wine Cocktail (see page 84.)

265. Short Life Cocktail.

$\frac{1}{3}$ Vodka, $\frac{1}{3}$ Calvados, $\frac{1}{3}$ Pernod.

266. Side-Car Cocktail.

$\frac{1}{3}$ Cointreau (Triple sec), $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Lemon Juice.

(*Recipe by MacGarry, the popular Bartender at Buck's Club, London.*)

267. Silver Cocktail, No. 1.

1 white of Fresh Egg, 1 teaspoonful Orgeat Syrup, 2 dashes of Drioli Maraschino, 1 dash of Orange Bitters, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Nicholson's Gin.

(*Recipe from Pat O'Brien, Knickerbocker Hotel, New York.*)

268. Silver Cocktail, No. 2.

2 dashes Gomme Syrup, 2 dashes Orange Bitters, 3 dashes Drioli Maraschino, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Gin.

Stir up well with bar spoon, strain into cocktail glass, squeeze lemon peel on top.

(*Recipe by Harry Johnson, New Orleans.*)

269. Silver Streak Cocktail.

$\frac{1}{2}$ Bols Kümmel, $\frac{1}{2}$ Nicholson's Gin.

Shake well and strain into cocktail glass.

270 Sir Charles Punch.

In a large tumbler half filled with fine Ice, 1 teaspoonful Castor Sugar, 1 wineglass of Port Wine, $\frac{1}{2}$ glass of Brandy, $\frac{1}{2}$ glass of Curaçao Fockink. Stir well with a spoon, ornament the top with Grapes, slices of Orange, Pineapple, etc., and serve with a straw.

(*Note.—Invented in honour of the U.S.A. Advertising Convention, July, 1924, London and Paris.*)

271. Sir Walter Cocktail.

(Commonly known as the "Swalter" Cocktail.)

1 teaspoonful of Grenadine, 1 teaspoonful of Curaçao, 1 teaspoonful of Lemon Juice, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Rum.

Shake well and strain.

272. Six Cylinder Cocktail.

$\frac{1}{6}$ Cherry Brandy, $\frac{1}{6}$ Gin, $\frac{1}{6}$ Campari, $\frac{1}{6}$ Dubonnet,
 $\frac{1}{6}$ French Vermouth, $\frac{1}{6}$ Italian Vermouth.

273. Skoal Cocktail.

$\frac{1}{3}$ Swedish Punch, $\frac{1}{3}$ Anisette, $\frac{1}{3}$ Lemon juice.
(*Recipe: Jack Vanderland, Bartender, Ye Olde
College Arms, Le Touquet.*)

274. Sloeberry Cocktail.

1 dash Angostura Bitters, 1 dash Orange Bitters,
1 glass Sloe Gin.
Shake well and strain.

275. Snowball Cocktail.

$\frac{1}{6}$ Crème de Violette, $\frac{1}{6}$ White Crème de Menthe,
 $\frac{1}{6}$ Anisette, $\frac{1}{6}$ Fresh Cream, $\frac{1}{3}$ Gin.
Shake well and strain into cocktail glass.

276. Soda Cocktail.

1 teaspoonful of Sugar in a large tumbler, 4
dashes of Angostura.

Mix it well, add 1 lump Ice, 1 piece of Lemon
peel squeezed in glass, and pour in a bottle of
Schweppé's Lemonade, and stir.

277. Some Moth Cocktail.

$\frac{2}{3}$ Nicholson's Gin, $\frac{1}{3}$ Noilly Prat French
Vermouth, 1 dash of Absinthe.

Shake well, and strain into cocktail glass. Add
two pickled silver onions.

278. So So Cocktail.

$\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Calvados, $\frac{1}{3}$ Cinzano Vermouth,
 $\frac{1}{3}$ Gin.

(*Invented by Mr. P. Soso, the popular manager
of Ciro's Club, London.*)

279. Soul Kiss.

$\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Dubonnet, $\frac{1}{3}$ French Ver-
mouth, $\frac{1}{3}$ Canadian Club Whisky, 1 slice of Orange.

Shake well and strain into cocktail glass.

280. Southern Beauty.

1 teaspoonful of Syrup Citron, juice of half a Lime, 1 glass of Ponche-Soto, 1 glass of Brandy.

Shake well and strain into medium-sized wine-glass, and fill balance with Soda.

(A very popular drink at San Sebastian.)

281. South Side.

Juice of 1 Lemon, 1 teaspoonful of Sugar, 2 or 3 sprigs of Fresh Mint, 1 glass of Gin (Nicholson).

Shake well and strain into medium-sized tumbler, and add Syphon.

282. Soyer au Champagne.

In a large tumbler put 1 measure of Vanilla Ice Cream, 2 dashes of Drioli Maraschino, 2 dashes of Curaçao, 2 dashes Brandy.

Fill balance with Champagne, stir well, and add a slice of Pineapple, a slice of Orange, and a slice of Lemon, 2 Cherries, 2 Strawberries.

(A very popular beverage on the Continent.)

283. Stanley Cocktail.

$\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Lemon Juice, $\frac{1}{3}$ Rum, $\frac{1}{3}$ Gin.

284. Star Cocktail.

1 teaspoonful Grape Fruit Juice, 1 dash Vitali Vermouth, 1 dash French Vermouth, $\frac{1}{3}$ Apple Jack or Calvados, $\frac{1}{3}$ Gin.

Shake well.

(A very popular cocktail at the Plaza, New York.)

285. Stinger.

$\frac{1}{2}$ White Crème de Menthe, $\frac{1}{2}$ Brandy.
Shake well and strain into cocktail glass.

286. St. Marc Cocktail.

$\frac{1}{6}$ Groiselle, $\frac{1}{3}$ Gin, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{3}$ French Vermouth. Shake well, strain into cocktail glass.

(Recipe by Eric Forrester, Bartender, Cercle de Nautique, Cannes.)

287. Stone Fence.

Put 1 glass of Whisky in large tumbler, add 1 or 2 lumps of Ice, and fill balance with Cider.

288. Sunshine Cocktail.

1 teaspoonful of Sugar, or Gomme Syrup, Juice of $\frac{1}{4}$ Lemon, add $\frac{1}{3}$ Etournard's Brandy, $\frac{2}{3}$ Kinloch's "Liquid Sunshine" Rum.

Shake well and strain.

289. Swissess.

1 white of a Fresh Egg, 1 teaspoonful of Anisette Syrup, 1 glass of Absinthe.

Shake well together, and strain into small wine-glass, and add a dash of syphon on top.

(This is a very good bracer for that feeling of the morning after the night before.)

290. Summer Delight.

In a shaker $\frac{1}{2}$ full of Cracked Ice, $\frac{1}{2}$ gill of Cinzano Vermouth, 1 liqueur glass Pineapple Syrup.

Shake well, strain into a medium-sized glass, fill up with Soda Water, place in the glass a piece of Pineapple and serve with straws.

291. Tanglefoot Cocktail.

$\frac{1}{3}$ Cederlund's Swedish Punch, $\frac{1}{3}$ Bacardi Rum, $\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Lemon Juice.

292. Tango Cocktail.

$\frac{1}{6}$ Curaçao, $\frac{1}{6}$ Orange Juice, $\frac{1}{3}$ Vitali Vermouth, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass, and squeeze orange peel on top.

293. Tantalus Cocktail.

$\frac{1}{3}$ Forbidden Fruit Liqueur, $\frac{1}{3}$ Brandy, $\frac{1}{3}$ Lemon Juice.

294. Texas Fizz.

1 teaspoonful of Sugar, Juice of $\frac{1}{2}$ Orange, Juice of $\frac{1}{2}$ Lemon, 1 glass of Gin.

Shake well and strain into medium-sized tumbler and add syphon.

295. Third Degree Cocktail.

$\frac{2}{3}$ Gin, $\frac{1}{3}$ French Vermouth, 4 dashes of Absinthe. Shake well and strain into old-fashioned whisky glass.

296. Three Mile Limit Cocktail.

1 teaspoonful of Grenadine, 1 dash of Lemon Juice, $\frac{2}{3}$ Brandy, $\frac{1}{3}$ Bacardi Rum.

Shake well and strain into cocktail glass.

(Note.—This cocktail was invented at Harry's New York Bar, Paris, by "Chips," Brighton, the popular Bartender. One of the effects of the Volstead Act, people get busy when outside of the three miles.)

P.S.—Twelve miles at present.

297. Thunder Cocktail.

1 teaspoonful Gomme Syrup, 1 yolk of Egg, 1 glass of Brandy, 1 sprinkle of Cayenne Pepper.

Shake well and strain into cocktail glass.

298. Tipperary Cocktail.

$\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Grenadine, $\frac{1}{3}$ Noilly Prat French Vermouth, $\frac{1}{3}$ Nicholson's Gin, 2 sprigs of Fresh Mint.

Shake well and strain.

299. Tom and Jerry (Hot).

Use Eggs according to quantity. Take bowls and break up your Eggs very carefully without mixing the yolks with the whites, but have the whites in a separate bowl. Take an Egg-beater and beat the whites of the Eggs in such a manner that they become a stiff froth, then beat up the yolks until they are as thin as water. Now mix all together, adding one teaspoonful of sugar for each Egg, until the mixture gets the consistency of a light batter. It is necessary to stir up the mixture every little while to prevent the Eggs separating. Use tumbler and take two table-spoonfuls of the above mixture, 1 glass of Brandy, 1 glass of Jamaica Rum. Fill tumbler with hot water, or milk for preference, and stir up well with a spoon, then pour the mixture from one glass to another until all the ingredients are thoroughly mixed together. Grate a little nutmeg on top and serve.

Note : A very popular beverage for Christmas or Birthday Parties.

300. Tom and Jerry (Cold).

This drink is prepared on the same principle as the Hot Tom and Jerry with the exception of using cold water or cold milk.

Note : Very refreshing and cooling for summer.

301. Tom Collins.

In a large tumbler, put 2 or 3 lumps of Ice, 1 tea-spoonful of Sugar, the Juice of 1 Lemon, 1 glass of Old Tom Gin.

Fill balance with syphon, stir well, and serve.

302. Trilby Cocktail.

2 dashes of Absinthe, 2 dashes of Orange Bitters, $\frac{1}{3}$ Parfait d'Amour Liqueur, $\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ Italian Vermouth.

Shake well and strain into cocktail glass, with Cherry.

303. Trinity Cocktail.

$\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Ballor Italian Vermouth, $\frac{1}{3}$ Gin.

304. Tropical Cocktail.

1 dash of Angostura, 1 dash of Orange Bitters, $\frac{1}{3}$ Crème de Cacao, $\frac{1}{3}$ Drioli Maraschino, $\frac{1}{3}$ French Vermouth.

Stir well, strain into cocktail glass, with Cherry.

305. Tunnel Cocktail.

$\frac{1}{3}$ Gin, $\frac{1}{3}$ Campari, $\frac{1}{6}$ Italian Vermouth, $\frac{1}{6}$ French Vermouth. Shake well, strain into cocktail glass and squeeze orange peel on top.

This cocktail was awarded Prix d'Honneur at the International Bartenders' Contest, Paris, 1929.

(*Recipe by Bob Card, Harry's New York Bar, Paris.*)

306. Turf Cocktail.

2 dashes of Orange Bitters, 2 dashes of Drioli Maraschino, 2 dashes of Absinthe, $\frac{1}{2}$ French Vermouth, $\frac{1}{2}$ Plymouth Gin.

Shake well and strain into cocktail glass with an olive.

307. Tuxedo Cocktail.

1 dash Drioli Maraschino, 1 dash Absinthe, 2 dashes Orange Bitters, $\frac{1}{2}$ Sir Burnett's Tom Gin, $\frac{1}{2}$ French Vermouth.

Stir up well with a spoon, strain into cocktail glass, putting in a Cherry. Squeeze Lemon Peel on top.

308. Twelve Mile Limit.

$\frac{2}{3}$ Brandy, $\frac{1}{3}$ Bacardi Rum, add one teaspoonful of Lemon Juice.

SHERRYZILLA COCKTAIL

(READY-MIXED)

STIMULATES AS IT INTRIGUES

A *natural* Aperitif with a "clean" dry finish. Mixed from Choice Old Wines

by

SOUTHARD'S, LONDON

2 ST. DUNSTAN'S HILL

VINTNERS SINCE 1814

309. Various Continental Beverages.

Served all in a large tumbler :

(1) **Anis del Oso and Grenadine.**

1 glass Anis del Oso, $\frac{1}{2}$ glass Grenadine, balance Soda Water.

(2) **Byrrh-Cassis.**

1 glass Byrrh, $\frac{1}{2}$ glass Cassis, Soda Water.

(3) **Chambery Fraisettes.**

1 glass Vermouth de Chambery, $\frac{1}{2}$ glass Fraisettes, Soda Water.

(4) **Champagne de Pauvre.**

1 glass of Brandy, $\frac{1}{2}$ glass of Syrup Citron, balance Soda Water.

(5) **Cinzano and Curaçao.**

1 glass Cinzano Vermouth, $\frac{1}{2}$ glass Curaçao, balance Soda Water.

(6) **Dubonnet Citron.**

1 glass Dubonnet, $\frac{1}{2}$ glass Syrup Citron, balance Soda Water.

(7) **Kirsch and Cassis.**

1 glass Cassis, $\frac{1}{2}$ glass Kirsch, balance Soda Water.

(8) **Kirsch and Grenadine.**

1 glass Kirsch (wineglass), $\frac{1}{2}$ glass Grenadine, balance with Soda.

(9) **Picon-Cointreau.**

1 glass Picon, $\frac{1}{2}$ glass Cointreau, Soda Water.

(10) **Picon Grenadine.**

1 glass Amer. Picon, $\frac{1}{2}$ glass Grenadine, balance with syphon.

(11) Vermouth Cassis.

1 glass Noilly Prat Vermouth, $\frac{1}{2}$ glass Cassis, Soda Water.

(12) Vermouth Curaçao.

1 glass French Vermouth, $\frac{1}{2}$ glass Curaçao, Soda Water.

(13) Long Drink.

Use a tumbler : 1 glass Ballor Italian Vermouth, 1 liqueur glass Gin. Fill up with Soda and serve with small lump of Ice and orange peel on top.

310. Vermouth Cocktail.

2 dashes of Angostura, 2 dashes of Orange Bitters, 2 dashes of Gomme Syrup, $\frac{1}{2}$ glass French Vermouth, $\frac{1}{2}$ glass Italian Vermouth.

Shake well and strain into cocktail glass, and squeeze lemon peel on top.

311. Vie en Rose Cocktail.

$\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Grenadine, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Kirschwasser.

Shake well and strain.

312. Virgin Cocktail.

$\frac{1}{3}$ Forbidden Fruit Liqueur, $\frac{1}{3}$ White Crème de Menthe, $\frac{1}{3}$ Gin.

Shake well and strain into cocktail glass.

313. Volstead Cocktail.

$\frac{1}{3}$ Canadian Club Whisky, $\frac{1}{3}$ Cederlund's Swedish Punch, $\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Syrup Framboise, 1 dash of Anisette Marie Brisard.

This cocktail was invented at the Harry's New York Bar, Paris, in honour of M. Andrew J. Volstead, who brought out the Dry Act in U.S.A. and was the means of sending to Europe such large numbers of Americans to quench their thirst.

314. Waldorf Cocktail.

1 chunk of Pineapple, 1 teaspoonful Orange Juice, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Italian Vermouth.
Shake well, and strain into cocktail glass.

315. Warday's Cocktail.

1 teaspoonful of Yellow Chartreuse, $\frac{1}{3}$ Italian Vermouth, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Calvados or Apple Jack.
Shake well, and strain.

316. Warden Cocktail.

1 teaspoonful French Vermouth, 1 glass of Nicholson's Gin.
Shake well and strain into cocktail glass.

317. Washington Cocktail.

2 dashes of Angostura, 2 dashes Gomme Syrup, $\frac{2}{3}$ French Vermouth, $\frac{1}{3}$ Brandy.

318. Wax Cocktail.

1 white of Fresh Egg, 1 teaspoonful of Gomme Syrup, $\frac{1}{3}$ Absinthe, $\frac{1}{3}$ Gin.
Shake well and strain into cocktail glass.
(*Recipe from Sherry's, New York.*)

319. Wedding Ball Cocktail.

$\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Cherry Brandy, $\frac{1}{3}$ Gin, $\frac{1}{3}$ Dubonnet.
Shake well, and strain into cocktail glass.

320. Welcome Stranger Cocktail.

$\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Lemon Juice, $\frac{1}{6}$ Orange Juice, $\frac{1}{6}$ Gin, $\frac{1}{6}$ Cederlund's Swedish Punch, $\frac{1}{6}$ Brandy.
Shake well, and strain into cocktail glass.
(Invented by myself.)

321. Wembley Cocktail.

$\frac{1}{3}$ Scotch Whisky, $\frac{1}{3}$ French Vermouth, $\frac{1}{3}$ Pineapple Juice. Shake well and strain into cocktail glass.

(Recipe by Charlie Forrester, Grafton Club, London.)

322. West Indian Cocktail.

1 teaspoonful of Cane Sugar in medium-sized tumbler, 4 dashes Angostura, 1 teaspoonful of fresh Lime or Lemon Juice, 1 glass of Gin, 1 lump of Ice.

Stir, and serve in same glass.

323. Whisky Cocktail.

1 teaspoonful of Gomme Syrup, 3 dashes of Angostura, 1 glass of Scotch or Canadian Club Whisky.

324. Whisky Crustas.

As Brandy Crustas.

325. Whisky Daisy.

As Brandy Daisy.

326. Whisky Flip.

As Brandy Flip.

327. Whisky Julep.

Same as Mint Julep.

328. Whisky Sour.

Prepared the same way as Brandy Sour.

329. Whisky Smash.

As Brandy Smash.

330. White Lady Cocktail.

$\frac{1}{8}$ Brandy, $\frac{1}{8}$ Crème de Menthe, $\frac{2}{3}$ Cointreau.
Shake well and strain.

331. White Rose Cocktail.

White of Egg, one glass of Gin, one glass of Kirsch, and add a teaspoonful of Gomme Syrup.
(*Recipe by Johnni's Bar, Rue Port-Mahon, Paris.*)

332. Whoopee Cocktail.

In a wineglass one small glass Curaçao, one small glass Cognac; fill balance with Champagne, squeeze lemon peel on top.

333. Woon Fizz.

One glass of Nicholson's Gin, Juice of one Lemon, 1 teaspoonful of Castor Sugar, two dashes of Anis del Oso. Shake well, strain into medium sized wineglass and fill up with syphon.

(Note.—A favourite beverage of the late Sarah Bernhardt.)

334. Xanthia Cocktail.

$\frac{1}{3}$ Cherry Brandy, $\frac{1}{3}$ Yellow Chartreuse, $\frac{1}{3}$ Gin.
Shake well and strain into cocktail glass.

335. Xeres Cocktail.

1 dash of Orange Bitters, 1 dash of Peach Bitters, 1 dash of Gomme Syrup, 1 glass of Dry Sherry.

336. Yale Cocktail.

3 dashes Orange Bitters, 1 dash Angostura Bitters, 1 glass of Gin.

Shake well, strain into medium-sized wine-glass, add a squirt of syphon, lemon peel squeezed on top.

337. Yokohama Cocktail.

1 dash of Absinthe, $\frac{1}{6}$ Grenadine, $\frac{1}{6}$ Vodka,
 $\frac{1}{3}$ Orange Juice, $\frac{1}{3}$ Gin.

Shake well, and strain into cocktail glass.

338. **Za Za Cocktail.**

2 dashes of Pepson Bitters, $\frac{1}{3}$ Nicholson's Gin,
 $\frac{2}{3}$ Italian Vermouth.

Shake well, strain into cocktail glass, with
a Cherry.

(Recipe by F. Newman, Paris.)

339. **Zazarac Cocktail.**

$\frac{1}{6}$ Bacardi Rum, $\frac{1}{6}$ Anisette (Marie Brisard),
 $\frac{1}{6}$ Syrup of Gomme, $\frac{1}{3}$ Canadian Club Whisky,
1 dash of Angostura, 1 dash of Orange, 3 dashes of
Absinthe.

Shake well, and strain into small-sized tumbler
and squeeze lemon peel on top.

INDEX TO ADVERTISEMENTS

	PAGE
Ballor Vermouth - - - - -	62
Bols Liqueurs - - - - -	70
Booth's Gin - . - - - -	54
Canadian Club Whisky - - - - -	28
Cederlunds Punch - - - - -	37
Christopher & Co. Ltd. - - - - -	48
Cinzano Vermouth - - - - -	20
Courvoisier Cognac - - - - -	38
Drioli Maraschino - - - - -	42
Harry's New York Bar, Paris - - - - -	12
Heering Liqueurs - - - - -	20
Heidsieck & Co., Champagne	<i>Inside Back Cover</i>
Hennessy Brandy - - - - -	<i>Jacket</i>
Kina Lillet - - - - -	<i>Jacket</i>
Kinloch's Rum - - - - -	74
Loftus, W. R., Ltd. - - - - -	45
Martini Vermouth - - - - -	58
Nicholson's Gin - - - - -	<i>Inside Front Cover</i>
Robinson & Cleaver, Ltd. - - - - -	47
Southard's - - - - -	84
Vitali Vermouth - - - - -	69

SELECTED TOASTS.

SELECTED TOASTS.

Then to this Flowing Bowl did I adjourn,
My lips the secret well of life to learn ;
And lip to lip it murmur'd " While you live,
Drink ! for once dead, you never shall return."
—Omar Khayyam.

Happy days.

Set them up again.

Here's looking at you.

Drink hearty.

Never mind the knockers ;
Go ahead and make your play ;
They're in every worker's way.

Never mind the knockers.
Every one who seeks to shine,
If successful, they malign ;
'Tis of fame a certain sign.

Never mind the knockers.

They strike only those who climb ;
Never mind the knockers.

'Tis success they deem a crime,
Never mind the knockers.

If they hammer at your name
Then be sure you're in the game.

'Tis a species of acclaim.

Never mind the knockers.

Here's to your health.

Let's have a nip.

May we never want a friend or a bottle to share
it with him.

Here's to those I love,
Here's to those who love me,
Here's to those who love those I love,
And here's to those who love those who love me.

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

Happy are we met, happy have we been, happy
may we part, and happy meet again.

If I should die to-night, and you come to my
cold corpse and say, weeping and heartsick o'er
my lifeless clay, and you should come in deepest
grief and woe, and say, " Here's that fiver I owe,"
I might arise in my coffin, and say, " What's that ?"
If I should die to-night, and you should come to
my cold corpse and kneel, clasping my bier, to
show the grief you feel, I say if I should die to-night,
and you should come to me, and there and then
just even hint about paying me that fiver, I might
arise the while, but I'd drop dead again.

To-morrow can wait ;
Let us have wine and women, mirth and laughter,
Sermons and soda water the day after.

Drink While You Can.

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

Laugh at all things,
Great and small things,
Sick or well, on sea or shore,
While we are quaffing
Let's have some laughing.
Who the devil cares for more ?

While we live let's live in clover,
For when we're dead we're dead all over.

Let her roll.

Be glad and your friends are many,
Be sad and you lose them all ;
They do not decline your nectared wine,
But alone you must drink life's gall.

Let's have a smile.

To my enemies here's my toast
I hope each shall be a ghost,
And that the devil
Will ne'er be a day well
Till all have been given a roast.

Sing, and the hills will answer
Sigh, it is lost on the air ;
The echoes bound to a joyous sound,
And good wine banishes care.

Woman.

She needs no eulogy. She speaks for herself.

Champagne for our real friends and real pains
for our sham friends.

In Poker, like a glass of beer, you draw to fill.

To Tommy and Jack.

Who have arms for their girls and arms for their country's foes.

Our Country.

May she always be in the right, but our country, right or wrong.

May the devil cut the toes off all our foes, that we may know them by their limping.

Here's to a chaperone.

May she learn from Cupid

Just enough blindness to be sweetly stupid.

May Dame Fortune ever smile on you, but never her daughter, Miss Fortune.

To the Hardware Trade.

Although they profess to honesty, they sell iron and steel for a living.

Toast to Writers.

Here's to the angel who shoves the quill ;

When he's not sick of himself he makes others ill.

Toast to the Politician.

If a nation hath not greatness then it can never be
great,

For there's nothing like to virtue in the building
of a state.

Bar-keeper's Toast.

Trust bust.

Toast to Publishers.

Here's to the man who disseminates brains ;
When the quality's bad it's the devil who gains.

Toast to the Prohibitionist.

Here's to our countryman,
Exceedingly pious ;
He can't swallow straight goods ;
His mouth's cut on the bias.

Drink to a fair woman who I think is most entitled to it, for if anything ever can drive me to drink, she certainly can do it.

Here's to a long life, and may you live a thousand years and I a thousand years less one day, for I would not care to live after you had passed away.

Friend of my soul, this goblet sip,
'Twill chase the pensive tear.
'Tis not so sweet as woman's lip,
But oh, 'Tis more sincere.

Drink, for you know not whence you came nor why. Drink, for you know not why you go nor whence.

Fill the bumper fair,
Every drop we sprinkle
O'er the brow of care
Smooths away a wrinkle.

There is room in the halls of pleasure
For a long and lordly train,
But one by one we must all file on
Through the narrow aisles of pain.

kindest regards.

Best respects.

The physician, although professedly a good man,
the worse people are the more he is with them.

Here's to you, my dear, and to the dear who's
not here, my dear ; but if the dear who's not here,
my dear, were here, my dear, I'd not be drinking
to you, dear, that's clear.

Here's to a long life and a merry one,
A quick death and a happy one,
A good girl and a pretty one,
A cold bottle and another one.

Here's to the lawyer, a learned gentleman, who
rescues your estate from your enemies and keeps
it himself.

Wine is good,
Love is better,
False morals spin a spider's fetter.
So fill up the bowl,
Be a jolly old soul,
And you'll be loved by your girl when you get her.

Oh, fill the wine-cup high,
The sparkling liquor pour,
For we will care and grief defy,
They ne'er shall plague us more.

Say, why did Time his glass sublime
Fill up with sand unsightly
When wine, he knew, runs brisker through,
And sparkles far more brightly ?

May your shadow never grow less.

Here's to the moneyless man crushed with sorrow
and pain.
May he think of the barman when his star rises
again.

For a' that and a' that,
It's coming yet for a' that,
That man to man, the world o'er,
Shall brithers be for a' that.

For me, I'm woman's slave confessed
Without her, hopeless and unblessed.

Here's to a bottle and an honest friend ! what
wad ye wish for mair, man ?
Wha kens, before his life may end, what his share
may be of care, man !
Then catch the moments as they fly, and use them
as ye ought, man ;
Believe me, happiness is shy, and comes not aye
when sought, man.

Here's to you, as good as you are ;
And here's to me, as bad as I am.
But as good as you are, and as bad as I am ;
I'm as good as you are, as bad as I am.

May the hinges of friendship never rust or the wings of love lose a feather.

Here's to the place where a drap of guid drink's to be gotten.

The juice of the grape is given to him who will use it wisely, as that which cheers the heart of man after toil, refreshes him in sickness, refreshes 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 that shine in abstinence.

To sum up all, be merry I advise;
As we're merry may we still be wise.

Here's to your fouk, an' a' our fouk, an' a' the fouk that's been kind to your fouk an' our fouks, and if a' fouk had been as kind to fouk as you fouk's been our fouk, our fouk they would aye ha' been guid fouk i' the warld sin fouk sin fouk's bin fouks.

Now fill your glasses ane an' a',
And drink the toast I gie ye, O,
To merry chiels, and lasses braw,
And every joy be wi' ye, O.

Fair fa' the whisky, O,
Fair far the whisky, O,
What would a drouthy body do,
If 'twere nae for the whisky, O?

Say, why did Time his glass sublime
Fill up with sand unsightly
When wine, he knew, runs brisker through,
And sparkles far more brightly ?

May your shadow never grow less.

Here's to the moneyless man crushed with sorrow
and pain.
May he think of the barman when his star rises
again.

For a' that and a' that,
It's coming yet for a' that,
That man to man, the world o'er,
Shall brithers be for a' that.

For me, I'm woman's slave confessed
Without her, hopeless and unblessed.

Here's to a bottle and an honest friend ! what
wad ye wish for mair, man ?
Wha kens, before his life may end, what his share
may be of care, man !
Then catch the moments as they fly, and use them
as ye ought, man ;
Believe me, happiness is shy, and comes not aye
when sought, man.

Here's to you, as good as you are ;
And here's to me, as bad as I am.
But as good as you are, and as bad as I am ;
I'm as good as you are, as bad as I am.

May the hinges of friendship never rust or the wings of love lose a feather.

Here's to the place where a drap of guid drink's to be gotten.

The juice of the grape is given to him who will use it wisely, as that which cheers the heart of man after toil, refreshes him in sickness, refreshes 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 that shine in abstinence.

To sum up all, be merry I advise;
As we're merry may we still be wise.

Here's to your fook, an' a' our fook, an' a' the fook that's been kind to your fook an' our fouks, and if a' fook had been as kind to fook as you fook's been our fook, our fook they would aye ha' been guid fook i' the warld sin fook sin fook's bin fouks.

Now fill your glasses ane an' a',
And drink the toast I gie ye, O,
To merry chiels, and lasses braw,
And every joy be wi' ye, O.

Fair fa' the whisky, O,
Fair far the whisky, O,
What would a drouthy body do,
If 'twere nae for the whisky, O?

A man when he's sober is deil's ill to ken,
Gude sooks than there's kenning o' him;
But prime him wi' nappie, then ye may gae ben,
And learn what he is, for 'twill show him.

This is a good world to live in,
To lend, to spend, to give in,
But to get, or to borrow, or to keep what's one's
own,
'Tis the very worst world that ever was known.

HEIDSIECK

(CHAMPAGNE HEIDSIECK & CO.)
REIMS

“DRY MO CHAM

1921
VINTAGE



KINA-LILLET

Aperitif and Cocktail



Wholesale Representatives—
TWISS & BROWNINGS
& HALLOWES, Ltd.
16 Water Lane, Gt. Tower St.
London, E.C. 3

By Appointment to



H.M. The King of Italy



Supreme for Cocktails!

BEST FOR
BRONX MARTINI
MANHATTAN
and all Cocktails containing
— Italian Vermouth —

Ballor

ITALIAN
VERMOUTH