



100 COCKTAILS

*How to Make Them and What to
Eat With Them*



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LITTLE BLUE BOOK NO. 1688
Edited by E. Haldeman-Julius

100 Cocktails

How to Make Them and What to
Eat with Them

(A Laboratory Manual of Cocktail Making
With Appetizers to Offset Them)

Anderson Fredericks

(Not formerly of the *Hotel Knickerbocker*)

"A Cocktail is a blend of liquors which develops a
flavor of its own."

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100 COCKTAILS

HOW TO MAKE THEM AND WHAT TO EAT
WITH THEM

TO MAKE THESE COCKTAILS YOU WILL
NEED THESE NON-ALCOHOLIC
INGREDIENTS:

- 1 bottle of Martini & Rossi's Regular Vermouth
- 1 bottle of Martini & Rossi's Dry Vermouth
- 1 bottle Cusenier Grenadine
- 1 bottle Cointreau
- 1 bottle Benedictine
- 1 bottle Cusenier Maraschino
- 1 bottle Cusenier Creme de Cacao
- 1 bottle Angostura Bitters

All these can be obtained at most high class grocery or delicatessen stores. In addition, there will be occasional use for such household staples as oranges, lemons, eggs, cream, vanilla extract or maple syrup.

In selecting these recipes I have tried to steer between the horrors of bathtub gin and orange juice and the exotic English blends of groseille syrup, byrrh, Guinness stout and other unobtainables. If the list of ingredients seems complicated, forgive me. I have been myself all too often bewildered by recipes calling for vodka or anis del oso; and I have, believe me, pared down this list to a minimum. Most of the recipes have been tested in my laboratory

by a corps of trained assistants and contents noted. They represent years of happy, happy research. However,

THESE ARE ELASTIC RECIPES

Here is what I mean: Preferences in cocktails vary with localities, groups and individuals. Take a Dry Martini, the Prince of Cocktails, for example. The classic formula is:

2 parts Gins
1 part Dry Vermouth
1 dash Bitters

Yet in several famous metropolitan clubs the formula is:

3 parts Gin
 $\frac{1}{2}$ part Dry Vermouth
 $\frac{1}{2}$ part Regular Vermouth
1 dash of Bitters

In short, your own taste must be your final authority. And in this book you are urged to write in your own annotations—and your additions on the lines below each recipe. For example, one of my assistants made himself a shaker of Palm Beach Specials.

After a taste he quickly decided he was a Californian and started research. When he had finished, his laboratory manual looked like this:

2 $\frac{1}{2}$	2 parts Gin
1	$\frac{1}{2}$ part Dry Vermouth
	$\frac{1}{2}$ part Grapefruit juice
	1 <i>tablespoon grenadine</i>
	<i>White of 1 egg</i>

And he had invented something completely to his taste which he called The Flying Cloud. There is a lesson in this for us all.

CORRECTING MISTAKES

Occasionally, one finds that although he has followed directions, the result is something that Won't Do. Your true scientist will at once start experimenting; but if there are guests waiting this is nothing short of visionary. Fortunately, there are several catalizers he can call on in the emergency to bring about a union of the elements. The chief ones, for a shakerful, are:

- The white of 1 egg
- 2 teaspoons of Cointreau
- 2 teaspoons of Orgeat (Cusenier)
- 1 pony of Sherry
- 1 pony of Whisky (for a Gin Cocktail)
- 3 to 6 drops of essence of mint

Unless he has done something really foolish, any one of these will make the drink palatable.

The use of bitters is a point which should be noted. You will get the best results if you re-cork your bottle with the top of an old hair tonic bottle. If you do this a "dash" will mean a dash.

ADDENDUM

One ingredient of a cocktail many believe to be important is the liquor. These recipes are intended to be made from non-alcoholic gin, non-alcoholic whisky, non-alcoholic bacardi.

non-alcoholic brandy or non-alcoholic applejack—that is, if you *prefer* non-alcoholic gin, whisky, bacardi, brandy or applejack. All these liquors in non-alcoholic form are to be found on the shelves of most fancy grocery and delicatessen stores. There are those who hope they stay there.

WHAT TO EAT WITH COCKTAILS

The yes-man of the cocktail is the appetizer or canape.

If you have any respect or affection for your stomach you will not drink more than two cocktails without eating something to help offset them.

Bachelors, entertaining very informally, can serve slices of American or Swiss or Roquefort cheese—or anchovy paste—and salty crackers, and not be declassé. If the occasion is to have any claim to glory, however, the appetizers must be more intricate and more varied. Here are some of the best ones, collected over a period of years and exhaustively tested in my laboratory.

Note: Bread should be very fresh and sliced very thin. Unless it is rolled it should be cut into small stars, hearts, circles, etc.

Pearl onions mixed with an equal amount of cream cheese. Sprinkle with paprika.

Velveeta cheese mixed with a little mustard, spread on heated crackers and sprinkled with paprika.

Celery stuffed with Roquefort cheese, a fourth as much butter, and a few drops of Worcestershire sauce.

Peanut butter and chopped crisp bacon on bread.

Cream cheese, horseradish, chopped crisp bacon (proportion: $\frac{1}{2}$ lb. cheese, tablespoon horseradish, 6 strips bacon) on crackers or bread.

Stuffed olive with a strip of bacon wrapped around it. Stick a toothpick through it to hold it. Be sure to wrap bacon while it is hot. A variation of this is to pulverize a small bag of peanuts and roll the olive and bacon in them.

Canned asparagus tips, salted, rolled up in very thin bread.

Make a paste of liverwurst, add salt, paprika and mayonnaise and spread on toasted bread. Many people will believe it to be pate-de-foie gras. It is often called "mock pate."

Sliced smoked salmon on toasted bread.

Caviar mixed with an equal part of cream cheese and a very little butter is preferred by many to caviar alone. Use caviaretttes; most crackers are too brittle.

Devilled ham mixed with snappy cheese and a little chile sauce on bread or crackers and toasted.

Put hard boiled eggs several times through a potato dicer. Add anchovy paste and a few drops of olive oil. Spread on shaped bread or on crackers.

American cheese on crackers toasted until crackers are brown on top. Add paprika and a few drops of onion juice to the top of each. Must be served while hot.

Chopped chutney and a layer of Camembert on toast shapes. Garnish with a small piece of cucumber.

Spread thin bread with butter and cover with watercress.

Mix Brie cheese with an equal amount of butter. Spread on cracker and garnish with chopped olives.

Cream cheese with onion juice. Spread on bread shapes and lay across each alternate strips of pimento and green pepper.

All these should be prepared as short a time as possible before serving. The plates should, of course, be garnished with parsley or something similar. Various tricks of serving will present themselves. For example, the olives wrapped in bacon may be served amusingly by

sticking the toothpicks projecting through the olives into a polished red apple, using it as a pin cushion. The one vital rule in appetizers is: *don't serve anything sweet.*

COCKTAILS MADE WITH GIN

DRY MARTINI

(This is often called the most sophisticated cocktail in the world)

2½ parts Gin
1 part Dry Vermouth
1 dash Angostura Bitters

SWEET MARTINI

1 part Gin
2 parts Regular Vermouth
½ teaspoon sugar
Serve with a Cherry

BRONX

2½ parts Gin
1 part Regular Vermouth
½ part Orange Juice

100 COCKTAILS

9

SILVER BRONX

2 parts Gin
1 part Regular Vermouth
1 part Dry Vermouth

White of 1 Egg
Juice of $\frac{1}{4}$ Orange

THE CLOVER CLUB

2 parts Gin
1 part Regular Vermouth
White of 1 Egg

Juice of small lime
(or $\frac{1}{4}$ lemon)
1 teaspoonful Grenadine

DAMN THE WEATHER

2 parts Gin
3 dashes Cointreau
1 part Orange Juice

1 part Regular
Vermouth

CORNELL SPECIAL

2 parts Gin
1 part Benedictine

1 part Lemon Juice
1 part Sparkling Water

THE W. D. WILSON

2 parts Gin	1 part Dry Vermouth
2 dashes Orange Juice	1 dash Angostura
2 dashes Lemon Juice	

HAWAIIAN COCKTAIL

4 parts Gin
2 parts Orange Juice
1 part Cointreau

THE HONOLULU

2 parts Gin	1 dash Pineapple Juice
1 dash Angostura Bitters	1 dash Lemon Juice
1 dash Orange Juice	A little Powdered Sugar

GENERAL LEE

1 part Gin
1 part Orange Juice
1 part Cointreau

DANNY BOY

2 parts Gin
1 dash Lemon Juice
1 part Maraschino

SATAN'S WHISKERS

(Not at all devilish, really)

2 parts Gin	1 part Orange Juice
1 part Regular Vermouth	$\frac{1}{2}$ part Cointreau
1 part Dry Vermouth	1 dash Angostura

THE PINK ROSE

(This is women's work)

2 parts Gin	1 teaspoonful Lemon
1 teaspoonful Grenadine	Juice
	1 teaspoonful Sweet Cream

QUEEN ANNE

2 parts Gin
1 part Lemon Juice
1 part Cointreau

THE ROLLS ROYCE

2 parts Gin	1 part Dry Vermouth
1 dash Benedictine	1 part Regular Vermouth

THE HORSE GUARDS

1 part Gin
1½ parts Regular Vermouth
2 dashes Cointreau

GIN DAISY

4 parts Gin
1 part Grenadine
½ part Lemon Juice

THE BURGOMEISTER

4 parts Gin
1 part Grapefruit Juice
1 part Orange Juice

THE CALVIN

2 parts Dry Gin
1/2 part Grenadine

2 dashes Lemon Juice
2 dashes Orange Juice

LAMBS CLUB

1 part Gin
1 part Regular Vermouth

1 part Dry Vermouth
Dash of Benedictine

THE PLEASURE BUILDER

3 parts Gin
1 part Dry Vermouth
3 dashes Maraschino

4 dashes Angostura
Juice of 1/4 Lemon

PALM BEACH SPECIAL

2 parts Gin
 $\frac{1}{2}$ part Dry Vermouth

$\frac{1}{2}$ part Grapefruit Juice
 $\frac{1}{2}$ teaspoon Grenadine

THE PERFECT COCKTAIL

6 parts Gin
3 parts Dry Vermouth

1 part Regular
Vermouth
Twist of Orange peel

THE RACQUET CLUB

2 parts Gin
1 part Dry Vermouth

1 dash Angostura
Bitters
 $\frac{1}{2}$ teaspoon Cointreau

THE MELON

4 parts Gin
1 part Lemon Juice
3 parts Maraschino

THE OPAL

(Serve instead of candy)

- | | |
|----------------------|------------------|
| 3 parts Gin | 1 part Cointreau |
| 2 parts Orange Juice | A little sugar |
-
-

THE CLEVELAND

- | | |
|---------------------|------------------------|
| 3 parts Gin | 1 dash Vanilla Extract |
| 1 part Lemon Juice | 1 teaspoon Maple Syrup |
| 1 part Orange Juice | |
-
-

THE TANGO

- | | |
|------------------|-----------------------------|
| 5 parts Gin | 1 part Orange Juice |
| 1 part Cointreau | 2 parts Regular
Vermouth |
- Squeeze orange peel on top
-
-

THE CORAL

- | | |
|---------------------|----------------------------------|
| 2 parts Gin | 1 part Regular
Vermouth |
| 1 part Dry Vermouth | $\frac{1}{2}$ teaspoon Grenadine |
-
-

THE BOBBY

4 parts Gin
1 part Orange Juice

1 part Grenadine
2 parts Dry Vermouth

THE SUMMER TIME

3 parts Gin
1 part Lemon Juice

Shake well and strain into medium size glass;
fill up with soda water.

THE COLONIAL

3 parts Gin
1 part Grapefruit Juice
3 dashes Maraschino

THE GREAT NECK

2 parts Gin
1 part Lime Juice (or
Lemon Juice)

1 teaspoon Sugar
Add Mint Leaves

THE IMPERIAL

- | | |
|---------------------|-----------------------------|
| 1 part Gin | 1 dash Maraschino |
| 1 part Dry Vermouth | 1 dash Angostura
Bitters |

Stir and serve with olive.

THE MAIDEN'S PRAYER

- | | |
|-------------------|---------------------|
| 3 parts Gin | 1 part Orange Juice |
| 3 parts Cointreau | 1 part Lemon Juice |
-
-

THE JOURNALIST

- | | |
|----------------------|-----------------------------|
| 4 parts Gin | 1 dash Angostura
Bitters |
| 2 dashes Lemon Juice | 1 part Regular
Vermouth |
| 2 dashes Cointreau | |
| 1 part Dry Vermouth | |
-
-

THE DONSHAW

(This has disrupted many dinner parties.)

- | | |
|---------------------------------|--|
| 5 cocktail glasses gin | 1 cocktail glass Orange
Juice |
| 1 cocktail glass Lemon
Juice | 2 teaspoons Grenadine
2 teaspoons Sugar |
-
-

SIR GILBERT

(Sometimes called the Artillery Club

- 1 part Gin
 1 part Grapefruit Juice
 6 drops of Essence of Mint
 White of 1 egg (to 6 or more portions)
-
-

THE ROYAL MAIL

- | | |
|---------------------|---------------------|
| 1 part Gin | 1 teaspoon Powdered |
| 1 part Dry Vermouth | Sugar |
| Juice of 2 Limes | Dash of Angostura |
| | Bitters |
-
-

FINE AND DANDY

- | | |
|--------------------|------------------|
| 2 parts Gin | 1 part Cointreau |
| 1 part Lemon Juice | 1 dash Angostura |
| | Bitters |
-
-

THE POPPY

- 2 parts Gin
 1 part Creme de Cacao
-
-

THE SCHMEICHLER

- | | |
|--------------------|---------------------|
| 3 parts Gin | 3 dashes Maraschino |
| 1 part Lemon Juice | 3 sprigs Fresh Mint |
-
-

WHITE CARGO

(This is pretty silly but there are those who like it)

- 1 part Vanilla Ice Cream
1 part Gin
-
-

No ice is necessary; just shake until thoroughly mixed, and add water or white wine if the concoction is too thick.

THE CAMEO

- 1 part Gin
1 part Dry Vermouth
- 2 teaspoonfuls
Raspberry Syrup
Five drops Lime Juice
-
-

COCKTAILS MADE WITH WHISKY

THE MANHATTAN

- 1 part Rye Whisky
1 part Regular Vermouth
- 2 dashes Angostura
Bitters
 $\frac{1}{4}$ teaspoon Sugar
- Serve with a Cherry.
-
-

THE OLD-FASHIONED COCKTAIL

Take a small tumbler and put into it 1 lump of sugar, 4 dashes of Angostura Bitters, 1 lump of ice, 1 glass Rye Whisky, 1 slice of orange and a cherry.

Stir well until Sugar is dissolved, then squeeze lemon peel on top and serve in same glass as used for mixing.

WHISKY SOUR

- 1 part Rye Whisky
Juice of $\frac{1}{2}$ Lime
- Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ teaspoon Powdered
Sugar

THE BRAINSTORM

- 1 part Rye Whisky
- 2 dashes Benedictine
- 2 dashes Dry Vermouth

Squeeze orange peel on top. Stir well and strain into cocktail glass.

THE MILLIONAIRE

- 2 parts Rye Whisky
 - 1 white of a Fresh Egg
 - 2 dashes of Cointreau
 - 1 teaspoonful of Grenadine
-
-

ROB ROY

- 2 parts Scotch Whisky
 - 1 dash of Angostura Bitters
 - 1 part Regular Vermouth
-
-

RIDE 'EM COWBOY

- 2 parts Scotch Whisky
 - 1 part Fresh Cream
-
-

THE HIGHLAND FLING

- 2 parts Scotch Whisky
 - 1 part Regular Vermouth
 - 2 dashes Angostura Bitters
- Serve with olive
-
-

BOBBY BURNS COCKTAIL

1 part Scotch Whisky
1 part Regular Vermouth
3 dashes Benedictine
Squeeze lemon peel on top

THE QUOGUE

2 parts Rye Whisky	2 parts Dry Vermouth
1 dash of Angostura Bitters	1 part Lemon Juice 1 part Grenadine

BEAUTIFUL PLACES

3 parts Rye Whisky
1 part Creme de Cacao
4 dashes Bitters
Squeeze lemon peel on top

THE ROCK AND RYE

1 glass Rye Whisky
1 piece of Rock Candy dissolved in it
Juice of 1 Lemon

OL' DOC PERKINS

1 part Rye Whisky
1 part Benedictine
1 part Ginger Ale

IMPROVED MANHATTAN COCKTAIL

1 part Rye Whisky 1 dash Maraschino
1 part Regular Vermouth ½ glass cracked ice
1 dash Bitters

COCKTAILS MADE WITH BACARDI

DACQUERI COCKTAIL

5 parts Bacardi
Juice of a Fresh Lime
1 part Grenadine

THE RUM-HOUND

2 parts Bacardi
2 parts Cointreau
1 part Lemon Juice

THE BACARDI BLOSSOM

4 parts Bacardi Juice of 1 Lemon
Juice of 1 Orange Sprinkle with Nutmeg

QUEEN ELIZABETH

1½ parts Bacardi ½ part syrup from a
½ part Lemon Juice can of pineapple
½ teaspoon Cointreau

100 COCKTAILS

CHERRY RIPE

2 parts Bacardi
1 part Lemon Juice
1 part Maraschino

THE MURPHY

2 parts Bacardi
1 part Lemon Juice
Sugar to taste

CUBA HERMOSA

2 parts Bacardi
1 part Creme de Cacao
1 part Benedictine

COCKTAILS MADE WITH BRANDY

THE BRANDY COCKTAIL

1 glass Brandy
2 dashes Angostura Bitters
1 teaspoon Sugar

THE SIDECAR

1 part Brandy
1 part Lemon Juice
1 part Cointreau

BRANDY SOUR

1 glass Brandy
1 teaspoonful Sugar
Juice of 1 Lemon

Shake well, strain into wineglass, pour a little soda water on top, decorate with fruit.

BRANDY DAISY

4 parts Brandy
1 part Syrup of Grenadine
Juice of 1 Lemon

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

THE SAVOY

(Very fussy and very sweet)

2 parts Brandy
1 part Cointreau
1 part Benedictine

Use Liqueur glass and pour ingredients carefully, so that they do not mix.

THE HARVARD CLUB

1 part Brandy 1 dash of Gomme Syrup
1 part Dry Vermouth 2 dashes Angostura

100 COCKTAILS

AUNT JOHANNA

3 parts Brandy
1 part Cointreau
1 part Lemon Juice

JOYCE UNREFINED

2 parts Brandy
1 part Regular Vermouth

THE CAVANAGH

1 part Brandy
1 part Regular Vermouth
1 teaspoonful Benedictine

AFTER SUPPER

1 part Brandy
1 part Cointreau
4 dashes Lemon Juice

THE CAPTAIN

1 part Brandy
1 part Regular Vermouth

JERSEY COCKTAIL

- 1 part Brandy
 - 1 part Regular Vermouth
 - 1 dash Angostura Bitters
 - Twist lemon peel on top
-
-

SPANISH TOWN

(For 6 People)

- 5 glasses Brandy
- 1 Dessertspoonful Cointreau

Pour into shaker, add a large quantity of ice, and shake thoroughly. Grate a little nutmeg over each glass and serve.

THE ALEXANDER

(No. 2)

- 1 part Brandy
 - 1 part Creme de Cacao
 - 1 part Fresh Cream
-
-

COCKTAILS MADE WITH APPLEJACK

THE APPLEJACK COCKTAIL

- 4 parts Applejack
 - 1 part Grenadine
 - 1 part Lemon Juice
-
-

THE APPLE-JACK-RABBIT

1 part Applejack	Juice of 1 Orange
Juice of 1 Lemon	1 part of Maple Syrup

THE SHORT HILLS

2 parts Applejack	2 dashes Angostura
1 part Dry Vermouth	Bitters
	$\frac{1}{2}$ teaspoon Gomme
	Syrup

THE KLONDYKE

1 part Applejack
1 part Dry Vermouth
2 dashes Angostura Bitters

HONEYMOON COCKTAIL

1 part Applejack	Juice of $\frac{1}{2}$ Lemon
1 part Benedictine	3 dashes Curaçao

THE KIDDY CAR

3 parts Applejack
2 parts Cointreau
1 part Lemon Juice

100 COCKTAILS

THE ANTE

2 parts Applejack
1 part Cointreau
1 dash Angostura Bitters

FIFTH AVENUE

2 parts Applejack
1 part Creme de Cacao
1 part Sweet Cream

BORDERLINE CASES

Cocktails made with more than one basic ingredient

Take fair warning: These mixtures are dangerous to the equilibrium. They have been included because they are invaluable in times of stress. If your party is dying of inanition, or if, for any reason you wish to speed the normal rhythms of nature, use them; but use them respectfully because they have Authority.

THE COUP de GRACE

To be served with a wheel-chair

1 part Gin	$\frac{1}{2}$ part Dry Vermouth
1 part Scotch Whisky	$\frac{1}{2}$ part Regular Vermouth

OLD MAN TROUBLE

2 parts Scotch Whisky	Juice of $\frac{1}{2}$ Lime
1 part Gin	1 teaspoon powdered
1 teaspoon Bacardi	Sugar

THE LEFTHANDED BACARDI

1 part Gin	1 teaspoonful Grenadine
2 parts Bacardi Rum	Juice of half a Lime

THE THUNDERBOLT

Drink it sitting down
2 parts Gin
2 parts Whisky
2 parts Bacardi

THE GRAND PRIX

4 parts Gin	$\frac{1}{2}$ part Lemon Juice
3 parts Brandy	$\frac{1}{2}$ part Orange Juice

THE BAR SINISTER

4 parts Gin
1 part Cointreau
1 part Gin

THE LOUD SPEAKER

3 parts Gin
3 parts Brandy

1 part Lemon Juice
1 part Cointreau

THE MULE'S HIND LEG

1 part Gin
1 part Benedictine

1 part Applejack
1 part Maple Syrup

JERSEY FAVORITE

1 part Applejack
1 part Dry Vermouth

1 part Dry Gin
1 dash Lemon Juice

THE FATHERLESS CHILD

1 part Applejack
1 part Brandy

White of 1 Egg
 $\frac{1}{2}$ teaspoon Cointreau

PARADISE

2 parts Gin	1 part Orange Juice
1 part Applejack	1 dash Lemon Juice

THE BUILDER-UPPER

1 part Gin
1 part Bacardi
1 part Cointreau

THE EYE OPENER

1 part Gin	Juice of 1 Lime
1 part Rye Whisky	Dash of Grenadine
1 part Bacardi	

THE CARROUSEL

1 part Scotch Whisky	1 part Sweet Cream
1 part Gin	1 part Creme de Cacao

THE BUTCHER

2 parts Scotch
1 part Gin
1 part Regular Vermouth

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E. HALDEMAN-JULIUS
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