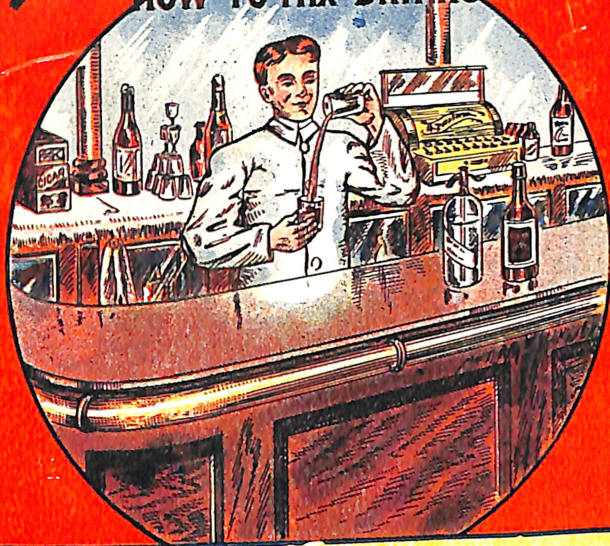


# BARTENDERS GUIDE

HOW TO MIX DRINKS



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**WEHMAN BROS.'**

# **BARTENDERS' GUIDE**



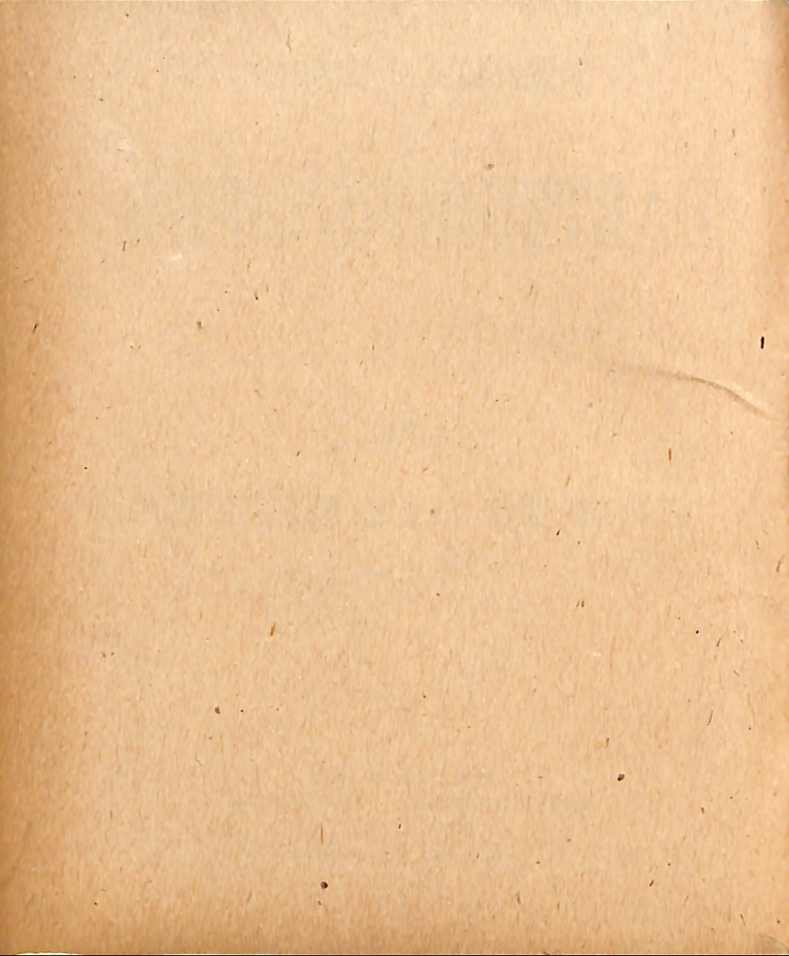
**HOW TO MIX DRINKS**



**PUBLISHED BY  
WEHMAN BROS.,      PARK ROW,  
NEW YORK.**

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**WEHMAN BROS.'**  
**Bartenders' Guide.**

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**HOW TO MIX DRINKS.**

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**ABSINTHE—American Style. (Use a large bar glass.)**

Three-quarter glassful of fine ice,  
Six or seven dashes of gum syrup,  
One pony glass of absinthe,  
Two wine glasses of water.

Then shake the ingredients until the outside of the shaker is covered with ice; then strain it into a large bar glass and serve.

---

**ABSINTHE—French Style. (Use a large bar glass.)**

One pony glass of absinthe.  
Fill the bowl of your absinthe glass (which has a hole in the centre) with fine ice and the balance with water. Then elevate the bowl and let the contents drip into the glass containing the absinthe, until the color shows a sufficiency. Pour into a large bar glass and serve.



**ABSINTHE—Italian Style. (Use a large bar glass.)**

One pony of absinthe,  
 Two or three pieces of ice,  
 Two or three dashes of maraschino,  
 One-half pony of anisette.

Pour ice water into the glass; slowly stir with a spoon and serve.

**"ARF AND ARF," or Black and Tan. (Use a large ale glass.)**

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new. It is always best to ask the customer how he desires it.

**BALAKLAVA NECTAR. (For a party of fifteen)**

Thinly peel the rind of one-half of a lemon, shred it fine and put it in a punch bowl, add four tablespoonfuls of crushed sugar and the juice of

One lemon,  
 One gill of maraschino,  
 Two bottles of soda water,  
 Two bottles of claret,  
 Two bottles of champagne.

Stir well together and dress the top with fruit in season, and serve.

**BEEF TEA. (Use a hot-water glass.)**

One-quarter teaspoonful of the best beef extract.

Fill the glass with hot water; stir up well with a spoon, and hand this to the customer; place pepper, salt and celery salad handy; and if the customer should require it, put in a small quantity of sherry wine or brandy.

**BISHOP. (Use a large bar glass.)**

One tablespoonful of sugar,  
 Two dashes of lemon juice,  
 Half the juice of an orange,  
 One squirt of Seltzer water,  
 Three-quarter glass filled with fine ice,  
 Fill the balance with Burgundy.  
 Dash of Jamaica rum.

Stir well. Dress with fruit, and serve with a straw



**BISHOP—a La Prusse.**

One bottle of port wine,  
One-half pound of pounded loaf sugar,  
Five good-sized bitter oranges.

Roast the oranges until they are of a pale brown color; lay them in a tureen, and cover them with the sugar, adding three glasses of the port wine; cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water; press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the port wine; add the strained juice, and serve warm in glasses.

**BISHOP—English. (Use a small punch bowl.)**

One quart of the best port wine,  
One orange (stuck pretty well with cloves).

Roast the orange before a fire, and when sufficiently brown, cut in quarters, and pour over it the port wine, (previously made hot); add sugar to taste, and let the mixture simmer over the fire for half an hour.

**BLACK STRIPE. (Use a small bar glass.)**

One wine glass of Santa Cruz rum,  
One tablespoonful of molasses.

This drink can either be made in Summer or Winter; if in the former season, mix in one tablespoonful of water and cool with shaved ice; if in the latter, fill the tumbler with boiling water. Grate a little nutmeg on top.

**BRACE UP. (Use a large bar glass.)**

One tablespoonful of white sugar,  
Two or three dashes of bitters,  
Two or three dashes of lemon juice,  
One dash of lime juice,  
Two dashes of anisette,  
One fresh egg,  
Three-quarters glass of brandy,  
One-half glass of shaved ice.

Shake this up thoroughly in a shaker, strain it into a large glass, and fill with vichy or Apollinaris water and serve.

**BLUE BLAZER.** (Use two silver-plated mugs.)

One small teaspoonful of powdered white sugar dissolved in one wine glass of boiling water.

One wine-glass of Scotch whiskey.

Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire. Serve in a small bar glass with a piece of twisted lemon peel.

**BRANDY, BURNED, AND PEACH.** (Use a small bar glass.)

One wine-glass of brandy,

One-half tablespoon of sugar,

Burn brandy and sugar together in a dish or saucer.

Two or three slices of dried peach.

Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top, and serve. The above is a Southern preparation, and often used in cases of diarrhœa.

**BRANDY AND SODA.** (Use a large bar glass.)

One wine-glass of brandy,

One-half glass of fine ice,

Fill up with plain soda.

**BRANDY CHAMPARELLE, No. 1.** (Use a sherry wine-glass.)

One-quarter wine-glass of curacao (red),

One-quarter wine-glass of chartreuse (yellow),

One-quarter wine-glass of anisette,

One-quarter wine-glass of kirschwasser or brandy,

whichever the customer desires, and serve. Attention must be paid to prevent the different liquors from running into each other, to have them perfectly separated and distinct.

**BRANDY CHAMPARELLE, No. 2.** (Use a sherry wine-glass.)

One-third wine-glass of brandy,

One-third wine-glass of maraschino,

One-third wine-glass of angostura bitters.

Keep colors separate.

---

**BRANDY AND GINGER ALE.** (Use a large soda-water glass.)

One wine-glass of brandy,  
Two or three small lumps of ice.  
Fill up the glass with ginger ale.

---

**BRANDY AND GUM.** (Use a large whiskey glass.)

One or two dashes of gum syrup,  
One or two lumps of ice.  
Place a spoon in the glass, and hand with a bottle of brandy to the customer.

---

**BRANDY, PONY.** (Use a pony glass.)

Set before the customer a small bar glass, and another containing ice water. Fill a pony glass with best brandy, and pour it into the empty glass.

---

**BRANDY SCAFFA.** (Use a sherry glass.)

One-quarter sherry glass of raspberry s up,  
One-quarter sherry glass of maraschine  
One-quarter sherry glass of chartreuse (green).  
Top it off with brandy and serve.

This drink must be properly prepared to prevent the different colors from running into each other. They must appear separate.

---

**BRANDY STRAIGHT.** (Use a whiskey glass.)

Put a piece of ice in the glass, set the bottle on the bar, and allow your customer to help himself. The same for gin or whiskey straight.

---

**COBBLER—California Sherry.** (Use a large bar glass.)

One-half table-spoon of sugar,  
One pony of pineapple syrup,  
One and one-half wine-glass of California sherry,  
Fill glass with fine ice.

Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.



**COBBLER—California Wine.**

Same as California sherry, substituting California wine.

---

**COBBLER—Catawba. (Use a large bar glass.)**

One teaspoonful of fine white sugar, dissolved in a little water.

One slice of orange cut into quarters.

Fill the glass half full of shaved ice, then fill it up with catawba wine. Ornament the top with berries in season, and serve with a straw.

---

**COBBLER—Champagne. (Use a large bar glass.)**

One-quarter tablespoonful of sugar,

One-quarter wine-glass of syphon selters, dissolve well,

One slice of orange,

One slice of lemon peel,

Fill the glass with ice.

Fill the balance with champagne, ornament the top in a tasty manner, and serve it with a straw.

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**COBBLER—Claret.**

Same as catawba, using claret instead.

---

**COBBLER—Hock.**

Same as catawba, using Hock wine instead.

---

**COBBLER—Port Wine. (Use a large bar glass.)**

One-half tablespoonful of sugar,

One pony glass of orchard syrup,

One-half wine-glass of water, dissolve well with a spoon,

Fill the glass with fine ice.

One and one-half wine-glass of port wine.

Mix up well, and ornament with grapes, berries, etc., in season, and serve.

---

**COBBLER—Sauterne.**

Same as catawba, substituting sauterne for catawba wine.



**COBBLER—Rhine Wine.** (Use a large bar glass.)

One and one-half tablespoonfuls of sugar,  
One and one-half wine-glass of water, dissolve well  
with a spoon,

One and one-half wine-glass of Rhine wine,  
Fill the glass with shaved ice.

Stir up well with a spoon; ornament with grapes, orange,  
pineapple, strawberries, in season, and serve with a straw.

**COBBLER—Whiskey.** (Use a large bar glass.)

Two wine-glasses of whiskey,  
One-half tablespoonful of sugar, dissolve well,  
One and one-half tablespoonful of pineapple syrup,

Fill glass with fine ice, stir well and dress with fruits.

**COCKTAIL—Absinthe.** (Use a large bar glass.)

Fill tumbler with ice,  
Three or four dashes of gum syrup,

One dash of angotusra bitters,

One dash of anisette,

One-quarter wine-glass of water,

Three-quarter wine-glass of absinthe.

Stir well, strain into a fancy cocktail glass. Twist a piece  
of lemon peel on top, serve.

**COCKTAIL—Apple Jack.** (Use large bar glass.)

One-half full of shaved ice,

Two dashes of gum syrup,

Two dashes of bitters,

One dash of curacao,

One wine-glass of apple jack.

Stir with spoon, and after straining into cocktail glass, add  
cherry or olive, and squeeze lemon peel on top.

**COCKTAIL—Bijou.** (Use a large bar glass.)

Three-quarter glass filled with shaved ice,

One-third wine-glass of green chartreuse,

One-third wine-glass of Italian vermouth,

One-third wine-glass of Plymouth gin.

Stir well with the spoon, and after straining in cocktail  
glass, add cherry or small olive, and serve after squeezing  
lemon peel on top.

**COCKTAIL—Blackthorn. (Use large glass.)**

Two-thirds glass of ice,  
One teaspoonful of syrup,  
Three dashes of lemon juice,  
Two dashes of orange bitters,  
One-half wine-glass of Italian vermouth,  
One dash of angostura bitters,  
One-half wine-glass of sloe gin.

Stir well and strain in cocktail glass.

---

**COCKTAIL—Bottle of.**

One quart of good old whiskey; provided the bottle  
is large enough.  
One pony glass of curacao (red),  
One wine-glass of gum syrup,  
Three-quarters pony glass of bitters.

Mix this well by pouring it from one shaker into another,  
until it is thoroughly mixed; pour it into a bottle and cork  
it, put a lable on it, and you will have an elegant bottle of  
cocktail.

---

**COCKTAIL—Brandy. (Use a large bar glass.)**

Three-quarter glass filled with shaved ice,  
Two or three dashes of gum syrup,  
One or two dashes of bitters,  
One or two dashes of curacao, or absinthe, if required,  
One glass French brandy.

Stir well with a spoon, strain into a fancy cocktail glass  
and squirt a little champagne into it, twist a piece of lemon  
peel on top, and serve.

---

**COCKTAIL—Brut. (Use a large glass.)**

Fill a large glass with shaved ice,  
Three dashes of angostura bitters,  
One-third glass of picon,  
Two-thirds glass of French vermouth.

Stir well and strain into cocktail glass.

**COCKTAIL—Champagne. (Use a champagne goblet.)**

In mixing all cocktails, fill the fixing tumbler with fine shaved or broken ice, before putting in the ingredients. For a champagne cocktail it is best to place two or three lumps of clear ice at the bottom of the glass and then mix as follows: a small bottle answering for three, and a large or quart bottle for six:

Two or three small lumps of ice,

One or two slices of orange,

Two or three strawberries,

One slice of pineapple,

One lump of loaf sugar.

Two or three dashes of bitters (Baker's or angostura.)

Fill the goblet with wine, stir well with a spoon, twist a piece of lemon peel on top, and serve.

---

**COCKTAIL—Cincinnati. (Use large bar glass.)**

One-half glass of beer,

One-half glass of soda.

---

**COCKTAIL—Club. (Use large bar glass.)**

Fill glass half full of fine ice,

Two dashes of gum,

Two dashes of orange bitters,

One dash of chartreuse,

One-third drink of Italian vermouth,

Two-third drink old Tom gin.

Stir well and serve with a cherry.

---

**COCKTAIL—Coffee. (Use a large bar glass.)**

One teaspoonful powdered white sugar

One fresh egg,

One large wine-glass of port wine,

One pony of brandy,

Two or three lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice. Shake up very thoroughly, and strain into a medium bar goblet. Grate a little nutmeg on top before serving.



**COCKTAIL—East India. (Use a large bar glass.)**

Fill the glass with shaved ice,  
One teaspoonful of curacao (red),  
One teaspoonful of pineapple syrup,  
Two or three dashes of bitters,  
Two dashes of maraschino,  
One wine-glassful of brandy.

Stir up with a spoon, strain into a cocktail glass, twist a piece of lemon peel on top, and serve.

---

**COCKTAIL—Gin. (Use a large bar glass.)**

Fill up the glass with ice,  
Two or three dashes of gum syrup,  
Two or three dashes of bitters,  
One dash of either curacao or absinthe,  
One wine-glass of Holland gin.

Stir up well, strain into a fancy cocktail glass, squeeze a piece of lemon peel on top, and serve. Whether curacao or absinthe is taken depends on which the customer may desire.

---

**COCKTAIL—Harvard. (Use mixing glass.)**

Fill glass with ice,  
One dash of gum syrup,  
Three dashes of Boker's bitters,  
One pony of Italian vermouth,  
One pony of brandy.

Stir, and strain into cocktail glass; lemon on top.

---

**COCKTAIL—Japanese. (Use a small bar glass.)**

One tablespoonful of orgeat syrup,  
Two dashes of bitters,  
One wine-glass of brandy,  
One or two pieces of lemon peel.

Fill the tumbler one-third with ice, stir well with a spoon, and strain into a cocktail glass.



**COCKTAIL Jersey. (Use a large bar glass.)**

One-half tablespoonful of sugar,  
Three or four lumps of broken ice,  
Three or four dashes of bitters,  
One wine-glass of good cider.

Mix well and strain into a cocktail glass, and twist a piece of lemon peel on top.

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**COCKTAIL—Manhattan. (Use a large bar glass.)**

Fill the glass with ice,  
Two or three dashes of gum syrup,  
One or two dashes of bitters,  
One dash of curacao (or absinthe if required),  
One-half wine-glass of whiskey,  
One-half wine-glass of vermouth.

Stir up well, strain into a fancy cocktail glass, squeeze a piece of lemon peel on the top and serve.

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**COCKTAIL—Manhattan Club Oyster.**

Strain one-half a lemon into a large goblet,  
One or two dashes of tabasco sauce,  
One teaspoonful of pepper sauce,  
A trace of vinegar,  
A pinch of salt,  
A little red pepper,  
A slightly larger quantity of white pepper.

This entire array forms but the seasoning for the liquor of half a dozen freshly opened, succulent Blue Point oysters, which is next added to the contents of the glass, and completes the cocktail.

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**COCKTAIL—Morning. (Use medium bar glass.)**

Three or four dashes of gum syrup,  
Two dashes of curacao (red),  
Two dashes of Boker's or angostura bitters,  
One dash of absinthe,  
One pony of best brandy,  
One pony of whiskey,  
One piece of lemon peel, twisted to extract the oil,  
Three small lumps of ice.

Stir thoroughly and remove the ice. Fill the glass with seltzer water, and stir with a teaspoon having a little sugar in it.

**COCKTAIL—Martini.**

Same as Manhattan, substituting gin for whiskey.

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**COCKTAIL—Old-Fashioned. (Use old-fashioned cocktail glass.)**

One lump of sugar,  
One squirt of seltzer water, then crush sugar,  
One piece of ice,  
One dash of orange bitters,  
One dash angostura bitters,  
One piece lemon peel,  
One-half wine-glass of whiskey.

Stir gently and serve with a spoon.

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**COCKTAIL—Old Tom Gin. (Use a large bar glass.)**

Fill the glass with fine shaved ice,  
Two or three dashes of gum syrup,  
One or two dashes of bitters,  
One or two dashes of curacoo or absinthe, if required,  
One wine-glass of Old Tom gin.

Stir up well with a spoon, strain into a cocktail glass,  
twist a piece of lemon peel on top, and serve.

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**COCKTAIL—Oyster. (Use medium wine-glass.)**

Three or four dashes of catsup,  
Two medium-size oysters,  
Pepper and salt to season well,  
One dash of lemon juice, and serve.

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**COCKTAIL—Ping Pong. (Use cocktail glass.)**

Partly fill glass with cracked ice,  
Small quantity of vermouth,  
Two dashes of gum,  
Two dashes orange bitters,  
Add sloe gin, and serve in cocktail glass with cherry.

This is made similar to a Manhattan cocktail, but sloe gin  
is substituted for whiskey.

**COCKTAIL—Rob Roy. (Use a large glass.)**

Two dashes of orange bitters,  
One dash of angostura bitters,  
One-quarter wine-glass of Scotch whiskey,  
One-quarter wine-glass of French vermouth.

Stir well and strain into cocktail glass; twist a piece of lemon peel on top and serve.

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**COCKTAIL—Saratoga, No. 1. (Use a small bar glass.)**

Two dashes of angostura bitters,  
Three small lumps of ice,  
One pony of brandy,  
One pony of whiskey,  
One pony of vermouth.

Shake up well, and then strain into a claret glass, and serve with a slice of lemon.

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**COCKTAIL—Saratoga, No. 2. (Use a large bar glass.)**

Three-quarters glass of fine shaved ice,  
Two or three dashes of pineapple syrup,  
Two or three dashes of bitters,  
Two or three dashes of maraschino,  
Three-quarters glass of fine old brandy.

Mix well with a bar spoon and place two or three strawberries in a fancy cocktail glass, strain it, twist a piece of lemon peel over it, top it off with one squirt of champagne and serve.

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**COCKTAIL—Silver. (Use a large glass.)**

One dash of gum,  
Two dashes of orange bitters,  
Three dashes of maraschino,  
One-half wine-glass of French vermouth,  
One-half wine-glass of gin.

Stir with spoon, strain into cocktail glass, and twist a piece of lemon peel on top.



**COCKTAIL—Soda. (Use a large bar glass.)**

One teaspoonful of sugar,  
Four or five lumps of broken ice,  
Three dashes of bitters,  
One or two slices of orange.  
Fill up the glass with lemon soda water.

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**COCKTAIL—Star. (Use a large glass.)**

One-half glass of ice,  
Two dashes of gum syrup,  
Two dashes of orange bitters,  
One-quarter wine-glass of Italian vermouth,  
One-quarter wine-glass of applejack.  
Stir and strain into cocktail glass.

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**COCKTAIL—Vermouth, No. 1. (Use a small glass.)**

One-half glass of fine ice,  
One and one-half pony of French vermouth,  
Three dashes of angostura bitters,  
Two dashes of gum syrup.

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**COCKTAIL—Vermouth, No. 2. (Use large a beer glass.)**

Three-quarters glass of shaved ice,  
Four or five dashes of gum,  
Two or three dashes of bitters,  
One wine-glass of vermouth,  
Two dashes of maraschino.  
Stir up well with a spoon, strain it into a cocktail glass,  
twist a piece of lemon peel on top, and serve.

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**COCKTAIL—Whiskey.**

Same as gin, substituting whiskey for gin.

**COOLER—Brunswick.** (Use a large bar glass.)

Juice of one lemon,  
One-half tablespoon of powdered sugar,  
One bottle of cold ginger ale,  
Stir well; dress with fruit, and serve.

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**COOLER—Rocky Mountain.**

One egg, beaten up,  
One-half tablespoon of powdered sugar,  
Juice of one small lemon,  
Add cider, stir well, grate a little nutmeg on top, if desired.

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**COOLER—Remsen.** (Use a large bar glass.)

Two lumps of ice.  
Rind of one whole lemon in one long string, place in  
glass,  
One wine-glass of Old Tom gin,  
Fill glass with plain soda, cold.

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**COOLER—Saratoga.** (Use a large bar glass.)

One teaspoonful of powdered white sugar,  
Juice of half a lemon,  
One bottle of ginger ale,  
Two small lumps of ice.  
Stir well and remove the ice before serving.

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**COUPEREE.** (Use a large soda glass.)

One and one-half pony glass of brandy,  
One pony glass curacao (red),  
Fill the glass one-third full of ice cream.  
Mix thoroughly, and fill the glass nearly full with plain  
soda. Grate a little nutmeg on top, and serve

**CRUSTA—Brandy.** (Use a small bar glass.)

Two or three dashes of gum syrup,  
One dash of bitters,  
One wine-glass of brandy,  
Two dashes of curacoa,  
One dash of lemon juice.

Before mixing the above ingredients, prepare a cocktail glass as follows: Rub a sliced lemon around the rim of the glass, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece), so that the paring will fit in the wine glass. Put the above ingredients into a small whiskey glass filled one-third full of shaved ice, shake up well and strain the liquid into the cocktail glass, prepared as above directed.

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**CRUSTA—Gin.**

Same as brandy crusta, substituting gin for brandy.

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**CRUSTA—St. Croix.** (Use a large bar glass.)

Prepare rind of a lemon as in a brandy crusta.  
Three or four dashes of orchard syrup,  
One dash of bitters,  
One-half glass of fine ice,  
One small dash of lemon juice,  
Two dashes of maraschino,  
One wine-glass of St. Croix rum.

Mix well with a spoon, and strain into a wine-glass; dress with small pieces of pineapple and strawberries, and serve.

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**CRUSTA—Whiskey.**

Same as brandy crusta, substituting whiskey for brandy.



**CUP—Burgundy.**

Fill a glass pitcher one-fourth full of cracked ice,  
Six or eight pieces of cut sugar,  
One lemon, sliced,  
One orange, sliced,  
Four slices of pineapple,  
One pony of cognac brandy,  
One pony of alricotine,  
One pony of curacoa,  
One quart of burgundy,  
One pint of apollinaris.

Mix thoroughly, adding the thin rind of a cucumber.  
Dress with fruit and serve in fancy stem glasses.

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**CUP—Cambridge Claret.**

One bottle of claret,  
One-half bottle of sherry.

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**CUP—Cider, No. 1.**

Two quarts of cider,  
One-half gill of curacoa,  
One-half gill of brandy,  
One-quarter pound of loaf sugar,  
Rind and juice of one lemon rubbed in the sugar,  
One slice of cucumber.

Pour one-half pint of boiling water on the sugar; when it is dissolved and cool, add the brandy, cucumber, liquor, and juice; in a few minutes add the cider and ice; use at once.

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**CUP—Cider, No. 2.**

One pint of cider,  
One wine-glass of sherry,  
One wine-glass of brandy,  
One wine-glass of curacoa,  
One piece of ice,

One-half of an orange, the rind of a lemon, and a little sugar to taste.

Grate a little nutmeg on top.

**CUP—Champagn; for a party. (Use a large punch bowl.)**

Two wine-glasses of pineapple syrup,  
 Four to six sprigs of green balm,  
 One quart of curacoa,  
 One pint of chartreuse (green),  
 One quart of fine old cognac,  
 One quart of tokay,  
 Four bottles of apollinaris,  
 Six oranges and two lemons, cut in slices.

Stir up well together, let it stand two hours, strain it into another bowl and add:

One-half pineapple, cut in slices,  
 Six bottles of champagne.  
 Place the bowl in ice, and sweeten with a little sugar and let it ferment. Stir up well and serve.

**CUP—Champagne, a la Ariadue.**

One bottle of champagne,  
 One gill of amontillado,  
 Liquor glass of citronelle or maraschino,  
 Juice and paring of an orange or lemon, rubbed in  
 sugar; verbina and cucumber; sugar to taste, and a  
 bottle of seltzer water.

**CUP—Claret.**

One bottle of claret,  
 One-half pint of cold water,  
 One tablespoonful of powdered sugar,  
 One teaspoonful of powdered cinnamon, cloves, and  
 allspice, mixed,  
 One small lemon.

Mix the ingredients well together adding the thin rind of the lemon.

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**CUP—Claret; for a party. (Use a bowl for mixing.)**

Ten to twelve pieces of lump sugar,  
One bottle of apollinaris,  
Two lemons, two oranges and one-half of a pineapple,  
cut in slices,  
Two wine-glasses of maraschino,

Mix well with a ladle, place this into your vessel or tin dish filled with ice. When the party is ready to call for it, add:

Four bottles of fine claret,  
One bottle champagne, or any other sparkling wine.  
Mix thoroughly, and place sufficient berries on top and serve.

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**CUP—Claret. For a party of twenty.**

Three bottles of claret,  
Three-quarter pint of curacao,  
One pint of sherry,  
One-half pint of brandy,  
Two wine-glasses of ratafia of raspberries,  
Three oranges and one lemon, cut in slices,  
Two bottles of seltzer water,  
Three bottles of soda water.

Stir all these together with some sprigs of green balm and borage, and a small piece of cucumber-rind; sweeten with capillaire or powdered sugar until it ferments; let it stand one hour, strain and ice it well. Serve in small glasses.

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**CUP—Claret, a la Lord Saltoun.**

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

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**CUP—Claret, a la Wilberforce.**

Two bottles of claret,  
One bottle of sparkling champagne,  
One wine-glass of maraschino,  
Borage, balm and sugar to the flavor required.

Ice well, and before serving add two bottles of seltzer water.



**CUP—Claret, Hot.**

Two bottles of claret,  
 Six drops essence of ginger,  
 Half a gill of ginger syrup,  
 One quart of boiling water.

**CUP—Crimean, a la Wyndham. For a party of five.**

One bottle of champagne,  
 Two bottles of soda-water,  
 One large wine-glass of maraschino,  
 One-half large wine-glass of cognac,  
 One-half large wine glass of curacoa,  
 One tablespoonful of crushed sugar.

Macerate the thinly peeled rind of half an orange with the sugar; add the maraschino, cognac, and curacoa. Mix thoroughly and add the soda-water and champagne. The addition of half a pound of pure ice is a great improvement.

**CUP—Porter.**

One bottle of porter,  
 One bottle of ale,  
 One gill of brandy,  
 One desertspoonful of syrup of ginger,  
 Three or four lumps of sugar,  
 One-half nutmeg, grated,  
 One teaspoonful carbonate of soda,  
 One cucumber.

Mix the porter and ale in a covered jug; add the brandy, syrup of ginger and nutmeg; cover it and expose it to the cold for half an hour before serving.

**DAISY—Brandy, No. 1. (Use a small bar glass.)**

Three or four dashes of gum syrup,  
 One-half the juice of a lemon,  
 Two or three dashes of orange cordial,  
 One wine-glass of brandy.

Fill glass half full of fine ice, shake thoroughly, strain and fill up with seltzer water or apollinaris.

**DAISY—Brandy, No. 2. (Use a large bar glass.)**

One-half tablespoonful of sugar,  
Two or three dashes of lemon juice,  
One squirt of selters water, dissolve well with a spoon,  
One-half glass of chartreuse (yellow),  
Fill up the glass with fine ice,  
One glass of brandy.

Stir up well with a spoon, place the fruit into a fancy bar glass, strain the ingredients into it, and serve.

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**DAISY—Gin.**

Same as Brandy Daisy, No. 1, substituting gin for brandy.

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**DAISY—Ginger.**

Same as Brandy Daisy, No. 1, substituting Jamaica ginger.

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**DAISY—Rum.**

Same as Brandy Daisy, No. 1, substituting rum for brandy.

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**DAISY—Santa Cruz Rum. (Use a small bar glass.)**

Three or four dashes of gum syrup,  
Two dashes of curacao,  
Juice of one-half small lemon,  
One wine-glass of Santa Cruz rum,  
Fill glass one-third full of shaved ice.

Stir thoroughly, strain in cocktail glass and serve.

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**DAISY—Whiskey, No. 1.**

Same as Brandy, Daisy No.1, substituting whiskey for brandy.

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**DAISY—Whiskey, No. 2.**

Same as Brandy Daisy, No.2, substituting whiskey for brandy.

**EGG NOGG.** (Use a large bar glass.)

One egg,  
 One tablespoonful of white sugar,  
 One wine-glass of brandy,  
 One-half wine-glass of rum (St. Croix or Santa Cruz).

Fill the tumbler one-half full of cracked ice and the balance with milk, shake well together, grate nutmeg on top, and serve.

**EGG NOGG ; for a party.** 3½ gallons.

Twenty fresh eggs,  
 Two and one-half quarts of fine old brandy,  
 One pint of Santa Cruz rum,  
 Two and one-half gallons of rich milk,  
 Two pounds of white sugar.

Separate the whites of the eggs from the yolks, beat each separately with an egg-beater until the yolks are well cut up, and the whites assume a light, fleecy appearance. Mix all the ingredients (except the milk and the whites of the eggs) in a large punch bowl. Then pour in the milk gradually, continually stirring, in order to prevent the milk from curdling with the eggs. Grate sufficient nutmeg on the mixture, and lastly, let the whites float on top, and ornament with colored sugars. Cool in a tub of ice, and serve.

**EGG NOGG—Baltimore.** (Use a large bar glass.)

Take the yellow of one egg, one tablespoonful of sugar, beat to a cream; then add some grated nutmeg, and beat all together; pour in one-half wine-glass of brandy, one-half pony glass of St. Croix rum, one wine-glass of madeira wine, put two or three lumps of ice into the glass and fill with milk, shake well and grate nutmeg on top.

**EGG NOGG—Cider.** (Use a large bar glass.)

One egg,  
 One tablespoonful of sugar,  
 Small quantity of cracked ice,  
 One pony glass of brandy.

Fill the tumbler with cider, shake well, and serve.



**EGG NOGG—General Harrison. (Use a large bar glass.)**

Three or four small pieces of ice,  
One fresh egg,  
One tablespoon of sugar.

Fill the glass with cider, shake well, and strain; serve with a little nutmeg on top.

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**EGG NOGG—Imperial. (Use a large bar glass.)**

One tablespoon of sugar,  
One fresh egg,  
One-third glass of fine ice,  
One wine-glass of brandy,  
One-half wine-glass of Jamaica rum.

Fill up the glass with rich milk. Shake thoroughly in an egg-nogg shaker, and strain. Grate a little nutmeg on top, if desired. Hot Egg Nogg—use hot milk and omit the ice.

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**EGG NOGG—Sherry. (Use a large bar glass.)**

One egg,  
One tablespoonful of sugar,  
One pony glass of brandy,  
One wine-glass of sherry wine,  
Three or four lumps of ice.

Fill the glass with milk, shake well, and grate nutmeg on top.

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**FEDORA. (Use a large bar glass.)**

One pony of brandy,  
One pony of curacao,  
One-half pony of Jamaica rum,  
One-half pony of bourbon,  
One tablespoonful of powdered sugar, dissolved in a little water,  
One slice of lemon.

Fill the tumbler with fine ice; shake well and ornament with berries or small pieces of orange; serve with a straw.

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**FIX—Apple Jack. (Use a large bar glass.)**

Same as Brandy Fix, using apple jack instead.

**FIX—Brandy.** (Use a large bar glass.)

One-half tablespoonful of sugar, (dissolve well with a little water or seltzer),

Two or three dashes of lime or lemon juice,

One-half pony glass of pineapple syrup,

Fill up the glass with shaved ice,

One wine-glass of brandy.

Stir up with a spoon, and ornament the top with grapes, and berries in season, and serve with a straw.

**FIX—Gin.** (Use a large bar glass.)

Same as Brandy Fix, substituting Holland gin for brandy.

**FIX—Rum.** (Use a large bar glass.)

Same as Brandy Fix, substituting Santa Cruz or St. Croix rum for brandy.

**FIX—Whiskey.** (Use a large bar glass.)

Same as brandy Fix, substituting whiskey for brandy.

**FIZZ—Brandy.** (Use a large bar glass.)

One-half teaspoon of fine sugar,

Juice of half a lemon,

One wine-glass of brandy,

One or two dashes of white of egg,

Three-quarters glass of fine ice.

Shake well. Strain into a fizz glass. Fill up with seltzer or vichy. This must be imbibed immediately.

**FIZZ—Eagle.** (Use a large bar glass.)

One tablespoon of pulverized sugar,

Three dashes of lemon juice,

White of one egg,

One wine-glass of gin,

One dash of creme de vanille,

Two dashes of orange flower water,

One squirt of seltzer water,

Fine shaved ice.

Fill the glass with milk, shake well and strain.

**FIZZ—Elks.** (Use a large bar glass.)

Juice of one-half a lemon,  
One-half tablespoon of sugar,  
One-half wine-glass of rye whiskey  
One-half glass of port wine,  
White of one egg.

Shake thoroughly, strain into small glass, add seltzer and serve with slice of pineapple.

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**FIZZ—Gin.** (Use a large bar glass.)

One-half tablespoonful of sugar,  
Three or four dashes of lemon juice,  
One-half glass of shaved ice,  
One wine-glass of Old Tom gin.

Stir up well with a spoon, strain it into a large-sized bar glass; fill up the balance with vichy or selters water; mix well and serve. Bear in mind that all drinks called Fizzes, must be drunk as soon as handed out, or the natural taste of the same is lost to the customer.

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**FIZZ—Gazette.** (Use a large bar glass.)

Yolk of one egg,  
Two teaspoons of powdered sugar,  
Three dashes of lemon juice,  
One pony of brandy,  
Half glass of shaved ice.

Shake well, strain in medium glass, fill with seltzer water and drink at once.

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**FIZZ—Golden.** (Use a large bar glass.)

One tablespoonful of fine white sugar,  
Three dashes of lemon or lime juice,  
The yolk of one egg,  
One wine-glass of Old Tom gin,  
Two or three small lumps of ice.

Shake up thoroughly, strain into a medium bar glass, and fill it up with seltzer water.



**FIZZ—Morning Glory. (Use a large bar glass.)**

Fill the glass three-quarters full of fine ice,  
 Mix three or four dashes of absinthe in a little water,  
 Three dashes of lime juice,  
 Four or five dashes of lemon juice,  
 One tablespoon of sugar,  
 The white of one egg,  
 One wine-glass of Scotch whiskey.

Shake well in a shaker and strain; fill balance of glass with seltzer or vichy water. To be drank immediately, or the effect will be lost. It is a morning beverage, a tonic and a nerve quieter.

**FIZZ—Silver. (Use a large bar glass.)**

One-half tablespoonful of sugar,  
 Two or three dashes of lemon juice,  
 One wine-glass of Old Tom gin,  
 White of one egg,  
 Three-quarter glass filled with shaved ice.

Shake up well with a shaker, strain it into a good-sized fizz glass, fill up the glass with syphon selters or vichy water, mix well and serve.

**FIZZ—Sloe Gin. (Use a large bar glass.)**

Fill glass half full of ice,  
 Three dashes of lemon juice,  
 One-half tablespoon of sugar,  
 One-half wine-glass of sloe gin.

Shake well and strain; fill glass with seltzer water.

**FIZZ—St. Croix. (Use a large bar glass.)**

Same as Brandy Fizz, substituting St. Croix rum for brandy.

**FIZZ—Telephone. (Use a large bar glass.)**

Fill glass half full of ice,  
 One teaspoon of sugar,  
 One pony of French brandy,  
 One pony of maraschino,  
 One raw egg.

Shake well, strain in a stem glass and fill with seltzer water.

**FIZZ—Whiskey.** (Use a large bar glass.)

Same as Brandy Fizz, substituting whiskey for brandy.

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**FLIP—Brandy.** (Use a large bar glass.)

One egg, beaten thoroughly,  
One-half tablespoonful of sugar,  
One-half glass of shaved ice,  
One wine-glass of brandy.

Shake well, strain into a flip or other fancy bar glass, and grate a little nutmeg on top and serve.

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**FLIP—Glasgow.** (Use a large bar glass.)

One egg, thoroughly beaten,  
Add the juice of one lemon,  
One-half tablespoon of powdered sugar,  
Balance cold ginger ale.

Stir well, and serve.

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**FLIP—Gin.** (Use a large bar glass.)

One fresh egg,  
One tablespoonful of sugar dissolved in a little seltzer water.  
One wine-glass Holland gin.

Fill glass half full with fine ice, shake well, and strain into a fancy glass and serve.

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**FLIP—Hot Brandy.** (Use a large bar glass, heated.)

One teaspoonful of sugar,  
One wine-glass of brandy,  
Yolk of one egg,

Dissolve the sugar in a little hot water, add the brandy and egg, shake up thoroughly, pour into a medium bar glass, and fill it one-half full of boiling water. Grate a little nutmeg on top and serve.

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**FLIP—Hot Gin.** (Use a large bar glass, heated.)

Same as hot Brandy Flip, substituting gin for brandy.

**FLIP—Hot Rum.** (Use a large bar glass, heated.)

Same as hot Brandy Flip, substituting Jamaica rum for brandy.

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**FLIP—Hot Whiskey.** (Use a large bar glass, heated.)

Same as hot Brandy Flip, substituting whiskey for brandy.

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**FLIP—Port Wine.** (Use a large bar glass.)

Same as Brandy Flip, substituting port wine for brandy.

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**FLIP—Rum.** (Use a large bar glass.)

Same as Brandy Flip, substituting Jamaica rum for brandy.

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**FLIP—Sherry.** (Use a large bar glass.)

Same as Brandy Flip, substituting sherry for brandy.

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**FLIP—Whiskey.** (Use a large bar glass.)

Same as Brandy Flip, substituting whiskey for brandy.

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**FLOAT—Brandy.** (Use an old-fashioned cocktail glass.)

Fill glass two-thirds full of carbonated or plain water.

Float a pony of brandy on top (using a spoon).

All Floats are made in the same manner, substituting the desired liquors.

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**FRAPPE—Absinthe.** (Use a mixing glass.)

Fill glass with shaved ice,

One pony of absinthe.

Shake well, strain into a cocktail-glass and se

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**FRAPPE—Champagne.**

Place the bottle in a champagne cooler filled with shaved ice and salt; whirl the bottle until the wine becomes almost frozen.



**FRAPPE—Vermouth.** (Use a large bar glass.)

One and one-half pony of French vermouth,  
One-half glass of shaved ice,  
Fill up with cold seltzer water.

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**GIN AND CALAMUS.** (Use a whiskey glass.)

Steep two or three pieces of calamus root, cut in small bits, in a bottle of gin until the essence is extracted. To serve, you simply hand out the glass together with the bottle, allowing the customer to help himself.

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**GIN AND MILK.** (Use a whiskey glass.)

Hand the bottle of gin, glass and spoon out to the customer to help himself, fill up the balance with good, rich ice-cold milk.

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**GIN AND MOLASSES.** (Use a whiskey glass.)

Cover the bottom of the glass with a little gin. Drop in one tablespoon of New Orleans molasses, then place the bottle of gin before the customer, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass. Hot water must be used to clean the glass afterwards.

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**GIN AND PINE.** (Use a wine glass.)

Take some fine slivers of pine wood from the centre of a green pine log, steep them in a bottle of gin to extract the flavor; in about two hours the gin will be ready to serve, which is done in the same manner as dispensing gin and tansy.

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**GIN AND TANSY.** (Use a wine glass.)

Fill a quart decanter one-third full of tansy, and fill up the balance with gin. Serve to customers in a wine glass.

**GIN AND WORMWOOD.** (Use a small bar glass.)

Take six to eight sprigs of wormwood, put these in a quart bottle and fill up with Holland gin, leave this stand for a few days, until the essence of the wormwood is extracted into the gin. In handing out this pour a little of the above into a small whiskey glass and hand it with the bottle of gin to the customer to help himself. This drink is popular in the eastern part of the country, where the wormwood is used as a substitute for bitters.

**GOLDEN SLIPPER.** (Use a wine-glass.)

One-half wine-glass of chartreuse (yellow),  
Yolk of one egg,

One-half wine-glass danziger goldwasser.

This is a favorite with American ladies, much relished. In preparing, do not disturb the yolk of the egg.

**HARI-KARI.**

Make a whiskey-sour large enough to half fill a brandy glass or tumbler when strained, and fill with seltzer or vichy to suit the party. Dress with fruits in season.

**HIGHBALL.** (Use a tall, thin glass.)

One lump of ice,

One wine-glass of bourbon, rye or Scotch whiskey, as customer may desire.

Fill glass with cold vichy or plain soda.

**HORSE'S NECK.** (Use a large glass.)

Rind of one whole lemon in one long string. Place in a glass with one end hanging over the rim.

Three lumps of ice.

Fill the glass with ginger ale.

**HORSE'S NECK—Stiff.** (Use a large glass.)

Same as Horse's Neck with a glass of whiskey added.

**JOHN COLLINS.** (Use an extra large bar glass.)

Three-quarters tablespoonful of sugar,  
Two or three dashes of lemon juice.  
Two dashes of lime juice,  
Four or five small lumps of ice,  
One wine-glass of Holland gin.

Pour in a bottle of plain soda, mix up well, remove the ice and serve.

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**JULEP.** (Use a large bar glass.)

Same as mint julip, without the fancy fixings.

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**JULEP—Champagne.** (Use a large bar glass.)

One lump of white sugar,  
One sprig of mint, press to extract the essence,  
Pour champagne into the glass slowly, stirring gently.  
Dress with sliced orange, grapes and berries, tastily, and serve.

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**JULEP—Gin.** (Use a large bar glass.)

Same as mint julip, substituting Holland gin for brandy.

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**JULEP—Mint.** (Use a large bar glass.)

One tablespoonful of white pulverized sugar,  
Two and one-half tablespoonfuls of water, mix well  
with a spoon,  
One and one-half wine-glassful of brandy.

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the mint is extracted; add the brandy, and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries, and small pieces of sliced orange on top in a tasty manner, dash with Jamaica rum, and serve with a straw.



**JULEP—Pineapple. (For a party of six.)**

The juice of two oranges,  
 One gill of raspberry syrup,  
 One gill of maraschino,  
 One gill of Old Tom gin,  
 One quart bottle of sparkling moselle,  
 One ripe pineapple, peeled, sliced and cut up.

Put all the materials in a glass bowl; ice, and serve in flat glasses, ornamented with berries in season.

**JULEP—Rum. (Use a large bar glass.)**

Same as Mint Julep, substituting St. Croix or Santa Cruz rum for brandy.

**JULEP—Whiskey. (Use a large bar glass.)**

Same as Mint Julep, substituting whiskey for brandy.

**KNICKERBEIN. (Use a sherry wine-glass.)**

One-third of a wine-glass of vanilla cordial,  
 The yolk of one egg, which carefully cover with benedictine.  
 One-third wine-glass of kummel,  
 Two drops of angostura or Boker's bitters.

Keep colors separate and the different portions from running into each other.

**KNICKERBOCKER. (Use a small bar glass.)**

One-half a lime or small lemon,  
 Three teaspoonfuls of raspberry syrup,  
 One wine-glass of Santa Cruz or St. Croix rum,  
 Three dashes of curacoa.

Squeeze out the juice of the lime or lemon into the glass, add the rind and the other materials. Fill the glass one-third full of fine ice, shake up well, and strain into a cocktail glass.

**LEMONADE.** (Use a large bar glass.)

One and one-half tablespoon of sugar,  
Six to eight dashes of lemon juice,  
Three-quarters glassful of shaved ice.

Fill the balance with water; shake or stir well; dress with fruit in season, and serve with a straw. To make this drink taste pleasant, it must be at all times good and strong; therefore take plenty of lemon juice and sugar.

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**LEMONADE—Egg.** (Use a large bar glass.)

One egg,  
One tablespoon of sugar,  
The juice of half a lemon,

Fill three-quarters of the glass with fine ice; balance with water; use the shaker until well mixed; strain and serve; grate a little nutmeg on top.

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**LEMONADE CORDIAL.**

Make a plain lemonade; ornament with fruits in season; then pour in slowly one-half a pony of any cordial preferred by the customer.

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**LEMONADE; Fine for Parties.** (Use a punch bowl, one gallon.)

Take the rinds of eight lemons,  
Juice of twelve lemons,  
Two pounds of loaf sugar,  
One gallon of boiling water.

Rub the rinds of the eight lemons on the sugar until it has absorbed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved, strain the lemonade through a piece of muslin, and when cool, it will be ready for use. The lemonade will be much improved by having the whites of four eggs beaten up with it. A larger or smaller quantity of this lemonade may be made by increasing or diminishing the quantity of the ingredients.

**LEMONADE—Hot.** (Use a large bar glass.)

One tablespoon of sugar,  
Seven or eight dashes of lemon juice.

Fill up the glass with hot water, stir up with a spoon and serve.

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**LEMONADE—Orange.** (Use a large bar glass.)

Three-quarters glass of fine ice,  
One tablespoon of sugar,  
Juice of one orange,  
One or two dashes of lemon juice.

Fill up with water; shake and dress with fruit. Serve with a straw.

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**LEMONADE—Orgeat.** (Use a large bar glass.)

One and one-half wine-glass of orgeat syrup,  
One-half tablespoonful of sugar,  
Six to eight dashes of lemon juice,  
Three-quarters glass of shaved ice,  
Fill the glass with water.

Mix up well and ornament with grapes, berries, etc., in season, and serve with a straw.

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**LEMONADE POWDERS.**

One pound of finely powdered loaf sugar,  
One ounce of tartaric or citric acid,  
Twenty drops of essence of lemon.

Mix and keep very dry. Two or three teaspoonfuls of this stirred briskly in a tumbler of water, will make a very pleasant glass of lemonade. If effervescent lemonade be desired, one-half ounce of carbonate of soda must be added to the above.

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**LEMONADE—Rhine Wine.** (Use a goblet.)

One tablespoon of sugar,  
Juice of one-half a lemon.

One-third glass of ice. Fill up with Rhine wine, dress with fruit in season and serve.



**LEMONADE—Seltzer.** (Use a large bar glass.)

One and one half tablespoonful of sugar  
Four to six dashes of lemon juice,  
Four or five small lumps of broken ice.

Fill up the glass with seltzer water, stir up well with a spoon, and serve.

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**LEMONADE—Soda.** (Use a large bar glass.)

One tablespoonful of sugar,  
Six to eight dashes of lemon juice,  
Three or four lumps of broken ice,  
One bottle of plain soda water.

Stir up well with a spoon, remove the ice and serve.

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**LEMONADE—Wine.** (Use a large bar glass.)

One tablespoon of sugar, dissolved in a little water,  
Four or five dashes of lemon juice,  
One-half glass filled with fine ice,  
One wine-glass of sherry, claret or port wine.

Fill up with water; stir well; dress top with fruits, and serve with a straw.

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**LOCOMOTIVE.** (Use a large bar glass.)

Yolk of one egg,  
One-half tablespoon of sugar, and one pony of honey,  
mixed well together.  
One-half pony curacao,  
One and one-half wine-glass of burgundy or claret,  
boiled.

Mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon, and serve.

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**MAMIE TAYLOR.** (Use a large bar glass.)

One piece of ice,  
One-half glass of Scotch whiskey,  
Juice of one lime.

Fill glass with ginger ale, stir and serve.

**MILK AND SELTZER.** (Use a medium-sized bar glass.)

One-half glass of milk,  
Fill balance with seltzer.

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**MULLED ALE.**

Immerse slowly, an iron which has been heated to a white heat, in a pewter mug of ale. Care should be taken not to allow the ale to run over the side of the mug. Then serve.

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**MULLED CLARET.** (Use a large bar glass or mug.)

Three or four lumps of sugar,  
Two dashes of lemon juice,  
Four or five whole allspice, bruised,  
Two whole cloves, bruised,  
One-quarter teaspoon of ground cinnamon,  
Two wine-glasses of claret.

Place all the above in a dish; let it come to a boil, and boil two minutes, stirring all the time; strain and pour into a large, hot glass; grate a little nutmeg on top and serve.

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**MULLED CLARET AND EGG.** (Use a large bar glass.)

One tablespoon of sugar,  
One dash of lemon juice,  
One-half teaspoon of mixed spices,  
One and one-half wine-glasses of claret.

Boil the above ingredients together; then beat to a batter the yolks of two eggs with a little sugar added; pour the hot wine over the eggs, stirring continually; grate a little nutmeg on top, and serve. You must positively pour the wine over the eggs, not otherwise, as it would spoil.

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**MULLED PORTER.**

Same as mulled ale, substituting Dublin stout for ale.

**MULLED WINE WITH EGGS.** (Use a punch bowl.)

Nine fresh eggs,  
Four tablespoonfuls of powdered white sugar,  
One quart either of port, claret or red burgundy wine,  
Grated nutmeg to taste,  
One pint of water.

Beat up the whites and the yolks of the eggs separately, the sugar with the yolks. Pour into a DELICATELY CLEAN skillet the wine and half a pint of water, set this on the fire. Mix the whites and yolks of the eggs in a bowl with the balance of the water and beat them together thoroughly. When the wine boils pour it on the mixture in the bowl, add the nutmeg, and stir it rapidly. Be careful not to pour the mixture into the wine, or the eggs will curdle.

**NECTAR—Soda, No 1.** (Use a large bar glass.)

Three or four dashes of lemon juice,  
Three-quarters glass of water,  
One-half teaspoonful of bi-carbonate of soda, with sufficient white sugar to sweeten nicely.

When mixed, put in the plain soda, stir well, and drink while in foaming state. This is an excellent morning drink to regulate the bowels.

**NECTAR—Soda, No. 2.** (Use a large bar glass.)

The juice of one lemon,  
Three-quarter tumbler of water,  
Powdered white sugar to taste,  
Two or three small lumps of ice,  
One-half small teaspoonful of carbonate of soda.

Strain the juice of the lemon, and add it to the water, with sufficient white sugar to sweeten the whole nicely, and stir up well until cool. When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state.

**NEGUS—Soda.** (Use a small punch bowl; about one quart.)

One pint of port wine,  
Twelve lumps of white loaf sugar,  
Eight cloves,

Grated nutmeg sufficient to fill a small teaspoon.  
Put the above ingredients into a thoroughly clean sauce pan, warm and stir them well, but do not suffer it to boil upon the warm wine empty a bottle of plain soda water.



**NEGUS—Port Wine. (Use a small bar glass.)**

One teaspoonful of sugar,  
One wine-glass of port wine,  
Fill the glass one-third full of hot water.  
Grate a little nutmeg on top and serve.

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**ORANGEADE.**

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

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**PEACH AND HONEY. (Use a small bar glass.)**

One tablespoonful of honey,  
One wine-glass of peach brandy.  
Stir well with a spoon, and serve.

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**POUSSE CAFE. (Use a sherry wine glass.)**

In mixing this drink great care must be taken. As there are several liquors required, it should be made in such a manner that the portions will be perfectly separated from each other.

One-sixth glass of raspberry syrup,  
One-sixth glass of maraschino,  
One-sixth glass of vanilla (green),  
One-sixth glass of curacao (red),  
One-sixth glass of chartreuse (yellow),  
One-sixth glass of brandy.

The above ingredients will fill the glass.

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**POUSSE CAFE—American. (Use a small wine-glass.)**

One-quarter glass of maraschino,  
One-quarter glass of curacao,  
One-quarter glass of chartreuse (green).  
One-quarter glass of brandy.  
Keep the colors separate.

**POUSSE CAFE—Favre's. (Use a sherry wine-glass.)**

One-third glass of benedictine,  
One-third glass of curacoa,  
One-third glass of kirschwasser.  
Three drops of bitters.

Be careful not to allow the different colors to mix with each other.

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**POUSSE CAFE—"Jersey Lily." (Use a pony glass.)**

Half fill with chartreuse,  
Half fill with brandy.

Pour brandy in carefully, so as not to disturb the chartreuse, and serve.

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**POUSSE CAFE—Parisian, No. 1. (Use a sherry wine-glass.)**

Two-fifths glass of curacoa,  
Two-fifths glass of kirchwassar,  
One-fifth glass of chartreuse.

Care should be observed to keep the ingredients from mixing together.

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**POUSSE CAFE—Parisian, No. 2. (Use a sherry wine-glass.)**

Five drops of raspberry syrup,  
One-quarter glass of maraschino,  
One-quarter glass of curacoa,  
One-quarter glass of chartreuse,  
One-quarter glass of brandy.

Keep the five colors separate and serve without mixing.

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**POUSSE CAFE—Santinas New Orleans. (Use a sherry wine-glass.)**

One-third wine-glass of brandy,  
One-third wine-glass of maraschino,  
One-third wine-glass of curacoa.

Careful attention must be paid to the arrangement of colors, and to preventing the different portions from running into each other.

**POUSSE CAFE—Saratoga.** (Use a small wine-glass.)

One-fifth glass of curacao,  
 One-fifth glass of benedictine,  
 One-fifth glass of raspberry syrup,  
 Two-fifths glass of fine old brandy,  
 One teaspoonful of vanilla cordial on top.

**POUSSE L'AMOUR.** (Use a sherry wine-glass.)

One-quarter sherry glass of maraschino ; drop in,  
 Yolk of one fresh egg,  
 One-quarter glass of vanilla (green),  
 One-quarter glass of Cognac.

Proper attention must be paid that the yolk of the egg does not run into the liquor, in order to have it in its natural form.

**PUNCH—Ale.**

One quart of mild ale,  
 One glass of white wine,  
 One glass of brandy,  
 One glass of capillaire,  
 One lemon.

Mix the ale, wine, brandy and capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on the top, and add a bit of toasted bread

**PUNCH A LA ROMAINE.** For a party of fifteen.

One bottle of rum,  
 One bottle of wine,  
 Ten lemons,  
 Two sweet oranges,  
 Two pounds of powdered sugar,  
 Ten eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of one orange ; strain through a sieve into a bowl, and add by degrees the whites of the eggs, beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.



**PUNCH—Absinthe.** (Use a large bar glass.)

One tablespoonful of sugar,  
One wine-glass of absinthe,  
Juice of one-half a lemon,  
One-half wine-glass of brandy,  
One tablespoonful of orgeat syrup.

Fill with ice, stir with spoon, ornament with orange, grapes and fruit in season.

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**PUNCH—Apple.**

In china bowl lay alternate layers of sliced apples and lemons, each layer being thickly strewed with powdered sugar until the bowl is about half filled; then pour a bottle of claret over the fruit and let it stand six hours. Pour it through a muslin bag, and it is ready for use.

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**PUNCH—Arrack.** (Use a bar glass.)

One tablespoonful of sugar, dissolved in a little water.  
One or two dashes of lemon juice,  
One wine-glass of Batavia arrack.  
One-half glassful of fine ice.

Shake well. Dress with fruits, and serve with a straw.

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**PUNCH—Arrack; Hot.** (Use a hot-water glass.)

One teaspoonful of sugar,  
One or two dashes of lemon juice,  
Three-quarters wine-glass of arrack.

Fill up with hot water. Stir well; grate a little nutmeg on top, and serve.

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**PUNCH—Brandy.** (Use a large bar glass.)

One tablespoonful of sugar dissolved in a little water,  
One-half of a small lemon,  
One-quarter wine-glass of St. Croix rum,  
One and one-half wine-glasses of brandy.  
One piece of pineapple,  
One or two slices of orange.

Fill glass with fine ice. Shake well. Dress with fruits and serve with a straw.

**PUNCH—Brandy ; Hot. (Use a large beer glass.)**

One wine-glass of Cognac brandy,  
 One-half wine-glass of Jamaica rum,  
 Two tablespoonfuls of white sugar,  
 One-half of a lemon cut in small slices.

Fill glass with boiling water, stir well and grate nutmeg over the top.

**PUNCH—Brandy and Rum. (Use a large bar glass.)**

One tablespoonful of powdered white sugar, dissolved  
 in a little water,  
 One wine-glass of Santa Cruz rum,  
 One-half wine-glass of brandy,  
 Juice of half a small lemon,  
 One slice of orange (cut in quarters),  
 One piece of pineapple.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

**PUNCH—Brandy and Rum ; Hot. For a party of fifteen.**

One quart of Jamaica rum,  
 One quart of Cognac brandy,  
 One pound of white loaf sugar,  
 Four lemons,  
 Three quarts of boiling water,  
 One teaspoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch bowl; add the ingredients well together; pour over them the boiling water, stir well together; add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve.

**PUNCH—Cider. For a small party.**

One-half pint of sherry,  
 One glass of brandy,  
 One bottle of cider,  
 One-quarter pound of sugar,  
 One lemon.

Pare the peel of half the lemon very thin; pour the sherry upon it; add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place it on ice. When cold, add the brandy and a few pieces of cucumber rind.

**PUNCH—Claret. (Use a large bar glass.)**

One and one-half tablespoons of sugar,  
One slice of lemon,  
Two slices of orange.

Fill glass with fine ice. Pour in claret wine. Shake well.  
Dress with fruit in season, and serve with a straw.

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**PUNCH—Cosmopolitan Claret. (Use a goblet)**

One-half glassful of chopped ice,  
One and one-half pony of brandy,  
One-half tablespoonful of sugar,  
Fill with claret.

Shake well and dress with berries and fruit, and serve.

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**PUNCH—Curacao. (Use a large bar glass.)**

Three-quarters tablespoon of sugar,  
Three or four dashes of lemon juice,  
One wine-glass of brandy,  
One pony glass of curacao (red),  
One-half pony glass of Jamaica rum.

Dress with fruits in season. Fill with fine ice and serve  
with a straw.

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**PUNCH—Egg Milk. (Use a large bar glass.)**

One egg,  
Three-quarters tablespoon of sugar,  
One wine-glass of brandy,  
One pony glass of St. Croix or Santa Cruz rum,  
One-half glass of fine ice.

Fill up with milk; use the shaker in mixing; which must  
be done thoroughly to a cream. Strain; grate a little nut-  
meg on top, and it is ready.

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**PUNCH—Gin. (Use a large bar glass.)**

Two tablespoons of white sugar,  
One pony of seltzer,  
One and one-half wine-glass of Holland gin,  
Four or five dashes of lemon juice.

Fill glass with fine ice. Shake well. Dress with two  
slices of orange, one-half slice pineapple, and berries; serve  
with a straw.



**PUNCH—Fish-House. (Use large glasses.)**

One tablespoon of sugar,  
 One-half pony of peach brandy,  
 One-half pony of Cognac brandy,  
 One-half pony of Jamaica rum,  
 One-half wine-glass of water.  
 Juice of half a small lemon or lime.  
 Fill with cracked ice and shake thoroughly.

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**PUNCH—Holland ; hot. (Use a hot-water glass.)**

One lump of sugar,  
 Two wine-glasses of boiling water,  
 One wine-glass of Scotch whiskey,  
 One tablespoon of ginger ale.

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**PUNCH—Imperial. One quart of punch.**

One bottle of claret,  
 One bottle of soda water,  
 Four tablespoons of powdered white sugar, dissolved  
 in a little of the soda water ;  
 One-quarter teaspoonful of grated nutmeg,  
 One liqueur glass of maraschino,  
 About one-half pound of ice,  
 Three or four slices of cucumber rind.  
 Put all the ingredients into a pitcher and mix well.

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**PUNCH—Imperial Brandy. For a party of twenty.**

One gallon of water,  
 Three quarts of brandy,  
 One pint of Jamaica rum,  
 One and one-half pounds of white sugar,  
 Juice of six lemons,  
 Three oranges, sliced ;  
 One pineapple, pared and cut up ;  
 One gill of curacoa,  
 Two gills of raspberry syrup,  
 Ice, and add berries in season.  
 Mix the materials well together in a large bowl, and you  
 have a splendid punch.

**PUNCH—Irish Whiskey; hot. (Use a hot water glass.)**

One or two lumps of sugar,  
One or two dashes of lemon juice,  
One wine-glass of Irish whiskey,

Fill up with hot water; stir well. Place a slice of lemon on top, grate a little nutmeg and serve.

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**PUNCH—Kirschwasser. (Use a large bar glass.)**

One-half tablespoon of sugar,  
Two or three dashes of lemon juice,  
Three or four dashes of chartreuse,  
One wine-glass of kirschwasser,  
Fill three-quarters of the glass with fine ice,

Dress with fruits; serve with a straw.

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**PUNCH—Maraschino. (Use a large beer glass.)**

One teaspoonful of powdered sugar, dissolved in a little water,  
One wine-glass of brandy,  
Two dashes of arrack,  
One-half pony glass of maraschino,  
The juice of half a small lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruits and berries in season, and serve with a straw.

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**PUNCH—Medford Rum. (Use a large bar glass.)**

Fill glass with fine ice,  
Three-quarters tablespoon of sugar,  
Two or three dashes of lemon juice,  
One and one-quarter glasses of Medford rum,  
One dash of Jamaica rum.

Stir well. Dress with fruits. Serve with a straw.

**PUNCH—Milk.** (Use a large bar glass.)

One-third glass of fine ice,  
Three-quarters tablespoon of sugar,  
One wine-glass of brandy,  
One wine-glass of St. Croix rum,  
One-half wine-glass of Jamaica rum.

Fill up with fresh milk, mix well together, strain and serve with a little nutmeg on top.

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**PUNCH—Milk; hot.** (Use a large bar glass.)

Same as Milk Punch, using hot milk instead of cold; stir with a spoon; don't shake.

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**PUNCH—Mississippi.** (Use a large bar glass.)

One tablespoon of sugar,  
One-half wine-glass of water or selters,  
Two dashes of lemon juice, dissolved well,  
One-half wine-glass of Jamaica Rum,  
One-half wine-glass of Bourbon whiskey,  
One wine-glass of brandy.

Fill the glass with shaved ice; shake or stir the ingredients well, ornament in a tasty manner with fruit in season, and serve with a straw.

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**PUNCH—Nectar.**

Four and one-half pints of rum,  
Two quarts of milk, boiling hot,  
Two quarts of cold water,  
Two and one-half pounds of loaf sugar,  
Fifteen lemons,  
One nutmeg.

Cut off the peel of the lemons very thin and infuse them for forty-eight hours with a pint and a half of the rum. Add to the infusion the water, the juice of the lemons, the milk, and the nutmeg, grated; let it all stand for twenty-four hours, covered close; then add the sugar, strain through flannel, and bottle for use. It is ready to use at any time.



**PUNCH—Orange.**

Three-quarters pint of rum,  
Three-quarters pint of brandy,  
One-half pint of porter,  
Three and one-half pints of boiling water,  
Three-quarters pound of loaf sugar,  
Four oranges.

Infuse the rinds of two and the juice of four oranges with the sugar in the water for half an hour; strain, and add the porter, rum and brandy. Sugar may be added, if it is desired sweeter. A liquor glass of curacoa or maraschino is considered an improvement. Instead of using both rum and brandy, one and one-half pints of either alone will answer. This is also an excellent recipe for Lemon Punch by substituting lemons for oranges.

**PUNCH—Orchard. (Use a large bar glass.)**

Same as Orgeat Punch, substituting orchard syrup for orgeat syrup.

**PUNCH—Orgeat. (Use a large bar glass.)**

One and one-half tablespoons of orgeat syrup,  
One and one-half wine-glasses of brandy,  
Four or five dashes of lemon.

Fill the glass with fine ice; shake well. Dress with fruit; top off with a dash of port wine. Serve with a straw.

**PUNCH—Oxford.**

One pint of Cognac brandy,  
One pint of old Jamaica rum,  
One quart of orange shrub,  
One-half pint of sherry,  
One bottle of capillaire,  
Two quarts of boiling water,  
Six glasses of calf's-foot jelly,  
Six lemons,  
Four sweet oranges.

Sufficient loaf sugar, dissolved in some of the hot water.  
Rub the rinds of three lemons with sugar to extract the essential oil. Cut the peel very fine off two more lemons.

and two of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add the capillaire, spirits, shrub and wine, stirring well.

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**PUNCH—Philadelphia Boating.** (Use a large bar glass.)

Fill the glass with fine ice,  
One tablespoon of sugar,  
One or two dashes of lemon juice,  
One wine-glass of St. Croix rum,  
One pony of old brandy.

Stir well. Dress with fruits, and serve with a straw.

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**PUNCH—Pineapple.** For a party of ten.

Four bottles of champagne,  
One pint of Jamaica rum,  
One pint of brandy,  
One gill of curacoa,  
Juice of four lemons,  
Two pineapples, sliced;  
Sweeten to taste with pulverized white sugar.

Put the pineapple with a quarter of a pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the champagne. Let this mixture stand in ice for about an hour, then add the champagne, and ornament with sliced orange, and other fruits in season. Serve in champagne glasses.

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**PUNCH—Port Wine.** (Use a large bar glass.)

One-half tablespoon of sugar,  
One-half tablespoon of orchard syrup,  
One or two dashes of lemon juice,  
One and one-half wine-glasses of port wine.

Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

**PUNCH—Regent's.** (Use a punch bowl.)

One and one-half pints of strong green tea (hot),  
One and one-half pints of lemon juice,  
One and one-half pints of capillaire,  
One pint of Jamaica rum,  
One pint of brandy,  
One pint of Batavia arrack,  
One pint of curacoa,  
One bottle of champagne,  
One pineapple, sliced;  
Two oranges, sliced.

Mix the ingredients well together in a punch-bowl, and add the wine and ice just before serving.

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**PUNCH—Rochester.** For a small party.

Two bottles of sparkling catawba,  
Two bottles of sparkling Isabella,  
One bottle of sauterne,  
Two wine-glasses of maraschino,  
Two wine-glasses of curacoa.

Flavor with ripe strawberries. Should strawberries not be in season, add a few drops of the extract of peach or vanilla. Ice in a cooler.

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**PUNCH—Roman.** (Use a large bar glass.)

One-half glass of fine ice,  
One tablespoon of sugar,  
Two or three dashes of lemon juice,  
Juice of half an orange,  
One-quarter pony of curacoa,  
One-half wine-glass of brandy,  
One-half pony of Jamaica rum.

Stir well; dash with port wine; dress with fruit; serve with a straw.

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**PUNCH—Rum.** (Use a large bar glass.)

One tablespoonful of sugar,  
Three or four dashes of lemon juice,  
One-quarter pony of Jamaica rum,  
One wine-glass of St. Croix or Santa Cruz rum,  
One slice of orange, cut in quarters.

Fill up with fine ice. Dress top with fruit and berries. Serve with a straw.



**PUNCH—Royal. For a small party.**

One pint of green tea (hot),  
 One-half pint of brandy,  
 One-half pint of Jamaica rum,  
 One wine-glass of curacao,  
 One wine-glass of arrack,  
 Juice of two limes,  
 One slice of lemon,  
 White sugar to taste,  
 One gill of warm calf's foot jelly.  
 To be drunk as hot as possible.

**PUNCH—Rum ; Hot. (Use a large bar glass.)**

Same as Irish Whiskey, Hot, substituting rum for Irish whiskey.

**PUNCH—Sauterne. (Use a large bar glass.)**

Same as Claret Punch, substituting sauterne wine for claret.

**PUNCH—Seventh Regiment. (Use a large bar glass.)**

One tablespoonful of sugar,  
 Two or three dashes of lemon juice,  
 One wine-glass of brandy,  
 One wine-glass of catawba wine.  
 Flavor with raspberry syrup. Fill glass with fine ice;  
 shake well. Dress with fruits. Dash with Jamaica rum  
 and serve with a straw.

**PUNCH—Sherry Wine. (Use a large bar glass.)**

Fill the glass with fine ice.  
 Two wine-glasses of sherry,  
 One tablespoonful of sugar,  
 Two or three dashes of lemon juice  
 Stir well. Dress with fruits and top off with a little claret.  
 Serve with a straw.

**PUNCH—Sixty-ninth Regiment. (Use a hot whiskey glass.)**

One-half wine-glass of Irish whiskey,  
One-half wine-glass of Scotch whiskey,  
One teaspoonful of sugar,  
Two or three dashes of lemon juice,  
Two wine-glasses of hot water.

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**PUNCH—Spread Eagle. For a social party.**

One bottle of Islay whiskey,  
One bottle of Monongahela.  
Lemon peel, sugar and boiling water at discretion.

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**PUNCH—St. Charles. (Use a large bar glass.)**

One tablespoonful of sugar,  
Juice of one-quarter of a lemon,  
One wine-glass of port wine,  
One pony of brandy.

Fill the glass with fine ice. Shake well. Dress top with fruits in season and serve with a straw.

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**PUNCH—Tea. (Use a heated metal bowl.)**

One-half pint of good brandy,  
One-half pint of rum,  
One-quarter pound of loaf sugar, dissolved in water;  
One ounce of best green tea,  
One quart of boiling water,  
One large lemon.

Infuse the tea in the water. Warm a silver or other metal bowl until quite hot; place in it the brandy, rum, sugar and the juice of the lemon. The oil of the lemon peel should be first obtained by rubbing with a few lumps of the sugar. Set the contents of the bowl on fire; and while flaming, pour in the tea gradually, stirring with a ladle. It will continue to burn for some time, and should be ladled into glasses while in that condition.

**PUNCH—Tip Top. (Use a large bar glass.)**

Three or four lumps of ice,  
One pony of brandy,  
One lump of sugar,  
Two slices of pineapple,  
Two slices of orange,  
One or two dashes of lemon juice.

Fill with champagne. Stir well. Dress with fruits. Serve with a straw.

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**PUNCH—Vanilla. (Use a large bar glass.)**

One tablespoon of sugar, dissolved in a little water;  
Three or four dashes of lemon juice,  
Two or three dashes of curacoa,  
One wine-glass of brandy,  
One pony of vanilla cordial.

Fill with fine ice. Mix well. Dress tastily with berries and fruit in season, and serve with a straw. Or you can flavor with a little vanilla extract instead of the cordial.

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**PUNCH—Whiskey. (Use a large bar glass.)**

One tablespoonful of powdered white sugar, dissolved in a little water;  
Juice of half a small lemon.  
One and one-half wine-glasses of Irish or Scotch whiskey.

Fill the glass with shaved ice, shake well, and dress the top with two thin slices of lemon, and berries in season. Serve with a straw.

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**PUNCH—Whiskey; Hot. (Use a large bar glass.)**

Same as Irish Whiskey, Hot, substituting rye or bourbon for Irish whiskey.

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**PUNCH—Century Club.**

One pint of old Santa Cruz rum,  
One pint of old Jamaica rum,  
Five pints of water.

With the addition of lemon juice and sugar to suit the taste, this makes a nice punch.



**PUNCH—Canadian. For a small party.**

Two quarts of rye whiskey,  
One pint of Jamaica rum,  
Six lemons, sliced;  
One pineapple, sliced;  
Four quarts of water.

Sweeten to taste, and ice before serving.

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**PUNCH—El Dorado. (Use a large bar glass.)**

One pony of brandy,  
One-half pony of Jamaica rum,  
One-half pony of bourbon,  
One tablespoon of powdered sugar, dissolved in a little  
water,  
One slice of lemon.

Fill the tumbler with fine ice, shake well and ornament  
with berries or small pieces of orange. Serve with a straw.

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**PUNCH—Gothic. (Use a punch bowl.)**

Four bottles of still catawba wine,  
One bottle of claret,  
One bottle of champagne,  
Three oranges,  
Ten tablespoonfuls of sugar.

Dissolve the sugar in the catawba and claret wines; add  
the juice of the oranges. When mixed, put it in ice for an  
hour or more, and then add the champagne.

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**RHINE WINE AND SELTZER WATER. (Use a large bar glass.)**

Pour in Rhine wine until the glass is half full,  
Add two small lumps of ice,  
Fill the glass with seltzer water.

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**RICKEY—Gin. (Use a medium glass.)**

Two or three lumps of ice,  
Juice of one lime,  
One wine-glass of gin,  
Fill the glass with vichy or seltzer.

**RICKEY—Whiskey. (Use a medium glass.)**

Same as Gin Rickey, substituting whiskey for gin.

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**ROCK AND RYE. (Use a whiskey glass.)**

Put one-half tablespoonful of rock candy syrup into the glass and allow the customer to serve himself with whiskey; a few drops of lemon juice may be added. Use only the best rock candy and the best rye whiskey. This is a most excellent remedy for colds and sore throats.

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**RUM—Hot. (Use a hot-water glass.)**

One or two lumps of loaf sugar, dissolved in a little hot water;

One wine-glass of Jamaica rum

A small piece of butter.

Fill the balance with hot water, stir up well with a spoon, grate a little nutmeg on top and serve.

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**RUM—Hot; Spiced. (Use a hot-water glass.)**

Same as Hot Rum, adding one-half teaspoonful of allspice and cloves mixed.

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**RUM AND GUM. (Use a whiskey glass.)**

One or two dashes of gum syrup,

One lump of ice,

One wine-glass of Jamaica rum.

Stir well and serve—or fix glass with syrup and ice as above, leaving a small spoon in the glass. Set it and the bottle before the customer, allowing him to help himself.

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**SANGAREE—Ale. (Use an ale glass.)**

One teaspoonful of sugar, dissolved in a little water;

Fill up with ale.

Grate a little nutmeg on top and serve.

**SANGAREE—Brandy.** (Use a small bar glass.)

Two lumps of ice,  
One-half wine-glass of water,  
One teaspoonful of sugar,  
One glass of brandy.

Stir up well with a spoon; grate a little nutmeg on top,  
and serve. Strain if desired.

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**SANGAREE—Gin.** (Use a small bar glass.)

One-half teaspoon of sugar, dissolved in a little water;  
One wine-glass of Holland gin,  
One lump of ice.

Stir with a spoon. Put about a teaspoonful of sherry on  
top and serve.

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**SANGAREE—Porter.** (Use an ale glass.)

Same as Ale Sangaree, substituting porter for ale.

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**SANGAREE—Port Wine.** (Use a small bar glass.)

One or two lumps of ice,  
One teaspoonful of sugar,  
One and one-half wine-glasses of port wine,

Shake well; remove the ice; grate a little nutmeg on top  
and serve.

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**SANGAREE—Sherry Wine.** (Use a small bar glass.)

Same as Port Wine Sangaree, substituting sherry for port  
wine.

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**SANGAREE—Whiskey.** (Use a small bar glass.)

Same as Brandy Sangaree, substituting whiskey for brandy.

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**SHAKE—Brandy.** (Use a small glass.)

One tablespoonful of sugar,  
One wine-glass of cognac,  
Juice of two limes,  
Fill up the glass with fine ice.

Shake well and strain into a tall, thin glass.



**SHAKE—Gin.** (Use a small glass.)

Same as Brandy Shake, substituting gin for brandy.

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**SHAKE—Milk.** (Use a large glass.)

One lump of ice,  
One tablespoonful of sugar,  
Any kind of syrup that customer prefers,  
Fill the glass with milk.

Shake well and serve with a straw.

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**SHAKE—Rum.** (Use a small glass.)

Same as Brandy Shake, substituting rum for brandy.

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**SHAKE—Whiskey.** (Use a small glass.)

Same as Brandy Shake, substituting whiskey for brandy.

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**SHANDY GAFF.** (Use a large bar glass.)

Fill the glass half full of ale and the other half with ginger ale. Lager beer can be substituted for ale if preferred.

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**SHERRY AND BITTERS.** (Use a sherry wine-glass.)

One dash of angostura bitters,  
One wine-glass of sherry.

To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with sherry and serve.

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**SHERRY AND EGG.** (Use a wine-glass.)

One egg, ice cold;  
One wine-glass of sherry wine.

Before dropping in the egg, cover the bottom of the glass with a little sherry, this will prevent the egg from adhering to the glass, or, after preparing the egg as above, set the bottle of sherry before the customer and allow him to help himself.

**SHERRY AND ICE.** (Use a wine-glass.)

One or two lumps of ice and a small bar-spoon in the glass; hand this to the customer with the bottle of sherry, allowing him to help himself.

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**SHRUB—Brandy.** To make three quarts.

Two quarts of brandy,  
One quart of sherry,  
Two pounds of loaf sugar, dissolved in sufficient water;  
Five lemons,

Peel the rinds of two of the lemons, add the juice of all five, and mix with the brandy. Cover it close for three days; then add the sherry and sugar; strain through a jelly-jag and bottle.

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**SHRUB—Currant.** General rule for preparing.

One quart of strained currant juice,  
One and one-half pounds of loaf sugar.

Boil it gently eight or ten minutes, skimming it well; take it off, and when lukewarm add a wineglassful of whichever liquor you prefer to every pint of Shrub. Bottle tight.

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**SHRUB—Raspberry.** (Use a bowl for the mixing.)

One quart of vinegar,  
Three quarts of ripe raspberries.

After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wineglassful of whichever liquor you prefer to each pint of the Shrub, when cool. Two spoonful of this mixed with a tumbler of water, is an excellent drink in warm weather and during a fever.

**SHRUB—Rum.** To make nearly five gallons.

Three gallons of best Jamaica Rum,  
 One quart of orange juice,  
 One pint of lemon juice,  
 Six pounds of powdered sugar, dissolved in sufficient  
 water;

Three pints of fresh milk.

Mix together all but the milk, and let them remain closely covered over night. Next day boil the milk, and when cold, add it to the mixture. Filter through a flannel bag lined with blotting paper, and bottle, corking immediately.

**SKIN—Brandy.** (Use a small bar glass.)

One lump of sugar,  
 One wine-glass of brandy,  
 One piece of lemon peel.

Rinse the glass with hot water, put in the sugar, fill the glass half full of boiling water, add the brandy and stir. Serve with a spoon. All hot skins are made in the same manner, substituting the desired liquors.

**SKIN—Columbia.** (Use a small bar glass.)

One teaspoonful of sugar, dissolved in a little water;  
 One slice of lemon,  
 Two or three pieces of broken ice,  
 One wine-glass of rum.

Stir well with a spoon; grate a little nutmeg on top and serve.

**SLING—Brandy; Hot.** (Use a hot-water glass.)

One lump of sugar,  
 One wine-glass of brandy.

Fill glass two-thirds full of hot water; stir well, add a piece of twisted lemon peel and grate nutmeg on top. All hot slings are made in the same manner, substituting the desired liquors. **Slings, cold,** are made the same as the hot, substituting cold water and ice.



**SMASH—Brandy.** (Use a large bar glass.)

One-half tablespoon of sugar,  
One squirt of seltzer,  
Three or four sprigs of mint, pressed to extract the  
essence, as in a julip;  
One wine-glass of brandy,  
Fill glass with fine ice.

Stir well with a spoon; strain into a fancy bar glass and serve with fruit or berries. All smashes are made in the same manner, substituting the desired liquors.

**SOUR—Apple Jack.** (Use a large bar glass.)

Two-thirds of a glass of ice,  
One teaspoonful of syrup,  
One teaspoonful of pineapple syrup,  
Two teaspoons of lemon juice,  
One wine-glass of apple jack.

Stir well; strain into a medium-sized thin glass; dash with seltzer water; add fruits.

**SOUR—Blackthorn.** (Use a large glass.)

Two teaspoons of lemon juice,  
One teaspoon of pineapple syrup,  
One-half teaspoon of abricotine,  
One wine-glass of sloe gin.

Stir well; strain into a claret glass; add fruit.

**SOUR—Brandy.** (Use a large bar glass.)

Fill the glass with ice,  
One-half tablespoon of sugar,  
Two or three dashes of lemon juice,  
One squirt of seltzer,  
One wine-glass of brandy.

Stir well; strain into a sour glass; dress with fruits and serve.

**SOUR—Champagne.** (Use a fancy glass.)

One lump of loaf sugar,  
Two dashes of lemon juice.

Fill the glass slowly with champagne, and stir well. Dress with fruits and serve.

**SOUR—Continental.** (Use a large bar glass.)

One-half teaspoon of sugar, dissolved in water;

Juice of one-half a lemon,

One wine-glass of whiskey or liquor as desired.

Fill glass with fine ice; shake well, and strain into a SOUR glass; dash with claret.

**SOUR—Dizzy.** (Use a large glass.)

One-half a lemon, mashed;

Two teaspoons of powdered sugar,

One-half wine-glass of whiskey,

Three dashes of benedictine.

Three-quarters glassful of ice. Shake well and strain into medium-sized glass; add a piece of pineapple. Float one-third wine-glass of Jamaica rum on top.

**SOUR—Egg.** (Use a large bar glass.)

One tablespoonful of powdered sugar,

Three lumps of ice,

One egg,

Juice of one lemon.

Shake thoroughly; grate nutmeg on top; serve with a straw.

**SOUR—Gin.** (Use a large bar glass.)

Same as Brandy Sour, substituting Holland gin for brandy.

**SOUR—Jersey.** (Use a small bar glass.)

One large teaspoonful of powdered white sugar, dissolved in a little water;

Two or three dashes of lemon juice,

One wine-glass of applejack.

Fill the glass with shaved ice, shake and strain into a claret glass. Ornament with berries.

**SOUR—Rum.** (Use a large bar glass.)

Same as Brandy Sour, substituting rum for brandy.

**SOUR—Whiskey.** (Use a large bar glass.)

Same as Brandy Sour, substituting whiskey for brandy.

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**STICK.**—A dash of whiskey added to a soft drink.**STONE FENCE.** (Use a whiskey glass.)

One wine-glass of Bourbon whiskey or apple-jack,  
Two or three lumps of ice.

Fill up with cider. Stir well, and serve.

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**STONE WALL.** (Use a large bar glass.)

One-quarter tablespoonful of sugar,  
Three or four lumps of ice,  
One wine-glass of whiskey,  
One bottle of plain soda water.

Stir up well with a spoon, remove the ice and serve.

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**STRAIGHT DRINKS.**—See Brandy Straight, on page 11.**SUISSE.** (Use a large bar glass.)

Two or three lumps of ice,  
Three dashes of anisette,  
One-half wine-glass of absinthe,  
White of one egg.

Strain into a medium thin glass and fill with seltzer.

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**TOM COLLINS.** (Use an extra large bar glass.)

Three-quarters tablespoon of sugar,  
Three or four dashes of lime juice,  
Three or four pieces of broken ice,  
One wine-glass of Old Tom gin,  
One bottle of plain soda.

Mix with a spoon, strain and serve. Attention must be paid not to let the foam of the soda spread over the glass. This drink must be drunk as soon as mixed.



**TOM COLLINS—Brandy. (Use a large bar glass.)**

Five or six dashes of gum syrup,  
 One or two dashes of Maraschino,  
 Juice of one small lemon.  
 One wine-glass of brandy,  
 One or two lumps of ice.  
 Fill up with plain soda.

**TOM COLLINS—Gin and Whiskey.**

Are concocted same as the brandy, substituting their respective liquors.

**TOM AND JERRY. How to prepare. (Use a punch-bowl for the mixture.)**

Use eggs according to quantity. Before using eggs, be careful and have them fresh and cold. Go to work and take two bowls, break your eggs very carefully, without mixing the yolk with the whites, but have the whites in a separate bowl. Take an egg-beater and beat the white of the eggs in such a manner that it becomes a stiff froth; add one and one-half tablespoonfuls of sugar for each egg, and mix this thoroughly together, and then beat the yolks of the eggs until they are as thin as water. Mix the yolks of the eggs with the whites and sugar until the mixture gets the consistency of a light batter. It is necessary to stir the mixture up every little while to prevent the eggs from separating.

**TOM AND JERRY. How to serve. (Use either a mug or a bar glass.)**

Two tablespoonfuls of the above mixture,  
 One wine-glass of brandy,  
 One pony-glass of Jamaica rum.

Fill the mug or glass with hot water or hot milk, and stir up well with a spoon, then pour the mixture from one mug to the other, three or four times, until the above ingredients are thoroughly mixed, grate a little nutmeg on top and serve.

**TODDY—Apple; Hot. (Use a hot-water glass.)**

One-half of a baked apple,  
 One-half a tablespoonful of sugar,  
 One wine-glass of apple-jack.

Fill the balance with hot water, stir well with a spoon, grate a little nutmeg on top and serve, leaving spoon in the glass

**TODDY—Brandy.** (Use a large bar glass.)

One-half teaspoonful of sugar, dissolved well in a little water;

One or two lumps of broken ice,

One wine-glass of brandy.

Stir up well and serve. The proper way to serve this drink, is to dissolve the sugar with a little water, put the spoon and ice in the glass, and hand out the bottle of liquor to the customer to help himself.

For **Hot Brandy Toddy**, omit the ice and use hot water.

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**TODDY—Gin.** (Use a large bar glass.)

Same as Brandy Toddy, substituting Holland gin for brandy.

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**TODDY—Old-fashioned.** (Use an old-style cocktail glass.)

One teaspoonful of sugar, dissolved in a little seltzer;

Two small pieces of ice,

One wine-glass of Bourbon whiskey.

Stir gently and serve with spoon in glass.

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**TODDY—Whiskey.** (Use a large bar glass.)

Same as Brandy Toddy, substituting whiskey for brandy.

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**VELVET—Bottled.** (Use a punch-bowl.)

One bottle of moselle,

One-half pint of sherry,

Two tablespoonfuls of sugar,

One lemon,

One sprig of verbena.

Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor; add the other ingredients; strain and ice.

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**VELVET—Champagne.** (Use a large-sized goblet.)

For this drink a bottle of champagne and a bottle of porter must be opened. Fill the glass one-half full with porter, the balance with champagne. Stir up with a spoon slowly, and you have what is called Champagne Velvet.

**WHISKEY AND BITTERS.** (Use a small bar glass.)

One dash of angostura bitters; then throw it out. Hand bottle of whiskey to the customer and let him help himself. Serve with ice-water on the side.

**WHISKEY AND CIDER.** (Use a whiskey glass.)

Hand the bottle of whiskey to the customer to help himself; fill up the glass with good apple cider; stir well with a spoon and serve, and you will have a very nice drink.

**WHISKEY—Hot.** (Use a hot-water glass.)

One or two lumps of loaf sugar, with a little hot water to dissolve the sugar well;

One wine-glass of Scotch whiskey.

Fill the glass with hot water; then mix well; squeeze and throw in the lemon peel, grate a little nutmeg on top and serve. It is customary to use Scotch whiskey in preparing this drink, unless otherwise desired by the customer.

**WHITE LION.** (Use a large bar glass.)

One tablespoonful of sugar, dissolved in water;

Juice of half a lemon; also the rind,

Two teaspoons of raspberry syrup,

One wine-glass of St. Croix rum,

One-half pony-glass of curacao.

Mix well; fill with fine ice; dress with fruit in season and serve.

**WHITE PLUSH.** (Use a small bar glass.)

Place before the customer a bottle of bourbon or rye whiskey, and let him help himself.

Fill up the glass with fresh milk.



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## BEERS--How to Make.

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### ELDERBERRY BEER.

Secure about twenty gallons of the first and strong wort. Boil one-half bushel of elderberries and when cold strain them into the wort and let it work in the barrel. You will be surprised at the result. At the end of a year you will have an excellent port wine.

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### FAMILY BEER.

Ten gallons of boiling water,  
Fifteen ounces of ground ginger,  
Ten ounces of cream of tartar,  
Ten lemons, sliced.

Put all together and when nearly cool strain and add fifteen pounds of brown sugar. After which cut one-half ounce oil of cloves and one-half ounce oil of cinnamon in four ounces of alcohol. When lukewarm, put in one pint of yeast, and in fifteen hours skim and filter it. If bottled, tie corks down carefully.

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### GINGER BEER, No. 1.

Two gallons of water,  
One pint of molasses,  
One gill of yeast,  
Two ounces of ground ginger.

This can be ready for use in two hours.

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### GINGER BEER, No. 2.

Two pounds of brown sugar,  
Two gallons of boiling water,  
One quart of molasses,  
Two ounces of cream of tartar,  
Two ounces of ginger.

Stir well together. Put in a keg. Add a pint of good yeast; bung it up close. Shake the keg well, and after standing twenty-four hours bottle it, and in ten days it will sparkle like champagne.

**HOP BEER.**

Five quarts of water,  
Six ounces of hops.

Boil six hours, after which strain this, and adding four quarts more of water and twelve tablespoonsful of ground ginger; boil three hours longer. Strain this and mix with the former strained liquor. Deeply brown a loaf of bread, and pounding it fine add to the liquor, and when it is nearly cold add a pint of brewer's yeast, allowing it to ferment a day and a half (36 hours). Draw off into a keg or bottle; tie corks down.

**LEMON BEER.**

One gallon of water,  
One lemon, sliced;  
One tablespoon of ground ginger,  
One pint of sugar-house syrup,  
One-half pint of yeast.

Mix thoroughly and let it stand for one day (24 hours), when it will be ready to use. If bottled, tie down the corks.

**MOLASSES BEER.**

Mix four quarts of molasses with thirteen gallons of water and three ounces of hops. Boil half an hour, strain and add one-half pint of yeast.

**PLANTATION BEER.**

Three bunches of wintergreen,  
Three bunches of sarsaparilla,  
Three bunches of sassafras,  
Three bunches of sweet fern,  
Three bunches of spicewood,  
Three bunches of prince pine.

Grind together in a mill Heat eight gallons of water. Put in ingredients while the water is hot. Boil one hour; strain and then boil one-half pound of hops in three gallons of water. Strain and mix with the other, adding one gallon of molasses. Brown a loaf of bread; soak it in brewers' yeast. Put all together in a ten-gallon keg, let it ferment, and when done beat the white of an egg to a froth. Stir thoroughly into the beer and bung the keg. Let it stand until clear and bottle for use.

**ROOT BEER.**

One ounce of yellow dock,  
One ounce of wintergreen,  
One ounce of sassafras,  
One ounce of allspice,  
One-half ounce of coriander,  
One-half ounce of wild cherry bark,  
One-quarter ounce of hops,  
Three quarts of molasses.

Pour boiling water on the above and let it stand twenty-four hours; strain and add one-half pint of yeast. It will be ready for use in twenty-four hours.

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**SPRUCE BEER.**

Two ounces of hops,  
Two ounces of chips of the sassafras root,  
Ten gallons of water,  
Boil 20 minutes; strain and pour in while hot one gallon of molasses,  
Two tablespoons of essence of spruce,  
Two tablespoons of essence of ginger,  
One tablespoon of essence of ground allspice.

Put in a keg, and when cold add one quart of yeast; after standing twenty-four hours draw it off or bottle it.

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**WAHOO BEER.**

Two ounces of sweet fern,  
One ounce of sarsaparilla,  
One-half ounce of wintergreen,  
One ounce of sassafras,  
Two ounces of prince's pine,  
Two ounces of comfrey root,  
Two ounces of burdock root,  
One ounce of nettle,  
One ounce of Solomon's seal,  
Four ounces of black birch,  
Four ounces of raw potatoes,  
Four gallons of water.

Chop the potatoes up fine and boil all together six hours. Strain, and add one quart of molasses to three gallons of beer. Brown a loaf of bread and throw into the liquor; when almost cold, add one pint of yeast, let it ferment one day (24 hours) and bottle and bung it up tight in a keg.



## BITTERS--How to Make.

### ANGOSTURA BITTERS.

Four ounces of angostura bark,  
One ounce of chamomile flowers,  
One-quarter ounce of cardamon seeds,  
One-quarter ounce of cinnamon bark,  
One ounce of orange peel,  
One pound of raisins,  
Two and one-half gallons of proof spirit.

Macerate for a month, then press and filter.

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### BRANDY BITTERS.

Four pounds of gentian root,  
Two pounds of cardamon seeds,  
One pound of cinnamon bark,  
One-quarter pound of cochineal,  
Two pounds of chireta.

Bruise all these together to the size of barley corns, then add two gallons of brandy. Macerate for about a month, then press out all the liquid; to the residue add one gallon more brandy (some use plain spirit), and after having allowed it to stand one day, press as before. Add the two liquids and filter, when it will be ready for use.

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### DUTCH BITTERS.

Two ounces of wormwood,  
One ounce of chamomile flowers,  
One ounce of gentian root,  
Two ounces of orange peel,  
One-eighth ounce of powdered cloves,  
One-quarter ounce of caraway seeds,  
One-half gallon of capillaire,  
Two gallons of proof spirit.

Macerate for a month, then press and filter.

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**ESSENCE OF BITTERS.**

One-half pound of dried orange peel,  
One-quarter pound of orange apples,  
One-half pound of gentian root,  
One-quarter pound of lemon peel, ground to powder.

Macerate for ten days. Add one gallon of pure spirit.  
Strain and add one quart of soft water.

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**ORANGE BITTERS.**

One and one-half pounds freshly dried orange peel.  
One and one-half ounces of coriander seeds,  
One and one-half drachms of caraway seeds,  
One and one-half drachms of cardamon seeds,  
Six pints of rectified spirits (60 O. P.),  
Three ounces of burned sugar,  
Seven pints of syrup,

Water sufficient to make up two gallons

Steep the seeds and peel in the spirit for fourteen or twenty days, when it must be drained off and replaced by water; which after two days drain off and replace by a second quantity of water. Let the three tinctures thus obtained be mixed together, and first the coloring and then the syrup be added. This, if allowed to remain a short time undisturbed, will become bright; or if wanted for immediate use, may be filtered through fine line.

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**"PICK-ME-UP" BITTERS.**

One ounce of angostura bark  
One ounce of orange peel,  
One ounce of lemon peel,  
One ounce of chireta,  
One-half ounce of chamomile flowers,  
One-quarter ounce of cinnamon bark,  
One-quarter ounce of cardamon seeds,  
One-quarter ounce of caraway seeds,  
Four pounds of raisins.  
One and one-half gallons spirits (11 U. P.).

Macerate for a month, then press and filter.

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**QUININE BITTERS.**

One hundred and sixty grains of sulphate of quinine,  
One pound of orange peel, cut small;  
Two gallons of cape wine,  
One pint of proof spirit.

Dissolve the quinine in the spirit by aid of a gentle heat, and pour it over the orange peel. After it has been allowed to remain undisturbed in a close vessel for two days add the wine, and stir up well every day for a fortnight, then press and filter.

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### RUM BITTERS.

One pound of raisins,  
 Three ounces of bruised cinnamon,  
 One ounce of Virginia snake root,  
 Juice of one orange and one lemon,  
 Twenty cloves,  
 Digest in rum for two months.

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### STOUGHTON BITTERS.

Four ounces of gentian,  
 Four ounces of orange peel,  
 Four ounces of columbo,  
 Four ounces of chamomile flowers,  
 Four ounces of Quassia,  
 One pound of burnt sugar,  
 Two and one-half gallons of whiskey,  
 Let it stand for five weeks. Bottle the clear liquor.

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### WINE BITTERS.

One thin peel of lemon,  
 One thin peel of bitter orange,  
 Three ounces of good sherry,  
 Two ounces of water. Infuse.

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### WORMWOOD BITTERS.

Two drops of oil of lemon,  
 Two drops of oil of caraway,  
 Two drops of oil of absinthe,  
 Two ounces extract of licorice,  
 One-half ounce of extract of chamomile,  
 Three pints of rectified spirit (60 O. P.),  
 Three pints of syrup,  
 Water enough to make two gallons.

Dissolve the oils in the spirit, and extracts in water, add both together at once, shake violently for some minutes; next add the syrup and the remainder of the water, and again shake well. Let it stand aside some days, the longer the better, then filter through paper.



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## LIQUEURS--How to Make.

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### ANISETTE.

Ten ounces of powdered aniseed,  
One ounce of powdered cummin seed,  
One ounce of powdered orris root,  
Three ounces of lemon peel,  
Two gallons of spirit (30 U. P.),  
Three pints of capillaire.

Macerate the powders and the peel in spirit for about a month, then filter and add the capillaire.

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### AQUA BIANCA.

One-quarter ounce of essence of lemon,  
One-quarter ounce of essence of citron,  
One-quarter ounce of essence of amber,  
One-quarter ounce of essence of peppermint,  
One-quarter ounce of essence of bergamot,  
One-half ounce of essence of rose,  
Two gallons of proof spirit,  
Five pints of capillaire.

Mix all together; shake frequently, and in one month filter through flannel.

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### CITRON.

Twelve ounces of lemon peel,  
One ounce of essence of saffron,  
Two gallons of proof spirit,  
One-half gallon of capillaire.

Macerate the peel in the spirit for four to five days, then add the essence of saffron and capillaire.

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### CITRONETTE.

Two and one-quarter gallons of proof spirit,  
One-quarter gallon of orange flower water,  
One-half gallon of syrup,  
Ten ounces of lemon peel,  
One and one-half ounces of essence of saffron,  
One-quarter ounce of essence of amber,  
One-quarter ounce of essence of orange,  
One drachm of essence of bergamot.

Mix all together, and in one month press and filter. This is greatly improved by age.

**CORDIALE DE CALADON.**

One-half pound of lemon peel, cut small;  
 One-half ounce of fennel seed, in coarse powder:  
 One-quarter ounce of cardamon,  
 One drachm of aniseed,  
 One drachm of cloves,  
 Two gallons of proof spirit,  
 Four pints of capillaire.

Macerate the peel and the powders in the spirit for fourteen days, then press and filter, and add the capillaire.

**CURACOA.**

Six ounces of orange peel, cut small;  
 One drachm of cinnamon,  
 One-half drachm of mace, bruised;  
 One drachm of saffron,  
 One and one-quarter gallons of spirit of wine (14 U. P.),  
 Two pints of capillaire.

Macerate all together; in about twenty-one days draw off the liquor through a strainer, and press the residue so as to recover any of the liquor it may have retained; mix both liquors, and filter through flannel.

**EAU D'ABSINTHE.**

Thirty-three ounces of wormwood,  
 Twenty-four ounces of refined sugar,  
 Four ounces of juniper berries,  
 One-quarter ounce of angelica root,  
 One ounce of cinnamon bark,  
 Four ounces of orange flower water,  
 Two and one-half gallons of spirit of wine (11 U. P.).

Bruise the sugar, berries, wormwood, etc., in an iron mortar and place them in a wide-mouthed jar; then add the orange water and spirit. Stir them well each day for a month, then press and filter.

**EAU D'AMIS.**

Four ounces of figs,  
 Four ounces of raisins,  
 Four ounces of dates,  
 One ounce of essence of saffron,  
 Six drops of essence of bergamot,  
 Ten drops of essence of citron.

One and one-half gallons of proof spirit,  
Ten pounds of brown sugar,  
Six pints of distilled water.

Beat up the figs, dates, etc., with a part of the sugar until they form a paste; place this in a wide-mouthed jar, and having previously mixed together the liquids, add a quart at a time, stirring well between each addition. Then add the balance of the sugar, and in one month press and filter.

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### EAU DE CORDIALE.

Twenty ounces of lemon peel,  
Four ounces of cinnamon bark, bruised;  
Two ounces of balm, the fresh herb;  
Two ounces of powdered coriander seed,  
Two ounces of powdered aniseed,  
One ounce of powdered mace,  
One ounce of powdered nutmeg,  
Two and one-half gallons of rectified spirit (60 O. P.),  
Two gallons of distilled water,  
One gallon of capillaire.

Macerate the solids for ten days in the spirits, and decant as much liquor as can be got off clear. To the mace add the water and the capillaire; stir well and set aside for fourteen days, then press, filter and add the liquor first withdrawn. Another method, and it is thought a better one, is to mix all the ingredients together, and stir them well every other morning for about a month, and then to press and filter.

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### ENGLISH CURACOA.

Six ounces of very thin orange peel,  
One pint of whiskey,  
One pint of clarified syrup,  
One drachm of powdered alum,  
One drachm of carbonate of potash.

Place the orange peel in a bottle, which will hold a quart with the whiskey; cork tightly and let the contents remain for ten to twelve days, shaking the bottle frequently. Then strain out the peel, add the syrup; shake well, and let it stand for three days. Take out a teacupful into a mortar, and beat it up with the alum and potash; when well mixed, pour it back into the bottle, and let it remain for a week. The curacoa will then be perfectly clear and equal in flavor to the best imported article.



**SIMPLE SYRUP.**

Seven pounds of refined sugar,  
Three pints of distilled water.

Dissolve the sugar in the water over a gentle fire.

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**STRAWBERRY SYRUP.**

One gallon of white syrup,  
One ounce of essence of strawberry,  
One ounce of tartaric acid.

Color with tincture of solferino.

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**SYRUP OF NECTAR.**

Thirty drops of essence of nectar,  
One pound of simple syrup. Mix.

The proportion of thirty parts of sugar to sixteen parts of water also makes an excellent syrup. Use only the best refined sugar and filtered water, soft as possible, as this saves the trouble of clarification, which invariably becomes necessary when inferior ingredients are used. Pour the water cold over the sugar and let it slowly melt; and, when saturated, boil it up to the boiling point by a gentle heat, and then keep simmering to the point desired.

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**VANILLA SYRUP.**

One gallon of white syrup,  
One-half ounce of extract of vanilla.

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**WILD CHERRY SYRUP.**

Four ounces of wild cherry bark, steeped in a pint of cold water thirty-six hours; press out, and add half a pound of sugar, and strain.

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## WINES--How to Make.

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### BIRCH WINE.

In February or March, bore holes in birch trees, and when you have secured nine gallons of juice, boil and skim, cooling it down to 100 degrees Fahrenheit. Dissolve in it nine pounds of sugar, adding two ounces of lemon, cut fine. Produce fermentation with one pint of gluten. Keep keg full constantly, when the fermenting is over, draw it off and strain, or filter into another keg in which you have burned a piece of brimstone.

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### BLACKBERRY WINE.

One-half ounce of ground cinnamon,  
One-quarter ounce of ground cloves,  
One drachm of cardamon seeds,  
One drachm of grated nutmeg,  
Five gallons of blackberries.

Mash the berries, pour on five gallons of water, heat all to a boiling point, but do not let it boil. Add one and one-half gallons white syrup; pour all into a ten-gallon keg, keep in a warm place, and the keg full. After fermenting, strain and press, add one gallon of neutral spirits; filter, and when clear, bottle.

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### BLACK CURRANT WINE.

Five gallons of black currants,  
Five gallons of water,  
Ten pounds of crushed sugar.

Dissolve sugar in the water. Heat all to 100 degrees Fahrenheit. Pour into a ten-gallon keg, put in a warm place, keep it constantly full. After fermenting, strain and press; add one gallon of spirits, 95 per cent. above proof. Filter and bottle when clear.

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### CHERRY WINE.

Thirty-five pounds of ripe cherries,  
Five pounds of brown sugar,  
Water to make eight gallons,  
One and one-half pints of best French brandy.

Add yeast, and set aside to ferment.

**ELDERBERRY WINE.**

Eight gallons of elderberries,  
Twelve gallons of water,  
Sixty pounds of brown sugar.

Dissolve by boiling; add yeast and ferment. Add four pints of brandy, and bung it up for three months.

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**GINGER WINE.**

Three gallons of water,  
Three pounds of sugar,  
Four ounces of Jamaica ginger.

Boil one hour. Strain. Add three lemons, chopped fine, and half a pint of yeast. Mix together and pour into a keg. After it has fermented one week, draw it; it is ready for use.

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**GOOSEBERRY WINE.**

Seven pounds of brown sugar,  
Forty pounds of gooseberries,  
Rain water to make ten gallons,  
One quart of brandy. Ferment.

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**GRAPE WINE.**

Pick over carefully, thoroughly ripe grapes, free from stems and blemishes, press out the juice. To one quart of juice add one quart of water, (soft, boiled water is best), add one and one-quarter pounds of sugar. After it is done fermenting, bung it up tight. It will be ready to draw off in three months or sooner, but will be a far better wine in a year, if left unmolested until then.

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**ORANGE WINE.**

Twenty-three pounds of sugar.  
Ten gallons of water. Boil.

Clarify with the white of six eggs. Pour the boiling liquid upon the parings of one hundred oranges, add the strained juice of these oranges, and yeast six ounces; let it work for three or four days, then strain it into a barrel; bung it up loosely. In a month add four pints of brandy, and in three months it will be fit to drink.



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**PARSNIP WINE.**

Eighteen pounds of sweet parsnips,  
Three gallons of water.

Boil together soft, press liquor through a sieve, add to each gill three pounds of loaf sugar; when nearly cold, add yeast. Let the wine stand open ten days, stirring from the bottom, several times each day. Then put it in a cask, and keep it full up to the bung with liquor reserved for that purpose, as it works out.

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**RED CURRANT WINE.**

Seventy pounds of red currants, bruised and pressed;  
Ten pounds of brown sugar,

Water to fill a fifteen-gallon cask. Ferment.

This makes a pleasant red wine, rather tart, but keeps well.

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**RHUBARB WINE.**

Chop the rhubarb plant, drain off the juice, and to each quart add one quart of water and two pounds of sugar. Let it ferment, and bottle when clear.

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**TOMATO WINE.**

One quart of tomato juice,  
One pound of sugar.

Use no yeast, as it will ferment without. This is easy to make, and is much relished in some places.

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**BOTTLING WINES.**

Never bottle on a cloudy day. Wines never look as transparent as when bottled on a clear day. Never add water to wine that is too strong, unless it has been boiled.

**COOLING WINES.**

Always ice white wines in summer, if the weather be hot; but with red wines this must not be regarded, as a great degree of cold is apt to affect their flavor. If your cellar be of the requisite degree of coldness, say 52°, and the thermometer stand at 70°, the wine is full cold enough to be grateful; and, brought directly from the cellar to the guest, (which it should always be at that season), the outside of the bottle will be clouded, a sure test that the wine is sufficiently cold. Where ice is not obtainable the bottle may be hung up in a flannel bag, previously soaked in water in the full glare of the sun's rays, where there is also a strong draft of air. The constant evaporation keeping the bag dripping wet, will cool the wine almost to the freezing point. The water of a covered well or spring, drawn fresh, in which a pound or two of salt is thrown, placed in a cool cellar, will reduce the temperature of the wine to a very low and agreeable point.



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## CORDIALS, SYRUPS and EXTRACTS

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### ANISEED CORDIAL.

One-quarter ounce oil of aniseed,  
Five pints spirit of wine (60 O. P.),  
Eleven pints of cordial syrup.

First dissolve the oil in the spirit by shaking both well together in the jar, and then add the syrup, again agitating briskly. If the mixture be at all cloudy, fine with alum and salts of tartar.

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### CARAWAY CORDIAL.

One-quarter ounce of English oil of caraway,  
Three and one-half pints of spirit of wine (60 O. P.),  
Thirteen pints of cordial spirit.

Dissolve the oil in the spirit as above, add the syrup, and if necessary fine with alum and tartar.

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### CINNAMON CORDIAL.

One-quarter ounce of oil of cinnamon,  
Five pints of rectified spirit (60 O. P.),  
Ten pints of cordial syrup,  
Four pints of boiling water,  
Color with burned sugar.

The oil and coloring matter should be well shaken with a small quantity of spirit, then added to the remainder and the whole agitated briskly. Add the boiling water to the syrup, and having mixed them let them be added to the jar containing the spirit. If necessary, fine down with alum.

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### CLOVES CORDIAL.

One-quarter ounce of English oil of cloves,  
Five pints of rectified spirit (60 O. P.),  
Coloring, a sufficiency;  
Eleven pints of cordial syrup.

Dissolve the oil in the spirit as before, add the syrup, shake all together, and if not bright in a few hours, fine with alum and tartar.



**CURACOA CORDIAL.**

One pound of orange peel,  
One-quarter pound of ground cinnamon,  
Sixteen oranges,  
Six gallons of white syrup,  
Boil five minutes.

Add three gallons of pure spirits, 95 per cent. above; filter through Canton flannel and bottle.

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**GINGER CORDIAL.**

Bruise half a pound of the best new Jamaica ginger in an iron mortar, and put it into a bottle containing one pint of spirit of wine (60 O. P.), and one pint of water, allow it to macerate for ten or twelve days, shaking it up well each morning. After the twelfth day transfer it to a funnel containing a paper filter; when all the liquid has run through, pass two pints of sherry over it, and lastly, one pint of boiling water. This will yield rather better than half a gallon of liquid. When all are mixed, dissolve in this one ounce of burned sugar, and having added twelve pints of syrup, shake the whole well up, and fine with alum, etc.

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**GINGER BRANDY CORDIAL.**

This may be made by following the same directions as given for ginger gin, or the following will be found more economical, though taking a longer time to prepare. Steep half a pound of well-bruised Jamaica ginger in one gallon of strong brandy for fourteen days, shaking it up repeatedly. Let this be strained through muslin. Throw the ginger from the muslin into a gallon of boiling water and allow it to simmer over a low fire for twenty minutes and strain. To this add ten pounds of refined sugar.

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**GINGER GIN CORDIAL.**

Take of the best Jamaica ginger, bruised small, half a pound; boil it in one gallon of water, and strain through fine muslin. In this dissolve ten pounds of refined sugar by means of a gentle heat. Over the bruised ginger which remains in the muslin strainer, pass one gallon unmixed gin (O. P.); mix this and the syrup of ginger together, add finings, and set aside to clear.

**LEMON CORDIAL.**

Three drops of essential oil of lemon,  
Three pints of lemon juice,  
Six ounces of lemon peel, fresh;  
Six pounds of refined sugar,  
Two pints of rectified spirit.

Add the oil to the juice, and in it boil the peel, which should be cut very small, and strain; add to the strained liquor the sugar; dissolve by aid of gentle heat, and when cool, mix in the spirit by brisk agitation.

**MARASCHINO CORDIAL.**

Three and one-half gallons 95 per cent. spirits,  
Seven gallons of white syrup,  
One gallon of peach juice.

Filter through Canton flannel; bottle for use.

**RASPBERRY CORDIAL.**

Eight ounces of essence of raspberry,  
Two and one-half pints of spirit of wine (53 O. P.),  
Thirteen pints of cordial syrup,  
Two ounces of tincture of cudbear, strong.

Let all these be shaken well up together in a jar, using no finings, for if the materials are genuine, the cordial will be bright and ready for use the day it is mixed.

**RUM SHRUB CORDIAL.**

One-half gallon of bitter orange juice,  
Eight pounds of refined sugar,  
One and one-half gallons of rum, reduced to 40 U. P.

Dissolve the sugar in the juice by aid of a gentle heat, mix this and the rum together, shake up well and set aside to clear. If not bright in a fortnight, fine down with isinglass.

**STRAWBERRY CORDIAL.**

One ounce of essence of strawberry,  
Four pints of rectified spirit (60 O. P.),  
Three ounces of tincture of cudbear,  
Fourteen pints of cordial syrup.

Proceed as with raspberry cordial.

**USQUEBAUGH CORDIAL.**

One drachm of oil of aniseed,  
One drachm of oil of cloves,  
One drachm of essential oil of nutmegs,  
Twenty drops of oil of cinnamon,  
Thirty drops of oil of juniper.

Mix all the oils together, shaking well occasionally for a day or so; then dissolve them in rectified spirits (60 O. P.) one pint; colored with burned sugar, one ounce, and add of each, syrup and boiling water, twelve pints. Mix all together thoroughly and fine with alum, etc.

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**BANANA SYRUP.**

One gallon of white syrup,  
One ounce of essence of banana,  
A few drops of lemon extract.

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**CAPILLAIRE SYRUP.**

Twenty pounds of best lump sugar,  
Ten pints of water,  
One drachm of acetic acid, strong.

Boil the sugar in the water until it is all dissolved; add the acetic acid, and allow it to remain ten or fifteen minutes on the fire; remove and allow it to cool; then decant; clear into a bottle or jar.

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**CORDIAL SYRUP.**

Thirty-five pounds of refined lump sugar,  
Three gallons of boiling water.  
Dissolve the sugar in the water and stir in through flannel.

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**GINGER SYRUP, No. 1.**

One gallon of white syrup,  
Twelve ounces of tincture of ginger.  
Strain if cloudy.



**GINGER SYRUP, No. 2.**

Put two ounces of Jamaica ginger into a quart of boiling water, let it remain twenty-four hours, closely covered; strain, and add three pounds of crushed sugar; boil to a syrup.

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**LEMON SYRUP.**

Five gallons of gum syrup,  
Eight ounces of tartaric acid (tincture),  
One ounce of oil of lemon, cut in one pint of alcohol.

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**ORGEAT SYRUP.**

Three ounces of powdered sugar,  
Three ounces of sweet almonds,  
One-half ounce of bitter almonds,  
One-half pound of powdered gum arabic.  
Pound all together, adding a little water, until it measures one quart. Strain, and add two gallons of syrup.

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**BLACKBERRY EXTRACT.**

Mash nice blackberries; strain through flannel; to one pint of juice add:  
One pound of crushed sugar,  
One-half ounce of ground cinnamon,  
One-quarter ounce of mace,  
Two tablespoonfuls of powdered sugar.  
Strain, and if desired, add one-quarter gill of brandy.

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**LEMON EXTRACT.**

One ounce of oil of lemon,  
Forty-eight ounces of citric acid (tincture),  
Six gallons of gum syrup,  
Add enough water to make twenty-four gallons.  
Before mixing, cut the oil in one pint of alcohol. Filter carefully through charcoal.

# TOASTS.

## AMERICA.

"Our hearts, our hopes are all with thee,  
Our hearts, our hopes, our prayers, our tears,  
Our faith, triumphant o'er our fears,  
Are all with thee, are all with thee."

The health of those we love the best: Our noble selves.

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

May good fortune follow you all your days,  
(And never catch up with you).

—An Irishman's Toast.

A fig then for Burgundy, Claret or Mountain,  
A few scanty glasses must limit your wish;  
But he's the true toper that goes to the fountain,  
The drinker that verily "drinks like a fish!"  
—Thomas Hood.

Here's to the American Eagle: The liberty bird that permits no liberties.

Here's to the merry old world,  
And the days—be they bright or blue—  
Here's to the Fates, let them bring what they may,  
But the best of them all—That's you!

To our Fat Friends: May their shadows never grow less

Here's to you in wine, good old wine!  
I will be your love and you will be mine.  
I will be constant, you will be true,  
And I'll leave my happy home and everything for you—  
Just for a little while

May the pleasures of youth never bring us pain in old age.

You may run the whole gamut of color and shade.  
A pretty girl—however you dress her—  
Is the prettiest thing that ever was made,  
And the last one is always the prettiest. Bless her!

May Dame Fortune ever smile on you.  
But never her daughter—  
Miss Fortune.

#### OUR COUNTRY'S EMBLEM.

The Lily of France may fade,  
The Thistle and Shamrock wither,  
The Oak of England may decay,  
But the Stars shine on forever.

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

Endless torments dwell about thee,  
Yet who would live and live without thee.

Here's to the girl that's strictly in it,  
Who doesn't lose her head even for a minute,  
Plays well the game and knows her limit,  
And still gets all the fun there's in it.

May our friends always possess health, honor, and happiness.

A little health, a little wealth,  
A little house and freedom,  
With some few friends for certain ends,  
But little cause to need 'em.  
And the night shall be filled with music  
And the cares that infest the day  
Shall fold their tents like the Arabs,  
And as silently steal away.

—Longfellow



When going up the hill of Prosperity,  
 May you never meet any friend coming down.

Among the things that good wine brings,  
 What is better than laughter,  
 That rings in a revelry,  
 That makes better friends of you and me?

May we never know want till relief is at hand.

The world is filled with flowers,  
 The flowers are filled with dew,  
 The dew is filled with love  
 For you and you and you.

Here's to our sweethearts and our wives;  
 May our sweethearts soon become our wives,  
 And our wives ever remain our sweethearts.

May all single men be married, and all married men  
 happy.

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

Pledge it merrily; fill your glasses!  
 Let the bumper toast go round.

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

May care be a stranger to the honest heart.

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

Let us have wine and women, mirth and laughter,  
 Sermons and soda water the day after

-Lord Byron.

Whene'er with friends I drink  
Of one I always think;  
She's pretty, she's witty, and so true;  
So with joy and great delight  
I'll drink to her to-night,  
And when doing so think none the less of you!

May we have the unspeakable good fortune to win a  
true heart, and the merit to keep it.

Drink ye to her that each loves best,  
And if you nurse a flame,  
That's told but to her mutual breast,  
We will not ask her name.  
—Thomas Campbell.

The Red, White, and Blue—The emblems of love, purity,  
and fidelity—May the symbol be as highly and as unan-  
imously worshiped as the colors of our country's flag.

Here's to the girl that I love,  
And here's to the girl who loves me,  
And here's to all that love her whom I love,  
And all those that love her who loves me.

May we never speak to deceive, nor listen to betray.

Here's to our wives and sweethearts—  
And may they never meet.

#### THE MAINE.

A mighty nation mourns thee yet;  
Thy gallant crew—their awful fate;  
And Justice points her finger straight,  
Lest we forget—lest we forget!

To Woman: The fairest work of the great Author; the  
edition is large, and no man should be without a copy.

Here's to the girls of the American shore,  
I love but one, I love no more;  
Since she's not here to drink her part,  
I drink her share with all my heart.

To the old, long life and treasure;  
 To the young, all health and pleasure.  
 Let the world slide, let the world go;  
 A fig for care, and a fig for woe;  
 If I can't pay, why I can owe,  
 And death makes equal the high and low.  
 —Heywood

TO OUR BACHELOR FRIENDS.

Then here's to the jolly Bachelor's life,  
 And may he live till he takes a wife.

Here's to the maiden of bashful fifteen;  
 Here's to the widow of fifty;  
 Here's to the flaunting, extravagant queen,  
 And here's to the housewife that's thrifty!  
 Let the toast pass; drink to the lass:  
 I'll warrant she'll prove an excuse for the glass.

May wine never prove the cause of strife.

The ladies—God bless 'em,  
 And may nothing distress 'em.

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

May we always mean well, and act accordingly.

The Frenchman loves his native wine,  
 The German loves his beer;  
 The Englishman loves his 'alf and 'alf,  
 Because it brings good cheer.  
 The Irishman loves his "whiskey straight,"  
 Because it gives him diziness.  
 The American has no choice at all,  
 So he drinks the whole — business.

Here's a turkey when you are hungry.  
 Champagne when you are dry,  
 A pretty girl when you need her,  
 And heaven when you die.



1870  
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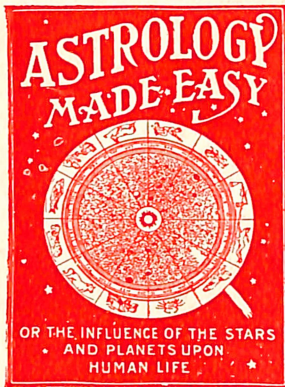
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