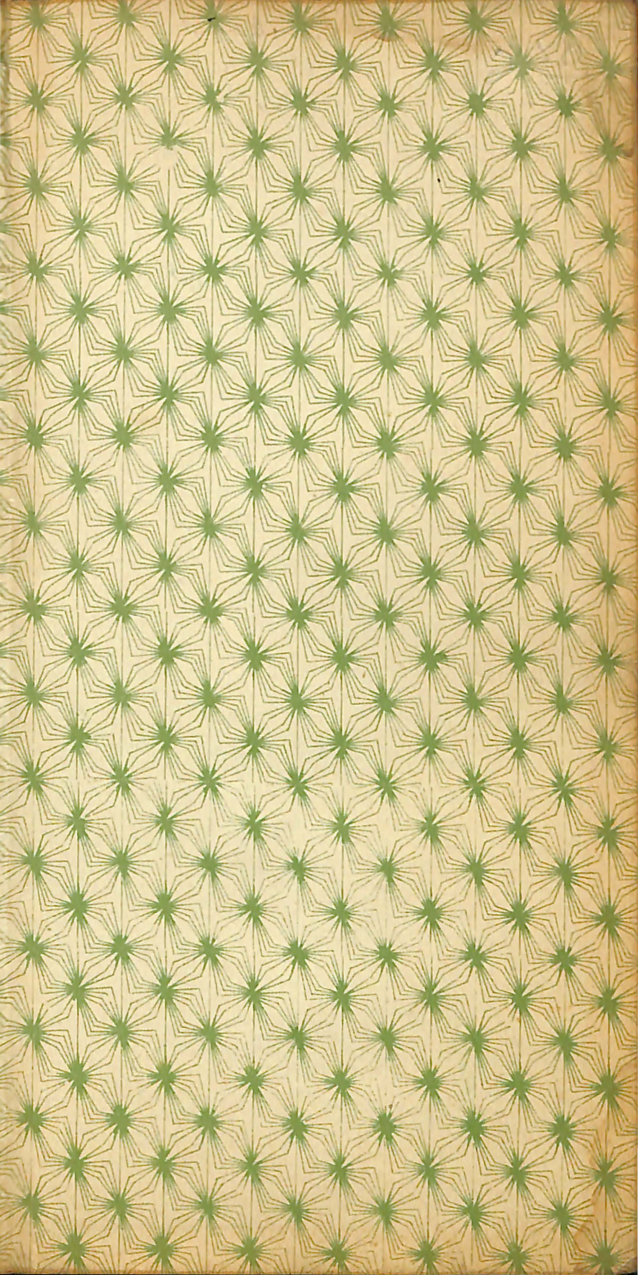


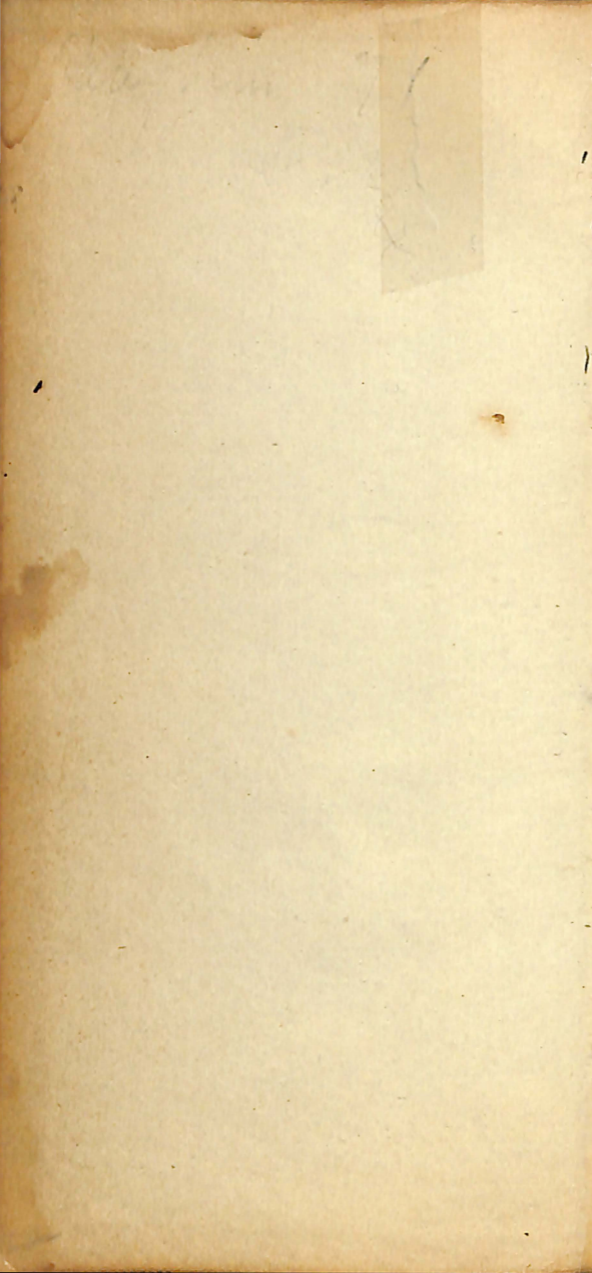
for
Snake Bites
— or something



1933
From the
to







"Good Cheer"

A Handbook of Recipes of spirituous and non-spirituous Drinks gathered from authoritative sources. Compiled in order to preserve some evidence of the genius and artistry of those good old days.



Definitions

1 Shot = 1 ordinary whiskey glass
or about one ounce.

1 Dash = twenty drops.

1 Bar spoon = $\frac{1}{2}$ teaspoon

1 Pony = $\frac{3}{4}$ whiskey glass.

WINES

Their Food and Medicinal Values

Since the very dawn of history wherever man has reached a stage of civilization and become able to enjoy more than the bare animal necessities wine has been made.

As civilization and knowledge became more extensive, the making of wine developed into a fine art and various districts developed their own particular types of wines and spirits and it is an almost undisputed fact that where people have become educated to use the proper beverages in a judicious way it has been entirely beneficial to health for both old and young.

Good wine taken in moderation is therefore good for both mind and body and moderation is essential to our happiness and well being in every indulgence, no matter what it may be.

The general health and longevity in the wine drinking countries shows its use with meals is healthful and very likely more productive of good digestion than the use of icy drinks, such as are frequently used.

Champagne

Champagne being one of the sparkling wines requires care in handling and the enjoyment of it depends entirely upon its proper use.

Such bottled wine should be stored lying down and should not be used immediately on receipt, as it should have time to lie quietly for a few days before being properly cooled for consumption. In cooling it should be cooled gradually in a refrigerator and only iced shortly before being used.

Temperature At Which To Serve

Champagne should be served at temperature varying at from 38 to 45 degrees Fahrenheit. The younger vintages being cooled the most, while the older wines are best at the higher temperature. Non-vintage champagnes may be served as cold as 32 degrees Fahrenheit.

In serving, wire and cork should be removed very carefully so that the champagne may re-

tain all its gas and in handling a cold bottle it should be protected from warm hands, as this sets in motion the Champagne in a bottle. Champagne should not be diluted with water and in fact should be served in a dry glass. For the same reason that the bottles should be handled carefully, a solid stem glass is preferable due to the fact that the hollow stem permits radiation and therefore causes agitation of the wine.

Time To Serve Champagne

Champagne should be served at the end of a meal rather than between courses. This is due to the release of the gas in the wine if imbibed with warm foods.

Burgundies

The various red Burgundies are very rich and have good blood building qualities. This wine should be served considerably warmer than the Champagne preferably at about 65 degrees, while the white Burgundies can be served at about 50 degrees.

Ordinarily, red Burgundies are served with dark meats and white Burgundies with fish or white meat courses.

Clarets

Claret is a light wine with a low alcoholic content, but very beneficial as a tonic and excellent for service with meals.

This wine can be diluted with water and is an excellent and helpful beverage used this way.

When served with meals, this wine should be served with the entrees although the heavy varieties are frequently served with the meats.

This wine should be decanted as it forms sediment when standing as do the various red Burgundies. This wine like Burgundy should be served at from 50 to 65 degrees Fahrenheit.

Sauternes

Sauternes are sweet wines but of fine quality and wonderful bouquet.

They are classed with the white wines and are pale golden with comparatively high alcoholic content.

In using at the table the dry Sauternes should be served with fish or oyster dishes, while the heavier ones are dessert wines to be served at the end of a meal, to facilitate digestion. Sauternes, like Champagnes, should be served at rather low temperatures, i. e. about 40 degrees, and should be cooled slowly.

Rhine Wines

Rhine wines are peculiarly suited for use independent of meals. They are of high alcoholic content and if taken incautiously are inclined to be intoxicating.

Moselle Wines

The above wines are named from the region in which these wines are made. They are a light wine and should be served at a temperature almost that of Champagne. That is, about 45 to 50 degrees Fahrenheit. In serving with meals, this wine should be used with the fish or oyster course.

Port

Port wine is a red wine of Spain and Portugal. It derives its name from the city of Oporto where the vineyards are built in terrace form. When these wines are made, ripe grapes only are used and brandy is added when a certain stage of fermentation is reached. The difference between the regular Port and dry Port is that the dry Ports are permitted further fermentation than the other, before the addition of the brandy.

These wines are heavy and have a high alcoholic content. For this reason, they improve with age.

This wine similar to most other red wines such as sparkling Burgundy forms a sediment after standing and therefore should be decanted before use.

Sherry

This wine named from the district of Jerez in Spain is another heady wine which greatly improves with age due to its high alcoholic content and practical freedom from acid or sugar.

This wine has a distinct flavor due to its preparation with sulphate of lime secured from the earth in this district.

This wine is in vintage in early September and remains in casks until the following June at which time it becomes ready for racking in large casks.

After standing periods of one, two and even three years, the wine changes and is then graded.

The principal varieties are Amontillado, Oloroso, and Fino. Amontillados are the highest grade and are a wonderful bouquet and are a dry wine. Oloroso is also full of flavor but is somewhat heavier and darker wine, while the Fino is the lowest grade.

With this wine, as with many of the others, the wine of the best years is saved for mixing with the poorer years to give it better flavor and aroma.

Madeira

Madeira is a Spanish or Portuguese wine which derives its name from the Island of Madeira belonging to Portugal.

This wine is similar to Sherry and is made in the same way and similar to Port is completed with the addition of French brandy.

This wine has a very high alcoholic content running up to 18 to 20% and ages very well.

In preparation, this wine is kept in a heated chamber which prevents it from taking on undesirable flavors and becoming bitter.

While the above outline has not covered all wines made it covers the principal varieties. The article also has touched upon the proper use. However, in general the wines that are used as appetizers are the pale dry wines, vermouth, Dubonnet or cocktail; with soups, fish, Rhine wine, dry Sherry, Moselle, Sauternes and white Burgundies; entrees, light Burgundies. With roast, red Burgundies. Game, Champagne. Pastry, Madeira. Cheese, red Port. Fruit, Tokay, Malaga. Coffee, Cognac, liqueurs or cordials.

COBBLERS

Claret Cobbler

Fill goblet with fine ice.
 $\frac{1}{2}$ shot* syrup.
 $1\frac{1}{2}$ shot claret.
 Stir; decorate with fruit.

Port Wine Cobbler

Fill goblet with fine ice.
 $\frac{1}{3}$ shot syrup.
 $1\frac{1}{2}$ shot port wine.
 Stir; decorate with fruit.

Rhine Wine Cobbler

Fill goblet with fine ice.
 $1\frac{1}{2}$ shots Rhine wine.
 $\frac{1}{2}$ shot syrup.
 2 drops lemon juice.
 Stir; decorate with fruit.

Sherry Cobbler

Fill goblet with fine ice.
 1 shot sherry.
 $\frac{1}{2}$ shot syrup.
 1 lemon peel.
 Stir; decorate with fruit.

Whiskey Cobbler

Fill goblet with fine ice.
 1 shot boubon.
 $\frac{1}{4}$ shot curaçao.
 1 slice lemon.
 Decorate with fruit.

* Shot equals an average whiskey glass.

Mixed drinks are perfect only when perfect ingredients are used.

COCKTAILS**Adonis Cocktail**

2 dashes orange bitters.
 $\frac{1}{3}$ shot sherry.
 $\frac{2}{3}$ shot Italian vermouth. Stir.

Alaska Cocktail

1 dash orange bitters.
 $\frac{1}{3}$ shot yellow chartreuse.
 $\frac{2}{3}$ shot Tom gin. Shake.

Alexander Cocktail

$\frac{3}{4}$ shot rye whiskey.
 $\frac{1}{4}$ shot Benedictine.
 Twist orange peel on top. Stir.

Anderson Cocktail

$\frac{1}{4}$ shot Italian vermouth.
 $\frac{3}{4}$ shot dry gin.
 Stir well. Orange peel.

Antilles Cocktail

$\frac{1}{3}$ French vermouth.
 $\frac{1}{3}$ Italian vermouth.
 $\frac{1}{3}$ cognac.
 1 dash orange flower water.
 Shake with fine ice. Strain and serve.

Applejack Cocktail

1 dash orange bitters.
 1 shot apple brandy.
 Squeeze piece lemon peel in mixing glass.
 Frappé. Olive.

Mystic Knight Dinner Cocktail

4 oz. bourbon or rye.
 4 oz. apricot brandy.
 2 oz. grenadine syrup.
 Juice of one large orange.
 Juice of one small lemon.
 Shake in shaker with ice. Serve in frappéd glasses.
 This makes about 10 to 12 drinks.

Auto Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{1}{3}$ shot Tom gin.
 $\frac{1}{3}$ shot Scotch whiskey. Shake.

Aviation Cocktail

$\frac{3}{4}$ shot applejack.
 $\frac{1}{2}$ shot lime juice.
 1 dash absinthe.
 1 barspoonful of grenadine syrup. Shake.

Bijou Cocktail

- X $\frac{1}{3}$ shot green chartreuse.
- $\frac{1}{3}$ shot dry gin.
- $\frac{1}{3}$ shot Italian vermouth. Shake.

Beauty Spot Cocktail

- X $\frac{1}{8}$ shot orange juice.
- $\frac{1}{4}$ shot Italian vermouth.
- $\frac{1}{4}$ shot French vermouth.
- $\frac{1}{2}$ shot gin.
- Dash of grenadine bottom of glass.

Bird Cocktail

- $\frac{2}{3}$ shot brown curacao.
- $\frac{1}{3}$ shot brandy. Shake well.

Bishop Cocktail

- 1 shot Jamaica rum.
- 1 barspoon syrup.
- 1 barspoon claret.
- 1 dash lemon juice. Shake.

Black Hawk Cocktail

- $\frac{1}{2}$ shot rye whiskey.
- $\frac{1}{2}$ shot sloe gin. Stir. 1 cherry.

Blackstone Cocktail

- X $\frac{1}{4}$ shot Italian vermouth.
- $\frac{1}{4}$ shot French vermouth.
- $\frac{1}{2}$ shot dry gin.
- 1 piece orange peel. Shake.

Bobbie Burns Cocktail (For Two)

- 1 barspoonful orange juice.
- 1 barspoonful maraschino.
- Crush 1 lump of sugar.
- $\frac{1}{2}$ shot Scotch.
- $\frac{1}{2}$ shot Italian vermouth. Shake.

Brandy Cocktail

- 2 dashes orange bitters.
- 1 shot good brandy.
- 2 dashes plain syrup. Stir.

Bridal Cocktail.

- X 1 dash orange bitters.
- $\frac{1}{3}$ shot Italian vermouth.
- $\frac{2}{3}$ shot dry gin.
- 1 dash maraschino (Holland).
- Stir well. Orange peel on top.

Bronx Cocktail

$\frac{1}{2}$ shot dry gin.
 $\frac{1}{4}$ shot Italian vermouth.
 $\frac{1}{4}$ shot French vermouth.
 1 piece orange. Shake well.

Brown Cocktail

1 dash orange bitters.
 $\frac{2}{3}$ shot Rye whiskey.
 $\frac{1}{3}$ shot dry gin. Shake.

Busch Cocktail

$\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{2}$ shot dry gin.
 1 barspoonful apple brandy. Shake.

Cabinet Cocktail

$\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin.
 Orange peel. Shake.

Cafe de Patee Cocktail

1 shot of dry gin.
 1 white of egg.
 1 barspoon cream.
 1 barspoon anisette.
 Frappé. Serve in claret glass.

Calumet Club Cocktail

3 dashes of acid phosphate.
 1 dash Angostura bitters.
 $\frac{1}{2}$ shot bourbon.
 $\frac{1}{2}$ shot Italian vermouth. Stir.

Cat Cocktail

$\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin. Stir. Olive.

Champagne Cocktail

1 lump of sugar.
 2 dashes Angostura bitters.
 1 dash Peychaud bitters.
 1 piece of orange peel twisted on top.
 1 pint of champagne.

Chocolate Cocktail

$\frac{1}{3}$ shot maraschino.
 $\frac{1}{3}$ shot yellow chartreuse.
 $\frac{1}{3}$ shot blackberry brandy.
 1 yolk of egg. Shake.

Cider Cocktail

Lemon rind.
 2 dashes Angostura bitters.
 1 lump of ice.
 1 pint of cider.

Cincinnati Cocktail

$\frac{1}{2}$ glass of beer.
 Fill up with soda or ginger ale. Serve.

Clover Leaf Cocktail

Juice of $\frac{1}{2}$ a lemon.
 White of one egg.
 1 shot dry gin.
 1 barspoon raspberry syrup.
 Shake well. 1 sprig of mint on top.

C. O. D. Cocktail

2 dashes grenadine.
 1 shot gin.
 1 slice grape fruit. Shake.

Coffee Cocktail

$\frac{1}{2}$ teaspoonful of sugar.
 1 egg.
 $\frac{1}{2}$ shot port wine.
 $\frac{1}{2}$ shot brandy.
 Shake well. Serve in claret glass.

Columbus Cocktail

$\frac{2}{3}$ shot French vermouth.
 $\frac{1}{3}$ shot Angostura bitters. Shake well.

Colonial Cocktail

$\frac{1}{2}$ shot maraschino.
 1 shot Tom gin.
 1 shot grapefruit juice.
 Shake well. Serve in claret glass.

Consolidated Cocktail

$\frac{3}{4}$ shot dry gin.
 $\frac{1}{4}$ shot Italian vermouth.

Congress Cocktail

1 pony brandy.
 1 pony creme de rose.
 3 dashes orange flower water.
 1 white of egg.
 Shake. Serve in claret glass.

Cornell Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin. Shake.

Coronation Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{1}{3}$ shot dry gin.
 $\frac{1}{3}$ shot Dubonnet. Serve.

Creole Cocktail

$\frac{1}{3}$ shot absinthe.
 $\frac{2}{3}$ shot Italian vermouth. Shake well.

Cristie Cocktail

2 dashes orange bitters.
 $\frac{1}{2}$ shot dry gin.
 $\frac{1}{2}$ shot French Vermouth.
 1 piece of lemon peel. Stir.

Cuban Cocktail

$\frac{1}{2}$ shot lime juice.
 $\frac{1}{3}$ shot gin.
 $\frac{1}{3}$ shot brandy.
 $\frac{1}{2}$ shot apricot brandy. Shake.

Delmonico Cocktail

$\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin.
 1 orange peel. Shake.

Dimention Cocktail

$\frac{1}{4}$ shot creme de menthe, white.
 $\frac{1}{4}$ shot brandy.
 $\frac{1}{2}$ shot creme de caçao. Shake.

Dream Cocktail

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 $\frac{3}{4}$ shot dry gin.
 1 white of egg.
 1 dash of liqueur.
 Shake. Serve in claret glass.

Dry Martini Cocktail

$\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin. Stir.

Dubonnet Cocktail

$\frac{1}{2}$ shot dry gin.
 $\frac{1}{2}$ shot Dubonnet.
 1 dash orange bitters. Shake.

Duchess Cocktail

$\frac{1}{3}$ shot Italian vermouth.
 $\frac{1}{3}$ shot French vermouth.
 $\frac{1}{3}$ shot absinthe. Shake well.

Duke Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{2}{3}$ shot dry gin. Stir.

Dutch Charlie's Cocktail

2 dashes Angostura bitters.
 $\frac{1}{3}$ shot rye whiskey.
 $\frac{1}{3}$ shot Dubonnet.
 $\frac{1}{3}$ shot Italian vermouth. Stir well.

Express Cocktail

1 dash orange bitters.
 $\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{2}$ shot Scotch whiskey. Shake.

Fairbank's Cocktail

10 dashes apricot brandy.
 1 shot rye whiskey.
 1 dash Angostura bitters.
 Serve in old-fashion glass.

**Fancy Brandy Cocktail,
 Fancy Gin Cocktail, and
 Fancy Whiskey Cocktail**

1 dash of syrup.
 1 dash curaçao.
 1 dash Angostura bitters.
 1 shot brandy, gin or whiskey, as desired.
 Shake. Twist a piece of lemon peel.

Farmer's Cocktail

3 dashes Angostura bitters.
 $\frac{1}{2}$ shot dry gin.
 $\frac{1}{4}$ shot French vermouth.
 $\frac{1}{4}$ shot Italian vermouth. Shake well.

The Favorite Cocktail

Juice of one lime.
 3 or 4 sprigs of mint crushed.
 1 shot dry gin.
 1 pt. imported ginger ale.
 Fill glass with cube ice and serve.

Four Dollar Cocktail

$\frac{1}{2}$ shot dry gin.
 $\frac{1}{4}$ shot French vermouth.
 $\frac{1}{4}$ shot Italian vermouth.

Fourth Regiment Cocktail

1 dash orange bitters.
 1 dash Angostura bitters.
 1 dash celery bitters.
 $\frac{1}{2}$ shot whiskey.
 $\frac{1}{2}$ shot Italian vermouth.
 Piece of lemon peel. Shake.

Fourth Degree Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{1}{3}$ shot Italian vermouth.
 $\frac{1}{3}$ shot white absinthe. Shake well.

French Canadian Cocktail

1 dash of absinthe.
 $\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot Canadian whiskey. Stir well.

Gin Cocktail

1 shot gin.
 1 or 2 dashes orange bitters.
 Stir well and serve.

Golf Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{2}{3}$ shot dry gin.
 2 dashes Angostura bitters.
 Stir well and strain into cocktail glass.

Good Fellow Cocktail

$\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{2}$ shot Bourbon.
 1 dash Angostura bitters.
 1 dash calisaya. Stir well, strain and serve.

Good Times Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{2}{3}$ shot Tom gin.
 1 piece of lemon peel.
 Shake and strain into cocktail glass.

Harvard Cocktail

2 dashes orange bitters.
 $\frac{2}{3}$ shot sherry or brandy.
 $\frac{1}{3}$ shot Italian vermouth.
 1 piece of lemon peel on top.
 Stir well and serve.

Harvester Cocktail

$\frac{1}{2}$ shot orange juice.
 $\frac{1}{2}$ shot gin. Shake.

Hearst Cocktail

1 dash Angostura bitters.
 2 dashes orange bitters.
 $\frac{1}{2}$ shot dry gin.
 $\frac{1}{2}$ shot Italian vermouth. Serve.

Highstepper Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{2}{3}$ shot dry gin.
 2 dashes Angostura bitters. Shake.

Holstein Cocktail

1 dash Amer Picon.
 $\frac{1}{2}$ shot cognac.
 $\frac{1}{2}$ shot blackberry brandy. Serve.

Homestead Cocktail

$\frac{1}{3}$ shot Italian vermouth.
 $\frac{2}{3}$ shot dry gin.
 Slice orange. Shake.

Honolulu Cocktail

3 dashes Angostura bitters.
 1 shot Bourbon.
 Add seltzer. Stir well and serve.

Hudson Cocktail

$\frac{1}{4}$ shot Italian vermouth.
 $\frac{3}{4}$ shot gin.
 Slice orange. Serve.

Hunter Cocktail

$\frac{2}{3}$ shot rye whiskey.
 $\frac{1}{3}$ shot cherry brandy. Stir.

Iris Cocktail

$\frac{1}{3}$ shot lemon juice.
 $\frac{2}{3}$ shot gin.
 1 barspoonful sugar. Shake.
 3 sprigs of mints.

Italian Cocktail

$\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{4}$ shot grenadine syrup.
 $\frac{1}{4}$ shot Fernet Branca.

Japanese Cocktail

2 dashes curaçao.
 $\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{3}$ shot rye whiskey.
 $\frac{1}{6}$ shot grenadine syrup. Shake.

Judge Cocktail

$\frac{7}{8}$ shot rye whiskey.
 $\frac{1}{8}$ shot apricot brandy. Shake.

Kentucky Colonel Cocktail

$\frac{1}{4}$ shot Benedictine.
 $\frac{3}{4}$ shot bourbon.
 1 piece of lemon peel.
 Stir well and serve in an old style glass.

Love Cocktail

Martini with white of egg. Shake.

Lusitania Cocktail

1 dash orange bitters.
 1 dash absinthe.
 $\frac{2}{3}$ shot French vermouth.
 $\frac{1}{3}$ shot good brandy. Shake.

Manhattan Cocktail

1 dash Angostura bitters.
 $\frac{1}{3}$ shot Italian vermouth.
 $\frac{2}{3}$ shot bourbon. Stir.

Marconi Cocktail

$\frac{1}{3}$ shot Italian vermouth.
 $\frac{2}{3}$ shot apple brandy. Shake.

Marguerite Cocktail

$\frac{1}{2}$ shot French vermouth.
 2 dashes orange bitters.
 $\frac{1}{2}$ shot dry gin. Stir.

Martini Cocktail

$\frac{1}{3}$ shot Italian vermouth.
 $\frac{2}{3}$ shot gin.
 1 dash of orange bitters. Stir well and serve.

Mauser Cocktail

$\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{2}$ shot dry gin.
 1 barspoonful apple brandy. Shake.

Merry Widow Cocktail

4 dashes maraschino.
 $\frac{1}{3}$ shot French vermouth.
 $\frac{2}{3}$ shot Italian vermouth or Byrrh wine.
 Shake well.

Metropolitan Cocktail

$\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot brandy.
 2 dashes Angostura bitters. Stir.

Metropolitan Cocktail (Southern Style)

$\frac{1}{3}$ shot Italian vermouth.
 $\frac{2}{3}$ shot brandy.
 1 dash of orange bitters. Serve.

Millionaire Cocktail

1 dash orange bitters.
 6 dashes curaçao.
 $\frac{3}{4}$ shot rye whiskey.
 2 dashes grenadine syrup.
 1 white of egg.
 Stir well. Serve in claret glass.

Montana Cocktail

$\frac{1}{4}$ shot French vermouth.
 $\frac{1}{2}$ shot brandy.
 2 dashes port wine.
 2 dashes Angostura bitters.
 2 dashes anisette. Shake well.

Morning Cocktail

1 dash absinthe.
 1 dash Angostura bitters.
 $\frac{1}{2}$ shot brandy.
 $\frac{1}{2}$ shot Italian vermouth. Frappé.

Narragansett Cocktail

$\frac{2}{3}$ shot rye whiskey.
 $\frac{1}{3}$ shot Italian vermouth.
 1 dash absinthe. Olive. Stir well.

Netherland Cocktail

$\frac{1}{3}$ shot curaçao.
 $\frac{2}{3}$ shot good brandy.
 1 dash orange bitters. Stir well.

North Pole Cocktail

$\frac{1}{3}$ shot maraschino.
 $\frac{1}{3}$ shot dry gin.
 Juice of one-half a lemon.
 1 white of egg.
 Shake well and strain into claret glass with
 whipped cream on top.

Old Fashion Cocktail

1 dash Angostura bitters.
 2 dashes orange bitters.
 Piece of cut loaf sugar.
 Dissolve in two spoonfuls of water.
 1 shot liqueur as desired.
 Serve in old fashioned glass.

Opera Cocktail

$\frac{1}{2}$ shot Dubonnet.
 $\frac{1}{2}$ shot dry gin.
 2 barspoons creme de mandarine.
 Twist orange peel on top.
 Shake, strain and serve.

Orange Blossom Cocktail

$\frac{1}{2}$ shot orange juice.
 $\frac{1}{2}$ shot gin. Shake well.

Oyster Bay Cocktail

$\frac{1}{2}$ shot white curaçao.
 $\frac{1}{3}$ shot dry gin. Shake.

Palmer Cocktail

2 dashes orange bitters.
 $\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{2}$ shot St. Croix rum. Shake.

Pan-American Cocktail

1 dash syrup.
 1 dash lemon juice.
 1 shot rye whiskey. Shake.

Paradise Cocktail

$\frac{1}{3}$ shot gin.
 $\frac{2}{3}$ shot apricot brandy. Shake.

Parisian Cocktail

Juice of one lime.
 1 shot Byrrh wine. Stir.

Perfect Cocktail

$\frac{1}{2}$ shot dry gin.
 $\frac{1}{3}$ shot Italian vermouth.
 $\frac{1}{3}$ shot French vermouth.
 1 orange peel. Shake.

Pheasant Cocktail

$\frac{1}{2}$ shot cognac.
 $\frac{1}{2}$ shot dry gin. Shake well.

Pick-Me-Up Cocktail

$\frac{1}{3}$ shot cognac.
 $\frac{1}{3}$ shot Italian vermouth.
 $\frac{1}{3}$ shot absinthe. Frappé.

Pink Lady Cocktail

$\frac{1}{2}$ shot lime juice.
 $\frac{1}{2}$ shot gin.
 $\frac{1}{2}$ shot applejack.
 5 dashes grenadine. Shake well.

Poet's Dream Cocktail

$\frac{1}{3}$ shot French vermouth.
 $\frac{2}{3}$ shot dry gin.
2 dashes orange bitters.
2 dashes Benedictine. Stir.

Polo Cocktail

$\frac{1}{3}$ shot grape fruit juice.
 $\frac{1}{3}$ shot orange juice.
 $\frac{1}{3}$ shot Tom gin.
Shake. Serve in claret glass.

Pat's Cocktail

$\frac{1}{2}$ shot dry gin.
 $\frac{1}{4}$ shot French vermouth.
6 dashes Italian vermouth.
1 dash curaçao.
1 lemon peel.
1 fresh sprig of mint. Stir well.

Prince Henry Cocktail

1 dash orange bitters.
 $\frac{1}{3}$ shot Italian vermouth.
 $\frac{1}{3}$ shot dry gin.

Princeton Cocktail

$\frac{1}{3}$ shot creme de menthe white. Frappé.
Gin Cocktail with one squirt seltzer on top.

Racquet Club Cocktail

$\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin.
Orange peel on top.

Reis Cocktail

2 dashes Angostura.
2 dashes absinthe.
1 shot Old Tom gin. Shake.

Richmond Cocktail

$\frac{2}{3}$ shot French vermouth.
 $\frac{1}{3}$ shot Italian vermouth.
1 dash curaçao. Shake well.

Rob Roy Cocktail

$\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{2}$ shot Scotch whiskey.
1 dash Angostura.
1 dash orange bitters.

Robert Burns Cocktail

- 1 dash absinthe.
 $\frac{1}{4}$ shot Italian vermouth.
 $\frac{3}{4}$ shot Irish or Scotch whiskey. Shake well.

Rose Cocktail

- $\frac{1}{5}$ shot orange juice.
 $\frac{1}{5}$ shot grenadine syrup.
 $\frac{3}{5}$ shot gin. Shake well.

Royal Smile Cocktail

- $\frac{1}{2}$ shot lime juice.
 $\frac{1}{2}$ pony grenadine syrup.
 $\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot apple brandy.
1 white of egg. Shake. Serve in claret glass.

Ruby Cocktail

- 1 dash grenadine.
1 barspoonful apple jack.
 $\frac{3}{4}$ shot dry gin. Shake well.

Sabath Cocktail

- $\frac{1}{2}$ shot French brandy.
 $\frac{1}{2}$ shot port wine.
1 egg.
 $\frac{1}{2}$ pony black coffee.
 $\frac{1}{2}$ barspoon sugar.
Shake and strain into claret glass and serve.

Salome Cocktail

- $\frac{1}{4}$ shot Italian vermouth.
 $\frac{1}{4}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin.
2 dashes orange bitters.
Frappé with 3 celery leaves.

Sandy McKay Cocktail

- 1 white of egg.
1 shot dry gin.
 $\frac{1}{2}$ shot Italian vermouth.
 $\frac{1}{2}$ shot orange juice.
1 barspoon grenadine. Shake. Serve in claret glass.

Saratoga Cocktail

- 2 dashes pineapple juice.
2 dashes maraschino.
1 dash orange bitters.
1 shot brandy. Shake.

Sherry Cocktail

- 1 shot sherry wine.
- 1 dash orange bitters.
- 1 dash Angostura bitters.

Silver Cocktail

- 2 dashes orange bitters.
- $\frac{1}{3}$ shot Italian vermouth.
- $\frac{2}{3}$ shot dry gin.
- 2 dashes maraschino. Shake.

Smith Cocktail

- $\frac{1}{2}$ shot brandy.
- $\frac{1}{2}$ shot apricot brandy.
- 1 barspoonful creme de menthe. Shake.
- 1 dash absinthe on top.

Society Cocktail

- $\frac{1}{3}$ shot dry gin.
- $\frac{2}{3}$ shot French vermouth.
- 1 dash grenadine syrup. Shake.

Soda Cocktail

- 3 dashes Angostura bitters.
- Peel of whole lemon.
- 1 pint of lemon soda.
- Use large glass and lump ice.
- Add a teaspoonful of powdered sugar. Serve.

Soul Kiss Cocktail

- $\frac{1}{3}$ shot rye whiskey.
- $\frac{1}{3}$ shot Dubonnet.
- $\frac{1}{3}$ shot French vermouth.
- 1 barspoon orange juice. Shake.

South Africa Cocktail

- $\frac{1}{2}$ shot sherry wine.
- 1 dash Angostura bitters.
- $\frac{1}{2}$ shot gin.
- 3 drops lime juice.

Sphinx Cocktail

- $\frac{2}{3}$ shot dry gin.
- $\frac{1}{6}$ shot Italian vermouth.
- $\frac{1}{6}$ shot French vermouth.
- Very thin slice lemon peel on top.

Star Cocktail (Old Fashion)

- 1 barspoonful of sugar.
- 1 dash of orange bitters.
- $\frac{2}{3}$ shot apple jack.
- $\frac{1}{3}$ shot Italian vermouth.
- Slice orange. Sprig of mint.

Strawberry Cocktail

- 2 dashes orange bitters.
 $\frac{1}{4}$ shot strawberry syrup or juice of three strawberries.
 1 dash maraschino.
 1 shot cognac. Shake.

Sunshine Cocktail (For Two)

- Juice of one lime.
 $\frac{1}{2}$ shot French vermouth.
 $1\frac{1}{2}$ shots Tom gin.
 1 barspoon grenadine.
 1 white of egg for each one.
 Frappé. Serve in claret glass.

Swan Cocktail

- 3 drops lime juice.
 2 drops Angostura bitters.
 $\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin. Stir.

Taxi Cocktail

- $\frac{1}{2}$ shot French vermouth.
 $\frac{1}{2}$ shot dry gin.
 2 barspoonfuls lime juice.
 2 barspoonfuls absinthe. Frappé.

Tango Cocktail

- $\frac{1}{3}$ shot Italian vermouth.
 $\frac{2}{3}$ shot dry gin.
 $\frac{1}{2}$ barspoon apricot brandy.
 Shake well. Strain. Serve.

Tip-Top Cocktail

- 1 shot French vermouth.
 4 dashes benedictine.
 1 dash Angostura.
 3 dashes orange bitters. Shake.

Trilby Cocktail

- 1 dash orange bitters.
 $\frac{2}{3}$ shot Tom gin.
 $\frac{1}{6}$ shot French vermouth.
 $\frac{1}{6}$ shot creme Yvette. Stir well.
 Add 1 cherry.

Tuxedo Cocktail

- 1 dash maraschino.
 3 dashes Angostura bitters.
 1 dash absinthe.
 $\frac{2}{3}$ shot dry gin.
 $\frac{1}{3}$ shot French vermouth.
 1 barspoon of sherry wine. Stir well.

Two-Spot Cocktail

½ shot French brandy.
 ½ shot brown curaçao.
 Shake. Strain into cocktail glass.
 Twist a piece of lemon peel on top.

Union League Cocktail

1 dash orange bitters.
 ⅓ shot port wine.
 ⅔ shot Tom gin. Stir well.

Vienna Cocktail

½ shot Italian vermouth.
 ½ shot French vermouth.
 1 dash absinthe. Frappé.

Virgin Cocktail

½ shot dry gin.
 ½ shot Italian vermouth.
 2 dashes raspberry syrup.
 2 dashes Angostura bitters. Shake.

Waldorf Cocktail

⅓ shot rye whiskey.
 ⅓ shot Italian vermouth.
 ⅓ shot absinthe.
 2 dashes orange bitters. Shake.

Waldorf Queen's

2 slices pineapple moddled.
 ½ shot dry gin.
 ¼ shot French vermouth.
 ¼ shot Italian vermouth.
 Small piece of orange.
 Frappé well. Strain into cocktail glass and serve.

White Elephant Cocktail

⅓ shot Italian vermouth.
 ⅔ shot dry gin.
 White of egg. Shake well.

White Lion Cocktail

1 barspoon sugar.
 ½ shot lemon juice.
 3 dashes Angostura bitters.
 3 dashes raspberry syrup.
 1 shot St. Croix rum. Shake well.

Whiskey Cocktail

2 dashes Angostura bitters.
 1 small lump of sugar.
 1 shot bourbon.
 Piece of lemon peel.

Yale Cocktail

- 1 dash orange bitters.
- 1 dash absinthe.
- 1 shot Tom gin.
- 1 lemon peel. Shake.

Yankee Prince Cocktail

- 1 barspoon orange juice.
- $\frac{1}{4}$ shot Grand Marnier.
- $\frac{3}{4}$ shot dry gin.
- 1 filbert nut. Frappé.

Zazarac Cocktail

- Old fashion glass.
- $\frac{1}{2}$ lump sugar.
- 1 dash Angostura bitters.
- 1 dash orange bitters.
- 1 dash anisette.
- 1 shot bourbon or rye whiskey.
- Twist lemon peel on top.
- Add 2 dashes of absinthe. Serve in tall glass.

Mixed drinks are perfect only when perfect ingredients are used.

COLLINS

Tom Collins

Fill goblet with fine ice.
Juice one small lemon.
1 spoon powdered sugar.
1 shot dry gin. Shake well.
Strain into large thin glass and fill with one
bottle club soda or domestic soda.
Stir with spoon.

John Collins

Brandy Collins

Bourbon Collins

Rye Collins

Scotch Collins

Irish Collins

Rum Collins

Same as Tom Collins except use:
Holland gin for John Collins.
Brandy for Brandy Collins.
Bourbon for Bourbon Collins.
Rye whiskey for Rye Collins.
Scotch whiskey for Scotch Collins.
Irish whiskey for Irish Collins.
Rum for Rum Collins.

*Mixed drinks are perfect only when perfect in-
gredients are used.*

GINGER ALE HIGH-BALLS

Serve in a Tall Glass Always

Automobile High-Ball

- 1 shot gin.
- 1 pint ginger ale.
- 1 bunch of mint.
- 1 large piece of ice.

Rum High-Ball

- 1 lemon rind.
- 1 shot Jamaica rum.
- 1 pint ginger ale.

Bull Dog High-Ball

- 1 rind of orange.
- Juice of 1 orange.
- 1 lump of ice in large glass.
- 1 shot of dry gin.
- 1 pint ginger ale.

Bull Pup High-Ball

- Juice of $\frac{1}{2}$ lemon.
- 1 shot gin.
- 1 pint ginger ale.
- Serve in large glass.
- 1 lump of cube ice.

Boston High-Ball

- Juice of $\frac{1}{2}$ a lemon.
- 1 barspoon of sugar.
- 1 shot rum.
- 1 pint ginger ale.

Country Club High-Ball

- $\frac{1}{2}$ shot grenadine syrup.
- $\frac{1}{2}$ shot French vermouth.
- 1 pint ginger ale.
- 1 lump of cube ice.

Dunham High-Ball

- Peel of an orange in one long string in a Collins glass with the end hanging over edge of glass.
- 1 shot orange juice.
- 1 shot rye or bourbon whiskey.
- 1 pint ginger ale.
- 1 piece cube ice. Stir slowly.

Floradora High-Ball

Juice of $\frac{1}{2}$ a lime.
 $\frac{1}{4}$ shot raspberry.
 $\frac{1}{4}$ shot dry gin.
1 lump cube ice.
1 pint ginger ale.

Plain Ginger Ale High-Ball

1 lemon rind on a spiral shaped piece. Place a round piece of ice inside of the rind.
Add 1 pint of ginger ale.

Grape Juice High-Ball

1 lemond rind.
 $\frac{1}{2}$ split white or red grape juice.
1 lump of ice.
1 pint ginger ale.

Hawaii High-Ball

Rind and juice of 1 orange.
1 shot rye.
1 pint ginger ale.

Irish Whiskey High-Ball

1 lemon rind.
1 shot Irish whiskey.
1 pint ginger ale.
1 dash Angostura bitters.

Khatura High-Ball

$\frac{1}{4}$ shot French vermouth.
 $\frac{1}{4}$ shot Italian vermouth.
 $\frac{1}{2}$ shot gin.
2 dashes Angostura bitters.
1 pint ginger ale.

Mint High-Ball

1 bunch of fresh mint.
Crush lightly.
1 lump ice.
1 pint ginger ale.

Moraine High-Ball

2 shots Rhine wine.
 $\frac{1}{2}$ lemon moddled.
1 lemon rind.
1 lump ice.
 $\frac{1}{3}$ shot curaçao.
1 pint club soda.

Orange Blossom High-Ball

2 shots orange juice.

1 shot gin.

1 small barspoon sugar.

Collins glass. Fine ice. Dress with fruit. Fill glass with seltzer.

Robert E. Lee High-Ball

1 dash absinthe.

Juice of $\frac{1}{2}$ a lime.

1 shot Scotch whiskey.

1 pint ginger ale.

Sabath High-Ball

$\frac{1}{2}$ shot brandy.

$\frac{1}{2}$ shot vermouth.

Juice of $\frac{1}{2}$ a lime.

1 pint club soda with 2 or 3 sprigs of mint on top.

Sarsaparilla High-Ball

3 or 4 round slices of lime.

Juice of $\frac{1}{2}$ a lime.

1 large piece of ice.

1 pint sarsaparilla.

Scotch High-Ball

1 lemon rind.

3 large lumps of ice in large glass.

1 shot Scotch whiskey.

1 pint ginger ale.

Sea Side High-Ball

Juice of 1 lime.

1 shot grenadine syrup.

1 pint ginger ale.

White High-Ball

Juice of $\frac{1}{2}$ an orange.

$\frac{1}{2}$ shot Scotch whiskey.

1 dash Angostura bitters.

1 bottle ginger ale. Serve in large glass.

Mixed drinks are perfect only when perfect ingredients are used.

PUNCHES

Adalor Punch

- 1 fresh peach perforated with fork.
- 1 pint champagne.

Bishop's Punch

- Use quart glass pitcher.
- ½ shot lemon juice.
- 1 shot plain syrup.
- 1 shot Jamaica rum.
- 1 pint of claret or red Burgundy.
- Dress with fruit and mint.

Bull's Eye Punch

- 1 pint sparkling cider.
- 1 pint imported ginger ale.
- 1 shot brandy.

Burgundy Punch

Use large glass pitcher, into which put:

- 1 pony brandy.
- 1 pony brown curaçao.
- 1 pony maraschino.
- 1 quart Burgundy.
- 1 pint sparkling water.
- 1 long cube ice.

Stir well and decorate with:

- 1 lemon sliced.
- 1 orange sliced.
- 5 or 6 pieces of pineapple.

Maraschino cherries and 1 small bunch of green mint on top.

Champagne Punch

Use glass pitcher.

- 1 shot cognac.
- 1 pony maraschino.
- 1 pony yellow chartreuse.
- 1 pony syrup.
- 1 large piece of cube ice.
- 1 quart champagne.
- 1 pint sparkling water.
- 1 small lemon sliced.
- 1 orange.
- 6 pieces of pineapple sliced.
- 2 thin slices of pear or apple.
- Cherries.

1 bunch fresh green mint.

Stir well and put a little powdered sugar on top.

Champagne Punch No. 2

Use large glass pitcher.

1 pony cognac.

1 pony white curaçao.

1 pony maraschino.

1 pony plain syrup.

Juice of $\frac{1}{2}$ a lemon.

1 quart champagne.

1 pint sparkling water.

1 long cube ice.

2 pieces cucumber rind.

1 orange sliced.

1 lemon sliced.

4 or 5 pieces fresh pineapple.

6 cherries.

1 or 2 pieces of sliced pear.

1 nice bunch green mint.

Stir well and serve in Delmonico glass.

Cider Punch

Use large glass pitcher, into which put:

4 slices lemon.

5 slices orange.

5 slices pineapple.

1 shot brandy.

$\frac{1}{2}$ shot curaçao.

$\frac{1}{2}$ shot maraschino.

1 quart champagne cider, or sweet cider, as preferred.

2 dashes lemon juice.

Cherries.

1 large piece of ice.

1 bunch of mint on top.

Claret Punch

Use large glass pitcher, into which put:

1 lemon sliced.

1 orange sliced.

5 pieces of fresh sliced pineapple.

1 shot curaçao.

1 shot brandy.

1 shot syrup.

1 dash maraschino.

1 dash lemon juice.

6 or 8 maraschino cherries.

1 quart claret.

1 pint soda or any kind of good sparkling water and one bunch of mint on top.

Cider Punch—(Without Liquor)

Use large glass pitcher.
 Juice of 2 lemons or limes.
 Juice of 1 orange.
 1 shot grenadine syrup.
 1 shot of plain syrup.
 1 large piece of cube ice.
 3 or 4 slices of lemon.
 4 slices of orange.
 4 slices of pineapple.
 2 pieces of cucumber rind.
 ½ dozen cherries.
 1 quart champagne cider.
 Stir well with long spoon; put 1 bunch of mint
 on top.

Grape Juice Punch—(With Liquor)

For 6 People. Use Glass Pitcher

1 pony brandy.
 1 pony maraschino.
 1 pony yellow chartreuse.
 1 dash grenadine syrup.
 Juice of ½ a lemon.
 1 long cube ice.
 1 quart grape juice.
 1 pint Apollinaris.
 Dress with fruit and mint.

Grape Juice Punch—(Without Liquor)

Juice of 2 lemons.
 Juice of 2 oranges.
 2 shots grenadine syrup.
 Frappé and strain into glass pitcher.
 1 long cube ice.
 1 quart white or red grape juice.
 1 pint Apollinaris.
 Sugar to taste. Dress with fruit and mint.
 Stir well with long spoon.

Ginger Ale Punch—(Without Liquor)

For Party of 6 People. Glass Pitcher

Juice of 3 lemons.
 Juice of 3 oranges.
 2 shots grenadine syrup.
 Sugar to taste.
 Frappé and strain into pitcher.
 Add 1 quart ginger ale.
 1 long cube ice.
 Dress with fruit in season and put one bunch
 of mint on top.

Ginger Ale Punch—(With Liquor)

For About 6 People. Glass Pitcher

- 1 shot cognac.
- ½ shot maraschino.
- 1 dash benedictine.
- 3 pints imported ginger ale.
- 1 long cube ice.
- 4 or 5 pieces of sliced orange.
- 4 or 5 pieces of sliced pineapple.
- 4 or 5 pieces of sliced lemon.
- 1 dash lemon juice.
- 1 bunch of mint. Stir well and put little powdered sugar on top. Serve in thin glasses.

Moselle Wine Punch

- 1 pony cognac.
- 1 pony maraschino.
- 1 dash yellow chartreuse.
- 1 dash benedictine.
- 1 quart moselle wine.
- 1 pint Apollinaris.
- 1 large, long cube ice.
- 6 or 8 cherries or grapes.
- 1 lemon sliced.
- 1 orange sliced.
- 2 or 3 pieces of pineapple.
- 1 bunch of green mint.
- Stir well and serve.

Rhine Wine Punch

- Use large glass pitcher.
- 1 shot French brandy.
- ½ shot maraschino.
- ½ shot benedictine.
- 1 dash white curaçao.
- 1 long cube ice.
- 1 pint Apollinaris.
- 1 quart Rhine wine.
- 4 pieces sliced lemon.
- 6 pieces sliced orange.
- 6 pieces sliced pineapple.
- 2 pieces sliced pear.
- 6 or 8 maraschino cherries.
- 1 dash lemon juice.
- Stir well and decorate with 1 bunch fresh mint.

Sauternes Punch

Use large glass pitcher.
 1 pony French brandy.
 1 pony yellow chartreuse.
 1 pony maraschino (French).
 1 long cube ice.
 1 pint Apollinaris.
 1 quart sauternes.
 1 pony curaçao.
 Juice of $\frac{1}{2}$ a lemon.
 $\frac{1}{2}$ lemon sliced thin.
 4 or 5 pieces of sliced orange.
 4 pieces of sliced pineapple.
 2 pieces cucumber rind.
 6 maraschino cherries.
 1 bunch of green mint on top.

Sauternes Punch (Southern Style)

Use large glass pitcher.
 1 shot lemon juice.
 $\frac{1}{2}$ shot French brandy.
 $\frac{1}{2}$ shot curaçao.
 $\frac{1}{2}$ shot benedictine.
 1 long, large cube ice.
 1 quart sauternes.
 $\frac{1}{2}$ lemon sliced.
 $\frac{1}{2}$ orange sliced.
 4 or 5 slices pineapple.
 Maraschino cherries.
 1 pint Apollinaris.
 Stir well and put 1 bunch of green mint on top.

Velvet Punch

Use glass pitcher.
 1 pint champagne.
 1 pint stout.
 1 long cube ice.
 (Dark beer may be used in place of stout if preferred.)

DAISYS

Brandy Daisy

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 $\frac{1}{2}$ shot raspberry syrup.
 1 shot brandy.
 In goblet with fine ice. Fruit.

Chocolate Daisy

Juice of 1 lime.
 $\frac{1}{2}$ shot brandy.
 $\frac{1}{2}$ shot port.
 $\frac{1}{3}$ shot raspberry syrup.
 Goblet, with fine ice. Fruit.

Gin Daisy

Juice $\frac{1}{2}$ lemon.
 1 shot gin.
 $\frac{1}{2}$ shot raspberry syrup.
 In goblet with fine ice. Fruit.

Ginger Daisy

Juice $\frac{1}{2}$ lime.
 $\frac{1}{2}$ barspoonful sugar.
 $\frac{1}{2}$ shot gin.
 $\frac{1}{2}$ shot brandy.
 Shake in fine ice. Pour into goblet. Decorate with fruit and mint.

Highland Daisy

Juice $\frac{1}{2}$ lemon.
 Juice $\frac{1}{2}$ lime.
 Juice $\frac{1}{2}$ orange.
 $\frac{2}{3}$ shot Scotch whiskey.
 1 shot syrup.
 In goblet with fine ice. Decorate with fruit.

June Daisy

Juice $\frac{1}{2}$ lemon.
 Juice $\frac{1}{2}$ lime.
 Juice $\frac{1}{2}$ orange.
 $\frac{1}{2}$ shot raspberry syrup.
 In goblet with fine ice. Fill with ginger ale.
 Decorate with fruit.

Rum Daisy

Juice $\frac{1}{2}$ lemon.
 1 shot rum.
 $\frac{1}{2}$ shot raspberry syrup.
 In goblet with fine ice. Decorate with fruit.

Star Daisy

Juice $\frac{1}{2}$ lime.
 $\frac{1}{2}$ shot gin.
 $\frac{1}{2}$ shot applejack.
 $\frac{1}{2}$ shot grenadine syrup.
 In goblet with fine ice. Fruits.

Whiskey Daisy

Juice $\frac{1}{2}$ lemon.
 1 shot whiskey.
 $\frac{1}{2}$ shot raspberry syrup.
 In goblet with fine ice. Fruits.

EGGNOGGS

Brandy Eggnog

1 egg.
 1 shot brandy.
 1 dash Jamaica rum.
 1 barspoonful sugar.
 Milk. Shake and strain. Dash of nutmeg on top.

Rum Eggnog

1 shot Jamaica rum.
 1 barspoonful sugar.
 1 egg.
 Milk. Shake and strain. Dash of nutmeg on top.

Whiskey Eggnog

1 shot bourbon.
 1 dash Jamaica rum.
 1 egg.
 1 barspoonful sugar.
 Milk. Shake and strain. Dash of nutmeg on top.

FIZZES

Angostura Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 $\frac{1}{2}$ shot Angostura.
 1 white of egg.
 1 barspoonful of cream.
 Shake well and strain into fizz glass.
 Fill and siphon.

Bayard Fizz

Juice of 1½ lemons.
 1 barspoon of sugar.
 1 shot dry gin.
 1 dash maraschino.
 1 dash raspberry syrup.
 Shake, strain and fill glass with siphon.

Bismarck Fizz

Juice of ½ a lemon.
 1 barspoonful of sugar.
 1 egg.
 1 shot sloe gin.
 Fill glass with siphon. Shake.

Brandy Fizz

Juice of one lemon.
 1 barspoonful of sugar.
 1 shot French brandy.
 Shake and strain.
 Fill glass with siphon.
 2 dashes yellow chartreuse.

Canadian Whiskey Fizz

Juice of ½ a lemon.
 1 barspoonful of sugar.
 1 shot Canadian whiskey.
 Shake, strain and fill glass with siphon.

Chicago Fizz

Juice of ½ a lemon.
 1 barspoonful of sugar.
 ½ shot Jamaica rum.
 ½ shot port wine.
 1 white of egg.
 Shake, strain. Fill glass with siphon.

Canadian Fizz

Juice of 1 lime.
 1 barspoonful of sugar.
 1 shot gin.
 1 egg.
 Shake well, strain and fill glass with siphon.

Claret Fizz

Juice of ½ a lemon.
 1 barspoonful sugar.
 1 glass claret.
 Shake and strain. Fill glass with siphon.

Daisy Fizz

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 $\frac{1}{2}$ shot orange juice.
 $\frac{2}{3}$ shot brandy.
 Shake, strain, and fill glass with siphon.

Elsie Ferguson Fizz

$\frac{1}{2}$ a lemon crushed.
 2 strawberries crushed.
 1 shot dry gin.
 2 barspoonfuls grenadine syrup.
 4 barspoonfuls cream.
 Shake well, strain into fizz glass and fill with siphon.

Galvez Fizz

Juice of one lemon.
 1 barspoonful of sugar.
 4 dashes raspberry syrup.
 1 shot dry gin.
 1 white of egg.
 1 dash orange flower water.
 1 shot cream.
 Shake very well, strain into lemonade glass and fill with siphon.

Gin Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoon of sugar.
 1 shot gin.
 Shake, strain into fizz glass and fill with siphon.

**Tom Gin Fizz
 Dry Gin Fizz
 Sloe Gin Fizz**

Same as Gin Fizz except substitute gins as named.

Grenadine Gin Fizz

Juice of $\frac{1}{2}$ a lemon.
 $\frac{1}{3}$ shot grenadine syrup.
 1 shot Tom gin.
 Shake well, strain into fizz glass and fill with siphon.

Golden Gin Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 shot of dry gin.
 1 yolk of egg.
 Shake well and strain into lemonade glass and fill with fizz water.

Holland Gin Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 shot of Holland gin.
 1 dash of white creme de menthe.
 Shake well and strain into fizz glass.
 Fill glass with siphon.

Irish Whiskey Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 shot Irish whiskey.
 Shake well and strain into fizz glass.
 Fill glass with siphon.

Merry Widow Fizz

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ an orange.
 1 barspoonful of sugar.
 1 shot sloe gin.
 1 white of an egg.
 Shake well, strain into lemonade glass. Fill
 with siphon.

Morning Glory Fizz

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 2 dashes absinthe.
 1 white of egg.
 1 shot Scotch whiskey.
 1 barspoonful of sugar.
 Shake, strain and fill glass with siphon.

New Orleans Fizz

Juice of $\frac{1}{2}$ a lemon.
 2 dashes orange flower water.
 Small spoon of granulated sugar.
 1 shot cream.
 1 shot dry gin.
 1 white of egg.
 1 dash of lime juice.
 Shake well, strain into lemonade glass and
 add siphon.

Royal Gin Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 shot gin.
 1 white of egg.
 Shake, strain and fill with siphon.

Scotch Whiskey Fizz

Juice of one small lemon.
 1 barspoonful of sugar.
 1 shot Scotch whiskey.
 Shake, strain into glass and fill with siphon.

**Silver Bowl or
Snowball Fizz**

1 shot grape fruit juice.
 $\frac{1}{2}$ shot dry gin.
 $\frac{1}{2}$ shot Rhine wine.
 2 dashes orange flower water.
 1 white of egg.
 1 barspoonful sugar.
 Shake very well and strain.

Silver Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 shot dry gin.
 1 white of egg.
 Shake well, strain into lemonade glass and fill with siphon.

Strawberry Fizz

Juice of $\frac{1}{2}$ a lemon.
 $\frac{1}{4}$ spoon sugar.
 $\frac{1}{2}$ dozen strawberries.
 1 shot Tom gin.
 Shake, strain, and fill with siphon.

Waldorf Fizz (Without Liquor)

Juice of one orange.
 Juice of one lemon.
 1 egg.
 1 barspoonful sugar.
 Shake, strain and fill glass with siphon.

Whiskey Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 shot rye or bourbon whiskey, whichever customer prefers.
 Shake, strain and fill glass with fizz water.

Whiskey Grenadine Fizz

Juice of $\frac{1}{2}$ a lemon.
 $\frac{1}{3}$ shot grenadine syrup.
 $\frac{2}{3}$ shot rye or bourbon whiskey.
 Shake very well, strain into fizz glass and fill with siphon.

FLIPS

Brandy Flip

1 shot brandy.
 1 barspoonful sugar.
 1 egg.
 Shake well in fine ice. Grate nutmeg on top.

Coffee Flip

$\frac{1}{2}$ shot brandy.
 $\frac{1}{2}$ shot port.
 1 egg.
 1 barspoonful of sugar.
 Shake well. Grated nutmeg on top.

Chocolate Flip

$\frac{1}{2}$ shot cognac.
 $\frac{1}{2}$ shot sloe gin.
 1 yolk of egg.
 1 barspoonful of sugar.
 Shake well in fine ice.

Cream Flip

1 egg.
 3 shots cream.
 1 dash curaçao.
 Shake well in fine ice. Grated nutmeg on top.

Egg Flip (Without Liquor)

1 egg.
 1 barspoonful sugar.
 1 barspoonful maraschino.
 1 shot milk. Shake. Grated nutmeg on top.

Gin Flip

1 shot gin.
 1 egg.
 1 barspoonful sugar. Shake well and strain.

Port Wine Flip

1 shot port.
 1 egg.
 1 barspoonful sugar.
 Shake; strain. Grated nutmeg on top.

Rum Flip

1 shot Jamaica rum.
 1 egg.
 1 barspoonful sugar.
 Shake well; strain. Grated nutmeg on top.

Sherry Flip

1 shot sherry.
 1 egg.
 1 barspoonful sugar. Shake. Strain. Grated nutmeg top.

FRAPPES

Absinthe Frappe

$\frac{1}{2}$ shot absinthe, green.

$\frac{1}{2}$ shot water.

Shake well in fine ice.

Frappes Assorted

Fill cocktail glass with fine shaved ice and fill with any cordial customer may ask for, as:

Creme de Menthe Frappe.

Curacao Frappe.

Chartreuse Frappe.

Benedictine Frappe.

Anisette Frappe, Etc.

ENGLISH STYLE SIPHON HIGH-BALLS

Bermuda High-Ball

$\frac{1}{3}$ shot brandy.

$\frac{1}{3}$ shot gin.

$\frac{1}{3}$ shot French vermouth.

1 lump ice. Fill with siphon.

Bourbon High-Ball

1 shot bourbon.

1 lump ice. Fill with siphon.

Brandy High-Ball

1 shot brandy.

1 lump ice. Fill with siphon.

Gin High-Ball

1 shot gin.

1 lump ice.

1 lemon peel. Fill with siphon.

Irish Rose High-Ball

1 shot Irish whiskey.

$\frac{1}{3}$ shot grenadine syrup.

1 lump ice. Fill with siphon. Stir.

Pall Mall High-Ball

$\frac{1}{3}$ shot brandy.

$\frac{1}{3}$ shot Italian vermouth.

$\frac{1}{3}$ shot gin.

1 lump ice. Fill with siphon.

Rye High-Ball

1 shot rye.
1 lump ice. Fill with siphon.

Scotch High-Ball

1 shot Scotch whiskey.
1 lump ice. Fill with seltzer.

HOT DRINKS

American Grog

1 lump sugar.
 $\frac{1}{2}$ lemon juice.
1 shot Jamaica rum.
Fill glass with hot water.

Blue Blazer

Use Heavy Bar Glasses or Metal Mugs

$\frac{1}{2}$ lump sugar.
Fill glass $\frac{2}{3}$ full hot water.
Float with Scotch or Rye.
Set the liquid on fire and pour from one glass to another 3 or 4 times. Twist lemon on top and serve.

Burnt Brandy With Peach

Burn 1 shot brandy with 1 lump sugar in a saucer.
Place 2 slices dried peach in hot toddy glass.
Pour liquid over the peach.

Cafe Boules

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

Claret Punch, Hot

$\frac{1}{2}$ lump sugar.
Fill glass $\frac{2}{3}$ hot water.
Fill with French claret.
1 lemon peel.

Hot American Grog

$\frac{1}{2}$ lump sugar.
1 shot Jamaica rum.
Fill with hot water.
1 slice lemon.

Hot Creole Punch

2 barspoonfuls syrup.
 2 dashes Jamaica rum.
 1 dash Hungarian apricot brandy.
 1 shot French claret.
 1 barspoon spices.
 Lemon peel.
 Have this heated on stove till nearly boiling.

Hot Applejack Toddy

$\frac{1}{2}$ lump sugar.
 1 shot apple brandy in hot toddy glass.
 Fill with hot water.
 1 lemon peel.

Hot Lemonade

1 lemon juice.
 1 tablespoon sugar.
 Fill with hot water.
 1 slice lemon.

Hot Milk Punch

1 shot brandy or whiskey.
 2 barspoonfuls sugar.
 1 dash Jamaica rum.
 Fill with hot milk. Stir and serve.

Hot Spiced Rum

$\frac{1}{2}$ lump sugar.
 1 shot rum.
 $\frac{1}{2}$ barspoonful allspice.
 Fill with hot water.

Port Wine Negus

$\frac{1}{2}$ lump sugar.
 Fill glass $\frac{2}{3}$ hot water.
 1 shot port wine.
 Stir. Grated nutmeg on top.

JULEPS**Brandy Julep**

2 barspoonfuls syrup.
 1 shot brandy in silver cup filled with crushed ice.
 Stir gently. Set large bunch of mint on top.
 Serve with straws.

Gin Julep

2 barspoonfuls syrup.

1 shot gin in silver cup.

Crushed ice. Stir. Bunch of mint on top.

Serve with straws.

Grape Juice

1 barspoonful syrup.

½ split grape juice in silver cup.

Stir. Large bunch of mint on top. Serve with straws.

Pineapple Julep

Juice of two oranges.

1 shot raspberry syrup.

1 shot maraschino.

1 shot Tom gin.

1 quart moselle.

1 sliced pineapple.

Ice and serve with straws.

Kentucky Mint Julep

Two barspoons syrup.

1 shot bourbon in silver cup filled with crushed ice.

Stir gently, then take ice pick and from a big chunk of ice chop off fine ice so it will adhere to side of cup. Carefully place a nice, large bunch of Kentucky mint on top and serve with straws.

Mint Julep, Western Style

In julep cup or lemonade glass crush 1 lump of sugar and 3 sprigs of mint.

Fill with fine ice.

1 shot bourbon.

½ barspoonful Jamaica rum.

Stir well. Decorate with fruits. Place a bunch of mint on top. Serve with straws.

LEMONADES**Angostura Lemonade**

Add 1 teaspoon Angostura bitters to each glass of lemonade.

Apollinaris Lemonade

Juice of one lemon.

1 tablespoonful sugar.

1 split Apollinaris.

Stir well. Decorate with fruits. Serve with straws.

Claret Lemonade

Plain lemonade.
Float claret on top.

Club Soda Lemonade

1 tablespoonful sugar.
Juice of one lemon.
1 split club soda.
Stir. Decorate with fruit.

Egg Lemonade

Juice one lemon.
1 tablespoonful sugar.
1 egg.
Fill with fine ice and water. Shake well.

Plain Lemonade

Juice of one lemon.
1 tablespoonful sugar.
Fill with fine ice and distilled water.
Decorate with fruit and serve.

Fruit Lemonade

Plain lemonade.
Add slices pineapple, orange, cherries and other fruit in season.

Hot Lemonade

1 tablespoonful sugar.
Juice one lemon.
Fill with hot water. Stir. Add slice of lemon.

Orangeade

Juice one orange.
Juice $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ tablespoonful sugar.
Fill glass with ice and water.
Shake well. Decorate with fruit.

Seltzer Lemonade

Juice one lemon.
One tablespoonful sugar.
Fill glass one-half full of ice.
Fill with seltzer. Stir. Decorate with fruit.

Soda Lemonade

Juice one lemon.
One tablespoonful sugar.
Fill glass one-half full ice.
Add one pint lemon or plain soda.
Stir gently. Decorate with fruit.

Whiskey Lemonade

Plain lemonade.

Float one shot whiskey on top. Fruit.

MISCELLANEOUS**Angostura Phosphate**

Use a Phosphate Glass

$\frac{1}{2}$ teaspoonful acid phosphate.

1 teaspoonful Angostura bitters.

2 tablespoonfuls lemon syrup, or juice of $\frac{1}{2}$ lemon well sweetened. Fill glass with carbonic water.

Angostura Ginger Ale

1 glass ginger ale.

3 dashes Angostura bitters.

Appetizer

Four dashes absinthe.

$\frac{1}{2}$ shot dry gin.

$\frac{1}{2}$ shot French or Italian vermouth.

Use large glass and add little seltzer. Shake well.

Brandy Float

Fill a pony glass with brandy. Put a whiskey glass over it, rim down. Reverse the glasses, holding them tightly together so as to keep the brandy in the pony glass; then fill the whiskey glass one-half full of seltzer and draw out the pony glass very carefully so as to leave the brandy floating on top of seltzer.

Chocolate Cream Puff

3 dashes acid phosphate.

1 pony cream.

1 yolk of egg.

Shake, strain and fill glass with siphon.

Cliquot

$\frac{1}{2}$ shot orange juice.

1 shot rye.

2 dashes St. Croix rum.

Serve in old fashioned glass and twist a lemon peel on top.

Cream Puff

½ barspoonful sugar.
 1 shot cream.
 1 shot St. Croix rum.
 Shake, strain and add little siphon on top.

Creole Lady

¼ shot maraschino.
 ¾ shot bourbon.
 1 shot Madeira.
 2 cherries. Shake; strain into claret glass.

De Luxe Bracer

1 pony white absinthe.
 1 dash French vermouth.
 1 dash anisette.
 1 dash yellow chartreuse.
 Shake well and strain into Delmonico glass.
 Add a little seltzer and serve.

Diarrhea Mixture

Use Whiskey Glass

3 dashes Jamaica ginger.
 1 dash peppermint.
 1 pony blackberry brandy.
 1 pony good brandy and put a little nutmeg on top.

Dream

½ lemon juice.
 ½ barspoon sugar.
 1 shot dry gin.
 1 white of egg.
 2 dashes assorted cordials on top.

Dutch Mike

½ lime.
 2 dashes Amer Piçon.
 1 shot Tom gin.
 1 lump ice. Long glass. Fill with seltzer.

Egg Phosphate

1 egg.
 1 barspoon sugar.
 Juice of one orange.
 3 dashes acid phosphate.
 Shake well, strain and serve with straw.

Floaters

¾ shot Russian kummel.
 ¼ shot good brandy.
 Iced.

Golden Dream

½ lemon juice.

1 barspoon sugar.

1 yolk of egg.

1 shot dry gin.

Shake, strain into claret glass, little seltzer on top.

Golfer

Use Old Fashioned Glass

Juice of ½ a lime.

1 shot Scotch whiskey.

1 lump of ice. Little powdered sugar and fill glass with seltzer.

Happy Thought

⅙ shot anisette.

⅙ shot creme de caçao.

⅙ shot creme de rose.

⅙ shot green creme de menthe.

⅙ shot creme Yvette.

⅙ shot cognac.

Harvester

1 shot orange juice.

½ shot dry gin.

Shake in fine ice and strain into a claret glass.

Headache Drinks

Take two lemonade glasses, into one of which put a barspoonful of bromo seltzer or bromo soda, as preferred. Fill the other glass half full of water. Pour the water into the bromo and pour from one glass to the other until thoroughly mixed. Drink at once.

Hook and Eye

½ shot brandy.

½ shot apricot brandy.

1 barspoonful of white creme de menthe.

1 dash of absinthe. Shake.

Horse's Neck

1 rind of one lemon cut thin.

1 pint of imported ginger ale.

1 cube of ice. Collins glass.

Hungarian Bracer

½ shot Italian vermouth.

½ shot good rye whiskey.

2 dashes Angostura bitters.

2 dashes absinthe.

Twist one lemon peel over one small glass seltzer with one dash acid phosphate on the side.

Irish Rose

Irish Whiskey High Ball with three or four dashes of grenadine syrup.

Jersey Flashlight

2 lumps sugar.

2 dashes Angostura bitters.

1 shot apple brandy.

Twist lemon peel on top. Add little hot water; light with a match and serve.

Jersey Lily Pousse Cafe

$\frac{1}{2}$ shot green chartreuse.

$\frac{1}{2}$ shot brandy.

10 drops Angostura bitters.

Pour brandy in carefully so it will not mix. Serve.

Jersey Sunset

$\frac{1}{2}$ shot syrup.

1 shot plain water.

1 shot apple brandy.

1 lemon peel.

Crushed ice in the goblet.

Add two drops of Angostura bitters, which should not be stirred in, but be allowed to drop slowly through the above mixture.

June Rose

Juice of $\frac{1}{2}$ a lime.

Juice of $\frac{1}{2}$ a lemon.

1 orange juice.

$\frac{1}{2}$ shot dry gin.

$\frac{1}{2}$ shot raspberry syrup.

Shake, strain, fill glass with siphon.

Knickerbein

$\frac{1}{2}$ shot benedictine.

1 yolk of egg.

3 dashes kummel.

1 dash Angostura bitters.

Use sherry glass and see that different ingredients are not mixed.

Knickerbocker

$\frac{1}{4}$ shot raspberry syrup.

Juice of one lemon.

1 shot Jamaica rum.

2 dashes brown curaçao.

Shake, strain into goblet with fine ice. Dress with fruit in season.

Maiden Dream

$\frac{3}{4}$ shot benedictine or caçao.
 $\frac{1}{4}$ shot cream. Float.

Lemon Phosphate

2 dashes acid phosphate.
 1 barspoon lemon juice.
 1 pint lemon soda.

Mamie Taylor

1 large lump of ice.
 1 shot Scotch whiskey.
 Juice of $\frac{1}{2}$ a lime.
 1 bottle imported ginger ale. Stir well.

Mamie Taylor, Southern Style

Peel of lemon in one string.
 Place in glass so it hangs over.
 1 shot Scotch whiskey.
 1 piece cube ice.
 1 quart imported ginger ale.

Mamie Taylor's Sister

1 shot dry gin.
 1 lime squeezed and dropped in.
 1 bottle imported ginger ale.
 1 large cube ice.

Martinique

$\frac{1}{3}$ shot benedictine.
 $\frac{1}{3}$ shot kummel.
 $\frac{1}{3}$ shot cream on top.

Milk and Seltzer

$\frac{1}{2}$ glass seltzer.
 $\frac{1}{2}$ glass fresh milk. Serve.

Morning Bracer

$\frac{1}{3}$ shot white absinthe.
 $\frac{2}{3}$ shot Italian vermouth.
 Shake well and strain into large glass. Fill
 with seltzer.

Morning Bracer No. 2

Juice of $\frac{1}{2}$ orange.
 Juice of $\frac{1}{2}$ lime.
 Juice of $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ barspoonful sugar.
 1 barspoonful creme de caçao.
 1 white of egg.
 Shake well and strain into a large glass. Add
 a little seltzer.

Nana

1 white of egg.
 1 shot brandy.
 $\frac{1}{2}$ barspoonful of powdered sugar.
 Shake, strain into claret glass.

Morning Star

1 shot cream.
 $\frac{1}{2}$ shot port wine.
 $\frac{1}{4}$ shot Scotch.
 1 fresh egg.
 Shake, strain into a long thin glass; fill with seltzer.

Peach Blow

$\frac{1}{2}$ lemon juice.
 1 barspoon sugar.
 1 shot gin.
 $\frac{1}{2}$ peach.
 Shake, strain and fill glass with seltzer.

Perfecto

Use large glass.
 4 lumps of ice.
 1 dash lemon juice.
 1 lump of sugar.
 2 slices of pineapple.
 Fill glass with champagne.
 1 dash Angostura bitters.
 Dress with fruit in season.

Port Starboard

$\frac{1}{2}$ shot white curacao.
 $\frac{1}{2}$ shot yellow chartreuse.
 Use pousse café glass.

Port Wine Sangaree

$\frac{1}{2}$ barspoon sugar.
 1 shot port wine.
 Little water. Stir well with spoon. Grate a little nutmeg on top and serve.

Pousse Cafe

$\frac{1}{6}$ shot raspberry syrup.
 $\frac{1}{6}$ shot maraschino.
 $\frac{1}{6}$ shot creme de menthe, green.
 $\frac{1}{6}$ shot curacao, brown.
 $\frac{1}{6}$ shot yellow chartreuse.
 $\frac{1}{6}$ shot martell brandy.
 Use pousse café glass.

Pousse L'Amour

$\frac{1}{3}$ shot maraschino.
 1 yolk of egg.
 $\frac{1}{3}$ shot benedictine.
 $\frac{1}{3}$ shot brandy.
 Sherry glass.

Promoter

$\frac{1}{2}$ shot lemon juice.
 $\frac{1}{2}$ shot lime juice.
 1 barspoonful sugar.
 1 shot sloe gin.
 Fine ice.
 1 fresh egg.
 Shake well, strain. Fill glass with seltzer.

Queen Charlotte

$\frac{1}{4}$ shot raspberry syrup.
 1 shot French claret.
 1 lump of ice.
 1 pint lemon soda. Stir well.

Red Swizzle

Use a Shaker

1 teaspoonful Angostura bitters.
 $\frac{2}{3}$ wine-glass of whiskey.
 $\frac{1}{3}$ wine-glass water.
 Add syrup or other sweetening to suit taste.
 1 wine-glass of shaved ice. Shake very well
 and strain into a fancy cocktail glass.

Renaud's Pousse Cafe

$\frac{1}{3}$ shot maraschino.
 $\frac{1}{3}$ shot curaçao.
 $\frac{1}{3}$ shot brandy.
 Use whiskey glass.

Rhine Wine and Seltzer

$\frac{1}{2}$ glass seltzer.
 Fill with Rhine wine and serve.

Rum and Honey or Molasses

Use whiskey glass into which put 1 barspoonful of honey or molasses.
 Let customer help himself with rum.

Sam Ward

Fill cocktail glass with fine ice.
 Remove the rind from a slice of lemon and fit it inside of the rim of the cocktail glass, then fill with yellow chartreuse or any cordial the customer may prefer, and serve.

Sherry and Bitters

1 dash of bitters and fill glass with sherry wine and serve.

Sherry and Egg

1 barspoonful of sherry wine.
1 fresh egg and fill glass with sherry until it floats. Serve.

Silver Dream

Juice of $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ barspoonful sugar.
1 white of egg.
1 shot of dry gin.
Shake well, strain into claret glass, then squirt a little seltzer on top and serve.

Soda Negus Punch Bowl

4 dashes of Angostura bitters.
1 pint of port wine.
10 or 12 lumps of loaf sugar.
12 whole cloves.
1 teaspoon nutmeg.
Put above ingredients into saucepan, warm and stir well. Do not let it boil.
Remove this mixture to cool, then add 1 pint soda in punch and serve in cups.

Snowball

1 white of egg.
1 barspoon sugar.
1 shot rum or brandy.
Shake, strain and fill glass with ginger ale and serve.

Soother

$\frac{1}{2}$ lemon juice.
1 barspoon sugar.
 $\frac{1}{4}$ shot brandy.
 $\frac{1}{4}$ shot apple jack.
 $\frac{1}{4}$ shot curaçao.
Shake, strain into goblet filled with fine ice.

Special Soul Kiss

1 shot orange juice.
1 shot lemon juice.
1 shot dry gin.
1 barspoon sugar.
Shake well and pour ice and all into goblet and serve.

St. Croix Rum Crusta

3 dashes syrup.
 1 dash Angostura bitters.
 1 dash orange bitters.
 1 shot St. Croix rum.
 2 or 3 dashes maraschino.
 Mix well and strain into long glass and put the peel from one lemon in one string into glass after dipping in powdered sugar. Little seltzer on top.

Stinger

$\frac{1}{2}$ shot brandy.
 $\frac{1}{2}$ shot creme de menthe, white.
 1 lemon peel.
 Shake, strain into cocktail glass.

Stone Fence

1 shot rye whiskey.
 2 lumps ice.
 Fill glass with cider. Stir well and serve.

Stonewall

1 barspoon sugar.
 2 lumps ice.
 1 shot whiskey.
 1 pint of ginger ale.
 Stir up well with spoon and serve.

Susie Taylor

$\frac{1}{2}$ lime juice.
 1 shot Jamaica rum.
 1 pint imported ginger ale.

Suisette

$\frac{1}{2}$ lemon juice.
 2 dashes absinthe.
 1 barspoon of sugar.
 $\frac{1}{3}$ shot Italian vermouth.
 $\frac{2}{3}$ shot brandy.
 Shake, strain into long glass; fill with seltzer.

Tea Shake

1 shot of tea.
 1 whole fresh egg.
 $\frac{1}{2}$ barspoon sugar.
 Shake well and strain into claret glass and serve.

Three-Quarter

$\frac{1}{3}$ shot yellow chartreuse.
 $\frac{1}{3}$ shot curaçao.
 $\frac{1}{3}$ shot brandy.

Tit Float

Curaçao with little whip cream on top. Place a small piece red cherry in the center and serve.

Tip-Top Bracer

Take highball glass into which put 1 small lump of ice.
 1 split sparkling water.
 2 dashes celery bitters.
 A little salt. Stir well with spoon and serve.

Tom and Jerry

Use Large Bowl

Take the whites of any number of eggs and beat to a stiff froth.
 Add 1½ barspoons of sugar to each egg.
 Beat the yolks of the eggs separate. Stir well together and beat till you have a stiff batter.
 Add to this as much bicarbonate of soda as will cover a nickel. Stir up frequently, so that eggs will not separate or settle.
 To serve: Put 1 tablespoonful of batter into Tom and Jerry mug.
 1 shot rum and brandy mixed.
 Fill up with boiling water or milk; grate nutmeg on top, stir with spoon and serve.

Twentieth Century

Juice of ½ a lime.
 Juice of ½ a lemon.
 1 barspoon sugar.
 1 shot bourbon.
 1 dash Jamaica rum.
 Shake well and strain into highball glass. Fill with ginger ale or seltzer.

Vichy

Do not mix in white or red wines, as it turns black.
 It blends well with Scotch and Irish whiskey.

White Horse

1 lump of ice.
 Juice of ½ orange.
 2 dashes Angostura bitters.
 1 shot Scotch whiskey.
 1 pint ginger ale.
 Use large glass.

White Plush

$\frac{1}{2}$ shot rye.
 $\frac{1}{4}$ shot maraschino.
 1 egg.
 1 small bottle milk.
 Shake, strain into thin glass and serve.

Widow's Dream

$\frac{2}{3}$ shot benedictine.
 1 egg.
 1 shot cream. Shake, strain and serve.

Widow's Kiss

$\frac{1}{4}$ shot creme de coco.
 $\frac{1}{4}$ shot yellow chartreuse.
 $\frac{1}{4}$ shot benedictine.
 Beaten white of egg on top.

Widow's Kiss No. 2

1 yolk of egg.
 1 barspoonful sugar.
 1 shot rye whiskey.
 Shake well, then fill high-ball glass $\frac{1}{2}$ full with seltzer and float above mixture on top.

Whiskey Float

Fill glass $\frac{1}{2}$ full of fizz water; pour 1 shot bourbon or rye whiskey slowly on top of fizz water and serve.

Whiskey Fix

1 barspoonful sugar.
 Juice of $\frac{1}{2}$ lemon.
 1 shot whiskey.
 Shake and strain into goblet and dress with fruit in season.

PUNCHES**American Beauty Punch**

1 barspoonful creme de menthe in goblet filled with fine ice.
 Mix juice of $\frac{1}{2}$ orange.
 $\frac{1}{2}$ barspoonful sugar.
 $\frac{1}{2}$ shot brandy.
 $\frac{1}{2}$ shot French vermouth in mixing glass.
 Shake; strain into goblet. Dress with fruit and mint. Top off with 1 barspoonful of port wine.

Astor Punch

½ shot white creme de menthe.
 Fine ice in goblet.
 ½ shot sloe gin on top.
 Dress with fruit in season.

Bill Meyer Punch

1 dash lemon juice.
 1 lump of loaf sugar.
 2 slices pineapple.
 2 slices orange.
 1 slice lemon.
 Use large glass, with 5 lumps of clear ice.
 Fill up with champagne. Stir well. Dress
 with cherries and serve.

Bishop Punch (Pitcher)

½ lemon juice.
 1 shot syrup.
 1 shot Jamaica rum.
 1 pint claret (for party of 2 or 3).
 Dress with fruit and mint.

Brandy Milk Punch

1 shot brandy.
 1 dash Jamaica rum.
 1 barspoonful sugar.
 Milk. Shake, strain and put little nutmeg on
 top.

Brandy Punch

Use Goblet

Crushed ice.
 1 shot brandy.
 1 dash sugar.
 2 dashes raspberry syrup.
 1 dash maraschino.
 Dress with mint. Stir well. Seltzer.

Boston Milk Punch

½ shot bourbon whiskey.
 ½ shot St. Croix rum.
 1 small barspoonful sugar.
 ½ bottle milk. Shake; strain.

Bourbon Whiskey Punch

Rye Whiskey Punch

Juice of ½ a lemon.
 1 small barspoonful sugar.
 1 shot bourbon or rye, as desired.
 Shake, strain into goblet with fine ice.
 Dress with fruit and serve.

Bull Moose Punch

- $\frac{1}{3}$ shot rye whiskey.
- $\frac{1}{3}$ shot bourbon whiskey.
- $\frac{1}{3}$ shot dry gin.
- 1 dash Angostura bitters.
- 1 dash orange bitters.
- 3 dashes syrup.
- Shake, strain into goblet. Fill with crushed ice and dress with fruit.

Cardinal Punch

- Cover the bottom of a punch bowl with loaf sugar in 2 quarts sparkling water, 2 quarts claret, 1 pint cognac, 1 pint rum.
- 1 pint sparkling moselle.
- 1 shot vermouth.
- 3 oranges, sliced.
- 1 lemon, sliced.
- $\frac{1}{4}$ pineapple, sliced.
- 1 large piece of ice. Serve in punch glasses.

Champagne Punch

1 Gallon Punch Bowl

- Juice of 4 lemons.
- 1 pony maraschino (Holland).
- 3 ponies cognac.
- 1 pony brown curaao.
- 1 dash yellow chartreuse.
- 2 quarts champagne.
- 2 quarts Apollinaris, or any other brand the customer desires.
- Sugar to taste. Fruit.

Champagne Punch No. 2

1 Gallon Punch Bowl

- 2 quarts imported champagne.
- 1 quart Rhine wine.
- 1 quart Apollinaris.
- 1 quart lemon juice.
- 2 shots curaao.
- 1 shot applejack.
- 1 shot brandy.
- Sugar to taste. Dress with fruit.

Claret Punch

- Goblet fine ice.
- 1 shot claret.
- 4 dashes lemon juice.
- 2 dashes curaao.
- 2 dashes syrup. Dress with fruits.

Claret Punch

1 Gallon

Juice of 6 lemons.
 2 ponies curaçao.
 4 ponies brandy.
 2 dashes benedictine.
 2 quarts of claret.
 2 quarts of Apollinaris.
 Sugar to taste. Punch bowl. Fruits.

Combination Punch

Juice of $\frac{1}{2}$ lemon.
 Juice of $\frac{1}{2}$ lime.
 Juice of $\frac{1}{2}$ orange.
 1 shot rye or bourbon whiskey.
 Shake, strain into goblet filled with crushed ice and dress with fruit.

Cream Punch

1 barspoonful of granulated sugar.
 $\frac{1}{2}$ shot brandy.
 $\frac{1}{2}$ shot maraschino.
 1 small bottle cream.
 1 dash curaçao.
 Shake, strain into punch glass.

Creole Punch

1 shot French claret.
 $\frac{1}{2}$ shot brandy.
 2 dashes apricot brandy.
 2 dashes Jamaica rum.
 1 barspoonful syrup.
 Crushed ice into goblet. Dress with fruit.
 When served hot, add spices and lemon peel and serve in silver pitcher.

Curacao Punch

$\frac{1}{4}$ of 1 lemon juice.
 Sugar to taste.
 $\frac{3}{4}$ shot curaçao.
 $\frac{1}{4}$ shot brandy.
 Shake, strain into goblet of fine ice. Dress with fruit.

No mixed drink is perfect unless ingredients used are perfect.

Fish House Punch

One Only

Juice of $\frac{1}{2}$ a lemon.
 $\frac{2}{3}$ shot rum.
 $\frac{1}{3}$ shot brandy.
 1 dash peach brandy.
 $\frac{1}{2}$ barspoonful sugar.
 Shake, strain into water goblet filled with fine ice. Dress with fruit.

Fish House Punch

Juice of 4 dozen lemons.
 $1\frac{1}{2}$ pounds granulated sugar.
 1 pint curaçao.
 1 pint Jamaica rum.
 1 pint benedictine.
 1 quart peach brandy.
 4 quarts bourbon.
 Put above ingredients in a jug (not sealed) for about 10 days. Shake occasionally. Strain through cheesecloth and serve in punch bowl.
 Add 2 quarts cider.
 1 quart of sparkling water to about 3 quarts of the punch.

Harding Punch

2 Gallons

1 quart St. Croix rum.
 1 quart brandy.
 1 quart imported champagne.
 $\frac{2}{3}$ quart arrack.
 1 quart peach brandy.
 3 pounds granulated sugar.
 $\frac{1}{8}$ pound green tea, steeped.
 2 quarts ice water.

Hot Claret Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 Cinnamon to taste.
 1 shot claret.
 Lemon peel.
 Boil this and strain into glass cup and serve.

Irish Whiskey Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 shot Irish whiskey.
 Shake and strain into goblet with fine ice.
 Dress with fruit in season.

Knickerbocker Punch

½ lime juice.
 1 barspoonful sugar.
 1 shot St. Croix rum.
 Shake, strain into goblet with fine ice. Dress
 with fruit and put 1 dash claret on top.

Merry Widow Punch

Juice of ½ a lemon.
 ½ barspoon sugar.
 1 shot sloe gin.
 1 dash vanilla.
 Shake, strain into goblet with fine ice and
 float 1 barspoonful cream on top.

Milk Punch

1 barspoonful sugar.
 ⅔ shot bourbon.
 ⅓ shot French brandy.
 1 dash rum.
 Fill mixing glass with fresh, rich milk. Shake
 well. Strain in lemonade glass and serve
 little nutmeg on top.

Millionaire Punch

Juice of 1 lemon.
 1 dash of lime juice.
 1 barspoonful sugar.
 1 shot of very best whiskey.
 2 dashes of grenadine syrup.
 Shake well. Strain into goblet and decorate
 with fruit.
 1 dash creme de menthe on top.

Peach Brandy Punch

Juice of ½ a lemon.
 1 barspoonful sugar.
 1 shot peach brandy.
 Shake, strain into goblet filled with fine ice.
 Dress with fruit.

Rhine Wine Punch

1 Gallon

Juice of 8 lemons.
 2 ponies of brandy.
 2 ponies of curaçao.
 1 pony of benedictine.
 2 quarts Rhine wine.
 2 quarts sparkling water. Sugar to taste.

Roman Punch

Juice of $\frac{1}{2}$ a lemon.
 $\frac{1}{2}$ pony water.
 1 barspoonful granulated sugar.
 $\frac{1}{4}$ shot rum.
 $\frac{1}{4}$ shot brown curaçao.
 $\frac{1}{2}$ shot brandy.
 Shake well, strain into goblet.
 Dress with fruit in season and add little port wine on top.

Roosevelt Punch

Muddle $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 shot apple brandy.
 $\frac{1}{2}$ pony water.
 Shake; strain into goblet. Dress with fruit and little brandy on top.

Rum Punch

Juice of $\frac{1}{2}$ a lemon or lime.
 1 barspoonful sugar.
 1 shot rum.
 1 dash brandy.
 Shake, strain into goblet and dress with fruit.

Salome Punch

1 barspoonful sugar.
 1 egg.
 1 pony curaçao.
 1 pint milk.
 Shake and strain into goblets. Serve.

Sauternes Punch

1 Gallon

Juice of 4 to 6 lemons.
 2 shots brandy.
 1 shot apple brandy.
 1 shot pineapple juice.
 2 dashes yellow chartreuse.
 2 quarts sauternes.
 2 quarts Apollinaris.
 Sugar to taste. Dress with fruit.

Scotch Whiskey Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 shot Scotch whiskey.
 Shake and strain into goblet. Dress with fruit.

Waldorf Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 shot rye whiskey.
 $\frac{1}{2}$ pony water.
 Shake, strain into goblet with crushed ice.
 Dress with fruit and float little claret on top.

Whiskey Punch (Old Fashion)

1 Quart

1 quart bourbon whiskey.
 3 shots of lemon juice.
 2 shots of curaçao.
 $\frac{1}{2}$ pint plain water or sparkling.
 1 shot plain syrup.
 1 long cube ice.
 3 or 4 slices of cucumber rind.
 Decorate with fruit and mint.

PUNCHES—Non-Alcoholic

Arctic Punch

1 shot raspberry syrup.
 Juice of 2 limes.
 2 pints imported ginger ale.
 1 pint cold English tea in pitcher.
 Dress with fruit and mint.

Blackstone Nectar Punch

Juice of 1 small orange.
 Juice of 1 small lemon.
 Raspberry syrup to taste.
 Shake; strain into goblet with crushed ice.
 Fill glass with seltzer, dress with fruit and
 3 or 4 sprigs of mint on top.

Conclave Punch

Juice of 1 orange.
 1 shot raspberry syrup.
 1 barspoonful sugar.
 3 shots fresh milk.
 Shake, strain into thin glass and serve.

Cuban Milk Punch

1 shot vanilla.
 1 egg.
 1 barspoonful sugar.
 3 shots fresh milk.
 Shake, strain and serve in thin glass.

Ginger Ale Punch

Juice of $\frac{1}{2}$ orange.

Juice of $\frac{1}{2}$ lemon.

Grenadine syrup to taste.

Shake, strain into goblet filled with crushed ice.

Add 1 split of ginger ale.

Dress with fruit and serve 2 or 3 sprigs of mint on top.

Milk Shake

$\frac{1}{2}$ barspoonful sugar.

1 pint fresh milk.

1 dash raspberry syrup. Shake well.

RICKEYS**Gin Rickey**

Juice of $\frac{1}{2}$ a lime.

1 lump of cut ice.

Then allow the customer to help himself to gin and fill glass with seltzer. Stir with spoon.

Irish Whiskey Rickey
 Bourbon or Rye Rickey
 Scotch Rickey
 Rum Rickey
 Brandy Rickey
 Apricot Brandy Rickey

Make these same as Gin Rickey, except use whiskey or brandy or rum instead of gin.

Brandy Sour

Juice of $\frac{1}{2}$ a lemon.

1 barspoonful of granulated sugar.

1 shot cognac.

Shake and strain. Dress with fruit.

Brunswick Sour

Juice of 1 small lemon.

1 barspoonful of granulated sugar.

1 shot rye whiskey.

Shake well and strain and float claret on top.

Then put in 1 slice of orange, 1 slice of pineapple and 1 cherry.

Canadian Whiskey Sour

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 1 barspoonful sugar.
 1 shot Canadian whiskey.
 1 dash of grenadine.
 Shake well. Dress with fruit.

Champagne Sour

Juice of $\frac{1}{2}$ fresh lemon.
 1 lump of sugar, dissolved.
 Fill with champagne.
 Stir well. Dress with fruit in season.

Double Standard Sour

Juice of 1 lime.
 $\frac{1}{2}$ barspoonful sugar.
 $\frac{1}{2}$ shot rye whiskey.
 $\frac{1}{2}$ shot dry gin.
 2 dashes raspberry syrup.
 Shake, strain.
 1 squirt seltzer on top.

Egg Sour

1 barspoonful of sugar.
 Juice of $\frac{1}{2}$ a lemon.
 Yolk of 1 egg.
 1 dash anisette.
 1 shot brandy. Shake well.

Gin Sour

Juice of 1 small lemon.
 1 barspoonful granulated sugar.
 1 shot dry gin, or Tom, Holland, sloe gin, or whatever brand the customer desires.
 Shake and strain into sour glass. Dress with fruit.

Grenadine Sour

Juice of 1 small lemon.
 $\frac{1}{3}$ shot grenadine syrup.
 1 shot bourbon whiskey.
 Shake well; strain into sour glass. Dress with fruit.

Hancock Sour

Juice of 1 lime.
 1 barspoonful sugar.
 1 shot bourbon whiskey.
 1 dash of rum.
 Shake and strain. Dress with fruit.
 1 squirt seltzer on top.

Jamaica Rum Sour

Juice of 1 lemon.
 1 barspoonful sugar.
 1 shot Jamaica rum.
 1 dash curaçao.
 Shake, strain. Dress with fruit.

Millionaire Sour

Juice of 1 lime.
 1 dash lemon juice.
 $\frac{1}{3}$ shot of grenadine.
 $\frac{2}{3}$ shot of rye whiskey.
 3 or 4 dashes of curaçao.
 Shake well. Dress with fruit.

Roosevelt Sour

$\frac{1}{2}$ lemon juice.
 1 dash lime juice.
 1 shot applejack.
 1 barspoonful of sugar.
 Shake well. Dress with fruit in season.

Rum Sour

$\frac{1}{2}$ lemon juice.
 1 barspoonful of sugar.
 1 shot of rum.
 Shake well; strain into sour glass. Dress with fruit.

Saratoga Sour

Juice of $\frac{1}{2}$ a lemon.
 Barspoonful of sugar.
 1 shot rye whiskey.
 Shake well. Dress with fruit. Squirt seltzer, and float claret.

Whiskey Sour

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of granulated sugar.
 1 shot bourbon or rye.
 Shake and strain into sour glass. Dress with fruit.

SLINGS**Brandy Sling**

1 crushed lump of sugar in old fashion glass.
 1 shot brandy.
 1 lump of ice.

Gin Sling

1 crushed lump of sugar in old fashion glass.
 1 shot gin.
 1 lemon peel.
 1 lump ice. Stir.

Irish Sling

In old fashion glass.
 Crush 1 lump sugar.
 Add 1 shot Irish whiskey.
 2 small lumps of ice.

Rum Sling

1 crushed lump of sugar in old fashion glass.
 1 shot Jamaica rum.
 1 lump of ice.

Scotch Sling

1 crushed lump of sugar in old fashion glass.
 1 shot Scotch.
 1 orange peel.
 1 lump of sugar.

Whiskey Sling

In old fashion glass.
 Crush 1 lump of sugar.
 Add 1 shot bourbon.

SMASH

Brandy Smash

In old fashion glass.
 Crush $\frac{1}{2}$ lump of sugar with 3 sprigs of mint.
 1 shot brandy.
 1 lump of ice. Stir and serve.

Gin Smash

Same as Brandy Smash, except substitute gin for brandy.

Mint Smash

Crush some mint and $\frac{1}{2}$ lump sugar in old fashion glass.
 1 shot whiskey.
 1 lump ice. Stir and serve.

Whiskey Smash

Same as Mint Smash.

TODDIES

Apple Toddy

Crush $\frac{1}{2}$ lump of sugar with little water in an old fashion glass.
 1 lump of ice.
 1 shot applejack.
 1 lemon peel. Stir.

Brandy Toddy

Same as Apple Toddy.
 Use brandy instead of applejack.

Gin Toddy

Same as Brandy Toddy.
 Use gin instead of brandy.

Kentucky Toddy

Crush $\frac{1}{2}$ lump of sugar with a little water in an old fashion glass.
 1 shot bourbon.
 1 lump ice. Stir.

Mint Toddy

Crush $\frac{1}{2}$ lump of sugar and 3 sprigs of mint in old fashion glass.
 1 shot bourbon.
 1 lump of ice. Stir.

Peach Toddy

Crush $\frac{1}{2}$ lump of sugar in old fashion glass.
 1 shot peach brandy.
 1 lump ice.
 1 lemon peel.

Rum Toddy

Same as Peach Toddy, except use 1 shot Jamaica rum instead of peach brandy.

Scotch Toddy

Same as Rum Toddy, except use Scotch whiskey instead of rum.

Southern Toddy

$\frac{1}{2}$ lump of sugar crushed in old fashion glass.
 1 shot bourbon.
 1 lemon peel. Stir.

Whiskey Toddy

Crush $\frac{1}{2}$ lump of sugar with a little water in old fashion glass.
 1 shot bourbon.
 1 lemon peel. Stir.

HOMEMADE MIXED SOFT DRINKS, ICES AND SHERBETS

Most fruit punches and other cooling drinks have a base of syrup made by putting equal quantities of water and sugar in a saucepan, stirring until the sugar is dissolved, and boiling gently for about eight minutes. Keep in a glass jar ready for use. This is better for sweetening than granulated sugar since the sugar does not dissolve well in cold water.

Iced Tea

Iced tea is the basis for a great many beverages. Allow fresh water to reach the boiling point; allow one teaspoonful of tea to one cupful of boiling water. Scald the pot, put in the dry tea, then cover for a minute. Pour in the boiling water and cover closely. Drain the tea off the leaves three minutes after the water has been added, strain, and cool. Lemon juice is generally added to iced tea. Variations are one tablespoonful of pineapple juice, orange juice, or Maraschino cherry juice to each glass of tea.

Iced Coffee

Make strong black coffee, and add to it, while hot, one-third as much scalding milk. Cool. Fill the glasses half full of cracked ice; add sugar to taste, and pour in the coffee.

Iced Cocoa

Make cocoa in the usual way; cool, then add crushed ice. A little vanilla stirred in after the cocoa is removed from the fire is an improvement. A variation is to add a little powdered cinnamon. Whipped cream is usually a popular addition.

Chocolate Milk Shake

Mix one tablespoonful of chocolate syrup in one cup of milk. The ingredients must be thoroughly chilled. Beat in an egg and add a small quantity of whipped cream.

Chocolate Syrup

Grate three squares of chocolate; add $1\frac{1}{2}$ cups of boiling water; when the chocolate is thoroughly dissolved, add 2 cupfuls of sugar, one-eighth of a teaspoonful of salt, and boil for five minutes; remove from the fire and stir in two teaspoonfuls of vanilla.

Orange Juice With a Kick

Add to the orange juice a dash of charged water, or a little ginger ale just before serving. This will serve as a before-dinner appetizer.

Orange Honey Cocktail

Mix in a cocktail shaker $\frac{2}{3}$ cup orange juice, 2 tablespoonfuls lemon juice, 2 tablespoonfuls honey, a few grains of salt. Put crushed ice in four cocktail glasses, pour in the mixture, serve at once, garnished with shredded yellow orange rind.

Orange Mint

Arrange fresh mint leaves, lengthwise, at equal distances apart in frappé glasses, allowing four to each glass. Fill the glasses four-fifths with shaved ice, then fill the glass with orange juice sweetened to taste.

Cherry Cocktail

Take $\frac{1}{4}$ cup maraschino syrup from a bottle of maraschino cherries, add 2 tablespoonfuls orange juice, 1 tablespoon honey, and 1 tablespoonful lemon juice. Add $\frac{1}{2}$ cup effervescing water. Mix well in a cocktail shaker and pour over crushed ice in 4 cocktail glasses. Garnish with a slice of maraschino cherry in bottom and on edge of glass.

Lemonade

The proportions, when ice is to be used for cooling, are 2 cups of sugar, $\frac{2}{3}$ cup of lemon juice and 1 quart of water. The ice will dilute this somewhat.

Limeade

Limeade is made in much the same way and is more refreshing than lemonade.

Lemon Ginger

Allow, for each glass, the juice of half a lemon, 2 tablespoonfuls of ginger syrup, and 2 tablespoonfuls of pineapple juice. Add cracked ice and shake well. Add water.

Lemon Beer

Add 1 sliced lemon to 1 gallon of boiling water, 1 ounce of bruised ginger, 1 pound of sugar, and 1 teacupful of yeast. Let it stand from 12 to 20 hours, then bottle.

Lemon Mint Ale

Mix together the juice of 4 lemons and $1\frac{1}{2}$ cups of sugar until the sugar is thoroughly melted. Put in a punch bowl 6 stalks and leaves of mint, bruised. Fill the bowl half full of cracked ice and add 2 bottles of ginger ale.

Lemon Snow

Fill a glass three-fourths full of lemonade, $\frac{1}{4}$ full of ice and top with the stiffly beaten white of an egg, sweetened and flavored with lemon juice.

Lemon-Pineapple

Boil together 1 pint of water and 1 pound of sugar; add the strained juice of four lemons, 1 can of grated pineapple, and 1 quart of iced water.

Sparkling Lemonade

Squeeze the juice of 9 lemons and strain; add $\frac{3}{4}$ pound of sugar, $1\frac{1}{2}$ sliced oranges, $\frac{1}{4}$ shredded pineapple, and $\frac{1}{4}$ box of strawberries. Put in a punch bowl with ice, and before serving add a quart of thoroughly chilled carbonated water.

Grape Juice

Wash one cup of grapes and remove from the stems; place them in a quart jar; add $\frac{1}{4}$ cup sugar and fill the jar with boiling water. Seal and allow to stand for at least one month. Strain when using.

Special Lemonade

Put 6 tablespoonfuls of raspberry juice and 6 tablespoonfuls of sugar in a saucepan (the juice of canned berries or fresh berries may be used). Cook for three minutes, or until there is the third of a cup of syrup. Chill thoroughly, and add 6 tablespoonfuls of orange juice and 4 tablespoonfuls of lemon juice, and crushed ice. Shake in a cocktail shaker.

Ginger Pop

Bruise 2 ounces white ginger root, and boil; add 2 gallons of lukewarm water, 2 pounds of granulated sugar, the juice of two lemons, tablespoonful of cream of tartar, and 1 cup of yeast. Place this mixture in a stone jar and keep in a warm place for 24 hours, then bottle. It will be ready for use the day after bottling.

Ginger Beer

Slice lemons, having first removed the seeds, into an earthenware vessel. Add 3 ounces of bruised ginger, 6 cups of sugar, and 4 gallons of boiling water. When the mixture has become lukewarm, add $\frac{1}{4}$ cake of compressed yeast which has been dissolved in a little water. Cover the mixture with a piece of cheesecloth and allow to stand 24 hours, then strain and bottle. Cork securely but not so tightly that the bottle would break before the cork would fly out. Keep in a cool place until used.

Ginger Punch

Pour 2 quarts of water over 2 cupfuls of sugar and add 1 pound of coarsely chopped canton ginger. Boil for 20 minutes, then add $\frac{3}{4}$ cup of lemon and 1 cupful of orange juice. Strain. Cool and ice.

Inexpensive Drink

To 1 cupful of pure cider vinegar add half a cup of good molasses and 1 quart of ice water. A tablespoonful of ground ginger improves the flavor.

Glaces

These are often called "Snowballs." They are made by adding sugar syrup and crushed fruit to finely shaved ice. A shaver can be bought at any hardware store.

Phosphates

Cherry, strawberry, raspberry, pineapple, lemon and orange phosphates may be made by taking 3 ounces of the fruit phosphate, adding 16 ounces of water and ice. The fruit phosphates are made by taking 3 pints of fruit juice, 6 pounds of sugar, 1 pint of water, 4 ounces of acid phosphate. The fruit juice, sugar and water are first brought to a boil, then cooled and the acid phosphate added. The juice of a lemon is always an improvement in making phosphates.

Milk Beverages

Fill a glass full of cold milk, add finely broken ice, 2 teaspoonfuls of sugar, and approximately 12 drops of any good flavoring extract. Beat the mixture with a small egg beater for a half minute. A variation is to add one or two tablespoonfuls of fruit syrups instead of the flavoring extracts. Add the milk to the flavoring extract or syrup rather than the extracts or syrups to the milk. A little charged water, such as can be bought at drug stores, is an improvement to most milk beverages. The beverage, however, should be well shaken before the charged water is added.

Currant Syrup

After washing the currants, cover with cold water and cook until the fruit loses its color and is soft. Drain as is done when making jelly. Add one-fourth as much sugar as there is juice and boil for five minutes. Seal in clean hot bottles.

Grape Syrup

To 1 lb. of grape juice add $\frac{1}{2}$ pound of sugar and boil for five minutes.

Orange Syrup

Orange syrup is made in the same way as grape syrup except when the oranges are very sour $\frac{3}{4}$ of a pound of sugar is used.

Strawberry Syrup

Add half as much sugar as fruit and cook for 20 minutes, strain, and boil the syrup again for five minutes. Seal in bottles or jars.

These fruit syrups are made into delicious drinks by adding $\frac{2}{3}$ of a glass of ice cold milk to from one to three tablespoonfuls of syrup (depending on sweetness). Add the milk to the syrup (not vice-versa), and stir thoroughly with an egg beater. It is an improvement to add a small quantity of charged water, such as can be bought by the bottle at most drug stores. Pour in the charged water in a small stream. The mixture should have been well shaken before the charged water is added.

Fruit Vinegars

After the fruit is washed and picked over, it should be weighed and $2\frac{1}{2}$ cups of white vinegar added to each pound of fruit. The mixture is left to stand for from ten days to two weeks in a cool place, then it is strained, measured and $\frac{3}{4}$ as much sugar as there is juice added. The mixture is stirred thoroughly and heated to the boiling point but it must not be allowed to bubble. Seal immediately in clean hot bottles or jars.

Cider

Fresh sweet cider, iced, and garnished with thin slices of oranges or lemons and mint, is an attractive cooling drink.

Cider Eggnog

Beat the yolks of two eggs to the consistency of cream and the whites to a stiff froth. Stir the yolks into 1 quart of cider and sweeten to taste. Stir in half of the beaten whites and season slightly with nutmeg. Serve with a teaspoonful of the beaten whites of eggs (sweetened) on the top of each glass.

Root Beer

There are commercial preparations on the market which are always accompanied by printed directions for making. A homemade root beer is made by adding 5 gallons of boiling water to $1\frac{1}{2}$ gallons of molasses. Allow to stand for 3 hours, then add $\frac{1}{4}$ pound each of bruised sassafras bark, wintergreen bark and sarsaparilla root. Add $\frac{1}{2}$ pint fresh yeast and water enough to make 15 gallons. After this mixture has fermented for 12 hours, it can be drawn off and bottled.

Bridge Punch

Mix 3 pints of ginger ale with $1\frac{1}{2}$ pints of grape juice, and serve in glasses half filled with finely cracked ice.

Turkish Punch

Boil 1 cup of sugar and 1 cup of water together for six minutes. Add 6 cloves, 1 inch stick of cinnamon, and $\frac{1}{2}$ tablespoonful of finely chopped ginger. Cover and allow to cool. Add the juices of 2 lemons and 3 oranges and 1 drop of oil of peppermint. Let stand for an hour. Pour over a large piece of ice in punch bowl, and garnish with fresh mint leaves.

Fruit Punch

Boil 1 quart of cold water with 2 cups of sugar and 2 cups of pineapple for 20 minutes. Add $\frac{1}{2}$ cup lemon juice and 1 cup of orange juice. Cool, strain and add ice-water to taste. This may be garnished with maraschino cherries.

Dandelion Punch

Pour 4 quarts of boiling water over 2 quarts of dandelion blooms and allow to stand over night. Strain and add 3 pounds of sugar (previously dissolved in boiling water) and two oranges and one lemon sliced thin. Let stand for three days and strain before serving.

FROZEN DESSERTS

Water Ices or Sherbets

Water Ices or Sherbets are frozen solutions of sugar and fruit juices in water. If the fruit juice used is not acid, lemon juice should be added to bring out the flavor. The following substances may be added but are not necessary: (When the gelatin or egg is added, the product is known as sherbet)

Gelatin, which is dissolved in the syrup. Use one-fourth ounce envelope to a quart of juices. This adds body to the ice and helps prevent crystallization when standing.

Egg white—Use one or more to a quart. This increases the richness and food value of the ice. The egg white is beaten stiff and added when the ice is partially frozen.

Frozen Punch

Boil together $1\frac{1}{2}$ cups of water, 2 cups of sugar and 1 small bunch of mint together 5 minutes. Chill, add 3 cups of weak tea or ginger ale, $\frac{1}{2}$ cup lemon juice and 2 cups orange juice. Strain through cheese cloth and freeze.

Strictly speaking, the following are the definitions of frozen desserts:

Water Ice

Sweetened fruit juice, diluted with water, and frozen.

Sherbet

Water ice to which a small quantity of gelatine or beaten whites of eggs are added.

Frappe

Water ice frozen to the consistency of mush.

Mousse

Heavy cream beaten until stiff, flavored, and allowed to stand three hours in a mold packed in ice and salt.

Sorbet

This name is frequently given to water ice wherein a number of kinds of fruit are used.

Punch

Water ice to which spices and spirits have been added.

Lemon Ice

Boil 4 cups of water and 2 cups of sugar for 20 minutes. Add the juice of 6 lemons, strain and freeze.

Orange Ice

Use the recipe for lemon ice, substituting 2 cups of orange juice for 4 of the lemons.

Strawberry Ice

Make a syrup (as for lemon ice) of 4 cups of water and $1\frac{1}{2}$ cups of sugar. Cool, add 2 cups of strawberries that have been mashed and squeezed through double cheese cloth, add 1 tablespoonful of lemon juice. Strain and freeze.

Peach Ice

Use the recipe for strawberry ice, substituting 2 cups of peach juice and pulp made from soft, ripe fresh peaches for the strawberry juice.

Apricot Ice

Same as peach ice.

Watermelon Ice

Chop watermelon very fine; add sugar or syrup and lemon juice to taste. Freeze.

Raspberry Ice

Same as strawberry ice.

Cranberry Ice

Pick over and wash 1 quart of cranberries, add 1 pint of water, $2\frac{1}{2}$ cups of sugar and cook until soft. Cool, strain and freeze.

Cherry Ice

Stone 2 quarts of Morello cherries, mix with 4 cups of sugar and let stand 60 minutes. Add 4 cups of water, stirring until sugar is dissolved. Freeze.

Grape Juice Ice

Make a syrup by boiling 2 cups of sugar and 4 cups of water together for 5 minutes; mash 3 pounds of grapes, adding pulp and skins to syrup, cool. When cool press through a fine sieve, taking care not to mash the seeds. Freeze.

Lemon Sherbet

Soak 2 tablespoonfuls of gelatine in cold water for 5 minutes; boil 2 cups of sugar, 4 cups of water, and the grated rind of 1 lemon for five minutes. Add the softened gelatine, remove from fire and stir until the gelatine dissolves. Chill, add $\frac{1}{2}$ cup lemon juice, strain and freeze.

Frozen Fruit Salad

Soak 1 tablespoonful of gelatine a few moments in cold water, then dissolve over boiling water. Whip 1 cup of cream, add $\frac{1}{4}$ cup powdered sugar, the dissolved gelatine, 1 tablespoonful of lemon juice, and 1 cup of mayonnaise. Mix well and fold in $1\frac{1}{2}$ cups of drained sliced oranges and $\frac{1}{2}$ cup chopped maraschino or candied cherries. Fold in mold and pack in alternate layers of ice and salt for four hours. Serve garnished with crisp hearts of lettuce plain or with additional mayonnaise or whipped cream.

Mixed drinks are perfect only when perfect ingredients are used.

Index

Page

Angostura Phosphate	46
Angostura Ginger Ale	46
Appetizer	46
Brandy Float	46
Chocolate Cream Puff	46
Cliquot	46
Cream Puff	47
Creole Lady	47
Cobblers	7
Cocktails	8-24
Collins	25
Daisys	33-35
Definitions	2
Deluxe Bracer	47
Diarrhea Mixture	47
Dream	47
Dutch Mike	47
Egg Phosphate	47
Eggnoggs	35
English Style High-balls	41-42
Fizzes	35-39
Flips	40
Floater	47
Ginger Ale Highballs	26-28
Golden Dream	48
Golfer	48
Happy Thought	48
Harvester	48
Headache Drink	48
Highballs	26-28
Highballs Siphon	41-42
Hook and Eye	48
Homemade Drinks	69-75
Horses Neck	48
Hot Drinks	42-43
Hungarian Bracer	48
Ices	75-77
Irish Rose	49
Jersey Flashlight	49
Jersey Lily Pousse Cafe	49
Jersey Sunset	49
Juleps	43-44
June Rose	49
Knickerbein	49
Knickerbocker	49
Lemonades	44-46
Lemon Phosphate	50

Index

Page

Mamie Taylor	50
Mamie Taylor, Southern Style	50
Martinique	50
Milk & Seltzer	50
Morning Bracer	50
Morning Bracer No. 2	50
Morning Star	51
Nana	51
Peach Blow	51
Perfecto	51
Port Starboard	51
Port Wine Sangaree	51
Pousse Cafe	51
Pousse L'Amour	52
Promoter	52
Punches	29-33
Punches	56-63
Non-alcoholic	63-64
Queen Charlotte	52
Red Swizzle	52
Renaud's Pousse Cafe	52
Rickeys	64
Rhine Wine & Seltzer	64
Rum and Honey or Molasses	64
Sam Ward	64
Sherbets	75-77
Sherry and Bitters	53
Sherry and Egg	53
Silver Dream	53
Siphon Highballs	41-42
Slings	66-67
Soda Negus Punch Board	53
Smashes	67
Snowball	53
Soft Drinks	69-75
Soother	53
Sours	65-66
Special Soul Kiss	53
St. Croix Rum Crusta	54
Stinger	54
Stone Fence	54
Stonewall	54
Susie Taylor	54
Suisette	54
Tea Shake	54
Tip-Top Bracer	55
Tit Float	55
Toddies	68

Index

Page

Tom and Jerry	55
Three Quarter	54
Twentieth Century	55
Vichy	55
White Horse	55
White Plush	56
Widow's Dream	56
Widow's Kiss	56
Widow's Kiss No. 2	56
Whiskey Float	56
Whiskey Fix	56

