

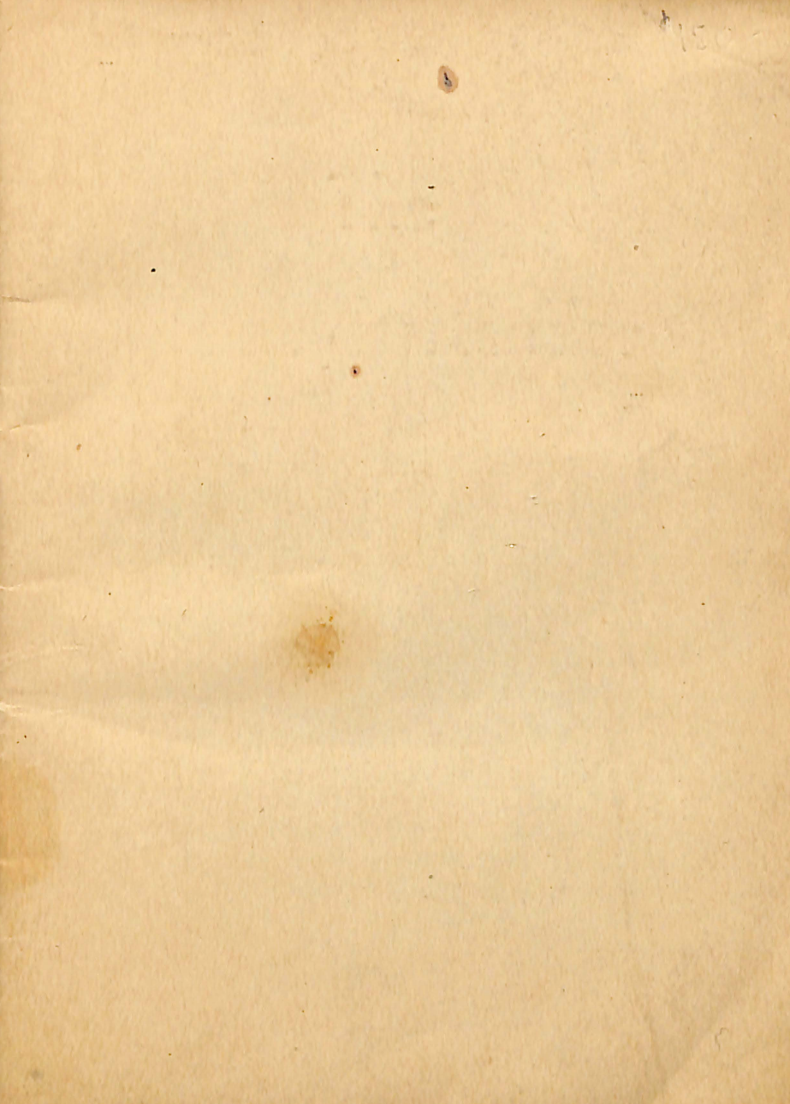
The  
Home Bartender

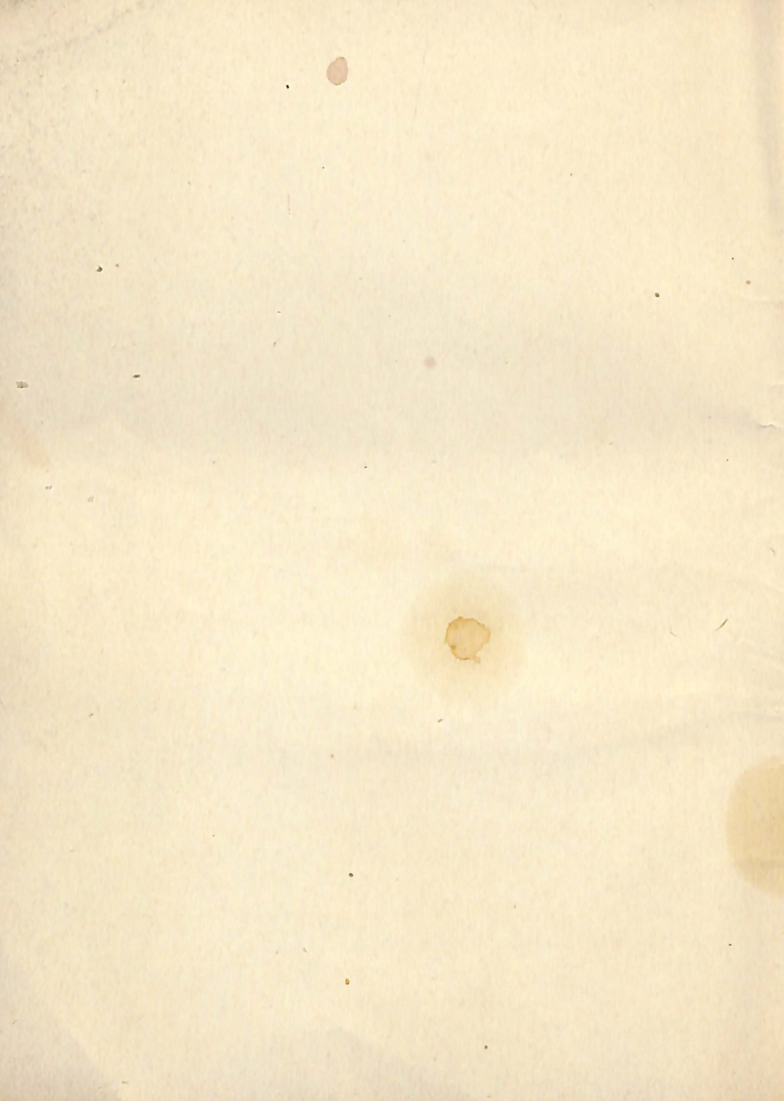


*"The Toast of the Country"*









The  
HOME BARTENDER

A Book with a Wealth of Information.

Over 400 Recipes

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Price 50 Cents

How to prepare and mix all popular American Alcoholic Drinks commonly served according to the Accurate and Standard Methods used by Skilled and Experienced Bartenders throughout the U. S. A. previous to the enactment of the Prohibition Law.



Solomon once said as follows: 'That wine taken in moderation gave strength to the mind, joy to the heart, and good health to the body.





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1933

By

JOHN F. DRISCOLL

Author and Publisher

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Chicago, Ill.

The Author of this book, J. F. Driscoll, an old timer, is well experienced and versed in his profession. He has spent over twenty years in the U. S. A. and Old Mexico, as bartender, Buffet Bar, Oyster Bar, Sandwich Bar Man, and also as Waiter. Has worked all these stations, formerly employed at Jacks, Murrays, Churchills, New York City, also at the Casino and Monte Carlo, Tia Juana Old Mexico, and other places that cater to the Elite and those desiring the best. He therefore knows and understands the wishes and complete desires of the American Public, those who frequent Alcoholic and Non-alcoholic drinking and dining emporiums, places that cater to the better class. It contains complete and useful information desirable in the servicing and mixing of all alcoholic beverages, for Bartenders, Proprietors, Managers of Bars, Hotels, Clubs, Drinking Emporiums, Cafes, and last but not least, the home owner. All formulas and recipes are up-to-date, and arranged in simple and masterly fashion satisfying to all concerned. In conclusion it covers the field for those who enjoy good drinking as of old. I therefore hope this book agrees with your heartiest and most considerate approval. Thanking you,

J. F. DRISCOLL

Chicago, Ill.

## BEER

Beer should be kept at a temperature of 45 to 50 degrees. Keep kegs in ice box or cool cellar

Beer always appears foamy, a good amber color and cool when drawn at 45 to 50 degrees.

Beer too cold is dead and flat. When hot or warm it has a varied taste.

Beer like any other alcoholic beverage must be properly aged to be good.

## BOTTLED BEER

Beer in bottles should be kept in cool dark place away from all sunlight. Never frappe beer. Tilt glass when pouring from bottle, then gradually straighten glass till filled.

## ALE

Ale is made from malt ferments with hops added, and a beer of extremely high alcoholic content.

## PORTER

Porter is a dark beer made from browned malt and highly rich in Saccharine, also contains about 5% alcohol.

## STOUT

Stout is a dark beer also heavy and stronger than Porter. It is extensively brewed in England and Ireland. Its alcoholic contents  $1\frac{1}{2}$  ounces to one pint of Stout.

Various size beer glasses and income of a 31 gallon keg of beer at 5, 10 and 15 cents per glass.

## MULLED BEER (ENGLISH)

Fill pitcher with beer. Then heat Poker. Heat over red hot fire a few minutes. Then remove from heat instantly and plunge into beer in pitcher. Serve.



### ALE OR BEER PUNCH (English)

Put into bowl one quart of Ale or beer, one wine glass full of Sherry Wine, glass full of Brandy. A tablespoon of powdered sugar, the peel and juice of one lemon, strain juice, a little grated nutmeg and a piece of ice in bowl, mix and stir. Serve.

### BEER OR ALE FLIP PUNCH (English)

Three pints of Ale, 1 tablespoon sugar, 1 blade of Mace, a clove, and a small piece of butter in a sauce pan and bring to a boil. Beat white of one egg and yolks of two and mix with them a tablespoon of cold beer or ale. Mix all together thoroughly and rapidly to froth and serve warm.

### ALE OR BEER SANGAREE (English)

Put into mixer, half pint of boiling hot ale or beer, 3 jiggers of sherry and 2 barspoons powdered sugar, the peel and juice of one lemon, a little grated nutmeg, serve in Tom and Jerry mugs.

Note:—By serving with ice it may be used as a summer drink.

### NIGHT CAP (English)

Simmer half a pint of ale and when on the boiling point pour it out. Grate  $\frac{1}{8}$ th of a nutmeg over it and add a teaspoonful of moist sugar and two tablespoonsful of brandy. Drink the night cap the last thing before retiring.

### BARN YARD COCKTAIL (AMERICAN)

Glass of beer, raw egg top, serve with salt or Worcestershire sauce.

### HALF AND HALF (ENGLISH)

Fill glass  $\frac{1}{2}$  full Stout, other  $\frac{1}{2}$  Beer or else,  $\frac{1}{2}$  full of ale other  $\frac{1}{2}$  beer or else  $\frac{1}{2}$  full of Bass ale other  $\frac{1}{2}$  Stout, and serve with fish and chips. (Broil fish with butter or olive oil, season, serve with French fried potatoes and a slice of lemon. This drink with above dish is extremely popular throughout England.



## IMPORTED WINES

### CHAMPAGNE

Champagne is made in France and is known as the king of wines. It is produced in the province of Champagne and is bottled before the fermentation is over, the carbonic gas is then retained in the wine, and what is called "effervescing". Wine is then produced.

### BURGUNDY WINE

Burgundy wine is produced at Beaune Nuits. Next to Champagne is considered best. It comes in red or white still, or sparkling (like champagne).

### PORT WINE

Port wine comes from Portugal and is known there as Vinho de Porto.

### SHERRY WINES

Sherry wine originated in Montilla, Spain.

### MADEIRA WINES

These wines are produced on the island of Madeira in Portugal from muscat grapes.

### CLARETS

Clarets are produced in Bordeaux, France, from grapes produced on a river below Bordeaux.

### RHINE AND MOSELLE WINES

These wines are produced along the Rhine River, and Moselle Districts in Germany.

### SAUTERNE WINE

Sauterne wine is produced at Vineyards located at Yquem in France.

## U. S. A. WINES

California Wines are considered best made in U. S. A. a circumstance due to the fact that European vines are grown and cultivated in California.

The other states producing wine grow the indigenous varieties of grapes. Muscatel, Tokay, Port, Riesling and other wines are made in California.

## WINE RECIPES

### CHAMPAGNE WINE

Take the grapes before they are fully ripe, put stalks and fruit into a convenient wooden tub or use a barrel that had formerly contained spirits or liquor and without head or top. Crush them until all are broken and to every pound of fruit add one quart of cold water, use light grapes only. Leave them for three days stir them two or three times a day. Strain and add three pounds and a quarter of cube Sugar to every gallon of liquid. When this is dissolved put the wine at once into your barrel, which should be completely filled, reserve a half gallon for the purpose of filling it up as the fermentation subsides. Keep the cask in a cool cellar. In fifteen days add one pint of Brandy, and a quarter of an ounce of isingless to every five gallons of wine. Bottle in Champagne bottles. Corks must be wired down so they will not pop open.

### MULBERRY WINE

Gather Berries before they are quite ripe, bruise in crock. To every quart of bruised berries put same amount of water, let stand 24 hours then strain through course sieve. Then add to every gallon of diluted juice 4 pounds white sugar, allow to ferment in usual way. When ready in the cask, bottle.

## GOOSEBERRY WINE

Pick both ends, and bruise or crush the fruit and put in large tub or barrel with cover. Let stand twenty-four hours then drain the juice, add one quart of luke warm water to every gallon of Gooseberries. Let stand twelve hours, then mix water with the juice, and add twelve pounds of loaf sugar to five gallons of liquid. Let ferment well in warm but not hot place. In two or three days it will be ready for your barrel. Put two quarts of brandy in barrel to five gallons of liquid. Bung it well, then after six months it is ready to drink (the older the better)

## DAMSON PLUM WINE

Stone dry Damsons not too dry in Vessel with Faucet, 8 pounds fruit to one gallon water, boil the water, pour over fruit scalding hot, let stand 2 days then drain it off. To every gallon liquor put 3 pounds of fine sugar. Pour into cask and use after 100 days. The older the better.

## CHERRY RED WINE

Ten gallons pure juice of cherries, add 24 pounds granulated sugar, Mix well, Let stand 3 days covered, Mix twice a day, Press fruit thru cloth and add juice. Mix both well and strain into cask, add 5 pints good brandy. Rind of 6 lemons pared thin, (no Whites) also one oz. best isinglass dissolved in little water, Tighten bung in keg good, let stand in cellar 90 days or over.

## RED RASPBERRY WINE

Put any amount raspberries in stone crock, cover with boiling water allow to cool over night, (mash if desired) strain through clean white cloth into crock. Let ferment 18 days then add one pound sugar to every gallon of raspberry juice, also one pint of aged gin or brandy then bottle.



### APRICOT WINE

Boil 12 pounds Apricots (pitted and sound) 1 pound sugar in three gallons of water for  $\frac{1}{2}$  hour, strain liquor in pot, put 2 kernals in, cook all till boiled, take out and cool, put  $\frac{1}{2}$  cake yeast in crock with juice and ferment 4 days, then put in crock till fermentation is over, skim put in pint white wine, Mix and then bottle.

### MULLED CLARET WINE

A few cloves,  $\frac{1}{4}$  oz. of cinnamon, thin peel of  $\frac{1}{2}$  lemon, 2 round slices lemon, 4 oz. of sifted sugar and one pint of water, boil for 15 minutes in an enameled saucepan, add a little grated nutmeg or powdered ginger, 2 large bottles Claret Wine, one small glass of Brandy or Curacao. When near boiling, strain, bottle.

### STRAWBERRY WINE

Take any amount of strawberries, put same in stone crock and cover with boiling water, allow to cool overnight (mash if desired) strain through white clean cloth into crock, let ferment 18 days, then add one pound sugar to every gallon of juice, also one pint of aged gin or Brandy. (Brandy preferred.) Then bottle.

### ELDERBERRY WINE

10 gallons elderberries, 10 gallons of water, 45 pounds white sugar, 8 oz. red tartar, ferment with one cake fresh yeast, skim off impurities, then pour into cask with 4 ounces ginger root sliced or allspice and 3 oz. of bitter almonds suspended in cloth bag infuse in liquor while it ferments. 3 quarts of brandy may be added when wine is clear. Bottle.

### WINE MEASURE

- 2 pints make one quart.
- 4 quarts make one gallon.
- 10 gallons make one Anchor.
- 42 gallons make one Tierce.
- 63 gallons make one Hogshead.
- 2 Hogs Heads make one Pipe.
- 2 pipes make one Ton.



## AVERAGE QUANTITY OF ALCOHOL USUALLY FOUND IN WINES

Port Wine,	25.41
Sherry Wine,	19.17
Bordeaux Wine,	15.10
Sparkling Champagne,	12.62
Madeira Wine,	25.09
Muscatel Wine,	18.25
Sauterne,	14.22
Still,	13.80
Red Burgundy Wine,	22.27
Malaga Wine,	17.26
Claret,	15.10
Hermitage White,	17.43

## SERVICE OF ALL WINES

Serve wines iced in Wine Buckets, have glasses cold. Have clean napkin encircling bottle when opening and pouring Wine so that wine will not run or drip. Be careful in opening bottle as accident may happen with cork through neglect of server. In opening wine at Bar always have wine glasses filled with shaved ice in front of guest before service. Take out ice when ready to pour the wine, then serve with napkin around bottle, as mentioned above.

## WINE SERVICE FOR COURSES

Appetizers—Sherry and Bitters.  
Soups—Dry Sherry Wine.  
Fish—Sauterne or Moselle.  
Roast—Red Burgundy Wine—Claret—Port.  
Game—Champagne.  
Pastry—Madeira or Malaga.  
Fruit—Tokay.  
Cheese—Port Wine.

Note:—Manhattan or Martini Cock Tail can be substituted for Sherry in service of appetizer.

In every Recipe listed in this book starting with Cocktails, those of my readers who may be rather confused relative to its meaning. Jigger—A measure of one oz. of any Liquor or Liquid used in preparing drinks.

### COCKTAILS

Cock Tails are an American Drink, and were originated in this Country. In serving Cocktails always have Glass filled with Cracked Ice while you are preparing the Cocktail. When Drink is prepared remove Cracked Ice from Glass, and pour your Cocktail in. Serve in Cocktail Glass, unless otherwise specified. Always Ice, Mix, then Strain. Cherry or Green Olive top if desired.

#### MANHATTAN COCKTAIL

$\frac{2}{3}$  jigger Bourbon Whiskey,  $\frac{1}{3}$  jigger of Italian Vermouth. A dash of Angostura Bitter, Ice, mix, strain and serve.

#### MARTINI COCKTAIL

$\frac{2}{3}$  jigger of gin,  $\frac{1}{3}$  jigger of Italian Vermouth, dash of orange bitters, Ice, Mix, strain and serve.

#### MARTINI DRY COCKTAIL

$\frac{1}{2}$  jigger French Vermouth,  $\frac{1}{2}$  jigger Dry gin, Ice, Mix, strain and serve.

#### DUBONNET COCKTAIL

$\frac{1}{2}$  jigger Dubonnet,  $\frac{1}{2}$  jigger dry gin, 1 or 2 dashes orange bitters, Ice, Mix, strain and serve.

#### BRONX DRY COCKTAIL

$\frac{1}{2}$  jigger Gordon Dry gin,  $\frac{1}{2}$  jigger French Vermouth, 1 barspoon of orange juice. A slice of orange on top.

#### BRONX COCK TAIL

$\frac{1}{4}$  jigger French Vermouth,  $\frac{1}{2}$  jigger dry gin,  $\frac{1}{4}$  jigger Italian Vermouth. A slice of orange top.

### OLD FASHIONED COCKTAIL

1 jigger of liquor desired, one half spoon powdered sugar, 1 dash of orange bitters, serve in old fashioned glass with small rind of an orange top.

### SHERRY COCK TAIL

1 jigger sherry, 2 dashes of Angostura bitters,  $\frac{1}{2}$  bar spoon of sugar.

### COUNTESS COCKTAIL

$\frac{2}{3}$  jigger dry gin,  $\frac{1}{3}$  jigger French Vermouth, Orange Peel top crushed, Cherry.

### CARUSO COCKTAIL

$\frac{2}{3}$  jigger Bourbon,  $\frac{1}{3}$  jigger of Italian Vermouth, 2 dashes of Absinthe, Ice, Mix, Strain and Serve.

### ALBANY COCKTAIL

$\frac{1}{2}$  jigger French Vermouth, 2 dashes of Orange Bitters,  $\frac{1}{2}$  jigger Rum, Ice, Mix, Strain and Serve.

### CLUB COCKTAIL

$\frac{3}{4}$  jigger Dry Gin, juice of  $\frac{1}{2}$  a lime, a dash of simple syrup,  $\frac{1}{4}$  jigger of Italian Vermouth, a dash of Angostura Bitters, Ice, Mix, Strain. Serve.

### MEDINAH COCKTAIL

$\frac{3}{4}$  jigger Gordon dry gin,  $\frac{1}{4}$  jigger Italian Vermouth, a dash of bitters, Ice, Mix, Strain. Serve.

### BOBBIE BURNS COCKTAIL

$\frac{2}{3}$  jigger imported Scotch Whiskey,  $\frac{1}{3}$  jigger Italian Vermouth, dash of Angostura Bitters, Ice, Mix, Strain and Serve.

### FRISCO COCKTAIL

$\frac{3}{4}$  jigger Bacardi rum,  $\frac{1}{3}$  jigger of French Vermouth, a dash of orange bitters, Ice, Mix, Strain and Serve.

### DENVER COCK TAIL

$\frac{1}{4}$  jigger french vermouth,  $\frac{1}{4}$  jigger of Benedictine,  $\frac{1}{2}$  jigger dry gin, Ice, Mix, Strain and Serve.



### CASTLE COCKTAIL

½ jigger Irish Whiskey, ¼ jigger French Vermouth, ¼ jigger Dubonnet, dash angostura Bitters, Ice, Mix, Strain and Serve.

### SOCIETY COCK TAIL

⅓ jigger French Vermouth, ⅔ jigger Sloe Gin, a dash of absinthe, Ice, Mix, Strain and Serve.

### KENTUCKY COCKTAIL

⅔ jigger Kentucky bourbon, Whiskey, ⅓ jigger French Vermouth, one barspoon sugar, dash of orange bitter, Ice, Mix, Strain and Serve.

### HAVANA COCKTAIL

½ jigger Bacardi Rum, ¼ jigger French Vermouth, ¼ jigger Cognac, a dash of orange Bitters, Ice, Mix, Strain and Serve.

### SOUR COCKTAIL

¾ jigger Italian Vermouth, ¼ jigger Lemon juice, a dash bitters, 1 barspoon sugar, Ice, Mix, Strain and Serve.

### KNICKERBOCKER COCKTAIL

⅔ jigger bourbon whiskey, a dash of Angostura bitters, ⅓ jigger of Italian Vermouth, orange peel top, Ice, Mix, Strain and Serve.

### CHICAGO COCKTAIL

¾ Jigger Dry, Gin, ¼ jigger of orange juice, 2 dashes of French Vermouth, Olive on top, Ice, Mix, Strain and Serve.

### JACK'S COCKTAIL

⅔ jigger Dry Gin, ⅓ jigger French Vermouth, dash of Angostura Bitters, 1 barspoon sugar, Ice, Mix, Strain and Serve.

### LILLIAN'S COCKTAIL

⅔ jigger Scotch Whiskey, ⅓ jigger French Vermouth, a dash orange Bitters, barspoon sugar, Ice, Mix, Strain and Serve.



### DADDY'S COCKTAIL

$\frac{3}{4}$  jigger rum,  $\frac{1}{4}$  jigger Italian Vermouth, dash Orange Bitters, Ice, Mix, Strain and Serve.

### QUEEN'S COCKTAIL

$\frac{1}{4}$  jigger dry gin,  $\frac{1}{2}$  jigger French Vermouth,  $\frac{1}{4}$  jigger Brandy, dash Orange Bitters, Ice, Mix, Strain and Serve.

### ASTOR COCKTAIL

$\frac{1}{3}$  Jigger Absinthe,  $\frac{1}{3}$  jigger French Vermouth,  $\frac{1}{3}$  jigger Bourdon Whiskey, 2 dashes orange bitters, Ice, Mix, Strain and Serve.

### HARVARD COCKTAIL

$\frac{1}{2}$  jigger French Vermouth,  $\frac{1}{2}$  jigger Rye whiskey, one spoon of Grenadine syrup, Ice, Mix, Strain and Serve.

### YALE COCKTAIL

$\frac{2}{3}$  jigger dry gin,  $\frac{1}{3}$  jigger of Italian Vermouth, 2 dashes of orange bitters, 1 barspoon sugar, Ice, Mix, Strain and Serve.

### PROHIBITION COCKTAIL

$\frac{2}{3}$  jigger orange,  $\frac{1}{3}$  jigger lemon juice, 1 barspoon sugar, serve with cherry on top in cocktail glass, Ice, Mix, Strain and Serve.

### SWEENEY'S COCKTAIL

1 jigger Irish Whiskey, 1 Mashed sprig mint, dash Angostura Bitters, Ice, Mix, Strain and Serve.

### CALIFORNIA COCKTAIL

$\frac{2}{3}$  jigger dry gin,  $\frac{1}{3}$  jigger of California orange juice, a dash orange bitters, Ice, Mix, Strain and Serve.

### CUBAN COCKTAIL

$\frac{2}{3}$  jigger of Bacardi Rum,  $\frac{1}{3}$  jigger Lime juice, a dash of Angostura Bitters, Ice, Mix, Strain and Serve.

### ABSINTHE COCKTAIL

$\frac{3}{4}$  jigger absinthe,  $\frac{1}{4}$  jigger water, 2 dashes Grenadine syrup, Ice, Mix, Strain and Serve.

## COOLERS

Serve Coolers in tall thin Glass that contains one Cube of Ice. One or two Sprigs Mint top of Drink. If desired. Stir good after pouring Drink into Glass with a spoon. Never use a Mixer. Serve.

### QUEEN'S COOLER

1 Jigger English Dry Gin, 1 spoon of Sugar, cube of Ice, fill glass with Imported Soda. Stir and Serve.

### KENTUCKY COOLER

1 jigger Kentucky Bourbon Whiskey,  $\frac{1}{2}$  jigger lime juice, 1 lemon rind crushed, fill glass with ginger ale and serve 2 sprigs mint top.

### WINNEPEG COOLER

1 jigger of three star Hennessy, juice of  $\frac{1}{2}$  orange, 1 cube of ice in glass, fill with imported Ginger Ale, Slice of orange, sprig of mint on top.

### CASEY'S COOLER

1 cube ice in lemonade glass, 1 jigger imported Irish Whiskey, juice of  $\frac{1}{2}$  lemon, 1 barspoon sugar, fill glass with Ginger ale, stir, serve with three sprigs of mint and a slice on lemon on top.

### ESKIMO COOLER

1 jigger brandy,  $\frac{1}{2}$  jigger lemon juice, 1 barspoon sugar, mix with Club Ginger Ale, Slice Lemon on top, stir.

### GINGER ALE COOLER

Juice of 1 lemon or jigger of lemon juice, 1 barspoon of sugar, cube of ice, fill glass with ginger Ale, Stir and serve

### SARSAPARILLA COOLER

Juice of 1 lemon, 1 barspoon of sugar, 1 cube of ice, fill glass with Sarsaparilla, sprig Mint, Orange Cherry top.

### PINEAPPLE COOLER

1 jigger crushed pineapple, 1 barspoon, 1 jigger of Holland Gin, cube of ice in glass, fill glass with ginger ale and stir.

### STRAWBERRY COOLER

2 jiggers strawberry syrup, 8 strawberries, 1 jigger of sloe gin, cube of ice in glass, fill with soda Water, stir.

### CALIFORNIA COOLER

1 jigger orange,  $\frac{1}{2}$  jigger lemon juice, 1 barspoon sugar, 1 jigger of Bourbon Whiskey, slice orange, slice of lemon and 1 cherry on top, cube of ice, stir, serve with apolaris water.

### SUNNY BOY COOLER

One jigger lemon juice,  $\frac{1}{2}$  jigger orange juice, one jigger sherry, 2 barspoons sugar, Ice, Mix, Strain, serve with soda water, stir, cube ice in glass, fruit on top.

### ATLANTIC CITY COOLER

1 jigger orange juice,  $\frac{1}{2}$  barspoon sugar, 1 jigger of bourbon whiskey in glass that contains cube of Ice, fill glass with soda water, stir.

### ASBURY PARK COOLER

1 jigger sloe gin, 1 jigger of orange juice, 1 cube ice in glass, fill glass with domestic soda, stir.

### HOT SPRINGS COOLER

1 jigger brandy,  $\frac{1}{2}$  jigger lemon juice, 1 barspoon sugar, 1 cube ice, fill glass with ginger ale, put fruit on top.

### NORTH POLE COOLER

Juice of  $\frac{1}{2}$  an orange, 1 jigger of Johnny Walker Whiskey, 2 dashes of Angostura Bitters, one cube of ice in Glass, fill with imported ginger ale, Stir.

### QUEBEC COOLER

1 jigger Canadian Club Whiskey, juice of one lime, 1 barspoon sugar, one cube ice in Glass, fill with Ginger Ale, Stir.



### EGG NOGS

Place in your mixer Jigger of Liquor (desired) Jigger of Milk, one egg, one spoon of Sugar, one of two dashes rum. Use as much milk as you deem necessary. Mix all thoroughly. Strain into glass. Dash Nutmeg top. Use Ice only when recipe calls for it.

### HENNESSY'S 3 STAR EGG NOG

1 jigger Hennessy's 3 Star, 1 fresh egg, 1 barspoon of sugar, dash of imported rum, 1 jigger of Milk, Ice, Mix and strain. Serve with nutmeg.

### COCKNEY EGG NOG

Put 1 tablespoon of powdered sugar and one egg into shaker, add a tablespoon full boiling water and  $\frac{1}{2}$  jigger of Jamaica rum,  $\frac{1}{2}$  jigger Brandy, mix with jigger hot milk and serve.

### EGG NOG FOR 25 GUESTS

1 dozen eggs, 2 quarts fresh milk, dash of nutmeg, 1 cup sugar, 1 pint of Cream, 1 quart good rum, 1 pint of good Brandy, beat egg yolks until thick, and whites until stiff, Add pinch of salt, cup sugar to the yolks, add Milk, Mix thoroughly, then add liquors, Mix again, finally fold in egg whites, sprinkle cinnamon or nutmeg on top.

### NON-ALCOHOLIC EGG NOG

1 Jigger Cream, 1 Jigger Milk, 1 Egg, 1 spoon powdered sugar,  $\frac{1}{2}$  Jigger any Sweet Syrup desired. Ice, Mix, Strain and Serve. Dash Nutmeg top.

### RYE EGG NOG

1 Jigger Rye Whiskey, one fresh egg, one spoon powdered sugar, 1 Jigger of Cream. Ice, Mix and Strain into Glass. Dash Nutmeg top.

### ST. CROIX EGG NOG

1 Jigger St. Croix Rum, 1 Fresh egg, 1 Jigger Milk, 1 Jigger Cream, 1 spoon of sugar. Ice, Mix and Strain into Glass.



### CUBAN EGG NOG

1 Jigger of Bacardi Rum, 1 Spoon of Powdered sugar, one egg, 1 Jigger of Cream, Ice, Mix. Strain and Serve.

### BRANDY EGG NOG

1 Jigger Brandy, 1 Fresh egg, 1 jigger Cream, 1 spoon Jigger Cream, 1 spoon powdered sugar. Ice, Mix and Strain into Glass. Serve.

### EGG NOG ENGLISH STYLE

Put one tablespoon powdered sugar and one egg in mixer and mix well, add  $\frac{1}{2}$  jigger of rum and  $\frac{1}{2}$  a jigger of Brandy, also 1 jigger hot milk, mix well and serve in mug with nutmeg or cinnamon.

### KENTUCKY EGG NOG

1 jigger Kentucky Bourbon Whiskey, 1 jigger of milk, 1 egg, 1 barspoon sugar, 1 dash Jamaica Rum, ice, mix, Strain, serve with nutmeg.

### OLD FASHIONED EGG NOG

Beat one egg until foamy, add 1 barspoon sugar, beat again, then add 1 jigger imported rum and 1 jigger Cream, mix, ice, strain, serve with nutmeg top.

### IRISH EGG NOG

1 jigger imported Irish Whiskey, 1 fresh egg, 1 barspoon sugar, 1 jigger milk, dash imported rum, Mix Ice, Strain Nutmeg top.

### SCOTCH EGG NOG

1 jigger Scotch Whiskey, 1 Fresh Egg, 1 jigger milk, dash of rum, 1 barspoon sugar, Strain, Mix with ice, serve nutmeg top.

### JAMAICA EGG NOG

1 jigger Jamaica Rum, 1 fresh egg, 1 barspoon sugar, 1 jigger milk, 1 dash of rum, Ice, Mix and Strain, Nutmeg top.

### CANADIAN EGG NOG

1 jigger Canadian Whiskey, 1 fresh egg, 1 jigger milk, dash Jamaica rum, 1 barspoon sugar, ice, mix and strain, Nutmeg on top.

### FLIPS

Ice, Mix extra well, all liquids, and etc. strain into glass. Dash of grated Nutmeg or Cinnamon top. Serve.

### SCOTCH FLIP

1 jigger imported Scotch Whiskey, 1 fresh egg, 1 bar- spoon, Ice, Mix, and strain, Nutmeg.

### GIN FLIP

1 jigger of Gin, 1 Egg, 1 barspoon sugar, Ice, Mix grated nutmeg top.

### JOHNNY WALKER FLIP

1 jigger Johnny Walker Whiskey, 1 barspoon sugar, 1 egg, Ice, Mix, grated Nutmeg.

### EGG FLIP HOT—(English Style)

Mix thoroughly 1 pint warm ale, 2 or 3 eggs beaten, 1 jigger syrup, serve in warm mugs with grated ginger or nutmeg on top.

### JAMAICA FLIP

1 jigger Jamaica Rum, 1 egg, 1 barspoon sugar, strain, mix, ice, nutmeg.

### BOURBON FLIP

1 jigger Bourbon, 1 barspoon sugar, 1 egg, strain, mix, ice, serve, nutmeg.

### KENTUCKY FLIP

1 jigger Kentucky Bourbon Whiskey, 1 fresh egg, 1 bar- spoon sugar, Ice, Mix, Nutmeg.

### SADIES FLIP

1 jigger Rhine Wine, 1 barspoon sugar, 1 fresh egg, Ice, Mix, nutmeg.

### SLOE GIN FLIP

1 jigger Sloe Gin, 1 fresh egg, 1 barspoon of sugar, Ice, Mix, Strain.

### IRISH FLIP

1 Jigger imported Irish Whiskey, 1 fresh egg, 1 barspoon sugar, Ice, Mix, and Strain.

### COMBINATION FLIP

1 Jigger Hennessy's Brandy,  $\frac{1}{2}$  Jigger Port Wine, 1 fresh egg, 1 barspoon Sugar. Ice, Mix and Strain. Grated Nutmeg top.

### GIN FLIP

1 Jigger of Holland Gin, 1 Egg, 1 barspoon sugar. Ice mix and strain into Glass. Dash Nutmeg on top.

### CLARET FLIP

1 Jigger of Claret Wine, 1 Fresh egg, 1 barspoon sugar. Ice, mix and strain into Glass. Grated Nutmeg top.

### BRANDY FLIP

1 jigger imported Brandy, 1 fresh egg, 1 barspoon sugar. Ice, Mix, Strain, nutmeg.

### PORT WINE FLIP

1 jigger Port Wine, 1 fresh egg, 1 barspoon sugar, Ice, Mix, and strain.

### SHERRY FLIP

1 jigger of Sherry, 1 fresh egg, 1 barspoon sugar, Ice, Mix, strain.

### THREE STAR FLIP

1 jigger Hennessy's Three Star, Teaspoon sugar, 1 fresh egg, Ice, Mix, Nutmeg.

### RUM FLIP

1 fresh egg, 1 jigger Jamaica Rum, 1 barspoon sugar, Ice, Mix, nut meg.

### OLD TIMERS FLIP

Serve in Claret Glass, Yolk of 1 egg, 1 jigger sloe Gin, 2 dashes Apricot Brandy,  $\frac{1}{2}$  barspoon sugar, Ice, Shake and strain. Nutmeg.



## FIZZES

Mix all ingredients thoroughly (without Ice) Strain into Glass, and then fizz with Seltzer. Be sure Seltzer is extra cold. A small peel of Lemon may be crushed on top over drink if desired. Stir with spoon. Serve.

### DRY GIN FIZZ

1 jigger Dry Gin, 1 barspoon sugar, juice of  $\frac{1}{2}$  a lemon, Mix, Strain, and pour into glass. Then fizz with Siphon.

### NEW ORLEANS FIZZ

1 jigger dry gin, juice of  $\frac{1}{2}$  a lemon, 2 dashes orange flower water, spoon of granulated sugar, white of one egg, 1 jigger cream, dash of lime juice, mix thoroughly, strain into lemonade glass and fizz with siphon.

### CLARET FIZZ

1 jigger of Claret, juice of  $\frac{1}{2}$  a lemon, 1 barspoon of sugar, Ice, Mix, strain, then fizz with seltzer.

### ROYAL FIZZ

Juice of  $\frac{1}{2}$  a Lemon, 1 spoon of sugar, 1 whole egg, 1 Jigger Imported Dry Gin. Ice and Mix extra well. Strain into glass and fill with Siphon of Seltzer. Some use Imported Ginger Ale. Take your choice. Serve.

### SLOE GIN FIZZ

Juice of  $\frac{1}{2}$  a lemon, 1 jigger of sloe gin, 1 barspoon sugar, Mix, strain, then fizz with siphon, twisted lemon peel on top.

### GOLDEN FIZZ

1 jigger dry gin, yolk of one egg, juice of  $\frac{1}{2}$  lemon, 1 barspoon sugar, ice, mix, strain and serve in Claret or Lemonade glass, then fizz with siphon.

### KENTUCKY FIZZ

1 jigger bourbon whiskey, 1 barspoon sugar, juice of  $\frac{1}{2}$  a lemon, mix, Strain and pour into glass, then fizz with seltzer.

### TAVERN FIZZ

1 jigger Holland Gin,  $\frac{1}{2}$  jigger raspberry syrup, juice  $\frac{1}{2}$  lime, Mix, Strain, serve with siphon and fizz.



### RITZ FIZZ

Juice of  $\frac{1}{2}$  lemon, 1 Jigger Hennesey 3 Star brandy, 1 barspoon Sugar, Ice, Mix, Strain, serve with Seltzer. Crushed Lemon Peel top.

### GIN FIZZ

1 jigger of Gin, juice of  $\frac{1}{2}$  a lemon, 1 barspoon of sugar, Mix, strain, then fizz with a siphon, twist lemon peel on top, stir.

### CANADIAN FIZZ

1 jigger Canadian Club Whiskey, juice of  $\frac{1}{2}$  a lime, 2 barspoons of sugar, 1 fresh egg, mix good, strain and pour into claret glass, then fizz with siphon, stir.

### LONDON FIZZ

1 jigger Gordon Gin, juice of  $\frac{1}{2}$  a lime,  $\frac{1}{3}$  jigger of Grenadine, Mix, Strain into Glass, Fizz with Siphon.

### McGREGOR'S FIZZ

1 jigger imported Scotch Whiskey, 1 barspoon of sugar, juice of  $\frac{1}{2}$  lime, mix and strain into Glass, fizz with seltzer.

### AMERICAN BEAUTY FIZZ

1 jigger Sloe Gin,  $\frac{1}{3}$  jigger raspberry syrup, 1 egg yolk,  $\frac{1}{2}$  jigger Cream, juice of  $\frac{1}{2}$  a lemon, Mix thoroughly, pour into Claret glass and then fizz with siphon.

### ASTORIA FIZZ

$\frac{1}{2}$  jigger rye whiskey,  $\frac{1}{2}$  jigger port wine, 1 barspoon sugar, juice  $\frac{1}{2}$  a lemon, white of one egg, Mix, Strain, fill with seltzer.

### JAMAICA FIZZ

1 jigger Jamaica Rum, 1 barspoon of sugar, juice of  $\frac{1}{2}$  a lime, Mix, Serve with siphon.

### SILVER FIZZ

1 jigger dry gin, 1 barspoon sugar, juice of  $\frac{1}{2}$  lemon, white of one egg, mix, strain into lemonade glass, then fizz with siphon.

## CUPS

Always serve cups in pitcher, fill pitcher with ice and when ready pour into same after taking part of the ice out. Serve in wine cups with sprig of mint.

### CHAMPAGNE CUP

1 quart Champagne, 1 pony simple syrup, 1 pony brandy,  $\frac{1}{2}$  small sliced lemon very thin, one whole orange sliced very thin, 10 diced pieces of pineapple, two pear halves, diced, 2 peach halves diced, 1 pint of Apollinaris water, mix thoroughly and serve each cup with sprig of mint. Serve in large glass pitcher with large piece of ice.

### CHAMPAGNE CUP NO. 2

1 quart Champagne, 1 pint white rock Lithia, 1 pony Cognac, 1 pony brandy, 1 pony Raspberry syrup, 1 pony simple syrup, 4 slices cut thin, of cucumber rind, one orange one lemon sliced thin, several pieces of pineapple, 12 cherries, mix all thoroughly and serve in pitcher that contains a large piece of ice, stir.

### HOLLYWOOD CUP

Two quarts Champagne, 1 pony of Yellow Chartreuse, a dash or two of Absinthe, 1 pony white curacao, two pints of soda Water, Slice Pineapple, Sliced Peach, Sliced Pear, all diced very small,  $\frac{1}{2}$  an orange also  $\frac{1}{2}$  lemon cut and diced small also one dozen red cherries, Mix all thoroughly and serve in Pitcher that contains large piece of ice, Stir.

### MOSELLE WINE CUP

One quart Moselle Wine, 1 jigger Maraschino syrup, 1 jigger of Cognac, 1 jigger brandy, 3 pints of imported soda water, the juice of one lemon and 5 slices of orange, 5 slices pineapple, 5 slices of pear, 5 slices of lemon, cut thin, 3 cucumber rinds, 8 grapes (not Concord) mix stir into pitcher that contains large piece of ice.

### BURGUNDY CUP

1 quart Burgundy wine, 1 pony Maraschino syrup, 1 pony brandy, 1 pony Cognac, 1 pony of Chartreuse, one pint apollinaris water, the juice of half a lemon, one jigger of simple syrup, 4 slices of orange, 4 slices lemon, 4 small slices pineapple, 3 slices of Cucumber rind, 10 green grapes or cherries, mix and serve in pitcher that contains large piece of ice.

### GINGER ALE CUP

Four Pints of Canadian club Ginger Ale, four jiggers Hennessey's three Star Brandy, 2 jiggers Benedictine, one jigger grenadine syrup, five pieces, of orange, pineapple lemon, and pear diced, two cucumber rinds and one jigger lemon juice, Mix and stir into glass pitcher containing a large piece of Ice.

### RHINE WINE CUP

1 quart of Rhine Wine, 1 jigger of Brandy, 1 jigger Maraschino, one jigger Curacao, 1 quart of any good charged water, five pieces of each, diced orange, lemon, pineapple and pear, also ten maraschino red cherries, three pieces of cucumber rind, Mix well and serve in a pitcher that contains a large piece of ice, stir.

### BROADWAY CUP

Two quarts of Claret, one half pint (8 oz. glass of sherry, two lemon rinds, cut thin, one dozen large Maraschino cherries, two pints of Soda Water, domestic or imported, two jiggers benedictine, five pieces of Orange, five pieces of pineapple, five of sliced lemon, mix, stir and serve with large piece of ice in a pitcher, stir before serving.

### WALDORF CUP

2 quarts of imported Sauterne wine, 1 jigger Curacao, Juice of  $\frac{1}{2}$  a lemon, 1 jigger simple syrup, 1 quart of white rock lithia, 6 orange and six lemon slices, 1 dozen Maraschino cherries, 5 pieces of cucumber rinds, 2 slices pineapple, 2 halves pears also peaches diced small, Mix good and serve in pitcher with a large piece of ice.

Note:—Pour punch into same after taking part of the Ice out.

### HEIDELBERG CUP OR HEBES CUP

Take one fresh Cucumber rind sliced very thin and put it into punch bowl with the thin rind of a lemon and three tablespoons of powdered sugar, work all together for four or five minutes with the back of a wood spoon, pour over them three tablespoonsful of Brandy, six of Sherry, a bottle of Soda Water and a quart of Claret, Mix all, let stand one hour. Just before serving add another bottle of soda water.

Serve in a punch bowl that contains Ice, stir, before serving.



## RICKEYS

Place one Cube of Ice in Glass. Pour Juice of  $\frac{1}{2}$  a Lime over Ice. Then pour Liquor desired in Glass. Fill Glass with Seltzer, and stir good with a Spoon. Serve.

### GIN RICKEY

1 Jigger Gin, Juice  $\frac{1}{2}$  a Lime, One cube Ice in Glass. Fizz with a seltzer and Stir and Serve.

### SLOE GIN RICKEY

1 Jigger Sloe Gin, Juice of  $\frac{1}{2}$  a Lime, one cube Ice in Glass. Fizz with Seltzer and Stir and Serve.

### KENTUCKY RICKEY

1 jigger Kentucky Bourbon Whiskey, Juice  $\frac{1}{2}$  lime, 1 cube ice, then fizz with seltzer and Stir and Serve.

### JAMAICA RICKEY

1 jigger Jamaica Rum,  $\frac{1}{2}$  juice of lime, 1 cube ice, then fill glass with seltzer water and Stir and Serve.

### IRISH WHISKEY RICKEY

1 jigger Irish Whiskey,  $\frac{1}{2}$  juice of 1 lime, 1 cube ice fill glass with seltzer water and stir.

### SCOTCH WHISKEY RICKEY

1 jigger Sctoch Whiskey,  $\frac{1}{2}$  juice 1 lime, cube ice, fill glass with seltzer and Stir and Serve.

### BRANDY RICKEY

1 jigger Henesey's Brandy,  $\frac{1}{2}$  juice of 1 lime, 1 cube of ice and Stir and Serve.

### RYE RICKEY

1 jigger rye whiskey,  $\frac{1}{2}$  juice of 1 lime, 1 cube ice, in Glass, Fizz with Seltzer and Stir and Serve.

### GIN OR RYE BUCK

1 jigger of Rye or Gin, juice of  $\frac{1}{2}$  a lime, 1 cube of ice, Fill glass with imported ginger-ale and stir. Crushed lemon on top if desired.



### HIGH BALLS

Service of High Balls. Place cube of Ice in Glass, Pour Liquor desired into Glass and Fizz with Seltzer, or mix with Ginger Ale or Soda Water. Stir and Serve.

#### SCOTCH HIGH BALL

1 jigger imported scotch Whiskey, and make as directed.

#### CANADIAN HIGH BALL

1 jigger Canadian Whiskey, Use Canadian Ginger Ale and make as directed.

#### HOLLAND GIN HIGH BALL

1 jigger imported gin, and make as directed.

#### BRANDY HIGH BALL

1 jigger imported Brandy and make as directed.

#### RUM HIGH BALL

1 jigger Jamaica Rum and make as directed.

#### HENNESSEY'S THREE STAR HIGH BALL

1 jigger 3 star Hennessey and make as directed.

#### JOHNNY WALKER HIGH BALL

1 jigger Johnny Walker, make as directed.

#### OLD CROW HIGH BALL

1 jigger old Crow, Make as directed.

#### DUBLIN HIGH BALL

1 jigger imported Irish Whiskey make as directed.

#### LONDON HIGH BALL

$\frac{2}{3}$  jigger rum,  $\frac{1}{3}$  jigger Whiskey, make as directed.

#### COMBINATION HIGH BALL

$\frac{2}{3}$  jigger rum,  $\frac{1}{3}$  jigger Whiskey, make as directed.

#### RYE HIGH BALL

1 jigger rye Whiskey, and make as directed.

#### BOURBON HIGH BALL

1 jigger Bourbon Whiskey, make as directed.

#### SLOE GIN HIGH BALL

1 jigger sloe Gin, and make as directed.

## SLINGS

Crush one cube of sugar in a Glass with one teaspoon of Water. Add one cube of Ice. Then add Liquor. Crush a Piece of Lemon, or Orange Peel top if desired. Stir with Spoon. Serve.

### THREE STAR SLING

Mash  $\frac{1}{2}$  cube sugar in old fashioned glass, pour 1 jigger Hennessy's 3 Star into Glass also, 1 crushed lemon peel, cube of ice, Stir.

### LAKE LOUISE SLING

Mash  $\frac{1}{2}$  cube of Sugar in old fashioned glass, pour 1 jigger Canadian Whiskey over same, also 1 cube ice, Stir.

### BACARDI SLING

Crush 1 cube of Sugar in old fashioned glass with bar masher, pour 1 jigger Bacardi Rum over same, also one rind lemon and cube of ice. Stir with Spoon and Serve

### HOLLAND SLING

1 jigger Holland Gin, mash  $\frac{1}{2}$  cube sugar, pour in old fashioned glass with rind of a lemon and cube of ice. Stir with Spoon and Serve.

### BOURBON SLING

Crush  $\frac{1}{2}$  cube sugar with bar-masher in old fashioned glass, then pour 1 jigger bourbon whiskey into same, also crushed lemon, cube of ice. Stir with Spoon and Stir.

### GIN SLING (English)

Put a half a small lemon cut into three slices into a large tumbler, with two cubes of sugar, fill glass with fine shaved ice and add one jigger and a half of good Gin, serve with straw. Stir with Spoon and Serve.

## COBBLERS

Fill Glass with clean shaved Ice. Mix Drink without Ice, then pour Cobblers in Glass and Stir. Decorate Fruits on top. Sprig of Mint. If desired. Serve.

### SAUTERNE WINE COBBLER

1½ jiggers Sauterne Wine, ½ jigger simple syrup, ½ jigger Lemon juice, stir, pour into glass full of clean shaved ice, fruits on top, serve.

### GIN COBBLER

1 jigger of gin, ½ jigger lemon juice, ¼ jigger simple syrup, stir, pour into goblet that contains shaved ice. Stir and Serve. Fruits on top.

### MUSCATEL WINE COBBLER

1½ jiggers Muscatel Wine, 1 crushed lemon peel, stir, and pour into glass full of clean shaved ice. Stir and Serve. Fruits on top.

### RHINE WINE COBBLER

1½ jiggers rhine wine, ½ jigger simple syrup, crushed lemon peel, stir, and pour into glass full of shaved ice, Stir and Serve. Fruits on top.

### IRISH COBBLER

One jigger imported Irish Whiskey juice of ½ a lemon, ¼ jigger of simple syrup, Mix, and pour into Goblet filled with clean shaved Ice, Sprig of Mint. Stir and Serve. Fruits on top.

### KENTUCKY COBBLER

Fill goblet with clean shaved Ice, one jigger Kentucky Bourbon Whiskey, ¼ jigger simple sprup, juice of ½ a lemon, Stir, pour into goblet. Stir and Serve. Fruits on top.



### MOSELLE WINE COBBLER

1½ jiggers Moselle Wine, ½ jigger lemon juice, bar- spoon of sugar, stir, pour into glass full of clean shaved ice. Stir and Serve. Fruits on top.

### CANADIAN COBBLER

One jigger Canadian Club Whiskey, ¼ jigger Curacao, juice of ½ a lemon, serve in glass filled with clean shaved ice. Stir and Serve. Fruits on top.

### SCOTCH COBBLER

1 jigger Scotch imported Whiskey, juice of ½ a lemon, ½ jigger of simple syrup, Mix and stir, pour into glass full of clean shaved ice. Stir and Serve. Fruits on top.

### SHERRY WINE COBBLER

1½ jiggers of sherry wine, ½ jigger simple syrup, 1 crushed lemon peel, Stir, pour, glass that is full of fine shaved ice. Stir and Serve. Fruits on top.

### PORT WINE COBBLER

1½ jiggers of port wine, ⅓ jigger simple syrup, Crushed lemon peel Stir, pour into glass full of clean shaved ice. Stir and Serve. Fruits on top.

### RUM COBBLER

1 jigger rum, juice of ½ a lemon, ½ jigger of simple syrup, stir, pour into goblet full of shaved ice. Stir and Serve. Fruits on top.

### WHISKEY COBBLER

1 jigger whiskey, juice of ½ a lemon, ½ jigger of simple syrup. Stir, pour into goblet full of shaved ice. Stir and Serve. Fruits on top.



## SOURS

Ice, Mix and Shake all liquids. Then Strain and pour into glass. Decorate fresh fruits on top of Drink. Serve.

### GIN SOUR

Juice of  $\frac{1}{2}$  a large lemon or 1 whole lemon, 1 barspoon of sugar, 1 jigger gin, Ice, Mix, Strain. Fruit on top.

### CANADIAN SOUR

1 jigger imported Canadian Whiskey, juice of  $\frac{1}{2}$  a large lemon, 1 barspoon sugar, Ice, Mix and Strain. Fruits on top.

### WEE LASSIE SOUR

1 jigger imported Scotch Whiskey, juice of  $\frac{1}{2}$  a lemon, 1 barspoon of sugar, Ice, Mix, and strain, fruits on top.

### WHISKEY SOUR

Juice of  $\frac{1}{2}$  a lemon, one barspoon of sugar, one jigger Whiskey, Ice, Mix, Strain. Fruits on top.

### LOUISVILLE SOUR

1 jigger Kentucky bourbon Whiskey, 1 barspoon sugar, juice of  $\frac{1}{2}$  a lemon, Ice, Mix, Strain, fruits on top.

### SLOE GIN SOUR

Juice of  $\frac{1}{2}$  a lemon, 1 jigger Sloe Gin, 1 barspoon of sugar, ice, mix, and strain, place fruits on top.

### SILVER SOUR

White of one fresh egg, 1 jigger bourbon whiskey, 1 barspoon sugar, juice of  $\frac{1}{2}$  a lemon, Ice, Mix, Strain. Fruits on top.

### JAMAICA SOUR

One jigger Jamaica rum, one barspoon sugar, juice of  $\frac{1}{2}$  a lemon, Ice, Mix. Serve, fruits on top.

### ST. REGIS SOUR

Juice of  $\frac{1}{2}$  a lemon, 1 jigger Cognac, 1 barspoon sugar, Ice, Mix, strain, fruits on top.

### APPLE JACK SOUR

1 jigger apple-jack, Juice of  $\frac{1}{2}$  a lemon, 1 barspoon sugar, ice, Mix, strain. Fruits on top.

### GOLDEN SOUR

1 jigger Rum, yolk of one egg, 1 barspoon sugar, juice of  $\frac{1}{2}$  a lemon, Ice, Mix, Strain. Fruits on top.

## TODDIES

Crush half a lump of Sugar in a Glass with a teaspoon of water. Add one cube of ice, then add Liquor desired. Small piece of Lemon Peel. Crush same over top of Tod-dies. Stir and serve. Note. Hot Toddies use hot water as directed.

### HOT RUM TODDIE

Crush 1 cube of sugar in glass, juice of  $\frac{1}{2}$  a lemon, 1 full jigger rum, stir, add hot water and crushed lemon peel. Stir and Serve.

### APPLE TODDIE

Mash one cube sugar with bar masher in little water in an old fashioned glass, add one jigger apple jack, one cube ice and stir. Crushed lemon peel top. Stir and Serve.

### JAMAICA TODDIE

1 Jigger Jamaica rum, mash one half cube sugar in old Fashioned glass, put in 1 cube of ice, then pour rum in, crush 1 lemon peel. Stir and Serve.

### KENTUCKY TODDIE

1 jigger Kentucky Bourbon Whiskey, then mash  $\frac{1}{2}$  cube sugar in a glass, put 1 cube of ice in, Pour Whiskey in glass, 1 lemon peel. Stir and Serve.

### LOUISVILLE MINT TODDIE

Mash 4 sprigs mint in old fashioned glass with  $\frac{1}{2}$  cube of sugar, put in 1 cube of ice, pour 1 jigger Kentucky Bourbon and 1 crushed lemon, peel, one sprig mint top, Stir and Serve.

### MICHAEL'S TODDIE

$\frac{1}{2}$  mashed cube sugar in glass, 1 cube of ice, stir with 1 jigger imported Irish Whiskey, crush lemon peel top. Stir and Serve.

### CANADIAN TODDIE

Mash  $\frac{1}{2}$  cube sugar in glass, 1 jigger Canadian Whiskey, crushed lemon peel top. Stir and Serve.

### APRICOT TODDIE

Mash  $\frac{1}{2}$  cube sugar in old fashioned glass, pour 1 jigger Apricot Brandy in glass, 1 cube ice, crushed lemon peel top. Stir and Serve.

### COLLINS

Fill tall thin glass with clean shaved Ice. Then mix (without ice) Juice of one small lemon, one spoon powdered sugar, one Jigger of Liquor desired. Mix extra good. Strain into Glass, and fill with Soda Water. Stir and Serve.

### TOM COLLINS

1 jigger of dry gin, 1 spoon powdered sugar, juice of  $\frac{1}{2}$  a large lemon or 1 whole small lemon, Mix good, strain and pour into glass that contains 1 cube of ice, then fill with domestic or imported soda water. Stir and Serve.

### ANNIE COLLINS

1 jigger imported rum, one spoon powdered sugar, juice of  $\frac{1}{2}$  a large lemon, strain, cube of ice, fill with soda water. Stir and Serve.

### DADDY COLLINS

1 jigger sloe gin, 1 spoon powdered sugar, juice one small lemon, mix good, strain, one cube of ice, fill glass with soda water. Stir and Serve.

### MICKEY COLLINS

1 jigger imported Irish Whiskey, 1 spoon powdered sugar, juice of  $\frac{1}{2}$  a large lemon, mix good, strain, one cube of ice, fill with soda water, mint top. Stir and Serve.

### SANDY COLLINS

1 jigger imported Scotch Whiskey, 1 spoon powdered sugar, juice of  $\frac{1}{2}$  a large lemon, mix good, strain, pour into glass that contains one cube of ice, fill with soda water. Stir and Serve.

### JOSEPH COLLINS

1 jigger Hennessy's Brandy, 1 spoon powdered sugar, juice of  $\frac{1}{2}$  a large lemon or juice of one small lemon, mix good, strain, and fill glass with soda water. Stir and Serve.

### JOHNNY COLLINS

1 jigger rye whiskey, 1 spoon of powdered sugar, juice of 1 whole small lemon, mix strain, one cube of ice, then fill glass with soda water. Stir and Serve.



## SYRUPS

### SIMPLE SYRUP

Simple syrup is made by dissolving granulated sugar to the consistency of syrup as follows, 12 pounds of granulated sugar to one gallon water, place sugar in clean pot with water, heat to boiling point, skim off impurities should any rise to the surface. When cool strain and pour into your containers or crock.

When sugar and water is on the stove to cook, stir until the sugar is dissolved. In order to avoid granulation of sugar keep side of kettle free from grains or crystals that have a tendency to form there. This may be done with a rag squeezed out in cold water. If it does granulate it may be reboiled after adding more water (although this makes poor syrup). Do not jar kettle when pouring out or partial granulation may result.

### FRUITS AND JUICES

2 pints any fruit juice to 1 gallon of syrup, but don't put all in at once, put  $\frac{1}{2}$  then balance till thickness of syrup is desired. Be sure teaspoon baking soda also 2 teaspoon vinegar is in simple syrup when made. Mix vinegar and soda good, then strain all through sieve.

### MARASCHINO SYRUP

Strain the juice of a large sweet orange and pour it with a wine-glassful of water over three ounces of sugar, boil it to a rather stiff bright syrup and then skim, add a quarter of an ounce of bleached bitter almonds and a small quantity of lemon rind, or the peel of a quarter of lemon may be rubbed off on lumps of sugar. When clear and thick strain and mix with a wineglassful of maraschino stirred into it. Maraschino is stilled from the juice of the Marasco cherry and flavored with broken kernels. Note:—If desired alcoholic add one jigger pure alcohol, and mix good.

## CREME DE MENTHE SYRUP

4 pints peppermint water freshly made U. S. P., 6 pounds granulated sugar Vegetable green to color, percolate or agitate in preparing.

## GRENADINE SYRUP

Two cups pomegranate juice, two cups simple syrup, 2 tablespoons strained lemon juice, mix and whip all thoroughly, place in bottle. This recipe makes one pint and a half. It can be made thicker by adding more simple syrup if desired.  $\frac{1}{2}$  spoon of red vegetable coloring can be added for better color also. (Note) Put 2 teaspoons vinegar and one teaspoon of Bicarbonate of Soda with pomegranate juice, and simple syrup, and mix thoroughly when you desire to keep it a little longer than usual.

## VANILLA SYRUP

1 quart Simple Syrup,  $\frac{3}{4}$  fluid oz. extract of Vanilla, also  $\frac{1}{16}$  oz. of carmel. Mix all thoroughly and put in in container. Keep in cool place covered.

## CHOCOLATE SYRUP

Mix one half cup powdered sugar and one half a cup chocolate ground. Add a little boiling water and make a paste. Add 1 Teaspoon Vanilla Syrup and mix good. Then add Simple Syrup warm, and mix all to proper consistency desired. Heavy or Light.

## COLORED SYRUPS

These Syrups without Fruits. Take one pint of Simple Syrup and add any colored desired Red, Green, Yellow and etc. Mix extra well and Strain.

## PUNCHES

### BEST WAY TO SERVE PUNCHES

#### 1

Secure a deep tray or roast pan, cover it with a table cloth or napkin clean and white, place newspapers underneath, then put large piece of ice in center and in center of ice put a large container full of boiling hot water. Let it make a large hole in ice good and deep. Then clean out with clean white cloth. On top of ice and around the bottom of the Ice lays sprigs of mint. Always serve with fresh fruits in season. Lay fresh fruits around bowl.

#### 2

After making hole in ice set your punch bowl in center and fill. Have ladel handy always. Decorate around bowl and bottom of ice with clean fresh mint, serve in wine cups always, sprig of mint if desired. Also have a clean white cloth handy also buckets to mop up drippings of water. Squeeze or wring water into the bucket or pail.

#### 3

Or else take one watermelon cut in half, take out red fruit carefully and leave white and outside green. Take clean white rag and clean outside of melon, put in hole in ice and fill melon with punch and piece of ice, take a parisian ball cutter and cut rounds of Red Melon, and put one on top of each punch with Sprig of Mint. Serve.

## PUNCH

### WASSAIL

A christmas and festive occasion on which good wishes are expressed in drinking, celebrating and also singing of Carols.



### WASSAIL BOWL

The Wassail Bowl used in ancient days to be served on Christmas Eve. It was brought into room with songs and carols and crowned with garlands. Simmer a small quantity of the following spices in a tea cup full of water viz, cardamons, cloves, nutmeg, ginger, cinnamon and coriander. When done mix with six bottles of port, sherry or Madeira wine's. Choice of one. 2 pounds of loaf sugar pounded, set all on the fire in a clean pot or pan, meanwhile have the yolks of twelve eggs and the whites of six well whisked up in bowl, then when the spiced and sugared wine is a little warm take from it at intervals three or four cupfuls and pour them into bowl, when it boils add all the remained, and stir briskly all the time so as to froth it. The moment a fine froth is obtained toss in 12 soft roasted apples, and serve it hot. This recipe is over 150 years old.

### RHINE WINE PUNCH

3 quarts Rhine Wine, 2 jiggers simple syrup, 1 jigger Lemonade, 1 jigger of orange juice, 1 orange and 1 lemon sliced thin quartered. Fresh green grapes or red grapes or both, Mix good and serve in wine cups, put large piece of ice in bowl. Sprig mint on top if desired. If too strong add one quart spring water then mix all.

### BURGUNDY PUNCH

3 quarts burgundy wine, 1 jigger Brandy, 1 Jigger rum, 1 jigger simple syrup, 2 quarts white rock, 1 jigger Curacao, 1 orange, 1 lemon sliced thin in quarters, 2 dozen Maraschino Cherries, fresh fruit diced. Large Piece ice in bowl. Mix thoroughly and serve in Champagne cups.

### SAUTERNE WINE PUNCH

3 quarts Sauterne Wine, 1 jigger Brandy, 2 jiggers simple syrup, 1 jigger Gin, 2 quarts Soda Water, 1 jigger Curacao, 2 oranges, 2 lemons sliced thin in quarters, one Number 1 can diced pineapple, cherries, mix thoroughly and serve in bowl with large piece ice. Serve in glass cups with a sprig mint on top if desired.

### FISH HOUSE PUNCH (English)

2 quarts whiskey, 1 pint of benedictine, 1 quart peach brandy, 1 pint curacao, 1 pint Jamaica rum, 1½ pounds granulated sugar, juice of 4 dozen Lemons, mix all above ingredients and pour into a demijohn crock or jug, do not seal for 10 to 12 days, stir everyday. Strain thru cloth, serve in punch bowl and add one quart sweet cider, also 2 quarts Charged Water.

### CLARET PUNCH

2 quarts Claret, 1 quart white rock, 2 jiggers Hennessey's Brandy, 1 jigger Grenadine, ½ jigger simple syrup, 2 long thin cucumber rinds, 8 maraschino cherries, 1 small sliced lemon, 1 small sliced orange, 2 sliced pineapples cut small, 1 dozen green grapes, 1 pear sliced small, mix and serve in punch bowl that contains a large piece of ice. Stir.

### MOSELLE WINE PUNCH

3 quarts Moselle Wine, 2 jiggers Benedictine, 2 quarts Apolinaris Spring Water, 2 dozen Maraschino Cherries, ½ No. 1 can pineapple, 1 orange, 1 lemon sliced thin in quarters. Large piece of Ice in container. Mix all thoroughly, keep cold and serve with sprig of mint if desired. Use glass cups.

### TODDIE BOWL (English)

Take rind of 4 large lemons and put into bowl with one pound of sifted sugar and a quart of cold water, let it soak for several hours or until flavored well. Take out the rind and put in its place mixed fruits. Mix all thoroughly. Ten minutes before service add 1 quart aged rum. Stir and Mix Good. Serve.

### CHAMPAGNE WINE PUNCH

3 quarts Champagne, 2 quarts Apollinaris water, 2 jiggers brandy, 2 lemons, 2 oranges sliced very thin, ½ cup crushed pineapple and juice, 2 doz. cherries and large piece ice in bowl. Mix all thoroughly, serve in glass cups, decorate with sprig mint if desired.

## PINEAPPLE MINT JULEP PUNCH

Three quarts of sparkling Moselle Wine one pint of gin, juice of six oranges, one Number two can of diced pineapple, serve in bowl juice and all, also two quarts of soda water. Mix all and serve each cup with a sprig of mint, also lay a dozen or more sprigs in mixture, sliced oranges also, serve.

## GRENADINE ALCOHOLIC PUNCH

$\frac{1}{2}$  pint Grenadine, 1 quart Brandy,  $\frac{1}{2}$  pint of gin, 2 jiggers French Vermouth, 1 jigger lime juice, 1 jigger lemon juice, 1 jigger orange juice,  $\frac{1}{2}$  can of pineapple, diced, and 3 quarts of any water. (charged preferable) pieces of ice in punch bowl, keep cold and serve in wine cups with sprig of mint.

## CHAMPAGNE PUNCH

Pour one quart of Champagne into a punch bowl, add to this two bottles of Soda or seltzer water, 1 jigger Brandy, large piece of ice. Mix well, then add 4 barspoons sugar. A little cucumber rind is considered an improvement in the making of this cup, dress with fruits, (fresh preferred).

## WHISKEY PUNCH (ENGLISH)

Rub 4 large cubes of sugar upon the rind of three lemons till yellow disappears, add more sugar to make a quantity of six ounces, put this sugar into a bowl and squeeze upon it the juice of two lemons and pour upon it a pint and a half of boiling water, add one quart of good aged Whiskey, also three quarts of imported soda Water, Garnish with fresh mixed fruits and drop 6 or 8 clean sprigs of mint into punch and stir. Ice.



## DAISIES

Serve Daisies in a Glass that contains clean shaved Ice. After mixing Drink (don't use ice in mixing) pour into Glass and then stir with Spoon. Fruits on top. Sprig of Mint top also if desired. Serve.

## CANADIAN DAISY

Juice of  $\frac{1}{2}$  a Lemon, 1 jigger imported Canadian Whiskey,  $\frac{1}{2}$  jigger Raspberry Syrup, Mix, serve in glass that contains shaved ice, fruits on top.

## CLUB DAISY

2 jiggers Rhine Wine, juice of  $\frac{1}{2}$  a lime also juice of  $\frac{1}{2}$  a lemon,  $\frac{1}{2}$  jigger of Grenadine syrup, mix, serve in glass with shaved ice and fruits on top.

## GORDON DAISY

1 jigger gordon gin, juice of  $\frac{1}{2}$  lemon and  $\frac{1}{2}$  lime,  $\frac{1}{2}$  jigger raspberry syrup, mix, serve in glass with cleaned shaved ice, fresh fruits on top.

## LAUDER'S DAISY

Juice of  $\frac{1}{2}$  lemon, juice  $\frac{1}{2}$  lime, 1 jigger imported scotch whiskey,  $\frac{1}{2}$  jigger of simple syrup, Mix, serve in glass filled with shaved ice, Fruit on top, stir.

## KENTUCKY DAISY

1 jigger Kentucky Bourbon,  $\frac{1}{2}$  juice of lime,  $\frac{1}{2}$  juice of lemon,  $\frac{1}{2}$  jigger of simple syrup, Mix, serve in glass filled with clean shaved ice. Fruit on top, stir.

## RUM DAISY

1 jigger of rum, juice of  $\frac{1}{2}$  lime,  $\frac{1}{2}$  jigger raspberry syrup. Mix, serve in glass filled with clean shaved ice.

## JULEPS

Wash Mint thoroughly. Keep in cool water always till ready to use. Fill Silver Goblet with clean shaved Ice. When Frost appears on Goblet, add teaspoon of Sugar. Stir extra well. Take four or five Sprigs of Mint, and pluck top leaves from same, they are best, place in Goblet. Then add Liquor desired. Stir. Serve with  $\frac{1}{2}$  Straw if desired.

### QUEBEC MINT JULEP

Make as directed, only use Canadian Whiskey.

### IRISH MINT JULEP

Use only imported Irish Whiskey and make as directed.

### SCOTCH MINT JULEP

Use scotch Whiskey and make as directed.

### HENNESSEY THREE STAR JULEP

Make as directed only use Hennessey's 3 Star only.

### OLD KENTUCKY MINT JULEP

Make as directed, only use Kentucky Bourbon Whiskey.

### BRANDY MINT JULEP

Make as directed, but use imported brandy.

### GIN MINT JULEP

Make as directed and use imported Gin.

### RUM MINT JULEP

Use imported rum and make as directed.

Note:—Never crush or smash. Mint as then you have a smash. Above way is the correct and only way to make Mint Julep. Smashes follow this recipe if you desire a Smash.

## SMASHES

Mash Top Leaves (they are tenderer and best) from Four Sprigs of Mint with one teaspoon Sugar in Silver Goblet or a Glass. Silver Goblet is best. Fill Goblet with Shaved Ice and stir till sugar is dissolved. Then add Liquor. Stir again. Serve with  $\frac{1}{2}$  a Straw.

### GIN SMASH

Make as directed above using Gin.

### RUM SMASH

Make as directed above using Rum.

### IRISH SMASH

Make as directed above using Irish Whiskey.

### SCOTCH SMASH

Make as directed above using Scotch Whiskey.

### CANADIAN CLUB SMASH

Make as directed in Mint Julep Smash but use imported Canadian Club Whiskey.

### KENTUCKY SMASH

Make as directed for Mint Julep Smash only substitute Kentucky Bourbon Whiskey.

### BRANDY SMASH

Make as directed only use Hennessy's Brandy.

Note:—Old fashioned Glass can be used for service of this Drink also.



## HOT DRINKS

### TOM AND JERRY

Use large bowl, also Tom and Jerry Mugs. Arrange bowl on tray covered with clean napkins, place sprigs of evergreen, parsley or water cross around bowl on top of Napkin. On the Greens place fresh eggs all around. Arrange Mugs on another tray which is also covered with napkins. Have a silver spoon for mixing and serving, also barspoon handy for stirring in the mugs, also have nut meg or Cinnamon on the bar.

Take one pint of Brandy, and one pint of Rum. Mix both thoroughly, then take as many fresh eggs as is desired. Separate yolks from whites, add  $1\frac{1}{2}$  barspoons sugar to each whole egg, beat and whip yolks and whites separately then put sugar in yolks, whip again, then mix whites with yolks, whip again add to the mixture  $\frac{1}{2}$  to 1 spoon of Bicarb of Soda, Whip again extra good.

For servicing Tom and Jerry take a tablespoon of the liquid in bowl and pour one jigger of mixed liquor already on hand, and mix with barspoon. Then fill mug with hot water, stir good and serve with small sweet crisp crackers two or three on plate. If desired place whiskey glass and also mixed liquor and let guest help himself, then pour in mixture also hot water and serve with nutmeg or cinnamon. Stir Mixture in Bowl often so it won't Break.

### FRENCH COFFEE

Boil 4 full cups of water, put one cup of ground coffee, into percolator (dripper is best) and fill with boiling water. Let drip. When through dripping it is ready for use. Following are ways of serving:—

#### CAFE ROYALE

1 jigger Whiskey mixed with one half cup of coffee.

#### DEMITASSE

Small cup French made coffee.

#### HOT CLARET

1 barspoon sugar,  $\frac{1}{4}$  slice lemon,  $\frac{1}{2}$  glass Claret. Fill glass with hot water, mix, serve.

### CAFE NOIR

Use recipe for French Coffee preceding page and serve in Demitasse Cups. Sweeten with Sugar to taste. No Cream.

### CAFE AU LAIT

$\frac{1}{2}$  cup black coffee mixed with  $\frac{1}{2}$  cup boiling milk. Sugar to taste.

### BRANDY AND PEACH

1 cube sugar, pour 1 jigger of brandy over sugar, light with match, when out pour liquid over dried peach, then pour  $\frac{1}{2}$  jigger brandy mixed with hot water over peach, serve.

### HOT SPICED RUM

1 jigger Jamaica rum, 1 cube sugar,  $\frac{1}{2}$  barspoon allspice, mix with hot Water, serve with crushed lemon.

### HOT WHISKEY LEMONADE

1 jigger whiskey,  $\frac{1}{2}$  jigger lemon juice, 2 barspoon sugar, mix with hot water and serve, crushed lemon peel top.

### RUM AND APRICOT

1 cube sugar, pour 1 jigger rum over same, light with match, when out pour over 1 apricot, then take  $\frac{1}{2}$  jigger rum and mix with hot water pour over apricots, mix and serve.

### SCOTTY'S GROG

1 jigger imported Scotch Whiskey, 1 barspoon sugar  $\frac{1}{2}$  jigger lemon juice, mix with hot water and crushed lemon on top.

### HOT ROCK AND RYE SPECIAL

1 jigger rock and rye,  $\frac{1}{2}$  jigger 3 Star Hennessey, Mix and serve with Hot water. Rock and Rye Recipe this book.

### RIVER SHANNON GROG

1 jigger imported Irish Whiskey,  $\frac{1}{2}$  jigger lemon juice, 2 barspoons sugar, mix with hot water, serve with crushed lemon, sprig of mint.

## NON-ALCOHOLIC DRINKS

### HORSES NECK

1 whole unbroken lemon peel. Insert 1 cube of ice inside of peel. then fill glass with imported ginger ale.

### HOLSTEIN COW

$\frac{1}{2}$  glass cream,  $\frac{1}{2}$  glass milk, 1 jigger any sweet syrup. Mix with cracked ice, serve with straw container.

### MILK AND SELTZER

1 glass (8 oz.) milk into lemonade glass fill remainder of glass with seltzer cube of ice, serve.

### NECTAR FLOAT

Place one scoop ice cream in tall glass, pour one jigger of grape juice over ice cream, then fill glass with gingerale. Serve with spoon.

### ORANGE TEA

1 cup tea, 2 cups orange juice,  $\frac{1}{2}$  cup lemon juice, 1 cup pineapple juice, 2 tablespoons sugar, Ice, Mix, serve in pitcher with ice.

### BLACKBERRY CORDIAL

1 cup blackberry juice,  $\frac{1}{4}$  cup black tea,  $\frac{1}{8}$  teaspoon cloves,  $\frac{1}{8}$  teaspoon allspice, 2 tablespoons sugar,  $\frac{1}{2}$  cup water, Ice, Mix and serve in pitcher that contains a piece of ice.

### CHERRY MINT

$\frac{1}{2}$  cup orange juice,  $\frac{1}{4}$  cup strawberry juice, 1 jigger lemon juice,  $\frac{1}{2}$  cup cherry juice, 2 tablespoons sugar,  $\frac{1}{2}$  cup water, several sprigs mint, ice, Mix, serve in pitcher.

### LOGANBERRY FIZZ

1 cup Loganberry juice, Juice of 2 lemons,  $\frac{1}{2}$  cup pineapple juice, 2 jiggers simple syrup, 2 quarts of charged water. Ice, Mix and serve from container with cubes of ice in each glass. Fruit on top.



### ORANGE ADE

2 jiggers orange juice, 1 barspoon of sugar, 1 cup of ice, stir with barspoon, serve with round orange slice, Cherry and straw container.

### PLAIN MILK SHAKE

$\frac{1}{2}$  pint, (8 oz. glass) milk, any flavor desired, Ice, Mix, and serve with straw container, nutmeg top if desired.

### TEMPERANCE COCK TAIL

Mix  $\frac{2}{3}$  cup juice of pineapple, 1 tablespoon of honey, pinch of salt and dash of lemon juice or (1 or 2 tablespoons to suit,) Ice, Mix, serve in Cocktail glasses. Orange juice may be added if preferred.

### ICE CREAM SODAS

Use any flavor desired, 1 jigger. One dipper of Ice Cream,  $\frac{1}{2}$  jigger pure cream, Fizz with seltzer, stir, leave spoon in glass.

### SODAS AND FRESH FRUITS

Place cube of Ice in lemonade glass use any flavor desired of Soda Water, Ice, Mix, Serve with nutmeg.

### FLORIDA ORANGEADE

5 large oranges also 3 large lemons. Take out juice of both, 1 cup sugar, 5 cups water, Ice, Mix and serve in pitcher containing ice for 8 or 9 guests.

### CHERRY TEA

2 cups cherry juice,  $\frac{1}{2}$  cup sugar, 2 cups black tea, 1 cup water, Ice, Mix, and serve in glass pitcher that contains a piece of ice.

### PINEAPPLE PUNCH

1 No. 2 can pineapple diced and with juice 2 oranges, 2 lemons sliced very thin, cubes of Pineapple very small, add 2 quarts of Appolonaris Water, also 1 jigger simple syrup, serve in Punch Bowl, Mix good, serve in punch cups, keep cold always. Sprig of mint if desired, also mixed fruits diced.

## LEMONADES

### STANDARD RECIPE FOR LEMONADES

Place fresh lemons in an oven for a few minutes until they become rather soft, then squeeze; take one jigger lemon juice or juice of one lemon, mix with one barspoon of sugar, add water and mix thoroughly with cracked ice. Serve with Straw.

### RUM LEMONADE

1 jigger rum, mix with basic recipe for lemonade pour into Lemonade glass and stir with soda water.

### BRANDY LEMONADEE

1 jigger Brandy, mix with basic recipe for lemonade, pour into lemonade glass, and mix with ginger ale.

### TORONTO LEMONADE

Use Basic recipe and mix with one jigger Canadian whiskey. Use lemonade glass and izz with seltzer.

### HOT LEMONADE WHISKEY

1 jigger lemon juice, 2 barspoons sugar, 1 jigger whiskey. Fill glass with hot water, mix and serve hot. Slice of lemon on top.

### SCOTTY'S LEMONADE

Use Basic Recipe for lemonade and mix with one jigger Scotch whiskey, pour into lemonade glass, and fizz with syphon seltzer.

### GORDON LEMONADE

Use basic recipe for lemonade and mix with one jigger Gordon Gin, fizz with seltzer.

### LEMONADES WITH FRUITS

Use basic recipe and fill with any water desired. Stir, use lemonade glass. Serve with fresh fruits top.

### WHITE ROCK LEMONADE

Use White Rock Water with basic Recipe.

### APPOLINARIS LEMONADE

Use Appolinaris Water with Basic Recipe.

### SARATOGA LEMONADE

Use Saratoga Water with Basic Recipe.

### POLAND LEMONADE

Use Poland Water with Basic recipe.

### MT. SHASTA LEMONADE

Use Mt. Shasta Water with Basic Recipe.

### PORT WINE LEMONADE

Use Basic Recipe with 1½ jiggers port wine, then fizz with seltzer in lemonade glass. Stir and Serve.

### MUSCATEL LEMONADE

Use Basic recipe and 1½ jiggers of Muscatel, Wine, then fill lemonade glass with seltzer. Stir and Serve.

### EGG LEMONADE

1 fresh egg and use basic Recipe, and choice of any good Spring water that is desired, mix extra well. Serve in lemonade glass, lemon slice top. Strain before serving.

### CREAM LEMONADE

2 Teaspoons lemon juice, 6 tablespoons cream, 1 teaspoon sugar, ½ cup cold water, add cream to cold water, then add sugar, Ice, Mix, then pour on lemon juice quickly and mix again, strain. Serve.



## MISCELLANEOUS

### ORANGE FLOWER WATER

One half an ounce of orange flowers. Put them in a jug pour over them half a pint of boiling water, leave them for five minutes. Strain the tea and sweeten with honey or simple syrup. This recipe makes half a pint.

### EGG CORDIAL

Beat one egg extra good, then mix with one jigger Benedictine and  $\frac{1}{2}$  jigger of fresh Cream, Ice, Mix, Strain, nutmeg top.

### GOLDEN HORSE SHOE

One egg yolk, 1 jigger cream,  $\frac{1}{2}$  juice of lemon, 1 pony of yellow chartreuse, 1 barspoon sugar, ice, mix, strain into lemonade glass and fill with imported soda water, cherry orange and lemon slice top, stir before serving.

### CURE OF A BAD HEADACHE

Take 2 large thin glasses, put one or two barspoons bromo seltzer into one glass, fill other half full of seltzer then pour one to the other several times then serve. Or else one or two grains of Aspirin. Water chaser.

### MARY ANN

1 jigger Irish Whiskey,  $\frac{1}{2}$  Barspoon sugar, juice of  $\frac{1}{2}$  lemon. Ice, serve with soda water in lemonade glass with cube of ice, stir, mint top.

### LORENZO

1 jigger Apricot Brandy,  $\frac{1}{2}$  juice of lime, 1 dash of Absinthe, 1 jigger orange juice or juice of one orange, Mix, Ice and strain into lemonade glass, fill with soda water, stir, serve orange and lemon slice top.

### MARIE LOUISE

Juice of  $\frac{1}{2}$  a lime, juice of  $\frac{1}{2}$  a lemon, 2 barspoons sugar, 1 jigger of Canadian club whiskey, Ice, Mix, strain into Collins glass and fill with ginger ale, Cherry and slice orange top.

### MORNING'S MORNING

1 drink of whiskey with chaser. First drink in the morning.

### NIGHT CAP

1 drink whiskey served before departure or closing of bar.

### MICKEY FINN

1 jigger Irish Whiskey, juice of  $\frac{1}{2}$  lime, Soda Water for a chaser.

### SPEEDY GIRL

One jigger of Canadian Club Whiskey, juice of one whole lemon, 2 barspoons of sugar juice of  $\frac{1}{2}$  an orange, Ice, Mix, serve with crushed lemon top, also fruits in an old fashioned glass.

### MAMIE TAYLOR

One tall thin glass. Fill with cracked ice. Pour into glass one Jigger and a half Scotch Whiskey (imported) Fill with imported Ginger Ale and stir good. Serve.

### CANADIAN ROSE

1 jigger Canadian Whiskey, juice of  $\frac{1}{2}$  orange,  $\frac{1}{2}$  jigger Grenadine, Ice, Mix, serve in Lemonade glass and fill with soda water, stir, cherry on top.

### PALM BEACH

White of one egg, 1 jigger Holland Dry Gin, 1 barspoon sugar, juice of  $\frac{1}{2}$  lime,  $\frac{1}{2}$  jigger Cream, Ice, Mix, Serve with Appolinaris, Stir, orange and cherry top.

### SHERRY AND EGG

Glass of Sherry, Raw Egg top, serve with Salt if desired.

### SHERRY AND BITTERS

Glass sherry wine, 1 dash of orange or Angostura Bitters.

### SHERRY AND ORANGE

1 jigger orange juice mixed with sherry, slice of orange on top.

### NECTAR (Liqueur)

Take two pounds of chopped Raisins, four pounds of cube sugar and two gallons of boiling water, Mix all, stir frequently till water is cold, then add two sliced lemons and three pints of proof spirit brandy or rum, macerate in a closed vessel for six or seven days then strain, set the liqueur in cool place for a week then bottle.

### CURACAO CORDIAL

$\frac{1}{4}$  pound of the thin rind of oranges (no white) pour over it 1 pint of boiling water when cool add 2 quarts Brandy, let it stand 10 days, stir everyday. Make a clarified syrup, 2 pounds sifted sugar, 1 pint water, add this to the brandy and etc. Line a funnel with piece of muslin and that with chemist filtering paper, run through twice or three times till it is bright. Bottle.

### LEMON BRANDY

Thin rind yellow (no white) of  $2\frac{1}{2}$  lemons, cover them with brandy, let stand one night, then strain through clean white cloth add  $2\frac{1}{2}$  ounces powdered sugar dissolved in water. Then bottle.

### ORANGEADE (Liqueur)

Pour one quart of Brandy over the thin rind (no white) and strain juice of 4 oranges, (large) cover liquor closely. Leave it in a warm place for six weeks. Shake every day. At the end of six weeks filter it thru muslin and put into small bottles.

Note:—This is unsweetened, add sugar to sweeten taste when desired.

### WHISKEY CORDIAL

Take rind of a fresh lemon free from the white, put into jar with  $\frac{1}{2}$  pint of ripe white currants (no stems) piece of whole ginger size of bean. Pour over these ingredients one quart whiskey, let stand 24 hours, then strain and sweeten with  $\frac{1}{2}$  pound of loaf sugar, let it stand 12 hours. Then bottle.



### ANISEED CORDIAL

One Pint simple syrup, 1 pint brandy, 25 drops aniseed, mix well, bottle.

### ANGELICA RATAFIA

2 quarts Brandy,  $\frac{1}{2}$  pint of Water, 2 pounds of powdered sugar, 6 cloves, dash cinnamon, leave in crock covered with cloth 8 weeks, then strain, keep cold, and use when desired, bottle.

### SLOE GIN

Chop a quarter of an ounce of bitter almonds very fine, and crush three quarters of a pound of sugar candy, take two pounds of Sloes bruised or crushed, one quart Old Tom Gin and a quarter pound of sugar, put all into small crock, stir thoroughly and strain and bottle in 90 days.

### KOUMISS

Koumiss is fermented Mare's milk. It is a favorite drink among the Nomadic Tribes of Siberia and Chinese Tartary. A good substitute for it is made from cow's milk, and is also highly recommended as an article of diet for the sick. It is made as follows:—Dissolve a pennyworth of fresh yeast in a little water and mix it with a quart of fresh milk and a tablespoon of sugar, put the mixture into champagne bottles, cork them down and wire them. Shake the bottles good for a minute to mix all ingredients thoroughly, then place them on end in a cool place to ferment slowly, after three days lay the bottles on their sides, turn them occasionally. In five days it will be at its best, but it will keep for an indefinite time in a refrigerator.

### NOYEAU (Liqueur)

Blanche and pound 3 ounces of bitter and one of Sweet almonds. Put them into a jar, pour over them one quart of pure brandy or whiskey, leave them for three days. Shake them now and then. Strain liquid carefully through filtering paper and then add one pound of cube sugar dissolved in half a pint of boiling water and two tablespoons of fine honey. Bottle.

### APRICOT BRANDY

Put good sound pitted apricots into pot. with water to cover, boil till tender, then remove the skins to each pound apricots, 1 pound loaf sugar, and wine glassful of water, boil sugar and pour over Apricots, let it stand 24 hours, then bottle, older it is the better.

### ORANGE GIN

Rind of three oranges (no whites) and  $\frac{1}{2}$  lemon rind (no whites) put it into a jar with a quart of gin, three quarters of a pound barley, sugar crushed to powder and the strained juice of the fruit cover. Jar tightly and leave it for three weeks, shake every three days afterwards. Strain into bottles, Cork and store. Gin improves with keeping.

### SWEET ADELINÉ

Fill lemonade glass half full clean shaved ice add  $\frac{1}{2}$  barspoon sugar,  $\frac{1}{2}$  juice of lemon,  $\frac{1}{2}$  juice of orange, fill with Burgundy Wine, fresh fruits top.

### SARATOGA GIRL

1 jigger Brandy juice of one lime,  $\frac{1}{2}$  barspoon sugar, 1 pony pineapple juice, 2 dashes yellow Chartruese, Mix Ice, Strain and fill with Saratoga water, cube of ice.

### YANKEE GRIT

1 jigger Kentucky Bourbon,  $\frac{1}{2}$  jigger Creme de Menthe, Sprig of mint top. Serve in Collins Glass imported Soda Water top, stir, Cube of ice in glass.

### QUEEN OF SPADES

Two jiggers Claret, juice of  $\frac{1}{2}$  a lime, dash of raspberry syrup, ice, mix and serve in Collins glass, imported ginger Ale top, also Fresh fruits.

### LUCKY ROSE

$\frac{1}{3}$  jigger Creme de Menthe,  $\frac{1}{3}$  jigger of Brandy,  $\frac{1}{3}$  jigger Rum, 1 barspoon sugar, 1 jigger fresh cream, ice, mix, serve with soda Water, fruit top.

### EYE OPENER

First Drink of the day usually Gin or Whiskey with a chaser.

### ROCK AND RYE

Good for a very bad cold. 1 pound rock Candy, or one cup of simple syrup to one quart of Rum, Scotch or Brand, Choice of one. Break Candy up and put it in container with Strained Juice of 3 Lemons and rind of  $\frac{1}{2}$  lemon cut extremely small, shake and leave stand 48 hours. Add a little simple syrup if desired to thicken or sweeten,  $\frac{1}{4}$  can crushed pineapple if desired also juice of 1 lemon, mix all good and put in cool place tightly covered.

### RHINE WINE AND SELTZER

Fill glass half full with rhine wine other  $\frac{1}{2}$  full with Seltzer from syphon, Cube ice in glass stir thoroughly, lemon peel top if desired.

### PLEASANT GIRL

Juice of  $\frac{1}{2}$  a lemon, 1 fresh egg, 1 jigger Bacardi Rum,  $\frac{1}{2}$  a jigger syrup, Ice, Mix, and serve in lemonade glass with cold white rock water, also cube ice, cherry, Orange, Pineapple, Lemon on top.

### QUICK CURE FOR INTOXICATION

$\frac{2}{3}$  glass of water containing heaping teaspoon Bicarb of Soda. Stir before serving, then Drink contents of glass. Wait four minutes then induce vomiting with fingers of right hand down throat and coughing very heavy. When Stomach is Cleansed take juice of one lemon mixed with  $\frac{1}{4}$  spoon salt. Gargle and rinse mouth and throat, cold water after. Then drink a cup of black coffee, no cream or sugar. Give a whiff of ammonia to clear head, if desired.



### LILLIAN WAGNER

Mix well one white of egg and one barspoon lemon juice, 1 jigger gin, 1 jigger Cream, barspoon sugar, Ice, Mix and serve with soda water, stir. A cherry, slice of orange and sprig mint on top.

### KISS IN THE DARK

Juice of  $\frac{1}{2}$  a lime,  $\frac{1}{3}$  jigger Brandy,  $\frac{1}{3}$  jigger rum,  $\frac{1}{3}$  jigger raspberry syrup. Ice, Mix, serve with gingerale cherry on top.

### COSTERS DREAM

1 nip dogs head bass Ale, 1 nip of McGuinness Stout, Pour contents of both bottles while cold at the same time into very very large beergoblet, then fill with draught Beer.

### POUSSE CAFE NO. 1

$\frac{1}{5}$  raspberry syrup,  $\frac{1}{5}$  Maraschino,  $\frac{1}{5}$  Creme de Menthe (Green),  $\frac{1}{5}$  Curacao Brown,  $\frac{1}{5}$  Yellow Chartreuse. Serve inousse cafe glass.

### POUSSE CAFE NO. 2

$\frac{1}{5}$  Grenadine Syrup,  $\frac{1}{5}$  Creme Yvette,  $\frac{1}{5}$  Green Chartreuse,  $\frac{1}{5}$  Cognac,  $\frac{1}{5}$  Anisette. Serve in Pousse Cafe Glass.

### WHISKEY STRAIGHT

Any drink of whiskey with Chaser if asked for.

### SUISSESS

One white of an egg,  $\frac{1}{4}$  jigger of Anisette,  $\frac{3}{4}$  jigger white absinthe, Barspoon sugar, Ice, Mix, Strain into glass, fizz if desired.

### RACE TRACK SPECIAL

1 jigger Bourbon Whiskey,  $\frac{1}{2}$  jigger French Vermouth, 1 barspoon sugar, juice of  $\frac{1}{2}$  a lemon, Ice, Mix, serve with cube of ice, Ginger Ale. Sprig mint, cherry on top.

### GINGER BEER

Take rind of 4 lemons thinly peeled (no whites) put in large earthenware pan or pot with strained juice of lemons, 2 ounces crushed sugar,  $\frac{1}{2}$  ounce of Cream of Tartar, Pour over these ingredients,  $2\frac{1}{2}$  gallons of boiling water, and when luke warm add 1 cake of fresh yeast, stir all, let ferment until the next day. Skim yeast from top, pour the beer and Strain through muslin or thicker cloth and bottle. It will be ready in 5 days.

### ROSIE O'GRADY

$\frac{1}{2}$  jigger Italian Vermouth,  $\frac{1}{2}$  jigger of Bourbon Whiskey, 2 dashes orange bitters, 2 dashes absinthe. In claret glass soda water top Twist lemon peel, orange, cherry and piece of pineapple on top.

Jigger, a measure or container used in measuring liquids for making drinks.

Pony, A glass used for Liqueurs or Cordials.

Growler, A can or container used for purchasing Draught beer.

### SUISETTE

$\frac{2}{3}$  jigger Brandy,  $\frac{1}{3}$  jigger of Italian Vermouth, 1 Bar- spoon sugar, 3 dashes absinthe,  $\frac{1}{2}$  jigger lemon juice, Ice, Mix and serve with seltzer.

### YANKEE BOY

1 jigger Brandy Hennessy's,  $\frac{1}{2}$  jigger orange juice, spoon lemon juice, 1 barspoon of sugar, Ice, Mix and serve with Soda Water in lemonade glass that contains cube of ice, cherry top.

### BRANDY FLOAT

Fill Pony Glass with 3 Star Hennessy Brandy. Then put Whiskey glass over the top and reverse glasses. Hold tight so brandy won't leak out. Then set down and fill with seltzer, take out pony gently.

### CONEY ISLE 19

$\frac{1}{4}$  cream top,  $\frac{1}{4}$  Absinthe,  $\frac{1}{4}$  Curacao,  $\frac{1}{4}$  Chartreuse.

### FORGETMENOT 27

$\frac{1}{5}$  Chartreuse,  $\frac{1}{5}$  Maraschino,  $\frac{1}{5}$  Brandy,  $\frac{1}{5}$  Cream Top,  $\frac{1}{5}$  Curacao.

### SWEET MARIE 92

$\frac{1}{5}$  Cream top,  $\frac{1}{5}$  Benedictine,  $\frac{1}{5}$  Curacao,  $\frac{1}{5}$  Brandy,  $\frac{1}{5}$  Chartreuse.

### DIAMOND LIL 20

$\frac{1}{5}$  Grenadine,  $\frac{1}{5}$  Curacao,  $\frac{1}{5}$  Rum,  $\frac{1}{5}$  Absinthe,  $\frac{1}{5}$  Creme Yvette.

### MILADY 53

$\frac{1}{4}$  benedictine,  $\frac{1}{4}$  Chartreuse,  $\frac{1}{4}$  cream top,  $\frac{1}{4}$  absinthe.

### ASTORIA QUEEN 90

$\frac{1}{4}$  jigger cream top,  $\frac{1}{4}$  jigger maraschino,  $\frac{1}{4}$  jigger curacao,  $\frac{1}{4}$  jigger Brandy.

### ANGOSTURA BITTERS

Mix 3 fl. oz. Angostura wine bitters with one gallon of pure good aged Sherry Wine, add 2 fl. oz. Glycerine C. P. mix thoroughly. These bitters contain over 15 different herbs, spices, etc. (Buy Glycerine and Bitters at any prescription drug store.)

### DAMIANA WINE BITTERS

Mix one gallon of Sherry wine with 4 fl. oz. Damiana wine bitters. Mix thoroughly, keep cold always.

### ORANGE BITTERS

Mix 4 fl. oz. of aromatic extract with one gallon of white bordeaux wine and 2 oz. Glycerine C. P. Little more orange bitter can be added if desired.

### SWEET ORANGE BITTERS

Simple syrup one quart,  $\frac{1}{2}$  oz. of Citric acid, 2 fl. oz. soluble bitter orange essence,  $\frac{1}{2}$  fl. oz. liquid Saffron. Mix and keep cold.



### CURE BAD COLDS

1 jigger Rock and Rye,  $\frac{1}{2}$  jigger Good Rum of Whiskey, Mix with little hot water and juice of  $\frac{1}{2}$  a lemon and stir. Then take hot bath and retire to bed.

### CURE BAD COLDS FOR CHILDREN

Dilute Rock and Rye at least half and fill glass with hot water and little lemon juice, Take Bath, (hot) and retire to bed.

### TIT FLOAT

Pony of Curacao, whip cream top. Small red cherry center.

### MAIDEN'S DREAM

$\frac{3}{4}$  Jigger benedictine, whipped cream, float on top.

### SWEET BABY

1 jigger Brandy, 1 white of egg,  $\frac{1}{2}$  spoon sugar, Ice, Mix, Strain into Glass and Fizz with Siphon.

### PRINCE GEORGE

1 Jigger Benedictine,  $\frac{1}{2}$  a lime, fizz with Seltzer.

### JERSEY LILY

1 Jigger Benedictine Whiskey, 2 dashes Orange Bitters. Seltzer for chaser.

### WHISKEY LEMONADE FLOAT

Plain Lemonade. Float Jigger of Whiskey on top. Serve.

### IRISH ROSE

Jigger imported Irish whiskey, 4 dashes grenadine syrup. Charge with Seltzer.

### POUSSE L'AMOUR

$\frac{1}{3}$  Jigger Maraschino syrup, 1 yolk of egg,  $\frac{1}{3}$  Jigger benedictine,  $\frac{1}{3}$  Jigger brandy, Ice, Mix, Strain and Serve.

### FRAPPE

Ice frozen to the consistency of mush.

### LIMEADE

Make same as lemonade this book. Use limes instead.

### ANGOSTURA GINGER ALE

Glass Ginger Ale, 3 dashes of Angostura Bitters.

### LONG BEACH

1 jigger Sloe Gin, 1 Barspoon Sugar, 1 white of one egg, ice, Mix, serve with cube of ice in glass, lemon rind top, also cherry, and Soda water, stir.

### ARGENTINE ROSE

$\frac{3}{4}$  jigger Bourbon, 1 jigger Maderia Wine, 1 barspoon sugar, Ice, Mix, Strain and serve with Soda Water and cube of ice.

### QUEEN ALEXANDER

1 jigger Gordon Gin,  $\frac{1}{2}$  barspoon sugar,  $\frac{1}{2}$  juice of Lemon, white of one egg. Ice, shake, serve with soda water in lemonade glass.

### ROLLS ROYCE

$\frac{1}{2}$  jigger lemon juice, 1 jigger gin,  $\frac{1}{2}$  jigger Grenadine, ice, mix, serve with ginger ale, stir, fruit top.

### PRINCE OF PILSEN

2 jiggers rhine wine, 1 dash orange bitters, orange and lemon slice top, 1 barspoon of sugar serve with syphon seltzer, stir, cube ice in glass.

### MAIDEN BLUSH

$\frac{1}{5}$  Anisette,  $\frac{1}{5}$  green chartreuse,  $\frac{1}{5}$  Cognac,  $\frac{1}{5}$  Creme Yvette,  $\frac{1}{5}$  Absinthe in Pousse Cafe Glass.

### MEADOW LARK

$\frac{1}{3}$  jigger imported Irish Whiskey,  $\frac{1}{3}$  jigger Raspberry syrup,  $\frac{1}{3}$  jigger of imported rum, Ice, Mix, serve in cocktail glass with a crushed lemon rind top.

### SHADY NOOK

$\frac{1}{4}$  jigger Rasperr syrup,  $\frac{1}{4}$  jigger Cognac,  $\frac{1}{4}$  jigger absinthe,  $\frac{1}{4}$  jigger Chartruese.

### SWEET DREAMS

Juice of  $\frac{1}{2}$  an orange, 1 Barspoon of sugar, pour into Claret glass and fill with Claret, stir, with small piece of ice in glass, fruit.

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