



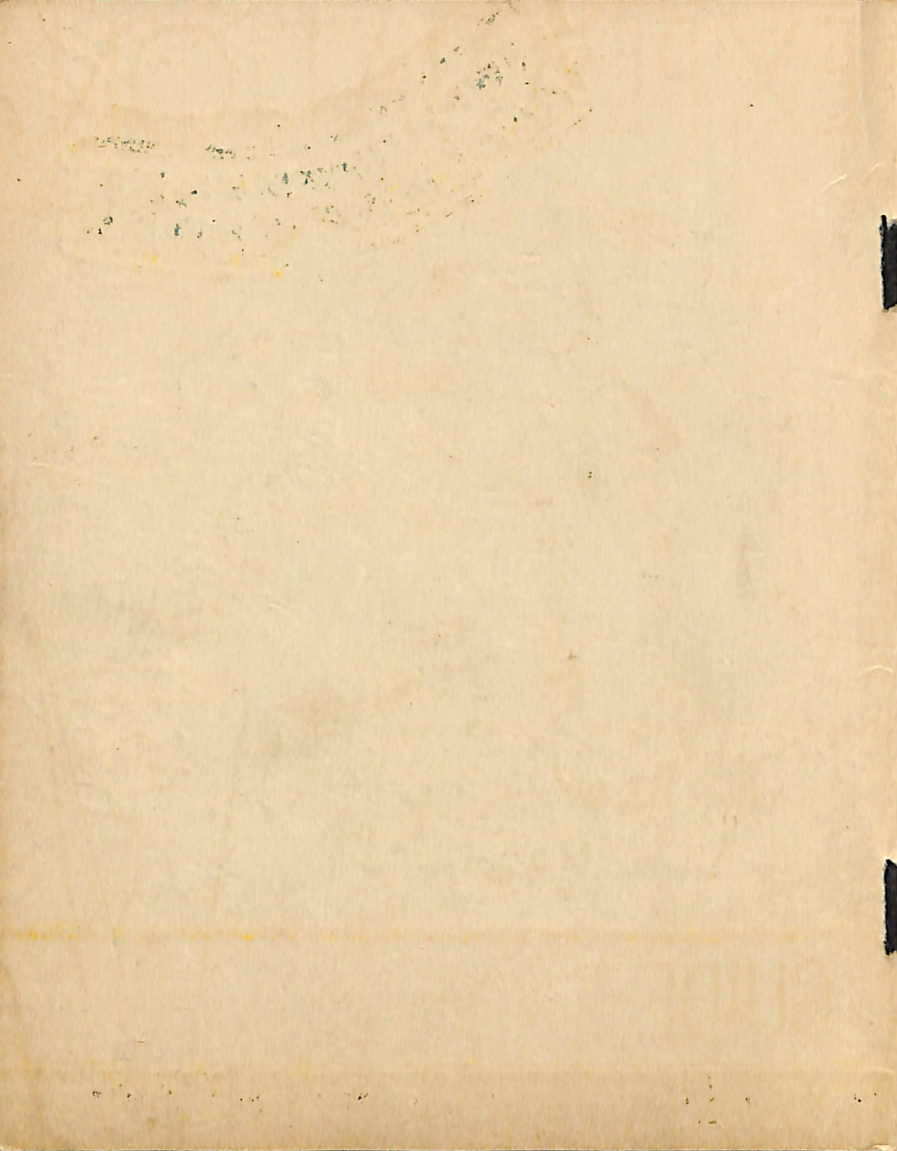
CLEAR HEADS
COOL OFF
WITH

Calvert



A **GUIDE** TO COOLING HOT-WEATHER DRINKS

INCLUDING **22** COOLER-OFFERS MADE WITH **5** OR LESS INGREDIENTS



EXPLANATION



THE FIRST HALF of this handy mixing manual for cooling summer drinks is devoted to tall and short cooler—offers, all of which can be concocted from ingredients already in your liquor cabinet . . . or pantry . . . or safe . . . or wherever you hoard your stock.

Whiskey
Gin
Vermouth
Bitters
Grenadine



THE SECOND HALF of this h. m. m. for c. s. d. is given over to heat allayers whose preparation calls for a greater variety of ingredients and perhaps for a hurried trip to the corner liquor store . . . or cigar store . . . or wherever you buy your makings.

| | |
|-----------------------------|------------------------|
| <i>Whiskey</i> | <i>Sherry</i> |
| <i>Gin</i> | <i>Cointreau</i> |
| <i>Sloe Gin</i> | <i>Claret</i> |
| <i>Vermouth</i> | <i>Creme de Menthe</i> |
| <i>Bitters</i> | <i>Peppermint</i> |
| <i>Grenadine</i> | <i>Brandy</i> |
| <i>D. O. M. Benedictine</i> | <i>Dubonnet</i> |
| <i>Curacao</i> | <i>Rum</i> |
| <i>Maraschino</i> | <i>Grand Marnier</i> |

INDEX

THE



FIRST
HALF

THE



SECOND
HALF



| Page | | Page | |
|------|--|------|---|
| 4 | <i>Refrigerator Highball</i> <i>Glacier Highball</i> | 10 | <i>Annapolis Cocktail</i> <i>Strawberry Cove Cocktail</i> |
| 5 | <i>Alaska Cobbler</i> <i>Icicle Sour</i> | 11 | <i>Hilltop Cocktail</i> <i>Frigid Zone Punch</i> |
| 6 | <i>Zero Smash</i> <i>Bob Sled Rickey</i> | 12 | <i>40-Below Punch</i> <i>Frosty Side Fizz</i> |
| 7 | <i>Polar Bear Fix</i> <i>Chevy Chase Cocktail</i> | 13 | <i>Damascus Cup Freeze</i> <i>Snow Hill Cocktail</i> |
| 8 | <i>Mountain Dew Cocktail</i> <i>Pine Orchard Cocktail</i> | 14 | <i>Cold Springs Mint Julep</i> <i>Sleep Special Mint Julep</i> |
| 9 | <i>Sea Breeze Cocktail</i> <i>Hoarfrost Mint Julep</i> | | |

| Page | | Page | |
|------|---|---------|--|
| 19 | <i>Iceland Fizz</i> <i>Hailstone Sour</i> | 25 | <i>Mount Airy Cocktail</i> <i>Maryland Cocktail</i> |
| 20 | <i>South Pole Punch</i> <i>Ice Flow Cocktail</i> | 26 | <i>Little America Punch</i> <i>Toboggan Slide</i> |
| 21 | <i>Ice-bound Mint Julep</i> | 27 | <i>Snowball</i> <i>Skaters' Special</i> |
| 22 | <i>Pent House Cocktail</i> <i>Siberian Fizz</i> | 28 | <i>Showshoe Cocktail</i> <i>Ski Flip</i> |
| 23 | <i>Snowflake Cocktail</i> <i>Mountain Top Cocktail</i> | 29 | <i>Reindeer Punch</i> |
| 24 | <i>Lawn Party Cocktail</i> <i>Ice Boat Sour</i> | 30 & 31 | <i>Measurements</i> |

Allo's!



REFRIGERATOR HIGH BALL

1 jigger Calvert
Carbonated water
Lemon peel

● Slide a highball glass under one (1) ice cube. Over the ice cube pour one (1) jigger of Calvert. Fizz into this simple mixture as much carbonated water as you want. If the drink looks shallow, drop in a piece of lemon peel with a bar spoon to crush it, poor thing! Relax and enjoy.



GLACIER HIGH BALL

1/3 Calvert
2/3 Ginger ale
Slice of lemon

● Equip yourself with an ice crusher, a burlap bag or a hammer. Because this drink should be served with crushed ice.



ALASKA COBBLER

1 jigger Calvert

1 teaspoon powdered sugar

*Several slices of orange
and pineapple*

- To a highball glass half full of cracked ice, add the powdered sugar. Before drinking, add the jigger of Calvert and several slices of orange and pineapple. These little touches add a lot.



ICICLE SOUR

1 jigger Calvert

1 teaspoon grenadine

Juice of ½ lemon or lime

- Add ice and shake well. (Not you, George—the cocktail shaker.) Strain and serve with small piece of pineapple (if you like decoration) in a small highball glass.



ZERO SMASH

1 jigger Calvert
5 sprigs mint
Lump sugar

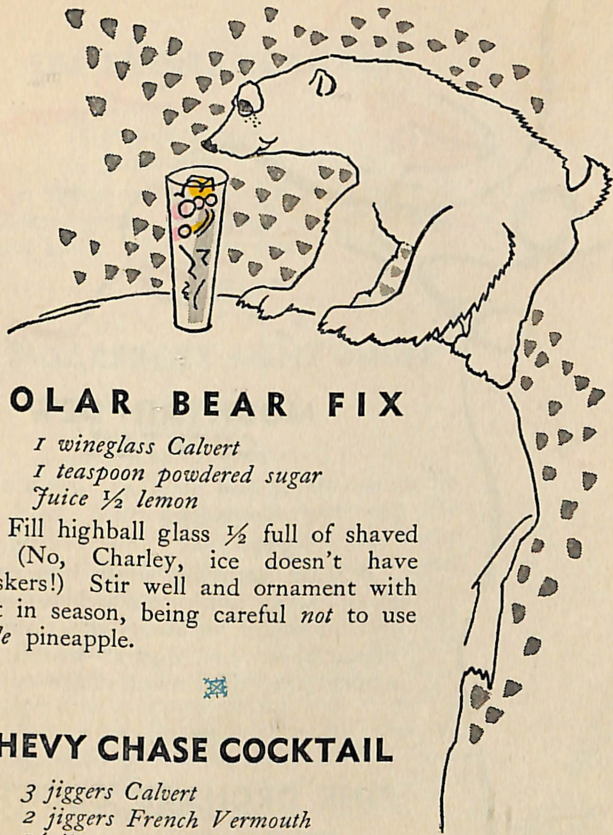
● Dissolve $\frac{1}{2}$ piece of lump sugar with a little carbonated water in an old-fashioned glass. To this add 4 sprigs of mint and muddle slightly. Insert one cube of ice and the jigger of Calvert. Serve with the remaining sprig of mint. This one will make your teeth chatter.



BOB SLED RICKEY

1 wineglass Calvert
1 lime
Carbonated water

● Into a highball glass half full of cracked ice, pour the wineglass of Calvert. Add the juice of the lime. Squirt carbonated water till the glass is full-up. Serve with small bar spoon. Have guest sign receipt for bar spoon.



POLAR BEAR FIX

*1 wineglass Calvert
1 teaspoon powdered sugar
Juice ½ lemon*

● Fill highball glass ½ full of shaved ice. (No, Charley, ice doesn't have whiskers!) Stir well and ornament with fruit in season, being careful *not* to use *whole* pineapple.



CHEVY CHASE COCKTAIL

*3 jiggers Calvert
2 jiggers French Vermouth
½ jigger orange juice*

● Pour in shaker, add ice and exercise. Pour into cocktail glasses with an olive and a little nutmeg. This cocktail is very dry, but don't let that deceive you!



MOUNTAIN DEW COCKTAIL

$\frac{1}{2}$ Calvert
 $\frac{1}{4}$ orange juice
 $\frac{1}{4}$ grape juice

● Shake with ice, strain into cocktail glass, serve with maraschino cherry. Provide saucer for guests who do not eat maraschinos, and suggest marble tournament after third round of drinks.



PINE ORCHARD COCKTAIL

$\frac{1}{3}$ Calvert
 $\frac{2}{3}$ pineapple juice

● Mix well with cracked ice. Strain into cocktail glass. Save what pineapple juice you have left over for breakfast tomorrow morning. You'll enjoy it if you've kept to Calvert!

SEA BREEZE COCKTAIL

$\frac{1}{3}$ Calvert
 $\frac{1}{2}$ grapefruit juice
 $\frac{1}{6}$ grenadine

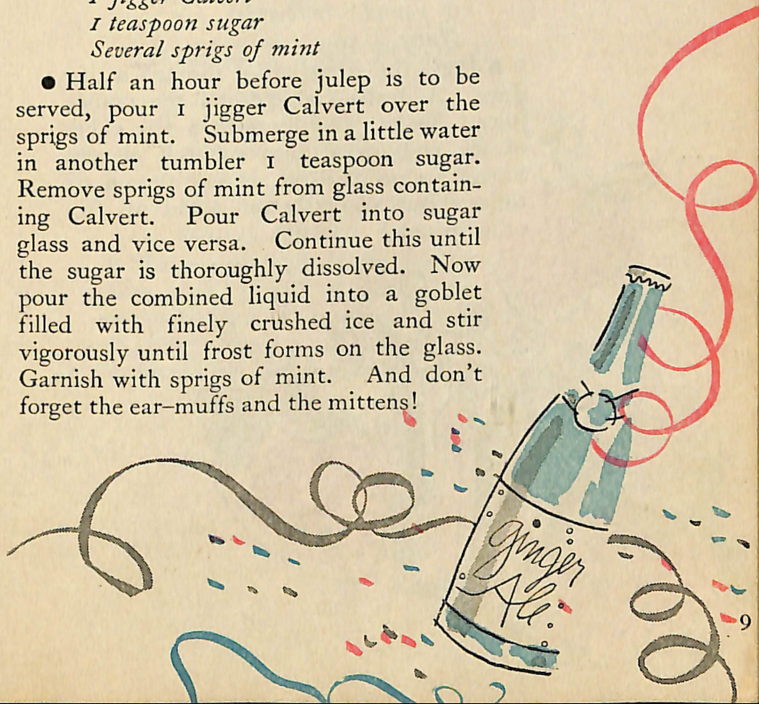
● Shake in ice. Strain and serve in cocktail glass. Refreshing as a sea breeze, and really much more tasty!



HOARFROST MINT JULEP

1 jigger Calvert
1 teaspoon sugar
Several sprigs of mint

● Half an hour before julep is to be served, pour 1 jigger Calvert over the sprigs of mint. Submerge in a little water in another tumbler 1 teaspoon sugar. Remove sprigs of mint from glass containing Calvert. Pour Calvert into sugar glass and vice versa. Continue this until the sugar is thoroughly dissolved. Now pour the combined liquid into a goblet filled with finely crushed ice and stir vigorously until frost forms on the glass. Garnish with sprigs of mint. And don't forget the ear-muffs and the mittens!



ANNAPOLIS COCKTAIL

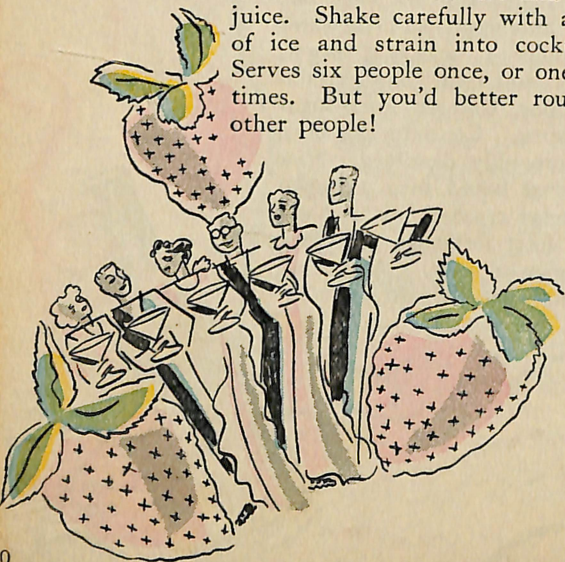
1 jigger Calvert
1 tablespoon lemon juice
1 tablespoon orange juice
1 tablespoon grenadine

● Shake well in cracked ice. Strain and serve in cocktail glass. Separate drink from cocktail glass by sipping.

STRAWBERRY COVE COCKTAIL

4 jiggers Calvert
1 pound strawberries
Juice 1 orange

● Press the strawberries through a fine sieve. Add the Calvert and the orange juice. Shake carefully with a few cubes of ice and strain into cocktail glasses. Serves six people once, or one person six times. But you'd better round up five other people!



HILLTOP COCKTAIL

$\frac{2}{3}$ Calvert
 $\frac{1}{6}$ Italian Vermouth
 $\frac{1}{6}$ grapefruit juice
1 dash grenadine
1 dash bitters

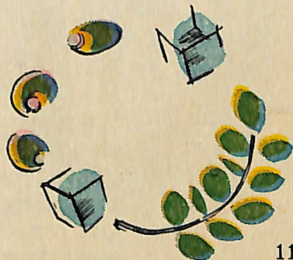
● Shake well with cracked ice. Strain into cocktail glass. Place front of one guest and watch it disappear. (The cocktail, of course!)



FRIGID ZONE PUNCH

1 cocktail glass Calvert
 $\frac{1}{2}$ pony lime juice
1 pony pineapple juice
1 teaspoon powdered sugar
1 dash maraschino (take it from your bottle of cherries)

● Shake well and strain into a Tom Collins glass, $\frac{3}{4}$ full of shaved ice. Decorate with fruit. For a bit of elan, if you wish, give it two dashes of brandy. Serve with straw for particular hey-hey!





40-BELOW PUNCH

1 jigger Calvert
1 tablespoon powdered sugar
1 dash grenadine
Juice 1 lemon
Juice 1 lime

● Shake well with cracked ice. Strain into Tom Collins glass. Zip in some carbonated water until the glass is full. Supply each guest with raccoon coat when serving.

FROSTY SIDE FIZZ

1 wineglass Calvert
 $\frac{3}{4}$ tablespoonful powdered sugar
3 dashes lemon juice
Yolk of 1 egg

● Shake well and strain into highball glass $\frac{3}{4}$ full of finely shaved ice. Complete filling of glass with mineral water. Mix thoroughly with spoon and serve. Toss this one off as soon as it's mixed if you want to enjoy its full flavor.

DAMASCUS CUP FREEZE

4 quarts Calvert
4 quarts water
1½ pounds sugar
1 pineapple, pared and sliced
½ bottle grenadine

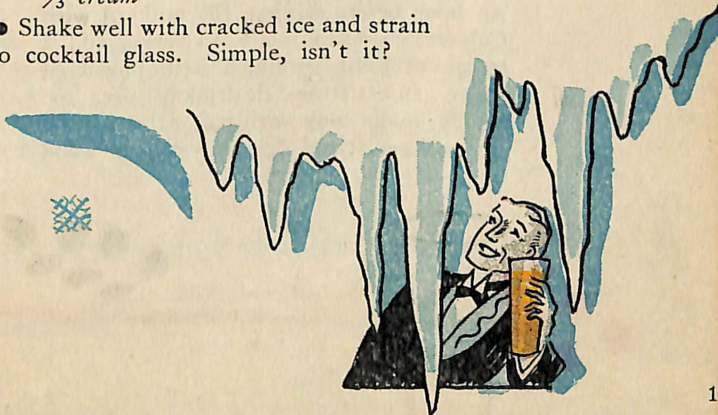
• Mix in large bowl in order named. Place one large lump of ice in center of things and stir well. Dip the finished punch into claret glasses. Serves twenty people.



SNOW HILL COCKTAIL

⅔ Calvert
⅓ cream

• Shake well with cracked ice and strain into cocktail glass. Simple, isn't it?



COLD SPRINGS MINT JULEP

1 jigger Calvert

4 sprigs mint

½ tablespoon sugar

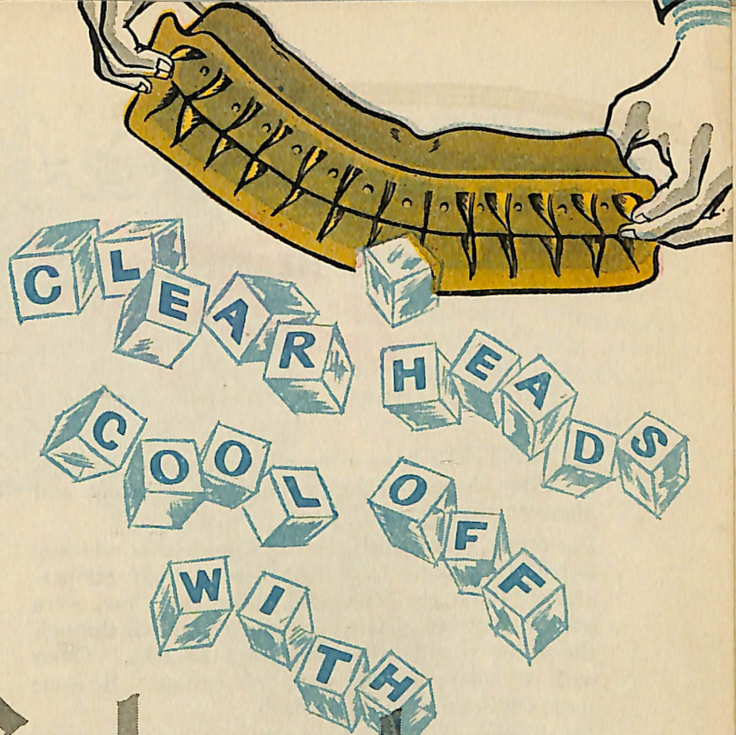
● Crush mint in large goblet. Fill glass with crushed ice. Add Calvert. Pour over this ½ glass of sugared water. Decorate with sprigs of mint. Let stand a moment before serving.

SLEET SPECIAL MINT JULEP

(This julep entails much trouble. But the result is in the best Maryland tradition.)

● Cover 12 to 15 leaves of mint with tablespoonful powdered sugar. Add enough water to dissolve sugar. Crush mint gently for about five minutes. Put in pewter tankard about the size of a Tom Collins glass (16 ounces). Fill half full of shaved ice and put in refrigerator for two hours. An hour before serving, fill tankard with Calvert. When ready to serve, add 2 sprigs of mint sprinkled with powdered sugar. Insert straw. If drink is frozen too solidly, make way with ice pick. If you freeze, have friend deposit you near wood fire.





Calvert

ANOTHER PET THEORY WALKS THE PLANK





SCIENTISTS have a big advantage over laymen. They can get behind popular superstitions and discover the truth.

For many years, now, they've known that whiskey is really cooling. It actually lowers body temperature. Even the Russians, under the Czar, were wise to that fact. Before starting a march through the snow they always inspected breaths. Those with whiskey on 'em were left behind. Reason: they couldn't stand the cold.

Inhabitants of hot countries have known about it, too. So have seasoned travelers of the tropics. Statistics show that these people use from twice to thirty times as much whiskey as they do any other distilled liquor.

The smartest cruise ships, plying tropical waters, serve Calvert as their standard bar whiskey. Calvert is more congenial whiskey. That's why. Take a tip from those in the 'know'—clear heads cool off with Calvert!



CALVERT'S Special Reserve and **CALVERT'S** Special . . . two superb blends of unvarying quality and flavor. Master blends of the man who has blended more whiskey than any living American. Returned to the original casks after blending until "perfectly married".



LORD CALVERT . . . for special occasions . . . straight, 100 proof, five year old whiskey, available in either Rye or Bourbon. Bottled in bond under Canadian Government supervision.



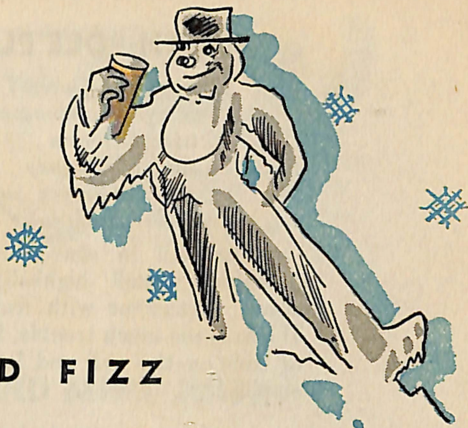


HOW TO BREAK A HOT SPELL

FIRST requirement for shattering the heat is . . . Calvert. Second is . . . a cool drink containing it. The Calvert cocktail recipe book . . . a guide to cooling, hot-weather drinks . . . is also an essential. Gives you selected recipes for mixing the finest cooler-offers, from juleps to before-dinner cocktails. No properly run home should be without it.

**CLEAR HEADS
COOL OFF WITH**

Calvert



ICELAND FIZZ

$\frac{2}{3}$ Calvert
 $\frac{1}{3}$ jigger rum
4 dashes lemon juice
Juice $\frac{1}{2}$ lime

● Shake well. Strain into highball glass half filled with cracked ice. Fill with carbonated water. Don't think the weather's changing—it's just yourself, getting cooler.



HAILSTONE SOUR

$\frac{2}{3}$ jigger Calvert
1 dash D. O. M. Benedictine
Juice $\frac{1}{2}$ lime
Dash Grand Marnier

● Shake well with cracked ice. Strain and serve in high smallball glass. No, no. Smigh hallball glass. Beg pardon—small highball glass!

SOUTH POLE PUNCH

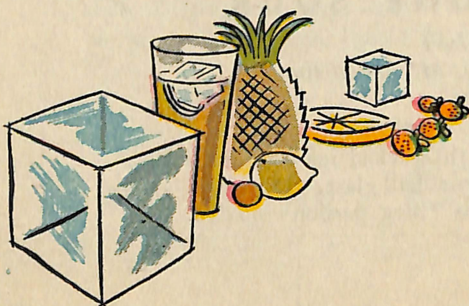
½ wineglass Calvert
½ wineglass carbonated water
½ wineglass rum
¾ wineglass brandy
1 small tablespoon sugar
2 dashes lemon juice

● Stir well in shaved ice. Serve in delmonico (small highball) glass with straw. Ornament with fruits in season. If this is too much trouble, hang a picture of fruit on the wall and look at it while sipping.

ICE FLOW COCKTAIL

½ wineglass Calvert
2 teaspoons pineapple juice
½ teaspoon lemon juice
½ wineglass sherry
2 lumps ice

● Mix in highball glass, stirring gently. Add carbonated water. If you can't get away to Maine, this is one good way of escaping the heat.





ICE BOUND MINT JULEP

½ jigger Calvert

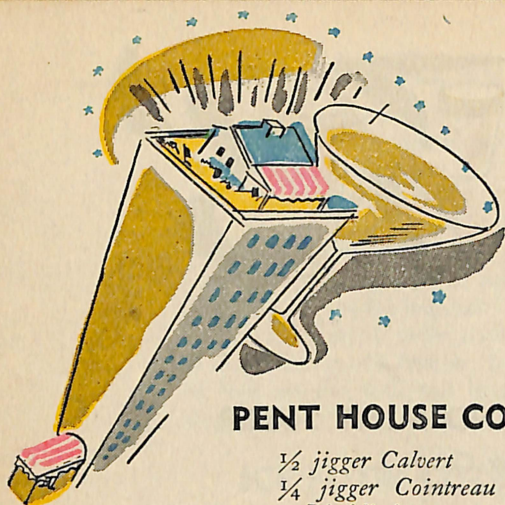
½ jigger brandy

4 lumps sugar

½ goblet cold water

Several sprigs mint

● Lay mint leaves in a cloth on ice. Dissolve sugar in water. Chill Calvert, brandy and sugared water for six hours. At serving time, rub a slice of lemon around rim of each goblet. Half fill the goblet with sugared water. Add one teaspoon of cracked ice and stand sprigs of mint thickly around the rim. Then fill with Calvert and brandy. Drop a fresh ripe strawberry, cherry or slice of red peach in the middle, and serve pronto. After you build this julep, you can apply somewhere for a job as an interior decorator.



PENT HOUSE COCKTAIL

½ jigger Calvert

*¼ jigger Cointreau or D. O. M.
Bénédictine*

¼ jigger grapefruit juice

● Shake with cracked ice, strain into cocktail glass and serve with a stuffed olive. If you can't find a stuffed olive, serve with a very close friend.



SIBERIAN FIZZ

1 jigger Calvert

5 dashes lemon juice

1 teaspoon sugar

1 egg

3 dashes Curacao

● Shake with cracked ice. Strain into highball glass and fill up with carbonated water. Anyone drinking this is immediately exiled—from the heat.

SNOW FLAKE COCKTAIL

4 jiggers Calvert
1 small teaspoon Angostura bitters
1 small teaspoon Curacao
2 teaspoons creme de menthe
2 lumps sugar

● Shake in pah-lenty of cracked ice until shaker is frosted. Strain into cocktail glasses. Be careful guests don't mistake pillows for snowballs and start throwing them around. Serves 6 people.



MOUNTAIN TOP COCKTAIL

2/3 wineglass Calvert
1/6 wineglass Italian vermouth
1/6 wineglass sloe gin

● Shake well with ice. Strain and serve in cocktail glass. For larger proportions, use measures to scale. (You always *scale* a Mountain Top)



LAWN PARTY COCKTAIL

$\frac{2}{3}$ wineglass Calvert

$\frac{1}{6}$ wineglass lime juice

$\frac{1}{6}$ wineglass D. O. M. *Bénédictine*

1 dash bitters

● Shake with ice and strain into cocktail glass. This drink is one of the best reasons ever invented for giving a lawn party—except, of course, the lawn itself, if you happen to have one on your hands.

ICE BOAT SOUR

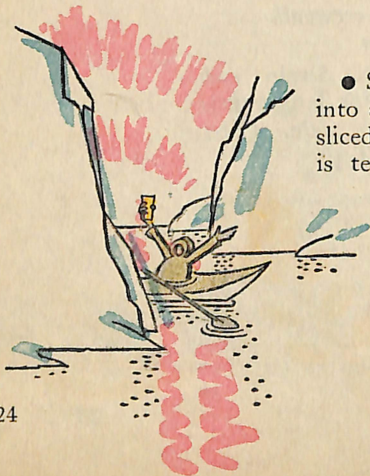
1 jigger Calvert

2 dashes white *creme de menthe*
juice 1 lemon

1 tablespoon sugar

1 dash *Curacao*

● Shake well with cracked ice, strain into a small highball glass and serve with sliced orange, lemon and sherry. This is technically known as *garnishing*.



MOUNT AIRY COCKTAIL

$\frac{1}{3}$ wineglass Calvert

$\frac{1}{3}$ wineglass D. O. M. *Bénédictine*

$\frac{1}{3}$ wineglass ginger ale

● Stir well in ice. Strain and serve in cocktail glass. Notice how the conversation veers to the cooling effects of Calvert.

MARYLAND COCKTAIL

$\frac{1}{3}$ jigger Calvert

$\frac{1}{3}$ jigger French vermouth

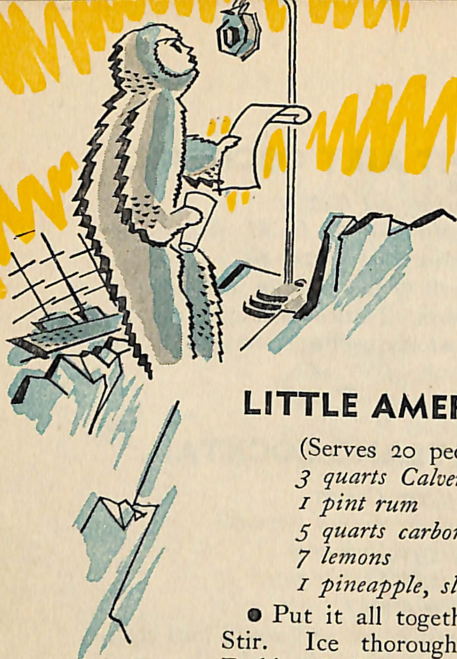
$\frac{1}{6}$ jigger Dubonnet

$\frac{1}{6}$ jigger Orange juice

1 slice orange

● Stir well in ice and strain into cocktail glass. Particularly enjoyable with music. Suggested theme song: "Maryland, my Maryland."





LITTLE AMERICA PUNCH

(Serves 20 people)

3 quarts Calvert

1 pint rum

5 quarts carbonated water

7 lemons

1 pineapple, sliced thin

● Put it all together. Sugar to taste. Stir. Ice thoroughly. Serve in Old Fashioned Glasses. Imagine yourself in Marie Byrd Land while enjoying. Little America was never like this!

TOBOGGAN SLIDE

½ wineglass Calvert

½ wineglass Sherry

2 dashes bitters

2 dashes Grand Marnier

● Stir well with cracked ice, strain and serve in cocktail glasses. Be careful taking corners!



SNOWBALL

½ jigger Calvert

¼ jigger grapefruit juice

¼ jigger honey

● Shake well with cracked ice. Pour while frothing. This, as we need hardly tell you, is a honey. Guests make a bee-line for it.



SKATERS' SPECIAL

1 wineglass Calvert

½ pony Chartreuse

3 dashes lemon juice

1 dash lime juice

½ tablespoonful sugar

● Stir well with spoon. Pour into glass half-filled with finely shaved ice. Request guests to deposit ice skates outside house, because who wants to ruin a perfectly good floor with people trying to skate their names over it?



SNOWSHOE COCKTAIL

½ jigger Calvert
½ jigger Dubonnet
2 dashes bitters
2 dashes Cointreau
1 piece lemon peel
2 pieces orange peel

● Shake well with cracked ice, strain and serve with twist of orange peel in cocktail glass. If you plan to have more than two of these, plan also to have near at hand a copy of Robert W. Service's *The Cremation of Sam Magee*— a thrilling story of the frozen North.

SKI FLIP

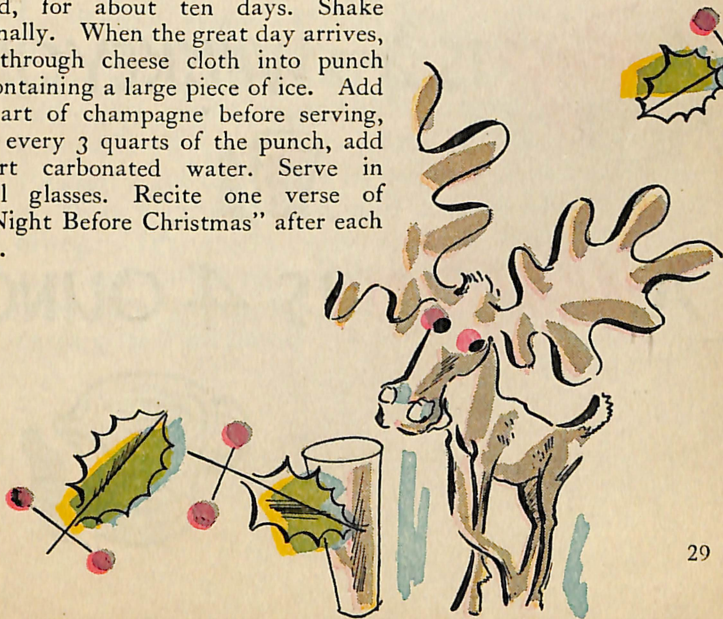
1 jigger Calvert
1 teaspoon powdered sugar
1 egg
¼ pony essence-of-peppermint

● Shake well with cracked ice. Strain and serve in small highball glass with nutmeg on top. Grate the nutmeg. Don't use a whole one or somebody's bound to mistake it for an olive.

REINDEER PUNCH

4 quarts Calvert
1 pint Curacao
1 pint Jamaica Rum
1 pint D. O. M. Benedictine
1½ pounds granulated sugar
Juice 4 lemons
1 quart champagne

● Arrange elements in jug. Leave there, unsealed, for about ten days. Shake occasionally. When the great day arrives, strain through cheese cloth into punch bowl containing a large piece of ice. Add one quart of champagne before serving, and to every 3 quarts of the punch, add 1 quart carbonated water. Serve in highball glasses. Recite one verse of "The Night Before Christmas" after each serving.



A *Jigger* IS $1\frac{1}{2}$ OUNCES
(3 TABLESPOONS)



3 *Dashes* MAKE 1 TEASPOON



A *Pony* IS $\frac{3}{4}$ OF A WHISKEY GLASS



A *Wine glass* IS 4 OUNCES





IF YOU don't have standard measuring devices, you are safe so long as you get your proportions right. For instance, if you're mixing cocktails for a group of people, and recipe says $\frac{1}{4}$ jigger of this, $\frac{1}{4}$ jigger of that, and $\frac{1}{2}$ jigger of the other, you'll save yourself a lot of trouble by pouring in 1 cup of this, 1 cup of that, and 2 cups of the other. It's really very simple, and the results are amazing! Only before you start measuring in cupfuls, be sure you have extra guests on hand!

Kenoi:



Calvert

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