

OMAR UP-TO-DATE



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STANLEY WISDOM

THE RONALDS COMPANY LIMITED

MONTREAL



THE RUBAIYAT

DREAMING when Dawn's left hand was in the sky.
I heard a voice within the next room cry,
"Wake my little ones, and fill the cup
Before the 'Hill's & Underwood's' runs dry."

And next I stood, it seemed to me, before
The portal calling "Open then the door!
'Tis said there is no finer gin distilled;
And I am from New York, and travel-sore."





JOHN COLLINS

Into a mixing glass put two lumps cracked ice.
One cocktail glass Hill's and Underwood's Gin.
The juice of one lemon.
Two teaspoonfuls powdered sugar.
One bottle of plain soda.

Stir well and serve while fizzing.

(Note—This should be mixed and stirred first with only one-half of the soda, the remainder of the soda being added immediately before drinking.)

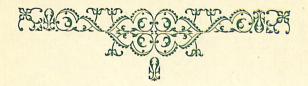
MARTINI (OLD STYLE)

Shaker half filled with cracked ice.
One portion of Hill's and Underwood's Dry Gin.
One-half portion French Vermouth.
One-half portion Italian Vermouth.

Shake well and serve immediately.

Garnish with olive or small onion.





In quick response the door did open wide,
And with kind greeting was I bid inside.

Could mortal man forget a welcome such?

With me for aye the sweet thought shall abide.

And, as, in turn, I shook the hands of all,
And heard each welcome me to Montreal,
One did remark that time was on the wing,
And bid me for my chosen vintage call.





GIN SOUR (FOR FOUR PERSONS)

Shaker half filled with cracked ice.

Three cocktail glasses of Hill's and Underwood's Gin.

Half cocktail glass strained lemon juice.

Two teaspoonfuls powdered sugar.

The white of one egg.

One teaspoonful rich cream.

Shake thoroughly and serve this drink immediately. It must not be permitted to stand.

CORBY'S HOT TODDY

One teaspoonful sugar.

One wineglass Corby's Special Selected Whisky. Yolk of one egg.

Mix sugar, whisky and egg in glass. Fill half full with boiling water. Grate a little nutmeg on top and serve.



O^F each, in turn, was I the chosen guest;
To this and that cup gently was I pressed.
My clay, with Law and Order long gone dry,
Was glad to try them all—and each was best.

Quoth one bold spirit, raising up on high, A merry glass, "None can gainsay, 'Old Rye' That's made by famous Corby in his house At Corbyville, Ontario, nearby."





WHISKY PUNCH

Fill large mixing glass three-quarters full of shaved ice; add two heaping teaspoonfuls of powdered sugar.

Put in one-quarter lemon well bruised.

Add one-third cocktail glass of water.

Two-thirds cocktail glass Embassy Liqueur Whisky.

Shake and strain into punch glass, ornament with fruit and serve.

PALACE FIZZ

Into a cocktail shaker, half filled with ice, put a teaspoonful of powdered sugar, and over it pour the juice of one lemon and one and a half cocktail glasses of Royal Palace Liqueur Whisky. Add the white of one egg.

Shake well, strain into suitable glasses and serve with soda.



A NOTHER claimed that nowhere was allure
In vessel such as 'Royal Palace Liqueur,'
Good Duncan's Scotch, and known throughout the
world

As mellow, mild, all-satisfying, mature.

Then answered one with gentle Southern drawl, "My gracious friends, to you I leave them all. Give me 'Old Crow,' good Bourbon at its best; For better whisky can no human call."





A BRONX FOR FOUR

Half fill shaker with cracked ice.

Add the strained juice of one orange.

Two cocktail glasses of Hill's and Underwood's Dry Gin.

Half cocktail glass of French Vermouth. Half cocktail glass of Italian Vermouth.

Shake well and serve decorated with thin slice of orange.

ROCK AND RYE.

Fill a quart bottle or decanter with rock candy broken into pieces just small enough to pass through the neck of the bottle or decanter.

Fill up with Corby's Old Rye and serve as required.





ANOTHER said, "For 'Embassy' I vote;
Deep in my breast it strikes responsive note.

Ah! lean upon it lightly, for who knows
When next so Scotch a gift shall grace my throat?"

And one did raise a glass to 'William Penn,'
Did drain it to its last and, there and then,
Proclaim it as America's best Rye
A liquor of the Gods—too good for Men.





RECEPTION PUNCH (FOR EIGHT PEOPLE)

Large cupful brown sugar.

The juice of eight oranges and six lemons.

One 26-oz. bottle of Old Crow Bourbon Whisky.

Three bottles of Dry Ginger Ale.

Three bottles plain soda water.

Pour into large bowl filled with lumps of ice, containing about one dozen slices of orange and four slices of quartered pineapple.

Stir gently and serve.

AMERICAN RYE COCKTAIL

Half fill a tumbler with crushed ice, pour over it one wineglass of William Penn American Rye Whisky.

15 drops of Rock Candy Syrup.

10 drops Angostura Bitters.

WILLIAM PEN

Cover and shake well, then strain into a small glass.

Place a very small piece of lemon peel on the top
and serve.





FORGIVE me for my dream of Montreal.

It so transpires I did not go at all,

But dry and pure as you would have me be,

My thirst remains intact—I did not fall.

Ah! Canada, could thou and I conspire
To grasp this sorry Scheme of Things entire,
Would we not shatter it to bits—and then
Remould it nearer to our Thirsts' Desire?

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