

COCKTAILS



As served at the
HOTEL MARTINIQUE
New York City

SHOPPERS-

In the heart of the shopping district with underground passageway direct to Gimbel's. Rooms with bath, \$2.50 single; \$3.50 double; \$2.00 with running water. PLATE LUNCHEONS from \$.55. Dinner from \$1.00.

Hotel MARTINIQUE



COCKTAILS MIXED DRINKS

as served at the
CAFE-BAR MARTINIQUE

One Block from Empire State Building
and Pennsylvania Station

Broadway at 32nd Street
New York City



SIXTH EDITION

FEBRUARY, 1938

FOREWORD

THE Hotel Martinique is again a new hotel! However, unlike many of the new hotels which are as yet devoid of tradition, The Hotel Martinique has a background of patronage from famous persons that few other hotels have enjoyed. Among those who regularly lined its solid Italian onyx bar were:

"Diamond Jim" Brady—"Diamond Jim" never drank, but he was most generous in treating others.

Colonel Cody (Buffalo Bill)—always wore his Wild West costume, and drank the "Stone Fence."

Samuel Gompers—his favorite was B & B (Benedictine & Brandy).

Tod Sloan—this famous jockey always drank Scotch and Soda.

Raymond Hitchcock—he christened, at the Martinique Bar, the Famous "Broadway Melody."

"Bet a Million" Gates—never drank anything but champagne.

DeWolfe Hopper, John McGraw, Bob Fitzsimmons, O. Henry, Pete Daly, James R. Keene and the Dwyer Brothers (owners of the largest racing stables until the time of Whitney) were a few of the many prominent Broadway characters who frequented the Martinique Bar.

FOREWORD (Continued)

To many of us today these names are merely legend. The prestige of the old bar, however, has not been lost. In its place is a new bar equally as fine. Its whiskies, vintage wines, and champagnes are fully the equivalent of any ever served here, because they are the best that money can buy.

While many of the old drinks made famous by these well-known gentlemen are still popular at the new Café-Bar Martinique, along with them have sprung up a new set of cocktails, the names of which may sound strange to the old-timers but which are nevertheless as pleasing to the palate.

It is the purpose of this book to list many of the old as well as the new favorites, including those old standbys—the Martini and the Manhattan.

For the benefit of those who wish to recall old favorites, or to experiment with the new, the proportions are listed by jiggers, ponys and dashes.

KEY TO MEASURES

Jigger—one and one-half ounces;

Pony—one ounce;

Dash—about one-third teaspoon.

The quantity given in the case of cocktails is sufficient to make a two and one-half ounce drink.

OLD FAVORITES

THE BAMBOO

(Favorite of Henry Clews, the Broker)

$\frac{3}{4}$ Pony Dry Sherry
 $\frac{3}{4}$ Pony French Vermouth
2 Dashes Orange Bitters
Stir and strain

THE BROADWAY MELODY

(Christened by Raymond Hitchcock)

1 Jigger Cuban Rum
 $\frac{1}{2}$ Jigger Cherry Brandy
Juice of $\frac{1}{2}$ lime
Shake

H.P.W. COCKTAIL

(Harold Payne Whitney)

1 Pony Gin
 $\frac{1}{4}$ Pony French Vermouth
 $\frac{1}{4}$ Pony Italian Vermouth
Orange Peel
Stir

THE IRISH ROSE

(The Dwyer Bros.)

$\frac{3}{4}$ Pony Irish Whiskey
 $\frac{3}{4}$ Pony Italian Vermouth
Shake

OLD FAVORITES

MAMIE TAYLOR

1 Jigger Scotch Whiskey
Juice of $\frac{1}{2}$ lime

Serve in highball glass, add ice, fill with ginger ale.

THE MARTINIQUE

This was a house secret but we can at least give you the ingredients. It was made with

Jamaica Rum
Absinthe
Grenadine
Orange Juice
Little Lemon Juice

THE STONE FENCE

(Buffalo Bill)

1 Pony Rye Whiskey
 $\frac{1}{2}$ Pony Apple Cider

THE HARVARD COCKTAIL

$\frac{3}{4}$ Pony Brandy
 $\frac{3}{4}$ Pony Italian Vermouth
Dash Orange Bitters
Stir

THE PRINCETON COCKTAIL

1 Pony Gin
 $\frac{1}{2}$ Pony White Creme de Menthe

Serve in a highball glass with ice. Fill with seltzer.

OLD FAVORITES

THE YALE COCKTAIL

$\frac{3}{4}$ Pony Tom Gin
 $\frac{3}{4}$ Pony Absinthe
Dash Orange Bitters

Stir, Strain, and add just a little seltzer on top.

(NOTE: The Martinique was a rendezvous for students of the above three schools. It was always the headquarters of Princeton students while in New York.)

MODERN FAVORITES AND SPECIALTIES

THE ROYAL WEDDING

This drink was christened at our bar on Thanksgiving, 1934. At the same time, it was being served at the Royal reception celebrating the marriage of Princess Marina of Greece to Prince George, Duke of Kent. It was created at royal command by the chief bartender of the Hotel Savoy in London. This drink is destined to become as famous as the Martini.

1 Pony Gold Seal Cuban Rum
 $\frac{1}{2}$ Pony Grande Marnier
Juice of $\frac{1}{2}$ lime

Shake well, and serve with a piece of lemon peel.

MODERN FAVORITES

QUEEN ELIZABETH

First prize winner—selected by 39 of the leading cocktail judges of America — from 1,118 recipes submitted from all parts of the United States. Recipe by Herb Quick, head barman, Benjamin Franklin Hotel, Philadelphia, won the \$500.00 prize.

$\frac{1}{2}$ Dry Vermouth
 $\frac{1}{4}$ Benedictine
 $\frac{1}{4}$ Lime Juice
Slightly frapped

THE GOLDEN DAWN

$\frac{1}{3}$ Pony Apple Jack
 $\frac{1}{3}$ Pony Apricot Brandy
 $\frac{1}{3}$ Pony Dry Gin
Dash of Orange Juice

Shake well and strain into a cocktail glass and add one bar spoonful of Grenadine which will settle at the bottom of the glass, giving the cocktail the appearance of the Golden Dawn.

This cocktail was given the premiere award at the "Trades" exhibition in London in 1928.

PINK ELEPHANT

$\frac{3}{4}$ Pony Apricot Brandy
 $\frac{3}{4}$ Pony Gin

Shake and serve with a lemon peel.

MODERN FAVORITES

KENTUCKY COLONEL

1/2 Pony Benedictine

1 Pony Bourbon

Piece of lemon peel

Stir and serve with large lump of ice in old-fashioned glass.

WARD 8

Juice of 1 lemon

1/2 Jigger Grenadine

1 Jigger Whiskey

Shake thoroughly. Strain over ice into 8 oz. goblet. Decorate with fruit.

WEASEL CLUB COCKTAIL

1/2 Jigger Lime Juice

1/2 Pony Grenadine

1/2 Jigger French Vermouth

1/2 Jigger Apple Jack

White of one egg

Shake and serve in claret glass.

Hotel MARTINIOU
NEW YORK CITY
One Block from Penn Station.
Rooms with bath \$2.50 single,
\$3.50 double. Popular priced
restaurants and Cafe Bar.

EMPIRE STATE
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STANDARD COCKTAILS

ALEXANDER COCKTAIL

- $\frac{1}{2}$ Pony Gin
- $\frac{1}{4}$ Pony Creme de Cacao
- $\frac{1}{4}$ Pony Sweet Cream

APPLE JACK COCKTAIL

- 1 Dash Orange Bitters
 - 1 Jigger Apple Jack
- Squeeze lemon peel in glass.

AVIATION COCKTAIL

- $\frac{3}{4}$ Jigger Apple Jack
- $\frac{1}{2}$ Jigger Lime Juice
- 1 Dash Absinthe
- 1 Spoon Grenadine Syrup

BRONX COCKTAIL

- $\frac{1}{6}$ Jigger Orange Juice
- $\frac{1}{6}$ Jigger French Vermouth
- $\frac{1}{6}$ Jigger Italian Vermouth
- $\frac{1}{2}$ Jigger Dry Gin

CARNATIONIST DELIGHT

- 1 Tablespoon Sugar
- 1 Tablespoon Lime Juice
- $\frac{1}{3}$ Jigger Dry Gin
- $\frac{1}{3}$ Jigger French Vermouth
- $\frac{1}{3}$ Jigger Orange Juice
- 5 Drops Angostura Bitters

STANDARD COCKTAILS

CLOVER CLUB COCKTAIL

Juice of $\frac{1}{2}$ Lemon
1 Pony Dry Gin
White of one egg
Dash of Grenadine

Shake and serve in claret glass with cherry.

COFFEE COCKTAIL

1 Egg Yolk
 $\frac{1}{2}$ Jigger Port Wine
 $\frac{1}{2}$ Jigger Brandy

Shake well and grate nutmeg on top.

DEVIL'S OWN

$\frac{1}{2}$ Jigger Port Wine
 $\frac{1}{2}$ Jigger French Vermouth
2 Dashes Lemon Juice

DIPLOMACY COCKTAIL

$\frac{2}{3}$ Jigger French Vermouth
 $\frac{1}{3}$ Jigger Italian Vermouth
1 Dash Maraschino

Add cherry and squeeze lemon peel on top.

DUBONNET COCKTAIL

$\frac{2}{3}$ Jigger Dubonnet
 $\frac{1}{3}$ Jigger Dry Gin

Serve with lemon peel.

STANDARD COCKTAILS

ENGLISH ROSE

- 1/2 Jigger Dry Gin
- 1/4 Jigger Apricot Brandy
- 1/4 Jigger French Vermouth
- 1 Dash Lemon Juice
- 4 Dashes Grenadine

Frost edge of glass with powdered sugar.

GIN COCKTAIL

- 1 Jigger Dry Gin
- Dash of Angostura Bitters
- Dash of Curacao
- Add lemon peel

GOTHAM FANCY

- 2/3 Jigger xxx Cognac Brandy
- 1/3 Jigger Apricot Brandy
- Juice of 1/4 Lemon or 1/2 Lime
- 2 Drops Absinthe

IRISH DELIGHT

- 2 Dashes Absinthe
- 1 Dash Maraschino
- 1 Dash Curacao
- 2 Dashes Old Tom Gin
- 1 Jigger Irish Whiskey

Serve with olive in glass and squeeze lemon peel on top.

JACK ROSE COCKTAIL

- 1/2 Pony Lime Juice
- 1 Pony Apple Jack
- 3 Dashes Grenadine

STANDARD COCKTAILS

JERSEY SPECIAL COCKTAIL

Few Drops of Orange Bitters

Few Drops of Grenadine

1 Pony Dry Gin

$\frac{1}{2}$ Pony Apple Jack

Serve with a lemon peel.

JERSEY SUNSET

$\frac{3}{4}$ Jigger Apple Jack

$\frac{3}{4}$ Jigger French Vermouth

2 Dashes Syrup

1 Dash Bitters

Shake

LOUIS XV COCKTAIL

$\frac{2}{3}$ Jigger Cuban Rum

$\frac{1}{3}$ Jigger Absinthe

1 Dash Lime Juice

LOVELL'S PRIDE

3 Dashes Absinthe

3 Dashes Grenadine

$\frac{1}{3}$ Orange Juice

$\frac{2}{3}$ Jigger Dry Gin

MANHATTAN COCKTAIL

$\frac{2}{3}$ Jigger Rye Whiskey

$\frac{1}{3}$ Jigger Italian Vermouth

Stir, serve with a cherry.

STANDARD COCKTAILS

MARTINI COCKTAIL—DRY

$\frac{1}{3}$ Jigger French Vermouth
 $\frac{2}{3}$ Jigger Dry Gin

Serve with olive.

MARTINI COCKTAIL—SWEET

1 Pony Gin
 $\frac{1}{2}$ Pony Italian Vermouth
Dash Orange Bitters

MERRY WIDOW COCKTAIL

$\frac{1}{2}$ Jigger Dry Gin
 $\frac{1}{2}$ Jigger Byrrh Wine

Twist lemon peel on top.

MORNING GLORY COCKTAIL

Juice of one Lemon
1 Egg
1 Dash Creme de Menthe, White
1 Jigger Dry Gin

Shake well and serve in claret glass.

OLD FASHIONED COCKTAIL

$\frac{1}{2}$ Lump of Sugar
2 Dashes Angostura Bitters

Dissolve above in a little water. Add 1 Jigger of Rye or Bourbon Whiskey. Squeeze lemon peel therein and stir. Serve in old-fashioned glass, adding large lump of ice, slice of orange, pineapple and a Maraschino cherry.

STANDARD COCKTAILS

OLD MARTINIQUE SPECIAL

$\frac{1}{3}$ Jigger French Vermouth
 $\frac{2}{3}$ Jigger Dry Gin
2 Dashes White Curacao

ORANGE BLOSSOM COCKTAIL

Juice of half Orange
1 Jigger Dry Gin
Teaspoon Sugar

Stir well with cracked ice.

PALM BEACH COCKTAIL

$\frac{1}{3}$ Jigger Creme de Cacao
 $\frac{1}{3}$ Jigger Sweet Cream
 $\frac{1}{3}$ Jigger Cognac

PICK ME UP COCKTAIL

$\frac{2}{3}$ Jigger Dry Gin
 $\frac{1}{3}$ Jigger Italian Vermouth
White of one egg

PINK LADY COCKTAIL

White of one Egg
1 Tablespoon Grenadine
1 Jigger Dry Gin

Shake well and strain.

PRESIDENTE COCKTAIL

$\frac{1}{2}$ Jigger Bal Cardinal
 $\frac{1}{2}$ Jigger Italian Vermouth
1 Dash Creme de Cacao

STANDARD COCKTAILS

SAZERAC

- 1 Jigger Bourbon Whiskey
- 1 Dash Angostura or Peychaud Bitters
- 1 Dash Absinthe
- 1 Lump Sugar

Dissolve the sugar in a spoonful of water. Add ingredients, stir well with cracked ice, strain. Serve with a squeeze of lemon peel on top. One of New Orleans most famous drinks.

SIDE CAR COCKTAIL

- $\frac{1}{3}$ Jigger Lemon Juice
- $\frac{1}{3}$ Jigger Cognac
- $\frac{1}{3}$ Jigger Cointreau

STINGER COCKTAIL

- 1 Pony Cognac
- $\frac{1}{2}$ Pony White Creme de Menthe

Shake well with ice and serve in stinger glass.

SUISSESS

- $\frac{2}{3}$ Jigger Absinthe
- 1 Teaspoon Sugar
- 1 White of Egg
- $\frac{1}{3}$ Jigger French Vermouth

Shake with cracked ice, serve in champagne glass with creme de menthe and add cherry.

STANDARD COCKTAILS

TURF COCKTAIL

- 2 Dashes Abbt's Bitters
- 1 Dash Pernod
- $\frac{1}{3}$ French Vermouth
- $\frac{2}{3}$ Gin

Shake. Strain into cocktail glass.

VERMOUTH COCKTAIL

- 1 Jigger Italian Vermouth
- 1 Dash Amer Picon
- 1 Dash Curacao

Stir and serve with a cherry.

WHITE LADY COCKTAIL

- 1 White of Egg
- Juice of $\frac{1}{2}$ Lemon
- 1 Teaspoon of Sugar
- $\frac{1}{2}$ Jigger Gin
- 1 Dash Cointreau

Shake well, serve in claret glass.

YANKEE PRINCE COCKTAIL

- 1 Barspoon Orange Juice
- $\frac{1}{4}$ Jigger Grande Marnier
- $\frac{3}{4}$ Jigger Dry Gin
- 1 Filbert Nut
- Frappe

SUMMER COCKTAILS

ALASKA

$\frac{1}{3}$ Jigger Yellow Chartreuse

$\frac{2}{3}$ Jigger Gin

Shake well with ice, serve in cocktail glass.

GIN SWIZZLE

4 Dashes Abbott's Bitters

Juice of $\frac{1}{2}$ Lime

Juice of $\frac{1}{4}$ Lemon

1 Teaspoon Sugar

3 parts Gin

Shake well with fine ice, serve in cocktail glass.

GREEN PASTURE

$\frac{1}{3}$ Jigger Green Creme de Menthe

$\frac{2}{3}$ Jigger Gin

2 Teaspoons Fresh or Canned Pineapple Juice

Shake with ice, serve in cocktail glass.

LITTLE HONEY

1 Jigger Gin

$\frac{1}{2}$ Jigger Lemon Juice

1 Teaspoon Honey

First put honey in shaker, add little hot water and mix. Then add other ingredients. Shake well with ice, serve in cocktail glass.

PARADISE

1 oz. Orange Juice

3 Dashes Apricot Brandy

1 Pony Gin

Shake well, strain into cocktail glass.

SUMMER COCKTAILS

PARISIAN

- 1/3 Jigger Blackberry Brandy
- 2/3 Jigger Gin
- 2 Dashes French Vermouth

Shake with ice, serve in cocktail glass.

SILVER MOON

- 1/3 Jigger Gin
- 1/3 Jigger French Vermouth
- 1/3 Jigger Italian Vermouth
- White of One Egg

Shake vigorously with ice, serve in cocktail glass.

SNOW BALL

- 1 Jigger Gin
- 1 Scoop Vanilla (or Chocolate) Ice Cream

Shake very vigorously until ice cream has entirely melted. Pour into tall glass, fill with ginger ale and stir. Chocolate ice cream gives effect of an Alexander.

TROPICAL

- 1 Jigger Gin
- 2 Teaspoons Fresh or Canned Grapefruit Juice

Shake well with ice, serve in cocktail glass.

CONTINENTAL COCKTAILS

Selected—As Served

In Paris

MOULIN ROUGE

1 Dash Orange Bitters

$\frac{1}{3}$ Italian Vermouth

$\frac{2}{3}$ Sloe Gin

Stir well.

In London

THE SLEEPER AWAKES

$\frac{1}{4}$ Italian Vermouth

$\frac{1}{4}$ Apple Brandy

$\frac{1}{2}$ Brandy

Shake well and strain into cocktail glass.

In Rome

BROTHERS-IN-ARMS

$\frac{1}{6}$ Italian Vermouth

$\frac{1}{6}$ French Vermouth

$\frac{1}{3}$ Scotch Whiskey

$\frac{1}{3}$ Dry Gin

1 Dash Angostura Bitters

Shake well and strain into cocktail glass.

In Bombay

THE BOMBAY

2 Dashes Curacao

$\frac{1}{4}$ French Vermouth

$\frac{1}{4}$ Italian Vermouth

$\frac{1}{2}$ Brandy

Shake well, strain in cocktail glass.

POPULAR RUM DRINKS

BACARDI

- 1 Pony Bacardi
 - $\frac{1}{2}$ Pony Lime Juice
 - 2 Dashes Grenadine
- Shake well

DAIQUIRI

- 1 Jigger Cuban Rum
 - Juice of Half Lime
 - 1 Teaspoon Sugar
- Shake well

THE FIESTA

- 1 Pony Habanero (Mexican Rum)
 - $\frac{1}{2}$ Pony Pineapple Juice
 - 2 Dashes Lemon Juice
 - 2 Dashes Grenadine
- Shake

THE GRINGO

- $\frac{3}{4}$ Pony Habanero (Mexican Rum)
 - $\frac{3}{4}$ Pony Sloe Gin
- Shake

MARY PICKFORD COCKTAIL

- $\frac{2}{3}$ Jigger Cuban Rum
 - $\frac{1}{3}$ Jigger Pineapple Juice
 - 2 Dashes Grenadine
- Stir well and serve in wine glass.

MIXED DRINKS

APPLE BLOW FIZZ

- 1 Jigger Apple Jack Brandy
- 1/2 Jigger Lemon Juice
- White of One Egg
- 2 Teaspoons Powdered Sugar

Shake well with ice, serve in tall glass, fill with seltzer.

APRICOT RICKEY

- 1 Jigger Apricot Brandy
- Juice of One Lime

Shake well, serve in high tall glass with ice, and fill with seltzer.

GIN FIZZ

- Juice of One Lemon
- 1 Teaspoon Sugar
- 1 Jigger Gin

Shake well and add charged water. Serve in 6 oz. glass without ice.

GIN RICKEY

- Juice of 1/2 Lime
- 1 Jigger Dry Gin
- Seltzer Water

Serve with ice in high ball glass.

MIXED DRINKS

GOLDEN FIZZ

Juice of One Lemon
1 Teaspoon Sugar
Yolk of One Egg
1 Jigger Dry Gin

Shake with ice and serve in a tall glass.

HORSE'S NECK STIFF

1 Jigger Dry Gin
1 Peel of Lemon

Serve in 10 oz. glass with ice, adding ginger ale.

MARTINIQUE FIZZ

$\frac{2}{3}$ Jigger Cuban Rum
 $\frac{1}{3}$ Jigger Rye Whiskey
Juice of Half Lemon
2 Teaspoons Powdered Sugar

Shake well with ice, serve in tall glass, fill with seltzer.

MIAMI SPECIAL

1 Pony Dry Gin
2 Ponys Pineapple Juice

Shake with cracked ice and serve in tall glass.

MIXED DRINKS

MINT JULEP ORIGINAL KENTUCKY

(Recipes for the Mint Julep are widely discussed and debated. We believe the following recipe is the original and authentic one.)

Put 12 sprigs fresh mint in bowl, covered with powdered sugar and just enough water to dissolve the sugar, and crush with wooden pestle. Place half the crushed mint and liquid in the bottom of a cracked glass tumbler, or in sterling silver or pewter tankard. Fill glass half full of finely crushed ice. Add rest of crushed mint and fill remainder of glass with crushed ice. Pour in whiskey until glass is brimming. Place in ice box for at least an hour (if possible). Decorate with sprigs of mint covered with powdered sugar when ready to serve.

MINT JULEP (Georgia)

4 Sprigs Fresh Mint

1/2 Tablespoon Powdered Sugar

1 1/2 Jiggers Whiskey

Place mint, sugar and whiskey in glass, fill with crushed ice and stir gently until glass is frosted. Decorate with sprigs of mint.

MIXED DRINKS

NEW ORLEANS FIZZ

Juice of 1/2 Lemon
1/2 Tablespoon Powdered Sugar
White of One Egg
1 Jigger Gin
Dash Orange Juice
1 Tablespoon Sweet Cream

Shake well for 10 minutes with cracked ice.

PICAYUNE FIZZ

1 Jigger Cuban Rum
Juice of Half Lemon
White of One Egg
Dash of Grenadine
Four Teaspoons Fresh Cream

Shake well, serve in tall glass, fill with seltzer.

PINEAPPLE RUM FIZZ

1 Jigger Cuban Rum
3 Teaspoons Fresh Pineapple Juice
2 Teaspoons Powdered Sugar

Shake well with ice, serve in tall glass, fill with seltzer.

MIXED DRINKS

ROYAL FIZZ

- 1 Teaspoon Sugar
- 1 Egg
- 1 Jigger Dry Gin

Shake with ice and serve in a tall glass.

RUM DAISY

- 1 Jigger Cuban or Jamaica Rum.
- 3 Dashes Grenadine

Shake well with ice, pour in tall glass with ice, garnish with fruit and fill with seltzer.

RUM SOUR

- Juice of Half Lemon
- 1 Teaspoon Sugar
- 1 Jigger Cuban or Jamaica Rum

Shake well with large cubes of ice. Serve in Delmonico glass with slice of orange, or a cherry.

SILVER FIZZ

- 1 Teaspoon Sugar
- Juice of One Lemon
- White of One Egg
- 1 Jigger Dry Gin

Shake with ice, serve in a large glass, adding seltzer water.

MIXED DRINKS

SINGAPORE SLING

Juice of $\frac{1}{4}$ Lemon
 $\frac{1}{2}$ Pony Gin
1 Pony Cherry Brandy

Shake well with cracked ice, strain and fill with carbonated water.

SLOE GIN RICKEY

Juice of $\frac{1}{2}$ Lime
1 Jigger Sloe Gin
Seltzer Water

Serve in high ball glass with ice.

SOUTH SIDE

Juice of 1 Lemon
1 Teaspoon Sugar
1 Jigger Gin
Add 10 Mint Leaves

Shake. Strain into a 10 or 12 oz. glass. Add club soda.

RUM COLLINS

2 Ponies Dry Gin or Jamaica Rum
2 Teaspoons Sugar
Juice of One Lime or Half a Lemon

Shake ingredients, pour in Collins glass with lump of ice. Fill glass with split of Club Soda or Syphon.

MIXED DRINKS

WEASEL CLUB SPECIAL

Juice of One Half a Lemon
Teaspoon Powdered Sugar
1 Jigger Jersey Apple Jack
Add Ginger Ale or White Rock
Add a Sprig of Mint

Stir well. Serve in 12 oz. glass.

WHISKEY-CLARET SOUR

Juice of $\frac{1}{2}$ Lemon
1 Teaspoon Sugar
1 Pony Whiskey

Shake well and strain into small goblet. Float Claret on top.

WHISKEY SLING

1 Peel of Lemon
1 Jigger Dry Gin or Whiskey
1 Teaspoon Sugar

Serve in a large glass with syphon and lump of ice.

WHITE PLUSH

1 Pony Maraschino Liqueur
1 Jigger Whiskey
6 ozs. Milk

Shake well. Strain into 10 oz. glass.

PUNCHES

BRANDY PUNCH

Juice of 15 Lemons
Juice of 4 Oranges
1 1/4 lbs. Sugar
1/2 Pint Curacao
1 Glass Grenadine
2 Qts. Brandy

Place large block of ice in punch bowl. Add to above concoction one or two quarts sparkling water. Stir, etc.

CANADIAN PUNCH

Sufficient for 20

Into a medium sized punch bowl place:

14 inch Cake of Ice
10 ozs. finely strained Lemon Juice
2 ozs. finely strained Lime Juice
2 1/2 ozs. Grenadine
12 Teaspoons Sugar
6 ozs. Grape Juice
1 Qt. Whiskey
6 ozs. Jamaica Rum
2 30 oz. Bottles of Chilled Sparkling Water

Stir thoroughly to mix all ingredients. Decorate with slices of fresh apple, 1/2 fresh pineapple sliced in various designs, 1 orange sliced, 1 lemon sliced, a few fresh grapes. Serve in punch glass.

PUNCHES

CHAMPAGNE PUNCH

- 1 Glass Maraschino
- 2 Glasses Cognac
- 1 Glass Red Curacao
- 1/2 Bottle Champagne
- 1/2 Bottle Mineral Water

Add fruit and the peel of four lemons. Sweeten to taste and serve in champagne glasses.

CLARET PUNCH

- 2 qts. Claret Wine
- 1/2 lb. Powdered Sugar
- 2 qts. Sparkling Water
- 1/2 qt. Lemon Juice
- 1 Glass Curacao

Mix in punch bowl. Usual decorations, ice, etc.

FISH HOUSE PUNCH

- Juice of 1/2 Lemon
- 1 Teaspoon Sugar
- 1 Jigger Whiskey

Shake well. Strain into 8 oz. goblet, 2/3rds filled with fine ice. Add carbonated water. Decorate with fruit. Top with 3/4 oz. Jamaica Rum.

PLANTER'S PUNCH

- Juice of One Lime
- 1 Teaspoon Sugar
- Small piece of crushed fresh Pineapple
- 1 Jigger Jamaica Rum

Shake and pour over large glass filled with crushed ice. Decorate top with fruit and top with a few dashes of brandy or claret wine.

HOT DRINKS

HOT WHISKEY TODDY

- 1 Piece Sugar
- 1 Piece Cinnamon
- 1 Piece Lemon Peel
- 4 Cloves
- 1 Jigger Whiskey

Dissolve sugar in a little hot water, add other ingredients and fill with hot water.

—o:o—

FOR THAT COLD

ROCK AND RYE

Into a rock and rye jar or any wide-topped jar, place:

- 4 oz. Rock Candy
- 10 Whole Cloves
- $\frac{1}{8}$ oz. Cinnamon Stick
- 1 Whole Lemon with rind cut in quarters
- 1 Whole Orange with rind cut in 8ths
- $\frac{4}{5}$ Quart Whiskey
- 1 oz. Jamaica Rum

Cover securely. Let stand for 10 days. Strain through fine cloth or filtering paper. Add 1 whole lemon rind, 1 whole orange rind. Serve in whiskey glass.

Also very good for hot whiskey toddy base.

MILK and EGG DRINKS

EGG NOG

- 1 Egg
- 1/2 Tablespoon Powdered Sugar
- 1 Jigger Whiskey
- 1/2 Tumbler Sweet Milk or Cream

Beat up white and yolks separately. To beaten yolk, add sugar, whiskey and milk, stirring each in separately. Then stir in beaten white, and serve with nutmeg on top. Use sherbet glass.

MILK PUNCH

- 1 Tumbler Sweet Milk
- 1 Tablespoon Powdered Sugar
- 1 Jigger Whiskey

Shake well with cracked ice, strain into high ball glass, and sprinkle nutmeg on top.

TOM AND JERRY

- 1 Egg
- 1/2 Jigger Jamaica Rum
- 1 Teaspoon Powdered Sugar
- 1/4 Teaspoon Powdered Allspice
- 1/4 Pony Brandy

Mix together the yolk of the egg, Jamaica Rum, Brandy, sugar and allspice, then add the white of the egg beaten to a stiff froth. Put a tablespoon of this mixture in a glass, and fill up with hot water or hot milk. Sprinkle nutmeg on top.

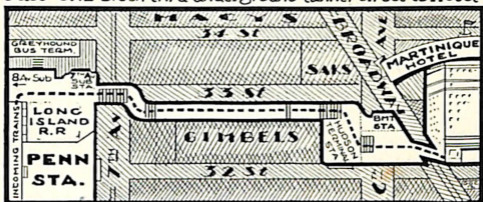
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HOTEL MARTINIQUE - BROADWAY at 32nd St. N.Y. CITY

The Martinique	New York City
The Gotham	New York City
The Dauphin	New York City
The Whitehall	New York City
The Bryant	New York City
The Stanford	New York City
The Aberdeen	New York City
The Marie Antoinette	New York City
The Huntington	Huntington, N. Y.
The Minisink	Port Jervis, N. Y.
The Governor Clinton	Kingston, N. Y.
The Van Curler	Schenectady, N. Y.
The Hendrick Hudson	Troy, N. Y.

AMERICAN HOTELS (Continued)

The Troy	Troy, N. Y.
The Queensbury	Glens Falls, N. Y.
The Jefferson-Cinton	Syracuse, N. Y.
The Rochester	Rochester, N. Y.
The Pontiac	Oswego, N. Y.
The Colonial	Gardner, Mass.
The Hawthorne	Salem, Mass.
The New Bedford	New Bedford, Mass.
The Viking	Newport, R. I.
Hotel Barnum	Bridgeport, Conn.
The Elton	Waterbury, Conn.
The Nathan Hale	Willimantic, Conn.
The Walt Whitman	Camden, N. J.
The Montclair	Montclair, N. J.
The Vendig	Philadelphia, Pa.
The Bethlehem	Bethlehem, Pa.
The Necho Allen	Pottsville, Pa.
The Stevens House	Lancaster, Pa.
The Lycoming	Williamsport, Pa.
The Harrisburger	Harrisburg, Pa.
The Penn Alto	Altoona, Pa.
The Pennsylvania	Bedford, Pa.
The Yorktowne	York, Pa.
The Penn Beaver	Rochester, Pa.
The Penn Lincoln	Wilkesburg, Pa.
The Castleton	New Castle, Pa.
The Carter	Cleveland, Ohio
The Anthony Wayne	Hamilton, Ohio
The Hurth	Portsmouth, Ohio
The New Capital	Frankfort, Ky.
The Rowe	Grand Rapids, Mich.
The Dyckman	Minneapolis, Minn.
The Robidoux	St. Joseph, Mo.
The George Mason	Alexandria, Va.
The Jefferson	Clifton Forge, Va.
The Daniel Boone	Charleston, W. Va.
The Frederick	Huntington, W. Va.

American Hotels Corporation

J. LESLIE KINCAID, President

Executive Offices: 570 LEXINGTON AVE., NEW YORK

