

COMPLIMENTS OF



ESTD 1832

A. B. C.
OF
MIXING
COCKTAILS



*Distillers for Nearly a
Century*

Gooderham & Worts Limited

**The Oldest Firm of
Whisky Distillers
in Canada**



**Distillery and Head Office
TORONTO—CANADA**



**Branch Office
MOUNT ROYAL HOTEL
MONTREAL—QUEBEC**





HYDE PARK London Dry Gin

Is a distilled crystal clear Gin made from the finest grain spirit and selected juniper berries, etc. Hyde Park is the best Gin obtainable for Cocktails, Fizzes and Rickeys.



G & W SPECIAL

Famous for almost a century.
Its delicate bouquet and mellow
flavour is due to being allowed
to mature in oak casks for
seven years or more.



ROYAL YORK
Five Star
Old Highland
Whisky

Composed of the finest Islay and Glenlivet Scotch malt whiskies and selected grain. Aged in wood for many years and blended by Scotch Whisky experts for the discriminating taste.



American Beauty

This is a long drink, use
tumbler.

1 teaspoonful Creme de
Menthe.

$\frac{1}{2}$ fill with cracked ice.

In another glass mix the
following:

$\frac{1}{8}$ Orange juice

$\frac{1}{8}$ Grenadine

$\frac{1}{8}$ French Vermouth

$\frac{1}{8}$ Brandy

Pour in to first glass,
dash the top with Old
Portugal Port, add
little fresh fruits and a
sprig of mint and serve
with a straw.

As an Appetizer Try
G & W Martini Cocktail



Astoria Cocktail

In a shaker use:

$\frac{2}{3}$ Hyde Park London
Dry Gin

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

1 dash Orange or Angos-
tura Bitters

Serve with stuffed olive.

Hyde Park Dry Gin
For all Cocktails



Bacardi Cocktail

In a shaker use:

$\frac{1}{3}$ Hyde Park London
Dry Gin

$\frac{2}{3}$ Bacardi Rum

1 teaspoonful Grenadine

Juice of half a lime

Add ice and agitate
slowly.

For Those Who Prefer
Manhattan

G & W have one Ready to Serve



Bronx Cocktail

Fill large glass
 $\frac{3}{4}$ full shaved
ice

$\frac{1}{3}$ Hyde Park
London Dry
Gin

$\frac{1}{3}$ French Ver-
mouth

$\frac{1}{3}$ Italian Ver-
mouth

1 slice Orange

Shake well;
strain into
cocktail
glasses and
serve.



The Famous
"Old Cutter" Bourbon



Champagne Cup

- In a large jug put 3
lumps of ice and add:
- 1 liqueur glass Brandy
 - 2 liqueur glasses Coin-
treau Triple Sec.
 - 1 bottle Lanson Cham-
pagne
 - 1 bottle Soda Water

Stir well and decorate
with fruits in season
and sprig of fresh mint.

For the Scotch Connoisseur
Argyle Old Nectar Whisky



Canadian Rye Cocktail

In a large glass or shaker
put:

$\frac{2}{3}$ G & W "Special"

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

Dash of Angostura Bit-
ters

Shake well with crushed
ice and strain into
cocktail glass.

Serve with a piece of
twisted lemon peel.

Famous for Nearly a
Century
G & W "Special" Rye



Clover Leaf Cocktail

Half fill shaker with
cracked ice

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

$\frac{1}{8}$ Italian Vermouth

1 White of Egg

Juice of a small Lime (or
 $\frac{1}{4}$ Lemon)

1 teaspoonful of Grena-
dine

Sprig of fresh mint

Shake well, strain and
leave mint leaf on top.

The Call is G & W



Cream Fizz

In a large glass or shaker
put:

1 wineglass of Hyde Park
Dry Gin

Juice of one Lemon

1 teaspoonful of Sugar or
Gomme

Add last 1 teaspoonful of
fresh Cream

Shake well, strain into
wineglass and squirt of
soda on top.

G & W First in 1832 and
Still Leading



Flu Cocktail

1 dash of Ja-
maica Ginger

1 teaspoonful
of Lemon
Juice

1 teaspoonful
Rock Candy
Syrup

1 glass of G
& W "Four
Roses" Rye

Stir together
and serve in
same glass.



G & W Stands for Quality



Egg Nogg

Fill the shaker half full with chopped ice and add 1 fresh Egg, $\frac{1}{2}$ teaspoonful of Sugar, 1 glass of Brandy, 1 glass of Rum, the remainder fresh Milk.

Shake well, and strain into medium sized tumbler. Grate a little nutmeg on top and serve.



**G & W Oldest Distillers of
Whiskey in Canada**



Gin Rickey

Put one lump of ice in a tumbler, cut a fresh lime in half and squeeze juice in the glass, and add one glass of Hyde Park London Dry Gin, fill balance of glass with Soda or Seltzer Water.

The Ace in the Hole
"G & W Special"



Gin Daisy

Half fill shaker
with chipped
ice

One wineglass
Hyde Park
Dry Gin

Dash of An-
gostura Bit-
ters

Few drops of
Plain Syrup

Shake well—
serve in
small glass
very cold
with small
piece of Le-
mon Peel
added.



Today's Winner
"Hyde Park"



Golden Fizz

In a large tumbler:

1 wineglass of Hyde Park
Dry Gin

1 teaspoonful of Sugar or
Gomme

Juice of one Lemon

Yolk of one fresh Egg

Shake well; strain into
fizz glass, fill up with
soda or seltzer water
and serve immediately.

“Quality First”
Hyde Park Gin



Horse's Neck

Peel a whole rind of lemon as you would an apple, put rind in large tumbler, add a few lumps of ice, one teaspoonful of sugar, one wineglass of Hyde Park Dry Gin; then fill up with Ginger Ale.

Hyde Park Gin
The Purest Spirit Made



John Collins

Put 3 or 4 lumps of ice in a large tumbler, juice of 1 Lemon, 2 teaspoonfuls of Sugar, 1 glass of Hyde Park London Dry Gin.

Fill balance of glass with Soda Water, stir well and serve.

**G & W Leads
Others Follow**



Irish Cocktail

2 dashes of
Cointreau
Triple Sec.

1 dash Maras-
chino

1 dash Angos-
tura Bitters

1 wineglass
Bushmill
Irish Whis-
key

Shake well,
strain into
cocktail
glass, add
olive and
squeeze le-
mon peel on
top, and
serve.



The Favorite
"G & W Special"



Manhattan Cocktail

Fill shaker $\frac{1}{2}$ full cracked
ice

$\frac{2}{3}$ G & W "Four Roses"
Rye Whiskey

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

dash of Angostura Bitters

Shake well, strain into
cocktail glass, with
cherry.

(Named after the island on
which stands New York City.)

One Customer Makes Many



Martini Cocktail

Fill shaker $\frac{1}{3}$ full cracked
ice and add

$\frac{1}{2}$ Hyde Park Dry Gin

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

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

Shake well and strain into
cocktail glass.

If a more dry Martini is
required use less Italian
Vermouth and vice versa
if a sweeter cocktail is
wanted.

The Call of the North
South, East and West
G & W



Millionaire Cocktail

Fill shaker $\frac{1}{3}$ full cracked
ice

1 white of a fresh Egg

2 dashes of Cointreau
Triple Sec.

1 teaspoonful of Grena-
dine

Add G & W "Four Roses"
to required strength.
Shake well and strain
into cocktail glass.

Hyde Park Gin Distilled
from an Old London Recipe



Mint Julep

One teaspoonful of sugar, $\frac{1}{2}$ wineglass of water, 3 or 4 sprigs of fresh mint, muddle well until flavour of mint is well extracted: then take out mint and add 2 glasses of Plantation Bourbon Whiskey. Fill tumbler with shaved ice, stir well until glass gets frosted, then take some sprigs of mint and insert them in the ice stem downwards, so that the leaves will be on the surface in the shape of a bouquet. Add slices of orange, lemon, pineapple, and cherries on top.

Plantation Straight Bourbon
Full Flavored American Whiskey



Mountain Cocktail

$\frac{1}{2}$ fill shaker with cracked
ice

1 white of a fresh Egg

$\frac{1}{8}$ Lemon Syrup

$\frac{1}{8}$ French Vermouth

$\frac{1}{3}$ G & W "Special" Rye

3 dashes Orange Bitters

Shake well and strain into
cocktail glass with
cherry.

G & W "Special" a Whiskey
For All Occasions



New Orleans Gin Fizz

- 1 white of Egg
- 1 teaspoonful of Sugar
- 2 dashes of Fleur d'Oranger
- 1 glass of Hyde Park
London Dry Gin
- juice of 1 Lemon
- $\frac{1}{3}$ the shaker of cracked
ice
- lastly $\frac{1}{2}$ wineglass of
fresh Cream

Shake for about two minutes, then strain into tumbler, and fill balance with soda.

Hyde Park Gin for Fizzes,
Rickey's and Cocktails



Old Fashioned Whiskey Cocktail

Take a small tumbler and put into it 4 dashes of Angostura Bitters, 1 lump of ice, 1 glass of G & W Old Rye Whiskey, 1 tablespoonful of Castor Sugar.

Stir well until sugar is dissolved, then squeeze lemon peel on top and serve in same glass as mixed.



G & W Rye
The Gold Medal Whiskey



Pall Mall Cocktail

Half fill shaker with chip-
ped ice

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

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

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

1 teaspoonful of White
Mint

1 dash of Orange Bitters

Shake well and strain into
cocktail glasses.

**“G & W” Martini and
Manhattan Cocktails
Ready to Serve**



Pink Rose Cocktail

Half fill shaker with chip-
ped ice

1 white of a fresh Egg

1 teaspoonful of Grena-
dine

1 teaspoonful of Lemon
Juice

1 teaspochnful of fresh
Cream

$\frac{2}{3}$ Hyde Park Dry Gin

Shake well and strain into
cocktail glasses.

The Heart of a Good
Cocktail
Hyde Park London Dry Gin



Pousse Cafe

Can be made in many varieties by pouring the heaviest liqueurs in rotation in your Pousse Café glass, the following is quite a good one.

- 1/8 Anisette Syrup
- 1/8 Cherry Brandy
- 1/8 Cointreau Triple Sec.
- 1/8 Yellow Chartreuse
- 1/8 Green Chartreuse
- 1/8 Grand Marnier

Great care should be taken so as to avoid the different Liqueurs from running together.

Never Say Gin
Without Saying
Hyde Park London Dry Gin



Rye Whiskey Punch

One large tumbler G & W
"Special" Rye

4 lumps of Sugar

one Lemon, sliced

one Orange, sliced

twelve leaves of Green
Mint, cut in half.

Mix and place on ice for
half an hour: then add
one quart of ginger ale,
and serve. Place large
piece of ice in bowl to
keep punch cool.

**An Appetizer a Day
Keeps the Doctor Away**



Rye Sour

Half fill shaker
with ice

$\frac{2}{3}$ G & W
"Special"
Rye Whis-
key

juice of one
Lemon

one teaspoon-
ful of Sugar

one liqueur
glass of rich
Cream

Shake well,
strain into
cocktail
glass and
serve with
cherry.



Carstairs Pure American
Rye



Rock and Rye

In a large tumbler:

1 teaspoon of Rock Candy
or Gomme Syrup

juice of half a Lemon

1 wineglass of G & W
"Special" Rye

Stir together and serve in
same glass and squeeze
lemon peel on top.

Safety First
G & W "Special"
Over Seven Years Old



Royal Fizz

Half fill shaker with
cracked ice

yolk of a fresh Egg

1 teaspoonful of Grena-
dine

juice of half an Orange

juice of half a Lemon

1 glass of Hyde Park Dry
Gin

Shake well and strain into
medium sized tumbler.

Fill balance with Soda
Water.

Hyde Park Dry Gin
Unequaled as a Basis for
Making Cocktails



Ruby Fizz

Half fill shaker with chip-
ped ice

1 teaspoonful of Sugar

1 fresh Egg

1 glass of Ross's Sloe Gin

Shake well and strain into
medium sized tumbler
and fill balance with
Ginger Ale.

At the 19th
Try a Round of G & W



Saratoga Cocktail

Half fill
shaker with
cracked ice

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

$\frac{1}{3}$ Brandy

$\frac{1}{3}$ G & W
"Special"
Rye Whis-
key

Shake well,
strain into
cocktail
glass and
serve with a
slice of Le-
mon.



G & W "Gold Label"
Means Satisfaction



Saratoga Champagne Cocktail

Half fill shaker with
cracked ice

1 glass of Brandy

2 dashes of Maraschino

1 dash of Cointreau
Triple Sec.

2 dashes of Orange Bit-
ters

1 teaspoonful of Pine-
apple Syrup

Shake well, strain into
wineglass with 2 straw-
berries and fill balance
of glass with Lanson
Champagne.

London is Famous for its Hyde
Park—Hyde Park Gin is
Famous for its Quality



Scotch Highball

In a large tumbler put 1 lump of ice, squeeze a piece of lemon peel, one wine-glass or more of Argyle Old Nectar Whisky and fill balance of glass with soda water.



Argyle Contains the Finest
Scotch Malt Whiskies



Sherry Cobbler

Fill shaker $\frac{1}{3}$ full of
chipped ice

$\frac{1}{2}$ glass of Brandy

$\frac{1}{2}$ glass of Cointreau
Triple Sec.

$\frac{1}{2}$ glass of Maraschino

one glass of Gonzalez
Sherry

Add Syphon. Stir well,
decorate with fruits in
season. Float a little
Port Wine on top.

G & W Rye Whiskies
Make Best Highballs



Silver Gin Fizz

Into large mixing glass
put one cocktail glass
Hyde Park Dry Gin, $\frac{1}{2}$
teaspoonful Sugar, white
of one fresh Egg, three
dashes of Lemon juice,
one cube of ice.

Mix well, strain into tall
thin glass, and fill balance
with Soda Water.

A Good Foundation
Hyde Park Dry Gin



Sloe Gin Fizz

Fill large tumbler $\frac{1}{2}$ full
shaved ice


1 teaspoonful Sugar

juice of half Lime

1 large wineglass Ross's
Sloe Gin

Shake well, strain into
fizz glass, fill up with
Soda Water and serve
immediately as this drink
should be taken while
effervescing.

**One Good G & W Deserves
Another**



Soyer au Champagne

In a large tumbler put 1 measure of Vanilla Ice Cream, 2 dashes Maraschino, 2 dashes Cointreau Triple Sec., 2 dashes Brandy. Fill balance with Lanson Champagne; stir well, and add a slice of pineapple, a slice of orange, and a slice of lemon, 2 cherries, 2 strawberries.

Special, Four Roses, Old Rye, Hyde Park, Argyle, Premier, Manhattan, Martini, Old Judge, Old Overholt

—Brands Unexcelled—

Instructions and receipes for mixing punches in quantities for a large number of guests at parties or receptions.

For mixing punches in large quantities, endeavor to obtain a mixing vessel of agate ware or porcelain lined. When all the ingredients for the punch have been put into the mixing vessel, stir with an oaken paddle and set the mixture in the ice box and let it stand not less than six hours, not more than ten.

Put no ice in the basic mixture. When the time arrives to serve the punch add the carbonated water or champagne if they are called for in the recipe.

When serving punches place on the serving table a punch bowl of sufficient capacity for the occasion and keep mixing vessel convenient in order the serving bowl may be replenished as required. Select a large block of ice and put in serving bowl, ornament the top of the ice with such berries and fruits in season as appropriate for the kind of punch being served.



Artillery Punch

(For Party of 30)

In mixing vessel:

- 1 lb. powdered Sugar
- juice of 6 Lemons
- 1 quart of French Claret
- 1 quart of Gonzalez
Sherry
- 1 quart of Argyle Old
Nectar Whiskey
- 1 quart of Brandy

Mix the above, pour into another bowl into which a block of clear ice has been placed; dress the ice with fruits: pour in one quart of Soda Water and serve in punch glasses or cups.



Black and Tan Punch

For Party of 10 People

1 lb. white Sugar

juice of 6 Lemons

1 quart Guinness Stout

1 quart Lanson Cham-
pagne

Pour into mixture of le-
mon juice and sugar the
Champagne and Stout, ice
cold. Serve in punch
glasses dressed with fruit.



Canadian Punch

(6 gallon mixture for 120 people)

In mixing vessel add:

3½ lbs. of white Sugar

1½ gallons of G & W
Special Rye

2 quarts of Jamaica Rum

14 Lemons, sliced

2 Pineapples, sliced

4 gallons of water

Pour into punch bowls in
which a block of clear ice
has been placed and dec-
orate top of ice with ber-
ries or fruits in season.



Bombay Punch

(2½ gallon mixture for
40 people)

Bruise the skins of 6 Lemons
in 1 lb. of white Sugar and
put the Sugar in a mixing
vessel and add:

- 1 box Strawberries
- 2 Lemons sliced
- 6 Oranges sliced
- 1 Pineapple cut into small
pieces
- 1 quart of Brandy
- 1 quart Gonzalez Full Pale
Rich Sherry
- 1 quart Gonzalez Amontillado
Sherry
- 8 wineglasses of Cointreau
Triple Sec.

Stir well and empty into punch
bowl in which block of clear
ice has been placed and add:
2 quarts of Carbonated Water
4 quarts of Lanson Champagne
Serve into punch glasses so
that each person will have
some of the fruit.



Champagne Punch

(For 6 People)

Into a glass pitcher pour
the juice of one lemon
and add:

$\frac{1}{4}$ lb. of white Sugar

1 wineglass of straw-
berry Syrup

1 quart of Lanson Cham-
pagne

stir with ladle and drop
in:

1 sliced Orange

3 slices of Pineapple

Decorate with fruit and
serve in champagne
goblets.

Notice.—We will be pleased to
supply friends with recipes for
claret cups and punches of all
descriptions at any time.



G & W Martini Cocktail

Only the finest French and Italian Vermouths together with Hyde Park Dry Gin and Orange Bitters make this pleasing, ready to serve Cocktail.



Plantation Bourbon Whiskey

Is distilled by practical distillers of American Whiskies and aged in charred oak barrels for many years.

PRODUCTS

G & W Special Rye
G & W Four Roses Rye
G & W Old Rye
Old Overholt American Rye
Carstairs American Rye
Gold Label Rye
Gold Label Bourbon
Old Cutter Bourbon
Old Judge Straight Bourbon
Plantation Straight
Bourbon
Argyle Old Nectar Whisky
Royal York
Highland Whisky
Hyde Park London Dry Gin
Hyde Park Old Tom Gin
Martini Cocktail
Manhattan Cocktail

GOODERHAM & WORTS
LIMITED
Toronto—Canada

