



A FEW WELL-CHOSEN WORDS

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With the aid of this priceless volume you can give your parties that variety which some wag has called the spice of life.

Before committing you to the not-verytender mercies of the explosives described hereinafter, however, we would leave a few assorted hints with you.

The spoon is unfriendly toward the highball. Use it sparingly. Let the carbonated mixer do the stirring.

A dry cocktail is one with little or no sweetening. All cocktails should be made with fine ice. The finer, the colder. They must be drunk at once.

A mixing glass holds 12 ounces. A jigger holds 2 ounces. A pony holds 1 ounce. The correct highball glass holds 6 ounces, and requires a pony of liquor. "Old Fashioned" glasses also hold 6 ounces, whereas medium bar glasses hold 12 ounces and cocktail glasses 2.

Simple syrup is made by boiling two pounds of granulated sugar with one pint of water.

And now — — — PROSIT!

—THE PUBLISHERS

BIJOU

That's the French word for jewel, Hortense. You'll think it's a sharp-cut diamond. Boy, how it scratches!

Two parts dry Gin One part Italian Vermouth

One part Chartreuse Shake vigorously with fine ice

BISHOP

A drink with truly revivalistic fervor!

Dash of Chartreuse Two parts Scotch One part orange juice One part Italian Vermouth Shake with fine ice

BLACK STRIPE

You're just too hard to please if this one doesn't have you writing letters to the newspapers. The molasses provides a truly unique flavor.

One wine glass of St. Croix Rum One tablespoonful of molasses

Stir in small bar glass Fill with shaved ice Add dash of nutmeg

BLUE BLAZER

Here's a very, very swell winter drink-if your Mother let's you play with matches. Better put this drink first on the program, or you may have to replace your house.

Small teaspoonful powdered sugar. Dissolve in wine glass of boiling

Pour in silver-plated mug. Fill another wine glass with Scotch Whiskey Ignite whiskey. While it is

blazing, mix it and the syrup by pouring them four or five times from one mug into the other. The effect will be one of liquid fire—both to the eye and the palate

BOSTON

Are we ever surprised at Boston? And we always thought it was such a nice, well-behaved town! This one is bad-if you want to stay sober.

Four parts dry Gin One part Italian Vermouth well shaken with juice of one-quarter orange

Juice of one lime Two sprigs of fresh mint Shake with ice and serve

BRANDY AND SODA

For them as likes their likker and likes it clear. Into a tall tumbler place

One pony of Brandy

A few pieces of ice Fill with plain soda

BRANDY COCKTAIL

Great stuff for reviving any dead horses you may have about the place. The undertakers' lobby at Washington is trying to have a ban placed on it.

A mixing glass half-full of fine ice Two dashes of gum syrup Two dashes Peyschaud or Boker's Bitters

One jigger of Brandy Mix and strain into cocktail glass Add a piece of twisted

lemon peel

BRANDY SANGAREE

You **could** use ale, sherry or port, of course, as you probably will.

Use a small bar glass Two lumps of ice One-half wine glass of water One teaspoonful of sugar One wine glass of Brandy Stir well and add a dash of nutmeg on top

BRONX

You'll care less and less and less as you sip this. It's a favorite in New York.

One-half part French Vermouth One-half part Italian Vermouth Two parts Gin Jigger of orange juice
Ice, shake and strain into
a cocktail glass
Garnish with slice of
orange

BROOKLYN BRIDGE

This is how Steve Brodie got his start.

One part Italian Vermouth One part dry Gin One part white of egg Two dashes orange juice Shake well with ice

CAPE COD RAINBOW

You'll see a generous assortment of rainbows if you take on too many of these. A beautiful drink to look at . . . but rattlesnakes have charming colors!

Two oz. Split Spirit

Fill glass with cracked

Pour in sweetened lemon juice, orange or grapefruit juice Dash of Grenadine, which will sink to bottom of glass

One tablespoonful Creme de Menthe laid carefully on top

Twist a slice of lemon peel and hang over edge of glass

CARELESS LOVE

It's easy to make and easy to take. But don't let that fool you. Thar's dynamite in them ingredients, pardner.

White of one egg Teaspoonful simple syrup One part Absinthe

One part Gin
Ice, shake and strain into
cocktail glass

CHAMPAGNE COCKTAIL

This is for the party whose success you want to insure. Nothing can go wrong after a round or two of this. Or if it does, you won't mind at all.

Put into a long, thin glass one lump of cutloaf sugar, saturated with Boker's Bitters Add one lump of ice A fair sized piece of lemon peel Fill the glass threefourths full of cold Champagne Stir with spoon and serve

CHAMPAGNE JULEP

It would be irreverent for us to comment.

One lump of sugar Long spray fresh mint Pour in Champagne slowly and stir gently Add slice of orange and a few berries

CHAMPAGNE PUNCH

This is the recipe for four. Better cut it down a bit if you plan to drink the entire lot yourself.

One quart Champagne in glass pitcher One-fourth pound sugar One sliced orange Juice of one lemon Four slices pineapple One wine glass strawberry syrup Dress with fruit. Serve in goblets

CHARLIE HORSE

The athlete's delight. It either cures or causes Charlie Horse—we forget which.

One part Gin One part lemon juice

One part Sherry Shake well with fine ice

CHATTANOOGA DEW

Direct from the mountains of old Tennessee. When properly aged, good Corn runs Bourbon a close second.

One part Corn One part Maraschino One part lemon juice

Drop in cherry Shake well with fine ice

CHERRY BLOSSOM

Don't neglect to serve at least one round of Cherry Blossoms. There's a reason.

White of one egg Same quantity of dry Gin Three dashes each of

raspberry syrup and orange juice Shake well with fine ice

CLOVER CLUB

We recommend this the next time you entertain the Friday Afternoon Sewing Guild. The lady who can still thread a needle after two drinks wins the Grand Prix. Also good for corn-husking bees.

One part Gin One-half part Grenadine Juice of half a lime White of one egg Frappe and strain into cocktail glass into which has been dropped a maraschino cherry

COFFEE COCKTAIL

The trick about this mixture is to try to find the coffee. We looked for one whole week-end, and then it dawned on us that the name is just smart sales promotion on the part of the coffee trust. Clever, these Brazilians!

Fill mixing glass halffull of fine ice Add one teaspoonful of powdered white sugar One fresh egg One pony of Port Wine One pony of Brandy Shake thoroughly and strain into a large cocktail glass Grate a little nutmeg on top

COLLINS (TOM)

This is a blood-brother to John Collins, the British version of this famous drink.

Juice of small lime or half large lemon Three ounces Gin One oz. simple syrup Three or four lumps of ice Shake and strain into tall glass. Add plain soda

COLONIAL COCKTAIL

Nothing used to please George Washington better than a good ole Colonial—unless it was a good **new** one. Spill two drops on the kitchen floor before drinking. If it does not burn, drink quickly and exhale the smoke.

Two parts Gin
One part grapefruit juice
Dash of Maraschino

Ice, shake and serve in cocktail glass

CREAM FIZZ

Here's an old-timer whose long popularity is richly deserved. Try it—when the party wearies of cocktails.

Pony of Gin Juice of one lemon Teaspoonful simple syrup Teaspoonful fresh cream Ice, shake and strain into small bar glass Add a dash of plain soda

DAQUIRI

Another one that works on mice. In fact, this is celebrated in the Mother Goose Rhyme,

Daquiri, Daquiri, Dock
The Mouse ran up the Clock

Equal parts Bacardi Rum and lime juice One teaspoonful powdered sugar Shake well with fine ice

DIDI COCKTAIL

Di-Di, as everyone but you knows, is baby talk for dear, dear. Drink a few of these with the boys some night and the one thing your wife will **not** say is Di-Di.

Two-thirds Gin One-third rhubarb juice Garnish with sprig of crushed mint

EGG NOG

Positively good for what ails you. The best medicine we've ever taken, bar none. Some like this hot.

Use shaker
One-half glass of milk
One raw egg
Two teaspoonfuls of
powdered sugar

One pony of Brandy Ice, shake vigorously and strain into tumbler. Serve with grated nutmeg on top

ELECTRIC EEL

So named because of the shock it gives you.

Fill mixing glass halffull of fine ice One part Gin Two parts Jamaica Rum Dash lemon juice. Mix and strain

EUREKA

Science now believes that after all it was not really the principle of the lever, or the law of gravity, or the something, which Archimedes discovered. It was this drink that made the grand old Grecian chortle: "I have found it!"

Two dashes of lemon juice One dash of orange juice Two parts of dry Gin One part Grenadine Shake with ice and serve

FISH CLUB PUNCH

The inspiration for the phrase, "Drink like a fish!" This is a one and one-half gallon recipe for eight people.

One-third pint lemon iuice Three-fourth lbs. sugar,

Brandy One-fourth pint Jamaica dissolved in water One-half pint Cognac Rum Two and one-half pints ice cold water

FIVE FRUITS COCKTAIL

you don't happen to have Five Fruits, try Four Fruits, or Three Fruits, or no Fruits. It's equally good. (The recipe below makes six cocktails.)

Two ounces Five Fruits Nine ounces Rye Juice of three oranges A few dashes of Angostura Bitters

Put into cocktail shaker with ice-shake well and strain into cocktail

One-fourth pint Peach

GIN BUCK

Simple, yes, but oh, how potent!

One jigger of Gin

Stir in gl Juice of one-half lemon

Stir in glass half-full of fine ice and fill with ginger ale

GIN MARASCHINO

Here is a great favorite with the ladies. And why not!

One part Gin Three dashes simple syrup Four dashes Maraschino Juice of half a lemon

Fill glass half-full of cracked ice Shake and strain into large cocktail glass and fill with charged water

GIN SOUR

If you want to drown the taste of the Gin put in a whole lemon. Or if it's the lemon taste you don't like . . .

Juice of half full-bodied lemon Generous portion of Gin Heaping teaspoonful

Fill glass with finely cracked ice, stir and

powdered sugar **GOLDEN FIZZ**

Ask any old-timer about the refreshing goodness of this fine old drink. Silver Fizz is made by taking the white, instead of the yolk of the

One wine glass Gin Yolk of one egg Teaspoonful powdered sugar

Three dashes lemon juice One dash lime juice Ice and fill glass with charged water

GRAPEFRUIT HIGHBALL

Sure, this is a little different. But don't try to tell us it's the grapefruit juice which makes the party successful.

Use large bar glass Two ounces Split Spirits or Gin One full can grapefruit juice

Fill glass with cracked ice and garnish with crushed mint

HARVARD COCKTAIL

One of many recipes for this famous drink. Way down East they used to make a Freshman take four of these without drawing a breath. A college diploma meant something in those days.

One part Gin Dash of Curacao Ice, shake and strain into a wine glass
Fill glass with Grenadine

HAWAIIAN

Be very, very careful with this one. It induces in your guests an uncontrollable desire to join the marines or open a chop-suey joint.

One part pineapple juice Juice of one-half lemon

Two parts Apple Brandy A bar spoon of sugar and dash of Maraschino Shake well with fine ice

HELL-RAISER

We're talking to you like a father: drink this in small sips. Otherwise you can expect to wind up in the station-house. At that, you'd probably sing yourself out, you little rascal.

One pony Gin One pony Scotch Whiskey One-half egg One pony of lime juice One-half teaspoonful of powdered sugar Ice, shake and strain into small bar glass

HIAWATHA

The Indian word for "Let's have another."

Fill mixing glass half-full of fine ice Two parts Scotch One part French Vermouth

Dash of Bitters Add olive for luck (you'll need it)

HIBERNIAN

Reserve this one for St. Patrick's Day. It'll show you where all the snakes went when the good Saint drove them out of Ireland.

Two parts Gin One part Creme de Menthe Ice, shake and strain into

cocktail glass into which has been dropped a green cherry

HIGHLAND FLING

Ho-hum. Have you read any good books lately? (Oh, yeah?)

Two dashes Orange Bitters Two-thirds Scotch One-third Italian Vermouth

Fill with ice, mix and strain into a cocktail glass Serve with olive

HOT SCOTCH

A variant of Hot Toddy. It's a fine cure for colds; even if you haven't got a cold, you feel better after drinking this.

Two lumps of sugar in a little hot water Several cloves One wine glass of Scotch

Add hot water to fill glass Squeeze and drop in lemon peel

HORSE'S NECK

This just goes to show that the Early Bartenders never studied physiology. What better name can you suggest? Or you? Or you?

Use large bar glass
Peel lemon in one continuous piece
Place in glass with one
end hanging over the
rim and the balance
spiraling to bottom

Add a few lumps of ice
One teaspoonful powdered sugar
One pony Gin
Fill glass with ginger ale

HOT SPICED RUM

Here's the drink that's brought many a good ship around the Horn, back in the old days of canvas. But you don't have to be a sailor to like Hot Spiced Rum.

Use tumbler Two ounces Jamaica Rum One teaspoonful powdered sugar One teaspoonful mixed spices One small lump of butter Fill tumbler with very hot water

HOT TODDY

Recommended for those who can't sleep nights. We imbibed a few one Thursday evening and didn't arrive at the office until the following Tuesday afternoon.

One part Brandy, Whiskey or Gin One part boiling water Add Brandy to boiling

water, stir thoroughly and serve in medium bar glass with Nutmeg grated on top

IRISH GUARD

Notice the prescription below is for four only. That's all right. After a round or two you'll think you're a whole regiment of guards. You'll make enough noise to prove it, too. Just ask the neighbors the following morning. Or better make it the second morning afterwards.

(For Four)
One tumbler of Gin
One-half tumbler Creme
de Menthe

Whites of four eggs Juice two oranges Juice one lemon Shake with fine ice

JACK ROSE

Ask any old-time New Yorker about this one.

Place cracked ice into shaker

Equal portions of Apple-jack and Gin

Add dash Grenadine Serve in cocktail glasses

KNICKERBOCKER

An old favorite with habitues (look up under "H") of the Knickerbocker bar. Need we say more?

Four parts St. Croix Rum One part each of orange and lemon juice

Flavor with raspberry and and pineapple syrup Shake with fine ice

MANHATTAN

Simple:

Two parts Rye Whiskey One part Italian

Vermouth Not so simple:

One part Rye Whiskey One part Italian Vermouth

One jigger Curacao Two dashes Bitters

Shake well with fine ice and strain

Ice, shake and strain into a cocktail glass in which a maraschino cherry has been dropped

MARTINI COCKTAIL

This ranks well to the fore as an appetizerand has for nearly a half-century. If you prefer it dry, use French instead of Italian Vermouth.

Half a mixing glass full of fine ice Three dashes of Orange Bitters

One-half jigger of Tom Gin

One-half jigger of Italian Vermouth A piece of lemon peel Mix, strain into cocktail glass ..

METROPOLITAN

This, we submit, is the real explanation of the migration from the country to the city. Try to take a jug of moonshine out of the hay stack and tie this one.

Two lumps of ice in a small wine glass Three dashes of gum Two dashes of Boker's Bitters

One pony of Brandy One pony of French Vermouth Mix, take out the ice Add a small piece of lemon

MINT JULEP

Hyah, suh, is a beverage! Yo' ha'd-drinkin,' ha'd-ridin' forbeahs, suh, drank this. The lucky dawgs.

Into a large glass filled with shaved ice: One tablespoonful of sugar One-half wine glass of

Three or four sprigs of fresh mint

Crush till mint flavor is extracted

Add one and one-half wine glasses Bourbon Stir well. Dash with Jamaica Rum Decorate with a few sprigs of mint by planting the sprigs, stem downward, in the ice around the rim of glass

Dress with fruit and serve

OPALESCENT

You won't be able to pronounce the name when calling for the third round. But just say: "Fill 'er up again." Thereafter, bang your mug lustily on the table. If your host is a gentleman, he'll know what you mean. If you're the host, you'll just be out of luck.

Juice of one-half lemon Add twice as much dry Gin

Dash of cream

Dash of Grenadine Ice, shake and strain Put sprig of fresh mint in glass

OLD-FASHIONED COCKTAIL

Add up another, Charlie, to the list of good old things; Old violins, old cheeses, old friends, old-fashioned cocktails, et cetera.

One lump sugar dissolved In one-fourth glass water Two dashes Angostura Bitters One piece of ice
One piece of lemon peel

PARISIAN POUSSE CAFE

We could hardly wait to get to Paris when we first heard about this one. In fact, we didn't wait.

One-half glass
Maraschino
Carefully add the yolk
of an egg
Tablespoonful of Vanilla
Cordial or Curacao

Layer of Creme de Menthe Fill the glass to the brim with Cognac

PINEAPPLE BRONX

You'd be surprised to know how many people like pineapple when served in this way.

Two parts dry Gin One part Italian Vermouth Slices of pineapple in glass Ice, shake well and strain

PINK LADY

All right, go ahead and drink this. But don't say we didn't caution you. It's a mighty smooth drink, y'understand, but — — —

(For Four)
One tumbler of Gin
One-fourth tumbler
Grenadine
Whites of four eggs

Juice of two oranges
Juice of one lemon
Dash of sugar
Mix with ice in shaker;
drink before it settles

PLAZA

Stay close to a lamp post after imbibing.

One part each of Gin, French and Italian Vermouth

One piece of fresh pineapple Ice, shake and strain into cocktail glass

POM POM

So called because your guests will forthwith start playing the childhood pastime of the same name. You'll find difficulty in pulling them away from this drink.

One part Gin Two parts Italian Vermouth Two dashes Bitters Ice, shake and strain into cocktail glass

PRESIDENT

It requires a great man to drink this down with grace and savior faire. We once served it to a Vice-President, but he couldn't take it. Since then, he's been trying very hard to become a President because he wants to try this drink again.

Equal parts of Bacardi Rum and Italian Vermouth Dash of Curacao Ice and stir very gently

RIDING CLUB COCKTAIL

You've heard the saying "He's riding for a fall." Well then! This is the recipe that made the saying. A good polo player can drink a helmet full of this. But maybe you aren't a good polo player.

Mixing glass half-full of One dash of Angostura Bitters

A small barspoonful of acid phosphate One jigger of Calisaya Mix and strain into cocktail glass

ROCKING HORSE

So named because of the gentle swaying motion it imparts to the body after three rounds.

Fill mixing glass half-full of fine ice Add one pony Rye One pony Gin

Dash of Orange Bitters Dash of Curacao Mix and strain

RYE WHISKEY PUNCH

Grab a beaker of this when someone starts a story you've heard several times before. One of three happy results is sure to ensue: (1) It will sound like a new story, (2) It will seem funnier than ever before. (3) You won't care anyhow.

Shaker three-quarters full shaved ice Two heaping teaspoons- ful powdered sugar Juice of one-quarter lemon

One-half wine glass water One wine glass Rye Shake: strain into punch glass. Decorate with fruit and serve

SARATOGA COCKTAIL

Here's a favorite of 40 years' standing. Or maybe "standing" is not quite the exact word.

Equal quantities of Apple Flavor with orange juice Brandy, Italian Ver- Ice, shake and strain mouth and Dubonnet

SAZARAC COCKTAIL

We personally recommend this one when traveling, before traveling and after traveling—or when no traveling is contemplated.

Tablespoonful simple syrup Three dashes Bitters

One pony Rye Whiskey Ice, shake and strain into has been dropped a sprig of crushed mint

SCOTCH HIGHBALL

The younger generation are likely to specify ginger-ale instead of seltzer.

Drop a lump of ice in a highball glass Add a limited quantity of Scotch, then fill up with seltzer

SHALUTA

Pronounced "Saluta" until the fifth round. One part "Dago Red" One part Gin One part lemon juice

SHANDYGAFF

We wouldn't drink this, personally—but if you think you're so good, try it for a chaser.

One part ginger ale

One part beer

SIDE CAR COCKTAIL

Concentrated French nitro-glycerine. Look around for a lamp-post before swallowing.

Three parts French
Brandy
Two parts Cointreau

One part lemon juice

One part lemon juice Shake with plenty of fine ice

KIDDY-CAR COCKTAIL

So called because it makes you feel childish.

Three parts Applejack
Two parts Cointreau

Shake with plenty of fine ice

SMASHES-WHISKEY, BRANDY & GIN

Smashes are to the North what juleps are to the South. A great drink in the good old springtime, or good old summer time, or even good old winter time.

One teaspoonful
powdered sugar
One ounce water
Few sprigs freshly
picked mint
Press the mint into the
sugar and water to ex-

tract the flavor. Add cracked ice, one wine glass full Brandy, Whiskey or Gin. Stir thoroughly and garnish with fruit. Serve with a straw

SNAG-TOOTH NELL

Ah, these advertising dentists!

One part Gin
One part French
Vermouth
One part Italian
Vermouth

Juice of one-quarter orange One cube of ice Stir and serve in bar glass with slice of orange

SOUTHERN

Down South they hand one of these to the visiting Yankee. If he can still stand up after taking it, they welcome him with true Southern hospitality. If he can't, they ship him back north of the Mason-Dixon Line.

Bourbon Whiskey Dash of lemon juice Dash of Grenadine

Dash of Benedictine Ice, shake and strain

STINGER

Our pet bee took a sip of this once and threw a jealous fit.

One ounce White Mint One oz. Cognac Brandy Mix with ice and serve in cocktail glass

STONE FENCE

Guaranteed to make a rabbit spit in your bull-dog's eye.

One wine glass of Bour- Two or three lumps of sugar
Fill up glass with Cider

TARTAR

The direct cause of the Bolshevik Revolution. We recommend that you drink this through a straw—better still, a metal tube—in order to keep as far away from it as possible.

Use mixing glass halffull of fine ice One part Vodka One part Sherry One part French Vermouth Shake carefully and strain

TEA OR COFFEE ROYAL

To bring out the real flavor of coffee, tea or what-have-you, merely dunk in one of the ingredients you favor. Serve as hot as you wish—it will seem even hotter.

Into a cup of tea or coffee stir a pony of Rum, Brandy, Whiskey, Gin or whatever you have in that line Sweeten if preferable

TOM AND JERRY

We'll bet you peeked at this one before perusing (reading, to you) the preceding pages. This will pull you through anything—from rickets, through homesickness, to knot-holes.

Use small bar glass Pony of Brandy, Rum or Whiskey Add one well-beaten raw egg

Two teaspoonful powdered sugar Stir thoroughly and fill up with boiling milk Grate nutmeg on top

TOP SIDE UP

An old German tradition is associated with this explosive. If you wanted more, you returned the empty glass to the table. If not, you threw it over your left shoulder into the fire-place.

Fill mixing glass with fine ice One pony of Kummel One pony of Gin Two dashes of French Vermouth Shake well and strain

VERMOUTH COCKTAIL

There are a half-dozen variants of this famous drink. The recipe below is one of the best, we think. Substitute French for Italian Vermouth unless you like 'em sweet.

Mixing glass half-full of fine ice Two dashes of Boker's Bitters One jigger of Italian Vermouth Mix well and strain into cocktail glass Add piece of lemon peel

WHISKEY COCKTAIL

Be extremely careful not to drop this one. Even if it doesn't explode, you'd have a new rug to buy, and you know how times are.

Mixing glass half-full of fine ice Two dashes of simple syrup Two dashes of Peyschaud Bitters One jigger of Whiskey
Mix, strain into a cocktail glass
Add a small piece of
twisted lemon peel

WHISKEY BLOSSOM

Somebody told us Somebody told us "Whiskey" is from the Gaelic, and means "water-of-life." We just thought we'd mention it.

One part Italian Vermouth Two parts Scotch Two dashes lemon juice

Two dashes pineapple juice Shake well with fine ice before serving

WHISKEY COBBLER

Another great favorite of the good old days. In fact, this drink is why they were called "good old days."

Into a large glass pour One and one-half wine glasses Scotch One teaspoonful powdered sugar

Two teaspoonsful pineapple syrup Fill with shaved ice. Stir well; dress with fruit and serve with straws

WHISKEY SOUR

You can't go wrong with this one. Figuratively speaking, that is. The Whiskey Sour has been the favorite of many a generation. -400

Shaker two-thirds filled One wine glass Scotch with shaved ice One tablespoonful sugar One-half lemon One slice orange

Whiskey Shake well, strain into glass, fill with charged

SOMETHING EXTRA

We're just softies, we guess. But somehow, we can't turn you loose without at least a couple of suggestions in re the morning after.

CHOCOLATE COCKTAIL

We'll gladly issue you a rain check if this doesn't help greatly.

Break a fresh egg into a mixing glass halffull of fine ice Add one dash of Bitters One jigger Port Wine

One teaspoonful of fine sugar Shake well and strain into a cocktail glass

SHERRY AND EGG

The original eye-opener. So necessary to Englishmen that the Magna Charta required it be served in the jails.

Use medium bar glass One raw egg well beaten One wine glass Sherry

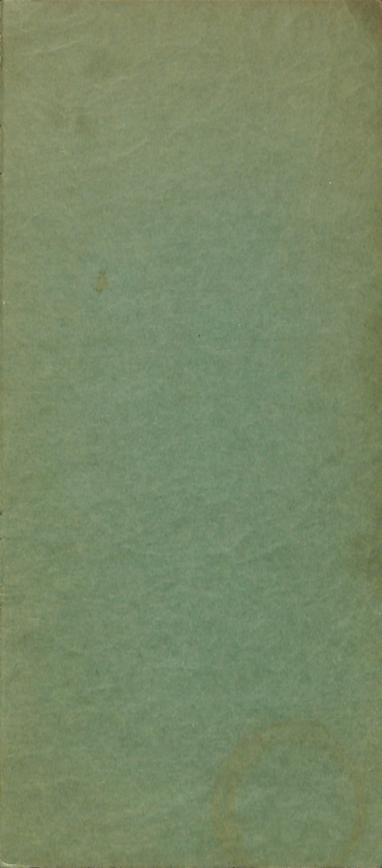
GIN FIZZ

Here, to make a long story s., is indeed a pick-up!

Juice of one-half lemon One-half spoonful sugar Jigger of Gin Strain into glass with fine ice, fill with car-bonated water

While Whiskey Sour is not necessarily a morning-after drink, you'll find it a great comfort on such an occasion. So, too, is the Old-Fashioned a goodly pick-up drink. Recipes for both are given elsewhere in this book.

Auf wiedersehn. Turn down a glass for us!





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