

A FEW  
BEVERAGE  
RECIPES

*And How To Mix Them*





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1928

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## Foreword

In this little book we present a number of recipes for delicious non-alcoholic drinks, and since so much depends upon the manner in which they should be prepared and mixed, we show a number of our most popular styles of silverplated mixers, all of which are equipped with the new patented Insico Stopper.

These recipes comprising appetizers for the dinner, egg-noggs and fruit cups for the luncheon table, and lemonades, punches, etc. for the sultry summer's afternoon and evening, have been carefully tested, and each presents a new flavor, a different flavor to tempt and refresh the most capricious palate.

# INTERNATIONAL SILVER PLATE

For many of the recipes in this book  
we are indebted to

CALIFORNIA FRUIT GROWERS' EXCHANGE  
HAY'S FRUIT JUICE Co.  
W. A. TAYLOR & Co.  
WELCH GRAPE JUICE Co.



# Recipes



## Ambrosia

One part Five Fruit, two parts sparkling white grape juice, two parts sparkling water and three parts ice water. Mix thoroughly and frappe in mixer with plenty of fine shaved ice. Pour into cocktail glasses. *Four portions.*



## Tantalus

One portion Five Fruit, four portions sweet cider, two portions Panama Punch, and three portions water. Mix thoroughly and frappe in mixer with fine shaved ice. Pour into cocktail glasses. *Four portions.*



## Cafe Noir

Equal portions of Five Fruit and strong black coffee. Add an equal amount of water. Mix in mixer with plenty of fine shaved ice and serve in cocktail glasses with slice of lemon and sprig of mint. *Four portions.*

## Honey Boy

One cup orange juice, four tablespoonfuls lemon juice, three tablespoonfuls of strained honey and a dash of bitters. Mix the honey and fruit juices thoroughly in mixer before adding thin shaved ice and bitters. Frappe and serve in cocktail glasses. Garnish with twist of orange peel. *Four portions.*



## Maple Leaf

Same as Honey Boy, but with substitution of maple syrup for strained honey. *Four portions.*



## Ginger Stinger

Six tablespoonfuls ginger syrup, four tablespoonfuls lemon juice, four tablespoonfuls orange juice, one half cup sparkling water and a few grains of salt. Mix thoroughly and frappe in mixer. Pour into cocktail glasses. *Four portions.*



## *Grapefruit Cocktail*

Six tablespoonfuls grapefruit juice, two tablespoonfuls lemon juice, four tablespoonfuls orange juice, powdered sugar to taste, one cup sparkling water and a few grains of salt. Mix thoroughly and frappe in mixer filled with fine shaved ice. Pour into cocktail glasses and garnish with sprigs of fresh mint. *Four portions.*

### OLD ENGLISH OR GRAPE MIXER SET

*with Insico Stoppers*

No. 5336



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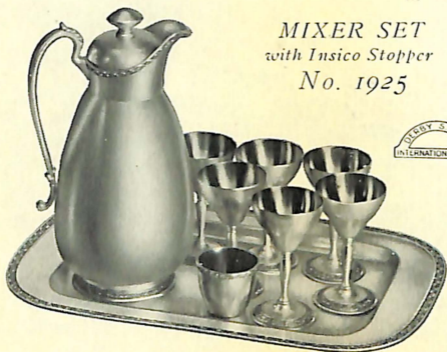
## *Grape Egg-nogg*

For each drink, take one egg, one half cup of grape juice, and powdered sugar to taste. Beat egg yolk and white together with fork. Add sugar and grape juice and frappe in mixer with plenty of fine shaved ice. Pour into tall glass.



## *Orange Egg-nogg*

For each portion, beat one egg thoroughly, add one half cup orange juice, one tablespoonful lemon juice, and sugar to taste. Mix thoroughly and frappe in mixer. Serve in tall glass.



*MIXER SET*  
*with Insico Stopper*  
*No. 1925*



## *Grape Juice Lemonade*

Juice of two lemons, three quarters pint of water, one half pint grape juice, powdered sugar to taste. Mix thoroughly in mixer half filled with thin shaved ice and serve in tall glasses. *Four portions.*

*PAISLEY MIXER SET*  
*with Insico Stoppers*  
*No. 59*



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## *Cider Punch*

One half cup orange juice, one quarter cup lemon juice, one cup white grape juice, one cup sweet cider, powdered sugar to taste. Mix thoroughly in mixer. Pour into tall glasses in which have been placed large pieces of ice. *Four portions.*



MUSICAL MIXER  
with  
*Insico Stoppers*  
No. 351



## Orange-Ale Punch

One cup of orange juice, one cup grapefruit juice, two thirds cup powdered sugar, one cup grated or chopped pineapple, one half pint of water. Add sugar to the combined fruit juices and water and frappe in mixer. Add pineapple and fill tall glasses two-thirds full. Add plenty of fine shaved ice and fill with ginger ale. *Four portions.*

ARDSLEY MIXER SET  
*with Insico Stopper*  
No. 85



NIXON S. P. CO.  
INTERNATIONAL S. CO.



*Gingeree*

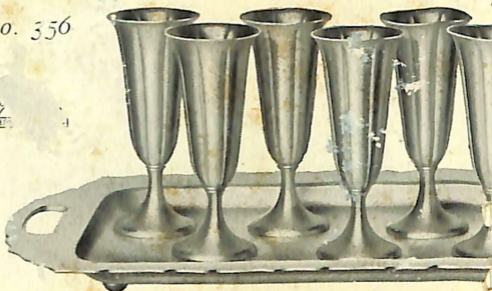
One half pint of grape juice, juice of two lemons, and powdered sugar to taste. Mix thoroughly with plenty of thin shaved ice. Pour into tall glasses and fill with ginger ale. *Four portions.*

*Sizzler*

Four parts of Five Fruit and several dashes of Angostura Bitters and one egg. Shake together with plenty of fine shaved ice. Pour into tall glasses and add ginger ale or sparkling water. *Four portions.*

*EARLY AMERICAN MIXED*  
*with Insico Stoppers*

No. 556





*Grape Rickey*

One pint of grape juice, the juice of three limes, and powdered sugar to taste. Shake well in mixer and pour into tall glasses half filled with thin shaved ice. Add sparkling water.



ER SET

## *Milk Orangeade*

Equal parts of milk, water and orange juice, with sugar to taste. Shake water, milk and sugar until they are thoroughly mixed. Pour in orange juice quickly and shake vigorously until thoroughly combined. Serve in large glasses.

CHATEAU MIXER SET  
*with Insico Stoppers*  
No. 1922



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INTERNATIONAL S. CO.

## *Cream Lemonade*

For each portion take two tablespoonfuls lemon juice, powdered sugar to taste, six tablespoonfuls milk, one half cup of water. Add milk to water and then add sugar. Mix thoroughly. Pour in lemon juice quickly and shake vigorously until thoroughly combined. Serve in a large glass.

CLERMONT MIXER SET  
*with Insico Stepper*  
No. 9901



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## *Manhattan Cup*

One half pint of grape juice, one half pint of cider and mix thoroughly in mixer with plenty of thin shaved ice. Pour into tall glasses half filled with ice. Add sparkling water. *Four portions.*



## *Bronx Cup*

Same as Manhattan Cup with the addition of one half pint of loganberry juice. *Six portions.*



*ALBEMARLE  
MIXER SET  
with Insico Stoppers  
No. 1912*



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## *Colonial Punch*

One quarter cup orange juice, one half cup sweet cider, two tablespoonfuls lemon juice, one half cup white grape juice, and sugar to taste. Mix together and frappe in mixer. Pour into medium size tumblers, or punch cups. *Four portions.*

*NORMANDIE MIXER SET*  
*with Insico Stopper*  
*No. 82*



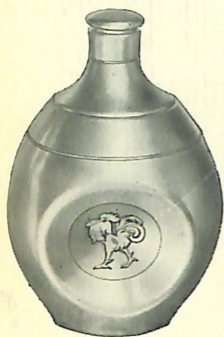
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## *Cameo Punch*

Four tablespoonfuls of lemon juice, eight tablespoonfuls of orange juice, powdered sugar to taste, one cup of juice from canned pineapple, two cups sparkling water. Shake thoroughly in mixer with plenty of thin shaved ice. Serve in high narrow tumblers which have been frosted by dipping the edges quickly in lemon juice and then into coarse sugar. Place a small slice of canned pineapple on top and a sprig of mint and two straws in the center; add a large cherry or a fresh strawberry, and serve. *Four portions.*



*PINCH BOTTLE MIXER*

*with  
Insico Stopper*

*No. 353*





*Mandarin*

Two parts of Five Fruit to one part of cream. Shake well and frappe in mixer. Pour into tall glasses half filled with fine ice. Add ginger ale or sparkling water. *Four portions.*

PAISLEY PITCHER  
MIXER SET  
with Insico Stopper  
No. 69



## The "Gentle Annie"

Add to one pint of sweet cider one-half cup of non-alcoholic Vermouth (Italian or Extra Dry). Add the juice of one-half lemon and the juice of one orange. Add a few drops of bitters. Mix gently. Put it on ice to get very cool. Do not shake it. Pour out in glasses, garnished with maraschino cherries.



GOLF MIXER SET  
with Insico Stoppers  
No. 1921



## *Iced Tea Tango*

Add to one quart of medium strong cold tea four tablespoonfuls of lemon juice, four tablespoonfuls of non-alcoholic Vermont (Italian or Extra Dry). Shake well, with ice. When serving, garnish each glass with a slice of lemon. A refreshing drink. Can be served for afternoon lunch or supper.

### *REVERE MIXER SET*

*with Insico Stoppers*

*No. 339*



## *The Sultan's Secret*

One cup of Grape Juice. Six tablespoonfuls of non-alcoholic Vermouth (Italian or Extra Dry). Half a cup of water. Two tablespoonfuls of sugar, the juice of one large orange. Dissolve the sugar in water. Cut three thin slices of the orange for the garnishing of the glasses. The rest of the orange squeeze and strain into the water and sugar. Add the Vermouth and Grape Juice. Mix it but do not shake. Put it on the ice for about one hour to get very cold. Pour out into the glasses that have been garnished with the orange slices. More Vermouth can be added according to taste.

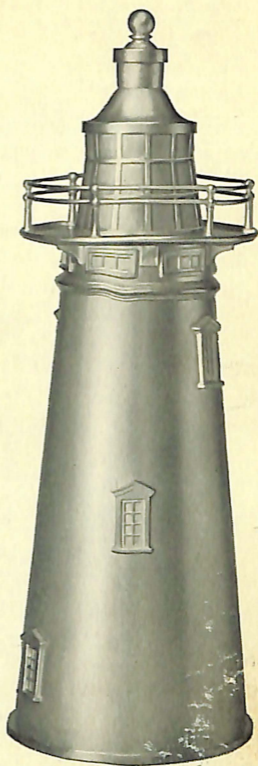


## *A Bermuda Sling*

Squeeze six oranges. Add the juice of one lemon. Measure it. To each cup add a half cup of water and two tablespoonfuls of sugar. Mix well by shaking in the shaker with enough ice to chill. Add two tablespoonfuls of non-alcoholic Vermouth (Italian or extra Dry) to each cup . . . and shake again. Serve in tall glasses. Garnish with small slices of orange or maraschino cherries.

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LIGHTHOUSE  
MIXER  
with  
Insico Stopper  
No. 340

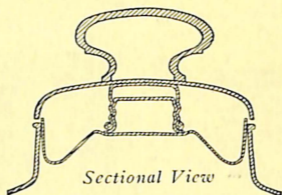


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# The INSICO STOPPER

*U. S. Patent No. 1,614,236*  
*Canadian Patent No. 270,898*

The Insico Stopper is the new, modern, all-metal stopper for beverage mixers. It is similar in appearance to the old-fashioned



cork stopper but possesses infinite advantages over it. It is hygienic and easy to clean because of the detachable metal cup. It neither shrinks nor becomes odorous with age. It is a constant guarantee of freshness and purity. The cross-section illustration shows its construction and the metal-tight seal.

Mixers and Mixer Sets equipped with the all-metal Insico Stopper may be procured from leading dealers.





