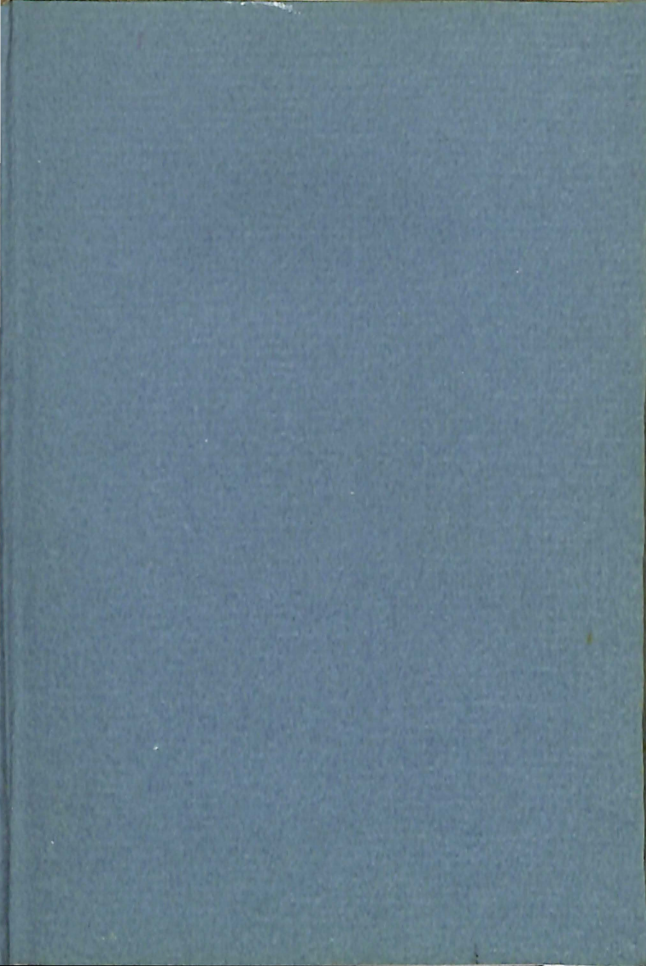
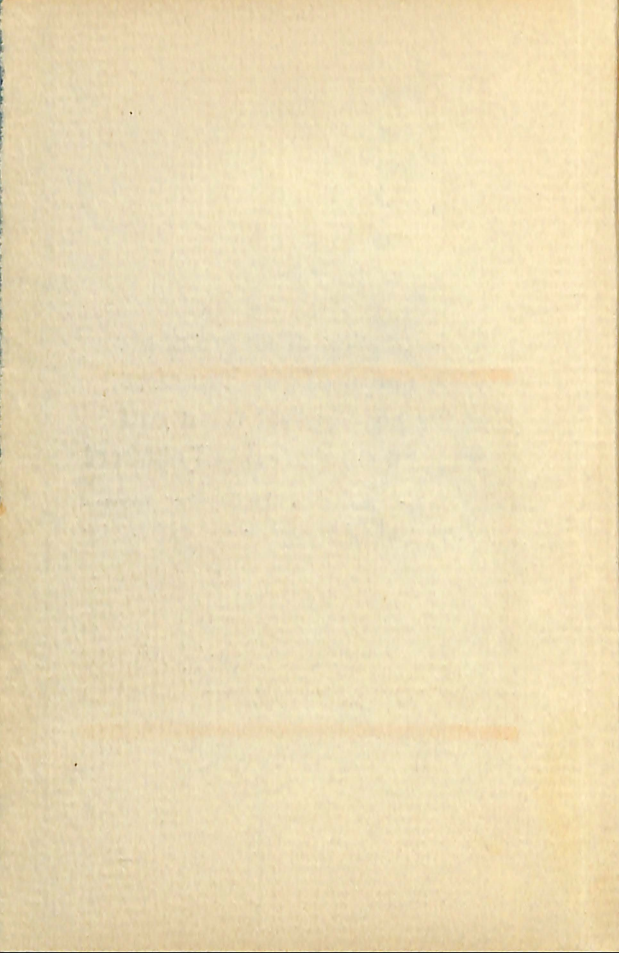


HERE'S
HOW!



Oh, poets sing of steins of ale
And mugs of old Jamaicer,
But the only vessel for a sail
Is the good old cocktail shaker!

*From an OLD DRINKING SONG—
written by myself at the age of ten.*

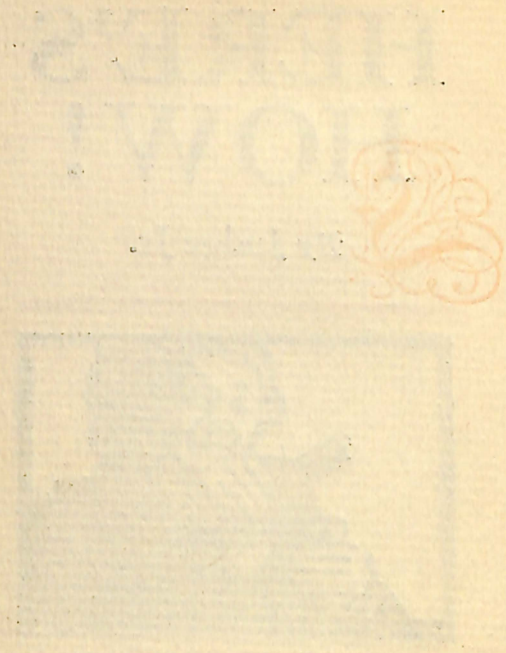


HERE'S HOW!

By Judge Jr.




NEW YORK
LESLIE-JUDGE COMPANY



**COPYRIGHT, 1927, BY
LESLIE-JUDGE COMPANY, NEW YORK**

A Foreword

VERY book should have a foreword" they tell me, and unaccustomed as I am to public speaking, which reminds me of the story of the two Irishmen. . . . Like the orange, I owe my success to Prohibition, and like a great many other people I never thought of taking a drink before Prohibition. . . . Of course I was pretty young then, but I can remember one of my favorite childhood verses was "Old King Cole" which my father used to

read to me in the old Knickerbocker Bar . . . after that we always used to pick orange blossoms at the Astor. . . . In fact my father said, only the other day when we met one of his old cronies, "why I can remember Junior when he was no higher than the Waldorf Bar!" . . . But speaking of Prohibition, I sincerely hope this little volume will bring cheer to those of you who try these concoctions and no headaches, and, though we may never meet, I say "Shake!"

Judge Jr

CONTENTS



The Judge, Jr.....	<i>Page</i>	11
A Summer Cocktail.....	"	12
The Indiana Fizz	"	13
The Mint Julep	"	14
The Pineapple Bronx ..	"	15
The Hawaiian Sunset ..	"	16
The President	"	17
Sleepy Time Gal.....	"	18
The Hollander	"	19
The Quaker	"	20
The Corn Popper	"	21
The Wild Cherry	"	22
The Woolly Boy	"	23
The Golden Gate	"	24
The Village Architect ..	"	25
The Cornell Special	"	26
The Quarantine	"	27
The French "75"	"	28
De Riquer	"	29

The Tom-Tom	<i>Page</i>	30
The Cranberry Flip.....	“	31
Coca-Corn	“	32
A Bacardi Punch.....	“	33
The Bacardi Cocktail..	“	34
The Padlock	“	35
A Tea Punch.....	“	36
The Barbary Coast	“	37
The Razzberry	“	38
The Hurricane	“	39
The Ice of Youth	“	40
The Brighton	“	41
The Hay Market	“	42
The Swiss Itch.....	“	43
The Louisiana Fizz.....	“	44
The Champagne Cocktail	“	45
The Cowboy	“	46
The Hot Cocktail	“	47
The Punxsutawney Cooler	“	48
An Egg Nog	“	49
The Notre Dame Special	“	50

The Southern Exposure	<i>Page</i>	51
A Hot Toddy.....	“	52
The Carry On	“	53
The Chile Bean	“	54
The Pineapple Fizz.....	“	55
Old Reliables	“	56
The Whiskey Sour.....	“	58
The Flapper's Delight..	“	59
The Crow	“	60
The White Cargo	“	61
The Melon-Choly Cure	“	62

THE JOURNAL OF

1840

The Judge, Jr.

THIS drink, I discovered later, was invented by someone else, but it's good just the same!

1 part Gordon water ;
1 part bacardi ;
1 part lemon juice ;
powdered sugar ;
a dash of grenadine.

TOAST: *Here's to our sons in college; you have to make allowances for them.*

A Summer Cocktail

THIS title was probably selected because it takes more than one swallow to make a summer:

1 jigger of Canadian Club;
the juice of a lemon;
a dash of grenadine.

TOAST: *Here's to the doctors prescriptions—fill 'em up again!*

The Indiana Fizz

A VERA, *vera* tricky drink,
contributed by the University of
Indiana:

Glass of cracked ice;
1 jigger of Gordon water;
the juice of a lime;
take a bottle of ginger ale, and
holding the finger over the neck of
the bottle, shake said bottle—and
then let the finger off just enough to
let a fine stream sizz into the high-
ball glass.

TOAST: *Here's to our relatives;
may God keep them—away!*

The Mint Julep

THIS drink proves conclusively
that the South isn't so solid!

Dampen a small bunch of mint,
dust with powdered sugar, bruise
and pour over it a little boiling
water;
strain into a tall, thin glass;
fill the glass with finely cracked ice;
fill with brandy;
add sprigs of mint and serve with
straws.

TOAST: *Here's to our bills—and
may we some day meet 'em.*

The Pineapple Bronx

THIS is one of the common or garden variety of cocktails—with the pineapple added to give it a piquant touch:

1 part Gordon water ;
1 part French vermouth ;
1 part pineapple juice ;
cracked ice.

TOAST: *Here's to that august body
—the bathing girl.*

The Hawaiian Sunset

THIS is called the Hawaiian Sunset because it goes down at 6 o'clock:

1 part of apricot brandy;
2 parts of Gordon water;
1 part of plain water or vichy.

TOAST: *A little woman is a dangerous thing!*

The President

THIS is a Cuban catastrophe,
so easy with the whip:

2/3 Gordon water;
1/6 pineapple syrup;
1/6 lime juice;
a dash of rum flavoring extract.

TOAST: *Here's to father—the
"kin" you love to touch!*

Sleepy Time Gal

TRY counting sheep after two or three of these!

2 parts of Gordon water;
1 part of grape juice;
1 part of orange juice;
2 limes;
a dash of grenadine.

TOAST: *'Tis better to have loved
and lost than never to have loved and
won.*

The Hollander

CONTRIBUTED by one Edwin Bertuch and guaranteed to make you feel like a windmill:

1 part of Holland gin;
4 parts of apricot brandy;
2 parts of grape juice;
a bit of cracked ice—
[pooshumup, Tony!]

TOAST: *Here's to the old-fashioned girl who used to stay home when she had nothing to wear!*

The Quaker

THIS little drink is called the Quaker because it knows its oats:

3 parts of chilled cocoanut milk;
1 part Gordon water;
1 dash of lime juice;
a dash of grated nutmeg.

TOAST: *Here's to football—for
God, for country, and for kale!*

The Corn Popper

DON'T get near a fire after drinking one of these!

1 pint of corn (Georgia or Maryland);
½ pint of cream;
the whites of two eggs;
1 tablespoonful of grenadine;
fill highball glasses half full of this mixture and fill up with vichy or seltzer.

TOAST: *Here's to the blonde—we love her henna-way.*

The Wild Cherry

L. J. MALONEY, the inventor, doesn't state why this is called The Wild Cherry. So we will let you find out for yourself:

3 limes;
1 quart of carbonated water;
1 glass of Gordon water;
enough wild cherry to flavor.

TOAST: *Down with the reformers—their motto is "mirth control!"*

The Woolly Boy

AFTER trying this drink I am glad to state that there is nothing at all sissy about it. This is the same as The Wild Cherry:

[See page facing] only substitute bacardi for Gordon water.

TOAST: *Here's to the taxicab driver; he takes life easily!*

The Golden Gate

“A IN’T it wonderful!
“How do I know?
“Why, gentle reader,
“I’m tellin’ you so!”

$\frac{1}{4}$ of that stuff that rhymes with
McCardy;
 $\frac{1}{4}$ Gordon water;
 $\frac{1}{4}$ lemon juice;
 $\frac{1}{4}$ ginger ale;
cracked ice.

TOAST: *Here’s to the married
woman—who marries in haste and
repents in Paris!*

The Village Architect

THIS mixture is guaranteed to tear down any good-sized building:

$\frac{1}{3}$ tangerine juice;
 $\frac{1}{3}$ Gordon water;
 $\frac{1}{3}$ vichy.

TOAST: *Here's to our flappers;
they are more ginned against than
ginning!*

The Cornell Special

LITTLE, of Cornell, claims that this beverage is as smooth as the hair on a silkworm:

- $\frac{1}{4}$ part of benedictine;
- $\frac{1}{4}$ part of Gordon water;
- $\frac{1}{4}$ part lemon;
- $\frac{1}{4}$ part lithia water.

TOAST: *Here's to a red nose; it indicates a horn of plenty these days!*

The Quarantine

WE don't know why this is called "The Quarantine," but after having tried a few we don't care:

$\frac{1}{3}$ glass of bacardi;
1 glass of lemon juice;
 $\frac{1}{2}$ glass of Gordon water;
 $\frac{1}{4}$ glass of French vermouth;
3 spoonfuls of powdered sugar;
the white of an egg;
cracked ice.
Serve in cocktail glasses or what have you?

TOAST: *Here's to prohibition enforcement; the results are staggering.*

The French "75"

THIS drink is really what won the War for the Allies:

2 jiggers Gordon water;
1 part lemon juice;
a spoonful of powdered sugar;
cracked ice.

Fill up the rest of a tall glass with champagne!

[If you use club soda instead of champagne, you have a Tom Collins.]

TOAST: *Here's to present day culture—which doesn't care about your English if your Scotch is all right!*

De Riquer

HARK, ye lads! Here's the very latest drink! Three of these will knock you for a row of aspirins:

$\frac{1}{2}$ scotch;
 $\frac{1}{4}$ grapefruit juice;
 $\frac{1}{4}$ honey;
cracked ice.

TOAST: *You don't have to look at a clothes line these days to see what the women are wearing!*

The Tom-Tom

INVENTED by Tom Irby, the sheik of Anniston, Ala., who says you must use mo' corn than mo' 'lasses, and if you have no 'lasses drink mo' corn!

$\frac{1}{2}$ corn;
 $\frac{1}{2}$ molasses.

TOAST: *Here's to Peggy Joyce;
long may she wive!*

[30]

The Cranberry Flip

THIS concoction sounds very domestic but, boy, it will make you far from domestic!

1 pound of cranberries (4 cups full) boiled in 3 quarts of water until soft;

Drain through three thicknesses of cheesecloth and then stir in, one cup and a half of sugar for each quart; 2 parts of cranberry juice;

1 part of Gordon gin;
the juice of a lemon.

Serve with slice of orange or mint leaf.

TOAST: *Here's to Wayne B. Wheeler—this is one on him.*

Coca-Corn

ALL you need for this drink is a flask of corn and a drug store:

$\frac{1}{2}$ corn;
 $\frac{1}{2}$ Coca-Cola.

TOAST: *Here's to the dieters; don't give up the shape!*

A Bacardi Punch

THIS drink was graciously contributed by Mr. Cadman, to whom we give thanks:

1 jigger of bacardi;
1 glass of hot milk;
1 tablespoonful of sugar;
a pinch of grated nutmeg;
the yolk of an egg.
Serve in a highball glass.

TOAST: *Here's looking at you—
double!*

The Bacardi Cocktail

THIS recipe is printed in response to 9,865 people who asked how to make it:

2 parts bacardi;
1 part lime juice;
a dash of grenadine;
cracked ice.

***TOAST:** Here's to the tightwad who hides a pair of socks in the pocket of his pajamas in order to cut down his laundry bill!*

The Padlock

THIS drink is very popular because it's so easy to mix if you are out dancing. In fact, you can mix it in the ginger ale bottles at home and put them right up on the table:

$\frac{1}{2}$ ginger ale;
 $\frac{1}{2}$ Gordon water.

TOAST: *Here's to the bachelor; you can always tell him because he has no buttons on his shirt. A married man has no shirt!*

A Tea Punch

CONTRIBUTED by Ed Flynn of
Bridgewater, Mass. (the town
with a future!):

Take half a pint of "what have
you";
 $\frac{1}{4}$ pound of sugar;
the juice of a large lemon;
light this mixture and while it is
blazing pour on it a quart of tea.

TOAST: *Here's to the "shingle"—
it's so close to the wood!*

The Barbary Coast

THIS drink was originated on the Pacific Coast, to get people used to earthquakes:

$\frac{1}{4}$ Gordon water;
 $\frac{1}{4}$ scotch;
 $\frac{1}{4}$ creme de cocoa;
 $\frac{1}{4}$ cream;
cracked ice.
Serve in a highball glass.

TOAST: *To pedestrians; here's honking at you!*

The Razzberry

THIS one I discovered myself, due to the fact that that's all there was in the ice box!

$\frac{1}{2}$ Gordon water;
 $\frac{1}{2}$ raspberry juice;
the juice of a lemon.

TOAST: *Here's to face powder; it has put more men down and out than gun powder!*

The Hurricane

THIS concoction is all that the name implies and should be mixed in a cyclone cellar:

$\frac{1}{3}$ pint of Johnny Walker;
 $\frac{1}{3}$ pint of Gordon gin;
 $\frac{1}{3}$ pint of Creme de Menthe;
the juice of two lemons.

TOAST: *Here's to "Block & Tackle" whiskey—take a drink, walk a block and tackle anything!*

The Ice of Youth

YOU will be able to do figure 8's and everything else after a few of these!

Scrape from a cake of ice a saucerful of same, add 2 or 3 or 4 or 5 teaspoonfuls of rye, and serve like dessert.

TOAST: *To our country—which needs less concrete in the drivers' heads and more in the road-beds.*

The Brighton

THIS is probably so named because it brightens the corner where you are!

1 jigger of Gordon water;
lemon to flavor;
1 teaspoonful of sugar;
 $\frac{1}{4}$ glass of Angostura bitters;
fill the highball glass with ginger
ale.

TOAST: *Synthetic complexion, synthetic gin, and next, I suppose, is synthetic sin!*

The Hay Market

No wisecrack goes with this beverage:

$\frac{1}{2}$ Canadian Club;
 $\frac{1}{2}$ orange juice;
the white of an egg.
(good for 4 to 6 cocktails.)

TOAST: *Here's to the bathing girl—she certainly isn't all wet!*

The Swiss Itch

INVENTED by one James Norton of Princeton and guaranteed to go down with the ease of an elevator:

Place a pinch of salt on the back of the right hand and with the same north paw hold half a lemon between thumb and forefinger. Hold a small glass of Gordon water in the left hand and follow this sequence: lick the salt, drink the Gordon water and suck the lemon!

TOAST: *Here's to the pedestrian; every year is leap year with him!*

The Louisiana Fizz

HERE'S another drink that comes out of the South and makes you believe in Evolution:

1 cup of white of an egg;
1 cup of powdered sugar;
1 cup of lemon juice;
2 cups of Gordon water;
1 teaspoonful of cream;
cracked ice.

TOAST: *Here's to Chicago—have a shot!*

The Champagne Cocktail

THIS was originated at the Ritz in Paris, and is supposed to be very high hat:

Saturate a lump of sugar in bit-
ters (Boker's preferred), add a
piece of lemon peel and fill the
cocktail glass with champagne.

TOAST: *Here's to prohibition—
drink her down!*

The Cowboy

AFTER two of these you won't even need a horse. Ride 'em, cowboy!

2 parts scotch;
1 part cream;
cracked ice.

TOAST: *Here's to the liquor that makes a man see double and feel single!*

The Hot Cocktail

THIS drink comes straight from dear old England, and after trying several we now understand why Britannia rules the waves:

No directions for this, just empty the contents of the shaker into a pan and heat.

TOAST: *Here's to John D. Rockefeller—may he always have a good dime.*

The Punxsutawney Cooler

INVENTED by Dick Merriwell of Punxsutawney. Try saying "Punxsutawney" after three of these!

2 heaping tablespoonfuls of vanilla ice cream, stirred into creamy substance;
add 1 jigger of Gordon water and fill the highball glass with ginger ale.

TOAST: *Here's to the flapper; may she keep that fool-girl complexion!*

An Egg Nog

THIS is only to be imbibed on holiday occasions:

Thoroughly beat an egg with one-half of a teaspoonful of sugar; add 1 jigger of brandy or whiskey; shake in a shaker and add milk to taste; pour into a glass and twist a lemon peel over it.

TOAST: *Here's to the optimist who takes his crank off the Ford!*

The Notre Dame Special

INVENTED by old "Midnight"
Murphy, Notre Dame '24, Rah,
Rah, Rah!

1 pint of Gordon water ;
3 teaspoonfuls of absinthe ;
1 pint of muscatel ;
the juice of four oranges.

TOAST: *Here's to the Prohibitionist; let him without gin cast the first stone.*

The Southern Exposure

THIS combination is a great favorite of the South and is probably what caused the Civil War:

½ Gordon water;
½ Coca-Cola;
cracked ice.

TOAST: *Here's to love; it may be blind but mostly it just doesn't give a damn!*

A Hot Toddy

THIS is included for Grandma and Grandpa :

1 jigger of rye, brandy or rum;
the juice of half a lemon;
1 lump of sugar;
fill up the highball glass with hot
water.

TOAST: *Here's to the modern grandmother; may she never pass out.*

The Carry On

GREAT care should be taken with this one, or you will be carried out:

50 percent green chartreuse;
40 percent Italian vermouth;
10 percent Gordon water;
the juice of a lemon.

TOAST: *Here's to Adam, the radio inventor; he made a broadcasting station out of a rib!*

The Chile Bean

THIS baby is sponsored by the University of Wisconsin, no less, so it ought to be good. [P.S. It is!]:

1 part French vermouth;
2 parts made with equal parts of
Bourbon, Gordon water and brandy;
a dash of orange bitters.

TOAST: *Hips that touch liquor
shall never fall down!*

The Pineapple Fizz

DISCOVERED this one myself
and am quite proud of it:

- 1 glass of pineapple drink (see any
pineapple drink stand);
 - 1 jigger of Gordon water.
- [P.S. This is also good with a shot
of benedictine.]

TOAST: *Here's to low necks and
short skirts—may they never meet.*

Old Reliables

FOR the benefit of our young readers who never drank before Prohibition we will give a list of the cocktails of the good old days:

DRY MARTINI:

1 part Gordon water;
1 part French vermouth;
cracked ice.

MANHATTAN:

1 part rye;
1 part Italian vermouth;
a dash of grenadine;
cracked ice.

CLOVER CLUB:

1 jigger of Gordon water;
the white of an egg;
the juice of a lemon;
a dash of grenadine.

Old Reliables

BRONX:

1 part Gordon water ;
1 part orange juice ;
1 part French vermouth ;
cracked ice.

TOAST: *Here's to our wives; they are like cider—the longer you leave them standing around, the more of a kick you get!*

The Whiskey Sour

THIS is really *very* mid-Victorian, but it ought to be included:

1 jigger of rye;
the juice of half a lemon;
a piece of lemon peel;
a dash of sweet syrup.

TOAST: *Here's to our bootlegger—
he's never low in spirits!*

The Flapper's Delight

THIS drink would make a flapper flapper wings—if she had any!

1 quart of sherry;
6 oranges;
1 can of pineapple;
3 lemons;
1 pint of cherries;
1 pint of Gordon water.

[Mix the fruit with sherry and let stand 48 hours; then add Gordon water and 1 quart of plain water—and see how long it stands!]

TOAST: *Here's to Prohibition;
hippy days!*

The Crow

THIS drink is guaranteed to make you fly; like the crow, if you fly too far you will get shot!

$\frac{2}{3}$ Scotch;
 $\frac{1}{3}$ lemon juice;
a dash of grenadine.

TOAST: *Here's to woman—a flood of loveliness—dam her!*

The White Cargo

HERE'S a concoction that's endorsed by all the ice cream manufacturers. And, take it from me it's a rare beverage!

½ vanilla ice cream;
½ Gordon water;
no ice is necessary; just shake until thoroughly mixed, and add water or white wine if the concoction is too thick.

TOAST: *Here's to your car and my car—may they never meet.*

The Melon-Choly Cure

THIS nifty little drink is contributed by Mr. Converse. Give this lad a hand:

Cut a square hole out of a watermelon. Pour into the aperture a quantity of Gordon gin, then replace the aforementioned hunk of watermelon and let said melon stand in the ice box a few hours.

TOAST: *Here's to home; be it ever so mortgaged there's no place like it!*



*Published by Leslie-Judge Company,
627 West 43d Street, New York.
First impression, January, 1927
Second impression, February, 1927.*

