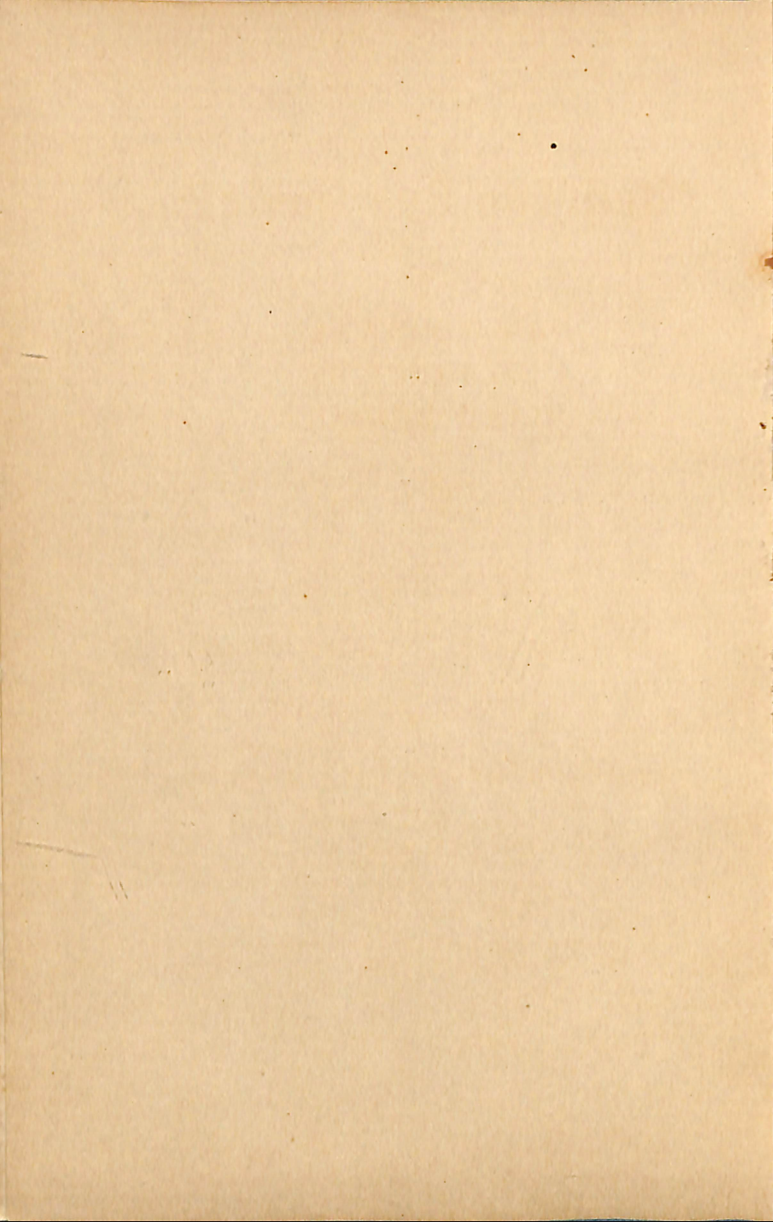




Geo. Noyes.

224 Jay St.

Albany N.Y.



# “Red Top Rye Guide”

OR

## HOW TO MAKE FINE, FANCY OR MIXED DRINKS



A helpful and practical book on the art of preparing and serving liquid refreshments containing over 75 formulas of popular mixed and fancy drinks. Also other information.

---

**FERDINAND WESTHEIMER & SONS**

317-319 Main Street  
CINCINNATI, O.

205-207 S. Third St.  
ST JOSEPH, MO.

Distillery, Cor. 28th St. and Broadway  
Louisville, Ky.

PRICE 25 CENTS



"Red Top Kite Guide"

HOW TO MAKE  
THE TABLE OF  
MIXED DRINKS

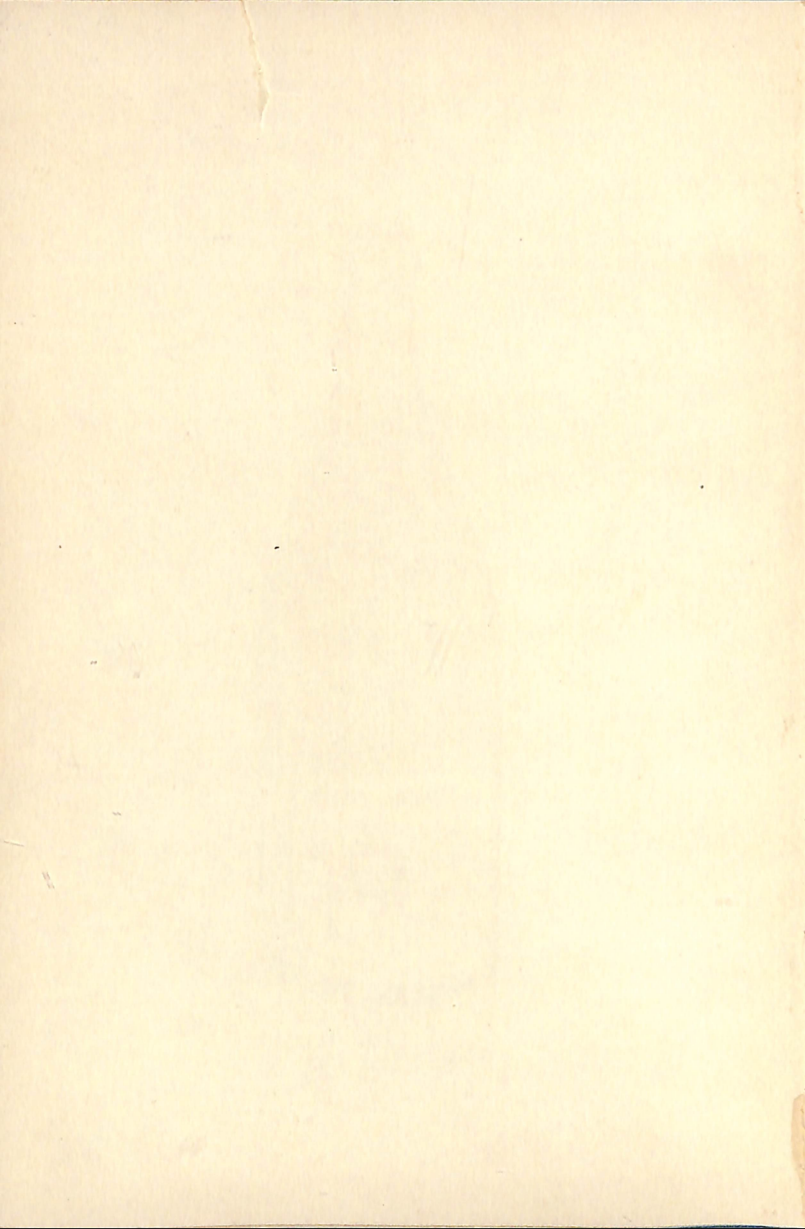
LEARN HOW TO MIX DRINKS

THE ART OF MIXING  
DRINKS

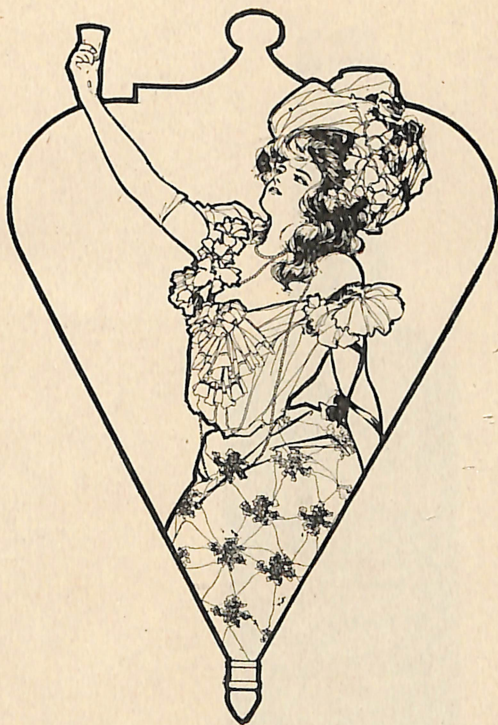
1911



Regular Bottling of  
Red Top Rye.







**A TOAST.**

**May you always steal, swear, cheat and  
lie.**

**Steal away from bad company,**

**Swear by your friends,**

**Cheat the devil, and**

**Lie with the one you love best.**





**New Bottling of  
Red Top Rye.**





## P R E F A C E

This book is tendered to all men and women who entertain a taste for the brimming glass that sparkles or flows with the essence of vine or grain.

We know that there are thousands of people who every day desire to prepare some fancy beverage for their own pleasure, for the entertainment of a small social gathering or discussion with a friend.

We find that most of these are prevented from carrying out their wishes by a lack of practical information. Many endeavor to solve the mystery of the art of making fancy drinks, but become discouraged by infinite annoying obstacles.

Thoroughly recognizing this condition, we have had this little volume com-

piled by a famous expert, with the idea of setting forth in handy, compact and inexpensive form the methods of preparing fancy and mixed drinks that to-day are held in favor by discriminating and critical connoisseurs.

Over seventy-five formulas are given for the preparation of various beverages. The directions are plain and explicit and easy to follow, and anyone who will study them carefully will be



able, with a little practice, to prepare the most delicious and satisfying drinks and



do so with the skill and finish of an adept.

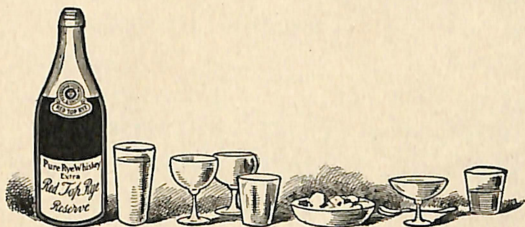
Each formula is complete in itself and sets forth just the proper way to secure the happiest results.

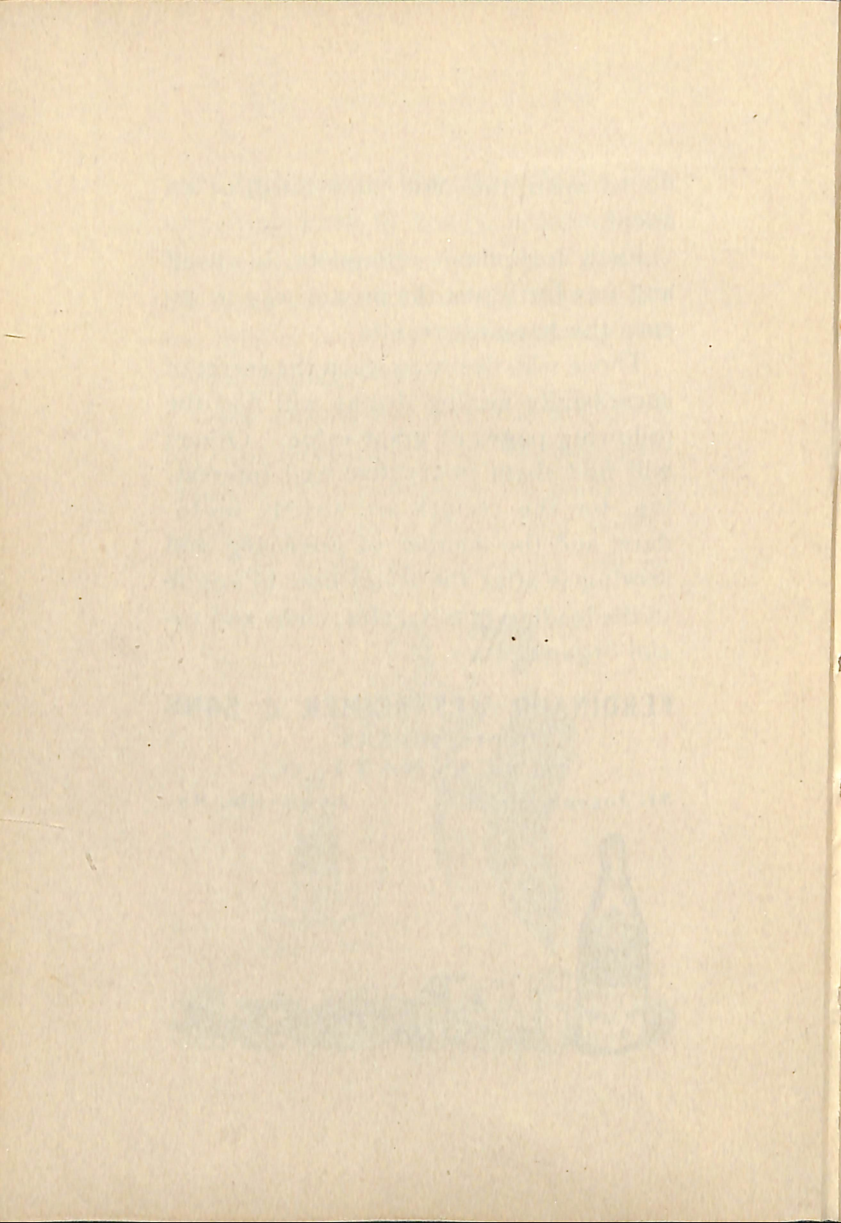
Those who desire to learn the secret of successfully mixing drinks will find the following pages of great value. Others will find them instructive and interesting, for the recipes are strictly up-to-date, and the manner of preparing and serving is after the styles now in vogue in the leading hotels, cafés, clubs and social organizations.

**FERDINAND WESTHEIMER & SONS**  
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CINCINNATI, O.

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Louisville, Ky.





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*The Proper Time  
for  
Various Drinks*





## **THE PROPER TIME** *for* **VARIOUS DRINKS**

The appropriate time for serving the following fine fancy or mixed drinks depends largely on individual taste and established usage.

It is impossible to lay down any hard and fixed rule about the appropriateness of any certain drink. For instance, one person might care for a certain drink at one time a day and another person might desire it at quite a different period and yet both would be following current custom in the drinking. Custom also changes somewhat from season to season.

There are, however, certain well-established and generally accepted rules

for the consumption of various drinks, the non-observance of which would argue a lack of either a proper taste or education. One would scarcely expect to see a lover of good liquor drinking a cocktail immediately after dinner. Cocktails are usually regarded as appetizers or "eye-openers." They sort of steady and clear one up for the duties or pleasures of the day. Served just before a repast, they tend to give one a keen and appreciative appetite. Cocktails make excellent drinks at almost any time of the day, and are much in favor during the early evening.

A fizz or a fix is a good afternoon or evening drink. A toddy makes a good drink to end the day.

Punches find favor with discriminating drinkers at all hours. A milk punch is a bracing and invigorating drink for early in the morning, while a hot whiskey

punch is more enjoyable later on in the day or in the evening.

Whiskey is in good form any time. Beginning with whiskey straight early in the morning as an invigorator, the progression through the day would be marked by a progression towards the fancy whiskey drinks. A highball or a whiskey and soda makes an easy way to drink a whiskey beverage.

Certain drinks are accorded greater favor in winter-time, such as eggnog, hot spiced rum, Tom and Jerry. Other fancy preparations, such as horse's neck, horse's collar, mint julep and claret punch, are cooling, refreshing and invigorating summer beverages.

Rhine wine and seltzer is a nice, easy drink any time, while pousse café adds greatly to the final enjoyment of a good dinner. It is also a popular evening and after-theater drink.



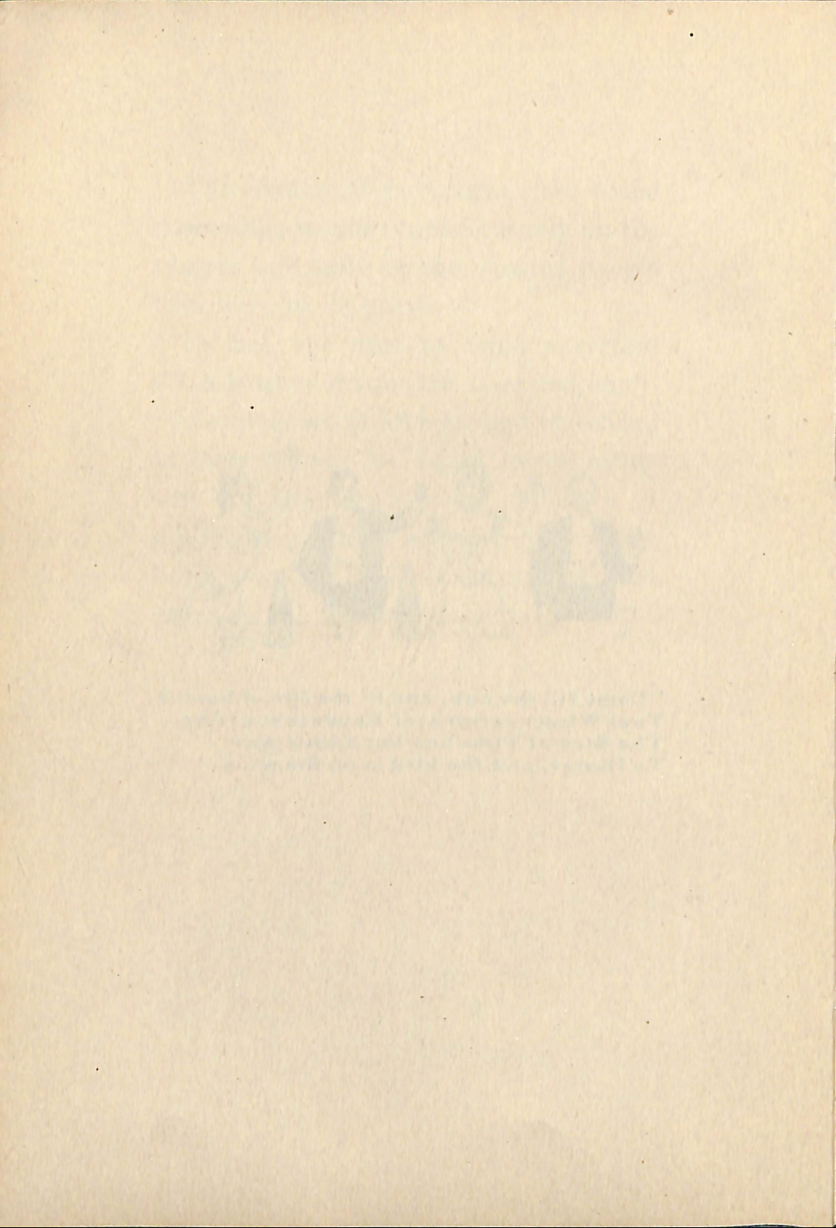
The choice of beverages for social gatherings would depend entirely on the temper and taste of the various people who were to be present.

In fact, the time to drink a certain drink is when it suits the taste and fancy. Those who are at all educated or refined in their desires for liquid refreshments will not experience much difficulty in determining which are the appropriate beverages for various occasions and times.





**"Come fill the cup, and in the fire of Spring  
Your Winter garment of Repentance fling,  
The Bird of Time has but a little way  
To flutter, and the bird is on the wing."**



*Instructions*





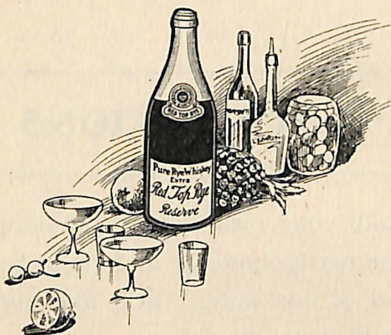
## INSTRUCTIONS

Make your own syrup by boiling together two pounds of loaf sugar to one pound of hot water. Boil five minutes and add water to thin.

Ice must be washed clean before using. Never touch it with the hand, but place in the glass, either with ice scoop or tongs.

In preparing hot drinks, the glass should always be rinsed rapidly with hot water; this will serve to warm the glass and also prevent it from breaking when boiling water is suddenly introduced.

In preparing cold drinks, care should be exercised in the use of ice. Shaved ice is generally used when whiskey or brandy forms the principal ingredient, and no water is employed. When eggs,



milk, wine, vermouth, seltzer or other mineral waters are used, it is better to have the ice in small lumps. The ice is generally removed from the glass before serving.

Sugar does not readily dissolve in whiskey. When preparing a hot drink, put sufficient boiling water in the glass to dissolve the sugar before the liquor is added.

Fancy drinks are usually ornamented with fruits in season. When the mixture is strained into the glass, fruit is added afterwards, otherwise the fruit is

placed into the glass at once, and should always be handled with a small spoon or fork, never with the hands.

Red Top Rye should be kept directly on the ice, but brandy and other liquors require only a moderate amount of cold.

All liquors should be kept lying down in order to keep the corks moist and prevent the strength from being lost by evaporation.

In case of wines and champagne, if the bottle is set upright, the cork dries and the gas escapes.

Champagne requires careful handling. If removed from the ice once and allowed to get warm, it loses its finer qualities. A second icing injures both flavor and strength.

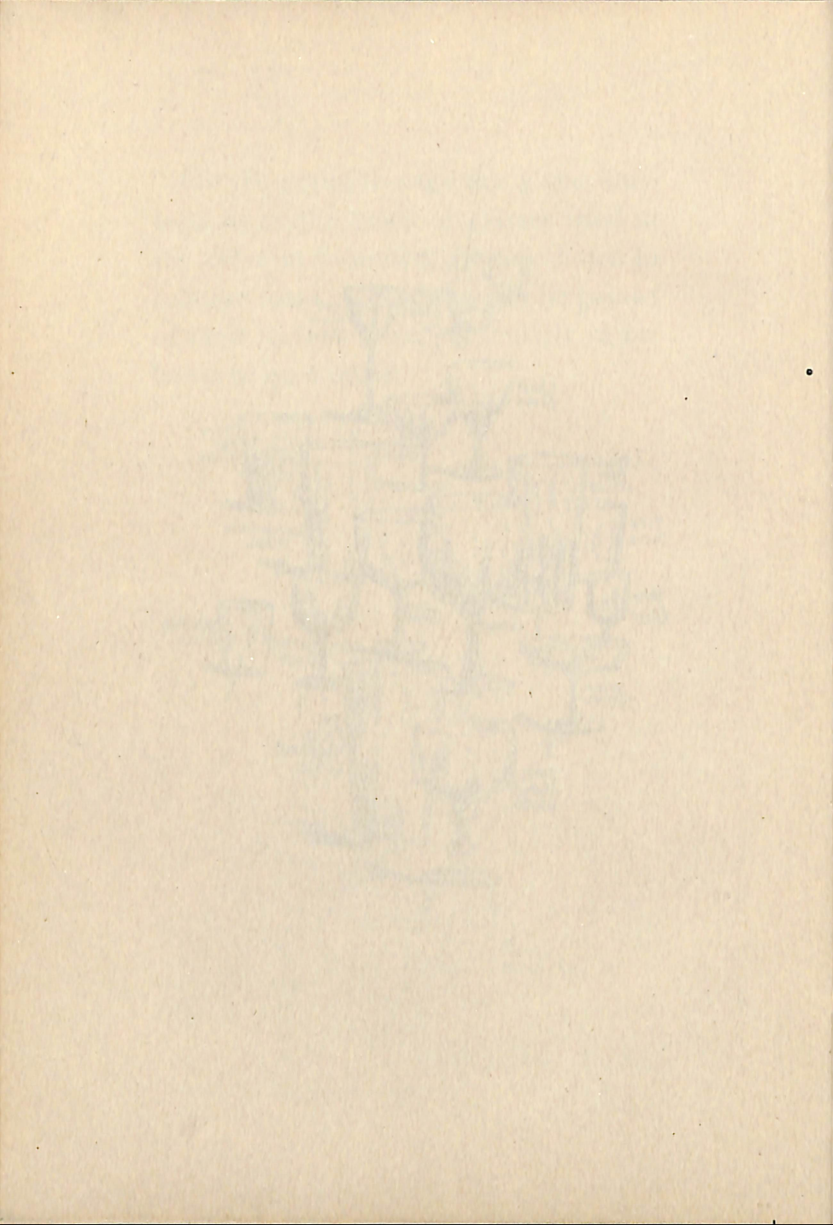
In serving wines, care should be taken in pouring into the glasses. The bottle should be steadily handled, so that any sediment in the bottom will not be disturbed.



On the opposite page are given illustrations of the kinds of glasses used in the different formulas. While shown in reduced form, a good idea can be gained of their various sizes, particularly in relation to each other.







*Fancy Drinks*





## FANCY DRINKS

### BRANDY (BURNED) AND PEACH.

(Use a small bar glass.)

Take One wine-glass Brandy.

One-half tablespoonful of sugar.

Burn Brandy and sugar together  
in a dish or saucer.

Two or three slices of dried-peach.

Place fruit in the glass. Pour the  
burnt liquid over. Grate a little nutmeg  
on top and serve.

This is a Southern preparation and is  
quite often used in cases of diarrhœa.

### BUFFALO COCKTAIL.

Take Two dashes Bitters.

A little Vermouth.

Half-glass Red Top Rye.

A slice of lemon.

## COFFEE COCKTAIL.

(Use a large bar glass.)

Take One teaspoonful of powdered white sugar.

One fresh egg.

One large wine-glass Port Wine.

One small glass of Brandy.

A couple lumps of ice.

Break egg into glass, put in the sugar and then Port Wine, Brandy and ice. Shake thoroughly and strain into medium bar glass. Grate nutmeg on top and serve.

This is called a Coffee Cocktail, because it looks like coffee, not from any of the ingredients that enter into it.

## ELK'S COCKTAIL.

(Dedicated to P. B. O. E.)

Fill a goblet with fine ice.

Empty out ice and fill with sugar.

Empty out sugar and then put in two lumps of ice.

Pour in small wine-glass of Red Top Rye.

Add twisted strip of lemon peel.

Fill with mineral water or champagne.

This drink is an appetizer.

## GIN COCKTAIL.

(Use a medium-size glass.)

Fill the glass with fine ice.

Add One dash of Curaçoa.

Two dashes of Bitters.

One small glass of Old Tom Gin.

Stir well and strain in cool cocktail glass.

## HARLAN COCKTAIL.

(Use a medium-size glass.)

Fill the glass two-thirds full of fine ice.

Add a small spoonful of syrup.

Then a small glass of Red Top Rye.

A couple of dashes of lime juice.

Then shake well and strain into cool cocktail glass in which a small lump of ice has first been put. Float on top, and to fill the glass, sparkling cider or Champagne cider. This makes a very mild cocktail, with a delightful flavor, and is an excellent drink for early in the day.





**"Come, my beloved, fill the cup that cheers,  
To-day of past regrets and future fears.  
To-morrow—why, to-morrow I may be my-  
self with yesterday's seven thousand  
years."**



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## MANHATTAN COCKTAIL.

(Use a small bar glass.)

Put in glass two dashes of Curaçoa or  
Maraschino.

One small glass of Red Top Rye.

One wine-glass of Vermouth.

Three dashes of Angostura Bitters.

Two small lumps of ice.

Shake well and strain into cool cocktail glass.

This is a favorite drink any time during the day, and especially just before dinner.

## MARTINEZ COCKTAIL.

(Use a small bar glass.)

Put in glass one dash of Orange Bitters.

Two dashes of Maraschino.

One-half small glass of Old Tom  
Gin.

One wine-glass of Vermouth.

Two small lumps of ice.

Shake thoroughly and strain into large, cool cocktail glass. An excellent drink just before dinner.

## VERMOUTH COCKTAIL.

(Use a large bar glass.)

Fill glass one-quarter full of shaved ice.

Add Two dashes of Angostura Bitters.

Two dashes of Maraschino.

One wine-glassful of Vermouth.

One-quarter slice of lemon.

Shake well and strain into cool cocktail glass.





## WHISKEY COCKTAIL.

(Use a small bar glass.)

Take Three or four dashes of syrup.

Two dashes of Bitters (Boker's or  
Angostura).

One full wine-glass of Red Top  
Rye.

Fill one-third full of fine ice.

Shake and strain into cool cocktail  
glass.

This is a favorite appetizer.

## MANHATTAN CLUB OYSTER COCKTAIL.

Take Half a lemon and strain into a large goblet.

One or two dashes of Tabasco sauce.

One teaspoonful of pepper sauce.

A trace of vinegar.

A pinch of salt.

A little red pepper and a little more white pepper.

This forms the seasoning for the liquor of half-dozen freshly opened blue point oysters. Add oysters to the seasoning and serve.

An oyster cocktail can be served as one of the first courses in a dinner or lunch. Also makes a fine after-theater drink.

## SHERRY COBBLER.

(Use a large bar glass.)

Place in glass one-half teaspoonful of  
sugar.

Three teaspoonfuls of syrup  
(pineapple syrup is best).

One and a half wine-glasses  
Sherry wine.

Then fill glass with fine ice.

Stir thoroughly and dress with fruit.  
Pour a little Port on top and serve with  
a straw.

## WHISKEY COBBLER.

(Use a large glass.)

Pour in glass one and a half wine-glasses  
full of Red Top Rye.

Add One teaspoonful of white sugar,  
dissolved in water.

One slice of orange, cut into quar-  
ters.



One dash of Maraschino, if desired.

Fill tumbler with shaved ice, stir up thoroughly, ornament with berries and serve with a straw.

### WHISKEY CRUSTA.

(Use a large bar glass.)

Into glass put three or four dashes of syrup.

Two dashes of Angostura Bitters.

Two dashes of lemon juice.

Two dashes of Maraschino.

Fill glass half full of shaved ice.

Add three-quarters wine-glass Red Top Rye.

Mix thoroughly. Take a lemon the size of a fancy cocktail glass and peel it so as to have the rind in one piece. Then fit it into the cocktail glass. Moisten the edge of the glass with lemon juice and dip the same into powdered sugar.



Strain the mixture into your prepared glass and serve.

### EGGNOG (Improved).

(Use a large bar glass.)

Put in glass one teaspoonful powdered white sugar.

One fresh egg.

One wine-glassful of Red Top Rye.

A little shaved ice.

Fill the glass with rich milk and shake until ingredients are thoroughly mixed, then strain into a goblet, excluding the ice, and grate a little nutmeg on top. To this may be added one teaspoonful of rum.

This is a very refreshing drink between meals. Also very valuable for invalids and convalescents.

## BRANDY FIX

(Use a large bar glass.)

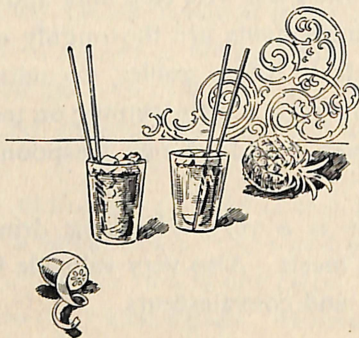
Fill glass with fine ice.

Take One-half tablespoonful sugar, dissolved in one-half wine-glassful of Seltzer.

One-half pony of pineapple syrup.

One wine-glassful of Brandy.

Stir with a spoon and dress with seasonable fruit. Serve with a straw.



## WHISKEY FIX.

(Use a large bar glass.)

Fill glass three-quarters full of fine ice.

Take One-half tablespoonful of sugar.

Two or three dashes of lemon  
juice.

Add One-half pony of pineapple syrup.

One wine-glassful of Red Top  
Rye.

Stir well, dress with seasonable fruit  
and serve with a straw.

## GIN FIZZ.

(Use a large bar glass.)

Take Half tablespoonful of sugar.

Three dashes of lemon juice.

One glass of Old Tom Gin.

Put into glass, fill half full of fine ice,  
stir well with a spoon and strain into  
fizz glass. Fill with Seltzer or Apolli-  
naris. Serve immediately and drink at  
once.



## GOLDEN FIZZ.

(Use a large bar glass.)

Place in glass the yolk of one egg.

Add One tablespoonful of sugar.

Two or three dashes of lemon juice.

One wine-glassful of Red Top Rye.

Three-quarters of a glassful of  
shaved ice.

Shake well and strain into fizz glass.

Fill up with Seltzer or Apollinaris. Serve  
immediately and drink at once.

## SILVER FIZZ.

(Use a large bar glass.)

Place in glass a tablespoonful of pulver-  
ized sugar.

Two dashes of lime juice.

White only of one egg.

One wine-glassful of Red Top  
Rye.

Couple of small lumps of ice.



Shake thoroughly and strain into a fizz glass and fill with Apollinaris. Serve immediately and drink at once.

### WHISKEY FIZZ.

(Use a medium bar glass.)

Place in glass half teaspoonful of fine sugar.

Add Juice of one lemon.

Dash of the white of an egg.

One and a half wine-glasses Red  
Top Rye.

Three-quarters of a glassful of  
shaved ice.

Shake well and strain into fizz glass.  
Fill with Apollinaris or Vichy. Serve  
immediately and drink at once.

## BRANDY FLIP.

(Use a large bar glass.)

Fill the glass half full of fine ice.

Add One egg, beaten thoroughly.

Half tablespoonful of sugar.

One wine-glass of Brandy.

Mix with a shaker and strain into fancy bar glass. Grate a little nutmeg on top.

## WHISKEY FLIP.

(Use a large bar glass.)

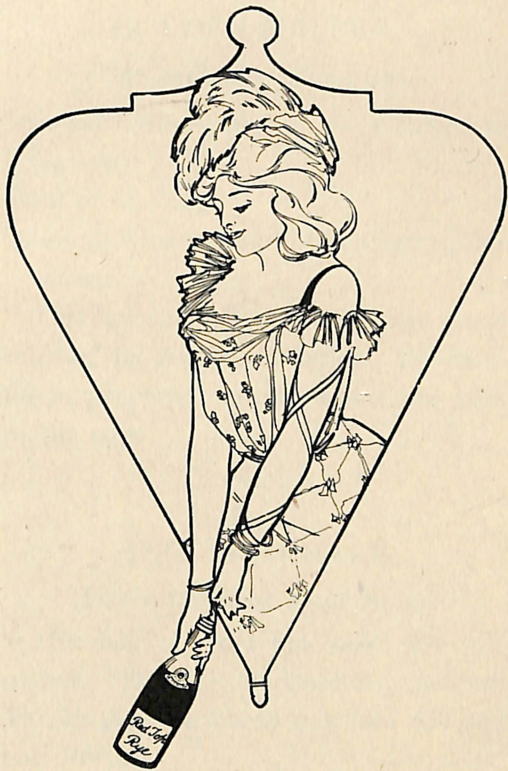
Fill glass half full of fine ice.

Add One egg, beaten thoroughly.

Half tablespoonful of sugar.

One and a half wine-glassfuls of  
Red Top Rye.

Mix thoroughly in a shaker, strain into fancy bar glass and grate a little nutmeg on top.







## GOLDEN SLIPPER.

(Use ordinary wine-glass.)

One-half wine-glassful of Chartreuse  
(yellow).

Yolk of one egg.

One-half wine-glassful of Denziger-gold-  
wasser.

This favorite drink is a beverage much  
relished by American ladies. Be care-  
ful in preparing not to break the yolk  
of the egg.

## HALF AND HALF.

(Use a metal or stone mug.)

Mix half old and half new Ale to-  
gether. This is the American method.  
The English way is to mix half Ale and  
half Porter.

## HARI-KARI.

Make a Whiskey sour sufficiently large to fill a glass or tumbler half full when strained. Add Vichy or Apollinaris to suit individual taste. Garnish with seasonable fruits.

## HOT SPICED RUM.

(Use a medium bar glass, heated.)

Take One teaspoonful powdered white sugar.

One wine-glassful of Jamaica Rum.

One teaspoonful of spices (un-ground allspice and cloves).

One piece of fresh butter as large as half a walnut.

Dissolve the sugar in a little boiling water, then add the rum, spices and butter. Fill the glass two-thirds full of boiling water and serve.

## HORSE'S NECK.

(Use a lemonade glass.)

Peel one lemon with continuous peel. Place this rind in bottom of glass. Set piece of ice in center of peeling. Pour Ginger Ale over the ice. Horse's neck is a cooling summer drink.

## HORSE'S COLLAR.

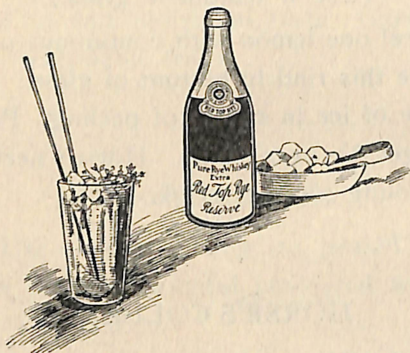
(Use a lemonade glass.)

Proceed same as in above drink, and when glass is nearly full, float on top one ounce of Red Top Rye. This is a new and most invigorating drink for summer-time. It is cooling and refreshing.

## MINT JULEP.

(Real Georgia Mint Julep.)

(Use a large bar glass.)



Take twelve sprigs of tender young mint.

Place in bottom of glass and add plenty of powdered sugar, dissolved.

Don't crush the mint. Put in shaved or fine ice. Then add an ounce and a quarter of Red Top Rye.

Fill glass with shaved ice, stir briskly, but with care not to break the mint.



Place tender mint leaves on top of mixture, garnish with seasonable fruit, add a dash of St. Croix Rum, if desired. Sprinkle over with a little sugar and serve with straws.

This is the right way to serve a genuine Southern mint julep.

#### POUSSE CAFE (French).

(Use a sherry wine-glass.)

About a half glass of Maraschino.

One-sixth glass of raspberry syrup.

One-sixth glass of vanilla.

One-sixth glass of Curaçoa.

One-sixth glass of Chartreuse.

One-sixth glass of Brandy.

In preparing above, use small wine-glass for pouring in each liquor separately. Be careful that each portion remains perfectly separate in the glass. The result is different-colored bands of liquor, which must not be mixed. Some little

practice will be required before the best results can be attained, but the amateur must not be discouraged, for a beautiful, tempting drink is the result when the right amount of skill is exercised.

### BRANDY AND RUM PUNCH.

(Use a large bar glass.)

Take One tablespoonful of powdered white sugar, dissolved in a little water.

One wine-glassful of Santa Cruz Rum.

One-half wine-glassful of Brandy.  
Juice of a small lemon or lime.

Thin slices of orange, quartered.

Small piece of pineapple.

Fill tumbler with shaved ice, shake well and garnish with slices of lime and berries, or fruit in season. Serve with a straw.

## CLARET PUNCH.

(Use a large bar glass.)

Take One tablespoonful of sugar.

Juice of one lemon.

Fill the glass with finely broken ice.

Fill half or two-thirds full of carbonated mineral water and balance with Claret Wine. Shake well and strain into ordinary bar glass. Garnish with thin slices of lemon, couple slices of orange and any seasonable fruit. Serve with a straw.

This is an excellent drink for hot weather.

## F. F. V. PUNCH.

(Use a lemonade glass.)

Place in glass one teaspoonful of sugar.

One-quarter lemon, with peel on.

Muddle well and fill two-thirds full of fine ice.

Add two or three dashes of Red Top Rye.



Fill with any sparkling mineral water.

Strain into thin goblet and add seasonable fruits, if desired.

### MILK PUNCH.

(Use a large bar glass.)

Place in glass small lump of ice.

One teaspoonful of powdered sugar.

One wine-glassful of Red Top Rye.

One-half wine-glassful of Rum.

Fill with milk and shake well together, strain into a large glass and grate nutmeg on top.

Milk punch is a favorite morning drink.

### RUM PUNCH.

(Use a large bar glass.)

Fill glass half full cracked ice.

Add One teaspoonful of sugar.



Three dashes of lime juice.

Juice of half an orange, quartered.

Small glass of Curacoa.

Half wine-glassful of Red Top  
Rye.

Half of small glass of Jamaica  
Rum.

Stir thoroughly and add dash of Port  
Wine. Garnish with fruit and serve  
with a straw.

### SHERRY PUNCH.

(Use a large bar glass.)

Take Two wine-glasses of California  
Sherry.

One teaspoonful of powdered su-  
gar.

Slice of orange.

Slice of lemon.

Fill glass with shaved ice, shake well  
and ornament with seasonable fruit or  
berries; serve with a straw.

## COLD WHISKEY PUNCH.

(Use a large bar glass.)

Take One teaspoonful of powdered white sugar, dissolved in a little water.

Juice of half a lemon or one lime.

One and a half wine-glassesful of Red Top Rye.

Fill glass with shaved ice.

Add two dashes of Rum.

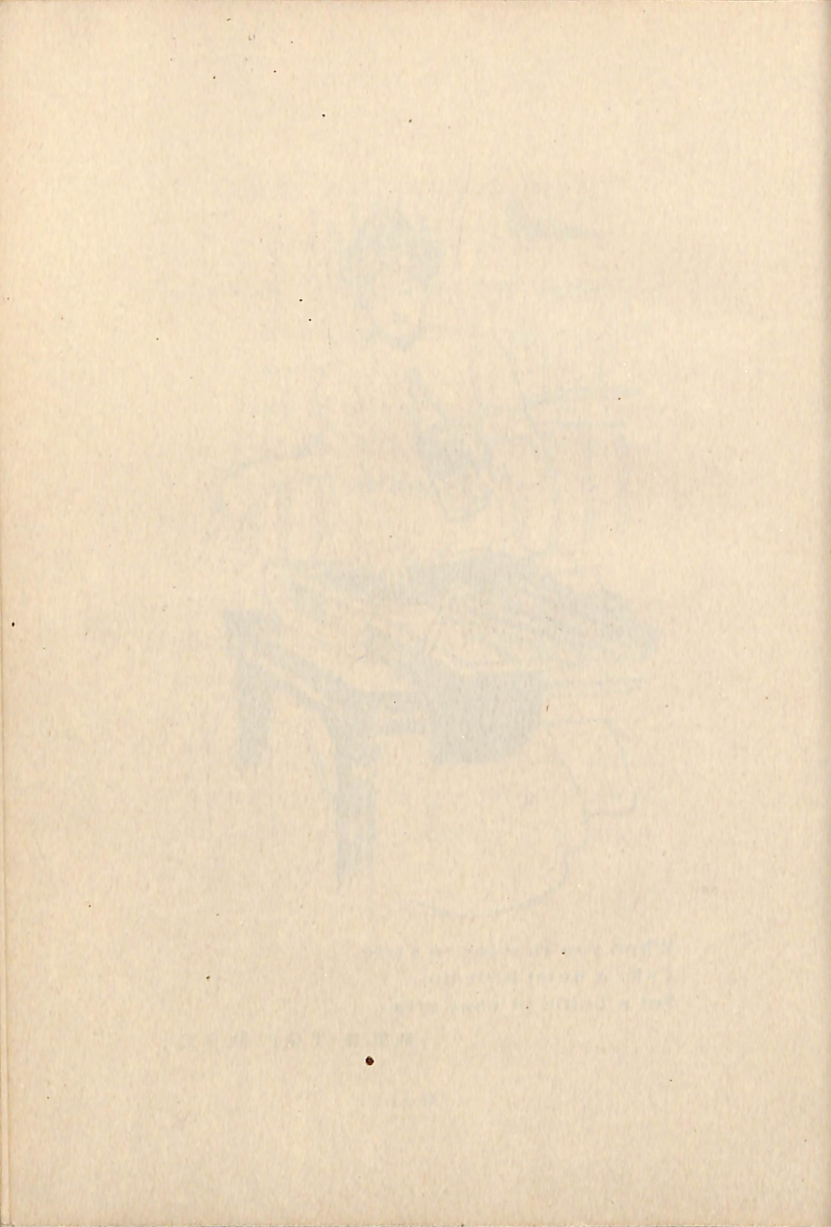
Shake well and strain into cool stem punch glass. Add two thin slices of lemon and any other seasonable fruit. Serve with a straw.

Several punches can be made up at one time by using larger proportions of the ingredients and mixing in a larger vessel.



When you're going on a trip,  
Take a quiet little tip—  
Put a bottle in your grip

RED TOP RYE





## HOT WHISKEY PUNCH.

(Use a heated whiskey glass.)



Juice of half a lemon.

One or two lumps of sugar, dissolved  
in one wine-glass of hot water.

Two wine-glassesful of Red Top Rye.

Fill glass with boiling water and place  
on top thin slices of lemon or twisted  
piece of the peel. Serve steaming hot,  
with spoon in the glass. A little cracked  
ice can also be served with it to regu-

late the temperature to suit the person drinking the same.

An excellent drink just before retiring.

### GIN RICKEY.

(Use a thin, fine goblet.)

Place in glass one lump of ice.

Juice of one large lime.

One tablespoonful of Old Tom  
Gin.

Fill up glass with Club Soda.

Stir and serve with a spoon.

### RHINE WINE AND SELTZER.

(Use a large bar glass.)

Place in glass two small lumps of ice.

Fill glass half full of Rhine Wine.

Fill glass with Seltzer water.

A good morning drink.

## SHERRY AND EGG.

(Use a small bar glass.)

Pour in one glass of Sherry.

Break into glass carefully one fresh egg.

Fill up with wine or add mineral water,  
if desired.

## WHISKEY TODDY.

Take One teaspoonful of sugar, dis-  
solved in a little water.

One wine-glassful of Red Top  
Rye.

One lump of ice.

Stir with a spoon.

## HOT WHISKEY TODDY.

Same as Whiskey Toddy, except omit  
the ice and use hot water.

## STRAINED TODDY.

(Use a lemonade glass.)

Place in glass one teaspoonful of sugar.

One-quarter lemon, with peel on.

Muddle well.

Fill glass two-thirds full of fine ice, add tablespoonful of Red Top Rye. Add tablespoonful of water, stir and strain into thin champagne glass. Grate nutmeg on top.

## WHISKEY DAISY.

(Use a small bar glass.)

Take Three dashes of syrup.

Juice of half a lemon or lime.

One wine-glass of Red Top Rye.

Fill glass one-third full of shaved ice, shake well and strain into large cocktail glass. Fill up with Apollinaris or any carbonated mineral water.



FOR HE'S A JOLLY GOOD FELLOW



“ Drink, for you know not whence you  
came, nor why,

“ Drink, for you know not why you go, nor  
where.”



## WHISKEY STRAIGHT.

(Use a whiskey glass.)

Three or four tablespoonfuls of Red Top Rye.

Any mineral water, ginger ale or filtered water can be used as an after drink. Syrup can be added to the Whiskey, if desired.

## WHISKEY SOUR.

(Use a small bar glass.)

Take One teaspoonful of powdered white sugar, dissolved in carbonated mineral water.

Juice of half a lemon or small lime.

One wine-glass Red Top Rye.

Fill glass with shaved ice. Shake thoroughly and strain into Claret glass. Garnish with berries, if desired.

## WHISKEY SMASH.

(Use a small bar glass.)

Take One teaspoonful of powdered white sugar.

Two teaspoonfuls of water.

Three or four tender sprigs of young mint.

One wine-glass of Red Top Rye.

Put the mint in the glass, then the sugar and water. Bruise the mint and add Red Top Rye. Fill up glass with shaved ice. Stir well and ornament with two or three leaves of mint. Dress with fruit, if desired, and sprinkle powdered sugar on top.



## WHISKEY SLING.

(Use a small bar glass.)

Take One small teaspoonful of powdered sugar.

One wine-glass of water.

One wine-glass of Red Top Rye.

Dissolve the sugar in the water and add the Red Top Rye and ice. Stir thoroughly, grate a little nutmeg on top and serve.

## HOT WHISKEY SLING.

(Use a medium bar glass.)

Same as above, except substitute hot water in place of ice.

Serve this drink steaming hot.

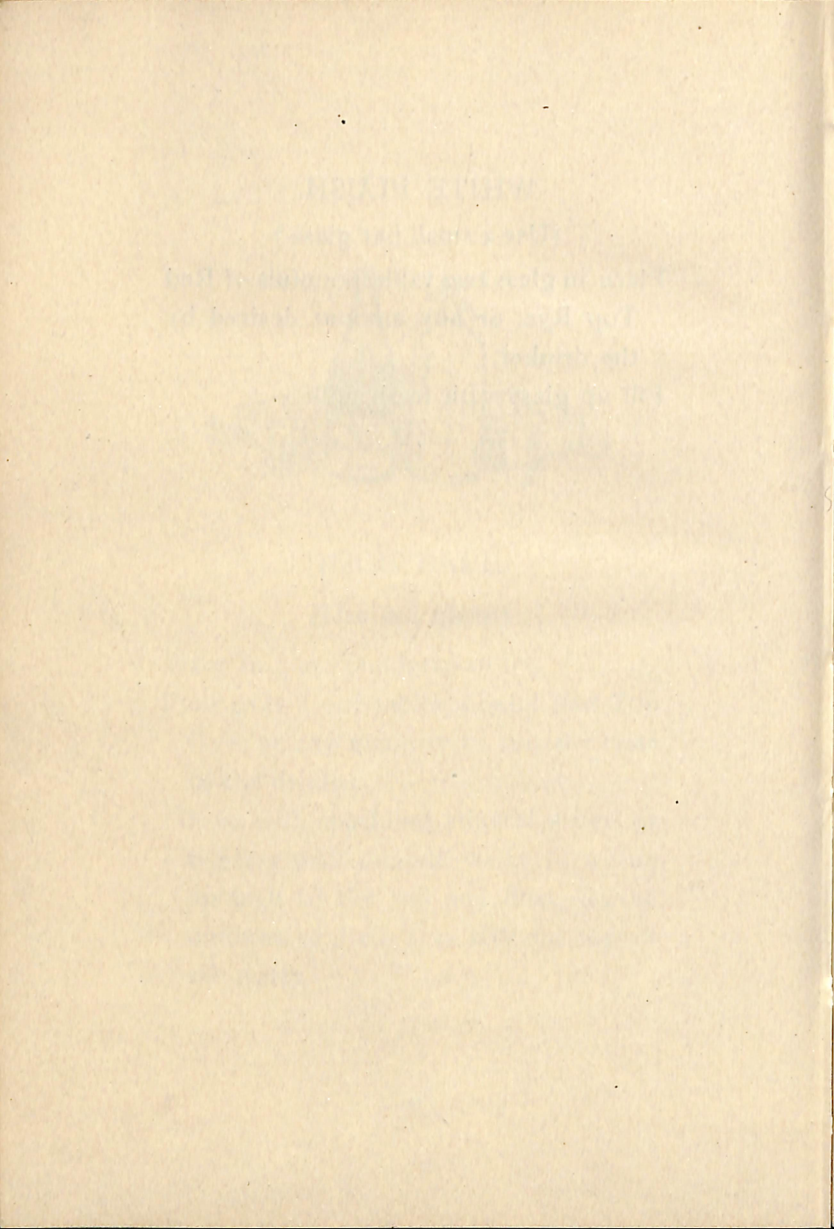
## WHISKEY AND SODA.

(Use a medium bar glass.)

Put in glass one small lump of ice.

One small glass Red Top Rye.

Fill up glass with Club Soda or plain Soda.



*Beverages for  
Social Gatherings*

References for  
Social Capital



## BEVERAGES FOR SOCIAL GATHERINGS

### CLARET CUP.

(Use a punch bowl.)

Take One bottle of Claret.

Same of water.

One tablespoonful of powdered  
sugar.

One teaspoonful of powdered cin-  
namon, cloves and allspice,  
mixed together.

One-half a lemon.

One bottle of Soda.

Mix well, adding the thin rind of cu-  
cumber and some tender leaves of mint.

This is a very refreshing summer bev-  
erage for evening parties.

## BOTTLED COCKTAIL.

To make an extra fine bottled Whiskey  
Cocktail, take:

Two-thirds Red Top Rye.

One-third water.

One pony glass of Bitters.

One wine-glassful of Syrup.

One-half pony glass of Curaçoa.

Brandy Cocktails in bottles may be  
made by substituting Brandy instead of  
Red Top Rye.

## MULLED WINE WITH EGGS.

(Use a punch bowl.)

Take nine fresh eggs.

Four tablespoonfuls of powdered  
sugar.

One quart of Port, Claret or Red  
Burgundy Wine.

Grate nutmeg to suit the taste.

One pint of water.

Beat up the whites and the yolks sep-  
arately and sugar the yolks. Pour into







a perfectly clean skillet the wine and half a pint of water, then set this on the fire. Mix the whites and yolks of the eggs in bowl with the balance of the water and beat together thoroughly. When the wine begins to boil, pour it on the mixture in the bowl, add the nutmeg and stir briskly. Be sure and not pour the mixture into the wine, or the eggs will curdle. Sugar and a little allspice can be added, if desired.

### PUNCH.

Boil a large pot of strong, black coffee.

Put four pounds sugar in a good-sized dish, then pour four bottles of Brandy and two bottles of Jamaica Rum over the sugar. Set this on fire, allowing the sugar to dissolve and drop into the black coffee. Stir well, and the result is a hot punch.

## CANADIAN PUNCH.

(For a small party.)

Take Two quarts Red Top Rye.

One pint of Jamaica Rum.

Six lemons, sliced.

One pineapple, sliced.

Three and a half quarts of water.

Sweeten to suit the taste and ice. Stir well before serving.

## CHAMPAGNE PUNCH.

(Serve in champagne glasses.)

One quart Champagne.

One-quarter pound of sugar.

One orange, sliced.

Juice of one lemon or lime.

Three or four thin slices of pineapple.

One wine-glass of strawberry syrup.

Garnish with fruit in season.

Any wine can be substituted for the Champagne that may be desired.

## EMPIRE PUNCH.

(Use an extra large bowl.)

Rub peel of four fancy lemons and peel of two choice oranges with sugar until it has absorbed all the yellow part of the lemon and orange.

One and one-third pounds of lump sugar..

One pineapple, sliced thin.

Twelve fancy oranges, sliced thin.

One box of strawberries.

Two bottles of Apollinaris water.

Mix the above thoroughly and add one-half gill of Maraschino.

One-half gill of Curaçoa, red.

One-half gill of Benedictine.

One-quarter gill of Jamaica Rum.

One bottle of Red Top Rye.

Six bottles of Champagne.

Four bottles of Tokay.

Two bottles of Madeira.

Four bottles of Château Margaux.



## LEMONADE.

(For a small party.)

Rinds of eight lemons.

Juice of twelve large lemons.

Two pounds of loaf sugar.

One gallon boiling water.

Rub some of the sugar in lumps on the lemons until they have imbibed all the oil from the peel and put in with the remainder of the sugar in a jug. Add the lemon juice; put in the seeds. Pour boiling water over this.

When the sugar is dissolved, strain through a piece of muslin. Place on ice.

This lemonade can be much improved by beating up half dozen whites of eggs. Lemonade can be spiked with Red Top Rye or any dry wine.



## TEA PUNCH.

(Use a heated metal bowl.)

Take One-half pint of good Brandy.

One-half pint of Rum.

One-quarter pound of loaf sugar,  
dissolved in water.

One ounce new crop tea (green).

One quart boiling water.

One large lemon.

Infuse tea in the water. Place in heated bowl the Brandy, Rum, sugar and juice of the lemon. Set contents of the bowl on fire and, while flaming, pour in the tea gradually, stirring with a ladle. It will continue to burn for a considerable time, and should be ladled into glasses while still burning.

## WEDDING PUNCH.

(Use a punch bowl.)

Take One-half pint pineapple juice.

One pint lemon juice.

One pint lemon syrup.

One pint Claret Wine.

One-half pound sugar.

One-half pint boiling water.

Six grains of Vanilla.

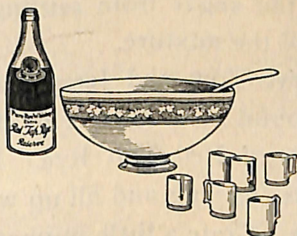
One grain of Ambergris.

One pint of Red Top Rye.

Rub the vanilla and ambergris with sugar in the Red Top Rye. Let it stand in a cold bottle for several hours; shake occasionally, then add the lemon and pineapple juice, and lastly the wine; filter through a flannel and add the syrup.

## TOM AND JERRY.

(Use a punch bowl.)



Take Twelve fresh eggs.

One-half small bar glass Jamaica  
Rum.

One and a half teaspoonfuls of  
ground cinnamon.

One-half teaspoonful each of  
ground cloves and allspice.

Some fine white sugar.

Beat white of eggs to an even froth,  
then beat the yolks until they are as thin  
as water. Mix together and add spice  
and rum, sweetening thoroughly all the  
time. Thicken with the sugar until the



mixture attains the consistency of a light batter.

A teaspoonful of cream of tartar will prevent the sugar from settling to the bottom of the mixture.

To serve Tom and Jerry, take one tablespoonful of the above mixture and one glass of Red Top Rye. Place in small glass or mug and fill up with boiling water. Grate a little nutmeg on top and serve with a spoon.



*Drinks with  
Medicinal Value*



**DRINKS WITH  
MEDICINAL VALUE**

BOTTLE OF COUGH CURE.



Take two-thirds of a quart of Red Top Rye.

Fill bottle with syrup made by boiling

loaf sugar with a little water. Strained honey can be substituted for the syrup. This is an excellent remedy for coughs and colds.

### HOT LEMONADE.

(Use a large bar glass, heated.)  
Place in glass the juice of one lemon.  
Add one small glass of Red Top Rye.  
Fill up glass with boiling hot water.  
Drink while steaming hot.

The beverage may be sweetened with powdered sugar to suit the taste, but it is more efficacious without any sweetening.



## PEACH AND HONEY.

(Use a small bar glass.)

Place in glass one tablespoonful of strained honey.

One wine-glassful of Peach Brandy.

Stir well with a spoon and serve.

This is a favorite remedy for colds.

## WHISKEY AND GLYCERINE.

Take two-thirds bottle Red Top Rye.

Fill with pure glycerine.

Shake well and take a teaspoonful every half hour or every hour, allowing mixture to trickle down the throat. An ounce of wintergreen may be added.

## ROCK AND RYE.

(Use a small bar glass.)

Place in glass one tablespoonful of rock  
candy syrup.

One wine-glass of Red Top Rye.

Stir together thoroughly and serve.

This remedy will often prevent or cure  
a cold.

## INVALIDS' DRINKS



### BEEF TEA.

Put One large tablespoonful of beef extract in a hot cup.

Large pinch of salt and pepper.

A little celery salt, also, to flavor.

Fill cup with hot water, and add three drops Worcestershire sauce.

Serve while steaming hot.



## CURRANT JELLY WATER.

One tablespoonful of currant jelly, dissolved in goblet of water.

Sweeten to taste.

This is a very refreshing drink for invalids, and especially for fever patients.

## FLAXSEED TEA.

Boil half a cup of flaxseed in a quart of water for about half an hour, then allow to stand twenty minutes, near the fire.

Strain and sweeten to taste.

Add a little lime or lemon juice, as preferred.

This is an excellent drink for coughs, colds, etc.

Two drachms of licorice root, bruised, can be added to the above drink; if this is done, allow the mixture to steep for four hours.



## LIME WATER.

Take a piece of fresh, unslaked lime, about the size of a walnut.

Pour over it two quarts of hot water.

When it is slaked, which will occur in a few minutes, stir thoroughly, then allow to stand over night, pouring off all the liquid in a perfectly clear state, and bottle. The addition of more lime is not necessary, because the above will give a saturated solution.

Lime water is usually administered in milk for the purpose of neutralizing the effects of an acid stomach.

About a teaspoonful or a tablespoonful of lime water to a half pint of milk is the usual formula.

### OATMEAL DRINK.

Rub two tablespoonfuls of oatmeal smooth by gradually stirring in teacup of cold water.

Add a pinch of salt.

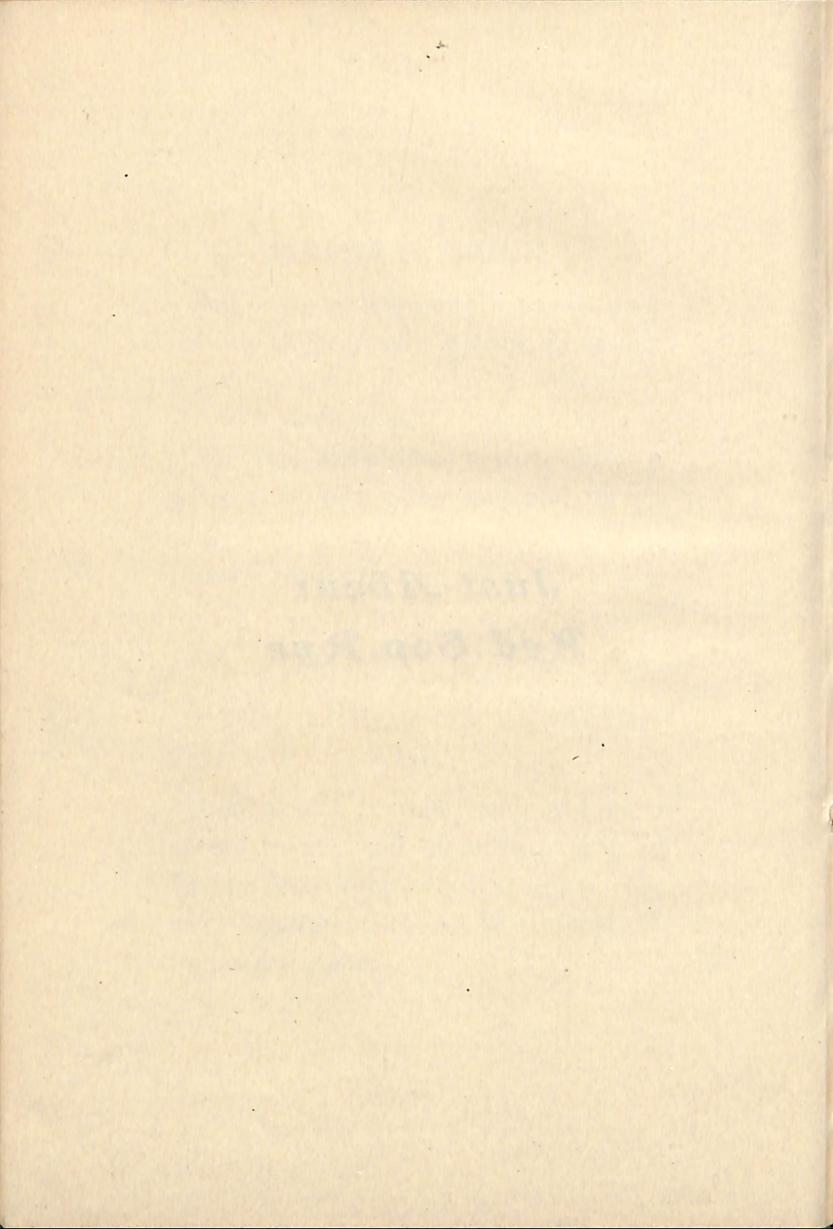
Stir this batter-like mixture into a quart of boiling water and boil for an hour.

Strain through a fine sieve.

### WINE, LEMON OR VINEGAR WHEY.

Boil a pint of milk, and, just as it comes to the boil, pour in a gill of Sherry Wine, then let it boil again. The whey separates and can be strained off. Sweeten to taste.

*Just About  
Red Top Rye*





## JUST ABOUT RED TOP RYE

In all the foregoing formulas, wherever whiskey is an ingredient, the use of Red Top Rye is strongly advised.

Red Top Rye will be found to be just



exactly the right kind of whiskey to be incorporated into any drink.

It is, first of all, pure. It is absolutely pure, for there is not one particle of adulteration of any sort, in any shape

or form, in a single drop of Red Top Rye.

Most whiskeys claim to be pure. Few are all that they claim to be. Red Top Rye is pure. We invite the most thorough examination of our product.

Red Top Rye is made from the finest selected entire grains and pure spring water. It is triple-distilled rye, and aged in wood, being ten years old before it is put upon the market.

Every package is sold under our guarantee, and every package will be of the same high and uniform character.

Lovers of a good whiskey have for years esteemed Red Top Rye for its rare, exquisite flavor, its delicate bouquet, its rich, mellow quality, and its warmth and life.

It tastes surprisingly good, because it is pure, and it tastes delightfully old, because it has the age.

For a straight beverage, no better

whiskey ever ran from any still. It has no raw edge and leaves no disagreeable after-taste, for it is smooth, sweet and velvety.

Red Top Rye is all a good whiskey ought to be. It has the virtues of every whiskey and the defects of none. It is built "to fit the taste," and it succeeds.





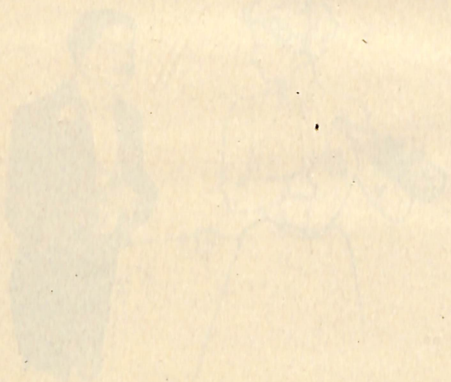
## FAMILY TRADE ON RED TOP RYE

Red Top Rye is on sale at all first-class fine family grocery stores, bars,



cafés and hotels. It has always been handled by wholesale and retail dealers, and every bottle purchased will be of the same uniform high quality.

FAMILY TRADE ON  
RED TOP RYE



*Red Top Rye  
in the Home*

Red Top Rock  
in the House



## RED TOP RYE IN THE HOME



Physicians prescribe Red Top Rye as a reliable stimulant and tonic. Wherever the use of whiskey is indicated, they write Red Top Rye in the prescription, for they know it is absolutely pure and healthful.

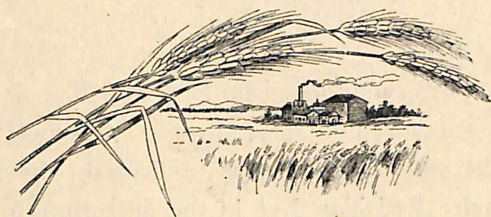
It should be kept in every house, for the need for a pure, dependable stimulant is liable to occur at any time.

## Ferdinand Westheimer & Sons.

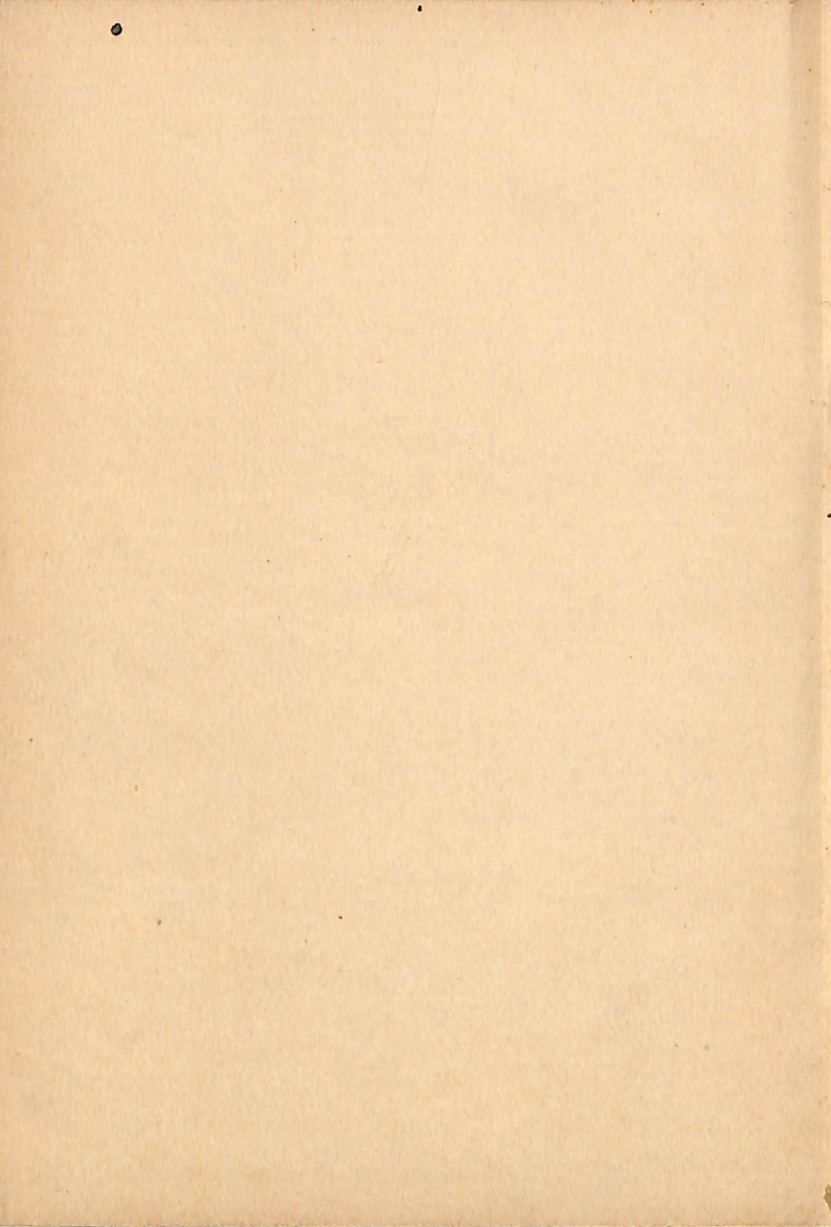
317-319 Main Street  
CINCINNATI, O.

205-207 S. Third St.  
ST. JOSEPH, MO.

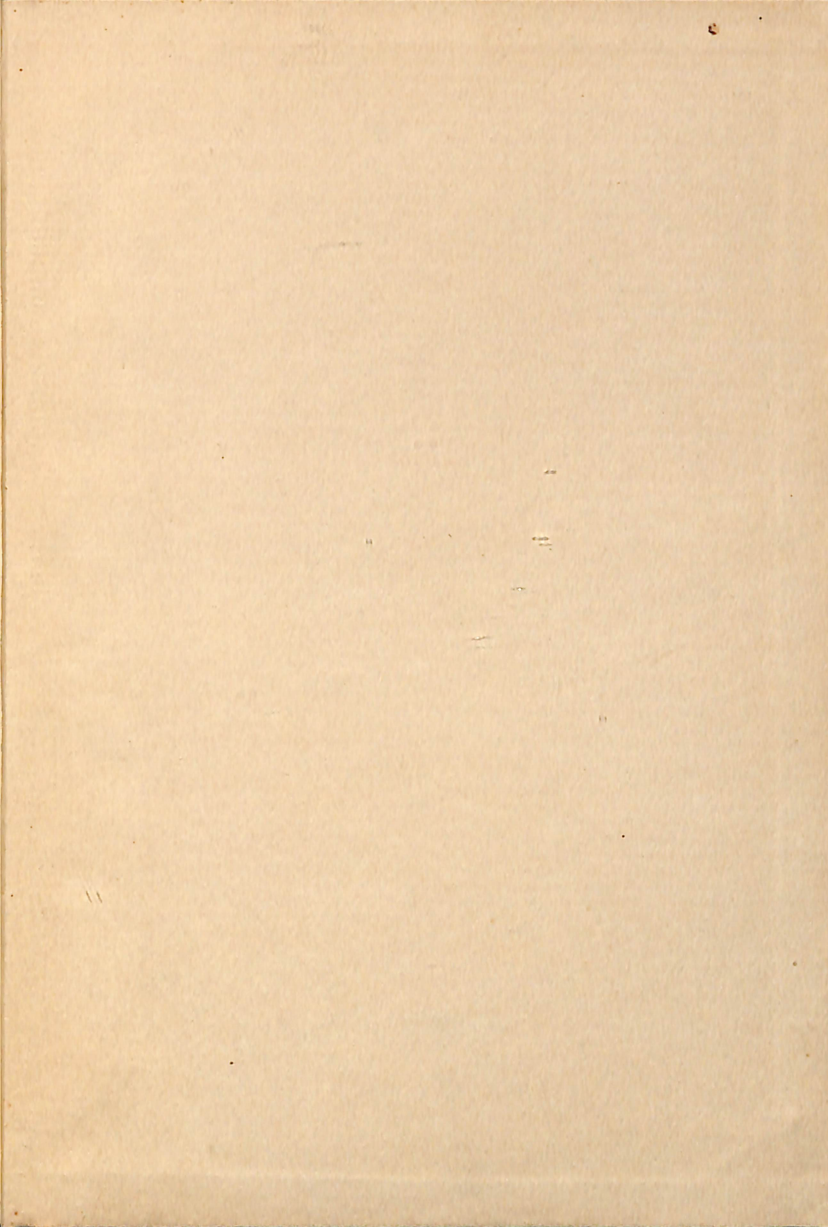
Distillery,  
Cor. 28th St. and Broadway  
Louisville, Ky.













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