

RAWLING'S BOOK

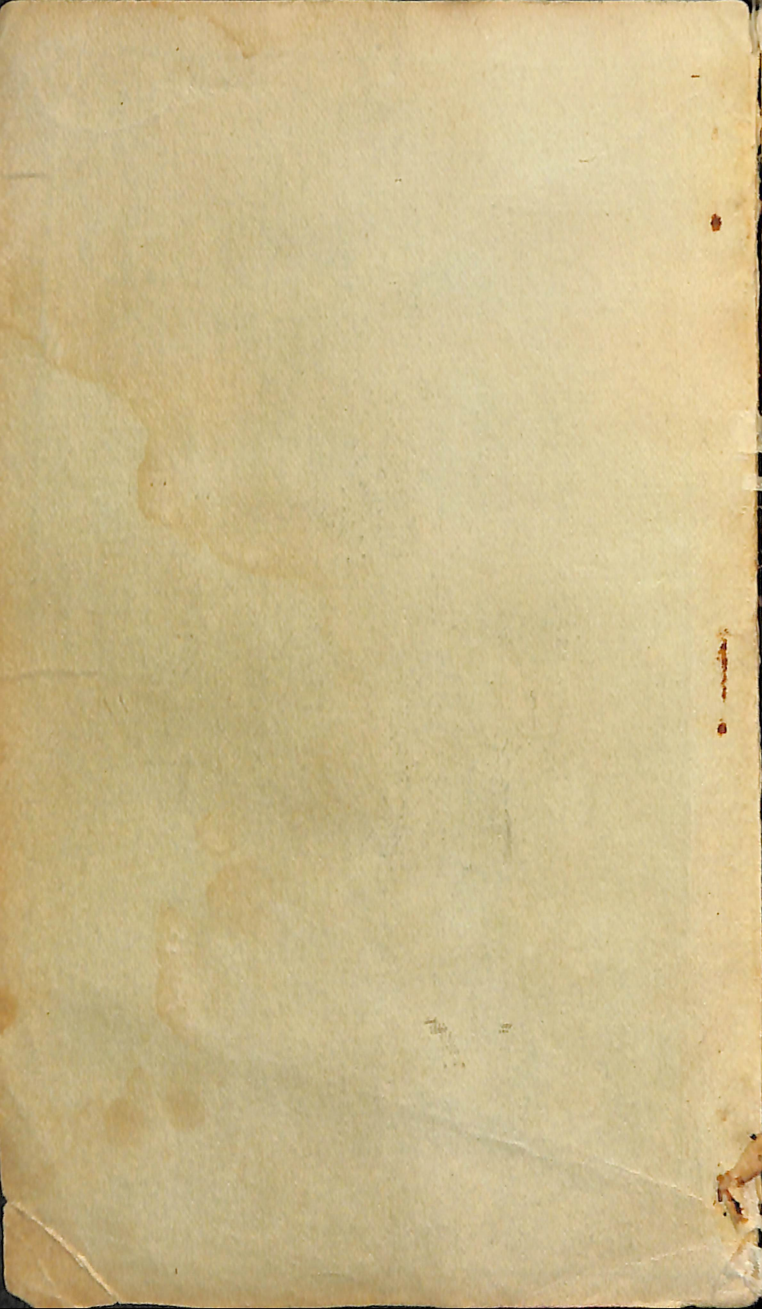
MIXED DRINKS



An Up-to-Date Guide
for Mixing and Serving
All Kinds of Beverages
and Written Expressly
for the Man Who
Entertains at Home

Price, 50 Cents

BY
ERNEST P. RAWLING
SAN FRANCISCO, CAL.
1914



Rawling's Book of Mixed Drinks

AN UP-TO-DATE GUIDE FOR MIXING AND
SERVING ALL KINDS OF BEVERAGES,
AND WRITTEN EXPRESSLY FOR
THE MAN WHO ENTERS
ENTERTAINMENT AT HOME.



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SAN FRANCISCO, CAL.

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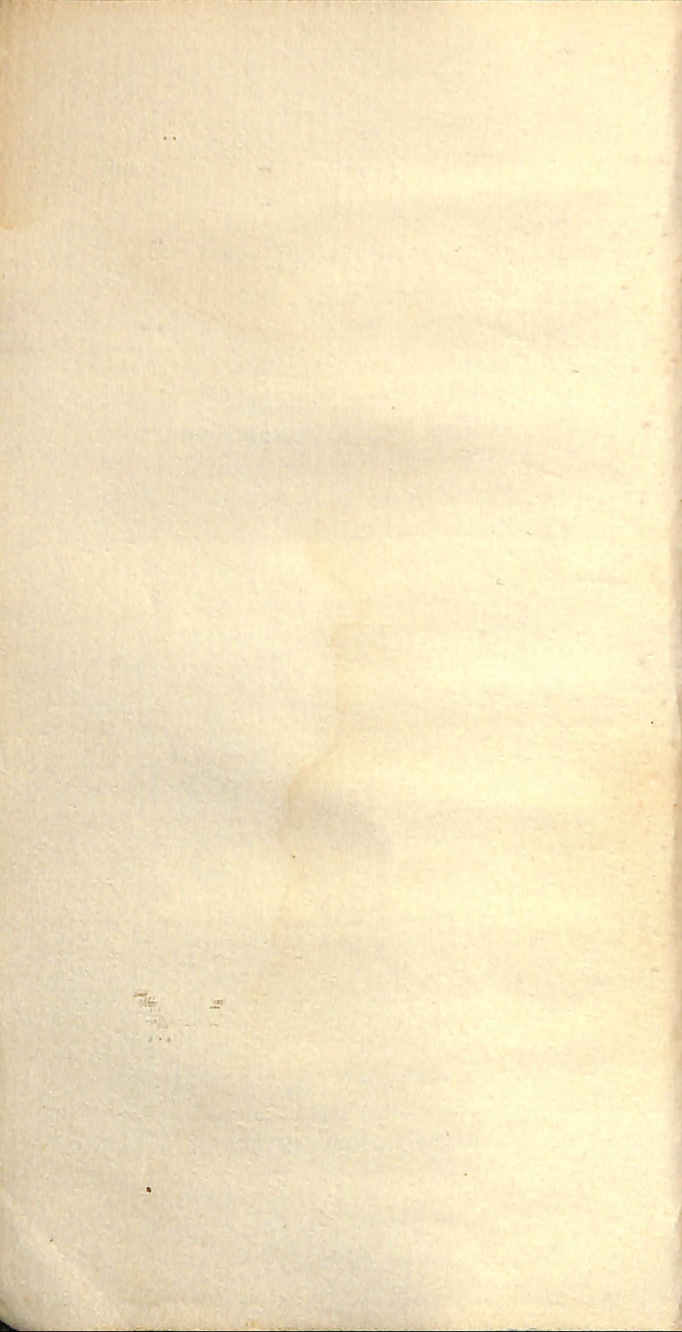
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RAWLING'S

Book of Mixed Drinks

JUST A WORD OR TWO.

"Why, be this juice the growth of God, who
dare

Blaspheme the twisted tendril as a snare?

A Blessing, we should use it, should we not?

And if a Curse—why, then, Who set it there?"

—From the Rubaiyat.

It is not my intention to preface this little book with a sermon on temperance. Every right-minded man in our business (and all the successful ones are such) is an advocate of temperance; but he is ever ready to prove conclusively that prohibition never was, or never can be, what its advocates claim. We believe in moderation—too much of anything is injurious! We respect the man who says, "I do not drink"; but we will fight to the last ditch the man who says, "I don't drink, therefore YOU shall not!"

I see no occasion here to drag in quotations from the Bible, nor from that most distinguished of the modern apostles of temperance, the Rev. D. C. Parkhurst, of New York, who is known wherever our language is spoken. These quotations would fill a book; but I will confine my efforts to telling you what to drink, leaving it to your good judgment when to quit. It is generally easier to do a thing wrong than to do it right; and in these days when the wail of the prohibitionists is heard all over the land, it is time to show that the **abuse**, and not the use, of liquor is giving these misguided people a seemingly just cause for their complaint.

So, in specifying the proper proportion of ingredients to use in concocting any beverage, I have used the word "measure." Ordinarily this would mean a moderate-sized whiskey glass; but to the discreet or to the indiscreet it may be taken as being any old measure from a thimble to a bathtub.

* * * *

In a well-ordered home the arriving dinner guests are never permitted to witness the anxiety of host and hostess, for the details of sideboard and kitchen have all been arranged in advance. A few suggestions on the proper handling and serving of the liquid refreshments are given here for the guidance of "mine host," that the guests will be greeted with the satisfied smile of a man who feels that his part of the menu will reflect credit on his judgment and ability. In these days when no dinner, no evening at home, or no private entertainment is complete without some sort of beverage, it is advisable to be previously provided with every requisite for this part of your hospitality.

Many of the drinks given in this book require the use of either bar sugar or gum syrup. The latter (see No. 133) is more convenient, as it is already dissolved; so a small bottle of gum syrup should be on every sideboard. Lemon juice should be made up fresh and carefully strained to a clear liquid. A few pieces of the peel may be laid in the

ice bowl. For cocktails a mixing glass, or heavy-bottomed tumbler holding about a pint, is the best; and a metal shaker large enough to fit about one-quarter way over the glass is indispensable for punches, fizzes, etc., which require a shaken mixture.

Always use thin glassware for serving drinks; even water tastes better with dainty service; the thin glass also takes more readily the temperature of the liquor poured into it.

When making cocktails in advance of a dinner party carefully measure the exact amount of each ingredient in the proportion given for a single drink. Remove the ice at once after a good stirring, and decant the mixture into a thoroughly cleaned bottle. Cork lightly and set in an ice pail packed with fine ice and rock salt. This bottle should not be brought to the table, for this method of making is intended only as a time-saver.

When ordering supplies always get the best; inferior brands of liquors and cheap wines are a false economy. A

reputable dealer is the best authority in the matter of your special requirements. When only a small quantity of table wine is kept in the home it is better to get it ready bottled, either pints or quarts. Many people, however, prefer to do their own bottling, for buying in bulk is more economical. The advice in No. 150 will simplify the work.

Red table wine, claret, Zinfandel, Burgundy, Chianti, etc., should never be iced; in fact, the bottles should be taken from the cellar and brought to a warm kitchen an hour or two before serving. Only in this way can the full flavor of the wine be obtained. White table wine, such as Hock, Chablis or Sauterne should come to the table about cellar temperature.

With the coffee good cognac brandy or rum is served. A simple method of preparing either of these liquors, when it is desired to moderate the alcoholic strength, is to burn it previously (see No. 115) and bring to the table with the coffee in a very small decanter. Kirschwasser may be

treated in the same way, and to some people its peculiar flavor is more palatable.

The stocking of the home sideboard or buffet with a judicious selection of liquors and accessories is well worth the trouble and expense entailed; and a careful perusal of this little book will tend toward a better understanding of this much-abused part of the "joy of living."

ERNEST P. RAWLING.

SERVING DRINKS AT MEALS.

Appetizers.

Cocktails are sometimes served to the guests when they arrive, or before they come to the table. If desired another may be prepared to commence the meal. Dry sherry or vermouth, cold, may be substituted.

If oyster cocktails are served these are next in order.

Oysters, Soup and Fish.

With these reisling, sauterne, Rhine wine, white Chianti or other dry wine is served. It should be rather cold but not iced. On the Pacific Coast, where the Italian style is becoming more and more popular, the salad is served before the soup, and the white wine should not be brought to the table before the fish course. A glass of sherry or madeira, cooled, is sometimes given with the soup, especially when fish is not to be served.

Entrees and Game.

Serve claret, Burgundy, Zinfandel, Cabernet, red Chianti or other dry red wine. This must not be served cold, in fact it should be slightly warmed to dispel the chill and to bring out the full flavor and bouquet.

Roast.

The above red wines may be used for this course. If champagne or other sparkling wine is served it must be well chilled in the ice pail.

Pastry and Cheese.

Sweet wines, at room temperature, are served, port being generally preferred. Sweet wines are always served from a decanter, while the dry wines should come to the table in the original bottles or ones of similar kind.

Coffee.

Cognac, kirschwasser or rum, either straight or burned. (See Nos. 115 and 118). Any of the after-dinner drinks given in this book may follow.

COCKTAILS.

The cocktail is the most popular drink in America today, and, if properly mixed, is the most palatable of all beverages. It should always be taken before meals, never after eating. The secret of mixing a good cocktail is in having it properly chilled. Put a large lump of ice in a clean cloth bag (a large money sack is the best) and pound it with a stout piece of wood until reduced to about the size of cube sugar. Fill the mixing glass with this ice, then pour in the required ingredients. Use a bar spoon with a twisted handle; work the spoon up and down, the handle resting lightly against the rim of the mixing glass; and the vibration in this method of stirring (or churning, as it might properly be called) will quickly chill the contents, and only a small portion of the ice will be dissolved. This churning process,

unlike the old-fashioned way of stirring round and round, gives life to the cocktail by forcing air into the mixture so that, when served, it will have some of the effervescent and sparkling quality of champagne. Always use a good wire strainer, so no particles of ice will pass into the cocktail glass.

1

Affinity Cocktail.

Use a large toddy glass with two or three lumps of ice. Into this put

three drops Peychaud bitters
one-third measure whiskey
one-third French vermouth
one-third Italian vermouth;

after stirring and removing the ice twist a piece of orange peel on top. Serve in the same glass.

2

Aviation Cocktail.

(St. Francis Hotel style.)

Use a large mixing glass of cracked ice. Into this put

one-half measure Irish whiskey
one-half measure grape juice;
shake well and strain into the cocktail
glass.

3

Bamboo Cocktail.

Pour into the mixing glass contain-
ing a few lumps of ice

one-half measure French vermouth
one-half measure sherry
three drops Peychaud bitters;
strain after stirring well; add an olive
and a twist of lemon peel.

4

Barkeeper's Brandy Cocktail.

Put into an old-fashioned bar glass

one-half cube of sugar
two spoonful seltzer water
one thick slice of lemon peel;
press this well until the lemon oil has
been extracted. Then take

three drops of Angostura bitters
two-thirds measure cognac
one or two lumps of ice;
stir well, remove the ice and serve.

5**Barry Cocktail.**

This is made like a Gibson cocktail (see No. 19) with

one-half measure French vermouth
one-half measure dry gin;

adding to this a half-spoonful of green or white creme de menthe. See that it is properly iced before serving.

When handling ice for mixed drinks never make the mistake of using the same ice again, unless carefully washed. Ice will retain considerable of the flavor of liquor, and should have a good washing before using it for other mixtures.

6**Bianco Cocktail.**

Fill the mixing glass with ice, and take

three drops Angostura bitters
one-third measure High Life vermouth
two-thirds measure rye or Bourbon whiskey;

serve in the cocktail glass after a good stirring.

7

Black Jack Cocktail.

With the mixing glass filled with cracked ice take

one-quarter measure creme de
cassis

one-quarter kirschwasser

one-half measure dry gin;

stir until cold, and serve after straining, with a hazel nut added and a piece of orange peel twisted over the top.

8

Blackthorn Cocktail.

Into a mixing glass filled with ice pour

one-quarter measure kirschwasser

one-quarter measure Dubonnet
wine

one-half measure sloe gin;

stir until very cold, and strain into cocktail glass.

9

Brandy Cocktail.

This is made in the same manner as a Plain Gin Cocktail (see No. 40) except that a measure of good cognac brandy is used instead of gin. Angostura bitters may be used in place of the Peychaud if desired.

10

Bronx Cocktail.

Into a small mixing glass put

one-third measure French vermouth

one-third measure Italian vermouth

one-third measure dry gin;

squeeze the juice of one-eighth of an orange into this, and put all into the shaker with plenty of cracked ice. Shake well and strain into the cocktail glass.

11**Bronx High Life Cocktail.**

This is one of the latest and most pleasing of all cocktails, particularly suited for a dinner party.

Two-thirds measure dry gin
one-third measure High Life vermouth;

squeeze into this one-eighth of an orange, and drop in the pulp. Have the shaker filled with ice and shake well. Then strain into the cocktail glass and serve at once.

12**Brut Cocktail.**

Half fill the mixing glass with ice and put in

one-third measure Amer Picon
two-thirds measure French vermouth

two dashes Peychaud bitters;

stir until chilled and serve with an olive.

13**Cassis Cocktail.**

Fill the mixing glass with cracked ice, and over this pour

one spoonful creme de cassis
one-third measure French vermouth
two-thirds measure Bourbon
whiskey;

stir well, strain and serve with a cherry.

14**Champagne Cocktail.**

Into a champagne glass without ice put one cube of sugar, and on this put about eight drops Peychaud bitters, turning the cube to have it evenly saturated. Add a small piece of twisted lemon peel and fill the glass with champagne off the ice. The effervescence of the wine will dissolve the sugar and draw the flavor of the bitters.

15

Chauffeur Cocktail.

Three drops Angostura bitters
one dash orange bitters
one-third measure French ver-
mouth
one-third measure Bourbon whis-
key
one-third measure dry gin;

put these into a mixing glass with cracked ice. Stir, then strain off the ice; serve with a hazel nut. Two or three of these will make the chauffeur think he owns the machine.

16

Clover Leaf Cocktail.

This is a Gibson cocktail with "fixins." After filling the mixer with cracked ice take

one-third measure French ver-
mouth
two-thirds measure dry gin
three teaspoonsful grenadine syrup
one teaspoonful lime juice
white of one egg;

shake thoroughly and serve in a wine glass. A sprig of young mint dropped on top will add to the appearance.

17

Coffee Cocktail.

The color of this drink is responsible for its name, but it is far more nutritious than its better known namesake, the "cafe noir." Into a mixing glass containing three or four lumps of ice put

one teaspoonful bar sugar
one fresh egg
one glass of port wine
one pony glass of brandy ;

shake well and strain into a punch glass with a little grated nutmeg on top.

18

Dubonnet Cocktail.

Over the ice in the mixing glass pour
one-half measure Dubonnet
one-half measure dry gin ;

stir until cold and strain into serving glass. A dash of French vermouth may be added to this drink if desired.

19

Gibson Cocktail.

Known all over the Pacific Coast as "Dry Gibson Cocktail," and is one of the most popular of all. Into a mixing glass well filled with ice put

one-half measure dry gin
one-half measure French ver-
mouth;

stir well, following the directions given on page 13. Then strain and serve. A hazel nut is generally added.

20

Gibson Cocktail.

(Old-fashioned Style.)

Use an old-fashioned toddy glass.
Put in

three or four lumps of ice
one-half measure dry gin
one-half measure French ver-
mouth;

stir until chilled, and after removing the ice serve in the same glass.

21

Gibson Cocktail (Family Style).

Use a mixing glass with a few lumps of ice:

one-half measure dry gin
one-half measure Italian vermouth;

stir until chilled, and serve in cocktail glass.

22

Hongkong Cocktail.

Into a mixer of cracked ice put

one toddyspoon bar sugar
one toddyspoon lime juice
one-third measure dry gin
one-third measure French vermouth
one-third measure orange juice
five drops kirschwasser;

shake well and serve in cocktail glass after straining off the ice.

23**Hongkong Cocktail.**

(For the Home Party.)

Take a sufficient number of firm oranges or grape fruit, and after cutting in half, scoop them nearly clean. Place upright in dishes of cracked ice and pour into each a Hongkong cocktail as above. Serve with straws, which should be laid in grooves cut in the rim of the fruit.

24**Honolulu Cafe Cocktail.**

Into the mixing glass two-thirds full of cracked ice put

one-third measure Pine nectar or
pineapple juice
one-third French vermouth
one-third dry gin
one measure fresh cream;

shake well and strain into a highball glass.

25**Jersey City Cocktail.**

Put into a mixer full of cracked ice

one toddyspoon sugar
three drops Angostura bitters
one toddyspoon of Pine nectar
one measure of apple cider ;

stir, strain and serve with a bit of
lemon peel twisted on top.

26**Jones' Cocktail.**

Put a few lumps of ice in the mixer
and

three drops Peychaud bitters
three drops cherry cordial
one-half measure sloe gin
one-half measure Italian ver-
mouth ;

stir until cold, strain and serve.

27**Manhattan Cocktail.**

Fill the mixing glass with small
lumps of ice. Over this put

one-third measure French vermouth
two-thirds measure Bourbon or rye whiskey
three drops Angostura bitters
two dashes orange bitters;

stir thoroughly, working the spoon as directed. Strain into a cocktail glass and add a cherry in Maraschino.

This drink may be served dry or sweet, by using either French or Italian vermouth, the latter being sweet. Great care must be used in the handling of bitters, as only a few drops are required to impart the desired flavor.

28

Mary Jane Cocktail.

Into the mixing glass with ice put

one-third measure dry gin

one-third French Vermouth

one-third Dubonnet

juice of one-eighth of an orange;

then drop in the piece of orange and shake well. Strain into the cocktail glass.

29

Martini Cocktail.

When mixing a Martini cocktail always ask if a "dry" or "sweet" is preferred. Fill the mixing glass with lumps of ice and put on this

three drops of Angostura or Peychaud bitters

two dashes of orange bitters

one-third measure French vermouth

two-thirds measure dry gin.

Work quickly with the spoon as directed, and after straining into the serving glass twist a bit of lemon peel over the top. This oil of lemon spray adds a delightful aroma to any drink, either straight or mixed, and is almost imperceptible to the taste. A French hazel nut or an olive may be added if desired.

30**Moose Cocktail.**

Fill the mixing glass with cracked ice and take

one measure Bourbon whiskey
three dashes Abricotine
two dashes Angostura bitters;

stir until very cold and strain into the cocktail glass. Then drop in a small piece of pineapple.

31**Morning Glory Cocktail.**

With plenty of cracked ice in the mixing glass put in

three dashes of gum syrup
two dashes Curacoa
two drops Angostura bitters
one dash of Anisette
one pony-glass of brandy
one pony-glass of whiskey
small piece of lemon peel;

stir thoroughly and strain into a large fizz glass. Fill up with siphon water.

32**Old-fashioned Honolulu Cocktail.**

With cracked ice in the mixing glass put in

two dashes Angostura bitters
two dashes Curacao
one teaspoonful sugar
one measure dry gin
one teaspoonful lemon juice
one teaspoonful orange juice.

Shake, strain and serve in the cocktail glass.

33**Old-fashioned Whiskey Cocktail.**

Into an old-fashioned bar glass put
one-quarter of a cube of sugar
two teaspoonsful of siphon water
two slices of twisted lemon peel;

press this well until the dissolved sugar has been thoroughly flavored with the lemon oil. Then put in

three drops Peychaud or Angostura bitters

two-thirds measure Bourbon whiskey
one piece of ice;

stir a while and serve without straining.

34

Old Tom Gin Cocktail.

Made the same as a plain Gin Cocktail (No. 40) substituting Old Tom gin for the Plymouth gin.

Before the sale of absinthe was prohibited a few drops were generally added to this drink, but anisette may now be used by those who do not like the flavor of bitters.

35

Old Tom Cordial Cocktail.

Made the same as an Old Tom Gin Cocktail, substituting Old Tom Cordial Gin and omitting the gum syrup, as this gin is sweet enough.

36**Olivette Cocktail.**

Put into the mixing glass filled with lump ice

two dashes of gum syrup
three dashes orange bitters
two dashes of anisette
one measure Plymouth gin.

Strain into the cocktail glass after stirring and twist a bit of lemon peel on top. Serve with an olive.

37**Orange Blossom Cocktail.**

This is a drink much in vogue at the present time and is a splendid introduction to a good dinner. For the home affair it should be mixed just before the guests are seated, as it loses its flavor if not well chilled. Into the mixing glass put

one toddyspoonful bar sugar
one-half measure strained orange
juice
one-half measure dry gin;

shake until cold and strain into the cocktail glass.

38

Oyster Cocktail.

Into a large mixing glass put a few small chips of ice and

six to eight small fresh oysters
one toddyspoonful lemon juice
one toddyspoonful Worcestershire
sauce

one measure oyster juice

one-half measure tomato catsup;

sprinkle with a little paprika and stir until the ice is dissolved. These proportions may be varied to suit individual tastes, but will be found satisfactory to most palates, as too much pungency is not favored. Heinz' Mandalay sauce may be substituted for the Worcestershire, or a little white wine may be added. Serve in a low punch glass and not in a long-stemmed glass, as some oyster houses do.

A well-made oyster cocktail is an excellent appetizer and should be served

quite cold, immediately following the liquor cocktail before dinner. If convenient pack the mixing dish in ice for a few minutes and omit ice from the mixture.

39

Pineapple Syrup Cocktail.

The flavor of pineapple in a cocktail is much in favor, and any whiskey cocktail can be so flavored. A small slice of the fruit should be added before serving.

40

Plain Gin Cocktail.

Put several lumps of ice in the mixer, and

one toddyspoonful gum syrup
three dashes orange bitters
three drops Peychaud bitters
one measure Plymouth gin
small piece of twisted lemon peel;

after a thorough stirring strain into the cocktail glass. If preferred dry omit the gum syrup.

41**Rob Roy Cocktail.**

Fill the mixing glass with cracked ice, and take

one-third measure French vermouth

two-thirds measure Scotch whiskey

two dashes orange bitters.

Chill well with the spoon and strain into serving glass. Add a French hazel nut.

42**Rum Cocktail.**

This is made in the same manner as a Whiskey Cocktail, substituting Jamaica rum for the whiskey.

43**Russian Cocktail.**

Cut a lemon in quarters lengthways. With one of these pieces on a fruit fork rub the inside of a punch glass until it has been thoroughly moistened.

Fill the glass with bar sugar, then turn upside down, removing the sugar and leaving the inside of the glass nicely frosted. Pour into this

one-half pony glass of cognac
one-half pony glass kummel;

fill up the glass with champagne that has been well chilled. This is the correct method of making this drink.

44

Saratoga Cocktail.

Into the mixing glass containing lumps of ice put

four drops Angostura bitters
one pony of brandy
one pony of whiskey
one pony of French vermouth;

after a good stirring strain into a small claret glass, with a quarter slice of lemon added. Italian vermouth may be used in place of the French if a sweet Saratoga is desired.

45

Scotch Heather Cocktail.

Fill the mixing glass with cracked ice, then

three drops Angostura bitters

three dashes orange bitters

one-third measure French vermouth

two-thirds measure Scotch whiskey

piece of twisted orange peel.

Stir until cold and strain into a hollow-stemmed champagne glass, which should be about three-quarters full. Pour grenadine syrup along the edge of the glass until the stem is filled. By putting in the grenadine syrup after the glass is partly filled the glass will be more easily cleaned.

46

Soda Cocktail.

Put into an old-fashioned toddy glass

one lump of ice

three drops Angostura bitters

one-half bottle Napa soda;

after stirring a while drop in a heaping spoonful of bar sugar, and drink at once.

47

Sunshine Cocktail.

Into a mixing glass full of cracked ice put

one-third measure French vermouth

one-third measure Italian vermouth

one-third measure dry gin;

stir until very cold, and after straining twist a piece of orange peel on top.

48

Swanton Cocktail.

(The favorite at Santa Cruz.)

Put into the mixing glass

two sprigs of young mint

one toddyspoonful bar sugar

juice of one-quarter lemon

one toddyspoonful siphon water;

press the mint leaves with a heavy spoon, then add

one-third measure French vermouth
two-thirds measure Bourbon whiskey;

stir well and strain into a rickey glass previously filled with cracked ice. On top of the ice place a Maraschino cherry with a sprig of the mint stuck into it. Serve with straws.

49

Vermouth Cocktail.

Into the mixing glass with ice put

three drops Angostura or Peychaud bitters

one measure French vermouth;

stir until cold, and serve with a hazel nut.

Vermouth is one of the mildest of liquors, containing only about 20 per cent alcohol, and may be served to those who like only a very mild stimulant. If preferred sweet, use the Italian vermouth, when a cherry is served instead of a nut.

50**Whiskey Cocktail.**

Fill the mixing glass with ice, and pour in

one toddyspoonful gum syrup
three dashes orange bitters
three drops Peychaud bitters
one measure Bourbon or rye whiskey
piece of twisted lemon peel;

stir until chilled, and strain into serving glass.

51**White Rose Cocktail.**

Half fill the mixing glass with cracked ice, and in the following order take

one-half measure dry gin
one-quarter measure anisette
white of one egg
one spoonful pure cream;

strain into the cocktail glass after a thorough shaking.

52**Zaza Cocktail.**

Over the ice in the mixer pour
one-half measure Dubonnet
one-half measure dry sherry;
stir well, strain and serve with a hazel
nut.

FIZZES AND COOLERS.

While the cocktail is unquestionably the most popular drink on the Pacific Coast today, the next in favor is surely the Fizz—the long drink par excellence. At any time or in any place where the tongue and throat are parched and dry; when the spirits are jaded and the body is weary; after a long automobile trip on hot and dusty country roads; it is then that the Gin Fizz comes like a cooling breeze from the sea, bringing new life and the zest and joy of living.

And in the “morning after the night before,” when the whole world seems gray and lonesome, and every nerve and fibre of the body is throbbing a complaint against the indiscretion, just press the button and order a Gin Fizz —“not too sweet, please!” It comes. Oh, shades of the green oasis on the sandy desert of life!

53**Gin Fizz.**

Put into the mixing glass half filled with cracked ice

one spoonful bar sugar
juice of one lemon
one measure Plymouth gin;

shake thoroughly until the mixture has been well chilled, then strain into a long-stemmed punch glass and fill with siphon water off the ice. Serve at once while effervescing, or the flavor will be impaired. If served at a table the siphon bottle should be brought with the drink. A small piece of orange peel dropped in before shaking will add to the flavor.

54**Cream Fizz.**

With plenty of ice in the mixing glass put

one large spoonful of bar sugar
juice of one lemon
one measure dry gin
one-half measure pure cream;

shake well and strain into a punch glass. Fill with siphon water from the ice when ready to serve.

55

Fussy Fizz.

Put into the mixing glass

three or four lumps of ice

one-third measure pure cream

two-thirds measure creme de
menthe, white or green;

shake until cold and pour into a long glass. Fill with siphon.

56

Ginger Ale Fizz.

Half fill the mixing glass with cracked ice. Then

one spoonful bar sugar

one lemon squeezed and dropped
in

one measure Bourbon whiskey;

shake thoroughly and strain into a long glass. Have a bottle of ginger ale on

the ice; fill the glass with this. Drink while effervescing.

The handiest shaker for the private home is now made of plated metal in three parts: the body of the shaker, the cover (with strainer at the neck) and the cap. Put in plenty of ice (not cracked too small), and measure the ingredients directly into this. After putting on the cover and cap hold the top firmly while shaking, with one finger over the small vent hole near the cap.

57

Golden Fizz.

Add the yolk of an egg to the ingredients of a plain Gin Fizz (No. 53) before shaking. A creamy mixture will not result if the shaking is slighted.

58

Morning Bracer Fizz.

Into the mixing glass with ice put
one toddyspoonful bar sugar
juice of one lemon

two dashes anisette
white of one egg
one measure Plymouth gin;

shake, strain into punch glass, and fill
with siphon water.

59

New Orleans Fizz.

This is a favorite drink in the South,
and is very nourishing as well as in-
vigorating.

Put into the mixing glass with
cracked ice

one toddyspoonful of sugar
juice of one lemon
one measure dry gin
one fresh egg
four drops orange water
one measure pure cream.

A thorough shaking is necessary. Pour
into the fizz glass, and fill with siphon
water, previously cooled.

60**Old Tom Gin Fizz.**

Those who prefer the flavor of Old Tom gin may follow the recipe for a plain gin fizz (No. 53) substituting their favorite brand.

61**Royal Fizz.**

This is another name for a New Orleans fizz, but the orange water and cream are omitted.

62**Silver Fizz.**

Make a plain gin fizz, but before shaking drop in the white of an egg. The easiest way to do this is to make a small hole in one end of the egg, and the yolk will remain in the shell.

63**Sloe Gin Fizz.**

Sloe gin has come into much favor of late, especially with people who do not like the taste of dry gin, or who prefer a milder stimulant. It has a fruity flavor, being made from sloe berries (a species of wild plum) and contains only about 28 per cent alcohol. Follow the same directions as for a plain gin fizz, but use a little less sugar.

64**Elks' Delight.**

Into a mixing glass half filled with cracked ice put

juice of half an orange
juice of half a lemon
one measure grape juice
two teaspoonsful bar sugar;

add enough water to fill a long glass and shake well before straining. Decorate with slices of fruit.

65**Lemonade.**

Put into the mixing glass

one spoonful bar sugar
juice of one lemon
two or three lumps of ice.

Stir well and pour into a large tumbler; then fill with ice water. The addition of sliced orange or pineapple will make this drink more inviting.

66**Lemonade With a Stick.**

A lemonade with enough whiskey to justify the name—anything from a toothpick to a telegraph pole.

67**Long Beach Cooler.**

Use a long-stemmed glass. Place two or three sprigs of young mint in the bottom and fill glass with cracked ice. Over this put about four drops

Angostura bitters and fill with ginger ale. Twist a piece of lemon peel on top, and serve with straws.

68

Napa Soda Lemonade.

Made like a plain lemonade (No. 65) but the fruit is omitted. This is a splendid drink in the morning when feeling out of sorts.

69

Orangeade.

Drop a few pieces of ice into the mixing glass, and

one measure orange juice
one tablespoonful bar sugar
juice of one lemon;

after stirring pour into a lemonade glass and fill with siphon water.

70

Orgeat Lemonade.

Put into the mixing glass

two or three lumps of ice

juice of one lemon

one spoonful bar sugar

three spoonsful of orgeat syrup;

stir and pour into the tumbler. Fill with siphon water.

71

Port Wine Lemonade.

This is a plain lemonade with the addition of a half-measure of port wine stirred in just before serving. In the same manner any wine may be used, the dry wines, such as claret, chablis, hock or reisling, requiring a little more sugar, but are more refreshing.

72**Venice Cooler.**

First fill a long-stemmed glass with cracked ice. Then put in a mixing glass

One-half spoonful bar sugar
juice of one lemon
one egg
one measure California brandy;

shake well and strain into the prepared glass of ice. Fill with ginger ale; decorate with mint leaves, and serve with straws.

73**Mint Julep.**

This celebrated old southern refresher is seldom heard of now except in stories of the days "befoh the war." However, there still remains some few old-fashioned gardens where the pungent mint is kept green as the memory of the julep; and a gay nose may yet be found as testimony to the efficacy

of this famous beverage. The following recipe is the correct concoction for a mint julep in the southern style:

Put a few tender sprigs of mint in the bottom of a large tumbler, and over this

one teaspoonful bar sugar
one-half measure cognac
one-half measure peach brandy.

Fill the glass with fine cracked ice, and stir carefully, taking care not to crush the mint. Into the crevices of the ice place two or three shoots of young mint. Bring this out on the southern porch, find the largest and softest chair in the place, close your eyes slowly—and drink.

74

Mint Julep.

(California Style.)

Into a large glass put

two or three tender sprigs of mint
one teaspoonful bar sugar
one-half measure siphon water;

press the flavor from the mint with a spoon while dissolving the sugar. Fill the glass with fine cracked ice, and pour in

one measure good brandy
one dash Jamaica rum.

Decorate with mint leaves, slices of fruit and cherries. Serve with straws.

PUNCHES.

From time immemorial the punch bowl has been the symbol of good cheer. For the evening affair it will always be the most satisfactory method of dispensing hospitality. The host is relieved from attendance at the side-board, and the ample bowl, either conspicuously displayed or in a quiet corner just beyond the scene of the festivities, soon becomes the center of attraction; the only duty of the host (if the punch is well made) is to see that the bowl is not allowed to run dry.

The concoction of a good punch requires a strict attention to details. It must not be too sweet, nor too sour. It must not be too strong, nor too weak. Always remember that tastes differ, and that a happy medium must be found where many palates are to be pleased, and an over-indulgence be not disastrous.

75**Apple Cider Punch.**

(For the Punch Bowl.)

Put into the punch bowl

two quarts good apple cider
one-half pint cognac
juice of four lemons
one teacupful bar sugar
teaspoonful cucumber juice
two firm apples, cut in dice.

After stirring well drop in three or four large lumps of ice.

76**Arrack Punch.**

Pour into a long-stemmed punch glass containing a few lumps of ice

one-half measure Batavian arrack
one-half measure rum ;

then put into the mixing glass

one tablespoonful bar sugar
juice of one lemon

siphon water enough to fill punch glass.

Stir and pour over the liquor; then stir again until cold. Sliced fruit may be added.

77

Brandy Punch.

Made the same as a whiskey punch (No. 90) substituting brandy.

78

Claret Punch.

Put a few lumps of ice in a large mixing glass, and

one tablespoonful bar sugar

juice of one lemon

one-half punch glass of claret

one-half punch glass siphon water;

stir well and strain off the ice while pouring. One or two cherries and a dash of French vermouth may be added.

79

Claret Punch.

(For the Punch Bowl.)

This is one of the best and most refreshing punches for the evening at home. For the quantity given here use a bowl of about two gallon capacity.

Juice of six lemons
two teacupsful bar sugar
three bottles claret
one pint cognac
one measure curacoa.

Stir after putting in each of the ingredients, to make a thorough mixture. A few minutes before serving put in a large square of ice, and add a bottle of siphon water or of California champagne. Decorate with slices of orange and pineapple. A few mint shoots may also be used.

80**Egg Nog.**

With three or four lumps of ice in the mixing glass put in

one tablespoonful bar sugar

one egg

one measure cognac

one teaspoonful rum

enough milk to fill punch glass;

shake thoroughly, and strain. Sprinkle with nutmeg.

81**Egg Nog.**

(For the Punch Bowl.)

Pack the punch bowl in a pan or deep dish with ice and rock salt, laying a twisted towel over the top of the ice. Into the bowl put, in the order named

one teacupful bar sugar

half-gallon of fresh milk

yolk of six eggs, well beaten

large pinch bicarbonate of soda;

while stirring add

half-bottle of cognac
 one measure Jamaica rum
 sprinkle of nutmeg.

The whites of the eggs should then be beaten until frothy, and floated on top.

82

Imperial Punch.

(Sufficient for a Large Party.)

Into the punch bowl put

one pound bar sugar
 juice of ten lemons
 one pineapple, cut in large dice
 one-half pint raspberry syrup
 two measures curacoa ;

stir thoroughly, and when well mixed
 add

three quarts cognac
 one pint Jamaica rum
 two bottles siphon water.

When stirred sufficiently put a large cube of ice in the bowl. This punch

will have a fuller flavor if ice and rock salt are packed around the bowl in a large pan. Stir again before serving, adding more sugar if desired.

Another method of serving punch where a punch bowl is not available is to make the punch in a large pan (omitting all fruit), and put in bottles, which should then be placed on ice until required. The fruit can be put in each glass when served.

83

Milk Punch.

Pour into a large mixing glass with cracked ice

one tablespoonful bar sugar
one measure brandy
one dash rum;

shake well, and strain into the punch glass. Grate a little nutmeg on top.

This is an excellent drink to build up on during convalescence, but if not acceptable to a weak stomach the rum may be omitted and the quantity of brandy reduced to suit.

84**Old Maid's Punch.**

Brew a quart of strong green tea. When cold pour into the punch bowl, and add

three tablespoonsful bar sugar
juice of three lemons
one orange, sliced and quartered
one bottle lemon soda.

Stir well, and drop in a few large lumps of ice. This punch will lose its name, but will gain in flavor (as well as in favor, perhaps) by the addition of one or two measures of good cognac.

85**Pumpkin Punch Bowl.**

An excellent substitute for the regular punch bowl may be made by using a large pumpkin—the larger and rounder the better. If possible select one that has a piece of the stem, which may be used as a handle for the cover. Cut the pumpkin all around, about one-

quarter distance from the top, inclining the knife so it will cut lower on the inside. Clean and scrape the inside as much as possible, and pour in about a pint of parrafine wax. Turn the pumpkin around until the inside has been completely coated. A long-handled iron spoon (heated) may be used to coat over any bare spots. Then cut a small "V" on the rim to hold the handle of the ladle when the cover is on, also to mark the position of the cover. Decorate the table around the punch bowl with greens or vines. If carefully done this will make a decided hit at the holiday season, and the taste of pumpkin will not be detected in its contents.

86

Roman Punch.

Into a punch glass put

one lump of ice

one slice of orange and pineapple

one measure brandy ;

then in the mixing glass

one tablespoonful bar sugar

juice of one lemon

one teaspoonful curacoa

one tablespoonful raspberry syrup;

add several pieces of ice and enough siphon water to fill the punch glass. Stir thoroughly until chilled, and after straining into the glass of liquor float a little rum on top.

87

Roman Punch.

(Punch Bowl.)

These quantities will make about one-half gallon of punch, and may be changed to suit the requirements, but care should be taken to obtain the correct proportions.

Put into the bowl

one teacupful bar sugar

juice of six lemons

juice of six oranges

two measures raspberry syrup

one bottle siphon water;

after stirring add

two measures curacoa
half-pint Jamaica rum
one bottle cognac.

Keep up the stirring while pouring these in, then place in the bowl a large cube of ice. Decorate with mint-sprigs.

88

Rum Punch.

Made in the same manner as a whiskey punch (No. 90) using Jamaica rum in place of whiskey.

89

Sherry Egg Nog.

If a milder flavor is desired in the egg nog (No. 81) use a bottle of sherry wine, and omit the cognac and rum.

90**Whiskey Punch.**

Put into a long-stemmed punch or
fizz glass

one piece of ice
one slice of orange
one Maraschino cherry
one measure whiskey.

Then in the mixing glass

one tablespoonful bar sugar
juice of one lemon
two or three lumps of ice;

add sufficient water to fill the punch
glass, and stir well. Strain off the ice
in the mixing glass when pouring, and
stir again before serving. If desired a
little Jamaica rum, white wine or cham-
pagne may be floated on top.

91**White Wine Punch.**

Put three or four lumps of ice in the
mixing glass, and

one tablespoonful bar sugar
juice of one lemon

half punch glass of white wine
half punch glass siphon water
one measure Batavian arrack.

Stir well and after straining add a slice of orange or pineapple. For this punch dry wine, such as hock, reisling or Rhine wine, is the best.

92

White Wine Punch.

(For the Punch Bowl.)

These quantities, with the addition of the ice, will require a bowl holding at least two gallons. Take, in the following order,

juice of ten lemons
two teacups sugar
small bottle of soda, or pint of
champagne
three quarts white wine
one pint cognac
one-half pint Batavian arrack;

stir while adding each of the above, then lay a large square of ice in the bowl, and add a few slices of orange and pineapple.

HOT DRINKS.

When tired, cold, or after exposure in wet weather, a hot drink is "just what the doctor ordered." It should not be taken just before going out into the cold air; in fact, it has its most beneficial effect if taken just before retiring.

When serving hot drinks use a thin glass, preferably one of the long-stemmed kind made especially for hot liquids. To hold the heat it should be first filled with hot water; if a common glass is used put in a spoon before the water to prevent cracking the glass. If the drink is too hot to serve do not impair the flavor by using ice, but pour the contents from one glass to another several times. As sugar is not readily dissolved in liquor, mix it with a little hot water first.

93**Beef Tea.**

Into a cup or mug, previously warmed, put

one teaspoonful extract of beef
one tablespoonful boiling water
dash of salt and pepper ;

stir well, then fill with hot water. A sprinkle of the new onion salt, now on the market, improves the flavor.

94**Brandy Toddy.**

Put into a toddy glass

one teaspoonful bar sugar
about one measure hot water ;

when sugar is dissolved add

one measure brandy
one thin slice lemon
hot water to fill.

95**Gin Toddy.**

Made the same as a Brandy Toddy (No. 94), using a measure of the desired brand of gin instead of brandy.

96**Hot Black Stripe.**

Put into a long-stemmed glass

one measure Santa Cruz rum
one tablespoonful molasses.

Stir while filling the glass with hot water, and sprinkle nutmeg on top.

97**Hot Cognac Sling.**

Dissolve a lump of sugar in a little hot water, and add one measure of cognac. Then fill the glass with hot water, and sprinkle lightly with cinnamon or nutmeg.

98**Hot Lemonade.**

Use a thick-bottomed glass, warmed with hot water. Put in

one slice of lemon
one tablespoonful bar sugar;

press these well with the back of a spoon until the oil has been extracted from the lemon peel. Add the juice of the unused portions of the lemon, and fill the glass with hot water. If taken for a cold, substitute a tablespoonful of pure glycerine for the sugar.

99**Hot Rum Punch.**

Prepare as for a Hot Whiskey Punch (No. 105) with sugar and water. Then take

one tablespoonful Batavian arrack
one measure Jamaica rum
one twist of lemon peel.

Serve with a little grated nutmeg. Add a small lump of butter.

100**Hot Rum Sling.**

Made in the same way as a Cognac Sling (No. 97), substituting Jamaica rum. Dash with cinnamon.

101**Hot Scotch.**

Put into a long-stemmed glass

one teaspoonful sugar
enough hot water to dissolve;

after stirring add

one measure Scotch whiskey.

Fill with hot water. Twist a piece of lemon peel on top and drop it in. Spice if desired.

102**Hot Tea Punch.**

Brew a quart of strong green tea. While this is steeping put into a large bowl

one-half pint brandy
one-half pint rum
juice of two lemons
three tablespoonfuls bar sugar ;

set a match to this and pour in the hot tea, stirring with a long-handled spoon while burning. This drink may be ladled into serving glasses while on fire, or after the flames have died out.

103

Hot Tom and Jerry.

If made of fresh materials no drink is more nourishing, but for convalescents or others with weak stomachs the quantity of liquor may be considerably reduced.

Thoroughly beat the yolk and the white of an egg separately, and pour together in a small bowl with sufficient sugar to thicken. Then stir in

two-thirds measure cognac
one-third measure Jamaica rum.

Pour into a large tumbler and fill with hot milk. Sprinkle with nutmeg or cinnamon.

104

Hot Tom and Jerry.

(For the punch bowl.)

In making drinks containing eggs it is always advisable to break each one separately in a glass to test it. A law requiring the date to be marked on the shell has not yet been proposed, and one "bad egg" will spoil the company it mixes with.

Into a small bowl put the whites of as many eggs as required, and beat to a stiff froth. To each egg add a table-spoonful of sugar. The yolks should be beaten separately until quite thin, then poured into the bowl. Add a large pinch of bicarbonate of soda, and stir briskly until a stiff batter is obtained. More sugar may be required if not sufficiently thick. Unless it is to be used at once, stir occasionally to prevent the sugar from settling.

When ready to serve put into each punch glass

one-third measure rum
two-thirds measure cognac
one tablespoonful of the batter
sprinkle of nutmeg;

fill the glass with hot milk or water, and stir until the batter is dissolved.

Some first-class bars keep a supply of this batter on hand at all times, and by adding a spoonful to a gin fizz (before shaking) have made a reputation.

105

Hot Whiskey Punch.

Into a stem hot water glass put one lump of sugar, and pour in hot water to fill the glass about two-thirds. Stir well and add

one measure whiskey
piece of twisted lemon peel;

stir again, and sprinkle a little nutmeg on top.

106**Hot Whiskey Sling.**

Make the same as a Cognac Sling (No. 97), substituting whiskey.

107**Hot Wine.**

Heat a mixture of one-half water and one-half wine, either claret or white wine, until of the right temperature to serve. Pour into a large glass, previously warmed with hot water, and add

one tablespoonful bar sugar
juice of one-half lemon.

Stir and sprinkle with spice. If white wine is used the addition of a little Bataavian arrack is recommended.

108**Port Wine Negus.**

Rub a cube of sugar on the skin of a lemon until all sides have been saturated. Drop the sugar into a long-stemmed glass with a measure of port wine. Fill the glass with hot water; stir, and grate nutmeg on top.

109**Locomotive.**

Put into a large mixing glass

one tablespoonful pure honey
one-half measure curacoa
yolk of one egg;

beat until smooth and pour over this (while stirring) enough hot claret to fill the punch glass in which it is served. Season with cinnamon.

110**Mulled Ale or Beer.**

This drink is seldom made now, but its peculiar flavor is very gratifying to

some tastes, and it is worth the trouble necessary to prepare it. While ale is generally used, porter or beer may be substituted, and mulled in the same way.

Put a heavy iron bar or poker in the fire, and when it reaches a glowing heat immerse it in the mug of ale, withdrawing it before the contents froth over. A spoonful of sugar is sometimes added.

111

Whiskey Toddy.

Into a toddy glass put

one lump of sugar

enough water to dissolve;

stir a little and add

one measure whiskey

one slice lemon.

Fill the glass with hot water, and stir again.

AFTER-DINNER DRINKS.

112**Alsace-Lorraine.**

Fill a pony glass with
one-half kirschwasser
one-half anisette.

113**Benedictine and Brandy.**

Into a pony glass pour
one-half Benedictine
one-half fine old cognac.

These should not be mixed, but the cognac should be poured carefully and floated on top. An easy method of doing this is to let it run slowly over the back of a spoon.

114**Brown Shake.**

Put a few lumps of ice in the mixing glass, and pour in

two-thirds pony curacoa
one-third pony French brandy
one toddyspoonful lime juice;

shake well, and serve in a French vermouth glass.

115**Burnt Cognac.**

Nothing so improves the flavor of after-dinner black coffee as cognac brandy. Some people prefer to float about a teaspoonful on top of the coffee; but the better way is to burn it with the sugar. Rest a teaspoon containing one or two lumps of sugar on the rim of the cup, and pour in enough brandy to fill. Set fire to this and stir into the coffee after the flames have died out.

For a dinner party the most satisfactory method is to prepare it beforehand. Stack about two dozen cubes of sugar in a small platter or dish, leaving a little space between the cubes. Over the stack pour carefully, about a pint of good cognac brandy, and after setting on fire keep turning it over the sugar until burned out. This will make a syrupy liquor which should be poured into a small decanter and brought to the table with the coffee.

116

Creme de Menthe Frappe.

Pack a sherry glass with fine shaved ice, and over this pour creme de menthe, either green or white, until it shows to the rim. Serve with straws. Taken after dinner, this drink has a beneficial effect in relieving any oppressed feeling due to hearty eating.

117**King Alphonse.**

Pour into a pony glass

two-thirds creme de cacao

one-third thick cream.

When adding the latter let it run from the side of a spoon so it will not mix.

118**Kirschwasser.**

Served with coffee, to which it gives a pleasing flavor. It may be burned like cognac (No. 115) if desired.

119**Lillian Russell.**

Pour carefully into a pousse cafe glass in the following order, taking care that they do not mix,

one-third creme de rose

one-third creme de Yvette

one-third sweet cream.

120**Marron Whiskey**

A teaspoonful of syrup of marron (Italian chestnuts preserved) gives a delicious flavor to a glass of straight whiskey or cognac brandy. A piece of the preserved nut may be added.

121**Pomponette**

In the following order pour carefully into a pousse cafe glass

one-quarter French vermouth
one-quarter creme de cassis
one-quarter kirschwasser
one-quarter cognac

122**Pousse Cafe**

The ingredients must not be allowed to mix, but floated one on the other in

a tapering sherry glass in the order named, and in equal proportions.

one-quarter maraschino
one-quarter curacoa
one-quarter green chartreuse
one-quarter cognac.

Handle carefully when serving.

123

Stinger.

Into a small mixing glass with ice put

one-half pony glass cognac
one-half pony glass creme de
menthe.

Shake well, and strain into a vermouth glass.

124

Vermouth Frappe.

Put into the shaker half-filled with cracked ice

one measure Italian vermouth;

shake until frozen, and serve in sherry-glass, previously chilled with fine ice.

125

Watermelon and Port.

Cut a round hole in a firm watermelon, large enough to hold the neck of a port wine bottle. It will take about an hour for the melon to absorb the wine. Remove the bottle, and press the round disk of rind in place, sealing it with melted paraffine. Put in the ice chest for a few hours with the waxed side down. Then slice and serve.

MISCELLANEOUS DRINKS.

126

Amer Picon.

Put a lump of ice in a punch glass, and

one measure Amer Picon

one teaspoonful grenadine syrup;

stir well, and fill with siphon water while stirring. This drink must be served very cold.

127

Blackberry Brandy.

Squeeze the juice from enough ripe blackberries to obtain one pint. Put in a large jar and stir in

one-half pound bar sugar

one quart cognac.

After standing for a few days, strain through cloth and bottle. A wineglassful of this taken occasionally will cure diarrhoea.

128

Bonanza.

Into a small claret glass put

one-third California brandy

one-third California sherry

one-third California sauterne.

This has been called a real California drink, but it has little to recommend it.

129

Cure for Cramps.

Half fill a whiskey glass with bar sugar, and fill up with cognac. Serve with a spoon.

130**Fire Extinguisher.**

(For the morning after.)

Place a lump of ice in a rickey glass
or flat tumbler, and add

juice of one-half lemon
six dashes Peychaud bitters
two-thirds measure dry gin;

fill with Apollinaris water, stir until
cold and take out the ice. Then add a
spoonful of bar sugar. Stir again
quickly, and drink while effervescing.

131**Gin Rickey.**

In a flat-bottomed glass squeeze or
press one-half of a lime. Then put in

one lump of ice
one measure gin;

stir thoroughly, and fill with siphon
water.

132**Ginger Ale Highball.**

Use a long glass. Into it put
one lump of ice
one measure whiskey or cognac;
fill with ginger ale, and serve after stirring a little.

133**Gum Syrup.**

Stir into a quart of water four pounds of granulated sugar, and boil for about ten minutes. Take from the fire, pour in water enough to make two quarts, and bottle. This gum syrup may be used in place of sugar in drinks, as it mixes more readily. A few drops in straight whiskey, brandy, gin, etc., will make the drink more palatable.

134**Half and Half.**

There are two combinations of malt liquor which may be used. Half a glass

each of porter and ale is the drink generally so called; but half porter and beer is also served. If taken with meals, pour a bottle of each at the same time into a pitcher, thus securing a uniform mixture.

135

High Ball.

Put a measure of any liquor desired in a long glass with a lump of ice. Fill with siphon water.

136

Mamie Taylor.

In a rickey glass or flat-bottomed tumbler squeeze one-half a lime by pressing it with the back of a spoon. Drop in

one lump of ice

one measure Scotch whiskey.

After stirring, fill the glass with ginger ale.

137**Milk and Seltzer.**

Put a lump of ice into a tumbler, and fill with

one-half fresh milk
one-half siphon water.

138**Old-Fashioned Toddy.**

Use an old-fashioned toddy glass.
Put in

one cube of sugar
about a tablespoonful of siphon
water
two pieces lemon peel.

Press the peel with the back of a spoon to extract the oil. Then add

one lump of ice
one measure whiskey;

stir and serve without straining.

139**Pineapple Cordial.**

Into an earthen pot put

one pineapple, chopped fine
one teacupful bar sugar
one teacupful water ;

let this simmer over a slow fire for
about ten minutes ; then add

one pint cognac
one measure Jamaica rum.

Strain thoroughly and bottle. Keep in
a cool place. A wineglassful of this
with ice in a long glass of Apollinaris
or siphon water is very refreshing.

140**Port and Egg.**

Into a wine glass half-filled with port
wine break an egg carefully, and serve.
This drink has always been considered
very nourishing, but some physicians
claim that the egg is rendered indi-
gestible by the spirits after drinking,

hence they do not recommend the mixture.

141

Raspberry Cordial.

Put into an earthen pot

one quart of ripe raspberries
two teacupsful bar sugar
half teacupful vinegar;

put on the fire until it comes to a boil, then cool slowly. Strain through a cloth bag, and stir in one pint of cognac or rum. Bottle and keep in a cool place.

Take one measure of this cordial in a mixing glass half filled with ice. Shake well and strain into a tumbler; then fill with siphon water. Excellent in fevers.

142

Rock and Rye.

Put a handful of rock candy, broken to small pieces, in a bottle of rye whiskey. Shake occasionally until dissolved. This makes a fine cough syrup.

143

Rum and Gum.

Into a whiskey glass put

one toddyspoonful gum syrup
one measure Jamaica rum.

144

Rum Shake.

Put a few lumps of ice in the mixing glass and add

one tablespoonful honey
three-quarters measure Jamaica
rum
juice of one-quarter lemon
dash of red pepper;

shake well and strain into a small claret glass. This is a fine drink for a sore throat.

145**Shandy Gaff.**

A bottle of ale and a bottle of ginger ale mixed as in a Half and Half (No. 134). This is an old-fashioned drink, seldom used on the Pacific Coast.

146**Sherry and Egg.**

Prepared in the same way as Port and Egg (No. 140), substituting sherry wine.

147**Soft Toddy.**

Into a mixing glass put

one cube of sugar

one large thick slice of lemon peel

two tablespoonsful boiling water.

one measure Bourbon whiskey.

After standing a few moments drop in three or four lumps of ice, and shake well. Strain into a claret glass, and sprinkle a little nutmeg on top.

148

Weak Stomach Drink.

Put into a fizz glass

one egg, well beaten
juice of one lemon;

fill with siphon water while stirring.

149

Zambajon.

The Italian method of preparing sherry and egg, and used extensively in the hospitals of Italy. Take the yolks of as many eggs as required, and beat until quite thin. Pour into a sauce-pan, and add for each egg

one measure good sherry
one heaping tablespoon of bar
sugar;

stir continuously over a slow fire until ready to boil over. Then take from the fire and pour into small punch glasses. The whites of two eggs should be well beaten with sufficient sugar to thicken, and a spoonful should be laid on the top of each glass. Put in the cooler for a while before serving. This may also be served warm if desired.

150

BOTTLING WINE.

When buying wine in bulk, either in demijohn or wood, it should be put in bottles at once to prevent fermentation.

A ten-gallon keg is the most convenient quantity of wine to handle. When receiving the keg stand it on end, and bore a one-inch hole about one inch from the rim or chine. This hole should be at the lower side of the keg when laid on its side, the bunghole on the side of the keg being, of course, on top. While boring the hole keep the shavings brushed away as much as possible. Have a wooden wine faucet at hand, and let it soak for a few moments in water before driving it into the keg. Then throw the keg on its side to see that the key has been turned off and that there is no leakage. While in this position remove the tin cap over the bunghole, and with a wooden mallet or the flat hammer-end

of a hatchet strike a few sharp, quick blows on the stave each side of the bung-hole, until the bung is partly up but not altogether loose. Raise the keg to skids or a strong table, with a block of wood each side to prevent rolling. One or two days' rest before bottling is advisable. When ready to bottle, remove the bung as gently as possible.

Taper corks may be used when the wine is not to be kept for any considerable length of time; these will not require a corking machine, and may be used many times. Soak them in hot water while bottling the wine, and they will be much easier to handle. Always hold the bottle at a slight angle to the faucet; otherwise the outrushing air will give you trouble. Do not quite fill the bottle: leave an air space of at least one inch, or the cork will be forced out. Practice the trick of filling one bottle after another without shutting off the key; have the empty ones on the floor all on one side of the stool, and while replacing one with another under the faucet put the filled bottles

on the other side until the keg is drained. This method is the best because the constant starting and stopping has a tendency to draw up some of the sediment the wine may contain. After corking stack the bottles on their sides in a cool, dark place.



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