

FOX'S

# Bartender's

GUIDE.

1903

في في في في

A Complete Manual on the Art of  
Mixing Drinks of all kinds.

STANDARD AUTHORITY.

في في في في

RICHARD K. FOX, PUBLISHER,  
NEW YORK.

PRICE, 25 CENTS.






I. L. Reddy,





323 West Lovejoy St.,

Pocatello, Idaho.

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FOX'S  
BARTENDER'S  
GUIDE   

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A Complete Manual on the Art  
of Mixing all kind of Fancy Drinks,  
as well as hints on the care of  
Wines, Liqueurs, etc.    

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A New and Revised Edition.

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RICHARD K. FOX, Publisher,  
Franklin Square, New York.

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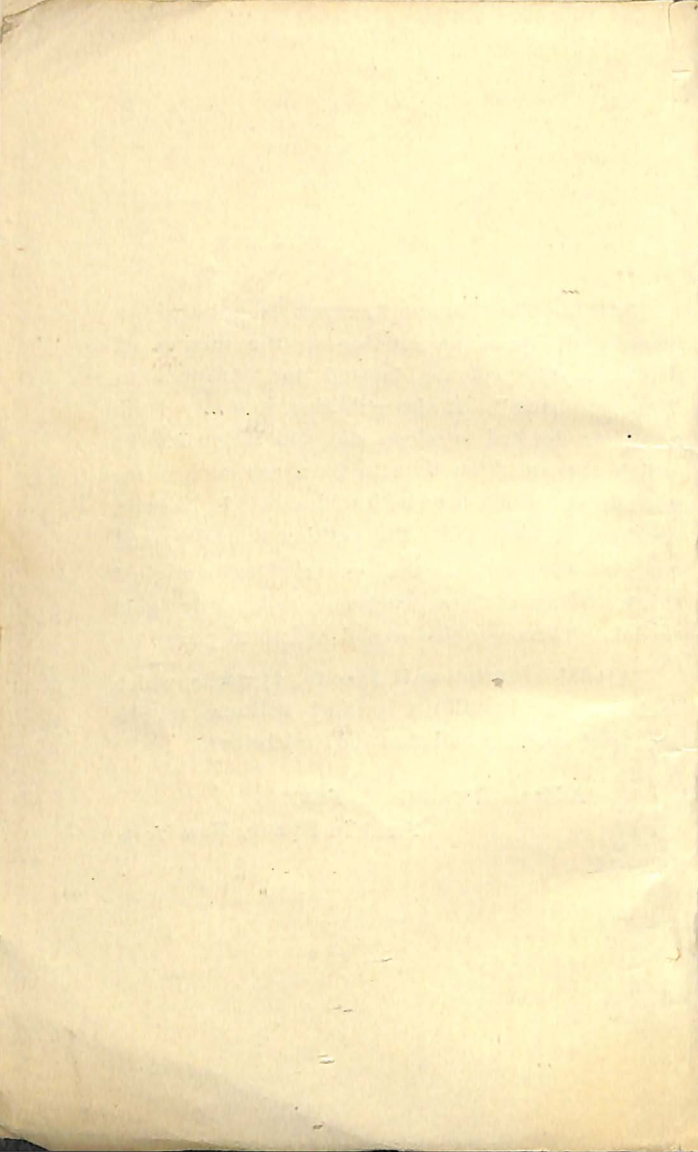
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NOTE.—The POLICE GAZETTE is prepared to answer all questions relating to the mixing of drinks in the column devoted to "Answers to Correspondents." It also publishes in every issue a column devoted to saloon men and bartenders, in which appears, from time to time, any recipes for new drinks which may be introduced. It likewise conducts a Bartender's Competition annually, and the man who sends in the best recipe for an original drink is awarded a handsome and costly gold medal. There are also second and third prizes.

A trial subscription is \$1.00 for 13 weeks, which includes the beautifully printed halftone supplements of sporting and theatrical celebrities.

Address RICHARD K. FOX,  
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## Hints to Bartenders.

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• Ice must always be washed clean before being used and placed in the glass with either an ice scoop or tongs.

Fruit must not be handled, but picked up with a silver spoon or fork. When a beverage is strained in a glass add the fruit after straining, in other cases put the fruit in the glass at once.

In preparing any kind of a hot drink, the glass should always be rinsed first in hot water, so as to lessen the chance of the glass breaking, as well as to serve the drink sufficiently hot.

Shaved ice should be used in cold drinks where spirits form the principal ingredient, and no water is used. When eggs, milk, wine, vermouth, seltzer, or other mineral waters are used in preparing a drink, it is advisable to use small lumps of ice, which should always be removed before serving.

It is difficult to dissolve sugar in spirits; it is always advisable, therefore, to dissolve it in a small quantity of water. To a very large extent syrup has taken the place of sugar in making cocktails.

When drinks which call for eggs, or milk, or both, are to be made, and hot wine or spirits are to be mixed with them, the latter must always be poured upon the former gradually and stirred briskly all the while, else the milk and eggs will curdle. This is especially the case when large quantities are to be made.

Bottles containing liquors must be kept lying down, as this keeps the corks moist, and prevents evaporation.

Never place any more champagne at a time on the ice than is likely to be used at once, as a second icing injures flavor and quality. Iced champagne requires careful handling, as cold renders the glass brittle.

In cooling sparkling wines, never allow the bottles to come in contact with the ice. They should be served in an ice pail and the space between the bottles filled with cracked ice.

Mineral waters in syphons should be cooled gradually, and not allowed to come in contact with the ice. This rule also holds good in the case of cordials, bitters and syrups, which, however, should be only moderately cool.

Claret, Rhine wines, sherry, port, etc, should not be kept too cold, and in serving, the bottles should be steadily handled, so as not to disturb any sediment that may be in the bottom of the bottles. Keep unopened bottles lying on their sides so as to keep the corks moist.

Whiskey may be kept directly on the ice, but brandy and other liquors require only a moderate temperature.

Beer should be kept at a temperature of about 40 degrees. Bottled beer should be kept in a cool place, but not in contact with the ice; keep the bottles upright, so that sediment, if there should be any, may settle in the bottom.



# FOX'S BARTENDER'S GUIDE.

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## Absinthe.

As there are several ways of mixing absinthe it is best to inquire in what manner the customer desires it before attempting to serve it.

### OLD FRENCH STYLE.

Place a pony glass of absinthe into a large glass; take the top part of a French absinthe glass, which is shaped like a bowl, and which has a small hole in the bottom; fill this with fine ice and water, and it will drip through the hole into the glass containing the absinthe; let it continue dripping until there is about two parts water to one of absinthe, and serve. Only genuine imported absinthe should be used.

### ABSINTHE—AMERICAN STYLE.

Three-quarter glass fine ice.

Six dashes gum syrup.

One pony glass absinthe.

Three wine-glasses water.

Shake ingredients until outside of shaker is covered with ice; then strain in large bar glass and serve. This is also called Frapped Absinthe.

### ABSINTHE—ITALIAN STYLE.

One pony glass absinthe.

Few lumps broken ice.

Three dashes Maraschino.

One-half pony glass Anisette.

Pour ice water slowly into the mixture, stir with a spoon and serve.

### “Arf and Arf,” or Black and Tan.

*Use large ale glass.*

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new.

It is always best to ask the customer how he desires it.

## COCKTAILS.

### Absinthe Cocktail.

*Use large bar glass.*

Fill with ice.

About three dashes gum syrup.

One dash Boker's Bitters.

Dash Anisette.

One-quarter wine-glass water.

Three-quarter wine-glass absinthe

Shake until almost frozen and then strain in cocktail glass, and serve after squeezing a lemon peel on top.

## Bottle of Whiskey Cocktails.

Enough whiskey to make a quart, with the addition of one pony of pure Curacoa, one wine glass of gum syrup, and three-quarters of a pony of bitters; mix in shakers until thoroughly blended, and then pour in bottle, cork and label.

## Apple Jack Cocktail.

*Use large bar glass.*

One-half full of shaved ice.

Two dashes gum syrup.

Two dashes bitters.

One dash Curacoa.

One wine-glass apple jack.

Stir with spoon, and after straining into cocktail glass, add cherry or olive, and squeeze lemon peel on top.

## Brandy Cocktail.

*Use small bar glass.*

Take three or four dashes of gum syrup.

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

One wine-glass of brandy.

One or two dashes of Curacoa.

Fill the glass one-third full of shaved ice; shake up well and strain into a cocktail glass. Twist a small piece of lemon rind in it and serve.

### **Bijou Cocktail.**

*Use large bar glass.*

Three-quarter glass filled with shaved ice.

One-third wine-glass green Chartreuse.

One-third wine-glass Italian Vermouth.

One-third wine-glass Plymouth gin.

Stir well with the spoon, and after straining in cocktail glass, add cherry or small olive, and serve after squeezing lemon peel on top.

### **Champagne Cocktail.**

*Pint bottle of wine makes three drinks.*

Take one lump of sugar.

One or two dashes of Angostura bitters.

One small lump of ice.

Fill the goblet with wine, stir up with a spoon, and serve with a thin piece of twisted lemon peel.

A quart bottle of wine will make six cocktails.

### **Gin Cocktail.**

*Use small bar glass.*

Take three or four dashes of gum syrup.

Two dashes of bitters (Boker's).

One wine-glass of Holland gin.

One or two dashes of Curacoa.

Fill the glass one-third full of shaved ice, and strain into a cocktail glass. Twist a small piece of lemon peel, place it in the glass, and serve.



### **Irish Cocktail.**

*Use large bar glass.*

Fill glass with shaved ice.

Two dashes of absinthe.

One dash Maraschino.

One dash Curacao.

Two dashes bitters.

One wine-glassful of Irish whiskey.

Stir well with spoon, and after straining in cocktail glass, put in medium olive and squeeze lemon peel on top.

### **Japanese Cocktail.**

*Use small bar glass.*

Fill one-half with shaved ice.

Two dashes gum.

Two dashes bitters.

Two dashes Maraschino.

One glass of Himmel's Wasser.

Mix well with spoon, strain in fancy cocktail glass, and serve with a twist of lemon peel on top.

### **Cincinnati Cocktail.**

*Use large bar glass.*

One-half glass of beer.

One-half glass of soda or ginger ale.

This is a particularly palatable drink for warm weather.

### **Silver Cocktail.**

*Use large bar glass.*

One dash gum.

Two dashes orange bitters.

Three dashes Maraschino.

One-half wine-glass French Vermouth.

One-half wine-glass gin.

Stir with spoon, strain in cocktail glass, and serve after squeezing piece of lemon peel.

### **Star Cocktail.**

*Use large bar glass.*

Three-quarters glass of shaved ice.

One or two dashes gum.

One dash Curacoa.

Three dashes bitters.

One-half wine-glass French Vermouth.

One-half wine-glass applejack.

Stir with spoon, and after straining in cocktail glass, serve after squeezing lemon peel on top.

### **Vermouth Cocktail.**

*Use small bar glass.*

Two dashes of Boker's bitters.

One wine-glass of Vermouth.

One-quarter slice of lemon.

Shake the bitters and Vermouth with a small lump of ice, strain in a cocktail glass in which the lemon has been placed. If the customer prefers it very sweet, add two dashes of gum syrup.

## Oyster Cocktail.

*Use medium wine-glass.*

Enough catsup to fill the bottom of the glass.

Two medium-size oysters.

Pepper and salt to season well.

One dash lemon juice and serve.

(Larger glasses and larger portions are served in restaurants).

## Martini Cocktail.

*Use large bar glass.*

Fill glass with ice.

Two dashes gum syrup.

Two or three dashes bitters.

One dash Curacoa—absinthe, if asked for.

One-half wine-glass Old Tom gin.

One-half wine-glass Vermouth.

Stir with spoon, and after straining in cocktail glass, put in cherry or olive, and serve after squeezing lemon peel on top.

## Montana Cocktail.

*Use large bar glass.*

Three-quarters full of shaved ice.

Two dashes Anisette.

Two dashes bitters.

One-half wine-glass French Vermouth.

Stir with spoon, strain in cocktail glass, and serve, after squeezing piece of lemon peel on top.

## Manhattan Cocktail.

*Use large bar glass.*

Fill glass with ice.

One dash gum syrup.

One or two dashes orange bitters.

One dash Curacoa—absinthe, if asked for.

One-half wine-glass whiskey.

One-half wine-glass Vermouth.

Stir with spoon, strain in cocktail glass, and serve after squeezing lemon peel on top.

## Olivette Cocktail.

*Use large bar glass.*

One-half glass shaved ice.

Two dashes gum.

Three dashes orange bitters.

Three dashes absinthe.

One wine-glass Plymouth gin.

Stir with spoon, and after straining in cocktail glass put in olive and serve after squeezing lemon peel on top.

## Soda Cocktail.

*Use large bar glass.*

Some lumps of broken ice.

Five dashes of bitters.

One or two slices orange.

Fill glass with lemon soda, have teaspoon filled with powdered sugar for customer to put in himself. In mixing do not let foam spread over glass.



### **Saratoga Cocktail.**

*Use large bar glass.*

One-half glass of shaved ice.

Two dashes pineapple syrup.

Two dashes bitters.

Two dashes Maraschino.

Three-quarters glass old brandy.

Mix with bar spoon, and after straining put a couple of strawberries on top, twist a piece of lemon peel, and top with one squirt of champagne.

### **Jersey Cocktail.**

*Use large bar glass.*

Take one teaspoonful of fine white sugar.

Two dashes of bitters.

Three or four lumps of ice.

Fill tumbler with cider, mix well with a spoon, and remove the ice before serving.

### **Royal Fox Cocktail.**

*Use small bar glass.*

One-half full of shaved ice.

Three dashes of Angostura bitters.

Two dashes gum syrup.

Large pony brandy.

Pony of Vermouth.

Shake well, strain into cocktail glass, add a quarter of a slice of lemon and serve.

### **Whiskey Cocktail.**

*Use large bar glass.*

One-half glass shaved ice.

Two dashes gum syrup.

Two dashes bitters.

One dash Curacao.

One wine-glass whiskey.

Stir with spoon, strain in cocktail glass, put in cherry or olive, squeeze lemon peel on top and serve.

### **Tuxedo Cocktail.**

*Use large bar glass.*

One-half glass shaved ice.

One dash Maraschino.

One dash absinthe.

Three dashes orange bitters.

One-half wine-glass French Vermouth.

One-half wine-glass Old Tom gin.

Stir with spoon, strain in cocktail glass, put in cherry, squeeze lemon peel on top and serve.

### **Turf Cocktail.**

*Use large bar glass.*

One-half glass shaved ice.

Two dashes orange bitters.

Two dashes Maraschino.

Two dashes absinthe.

One-half wine-glass French Vermouth.

One-half wine-glass Plymouth gin.

Stir with spoon, strain in cocktail glass, put in olive and serve.

## Coffee Cocktail.

*Use large bar glass.*

Take one teaspoonful powdered white sugar.

One fresh egg.

One large wine-glass of port wine.

One pony of brandy.

Two or three lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up very thoroughly and strain into a medium bar goblet. Grate a little nutmeg on top before serving.

The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, and hence probably its name.

## Trilby Cocktail.

*Use large bar glass.*

Fill glass with shaved ice.

Two dashes absinthe.

Two dashes orange bitters.

Two dashes Parfait d'Amour.

One-half wine-glass Scotch whiskey.

One-half wine-glass Italian Vermouth.

Stir with spoon, strain in cocktail glass, put in cherries, squeeze lemon peel on top, and serve.

### **Catawba Cobbler.**

*Use large bar glass.*

One teaspoonful powdered sugar dissolved in a little water.

One slice of orange, quartered.

One-half glass shaved ice.

Fill with Catawba wine, ornament with seasonable berries and serve with straws.

### **Champagne Cobbler.**

*Bottle of wine to four large bar glasses.*

One teaspoonful powdered sugar.

One piece of orange and lemon peel.

One-third full shaved ice.

Fill with wine, decorate with seasonable berries and serve with straws.

### **Whiskey Cobbler.**

*Use large bar glass.*

One and one-half wine-glasses whiskey.

Half tablespoonful of sugar, well dissolved.

One slice of orange, quartered.

One dash of Maraschino.

Fill glass with fine ice, stir well and dress with fruits. Serve with a straw.

### **Sherry Cobbler.**

This is made the same as the Catawba cobbler, with the addition of a couple of pieces of pineapple and the substitution of Sherry for Catawba wine.



### **Claret Cobbler.**

This is made the same as the Catawba cobbler, substituting claret for Catawba wine.

### **Sauterne Cobbler.**

This is made the same as the Catawba cobbler, substituting Sauterne for Catawba wine.

### **Brandy Crusta.**

Rub a sliced lemon around the rim of a cocktail glass, and then dip the glass in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon so that the paring will be in one piece, and then fit the piece in the wine-glass. After which mix the following ingredients :

*Use small bar glass.*

Three dashes gum syrup

One dash bitters.

One wine-glass brandy.

Two dashes Curacoa.

One dash lemon juice.

Shake up well and strain in the cocktail glass which has been prepared.

### **Whiskey Crusta.**

The Whiskey Crusta is made in the same manner, using whiskey instead of brandy.

### **Gin Crusta.**

Gin Crusta is made in the same manner, using gin instead of brandy.

### **Blue Blazer.**

*Use two silver-plated mugs.*

One teaspoonful powdered sugar, dissolved in a little hot water.

One wine-glass Scotch whiskey.

Set the liquid on fire, and, while blazing, pour three or four times from one mug into another. This will give the appearance of a stream of liquid fire. Twist a piece of lemon peel on top with a little grated nutmeg, and serve.

As this preparation requires skill, it is quite requisite that the amateur should practice with cold water at first.

### **Bishop.**

*Use large soda glass.*

One teaspoonful of powdered sugar, dissolved in wine-glass of water.

Two thin slices lemon.

Two or three lumps of fine ice.

Two dashes of Jamaica rum.

Fill glass with claret or red Burgundy; shake well, remove ice and serve.

### **Black Stripe.**

*Use small bar glass.*

One wine-glass St. Croix rum or Jamaica.

One tablespoonful New Orleans molasses.

If called for in summer, stir in about a tablespoonful of water and cool with fine ice.

If in the winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

### **Brandy Champerelle.**

*Use sherry wine glass.*

One-quarter wine-glass red Curacoa.

One-quarter wine-glass yellow Chartreuse.

One-quarter wine-glass Anisette.

One-quarter wine-glass Kirschwasser or Brandy as desired.

Use a sherry glass instead of spoon for pouring cordials, and keep liquors from mingling.

### **Brandy and Soda, Split Soda and Brandy.**

*Use large bar glass.*

Three or four lumps ice.

One wine-glass brandy.

Fill up with plain soda.

Mix well with spoon.

The above is a pleasing drink for summer, and is called by the English, Brandy Split.

## **Brandy Straight.**

*Use small bar glass.*

Put a piece of ice in the glass and let the customer serve himself from the bottle, with water on the side.

Whiskey Straight and Gin Straight are served in the same way.

## **Brandy and Gum.**

*Use whiskey glass.*

Three or four dashes gum syrup.

One or two lumps ice.

Place a spoon in the glass, and hand with a bottle of brandy to the customer. When any other liquor is called for it is used in the same manner.

## **Pony Brandy.**

*Use small bar glass.*

Set before the customer a small bar glass, and another containing ice water.

Fill a pony glass with best brandy, and pour it into the empty glass.

The fancy way to serve is to fill a pony glass to the brim with brandy, cover it with the inverted bar glass, press both glasses tightly together and turn them over quickly, so the pony glass will remain upside-down in the bar glass without the brandy escaping.



## **Brandy and Ginger Ale.**

*Use large soda glass.*

One wine-glass brandy.

Two or three lumps of ice.

Fill glass with imported ginger ale.

## **Brandy Daisy.**

*Use large bar glass.*

One-half tablespoonful sugar.

Two dashes lemon juice.

Dissolve well with spoon in a squirt of seltzer.

One-half glass yellow Chartreuse.

Fill with shaved ice.

Add one glass brandy.

Stir with spoon, put fruit in bar glass, strain liquor into it, and serve.

## **Gin Daisy.**

*Use small bar glass.*

Take three or four dashes of orgeat, or gum syrup.

Three dashes of Maraschino.

The juice of half a small lemon.

One wine-glass of Holland gin.

Fill glass one-third full of shaved ice.

Stir with spoon, strain into a large cocktail glass, and fill up with seltzer or Apollinaris water.

### **Whiskey Daisy.**

*Use small bar glass.*

Take three dashes gum syrup.

Two dashes orgeat syrup.

The juice of half a small lemon.

One wine-glass of Bourbon or rye whiskey.

Fill glass one-third full of shaved ice.

Stir with spoon, strain into a large cocktail glass, and fill up with seltzer or Apollinaris water.

### **Santa Cruz Rum Daisy.**

*Use small bar glass.*

Three or four dashes gum syrup.

Two dashes Maraschino.

Juice of one-half small lemon.

One wine-glass Santa Cruz rum

Fill glass one-third shaved ice.

Stir thoroughly, strain in cocktail glass and serve.

### **Brandy Fix.**

*Use large bar glass.*

Fill glass with fine ice.

Half tablespoonful sugar dissolved in half wine-glass seltzer water.

One-half pony glass pineapple syrup.

One wine-glass brandy.

Stir with a spoon. Dress with fruits. Serve with a straw.

### **Gin Fix.**

*Use large bar glass.*

One-half tablespoonful sugar in a little seltzer.

One-half pony pineapple syrup.

Fill glass with fine ice. One wine-glass of Holland gin. Stir well. Dress with fruits and serve with a straw.

### **Whiskey Fix.**

*Use large bar glass.*

Three-quarter glass fine ice.

One-half tablespoonful sugar.

Two or three dashes lemon juice.

Half pony pineapple syrup.

One wine-glass whiskey.

Stir well and dress with fruit. Serve with a straw.

### **Brandy Fizz.**

*Use large bar glass.*

One-half tablespoonful fine sugar.

Three dashes lemon juice.

One wine-glass brandy.

One or two dashes of white of egg.

Three-quarters of glass fine ice.

Mix with spoon and strain into a fizz glass; fill up with seltzer or vichy. This must be drank immediately.

### **Gin Fizz.**

*Use large bar glass.*

One-half tablespoonful sugar.

Three or four dashes lemon juice.

One-half glass shaved ice.

One wine-glass Old Tom gin.

Stir well with a spoon ; strain into a fizz glass. Fill up with seltzer or vichy water and do not fail to drink quickly.

### **Golden Fizz.**

*Use large bar glass.*

One egg (yolk only).

Three-quarter tablespoonful sugar.

Two or three dashes lemon juice.

One wine-glass Old Tom gin or whiskey.

Three-quarters of the glass fine ice.

Use the shaker well ; strain into a fizz glass. Fill up with seltzer or vichy ; then mix with spoon, and serve to be drank at once.

### **Whiskey Fizz.**

One-quarter teaspoonful fine sugar.

Two or three dashes lemon juice.

One wine-glass whiskey.

Three-quarters glass full of fine ice.

Stir up well ; strain into a fizz glass ; fill it with seltzer water or vichy. Serve to be drank at once.



### Silver Fizz.

*Use large bar glass.*

One-half tablespoonful of sugar.

Two or three dashes lemon juice.

One wine-glass Old Tom gin, dissolved well, with  
squirt of whiskey.

One egg (white only).

Glass three quarters full shaved ice.

Shake with shaker ; strain in fizz glass ; fill from  
syphon, mix with spoon, and serve quickly to be  
drank at once.

### Brandy Flip.

*Use large bar glass.*

Half fill glass with fine ice.

One egg beaten thoroughly.

One-half tablespoonful sugar.

One wine-glass brandy.

Use the shaker in mixing ; strain into a fancy bar  
glass ; grate a little nutmeg on top, and serve.

### Gin Flip.

*Use large bar glass.*

One teaspoonful sugar dissolved in a little seltzer  
water.

One wine-glass Holland gin.

One fresh egg.

Two or three lumps of ice.

Shake well, and strain into a fancy glass ; grate a  
little nutmeg on top, and serve.

### **Port Wine Flip.**

*Use large bar glass.*

One fresh egg.

One-half tablespoonful of sugar.

Three-quarters glass shaved ice.

One wine-glass port wine.

Shake in shaker; strain in wine-glass; grate nutmeg on top, and serve.

### **Rum Flip.**

Same as Gin Flip, but use Jamaica rum instead of gin.

### **Sherry Wine Flip.**

Same as Port Flip, but use sherry instead of port.

### **Whiskey Flip.**

Same as Gin Flip, but use whiskey instead of gin.

### **Gin Julep.**

*Use large bar glass.*

Three-quarter tablespoonful of powdered sugar.

Three or four sprigs of mint.

One-half wine-glass water; mix well until the essence of mint is extracted, then remove the mint.

Fill with fine ice

One and a quarter wine-glass Holland gin.

Stir with spoon; ornament with orange, berries, etc., and serve with straws.

## Mint Julep.

*Use large bar glass.*

One tablespoonful of white powdered sugar.

Two and one-half tablespoonfuls of water; mix well with a spoon.

One and one-half wine-glass of brandy.

Take three or four sprigs of fresh mint and press them well in the sugar and water, until the flavor of the mint is extracted; add the brandy, and fill the glass with fine shaved ice, and draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above in the shape of a bouquet; arrange berries and small pieces of sliced orange on top in a tasty manner; dash with Jamaica rum and serve with a straw.

## Whiskey Julep.

Whiskey Julep is made the same as the regular Mint Julep, but whiskey is substituted for brandy.

## Hot Egg Nogg.

*Use large bar glass.*

One fresh egg.

One tablespoonful of sugar.

One-half wine-glass Cognac.

One-half wine-glass Jamaica rum.

Stir well, add boiling milk while stirring; grate nutmeg on top and serve.

## Egg Nogg.

*Use large bar glass.*

One fresh egg.

Three-quarters tablespoonful sugar.

One-third glassful of ice.

One pony glass Jamaica rum.

One wine-glass brandy.

Fill the glass with rich milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wine-glass of either of the above liquors, instead of both combined.

Every well-ordered bar should have a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

## Baltimore Egg Nogg.

*Use large bar glass.*

One yolk of an egg, three-quarter tablespoonful of sugar; add a little nutmeg and ground cinnamon to it, and beat it to a cream.

One-half pony brandy.

Three or four lumps of ice.

One-quarter pony Jamaica rum.

One pony Madeira wine.

Fill glass with milk, shake thoroughly, strain, grate a little nutmeg on top and serve.



### Sherry Egg Nogg.

*Use large bar glass.*

Half tablespoonful sugar.

One egg.

One pony glass brandy.

One wine-glass sherry.

Fill up with fine ice, shake well; strain into a fancy bar glass. Serve with nutmeg on top.

### Ale Punch.

Take one quart of mild ale.

One glass of white wine.

One glass of brandy.

One glass of Capillaire.

One lemon.

Mix the ale, wine, brandy and Capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on the top and add a bit of toasted bread.

### Champagne Punch.

*Serve in champagne goblets.*

One quart bottle of wine.

Three tablespoonfuls sugar.

One orange sliced.

The juice of one lemon.

Two slices of pineapple cut in small pieces.

Dress with fruit and serve in champagne goblets.

## Punch a la Romaine.

*For a party of fifteen.*

One bottle rum.

One bottle wine.

Ten lemons.

Two sweet oranges.

Two pounds powdered sugar.

Ten eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of one orange; strain through a sieve into a bowl, adding by degrees the whites of the eggs beaten to a froth. Place the bowl on ice until cool, then stir in the rum and wine until well mixed.

## Arrack Punch.

*Use medium bar glass.*

Dissolve one tablespoonful white sugar in a little water.

Juice of half a lemon.

One pony glass Batavia Arrack.

One wine-glass Jamaica rum.

Two pieces pineapple.

Fill glass with shaved ice, shake thoroughly, and after dressing top with seasonable fruit, serve with straws.

## Orgeat Milk Punch.

*Use large bar glass.*

One and one-half tablespoonful Orgeat syrup.

One and one-half wine-glass brandy.

Juice of one-half lemon.

Fill glass with shaved ice, shake well; ornament with berries in season, and dash port wine on top; serve with a straw.

## Claret Punch.

*Use large bar glass.*

One teaspoonful powdered sugar.

One slice lemon.

Two slices orange.

Fill glass with fine ice. Pour in claret. Shake well. Dress with fruit in season, and serve with a straw.

## Curacoa Punch.

*Use large bar glass.*

One tablespoonful powdered sugar dissolved in a little water.

Juice of one-half lemon.

One-half pony glass Curacoa (red).

One-half wine-glass Jamaica rum.

Fill with fine ice and shake well.

Dress with fruits in season and serve with a straw.

## **Brandy Punch.**

*Use large bar glass.*

Dissolve one teaspoonful of sugar in a little water.

One teaspoonful raspberry syrup.

One wine-glass brandy.

One-half wine-glass Jamaica rum.

Juice of one-half lemon.

Two slices orange.

One piece pineapple.

Fill tumbler with shaved ice ; shake thoroughly, and after dressing the top with berries in season, serve with straws.

## **Gin Punch.**

*Use large bar glass.*

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

One tablespoonful raspberry syrup.

One and one-half wine-glass of Holland gin.

Juice of half a small lemon.

One slice of orange (cut in quarters).

One piece of pineapple.

One or two dashes of Maraschino.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season.



### Sauterne Punch.

One teaspoonful powdered sugar.

One slice lemon.

One slice orange.

One piece pineapple.

Fill glass with shaved ice. Pour in Sauterne almost to brim ; shake well, dress with berries and serve.

### Egg Milk Punch.

*Use large bar glass.*

One teaspoonful of fine white sugar.

One wine-glass of brandy.

One-quarter wine-glass Santa Cruz rum.

One egg.

Small lump of ice.

Fill the glass with pure fresh milk, shake the ingredients well together, and strain into a large glass.

### Medford Rum Punch.

*Use large bar glass.*

Three-quarter tablespoonful of sugar; dissolve well.

Two or three dashes lemon juice.

Fill glass with fine ice.

One and one-half glass Medford rum.

One dash Jamaica rum.

Stir well with spoon. Dress with fruits in season, and serve with straws.

### Cider Punch.

Half-pint of sherry.  
One glass of brandy.  
One bottle of cider.  
Quarter pound of sugar.  
One lemon.

Pare the peel of half the lemon very thin ; pour the sherry upon it ; add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place it on ice. When cold, add the brandy and a few pieces of cucumber rind.

### Imperial Punch.

*To make one quart.*

One bottle claret  
One bottle soda water.  
Four tablespoonfuls powdered sugar, dissolved in  
a little of the soda.  
One-quarter teaspoonful grated nutmeg.  
One liquer glass Maraschino.  
About one-half pound ice.  
Three slices cucumber rind.  
Put all ingredients in pitcher and mix well.

## Whiskey Punch.

*Use large bar glass.*

One tablespoonful powdered sugar, dissolved in a little water.

Juice of one-half small lemon.

One and one-half wine-glass whiskey.

Fill glass with shaved ice, shake well ; dress with lemon and berries, and serve with straws.

## Hot Scotch Whiskey Punch.

*Use medium bar glass—warm.*

Two wine-glasses boiling water.

Two lumps loaf sugar.

One wine-glass Scotch whiskey.

Dissolve the sugar with one wine-glass of the water, then pour in the whiskey; add the balance of the water, and add a thin slice of lemon. Rinse glass in warm water before using.

## Philadelphia Fish-House Punch.

One-third pint lemon juice.

Three-quarter pound white sugar, dissolved in sufficient water.

One-half pint Cognac brandy.

One-quarter pint peach brandy.

One-quarter pint Jamaica rum.

Two and a half pints cold water.

Ice and serve.

## Hot Irish Whiskey Punch.

*Use medium bar glass.*

One wine-glass best Irish whiskey.

Two wine-glasses boiling water.

Two lumps loaf sugar.

Dissolve the sugar well with one wine-glass of the water, then pour in the whiskey ; add the balance of the water, and put in a small piece of lemon rind or a thin slice of lemon. Before using the glass rinse it in hot water.

## Maraschino Punch.

*Use large bar glass.*

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

One wine-glass of brandy.

Two dashes of Arrack.

One-half pony glass of Maraschino.

The juice of half a small lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.



## Royal Punch.

*For a small party.*

One pint hot green tea.

One-half pint brandy.

One-half pint Jamaica rum.

One wine-glass Curacoa.

One wine-glass Arrack.

Juice of two limes.

A slice of lemon.

White sugar to taste.

One gill of warm calf's foot jelly.

To be drank as hot as possible.

## Milk Punch.

*Use large bar glass.*

Three-quarters tablespoonful powdered sugar.

One-third glass fine ice.

One wine-glass brandy.

One-half wine-glass St. Croix rum.

Fill with pure milk, shake well, strain in fancy bar glass, and serve after grating nutmeg on top.

NOTE.—For a cheaper milk punch use whiskey instead of brandy.

## Hot Milk Punch.

*Use large bar glass.*

Make same as ordinary milk punch, but use hot milk.

## Roman Punch.

*Use large bar glass*

Half fill glass with fine ice.

One tablespoonful sugar.

Two or three dashes lemon juice.

Juice of half an orange.

One-quarter pony glass Curacoa.

Half wine-glass brandy.

Half pony glass Jamaica rum.

Stir well with spoon. Dash with port wine.

Dress with fruit. Serve with straws.

## Santa Cruz Rum Punch.

*Use large bar glass.*

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

One wine-glass Santa Cruz rum.

One-quarter wine-glass Jamaica rum.

Two or three dashes lemon juice.

One slice of orange (cut in quarters).

Fill the tumbler with shaved ice, shake well, and  
dress the top with sliced lime and berries in season.  
Serve with a straw.

## St. Charles' Punch.

*Use large bar glass.*

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

One wine-glass port wine.

One pony glass brandy.

One-half glass Curacoa.

Two or three dashes lemon juice.

Fill the tumbler with shaved ice ; stir with spoon ;  
ornament with fruits in season, and serve with a  
straw.

## Vanilla Punch.

*Use large bar glass.*

One scant tablespoonful sugar.

Two dashes lemon juice.

Two dashes Curacoa.

Fill glass with shaved ice.

One-half pony glass brandy.

One and one-half wine-glass vanilla.

Mix well with spoon ; ornament with fruit, and  
serve with a straw.

## Lemonade.

*Use large bar glass.*

One and one-half tablespoonful sugar.

Six to eight dashes lemon juice.

Three-quarters glass shaved ice.

Fill up with water, shake well; dress with fruit, or decorate with slices of orange and lemon.

## Egg Lemonade.

*Use large bar glass.*

One fresh egg

One half tablespoonful sugar.

Seven or eight dashes lemon juice.

Three-quarter glass fine ice.

Shake well, strain in large bar glass and serve; no fruits.

## Seltzer Lemonade,

*Use large bar glass.*

One and one-half tablespoonfuls sugar.

Four to six dashes lemon juice.

A few lumps ice.

Fill with seltzer, stir with spoon and serve; no fruit.

## Soda Lemonade.

Make same as seltzer lemonade, using but one tablespoonful of sugar, and substituting soda for seltzer.



### **Pousse Cafe.**

*Use a sherry wine-glass.*

One-sixth glass raspberry syrup.

One-sixth glass Maraschino.

One-sixth glass green vanilla.

One-sixth glass red Curacao.

One-sixth glass yellow Chartreuse

One-sixth glass brandy.

In compounding the above use a small wine-glass for pouring in each article separately ; be very careful in doing so that each portion may be separate. Serve without mixing.

### **Faivre's Pousse Cafe.**

*Use a sherry wine-glass.*

One-third glass Benedictine.

One-third glass red Curacao.

One-third glass Kirsch wasser or brandy.

Two or three drops bitters.

### **Ale Sangaree.**

*Use large bar glass.*

One tablespoonful sugar, dissolved in one-half wine-glass of water.

Fill with ale—old, new or mixed, as requested—grate nutmeg on top and serve.

### **Brandy Sangaree.**

*Use small bar glass.*

Two lumps ice.

One-half wine-glass water.

One-half tablespoonful sugar.

One glass brandy.

Stir with spoon, grate nutmeg on top and serve.  
It may be strained.

### **Porter Sangaree.**

*Use large bar glass.*

One-half tablespoonful sugar, dissolved in a little  
water.

Three or four lumps ice.

Fill up with porter.

Stir well ; remove the ice, grate nutmeg on top  
and serve.

### **Port Wine Sangaree.**

*Use small bar glass.*

One or two lumps ice.

One teaspoonful sugar.

One and a half wine-glasses port wine.

Shake well ; remove ice, grate a little nutmeg on  
top and serve.

### **Sherry Wine Sangaree.**

*Use whiskey glass.*

One teaspoonful sugar, dissolved in water.

One or two lumps ice.

One wine-glass sherry.

Shake well ; remove ice, grate a little nutmeg on top and serve.

### **Irish Whiskey Skin.**

*Use small bar glass.*

One lump sugar.

One wine-glass Irish whiskey.

One piece lemon rind.

Rinse glass in hot water, put in sugar ; fill glass half full boiling water, add whiskey and stir. Serve with spoon.

### **Scotch Whiskey Skin.**

Made same as Irish Whiskey Skin, but substitute Scotch whiskey for Irish.

### **Brandy Sling.**

*Use medium bar glass, hot.*

One lump sugar.

One wine-glass brandy.

Fill up with hot water ; stir well, grate nutmeg on top, serve.

For a cold brandy sling, use a lump of ice and cold water.

### **Hot Gin Sling.**

*Use medium bar glass, hot.*

One teaspoonful sugar.

One wine-glass Holland gin.

Fill up with hot water ; stir well, grate a little nutmeg on top and serve.

### **Hot Scotch Whiskey Sling.**

*Use hot-water glass.*

One wine-glass Scotch whiskey.

One lump sugar.

One piece lemon peel.

Fill glass three-quarters full with boiling water, grate nutmeg on top and serve.

### **Whiskey Smash.**

*Use large bar glass.*

One-half tablespoonful sugar.

Two or three squirts seltzer.

Two or three sprigs mint, pressed to extract essence, as in julep.

Fill half glass with fine ice.

One wine-glass whiskey.

Stir well ; strain into a fancy or sour glass ; dress with a little fruit, berries, etc., and serve.



### **Brandy Smash.**

*Use large bar glass.*

One-quarter tablespoonful sugar.

One squirt seltzer.

Two or three sprigs mint, pressed as in mint julep.

One wine-glass brandy.

Fill glass half full fine ice.

Stir well ; strain into a fancy bar glass, and serve with fruit on top.

### **Gin Smash.**

*Use large bar glass.*

One-half tablespoonful sugar.

Two or three sprigs mint ; extract essence with a spoon and little water.

One-half glass shaved ice.

One wine-glass Holland gin.

Stir well, strain in sour glass, decorate with fruit and serve.

### **Brandy Sour.**

*Use large bar glass.*

One large teaspoonful sugar, dissolved in a little Apollinaris or seltzer water

Juice of half a lemon.

One dash Curacao.

One wine-glass brandy.

Fill the glass with shaved ice, shake, and strain into a claret glass. Ornament with orange and berries.

### **Gin Sour.**

*Use large bar glass.*

One large teaspoonful sugar, dissolved in a little seltzer or Apollinaris water.

Two or three dashes lemon juice.

One wine-glass Holland or Old Tom gin.

Fill the glass three-quarters full of shaved ice, hake up and strain into a sour glass. Dress the top with orange, or pineapple and berries.

### **Santa Cruz Sour.**

*Use large bar glass.*

One large teaspoonful sugar, dissolved in a little seltzer or Apollinaris water.

Three dashes lemon juice.

One wine-glass Santa Cruz rum.

Fill the glass three-quarters full of shaved ice, shake up, and strain into a sour glass ; ornament with orange and berries in season.

### **Whiskey Sour.**

*Use large bar glass.*

One and one-half tablespoonfuls sugar, dissolved in a little seltzer or Apollinaris water.

The juice of half a small lemon.

One wine-glass of Bourbon or rye whiskey.

Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries.

## Hot Apple Toddy.

*Use medium bar glass, hot.*

Half tablespoonful sugar.

Half a baked apple.

One wine-glass apple-jack.

Fill with hot water.

Mix well. using a spoon, grate a little nutmeg on top. Serve, leaving the spoon in the glass.

## Brandy Toddy.

*Use small bar glass.*

One teaspoonful sugar, dissolved in a little water.

One wine-glass brandy.

One lump ice.

Stir with spoon.

For Hot Brandy Toddy omit the ice and use hot water.

## Gin Toddy.

*Use whiskey glass.*

One-half teaspoonful sugar, dissolved in a little water.

Two lumps ice.

One wine-glass Holland gin.

Stir well and serve.

The correct way to serve this drink is to dissolve the sugar, put spoon and ice in glass, and allow customer to help himself to liquor.

## Whiskey Toddy.

*Use small bar glass.*

One teaspoonful sugar.

One wine-glass rye whiskey.

One lump ice.

Dissolve sugar in a little water, add whiskey and ice and stir with spoon.

HOT WHISKEY TODDY is made by dissolving sugar in boiling water, omitting ice, and filling a glass two-thirds full of boiling water.

## Gin and Tansy.

*Use whiskey glass*

This is an old-fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence.

In serving, you simply set the glass, with a lump of ice dropped into it, before the customer, allowing him to help himself from the bottle containing the preparation.

## Hot Spiced Rum.

*Use hot-water glass.*

Two lumps loaf sugar.

One-half teaspoonful mixed allspice.

One wine-glass Jamaica rum.

Fill glass with hot water, mix well ; grate nutmeg on top and serve. Butter may be added.



## Hot Rum.

*Use medium bar glass, hot.*

One or two lumps loaf sugar, dissolved in a little hot water.

One wine-glass Jamaica rum.

One piece sweet butter as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass two-thirds full of boiling water, stir, grate a little nutmeg on top and serve.

## Port Wine Negus.

*General rule for preparing a quantity.*

To every pint of Port wine allow:

One quart boiling water.

One-quarter pound loaf sugar.

One lemon.

Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to one-quarter of a pound) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon juice to the Port wine with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use.

Negus may also be made of sherry or any other sweet wine, but it is more usually made of Port.

## Soda Negus.

*About one quart.*

One pint of Port wine.

Twelve lumps of white loaf sugar.

Eight cloves.

Grated nutmeg sufficient to fill a small teaspoon.

Put the above ingredients into a thoroughly clean sauce pan, warm and stir them well, but do not suffer the mixture to boil. Pour it into a pitcher or bowl, and upon the warm wine decant a bottle of soda water.

This makes a delicious effervescing drink.

## Pousse l'Amour.

*Use sherry wine-glass.*

This is similar to the more familiar pousse cafe, and has to be as carefully made.

One-quarter sherry-glass of sherry

Yolk of fresh egg (drop in).

One-quarter glass green vanilla.

One-quarter glass Cognac.

The yolk of the egg must be cold.

## Rock and Rye.

*Use whiskey glass.*

Use only the best rock candy and the best rye whiskey.

Put one-half tablespoonful rock candy syrup into the glass and allow customer to serve himself with whiskey; a few drops of lemon juice may be added.

## Shandy Gaff.

*Use large bar glass.*

One-half old ale.

One-half glass imported ginger ale.

Stir with spoon,

## Brandy and Soda or Stone Wall.

*Use large bar glass.*

One wine-glass brandy.

One-half glass with fine ice.

Fill up with plain soda.

## White Plush.

*Use small bar glass.*

Allow customer to help himself to bourbon or rye whiskey, and then fill glass with milk.

## Tom and Jerry.

*Use punch-bowl for the mixture.*

Twelve fresh eggs.

Half small bar glass Jamaica rum.

One and a half tablespoonfuls ground cinnamon.

Half teaspoonful ground cloves.

Half teaspoonful ground allspice.

Sufficient fine white sugar.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum; stir up thoroughly, and thicken with sugar until the mixture attains the consistence of a light batter.

### TO SERVE TOM AND JERRY.

*Use mug.*

Two tablespoonfuls of the batter,

One wine-glass brandy.

One pony glass Jamaica rum.

Fill with hot water or hot milk; stir well; pour from one mug to another several times, grate nutmeg on top and serve.

## High Ball.

*Use medium size fizz glass.*

Two or three lumps clear ice.

One wine-glass Scotch whiskey.

Fill glass with cold vichy. Use the liquor the customer asks for.



## Tom Collins.

*Use extra large bar glass.*

Three-quarters tablespoonful sugar.

Three or four dashes lime juice.

Three or four pieces broken ice.

One wine-glass Old Tom gin.

One bottle plain soda.

Mix well with a spoon, strain and serve.

Attention must be paid not to let the foam of the soda spread over the glass; this drink must be drunk as soon as mixed.

## Commodore.

[This drink which was invented by Phil Gross, Cincinnati, O., won the POLICE GAZETTE championship medal in the 1899 bartenders' contest.]

One-half lime.

One jigger whiskey.

One teaspoonful sugar.

Two dashes orange bitters.

Shake well and strain into a thin goblet and serve.

## Horse's Neck.

*Use large size fizz glass.*

Peel lemon in one long string, place in glass so one end hangs over.

Three or four lumps broken ice.

Fill with imported ginger ale.

## Gin Rickey.

*Use medium size fizz.*

One or two pieces ice.

Juice of one lime.

One wine-glass gin.

Fill with club soda or seltzer, and serve with spoon.

## Whiskey Rickey.

Same as Gin Rickey, but substitute whiskey for gin.

## Elk's Fizz.

*Use large size bar glass*

[This recipe, by Peter F. Sindar, St. Paul, Minn., won the POLICE GAZETTE bartenders' medal for 1901.]

One-half lemon.

One dessert spoonful sugar.

One jigger rye whiskey.

One-half jigger port wine.

White of one egg.

Shake well, strain in small fizz glass; fill with fizz same as Swiss Ess, and serve with sliced pineapple.

## Brandy Scaffa.

*Use Sherry glass.*

One-fourth sherry glass raspberry syrup.

One-fourth glass Maraschino.

One-fourth glass Green Chartreuse.

Top off with Brandy and serve. This drink is made like a Pousse Cafe.

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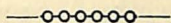
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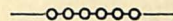



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