

Applegreen's  
**Bar Book.**

No 5767



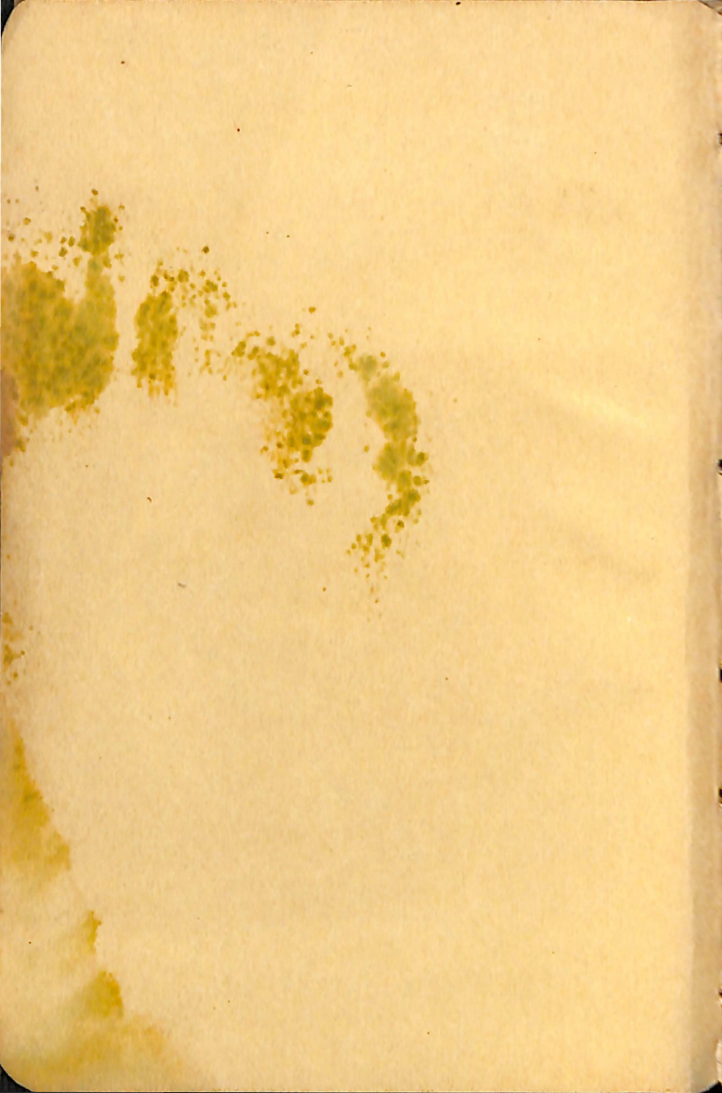
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Applegreen's  
**Barkeeper's Guide**

OR

**HOW TO MIX DRINKS**

BY

**JOHN APPLGREEN**

**Formerly of Kinsley's, Chicago**

**and Holland House, New York.**

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**SECOND EDITION, REVISED.**

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**Price, One Dollar.**

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By  
JOHN APPLGREEN.

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## PREFACE.

This little book is intended to serve a useful purpose as a "vest pocket" ready reference where high class bar or catering service is demanded.

By a careful compounding of the different receipts, as directed, and the use of only first class ingredients, success is assured.

My acknowledgments to Burley & Co. for the use of cuts illustrating glassware, and to the HOTEL MONTHLY for assistance in the making of the book.

THE AUTHOR.

## INTRODUCTORY

*"Cleanliness is next to godliness."*

This maxim applies to barkeeping as well as to anything else, and a barkeeper should try to make his bar inviting in appearance and keep it so. Nothing appeals more to a customer on entering a place than to see a well kept bar, where everything is bright and clean and the glasses are well polished.

If the bar be in a hotel, you can do much towards sharpening the appetite of the guest by the manner in which you serve him his drink. A dry, well polished glass, liquor from a well cleaned bottle, served by a tidy barkeeper in a polite manner, will do much towards making the guest enjoy his meal.

The barkeeper should always wear either a white jacket and white apron, or a white vest and white apron. He should always be polite and courteous, as politeness goes a good ways.

Never start a conversation or drink with a customer.

On opening the bar in the morning the first and most essential thing is to have it well ventilated. Nothing like plenty of good fresh air. No place is quite so bad as a foul smelling bar room.

After seeing to the ventilation of the room, the barkeeper should fill his pitchers with ice water, cut up his fruits for the day—such as lemons, oranges and pineapple—and then proceed to wipe off all the bottles, and to polish every glass on the back-bar. During this time the porter should clean the work-board, polish all brass and

nickel work, and see that the room is cleaned up in general.

Having now cleaned up thoroughly, the stock should be looked over and gotten in shape, the whisky bottles filled, the side drinks properly arranged and then you are ready for business.

The stock, of course, must be governed by the trade and demand. Rye whisky is the most popular now, although some still prefer the Bourbon. Scotch whisky has become very popular and several good brands should be kept. There are a great variety of bitters on the market but the following are good and should be kept in stock: Peychaud, Orange, Angostura, Pepsin, Boonekamp, Celery and Hostetters. It is also well to keep in stock some green mint, peppermint, Jamaica ginger, bromo seltzer, bromo soda, bromo caffeine, glycerine, rock candy syrup, molasses, limes and quinine.

Whisky and gin should be kept on the ice for immediate use; also seltzer and ginger ale. It is also well to have some whisky and gin on the back-bar, as some people prefer their liquor warm or the same temperature as the room.

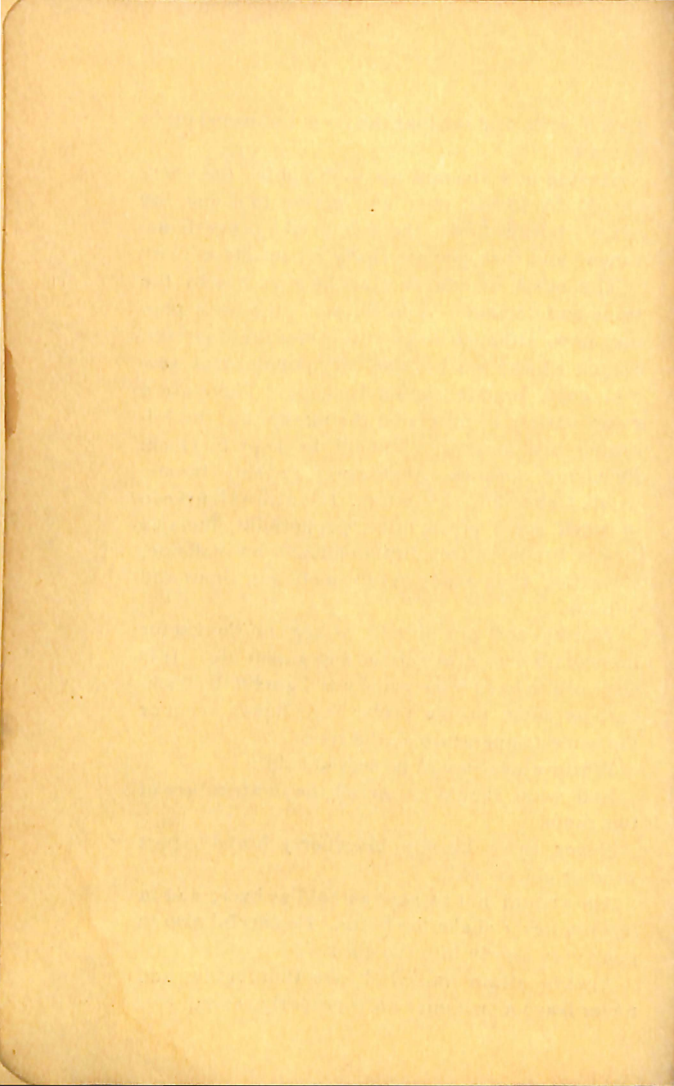
White wines should be served cold.

Red wine should be served the temperature of the room.

Never serve brandy, blackberry brandy, port wine or claret cold.

Ale should not be kept as cold as beer; and in serving never shake the bottle. Be careful also to pour very slowly into the glass.

Always strain mixed drinks thoroughly; and never leave a customer until properly served.



## COCKTAILS.

Cocktails should be thoroughly mixed and properly strained. A double strainer is preferable.

### WHISKY COCKTAIL.

Use small mixing glass.

2 dashes Peychaud bitters or Angostura

2 dashes syrup

1 jigger good whisky

Piece lemon peel

Small quantity shaved ice

Stir well and strain into a cocktail glass

### BRANDY COCKTAIL.

Use small mixing glass.

2 dashes Peychaud or Angostura bitters

2 dashes syrup

1 jigger good brandy

Piece lemon peel

Shaved ice

Stir well and strain into cocktail glass.

### HOLLAND GIN COCKTAIL.

Same as whisky cocktail, except use gin instead of whisky.

### TOM GIN COCKTAIL.

Same as whisky cocktail, except use Tom gin in place of whisky.

### TOM GIN COCKTAIL, ORANGE BITTERS.

Same as above except use orange bitters in place of Angostura or Peychaud.

**TOM GIN COCKTAIL, DRY.**

Same as Tom gin cocktail, except to omit the syrup.

**MARTINI COCKTAIL.**

2 dashes orange bitters  
 1 dash syrup  
 ½ jigger Tom gin  
 ½ jigger Italian Vermouth  
 Piece lemon peel  
 Ice  
 Strain into cocktail glass.

**MARTINI COCKTAIL, DRY.**

Same as above except to omit the syrup.

**MANHATTAN COCKTAIL.**

1 dash orange bitters  
 1 dash Peychaud bitters  
 1 dash syrup  
 ½ jigger whisky  
 ½ jigger Italian Vermouth  
 Piece of lemon peel  
 Strain into cocktail glass.

**MANHATTAN COCKTAIL, DRY.**

Same as above, except omit the syrup.

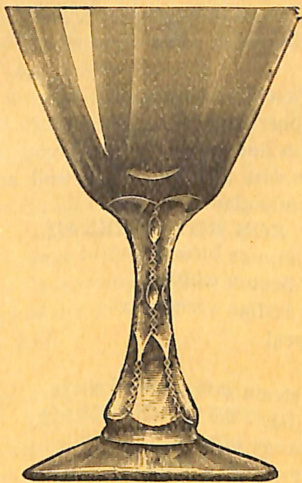
**FOURTH REGIMENT COCKTAIL.**

1 dash orange bitters  
 1 dash Peychaud bitters  
 1 dash celery bitters  
 ½ jigger whisky  
 ½ jigger Italian Vermouth  
 Piece of lemon peel  
 Stir and strain into cocktail glass.

**BRIGHTON COCKTAIL.**

2 dashes orange bitters.

**1** dash syrup  
**½** jigger Holland gin  
**½** jigger Italian Vermouth  
Piece of lemon peel  
Stir and strain into cocktail glass.



COCKTAIL 4 OZ.

**PLYMOUTH GIN COCKTAIL.**

**2** dashes orange or Peychaud bitters, whichever  
customer desires  
**1** dash syrup  
**1** jigger Plymouth gin  
Piece of lemon peel  
Ice  
Stir and strain into cocktail glass.

CRISP COCKTAIL (*Specialty Kinsley's*).

2 dashes orange bitters  
 ½ jigger Plymouth gin  
 ½ jigger French Vermouth  
 Piece of lemon peel

Stir and strain into cocktail glass.

CHOCOLATE COCKTAIL.

Use small mixing glass into which break one egg.

1 dash Peychaud bitters  
 1 jigger port wine  
 1 teaspoon fine sugar

Fill glass with fine ice, shake well and strain into Burgundy glass.

ROB ROY COCKTAIL.

2 dashes orange bitters  
 ½ jigger Scotch whisky  
 ½ jigger Italian vermouth  
 Lemon peel  
 Ice

Stir and strain into cocktail glass.

OLIVETTE COCKTAIL.

1 dash orange bitters  
 1 dash Peychaud bitters  
 ½ jigger Plymouth gin  
 ½ jigger French vermouth  
 Lemon peel  
 Ice

Stir and strain into cocktail glass, then put in one olive.

SCOTCH WHISKY COCKTAIL.

Same as whisky cocktail, except substitute Scotch whisky in place of rye or Bourbon.

VERMOUTH COCKTAIL.

1 dash orange bitters



1 dash Peychaud bitters  
1 dash syrup  
1 jigger either French or Italian vermouth,  
whichever customer prefers.

Lemon peel

Ice

Stir and strain into cocktail glass.

#### SHERRY COCKTAIL.

1 dash orange bitters

1 dash Peychaud bitters

1 jigger sherry

Lemon peel

Ice

Stir and strain into cocktail glass.

#### TRILBY COCKTAIL.

1 dash orange bitters

$\frac{1}{2}$  pony glass creme de Yvette

$\frac{1}{2}$  jigger of dry gin

Lemon peel

Ice

Stir and strain into cocktail glass.

#### SLOE GIN COCKTAIL.

1 dash orange bitters

$\frac{1}{2}$  jigger sloe gin

$\frac{1}{2}$  jigger dry gin

Lemon peel

Ice

Stir and strain into cocktail glass

#### STAR COCKTAIL.

1 dash orange bitters

$\frac{1}{2}$  jigger apple brandy

$\frac{1}{2}$  jigger Italian vermouth

Lemon peel

Ice

Stir and strain into cocktail glass.

## YALE COCKTAIL.

1 dash orange bitters

1 dash absinthe

1 jigger Tom gin

Lemon peel

Ice

Stir and strain in cocktail glass and squirt a little seltzer in the glass.

## SODA COCKTAIL.

Use large glass and lump ice.

3 dashes Angostura bitters

1 piece lemon peel

1 bottle lemon soda.

Stir and strain into lemonade glass; add a teaspoonful of powdered sugar and serve.

## CHAMPAGNE COCKTAIL.

Use small lemonade glass.

2 dashes Peychaud bitters on lump of cut sugar

Small round piece of ice

Peel of whole lemon

Put wine in glass, stir and serve

Use large mixing spoon

1 quart of wine makes six cocktails.

## OLD-FASHIONED COCKTAILS.

For mixing old fashioned cocktails, toddies, and high-balls, you will require lump ice, and it is well to have the ice prepared beforehand. Have lump ice about the size of an egg, but cut square or diamond shape, as this tends to improve the appearance very much in serving.

## OLD-FASHIONED WHISKY COCKTAIL.

Use a large cut glass

Put  $\frac{1}{2}$  lump of cut sugar in the glass, dampen it slightly with water and crush well with your

muddler; then put in lemon peel on the sugar, and the lump ice.

1 dash Peychaud or Angostura bitters

1 jigger good whisky

Stir well and serve.

Some people prefer to have their old-fashioned cocktail strained, and it is well to ask your customer if he so prefers it, and, if so, strain into a whisky glass.

#### OLD-FASHIONED GIN COCKTAIL.

Same as old fashioned whisky cocktail, except use gin in place of whisky, using Tom gin, Plymouth gin, Holland gin or whatever brand the customer desires.

#### OLD-FASHIONED BRANDY COCKTAIL.

Same as old-fashioned whisky cocktail, except use brandy in place of whisky.

#### OLD-FASHIONED SHERRY COCKTAIL.

Same as old-fashioned whisky cocktail, except use sherry in place of whisky.

#### OLD-FASHIONED VERMOUTH COCKTAIL.

Same as old-fashioned whisky cocktail, except use vermouth in place of whisky. Use French or Italian vermouth, whichever is preferred by your customer.

#### OLD-FASHIONED MANHATTAN COCKTAIL.

Same as old-fashioned whisky cocktail except use

$\frac{1}{2}$  jigger of whisky and

$\frac{1}{2}$  jigger of Italian vermouth.

#### OLD-FASHIONED MARTINI COCKTAIL.

Same as old-fashioned whisky cocktail, except use

$\frac{1}{2}$  jigger of Tom gin and  $\frac{1}{2}$  jigger of Italian vermouth in place of whisky; and use orange bit-  
ters in place of Peychaud or Angostura.

#### HARVARD COCKTAIL.

Use mixing glass into which put  
2 dashes orange bitters;  $\frac{1}{3}$  jigger sherry;  $\frac{2}{3}$   
jigger Italian vermouth; ice: Strain into cocktail  
glass. Put piece of twisted lemon peel on top.

#### LONE TREE COCKTAIL.

Use small mixing glass  
Fill with fine cracked ice, into it put  
 $\frac{1}{2}$  jigger dry gin;  $\frac{1}{2}$  jigger French vermouth;  
2 dashes orange bitters.

Shake well till it is frapped.

Strain into a large cocktail glass.

#### ABSINTHE COCKTAIL.

Use small mixing glass into which put  
1 dash Peychaud bitters; 1 dash syrup; 1 pony  
absinthe; 1 pony water; shaved ice.

Stir well and strain into a cocktail glass.

*[The latest innovation for the cocktail is to  
put in a small pitted olive in place of the mar-  
aschino cherry].*



PONY 1 OZ. =  $\frac{1}{2}$  JIGGER.



WHISKY SOUR  $5\frac{1}{2}$  OZ.  
SOURS.

Never use prepared lemon juice, but always use a fresh cut lemon or lime for all sour drinks.

#### WHISKY SOUR.

The juice from half a lemon squeezed into a mixing glass; syrup equal to the amount of lemon juice; 1 jigger of whisky; small quantity of shaved ice. Stir and strain into fine thin glass; then put in one small slice of orange and one slice of pineapple and serve.

#### CARSTAIRS SOUR.

Use small mixing glass into which put  $\frac{1}{2}$  a lemon;  $\frac{1}{2}$  a lime; 1 small teaspoonful of sugar; small quantity of mint; squeeze well with muddler. Shaved ice; 1 jigger Carstairs rye. Shake well, and strain into a scur glass; add a little seltzer.

## TOM GIN SOUR.

Same as whisky sour, except substitute **Tom gin** in place of whisky.

## HOLLAND GIN SOUR.

Same as whisky sour, except use **Holland gin** in place of whisky.

## PLYMOUTH GIN SOUR.

Same as whisky sour, except use **Plymouth gin** in place of whisky.

## SLOE GIN SOUR.

Same as whisky sour, except use **sloe gin** in place of whisky.

## BRANDY SOUR.

Same as whisky sour, except use **brandy** in place of whisky.

## SCOTCH SOUR.

Same as whisky sour, except use **Scotch whisky** in place of rye or Bourbon whisky.

## SILVER SOUR.

The juice of half a lemon  
 The white of one egg  
 1 teaspoon of sugar  
 1 jigger Plymouth gin  
 Small quantity shaved ice  
 Shake well and strain into a thin **Burgundy** glass.

## CARDINAL SOUR.

Same as whisky sour, except float a little **claret** wine on top.

## IRISH WHISKY SOUR.

Same as whisky sour, except use **Irish whisky** in place of rye or Bourbon whisky.

## RUM SOUR.

Same as whisky sour, except use **rum** in place of whisky.

## PUNCHES.

## WHISKY PUNCH.

Juice from half a lemon or lime.

1 table-spoon powdered sugar

1 jigger whisky

Small quantity shaved ice

Shake well and strain into a fine thin glass, add a piece of pineapple and a slice of orange and serve.

## HOLLAND GIN PUNCH.

Same as whisky punch, except to use Holland gin in place of whisky.

## TOM GIN PUNCH.

Same as whisky punch, except to use Tom gin in place of whisky.

## PLYMOUTH GIN PUNCH.

Same as whisky punch, except to use Plymouth gin in place of whisky.

## SLOE GIN PUNCH.

Same as whisky punch, except to use sloe gin in place of whisky.

## BRANDY PUNCH.

Same as whisky punch, except to use brandy in place of whisky.

## RUM PUNCH.

Same as whisky punch, except to use rum in place of whisky.

## SCOTCH WHISKY PUNCH.

Same as whisky punch, except to use Scotch whisky.

## IRISH WHISKY PUNCH.

Same as whisky punch, except to use Irish whisky.

## APPLE BRANDY PUNCH.

Same as whisky punch, except use apple brandy in place of whisky.

## PEACH BRANDY PUNCH.

Same as whisky punch, except to use peach brandy in place of whisky.

## CURACOA PUNCH.

Use small mixing glass, into which put half a lemon and small table-spoon of powdered sugar, crush well with muddler, add

1 pony Curacoa

1 pony brandy

Small amount of fine ice, shake well, strain into small thin glass with fruit and serve.

## CLARET PUNCH.

Juice of half a lemon or lime

1 table-spoon of powdered sugar

1 glass of claret.

Small quantity of shaved ice

Shake well and strain into small lemonade glass add piece of pineapple and slice of orange.

## MILK PUNCH.

Use large mixing glass

1 table-spoon of powdered sugar

$\frac{1}{2}$  jigger rum

$\frac{1}{2}$  jigger brandy

Small quantity of shaved ice

Fill glass with good rich milk, and shake well, strain into a large lemonade glass, put a little nutmeg on top and serve.



## FIZZES.

## TOM GIN FIZZ.

Use small mixing glass, into which put half of a fresh cut lemon and squeeze it well with a muddler; add

1 small table-spoonful of powdered sugar

1 jigger Tom gin

Small quantity of shaved ice

Shake well; strain into small lemonade glass and fill with seltzer.

## HOLLAND GIN FIZZ.

Same as Tom gin fizz, except use Holland gin.

## PLYMOUTH GIN FIZZ.

Same as Tom gin fizz, except use Plymouth gin.

## SLOE GIN FIZZ.

Same as Tom gin fizz, except use sloe gin.

## WHISKY FIZZ.

Same as Tom gin fizz, except use whisky in place of gin.

## SCOTCH WHISKY FIZZ.

Same as Tom gin fizz, except use Scotch whisky in place of gin.

## IRISH WHISKY FIZZ.

Same as Tom gin fizz, except use Irish whisky in place of gin.

## BRANDY FIZZ.

Same as Tom gin fizz, except use brandy in place of gin.

## RUM FIZZ.

Same as Tom gin fizz, except use rum in place of gin.

## CREAM FIZZ OR GIN PUFF.

Same as gin fizz, with a little cream added.

STRAWBERRY FIZZ, (*Specialty Kinsley's*).

Use small mixing glass. Put into the glass one lime cut in two, together with a small tablespoonful of powdered sugar and three large strawberries. Crush these well with your muddler; then add a little shaved ice and one jigger of dry gin. Shake all together; strain into fizz glass; fill glass with Johannis water and serve.

RASPBERRY FIZZ, (*Specialty Kinsley's*).

Same as strawberry fizz, except to substitute about six red raspberries in place of the strawberries.

## SILVER FIZZ.

Use small mixing glass, into which put half of a fresh cut lemon, and squeeze it well with a muddler; add 1 small tablespoonful powdered sugar; 1 jigger Tom gin; the white of one egg; small quantity of shaved ice.

Shake well, strain into small lemonade glass and fill with seltzer.

## GOLDEN FIZZ.

Same as silver fizz, except use the yolk of an egg in place of the white.

## ROYAL FIZZ.

Same as silver fizz, except use the whole of the egg instead of the white only.

## NEW ORLEANS FIZZ.

Use large bar glass, into which put 1 jigger Tom gin; half a lemon and half a lime; 1 tablespoonful of powdered sugar. Mash well with muddler. Fine ice. Add 2 dashes of eau de fleur d'orange (orange flower water), and small amount of cream. Shake very well, and strain into a large thin glass. Add seltzer.

## RICKEYS.

## TOM GIN RICKEY.

Use medium size thin glass, into which squeeze the juice of half a lime. Put in one lump of cut ice, then allow the customer to help himself to Tom gin, or, if he prefers to have you measure it out, put in one jigger; after which fill the glass with seltzer.

## HOLLAND GIN RICKEY.

Same as Tom gin rickey, except use Holland gin in place of Tom gin.

## PLYMOUTH GIN RICKEY.

Same as Tom gin rickey, except use Plymouth gin in place of Tom gin.

## SLOE GIN RICKEY.

Same as Tom gin rickey, except use sloe gin in place of Tom gin.

## WHISKY RICKEY.

Same as Tom gin rickey, except use whisky in place of Tom gin.

## IRISH WHISKY RICKEY.

Same as Tom gin rickey, except use Irish whisky in place of Tom gin.

## SCOTCH WHISKY RICKEY.

Same as Tom gin rickey. except use Scotch whisky in place of Tom gin.

## BRANDY RICKEY.

Same as Tom gin rickey, except use brandy in place of Tom gin.

## RUM RICKEY.

Same as Tom gin rickey, except use rum in place of Tom gin.

## COLLINS.

## TOM COLLINS.

Use small mixing glass, one lemon cut in two and one table-spoonful of powdered sugar. Crush well with muddler; add

1 jigger of Tom gin

Shaved ice

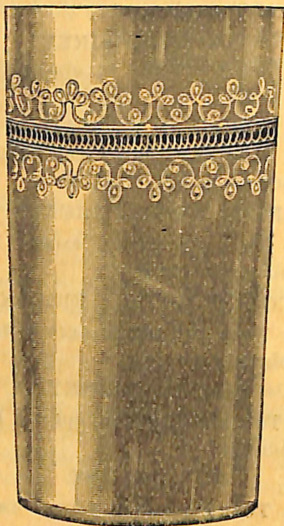
Shake well, strain into large thin glass and fill with bottle of Delatour soda.

## JOHN COLLINS.

## SCOTCH COLLINS.

## IRISH COLLINS.

Same as Tom Collins, except use Holland gin for John Collins; Scotch whisky for Scotch Collins, and Irish whisky for Irish Collins in place of Tom gin.



COLLINS OR MILK PUNCH 14 OZ.

## TODDIES.

## WHISKY TODDY.

Use small mixing glass.

2 dashes syrup

1 jigger whisky

Stir and strain into an old-fashioned champagne bowl or Burgundy glass; a little nutmeg on top.

## BRANDY TODDY.

Same as whisky toddy, except use brandy in place of whisky.

## GIN TODDY.

Same as whisky toddy, except use Tom or Holland gin, as preferred, in place of whisky.

## RUM TODDY.

Same as whisky toddy, except use rum in place of whisky.

## OLD-FASHIONED WHISKY TODDY.

Use fancy glass.

1 lump of cut sugar dampened with water and crushed well with muddler.

1 jigger whisky

1 lump of cut ice

Stir well and serve.

## OLD-FASHIONED BRANDY TODDY.

Same as old-fashioned whisky toddy, except use brandy in place of whisky.

## OLD-FASHIONED RUM TODDY.

Same as old-fashioned whisky toddy, except use rum in place of whisky.

## OLD-FASHIONED GIN TODDY.

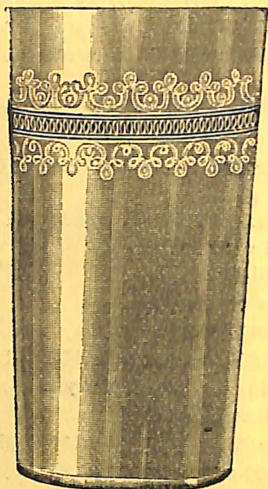
Same as old-fashioned whisky toddy, except use Holland or Tom gin, as preferred, in place of whisky.

**OLD-FASHIONED SCOTCH TODDY.**

Same as old-fashioned whisky toddy, except use Scotch whisky.

**OLD-FASHIONED IRISH TODDY.**

Same as old-fashioned whisky toddy, except use Irish whisky.



**STRAINED LEMONADE 10 OZ.**

## HOT DRINKS.

## HOT WHISKY PUNCH.

Use hot whisky glass.

Dissolve one and one-half lumps of sugar in a little water, add one jigger of whisky.

Squeeze a quarter of a lemon and fill with hot water.

## HOT SCOTCH PUNCH.

Same as whisky punch, except use Scotch whisky in place of rye.

## HOT IRISH PUNCH.

Same as whisky punch, except use Irish whisky in place of rye.

## HOT TOM GIN PUNCH.

Same as whisky punch, except use Tom gin in place of whisky.

## HOT HOLLAND GIN PUNCH.

Same as whisky punch, except use Holland gin in place of whisky.

## HOT RUM PUNCH.

Same as whisky punch, except use rum in place of whisky.

## HOT BRANDY PUNCH.

Same as whisky punch, except use brandy in place of whisky.

## HOT WHISKY TODDY.

Use hot whisky glass.

Dissolve one lump of sugar.

Pour one jigger rye whisky.

Fill glass with hot water, and then ask customer if he prefers nutmeg or not.

## HOT SCOTCH TODDY.

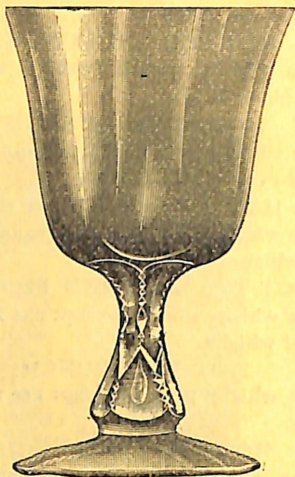
Same as whisky toddy, except use Scotch whisky in place of rye whisky.

## HOT TOM GIN TODDY

Same as whisky toddy, except use Tom gin in place of whisky.

## HOT HOLLAND GIN TODDY.

Same as whisky toddy, except use Holland gin in place of whisky.



HOT WHISKY  $5\frac{1}{2}$  OZ.

## HOT BRANDY TODDY.

Same as whisky toddy, except use brandy in place of whisky.

## HOT RUM TODDY.

Same as whisky toddy, except use rum in place of whisky.

## HOT APPLE TODDY OR APPLE JACK.

Same as whisky toddy, except use apple brandy and a quarter of a baked apple in place of whisky.



HOT WHISKY SLING.

Use hot whisky glass.

Dissolve one lump of sugar in a little water, add one jigger of rye whisky.

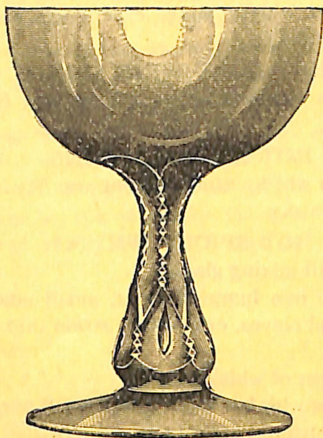
Fill glass with hot water and a squeezed lemon peel.

HOT SCOTCH SLING.

Same as whisky sling, except use Scotch whisky in place of rye.

HOT IRISH SLING.

Same as whisky sling, except use Irish whisky in place of rye.



SAUCER CHAMPAGNE 5 OZ.

## HOT TOM GIN SLING.

Same as whisky sling, except use Tom gin in place of whisky.

## HOT HOLLAND GIN SLING.

Same as whisky sling, except use Holland gin in place of whisky.

## HOT BRANDY SLING

Same as whisky sling, except use brandy in place of whisky.

## HOT RUM SLING.

Same as whisky sling, except use rum in place of whisky.

## HOT CLARET SLING.

Same as whisky sling, except use claret in place of whisky.

## HOT SHERRY SLING.

Same as whisky sling, except use sherry in place of whisky.

## HOT PORT WINE SLING.

Same as whisky sling, except use port in place of whisky.

## HOT MADEIRA SLING.

Same as whisky sling, except use Madeira in place of whisky.

## HOT SPICED WHISKY.

Use small mixing glass.

Dissolve one lump of sugar, small amount of allspice and cloves, crush well, strain into a large wine glass.

One jigger of whisky.

Fill glass with hot water and a small portion of butter, grated nutmeg on top and a twisted lemon peel.

## HOT SPICED SCOTCH.

Same as hot spiced whisky, except use Scotch whisky in place of rye.

## HOT SPICED IRISH.

Same as hot spiced whisky, except use Irish whisky in place of rye.

## HOT SPICED GIN.

Same as hot spiced whisky, except use gin in place of whisky.

## HOT SPICED BRANDY.

Same as hot spiced whisky, except use brandy in place of whisky.

## HOT SPICED RUM.

Same as hot spiced whisky, except use rum in place of whisky.

## HOT SPICED CLARET.

Same as hot spiced whisky, except use claret in place of whisky and omit the butter.

## HOT SPICED PORT.

Same as hot spiced whisky, except use port in place of whisky and omit the butter.

## HOT SPICED SHERRY.

Same as hot spiced whisky, except use sherry in place of whisky and omit butter.

## HOT SPICED MADEIRA.

Same as hot spiced whisky, except use Madeira in place of whisky and omit butter.

## BURNED BRANDY.

*(Good for diarrhoea.)*

Put one lump of sugar in a cup, add one jigger brandy and ignite; let it burn about one minute and then serve in a small wine glass.

## BLUE BLAZER.

Put one lump of sugar in a tin mug, add one jigger of Scotch whisky and light it.

Take another mug and pour from one into the other several times.

Serve in hot whisky glass.

Ask customer if he prefers nutmeg.

## TOM AND JERRY MIXTURE.

Use a large china bowl.

Take the whites of twelve eggs and beat to a stiff froth.

Add one heaping table-spoonful of fine sugar for each egg.

Beat the yolks of the eggs separately; mix together, adding a pinch of bi-carbonate of soda and beat to a stiff batter.

Stir frequently so as to prevent the sugar from settling in the bottom.

Make fresh every morning.

## HOW TO SERVE TOM AND JERRY.

Put two table-spoonfuls of the above mixture into a Tom and Jerry mug; add

Half a jigger brandy and

Half a jigger rum.

Fill with boiling hot water

Mix well with a spoon, grate nutmeg on top and serve.

## HIGH BALLS.

### WHISKY HIGH BALL.

Use a medium size thin glass, into which put a small round piece of ice, and a small bar spoon.

Let your customer help himself with rye or bourbon whisky, then fill the glass with siphon seltzer, or apollinaris water, or use ginger ale if customer prefers it.

### SCOTCH WHISKY HIGH BALL.

Same as whisky high ball, except use Scotch whisky in place of rye or bourbon.

### IRISH WHISKY HIGH BALL.

Same as whisky high ball, except use Irish whisky in place of rye or bourbon.

### BRANDY HIGH BALL.

Same as whisky high ball, except use brandy in place of whisky.

### APPLE BRANDY HIGH BALL.

Same as whisky high ball, except use apple brandy in place of whisky.

### TOM GIN HIGH BALL.

Same as whisky high ball, except use Tom gin in place of whisky.

### HOLLAND GIN HIGH BALL.

Same as whisky high ball, except use Holland gin in place of whisky.

### PLYMOUTH GIN HIGH BALL.

Same as whisky high ball, except use Plymouth gin in place of whisky.

### SLOE GIN HIGH BALL.

Same as whisky high ball, except use sloe gin in place of whisky.

## RUM HIGH BALL,

Same as whisky high ball, except use rum in place of whisky.

## CREME DE MENTHE HIGH BALL.

Same as whisky high ball, except use 1 pony of creme de menthe in place of whisky.

## COMBINATION HIGH BALL.

Same as whisky high ball, except use half ginger ale and half seltzer,

## GINGER ALE HIGH BALL.

Same as whisky high ball, except use ginger ale.

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*In my capacity as barman I have found the Blakeslee high ball machine very convenient and helpful to first-class service, producing perfect cubes.*



POUSSE CAFE  $\frac{3}{4}$  OZ.

## PARTY DRINKS.

## CUPS.

The following receipts are intended more for private houses and dinner parties than for a public bar.

One quart cups are sufficient to serve six people, and pint cups serve three.

## CLARET CUP No. 1.

Take a large glass pitcher, into which squeeze the juice of one lemon, add

One tablespoon of powdered sugar

One pony brandy

One pony curacao

One large piece of ice

One bottle good claret

One orange sliced

Two pieces of cucumber rind

One bottle Delatour soda

Stir this well with a large bar spoon, and put on top a bunch of green mint.

Serve in a medium size thin tumbler.

Apollinaris or Johannis water may be used in place of the Delatour soda if preferred.

## CLARET CUP No. 2.

*A favorite cup of the late H. M. Kinsley.*

Take a large glass pitcher into which put

One lemon, sliced

One orange "

Two pieces cucumber rind

One pony brandy

One pony curacao

One pint good claret

One pint apollinaris  
 One pint cold champagne  
 One large piece of ice.

Stir this well with a large spoon and put a small bunch of green mint on top. Serve in medium size thin tumblers.

#### RHINE WINE CUP.

Use large glass pitcher, into which put  
 1 lemon sliced  
 1 orange sliced  
 2 pieces cucumber rind  
 1 pony brandy  
 1 pony maraschino  
 1 quart Rhine wine  
 1 pint apollinaris  
 The juice of one lemon  
 1 large piece of ice.

Stir this well, decorate with small bunch of green mint and serve in small thin tumblers.

#### SAUTERNE CUP.

Use large glass pitcher into which put  
 1 lemon, sliced  
 1 orange sliced  
 2 pieces cucumber rind  
 1 pony brandy  
 1 pony maraschino  
 1 quart sauterne  
 1 pint apollinaris  
 The juice of one lemon  
 1 large piece of ice.

Stir well, decorate with small bunch of mint and serve in small thin tumblers.

#### BURGUNDY CUP.

Use large glass pitcher into which put



1 lemon sliced  
 1 orange "  
 2 pieces cucumber rind  
 1 pony brandy  
 1 pony maraschino  
 1 quart red or white Burgundy, as preferred  
 1 pint apollinaris  
 The juice of one lemon  
 1 large piece of ice.

Stir well, and decorate with small bunch of green mint.

Serve in small thin tumblers.

#### CHAMPAGNE CUP.

Use large glass pitcher into which put

1 lemon sliced  
 1 orange "  
 2 pieces cucumber rind  
 1 pony brandy  
 1 pony white curacoa  
 1 quart champagne  
 1 pint apollinaris  
 The juice of one lemon  
 1 large piece of ice.

Stir this well, decorate with small bunch of green mint, with a little powdered sugar on top.

Serve in small thin tumblers.

#### MOSELLE CUP.

Use large glass pitcher into which put

1 lemon sliced  
 1 orange "  
 2 pieces cucumber rind  
 1 pony brandy  
 1 pony maraschino  
 1 quart Moselle wine

1 pint apollinaris

The juice of one lemon

1 large piece of ice

Stir this well, decorate with small bunch of green mint.

Serve in small thin tumblers.

*[The above cups are all made dry; if you desire them sweet add a small table-spoon of powdered sugar to each cup.]*

### CIDER CUP.

Use large glass pitcher into which put

1 lemon, sliced

1 orange “

2 pieces cucumber rind

1 pony brandy

1 pony white curacoa

1½ quarts champagne cider, or sweet cider as preferred

The juice of one lemon

1 large piece of ice.

Stir well, decorate with small bunch of green mint.

Serve in medium size tumblers.

### VELVET.

Use large glass pitcher into which put

1 large lump of ice

1 bottle Dublin stout

1 pint champagne

Stir well and serve in small thin tumblers.

Dark imported beer may be used in place of Dublin stout if preferred.

This makes a very bracing drink in warm weather.

## IMPERIAL PUNCH.

Use large punch bowl, into which put  
Five pounds of sugar, and dissolve this with a  
little water, then add

- 4 quarts cold coffee
- 3 quarts port wine
- 2 " good brandy
- 2 gallons cream
- 1 large piece of ice

Stir well and serve in small glass cups.

This may also be frappeed by putting it into a  
large ice cream freezer, and freezing it soft.

The above serves one hundred people.

## HOLLAND PUNCH.

Use large punch bowl, into which dissolve four  
pounds of sugar, then add

- 4 quarts brandy
- 4 quarts sauterne
- 1 quart rum
- 2 quarts lemon juice
- 8 quarts apollinaris or Johannis water
- 1 large lump of ice

Stir well and serve in small glass cups.

This may also be frappeed if desired, by put-  
ting it in a large ice cream freezer and freezing  
soft.

The above serves one hundred people.

## STRAWBERRY PUNCH.

Use large punch bowl, into which dissolve three  
pounds of sugar, then add

- 2 quarts lemon juice
- 5 quarts claret
- 3 quarts strawberry juice
- 8 quarts apollinaris water

1 large piece of ice

Stir well and serve in small glass cups.

This may also be frapped by putting it into a large ice cream freezer, and freezing it soft.

The above serves one hundred people.

### CHAMPAGNE PUNCH.

Use large punch bowl, into which dissolve

4 pounds of sugar, then add

2 quarts lemon juice

5 quarts Rhine wine

3 pints brandy

$\frac{1}{2}$  pint curacao

5 quarts champagne (cold)

10 quarts apollinaris or siphon of soda

1 large piece of ice

Stir well and serve in small glass cups.

This may also be frapped by putting it into a large ice cream freezer, and freezing it soft.

The above will serve one hundred people.

### RUM PUNCH.

Use large punch bowl into which dissolve

5 pounds of sugar, then add

2 quarts lemon juice

5 quarts sauternes

$2\frac{1}{2}$  quarts rum

1 quart apple brandy

1 pint brandy

8 quarts apollinaris

1 large piece of ice

Stir well and serve in small glass cups

This may also be frapped by putting it into a large ice cream freezer and freezing it soft.

The above will serve one hundred people

## CLARET PUNCH.

Use large punch bowl, into which dissolve

4 pounds of sugar, then add

2 quarts lemon juice

10 quarts claret

2 quarts brandy

5 quarts apollinaris

1 large piece of ice

Stir well and serve in small glass cups

This may also be frapped by putting it into a large ice cream freezer and freezing it soft.

The above will serve one hundred people.

## SAUTERNES PUNCH.

Use large punch bowl, into which dissolve

4 pounds of sugar, then add

2 quarts lemon juice

10 quarts sauternes

2 quarts brandy

1 pint apple brandy

4 quarts apollinaris

1 can of grated pineapple

1 large piece of ice

Stir well and serve in small glass cups.

This may also be frapped by putting it into a large ice cream freezer and freezing in soft.

The above serves one hundred people.

## PARISIAN PUNCH.

Use large punch bowl, into which dissolve

6 pounds sugar, then add

8 quarts white Burgundy

2 quarts brandy

3 quarts creme de curacao

2 quarts lemon juice

8 quarts apollinaris

Stir well and serve in small glass cups.

This may also be frapped by putting in into a large ice cream freezer and freezing it soft.

The above serves one hundred people.

#### FISH HOUSE PUNCH.

This recipe was furnished me by a member of the celebrated Fish House Club of Philadelphia:

2 quarts lemon juice

8 lbs. cut loaf sugar dissolved

1 gal. rum

1 " 70 brandy

½ " apple brandy

16 quarts water

Put this in a large punch bowl, with a large lump of ice, stir well, and serve in Burgundy glasses.

Apollinaris or Johannis water may be used if desired.

The above serves one hundred people.

#### HOT CLARET PUNCH.

Take the peeling from 12 oranges and 12 lemons  
2 ounces whole cinnamon

6 pounds sugar

Boil this and then strain it, after which add  
20 quarts of claret wine and let it come to a  
boil again, then serve in glass cups.

For one hundred people.

## MINT JULEPS AND SMASHES.

## WHISKY MINT JULEP.

Use large thin glass.

Dissolve one lump of sugar in a little water

Put about four sprigs of fresh mint

Fine ice

Add one jigger of whisky

Stir well with a large bar spoon

Fill glass with ice

Decorate with a piece of sliced orange, one piece of sliced pine apple and strawberries. Put a few sprigs of mint on top.

Serve with straws.

A little Jamaica rum can also be added if customer so prefers.

## BRANDY MINT JULEP.

Same as whisky julep, except to use brandy in place of whisky.

## APPLE BRANDY MINT JULEP.

Same as whisky mint julep, except to use apple brandy in place of whisky.

## GIN MINT JULEP.

Same as whisky mint julep, except to use Tom gin, Schiedam gin, or De Kuyper gin, or any other gin customer prefers.

## OLD SOUTHERN MINT JULEP.

Use large cut glass

One lump of cut loaf sugar dissolved in a little water

About six sprigs of fresh mint

Four or five lumps of small ice

Add one jigger of brandy

Stir well

Pour a small amount of port wine on top  
 Trim with fruits and mint  
 Serve with straws.

#### WHISKY SMASH.

Use old fashioned oddy glass  
 One lump of sugar dissolved in water  
 Small amount of mint  
 Crush with muddler  
 Add one jigger whisky  
 One lump of ice  
 Stir well with small bar spoon and serve.

#### BRANDY SMASH.

Same as whisky smash, except to use brandy in place of whisky.

#### GIN SMASH.

Same as whisky smash, except to use Tom gin, Schiedam, De Kuyper, sloe or any other gin customer prefers.

#### RUM SMASH.

Same as whisky smash, except to use rum in place of whisky.

#### SCOTCH SMASH.

Same as whisky smash, except to use Scotch whisky instead of rye.

#### COBBLERS.

Use large thin glass  
 Small amount of syrup  
 One small piece of twisted lemon peel  
 One wine glass of sherry or any other wine preferred by customer, such as Port wine, Rhine wine, Moselle or Catawba.  
 Fill glass with fine ice  
 Stir well  
 Decorate with fruit and a sprig of green mint  
 Serve with straws.



## COOLERS.

## SCOTCH WHISKY COOLER.

Use a large thin glass

Pare a lemon so as to leave the rind in a spiral shaped piece

Place a round piece of ice inside of the rind

Add one jigger of good Scotch whisky

One bottle of Delatour soda

Stir well with large bar spoon and serve.

## IRISH WHISKY COOLER.

Same as Scotch cooler, except use Irish whisky in place of Scotch whisky.

## REMSSEN COOLER.

Same as Scotch cooler, except use Tom gin in place of Scotch whisky.

## CATAWBA COOLER.

Same as Scotch cooler, except use one wine glass full of sweet or dry Catawba, whichever customer prefers.

## GINGER ALE COOLER.

This is also called HORSE'S NECK.

Pare lemon same as for Scotch cooler

Add one bottle of imported ginger ale.

## SARSAPARILLA COOLER.

Pare lemon same as for Scotch cooler

Add one bottle imported sarsaparilla.

## TEMPERANCE DRINKS.

## PLAIN LEMONADE

Use a large mixing glass into which put  
 One lemon cut in two  
 Add one table-spoon of powdered sugar  
 Mash well with muddler  
 Add a small amount of ice  
 Fill glass with water  
 Shake well, strain, or serve in the ice as customer prefers.

Decorate with fruit in season if desired.

## FRUIT LEMONADE

Use large mixing glass  
 The juice of one lemon  
 One table-spoon of powdered sugar  
 ½ dozen strawberries or raspberries  
 Mash well with muddler  
 Small amount of ice  
 Fill glass with water, shake well, strain, or serve in the ice as preferred by your customer.

## APOLLINARIS LEMONADE.

Use large mixing glass  
 The juice of one lemon  
 One table-spoon of powdered sugar  
 Small amount of ice  
 One split of apollinaris water  
 Stir this well with a large bar spoon; strain or serve in the ice, as preferred by customer.

Decorate with fruit in season if desired.

## JOHANNIS LEMONADE.

Same as apollinaris lemonade, except use a split of Johannis water in place of the apollinaris.

## SELTZER LEMONADE.

Same as apollinaris lemonade, except use

siphon seltzer in place of apollinaris.

#### GINGER ALE LEMONADE.

Same as apollinaris lemonade, except use domestic ginger ale in place of apollinaris.

#### SODA LEMONADE.

(Called by the English LEMON SQUASH).

Use large thin glass, into which squeeze one lemon, add

1 table-spoon of powdered sugar

1 lump of ice

1 bottle of club soda

Stir well and serve.

#### HOT LEMONADE.

Use medium size thin glass, into which squeeze one lemon, add

1 table-spoon of powdered sugar

Fill glass with boiling hot water, stir well and serve.

#### EGG LEMONADE.

Use large mixing glass

One lemon cut in two

1 table-spoon of powdered sugar

Mash well with muddler, add

Small amount of ice

One egg

Fill glass with water, shake well, and strain into a medium size thin glass

Serve with a little nutmeg on top if customer desires.

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LEMONADE may also be made of LITHIA or VICHY water when desired; and LIMES may be used in place of lemons. ORANGES may also be used when desired.

## COMBINATION LEMONADE.

Use large mixing glass, into which put  
Juice of half a lemon, half a lime and half an  
orange; one tablespoon of sugar; small amount of  
fine ice.

Fill glass with water; shake well; strain into  
large thin glass.

## EGG PHOSPHATE.

Use small mixing glass, into which put  
One egg; one teaspoonful of sugar; small amount  
of ice; one teaspoon of acid phosphate.

Fill glass with water; shake well; strain into  
lemonade glass and serve.

## MILK SHAKE.

Use small mixing glass, into which put  
One egg; one tablespoon of sugar; small amount  
of ice.

Fill glass with milk; shake well; strain into  
lemonade glass.

Put a little nutmeg on top if desired.

## ROCKY MOUNTAIN OYSTER.

Use whisky glass, into which put  
One egg; one dash of salt and one dash of pep-  
per; the juice of  $\frac{1}{4}$  lemon, or a little vinegar, and  
serve.

This is very good for a weak stomach.  
(Sometimes called PRAIRIE OYSTER).

## OYSTER COCKTAIL.

Use large wine glass, into which put  
 $\frac{1}{2}$  doz. small oysters; one teaspoon tomato cat-  
sup; one dash each of Worcestershire sauce,  
lemon, and tabasco sauce.

Season with salt and pepper.

## FRAPPES.

## ABSINTHE FRAPPE, No. 1.

Use small mixing glass filled with fine ice; add  
 1 pony of absinthe  
 1 dash anisette

Shake well, strain into small thin glass, fill  
 glass with seltzer and serve.

## ABSINTHE FRAPPE, No. 2.

Use small mixing glass filled with fine ice; add  
 1 pony of absinthe

Shake well, strain into small thin glass; fill  
 glass with ice water.

## ABSINTHE FRAPPE, No. 3.

Use small mixing glass filled with fine ice; add  
 1 pony of white absinthe

The white of one egg

Shake well and strain into a burgundy glass;  
 fill with seltzer.

## ABSINTHE FRAPPE, No. 4.

(This receipt was given to me by a member of  
 the celebrated Clover Club of Philadelphia )

Take long thin glass into which put

A large lump of ice

1 pony of absinthe

Fill glass with a bottle of Delatour soda; stir  
 well with large spoon and serve.

## CREME DE MENTHE FRAPPE.

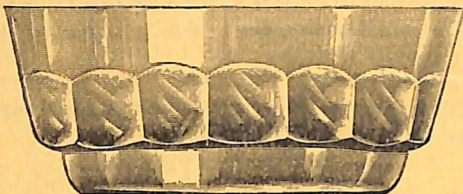
Use claret or sherry glass filled with fine ice

1 pony of Creme de Menthe, white or green as  
 customer prefers.

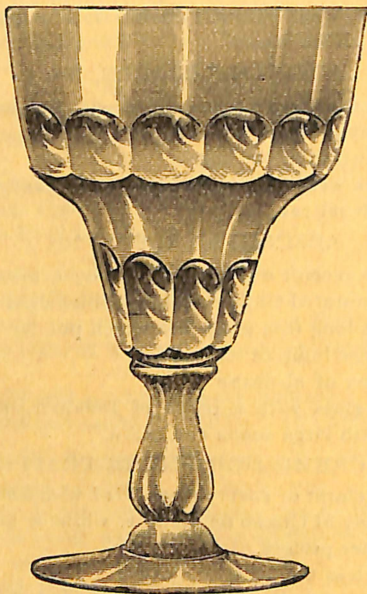
Serve in the ice with straws.

[Any other liqueurs may be served the same

way, such as CREME DE CACAO, CREME DE NOYAU, CREME DE VIOLETTE, etc.]



ABSINTHE DRIP.



ABSINTHE GOBLET,

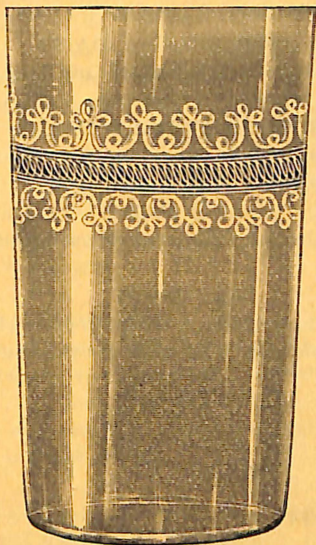
## DRIPPED ABSINTHE.

Fill absinthe dripper with fine ice and set it on top of the absinthe goblet; then pour into the ice 1 pony of absinthe and 1 jigger of water and let it slowly drip through the ice into the goblet; then strain into a thin Burgundy glass and serve.

## BRANDY AND CURACOA.

Use a pony glass one-half full of curacoa, pour brandy on top so it will float.

[Other liqueurs may be used with brandy in the same manner.]



BRANDY AND SODA 16 OZ.

## DAISIES.

## BRANDY DAISY.

Use small mixing glass, into which put  
2 lumps of sugar, dissolved in little water  
 $\frac{1}{2}$  a lemon

Mash well with muddler

Add small amount of ice

1 jigger of good brandy

Shake well and strain into a small thin glass.

Fill with apollinaris water.

## WHISKY DAISY.

Same as brandy daisy, except use bourbon or  
rye whisky in place of brandy.

## IRISH WHISKY DAISY.

Same as brandy daisy, except use Irish whisky  
in place of brandy.

## SCOTCH WHISKY DAISY.

Same as brandy daisy, except use Scotch  
whisky in place of brandy.

## RUM DAISY.

Same as brandy daisy, except use rum in place  
of brandy.

## GIN DAISY.

Same as brandy daisy, except in place of brandy  
use gin, whichever kind customer prefers.



## MISCELLANEOUS DRINKS.

## SNOW BALL.

Use a large mixing glass, into which put  
 1 teaspoonful of sugar

1 egg

Small amount of ice

1 jigger of brandy

Shake well and strain into a Collins glass; then  
 pour a bottle of Imp. Ginger Ale; stir well and  
 serve.

## PEACH AND HONEY.

Use whisky glass, into which put

1 teaspoon of honey

Let customer help himself with peach brandy.

## RUM AND MOLASSES.

Use whisky glass into which put

One teaspoon of molasses

Let customer help himself with Medford or  
 Jamaica rum, whichever he prefers.

## SHERRY EGG FLIP.

Use small mixing glass, into which put

1 table-spoon of sugar

1 glass of sherry

1 egg

Small amount of ice

Shake well and strain into small thin glass.

Nutmeg on top if customer so prefers.

## PORT WINE FLIP.

Same as sherry flip, except use a glass of port  
 wine in place of sherry.

## WHISKY FLIP.

Same as sherry flip, except use 1 jigger whisky  
 in place of sherry.

## BRANDY FLIP.

Same as sherry flip, except use 1 jigger of brandy in place of sherry.

## GIN FLIP.

Same as sherry flip, except use 1 jigger of gin in place of sherry.

## RUM FLIP.

Same as sherry flip, except use 1 jigger rum in place of sherry.

## CIDER FLIP.

Same as sherry flip, except use 1 glass of cider in place of sherry.

## SILVER DREAM.

Use small mixing glass into which put

1 teaspoon of sugar

The juice of  $\frac{1}{2}$  a lemon

The white of one egg

1 jigger of gin

Small amount of ice

Shake well and strain into a Burgundy glass; then squirt a little seltzer on top and serve.

## GOLDEN DREAM.

Same as silver dream, except use the yolk of the egg in place of the white.

## KINSLEY'S INVIGORATOR.

Use large mixing glass, into which put

1 teaspoon of sugar

1 egg

1 pony of brandy

1 pony of port wine

Small amount of ice

2 jiggers of cold coffee

Fill glass with cream, shake well, strain into a long thin glass and serve.

## SHANDY GAFF, No. 1.

½ glass of ale

Fill glass with ginger ale.

## SHANDY GAFF, No. 2.

Take a glass pitcher, into which put

One bottle of bass ale

One bottle of C. C. ginger ale.

## POUSSE CAFE.

Use a pony glass, into which put equal parts of  
Anisette

Curacoa

Chartreuse and

Brandy or any other cordials you prefer.

## PROMOTER.

Use large mixing glass, into which put

Half a lemon

Half a lime

1 tablespoon of sugar

Mash well with muddler

Add 1 jigger of sloe gin

1 egg

Fine ice

Shake well and strain into large thin glass.

Fill with seltzer or ginger ale.

## HUNGARIAN BRACER.

Use a whisky glass, into which put

1 pony vermouth

1 pony rye whisky

2 dashes Peychaud bitters

2 dashes absinthe

Lemon peel

Stir well and serve with a glass of seltzer.

Add a little acid phosphate to seltzer.

## VIOLET FIZZ.

Same as gin fizz except to add  $\frac{1}{2}$  pony of creme de Yvette.

## HOT ITALIAN LEMONADE.

Use tall thin glass, into which put  
 The juice of one lemon  
 The juice of half an orange  
 1 table-spoon of powdered sugar  
 Hot water and a little Italian wine.

## THE OPAL.

Use small mixing glass filled with fine ice.  
 1 pony white absinth  
 1 dash of anisette  
 1 dash of chartreuse (yellow)  
 Shake well and strain into a Burgundy glass;  
 add a little seltzer and serve.

## BRAIN DUSTER.

Use a small mixing glass, into which put  
 1 pony absinthe  
 1 pony vermouth  
 $\frac{1}{2}$  teaspoon of sugar  
 Shake well, strain into small thin glass, add a  
 little seltzer and serve.

## STONE FENCE.

One drink of whisky with a small glass of sweet  
 cider on the side.

If customer prefers it mixed use an ale glass.

## BEEF TEA.

A teaspoon of extract of beef in a tea cup filled  
 with hot water. Season to suit taste with pepper  
 and salt.

## AMMONIA AND SELTZER.

About 10 or 12 drops of spirits of ammonia

aromat put into a small glass of seltzer. Stir well.

A good settler for the stomach.

#### BICARBONATE OF SODA.

Take a small glass of water

Add  $\frac{1}{2}$  teaspoon of bicarbonate of soda. Stir well.

Very good for sour stomach.

#### DIARRHEA MIXTURE.

Take a whisky glass, into which put

2 dashes of Jamaica ginger

1 dash of peppermint

1 pony brandy

1 pony blackberry brandy

Add a little nutmeg.

#### HEADACHE DRINKS.

Take two tall glasses. into one of which put a large teaspoonful of bromo soda, bromo seltzer or bromo caffeine as preferred.

Fill the other glass half full of water

Pour the water onto the bromo, and pour from one glass to the other until thoroughly mixed

Drink while effervescent.

#### GOLFER.

Use old-fashioned toddy glass, into which put

The juice of half a lime

1 jigger of Scotch whisky

Small lump of ice

Fill glass with seltzer, then add a small bar-spoonful of powdered sugar.

#### ANGELICA FIZZ.

Use small mixing glass, into which put

The juice of half a lime

The juice of one-third of a lemon

A small amount of sugar

1 jigger Plymouth gin

1 dash of vermouth

Shake well, strain into tall thin glass, and fill with seltzer.

#### STEINWAY PUNCH.

Use small mixing glass, into which put

2 lumps of loaf sugar (dissolve with a little water)

½ lemon (mash well with muddler)

One-third pony of curacoa

One jigger of whisky

Small amount of ice

Shake well, strain into thin glass; add a little apollinaris.

#### SAM WARD.

Fill a sauterne glass with shaved ice

Remove the rind from a slice of lemon, and fit it on the inside of the rim of the glass; then pour in

One pony of yellow Chatreuse, or any cordial the customer may prefer, and serve.

#### BRANDY FLOAT.

Fill a pony glass with brandy; put a thin whisky glass over it, rim down; reverse the glasses, holding them tightly together so as to keep the brandy in the pony glass; then fill the whisky glass half-full of seltzer and draw out the pony glass carefully, so as to leave the brandy floating on top of seltzer.

#### WHISKY FLOAT.

Same as brandy float, except use whisky in place of brandy.

## MAMIE TAYLOR No. 1.

Use tall thin glass, into which put  
 1 lump of ice; 1 jigger of Scotch whisky; the  
 juice of half a lime; 1 bottle of imported ginger  
 ale.

Stir well with long bar spoon.

## MAMIE TAYLOR No. 2 (Inexpensive).

Use split glass, into which put  
 1 lump of ice; 1 drink of Scotch whisky; lemon  
 peel, and domestic ginger ale.

## COFFEE FRAPPE.

Use small mixing glass, into which put  
 One teaspoonful of sugar; 2 jiggers of coffee;  
 1 pony brandy; fill with fine ice; shake well;  
 strain into a Burgundy glass and serve.

Kummel or kirsch may be used in place of  
 brandy if preferred.

## APPETIZER,

Use small mixing glass filled with ice; add  
 $\frac{1}{3}$  pony of absinth; 2 dashes of pepsin bitters  
 and one pony of vermouth.

Shake well and strain into a small thin tumbler.

Add a littler seltzer.

## KNICKEBEIN.

Fill one-third of a wine glass with Benedictine.  
 Add the yolk of one egg and fill glass with  
 brandy.

## WHITE CAP.

Pony glass

$\frac{2}{3}$  of Benedictine

Top off with cream.

[Any other dark liqueur, such as apricot  
 brandy, cream de cocoa; etc., may be used].

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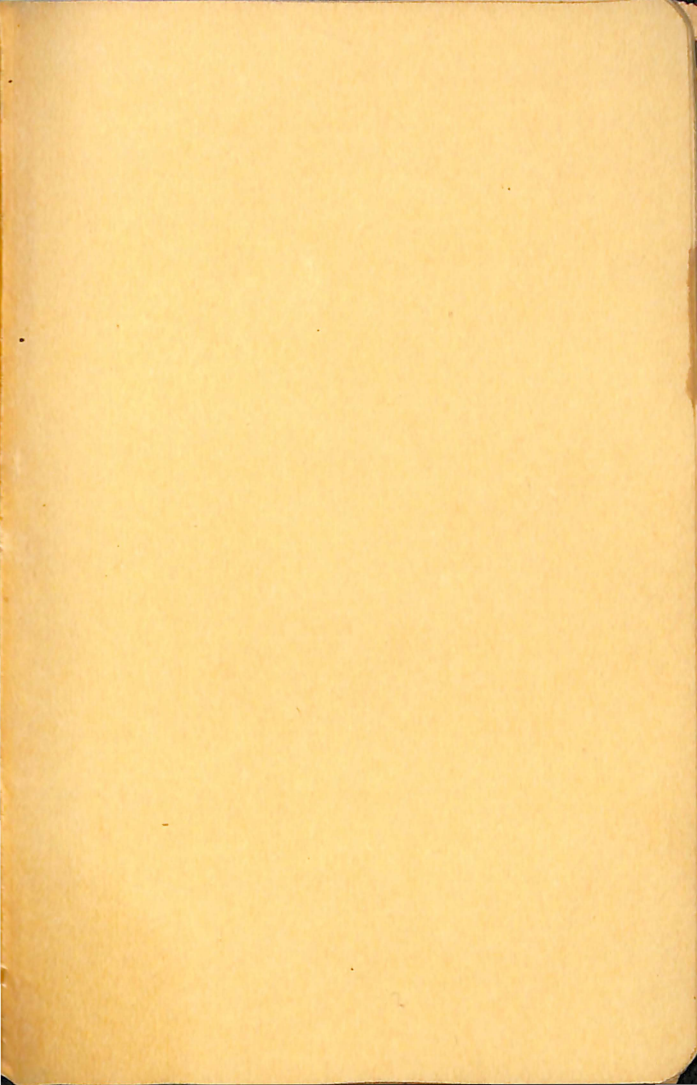
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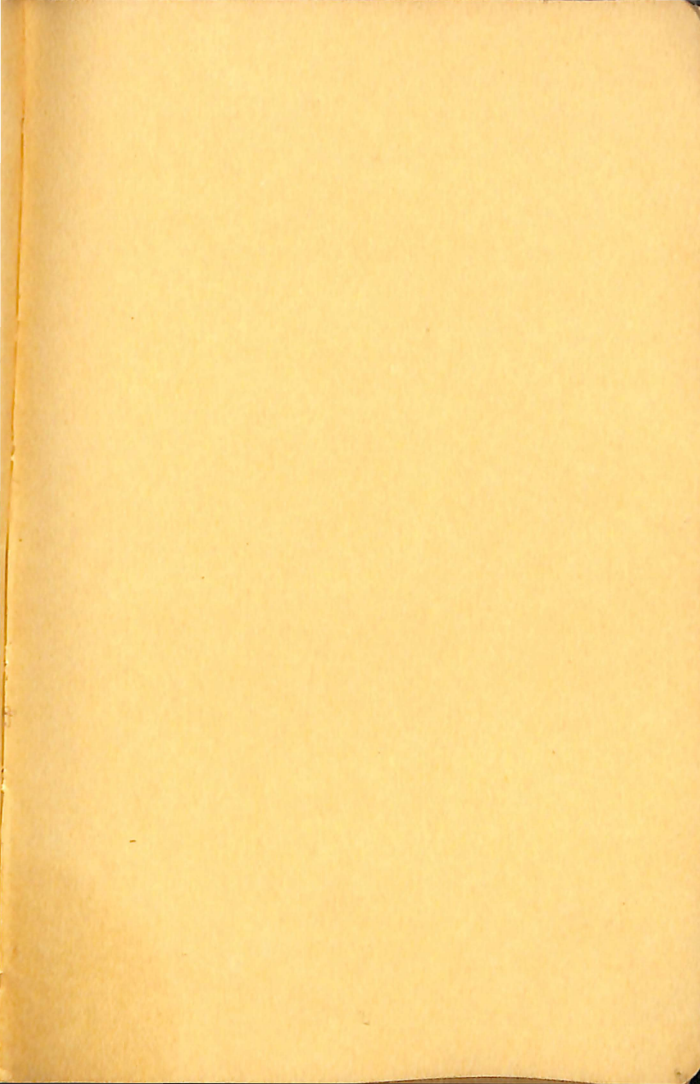
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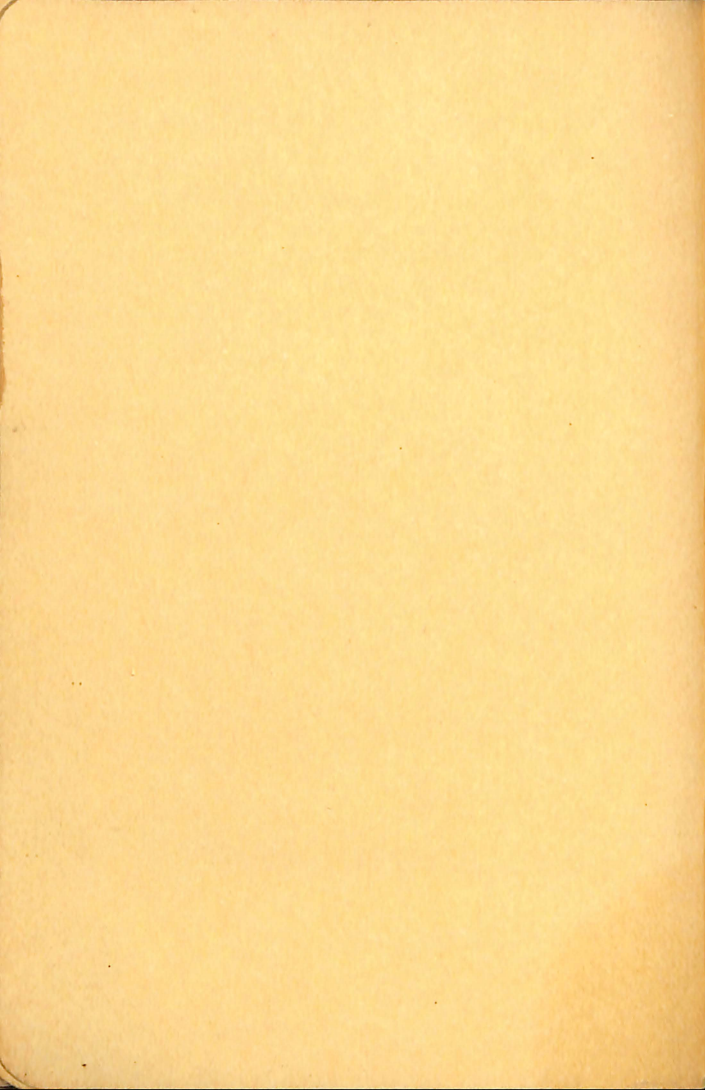
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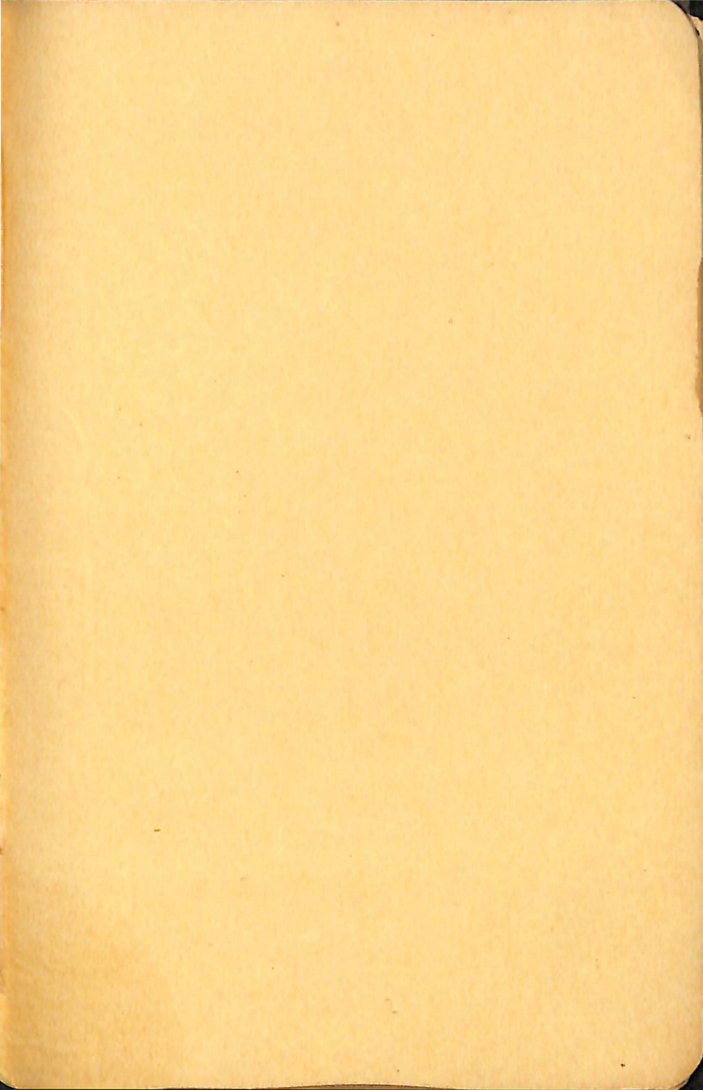


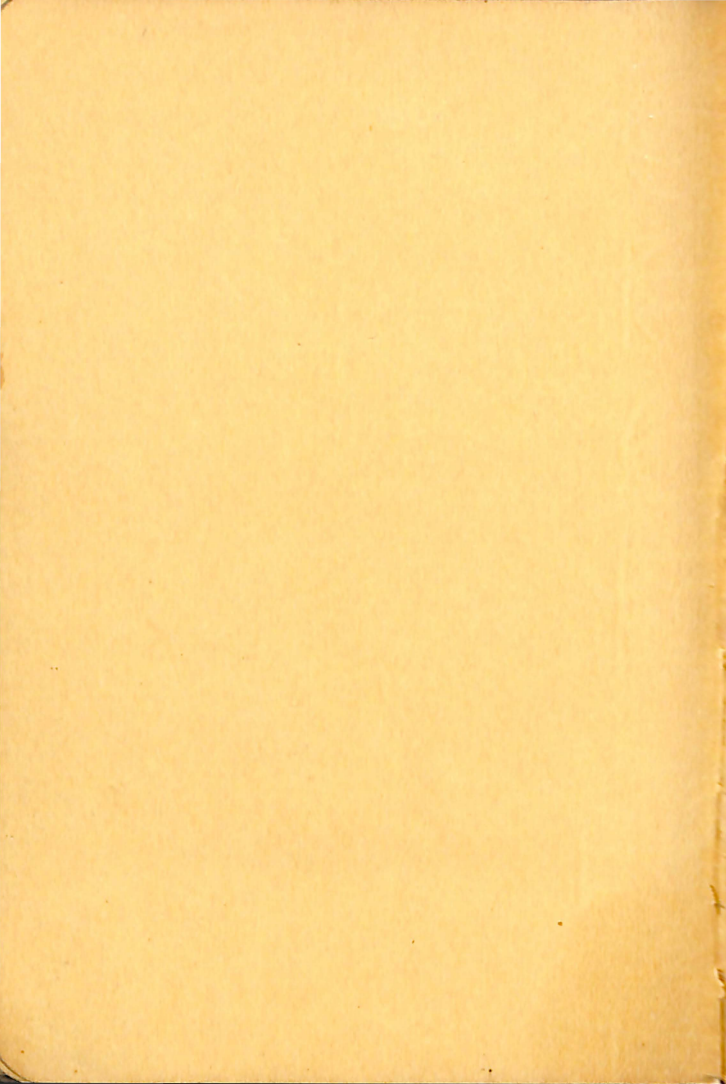


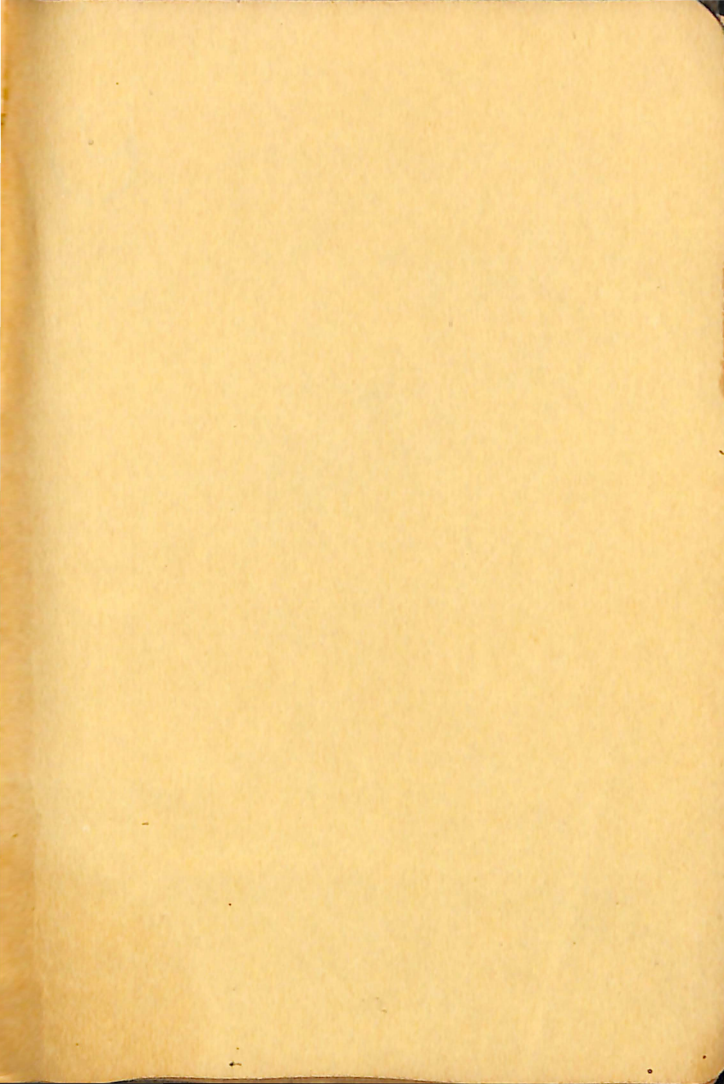


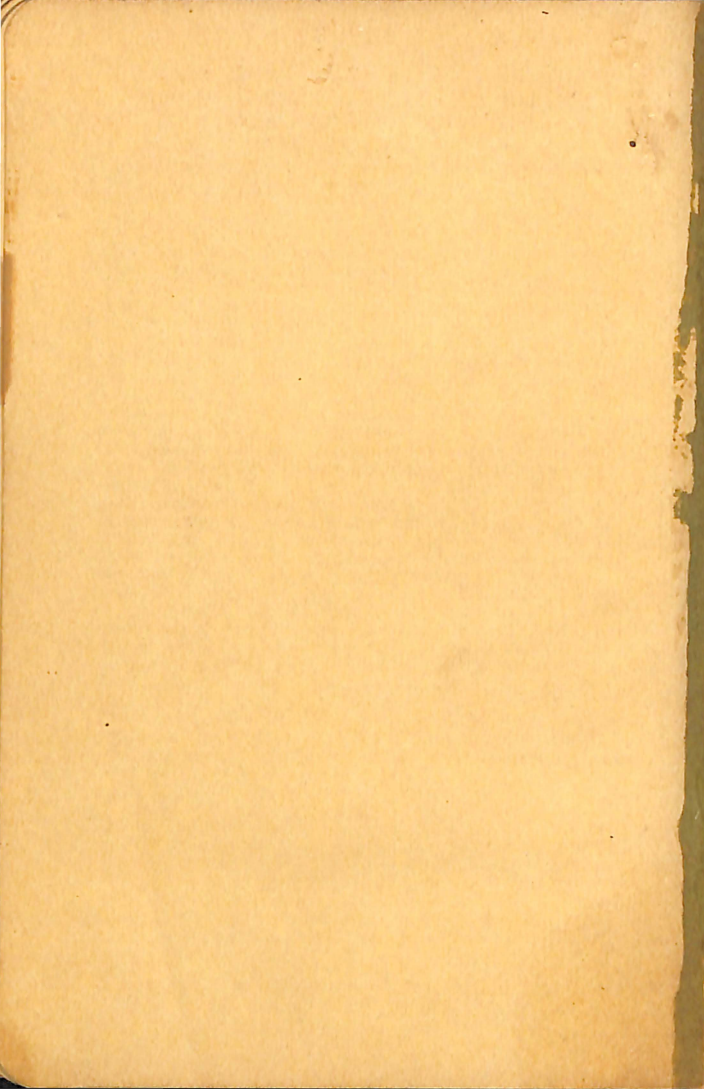












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