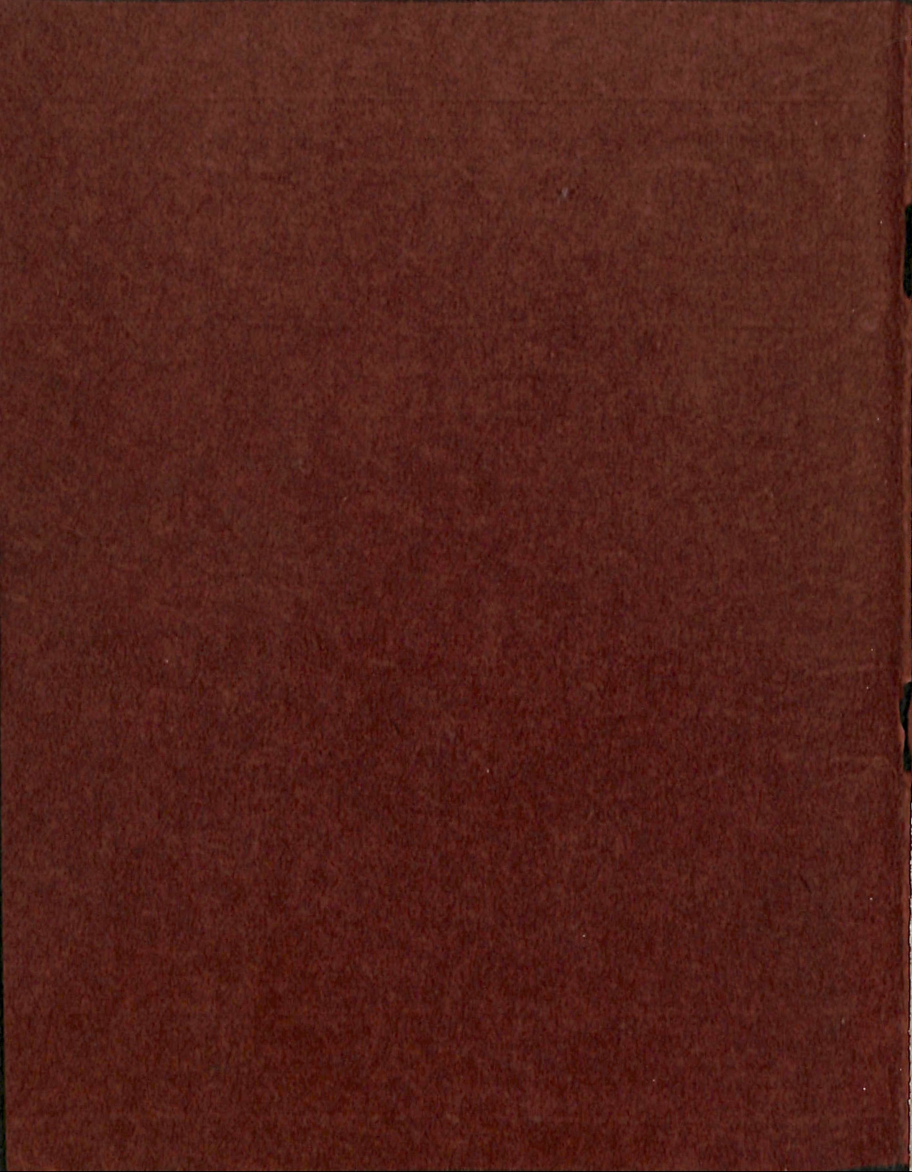

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APPETIZERS



BY A CONNOISSEUR



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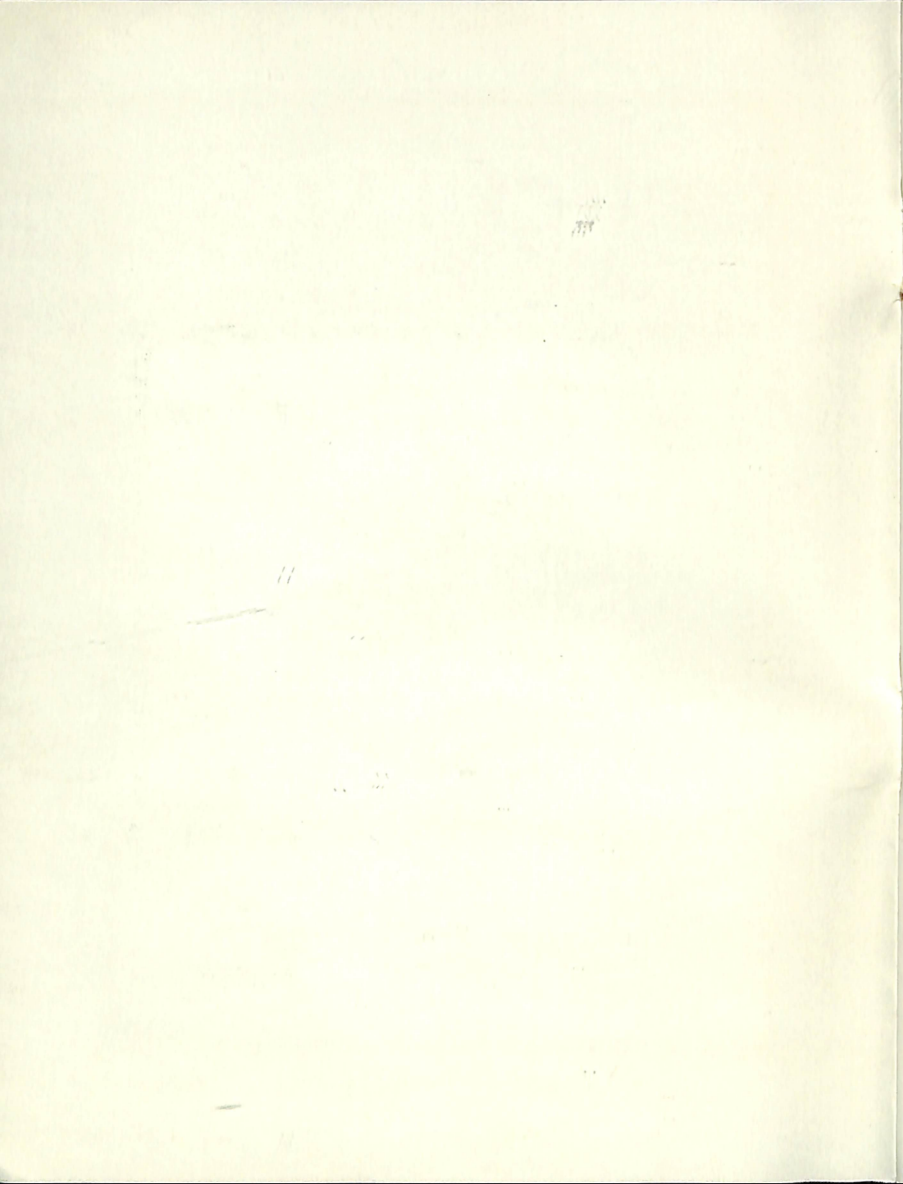
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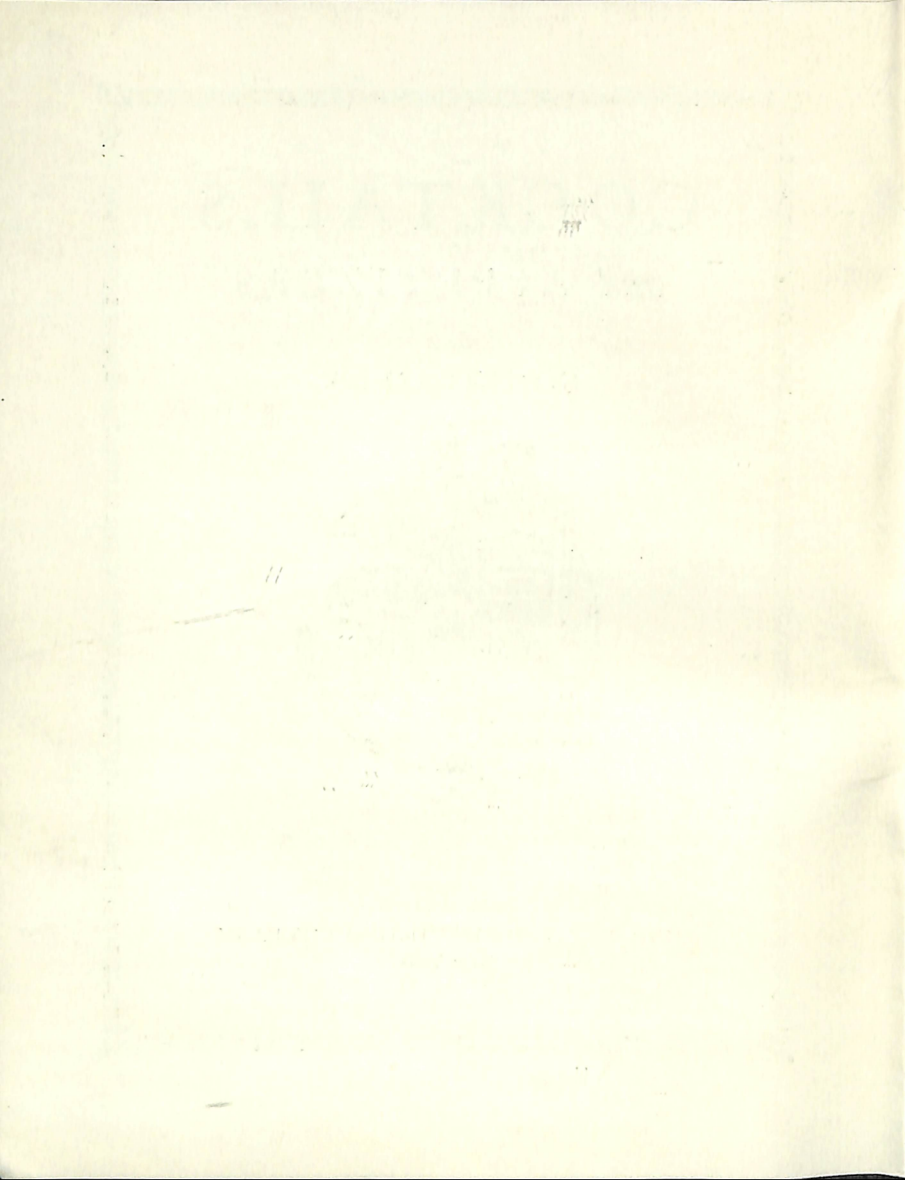
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and APPETIZERS

by a
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PUBLISHED BY
THE KEYSTONE PUBLISHING COMPANY
NEW YORK



SARATOGA SPRINGS

The Summer Resort

Altitude, 323 feet. 39 miles from Albany.

Saratoga Springs is still the ever attractive, all-satisfying summer resort. Saratoga Springs is still the gay, glittering cosmopolitan city of the past, still the Saratoga Springs of great hotels, handsome private residences, magnificent parks, luxuriantly shaded promenades and boulevards, still the center of wealth and fashion. Each pleasant day sees Broadway thronged with fine equipages filled with elegantly attired ladies and their escorts, among whom are seen many of the most distinguished men of the time.

The four mile Saratoga Lake drive, gay with dashing automobiles, presents a very diverting picture during the afternoon. Millionaire bankers, statesmen, politicians, handsome women, youth; these and others make up the happy throng. The automobile roads in all directions are excellent and lead to many interesting points at varying distances from the Springs.

North Broadway, one of the finest residential avenues of Saratoga Springs, is not surpassed in natural beauty by any street in the world. The air is clear and pure, and the nights invariably cool, for Saratoga Springs is situated at the foothills of the Adirondacks, where nature distills her "big medicine" and wafts it forth for the benefit of mankind.

The Saratoga Golf Links are but three-quarters of a mile distant from the large hotels. Tournaments are a feature each year; there is always activity at the Club House and there are well kept tennis courts on the grounds.

The McGregor Links are located about four miles northerly, on the State highway leading to Glens Falls. This course ranks as first class, perfect soil for golf, perfect contour, ideal side hazard, where a ball can always be seen but not easily played, wonderful natural sand bunkers and drives. Lovely groves of trees and fascinating views of forest and mountains, make this an unsurpassed location. There are eighteen ideal golf holes, chosen from hundreds that were considered. Visit this course. You will enjoy it.

Saratoga Lake, four miles from Saratoga Springs, is seven miles long, is well stocked with all kinds of game fish, and affords splendid opportunities for boating and bathing. Fine concrete highway entirely around Saratoga Lake.

One of Saratoga Springs recent developments is a recreation field where the devotee of foot ball, base ball, tennis and track activities may enjoy his favorite sport.

At every step something is found to engage attention. Every hour of the day has its special claim, and the evenings are devoted to music, dancing and social festivities. The Casino is a popular rendezvous. Orchestra, some with a national reputation, give concerts three times daily at the hotels and in the parks.

Many short excursions may be made from Saratoga Springs. One very popular trip is to Saratoga Lake by auto. A fleet of new boats, canoes and power launches are maintained on the lake. To Round Lake Assembly by the D. & H. train; to Lake Luzerne, Schroon Lake via the Adirondack branch; the historic points on Lake Champlain, Mount McGregor, the home of former United States President, U. S. Grant, are among the interesting trips from Saratoga Springs as a center.

The entire month of August is given over at Saratoga to the race meeting of the Saratoga Association for the Improvement of the Breed of Horses. At the races are gathered a brilliant assemblage of society men and women, noted sportsmen and lovers of the sport of kings generally. Many come for the month, or a large portion of it; others for a week, and a large number come simply to spend the Saturday half holiday at the track. The program on Saturdays is usually made up of special feature stakes. The 1936 season opens July 29th, closes August 31st.

Saratoga Springs lies in the midst of a region immortalized by the early history of our country, and over which the glamour of romance has been shed. Its dry, transparent, bracing atmosphere; its health-giving mineral waters and its other innumerable attractions and advantages make it one of the most desirable places in the world in which to pass a summer vacation or take permanent residence.

The city is no less attractive in the winter than in the summer. The climate then is brisk and invigorating, and connections with Albany and New York are ample. Through the efforts of the Chamber of Commerce, winter sports are enjoyed by residents and visitors—tobogganing, snow-shoeing, skiing, skating, etc. The efficient school system, combined with the healthiness of the place, have caused many families to take permanent residence in Saratoga Springs to enable their children to grow up healthy and strong.

The remarkable prosperity and popularity of this resort are due in large measure to the excellent facilities for transportation provided by The Delaware and Hudson Railroad Corporation.

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JAMES A. SIRO, Manager



DEFINITION OF QUANTITY

1 dash equals $\frac{1}{2}$ teaspoonful

1 pony equals 1 ounce

1 jigger equals $1\frac{1}{2}$ ounces

1 glass equals 2 ounces

1 wineglass equals 4 ounces



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Saratoga Springs, N.Y.

WHISKEY BASE

MANHATTAN COCKTAIL

- 1 jigger Whiskey
- ½ jigger Italian Vermouth
- 1 dash Bitters

Stir with cracked ice, strain, and serve with Cherry.

WHISKEY COCKTAIL

- 1 jigger Whiskey
- ⅛ jigger Sugar Syrup
- 1 dash Bitters

Stir with cracked ice, strain, and serve with Cherry.

OLD FASHIONED COCKTAIL

- 1 jigger Whiskey
- ½ lump of Sugar
- 2 teaspoonfuls Water
- 2 dashes Bitters

In Old Fashioned glass, crush the Sugar in Water and Bitters, add the Whiskey and a cube of ice, stir, and decorate with Cherry and slices of Lemon and Orange.

ROCK AND RYE

- 1 jigger Whiskey
- 1 piece Rock Candy

Dissolve the rock candy in the Whiskey and, if your tastes are tart, add Lemon Juice.

"WHERE THE CROWD MEETS"

CHARLIE'S

RESTAURANT and TAP ROOM

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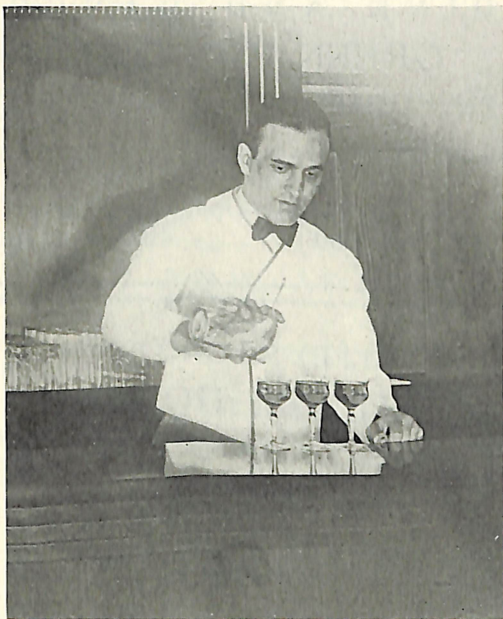
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BACARDI COCKTAIL

As Mixed at "CHARLIE'S"

Saratoga Springs, N.Y.

1 jigger Bacardi
1 dash of Apricot Brandy
3 dashes of Grenadine
Juice of $\frac{1}{2}$ Lime

Shake Well with Cracked Ice, Strain Into Cocktail Glass

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Ballston Spa

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New York

P. H. McDONOUGH, *Prop'r*

HONEY DO COCKTAIL

1 jigger Whiskey
½ jigger Grapefruit Juice
½ jigger Honey

Shake well with cracked ice, and strain into glass.

SARATOGA COCKTAIL

1 jigger Whiskey
½ teaspoonful Powdered Sugar
Juice of ½ Lemon (or 1 Lime)
2 dashes Grenadine

Shake with cracked ice, strain and serve with a twist of Orange Peel in the glass.

COMMODORE COCKTAIL

1 jigger Whiskey
Juice of ½ Lime
1 teaspoonful Sugar Syrup
2 drops Orange Bitters

Shake with cracked ice, and strain into glass.

CRUSADER COCKTAIL

1 jigger Whiskey
1/3 jigger Sugar Syrup
Juice of ½ Lemon

Shake with cracked ice, strain into large wine-glass, and add a splash of Fizz Water.

TROY, N.Y.

Troy is on the line of the Delaware and Hudson Railroad and is one of the most interesting places on the Adirondack route. The city is noted for its educational facilities, being the site of the world famous Rensselaer Polytechnic Institute, the Emma Willard school for women and the Russell Sage College of practical arts for women. Troy is well equipped for amusements, having a vaudeville house and a number of up to date motion picture theatres. Many famous orchestras and artists are heard each season at the Troy Music Hall. There are several beautiful parks in this city.

Connection is made here with the New York Central Railroad and the Boston and Maine Railroad.

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COCKTAIL HOUR

LADIES'
LOUNGE

The Tavern

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211 Broadway

Troy, N.Y.

EGG NOGG

1 jigger Whiskey
1 Egg
1 tablespoonful Powdered Sugar
Milk to fill Tom Collins glass

Shake well with ice cubes, strain into glass, and sprinkle nutmeg on top.

HOT WHISKEY TODDY

Crush a lump of Sugar in a little Hot Water; add a few Cloves, pieces of Cinnamon Bark and Lemon Peel, and 1 glass of Whiskey. Dilute to taste with Hot Water, served separately.

MINT JULEP

2 or 3 sprigs of Fresh Mint
 $\frac{1}{2}$ tablespoonful Powdered Sugar
2 jiggers Whiskey

Lightly but thoroughly crush Mint Leaves and Sugar in a little Water, and add the Whiskey; strain into a tall glass nearly full of finely cracked ice; stir until glass is frosted, then garnish with sprigs of Mint dusted with Powdered Sugar.

WHISKEY FIZZ

1 jigger Whiskey
1 teaspoonful Powdered Sugar
White of $\frac{1}{2}$ fresh Egg
Juice of $\frac{1}{2}$ Lemon

Shake thoroughly with ice cubes, strain into large wine-glass, and fill with Fizz Water.

Phone 2-9878 Glens Falls

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South of Glens Falls 9 Miles

NEW DEAL PUNCH

1 jigger Apple Jack
1 spoon Sugar
Juice of $\frac{1}{2}$ Lemon

Shake well with ice, serve in goblet, add 1 dash of Brandy on top.

MIAMI COCKTAIL

- 1 jigger Whiskey
- 1½ jiggers Grapefruit Juice
- ½ jigger Grenadine

Shake well with cracked ice, and strain into glass.

DAISY COCKTAIL

- ½ jigger Whiskey
- ½ jigger French Vermouth (dry)
- ½ jigger Italian Vermouth (sweet)

Stir well with cracked ice, and strain into glass.

WHISKEY SOUR

- 1 glass Whiskey
- ½ teaspoonful Powdered Sugar
- Juice of ½ Lemon

Shake with cracked ice, and strain into small glass garnished with fruit and cherry.

WHISKEY HIGHBALL

Take a cube of Ice, a glass of Whiskey, some Fizz Water or Ginger Ale, and a twist of Lemon Peel. Stir and serve.

BROADWAY COCKTAIL

- 1 jigger Whiskey
- 1/3 jigger Lemon Juice
- 1/3 jigger French Vermouth (dry)
- 1/3 jigger Italian Vermouth (sweet)
- White of 1 Egg

Shake well with ice cubes, and strain into glass.

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While making no pretensions as a summer resort, the splendid hotels and restful homes of Glens Falls attract many visitors. Here near the water level of the Hudson River is the cave where Cooper the Novelist, laid the most thrilling scenes depicted in "The Last of the Mohicans." Here, the majestic waters of the Hudson River, in their descent over the age-placed rocks, have been utilized to turn the wheels of manufacturing plants.

About seven miles north of this city just off the Lake George road, with marked direction to its location, is a marble shaft bearing this inscription: "Erected by the graduates of Williams College in memory of Col. Ephraim Williams who nobly fell in the conflict with the French and Indians in 1755." On the Old Military Road, a short distance south of the monument, is the rude slab which marks the place where he was buried.

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RAM'S HEAD ALE BUDWEISER BEER

Cor. Basin and Mohican Streets

Glens Falls, N.Y.

PALMER HOUSE COCKTAIL

- 1 jigger Whiskey
- ½ jigger French Vermouth (dry)
- ½ jigger Italian Vermouth (sweet)
- 3 drops Orange Bitters

Stir well with cracked ice, strain and serve with a twist of Lemon Peel.

PARODY CLUB FLIP

- 1 glass Whiskey
- 1 Egg
- 1 teaspoonful Powdered Sugar

Shake well with ice, strain into large wine glass, sprinkle nutmeg on top.

WHISKEY COBBLER

- 1 jigger Whiskey
- ½ teaspoonful Powdered Sugar

A small highball glass half full of cracked ice. Stir and decorate with fruit.

WHISKEY SLING

- 1 glass Whiskey
- ½ jigger Water
- 6 drops of Lemon Juice
- ½ lump of Sugar

Crush the Sugar in Water, add the Whiskey and Lemon Juice, pour into a small highball glass containing a cube of ice, fill with Vichy or Carbonated Water, and garnish with Lemon Peel.

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JOHNNIE'S

R E S T A U R A N T

Open 24 Hours

*People come from Near and Far,
To Eat and Drink at JOHNNIE'S Bar.*

BENNETT HOTEL

GLENS FALLS, N.Y.

GIN BASE

ORANGE BLOSSOM

1 jigger Gin
Juice of $\frac{1}{2}$ Orange

Stir well with cracked ice and strain.

BON TON

3 parts Gin
 $\frac{1}{2}$ part Lime Juice
 $\frac{1}{2}$ part dry Orange Curacao
2 dashes Orange Blossom Water

Shake well with ice. Serve in cocktail glass.

MARTINI (DRY)

$\frac{2}{3}$ Gin
 $\frac{1}{3}$ French Vermouth
1 dash Orange Bitters

Stir well with ice, strain and serve with olive.

MARTINI (MEDIUM)

$\frac{1}{2}$ Gin
 $\frac{1}{4}$ French Vermouth
 $\frac{1}{4}$ Italian Vermouth

Stir well in ice and strain.

Dial 2-5627

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STANTON BEER and ALE

MISSISSIPPI COCKTAIL

1/3 Gin
1/3 Whiskey
1/3 Absinthe

Shake well and strain.

CLOVER CLUB COCKTAIL

2/3 Gin
1/3 Grenadine
Juice of 1/2 Lime
White of 1 Egg

Shake well with cracked ice, strain and serve with mint leaf on top.

PINK LADY

1 jigger Gin
1 tablespoonful Grenadine
White of 1 Egg

Shake well in ice and strain.

CURACAO COCKTAIL

1/3 Gin
1/3 Cognac
1/3 Curacao
1 dash Grenadine

Shake well with cracked ice and strain.

ALEXANDER GIN COCKTAIL

1/3 Gin
1/3 Sweet Cream
1/3 Creme de Cacao

Shake well with crushed ice and strain.

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GIN BUCK

1 jigger Gin
Juice of $\frac{1}{2}$ Lime

Pour into glass, add 2 cubes of ice and fill up with Ginger Ale.

BRONX COCKTAIL

1 jigger Gin (dry)
 $\frac{1}{2}$ jigger French Vermouth
 $\frac{1}{2}$ Jigger Italian Vermouth
Juice of $\frac{1}{4}$ Orange.

Shake well with cracked ice and strain into cocktail glass.

GIN COCKTAIL

2 parts Gin
1 part Benedictine
Juice of $\frac{1}{2}$ Lime
2 dashes Orange Curacao
Ice

Shake well and add slice of fresh pineapple in glass.

UNIVERSITY

1 part French Vermouth
1 part Dubonnet
1 part Gin
2 dashes Orange Bitters

Add ice, shake, strain, and serve in cocktail glass.

COLONY COCKTAIL

2 parts French Vermouth
2 parts Gin
1 dash of Orange Bitters
2 slices Orange Peel

Add ice, shake, strain and serve in cocktail glass.

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WURZBURGER SPARKLING ALE

THE WEST END BREWING CO.

Utica, N.Y.

ALBANY, N.Y.

Albany was first visited by the French fur traders, who, following the discovery of the mouth of the Hudson River by Verrazano, in 1524 made expeditions to the head of navigation for the purpose of bartering with the Indians. About 1540 they began the construction of a fortified trading post on Castle Island, which then stood at the east side of the river near Rensselaer, though it has since become a part of the mainland.

It was well located to secure the traffic of the Iroquois. The falls of the Mohawk near its mouth at Cohoes, made the river impassable for the canoes of the Indians, and accordingly, a carry from the Mohawk at Schenectady ran overland to the Hudson at Albany. Thus Albany, in the earliest times, was the junction of great routes of travel to the north and west, as it is today.

In 1624, the Dutch West India Company, which had been incorporated in 1621, for the special purpose of trading in America, sent out thirty families who built Fort Orange on the mainland where Albany now stands.

Finding the sending of settlers too expensive, the Dutch West India Company in 1629 adopted a plan of granting manorial rights, known as the Patroon system. Under this system a large part of the region about Albany was settled.

Kilicuan Van Rensselaer secured the first concession purchased from the Mohawks, a long tract on the Hudson including the present site of Albany, and began its colonization in 1630, naming it Rensselaerwyck.

In 1652 Peter Stuyvesant named the district immediately surrounding Fort Orange, "Porp Beverwyck" which means Beaver District Village. In 1664, upon the transfer of the New Netherlands to the English, the name was changed to Albany. Nine years later, when the Dutch again obtained possession of the province, it was rechristened Wilemstadt, but in the following year, 1674, it passed back to the English and was again called Albany.

Albany was chartered as a city in 1686. During the French and Indian war, the city was a military storehouse and place of refuge, made secure by fort and stockade. The stockade embraced a large section, reaching from the head of State Street below the present Capitol where about 1676, Fort Frederick was built, to the banks of the river, and from the site of the Union Station to a point near the present junction of South Pearl and Beaver Streets. Thus, this old line of defense, completed in the spring of 1660, included the greater part of the present business section of Albany. At no time was it captured, or even assaulted. Here, in 1754, was held the first general continental congress, commissioners of seven colonies meeting to consider a plan of permanent union. In 1797, Albany was made the capitol of the State.

The celebration in 1886 of the bi-centennial of the city's incorporation brought into prominence many events of historical interest, and

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*Magnificent Music by
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resulted in the placing of a number of bronze tablets at the more important points, on which much historical information is vividly and concisely recorded.

From the earliest times, the Schuyler family has held a prominent place in the history of the country.

The Schuyler Mansion, erected in 1760-61, now the property of the State, open to the public, and maintained as of the period, stands at the head of Schuyler Street. In this house, Lafayette, Baron Steuben, Benjamin Franklin and many other notables were entertained, among them being Burgoyne, who came there a prisoner after his surrender at Saratoga. It was at this house in the summer of 1761 that Canadians and Indians plotted to abduct General Philip Schuyler and carry him to Canada for ransom.

After a lapse of two hundred and fifty-eight years since the building of the northeast gate, "the road to the Canadas" still leaves at that point. The log palisade is gone, the wooden gate has crumbled to dust. In their place is an impressive structure, the northeast gate of old, through which now pass in a single summer more vacationists bound for the historic country to the north, than the number of all the armies that fought for its possession.

Not only its antiquity but its fine public buildings and other attractions make this city especially interesting to tourists, who will be amply rewarded by visiting the Capitol, with its famous Great Western Staircase and Legislative Chambers; State Education Building; New State Office Building, the City Hall, Washington Park, the Cathedrals, the Historical and Art Gallery, etc.

As a convention center, Albany is most popular. Its combination of hotels control over 3000 rooms. Auditoriums with ample seating capacity may be secured for meetings and conventions.

Albany is the terminus of both the Saratoga and the Susquehanna Divisions of the D. & H. Here transfer is made from Hudson River Night Line and Hudson River Day Line steamers to D. & H. trains for Saratoga Springs, Lake George, Lake Champlain, Adirondack Mountains, Montreal and all points north. Connection is also made here for Cooperstown, Binghamton and all points on the Susquehanna Division and the West.

The general offices of The Delaware and Hudson R. R., located in Albany now, occupy one of the finest buildings in the city, situated at the foot of State Street, where the Company maintains a bureau of information for the convenience of those who intend to travel or take a summer holiday. All inquiries, whether in person or by letter, will receive prompt and courteous attention.

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496 Broadway, Cor. Maiden Lane

Albany, N.Y.

FIORE'S COCKTAIL

2 parts French Vermouth
2 parts Gin
1 part Italian Vermouth
2 dashes Curacao
1 piece Orange Peel, twisted

Add ice, shake, strain, and serve in cocktail glass.

TOM COLLINS

1 jigger Gin
Juice of 1 Lime or $\frac{1}{2}$ Lemon
1 tablespoonful Powdered Sugar

Shake well with cracked ice, strain into a glass, add ice and fill glass with club soda or vichy water.

GIN SOUR

1 jigger Gin
Juice of $\frac{1}{2}$ Lemon
Juice of $\frac{1}{2}$ Lime
1 teaspoonful powdered sugar

Shake well with cracked ice, strain, decorate with fruit. Fizz with Carbonated Water.

SILVER FIZZ

Juice of $\frac{1}{2}$ Lime
Juice of $\frac{1}{2}$ Lemon
1 jigger Gin
1 tablespoonful Powdered Sugar
White of one Egg

Shake well with cracked ice, strain into glass, fill with Carbonated or any Sparkling Water.

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Albany, N.Y.

RASPBERRY FIZZ

The Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Tablespoonful Powdered Sugar
The White of 1 Egg
2 Dashes Raspberry Syrup
1 Glass Sloe Gin

Shake well, strain into medium size glass, fill with soda water.

SOUTHERN FIZZ

The Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Tablespoonful Powdered Sugar
1 Glass Gin

Shake well, strain into medium size glass and fill with soda water. Add fresh Mint leaves.

ORANGE FIZZ

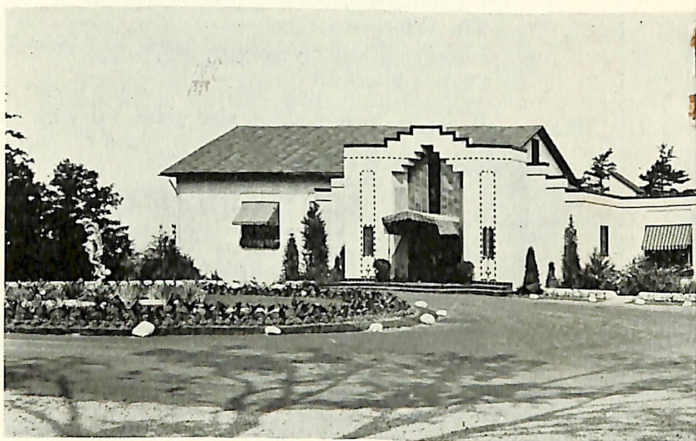
The Juice of $\frac{1}{2}$ Orange
The Juice of $\frac{1}{2}$ Lime
1 jigger Gin

Shake well, strain into medium size glass and fill with soda water.

GIN FIZZ

1 Glass Gin
The Juice of $\frac{1}{2}$ Lemon
 $\frac{1}{2}$ Tablespoonful Powdered Sugar

Shake well with cracked ice, strain into glass and fill with club soda.



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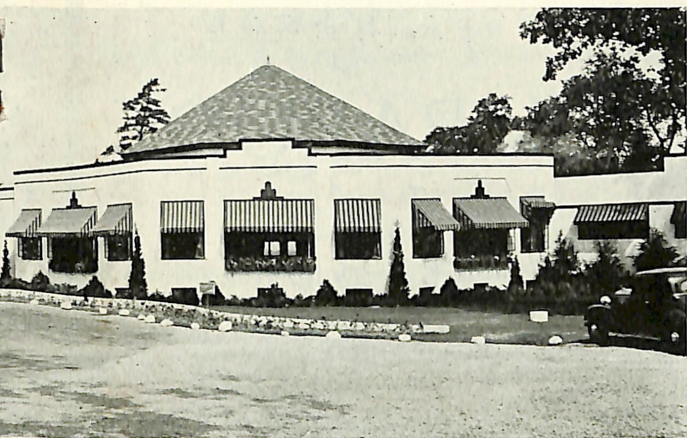
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J. GREEN, Mgr.

SLOE GIN FIZZ

1 jigger Sloe Gin
2 dashes Lemon Juice
1 teaspoon Powdered Sugar

Shake well with ice; pour into long glass; and add soda water.

GIN RICKEY

Cube of ice
1 jigger Gin
Juice of $\frac{1}{2}$ or whole Lime

Strain into glass and fill with Carbonated Water.

FORGET ME NOT

1 dash Absinthe
2 dashes Grenadine
 $\frac{1}{3}$ French Vermouth
 $\frac{2}{3}$ Gin

Stir well in ice and strain into glass. Squeeze Lemon Peel on top.



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RUM MIXTURES

BACARDI COCKTAIL

1 jigger Bacardi Rum
½ teaspoonful Sugar
Juice of ½ Lime

Shake well in cracked ice, strain, and serve.

BACARDI ORANGE BLOSSOM

½ jigger Bacardi Rum
1 dash of Maraschino
Juice of ½ Orange

Shake well in cracked ice, strain, and serve.

RUM SOUR

1 teaspoonful Granulated Sugar
Juice of ½ Lemon
1 jigger of Rum

Shake well with cracked ice. Strain into frappe glass and decorate with cherry.

RUM COCKTAIL

¼ Jamaica Rum
½ French Vermouth
2 dashes Grenadine
Juice of ½ Lemon or 1 Lime

Shake well and strain into cocktail glass.

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RUM COLLINS

- 1½ teaspoonfuls Granulated Sugar
- 1 teaspoonful Lime Juice
- Juice of ½ Lemon
- 1 jigger Rum

Shake well with cracked ice and strain into 10 ounce glass, add ice cubes. Fill up the glass with Carbonated Water and stir.

JAMAICA COCKTAIL

- 1 jigger Rum
- Juice of ½ Lime or Lemon
- 2 dashes Grenadine

Shake with cracked ice and strain into cocktail glass.

PLANTER'S PUNCH

- 1 oz. Lime or Lemon Juice
- 2 oz. Sugar Syrup
- 3 oz. Jamaica Rum
- 4 oz. Water
- 1 dash Bitters

Shake well in ice, strain, add 2 cubes of ice, and serve.

MILK PUNCH

- ¼ jigger Jamaica Rum
- 1 tablespoonful of Sugar Syrup
- 1 jigger Brandy
- Balance rich milk

Shake well with ice and strain into a tumbler. Sprinkle with nutmeg.

Established 1863

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LAKE GEORGE

Lake George is undoubtedly the most picturesque resort in America. On the lips of admiring thousands the fame of its beauty is annually retold in every nook and cranny of the civilized world. It has a poetic charm and a delicacy of outline that win the love and admiration of every beholder. Queenly in its majesty, peerless in beauty, associated with a wealth of historic facts and legendary lore; idyllic, dreamy, exquisitely lovely, it holds the mind and the senses captive.

The islands that seem to float on its glassy blue surface, the crystalline purity of the water itself, the soothing atmosphere, the fairy-like nooks, sylvan retreats, sheltered coves and romantic glades, the diversity of its lovely vistas; the harmonious contour of its verdure-clad mountains; the charming gradations in color of the gentle slopes, all unite to suit the sojourners' mood to his delightful surroundings.

The lake is 32 miles in length; its width varies from $\frac{3}{4}$ of a mile to 4 miles, and its islands are popularly supposed to correspond in number with the days of the year. The majestic mountains that enclose it are the eastern bastions of the Adirondack system.

Lake George is the most frequented of all American waters and it is generally conceded that it surpasses any of the famed Scotch or English lakes in every essential element of lake and mountain beauty. Its rolling mountain shores invite an intimate acquaintance with the woods and forest slopes, and the hotels and summer homes snugly nestled in their leafy embrace are exceedingly attractive.

Herbert Spencer in his autobiography says: "Lake George is the most picturesque thing I saw in the United States. Three of our English lakes placed end to end would be something like it in extent and scenery."

According to Father Jogues, the devoted missionary and scholar, who was brought up the lake, captive to the Iroquois in 1642, Lake George was known to the Red Man as "Andiatarocte." Father Jogues, the first white man to gaze upon the lovely water, named it Lake St. Sacrament, which was changed nearly a century after by Gen. Johnson, in honor of the reigning sovereign. The title "Horicon" bestowed upon it by Fenimore Cooper, the novelist, is probably a corruption of Horicou or Irocoui. The lake has been the scene of many romantic and thrilling historic events. The French coming south from Canada to conquer the English and the English advancing toward Quebec to take the strongholds of the French, engaged in memorable struggles, conflicts whose horrors were accentuated by the ferocity of the savage tribes with whom each party had entered into alliance. West of the railroad station, near Lake George Village, are the ruins of ancient forts and there also stands the monument erected in 1903 to commemo-

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as a plain drink or in your highballs.

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Saratoga Springs, N.Y.

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Glens Falls, N.Y.

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AGENTS

rate the Battle of Lake George, in which Gen. Johnson with his army of 2,200 volunteer farmers and 300 Mohawk braves—crude, undisciplined and without proper equipment—defeated the French under Baron Dieskau at the head of 3,500 regulars, Canadians and Algonquin Indians in 1755.

The refined social life of this charming resort is no whit less attractive than its natural beauty. The hotels are first class and are well filled during the season. There are accommodations for ten thousand summer guests at Lake George. While the physical and elemental conditions make it one of the most restful of places, socially it is one of the liveliest and gayest, being especially popular with young people of both sexes who are vigorous participants in golf, tennis, baseball and all manner of aquatic sports. The annual Lake George Regatta held at Hague during the month of August is one of the most popular demonstrations of the pleasure lovers, and is anticipated and entered into joyously. The new State road along the lake shore makes auto-mobiling delightful.

The fishing is excellent. The best trout and salmon waters are near Hague, Bolton and Lake George Station. The best pickerel fishing is at the northern and southern ends of the lake, about five miles in. Perch are found in large numbers in and about the Narrows and all through the lake; the most satisfactory bass fishing is among the Canoe Islands; the Hundred Islands and at points where there are rocky reefs. Rabbits and partridges are caught in fair numbers along both shores; deer a few miles back of Bolton or Hague.

The islands in Lake George are, with a few exceptions, owned by the State. Such islands are marked "State Land" and parties desiring to do so may camp thereon, under certain restrictions as to the care of fires and the cutting of live timber, but must first secure camping permits from the Forest Ranger at Glen Island, Lake George.

Of Interest to Yacht Owners

A marine railway to facilitate the unloading of launches directly into the water, from railroad cars upon which they are shipped, is one of the provisions for convenience made by the Delaware & Hudson R. R. at Lake George, N.Y.

A submarine track extends from the shore into deep water, allowing a boat of six feet draft to be floated clear of the cars. In addition to eliminating all possibility of danger in handling the craft, the new arrangement will be found economical by owners.

Courtesy of The Delaware and Hudson Railroad Corp.



BRANDY MIXTURES

AL'S BRANDY COCKTAIL

- 1 dash Angostura Bitters
- 4 dashes Grenadine
- 1/3 French Vermouth
- 2/3 Brandy

Shake well and strain into cocktail glass.

PICK ME UP

- Yolk of 1 Egg
- 1 teaspoon Grenadine
- 1/3 jigger Curacao
- 2/3 jigger Brandy

Shake well and strain into cocktail glass.

BOSTON EGG NOGG

- 1 fresh Egg
- 1 teaspoonful Sugar Syrup
- 1/2 jigger of Madeira
- 1/2 jigger Jamaica Rum

Shake up with fresh milk and strain into large tumbler.

EGG NOGG

- 1/2 jigger Jamaica Rum
- 1 fresh Egg
- 1 teaspoonful Sugar Syrup

Shake well with ice and strain into large glass. Sprinkle with Nutmeg.

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COMPANY

Troy - New York

BURGOMASTER BEER
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BRANDY COCKTAIL

- 1 jigger Brandy
- ½ oz. Italian Vermouth
- 1 dash Orange Bitters

Shake well with ice and serve.

ALEXANDER BRANDY

- 1 jigger Brandy
- 1 pony Heavy Cream
- 1 pony Creme de Cocoa

Shake well with ice and strain into cocktail glass.

NEW YORK SPECIAL

- 1 jigger Brandy
- 1 pony Italian Vermouth
- 1 pony French Vermouth

Shake well with ice and strain into cocktail glass.

APRICOT BRANDY COCKTAIL

- 1 pony Apricot Brandy
- 1 pony Curacao
- 3 dashes Lemon Juice

Shake well with ice and strain into cocktail glass.

CINDERELLA COCKTAIL

- 1 jigger Brandy
- 2 dashes Curacao

Shake well in ice, strain into cocktail glass and serve.

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Troy, N.Y.

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BRANDY DAISY

1 jigger Brandy
½ jigger Yellow Chartreuse
1½ teaspoonfuls Sugar
2 dashes of Lemon Juice

Shake well with cracked ice, strain into 8 oz. glass, add ice and fill glass with charged water, garnish with fruit.

BRANDY FLIP

1 jigger Brandy
1½ teaspoonful Sugar
White of 1 Egg

Shake well in ice, strain into cocktail glass and serve.



QUANDT BREWING CO.

TROY, N.Y.

Lager

Ale

Stock

Porter

Made with Spring Water

BOILED HAM

Cover the shank of a ham with cold water. Bring to boil, then simmer until tender, about 30 minutes to the pound.

One hour before ham is done, add one-half dozen potatoes, a small head of cabbage, cut up in pieces, four carrots, cubed, three small onions and one pint string beans in season.

Place the ham in the center of a hot platter, and arrange the vegetables around it.

HAM AND POACHED EGGS

Make a white sauce, using one and one-half cups milk, three tablespoons flour, and three tablespoons butter or oleomargarine. Heat one or two cups finely chopped or ground cooked ham with the white sauce. Pour it over buttered toast.

Serve one piece of toast, with creamed ham on it, and one poached egg to each person.

WINE MIXTURES

SHERRY COCKTAIL

1 jigger Sherry
1 dash Orange Bitters
1 dash Angostura Bitters

Shake well in ice, strain, and serve in cocktail glass.

SHERRY COBLER

1 teaspoonful Sugar
1 jigger Sherry
½ Lemon Juice

Serve in goblet filled with ice. Fill the glass with Carbonated Water.

BLACK KNIGHT

5 oz. Champagne
5 oz. Guinness Stout

Pour gently into tall glass. Do not stir.

MOGUL

2 oz. Port Wine
2 oz. French Vermouth
3 dashes Lemon Juice

Shake well with ice; strain into cocktail glass.

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EVENING GLORY

- 2 jiggers Port Wine
- 1 pony Yellow Chartreuse
- Yolk of 1 Egg
- 2 teaspoons powdered Chocolate

Shake well with ice and serve in 6 oz. glass.

SHERRY FLIP

- 1 jigger Sherry
- 1 teaspoonful Sugar
- 1 Egg

Shake well with ice and strain, serve in wine glass.

PORT FLIP

- 4 jiggers Port Wine
- 1 teaspoon Sugar
- White of 1 Egg

Shake well in ice, strain and serve.

BARCLAY COCKTAIL

- $\frac{1}{2}$ jigger Sherry
- 1 jigger Whiskey
- 1 dash Orange Bitters
- 2 dashes Angostura Bitters
- 2 dashes Maraschino

Stir with ice and serve.

H E D R I C K

Still the Best

L A G E R and A L E



HEDRICK BREWING CO., INC.

ALBANY, N.Y.

APPLE JACK MIXTURES

APPLE JACK COCKTAIL

2 jiggers of Apple Jack
1 pony of Lemon Juice
1 pony Grenadine

Shake well in ice and strain into cocktail glass.

ROBERTA

1 glass Apple Jack
1 glass French Vermouth
2 dashes of Bitters

Shake with ice, strain, serve in cocktail glass.

JACK FROST

$\frac{1}{8}$ Grenadine
 $\frac{7}{8}$ Apple Jack
Juice of 1 Lime

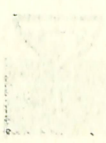
Shake well in ice, strain into cocktail glass.



APRIL 1864

11

ROBERTA



APPETIZERS *and*
LUNCHEON RECIPES



DOBLER

P. O. N.

BEER and ALE

BAKED SLICE OF HAM

One slice premium ham, one and one-half inches to two inches thick. One teaspoon dry mustard, one quarter cup brown sugar, three quarters cup milk.

Combine mustard and sugar and rub over the surface of the ham. Put it in a casserole or baking dish, pour the milk over it, cover and bake it in quite a hot oven for 25 minutes.

APPETIZERS

WELSH RAREBIT

1 pound of American Cheese, $\frac{1}{2}$ cupful of Ale or Beer, dash of Cayenne, $\frac{1}{2}$ teaspoonful of Dry Mustard, $\frac{1}{2}$ teaspoonful of Salt, slices of Toast.

Grate the American Cheese into fine pieces. Place them in a saucepan or chafing dish with three-quarters of the beer or ale. Stir until the cheese is entirely melted; then season with the Mustard, Salt and Pepper. Then pour the mixture over the slices of hot toast, cut in triangles or circles. Everything must be very hot and it must be served at once, as the cheese quickly hardens.

Some use a teaspoonful of Butter, a few drops of Onion Juice, and the beaten Yolks of two Eggs, added just before serving. The Egg makes it a little richer and prevents the Cheese hardening so quickly.

WELSH RAREBIT NO. 2

Two cups Grated Cheese, Yolks of two Eggs, one-half cup Milk; Salt and Cayenne Pepper to taste.

Toast carefully slices of Bread, with the crusts removed. While hot, butter them, and then plunge in a bowl of Hot Water. Place on a heated dish and stand in the oven to keep warm while you make the Rarebit. Put the Milk in a porcelain-lined or granite saucepan; stand it over a moderate fire; when boiling hot, add the Cheese; stir continually until the Cheese is melted; add the Salt, Cayenne Pepper and Yolks, and pour it over the Toasted Bread. If the Rarebit is stringy and tough, it is the fault of the Cheese not being rich enough to melt.

Old English Dairy Cheese makes the best Welsh Rarebit. Stale beer may be used in place of Milk.

CHILI CON CARNE

Brown 1 pound Ground Beef and a chopped Onion in a skillet with 1 tablespoonful Butter. Add a 21½ oz. can of Heinz Oven Baked Red Kidney Beans and stir until well blended. Pour over it a small can of Heinz Cream of Tomato Soup. Season, using 1 teaspoonful Salt, a dash of Pepper and ¼ teaspoonful Chili Powder (if desired).

Serve with boiled or baked potatoes or with boiled rice.

CLUB SANDWICH

3 slices Toast, ¼ inch each.

On first slice—Lettuce, thin Mayonnaise, sliced Chicken.

On second slice—Lettuce, thin Mayonnaise, strips of Bacon, slice of Tomato.

Trim edges, cut diagonally across, serve both pieces on plate with Radish or Stuffed Olives, strips of Pimento or Green Pepper.



CANAPES

ALMOND AND OLIVE SPREAD

Combine $\frac{1}{4}$ lb. finely chopped Salted Almonds with $\frac{1}{4}$ cup minced Stuffed Olives, 2 tablespoons Mayonnaise and 1 teaspoon French Dressing.

PATE DE FOIS GRAS SPREAD

This Savory Paste made from Goose Liver seasoned with Wine and Truffles has a distinctly individual flavor and is served very cold and spread upon Toast or Crackers.

CAVIAR AND CREAM CHEESE ROLL

Roll small ball of Cream Cheese between moistened fingers. Roll Cheese Ball gently in Caviar and place on Sauted Toast foundation or Buttered Cracker. Garnish with Chopped Parsley.

CANAPES

Canapes are slices of Bread toasted, dipped in Butter, and browned in the oven. The slices are then covered with some mixture. They are served hot. The Bread is cut a quarter of an inch thick.

ANCHOVY CANAPES

Spread strips of fried Bread with Anchovy Paste. Arrange in lines, on top, alternate rows of the White and Yolk of Hard Boiled Eggs chopped fine.

SARDINE CANAPES

Spread circles of Fried Bread with a layer of Sardine Paste. Arrange on top, in circles to resemble a rosette, lines of chopped Hard Boiled Egg and Chopped Pickle.

HAM CANAPES

Pound some chopped Ham to a paste; moisten it with Cream or Milk. Spread it on the Fried Bread; dust with Cayenne, sprinkle with Cheese, and place in oven to brown.

CAVIAR AND SHRIMP

Spread Cracker or Toast with Butter and Caviar. Lay slice of cooked Shrimp on center of spread and circle it with ring of chopped Hard Cooked Egg—keeping the Yolk and White separate.

ANCHOVY AND CREAM CHEESE SPREAD

One 3 oz. package Cream Cheese, 1 tablespoon Anchovy Paste, 1 teaspoon Minced Onion and mix to a smooth paste.

Spread on foundation of Toast, Crackers, etc.

CHEESE AND GREEN PEPPER SPREAD

$\frac{1}{2}$ lb. Cottage Cheese, 2 tablespoons minced Green Pepper, 1 tablespoon minced Onion, a dash of Cayenne and 1 tablespoon garlic flavored French Dressing.

CAVIAR OLIVES

Cover Stuffed Olive completely with a mixture of $\frac{3}{4}$ Cream Cheese and $\frac{1}{4}$ Anchovy Paste. Roll in Caviar and serve on Cracker.

SARDINE AND EGG

Combine 4 Hard Cooked Egg Yolks minced fine with one $3\frac{3}{4}$ oz. can Sardines mashed. Add 1 tablespoon Lemon Juice, 2 tablespoons Mayonnaise and 1 tablespoon Garlic flavored French Dressing.

CRABMEAT SPREAD

Mix one 6 oz. can Flaked Crabmeat with $\frac{1}{2}$ cup Chopped Celery, $\frac{1}{4}$ cup minced canned Pimento, $\frac{1}{4}$ cup Mayonnaise, $\frac{1}{8}$ teaspoon Salt, $\frac{1}{8}$ teaspoon Paprika. Spread on foundation.

LOBSTER SPREAD

Combine one 6 oz. can Lobster, minced, 1 tablespoon Lemon Juice, $1\frac{1}{2}$ teaspoons Mayonnaise, 1 tablespoon garlic flavored French Dressing. Spread on foundation.

SALMON AND TOMATO

Drain juice from canned Tomatoes and mix pulp with minced Salmon (or chopped Ham), add chopped Green Pepper and Onion and A-1 Sauce, chill in refrigerator. Spread thickly on toast and garnish with slices of Pimento or sliced Stuffed Olives.

HAM AND OLIVE SPREAD

$\frac{1}{8}$ lb. minced Cooked Ham ($\frac{2}{3}$ cup), $\frac{1}{2}$ cup finely chopped Stuffed Olives, 2 tablespoons minced Parsley, and $\frac{1}{4}$ cup Mayonnaise.

ROQUEFORT SPREAD

Mash on 4 oz. package Roquefort Cheese with one 3 oz. package of Cream Cheese, 1 tablespoon minced Onion and $\frac{1}{4}$ cup of top Milk or Cream.

PINEAPPLE AND CHICKEN SPREAD

Combine $\frac{1}{4}$ cup canned crushed Pineapple with $\frac{1}{2}$ cup chopped cooked or canned Chicken and 2 tablespoons Mayonnaise.

ITALIAN SPAGHETTI MEAT BALLS

1 $\frac{1}{2}$ lbs. Round Steak, $\frac{1}{2}$ lb. fresh Pork ground together, $\frac{1}{3}$ loaf Bread, 3 Eggs, chopped Parsley, handful grated Italian Cheese, Red Pepper to suit taste, $\frac{1}{2}$ teaspoon Salt, pinch of Allspice.

Soften Bread in Cold Water. Squeeze dry, mix with meat and other ingredients, form into balls. Fry meat balls in hot fat until they are done and brown. Remove meat balls and pour off all fat except enough to cover bottom of pan. Add two cans Italian Tomatoes, one small piece of Garlic, and boil until done and quite thick, remove Garlic, strain through strainer to remove seeds. Add 1 can Tomato Paste. Put back in pan, bring to a boil, add meat balls and simmer slowly one and a half hours.

Cook Spaghetti immediately, when ready to serve, spread on large platter one layer of cooked Spaghetti. Spread some Sauce and Grated Cheese, keep spreading cooked Spaghetti and adding Sauce a layer at a time until platter is full.

SALADS

POTATO SALAD

Six large Irish Potatoes, two Onions, four Eggs, one teaspoonful Black Pepper, one small cup Vinegar, one teaspoonful Mustard, two tablespoonful Butter and one teaspoonful Celery Seed.

Boil Potatoes and when cool cut in cubes, add the Onion and Celery, chopped fine. Make a dressing of Yolks of Eggs hard boiled and the Vinegar, Mustard, Butter and Pepper and Salt to taste; chop Whites of Eggs fine and mix well, then stir into the Potatoes.

CHICKEN SALAD

Cut Cold Roast or Boiled Chicken in small dice, add one-half as much Blanched Celery cut fine, season with Salt and Pepper. Mix with French Dressing and set away for an hour or more. Just before serving stir in some Mayonnaise slightly thinned with Lemon Juice, arrange on Lettuce Leaves and cover with thick Mayonnaise.

SALMON CROQUETTES

Make a thick white sauce with $\frac{1}{4}$ cup Butter, $\frac{1}{3}$ cup Flour, 1 cup Milk. Add 1 can flaked Salmon. Season with Salt, Pepper and chopped Parsley. Add juice of $\frac{1}{2}$ Lemon. Chill and form into croquettes, roll in fine, dry crumbs, dip in beaten egg to which two tablespoons cold water has been added, roll in more dry crumbs. Allow 15 minutes for coating to harden. Fry in deep fat 300° F., hot enough to brown in 40 seconds.

Salmon may be substituted in all Tuna Fish recipes.

JOYCE'S LOG TAVERN

Dancing Nightly Except Mondays

WITH

TOMMY RHODES and His HI-HAT KADETS

AT

JOYCE'S FAMOUS LOG CABIN

THE BEST IN FOODS and BEVERAGES

61 North Main St. - Mechanicville, N.Y.

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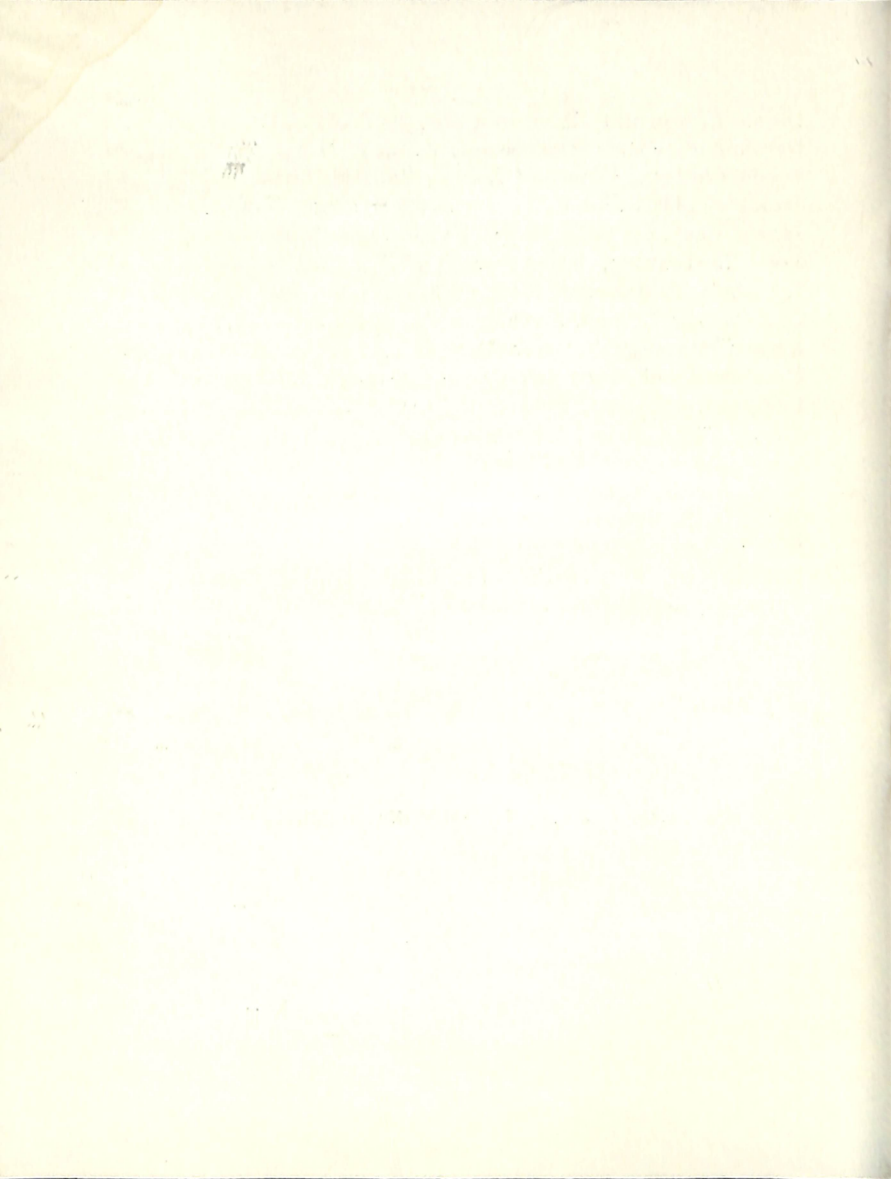
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