

DOWN THE HATCH /



DRINKS AS MIXED BY "PAUL"
OF THE WELL KNOWN
R E M O S
(Popular Gin Fizz Palace)
NEW ORLEANS, LA.

These recipes are the mixtures used by the above Gin Fizz Palace. You will find that the ingredients used are of very select nature. It is, of course, not absolutely necessary to use the exact same brands, as you may not be able to obtain the particular ones mentioned. In that case, any good brand coming as close as possible to the original, will serve the purpose, and afford you a real good mixture. However, it is absolutely imperative that you follow the proportions mentioned, if the utmost drink quality is desired. In short, we suggest that you follow the directions in the best way possible, using ingredients nearest to, if you cannot obtain the originals.

E X P L A N A T I O N S

JIGGER--Average Whiskey Glass
PONY--About half size Whiskey Glass

Bokers Bitters--regular brand---Holland
Cocktail Bitters-----Regular brand
Handy Bitters-----Regular brand
Abbots Bitters-----Angostura Bitters
Peyschaud Bitters-----Regular brand
Curacao-----Well known brand
Creme de Noyon--Brand of Creme de Menthe
Creme de Viette-----Regular brand
Cuisuenerere----Brand of Creme de Menthe
Anisette-----Imported brand
American Picon Bitters----Regular brand
Syrups-----All Regular brands

ALL CORDIALS, SYRUPS, BITTERS, ETC., CAN BE OBTAINED AT:
Charles Jacquin Et Cie., Inc., 277 Front St., New York City.
Mouquin, Inc., 466 West Broadway, New York City.
Park & Tilford, 485 Fifth Ave., New York City.

ALSO AT

Other establishments of similar nature.

TELEPHONE NUMBERS

ABSINTHE ANISETTE

1 pony Absinthe

2 tsp Anisette

Fill the tumbler with cracked ice and dissolve until you get enough to fill a 3 oz. glass. Strain and serve.

ANNA HELD COCKTAIL

1 pony Yellow Chartreuse

1 tsp Curacao

1 tsp Brandy

1 tsp Bokers Bitters

1 tsp Maraschino

$\frac{1}{2}$ scoop Ice

Stir well and strain into cocktail glass.

BACARDI RUM COCKTAIL

1 tsp Rock Candy Syrup

$\frac{1}{2}$ tsp Peyschaud Bitters

$\frac{1}{2}$ tsp Angostura Bitters

1 dash Curacao

1 piece Orange Skin

Squeeze oil of skin into cocktail. Run thru ice and strain into cocktail glass.

BACARDI RUM COCKTAIL

(Cuban Style)

$\frac{1}{2}$ tsp Sugar

$\frac{1}{2}$ pony French Vermouth

1 pony Bacardi Rum

$\frac{1}{2}$ pony Italian Vermouth

1 dash Curacao

Add usual amount of ice and shake. Strain into 3 oz. glass.
Add cherry and pineapple.

BACARDI RUM EGG MILK PUNCH

1 whole Egg

1 dash Vanilla

1 tablesp Powdered Sugar

1 pony Bacardi Rum

$\frac{1}{2}$ glass broken Ice

Add milk, shake well and strain into glass. Serve with Nutmeg.

BACARDI RUM FIZZ

1 tablesp Powdered Sugar	1 jigger Bacardi Rum
1 dash Orange Flower Water	1 pony cold Seltzer
1 tsp Lime Juice	$\frac{1}{2}$ tumbler Ice
2 tsps Lemon Juice	1 white of Egg
1 oz fresh Milk	

This must be well shaken and strained. Drink freely.

BACARDI RUM FLIP

1 tablesp Powdered Sugar	1 dash Vanilla
1 jigger Bacardi Rum	1 dash Raspberry Syrup
1 dash Pousse Cafe	Yolk of one Egg

Nearly fill tumbler with broken ice; fill glass with rich milk. Strain and serve with Nutmeg.

BACARDI RUM HIGHBALL

1 lump of Ice	1 jigger Bacardi Rum
---------------	----------------------

Fill glass with cold Seltzer.

BACARDI RUM MILK PUNCH

1 tsp Powdered Sugar	1 pony Bacardi Rum
1 dash Vanilla	$\frac{1}{2}$ glass broken Ice

Add milk and shake well and allow the shaker to remain on the glass until settled. Then remove shaker and add Nutmeg on top

BACARDI RUM PUNCH

$\frac{1}{2}$ tablesp Sugar	1 pony Seltzer
3 drops Raspberry Syrup	1 tsp Lemon Juice
1 tsp Lime Juice	1 dash Curacao

Stir well with spoon. Use cracked ice and strain into a punch glass, adding Cherries and Pineapple after straining.

BACARDI RUM RICKEY

$\frac{1}{2}$ Lime squeezed with the rind in the glass. 1 lump of Ice.
Fill with Seltzer or Bottled Water. This makes a fine cooling
drink.

BACARDI RUM SQUIRT

$\frac{1}{2}$ tumbler of Ice first $\frac{1}{2}$ tsp Raspberry Syrup
1 tsp Sugar over Ice on Sugar
1 jigger Bacardi Rum
Squirt cold Seltzer on top.

BITTER BROGET

2 tsps Rock Candy Syrup 1 tsp Lemon Juice
 $\frac{1}{2}$ jigger Apprital Bitters $\frac{1}{2}$ jigger Seltzer
 $\frac{1}{2}$ pony Cognac

Almost freeze glass with cracked ice. Shake well and strain.
After straining drop a little Angostura Bitters over the top,
which will show after you drop it.

BRANDY MILK PUNCH

1 tsp Powdered Sugar 3 drops Vanilla
1 pony Brandy 5 small pieces Ice

Fill glass over the ice with good cold milk, shake it well but
not too long and turn the shaker on top of glass and allow to
stand one minute or just enough for the froth to become hard,
and then use grated nutmeg on top and serve with straw.

BRANDY PUNCH

1 tsp Powdered Sugar	1 tsp Lime Juice
$\frac{1}{2}$ pony Seltzer	1 tsp Lemon Juice
3 drops Raspberry Syrup	1 jigger Good Brandy
3 drops Jamaica Rum	3 small pieces Ice

Strain in punch glass and serve with fruit if desired, or you can leave it in the tumbler and decorate the glass with sliced lemons and serve with straw.

BRANDY SMASH

$\frac{1}{2}$ tsp Powdered Sugar	1 jigger Good Brandy
3 drops Raspberry Syrup	8 sprigs Mint--Cut
5 drops Jamaica Rum	off the stems.
1 pony Seltzer	

Work the mint with spoon to bottom of glass in the way of mashing it, but do not bruise the mint too much; then cut ice in small pieces and work mint so as to show the ice above the mint; then take same amount of mint with stems and stick on side and put strain over and serve with fruit if desired.

BRONX COCKTAIL

$\frac{1}{2}$ Orange-squeezed	1 tsp Orange Bitters
1 pony Gordon Dry Gin	1 pony French Vermouth

Use very clean glass and shake enough to mix thoroughly and strain into a punch glass.

BUNNY HUG HIGH BALL

$\frac{1}{2}$ jigger St. Cruz Rum	Juice of 1 Lime
1 tsp Maraschino	1 lump Highball Ice

Squirt Seltzer to fill glass.

CHOCOLATE PUNCH

1 tsp Powdered Sugar	1 pony Port Wine
1 Egg Yolk	3 drops Vanilla
5 small lumps Ice	

Fill glass with cold milk and shake well, then strain. Serve with Nutmeg.

CLARET JULEP

In order to mix this drink do not use too much Claret nor too much Seltzer. Take a large lemonade glass and get the proportion.

1 tablesp Sugar	1 jigger Seltzer
3 drops Raspberry Syrup	3 oz Claret

Dissolve sugar well before using the mint; then add about 8 sprigs of mint for the bottom and as many for the top. Fill glass with chopped ice and use fruit to decorate it and serve with a straw.

CLARET MASH

1 tsp Sugar	3 drops Raspberry Syrup
1 pony Seltzer	3 oz Claret
8 sprigs Mint	

Work the mint well to the bottom of glass with spoon and serve with a little mint on top. Use strainer.

CLARET PUNCH

1 tablesp Sugar	3 drops Raspberry Syrup
3 tsp Lemon Juice	2 ponies Seltzer
2 tsp Lime Juice	3 oz good Claret

Stir well with spoon and strain in a thin glass to the amount and then serve with pineapple or sliced orange or cherry. This drink can be left in the same glass in the ice. Serve with straw.

CLARET SANGAREE

½ tsp Powdered Sugar	4 pieces Lemon Peel
1 pony Seltzer	3 drops Raspberry Syrup
8 small pieces of Ice	

Fill balance of glass with a good Claret and this will fill the tumbler about half; then put a little nutmeg in and shake well and strain. Serve with cherry or pineapple.

CLARET SQUIRT

4 small lumps of Ice	½ tsp Sugar on the Ice
3 drops Raspberry Syrup	

Help yourself to the Claret and squirt Seltzer on top of drink.

CLOVER CLUB COCKTAIL

1 tablesp Raspberry Syrup	5 small lumps Ice
1 jigger Old Tom Gin	3 tps Lemon Juice

Shake it well enough but not to let ice melt too much. Strain into stem glass.

COCKTAIL A LA PRUSSINE

½ pony Anisette	1 tablsp Cream
1 white of Egg	1 tablsp Rock Candy Syrup
1 pony Gordon Gin	8 small pieces of Ice

Shake well and strain into cocktail glass.

CRACK-A-JACK

1 tsp Rock Candy Syrup	1 jigger Good Whiskey
3 drops Angostura Bitters	3 drops Maraschino
6 drops Peyschaud Bitters	3 drops Anisette

CRACK-A-JACK (Cont'd.)

$\frac{1}{2}$ tsp Curacao

1 lump of Ice

To serve this drink, fill a glass with ice. When drink is mixed, take a tumbler of ice and throw it out; flavor glass with absinthe and put the crack-a-jack in it. Serve with a cherry. Use tumbler.

CREAM LEMONADE

1 tablesp Powdered Sugar

3 drops Vanilla

$1\frac{1}{4}$ pieces Lemon squeezed in

8 small pieces of Ice

Fill glass with good cold milk and shake well; then let shaker rest on top for a little while and take it off and put a little Raspberry over it. Serve with a Straw.

DACAREY

1 tablesp Powdered Sugar

1 Lime squeezed into it

1 jigger Bacardi Rum

Fill glass almost to the top with cracked ice not too large, and fill with cold Seltzer or Appolinaris. Serve with straw.

DEFENDER COCKTAIL

2 tsps Grenandine

$\frac{1}{2}$ pony Creme de Viette

Stir this until thin enough to fill glass, just as you would a whiskey cocktail; then strain and serve.

DUCHESS COCKTAIL

1 pony Cherry Cordial

1 pony Plymouth Gin

1 tsp Lemon Juice

Shake well and strain.

FARM HOUSE TODDY

2 lumps Sugar-crushed 2 slices Pineapple
2 slices Orange 1 lump of Ice
1 jigger Rye Whiskey
Shake well and serve.

FRENCH VERMOUTH COCKTAIL

1 tsp Natural Syrup $\frac{1}{2}$ tsp Curacao
3 drops Angostura Bitters 1 jigger French Vermouth
6 drops Peyschaud Bitters 8 small lumps of Ice
Strain contents in a 3 ounce glass.

GIBSON COCKTAIL

1 pony French Vermouth 1 dash Peyschaud Bitters
1 pony Italian Vermouth 1 dash Angostura Bitters

GIN BUCK

$\frac{1}{2}$ Lime-squeezed 1 jigger Dry Gin
1 lump Ice
Fill glass with Ginger Ale. Drink freely.

GIN COCKTAIL

9 drops Peyschaud Bitters 1 jigger Old Tom Gin
1 tsp Natural Syrup $\frac{1}{4}$ tsp Curacao
8 lumps of Ice
Stir well with spoon and strain into a cocktail glass.

GIN DAISY

1 tablesp Sugar	1 tsp Lime Juice
1 dash Orange Flower Water	$\frac{1}{2}$ pony Seltzer
1 pony Raspberry Syrup	1 white of Egg
1 pony Old Tom Gin	$\frac{1}{2}$ oz cold Milk
1 tsp Lemon Juice	$\frac{1}{2}$ scoop of Ice

Shake well and strain like a gin fizz.

GIN FIZZ

1 tablesp Sugar	2 tsp Lemon Juice
1 dash Orange Flower Water	1 tsp Lime Juice
1 jigger cold Seltzer	8 small pieces of Ice
1 pony Old Tom Gin	White of one Egg
1 oz of Milk	

When all that is shaken in one glass; shaken until it has a creamy appearance, strain and serve. This is the REAL RAMOS GIN FIZZ. (New Orleans Ramos)

GIN FLIPP

1 yolk of Egg	$\frac{1}{2}$ jigger Old Tom Gin
3 drops of Vanilla	$\frac{1}{2}$ tumbler broken Ice
3 drops Pousse Cafe	1 oz cold Milk

Shake well and strain. Serve in a thin glass with nutmeg grated over top.

GIN PUNCH

1 tsp Creme de Menthe	$\frac{1}{2}$ tsp Absinthe
2 tsp Benedictine	3 drops Raspberry Syrup
$\frac{1}{2}$ tsp Kirschwasser	1 jigger Old Tom Gin
8 small lumps of Ice	

Stir well with spoon and then strain in a 4 oz glass and add pineapple or cherries. THIS DRINK CAN BE RECOMMENDED FOR KIDNEYS AND BLADDER.

GIN RICKEY

1 lump of Ice ½ Lime-squeezed
1 pony Gordon Gin

Fill glass with seltzer. Must be very cold.

GIN SARATOGA

2 lumps Crushed Sugar 1 tsp Lime Juice
1 dash Orange Flower Water 1 slice Lemon
1 tsp Lemon Juice 1 slice of Lime
½ glass cracked Ice

Pour into ice quantity of Gin desired and then fill glass with cold Seltzer.

GIN SMASH

½ tsp Powdered Sugar 1 jigger cold Seltzer
3 drops Raspberry Syrup 1 jigger Old Tom Gin
8 sprigs mint---stems cut off

Fill glass over the mint with broken ice and smash the mint with spoon. Just enough to get the taste of the mint; then decorate the top with about the same quantity of mint and serve with a spoon. Strain in the same glass.

GIN SOUR

1 tsp Powdered Sugar 1 tsp Lemon Juice
½ jigger Old Tom Gin 1 tsp Lime Juice
2 drops Raspberry Syrup ½ scoop broken Ice

Stir well with spoon and strain in a punch glass; serve with cherry or pineapple.

GIN TODDY

$\frac{1}{2}$ lump Sugar

2 tsp Water

Crush sugar with a waddler and serve with a little lump of ice.

GOLDEN FIZZ

1 yolk of Egg

1 dash Orange Flower Water

1 tablsb Powdered Sugar

2 tsp Lemon Juice

1 jigger cold Seltzer

$\frac{1}{2}$ scoop broken Ice

$\frac{1}{2}$ jigger Old Tom Gin

1 oz cold Milk

Shake well and strain in a thin glass like a fizz.

HIGH BALL

1 lump of Ice in thin glass

1 jigger Rye Whiskey

Fill glass with cold Seltzer.

HOFFMAN HOUSE COCKTAIL

1 tsp Natural Syrup

$\frac{1}{2}$ tsp Curacao

3 drops Angostura Bitters

1 jigger good Whiskey

6 drops Peyschaud Bitters

1 lump of Ice

Before mixing drink fill a tumbler with ice and after you mix drink, throw ice out and flavor glass with absinthe. Put cocktail in the absinthe glass and serve with a cherry.

HORSES NECK

Peel a nice Lemon so as to get the peeling off whole. Put a lump of ice between it and pour in desired amount of Whiskey. Then open bottle Ginger Ale and pour contents over.

HOT APPLE JACK

Have a Baked Apple with Sugar and all the trimmings to make it good. After it is ready, use:

2 lumps of Loaf Sugar	3 grains Clove
3 grains Allspice	1 jigger Apple Brandy

Put apple into the glass and fill with boiling water. Eat, drink and be merry.

HOT APPLE JACK

1 Baked Apple	3 grains Allspice
2 lumps of Sugar	3 grains Cloves
1 glass Apple Brandy	

IRISH ROSE

3 tsps Grenandine Syrup	1½ tsps Lime Juice
1 jigger Irish Whiskey	1 slice Orange
1½ tsps Lemon Juice	1 slice Lemon
1 slice Pineapple	
Ice and Seltzer.	

ITALIAN VERMOUTH COCKTAIL

1 tsp Natural Syrup	1 jigger Italian Vermouth
3 drops Angostura Bitters	½ tsp Curacao
6 drops Peyschaud Bitters	½ scoop broken Ice

Stir well with spoon and strain into a thin glass.

JACK ROSE

3 tsps Grenandine Syrup	1 jigger Apple Brandy
1 tsp Lemon Juice	

Ice and shake it. Serve in cocktail glass.

JAMAICA RUM COBBLER

1 tabbsp Powdered Sugar	1 good dash Nutmeg
3 drops Raspberry Syrup	1 jigger Jamaica Rum
4 pieces Lemon squeezed	$\frac{1}{2}$ jigger cold Seltzer

Fill glass with broken ice and serve with straws and pineapple, or cherry. THIS IS A VERY COOLING HOT WEATHER DRINK.

JAMAICA RUM PUNCH

$\frac{1}{2}$ tsp Powdered Sugar	1 jigger Jamaica Rum
$\frac{1}{2}$ jigger Seltzer	2 tsp Lemon Juice
3 drops Raspberry Syrup	1 tsp Lime Juice
$\frac{1}{2}$ scoop broken Ice	

Stir well and strain into a punch glass. Serve with cherry or pineapple.

JAMAICA RUM SQUIRT

8 small pieces of Ice	$\frac{1}{2}$ tsp Sugar over Ice
3 drops Raspberry Syrup	

Take quantity of rum desired; then squirt cold seltzer on top and drink while effervescent.

JOUPREY COCKTAIL

3 drops Angostura Bitters	1 pony Cherry Brandy
1 pony French Vermouth	8 small pieces Ice

Stir this with spoon. Strain into cocktail glass. It is Fine.

MAMIE TAYLOR

1 jigger Scotch Whiskey	$\frac{1}{2}$ Lime-squeezed
-------------------------	-----------------------------

Fill glass with Ginger Ale.

MANHATTAN COCKTAIL

(contents for one bottle)

Made just like recipe for Creole Cocktail, only it is divided
in this way:

5 ponies French Vermouth	5 ponies Italian Martini Rossi
5 ponies Martini Rossi Sweet	
Fill quart with good Whiskey	

MANHATTAN COCKTAIL

1 tsp Natural Syrup	1 pony Italian Vermouth
3 drops Angostura Bitters	$\frac{1}{2}$ pony French Vermouth
$\frac{1}{2}$ tsp Peyschaud Syrup	1 pony Rye Whiskey
$\frac{1}{2}$ scoop broken Ice	

Strain into a thin glass; flavor with Absinthe if desired.

MARTINI COCKTAIL

1 tsp Orange Bitters	$\frac{1}{2}$ jigger French Vermouth
$\frac{1}{2}$ jigger Gordon Dry Gin	$\frac{1}{2}$ scoop of Ice
$\frac{1}{2}$ tsp Curacao	

This drink must be nice and clear. Wash off ice well before
using and it will come nice and clear. Strain in thin glass

MARTINI COCKTAIL

(Contents for one bottle)

1 pony Curacao	1 Martini size glass
3 ponies Orange Bitters	Italian Vermouth
1 Martini size glass	1 Martini size glass
French Vermouth	Dry Italian Vermouth

Fill balance of bottle with any Dry Gin.

MILK LEMONADE

1 tsp Powdered Sugar	½ Lemon squeezed in
1 dash Vanilla	¾ scoop broken Ice

Fill glass with good cold milk and shake it well. Then let it stand just long enough for the froth to form on top, and spoon it off like eating ice cream.

MILK TODDY

½ tsp Sugar	½ oz Milk
-------------	-----------

Let drinker help himself.

MINT JULEP

1 tabbsp Sugar	3 drops Jamaica Rum
1 pony cold Seltzer	1 jigger Rye Whiskey
3 drops Raspberry Syrup	7 sprigs Mint

Stir well with spoon to dissolve sugar; then press mint well with spoon. Fill glass with ice and put as much mint over top as the side. Get fine ice and mold any shape glass full of shaken ice. Put Raspberry Syrup on top, one cherry and a little sugar with tsp Lemon Juice.

MINT MASH

½ tsp Powdered Sugar	1 jigger Whiskey
½ jigger cold Seltzer	6 sprigs Mint-stems cut off
3 drops Raspberry Syrup	for bottom of glass
3 drops Jamaica Rum	

Mash mint with the ice and use as much more mint for the top letting stems stick down in glass. Put strainer on top and serve with cherry.

MINT TODDY

1 lump Crust Sugar
1 small lump of Ice
6 sprigs Mint
Let drinker help himself.

MORRIS COCKTAIL

(Contents one quart)

1 pony Curacao
1 pony Rock Candy Syrup
2 ponies Orange Bitters
1 tsp Angostura Bitters
1 tsp Peyschaud Bitters
1 tsp Abbotts Bitters
1 tsp Bokers Bitters

Put all ingredients into quart bottles and fill half full with any Dry Gin. Fill remainder of bottle with Wine and when serving run thru ice like a cocktail.

MURRAY COCKTAIL

1 tsp Orange Bitters
 $\frac{1}{2}$ jigger French Vermouth
 $\frac{1}{2}$ jigger Bourbon Whiskey
1 tsp Italian Vermouth

Put in glass that you strain it into. Flavor with Absinthe and put an Olive into it. Must be very dry. No sweets.

NOCTARINE PUNCH

$1\frac{1}{2}$ ponies Raspberry Syrup
6 small lumps of Ice
1 dash Vanilla

Fill glass with good cold milk. Shake well and let it remain in shaker until froth forms on top; then add a little nutmeg and serve.

O'JEN COCKTAIL

1 tsp Peyschaud Bitters
1 pony O'Jen

Fill tumbler with ice and stir contents with spoon to get required amount. Serve.

O'JEN COCKTAIL

(contents for one bottle)

Take out of O'Jen bottle 3 ponies of O'Jen and add 3 ponies of Peyschaud Bitters. Shake the bottle well to mix it up. When it is served, this cocktail should be poured from the bottle and ice used to dissolve it.

OLD HICKORY COCKTAIL

1 tsp Rock Candy Syrup	1 tsp Carhienor
1 tsp Amer Picon Bitters	1 pony French Vermouth
1 pony Italian Vermouth	1 tsp French Brandy

Strain into cocktail glass.

ORGEAT LEMONADE

4 tsp Orgeat Sugar	3 tsp Lemon Juice
1 tablesp Sugar	1 tsp Lime Juice
1 dash Orange Flower Water	4 oz cold Seltzer

Fill glass with broken ice and strain in a thin glass and serve with pineapple or cherry.

P. D. Q.

1 tsp Rock Candy Syrup

Put into Whiskey glass. Pour in desired amount of whiskey. Then serve a little cold Seltzer.

PINK PUFF

1 pony Abriscotine	3 tsp Lemon Juice
1 pony Whiskey	White of one Egg

Fill glass with cracked ice, then shake well and strain.

PORT WINE COBBLER

1 tablesp Sugar	5 drops Raspberry Syrup
1 dash Nutmeg	1 pony cold Seltzer
4 pcs Lemon Peel (squeezed)	1 jigger Port Wine

Fill remainder of glass with ice and serve with straw.

PORT WINE MILK PUNCH

1 tablesp Sugar	1 pony Port Wine
1 dash Vanilla	4 small lumps of Ice

Fill glass with cold milk and shake it well and allow it to remain in glass until froth forms. Raise shaker off and add nutmeg. Serve with straw.

PORT WINE SANGAREE

1 tsp Sugar	1 dash Nutmeg
4 pcs Lemon Peel	$\frac{1}{2}$ pony cold Seltzer
3 drops Raspberry Syrup	1 jigger Port Wine

This drink is made in small quantity, in order not to get it too weak. Mixed like Port Wine Cobbler.

POUSSE CAFE

This drink is mixed with the different cordials. Take a spoon and use it by pouring the cordials from the bottles over the spoon; thus the specific gravity of the cordials will cause them to take their places. I recommend the use of cordials as follows by letting them drop as little as possible, one at a time. This will show the colors of the rainbow.

3 drops Raspberry Syrup	10 drops Yellow Chartreuse
1 tsp Creme de Noyon	10 drops Green Chartrese
10 drops Creme de Viette	10 drops Apricot Brandy
10 drops Grenadine	10 drops Green Chartreuse
8 drops Creme de Menthe	10 drops good Brandy
10 drops Maraschino	10 drops Kirschwasser
6 drops Peyschaud Bitters	

PRESTON PUNCH

1 tsp Sugar	6 drops Jamaica Rum
3 drops Raspberry Syrup	1 jigger Whiskey
½ pony Seltzer	1 tsp Lime Juice
1 tsp Lemon Juice	

Fill glass with broken ice. On top of this put 1 tsp of Brandy and drop Absinthe around rim of glass. Serve with ice on it.

PRESTON PUNCH

1 tsp Sugar	1 tsp Lime Juice
3 drops Raspberry Syrup	4 drops Jamaica Rum
2 tsps Lemon Juice	1 jigger Whiskey

Fill glass with broken ice. Put in 1 tsp of Brandy and 1 tsp Absinthe and pour all around the glass rim on the inside. Serve with straw and pineapple.

RAMOS COCKTAIL

1 tsp Natural Syrup	1 jigger Whiskey
3 drops Angostura Bitters	½ tsp Curacao
6 drops Peyschaud Bitters	6 drops Maraschino
3 drops Anisette	

Flavor glass with Absinthe when serving.

RAMOS CREOLE COCKTAIL

3 ponies Rock Candy Syrup	1 tsp American Picon
1 pony Curacao Syrup	Bitters
1 pony Maraschino	1 tsp Angostura Bitters
1 pony Litthauer Bitters	1 tsp Bokers Bitters
1 pony Peyschaud Bitters	1 tsp Schroeders Bitters
1 tsp Abbotts Bitters	

These ingredients make a quart of Cocktail.

RANSOM COOLER

1 tablesp Sugar	1 pony Seltzer
1 dash Orange Flower Water	$\frac{1}{2}$ jigger Old Tom Gin

Fill glass with broken ice and shake it well. Strain into thin glass and freeze with very cold Seltzer. Drink while effervescent.

ROB ROY COCKTAIL

$\frac{1}{2}$ tsp Angostura Bitters	$\frac{1}{2}$ tsp Curacao
$\frac{1}{2}$ tsp Peyschaud Bitters	1 pony Scotch Whiskey
1 tsp Rock Candy Syrup	$\frac{1}{2}$ pony French Vermouth
$\frac{1}{2}$ pony Italian Vermouth	

Ice and strain.

ROLLER SKATE

1/3 White Creme de Menthe	1 tsp French Brandy
1/3 Gordon Gin	1 dash Orange Flower Water

Fill a cocktail glass with shaved ice and serve as a frappe.

SALON COCKTAIL

1 pony French Vermouth	$\frac{1}{2}$ pony Port Wine
$\frac{1}{2}$ pony Italian Vermouth	1 dash Peyschaud Bitters
1 dash Angostura Bitters	

Shake well and strain.

SANTA CRUZ RUM MILK PUNCH

1 tablesp Sugar	1 pony Santa Cruz Rum
3 drops Vanilla	6 small pieces of Ice

Fill glass with cold milk and allow it to stand. Lift the shaker off and serve with nutmeg and straw.

SANTA CRUZ RUM PUNCH

1 tablesp Sugar	1 jigger Santa Cruz Rum
$\frac{1}{2}$ pony cold Seltzer	1 tsp Lime Juice
3 drops Raspberry Syrup	1 tsp Lemon Juice

Stir well with spoon, strain into a punch glass. Serve with pineapple or cherries.

SARAH BERNHARDT

1 tsp Sugar	1 tsp Lemon Juice
1 pony Seltzer	1 tsp Lime Juice

SARATOGA LEMONADE

1 tablesp Sugar	2 tsps Peyschaud Bitters
3 drops Raspberry Syrup	$\frac{1}{2}$ glass cold Seltzer

Fill glass with ice. Place slices of Lemon around glass and add a tsp Kirschwasser on top and serve with straw. You may also use Strawberries and Cherries on top.

SELTZER LEMONADE

1 tablesp Sugar	3 tsp Lemon Juice
1 dash Orange Flower Water	2 tsp Lime Juice
1 pony Raspberry Syrup	$\frac{1}{2}$ glass cold Seltzer

Stir well with spoon and strain into long thin glass. Fizz with Seltzer and drink while effervescent.

SHERRY COBLER

1 tablesp Sugar	1 jigger Sherry Wine
3 drops Raspberry Syrup	1 dash Nutmeg
$\frac{1}{2}$ pony Seltzer	4 pcs Lemon Peel (squeezed)

Fill glass with ice and add a little Port Wine on top of ice to give it color and serve with straw and pineapple.

SHERRY FIZZ

1 tablesp Sugar	1 tsp Lime Juice
1 dash Orange Flower Water	1 jigger Sherry Wine
$\frac{1}{2}$ pony Seltzer	$\frac{1}{2}$ scoop broken Ice
2 tsps Lemon Juice	1 white of Egg
1 oz cold Milk	

Shake well and strain into thin glass.

SHERRY FLIP

1 yolk of Egg	1 dash Pousse Cafe
1 tablesp Sugar	1 jigger Sherry Wine
1 dash Vanilla	$\frac{1}{2}$ scoop broken Ice
1 oz cold Milk	

Shake well and strain into thin glass. Serve with Nutmeg.

SHERRY PUNCH

1 tablesp Sugar	1 jigger Sherry Wine
$\frac{1}{2}$ pony cold Seltzer	1 tsp Lemon Juice
3 drops Raspberry Syrup	1 tsp Lime Juice
$\frac{1}{2}$ scoop broken Ice	

Strain in punch stem glass and serve with Pineapple or Cherries.

SHERRY SANGAREE

1 tsp Sugar	1 dash Nutmeg
3 drops Raspberry Syrup	$\frac{1}{2}$ pony Seltzer

Fill glass with broken ice. Put one tsp Port Wine on top and serve with Cherry or sliced Pineapple and straw.

SNOW SLIDE

1 tablesp Sugar	3 drops Raspberry Syrup
-----------------	-------------------------

SNOW SLIDE (Cont'd.)

$\frac{1}{2}$ pony Seltzer
8 sprigs Mint
3 drops Jamaica Rum

Mix well with spoon. Fill glass with broken ice and shave large quantity of ice and put on top thru the mint in a sliding form; then put Raspberry Syrup on ice and Cherry on top and Syrup and Sugar on Cherry.

SODA COCKTAIL

1 tablesp Sugar
4 drops Raspberry Syrup
4 pcs Lemon Peel-squeezed
2 tsps Peyschaud Bitters
 $\frac{1}{2}$ tumbler broken Ice

Fizz Seltzer on top and serve.

SULSESSE

2 tsps Orgeat Syrup
1 pony Absinthe

Stir until you get amount required.

TOM COLLINS

1 tsp Sugar
1 dash Orange Flower Water
1 pony Seltzer
2 tsp Lemon Juice
1 tsp Lime Juice

Shake well. Strain and serve with a squirt of Seltzer on top with $\frac{1}{2}$ tsp Raspberry Syrup.

VIRGINIA TODDY

2 lumps Sugar
1 dash Orange Flower Water
2 pcs Lemon Peel well
1 dash Nutmeg
mashed with muddler
1 jigger Rye Whiskey
 $\frac{1}{2}$ scoop broken Ice

Stir well and serve with a 1 jigger Old Tom Gin.

WHISKEY COBBLER

- | | |
|-----------------------------|----------------------|
| 1 tsp Sugar | ½ pony cold Seltzer |
| 1 dash Nutmeg | 1 jigger Rye Whiskey |
| 3 pcs Lemon Peel (squeezed) | |

Fill glass with broken ice and pour a little Claret on top, to give more color.

WHISKEY COCKTAIL

- | | |
|---------------------------|----------------------|
| 1 tsp Natural Syrup | ½ tsp Curacao |
| 3 drops Angostura Bitters | 1 jigger Rye Whiskey |
| 6 drops Peyschaud Bitters | 1 lump of Ice |

Flavor glass with Absinthe after you are thru mixing and put in a cherry.

WHISKEY COCKTAIL

(Contents for one bottle)

- | | |
|----------------------------|--------------------------|
| 2 jiggers Rock Candy Syrup | 1 pony Peyschaud Bitters |
| 1 pony Anisette | 1 tsp Bokers Bitters |
| 1 pony Maraschino | 1 tsp Cocktail Bitters |
| 1 pony Angostura Bitters | 1 tsp Handy Bitters |

After mixing all together fill the bottle up with any good Whiskey or Bourbon.

WHISKEY FIZZ

- | | |
|----------------------------|--------------------|
| 1 tsp Sugar | 1 tsp Lime Juice |
| 1 dash Orange Flower Water | 1 jigger Whiskey |
| 1 dash Seltzer | ½ scoop broken Ice |
| 2 tsps Lemon Juice | 1 white of Egg |
| 1 oz of Milk | |

Shake well and strain.

WHISKEY FLIP

1 yolk of egg
1 dash Pousse Cafe
1 dash Vanilla

1 jigger Whiskey
 $\frac{1}{2}$ scoop of Ice
1 oz of Milk

Shake well and strain. Serve with Nutmeg.

WHISKEY PUNCH

1 tsp Sugar
 $\frac{1}{2}$ pony Seltzer
3 drops Raspberry Syrup
6 drops Jamaica Rum

1 jigger Whiskey
1 tsp Lemon Juice
1 tsp Lime Juice
 $\frac{1}{2}$ scoop of Ice

Strain into punch glass with slice of orange.

WHISKEY SMASH

1 tsp Sugar
 $\frac{1}{2}$ pony Seltzer
3 drops Raspberry Syrup

6 drops Jamaica Rum
1 jigger Whiskey
7 small sprigs Mint

Smash the mint well with spoon and put as much mint on top as on bottom and serve with strainer over it.

WHISKEY TODDY

$\frac{1}{2}$ lump of Sugar

1 small lump of Ice

2 tsps Water

Pour in desired quantity of Whiskey.

YUMA JANA

1 tsp Creme de Cocoa
1 tsp Apricot Brandy

1 tsp La Prunee Cordial

1 tsp Regina Cordial
1 tsp Creme on top

1555



