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Tom and Jerry's

❖ Bartender's Guide

How to Mix Drinks

PRE-PROHIBITION RECIPES



Martini



Sherry



Saulekne



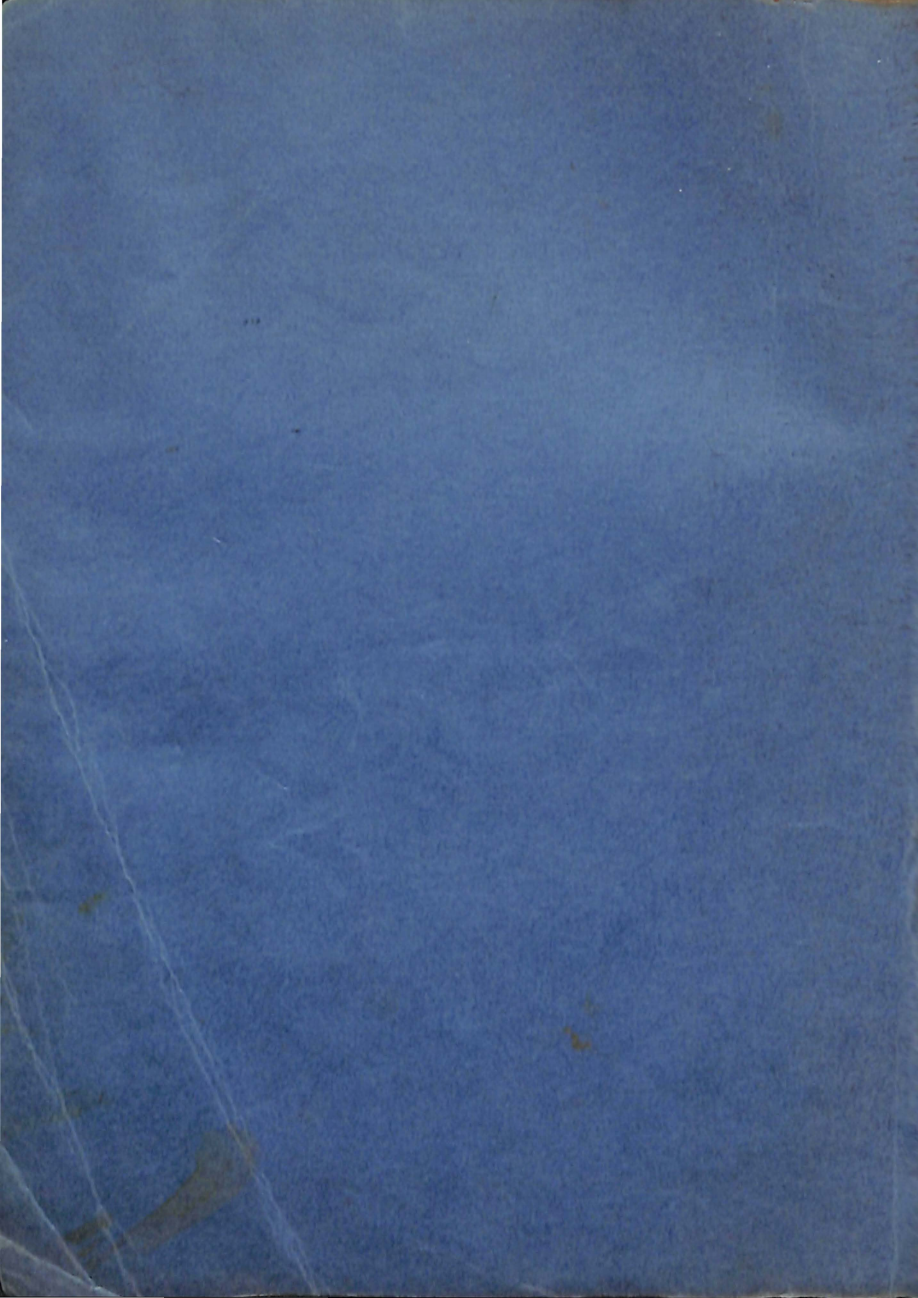
Rhine Wine



Botdeauk



Butgundy



THE COMPLETE
BARTENDER'S GUIDE
HOW TO MIX DRINKS

•
A Manual Of Quick Reference
•

1934 EDITION

THE CHARLES T. POWNER CO.
621 PLYMOUTH COURT
CHICAGO

Raspberry Toast Cooler

2 cups chilled Rose Wine ½ t. salt
1 qt raspberry sherbet 1 cup fresh raspberries
With electric mixer beat wine & salt &
half the sherbet until blended. Pour into 6 glasses,
add a spoonful of sherbet to each drink & garnish
with raspberries. Serve at once.

Country Club Punch

Juice of 2 lemons

Frozen strawberries
2 pkgs.

1 large can frozen lemonade

1 qt ginger ale.

1 qt sparkling H₂O or Champagne

Copyright, 1934,
by W. E. Powner

Place cubes of ice, lemon juice & frozen fruits
in large bowl. Pour ginger ale & soda over the top.

The Publishers, in revising this Manual, are much indebted
to the following:

American Bartenders' Association
International Association of Barmen
National Association for Advancement of
the Fine Art of Drinking

Drinks are alphabetically
indexed in back of book.

FOREWORD

In compiling this book our object has been to come as near as possible to a uniformity of names and methods of mixing and serving drinks with the view of establishing a standard to work from.

There is no universal code, either in name or formula, for mixing drinks. A concoction in one city may be, in fact is, called by another name somewhere else, although containing the same ingredients. Our endeavor is to assemble the various names and methods of mixing so as to prevent confusion.

We believe this Manual will cover all drinks you will have need for. The name or some slight ingredient may vary in different sections of the country, but by using this Manual as reference or guide you will have no difficulty in keeping yourself up to date.

Mixed drinks are typically American, but during prohibition mixing drinks in hotels and restaurants of America became a lost art. Only in the night clubs, the speakeasies and among the devotees who could afford good liquor the traditions of mixing drinks were carried on in a dilatory fashion.

Meanwhile, however, Mexico, Cuba, Europe and other parts of the world have learned to mix drinks. The war of 1914 with millions of Americans in Europe helped to spread the cocktail habit. The jazz age misunderstood the appetizer's mission, and got drunk on it.

In 1933 an international congress of barmen was held in Madrid, among the plaudits of the world who had learned to mix drinks. The "American Bar," with certain characteristic modifications and concessions to local taste, has made a triumphal march around the world. It is now coming back to America, having been outlawed in its own home by the people who believed the evils of the world could be cured by legislation. The old art of mixing drinks is therefore now being revived in its land of origin.

Many formulae have been gathered from Cuban and European sources, and have been picked up at night clubs and private parties in America. The good old standbys have been taken from pre-war experience in bar and cellar management.

How and When to Use Wines

Full enjoyment of wines depends very largely on correct usage . . . The following will serve as an accurate guide.

With Hors D'Oeuvres—Light, dry Martini cocktail (Vermouth base) or dry Sherry.

With Soup—Dry Sherry.

With Fish—Dry Graves; or Chablis or other White Burgundy; or Dry Champagne; Rhine or Rhone; or Sauterne (if sweet wine is preferred).

With Entree—Red Bordeaux, as St. Emilion, St. Julien or a Red Chateau wine.

With Roast—Red Burgundy, as Pommard, Beaune, Volnay, or

Sparkling Burgundy (if sweet wine is preferred).

With Dessert—Sweet Champagne, Sauterne, or Sparkling Burgundy.

With Fruits and Nuts—Port.

With Coffee—Brandy or a Cordial.

Always serve dry wine before sweet—wines low in alcohol before those higher. Use generous size glasses and fill a little more than half full.

TEMPERATURES

Beer, Porter—Very cold (around 40°).

Ale, Stout, Effervescent Water—Very cold.

Ginger Ale, Waters—Very cold (34° to 38°).

Cocktails—Very cold—iced (around 34°).

Sherry—Generous wine, slightly cool (room temperature).

Sauternes—Chilled (40° to 45°).

Claret—Room temperature.

Burgundy (red)—Room temperature.

Champagne—Cold, sometimes frapped (32° to 45°).

Cordials—Cold, some iced—some room temperature.

Cognac—Room temperature.

Whiskies—Cold (around 45°).

Gin—Cold (around 45°).

Port Wine—Slightly cool to room temperature.

Madeira, White—Chilled (45° to 50°).

Red Maderia—Room temperature to cool (65° to 70° is room temperature).

Rhine, White—Chilled (40° to 45°).

Rhine, Red—Room temperature to cool.

Moselle, White—Chilled (40° to 45°).

Moselle, Red—Room temperature to cool.

All Full Bodied Red Wines—Cool to room temperature.

ALCOHOLIC CONTENTS OF WINES

The quantity of alcohol in the wines of popular usage generally varies within the following percentages:

	Alcohol Per Cent	Alcohol Per Cent	
Burgundy, red	13.20	Moselle	9.40
Champagne	14.40	Port	22.00
Bordeaux, red, Claret	13.80	Rhine Wine	13.00
Madeira	19.70	Sauternes	14.22
Sherry	19.17		

IN MIXING DRINKS

1 Barspoon	½ Teaspoon
4 Tablespoons (½ oz. each).....	1 Cocktail Glass (about 2 oz.)
2 Cocktail Glasses	1 Punch Glass (about 4 oz.)
2 Punch Glasses	1 Water Tumbler (8 oz.)
2 Water Tumblers	1 Pint
Jigger	A small measure holding 1¾ oz.
Pony	Small Glass contains 1 ounce
Whisky Glass	3½ ounces
1 Drink	½ whisky glass
1 Jigger	¼ whisky glass
1 Shot	1 ounce
1 Dash	20 drops

Old formulae called for measurement of ponies or jiggers. A pony holds 1 ounce. A jigger 1¾ ounces. A dash of bitters equals ⅓ of a teaspoonful. To frappe means to mix with cracked ice in shaker and shake as directed, or till icy cold.

Unless otherwise specified, the measures indicated in each recipe are for 1 drink; for two drinks double quantity called for, etc.

MIXING AND MEASURING

Drinks should be mixed in a quart bar glass, not in a metal shaker. A 2-quart bar glass for larger orders, say, eight drinks, should be on hand also.

Liquors must be measured into the bar glass and cracked ice put in after, though most directions say to fill the glass with ice first.

A few marks on the outside of the glass, made with a glass cutter so faint that they are not visible to the guest, are helpful in the beginning. Beginners should practice with tea or coffee or any other colored fluid until they have acquired proficiency in measuring the liquors that make up the mixed drinks.

When drawing a cork from bottles of effervescent liquids, hold the bottle in an oblique position and after the cork is removed, continue to hold in that way for a few moments and then set it upright.

After twisting lemon peel over a cocktail throw it in or leave it out, as you prefer. The flavor will be the same in both cases.

Where many cocktails are served, instead of mixing sugar for each, dissolve a quantity of loaf sugar in hot water, strain and bottle and use by dashing it from a bitters bottle.

All mixed-drinks containing an effervescent liquid should be stirred with a spoon and not shaken.

When mixing hot-drinks use thin glass and by placing a spoon in the glass before pouring in the hot water you will save breakage. Always rinse the glass with hot water before making the drink in order to serve it hot.

THE MOST POPULAR DRINKS

Mixed drinks may be conveniently classified as

- (a) Appetizers. Aperitifs ("Cocktails") served in 2 to 5-ounce stem glasses.
- (b) Long drinks, served in tumblers, goblets, etc. of varying capacity.

Of the appetizers, the Martini, Manhattan, Bronx and Side Car are the most popular and they will lead all others three to one. For this reason we place them at the head of this list.

All should be shaken with ice, with the exception of the Martini which is stirred in the glass. Alcoholic drinks should not be mixed in metal receptacles, nor be allowed to stand in metal vessels.

CORRECT GLASSES TO USE

The size of the glass used for mixed drinks, bracers, appetizers and aperitifs, varies. Two ounces is about right, but many have introduced glasses of $1\frac{1}{2}$ oz. capacity. The so-called cocktail glasses are stem glasses, because the drink must be enjoyed cold, the glass should be handled on the stem, so that the heat of the hand does not affect the temperature of the drink. The capacity of these glasses usually runs from 2 to 4 ozs.

OTHER GLASSES

For Beer, use goblets, Shell or Pilsner glasses or steins 8 or 14-ounce capacity.

For Port, use wine glasses, stem 3-ounce capacity.

For Sherry, Dessert Wines, use wine stem glasses, 2-ounce.

For Cordials, Liqueurs use 1-ounce stem glass, tall, slender.

For Crème de Menthe Frappé use 2-3 ounce stem bowl glass, green color.

- For Cognac, Brandy, use $\frac{3}{4}$ or 1-ounce stem glass, bowl shape.
- For Brandy and Soda, use 15-ounce tumbler.
- For Milk Punch, use 12 or 14-ounce tumbler.
- For Lemonade, use 9 or 10-ounce tumbler.
- For Fizz, Hiballs, use 7 or 8-ounce tumbler.
- For Whisky straight, use $2\frac{1}{2}$ or 3-ounce tumbler.
- For Hot Toddy, use 7 or 9-ounce wide tapered tumbler.
- For Hot Whisky, use 5-ounce flared bowl goblet.
- For Whisky Sour, use 5-ounce goblet.
- For Champagne Bracer, use 6-ounce saucer stem champagne glass.
- For Imported Ales, use 14-ounce tumbler.

PREVENTION

For the Party Which You Know Will Be Heavy, certain preparatory measures may be taken.

Eat a can of cold tomatoes.

A quart of milk is a conservative preparation.

A physician recommends a large plate of green pea soup.

A Can of Tomato Juice, highly seasoned.

A Pony of Olive Oil to coat the stomach lining and ameliorate the wear and tear of subsequent beverages.

A quantity of Moderately Broiled Bacon has the same effect.

These should be taken, of course, as immediately before drinking as is practicable. Stomachs are different naturally, and if they don't respond to one of these precautions, they may to another.

And finally, remember these few axioms of drinking:

1. The cocktail, America's contribution to the drinking world, deadens the sense of taste, dulls the appreciation of good food and drink, and by kindling a false appetite makes one eat too much and get indigestion—or at least deserve indigestion.
2. A gentleman doesn't drink to get drunk.
3. A gentleman doesn't press others to drink after they have once declined.
4. A gentleman will always refuse a drink he does not want.
5. The form of refusal is "No thank you."
6. If pressed he reduces it to "No."

7. If pressed further he tells the pest to go to hell, kicks him in the shins, and still remains entirely a gentleman—which, in spite of a flurry of current opinion to the contrary, it is a good thing to be.

"TAPERING OFF" DRINKS

Bishop	Orange Gin Sparkle
Gin and Italian with Sherry	Palm Beach Special
Gin Rickey	Peach and Honey
Jamaica Rum Sour	Plymouth Cocktail

AND AFTERWARDS

Before retiring, always take a large dose of Fruit Salts or other effervescent laxative. If there is a tendency toward nausea it should be cultivated at this time; it will be more painful in the morning.

Experiences differ on aspirin taken before retiring. That is something everyone must learn for himself.

Try to impress upon your mind that you *must not* go to sleep while your head is whirling. The penalty is a hangover. Drink quantities of water and hot coffee and keep moving; take violent exercise if you can. An extremely hot bath is also recommended, though it induces drowsiness.

Another successful antidote for imprudent drinking is a series of long and very deep breaths. Fill your lungs completely, but rather slowly. The amount of alcohol one can work off in this way is surprising.

For hiccups: First, a drink of water. Then, if necessary, the traditional ten slow sips. Finally, the remedy of holding the breath as long as is conveniently possible.

THE MORNING AFTER

Take slowly the following breakfast:

1. A Little of the Hair of the Dog that Bit You.
2. One pint of milk.
3. A half-pint of sauerkraut or tomato juice.
4. A cup of black coffee to which has been added one teaspoon of spirits of ammonia.

If the case is not so serious, consisting merely of a slightly dazed feeling and a suggestion of a headache, after some Fruit Salts, or other mild and prompt cathartic, a hot and cold shower, and a toothbrush, take the following:

MORNING GLORY FIZZ

This settles the nerves and creates an appetite. A hearty breakfast of hot cereal and bacon, or three-minute (no more) eggs and bacon, or toast and marmalade, all with hot black coffee, completes the treatment.

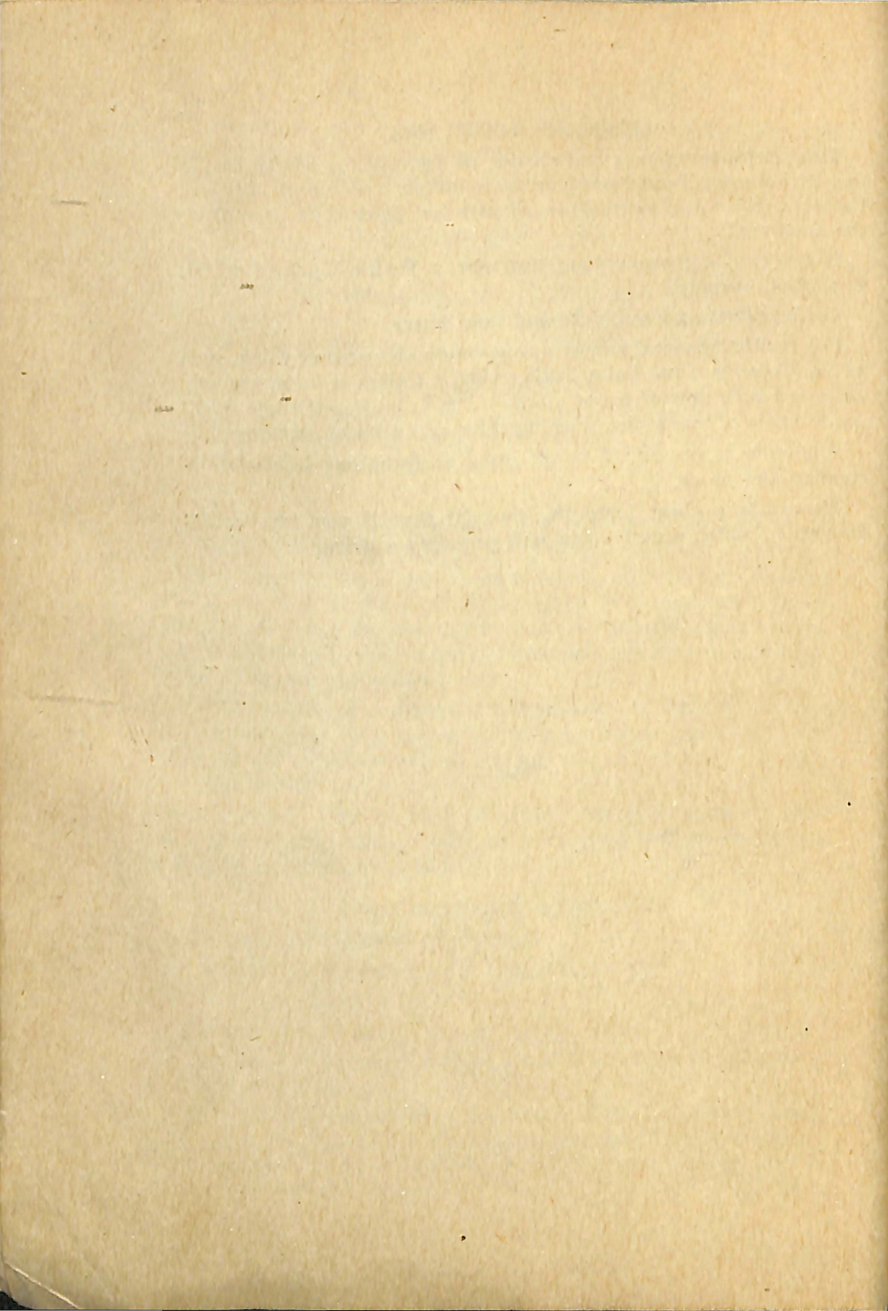
If the case is more serious, however, a Prairie Oyster Cocktail is a good remedy.

For legitimate nausea, milk and lime water.

For fruitless nausea, almost any strongly effervescent drink, such as Sal Hepatica, Fruit Salts, baking soda in a glass of water strongly tintured with lime or lemon juice—these to be sipped while smelling a bottle of ammoniac smelling salts, or spirits of ammonia.

Ammonia is prescribed in all cases of throbbing headache. It steadies the heart.

Always take cheer from the thought that if you are healthy enough to suffer acutely, you will probably survive.



THE COMPLETE BARTENDER'S GUIDE

How to Mix Drinks

ABSINTHE AND WATER.

(Use large bar glass.)

1 pony-glass Absinthe.

Allow water to slowly drop into the glass until full.

Never use Absinthe in any preparation unless ordered by the customer.

ABSINTHE FRAPPE.

(Use 6 oz. glass.)

Fill mixing glass full shaved ice.

1 teaspoonful Benedictine.

1 pony Absinthe.

1 wine-glass water.

Shake the ingredients until the outside of the shaker has a frosty appearance, strain into a six-ounce glass and serve.

ABSINTHE COCKTAIL.

(Use cocktail glass.)

Fill mixing glass two-thirds full shaved ice.

1 teaspoonful of Benedictine.

2 dashes Peychaud, Boker's or Angostura bitters.

½ wine-glass of water.

½ wine-glass of Absinthe.

Stir well and strain into a cocktail glass and serve.

AMERICAN METHOD OF SERVING ABSINTHE.

$\frac{3}{4}$ glass of finely shaved ice.

4 or 5 dashes gum syrup.

1 pony Absinthe.

2 wine-glasses of water.

Shake the ingredients until the outside of the shaker is covered with ice. Strain into a large champagne glass.

FRENCH METHOD OF SERVING ABSINTHE.

(Use a champagne glass standing in a bowl.)

1 pony glass Absinthe.

Fill the bowl of your Absinthe glass (which has a hole in the center) with shaved ice and the balance with water.

Then elevate the bowl and let the contents drip into the glass containing the Absinthe, until the color shows a sufficiency.

Pour into a large bar glass.

ITALIAN METHOD OF MIXING ABSINTHE.

(A large bar glass.)

1 pony of Absinthe.

2 or 3 pieces of cracked ice.

2 or 3 dashes Maraschino.

$\frac{1}{2}$ pony of anisette.

Pour ice water into the glass; slowly stir with a spoon and serve.

HALF AND HALF.

(Use stone bar-mug.)

The American method is to mix half old and half new ale together and serve.

"ARF AND ARF," OR BLACK AND TAN.

(Use an ale glass or bar-mug.)

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

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

BISHOP.

(A large bar glass.)

1 teaspoonful powdered white sugar.

2 dashes lemon juice, with rind of two slices.

One squirt seltzer water.

$\frac{3}{4}$ glass filled with finely shaved ice.

Fill the balance with claret or red Burgundy.

2 dashes of Jamaica rum.

Shake well. Dress with fruit, and serve with a straw.

PONY BRANDY.

(Small bar glass.)

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

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

BRANDY SCAFFA.

(Use small wine-glass.)

1-3 of Maraschino.

1-3 of Chartreuse (green).

1-3 of fine old brandy.

Keep different articles separate as in *Crustas*.

TOM COLLINS BRANDY.

(Use small bar glass.)

5 or 6 dashes gum syrup.

1 or 2 dashes Maraschino.

Juice of one small lemon.

1 wine-glass whisky.

1 or 2 lumps of cracked ice.

Fill up with plain soda.

Do not shake if the soda is cold.

MULLED CLARET.

(Use large bar glass.)

3 or 4 lumps sugar.

2 dashes of lemon juice.

4 whole allspice, bruised.

2 whole cloves, bruised.

1-3 teaspoon ground cinnamon.

2 wine-glasses claret; place all the above in a dish, let it come to a boil, and boil 2 minutes, stirring all the time; strain and pour into a large bar glass.

MULLED CLARET AND EGG.

(A large bar glass.)

1 tablespoon powdered sugar.

1 dash lemon juice.

 $\frac{1}{2}$ teaspoon mixed spices.

2 wine-glasses claret; boil the above ingredients together; then beat to a batter the yolks of 2 eggs with a little powdered sugar added; pour the hot wine over the eggs, stirring continually; grate a little nutmeg on top, and serve. You must positively pour the wine over the eggs, not otherwise, as it would spoil.

SHERRY COBBLER (CALIFORNIA.)

(A large bar glass.)

- 1 teaspoonful sugar.
- 1 pony pineapple syrup.
- 2 wine-glasses of California sherry.

Fill glass with shaved ice.

Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.

BLACK STRIPE.

(Use a small bar glass.)

- 1 wine-glass Santa Cruz rum or Jamaica.
- 1 tablespoon molasses.

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

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

BLUE BLAZER.

(Use two silver-plated mugs.)

- 1 teaspoonful sugar, dissolved in a little hot water.
- 1 wine-glass Scotch whisky.

Set the liquid on fire, and, while blazing, pour three or four times from one mug into another. This will give the appearance of a stream of liquid fire.

Twist a piece of lemon peel on top and serve.

CHAMPAGNE FRAPPE.

Place the bottle in the champagne cooler; fill with shaved ice and salt; whirl the bottle until the wine becomes almost frozen.

BRANDY AND GINGER ALE.

(Use a large soda-water glass.)

2 or three lumps ice.

1 wine-glass of brandy.

1 bottle Irish ginger ale.

Mix well together and serve.

BRANDY AND GUM.

(Use small bar glass.)

2 dashes gum syrup.

2 small lumps of ice.

Place a spoon in the glass, and hand with a bottle of brandy to the customer. Serve ice-water in separate glass.

BRANDY AND SODA, OR "STONE WALL."

(Use large soda-water glass.)

1 wine-glass brandy.

 $\frac{1}{2}$ glass with finely shaved ice.

Fill up with bottle plain soda.

The above is a pleasing drink for summer.

BURNT BRANDY AND PEACH.

(Small bar glass.)

1 wine-glass brandy.

2 lumps white sugar.

Burn brandy and sugar together in a saucei.

2 or 3 slices dried peach.

Place the fruit in the glass, pour the burned liquid over it and serve.

The above is a Southern preparation, and often used in cases of diarrhoea.

BRANDY CHAMPERELLE.

(Use small wine-glass.)

1-3 wine-glass red Curacoa.

1-3 wine-glass anisette or Maraschino, or yellow Chartreuse.

1-3 wine-glass brandy.

3 drops Angostura bitters.

CALIFORNIA WINE COBBLER.

(Use large soda-water glass.)

Fill glass with finely shaved ice.

$\frac{1}{2}$ tablespoon sugar.

Juice of 1 orange.

2 $\frac{1}{2}$ wine-glasses California wine.

Stir well; dress with fruit.

Top with Port wine. Serve with a straw.

CATAWBA COBBLER.

(Use large bar glass.)

1 teaspoonful powdered sugar, dissolved in a little water.

1 slice of orange, cut into quarters.

2 wine-glasses Catawba wine.

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

CHAMPAGNE COBBLER.

(Large bar or soda-water glass.)

1 teaspoonful sugar.

1 slice each orange and lemon peel.

Fill glass one-half full shaved ice, and the balance with wine, dressed with fruits, and serve with a straw.

CLARET COBBLER.

(Use large bar glass.)

1 teaspoonful sugar, dissolved in one-fourth wine-glass water.

1 slice of orange, cut into quarters.

2 wine-glasses claret.

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

HOCK COBBLER.

Same as Catawba, using Hock wine instead.

PORT WINE COBBLER.

(Use large bar glass.)

1 teaspoonful powdered sugar.

1 pony of orchard syrup.

Fill glass with shaved ice.

1 $\frac{1}{4}$ wine-glass port wine.

Stir well; dress with fruit and serve.

RHINE WINE COBBLER.

(Use large bar glass.)

3 tablespoonfuls powdered sugar.

1 wine-glass water.

2 wine-glasses Rhine wine.

Fill glass with shaved ice; stir well; ornament with fruits, and serve with a straw.

SAUTERNE COBBLER.

(Use large bar glass.)

1 teaspoonful powdered sugar.

$\frac{1}{2}$ wine-glass orchard syrup.

Fill glass with shaved ice.

2 wine-glasses Sauterne.

Stir well; dress with fruits; serve with straw.

SHERRY COBBLER.

(Use large bar glass.)

1 tablespoonful powdered sugar.

1 or 2 slices of orange, cut into quarters.

Fill glass with shaved ice, then fill up with sherry; shake well and ornament top with fruit tastily. Serve with a straw.

WHISKEY COBBLER.

(Use large bar glass.)

1½ wine-glasses of whisky.

1 tablespoonful white sugar, dissolved well.

1½ tablespoonfuls pineapple syrup, or slice of orange, cut into quarters.

Fill glass with shaved ice; stir well and dress with fruits, berries, etc., and serve with a straw.

AUDITORIUM COOLER.

(Use large bar glass.)

Juice of 1 lemon.

1 teaspoonful white sugar.

1 bottle cold ginger ale.

Stir well; ornament with fruit, berries and serve.

ROCKY MOUNTAIN COOLER.

(Use large bar glass.)

1 egg beaten up.

1 teaspoonful white sugar.

Juice of 1 small lemon.

Add cider; stir well, grate a little nutmeg on top if desired.

ABSINTHE COCKTAIL.

(Use small bar glass.)

Fill tumbler with cracked ice.

3 or 4 dashes gum syrup.

1 dash Angostura or Boker's bitters.

1 dash anisette.

$\frac{1}{4}$ pony-glass water.

$\frac{3}{4}$ pony-glass Absinthe.

Stir well, strain into a fancy cocktail glass. Twist a piece of lemon peel on top; serve.

APPLE JACK COCKTAIL.

(Use a large bar glass.)

2 or 3 dashes gum syrup.

2 or 3 dashes raspberry syrup.

1 wine-glass apple jack.

Fill glass half full of cracked or shaved ice.

Shake well; strain into a cocktail glass; twist a bit of lemon peel in it and serve.

BRANDY COCKTAIL.

(Use large bar glass.)

2 or 3 dashes gum syrup.

2 or 3 dashes Boker's or Angostura bitters.

1 or 2 dashes Curacoa.

1 wine-glass brandy.

Fill the glass half full shaved ice; stir well and strain into a cocktail glass. Twist a piece of lemon peel in to extract the oil, and serve.

CHAMPAGNE COCKTAIL.

(Pint bottle of wine for three goblets.)

(Use a champagne goblet.)

(Per glass.)

Fill one-third of the goblet with cracked ice.

1 lump of sugar.

1 or 2 dashes Angostura or Boker's bitters.

1 or 2 slices of orange, quartered.

Fill up with wine, and stir.

Serve with a piece of twisted lemon peel on top.

Use none but Boker's, or the genuine Angostura bitters; the latter possesses a certain rich flavor and delicate perfume altogether unapproachable by others.

MANHATTAN COCKTAIL, NO 1.

(Use small wine-glass.)

1 pony French vermouth.

$\frac{1}{2}$ pony whisky.

3 or 4 dashes Boker's or Angostura bitters.

3 dashes gum syrup; serve.

MANHATTAN COCKTAIL, NO. 2.

2 dashes Curacoa.

2 dashes Angostura or Boker's bitters.

$\frac{1}{2}$ wine-glass whisky.

$\frac{1}{2}$ wine-glass Italian vermouth.

Shaved ice; stir well and strain into a cocktail glass; serve.

MARTINEZ COCKTAIL.

Same as either of the two Manhattans, only you substitute gin for whisky.

COFFEE COCKTAIL.

Fill mixing glass two-thirds full shaved ice.

1 fresh egg.

1 teaspoonful powdered sugar.

1 wine-glass port wine.

1 pony best brandy.

Shake well and strain into a medium-sized goblet, grate a little nutmeg on top and serve.

WASHINGTON COCKTAIL.

(Use small wine-glass.)

½ pony brandy.

1 pony French vermouth.

3 dashes Boker's or Angostura bitters

3 dashes gum syrup.

OLD TOM GIN COCKTAIL.

(Use small bar glass.)

Fill glass with shaved ice.

3 or 4 dashes gum syrup.

1 or 2 dashes Angostura or Boker's bitters.

1 or 2 dashes Curacao.

1 wine-glass Old Tom gin.

Stir well; strain; twist a piece of lemon peel on top. Serve.

SODA COCKTAIL.

(Use small bar glass.)

1 teaspoonful sugar.

2 or 3 dashes Angostura or Boker's bitters.

5 or 6 lumps of cracked ice.

Fill glass with bottle of lemon soda. Stir well and serve.

Ornament with a slice of orange and berries.

WHISKY COCKTAIL.

(Use large bar glass.)

$\frac{2}{3}$ glass shaved ice.

2 or 3 dashes gum syrup.

1 or 2 dashes Angostura or Boker's bitters.

1 or 2 dashes Curacoa.

1 wine-glass whisky.

Stir well; strain into cocktail glass. Twist a piece of lemon peel on top and serve.

VERMOUTH COCKTAIL, NO. 1.

(Use small glass.)

1 $\frac{1}{2}$ pony French vermouth.

3 dashes Angostura or Boker's bitters.

2 dashes gum syrup.

EAST INDIA COCKTAIL.

(Use large bar glass.)

1 teaspoonful raspberry syrup.

1 teaspoonful red Curacoa.

2 or 3 dashes Boker's or Angostura bitters.

2 or 3 dashes Maraschino.

1 wine-glass brandy.

Stir well; strain into a cocktail glass. Twist a piece of lemon peel on top and serve.

FANCY BRANDY COCKTAIL, NO. 1.

(Use large bar glass.)

Fill your glass one-half full of shaved ice.

2 or 3 dashes gum syrup.

2 dashes Boker's or Angostura bitters.

1 or 2 dashes Curacoa.

1 wine-glass brandy.

Stir well with a spoon.

Strain into a fancy cocktail glass. Twist a piece of lemon peel on top and serve.

A squirt of champagne, if kept on draft, will add to the delicacy of flavor.

FANCY BRANDY COCKTAIL, NO. 2.

(Use large bar glass.)

2 or 3 dashes gum syrup.

2 dashes Maraschino.

2 dashes Boker's or Angostura bitters.

1 wine-glass brandy.

Twist a piece of lemon peel in the mixture, expressing the oil.

Fill glass half full of shaved ice; shake well and strain into a fancy cocktail glass, the rim of which has been moistened with lemon juice.

FANCY GIN AND WHISKY COCKTAILS.

Prepared the same as Brandy No. 2, substituting their respective liquors for brandy.

GIN COCKTAIL.

(Use large bar glass.)

2 or 3 dashes gum syrup.

2 dashes Boker's or Angostura bitters.

1 wine-glass gin.

1 or 2 dashes Curocoa or Absinthe, as the customer prefers.

Fill the glass with shaved ice, stir up well; strain into a cocktail glass; squeeze a piece of lemon peel on top, and serve.

JAPANESE COCKTAIL.

(Use soda-water glass.)

1 tablespoonful orgeat syrup.

1 or 2 dashes Boker's or Angostura bitters.

1 wine-glass brandy.

Fill glass half full shaved ice.

Stir well, strain and serve.

JERSEY COCKTAIL.

(Use large bar glass.)

1 teaspoonful sugar.

4 or 5 pieces small broken ice.

2 or 3 dashes Angostura or Boker's bitters.

Fill up with cider.

Twist a piece of lemon peel on top, or use only 1 wine-glass of cider, and strain into a cocktail glass; serve.

VERMOUTH COCKTAIL, NO. 2.

(Use small bar glass.)

$\frac{3}{4}$ glass filled with shaved ice.

4 to 5 dashes gum syrup.

1 or two dashes Angostura or Boker's bitters.

2 dashes Maraschino.

1 wine-glass vermouth.

Stir well; strain into a cocktail glass, a piece of lemon peel on top; serve.

GIN CRUSTA.

Is prepared the same as the Brandy Crusta, substituting gin for brandy.

BRANDY CRUSTA.

(Use small bar glass.)

$\frac{3}{4}$ of a glass filled with shaved ice.

3 or 4 dashes gum syrup.

1 or 2 dashes Angostura or Boker's bitters.

1 or 2 dashes lemon juice.

2 dashes Maraschino.

1 wine-glass of brandy.

Procure a nice, bright lemon, the size of your wine-glass; peel the rind from it all in one piece; fit it into the glass, covering the entire inside; run a slice of lemon around the edge, and dip the glass in powdered sugar. Strain the mixture after being stirred well into this prepared glass. Ornament with a little fruit, and serve.

ST. CROIX CRUSTA.

(Use large bar glass.)

Prepare the rind of a lemon as in a Brandy Crusta, etc.

3 or 4 dashes orchard syrup.

1 dash of Angostura or Boker's bitters.

1 dash of lemon juice.

2 dashes of Maraschino.

1 wine-glass of St. Croix rum.

$\frac{1}{2}$ glass shaved ice. Stir and strain into the wine-glass. Ornament with bits of fruit and berries and serve.

WHISKY CRUSTA.

(Use large bar glass.)

- 3 or 4 dashes gum syrup.
- 1 or 2 dashes Angostura or Boker's bitters.
- 1 or 2 dashes lemon juice.
- 2 dashes Maraschino.
- 2 dashes of Curacao.

Fill glass half full of shaved ice.

$\frac{3}{4}$ wine-glass whisky.

Mix the ingredients thoroughly. Take a lemon the size of a fancy cocktail glass; peel it so as to have the rind all in one piece; fit it into the cocktail glass. Moisten the edge of your glass with lemon juice, and dip the edge in powdered sugar, then strain the mixture into your prepared glass and serve.

BRANDY DAISY, NO. 1.

(Use small bar glass.)

- 3 or 4 dashes gum syrup.
- 2 or 3 dashes of Curacao.
- $\frac{1}{2}$ the juice of a lemon.
- 2 or 3 dashes orange cordial.
- 1 wine-glass brandy.

Fill glass half full fine ice; shake thoroughly; strain and fill up with Seltzer water or Apollinaris. Serve

GIN DAISY.

(Use small bar glass.)

Is prepared in the same manner as the Brandy Daisy, substituting gin for brandy.

APPLE JACK FIX.

(Use small bar glass.)

Same as Brandy or Whisky Fix, using apple jack instead.

BRANDY FIX.

(Use small bar glass.)

Fill glass with shaved ice.

2 teaspoonfuls powdered white sugar, dissolved in half wine-glass water.

$\frac{1}{2}$ pony glass pineapple syrup, or juice of a quarter of a lemon.

1 wine-glass of brandy.

3 dashes of Curacoa.

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

GIN FIX.

(Use small bar glass.)

1 large tablespoonful powdered white sugar in a little water.

$\frac{1}{2}$ pony pineapple or raspberry syrup. The juice of a quarter of a lemon.

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

ST. CROIX OR SANTA CRUZ FIX.

(Use a small bar glass.)

Fill glass with shaved ice.

1 teaspoonful powdered white sugar.

$\frac{1}{2}$ wine-glass water.

2 or 3 dashes lemon juice

½ pony fruit syrup.

1 wine-glass St. Croix or Santa Cruz rum.

Sir well. Dress with fruit, orange or pineapple.

Serve with a straw.

WHISKY FIX.

(Use large bar glass.)

1 glass shaved ice.

1 teaspoonful powdered white sugar.

Juice of half a lemon.

½ pony pineapple or any fruit syrup.

1 wine-glass whisky.

Add orange or pineapple cut small.

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

BRANDY FIZZ.

(Use medium bar glass.)

1 teaspoonful powdered white sugar.

Juice of half a lemon.

1 wine-glass brandy.

1 or 2 dashes of white of egg.

½ glass shaved ice. Shake well.

Strain into a fizz glass; fill up with Seltzer or Apollinaris water.

This must be imbibed immediately.

GIN FIZZ.

(Use medium bar glass.)

1 teaspoonful powdered sugar.

3 or 4 dashes lemon juice.

1 wine-glass Old Tom or Holland gin.

Put all in the glass $\frac{1}{4}$ full of shaved ice; stir well with a spoon; strain into a fizz glass. Fill up with Seltzer or Apollinaris water and drink quickly.

GINGER DAISY.

(Use small bar glass.)

This is prepared the same as Brandy Daisy, substituting ginger ale for either Apollinaris or Seltzer water.

RUM DAISY.

(Use small bar glass.)

Is prepared in the same manner as Brandy Daisy, substituting rum for brandy.

WHISKY DAISY.

(Use small bar glass.)

Is prepared in the same manner as Brandy Daisy, substituting whisky for brandy.

BALTIMORE EGG NOGG.

(Use large bar glass.)

1 yolk of an egg, $\frac{3}{4}$ tablespoonful of sugar, add a little nutmeg and ground cinnamon to it and beat it to a cream.

1 half pony brandy or Jamaica rum.

3 or 4 lumps of cracked ice.

Madeira wine.

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

GENERAL HARRISON EGG NOGG.

(Use large bar glass.)

2 or 3 small pieces of cracked ice.

1 fresh egg.

$\frac{1}{2}$ teaspoonful of sugar.

Fill with cider; shake well, and strain; serve with a little nutmeg on top. Very popular in early days on the Mississippi. It was General Harrison's favorite beverage.

IMPERIAL EGG NOGG.

(Use small bar glass.)

1 tablespoonful sugar.

1 fresh egg.

1-3 glass of shaved ice.

1 wine-glass brandy.

$\frac{1}{2}$ wine-glass Jamaica rum.

Fill up with rich milk. Shake thoroughly in a milk shaker and strain. Grate a little nutmeg on top if desired.

HOT EGG NOGG.

(Use small bar glass.)

Same as above, omitting ice and using hot milk.

EGG NOGG (PLAIN).

(Use small bar glass.)

1 large tablespoonful sugar.

1 fresh egg.

$\frac{1}{2}$ glass shaved ice.

1 wine-glass whisky or Santa Cruz rum.

Fill up with milk. Shake thoroughly in a milk shaker, and strain. Grate a little nutmeg on top and serve.

SHERRY EGG NOGG NO. 1.

(Use small bar glass.)

- 1 tablespoonful sugar.
- 1 fresh egg.
- 1 pony-glass brandy.
- 1 wine-glass sherry.

Fill up with shaved ice. Shake well; strain into a fancy bar glass. Serve with nutmeg on top.

SHERRY EGG NOGG NO. 2.

(Use small bar glass.)

- 2 teaspoonfuls sugar.
- 1 fresh egg.
- 2 wine-glasses sherry.
- ½ glass shaved ice. Fill with milk; shake thoroughly; nutmeg on top.

GOLDEN FIZZ.

(Use large bar glass.)

- 1 egg (yolk only.)
- 1 tablespoonful powdered white sugar.
- 2 or 3 dashes lemon or lime juice.
- 1 wine-glass Old Tom gin or whisky.
- ½ glass shaved ice.

Use the shaker well; strain into a fizz glass.

Fill up with Seltzer or Apollinaris and drink immediately.

MORNING GLORY FIZZ.

(Use medium bar glass.)

Fill the glass one-half full of shaved ice.

Mix 3 or 4 dashes Absinthe in a little water.

3 dashes lime juice.

4 or 5 dashes lemon juice.

½ teaspoonful powdered white sugar.

The white of 1 egg.

A wine-glass of whisky.

Shake well in a shaker and strain; fill balance of glass with Seltzer, Apollinaris or Vichy water.

Drink immediately or the effect will be lost. It is a morning beverage, a tonic and a nerve quieter.

MORNING CALL.

(Use large bar glass.)

½ jigger lime or lemon juice.

½ jigger Maraschino.

½ jigger Absinthe.

½ glass shaved ice.

Dress with fruits and serve with straws.

SILVER FIZZ.

(Use large bar glass.)

1 tablespoonful powdered sugar.

3 or 4 dashes lemon or lime juice.

1 wine-glass Old Tom gin.

The white of an egg.

Fill with shaved ice; shake up well; strain into a fizz glass.

Fill the glass with Seltzer from a syphon and drink immediately.

WHISKY FIZZ.

1 teaspoonful powdered or fine white sugar.

Juice of half a lemon.

1 or 2 dashes of the white of an egg.

1 wine-glass of Bourbon or rye whisky.

$\frac{1}{2}$ glassful of shaved ice.

Shake well; strain into a fizz glass; fill it with Seltzer, Apollinaris or Vichy. Serve.

BRANDY FLIP.

(Use large bar glass.)

$\frac{1}{4}$ fill glass with shaved ice.

1 fresh egg, thoroughly beaten.

$\frac{1}{2}$ tablespoonful powdered sugar.

1 wine-glass brandy.

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

GIN FLIP.

(Use large bar glass.)

2 teaspoonfuls powdered sugar; dissolve in a little water.

1 wine-glass Holland gin.

Fill glass half full shaved ice; shake well, and strain into a fancy glass and serve.

GLASGOW FLIP.

(Use large bar glass.)

Beat 1 egg thoroughly.

Add the juice of 1 lemon.

2 teaspoonfuls powdered sugar.

Balance cold ginger ale.

Stir well and serve.

PORT WINE FLIP.

(Use large bar glass.)

1 egg.

2 tablespoonfuls powdered sugar.

$\frac{3}{4}$ glass of shaved ice.

1 wine-glass port wine

Use a shaker in mixing.

Strain into a wine-glass.

Grate a little nutmeg on top. Serve.

SHERRY WINE FLIP.

(Use large bar glass.)

$\frac{1}{2}$ glass shaved ice.

1 egg.

2 teaspoonfuls powdered sugar.

1 $\frac{1}{2}$ wine-glasses sherry.

Shake well; strain into a fancy glass with nutmeg on top. Serve.

WHISKY FLIP.

(Use large bar glass.)

Is prepared same as Brandy Flip, substituting whisky in place of brandy.

GIN AND CALAMUS.

(Use whisky glass.)

Steep several small pieces calamus root and place small bits in a bottle of gin until the essence is extracted.

To serve, hand out the glass, together with the bottle, allowing the customer to help himself.

GIN AND MILK.

(Use whisky glass.)

Put out a glass and bar spoon with the bottle of gin, allowing the customer to help himself; after he has done so, fill up the glass with ice-cold milk.

HARI-KARI.

(Use small bar glass.)

Make a whisky sour large enough to half fill a brandy glass or tumbler when strained, and fill with Apollinaris, Seltzer or Vichy to suit the party.

Dress with fruits in season.

BRANDY JULEP.

(Use small bar glass.)

Is made the same as Mint Julep, omitting the fancy fixings, however.

CHAMPAGNE JULEP.

(Use large bar glass.)

1 tablespoonful white pulverized sugar.

1 sprig mint; press to extract the essence.

Pour the wine into the glass slowly, stirring gently continually.

Dress with sliced orange, grapes and berries, tastily and serve.

GIN JULEP.

(Use large bar glass.)

Fill with shaved ice.

1 tablespoonful powdered sugar.

$\frac{1}{2}$ wine-glass water.

3 or 4 sprigs mint, pressed as in Mint Julep, to extract the essence.

$1\frac{1}{4}$ wine-glasses Holland gin.

Stir well and dress with fruits in season, and serve.

CELERY SOUR.

Fill mixing glass two-thirds full fine ice

1 teaspoonful pineapple syrup.

1 teaspoonful lemon juice.

$\frac{1}{4}$ tablespoonful celery bitters.

Stir well, strain into a claret glass with fruit, and serve.

MINT JULEP.

(Use large bar glass.)

2 teaspoonfuls fine sugar in $\frac{1}{2}$ wine-glass water.

3 or 4 sprigs mint, which you press well in the sugar and water to extract the flavor, then add $1\frac{1}{2}$ wine-glass full of brandy, after which withdraw the mint and stir the ingredients well; then fill glass with shaved ice and insert the mint again, stems downward, leaves above. Dress tastily with fruits in season.

Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across top of glass

WHISKY JULEP.

(A large bar glass.)

1 teaspoonful powdered sugar in $\frac{1}{2}$ wine-glass water.

3 or 4 springs mint, press to extract the essence.

1 wine-glass whisky.

A dash of Jamaica rum.

Stir well with spoon; arrange the mint with stems downward.

Dress with pineapple, oranges, and berries, tastily; some omit the fruit.

Serve with a straw.

This drink is also made exactly as Mint Julep, omitting all fruits and berries.

GIN AND MOLASSES.

(Use whisky glass.)

Cover the bottom of the glass with a little gin. Drop in 2 teaspoonfuls of New Orleans molasses, then place the bottle of gin to the customer, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass.

Hot water must be used to clean the glass afterwards.

GIN AND PINE.

(Use a small bar glass.)

Take some slivers of pine wood from the center of a green pine log, steep them in a bottle of gin to extract the flavor; in about two hours the gin will be ready to serve, which is done in same manner as dispensing gin and tansy.

GIN AND TANSY.

(Use whisky glass.)

This is an old-fashioned but excellent tonic, and is

prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence.

In serving, you simply set the glass, with shaved ice in it, before the customer, allowing him to help himself from the bottle containing the preparation.

GIN AND WORMWOOD.

(Use small bar glass.)

5 or 6 sprigs of wormwood placed in a quart bottle of gin to extract the essence. Place before the customer a small bar glass (dropping a piece of ice therein), and the bottle, allowing him to help himself. This is a very old drink, used principally in country villages.

JOHN COLLINS' GIN.

(Use large bar glass.)

2 teaspoonfuls sugar.

About 5 dashes lemon juice.

1 wine-glass gin.

5 or 6 bits of ice.

1 bottle plain soda.

Mix well, remove the ice, and serve.

GOLDEN SLIPPER.

(Use wine-glass.)

½ wine-glass yellow Chartreuse.

1 yolk of an egg.

½ wine-glass Danziger goldwasser.

This is a favorite with American ladies, much relished.

Be careful when preparing this beverage not to disturb the yolk of the egg.

ORGEAT LEMONADE.

(Use large bar glass.)

1 teaspoonful sugar powdered.

4 or 5 dashes lemon juice.

1½ wine-glass orgeat.

¾ glass shaved ice.

Fill glass up with water; stir well; dress with fruit and serve with a straw.

WINE LEMONADE.

(Use large bar glass.)

1½ tablespoon sugar.

Juice of ½ a lemon.

Fill ¾ with shaved ice; balance with water; shake well; serve.

Some add a tablespoon of raspberry or strawberry syrup, dashing with Port Wine, and dressing with fruit.

RHINE WINE LEMONADE.

(Use a goblet.)

2 teaspoonfuls powdered sugar.

Juice of ½ a lemon.

A little shaved ice, and fill up with Rhine wine; dress with fruit in season, and serve.

BRANDY PONY.

Set before the customer a whisky glass and another containing ice water.

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

BISMARCK.

(Use sherry wine-glass.)

$\frac{1}{4}$ of a wine-glass of vanilla cordial.

1 yolk of an egg, which carefully cover with benedictine.

$\frac{1}{2}$ wine-glass of Kummel.

2 drops Angostura or Boker's bitters.

The same rule is here applied as in making Pousse cafe, viz.: Keep colors separate and the different portions from running into each other.

KNICKERBOCKER.

(Use large bar glass.)

3 teaspoons raspberry syrup.

Juice of $\frac{1}{2}$ a lemon.

A slice of pineapple and orange.

1 wine-glass St. Croix rum.

$\frac{1}{2}$ wine-glass Curacoa.

Fill glass with shaved ice; stir well, adding fruit in season, and imbibe through a straw.

CORDIAL LEMONADE.

Make a plain lemonade; ornament with fruits in season; then put in slowly $\frac{1}{2}$ a pony of the cordial. Called for by customer.

ITALIAN WINE LEMONADE.

(Use large bar glass.)

2 teaspoonfuls powdered sugar in a little water.

4 or 5 dashes lemon juice.

$\frac{1}{2}$ glass filled with shaved ice.

1 wine-glass sherry, claret, or Port wine.

Fill up with water; stir well; dress top with **fruits**, and serve with a straw.

WINE LEMONADE.

(Use large bar glass.)

Fill glass with shaved ice.

3 or 4 dashes lemon juice.

2 tablespoonfuls powdered sugar.

1 wine-glass of whatever kind of wine is desired.

Fill up with water; shake well; dress with **fruits**.

Serve with straw.

HOT LOCOMOTIVE.

(Use large bar glass.)

1 yolk of egg.

1 tablespoonful powdered sugar, and 1 pony honey, mixed well together.

$\frac{1}{2}$ pony Curacoa.

1 $\frac{1}{2}$ wine-glass Burgundy or claret boiled; mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon, and serve.

SODA NECTAR.

(Use large bar glass.)

The juice of 1 lemon.

$\frac{3}{4}$ glass of Seltzer or Apollinaris water.

Sweeten to taste with powdered sugar.

$\frac{1}{2}$ a small teaspoon of bi-carbonate of soda.

Mix the lemon, water and sugar together thoroughly, then put in the bi-carbonate of soda, stir well, and

drink while it is foaming. This is a very pleasant beverage for a morning drink, and a gentle purge for the bowels.

BENEDICTINE.

Place a whisky glass on the bar, bottom side up, then put a pony glass on top and fill it with Benedictine and serve.

PEACH AND HONEY.

(Use small bar glass.)

1 tablespoon honey.

1 wine-glass peach brandy; stir well with a spoon; serve.

PORT WINE NEGUS.

(Use a small bar glass.)

½ tablespoon powdered sugar.

1 wine-glass Port wine.

Fill glass one-third full of hot water.

Grate a little nutmeg on top. Serve.

AMERICAN POUSSE CAFE.

One-fifth Maraschino.

1-5 Curacoa.

1-5 green Chartreuse.

1-5 Ainsette.

1-5 Brandy.

Keep the colors separate. Burn.

PAREE POUSSE CAFE.

(Use sherry wine-glass.)

1-3 glass Benedictine, or Chartreuse.

1-3 glass Curacoa.

1-3 glass Kirschwasser.

Be careful and not allow the different colors to mix with each other.

FRENCH POUSSE CAFE.

(Use sherry wine-glass.)

$\frac{1}{2}$ glass Maraschino.

1-6 glass raspberry syrup.

1-6 glass vanilla.

1-6 glass Curacao.

1-6 glass Chartreuse.

1-6 glass brandy.

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

"JERSEY LILY" POUSSE CAFE.

(Use pony-glass.)

$\frac{1}{2}$ glass of Chartreuse.

$\frac{1}{2}$ glass brandy.

Pour brandy in carefully, so as not to disturb the Chartreuse, and serve.

POUSSE L'AMOUR.

(Use sherry wine-glass.)

$\frac{1}{2}$ glass Maraschino.

The yolk of one egg carefully.

$\frac{1}{4}$ glass of old brandy

Serve without mixing. Be careful and see that the colors do not run into each other.

PARISIAN POUSSE CAFE NO. 1.

(Use sherry wine-glass.)

1-3 glass Curacoa.

1-3 glass Chartreuse.

1-3 glass brandy.

Keep the three colors separate and serve without mixing.

PARISIAN POUSSE CAFE NO. 2.

(Use sherry wine-glass.)

$\frac{1}{2}$ glass Maraschino.

$\frac{1}{4}$ Kirschwasser.

$\frac{1}{4}$ Chartreuse.

Brandy on top.

SANTINAS NEW ORLEANS POUSSE CAFE.

(Use sherry wine-glass.)

$\frac{1}{4}$ wine-glass Brandy.

$\frac{1}{4}$ wine-glass Maraschino.

$\frac{1}{4}$ wine-glass Curacoa.

$\frac{1}{4}$ wine-glass Jamaica rum.

Careful attention must be paid to the arrangement of colors, and to preventing the different portions from running into each other.

ARRACK PUNCH.

(Use a bar glass.)

2 teaspoonfuls powdered sugar in a little water.

1 or 2 dashes lemon juice.

1 wine-glass of Batavia arrack.

$\frac{1}{2}$ fill glass with shaved ice. Shake well. Dress with fruits, and serve with a straw.

HOT ARRACK PUNCH.

(Use large bar glass.)

1 teaspoonful powdered sugar.

1 or 2 dashes lemon juice.

 $\frac{3}{4}$ wine-glass arrack.

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

BLACKTHORNE SOUR.

Fill mixing glass two-thirds full of shaved ice.

2 teaspoonfuls lime or lemon juice.

1 teaspoonful pineapple syrup.

 $\frac{1}{2}$ teaspoonful Abricotine.

1 wine-glass Sloe gin.

Stir well. Strain into claret glass; dress with fruit and serve.

BOLAND PUNCH (HOT).

1 lump sugar.

2 wine-glasses boiling water.

1 $\frac{1}{2}$ wine-glasses Scotch whisky.

1 tablespoon ginger ale.

BRANDY PUNCH.

(Use large bar glass.)

2 teaspoonfuls powdered sugar in a little water.

 $\frac{1}{2}$ of a small lemon. $\frac{1}{4}$ wine-glass St. Croix rum.1 $\frac{1}{2}$ wine-glass brandy.

1 piece pineapple.

1 or 2 slices orange.

Fill glass with shaved ice. Shake well. Dress with fruits and serve with a straw.

CHAMPAGNE PUNCH.

(Use champagne goblets.)

- 1 quart bottle wine.
- $\frac{1}{4}$ lb. sugar.
- 1 orange sliced.
- The juice of 1 lemon.
- 3 or 4 slices of pineapple.
- 1 wine-glass strawberry syrup. Dress with fruit, and serve.

COHASSETT PUNCH.

(Use large bar glass.)

- 1 jigger Vermouth.
- 1 jigger Medford rum.
- 1 dash orange bitters.
- 2 or 3 dashes gum syrup.
- Stir with juice of $\frac{1}{2}$ lemon (muddled) $\frac{1}{4}$ glass shaved ice. Serve with liquor and preserved peach.

CLARET PUNCH.

(Use large bar glass.)

- 3 teaspoonfuls powdered sugar.
- 1 slice lemon.
- 2 slices orange.
- Fill glass with shaved ice. Pour in Claret wine. Shake well. Dress with fruit in season, and serve with a straw.

COSMOPOLITAN CLARET PUNCH.

(Use a 10 oz. goblet.)

- $\frac{1}{2}$ filled with shaved ice.
- 1 $\frac{1}{2}$ pony brandy.

1 teaspoonful powdered sugar.

Fill with claret.

Shake well and dress with berries and fruit, and serve.

CURACOA PUNCH.

(Use large bar glass.)

2 teaspoonfuls powdered sugar.

3 or 4 dashes lemon juice.

1 wine-glass brandy.

1 pony-glass (red) Curacoa.

½ pony-glass Jamaica rum; dress with fruits as usual.

Fill with shaved ice and sip through a straw.

EGG MILK PUNCH.

(Use large bar glass.)

1 egg.

2 teaspoonfuls powdered sugar.

1 wine-glass brandy.

1 pony-glass St. Croix rum.

½ glass of shaved ice.

Fill up with milk—use the shaker in mixing—which must be done thoroughly to a cream.

Strain; grate a little nutmeg on top, and it is ready.

EL DORADO PUNCH.

(Use large bar glass.)

2 tablespoonfuls powdered sugar.

1 pony-glass brandy.

½ pony-glass Jamaica rum.

½ pony-glass Bourbon whisky.

1 slice lemon.

Fill glass with shaved ice; shake thoroughly. Dress with fruit, and serve with a straw.

GIN PUNCH.

(Use large bar glass.)

3 teaspoonfuls powdered white sugar.

1 pony Seltzer or Apollinaris.

1 ½ wine-glass Holland gin.

4 or 5 dashes lemon juice.

Fill glass with fine ice.

Shake well. Dress with 2 slices orange; one-half slice pineapple, and berries; serve with a straw.

HOT IRISH PUNCH.

(Use large bar glass.)

3 teaspoonfuls powdered sugar.

1 or 2 dashes of lemon juice.

1 wine-glass Irish whisky.

Fill up with hot water; stir well.

Place a slice of lemon on top, grate a little nutmeg and serve.

KIRSCHWASSER PUNCH (FOR BOTTLING).

(Use large bar glass.)

1 teaspoonful powdered sugar.

2 or 3 dashes lemon juice.

3 or 4 dashes Chartreuse.

1 wine-glass Kirschwasser.

Fill ¾ of the glass with shaved ice.

Dress with fruits; serve with a straw.

MEDFORD RUM PUNCH.

(Use large bar glass.)

Fill glass with shaved ice.

1 teaspoonful powdered sugar.

2 or 3 dashes lemon juice.

1 $\frac{1}{4}$ glass Medford rum.

1 dash of Jamaica rum.

Stir well. Dress with fruits. Serve with straw.

MILK PUNCH.

(Use large bar glass.)

1-3 glass shaved ice.

1 teaspoonful powdered sugar.

1 wine-glass brandy.

1 wine-glass St. Croix rum.

 $\frac{1}{2}$ wine-glass Jamaica rum.

Fill up with fresh milk, mix well together, strain and serve up, with a little nutmeg on top.

HOT MILK PUNCH.

(Use large bar glass.)

2 teaspoonfuls powdered sugar.

 $\frac{1}{2}$ wine-glass St. Croix rum. $\frac{1}{2}$ wine-glass brandy.

Fill the glass with hot milk.

Mix well with a spoon; grate nutmeg on top, and serve. Always mix with a spoon. Never use the shaker to this.

MISSISSIPPI PUNCH.

(Use large bar glass.)

2 teaspoonfuls powdered sugar in $\frac{1}{2}$ wine-glass water.

2 or three dashes lemon juice.

½ wine-glass Bourbon whisky.

½ wine-glass Jamaica rum.

1 wine-glass brandy.

Fill goblet with shaved ice; dress top with pieces orange or pineapple.

ORCHARD PUNCH.

(Use large bar glass.)

2 tablespoonfuls orchard syrup.

2 or 3 dashes of lime or lemon juice.

½ pony pineapple syrup.

Fill glass with shaved ice.

1 wine-glass California brandy.

Stir well. Dress with fruits, dash with a little Port wine, and serve with a straw.

ORGEAT PUNCH.

(Use large bar glass.)

1 ½ tablespoon orgeat syrup.

1 ½ wine-glass brandy.

4 or 5 dashes lemon.

Fill glass with shaved ice.

Shake well. Dress with fruits; top off with a dash of Port wine. Serve with a straw.

PHILADELPHIA PUNCH.

(Use large bar glass.)

Fill glass with shaved ice.

2 teaspoonfuls powdered sugar.

1 or 2 dashes lemon juice.

1 wine-glass St. Croix rum.

1 pony old brandy.

Stir well. Dress with fruits, and serve with a straw.

PORT WINE PUNCH.

(Use large bar glass.)

1 teaspoonful powdered sugar.

½ tablespoon orchard syrup.

1 or 2 dashes lemon juice.

1½ wine-glass Port wine.

Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

ROMAN PUNCH.

(Use large bar glass.)

½ fill glass with shaved ice.

2 teaspoonfuls powdered sugar.

2 or 3 dashes lemon juice.

Juice of half an orange.

¼ pony Curacoa.

½ wine-glass brandy.

½ pony glass Jamaica rum.

Stir well. Dash with Port wine. Dress with fruit. Serve with a straw.

SAUTERNE PUNCH.

(Use large bar galss.)

Is composed of the same ingredients as Claret Punch, but substituting Sauterne wine for claret.

SECOND REGIMENT PUNCH.

(Use large bar glass.)

- 2 teaspoonfuls powdered sugar.
- 2 or 3 dashes lemon juice.
- 1 wine-glass brandy.
- 1 wine-glass Catawba wine.

Flavor with raspberry syrup. Fill glass with fine ice; shake well. Dress with fruits. Dash with Jamaica rum, and serve with a straw.

SHERRY WINE PUNCH.

(Use large bar glass.)

Fill glass with shaved ice.

- 2 wine-glasses sherry.
- 2 teaspoonfuls powdered sugar.
- 2 or 3 dashes lemon juice.

Stir well. Dress with fruits and top off with a little claret. Serve with a straw.

FIRST REGIMENT PUNCH.

(Use whisky glass.)

- $\frac{1}{2}$ wine-glass Irish whisky.
- $\frac{1}{2}$ wine-glass Scotch whisky.
- 1 teaspoonful powdered sugar.
- 2 or 3 dashes lemon juice.
- 2 wine-glasses hot water.

The imbibition of the above adds greatly to one's comfort on a cold night.

ST. CHARLES PUNCH.

(Use large bar glass.)

- 2 teaspoonfuls powdered sugar.

- ¼ of lemon juice.
- 1 wine-glass Port wine.
- 1 pony-glass brandy.
- 1 wine-glass Port wine.

Fill with shaved ice. Shake well. Dress top with fruits in season and serve with straw.

ST. CROIX RUM PUNCH.

(Use large bar glass.)

- 2 teaspoonfuls powdered sugar.
- 3 or 4 dashes lemon juice.
- ¼ pony-glass Jamaica rum.
- 1 wine-glass St. Croix rum.

Fill up with shaved ice. Dress top with fruit and berries. Serve with a straw.

TIP TOP PUNCH.

(Use large bar glass.)

- ¼ glass shaved ice.
- 1 pony of brandy.
- 1 teaspoonful powdered sugar.
- 2 slices pineapple.
- 2 slices orange.
- 1 or 2 dashes lemon juice.

Fill with champagne. Stir well. Dress with fruits and serve with a straw.

VANILLA PUNCH.

(Use large bar glass.)

- 2 teaspoonfuls powdered sugar in a little water.
- 3 or 4 dashes lemon juice.

- 2 or 3 dashes Curacoa.
- 1 wine-glass brandy.
- 1 pony-glass Vanilla cordial.

Fill with shaved ice. Mix well. Dress tastily with berries and fruit in season and serve with a straw. Or you can flavor with a little Vanilla extract instead of the cordial.

WHISKY PUNCH (HOT).

(Use whisky glass.)

The juice of half a lemon, 3 teaspoonfuls powdered sugar in one wine-glass hot water.

- 2 wine-glasses Scotch or Irish whisky.

Fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the customer, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

RHINE WINE AND SELTZER.

(Use large bar glass.)

Fill glass half full Rhine wine, balance with Seltzer. Both the Rhine wine and Seltzer should be kept on ice. The above is a favorite drink among the Germans, who prefer it to lemonade.

RUM AND SUGAR.

(Use whisky glass.)

- 1 or two dashes gum syrup.
- $\frac{1}{4}$ glass shaved ice.

1 wine-glass Jamaica rum.

Stir well and serve—or fix glass with syrup and ice as in last receipt, leaving a small spoon in the glass. Set it and the bottle before the customer, allowing him to help himself.

HOT RUM.

(Use whisky glass.)

1 teaspoonful powdered sugar.

A small lump of butter.

1 wine-glass Jamaica rum.

Fill glass with hot water. Stir well and serve.

Omit spices.

SPICED RUM (HOT).

(Use whisky glass.)

1 teaspoonful powdered sugar.

1 teaspoon of mixed whole allspice and cloves, and a piece of butter about the size of a small marble.

1 wine-glass Jamaica rum.

Fill glass with hot water. Mix well and serve.

ALE SANGAREE.

(Use ale glass.)

1 teaspoonful powdered sugar, dissolved in water.

Fill up with ale, grate nutmeg on top, and serve.

BRANDY SANGAREE.

(Use small bar glass.)

$\frac{1}{4}$ glass shaved ice.

$\frac{1}{2}$ wine-glass water.

1 wine-glass brandy.

1 teaspoonful powdered sugar.

Stir well; give a dash of Port wine on top, and serve.

GIN SANGAREE.

$\frac{1}{2}$ teaspoonful powdered sugar in a little water

1 wine-glass Holland gin.

$\frac{1}{4}$ glass shaved ice.

Stir with a spoon; put about a teaspoon of sherry on top, and serve.

PORTER SANGAREE.

(Use large bar glass.)

1 teaspoonful powdered sugar.

$\frac{1}{4}$ glass shaved ice.

Fill up with porter.

Stir well; grate nutmeg on top, and serve.

PORT WINE SANGAREE.

(Use small bar glass.)

$\frac{1}{4}$ glass shaved ice.

1 teaspoonful powdered sugar.

1 $\frac{1}{2}$ wine-glass Port wine.

Shake well; grate a little nutmeg on top; serve

SHERRY WINE SANGAREE.

(Use whisky glass.)

1 teaspoonful powdered sugar.

$\frac{1}{4}$ glass shaved ice.

1 wine-glass sherry.

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

SHANDY GAFF.

(Use large bar glass.)

 $\frac{1}{2}$ glass of lager. $\frac{1}{2}$ glass of ginger ale.

Mix.

It is also made with half ale and half ginger ale.

SHERRY AND BITTERS.

(Use sherry wine-glass.)

1 dash Angostura or Bokers' bitters.

1 wine-glass sherry.

To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with sherry and serve.

SHERRY AND EGG.

(Use whisky glass.)

1 egg, ice cold.

- wine-glass sherry wine.

Before dropping in the egg, cover the bottom of the glass with a little sherry, this will prevent the egg adhering to the glass, or, after preparing the egg as above, set the bottle of sherry before the customer and allow him to help himself.

SHERRY AND ICE.

(Use whisky glass.)

1 or 2 lumps of ice and a small bar spoon in the glass, hand this to the customer with the bottle of sherry, allowing him to help himself.

COLUMBIA SKIN.

(Use small whisky glass.)

Prepare this the same as a Whisky Skin, which it is, but is called in some places by the above name.

SCOTCH WHISKY SKIN.

(Use small whisky glass.)

1 wine-glass Scotch whisky.

Fill glass half full with hot water, put a piece of lemon peel on top, and serve.

BRANDY SLING.

(Use large bar glass.)

1 teaspoonful powdered sugar.

1 wine-glass brandy.

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

For a cold Brandy Sling, use a lump of ice and cold water.

GIN SLING.

(Use small whisky glass.)

1 lump of sugar dissolved in a little water.

1 lump of ice.

1 wine-glass gin.

Stir, and grate a little nutmeg on top. Serve.

HOT GIN SLING.

(Use whisky glass.)

1 teaspoonful powdered sugar.

1 wine-glass Holland gin.

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

WHISKY SLING (COLD).

(Use small bar glass.)

1 teaspoon sugar dissolved in $\frac{1}{2}$ wine-glass water.

1 or 2 lumps ice.

1 wine-glass whisky.

Stir well, and grate nutmeg on top, and serve.

HOT SCOTCH WHISKY SLING.

(Use whisky glass.)

A wine-glass of Scotch whisky.

A lump of sugar.

A piece of lemon peel.

Fill glass $\frac{3}{4}$ full with boiling water; grate nutmeg on top, and serve.**BRANDY SMASH.**

(Use large bar glass.)

 $\frac{1}{2}$ tablespoonful powdered sugar. $\frac{1}{2}$ wine-glass water.

2 or 3 sprigs mint, pressed as in mint julep.

1 wine-glass brandy.

Fill glass $\frac{1}{2}$ full shaved ice.

Stir well; strain into a fancy bar glass, and serve.

GIN SMASH.

(Use large bar glass.)

 $\frac{1}{2}$ glass shaved ice.

2 teaspoonfuls powdered sugar.

2 or 3 sprigs mint, pressed as in mint julep.

1 wine-glass Holland gin.

Stir well; strain into a sour glass: dress with fruit; serve.

MEDFORD RUM SMASH.

(Use large bar glass.)

1 teaspoonful powdered sugar, dissolved in a little water.

2 or 3 sprigs mint, pressed to extract the essence.

$\frac{1}{2}$ glass shaved ice.

1 wine-glass Medford rum.

Stir well; strain; dress with fruit; replacing mint leaves upward, and serve.

WHISKY SMASH.

(Use large bar glass.)

2 teaspoonfuls powdered sugar.

2 or 3 sprigs mint, pressed to extract essence, as in a julep.

$\frac{1}{2}$ glass with shaved ice.

1 wine-glass whisky.

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

APPLE JACK SOUR.

(Use large bar glass.)

Fill glass $\frac{3}{4}$ full shaved ice.

2 teaspoonfuls sugar in a little water

2 or 3 dashes lemon or lime juice.

1 wine-glass old apple jack.

Stir well; strain into a sour glass; dress with fruit and serve.

BRANDY SOUR.

(Use large bar glass.)

Fill glass with shaved ice.

2 teaspoonfuls powdered sugar.

2 or 3 dashes lemon or lime juice.

A squirt of Seltzer or Apollinaris.

1 wine-glass brandy.

Stir well; strain into a sour glass; dress with fruits as usual, and serve.

CHAMPAGNE SOUR.

(Use large bar glass.)

1 teaspoonful powdered sugar.

2 or 3 dashes lemon or lime juice.

1-3 shaved ice.

Fill up with wine; stir well; and dress with fruit and berries in season.

CONTINENTAL SOUR.

(Use bar glass.)

$\frac{1}{2}$ teaspoonful powdered sugar, dissolved in water.

Juice of $\frac{1}{2}$ a lemon.

1 wine-glass whisky or liquor as desired; shaved ice; shake well, and strain into a sour glass, and dash with claret.

EGG SOUR.

(Use bar glass.)

1 tablespoon powdered sugar.

3 lumps of ice.

1 egg.

Juice of 1 lemon.

Shake thoroughly; serve with straw; nutmeg grated on top.

GIN SOUR.

(Use a small bar glass.)

- 1 teaspoonful powdered sugar.
- 4 or 5 dashes lemon or lime juice.
- 1 squirt Seltzer or Apollinaris water.
- $\frac{3}{4}$ glass shaved ice.
- 1 wine-glass Holland gin.

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

JAMAICA RUM SOUR.

(Use large bar glass.)

- $\frac{3}{4}$ of glass shaved ice.
- 1 teaspoonful powdered sugar.
- 2 or 3 dashes lemon or lime juice.
- $\frac{1}{2}$ wine-glass Seltzer or Apollinaris.
- 1 wine-glass Jamaica rum.

Stir well, and strain into a sour glass; dress with fruit, and serve.

MEDFORD RUM SOUR.

(Use large bar glass.)

- 1 teaspoonful powdered sugar.
- 3 or 4 dashes lemon or lime juice.
- 1 dash Seltzer from syphon.
- 1 wine-glass Medford rum; fill glass $\frac{1}{2}$ full of shaved ice; strain and dress with fruits.

ST. CROIX SOUR.

(Use large bar glass.)

- 1 teaspoonful powdered sugar, dissolved in a little Seltzer or Apollinaris water.

$\frac{1}{4}$ of a lemon squeezed into the glass.

$\frac{1}{2}$ glass shaved ice.

1 wine-glass St. Croix rum.

Stir well; strain into a sour glass; dress with fruit in season, and serve.

WHISKY SOUR.

(Use large bar glass.)

Fill glass with shaved ice.

1 teaspoonful powdered sugar.

3 or 4 dashes lemon or lime juice.

$\frac{1}{2}$ wine-glass Seltzer or Apollinaris water.

1 wine-glass whisky.

Stir well; strain into a sour glass; dress with fruit and serve.

BRANDY STRAIGHT.

(Use small bar or whisky glass.)

Drop a small lump of ice in the glass, and hand it with the bottle of brandy to your customer.

GIN STRAIGHT.

(Use small bar or whisky glass.)

Same as Brandy Straight, substituting gin instead of brandy.

WHISKY STRAIGHT.

(Use small bar or whisky glass.)

Same as Brandy Straight, substituting whisky for brandy.

STONE FENCE.

(Use whisky glass.)

1 wine-glass Bourbon whisky or apple jack.

2 or 3 lumps of ice.

Fill up with cider. Stir well, and serve.

SOUDAN.

(Use small bar glass.)

1 dash orange bitters.

1 dash Angostura or Bokers' bitters.

Then hand the bottle of liquor out and let the customer help himself. This is an appetizer.

GUM SYRUP.

15 lbs. loaf sugar.

1 gallon water.

Boil together for 5 or 6 minutes, and add water to make up 2 gallons.

PLYMOUTH PUNCH.

¼ lemon peel; muddle in glass.

½ tablespoon sugar.

1-3 gigger of Sloe gin.

2-3 gigger of rye whisky.

Stir well with spoon; strain in an old champagne glass.

Add ½ peach fresh.

2 dashes of Medford rum on top.

HOT APPLE TODDY.

(Use small bar glass.)

1 teaspoonful powdered sugar.

½ a baked apple.

1 wine-glass apple jack.

Fill balance with hot water.

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

BRANDY TODDY.

(Use small glass.)

1 teaspoonful powdered sugar in a little water.

1 wine-glass brandy.

1 lump ice.

Stir with a spoon.

For hot brandy toddy omit the ice and use hot water.

GIN TODDY.

(Use whisky glass.)

1 or 2 bits of broken ice.

½ teaspoonful powdered sugar.

1 wine-glass Holland gin.

Stir well, and serve; dissolve lump or granulated sugar in a little water, put spoon and ice in glass, and hand the bottle to the customer.

WHISKY TODDY.

(Use small bar glass.)

½ tablespoonful powdered sugar, dissolved in water.

A piece of ice.

1 wine-glass whisky.

Stir and serve; or dissolve the sugar in the glass with a little, and set the bottle of whisky before the customer.

TOM AND JERRY NO. 1.

(Prepare in a punch bowl.)

The number of eggs to be used in this preparation depends upon the quantity you intend making.

Be very careful in having your eggs fresh.

Separate the yolks from the whites.

Beat the eggs to a very stiff froth, and add $1\frac{1}{2}$ tablespoon of white sugar to each egg, mixing thoroughly together. Then beat the yolks until they are thin as liquor, which mix thoroughly with the white and sugar until the compound attains the consistency of batter.

To prevent the sugar settling to the bottom of the bowl, put in as much carbonate of soda as will cover a ten-cent piece, or stir once in a while.

HOW TO SERVE IT.

2 tablespoons of the mixture.

1 wine-glass brandy.

1 pony-glass Jamaica rum.

Fill the mug up with hot water, or hot milk, stirring well with a spoon. Pour from one mug into the other to thoroughly mix, grate a little nutmeg on top and catch on.

TOM AND JERRY NO. 2.

(Prepare in a punch bowl.)

Beat the whites of 1 dozen eggs to a stiff froth, and the yolks until they become as thin as water. Mix well together, then add:

$\frac{1}{2}$ a small glass Jamaica rum.

$\frac{1}{4}$ a glass St. Croix rum.

$1\frac{1}{2}$ teaspoon ground cinnamon.

$\frac{1}{2}$ teaspoon ground cloves.

$\frac{1}{2}$ teaspoon ground allspice.

Stiffen with white sugar to the consistency of batter.

HOW TO SERVE THE ABOVE.

(Use a small bar glass or mug.)

1 tablespoon of the mixture.

1 wine-glass brandy.

Fill up with boiling water or milk, a little grated nutmeg on top. Serve.

COLD TOM AND JERRY.

(Use small bar glass.)

For this use as above, only you add cold water on milk instead of hot.

TOM COLLINS GIN AND WHISKY.

(Use small bar glass.)

Are concocted in the same manner as the brandy receipt, substituting their respective liquors.

VERMOUTH FRAPPE.

(Use large bar glass.)

$1\frac{1}{2}$ pony French vermouth.

$\frac{1}{2}$ glass filled with shaved ice.

Fill up with cold Seltzer or Apollinaris water.

WHITE LION.

(Use large bar glass.)

2 teaspoonfuls powdered sugar dissolved in water.

Squeeze juice from $\frac{1}{2}$ a lemon, putting the rind in the glass.

2 teaspoons raspberry syrup.

1 wine-glass St. Croix rum.

$\frac{1}{2}$ pony-glass Curacoa.

Mix well. Fill with shaved ice. Dress with berries, etc. Serve.

WHITE TOP.

(Use small bar glass.)

1 small Creme de Menthe.

1 small Creme de Cacao.

Serve with cream on top.

ROCK AND RYE WHISKY.

(Use whisky glass.)

1 teaspoonful rock candy syrup.

1 wine-glass rye whisky.

Stir well and serve, or you may drop the syrup into the glass and leaving the spoon in, allow the customer to help himself to the whisky. Procure the pure rock candy syrup and best rye whisky. The above is an excellent medicament for colds and sore throat.

HOT SCOTCH WHISKY.

May be improved by adding one or two drops of sherry or some other good wine or brandy.

BRYAN CLUB GUZZLE.

1 bottle ginger ale.

1 pony Santa Croix rum.

Mix well.

ENGLISH BISHOP.

(Use small punch bowl.)

1 quart of the best Port wine.

1 orange (stuck pretty well with cloves).

Roast the orange before a fire, and when sufficiently brown, cut in quarters, and pour over it the Port wine (previously made hot), add sugar to taste and let the mixture simmer over the fire for half an hour.

EAGLE PUNCH.

(Use small bar glass.)

1 bottle of Bourbon whisky.

1 bottle of Monongahela.

Lemon peel, sugar and—boiling water.

TOLEDO PUNCH.

(Use large punch bowl.)

This punch is only prepared for parties, and should be mixed as follows:

Place 2½ lbs. of loaf sugar in the bowl.

5 or 6 bottles of plain soda.

4 lemons, the juice only.

1 qt. Cognac brandy.

1 small bunch of wintergreen.

4 oranges and 1 pineapple (cut up); and add the slices into the bowl and also strawberries and grapes.

Mix the ingredients well with a ladle and add:

6 bottles of champagne.

1 bottle brandy.

2 bottles of French claret.

4 bottles of Rhine wine.

1½ gallons of water and mix up well together into the bowl.

This punch must be cold, surrounded with ice, the same as other punches.

After having the entire punch well mixed, take a large fancy goblet, and fill it with the above mixture and dress it with oranges, strawberries and pineapples in season.

PINEAPPLE PUNCH.

(For a party of 25.)

Take 10 bottles of champagne.

3 pints of Jamaica rum.

3 pints of brandy.

3 gills of Curacoa.

Juice of 8 lemons.

6 pineapples sliced.

Sweeten to taste with pulverized white sugar.

CALIFORNIA MILK PUNCH.

(For bottling.)

Juice of 4 lemons.

Rind of 2 lemons.

½ lb. of white sugar, dissolved in hot water.

1 pineapple. peeled, sliced and pounded.

6 cloves.

20 coriander seeds.

1 small stick of cinnamon.

1 pint of brandy.

1 pint of Jamaica rum.

1 gill of Batavia arrack.

1 cup of strong green tea.

1 quart of boiling water.

1 quart of hot milk.

Put all the materials in a clean demijohn, the boiling water to be added last.

COLD RUBY PUNCH.

2 quarts of Batavia arrack.

2 quarts of Port wine.

5 pints of green tea.

2 pounds of loaf sugar.

Juice of 12 lemons.

1 pineapple cut in small pieces.

Sweeten to taste and ice before serving.

CENTURY CLUB PUNCH.

1 pint of old Santa Croix rum.

1 pint of old Jamaica rum.

5 pints of water.

M'KINLEY CLUB PUNCH.

(For a party of 20.)

Take 2 bottles of champagne.

1 bottle of pale sherry.

1 bottle of Cognac.

1 bottle of Sauterne.

1 pineapple, sliced and cut in small pieces.

3 lemons, sliced.

Sweeten to taste, mix, cool and serve.

MAY WINE PUNCH.

(Use a large punch bowl.)

Take one or two bunches of woodruff, and cut it into small pieces and place it into a large bar glass, and fill up the balance with the best French brandy, cover it up and let it stand for two or three hours, until the essence of the woodruff is thoroughly extracted; cover the bottom of the bowl with loaf sugar, and pour from

4 to 6 bottles of plain soda over the sugar.

Cut up 6 oranges in slices.

½ pineapple, and sufficient berries and grapes.

8 bottles of Moselle or Rhine wine.

1 bottle of Veure Clicquot.

Then put your woodruff, and brandy, etc., into the bowl, and then stir well, and you will have 2 1-3 to 3 gallons of excellent May Wine Punch; surround the bowl with ice, serve in a wine-glass in such a manner that each customer will get a piece of all of the fruits contained in the punch.

PUNCH.

Boil a large kettle of strong black coffee, take a large dish and put 4 pounds of sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

BOATING PUNCH.

(Use large bar glass.)

2 teaspoonfuls of powdered sugar.

1 or 2 dashes of lemon juice.

1 or 2 dashes of lime juice and dissolve in a little water.

Fill glass with shaved ice.

1 wine-glass of St. Croix rum.

1 pony-glass of brandy.

Stir with a spoon, dress the top with fruit, and serve with a straw.

This drink can be put in bottles for the Fisherman to take along, so that he will lose no time.

CANADIAN PUNCH.

(For a party of 10 to 15.)

3 quarts of rye whisky.

1 pint of Jamaica rum.

7 lemons, sliced.

1 pineapple, sliced.

5 quarts of water.

Sweeten to taste, and ice before serving.

BOMBAY PUNCH.

(Use a large bowl.)

Rub the sugar over the lemons, until it has absorbed all the yellow part of the skins of 6 lemons, then put in the punch bowl:

1 lb. of loaf sugar.

2 bottles of Seltzer or Apollinaris water.

1 pineapple.

6 oranges.

2 lemons.

1 box strawberries.

Mix well with a spoon, and add

- 4 bottles champagne.
- 1 bottle of French brandy.
- 1 bottle of sherry.
- 1 bottle of Madeira wine.
- 1 gill of Maraschino.

Stir up well with a ladle, and surround the bowl with ice; and serve in such a manner that each customer will have some of the fruit.

PUNCH A LA ROMAINE.

(For a party of 10 to 15.)

- 1 bottle of rum.
- 1 bottle of wine.
- 10 lemons.
- 2 sweet oranges.
- 2 pounds of powdered sugar.
- 10 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while then stir in briskly the rum and the wine.

ROYAL PUNCH.

(Use a bowl for mixing for a party of 20.)

- 1 pint of hot green tea.
- 1 pint of the best brandy.
- ½ pint Jamaica rum.
- 1 wine-glass of red Curacoa.

1 wine-glass of arrack.

Juice of 2 limes.

1 lemon, cut in slices.

$\frac{1}{2}$ lb. of sugar.

Mix this thoroughly with a ladle, and add:

4 eggs, the whites only, and drink this as hot as possible.

If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, but not boiled, and serve.

OXFORD PUNCH.

(A favorite drink of the Oxford students.)

1 pint of Cognac brandy.

1 pint of old Jamaica rum.

1 quart of orange shrub.

$\frac{1}{2}$ pint of sherry.

1 bottle of Capillaire.

2 quarts of boiling water.

6 glasses of calf's-foot jelly.

6 lemons.

4 sweet oranges.

Sufficient loaf sugar, dissolved in some of the hot water.

Rub the rinds of 3 lemons with sugar. Cut the peel very fine off 2 more lemons and 2 of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for twenty minutes. Strain through a fine sieve into a large

bowl; add the Capillaire, spirits, shrub, and wine, stirring well.

GRANDEUR PUNCH.

(Use a large bowl.)

1½ lbs. loaf sugar.

6 lemons, cut in slices.

1 gill of Anisette.

1 bottle Kummel.

6 oranges, sliced.

1 bottle of Kirschwasser.

1-3 gallon water.

6 bottles of Nordhauser Brantwein.

1 gill of Curacoa (red).

Stir well with a ladle, and surround the bowl with ice, and serve in a wine-glass.

EMPIRE CITY PUNCH.

(Use an extra large bowl.)

Rub the peel of 4 fine lemons, and also the peel of 2 oranges, until it has absorbed all the yellow part of the lemon and orange.

1½ lbs. of lump sugar.

1 pineapple, cut in slices.

12 fine oranges, cut in slices.

1 box of strawberries.

2 bottles Apollinaris water.

Mix the above ingredients well and add:

½ gill of Maraschino.

½ gill of Curacoa (red).

½ gill of Benedictine.

- $\frac{1}{4}$ gill of Jamaica rum.
- 1 bottle of French brandy.
- 6 bottles of champagne.
- 4 bottles of Tokay.
- 2 bottles of Madeira.
- 4 bottles of Chateau Margaux.

And mix this well with a ladle, then strain through a sieve into a clean bowl and surround the bowl with ice, and dress the edge with some leaves and fruit and ornament the punch in a fancy manner with grapes, oranges, pineapple and strawberries.

SARATOGA COCKTAIL.

(Use small bar glass.)

- 2 dashes Angostura or Boker's bitters.
- 3 small lumps of ice.
- 1 pony of brandy.
- 1 pony of whisky.
- 1 pony of vermouth.

Shake up well, and then strain into a claret glass and serve with a slice of lemon.

COCKTAIL COFFEE.

(Use large bar glass.)

- 1 teaspoonful of powdered white sugar.
- 1 fresh egg.
- 1 large wine-glass of Port wine.
- 1 pony best brandy.
- 2 or 3 lumps of ice.

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

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

MORNING COCKTAIL.

(Use medium bar glass.)

- 3 or 4 dashes of gum syrup.
- 2 dashes of Curacoa (red).
- 2 dashes of Boker's or Angostura bitters.
- 1 dash of Absinthe.
- 1 pony of best brandy.
- 1 pony of whisky.
- 1 piece of lemon peel, twisted to extract the oil.
- 3 small lumps of ice.

Stir thoroughly and remove the ice. Fill the glass with Seltzer water, and stir with a teaspoon having a little sugar in it.

BOTTLE OF COCKTAIL.

- 1 quart of good old whisky.
- 1 pony-glass of Curacoa.
- 1 wine-glass of gum syrup.
- $\frac{3}{4}$ pony-glass of Angostura or Boker's bitters.

Mix this well by pouring it from one shaker into another until it is thoroughly mixed; pour it into a bottle and cork it, and you will have an elegant bottle of cocktail.

COCKTAIL SARATOGA.

(Use a large bar glass.)

- $\frac{1}{2}$ glass of fine shaved ice.
- 3 dashes of pineapple syrup.

2 or 3 dashes of bitters.

3 dashes of Maraschino.

$\frac{3}{4}$ glass of fine old brandy.

Mix well with a spoon and place two or three strawberries in a fancy glass; strain it, twist a piece of lemon peel over it; top it off with a squirt of champagne and serve.

CLARET AND CHAMPAGNE CUP.

(Use a large punch bowl for a party of 20.)

Claret and Champagne Cup is a Russian drink, where for many years it has enjoyed a high reputation amongst the aristocracy. Proportions:

3 bottles of claret wine.

$\frac{3}{4}$ pint of red Curacoa.

1 pint of sherry.

1 pint of French brandy.

2 wine-glasses of ratafia of raspberries.

3 oranges and 1 lemon, cut in slices.

Some sprigs of green balm and of borage.

2 bottles of German Seltzer water.

3 bottles of soda.

Stir this together and sweeten with Capillaire pounded sugar until it ferments; let it stand one hour; strain it and ice it well; it is then fit for use; serve it in small glasses. This quantity for an evening party of twenty persons; for a smaller number reduce the proportions.

FINE LEMONADE FOR PARTIES.

(Use punch bowl—I gallon.)

Take the rind of 8 lemons.

Juice of 12 lemons.

2 lbs of loaf or granulated sugar.

1 gallon of boiling water.

Rub the rinds of the 8 lemons on the sugar until it has absorbed all the oil, and put it with the remainder of the sugar in a jug; add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved, strain the lemonade through a piece of muslin, and when cool, it will be ready for use. To improve the lemonade add the white of 4 eggs beaten up with it.

JERSEY SOUR.

(Use small bar glass.)

Use 2 teaspoonfuls of powdered sugar, dissolved in a little water.

2 or 3 dashes of lemon or lime juice.

1 wine-glass of apple jack.

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

STONE WALL.

(Use a large bar glass.)

$\frac{1}{4}$ tablespoonful of powdered sugar.

3 or 4 spoonfuls of shaved ice.

1 wine-glass of whisky.

1 bottle of plain soda.

Stir up well with a spoon, remove the ice, if cracked, and serve.

WHISKY DAISY NO. 1.

(Use small bar glass.)

3 dashes gum syrup.

- 2 dashes Orgeat syrup.
 The juice of half a small lemon.
 1 wine-glass of rye whisky.
 Fill glass one-third full of fine ice.
 Shake well, strain into a large cocktail glass and fill up with Seltzer water.

CHAMPAGNE CUP.

(Use a large punch bowl for a party.)

- 2 wine-glasses of pineapple syrup.
 4 to 6 sprigs of green balm.
 1 quart of Curacoa.
 1 pint of Chartreuse (green)
 1 quart of fine old Cognac.
 1 quart of Tokay.
 4 bottles of Apollinaris.
 6 oranges and 2 lemons, cut in slices.
 Stir up well together, let it stand two hours, strain it into another bowl and add:
 ½ pineapple, cut in slices.
 ½ box of strawberries.
 6 bottles of champagne.
 Place the bowl in the ice and sweeten with a little sugar and let it ferment; stir up well and serve.

BOWL OF EGG NOGG FOR A PARTY.

- For a three-gallon bowl mix as follows:
 2 ½ lbs. powdered sugar.
 20 fresh eggs; have the yolks separated; beat as thin as water, and add the yolks of the eggs into the sugar, and dissolve by stirring well together.

- 2 quarts of good old brandy.
- 1½ pints of Jamaica rum.
- 2 gallons of good rich milk.

Mix the ingredients well and stir continually while pouring in the milk to prevent it from curdling; then heat the whites of the eggs to a stiff froth and put this on top; then fill a bar glass with a ladle, put some of the egg froth on top, grate a little nutmeg over it and serve.

CHAMPAGNE VELVET.

(Use a large-sized goblet.)

For this drink a bottle of champagne and a bottle of porter must be used.

Fill the glass half full with porter, the balance with champagne.

Stir up with a spoon slowly, and you have what is called Champagne Velvet.

BOSTON EGG NOGG.

(Use a large bar glass.)

Yolk of an egg.

¾ tablespoonful of powdered sugar.

Add a little nutmeg and cinnamon and beat to a cream.

½ pony-glass of brandy.

1 wine-glass of shaved ice.

¼ pony-glass of Jamaica rum.

1 wine-glass of Madeira wine.

Fill the glass with milk, shake well, strain into a large bar glass, grate a little nutmeg on top and serve.

APPLE TODDY.

(Use medium bar glass.)

1 large teaspoonful of fine white or powdered sugar dissolved in a little boiling hot water.

1 wine-glass of apple jack.

½ of a baked apple.

Fill the glass two-thirds full of boiling water, stir up and grate a little nutmeg on top. Serve with a spoon.

PINEAPPLE JULEP.

(For a party of five.)

The juice of two oranges.

1 gill of raspberry syrup.

1 gill of Maraschino.

1 gill of Old Tom gin.

1 quart bottle Sparkling Moselle.

1 ripe pineapple, peeled and sliced small and cut up.

Put all the materials in a glass bowl with shaved ice, and serve in cocktail glasses, ornamented with berries in season.

WHISKY AND CIDER.

(Use large whisky glass.)

Hand the bottle of whisky to the customer to help himself; fill up the glass with good apple cider, stir well with a spoon and serve, and you will have a very nice drink.

SANTA CRUZ RUM DAISY.

(Use small bar glass.)

3 or 4 dashes of gum syrup.

2 or 3 dashes of Curacoa.

The juice of half a lemon.

1 wine-glass of Santa Cruz rum.

Fill the glass one-third full of shaved ice.

Shake thoroughly, strain into a large cocktail glass and fill up with Seltzer or Apollinaris water.

SANTA CRUZ FIX.

(Use small bar glass.)

1 large teaspoonful of powdered sugar, dissolved in a little water.

2 dashes of Curacoa.

The juice of half a lemon.

A wine-glass of Santa Cruz rum.

Fill up the glass two-thirds full of shaved ice, stir well and ornament the top with a slice of orange and a piece of pineapple.

WHISKY DAISY NO. 3.

(Use small bar glass.)

$\frac{1}{2}$ tablespoonful of sugar.

3 or 4 dashes of lemon juice.

1 dash of lime juice.

1 pony-glass of Seltzer or Apollinaris.

$\frac{3}{4}$ of the glass filled with shaved ice.

1 wine-glass of good whisky or brandy.

$\frac{1}{2}$ glass of shaved ice.

$\frac{1}{2}$ pony-glass Chartreuse; stir well, then take a fancy glass, have it dressed with fruit, strain and serve.

CIDER EGG NOGG.

(Use a large bar glass.)

1 fresh egg.

 $\frac{1}{4}$ tablespoonful of sugar.

3 or 4 small lumps or half glass of shaved ice.

Fill the glass with sweet cider.

Shake well and strain; grate a little nutmeg on top.

This drink is a very pleasant one, and is popular throughout the southern part of the country and it is not intoxicating. Use the very best quality of cider, as by using poor cider it is impossible to make this drink palatable.

BRACE UP SARATOGA.

(Use large bar glass.)

1 tablespoonful of fine white sugar.

2 or 3 dashes of Boker's or Angostura bitters.

3 or 4 dashes of lime juice.

2 dashes of Absinthe.

1 fresh egg.

1 wine-glass of brandy.

2 small lumps of ice.

Shake thoroughly, strain into another glass and fill with seltzer water.

COUPEREE.

(Use large bar glass.)

Take $1\frac{1}{2}$ pony-glasses of brandy.

1 pony-glass red Curacoa.

Fill the glass 1-3 full of ice cream.

Mix thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top and serve.

AGLER'S PUNCH.

1 fresh egg.

1 dash raspberry syrup.

1 tablespoonful sugar.

Fill glass with milk, shake well; strain in fizz glass; grate nutmeg on top.

HOOSIAC TUNNEL COCKTAIL.

Squeeze $\frac{1}{2}$ lemon.

1 tablespoonful sugar.

1 dash orange bitters.

1 dash cream.

1 jigger Plymouth gin.

Shake well and strain in star wine-glass. Grate nutmeg on top.

DIARRHOEA CURE.

(Use whisky glass.)

Pony peach brandy.

Pony blackberry brandy.

1 dash Jamaica ginger.

Good shake of nutmeg.

KAFFIR'S DREAM.

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

$\frac{1}{2}$ jigger of rye whisky.

1 dash of raspberry syrup.

$\frac{1}{2}$ tablespoonful sugar.

1 dash cream.

1 fresh egg.

Shake well and strain in large wine-glass.

KHEDIVE.

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

$\frac{1}{2}$ jigger rye whisky.

$\frac{1}{2}$ squeezed lemon.

1 dash raspberry syrup.

1 tablespoonful sugar.

1 dash cream.

1 fresh egg.

Shake well and strain in fizz glass; add seltzer.

BEEF TEA.

(Use small bar glass.)

$\frac{1}{4}$ teaspoonful of the best beef extract.

Fill the glass with hot water.

Stir up well with a spoon, place pepper, salt and celery salt handy, and if customer should require it, put in a small pony of sherry wine or brandy.

TOM COLLINS.

(Use extra large bar glass.)

1 teaspoonful of powdered sugar.

3 or 4 dashes of lime or lemon juice.

3 or 4 pieces of broken or $\frac{1}{2}$ glass of shaved ice.

1 wine-glass of Old Tom gin.

1 bottle of plain soda.

Mix well with a spoon, strain and serve.

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

BRACE UP.

(Use a large bar glass.)

- 1 tablespoonful of powdered sugar.
- 2 or 3 dashes of bitters, Angostura or Boker's.
- 2 or 3 dashes of lemon juice.
- 1 dash of lime juice.
- 2 dashes of Anisette.
- 1 fresh egg.
- $\frac{3}{4}$ glass of brandy.
- $\frac{1}{2}$ glass of shaved ice.

Shake this up thoroughly in a shaker, strain it into a large glass, and fill with Seltzer, Vichy or Apollinaris water and serve.

CRIMEAN CUP A LA MARMORA.

(Use a bowl for mixing.)

- 1 pint of Orgeat syrup.
- 1-3 pint of Cognac.
- $\frac{1}{4}$ pint of Maraschino.
- $\frac{1}{4}$ pint of Jamaica rum.
- 1 bottle of champagne.
- 1 bottle of soda.
- 3 ounces of sugar.
- 2 lemons and 2 oranges, cut in thin slices.

A few slices of pineapple, cut very thin.

Stir up well with a ladle, then place it into your dish filled with shaved ice, and serve.

SANTA CRUZ SOUR.

(Use small bar glass.)

1 large teaspoonful of powdered white sugar dissolved in a little Apollinaris or Seltzer water.

3 dashes of lemon juice.

1 wine-glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a claret wine-glass, ornament with orange and berries in season.

BRANDY SHRUB.

(Use bowl—to make 8 quarts.)

6 lbs. of loaf sugar, dissolve well with a bottle of plain soda.

5 quarts of old brandy.

3 quarts of sherry.

12 lemons.

Peel the rind of 5 lemons; add the juice of the other 7 lemons and mix with brandy into the bowl, cover it close for 5 days, then add the sherry and sugar, strain through a bag, and bottle.

CURRANT SHRUB.

(Use a bowl for mixing; general rule for preparing.)

1 quart of currant juice.

1½ lbs. of loaf sugar.

Boil it gently 8 or 10 minutes, skimming it well; take it off, and when lukewarm, add ½ gill of brandy to every pint of shrub. Bottle tight.

Mix a little shrub with ice water and you will have a delicious drink. Shrubs may be made of cherry or

raspberry juice by this method, but the quantity of sugar must be reduced.

SODA NEGUS.

(Use a small punch bowl; about 1 quart.)

- 1 pint of Port wine.
- 12 lumps of loaf sugar.
- 8 cloves.

Grated nutmeg sufficient to fill a small teaspoon; put the above ingredients into a thoroughly clean saucepan, warm and stir them well, but do not suffer it to boil; upon the warm wine empty a bottle of plain soda. This makes a delicious and refreshing drink.

CLARET CUP A LA BRUNOW.

(For a party of ten.)

- Take $\frac{1}{2}$ bottle of claret.
- 1-3 pint of Curacoa.
- $\frac{1}{2}$ pint of sherry.
- $\frac{1}{4}$ pint of brandy.
- 1 wine-glass of raspberry ratafia (see index).
- 1 $\frac{1}{2}$ oranges, in slices.
- $\frac{1}{2}$ lemon, in slices.
- 1 bottle of Seltzer water.
- 1 $\frac{1}{2}$ bottle of soda water.

Stir all these together with some sprigs of green balm and borage, and a small piece of cucumber-rind; sweeten with capillaire or powdered sugar until it ferments; let it stand one hour, strain and ice it well. Serve in small glasses.

This is a preparation highly esteemed in Russia.

CLARET CUP FOR A PARTY.

(Use a bowl for mixing.)

- 10 to 12 pieces of lump sugar.
- 1 bottle of Apollinaris, or Seltzer water.
- 2 lemons, 2 oranges and $\frac{1}{2}$ pineapple, cut in slices.
- 2 wine-glasses of Maraschino.

Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add:

- 4 bottles fine claret.
- 1 bottle of champagne, or any other sparkling wine.

Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant Claret Cup.

BOTTLED VELVET.

(Use a punch bowl.)

- 1 quart bottle of Moselle.
- $\frac{1}{2}$ pint of sherry wine.
- 2 tablespoonfuls of powdered sugar.
- 1 lemon.
- 1 sprig of verbena.

Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor; add the other ingredients, strain and ice.

BALAKLAVA NECTAR.

(For a party of ten or twelve.)

Thinly peel the rind of $\frac{1}{2}$ lemon, shred it fine, and put it in a punch bowl, add 4 tablespoonfuls of crushed or powdered sugar and the juice of one lemon.

- 1 gill of Maraschino.

- 2 bottles of soda.
- 2 bottles of claret wine.
- 2 bottles of champagne.

Stir well together and dress the top with fruit in season.

PUNCH A LA FORK.

(For bottling.)

- 2 lbs. of loaf sugar.
- 3 dozen lemons.
- 1 pint of Cognac.
- 1 pint of Jamaica rum.

The lemons should have smooth rinds; peel the yellow rinds off quite thin with a sharp knife, place them in an earthen vessel; add the sugar, and stir thoroughly for nearly half an hour to extract the essential oil. Pour in boiling water, and stir until the sugar is completely dissolved.

Cut and squeeze the lemon, straining the juice from the pits. Place the pits in a jug and pour boiling water upon them to obtain the mucilage from them. Pour $\frac{1}{2}$ of the lemon juice into the syrup, strain the water from the pits, and add it also to the syrup, taking care that the syrup is not too watery.

Next, add more sugar or lemon juice, to make the mixture according to the taste.

Lastly, add and stir in the above amount of spirits into every 3 quarts of lemonade, and bottle. Keep in a cool place.

FEDORA.

(Use a large bar glass.)

- 1 pony of the best brandy.

1 pony of Curacoa.

$\frac{1}{2}$ pony of Jamaica rum.

$\frac{1}{2}$ pony of Bourbon.

1 tablespoonful of sugar, dissolved in a little water.

1 slice of lemon.

Fill the tumbler with fine ice; shake well and ornament with berries or small pieces of orange, serve with a straw.

BISHOP A LA PRUSSE.

1 bottle of claret.

$\frac{1}{2}$ lb. of pounded loaf or granulated sugar.

5 good sized bitter oranges.

Roast the oranges until they are of a pale brown color; lay them in a tureen, and cover them with the sugar, adding 3 glasses of the claret, cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the claret; add the strained juice, and serve warm in glasses. Port wine is often substituted for claret.

CURACOA.

6 ounces of very thin orange peel.

1 pint of whisky.

1 pint of clarified syrup.

1 drachm powdered alum.

1 drachm Carbonate of potash.

Place the orange peel in a bottle, which will hold a quart with the whisky; cork tightly and let the

contents remain for 12 days, shake the bottle frequently. Then strain out the peel, add the syrup; shake well, and let it stand for 3 days. Take out a teacupful into a mortar, and beat up with the alum and potash; when well mixed, pour it back into the bottle, and let it remain for a week. The Curacoa will then be perfectly clear.

FRAPPED. CAFE ROYAL.

It consists of three-fourths of black coffee and one-fourth brandy, frapped in a cooler, and drank while the mixture is yet in a semi-frozen state. It is very potent.

MANHATTAN OYSTER COCKTAIL.

Take the piece of $\frac{1}{2}$ a lemon, strain into a large goblet.

1 or 2 dashes Tobasco sauce.

1 teaspoonful of pepper sauce.

A trace of vinegar.

A pint of salt.

A little red pepper.

A slightly larger quantity of white pepper.

This entire array forms but the seasoning for the liquor of half a dozen freshly opened, succulent Blue-Point oysters, which is next added to the content of the glass, and completes the cocktail.

1934 ADDITIONS**ALEXANDER COCKTAIL**

1 pony cream.
 1 pony Creme de Cacao.
 2 ponies Dry gin.
 1 pony lime juice.
 Shake till icy cold in mixer. Serve in tall glass.

ALLEY-OOP COCKTAIL

3 ponies gin.
 1 pony Grenadine.
 1 pony cream.
 1 white of an egg.
 Juice of 1 lime.
 Frappe till icy cold. Serve in tall thin glass.

AMERICAN BEAUTY

(Use tall thin glass.)

1 teaspoonful of creme de menthe; fill with shaved ice; then in another glass mix the following: Juice of $\frac{1}{2}$ orange; small spoonful of sugar; $\frac{1}{2}$ jigger good brandy; $\frac{1}{2}$ jigger French vermouth; pour in the first glass; dash the top with port wine. Dress with fruits and a sprig of green mint and serve with a straw.

ANGEL'S TIT

Fill cordial glass $\frac{2}{3}$ full of Curacao; float cream on top; stick toothpick through a cherry and place on top of glass.

ANNETTE FIZZ

White of 1 egg.
 1 teaspoonful of sugar.
 1 jigger gin.
 2 dashes lemon juice.
 1 jigger pineapple juice.
 Frappe till icy cold. Serve in tall thin glass.

THE ARMOUR

Mixing glass half full ice, half a jigger sherry, half a jigger Italian Vermouth, three dashes orange bitters, mix well, strain into cocktail glass, add a piece of orange peel.

BACARDI COCKTAIL

2 ponies rum.
1 pony apricot brandy.
1 pony Grenadine.
Juice of 1 lime.
Frappe till icy cold. Serve in tall thin glass.

BALBOA SNIFTER

1 pony gin.
2 ponies vermouth (Italian).
2 dashes Curacao.
Stir and serve in cocktail glass.

BETTY-ANNE PUNCH

"OhBoy"—"OhBoy"—"OhBoy"

1 pony Creme de Cacao.
1 pony Grenadine.
2 ponies brandy.
1 egg.
Mix in shaker with cracked ice. Frappe until icy cold. Serve in tall glass.

BIDE-A-WEE

To one pint of port wine add one-half pint of Rye Whisky. Place in the refrigerator and pit 12 olives to garnish glasses. Put a cube of ice in 4-ounce glass and pour drink into glass.

BLJOU COCKTAIL

1 jigger gin.
1 pony vermouth.
1 pony green Chartreuse.
Frappe till icy cold. Serve in tall thin glass. Add cherry or olive.

BING COCKTAIL

6 white grapes.
2 parts gin.
1 part Italian vermouth.
1 part fresh orange juice.
Juice of lime.
Crush six grapes in the bottom of a pitcher. To this add two parts of gin, one part Italian Vermouth and one part fresh orange juice and the juice of lime. Stir well and pour into a shaker half filled with ice. Shake until very cold.

BLUE BLAZER

(Use two silver-plated mugs.)

1 Small teaspoon powdered sugar dissolved in 1 wine glass boiling water.

1 Wine glass Scotch Whisky.

Put Whisky and boiling water in a mug. Light the liquor. While blazing, mix by pouring four or five times from one mug to the other. If rightly done, this will have the appearance of a continuous stream of liquid fire. Serve in a small bar glass, with a piece of twisted lemon peel.

BOOP-OOP-A-DOOP

2 ponies gin.

1 pony lime juice.

2 dashes bitters per cocktail.

Served in chilled Manhattan glass.

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.

BRONX COCKTAIL

1 pony gin.

2 ponies vermouth (Italian).

1 pony orange juice.

Served in chilled cocktail glass.

BROWN'S COCKTAIL

Juice of $\frac{1}{2}$ orange.

Teaspoonful of sugar.

1 pony vermouth.

2 ponies Dry gin.

Frappe well, serve in tall glass.

BUFFALO FIZZ

(Use large bar glass.)

$\frac{1}{2}$ a lemon; 1 barspoon powdered sugar; 1 jigger rye whisky; $\frac{1}{2}$ jigger sherry wine; white of 1 egg; shake well, strain into small fizz glass, fill with fizz, same as Swiss Ess, and serve with slice of orange.

BUNNY HUG

One-third Gin, one-third Scotch Whisky, one-third absinthe (or anisette or Pernod). Ice, shake well and serve.

C AND C

One part brandy, one part Cointreau. Don't shake. (Cunard Line.)

CENTRAL PARK

3 ponies gin.

1 pony lemon juice.

1 pony cream.

Sugar to taste.

Frappe till icy cold. Serve with a Cherry in tall thin glass.

CHICAGO COCKTAIL

Fill mixing glass half full chipped ice, add 1 or 2 dashes Angostura bitters, 3 dashes Curacao, $\frac{1}{2}$ gill brandy. Stir well, strain into cocktail glass, add olive or cherry, squeeze a lemon peel and drop into glass and pour a little Champagne on top.

Before filling cocktail glass moisten border of glass with lemon juice and dip into sugar. (Robert, American Bar, Nice.)

CHICAGO COOLER

(Large punch glass.)

1 piece of ice.

1 teaspoonful lemon juice.

1 bottle imported gin ale.

Float a little claret on top and serve.

CHICAGO HIGHBALL

1 jigger pineapple juice.

1 jigger rum.

2 dashes Grenadine.

2 dashes Maraschino.

Frappe until ice cold. Serve in tall glass.

CINCINNATI COCKTAIL

(Use large bar glass.)

$\frac{1}{2}$ glass of beer.

$\frac{1}{2}$ glass of soda or ginger ale.

This is a particularly palatable drink for warm weather.

CLOVER CLUB COCKTAIL

2 ponies gin.
 1 pony Vermouth.
 ½ pony Grenadine.
 ½ pony lime juice.
 1 white of an egg.
 Frappe till icy cold. Serve in tall thin glass.

CLUB COCKTAIL

Fill glass half full shaved ice.
 2 dashes rum.
 2 dashes orange bitters.
 1 dash green chartreuse.
 1 pony gin.
 Stir or shake; pour over cherry or olive (green).

CLOVER CLUB SPECIAL

Shaker half filled with cracked ice, 3 parts Dry gin, 1 part fresh cream, 1 part Grenadine, shake well, serve in Sauterne glass. (Chateau Frontenac, Quebec.)

COFFEE FRAPPE

Use small mixing glass, into which put
 1 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.

COLORADO BRACER

(Large bar glass.)

1 spoonful sugar.
 Juice of 1 lime.
 ½ jigger absinthe.
 ½ jigger Scotch whisky.
 Fill with ice; shake well, strain in fizz glass and fill with seltzer or imported soda.

THE CONTINENTAL

Into a sugar-dipped champagne coupe, half filled with shaved ice, pour a jigger of cognac, fill with champagne.

CONTRACT COCKTAIL

Dash of Curacao.
1 pony pineapple juice.
1 pony rum.
1 pony Vermouth.
Dash Grenadine.
Frappe till icy cold. Serve in tall thin stem glass.

COW BOY COCKTAIL

2 ponies gin.
1 pony grape fruit juice.
2 dashes bitters per cocktail.
Grenadine to taste.
Stir and serve in chilled cocktail glass.

CUBAN PUNCH

Thin bar glass full of shaved ice.
 $\frac{1}{2}$ pony Curacao; $\frac{1}{2}$ whisky glass Italian vermouth; fill up with sherry wine; stir with spoon; sprinkle with powdered sugar; 2 or 3 dashes Creme de Menthe or 2 dashes Angostura; dress with fruit and serve with straws.

DAIQUIRI

$\frac{1}{2}$ lime squeezed onto 1 teaspoonful sugar, pour 1 whisky glass full of bacardi; plenty of ice; shake until shaker is thoroughly frosted outside. Meanwhile chill a tall wine glass known as flute, fill it with shaved ice, and pour in the mixture. Must be drunk frozen. (Original Cuban recipe.)

DERBY COCKTAIL

(Use mixing glass.)

(This drink arranged by E. G. De Gasteaux, of Canal and Vine Streets, Cincinnati, O., was awarded prize in the Police Gazette Bartenders' Contest.)

2 dashes pench and bitters.
1 sprig fresh mint.
1 jigger Gordon gin.
Stir and strain into cocktail glass; serve with olive.

DIXON COCKTAIL

- 2 parts gin.
 - 1 part orange juice.
 - 1 part pineapple juice (canned).
 - 1 tablespoon of Scotch and
 - 1 tablespoon of rye.
- Shake until very cold and pour into chilled glasses.

DOCTOR'S ORDERS

- 1 dash orange bitters.
 - 2 dashes Grenadine.
 - 2 ponies Dry gin.
 - 1 pony apple jack.
- Stir and serve in chilled cocktail glass. Add small peel of lemon.

DUBONET COCKTAIL

- 1 pony Dry gin.
 - 2 ponies Dubonet.
- Frappe till icy cold. Serve in cocktail glass.

ELK'S FIZZ

(Large size bar glass.)

- ½ lemon.
 - 1 dessert spoonful sugar.
 - 1 jigger rye whisky.
 - ½ jigger port wine.
 - White of 1 egg.
- Shake well and strain in small fizz glass; fill with fizz and serve with sliced pineapple.

ENGLISH ROYAL PUNCH

(Use a bowl for mixing for a small party.)

- 1 pint of hot green tea.
 - ½ pint of best brandy.
 - ½ pint of Jamaica rum.
 - 1 wineglass of Curacao (red).
 - 1 wineglass of arrack.
 - Juice of 2 limes.
 - 1 lemon, cut in slices.
 - ½ lb. of sugar.
- Mix this thoroughly with a ladle, and add 4 eggs, the whites only, and drink this as hot as possible. If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, not boiled.

FIFTH AVENUE

- 2 ponies gin.
- 1 pony Vermouth.
- ½ pony orange juice.
- ½ pony Grenadine.
- 2 sprigs fresh mint per cocktail.
- Frappe till icy cold. Serve in tall thin glass. Garnish with 2 mint sprigs.

FISH HOUSE PUNCH

This recipe furnished by a member of the celebrated Fish House Club of Philadelphia.

- 2 quarts lemon juice.
- 12 lbs. cut loaf sugar dissolved.
- 1 gal. rum.
- ½ gal. 70 brandy.
- ¼ gal. apple brandy.
- ¼ gal. peach 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.

FOX RIVER TODDY

(Use 1 toddy glass.)

- Loaf sugar.
- 1 lump ice.
- 1 piece of lemon.
- 2 dashes German bitters.
- 3 dashes creme de cacao.
- Wineglass of whisky.
- Stir well and serve.

FRISCO HIGHBALL

- 1 jigger gin.
- 1 jigger Scotch.
- 1 jigger creme de cacao.
- 1 jigger cream.
- Frappe till icy cold. Serve in highball glass.

THE GARNET

Half fill shaker with chipped ice, 1 part gin, 3 parts juice of blood orange, a dash of lemon, a dash of maple syrup. Shake well and strain into cocktail glass.

THE GILBERT

1 jigger Gordon gin.

½ jigger French vermouth.

½ jigger Italian vermouth.

A touch of absinthe.

Strain into cocktail glass. (Paul Gilbert, Chicago newspaperman.)

GIN AND ITALIAN WITH SHERRY

Use shaker. ½ portion gin, ½ portion Italian vermouth, exactly 1 tablespoonful sherry, 1 dash of bitters. Fill with ice, mix, shake and strain.

GIN RICKEY

Juice of ½ lime (add rind).

1 jigger Dry gin.

2 jiggers seltzer water.

Serve in tall thin glass with ice.

GOLDEN DAWN COCKTAIL

(International Association of Barmen.)

London—With "Golden Dawn," the barman at the Berkley Hotel scored first prize at the annual cocktail mixing contest at the Geneva Club.

The winning drink is simple:

¼ orange juice.

¼ apricot brandy.

¼ calvados.

¼ gin.

Shake well.

GRAPEFRUIT JUICE COCKTAIL

1 part grapefruit juice (a 15c can is as good for this purpose as fresh fruit and makes 8 cocktails).

1 part gin and

2 teaspoons of Grenadine.

Shake until very cold and pour. This is probably the easiest of all cocktails to make, is very pleasant to take and is exceedingly potent.

HAVANA

3 ponies pineapple juice.

2 ponies rum.

Frappe till icy cold. Serve in tall thin stem glass.

HAWAIIAN COCKTAIL

2 parts of Applejack (apple brandy, if you can get it).

1 part pineapple juice.

And the juice of 1 lemon.

Pour into a shaker half-filled with very fine ice, shake well and serve.

HI-LO COCKTAIL

2 jiggers gin.

1 pony Vermouth.

½ pony Curacao.

1 teaspoonful of brown sugar.

Frappe till icy cold. Serve in tall thin glass.

HORSE'S NECK

(Large bar glass.)

2 cubes ice.

Spiral of lemon peel, one end hanging over the rim of glass.

Add 1 teaspoon powdered sugar, 1 pony gin. Fill glass with ginger ale. (Old Timer.)

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.

HOWDY COCKTAIL

1 tablespoonful sugar.

Juice 2 limes.

1 jigger brandy.

Frappe till icy cold. Serve in cocktail glass. Add cherry.

IRISH COCKTAIL

(Use large bar glass.)

Fill glass with shaved ice.

2 dashes of absinthe.

1 dash maraschino.

1 dash Curacao.

2 dashes bitters.

1 wineglass of Irish whisky.

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

JACK ROSE

1 pony lemon juice.

2 dashes Grenadine.

2 ponies apple jack.

Frappe till icy cold. Serve in cocktail glass.

JINX COCKTAIL

2 ponies gin.

1 pony pineapple juice.

2 dashes Grenadine.

Stir and serve in cocktail glass.

JOE RICKEYSqueeze $\frac{1}{2}$ lime into a tall glass and drop in the rind. Add 2 wine glasses of Bourbon or rye whisky, stir thoroughly, fill up with seltzer or plain water and drop in 1 small lump of ice.**KENTUCKY**

1 jigger pineapple juice.

1 pony rye whisky.

Frappe till icy cold. Serve in tall stem glass.

THE LADY CORDAY $\frac{2}{3}$ gin. $\frac{1}{3}$ vanilla ice cream.

1 teaspoon Grenadine.

Shake without ice until ice cream becomes liquid. Serve in thin glass. A lady's drink.

THE LAST RESORT

1 part gin to 1 part grapefruit juice, and
1 teaspoon Grenadine.
Roll cocktail glass in granulated sugar.

MADAME SHERRY FIZZ

Juice of lemon.
Small spoonful sugar.
Dash of orange flower water.
Whole egg.
Drink Sloe gin. Shake, strain and fizz.

MAMIE TAYLOR

(In highball glass.)

1 lump of ice.
Dash of lemon juice.
Drink of Scotch whisky.
Fill up with ginger ale.

MANUEL SPECIAL

1 pony Martell Cognac.
1 jigger Vermouth.
Frappe till icy cold. Serve in cocktail glass to which has been
added 1 red cherry and small lemon peel.

MARTINI

2 parts gin.
1 part Italian vermouth (Martini & Rossi, hence the name).
Stir in ice, do not shake. Green olive in bottom of glass. Slice
of lemon peel squeezed over each glass after it is poured.

MARTINI PERFECTION

Another variety of Martini.
1 part gin.
1 part Italian vermouth.
1 part Dry vermouth.
Serve as No. 1.
Note—The older direction mentions 3 dashes gum, 1 dash An-
gostura bitters and 6 dashes of orange bitters to the glass Martini.
Leave out the gum if wanted dry.

MARY LOUISE PUNCH
Sweeter Than Sweet

- 1 tablespoonful of sugar.
 - 4 dashes lemon juice.
 - 4 dashes lime juice.
 - 4 dashes orange juice.
 - 2 jiggers claret.
- Serve in tall thin glass, $\frac{1}{2}$ filled with cracked ice.

MARY PICKFORD

- $\frac{2}{3}$ freshly extracted pineapple juice.
 - $\frac{1}{3}$ Bacardi.
 - A dash of Grenadine.
- Ice, shake well. (Original Cuban recipe.)

MERRY-GO-ROUND COCKTAIL

(Prize winning recipe by Samuel G. Blythe, Author. The National Ass'n. for Advancement of Fine Art of Drinking, Carmel by the Sea, Calif., Dec. 9, 1933, through courtesy Hotel Del Monte.)

One-sixth French vermouth; one-sixth Italian vermouth (both to be genuine); two-thirds London Dry Gin (also genuine). Mix with spoon in tall glass filled with ice; one good sized green olive in each cocktail; squeeze of lemon peel over top of each cocktail.

MIAMI

- 3 ponies pineapple juice.
 - 1 jigger gin.
- Frappe till icy cold. Serve in tall thin stem glass.

MICHIGAN AVENUE

- 1 jigger gin.
 - 1 jigger cream.
 - 1 white of an egg per cocktail.
 - 3 dashes lemon juice per cocktail.
- Sugar to taste. Frappe till icy cold. Serve in tall thin glass.

MILLIONAIRE

- White of 1 egg.
 - 2 dashes Grenadine.
 - 2 dashes Curacao.
 - 3 ponies rye whisky.
- Frappe till icy cold. Serve in tall stem glass.

MINER'S DELIGHT

(Fizz glass.)

No ice.

3 dashes syrup.

2 dashes Angostura.

3 dashes vermouth.

2 dashes absinthe.

2 dashes Orange Curacao.

½ jigger whisky.

White of an egg.

Stir thoroughly; fill glass slowly with seltzer; rest ½ spoonful of powdered sugar on glass and let customer stir same. Drink immediately it fizzes.

THE MISSION

⅔ Gordon gin.

⅓ French vermouth.

Stir well, strain into cocktail glass with stuffed olive. (The Old Mission Bar, West Madison Street.)

MONTANA COCKTAIL

(Use large bar glass.)

¾ full of shaved ice.

2 dashes anisette.

2 dashes bitters.

½ wine-glass French vermouth.

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

MONTE CRISTO

(Use medium bar glass with shaved ice.)

1 jigger imported dry sherry.

1 teaspoonful sugar.

½ pony Hennessy brandy.

1 egg.

Shake well and serve in a long glass such as is used for highballs.

MOVIELAND PUNCH

Juice of ½ lemon.

White of 1 egg.

1 pony apricot brandy.

2 ponies Dry gin.

Frape well till icy cold. Serve in tall glass.

NATIONAL HIGHBALL

Juice of $\frac{1}{2}$ lemon.
 Dash of Grenadine.
 Dash of Curacao.
 1 pony rum bacardi.
 1 pony vermouth.
 1 red maraschino cherry—in glass.
 Frappe till icy cold, serve in Manhattan glass.

NEW ORLEANS FIZZ

(Use large bar glass.)

1 tablespoonful of pulverized sugar.
 3 dashes lemon juice.
 White of 1 egg.
 1 wine-glass of gin.
 1 dash of creme de vanilla.
 2 dashes of orange flower water.
 1 dash of seltzer water.
 Fine shaved ice.
 Fill glass with rich milk; shake well and strain. Serve in same glass, but with thin punch glass to drink from.

NEW YORKER

2 jiggers pineapple juice.
 1 jigger Martell cognac.
 Frappe till icy cold. Serve in tall stem glass.

NINETEENTH HOLE

$\frac{1}{3}$ gin.
 $\frac{1}{3}$ Italian vermouth.
 $\frac{1}{3}$ French vermouth.
 Squeeze an orange peel in, ice and shake well.

"OH, YEAH" COCKTAIL

1 dash Angostura bitters.
 1 dash absinthe.
 1 pony benedictine.
 1 pony vermouth Brocchi.
 1 pony Dry gin.
 Frappe well. Serve in cocktail glass.

OLD APPLE JACK

Teaspoonful of sugar.
Juice of 1 lime.
Dash of Curacao.
1 jigger apple jack.
Frappe till icy cold. Serve in cocktail glass.

OLD-FASHIONED COCKTAIL

These should be made in heavy-bottomed glasses manufactured for the purpose. Into each glass put 1 lump of sugar, dash a little Angostura bitters onto the sugar, then crush. Drop 1 cube of ice into the glass, fill with whisky (rye or Scotch). Garnish with half a ring of orange, or a twist of lemon peel. Do not stir, but serve with a cocktail or coffee spoon.

THE OLD MASTER

1 jigger Bacardi.
1 jigger grapefruit juice.
Juice of $\frac{1}{2}$ lime.
Dash of apricot brandy.

ORANGE BLOSSOM

Juice $\frac{1}{2}$ orange.
Teaspoonful of sugar.
3 ponies Dry gin.
Frappe till icy cold. Serve in tall glass.

ORANGE BRULOT

Make a cup of the skin of an orange by cutting the skin in the center of the fruit around the equator, turning the skin upwards, using a spoon. Place the lower half into a bowl or glass so that it will stand firmly. Fill the upper cup with brandy, place a lump of sugar in the brandy and light it with a match, stirring till the sugar is dissolved in the blue flame. Then drink it hot.

ORANGE GIN SPARKLE

$1\frac{1}{2}$ ounces of gin.
3 dashes of orange bitters.
1 dash Angostura bitters.
Twist piece of lemon peel and place in container, add ice and shake well. Before serving add a squirt of syphon seltzer.

ORIENTAL COCKTAIL

1 teaspoonful of sugar.
 Juice of 1 lime.
 1 jigger rum Bacardi.
 Mix in shaker with cracked ice, shake till icy cold. Serve in cocktail glass.

PALL MALL COCKTAIL

Rye whisky with 2 dashes of apple jack.
 4 dashes of orange juice.
 2 dashes of lemon juice and
 2 dashes of grenadine.

PALM BEACH SPECIAL

$\frac{2}{3}$ Dry gin.
 $\frac{1}{6}$ grapefruit juice.
 $\frac{1}{6}$ either French or Italian vermouth.
 Place in shaker, add ice. Shake well and serve in cocktail glass.

PALMER HOUSE APERITIF

A small glass of American champagne with a lump of sugar, saturated with a drop of orange bitters.

PANAMA MAIL

White of 1 egg.
 Dash of Cassis.
 1 jigger Dry gin.
 3 ponies vermouth.
 Frappe till icy cold. Serve in tall thin stem glass.

PEACH BLOW FIZZ

To a plain gin fizz add 3 or 4 raspberries mashed and $\frac{1}{2}$ drink of cream. Fill with carbonated water.

PHILLIPPINO COCKTAIL

Press 1 olive in glass.
 2 dashes pepsin bitters.
 $\frac{1}{5}$ French vermouth.
 $\frac{1}{5}$ brandy.
 $\frac{3}{5}$ gin.
 Fill glass with chipped ice; stir well. Serve in fancy glass.

PICK UP

White of 1 egg.
1 dash of Ojen.
1 jigger Dubonet.
1 jigger Martell cognac.
Frappe till icy cold. Serve in tall glass.

PING PONG COCKTAIL

(This recipe, arranged by James E. Bennett, of the Broken Heart Cafe, St. Louis, Mo., won the Police Gazette Bartenders' Medal.)
(Use mixing glass.)

3 dashes lemon juice.
 $\frac{1}{2}$ jigger sloe gin.
 $\frac{1}{2}$ jigger Cream-Yvette.
Fill glass with fine ice, mix and strain in cocktail glass; add cherry.

PINK LADY

To 1 jigger of gin add orange syrup to color, a dash of Apollinaris, and juice of $\frac{1}{2}$ lime. Ice, stir well and serve. (Paul Gilbert.)

PINK 'UN

$\frac{3}{4}$ jigger of Bacardi.
 $\frac{1}{2}$ jigger lemon juice or lime juice.
 $\frac{1}{3}$ jigger grenadine, and a
Short dash of absinthe.
Cracked ice and shake well till frosted.

PLANTER'S PUNCH

2 jiggers rum Jamaica.
1 jigger lemon juice.
2 dashes grenadine.
1 teaspoonful sugar.
Frappe till icy cold. Serve in mint julep glass, with cube of ice, and minced fruit. (Original Cuban recipe.)

PLYMOUTH COCKTAIL

2 parts gin.
 $\frac{1}{3}$ Italian or French vermouth.
Fill with ice. Shake well and serve with a twisted piece of lemon or orange peel.

PRAIRIE OYSTER COCKTAIL

(If a Serious Case)

Put 2 teaspoonfuls of Worcester Sauce into a nice clean glass, drop the yolk of a fresh egg in without breaking it, add a little red pepper and salt, and pour 2 spoonfuls of Malt Vinegar on top. Hold on with one hand and drink quickly. You'll straighten up—and how!

PRESIDENTE

½ Bacardi and ½ French vermouth, with a dash of either Curacao or Grenadine. Ice, shake well and serve in cocktail glass. (Original Cuban recipe.)

PRINCETON COCKTAIL

(Use mixing glass.)

2 dashes orange bitters.

¾ Tom gin.

Fill with ice; strain into cocktail glass; add 1 good dash of port wine carefully and let it settle to the bottom before serving; lemon on top.

RAIMUND'S FIZZ

1 teaspoonful of sugar.

White of 1 egg.

Juice of ½ lemon.

Dash of orange blossom.

Water.

Dash of grenadine.

1 jigger milk.

1 Jigger Dry gin.

Frappe till icy cold. Serve in tall glass.

RAINBOW PLUS

Serve into chilled cordial glass. Carefully pouring over a teaspoon, each of the following:

½ pony grenadine.

½ pony anisette.

½ pony abricotine.

½ pony green de menthe.

½ pony Curacao.

½ pony yellow Chartreux.

½ pony green Chartreux.

½ pony brandy.

Pour in order given, grenadine first, anisette second, etc.

RHINE FRAPPE

4 ponies Rhine wine.
2 ponies carbonated water.
Frappe till icy cold. Serve in tall thin glass.

RITZ COCKTAIL

2 parts gin.
1 part orange juice.
1 part pineapple juice and the
Beaten white of 1 egg.
This must be shaken until very cold.

ROYAL GIN FIZZ (Southern Club)

(Use large mixing glass $\frac{2}{3}$ full shaved ice.)

Juice of $\frac{1}{2}$ lemon, or use from lemon squirt bottle same amount;
1 ordinary sized drink of gin; sugar to taste; 1 whole egg; milk to
suit. Shake well, strain into large fizz glass. Add to above 2 squirts
orange flower water; squeeze orange peel in fizz glass and leave
peel in glass; fill up with White Rock water or any good mineral
water. Stir well and serve while foaming.

ROYAL RICKEY

2 teaspoonfuls of sugar.
Juice $\frac{1}{2}$ lime.
4 dashes grenadine.
1 pony French vermouth.
2 ponies gin.
4 ponies ginger ale.
Frappe till icy cold. Serve in 10 ounce glass. Garnish with fruit.

ROYAL SCOTCH

Juice $\frac{1}{2}$ orange.
Dash Angostura.
1 pony French vermouth.
1 pony Italian vermouth.
1 pony Scotch whisky.
Frappe till icy cold. Serve in tall thin glass. Add red cherry.

RUM COLLINS

Teaspoon of sugar.
 1 jigger lemon juice.
 1 jigger rum Bacardi.
 2 jiggers seltzer water.
 Serve in tall thin glass with ice.

RYE AND GRAPEFRUIT JUICE

1 part grapefruit juice.
 2 parts rye whisky.
 1 lump of ice.
 Stir very gently and drink before it is too cold. One of these before breakfast assures a perfect day.

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 Chartreuse, or any cordial you may prefer, and serve.

SANTIAGO COCKTAIL

1 teaspoonful of sugar.
 1 pony lime juice.
 Dash of grenadine.
 1 jigger rum Bacardi.
 Frappe till icy cold. Serve in cocktail glass.

SCOTCH RICKEY

Juice $\frac{1}{2}$ lime.
 2 dashes lemon juice.
 1 jigger Scotch.
 Serve in tall thin glass one-half filled with cracked ice. Fill glass with seltzer.

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 1 jigger of good Scotch whisky.
 One bottle of soda.
 Stir well with large bar spoon and serve.

THE SHOCK ABSORBER

$\frac{2}{3}$ rye.
 $\frac{1}{3}$ cold coffee.
1 white of egg.
Shake with ice well.

SIDE CAR

White of 1 egg.
Juice of 1 lime.
2 ponies Martell cognac.
1 pony Cointreau.
Frappe well. Serve icy cold in Manhattan glass.

SILVER FIZZ

1 teaspoonful of sugar.
2 dashes lemon juice.
White of 1 egg.
2 jiggers Dry gin.
Frappe until icy cold. Serve in tall glass.

SINGAPORE COCKTAIL

Piece of lemon peel.
1 jigger cherry brandy.
1 jigger benedictine.
1 jigger Dry gin.
Serve in tall thin glass two-thirds filled with cracked ice. Stir and serve.

SIRIO APERITIF

August F. Sirio, Chef, Northern Trust Company, Chicago, and Vice-President of the Chefs of Cuisine Association of Chicago, suggests an aperitif made of American muscatel wine, with bitters to taste, chilled, not shaken, and a twist of orange peel on top.

SLOE GIN FIZZ

Juice of $\frac{1}{2}$ lemon.
Teaspoonful of sugar.
1 jigger Sloe gin.
2 jiggers seltzer water.
Frappe till icy cold. Serve in highball glass.

SLOE GIN RICKEY

Juice of $\frac{1}{2}$ lemon.
 1 jigger Sloe gin.
 2 jiggers seltzer water.
 Serve in highball glass with cracked ice.

SNIFTER

1 pony gin.
 2 ponies vermouth (Italian)
 2 dashes Curacao.
 Stir and serve in cocktail glass.

SONNY BOY

$2\frac{1}{2}$ parts gin.
 2 parts Cointreau.
 2 parts French vermouth.
 2 parts Italian vermouth.
 Ice and shake well. Serve in cocktail glass.

SOUTH AMERICAN COCKTAIL

2 parts gin.
 3 teaspoonfuls Curacao (or benedictine).
 $\frac{1}{2}$ teaspoonful Angostura.
 $\frac{1}{2}$ teaspoonful of lime juice and
 2 teaspoonfuls of sugar.

SOUTHERN COCKTAIL

1 dash Angostura.
 1 dash absinthe.
 1 jigger French vermouth.
 1 jigger sherry.
 Frappe till icy cold. Serve in cocktail glass.

STATE STREET COCKTAIL

2 jiggers gin.
 $\frac{1}{2}$ pony grenadine.
 $\frac{1}{2}$ pony cream.
 $\frac{1}{2}$ pony lemon juice.
 1 white of an egg.
 Frappe till icy cold. Serve in tall thin glass.

STINGER—"An Old Favorite"

1 jigger Martell cognac.
1 jigger white menthe.
Frappe well. Serve icy cold in Manhattan glass.

THE SUBWAY

$\frac{1}{3}$ part gin.
 $\frac{1}{3}$ part vichy.
 $\frac{1}{6}$ part Italian vermouth.
A dash each of lime juice and lemon juice.
Add cracked ice to fill shaker and shake till frosted.

SUISESSE

Teaspoonful of sugar.
White of 1 egg.
2 ponies absinthe.
1 pony vermouth.
Frappe till icy cold. Serve in champagne glass to which $\frac{1}{2}$ pony of creme de menthe and red cherry awaits the completed drink.

SUNSHINE COCKTAIL

$\frac{1}{6}$ gill gin.
 $\frac{1}{6}$ gill French vermouth.
 $\frac{1}{6}$ gill Italian vermouth.
2 dashes orange bitters.
Stir well, strain into cocktail glass, squeeze lemon peel on top.
(Old Olympic Club, San Francisco.)

TELEPHONE FIZZ (New Orleans, 1933)

Take a large glass, fill half full fine shaved ice; add
1 teaspoonful of sugar.
1 pony of French brandy.
1 pony of maraschino.
1 raw egg.
Shake well, strain in a stem glass and fill with seltzer water.

TENNESSEE COCKTAIL

2 parts of whisky; 1 part of Italian vermouth and a dash of bitters poured over ice and stirred vigorously. Serve in a cocktail glass.

THE TEXAN

1 jigger gin.
 1 white of egg.
 Juice of $\frac{1}{2}$ lemon.
 Powdered sugar to taste.
 Ice, shake, strain in wine glass. Serve with cubed fruit.

THE THREE-MILE LIMIT

$\frac{2}{3}$ brandy.
 $\frac{1}{3}$ bacardi.
 1 teaspoon grenadine and a dash of lemon juice.

THE TICONDEROGA

1 jigger Dubonet.
 A dash of Italian vermouth.
 A dash of grenadine.
 Just a suspicion of lemon.

(Emil Rutz, of Old Vogelsang's, Chicago.)

UNCLE BEN'S COCKTAIL

$\frac{1}{2}$ jigger Bourbon whisky.
 $\frac{1}{4}$ jigger benedictine.
 $\frac{1}{4}$ jigger apricotine.

Ice, and shake same as a Manhattan, and strain into a frosted glass of $2\frac{1}{2}$ -ounce capacity. Frost the glass by running a piece of lemon around the edges then roll the edges in powdered sugar, put a lemon skin in the glass same as for "horse's neck," also a maraschino cherry. Specialty of the "Good Old Days."

VALDES

2 jiggers pineapple juice.
 1 jigger Dry gin.
 Dash of Angostura bitters.
 Dash grenadine.
 Frappe till icy cold. Serve in tall stem glass.

WHISKY PUNCH (Cold)

Fill a tall glass $\frac{1}{3}$ full of very finely crushed ice, add 2 teaspoons of sugar and stir well. Add juice of $\frac{1}{2}$ lemon, then a little more ice. Over this pour 1 wine glass of whisky. Stir constantly, while adding a tablespoon of ice at a time until glass is full. The glasses will be frosted on the outside. Dust lightly with powdered sugar. This is a famous old Southern drink.

THE WHOPPEE

- $\frac{1}{3}$ part apple jack.
- $\frac{1}{3}$ part gin.
- $\frac{1}{6}$ part lemon juice.
- $\frac{1}{6}$ part liquid honey.

Plenty cracked ice and shake well.

WIDOW'S DREAM

(Use mixing glass.)

- $\frac{1}{2}$ glass cracked ice.
- 1 tablespoonful of powdered sugar.
- 4 dashes lemon juice.
- White of 1 egg.
- $\frac{1}{2}$ jigger gin.

Shake well; strain into hollow stem champagne glass; add $\frac{1}{4}$ jigger Cream de Rose; float with claret wine.

YALE COCKTAIL

- 3 dashes orange bitters.
- 1 dash Boker's bitters.

Add a portion of gin; ice, mix, strain into cocktail glass; add a squirt of syphon; lemon on top.

YOKOHAMA COCKTAIL

- To a dash of absinthe, add
- $\frac{1}{6}$ grenadine.
- $\frac{1}{6}$ vodka.
- $\frac{1}{3}$ orange juice and
- $\frac{1}{3}$ gin.

Shake plenty. Serve in a thimble!

ZAZERAC

- $\frac{1}{2}$ teaspoonful of sugar.
- 1 dash of absinthe.
- 2 dashes of Angostura bitters.
- 1 dash of orange bitters.
- 1 pony whisky.
- 2 ponies mineral water.

Frappe till icy cold. Serve in old fashioned glass.

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Lime Sherry

$\frac{1}{2}$ bottle sherry

1 can frozen lemonade

Mix together in blender with ice cubes, may
be mixed in pitcher with ice cubes.



Champagne



Port



Cognac



Liqueur



Scotch



Whiskey