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tablished formulas for Cocktails and  
Other Beverages, originated while  
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whole Flavored with dashes of  
History, Mixed in a shaker of Anec-  
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Illuminative Information.

THE OLD  
Waldorf-Astoria  
BAR BOOK

*By*

ALBERT STEVENS CROCKETT

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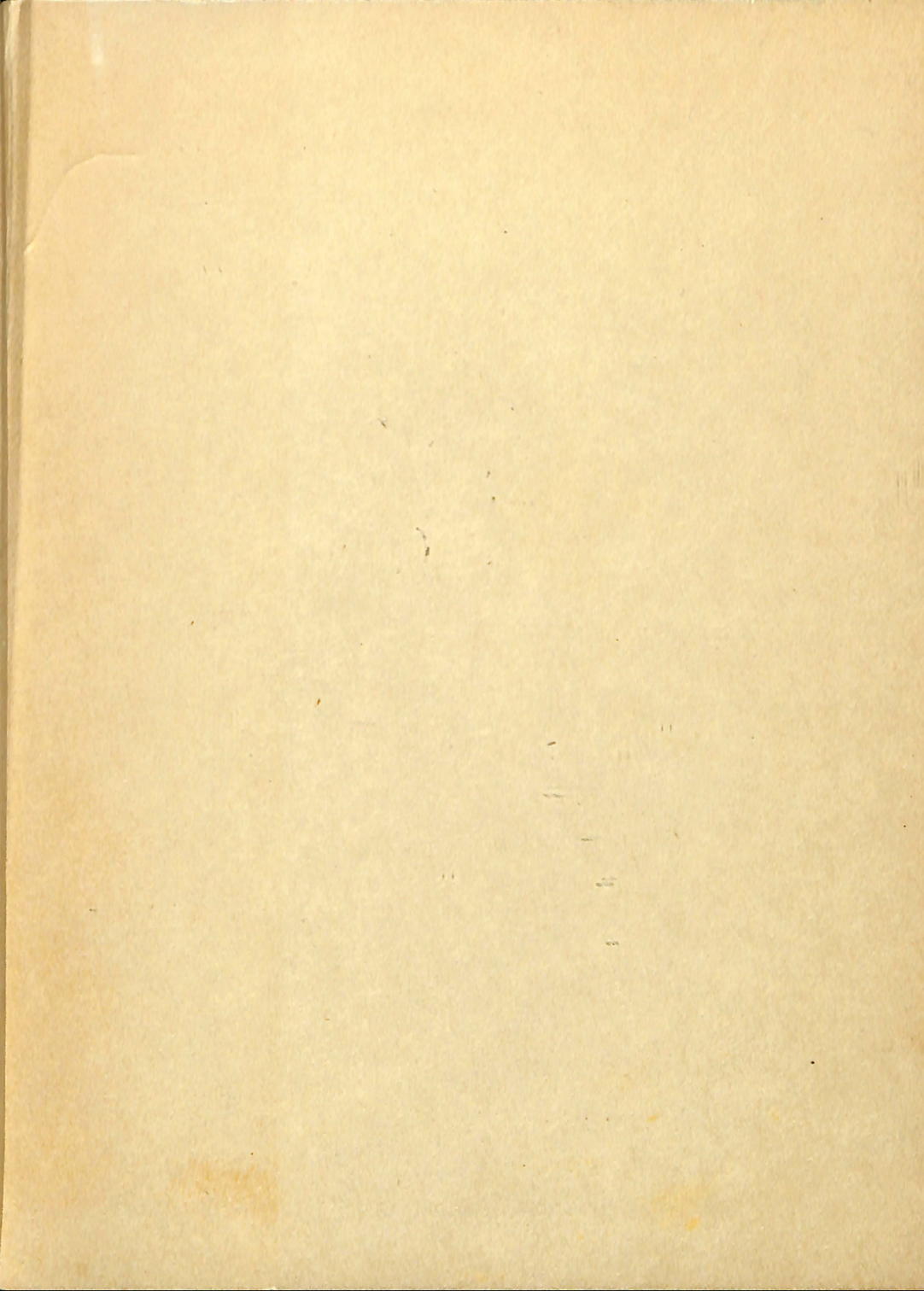
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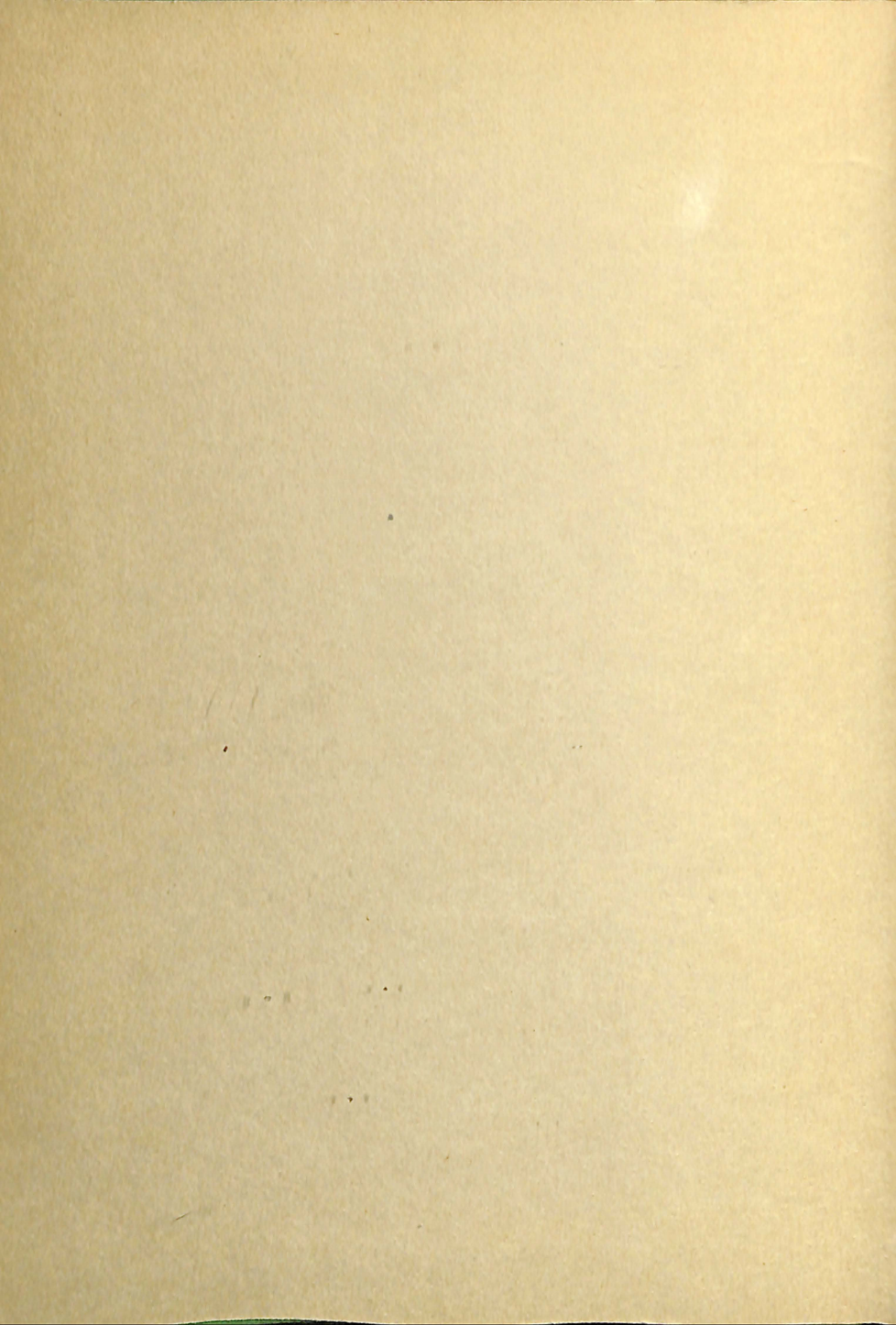
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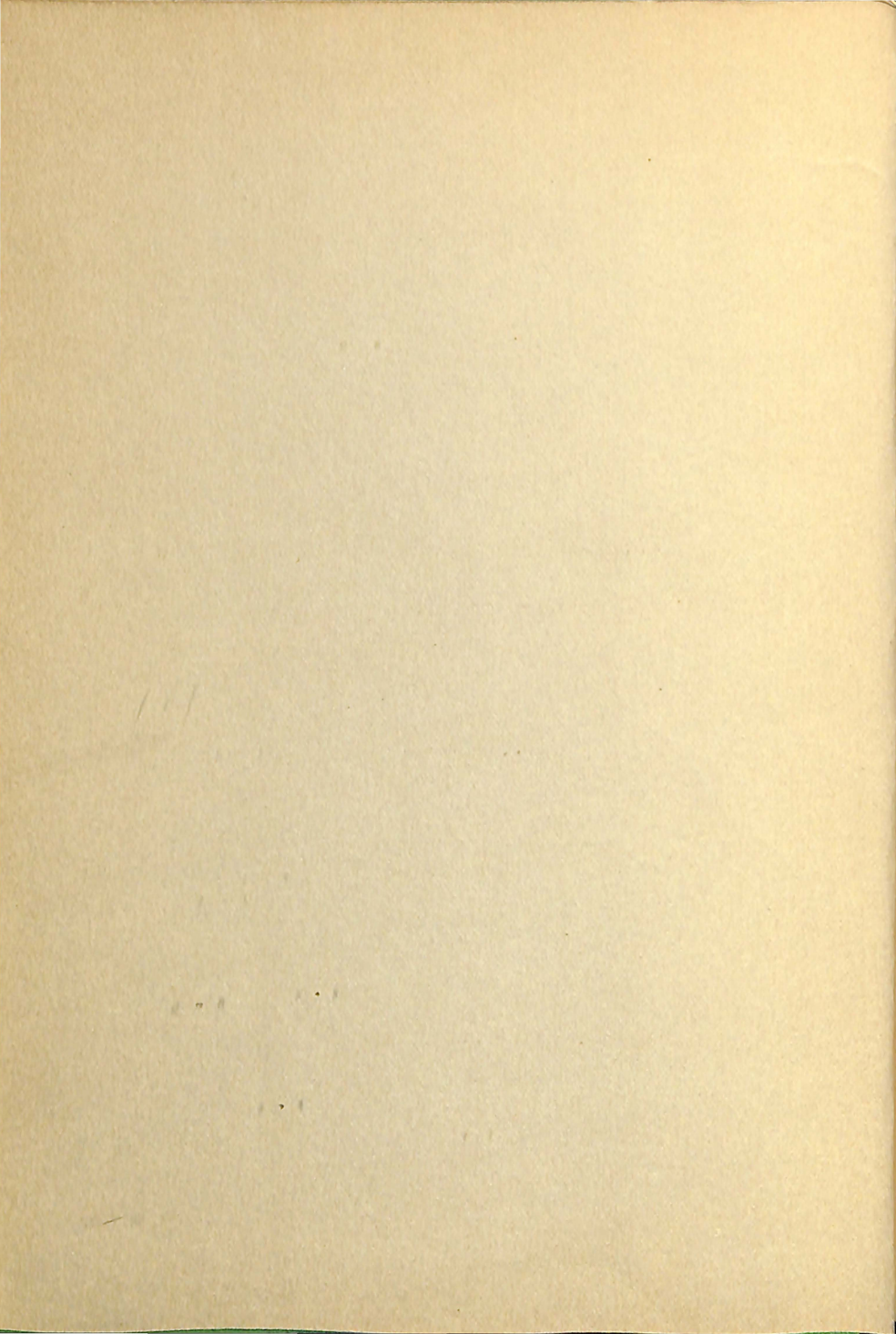
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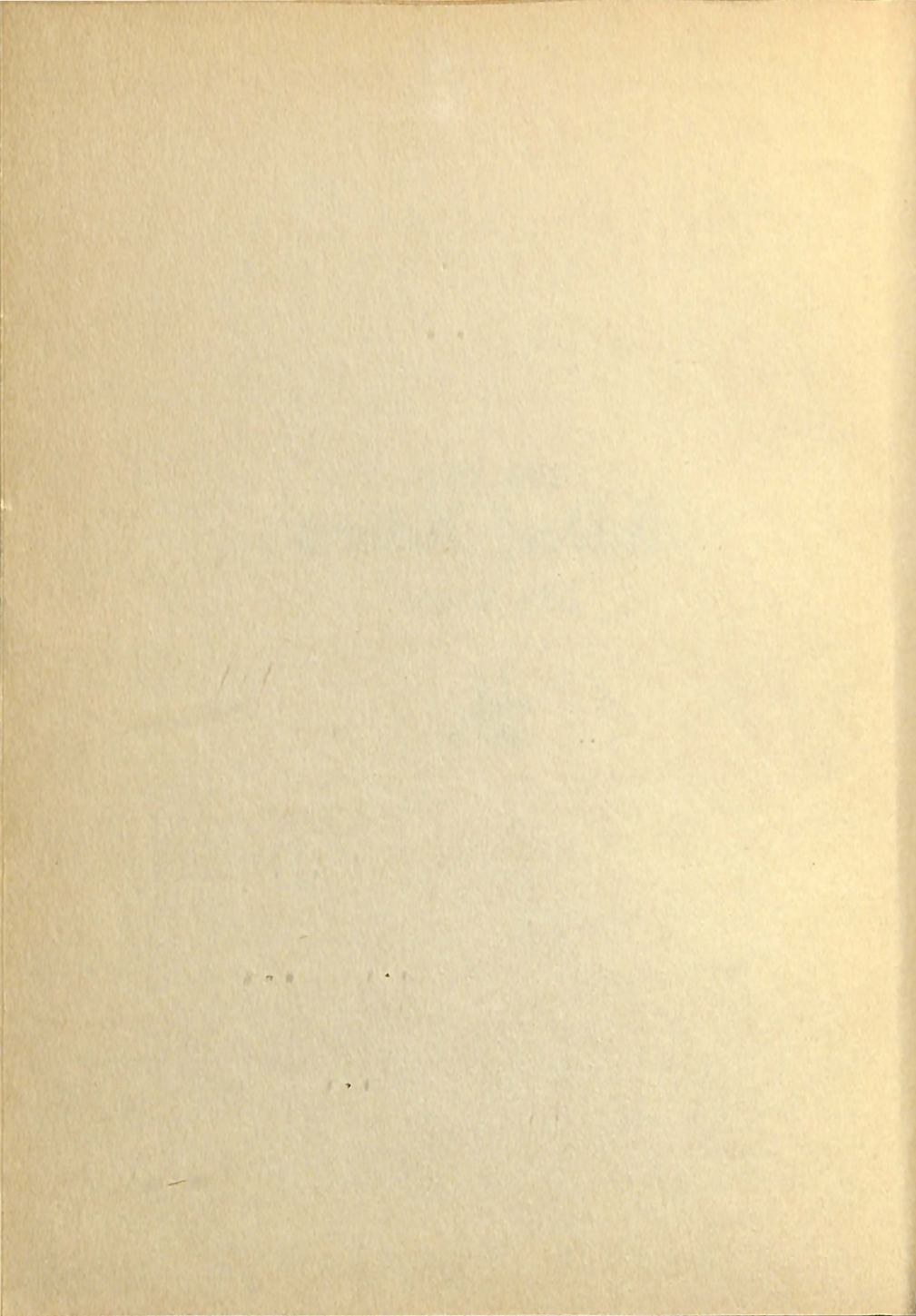






THE OLD  
**Waldorf-Astoria**  
BAR BOOK







THE OLD  
Waldorf-Astoria  
BAR BOOK

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WITH AMENDMENTS DUE TO  
REPEAL OF THE XVIII<sup>TH</sup>

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Giving the Correct Recipes for FIVE HUNDRED COCKTAILS  
and MIXED DRINKS known and served at the World's Most  
Famous Brass Rail before Prohibition, together with More  
than ONE HUNDRED ESTABLISHED FORMULAS for Cocktails  
and Other Beverages, Originated while  
Prohibition was in Effect

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*The Whole Flavored with Dashes of History  
Mixed in a Shaker of Anecdote and Served with a  
Chaser of Illuminative Information*

BY  
ALBERT STEVENS CROCKETT  
(HISTORIAN OF THE OLD WALDORF-ASTORIA)  
*Illustrations by Leighton Budd*

A. S. CROCKETT  
NEW YORK

1935

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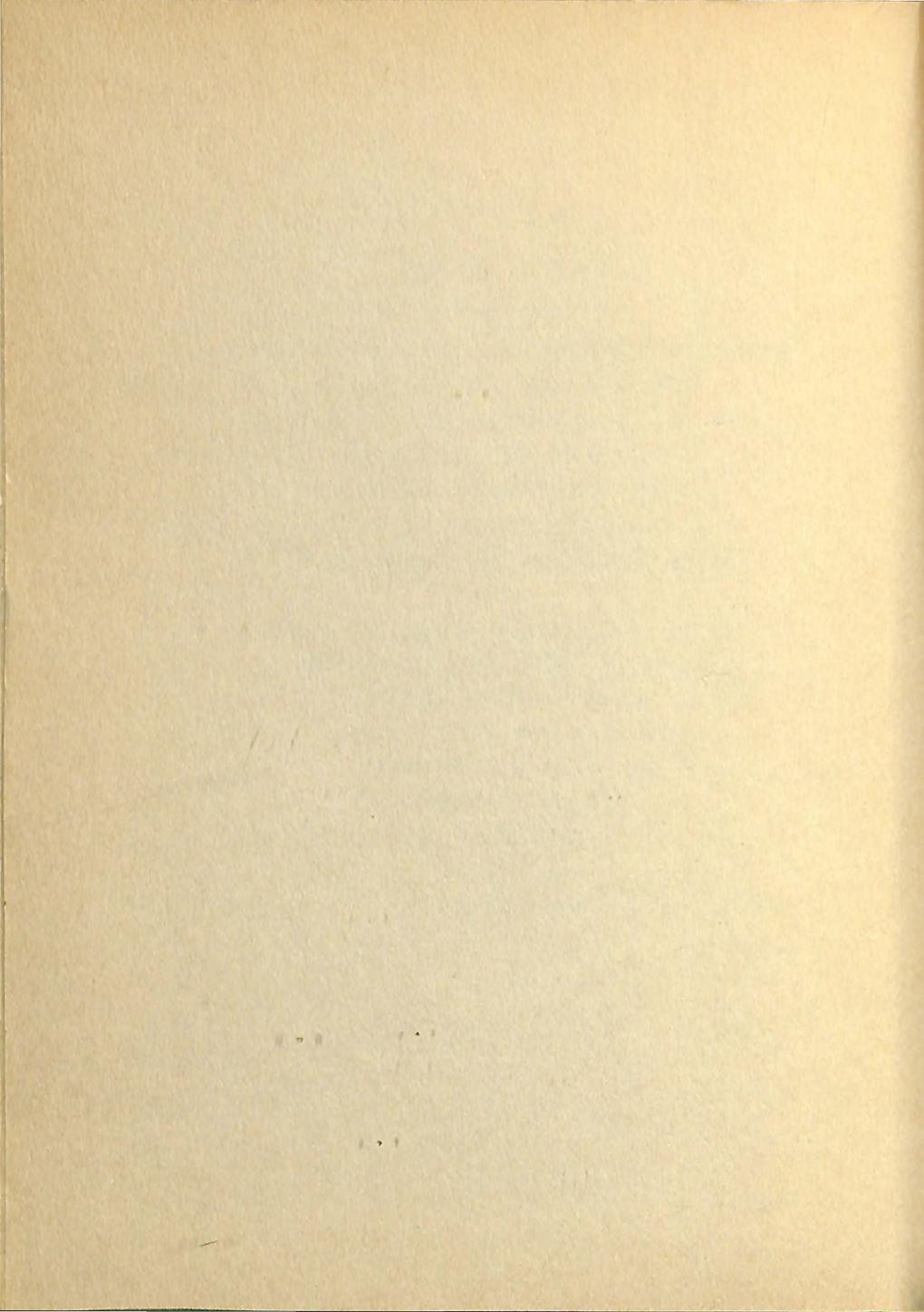
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## *RECALLING*

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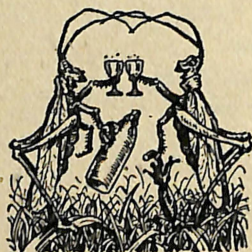
CERTAIN GENTLEMEN OF OTHER DAYS,  
WHO MADE OF DRINKING  
ONE OF THE PLEASURES OF LIFE—  
NOT ONE OF ITS EVILS;  
WHO ACHIEVED, CONTENT  
LONG ERE CAPACITY  
WAS REACHED OR OVERTAXED;  
AND  
WHO, WHATEVER THEY DRANK,  
PROVED ABLE TO CARRY IT,  
KEEP THEIR HEADS  
AND REMAIN GENTLEMEN,  
EVEN IN THEIR CUPS  
THEIR EXAMPLE  
IS COMMENDED  
TO THEIR  
POSTERITY



# CONTENTS

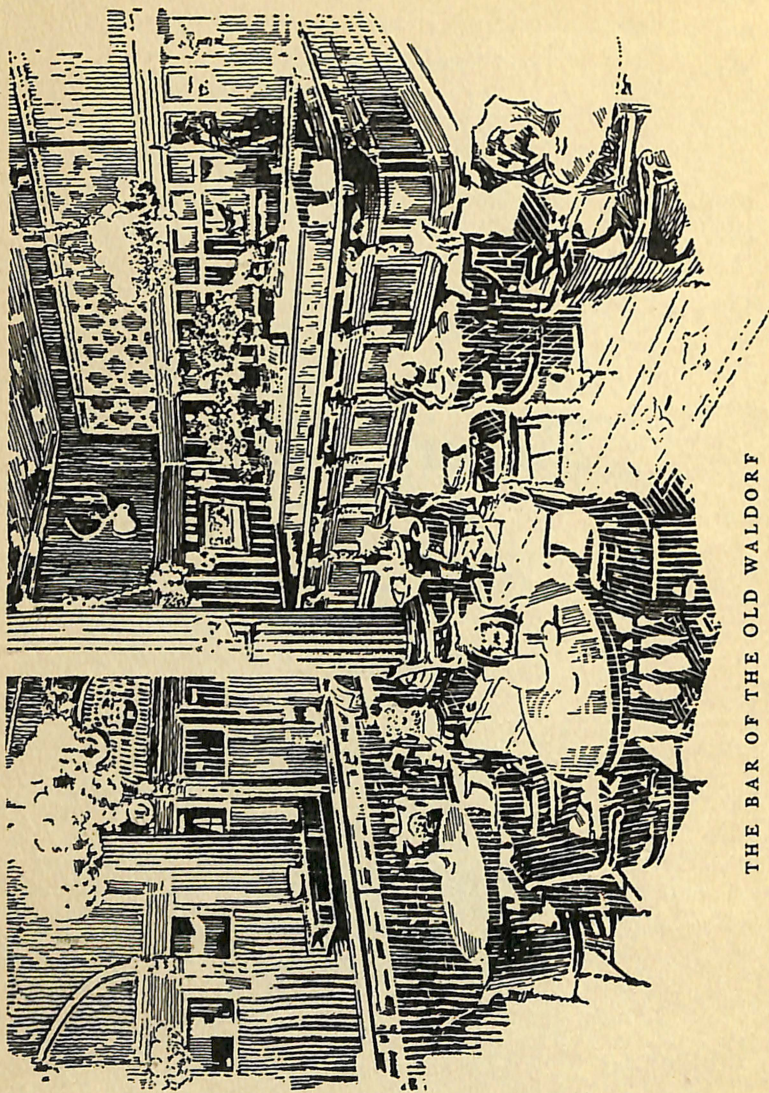
	PAGE
I PREAMBULARY . . . . .	I
II CONSTITUTIVE AND DERIVATIVE . . . . .	10
III BAPTISMAL . . . . .	20
IV FORMULARY . . . . .	27
A. DRUNK AT THE OLD WALDORF BAR . . . . .	27
LIST OF PRE-WAR COCKTAILS BY BASES . . . . .	28
COCKTAILS . . . . .	34
FANCY POTATIONS AND OTHERWISE . . . . .	79
COBBLERS . . . . .	79
COOLERS . . . . .	79
CUPS . . . . .	81
FIZZES . . . . .	82
FLIPS . . . . .	86
HIGH-BALLS . . . . .	86
HOT POTATIONS . . . . .	87
HOT—WITH FLAMES . . . . .	89
JULEPS . . . . .	90
POUSSE-CAFÉS . . . . .	91
PUNCHES . . . . .	91
RICKEYS . . . . .	97
SANGAREES . . . . .	97
SLINGS . . . . .	98
SMASHES . . . . .	99
SOURS . . . . .	99
TODDIES . . . . .	102
OTHER MIXED POTATIONS . . . . .	103
NON-ALCOHOLIC . . . . .	117

	PAGE
B. AMENDMENTS—DRINKS FROM OTHER CLIMES . . . . .	120
1. MOSTLY WITH FRENCH SPIRIT . . . . .	120
SIDE-CAR . . . . .	121
STINGER (OLD) . . . . .	121
BRANDY POTATIONS . . . . .	122
2. CUBAN CONCOCTIONS—(RUM) . . . . .	126
COCKTAILS . . . . .	126
FIZZES AND FLIPS . . . . .	131
MISCELLANEOUS . . . . .	133
3. JAMAICAN JOLLIFIERS—(RUM) . . . . .	137
COCKTAILS . . . . .	138
PUNCHES . . . . .	142
MISCELLANEOUS . . . . .	144
V HISTORICAL—THE OLD WALDORF-ASTORIA BAR, 1897-1919 . . . . .	150
VI GLOSSARIAL—SOME THINGS MOST PEOPLE DON'T KNOW ABOUT LIQUORS . . . . .	166



THE OLD  
*Waldorf-Astoria*  
BAR BOOK





THE BAR OF THE OLD WALDORF



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## I. PREAMBULARY

---

**D**URING what facetious American newspaper columnists sometimes referred to as the Period of the Great Drought—that is to say, during the days of the Noble Experiment—the art of mixing cocktails as known and practiced up to 1919 lapsed into a sort of desuetude, even if that could not be described as “innocuous” or even as innoxious.

In those larger times when legal liquor could be had more or less freely in this country, if one had the price, or was fortunate enough to be declared in by some host standing treat, new drinks owed their invention either to unusually enterprising barmen, or to customers gifted with imagination and longing for new savors and flavors or, possibly, the inspiration was attributable to what they had already drunk. Here and there one knew some amateur experimenter whose chief indoor sport was putting together new and sometimes weird and even terrifying concoctions and trying the result upon his friends. During the decade and a half preceding the Great War, “Have you tried this one?” was almost as frequent a prelude to something as “Have you heard this one?”

The war in Europe definitely diminished creative activities in the cocktail line. From London we heard that Britishers, drawn into the combat, had taken to drinking champagne, and were even being weaned away from their Scotch. When the A.E.F. discovered France, a simultaneous discovery was made of the wines of the country,

together with what was quantitatively described as "*beaucoup cognac*." When the survivors of the War and its attendant gustatory campaigns got back home, it was to a country all set for strict Constitutional sobriety, legally enforced. America was to be dried up.

Of course, no such thing happened, except in theory. Sumptuary legislation has always proved repugnant to free men and difficult to enforce. Instead of becoming alcoholically arid, the United States grew wetter and wetter as the years passed. The bootlegger, once among the most despised members of society, became important—as important in his way as the Missing Link might be considered by ethnologists and anthropologists of the Darwinian school. Indeed, he proved a missing link. He bought magnificent motor cars or high speed motor boats, amassed fortunes, grew into might and acquired a definite and even respectable status as an indispensable member of society. More than one read his name in some Social Roster, —though it had probably been printed there before he turned outlaw. The racketeer and the gangster, protected by the politician and even in collusion with the revenue officer, waxed powerful and became superior to the law. The average American who wanted liquor bought from one or the other. What he got was their business, not his. True, persons with long purses might purchase what was "good stuff" according to pre-war standards, but mistakes were made. The rest of us often paid fancy prices for labels. Stimulated by the very difficulties created by the law and encouraged by the ease with which those difficulties could be surmounted, as well as by the temptation to break a statute that was never popular in large centers of population, an appetite for strong drink spread among

the young, not sparing young women. It became "smart" to affect the speakeasy and to make it a place of assemblage; and "drunk" and "souse" became humorous rather than disreputable terms.

But avast with moral discussions! The story has been written, and we are trying to recover from what in effect was a national spree—with headaches, and sometimes worse. The fact was that, deprived of legal liquor, we had embarked, as it were, upon an unknown sea of alcoholic beverages. Thirsts were drowned, rather than quenched, in "bathtub" or synthetic gin—that or "whiskey" made from supposedly denatured wood-alcohol. Fatalities were frequent. The cocktail, long considered an aid to good appetite and digestion and cheer, often proved an enemy to digestion, health, morals and even mind. In sum, the art of drinking, according to the tenets of the long established American School, was lost, except one found in Havana, or Nassau, or elsewhere abroad, some veteran barman whose training and experience qualified him to compose drinks in the old, standard American way. The men employed in speakeasies to mix cocktails and other drinks as a rule knew nothing about the job and did not have valid liquors to start with. A "cocktail" was apt to prove just something with so-called gin in it, or a mixture of two or more of the imitations that masked behind well-known names.

Self-respecting bartenders of the old day—or most of them—had found other means of earning a living. Some had emigrated. There were exceptions. Breaking the law of the land—a frequent avocation for many of us—most of our social clubs found employment for experienced bar-men. But rare it was that this particular searcher for truth

and good spirit, who, through the courtesy of friends was enabled to sample the offerings of many club bars, tasted a cocktail that seemed authentic. And he never drank a cocktail at a club bar during the prohibition era without wondering whether it would prove his last.

Neighboring countries benefited much from prohibition in the United States. For Canada the Yankee tourist trade proved a great boon. From early spring to late autumn the roads carried northward hosts of automobilists, bent, not upon seeing the natural and other wonders of the Dominion so much as on sampling the spirituous fare available to any comer. Usually their first port of call, once across the border, or after registering at a hotel, was a government liquor store, which exhibited a generous desire to accommodate, despite the legal limitations on sales to a single customer. All one had to do was to go back as early and as often as he pleased. A late afternoon in a Montreal hotel usually yielded ebullient evidence of a heavy American invasion, which proclaimed to all within ear-shot that it had got what it had come for.

Certain steamship companies finally awoke to the possibilities that lay in catering particularly to our denied and increasing demand for good liquor and plenty of it; and week-end cruises, swift turn-about jaunts to the tropics and return "voyages to Nowhere" won enormous popularity and helped erase some of the "red ink" into which the trans-Atlantic steamship companies had sunk until they were almost awash. Many who embarked on such cruises later yielded curious descriptions of the foreign ports they had visited, telling of a Havana that was paved with sawdust and contained mostly within "Sloppy Joe's"; and a tour of the British West Indies often seemed to linger

in memory mostly as a series of dashes from a table to the bar of "Dirty Dick's," in Nassau. It came to be said that a ship's company in those days did not disembark upon arriving back in New York, but was poured out upon the pier.

When the repeal of the prohibition amendment was accomplished, on December 5, 1933, proprietors of New York hotels and restaurants made the discovery that good bartenders, men who knew anything at all about mixing cocktails, were scarce. Most of the old-timers had died off, or forgotten what they had known. Steamships and clubs were raided; barmen were even imported; but it is a good hazard that out of every ten men employed to mix cocktails on that historic day of Repeal, not more than one really knew the rudiments of his trade. Schools for bartenders had sprung up, but they could not turn out experts fast enough to qualify. Properly mixing a wide variety of cocktails requires much more than a month of training. Long practice is absolutely essential.

Besides, even in pre-prohibition days, no one man could keep all the drink recipes in his head. Few latter-day cocktail slingers really have any conception of the number and variety of cocktails and other mixed drinks that used to be in demand. In order to be able to serve the correct cocktail when a customer called for his fancy of the moment, recipes had been written down and kept ready for consultation.

During the last few years, the market has been flooded with so-called cocktail recipe books. Without challenging them all, one may mention that some seem to have been based on the practices and even on the orthography of speakeasy "bar-keeps." In one, for example, I came across

the recipe for a "Dacqueri"—presumably intended for "Daiquiri," but whose formula would not be recognized as such anywhere in Cuba, where the rum it contains is the national drink. Not long ago, I made an examination of one volume which, judging from the quantity of names displayed, offered a tremendous number of cocktail recipes of startling variety. I found fewer than seventy whose names and formulas were known to me. Out of that seventy, the recipes for not as many as ten agreed with the formulas of pre-war times that were in my possession. They brought up Pickwickian memories.

"It depends, my lord," said *Mr. Weller*, during the trial of Bardell *vs.* Pickwick, "upon the taste and fancy of the speller."

Back in softer-boiled days and for more than twenty years, New York boasted many well run and well known bars, and one in particular that was famous all over the world. Everybody from everywhere who wanted the best of drinks, made according to the best traditions of the American School, found his way to it when he reached New York and carried away memories of it. In far-off Shanghai, in Peking, in Singapore, in Melbourne, in Capetown, in Johannesburg, in Aden, in Calcutta, an American traveler was sure to find in a local club or hotel somebody who would boast of having had such-and-such a cocktail in the Old Waldorf-Astoria Bar. If the new acquaintance was a Scot, he was apt to lick reminiscent chops over the generous free lunch there dispensed.

The barmen in that historic dispensary—an even dozen of them when good times made good business—had to know what was what when it came to mixing and serving drinks. As at most first class bars of the period, all

recipes were written down once they had been invented and tasted. Every new recipe brought to the bar must pass a try-out before it was inscribed in the Bar Book. It is to the fact that one of the Old Waldorf barmen held on to the copy of that Bar Book long after prohibition had shut what had grown by repute to the dignity of an American institution that we owe the preservation of the names and the real recipes of the authentic cocktails and most of the recognized mixed alcoholic drinks of ante-prohibition days. That barman was Joseph Taylor, who had been "called to the Bar" during its early days and who helped close it. He remained in the employ of the Old Waldorf-Astoria until its last day, working in what became known as its "beverage department" and handling no more stimulating potations than aerated water, ginger ale and near-beer. After the old hotel was closed, in 1929, Taylor was out of a job for a time, finally obtaining precarious employment until the opening of the new Waldorf. His self-respect would not permit him to work in a speak-easy, he told me. He used to call upon me at intervals. The last time was about ten months before Repeal Day. He was then looking forward eagerly, he said, to the return of old times, and to getting back behind a counter and plying the cocktail shaker in the old way, with "real stuff" to pour into it from genuinely labeled bottles. But he did not live to see that day.

The Old Waldorf Bar Book he had given me to use as I saw fit when I was writing the history of the Old Waldorf Bar—which I had known from shortly after its opening until the end—and in it I incorporated the contents of the recipe book. That book was intended simply as a contribution to the social history of an age—one I

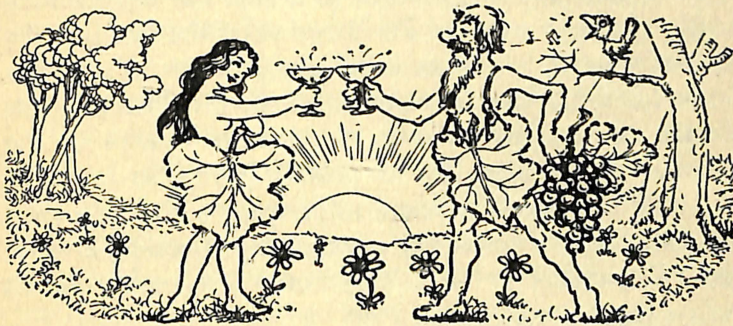
had treated from other standpoints in another volume, PEACOCKS ON PARADE, earlier published. When OLD WALDORF BAR DAYS came out, few Americans dreamed that repeal was hardly more than two years off. And so, while I "translated" and more or less codified and put into alphabetical order the contents of that battered, dog-eared little album, its pages stained with many samples of liquors, and which would probably show under a microscope the thumb prints of many barmen who had had to consult it, I had no idea of turning out a guide of any sort. I merely incorporated it as something that might interest the researcher into American *mores*, who, I felt sure, would find much material therein, and so permitted myself very little elaboration.

However, the book attracted wide and favorable comment. As Repeal Day approached, critics and connoisseurs who knew good liquors and particularly what cocktails used to be like, found that, by virtue of having been long in actual daily use, here was an authoritative compendium of the authentic cocktails of a by-gone day. True, its availability was handicapped by being tacked on, as it were, to a quasi-historical narrative and exposition, so that those who merely saw the book and the title did not readily guess, as a rule, that it contained a collection of cocktail recipes. Because of the book's history, it stood alone. It should be improved, amplified as much as necessary, and made thoroughly understandable and useful.

This was emphasized by Mr. Howard L. Lewis, Secretary of Dodd, Mead and Company. So that the author, encouraged and stimulated by the interest of a publishing firm of such high reputation and standing, gladly undertook the work of revision.



Besides the revised formulas for cocktails and other mixed drinks contained in the Old Waldorf Bar Book, I have included a number of recipes for other standard cocktails and mixed drinks, mostly gathered outside of the United States, and many of them tested and approved by the author.



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## II. CONSTITUTIVE AND DERIVATIVE

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THE cocktail, as many generations have known it, is a distinctively American drink. Its name, its formulas and its influence as well, have been spread by traveling Americans to every corner of the globe. Or else Britons, bound for some distant part of an empire on which the sun is always setting, learned a recipe in an American bar and made the barman at the club in their remote destination experiment until he had achieved something like the flavors of the mixture whose tastes and effects they longed to experience again.

At home—in London, or wherever he dwelt in his tight little island—the Englishman as a rule did not succumb easily to the innovation. For many years the fact that the cocktail was an American drink was sufficient to condemn it in his eyes. The Britisher stuck to his Sherry or his Scotch or Brandy-and-Soda. So that the spread of the cocktail in anything like its pristine purity, so to speak, was due in greatest measure to peripatetic Yankees, some of whom never found any strange place liveable, or even bearable, unless or until they could get their cocktails when they wanted them.

Not until the present century was ending its second decade was it possible anywhere in the London the compiler of this volume knew—and that was considerable—to buy a genuine cocktail made in the American way. In Paris, yes. The French, making early discovery that profit lurked in catering to thirsts hostile to claret or Burgundy,

imported cocktail shakers and increased the manufacture of ice. Not a few Frenchmen had learned about cocktails in America. The Chatham bar and Henry's and a dozen or more other places knew just how Martinis and Old-Fashioneds were made, and served them. That was one reason why many an American found Paris more enjoyable than London, and stayed longer. Of course, in London hotel bars frequented by Americans, cocktails, so-called, were served long ago by English barmaids and drunk liberally. American visitors, though they refused to acquire the tea habit and balked at Scotch, simply had to drink something in that climate. But somehow the concoctions lacked authenticity; they did not taste like real cocktails. English bartenders and barmaids, it appeared, found as much difficulty composing cocktails harmoniously as did their musicians in learning to play music of American origin and tempo. At this distance and with the conquest of London by our "jazz kings" a part of ancient history, the comparison must seem inept. But I knew the London of twenty-five to thirty years ago; I lived there.

Not until the summer of 1920, so far as I was able to ascertain, did an American-trained barman make his appearance at one of the high-class London hotels. That was the year when most American bartenders found themselves out of jobs. This one, however, was a Britisher. I knew the Englishman who had been commissioned by the management of that hotel to find such an expert in New York and happened to be in the lobby when the result of the mission was announced. I sampled one of the newcomer's first cocktails made on British soil.

Out in the Far East, the American Navy, true to tradition, did its share in spreading the gospel of the cocktail.

Certainly whatever may have been lacking in the results of their missionary endeavors up to the Spanish-American War was made up in 1898, just before and after Dewey's capture of the Spanish fleet in Manila Bay and during the Boxer Rebellion a few years later. Whatever the oft-encountered sign "American Bar" may have lacked in authentic backing when one encountered it in Europe, out in what were known as the Treaty Ports of China, in Yokohama and such other places in the Orient as our sailors, marines and soldiers came to know, one could find his Martini or any other cocktail that was in vogue back in the States.

Yet, while the cocktail is an American invention, its derivation and first date of application are hazed by anecdote and fancy. Take, for example, a story once heard in the Orient.

"A cocktail?" the Mandarin repeated, eying the drink doubtfully.

"Yes," replied the Standard Oil man, his host in Hong Kong.

"But why the name?"

The other shook his head. "Drink it and you will find the rooster feathers growing on you."

The Mandarin drank, perplexed. Having drunk, however, his curiosity over the name left him. All he wanted was another of the same. Soon afterward began in the Far East a demand for bottled Martinis and Manhattans, which did more to Americanize the Chinese than any other influence.

There was once a day when women did not drink cocktails. They even hesitated to pronounce the name. Over here we spoke of "roosters." Of course everybody

knew that roosters had tails and it was a common opinion that the effect of a cocktail was to make the imbiber feel somehow like a rooster with his tail stuck up. Anyhow, if the cocktail was properly made, it had the effect of at least stimulating the appetite. But that much admitted, the derivation is still an open question and the date undecided.

As my habit, when at a loss for the origin of a word, is to appeal to one of the foremost lexicographers in our land, I put the ancestry of "cocktail" up to Dr. Frank H. Vizetelly, managing editor of the Standard Dictionary. Then it developed that even that eminent root specialist found himself stumped when it came to pinning an exact date on the word and getting down to the bottom of its family tree. But Dr. Vizetelly was kind enough to go into the matter with great thoroughness.

"The *cocktail*," Dr. Vizetelly replied, "goes back at least to the beginning of the 19th century, and may date back to the American Revolution. It is alleged by one writer to have been a concoction prepared by the widow of a Revolutionary soldier as far back as 1779. He offers no proof of the statement, but a publication, 'The Balance,' for May 13, 1806, describes the *cocktail* of that period as 'a stimulating liquor composed of spirits of any kind, sugar, water and bitters. It is vulgarly called "bitter sling," and is supposed to be an excellent electioneering potion.'

"Washington Irving, in 'Knickerbocker' (1809), Page 241, said of the cocktail: 'They (Dutch-Americans) lay claim to be the first inventors of the recondite beverages, cock-tail, stone-fence, and sherry cobbler.' Hawthorne referred to *cocktails* in 'The Blithedale Romance' (1852), as did Thackeray in his 'The Newcomes' (1855), but neither

of these authors sheds any light upon the origin of the term.

“The New English Dictionary on Historical Principles says that the origin of the word *cocktail* is lost. In this connection, one writer refers to the older term *cocktail*, meaning a horse whose tail, being docked, sticks up like the tail of a cock. He adds: ‘Since drinkers of cocktails believe them to be exhilarating, the recently popular song, ‘Horsey, keep your tail up,’ may perhaps hint at a possible connection between the two senses of ‘cocktail.’”

“Bartlett in his ‘Dictionary of Americanisms’ gives the following: ‘*Cocktail*’—A stimulating beverage, made of brandy, gin or other liquor, mixed with bitters, sugar and very little water. A friend thinks that this term was suggested by the shape which froth, as of a glass of porter, assumes when it flows over the sides of a tumbler containing the liquid effervescing.’ He quotes the following from the *New York Tribune* of May 8, 1862: ‘A bowie-knife and a foaming cocktail.’ In the Yorkshire dialect, *cocktail* described beer that is fresh and foaming.

“Brewer, in ‘A Dictionary of Phrase and Fable,’ following the definition of *cocktail*, adds the note: ‘The origin of the term is unknown. The story given in the *New York World* (1891) to the effect that it is an Aztec word, and that ‘the liquor’ was discovered by an Aztec noble, who sent it by the hand of his daughter Xochitl to the King, who promptly named it “xoctl,” whence “cocktail,” is a good specimen of the manufacture of etymologies.’

“As you will see from the foregoing,” Dr. Vizetelly concludes, “altho many theories have been advanced as to the etymology of the term *cocktail*, these, like most etymologies of the kind, are mere flights of fancy, and while

they make interesting reading, can not be accepted as reliable."

So much for derivation and history. Now for the meaning of cocktail. The Standard Dictionary gives it as "[U. S.] A drink made of spirits mixed with bitters, sugar and flavor."

Well, that's sufficient to start with. But it was not a speakeasy definition during prohibition, and millions of Americans have grown up with very different ideas. In the Old Waldorf Bar Book, bitters of one kind or other was considered a necessary ingredient of most Gin cocktails. The favorite was Orange Bitters, which appears in something like one hundred different recipes. A distant second was Angostura. Then there were Calisaya, Boonekamp, Boker's, Amer Picon, Hostetter's, Pepsin, Peychaud, Fernet Branca, and so on. The Bitters was used in small quantities, ordinarily described as "one dash" or "two." But Bitters used to contain alcohol and prohibition made most brands illegal to import. One well known firm which specialized during prohibition in importing liquors whose alcoholic content had been reduced until they could be brought in as "flavoring extracts," told me it had not imported Orange Bitters in fourteen years.

The original Old Waldorf Bar Book contained almost three hundred cocktail recipes. That means more than appears, for of cocktails made with Vermouth there were frequently two variants, an ordinary and a "dry"—or "*sec.*" That was particularly true where the recipe called for Italian Vermouth. Using French Vermouth instead, the result was a "dry" cocktail, one that was not sweet and a better appetizer. Certain barmen claimed to make a dry cocktail simply by increasing the proportion of Gin.

Many recipes, however, call only for French Vermouth. Gin was the base, or one of the bases, of approximately one hundred and fifty cocktails—more if the “dry” variants of cocktails are considered as different entities. In making forty or so, Whiskey was the base. Rum of one sort or another was used only in fourteen; for Bacardi and Jamaica—though the latter was the favorite indulgence of many of our colonial forefathers—had not attained the wide acquaintance among Americans the latter now enjoy. In this book, Cuban and Jamaican drinks of today are taken up exhaustively following the contents of the Old Waldorf Bar Book. Sloe Gin was the base of eleven recipes. There were forty-four whose base was either Brandy or one of a number of cordials. Frequently two or more were mixed. Other bases were Applejack or Apple Brandy, Calisaya, Dubonnet, Sherry, Port and Swedish Punsch.

During the first two decades of the century, the commonly accepted American definition of a cocktail was a mixture of Gin and Vermouth with Bitters, iced and shaken. Of course, Whiskey cocktails had their many and ardent devotees; and the Manhattan, based on Whiskey, was a popular drink. To a big majority, however, Whiskey was something that should be taken neat, or, at most, adulterated with nothing more than water. In a highball, of course, the latter was aerated. The average Whiskey drinker regarded the mixture of good Bourbon or Rye with anything as a sort of sacrilege—except after the drink had gone down, when, as a rule, he liked to dispatch a small quantity of water in its wake. To many persons, Whiskey cocktails were so much medicine. To such, the ideal combination was Gin and Vermouth. Vermouth alone, as a drink, never won wide favor in this country, but it is



noteworthy that more than half the cocktails known had Vermouth as an essential. Of them all, the favorite was the Dry Martini.

Undoubtedly the ancestor of the cocktail that gained widest vogue during prohibition, particularly among householders who had to make their own, was what was known both as the Adirondack and the Orange Blossom No. 2. It consisted of one-half Orange Juice and one-half Gin, and was served in a bar glass. In the period just past, many persons who thought they had dependable bootleggers made up a concoction that approached the Orange Blossom No. 1, which consisted of one-third Orange Juice, one-third Tom Gin and one-third Italian Vermouth; or else the Eddy, which was one-third Gordon Gin, one-third French Vermouth and one-third Orange Juice. When one's host served a Bronx, during the late Doubtful Drink Era, it was more apt to be something whose content was one of the three just named—or almost anything. As a rule, the Orange Juice, at least, was the "real stuff."

At this point it may be mentioned that between certain pairs of cocktails, the only difference lies in the brand of Gin used. Occasionally the only dissimilarity is in names. However, Shakespeare to the contrary, once in a while there was something in these, as will be shown later.

Despite a widely accepted belief that all cocktails were iced, there were exceptions to the general rule, as the recipes show. My personal preference is for an iced cocktail, and I always use a shaker, one that could hold much more than the quantity of ingredients used. To my notion, a good deal of muscle action is necessary in shaking properly, and one secret of a perfect cocktail is getting it to the drinker with the least possible delay; that is to say, like

hot coffee, as soon as it is made.

Just where cocktails leave off and other mixed drinks begin it is difficult to determine. Some authorities would make cocktails all mixed drinks which have to be shaken—and cause dissensions. In reproducing the Old Waldorf Bar Book, I have followed in the main the classification of cocktails therein made. Many other mixed drinks fall into groups—determined, as a rule, by one or more of the ingredients used, or the method of making. Others can not be classified, and so are just listed alphabetically.

Before closing this dissertation on the products of the American School of Drinking, one must say frankly that so far as chemistry and logic are concerned, it would seem that either has had little to do with the formulas of most cocktails. The American School of Drinking, as it existed in other days, was never that of France; and so far as anybody has revealed, the rules of chemistry were never considered in arriving at formulas, nor was any dietitian consulted. Most American alcoholic concoctions exhibit little regard for chemistry, either in theory or application. In France, as Julian Street intimates in his "Wines," recently published, the art of drinking has, in a sense, been guided partly by the laws of chemical reactions. Generations of experts have determined which wines go best with certain foods; which aid the appetite or digestion. Moderation has usually been the keynote.

Americans, as a rule, drink partly for the taste, mostly for the effect. Those who prefer the effect to the taste like to get the same quickly. The cocktail, taken according to general practice, is not sipped as is wine. If it is not gulped, it is usually finished in three swallows, or at most four. Few of us on this side of the Atlantic, when we face

a cocktail, look for bouquets or aromas, to a French gourmet among the most potent charms of wines and brandies. Lots of Americans these days seem to like cocktails made of two or more kinds of liqueurs. Such mixtures would tend to shock the sophisticated foreigner, who has been taught that anything of the nature of a liqueur should follow rather than precede a meal. Most American women who acquired the cocktail habit while John Barleycorn was doing time, judging from what one has seen in foreign parts, prefer cocktails that are sweet, even if they are strong. Indeed, during that now happily ended chapter of American history, cocktail parties, which grew into great vogue, were seldom intended to quicken the appetite for dinner. They became occasions when intensive drinking was done and a provident host or hostess, aware that hunger was bound to ensue, prided himself or herself upon furnishing an abundant supply of *hors d'œuvres*, or, as these came themselves to be known, "appetizers;" the result often being that persons who attended cocktail parties preceding dinners so gorged themselves with these "delicate" but nevertheless substantial offerings, that by the time they reached the dinner table they seldom had any appetite left.

Moderation is the secret of enjoyment of anything, if one wishes to retain the faculty for enjoyment. That rule most certainly applies to cocktails and the whole category of drink of any kind. And, according to very respectable doctors, just as many digestive troubles originate from over-eating as from too much drinking.

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### III. BAPTISMAL

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THE visitor to a speakeasy, during the recent Period of Stress, may have lacked nothing in abundance of supply; but he was confronted by decided circumscription in variety. Had one who knew breathed to dispensers of dreadful drinks that masked under names once guarantees of superior content, and harmless, if potent, accelerators of appetite and good feeling—taken in moderation—some figures as well as facts about the quality and variety of alcoholic dispensation at the Old Waldorf in its real prime, he would probably have been greeted by a scouting or scornful, “Aw, what are ya givin’ me?” Indeed, had you told almost anybody who hadn’t the facts before him the number of kinds of fancy drinks Old Waldorf barmen knew how to concoct, and did concoct, they would have put you down as a liar and probably said it aloud.

Those three hundred or so varieties of what was once the great American drink, one which carried the name of our people all over the world; those over four hundred more varieties of picklers than the most ambitious American pickler of his age was ever able to advertise—and which pickled more people—deserve, with their formulas, to live in history. Their nomenclature belongs to it, not only as part of our national chronicles, but as an index to certain social, industrial and artistic achievements of an age.

Brushing aside such mythological, ornithological, theo-

logical, zoological, or otherwise "logical" designations as Adonis, Bird, Bridal, Bishop Poker, Creole, Goat's Delight, Gloom Lifter and Hoptoad—to name just a few samples of cocktails of other times—consider others that betray less of fancy and originality, but perhaps more of cause of origin.

For example, take the Armour, called after a well known Chicago patron of the establishment. Then there was a Beadleston, named after another customer who sold the Bar much of the beer he brewed, and after whom was baptized a second cocktail, the Beadleston No. 2. Speaking still alphabetically, there was a Bunyan, spelled with an "a," not an "o," and summoning up thoughts of a thirsty pilgrim's progress to a land of never-never-thirst. A "Chauncey" must have been named after the most distinguished person of that prenomem, a famous orator and wit. There is no record that its namesake was present at its christening. Nor is there evidence that the originator of a celebrated march upon Washington graced the birth of the Coxe cocktail. The Dorflinger got its name from a glass manufacturer who made containers for drinks.

For the creation of the Eddy, I may predicate at once that no scientific lady of that name was responsible; I am inclined to attribute its origin to a popular and handsome young diplomatist of the early part of the century who married an heiress and went into eclipse. And surely one would not think of attributing the Hearst cocktail to any personal interest on the part of a great newspaper proprietor; rather to certain of his staff who were in the habit of dropping in at odd times when assigned to a story in the neighborhood of what was then Herald Square.

And there was McKinley's Delight. Just why it was

McKinley's delight, I am unable to ascertain. The chances are that President McKinley never found out whether it was or not. In its favor, I may mention that the Bar was a great hangout for the G.O.P.'s of yesteryear, who may have passed their enthusiasm for their candidates across the counter for the barman to translate into terms of liquid intensity.

The Waldorf Bar served a Racquet Club, a Riding Club and a Union League Club cocktail, thus honoring certain social and representative New York institutions. But who the "Mrs. Thompson" was, whose name was bestowed upon one of its cocktails, frankly, I do not know. Nor do I know just what state of spiritual or spirituous elevation, or on whose part, suggested the christening of the St. Francis or the St. Peter or the St. John, though the first may have been called after a California hotel, and not after a friar long deceased.

The stage, whether or not it drove men to drink in those days, certainly inspired much drinking, and successful plays often stood godfather for bartenders' conceptions. The great success of "Rosemary," with which John Drew and one of Charles Frohman's best companies helped open the Astoria part of the Old Waldorf-Astoria, was celebrated in a cocktail of the same name, composed of equal parts of Vermouth and Bourbon. The tuneful "Merry Widow" and the almost equally whistleable "Chocolate Soldier" were drowned in baptismal cocktails at the Waldorf Bar. The Merry Widow cocktail was made of half French Vermouth and half Dubonnet; the Chocolate Soldier, an appropriately stronger potation, was composed of one-third Dubonnet, two-thirds Nicholson Gin and a dash of Lime Juice. "Peg o' My Heart" and "Rob Roy"

named other cocktails. "Trilby" had been drunk back in the days of the Waldorf sit-down Bar. In compliment to the locale of the play, the Trilby cocktail was made of one-third French Vermouth and two-thirds Old Tom Gin, with dashes of Orange Bitters and Crème Yvette. "Salomé," making a tremendous sensation in a single presentation at the Metropolitan Opera House, in 1907, was celebrated in a way that might have made Strauss weep for his seidel or his stein of Pilsner. With its two dashes of Absinthe, cementing half portions of Italian Vermouth and Dubonnet, the cocktail lacked German authorship, but certainly nothing in authority. Mrs. Leslie Carter must have heard, when she helped make David Belasco loom larger on the theatrical map, that "Zaza" made one of its biggest hits in the form of an invention of a Waldorf barman. The Zaza cocktail was somewhat milder than the Salomé, for only one-third of its content was Old Tom Gin, that being allied with two-thirds Dubonnet and two dashes of Orange Bitters. And Charlie Chaplin had a cocktail named in his honor when he began to make the screen public laugh.

In those days every big or spectacular event claimed its appropriate honorification at the hands of those Waldorf dispensers of drink. For example, the first composition of the Arctic cocktail celebrated Peary's discovery of the North Pole—or where it ought to be; the Doctor Cook cocktail proclaimed the exposure of a celebrated polar faker whose very entrails Peary once confessed to me personally, in effect, he hated; the invention of the Coronation cocktail was anticipative of the ten minutes' rest the late King Edward got when they sat him on the Stone of Scone. The Fin de Siècle came toward the end

of the century, when the expression became current in magazines and newspapers, and when lots of Americans were taking their first steps in French. What they said when they meant to order such a cocktail is another matter.

Why, you can date many American historical, society, sporting, police and other events by those cocktails when you know the names. There was the Third Degree, invented when everybody in New York was interested in the way tough cops were extracting information from accused persons. Probably it left its imbibers in a state similar to that of the victim of a police inquisition. Added to one-eighth French Vermouth, it consisted of seven-eighths Plymouth Gin, with several dashes of Absinthe. The Good Times cocktail was reminiscent of the socially important coach that once ran from the Waldorf doorway to the Woodmansten Inn. The Jitney complimented an invention of a Detroit gentleman which was found adaptable to take the place of trolley cars when drivers and conductors went on strike. It may be particularly interesting to that inventor to learn that it was composed of one-half Gin, one-fourth Lemon, one-fourth Orange Juice—and a little Sugar. Then there was the Marconi Wireless, which first “materialized” at the Bar of the Old Waldorf when the ancestor of what is now called the “radio” began to raise its ghostly voice; and the Prince Henry, concocted to celebrate the arrival of the once-distinguished Kaiser’s apostolic brother, who was dined and wined prodigiously in the old hotel’s Grand Ballroom, just above the Bar-room.

Cocktails by the names of Futurity, Suburban, and so on, celebrated the triumphs of James R. Keene and his racing cohorts and other famous stable-owners on near-by



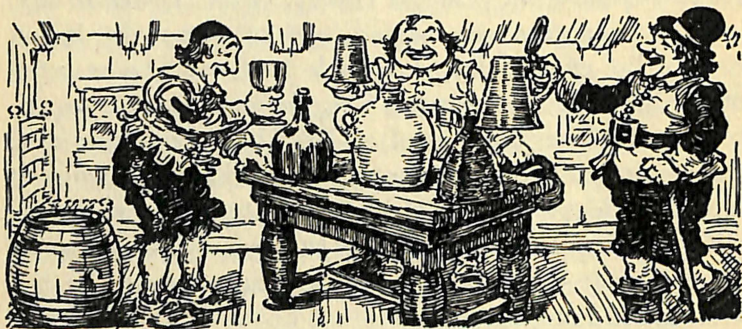
courses. A famous picture of a naked girl in the waves, sold under the name of "September Morn," was perpetuated—at least it was so thought—by a Waldorf cocktail. However, that cocktail was not a brand-new composition—simply a Clover Club cocktail in which Gin gave place to Bacardi Rum; the real Clover Club being composed of the juice of half a Lemon, half a teaspoonful of Sugar, half a pony of Raspberry Syrup, one-quarter pony of White of Egg, and a jigger of Gin.

The Spanish-American War produced distinctive drink nomenclature. The guns of Santiago awakened reverberation in the Waldorf Bar, and shook up what was termed a Santiago Sour—not, however, strictly a cocktail; no more was Hobson's Kiss, reminiscent of an episode that, alas! served to discredit the hero of the *Merrimac*. Then there was a Schley punch, a Shafter cocktail, and another which took its name from Admiral Dewey, victor at Manila Bay.

And when these are named, one has not really begun on the list of appetizers available to those who resorted at regular times to what was long the most famous expositor of the American School of Drinking. As I have said, their nomenclature deserves to live in history, of which it is a part. More, if only to clarify that portion of history with data furnishing contributory evidence—if further proof is impossible—their composition is important to the historian, and some day will so prove to the antiquarian, who will no doubt find material for study and zealous contemplation, if not amazement, in the fact that men once were able, year after year, to get outside so many kinds of more or less ardent spirit, and in such quantity, and still survive.

Well, they didn't all survive. They made patients for the specialists at Carlsbad and other European cure resorts,

and in many cases quit this sphere when still in their prime. But when all is said, the searcher for prehistoric man, for ancestors of much greater stature, may halt when he reads of the exploits of the exponents of the old American School of Drinking, point to the record, scratch his head, and say: "There were giants in those days." And others, of course, will draw a moral.



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## IV. FORMULARY

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### A.

## DRUNK AT THE OLD WALDORF BAR

FOR the convenience of students of the cultural history and *mores* of the American people, as well as for those who wish to set a goal before starting to mix, the bibulous concoctions long known and served at the Bar of the Old Waldorf have been arranged alphabetically, and in two general classes. The cocktails have been set down in one list and the others, which might be classed as "beverages," though that title might be open to dispute, have been termed "Fancy Potations and Otherwise." The latter, as already indicated, have themselves been subdivided into "families" bearing a sort of generic name. However, a great many proved too individualistic to classify, and these are merely run alphabetically.

At the Old Waldorf-Astoria Bar a good many non-alcoholic drinks were made and served, and their recipes are included in a separate list.

For the guidance, particularly, of those faced by bottles of authentic liquors and liquids more or less potent and potable, and who may not know just what to do with them, I have separated names of the cocktails contained in the Old Waldorf Bar Book into lists, governed by the particular "base" on which each was made. Many duplications of names will be discovered, but they are intentional, and due to the fact that some cocktails had more than one base.

In addition is given a list of cocktails in which Vermouth



is used. In a few it formed the base, or one of the bases. Another table names the cocktails in which Absinthe was considered essential. These lists apply only to the cocktails known and served before the Noble Experiment was launched, and not to "Fancy Potations and Otherwise," of the same period, which have been divided, when possible, into groups according to their general name, such as "Slings," "Sours," "Punches," and so on. Further on in the book will be found the best list, with formulas, of worth-while cocktails, punches and so on, such as Americans going to the Tropics and elsewhere abroad have learned to know and usually to esteem, particularly those based upon two of the best known varieties of Rum produced in the West Indies.

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*LISTS OF PRE-WAR COCKTAILS BY BASES*

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ON A GIN BASE

Adirondack	Brandy	Cooperstown
Alaska	Bridal	Cornell
Alexander	Brighton	Coxey
All Right	Bronx	Criss Racquet Club
Alphonse	Bronx No. 2	Daniel de Rouge
Ampersand	Original Bronx	Defender
Amsterdam	Bunyan	Delatour
Astor	Chanler	Delmonico
Astoria	Chanticleer	Dewey
Baco	Chauncey	Dr. Cook
Ballantine	Chocolate Soldier	Dorflinger
Bishop Poker	Christ	Dorlando
Black	Clover Club	Dowd
Blackthorn	Club	Down
Bradford	Colonial	Easy

Eddy	Marble Hill	Rossington No. 2
Emerson	Marguerite	St. Francis
Fin de Siècle	Marmalade	St. John
Fourth Degree	Martini	St. Peter
Gibson	Dry Martini	Shafter
Gibson No. 2	Middleton	Shake-up-Silo
Gin	Milliken	Silver
Gladwin	Millionaire	Sir Jasper
Gold	Milo	Skipper
Good Times	Montauk	Sloe Gin
Grand Vin	Mrs. Thompson	Somerset
Guion	My Own	Soul Kiss
Hall	Newman	Sunshine
Halsey	Newport	Swan
Hamlin	Number Three	Tango
Hearst	Nutting	Thanksgiving
Hilliard	Oliver	Third Degree
Holland Gin	Opal	Three-to-One
Honolulu	Orange Blossom	Tom Gin
Honolulu No. 3	Orange Blossom	Trilby
Howard	No. 2	Turf
Ideal	Passipe	Tuxedo
I. D. K.	Pell	Union League
I. D. K. No. 2	Perfect	Vandervere
James	Perfect No. 2	Van Wyck
Jazz	Poet's Dream	Wall Street
Jimmie Lee	Pomeroy	Walter Monteith
Jitney	Porto Rico	West India
Jockey Club	Prince Henry	White Elephant
Johnson	Princeton	H. P. Whitney
Lewis	Queen	Widow
Lone Tree	Racquet Club	Wild Cherry
Love	Rees	Yale
Lynne	Rose	Zaza
MacLean	Rossington	1915



## ON A WHISKEY BASE

(*B. indicates Bourbon; S., Scotch; I., Irish; otherwise Rye was used*)



Amaranth	Japalac	Rosemary (B.)
Beadleston	Liberal	Sazerac (B. or S.)
Beadleston No. 2	Manhattan	Sherman
(S.)	Manhattan Junior	Southgate
Brown	Manhattan Punch	Suburban
Chauncey	McKinley's Delight	Thompson
Commodore No. 2	Narragansett	Waldorf
(B.)	Old Fashioned	Waldorf Gloom
Emerald (I.)	Whiskey (B. or	Lifter (I.)
Ewing	Rye)	Whiskey (B., S., I.
Express (S.)	Pan American	or Rye)
Fanciulli	Prince	Whiskey Old Style
Gloom Lifter (I.)	Robert Burns (S.)	(B. or Rye)
Hearn's	Robin (S.)	York (S.)
Highland (S.)	Rob Roy (S.)	
Honolulu No. 2	Rory O'More (I.)	

## ON A BRANDY OR A LIQUEUR BASE

(*B. indicates Brandy. See also "Drinks from Other Climes"*)

Alaska (Chartreuse)	Charlie Rose (B.)	Full House
Alexander (Crème de Cacao)	Chauncey (B.)	(Chartreuse and Benedictine)
Alphonse (Crème de Cacao)	Chocolate	Goat's Delight
Ampersand (B.)	(Chartreuse and Maraschino)	(B. and Kirschwasser)
Bijou (Grand Mariner)	Coffee (B.)	Harvard (B.)
Bird (B. and Curaçao)	Commodore No. 2	Honolulu No. 3
Brandy (B.)	(Crème de Cacao)	(Curaçao)
Brandy Crusta (B.)	Coronation	Hop Frog (B.)
Brant (B. & White Mint)	(Apricot Brandy)	Hop Toad (Apricot Brandy)
	Fanciulli (Fernet Branca)	Jack Rose (Grenadine)
	Floater (B. and Kümmel)	

Japanese (B.)	Rose (Grand Mar- nier)	Strawberry (B.)
Metropole (B.)	Ruby (Cherry Brandy)	Tango No. 2 (Bene- dictine)
Middleton (Grena- dine)	Russian (B.)	Three-to-One (Apricot Brandy)
Montana (B.)	Sam Ward (Char- treuse)	Waldorf-Astoria (Benedictine)
Netherland (B. and Curaçao)	Skipper (Maraschi- no)	Woxum (Char- treuse)
Peacock (B.)	Stephen's (Benedictine)	"1915" (Curaçao)
Peplo (7 Bases, <i>q.v.</i> )		
Poet's Dream (Benedictine)		

## ON A RUM BASE

(For many other Rum Cocktails, see "Drinks from Other Climes")

Bacardi	Middleton	Santiago
Bacardi No. 2	Palmetto	September Morn
Commodore	Peg o' My Heart	Suburban
Cora Middleton	Polo	Tango No. 2
Hop Toad	Raleigh	

## ON A SLOE GIN BASE

Arctic	Futurity	Tipperary
Ardsley	Ping Pong	Tyrone
Bradford	Porto Rico	Van Wyck
Charlie Chaplin	Sloe Gin	

ON A BASE OF APPLE WHISKEY, APPLE BRANDY, APPLEJACK,  
OR "JERSEY LIGHTNING"

Coronation (Applejack)	Marconi Wireless (Applejack)
Full House (Apple Whiskey)	Normandie (Apple Whiskey)
Jack Rose (Applejack)	Star (Apple Whiskey)
Jersey (Apple Whiskey)	





## IN WHICH IS CALISAYA

Arctic	Colonial	Riding Club
Arsley	Daniel de Rouge	Robin
Brut	Dorando	
Calisaya	James	

## WITH DUBONNET

Chocolate Soldier	Merry Widow	Zaza
Marble Hill	Salomé	

## WITH SHERRY

Adonis	Bamboo	Tuxedo
Armour	Stephen's	

## WITH PORT

Coffee	Suburban	Union League
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## WITH SWEDISH PUNSCH

Astor	Doctor
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## COCKTAILS IN WHICH ABSINTHE IS USED

Absinthe	Goat's Delight	Russian
Ballantine	Hearn's	Salomé
Brut	Loftus	Sazerac
Creole	McKinley's Delight	Sherman
Crook	Opal	Swan
Dorflinger	Peacock	Third Degree
Duchess	Pick-Me-Up	Vivary
Duke	Rees	Waldorf
Fourth Degree	Robert Burns	



## IN WHICH VERMOUTH IS USED

Adonis	Defender	Ideal
All Right	Delatour	I. D. K.
Ampersand	Delmonico	I. D. K. No. 2
Amsterdam	Dewey	Japalac
Armour	Dowd	Jazz
Astoria	Down	Jimmie Lee
Baco	Duchess	Johnson
Ballantine	Duke	Lewis
Bamboo	Duplex	Liberal
Beadleston	Easy	Lieut. Colonel
Beadleston No. 2	Eddy	Loftus
Bijou	Emerald	Lone Tree
Bishop Poker	Emerson	Love
Black	Express	Lynne
Blackthorn	Fanciulli	MacLean
Bradford	Fin de Siècle	Manhattan
Bridal	Florida	Manhattan Junior
Brighton	Fourth Degree	Manhattan Punch
Bronx	Futurity	Marconi Wireless
Bronx No. 2	Gibson	Marguerite
Original Bronx	Gibson No. 2	Marmalade
Brown	Gladwin	Martini
Brut	Good Times	Dry Martini
Chanler	Gold	McKinley's Delight
Chanticleer	Grand Vin	Merry Widow
Chauncey	Guion	Metropole
Christ	Hall	Metropolitan
Club	Halsey	Milliken
Cooperstown	Hamlin	Millionaire
Cornell	Harvard	Milo
Coronation	Hearn's	Montauk
Coxey	Hearst	Mrs. Thompson
Creole	Highland	My Own
Criss Racquet Club	Hilliard	Narragansett
Crook	Honolulu No. 2	Neudine





Newman	Rory O'More	Third Degree
New Orleans	Rosemary	Thompson
Newport	Rossington	Tipperary
Normandie	Rossington No. 2	Tip Top
Number Three	Ruby	Trilby
Nutting	St. Francis	Turf
Olivet	St. John	Tyrone
Opal	Salomé	Vandervere
Orange Blossom	Sazerac	Vermouth (French)
Palmetto	Shafter	Vermouth (Italian)
Passipe	Shake-up Silo	Vin Mariani
Pell	Sherman	Vivary
Perfect	Silver	Waldorf
Perfect No. 2	Sir Jasper	Wall Street
Pick-Me-Up	Somerset	Walter Monteith
Poet's Dream	Soul Kiss	West India
Pomeroy	Star	White Elephant
Prince Henry	Stephen's	H. P. Whitney
Queen	Sunshine	Whittaker
Racquet Club	Swan	Widow
Rees	Tango	Woxum
Robert Burns	Tango No. 2	Yale
Rob Roy	Thanksgiving	York

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### COCKTAILS \*

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**GENERAL DIRECTION:** The best method of making most cocktails is to put the ingredients into a shaker in the order named in the recipe; then add cracked ice; then shake vigorously and long; then strain the contents into the cocktail glass and serve promptly. Certain recipes, however, call for "stirring." These are marked "(Stir)," usually on the last line of the formula. Shaking makes a weaker drink.

\* Explanation or exposition of names of recipes starred has been given earlier in the book. No effort has been made to compile an encyclopedia, the author believing that research specialists interested in American *mores* would appreciate being left a little wet virgin territory of their own.

**ABSINTHE** Two dashes of Gin  
Two-thirds Absinthe  
One-third Water (Stir)

**ADIRONDACK** One-half Orange Juice  
One-half Gordon Gin

Rugged, like its namesake. So rugged, indeed, it survived through the prohibition stress and, except that the "gin" might be almost anything else, was one of the few cocktail recipes widely known and followed in this country. But most who made it and drank it did not know its original name!

**ADONIS** Two dashes Orange Bitters  
One-half Sherry  
One-half Italian Vermouth (Stir)

Named in honor of a theatrical offering which first made Henry E. Dixey and Fanny Ward famous.

**ALASKA** Dash of Orange Bitters  
One-third Yellow Chartreuse  
Two-thirds Tom Gin

**ALEXANDER** One-third Gin  
One-third Crème de Cacao  
One-third Cream

**ALL RIGHT** One-fifth Italian Vermouth  
Four-fifths Nicholson Gin  
Piece of Orange Peel in Glass

**ALPHONSE** One-third Crème de Cacao  
One-third Dry Gin  
One-third Cream (no ice)





A cartoonist created a series of newspaper comics some thirty years ago, based upon traditional French politeness. "After you, my dear Gaston," "After you, my dear Alphonse," was the text or tenor of the captions.

- AMARANTH**    One dash Angostura Bitters  
                   Two-thirds jigger Whiskey  
                   Stir; fill from siphon; add powdered  
                   Sugar
- AMMONIA**    Five drops Aromatic Spirits Ammonia  
                   One jigger Water (Stir)  
                   Considered a cure, rather than a cause.
- AMPERSAND**    Two dashes Orange Bitters  
                   One-third Brandy  
                   One-third Tom Gin  
                   One-third Italian Vermouth  
                   Two dashes of Curaçao on top
- AMSTERDAM**    One-third Vermouth (French or  
                   Italian)  
                   Dash Orange Bitters  
                   Two-thirds Nicholson's Gin (Stir)  
                   Lemon Peel, squeezed on top
- ARCTIC \***      Dash of Orange Bitters  
                   One-half Red Calisaya Bark  
                   One-half Sloe Gin (Stir)
- ARDSLEY**      Dash of Orange Bitters  
                   One-half Red Calisaya  
                   One-half Sloe Gin  
                   Residents of a famous and wealthy community up the

Hudson, by that name, furnished a good deal of patronage to the Bar.

ARMOUR \* Two dashes Orange Bitters  
One-half jigger Sherry  
One-half jigger Italian Vermouth (Stir)

ASTOR One dash of Lemon Juice  
One dash of Orange Juice  
One jigger of Gin  
One jigger of Swedish Punsch (Stir)

Perhaps after William Waldorf, who built the original Waldorf. However, chances are, it was originated either at the old Astor House or the Astor Hotel, and took its name from its bar of nativity.

ASTORIA Two dashes Orange Bitters  
One-third Tom Gin  
Two-thirds French Vermouth (Stir)

After the big annex to the old Waldorf, which at its opening, in 1897, became the main part of the establishment.

BACARDI Two jiggers Bacardi Rum  
Two Limes  
A little Sugar  
A little Grenadine

BACARDI Juice of one Lime  
No. 2 One-half spoonful Sugar  
A drink of Bacardi Rum  
A little Pineapple Juice  
Champagne glass, with shaved Ice





- BACO** Dash of Orange Bitters  
 One-quarter Italian Vermouth  
 One-quarter French Vermouth  
 One-half Gordon Gin (Stir)  
 Slice of Orange Peel, whiskey glass
- BALLANTINE** Two dashes Orange Bitters  
 One-half jigger French Vermouth  
 One-half jigger Plymouth Gin  
 One dash Absinthe
- BAMBOO** Two dashes Orange Bitters  
 One-half Sherry  
 One-half French Vermouth (Stir)
- BEADLESTON** \* Two dashes Orange Bitters  
 One-half jigger French Vermouth  
 One-half jigger Whiskey (Stir)
- BEADLESTON** One-half French Vermouth  
 No. 2 \* One-half Haig & Haig Scotch Whiskey
- BIJOU** Two dashes Orange Bitters  
 One-half French Vermouth  
 One-half Grand Marnier (Stir)
- BIRD** Twist two pieces Orange Peel  
 Fill glass with fine Ice  
 Two-thirds Triple Sec Curaçao  
 One-third Brandy  
 Two more Twisted Orange Peels  
 Serve as Crème de Menthe Frappé

So named by the person on whom it was first tried.  
 "That's a bird!" he exclaimed, smacking his lips.

**BISHOP** One-third French Vermouth  
**POKER** One-third Italian Vermouth  
 One-third Plymouth Gin  
 Dash of Amer Picon Bitters

**BLACK** Two-thirds Italian Vermouth  
 One-third Tom Gin

**BLACK-** One pony Kirschwasser  
**JACK** One dash Brandy  
 One pony Coffee (claret glass)

Supposed to have been called that from knockout effects consequent upon indulgence.

**BLACK-** Two dashes Orange Bitters  
**THORN** One-third Italian Vermouth  
 Two-thirds Sloe Gin (Stir)

Sloe Gin, a distillation of the fruit of the blackthorn, gave authority to the drink and to its derivation as well.

**BRADFORD** Two dashes Orange Bitters  
 One-half Italian Vermouth  
 One-half Tom Gin  
 Twist Lemon Peel on top

**BRANDY** One dash Angostura Bitters  
 One dash Gin  
 One jigger Brandy (Stir)

**BRANDY** One-half Brandy or Applejack  
 No. 2 One-half French Vermouth  
 One dash Orange Bitters





- BRANDY CRUSTA** Cup one-half small Lemon  
 Put in cocktail glass  
 Dip edge of glass in powdered Sugar  
 In mixing glass put two dashes Angostura  
 Bitters  
 Four drops Lemon Juice  
 Two dashes Curaçao  
 Jigger Brandy (Stir and pour)
- BRANT** Two dashes Angostura Bitters  
 One-quarter White Mint  
 Three-quarters Brandy (Stir)  
 Piece of Lemon Peel on top
- BRIDAL** Two dashes Orange Bitters  
 Dash of Maraschino  
 One-third jigger Italian Vermouth  
 Two-thirds jigger Plymouth Gin (Stir)  
 Piece of Orange Peel, twisted, in glass
- BRIGHTON** Dash of Orange Bitters  
 One-half Tom Gin  
 One-half Italian Vermouth (Stir)  
 So called from the race course near Brighton Beach,  
 where many Bar habitués spent their afternoons when  
 that track topped the racing calendar.
- BRONX** One-fourth Italian Vermouth  
 One-fourth French Vermouth  
 One-half Gordon Gin  
 Piece of Orange Peel



- BRONX  
No. 2      Two jiggers Gin  
            One jigger French Vermouth  
            One-half jigger Orange Juice
- BRONX  
(WAL-  
DORF)      Two-thirds Gin  
            One-third Orange Juice  
            Two slices fresh Pineapple in glass
- BRONX  
(Original)      One-third Orange Juice  
            Two-thirds Gin  
            Dash of French Vermouth  
            Dash of Italian Vermouth

Many claimants to the honor of inventing the Bronx have arisen. It was an Old Waldorf tradition that the inventor was Johnnie Solon (or Solan), popular as one of the best mixers behind its bar counter for most of the latter's history. This is Solon's own story of the Creation—of the Bronx:

"We had a cocktail in those days called the Duplex, which had a pretty fair demand. One day, I was making one for a customer when in came Traverson, head waiter of the Empire Room—the main dining room in the original Waldorf. A Duplex was composed of equal parts of French and Italian Vermouth, shaken up with squeezed orange peel, or two dashes of Orange Bitters. Traverson said, 'Why don't you get up a new cocktail? I have a customer who says you can't do it.'

"'Can't I?' I replied.

"Well, I finished the Duplex I was making, and a thought came to me. I poured into a mixing glass the equivalent of two jiggers of Gordon Gin. Then I filled





the jigger with orange juice, so that it made one-third of orange juice and two-thirds of Gin. Then into the mixture I put a dash each of Italian and French Vermouth, shaking the thing up. I didn't taste it myself, but I poured it into a cocktail glass and handed it to Traverson and said: 'You are a pretty good judge. (He was.) See what you think of that.' Traverson tasted it. Then he swallowed it whole.

"'By God!' he said, 'you've really got something new! That will make a big hit. Make me another and I will take it back to that customer in the dining room. Bet you'll sell a lot of them. Have you got plenty of oranges? If you haven't, you better stock up, because I'm going to sell a lot of those cocktails during lunch.'

"The demand for Bronx cocktails started that day. Pretty soon we were using a whole case of oranges a day. And then several cases.

"The name? No, it wasn't really named directly after the borough or the river so-called. I had been at the Bronx Zoo a day or two before, and I saw, of course, a lot of beasts I had never known. Customers used to tell me of the strange animals they saw after a lot of mixed drinks. So when Traverson said to me, as he started to take the drink in to the customer, 'What'll I tell him is the name of this drink?' I thought of those animals, and said: 'Oh, you can tell him it is a "Bronx."'"

**BROWN**      Two dashes Orange Bitters  
                   One-half French Vermouth  
                   One-half Whiskey

Ascribed to students of Brown University, an early Rockefeller Center.

**BRUT** Two dashes Orange Bitters  
 One-half French Vermouth  
 One-half Calisaya  
 One dash Absinthe

An extremely "dry" cocktail. "Brut" (French) means "raw." Many customers pronounced it "Brute," and so thought it.

**BUNYAN \*** Gordon Gin  
 One Olive  
 Carbonic on side

**CALISAYA** Two dashes Orange Bitters  
 One jigger Calisaya (Stir)

**CHAMPAGNE** One lump Sugar  
 Two dashes Angostura Bitters  
 One piece Lemon Peel, twisted  
 Fill glass with chilled Champagne

**CHANLER** One small piece of Ice in mixing glass  
 Squeeze one piece of Lemon Peel  
 One-third Italian Vermouth  
 Two-thirds Old Tom Gin (whiskey glass)

"Sheriff Bob" Chanler, artist, married Lina Cavalieri, of the Metropolitan and made the front pages early in the century.

**CHANTICLEER** One-half Orange Gin  
 One-half French Vermouth  
 White of one Egg  
 (Add a Cock's Comb if desired)



Celebrated the local opening of Edmond Rostand's  
*Chanticleer*.



CHARLIE CHAPLIN	One-third Lime Juice One-third Sloe Gin One-third Apricot Brandy
CHARLIE ROSE	One pony Brandy Slice of Lemon placed on top (no Ice)
CHAUNCEY *	Dash of Orange Bitters One-fourth Tom Gin One-fourth Whiskey One-fourth Italian Vermouth One-fourth Brandy (Stir)
CHOCOLATE	One pony yellow Chartreuse One pony Maraschino Yolk of one Egg (claret glass)
CHOCOLATE SOLDIER *	One-third Dubonnet Two-thirds Nicholson's Gin Dash of Lime Juice
CHRIST	Two dashes Orange Bitters One-half Plymouth Gin One-half Italian Vermouth Two slices Orange Peel
CIDER	Two dashes Angostura Bitters Whole Lemon Peel One lump Ice in Collins glass One pint Cider (Stir)

**CLIQUET** Juice one Orange  
 One jigger Rye; flavored with St.  
 Croix Rum  
 One lump Ice (Stir)

**CLOVER CLUB** Juice one-half Lemon  
 One-half spoon Sugar  
 One-half pony Raspberry Syrup  
 One-fourth pony White of Egg  
 One jigger Gin (star glass)

A Philadelphia importation, originated in the bar of the old Bellevue-Stratford, where the Clover Club, composed of literary, legal, financial and business lights of the Quaker City, often dined and wined, and wined again.

**CLUB** Dash of Angostura Bitters  
 One-third Italian Vermouth  
 Two-thirds Plymouth Gin (Stir)

**COFFEE** Two ponies Port Wine  
 One pony Brandy  
 Yolk of one Egg  
 One-half spoon Sugar (claret glass)

**COLONIAL** Dash of Orange Bitters  
 Two-thirds Plymouth Gin  
 One-third Red Calisaya (Stir)

**COMMODORE** One-half teaspoon Sugar  
 One dash Lemon Juice  
 White of one Egg  
 One drink of Bacardi Rum



**COMMODORE**

No. 2

One dash of Grenadine  
 One dash of Raspberry Syrup  
 One-third Lemon Juice  
 One-third Bourbon Whiskey  
 One-third Crème de Cacao  
 Dash Grenadine Syrup (champagne  
 glass)

**COOPERSTOWN** Bronx, with fresh Mint

**CORA** Clover Club made with Jamaica  
**MIDDLETON** Rum instead of Gin (claret glass)

**CORNELL** One-half French Vermouth  
 One-half Gordon Gin

A compliment to an institution at Ithaca, many of  
 whose alumni—mining engineers and others—used it to  
 toast Alma Mater.

**CORONATION \*** One-third Italian Vermouth  
 One-third French Vermouth  
 One-third Applejack  
 One dash Apricot Brandy

**COXEY \*** Dash of Amer Picon Bitters  
 One-half Italian Vermouth  
 One-half Plymouth Gin (Stir)

**CREOLE** Dash of Orange Bitters  
 One-third jigger Absinthe  
 One-third jigger Italian Vermouth

**CRISS** Dash of Orange Bitters  
**RACQUET CLUB** One-half French Vermouth

One-half Plymouth Gin  
Frappé with Orange Peel

CROOK            Dash of Orange Bitters  
                  One-third Absinthe  
                  Two-thirds Italian Vermouth

DANIEL           Orange Bitters  
DE ROUGE        One-half Tom Gin  
                  One-half Red Calisaya (Stir)

DEFENDER       Dash of Orange Bitters  
                  One-half Tom Gin  
                  One-half Italian Vermouth  
                  Two dashes Crème Yvette (Stir)

The name of an American yacht which took care of one of Sir Thomas Lipton's early but seemingly endless "Shamrocks."

DELATOUR        One-third Italian Vermouth  
                  Two-thirds Gordon Gin  
                  Two dashes Orange Bitters  
                  Twist Orange Peel in glass

DELMONICO      Dash of Orange Bitters  
                  One-half French Vermouth  
                  One-half Plymouth Gin  
                  Two slices Orange Peel

Adopted from the bar of Old Delmonico's, a long-famous New York restaurant.

DEWEY \*         Dash of Orange Bitters  
                  One-half Plymouth Gin  
                  One-half French Vermouth







- DUPLEX** Two dashes Orange Bitters, or two  
squeezes of Orange Peel  
One-half Italian Vermouth  
One-half French Vermouth
- EASY** Dash of Orange Bitters  
One-eighth Italian Vermouth  
Seven-eighths Booth's Gin
- EDDY \*** One-third Gordon Gin  
One-third French Vermouth  
One-third Orange Juice
- EMERALD** Dash of Orange Bitters  
One-half Italian Vermouth  
One-half Irish Whiskey (Stir)
- EMERSON** Juice one-half Lime  
Small teaspoon Maraschino  
One-third Italian Vermouth  
One-third Tom Gin (Stir)
- EWING** One drop Angostura Bitters  
One jigger Whiskey (Stir)
- EXPRESS** Dash of Orange Bitters  
One-half Italian Vermouth  
One-half Scotch Whiskey (Stir)
- FANCIULLI** One-fourth Fernet Branca  
One-fourth Italian Vermouth  
One-half Whiskey  
Frappé or not. Devotees usually took  
it without Ice.





**FIN DE SIÈCLE \*** Orange Bitters  
 One dash Amer Picon Bitters  
 One-third Italian Vermouth  
 Two-thirds Plymouth Gin (Stir)

**FLOATER** Fill glass with shaved Ice  
 Three-fourths Gilka Kümmel  
 One-fourth Brandy

There is equal authority for a contention that this was called after a racehorse owned by the late James R. Keene, or after an individual numerically important, and who was transported into various precincts at different hours of Election Day and thereby enabled to vote early and often, as the saying was.

**FLORIDA** One-half Italian Vermouth  
 One-half Orange Juice

**FOURTH DEGREE** One-third Italian Vermouth  
 Two-thirds Plymouth Gin  
 Dash of Absinthe

**FULL HOUSE** Dash of Angostura Bitters  
 One-third Yellow Chartreuse  
 One-third Benedictine  
 One-third Apple Whiskey

The name is indicative of the sway once enjoyed by what was the great American indoor game in B.C. days—that is to say Before Contract, or Before Culbertson.

**FUTURITY \*** Dash of Angostura Bitters  
 One-half Sloe Gin  
 One-half Italian Vermouth (Stir)

- GIBSON One-half French Vermouth  
One-half Dry Tom Gin (Stir)  
Squeeze Lemon Peel on top
- GIBSON No. 2 One-third French Vermouth  
Two-thirds Plymouth Gin  
Orange Peel on top
- GIN Dash of Orange Bitters  
One jigger Tom Gin (Stir)
- GINGER ALE One lump Ice  
Two dashes Angostura Bitters  
One whole Lemon Peel  
Fill with cold Ginger Ale
- GLADWIN Three-fourths Gordon Gin  
One-eighth Italian Vermouth  
One-eighth French Vermouth
- GLOOM LIFTER Same as Clover Club  
Irish Whiskey instead of Gin  
One-half teaspoon Brandy
- GOAT'S DELIGHT One-half Kirschwasser  
One-half Brandy  
One dash Orgeat Syrup  
One spoon Cream  
One dash Absinthe
- As to who was the original "goat" cheered by this cup, records are at least vague.
- GOLD Dash of Orange Bitters  
One-half Tom Gin  
One-half Italian Vermouth





After the product of "them thar hills," finders of which came to the Bar in great numbers.

- GOOD TIMES \*** Dash of Orange Bitters  
One-third French Vermouth  
Two-thirds Booth's Gin (Stir;  
Olive)
- GRAND VIN** One-fourth Italian Vermouth  
One-fourth French Vermouth  
One-half Plymouth Gin
- GUION** Dash of Orange Bitters  
One-half Plymouth Gin  
One-half Italian Vermouth  
One spoon of Benedictine on top  
Called after a member of the family which owned,  
or had founded, the Guion line of steamships.
- HALL** Dash of Orange Bitters  
One-third jigger Italian Vermouth  
One-third French Vermouth  
One-third Nicholson Gin (Olive)
- HALSEY** One-half Gordon Gin  
One-fourth Italian Vermouth  
One-fourth French Vermouth  
Squeeze Orange Peel (whiskey glass)  
Named in compliment to a well known stock-broker  
and patron of the Bar.
- HAMLIN** One-third Italian Vermouth  
Two-thirds Nicholson Gin  
Took its name from Harry Hamlin of Buffalo, an

enthusiastic automobilist in the days when there were far more enthusiasts than automobiles.

**HARVARD**     Dash of Orange Bitters  
                   Two-fifths jigger Brandy  
                   Three-fifths Italian Vermouth (Stir)  
                   Fill from chilled siphon

Named after a school for young men, whose site is contiguous to the Charles River, in a suburb of Boston. Alumni who drank it sometimes lost the "Harvard accent."

**HEARN'S**        Dash of Manhattan Bitters  
                   One-third Whiskey  
                   One-third Italian Vermouth  
                   One-third Absinthe

**HEARST \***        One dash Orange Bitters  
                   One dash Angostura Bitters  
                   One-half jigger Italian Vermouth  
                   One-half jigger Plymouth Gin

**HIGHLAND**     Dash of Orange Bitters  
                   One-half Scotch  
                   One-half Italian Vermouth (Stir)

**HILLIARD**     Dash of Peychaud Bitters  
                   One-third Italian Vermouth  
                   Two-thirds Dry Gin (Stir)

**HOFFMAN**     Two dashes Orange Bitters  
**HOUSE**        One-third French Vermouth  
                   Two-thirds Plymouth Gin  
                   Squeeze Lemon Peel on top





Conceived at the old Hotel in Madison Square whose bar was famous before the Old Waldorf was built, for the length of its brass rail, the Bougereau painting of nudities on the wall, and the notability of many of its patrons. Served at Old Waldorf Bar, but was not in the original Bar Book.

- |                |   |
|----------------|---|
| HOLLAND GIN    | Dash of Angostura Bitters<br>One jigger Holland Gin (Stir)  |
| HONOLULU       | Two dashes Angostura Bitters<br>One teaspoon Lime Juice<br>One teaspoon Orange Juice<br>One jigger Tom Gin<br>Twist Lemon Peel on top |
| HONOLULU No. 2 | One-third Italian Vermouth<br>One-third French Vermouth<br>One third Whiskey  |
| HONOLULU No. 3 | Two jiggers Gin<br>A little less than half a jigger of<br>Orange Curaçao<br>Juice of half a Lime                                      |
| HOP FROG       | Two-thirds Lime Juice<br>One-third Brandy   |
| HOP TOAD       | Juice of one-half Lime<br>One-third Jamaica Rum<br>One-third Apricot Brandy   |
| HOWARD         | Dash of Orange Bitters<br>One jigger Plymouth Gin (Stir)<br>Two dashes Angostura Bitters  |

- IDEAL                    One-third Italian Vermouth  
Two-thirds Plymouth Gin  
Flavor with Grapefruit
- I. D. K.                One-third Italian Vermouth  
Two-thirds Nicholson Gin  
Orange Peel (Stir. Bar glass)
- I. D. K. No. 2        One-fifth Italian Vermouth  
Four-fifths Nicholson Gin  
Sprig of Mint
- JACK ROSE            Juice of Lime  
(or *Jacque Rose*)    One-third Grenadine Syrup  
Two-thirds Applejack  
So called because of its pink color, the exact shade of  
a Jacqueminot rose, when properly concocted.
- JAMES                 Dash of Orange Bitters  
Two-thirds Plymouth Gin  
One-third Red Calisaya (Stir)
- JAPALAC              Juice one-fourth Orange  
One jigger French Vermouth  
One jigger Whiskey  
Dash of Raspberry Syrup  
So styled in compliment to a salesman who sold a  
product of that name; not because it would enamel a  
digestive apparatus.
- JAPANESE             Dash of Boker's Bitters  
Two dashes Orgeat Syrup  
One jigger Brandy  
One slice Lemon Peel (Stir)





**JAZZ** Same as Bronx, with plenty of  
Orange Juice

Commemorating the sudden but widespread popularity of modern rhythmical measures when the century was still young.

**JERSEY** Dash of Boker's Bitters  
Two dashes Syrup  
One jigger Apple Whiskey (Stir)

**JIMMIE LEE** Dash of Peychaud Bitters  
One-third French Vermouth  
One-third Italian Vermouth  
One-third Plymouth Gin  
Serve with Orange Peel

**JITNEY \*** One-half Gin  
One-quarter Lemon Juice  
One-fourth Orange Juice  
A little Sugar

**JOCKEY CLUB** Dash of Orange Bitters  
One jigger Dry Gin (Stir)  
Not after the perfume, but after the American Jockey Club itself.

**JOHNSON** Dash of Orange Bitters  
One-third jigger Plymouth Gin  
One-third jigger French Vermouth  
One-third jigger Italian Vermouth  
(Stir)  
Piece of Orange Peel on top

**LEWIS** One-half French Vermouth  
One-half Plymouth Gin



Named, not after Sinclair, but before the author of "Main Street" had discovered Broadway.

**LIBERAL**            Dash of Orange Bitters  
                          Three dashes Amer Picon  
                          One-half Whiskey  
                          One-half Italian Vermouth (Stir)

**LIEUTENANT COLONEL**    One-half French Vermouth  
                          One-half Amer Picon Bitters

**LOFTUS**            One-third French Vermouth  
                          One-third Italian Vermouth  
                          One-third Absinthe

Called in compliment to Cissie Loftus, famous English comedienne and mimic, long a popular top-liner.

**LONE TREE**        Dash of Orange Bitters  
                          One-half Italian Vermouth  
                          One-half Plymouth Gin

After the 1899 equivalent of a "nineteenth hole"—a tree which stood alone in a secluded part of a golf course near Philadelphia. Players on that course frequented the Old Waldorf Bar.

**LOVE**                Martini Cocktail, with White of one  
                          Egg added

**LYNNE**             One-half French Vermouth  
                          One-half Gordon Gin

**MACLEAN**         One-quarter Italian Vermouth  
                          One-quarter French Vermouth  
                          One-half Gordon Gin



In honor of John R. MacLean, long proprietor of the Cincinnati *Enquirer* and the Washington *Post*.



**McKINLEY'S DELIGHT**      One dash Absinthe  
                                  Two dashes Cherry Brandy  
                                  Two-thirds Whiskey  
                                  One-third Italian Vermouth (Stir)

**MANHATTAN**      Dash of Orange Bitters  
                                  One-half Italian Vermouth  
                                  One-half Rye Whiskey (Stir)  
                                  Serve with Maraschino Cherry

Origin somewhat obscure. Probably first called after a well known club of that name, and not after an island famed for many years as the abode and domain of a certain "Tiger."

**MANHATTAN**      Two dashes Orange Bitters  
 No. 2                      Two pinches Sugar  
                                  One-half Italian Vermouth  
                                  One-half Irish Whiskey

**MANHATTAN**      One-half Vermouth  
**JUNIOR**                One-half Whiskey  
                                  Piece of Orange Peel

**MANHATTAN**      Manhattan cocktail in red ground  
**PUNCH**                glass.—*Editor's Note: Last three*  
 (Waldorf)                *words denote a container, not an*  
                                  *ingredient.*

**MARBLE HILL**      One-quarter Dubonnet  
                                  One-quarter Orange Juice  
                                  One-half Gordon Gin

- MARCONI            Two dashes Orange Bitters  
 WIRELESS \*        One-third Italian Vermouth  
                          Two-thirds Applejack
- MARGUERITE       Dash of Orange Bitters  
                          One-half French Vermouth  
                          One-half Plymouth Gin
- MARMALADE        One-quarter French Vermouth  
                          One-quarter Italian Vermouth  
                          One-half Nicholson Gin  
                          Two slices Orange
- MARTINI            Dash of Orange Bitters  
                          One-half Tom Gin  
                          One-half Italian Vermouth (Stir)  
                          Serve with a green Olive  
                          Twist piece of Lemon Peel on top
- MARTINI No. 2     Two jiggers Gin  
                          One-half jigger Italian Vermouth  
                          One-half jigger French Vermouth  
                          (Stir)  
                          Serve as above
- MARTINI (Dry)     Two-thirds Gin  
                          One-third French (or Sec) Vermouth  
                          (Stir)  
                          Serve as above
- MARTINI            One-half Gin (preferably dry)  
 (Dry No. 2)        One-half French Vermouth (Stir)  
                          Serve as above

Modern practice prescribes shaking for a Dry Martini.





This, however, weakens the mixture and used to be dis-  
countenanced by barmen who believed in tradition.

**MERRY WIDOW** \* One-half French Vermouth  
One-half Dubonnet

**METROPOLE** One dash Peychaud Bitters  
One dash Orange Bitters  
One-half French Vermouth  
One-half Brandy (Stir; Mara-  
schino Cherry )

Attributed to a once well known and somewhat lively  
hotel, whose bar was long a center of life after dark  
in the Times Square district.

**METROPOLITAN** Two-thirds Manhattan Bitters  
One-third Italian Vermouth (Stir)

After a New York club, long popularly called "The  
Millionaires'."

**MIDDLETON** One-half Jamaica Rum  
One-quarter Grenadine Syrup  
One-quarter Holland Gin  
One White of Egg  
Juice of one Lemon

**MILLIKEN** Three dashes Amer Picon Bitters  
One-quarter French Vermouth  
One-quarter Italian Vermouth  
One-half Gordon Gin

**MILLIONAIRE** Dry Martini, with Grenadine on  
top

**MILO**™ One-sixth Pomelo Bitters  
One-third Italian Vermouth

One-half Plymouth Gin

MONAHAN  
SPECIAL

Dash of Amer Picon Bitters  
Two-thirds Whiskey  
One-third Italian Vermouth (Stir)

Called after Mike Monahan, one of the Waldorf bar-keepers, its inventor.

MONTANA

One-third Brandy  
One-third French Vermouth  
One-third Port Wine (Stir)

A compliment to the field of operations of many early patrons of the Bar.

MONTAUK

One-third French Vermouth  
One-third Italian Vermouth  
One-third Gin  
Two dashes Peychaud Bitters  
(Stir)

Serve in "old-fashioned" glass

Named about the time that men of vision began to talk of Montauk Point as the Western terminus of trans-atlantic steamship lines.

MOUNTAIN

Whiskey glass two-thirds full of  
Cider  
One whole Egg  
Pepper and Salt to taste

MRS. THOMPSON

One-third French Vermouth  
Two-thirds Gordon Gin

MY OWN

One-half French Vermouth  
One-half Plymouth Gin





**NARRAGANSETT** One-third Italian Vermouth  
Two-thirds Rye Whiskey  
One dash Anisette (Stir)

After Narragansett Pier, during the "Nineties" the summer abode of many wealthy patrons of the Old Waldorf Bar.

**NETHERLAND** Dash of Orange Bitters  
Two-thirds Brandy  
One-third Curaçao (Stir)

Possibly invented at the Hotel Netherland, a contemporary of the Old Waldorf.

**NEUDINE** Dash of Orange Bitters  
One-half Italian Vermouth  
One-half French Vermouth (Stir)

**NEWMAN** Dash of Amer Picon Bitters  
One-third French Vermouth  
One-third Italian Vermouth  
One-third Plymouth Gin

Patronymic of a man who for a time ran the old Haymarket, a widely famed Tenderloin resort.

**NEW ORLEANS** Dash of Orange Bitters  
One jigger Italian Vermouth  
Shake; fizz glass; fill from siphon

**NEWPORT** One-fifth Italian Vermouth  
Two-fifths French Vermouth  
Two-fifths Gordon Gin  
Orange Peel

**NORMANDIE** Dash of Orange Bitters

One-half jigger Apple Whiskey  
 One-half Italian Vermouth (Stir)

The name of a hotel in Broadway's early spotlight district, patronized by sportsmen and sports.

**NUMBER THREE** One dash Orange Bitters  
 One dash Anisette  
 One-quarter French Vermouth  
 Three-quarters Nicholson Gin  
 Squeeze Lemon Peel on top

**NUTTING** Dash of Orange Bitters  
 One-half French Vermouth  
 One-half Plymouth Gin (Stir)

Its namesake was Col. Andrew J. Nutting, of Brooklyn, an ardent patron of the Bar for many years.

**OJEN** One teaspoon Peychaud Bitters  
 One jigger Ojen  
 Serve in claret glass with Seltzer

**OLD-FASHIONED  
 WHISKEY** One-quarter lump Sugar  
 Two spoons Water  
 One dash Angostura  
 One jigger Whiskey  
 One piece Lemon Peel  
 One lump Ice  
 Serve with small spoon

This was brought to the Old Waldorf in the days of its "sit-down" Bar, and was introduced by, or in honor of, Col. James E. Pepper, of Kentucky, proprietor of a celebrated whiskey of the period. It was said to have been the invention of a bartender at the famous Penden-





nis Club in Louisville, of which Col. Pepper was a member.

**OLIVET**

Dash of Orange Bitters  
 One-half Tom Gin  
 One-half Italian Vermouth  
 Stir; one Olive in glass

**OPAL**

Dash of Orange Bitters  
 One-half Plymouth Gin  
 One-half French Vermouth  
 Stir; one dash of Absinthe on top

**ORANGE  
 BLOSSOM**

One-third Orange Juice  
 One-third Tom Gin  
 One-third Italian Vermouth

May have been named by a youthful bartender with romantic spring notions, though the weight of evidence ascribes it to some young bridegroom or other who wanted something novel to use at his final stag party.

**ORANGE  
 BLOSSOM No. 2**

One-half Orange Juice  
 One-half Gin (bar glass)

**PALMETTO**

Dash of Orange Bitters  
 One-half St. Croix Rum  
 One-half Italian Vermouth (Stir)

**PAN-AMERICAN**

One-half Lemon, muddled  
 Three dashes Syrup  
 One jigger Whiskey

**PASSIPE**

One-third French Vermouth  
 Two-thirds House of Lords Gin  
 Juice of one Orange



- PEACOCK Two dashes Amer Picon Bitters  
One dash Absinthe  
One jigger Brandy
- PEG O'  
MY HEART One-half Lime Juice  
One-half Bacardi Rum  
Color with Grenadine
- PELL One-half Italian Vermouth  
One-half Nicholson Gin (Olive)
- PEPLO A Pousse Café, shaken and strained  
(See "Fancy Potations and Other-  
wise")
- PERFECT One-third Italian Vermouth  
One-third French Vermouth  
One-third Plymouth Gin  
Frappé with an Orange Peel
- PERFECT No. 2 One-third Gin  
One-third Italian Vermouth  
One-third French Vermouth (Stir)  
Serve with a green Olive  
Twist piece of Lemon Peel on top
- PICK-ME-UP Two dashes Acid or Lemon Phos-  
phate  
One-half Italian Vermouth  
One-half Absinthe
- PING PONG Dash of Orange Bitters  
One-half Sloe Gin  
One-half French Vermouth





Named after a game said to have originated in England, but which was installed in the big room next to the Old Waldorf Bar in its early days. Bar habitués learned to play it, but sometimes experienced difficulty in hitting the right ball, claiming three or four were going over the net at one time, instead of one.

**POET'S DREAM**      One-third Benedictine  
                                  One-third French Vermouth  
                                  One-third dry Gin  
                                  Lemon Peel squeezed on top

**POLO**                      One-fourth Lemon Juice  
                                  One-fourth Orange Juice  
                                  One-half Rum

Not after Marco, the adventurer, but after the game which, during the "Nineties," was little known except to the fashionable. That was before Meadowbrook had hurled its young men and its wealth into a comparative void in our National outdoor life.

**POMEROY**                One-third French Vermouth  
                                  One-third Italian Vermouth  
                                  One-third Gordon Gin  
                                  One Orange Peel

**PORTO RICO**            Sloe Gin Rickey with dash of  
                                  Grenadine

**PRAIRIE**                    One pony Tom Gin  
 (Often called            One Egg, in claret glass  
 "Prairie Chicken")    A little Pepper and Salt  
                                  Cover with Gin  
                                  Serve with napkin

PRINCE Two dashes Orange Bitters in  
glass  
Whiskey  
Two dashes Crème de Menthe  
on top

PRINCE HENRY \* Martini, with dash of Crème de  
Menthe

PRINCETON Dash of Orange Bitters  
Two-thirds jigger Tom Gin  
Stir; fill with Seltzer

After a college somewhere in New Jersey, which used  
to send a lot of young men to the Old Waldorf Bar. Or,  
at least, they came.

QUEEN One-third Italian Vermouth  
One-third French Vermouth  
One-third Gin  
Frappé with fine slice of Pine-  
apple

RACQUET CLUB \* Dash of Orange Bitters  
One-half Plymouth Gin  
One-half French Vermouth  
Orange Peel

RALEIGH Juice of one-half Lime  
Juice of one-half Orange  
Pony of Bacardi Rum  
Dash of Grenadine Syrup

REES Wash inside of mixing glass with  
green Absinthe





- One dash Angostura Bitters  
 One-tenth Italian Vermouth  
 Nine-tenths Tom Gin (no Ice)
- RIDING CLUB \* Dash of Angostura Bitters  
 One-half pony Acid Phosphate  
 One jigger Red Calisaya (Stir)
- ROBERT BURNS Dash of Orange Bitters  
 One dash of Absinthe  
 One-quarter Italian Vermouth  
 Three-quarters Scotch Whiskey  
 (Stir)
- It may have been named after the celebrated Scotsman. Chances are, however, that it was christened in honor of a cigar salesman, who "bought" in the Old Bar.
- ROBIN One-half Calisaya Bitters  
 One-half Scotch Whiskey  
 Stir; serve with a Cherry
- ROB ROY \* Dash of Orange Bitters  
 One-half Scotch  
 One-half Italian Vermouth  
 (Stir)
- RORY O'MORE Dash of Angostura Bitters  
 One-half Irish Whiskey  
 One-half Italian Vermouth  
 (Stir)
- ROSE One-fourth Grand Marnier  
 Three-quarters Dry Gin (Stir)

- ROSEMARY \* One-half French Vermouth  
One-half Bourbon Whiskey
- ROSSINGTON One and one-half jiggers Italian  
Vermouth  
Two and one-half jiggers Gordon  
Gin  
Peel of Orange on top
- ROSSINGTON No. 2 One-third Dry Gin  
One-third Italian Vermouth  
One-third French Vermouth  
Orange Peel
- RUBY One-third French Vermouth  
Two-thirds Cherry Brandy  
Ten drops Acid Phosphate  
One dash Orange Bitters  
Two dashes Maraschino
- RUSSIAN Two-thirds Brandy  
One-third Orange Juice  
Dash of Orange Bitters  
Dash of Absinthe  
(Another "Russian" contained Vodka, but was seldom  
called for.)
- ST. FRANCIS \* Two dashes Gordon Orange  
Bitters  
One-half Gordon Gin  
One-half French Vermouth  
Serve with stuffed Olive
- ST. JOHN \* Martini, with dash of Orange  
Bitters and Lemon Peel  
(whiskey glass)





- ST. PETER \*** Juice of two Limes  
One-fourth teaspoon Sugar  
One-half jigger Gordon Gin
- SALOMÉ \*** Two dashes Absinthe  
One-half Italian Vermouth  
One-half Dubonnet (Stir)
- SAM WARD** Cup a small Lemon  
Fill with fine Ice  
Fill with Yellow Chartreuse
- SANTIAGO** One-half Orange Juice  
One-half Bacardi Rum  
Color with Grenadine
- SAVANNAH** Juice one-half Orange  
Drink of Gin  
White of one Egg (claret glass)  
Dash of Crème de Cacao
- SAZERAC** Few dashes of Peychaud Bitters  
Dash of Absinthe  
Dash of Italian Vermouth  
One jigger Bourbon or Scotch
- SEPTEMBER  
MORN \*** Juice of one Lime  
One jigger Bacardi Rum  
White of one Egg (claret glass)  
Color with Grenadine
- SEPTEMBER  
MORN No. 2** Clover Club; made with Bacardi in-  
stead of Gin
- SHAFTER \*** Dash of Orange Bitters

- One-half Nicholson Gin  
One-half Italian Vermouth (Stir)
- SHAKE-UP-SILO** One-half French Vermouth  
One-half Plymouth Gin
- SHERMAN** Dash each, Angostura and Orange  
Bitters  
Three dashes Absinthe  
Two-thirds jigger Italian Vermouth  
One third jigger Whiskey
- SILVER** Martini, with dash of Maraschino
- SIR JASPER** Dash of Orange Bitters  
One-third Italian Vermouth  
One-third French Vermouth  
One-third Tom Gin (Stir)  
Twist Lemon Peel on top
- SLOE GIN** Dash of Orange Bitters  
Two-thirds Sloe Gin  
One-third Plymouth Gin (Stir)
- SODA** Two dashes Angostura Bitters  
Two lumps Ice (Collins glass)  
Two pieces Lemon Peel  
One bottle Lemon Soda
- SOMERSET** One-fourth Italian Vermouth  
One-fourth French Vermouth  
One-half Tom Gin (Stir)
- SOUL KISS** One-third French Vermouth  
Two-thirds Dry Gin







SWAN  
 One-eighth French Vermouth  
 Three-fourths Tom Gin  
 Juice of one Lime  
 One-half jigger Swan Gin  
 One-half jigger French Vermouth  
 Two dashes Angostura Bitters  
 Two dashes Absinthe

TANGO  
 One-half French Vermouth  
 One-half Dry Gin  
 White of Egg

After the Argentinian dance which first became popular during the early days of the modern dance craze, in 1912 or 1913.

TANGO No. 2  
 One-fifth French Vermouth  
 One-fifth Italian Vermouth  
 One-fifth Rum  
 One-fifth Benedictine  
 One-fifth Orange Juice

THANKSGIVING  
 No Bitters  
 One-half Italian Vermouth  
 One-half Tom Gin  
 Piece of Orange Peel

THIRD DEGREE \*  
 One-eighth French Vermouth  
 Seven-eighths Plymouth Gin  
 Several dashes Absinthe

THOMPSON  
 One-third Italian Vermouth  
 Two-thirds Whiskey  
 One piece each of Orange Peel,  
 Pineapple, Lemon Peel





After Denman Thompson, the actor, who made "The Old Homestead" famous, and upon whom that play had equally beneficent results.

**THREE-TO-ONE**      One-half Lime Juice  
                               One-third Apricot Brandy  
                               Two-thirds Dry Gin

**TIPPERARY**         Two-thirds Sloe Gin  
                               One-third French Vermouth  
                               Teaspoon of Lemon Juice

Invented long before the wartime song of that name was heard, so that it must be considered a direct name-sake of an Irish county, and so called by a fond exile.

**TIP TOP**             Four dashes Benedictine  
                               Two dashes Angostura Bitters  
                               One jigger French Vermouth (Stir)  
                               Serve with Lemon Peel

**TOM GIN**            Dash of Orange Bitters  
                               One jigger Tom Gin (Stir)

**TRILBY \***            Dash of Orange Bitters  
                               One-third French Vermouth  
                               Two-thirds Tom Gin  
                               One dash of Crème Yvette (Stir)

**TURF**                Dash of Angostura Bitters  
                               One-third Italian Vermouth  
                               Two-thirds Holland Gin (Stir)

At times a good half—possibly two-thirds—of the crowd in the Bar were interested in racing.

- TUXEDO**            Dash of Orange Bitters  
                      Two-thirds Plymouth Gin  
                      One-third Sherry (Stir)  
    After a settlement on the Erie R. R. where many  
    customers of the Bar had country places.
- TYRONE**            Dash of Orange Bitters  
                      Two-thirds Sloe Gin  
                      One-third Italian Vermouth (Stir)
- UNION  
LEAGUE \***            Dash of Orange Bitters  
                      One-third Port Wine  
                      Two-thirds Tom Gin (Stir)
- VANDERVERE**      One-half Nicholson Gin  
                      One-quarter French Vermouth  
                      One-quarter Italian Vermouth (Stir)  
                      Twist Lemon Peel on top
- VAN WYCK**         Dash of Orange Bitters  
                      One-third Sloe Gin  
                      Two-thirds Tom Gin
- VERMOUTH  
(French)**            Dash of Orange Bitters  
                      One jigger French Vermouth
- VERMOUTH  
(Italian)**            Dash of Orange Bitters  
                      One jigger Italian Vermouth
- VIN MARIANI**      Dash of Orange Bitters  
                      One-third Italian Vermouth  
                      Two-thirds Vin Mariani
- VIVARY**            Dash of Orange Bitters  
                      One-half Italian Vermouth





## WALDORF

One-half French Vermouth  
One dash Absinthe

Dash of Manhattan Bitters  
One-third Whiskey  
One-third Absinthe  
One-third Italian Vermouth

WALDORF-  
ASTORIA

Pony of Benedictine on Ice  
Cover and build mound with sweet-  
ened Whipped Cream

WALDORF  
GLOOM-LIFTER

Juice one-half Lemon  
One-half teaspoon Brandy  
One jigger Irish Whiskey  
White of one Egg  
One-half teaspoon Sugar  
Dash of Raspberry Syrup  
Dash of Grenadine

## WALL STREET

One-third Italian Vermouth  
Two-thirds Gordon Gin  
Squeeze of Orange Peel on top

WALTER  
MONTEITH

One-half Italian Vermouth  
One-half Nicholson Gin

## WEST INDIA

Dash of Angostura Bitters  
One-half Tom Gin  
One-half French Vermouth (Stir)

## WHISKEY

Dash of Angostura Bitters  
One dash Gin  
One jigger of Whiskey (Stir)

See also Old-Fashioned Whiskey.

- WHITE  
ELEPHANT            One-third Italian Vermouth  
                         Two-thirds Dry Gin  
                         White of one Egg
- WHITE  
GRAPE-JUICE        Fill lemonade glass two-thirds with  
                         Ice and Grape Juice  
                         Add Juice of Lime  
                         Fill with Seltzer
- H. P. WHITNEY     One-quarter Italian Vermouth  
                         One-quarter French Vermouth  
                         One-half Plymouth Gin  
                         Frappé with Orange Peel
- A noted patron of the turf who frequented the Bar  
                         before he and his friends moved up to the Brook Club.
- WHITTAKER         Dash of Orange Bitters  
                         One-third Italian Vermouth  
                         Two-thirds Red Calisaya (Stir)
- WIDOW              One-half jigger Gordon Gin  
                         One-half jigger French Vermouth  
                         Juice of an Orange
- WILD CHERRY      Dash of Orange Bitters  
                         One-half Tom Gin  
                         One-half Cherry Brandy (Stir)
- WOXUM              One-half pony Yellow Chartreuse  
                         One-half jigger Apple Whiskey  
                         One-half jigger Italian Vermouth  
                         (Stir)

Some think it is aboriginally American, and ascribe





it to a "bunch of Indians," so-called, who occasionally made whoopee—or, as it was said at that time, "raised hell"—in the Old Waldorf Bar when they could get away with it.

**YALE**                    Dash of Orange Bitters  
                               One-half Tom Gin  
                               One-half Italian Vermouth (Stir)  
                               Little Seltzer on top

An institution somewhere beyond Old Greenwich, where many young men go for the purpose of commuting to New York for week-ends. The Old Bar used to be one of their "ports of call" and there they used to find many who in years past had gone to the same place and done the same things.

**YORK**                    Dash of Orange Bitters  
                               One-half French Vermouth  
                               One-half Scotch Whiskey (Stir)

**ZAZA \***                    One dash Orange Bitters  
                               One-half Plymouth Gin  
                               One-half Calisaya (Stir)

**ZAZA No. 2**            Two dashes Orange Bitters  
                               One-third Tom Gin  
                               Two-thirds Dubonnet (Stir)

**1915**                    One-third Curaçao  
                               One-third Cream  
                               One-third Gin

Named in honor of a New Year. Some believe this was the last cocktail invented in the Old Waldorf Bar.

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*FANCY POTATIONS AND OTHERWISE \**

Note: The type of serving-glass appears in parenthesis at the end of one line of most formulas.

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### COBBLERS

**COBBLER:** A summer drink made of iced wine, sugar, fruit juices, etc. [U.S.]

**CLARET**                      One spoon Sugar  
                                     Two ponies of Water  
                                     One and one-half jiggers Claret  
                                     Fill with Ice; fruit well (goblet)

**NARRAGANSETT**      Whole peel of Orange  
                                     Juice of one Orange  
                                     One jigger Whiskey  
                                     One bottle Ginger Ale  
                                     Stir (Collins glass)

**SHERRY**                      One-fourth spoon Sugar  
                                     One pony of Water  
                                     One and one-half jigger Sherry  
                                     Stir; fill with Ice; fruit (goblet)

### COOLERS

**COOLER:** A refreshing beverage—supposed to illustrate its name.

**BOSTON**                      Juice one-half Lemon  
                                     One-quarter spoon Sugar

\* In "Drinks from Other Climes" will be found numerous other classified and miscellaneous mixed drinks.





## HAWAII

One jigger Medford Rum  
Ice; one bottle plain Soda (Collins glass)

## HILLY CROFT

Whole peel of Orange  
Juice of one Orange  
One jigger Whiskey  
Ice; fill Collins glass with Ginger Ale

## HILLY CROFT

Whole rind of Lemon  
Two lumps Ice  
One Ginger Ale  
One jigger Tom Gin

## KLONDIKE

Whole peel of one Orange  
Juice of Orange  
One jigger Whiskey  
Ice; one Ginger Ale (Collins glass)

## REMSSEN

Whole peel of Lemon  
One jigger Tom Gin  
Ice; fill with plain Soda

## ROOFGARDEN

One dash Bitters, on one lump Sugar  
One jigger French Vermouth  
Ice; one bottle of Ginger Ale (Collins)

SEAWANHAKA  
YACHT CLUB

Whole peel of one Lemon  
Two lumps Ice  
One jigger Whiskey  
Fill with Ginger Ale (goblet)



## CUPS

**CUP:** A beverage made with wine, generally iced, and with flavoring herbs and fruits. In olden times, vegetables were also included, particularly cucumbers.

- CHAMPAGNE** One and one-half ponies Brandy  
(pitcher) One pony Benedictine  
One pony Maraschino  
One bottle Soda  
One bottle Wine  
One stick Ice  
Fruit; decorate with Mint
- CLARET CUP** One-half spoon Sugar  
**WALDORF** One and one-half ponies Brandy  
(pitcher) Pony each, Benedictine and Maraschino  
Seltzer to fill glass  
Stir; pour into pitcher; large stick Ice  
One bottle Claret  
Fruit; decorate with frosted Mint
- FRUIT** Equal portions, Raspberry Syrup,  
(pitcher) Strawberry Syrup, Pineapple Syrup  
Lemon and Orange Juice  
Currant Syrup  
Add Seltzer or Apollinaris to fill  
Add sliced Bananas and Strawberries
- HOBSON'S KISS** Champagne, Moselle, or Rhine  
Wine Cup  
Made like Claret Cup Waldorf  
Commemorating a notable osculation by which enthu-





siastic women, upon his return from Cuban waters, came near dimming the fame of Lieut. Commander Richard Pearson Hobson, U.S.N., who had sunk the collier *Merrimac* in a heroic effort to bottle up the Spanish fleet in Santiago harbor, during the Spanish-American War.

**MINEHEART** Equal portions, Raspberry Syrup, Pineapple Juice, Lemon Juice, Orange Juice, Red Currant Juice  
Stir; add Ice; fill with Water  
Add sliced bananas and whole strawberries

### FIZZES

Fizz: An effervescing beverage, named, onomatopoeically, from the noise.

**BALTIMORE** One-half pony Anisette  
**BRACER** One-half pony Brandy  
White of one Egg (fizz glass)  
Frappé; fizz with Carbonic

**BAYARD** One dash Raspberry  
**BEAUTY** One dash Maraschino  
One spoon Lemon Juice  
One jigger Tom Gin (lemonade)  
Ice; shake; strain; fill with Seltzer

**BISMARCK** Juice one-half Lemon  
One-half spoon Sugar  
One pony Raspberry Syrup  
One and one-half jigger Rhine Wine

Shake and strain; fill with chilled  
Seltzer

## CHICAGO

Juice one-fourth Lemon  
One-half spoon Sugar  
White of one Egg  
One-half jigger Jamaica Rum  
One-half jigger Port Wine

Ice; shake; strain; fill from siphon

An importation from the Windy City long before bombs, machine guns and sawed-off shotguns had come to disturb its peaceful life.

## FREE SILVER

Juice one-fourth Lemon  
One-third spoon Sugar  
Two-thirds Tom Gin  
One-third Medford Rum  
One-half pony of Milk

Ice; shake; strain; fill from siphon

Free silver was an obsession of a great many Americans during the final decade of the last century.

## GIN

Juice one-half Lemon  
One-half spoon Sugar  
One jigger Tom Gin  
Shake and strain; fill from chilled  
siphon

## GOLDEN

Juice one-half Lemon  
One-half spoon Sugar  
Yolk one Egg  
One jigger Gin  
Shake; strain; fill from chilled siphon





- GRENADINE** Juice one-half Lemon  
 One-half spoon Sugar  
 One pony Grenadine  
 One pony Milk  
 One jigger Tom Gin  
 Ice; shake; strain; fill from siphon
- HORTON** Gin fizz, with three or four sprigs  
 of Mint, shaken up
- JAP** Juice one-half Lemon  
 One spoonful Sugar  
 One-half jigger each of Rye Whiskey  
 and Port Wine  
 White of one Egg  
 Frappé; strain; serve with Seltzer  
 and one slice Pineapple
- MORNING  
 GLORY** Juice one-half Lemon  
 One-half spoon Sugar  
 White of one Egg  
 One jigger Scotch  
 Two dashes Absinthe  
 Shake; strain; fill from chilled  
 siphon
- MURDOCK** Two lumps Ice, dissolved in pony  
 of Water  
 Two pieces Lemon Peel  
 One jigger Rye Whiskey  
 Fill glass with Ice  
 Fizz from siphon

- NEW ORLEANS Juice of one Lemon and a half  
White of Egg  
One spoon Sugar  
Three dashes Orange Water  
One jigger Cream  
One jigger Gin  
Ice; shake well (goblet)
- ROYAL Gin Fizz with a whole Egg (lemon-  
ade)  
Fill from chilled siphon
- SILVER Gin Fizz, with White of Egg  
Fill with Seltzer
- STRAWBERRY One pony Strawberry Syrup  
Juice of one-half Lemon  
One jigger Tom Gin (lemonade)  
Ice; shake; strain; fill from siphon
- WHISKEY Juice of one-half Lemon  
One spoon Sugar  
One jigger Whiskey  
Ice; shake; strain; fill from siphon
- WHISKEY One-half spoon Sugar  
No. 2 One-half pony of Water  
Three or four lumps Ice  
One jigger Whiskey  
Three slices of Fruit  
Serve with spoon





## FLIPS

**FLIP:** A drink made with some liquor, mixed with an egg and spiced and sugared.

### SHERRY

One Egg (star glass)  
 One-half spoon Sugar  
 One jigger Sherry  
 Ice; shake; strain; grate Nutmeg on top

Note: Other flips made by the same formula, with other bases than Sherry.

### KRUGER SPECIAL

Sherry Flip, with a dash of Grenadine (fizz glass)  
 Fill from siphon

### WHISKEY

One Egg  
 One-half spoon Sugar  
 One jigger Whiskey  
 Shake; strain; Nutmeg grated on top

## HIGH-BALLS

Just as is the case with "cocktail," the origin and application of "high-ball" as a name for a stimulant is open to discussion. Some have asserted that the name was taken from the National Game, possibly because of the effect upon the "batting average" of one who "hits" enough in rapid succession. However the lexicographer digs further.

In slang, a drink is often described as a "shot"; in Pall-Mall English it's a "spot." High-ball, more or less pure American for what a Britisher calls a Whiskey-and-Soda, say the learned, is combined from "high," meaning tall, and descriptive of the container, and "ball," which used to be the equivalent of "shot," both metallicity and absorbatively. Therefore the classical definition, "a 'long' drink consisting of whiskey, to which is added soda-water, mineral water or some other effervescent, served in a tall glass with broken ice."

**HIGH-BALL**      One jigger Whiskey  
                       One lump Ice  
                       Fill from siphon

The whiskey might be Scotch, Bourbon, Rye or Irish; or instead might be used Gin, Sloe Gin, Brandy or Rum, the particular High-ball taking its name from the liquor used. In a GINGER ALE HIGH-BALL, Ginger Ale is used instead of aerated water.

**BERMUDA**        One-third Brandy  
                       One-third Plymouth Gin  
                       One-third French Vermouth  
                       One whole Lemon Peel  
                       One lump Ice; fill from siphon

**PALL MALL**     One-third Nicholson Gin  
                       One-third Vermouth  
                       One-third Brandy  
                       Fill from chilled siphon

### HOT POTATIONS

**COLUMBIA**      One-half lump Sugar  
**SKILL**            Two spoons hot Water  
                       One piece twisted Lemon Peel  
                       One jigger Whiskey  
                       Fill with hot Water; small spoon

Called after the prowess Columbia had exhibited in a certain boat race with Cornell, and first composed upon the demand of a Columbia "fan" for a new drink that would properly commemorate the occasion.

**HOT GIN SLING** See the same under "SLINGS"





- HOT SCOTCH** Lump Sugar, dissolved in hot Water  
 One jigger Scotch  
 Fill two-thirds with hot Water  
 One piece Lemon Peel, twisted
- HOT SHERRY** Half lump Sugar, dissolved in hot  
 Water  
 One jigger Sherry  
 Fill two-thirds with hot Water  
 Nutmeg on side
- HOT SPICED  
 RUM** Lump Sugar, dissolved in hot Water  
 One jigger Rum  
 Five whole Cloves  
 Fill glass with hot Water
- HOT WHISKEY  
 SKIN** Lump Sugar, dissolved in hot Water  
 One jigger Whiskey  
 One piece twisted Lemon Peel  
 Fill with hot Water
- LOCOMOTIVE  
 HOT  
 (pitcher)** Yolks of three Eggs, well beaten  
 One ounce of Honey  
 Five Cloves  
 One pony of Triple Sec  
 One pint Hot Burgundy  
 Stir well; serve in hot glasses
- MULLED  
 CLARET  
 or Burgundy** Three spoons Sugar  
 One-half pint Water  
 Five or six Cloves  
 Three small pieces Cinnamon  
 Whole rind of Lemon, cut very thin



TOM AND  
JERRY

Let come to a boil; add Wine  
Boil again and serve very hot

Beat six Eggs well, adding Pow-  
dered Sugar until very thick, work-  
ing out all lumps

Pour one-half tablespoon of this  
batter into mug

One-half jigger Brandy

One-half jigger Jamaica Rum

Fill with hot Water; add Nutmeg

(See also TODDIES, and "Drinks from Other Climes")

## HOT—WITH FLAMES

BLUE BLAZES One lump Sugar dissolved in one-  
half jigger hot Water (ale mug)  
One jigger Scotch  
Set fire to Whiskey; pour back and  
forth blazing

CAFÉ BRÛLER Moisten edge of claret glass—dip in  
Powdered Sugar  
Seven-eighths Hot Coffee  
One-eighth Brandy on top  
Set fire to Brandy

JERSEY  
FLASHLIGHT

Two lumps Sugar  
One dash Angostura Bitters  
One piece Lemon Peel  
One jigger Apple Whiskey  
Fill with hot Water; ignite the whole  
Mix while blazing



## JULEPS



**JULEP:** From the Spanish *julepe*, itself derived from the Arabic and Persian *julab = gul* (rose) plus *ab* (water); so that the name is of ancient origin. Today, fresh Mint, as part of a julep, is as unchanging as an old-time Persian law.

- BRANDY** Put three or four sprigs of Mint in mixing glass  
 One-half spoon Sugar  
 One pony Brandy  
 One pony Water; crush well  
 Fill goblet two-thirds with Ice  
 Strain mixture on top  
 Fruit well; decorate with Mint
- CHAMPAGNE** One lump Sugar  
 Three sprigs Mint  
 Two lumps Ice  
 Fill with Champagne
- MINT** In mixer put three sprigs Mint  
 One-half spoon Sugar  
 One pony Water  
 Press well, crushing Mint  
 Add one jigger Whiskey; stir  
 Pour into glass two-thirds full Ice  
 Fruit well; decorate with Mint
- PRESBREY** Three sprigs Mint  
 One jigger Whiskey  
 One dash St. Croix Rum; shaved  
 Ice; stir; Fruit and Mint
- WHISKEY MINT** Three sprigs Mint  
 One-half spoon Sugar

One pony of Water  
 Press well and add jigger Whiskey  
 Ice; stir; strain well

## POUSSE CAFÉS

### L'AMOUR

One-third Maraschino  
 Yolk of one Egg  
 Cover with Vanilla  
 Fill with Brandy

### RAINBOW

Equal parts of Grenadine, Maraschino, Green Crème de Menthe, Yellow Chartreuse, Curaçao and Brandy

### WALDORF

One seventh each, Raspberry Syrup, Anisette, Parfait d'Amour, Crème Yvette, Yellow Chartreuse, Green Chartreuse and Brandy (Sherry glass)

## PUNCHES

Contrary to common belief, the punch is not exactly an English invention. In its original form the word was the Sanskrit *pancha*, meaning "five." The Hindus used five ingredients to make what they called *panch*—Arrack, tea, sugar, water and lemon. Some attribute its importation into England, not to early British travelers in the Orient, but to the British East India Company, in its efforts to popularize tea. If that looks a bit far-fetched, in modern punches the rule of five ingredients does not always apply.

In addition to the various punches served at the Old Waldorf-Astoria, several scores of others are made in various parts of the world. He or she who complains of lack of "punch" among the drinks listed in this book is advised to consult a standard book of punch recipes.





**BOSTON MILK** Grate Nutmeg in glass  
 One-half spoon Sugar  
 One-half jigger Whiskey  
 One-half St. Croix Rum (goblet)  
 Fill with chilled Milk; shake well;  
 strain

**BRANDY** Juice of one-half Lemon  
 One-half spoon Sugar  
 One pony of Water  
 One jigger Brandy  
 Ice; shake; strain; fruit

**CHAMPAGNE** One pint Champagne  
 (pitcher) One pint white Beaune, or other white  
 Wine  
 One pint Apollinaris  
 One sliced Orange  
 Two lumps Sugar; Ice

**CHAMPAGNE** One pint Champagne  
 (KINSLEY) One pint Burgundy  
 One pint Apollinaris  
 Three lumps Sugar  
 One sliced Orange; Ice

**CLARET** Juice one-half Lemon  
 One-half spoon Sugar  
 One pony of Water  
 One and one-half jiggers Claret  
 Ice; stir; pour into goblet; fruit well

- CLARET  
No. 2  
(gallon)
- Juice six Lemons  
Two ponies each, Curaçao and Brandy  
Tablespoon Sugar  
Two quarts Claret  
Ice; two siphons of Seltzer
- CREAM
- One-half spoon Sugar  
One pony White Curaçao  
One pony Brandy  
Fill two-thirds with chilled Milk  
Shake well; strain; Nutmeg
- CUBAN MILK
- One pony Vanilla  
One-half teaspoon Sugar  
One whole Egg  
One pony Bacardi  
Fill with Milk; shake; strain; Nutmeg
- FISH-HOUSE
- Juice one-half Lemon  
One-half spoon Sugar  
One-half jigger Brandy  
One-half jigger Jamaica Rum  
Ice; shake well; fruit in season
- GOODWIN
- Juice one Lime  
Open spoon Sugar  
One dash Sherry  
One jigger Rye  
Ice; shake; strain; fruit
- HERALD
- Juice of one Orange  
One-half spoon Sugar





- One jigger Whiskey  
Ice; shake; fruit; flavor with St.  
Croix Rum
- KNICKERBOCKER** Juice one-half Lemon  
One-half spoon Sugar  
One pony Water  
One jigger St. Croix Rum  
Ice; stir; fruit well; float Claret  
on top
- LANDER'S** One-fourth Jamaica Rum  
One-fourth Gordon Gin  
One-fourth French Vermouth  
One-fourth Lemon Juice; Frappé
- MILK** One jigger Whiskey (or Brandy)  
One-half spoon Sugar  
Fill three-quarters with Milk  
Ice; shake; strain; serve with  
Nutmeg
- PEGGY O'NEILL** One dash Parfait d'Amour  
One Lime Peel in center of glass  
One drink Rye Whiskey  
Three sprigs Mint  
Ice; fill with Seltzer
- After an opera or play of that name, it is believed.  
The original Peggy O'Neill was the daughter of a Wash-  
ington tavern-keeper, and noted for her beauty and  
wit.
- PING PONG** Juice of one Lemon  
One dash Bitters

- One jigger Apple Cider  
 Fresh Egg  
 One spoon Sugar  
 Shake; strain; fill with chilled Soda
- PING PONG  
 No. 2  
 (pitcher)
- Five siphons  
 One quart Whiskey  
 One quart Brandy  
 Crushed Mint; Fruit
- PLANTER'S
- Juice of one small Lime  
 Jigger of Jamaica Rum  
 Fruit like a Claret Punch  
 Fill glass from chilled siphon
- PUNCH  
 UNIVERSAL
- Two tablespoons Sugar  
 Juice of two Lemons and one  
 Orange  
 One pony Jamaica Rum  
 One pony Brandy  
 One bottle plain Soda  
 One quart Chablis; Ice; Fruit
- ROMAN
- Juice of one-half Lemon  
 One spoon Sugar  
 One pony Curaçao  
 One-half jigger Jamaica Rum  
 One-half Brandy  
 One or two dashes Port Wine  
 Ice; shake; strain; Seltzer on top;  
 Fruit
- ROOSEVELT
- Muddle one-half Lemon  
 One spoon Sugar





## RUM

One jigger Apple Whiskey  
Ice; shake; one dash of Brandy on  
top

Juice of one-half Lemon  
One-half spoon Sugar  
One pony of Water  
One jigger Rum  
Fill glass two-thirds fine Ice; Fruit

## SCHLEY

Juice and rind of one-half Lime  
One-fourth spoon Sugar  
One-third jigger St. Croix Rum  
Two-thirds jigger Whiskey  
Ice; shake; strain; fill with Seltzer

## SHERIDAN

Plain lemonade, with Whiskey  
on top

## STEINWAY

Muddle one-half Lemon  
One-half spoon Sugar  
One jigger Whiskey  
Fill with chilled Seltzer  
Stir; strain; Fruit

Named after Charles Steinway, a well-known gourmet.

## WALDORF

Whiskey, with Claret floated on top

## WHISKEY

Juice of one-half Lemon  
One-half spoon Sugar  
One pony of Water  
Fill glass two-thirds with fine Ice  
One jigger Whiskey  
Stir; fruit well in season



**WHISKEY MILK** One-half spoon Sugar  
 One jigger Whiskey  
 Fill three-quarters with chilled  
 Milk  
 Shake well; strain; Nutmeg on top

## RICKEYS

The Rickey owes its name to Colonel "Joe" Rickey, though an interested public has long persisted in referring to him as "Colonel Jim" Rickey. Colonel Rickey had been a lobbyist in Washington, and as such used to buy drinks for members of Congress in the glamorous days before they had come to depend upon the discreet activities of gentlemen in green hats to keep them wet while they voted dry. The drink was invented and named for him at Shoemaker's, famous in Washington as a Congressional hangout.

**GIN RICKEY** Juice and rind of one Lime  
 Lump of Ice (goblet)  
 Gin to suit customer  
 Fill from siphon

Note: Other Rickeys get their names from the liquor taking the place of Gin in following the formula.

## SANGAREES

The Sangaree probably acquired its name for one or two reasons, or both. The word is derived from the Spanish *sanguia*, meaning "bloody," which itself comes from the Latin *sanguis* (blood), and a sangaree is red, or reddish—or was as originally made. The other reason for the name may be that it is supposed to have a cooling effect upon the blood.

**SANGAREE** One-half jigger French Vermouth  
 One-half jigger Sloe Gin  
 One dash Acid Phosphate





Two dashes Angostura Bitters  
Fill with Ice (fizz glass)

**PORT WINE** One-half spoon Sugar  
One jigger Water  
One and one-half jiggers Port Wine  
Ice; stir; strain

Other Sangarees were made similarly of Sherry, or Gin, or Brandy. (See "Drinks from Other Climes.")

### SLINGS

**SLING:** Name, but not the drink itself, ascribed to the German *schlingen*, meaning "swallow," not from the English verb meaning to "hurl"—down.

**BRANDY** One-half lump Sugar dissolved in two  
spoons Water (whiskey glass)  
One jigger Brandy  
One piece twisted Lemon Peel  
One lump Ice; serve with small spoon

**GIN** One lump Sugar, dissolved in half  
wine-glass Water  
One-half glass Gin  
One lump Ice  
Stir with spoon; grated Nutmeg

**HOT GIN** One lump Sugar, dissolved in hot  
Water  
One jigger Gin; more hot Water  
One piece Lemon Peel

**WHISKEY** Half lump Sugar in half pony Water  
One jigger Whiskey

Four or five drops Lemon Juice  
One piece Lemon Peel; Ice (spoon)

## SMASHES

SMASH: To flatten; in tennis, to bat, etc.; in slang a smash is something of extraordinary ability. Somewhere in these lies the origin of the term as "a beverage of spirituous liquors, with mint, water, sugar and ice."

## BRANDY

Two sprigs Mint  
Two spoons Water  
One-quarter spoon Sugar  
Muddle in fizz glass  
One jigger Brandy  
Two lumps Ice; serve with small  
spoon

## WHISKEY

Three sprigs of Mint  
Fill mixing glass with fine Ice  
Two more sprigs of Mint  
One-quarter spoon Sugar  
One-half pony of Water  
Press well; add one jigger Whiskey  
Stir; strain; fruit well; Mint on top

## SOURS

SOUR: A good old Anglo-Saxon word, and it started as *surigon*, was shortened to *sur*, and finally in its more modern version became the name of an alcoholic drink because of the taste of the lemon or lime that is an essential.

## BRANDY

Juice one-half Lemon (star glass)  
One-half spoon Sugar



**BRUNSWICK**

One jigger Brandy  
Fill with Ice; stir; strain; fruit

Juice one-half Lemon  
One spoon Sugar  
One jigger Rye  
Ice, Stir; fruit; Claret on top

Invented at the Old Hotel Brunswick, once a resort for Fashion, and situated on the north side of Madison Square.

**DOUBLE  
STANDARD**

Juice one-half Lime  
One-half Rye Whiskey  
One-half Tom Gin  
One dash Raspberry Syrup  
Ice; stir; strain; fruit

Owes its name to a controversy which during the Nineties divided two political parties on the subject of whether this country should have both a gold and silver standard of currency, or gold alone. Nothing to do with masculine or feminine conduct.

**HANCOCK**

Four dashes Rock Candy Syrup  
Juice one Lime  
Three dashes Jamaica Rum  
One jigger Bourbon  
Ice; stir; strain; Carbonic (fizz glass)

**PEQUOD SOUR**

Juice of one-half Lemon  
One-half spoon Sugar  
Two sprigs Mint  
One-half Water

One jigger Whiskey  
Stir well; fruit

ROOSEVELT Juice of one-half Lemon  
One-half spoon Sugar  
One jigger Apple Whiskey  
Ice; shake; strain on Fruit in glass

Nothing to do with the New Deal; named to compliment the author of the Square Ditto.

RUM Juice of one-half Lemon  
One-half spoon Sugar  
One jigger Rum  
Ice; shake; strain on Fruit in glass

ST. CROIX Juice of one-half Lemon  
One spoon Sugar  
One jigger St. Croix Rum  
Ice; shake; strain on Fruit in glass

SANTIAGO Juice of one-half Lemon  
One-half spoon Sugar  
One pony of Water  
One jigger Whiskey  
Ice; stir well; stuffed Olive in glass

SOUTHERN St. Croix Sour, with Claret on top

WHISKEY Juice of one-half Lemon  
One-half spoon Sugar  
One-half pony of Water  
One jigger Whiskey  
Ice; stir well; strain; fruit



## TODDIES



**TODDY:** A general name for alcoholic liquor. Specifically and as herein applied, a beverage made of spirits, sugar and water, the latter usually hot, and sometimes with other ingredients for flavoring.

**APPLE TODDY COLD** Dissolve one lump of Sugar in three teaspoonfuls of Water (whiskey glass)

One jigger Apple Whiskey

One lump Ice

Serve with spoon and Nutmeg

(For Hot Apple Toddy, use larger glass and fill with hot water. Do not heat the Whiskey before mixing, and leave out the ice.)

**BRANDY**

One-half lump Sugar

Three spoons Water

One jigger Brandy

One lump Ice (whiskey glass)

Small spoon

**BRANDY (Hot)**

One teaspoon Sugar, dissolved in boiling Water

One wine-glass Brandy

Fill two-thirds with boiling Water

Grate Nutmeg on top

**HOT BAKED**

One lump Sugar, dissolved

**APPLE**

One-fourth Baked Apple

One jigger Apple Whiskey

Fill two-thirds with hot Water

**HOT WHISKEY**

One lump Sugar, dissolved in hot Water

- One jigger Whiskey  
Fill two-thirds with hot Water
- KENTUCKY**      One-half lump Sugar  
Two spoonfuls Water  
One jigger Kentucky Whiskey
- PEPSIN**      One-half lump Sugar  
Two dashes Pepsin Bitters  
One jigger Whiskey  
One lump Ice  
Fill from siphon

## OTHER MIXED POTATIONS

- ABSINTHE  
FRAPPÉ**      One jigger Absinthe (star)  
Ice; shake well; strain  
Fill with plain Water
- ABSINTHE  
FRAPPÉ  
(California)**      One jigger Absinthe  
Ice; shake well; strain  
Fill from siphon
- ANGEL'S BLUSH  
or KISS**      Two-thirds Benedictine (pony)  
One-third Cream
- ANGEL'S  
DREAM**      One-third Maraschino (pony)  
One-third Cream  
One-third Crème Yvette
- ANGEL'S TIT**      Two-thirds Maraschino (pony)  
One-third Cream





**APRICOT  
SAM WARD**

Cup one small Lemon  
Put in cocktail glass  
Fill with fine Ice  
Fill with Apricot Brandy

**AUTOMOBILE**

Juice one-half Lemon or Lime  
One jigger Gordon Gin  
Two lumps Ice (Collins glass)  
Three sprigs Mint  
One bottle Ginger Ale

First concocted in the days when the automobile was a novelty. The fact that its alcoholic content was modest, inclines one to the belief that it was not invented by the victim of a motor car.

**BABY TITTY**

One-third Anisette (sherry glass)  
One-third Crème Yvette  
One-third Whipped Cream  
Serve with Cherry on top

**BISHOP  
(pitcher)**

Two jiggers Water  
Four spoons Sugar  
Juice one-half Lemon  
One jigger Jamaica Rum  
One bottle Claret  
Ice; fruit well

**BORDELAISE**

One pony Kirsch (lemonade glass)  
One-half pony Raspberry Syrup  
Ice; shake; strain; fill from siphon

**BRADLEY  
MARTIN**

Pony of Crème de Menthe on Ice or  
plain with Crème de Cacao on top  
After the husband of a famous society leader who



gave a much publicized ball in the room adjoining the Old Waldorf Bar, while the latter was still building.

BRANDY AND GINGER ALE FRAPPÉ	One jigger Brandy (Collins glass) Fill with fine Ice Shake well; strain; fill with cold Ginger Ale
BRANDY CHAMPERELLE	One-third Curaçao (pony) One-third Boker's Bitters One-third Brandy
BRANDY FLOAT	Fill whiskey glass two-thirds with Seltzer Float pony of Brandy on top by using spoon
BRANDY SCAFFA	One-half Maraschino (pony) One-half Brandy Two dashes Angostura on top
CAFÉ KIRSCH	White of one Egg (claret glass) One-fourth spoon Sugar One pony each, Brandy, Kirsch- wasser and Coffee Ice, if preferred cold Shake well; strain
CASCADE	One pony Crème de Cassis (goblet) One pony French Vermouth Fizz with Seltzer
CHOCOLATE CREAM PHOSPHATE	Yolk one Egg (Collins glass) One pony Kirsch One pony Cream





- Three dashes Acid Phosphate  
Shake well; strain; fill with plain  
Soda
- CIDER NECTAR** Juice one-half Lemon  
(one quart) One spoon Sugar  
Jigger each Brandy and Sherry  
Ice; one quart Cider; Mint on top
- CONCLAVE** Juice one Orange (goblet)  
One pony Raspberry Syrup  
Fill with chilled Milk; little Sugar;  
shake; strain
- CREAM PUFF** One-half spoon Sugar (lemonade  
glass)  
One pony Cream  
One jigger St. Croix Rum  
Ice; shake well; strain; fill from  
siphon
- CREOLE LADY** Two Maraschino Cherries  
One pony Maraschino  
One sherry glass of Bourbon  
One sherry glass of Old Madeira  
Mix thoroughly with spoon—no Ice
- DELGARCIA** Fill glass with Brandy (pony)  
One slice Lemon laid flat on top  
One lump Sugar on top of that—  
no Ice
- DURKEE** One whole Lemon (Collins glass)  
One spoon Sugar, muddled well

- One jigger Jamaica Rum  
Ice; fill with Soda; stir
- EGG-NOG      One-half spoon Sugar (goblet)  
One Egg  
Fill three-quarters with Milk  
Add Rum, Brandy, or Whiskey  
Shake well; Nutmeg on top
- FASCINATION      One-third White Curaçao  
Two-thirds White Absinthe  
One piece of Ice in champagne glass  
Fill from siphon
- FIN DE SIÈCLE      Tom Collins, with Grenadine and  
Raspberry Syrup  
Name dates it back to 1899 or 1900, when the term  
was much used, but much mispronounced.
- FLAMBEAU      Cup small Orange—turn inside out  
One lump Sugar  
One jigger Brandy (champagne  
glass)  
Set fire—burn five or ten seconds
- FLORADORA      Juice one Lime (Collins glass)  
One-half teaspoon Sugar  
One-half pony Raspberry Syrup  
One jigger Gin  
Frappé; fizz with bottle Ginger Ale

After an English musical comedy that had a long run at the Casino early in the century, and was famous for its sextette, and for the number of wealthy marriages made by the members of the latter.





- GARDEN  
OF EDEN One-half pony Crème Yvette  
One-half pony Apricot Brandy
- GENERAL  
HENDRICKS One-half Lemon, muddled with  
Two lumps Sugar in goblet  
One jigger Bourbon Whiskey  
Fill with chilled Apollinaris
- GIN BUCK One drink of Gin  
One Lemon in Collins glass; Ice  
One bottle imported Ginger Ale
- GOLDEN  
SLIPPER One-fourth yellow Chartreuse  
One small Egg (sherry glass)  
Fill with Eau de Vie de Dantzig
- HAPPY  
THOUGHT Equal parts, in claret glass of cracked  
Ice, of following:  
Anisette, Crème de Cacao,  
Crème de Rose, Crème de Menthe,  
Crème Yvette and Cognac
- JIM RENWICK Rind of one Lemon  
One jigger Whiskey  
Two lumps Ice (Collins glass)  
One bottle imported Ginger Ale
- JOHN COLLINS Juice one-half Lemon (Collins glass)  
One-half spoon Sugar  
One jigger Holland Gin  
Ice; shake; strain; fill with plain  
Soda  
One of two members of the Collins family famous

in bars in the old days. The difference between the two was that a Tom Collins was made with Old Tom Gin—or supposedly—while a John Collins was made with Holland Gin.

- JOHN FRAZER      Seven-eighths pony Maraschino  
                          One-eighth Angostura Bitters
- JOKER              One-fourth sherry glass each,  
                          Anisette, Crème Yvette, Bene-  
                          dictine and Cream
- JONES LA POUSSE      Two-thirds Yellow Chartreuse  
                          One-third Cream (pony)
- KING CHARLES      One pony Maraschino  
                          One jigger Tom Gin  
                          Three small lumps Ice (goblet)  
                          Fill with plain Soda; Fruit
- KNICKERBINE      One-third sherry glass Crème de  
                          Rose  
                          One small Egg Yolk  
                          One-third Benedictine  
                          One-third Kümmel  
                          Three dashes Orange Bitters on  
                          top
- KNICKERBOCKER      Juice one-half Lemon (Collins  
                          glass)  
                          One lump Sugar  
                          Two dashes Angostura Bitters  
                          One whole Lemon Peel  
                          One jigger Brandy  
                          Fill with plain chilled Soda





After a well known New York Club, then situated a few steps from the Waldorf, and supposed to have been originally compounded for members of that organization, as was the case with Knickerbocker Punch (*q. v.*).

- LALLA ROOKH** One pony Vanilla (lemonade glass)  
 One-half jigger Brandy  
 One-half Jamaica Rum  
 One-half spoon Sugar  
 One tablespoon Whipped Cream  
 Ice; shake well; strain
- LAWYER'S REVENGE** One-fourth spoon Sugar  
 Piece of Orange Peel  
 One-half jigger Water; mix well  
 Fill mixing glass with Ice  
 Put over it jigger Port Wine  
 Serve in star glass; add dash of Vichy
- LEMONADE** (*à la Taylor*) Equal parts of Raspberry Syrup,  
 Strawberry Syrup, Pineapple Syrup, Lemon Juice, Currant or Blackberry Syrup and Orange Juice, with small pieces of Banana Ice; fill glass with sparkling Water
- LOENSKY** Two-thirds pony Russian Kümmel  
 One-third Scotch Whiskey—no Ice
- LUNE DE MIEL** One-third sherry glass White Cacao  
 One-third Parfait d'Amour

Yolk of one Egg  
One-third Kümmel Doré

Oftener drunk than correctly pronounced.

- MAMIE                    Juice one-half Lime (Collins glass)  
GILROY                    One dash Hostetter Bitters  
                              One jigger Scotch Whiskey  
                              One bottle chilled Club Soda
- MAMIE                    Juice one-half Lime (Collins glass)  
TAYLOR                    One jigger Scotch Whiskey  
                              One bottle imported Ginger Ale
- MARGUERITE            One-half Lime (Collins glass)  
                              Lump Ice  
                              One jigger Tom Gin  
                              One imported Ginger Ale
- MARTINIQUE            Two-thirds pony Benedictine  
                              One-third Cream—no Ice
- MINCE PIE                Three-quarters pony Crème de  
                                  Menthe  
                              One-quarter Brandy—no Ice
- No mincemeat, no pie; only the brandy that was a  
standard mincemeat ingredient in those days.
- MONT BLANC            One pony Orgeat Syrup (goblet)  
                              One jigger Absinthe  
                              White of one Egg  
                              Shake; strain; fill glass with chilled  
                                  Seltzer
- ORANGE                    Cup an Orange; turn inside out  
BRANDY CUP              Serve in glass with Brandy





ORANGE  
FLAMBÉE  
COGNAC

Cup an Orange  
Put rind in flat champagne glass, in-  
side out  
Fill with shaved Ice  
Pour over it Cognac

ORANGE  
SMILE

Juice of two Oranges  
One Egg  
Enough Grenadine Syrup to color;  
frappé

PEACH BLOW

Juice one-quarter Lemon  
One-half spoon Sugar  
One-half Peach  
One jigger Tom Gin  
Ice; shake; strain; fill fizz glass  
from siphon

POMPIER

One-half jigger French Vermouth  
One-half jigger Crème de Cassis  
Ice; fill fizz or Collins glass with  
Seltzer

After the French term for "fireman"; but no French  
fireman would understand the usual orders that were  
given for it.

QUEEN  
CHARLOTTE

One pony Raspberry Syrup  
One jigger Claret  
Two lumps Ice (Collins glass)  
Fill with Lemon Soda; stir

ROBERT E. LEE

One dash Absinthe  
Juice of one Lime



- One drink of Scotch Whiskey  
Ice and shake (Collins glass)  
One bottle of Imported Ginger Ale
- ROCK AND RYE Two spoons Rock Candy Syrup  
One jigger Whiskey in whiskey glass  
Serve with small spoon
- ROYAL SMILE One-fourth Gordon Gin  
One-fourth Applejack  
One-fourth Grenadine  
One-fourth Lemon Juice; frappé
- SABBATH  
CALM One pony each, of Brandy, Port  
Wine and Black Coffee  
One Egg; one-half spoon Sugar  
Fill two-thirds with Cream  
Shake; strain into goblet; Nutmeg
- SHANDYGAFF One bottle Ginger Ale  
(pitcher) One bottle Bass Ale; mix
- SHERRY  
AND EGG One-fourth claret glass Sherry  
One Egg  
Fill glass with Sherry
- SHERRY  
CHICKEN Egg-nog; made with Sherry
- SINGLE  
STANDARD Rickey, made with Whiskey, instead  
of Gin, and served in goblet  
This belongs to the same period, and has an origin  
similar to that of Double Standard Sour and Free Silver  
Fizz.
- SMALL BEER Three-fourths pony Crème de Cacao  
One-fourth Cream





- SNOW BALL** White of one Egg  
 One-half spoon Sugar (Collins glass)  
 One jigger Medford Rum  
 Shake; strain; fill with chilled Gin-  
 ger Ale
- SOOTHER** One-half spoon Sugar  
 Juice one-half Lemon  
 One pony Brandy  
 One pony Jamaica Rum  
 One-half pony Curaçao  
 One spoon pure Apple Juice  
 Ice; shake; strain into goblet
- STONE FENCE** Two lumps Ice (fizz glass)  
 One jigger Whiskey  
 Fill glass with Cider (spoon)
- SUISETTE** Break one Egg in glass  
 Juice of one Lemon  
 One-third jigger Italian Vermouth  
 Two-thirds jigger Brandy  
 Two dashes Absinthe  
 One spoon Sugar  
 Frappé and fill lemonade glass from  
 siphon
- SUISSESSE** Three-quarters jigger Absinthe  
 One-fourth pony Anisette  
 Ice; shake well; strain; fill star glass  
 from siphon
- SUNSHINE** Juice one-half each, Lime and Orange  
 White of one Egg

- Jigger of Gin or Whiskey  
Fizz with Carbonic (lemonade glass)
- SYMPHONY  
OF MOIST JOY Wine-glass of shaved Ice  
One-fourth each, Crème de Rose,  
Yellow Chartreuse, Crème de  
Menthe and Cognac; Berries on top
- THREE-  
QUARTER One-third each; Yellow Chartreuse,  
Curaçao and Brandy (sherry glass)
- TOM COLLINS Juice of one-half Lemon  
One-half spoon Sugar  
One jigger Tom Gin  
Ice; shake; strain; fill with plain  
Soda
- WHISKEY  
AND MINT Three sprigs Mint  
One-half lump Sugar, dissolved;  
press Mint lightly  
One jigger Whiskey; Ice
- WHISKEY  
AND TANSY Three leaves of Tansy, or a pony of  
Tansy Mixture  
One jigger Whiskey
- WHISKEY  
DAISY Juice of one-half Lemon  
One-half spoon Sugar  
One pony Raspberry Syrup  
One jigger Whiskey  
Ice; shake; strain; fill from siphon
- WHISKEY FIX One lump Sugar  
One jigger Whiskey  
Brandy Fix made similarly. Some added one-fourth  
of a Lemon and one-half Water.





- VELVET**                    One pint Wine (Champagne)  
One pint Dublin Stout
- VICTORY SWIZZLE**            Equal parts of Irish Whiskey, Hol-  
land Gin and Jamaica Rum, with  
juice of one-half Lemon; frappé  
Named in honor either of Dewey's victory at Manila  
Bay or of the Battle of Santiago. Swizzles were first  
imported from Cuba by American naval officers.
- WALDORF FRAPPÉ**            Apricotine and Lime Juice, equal  
parts; frappé
- WARD EIGHT**            Whiskey Sour, with Grenadine
- WHISPERS OF THE FROST**    Equal parts in goblet, Whiskey,  
Sherry, and Port Wine  
Add Sugar, to taste  
Fruit well; Ice
- WIDOW'S KISS**            One-quarter sherry glass Parfait  
d'Amour  
One-quarter Yellow Chartreuse  
One-quarter Benedictine  
White of one Egg, beaten, on top  
On the last, put slice of Strawberry

Just why the author of this drink should ascribe so many tastes to the osculation of some gentleman's relict, or who was the widow whose kiss was thus commemorated, it has been impossible to establish. One could only suggest that someone with an inquiring mind might catch a widow and experiment with direct labial contact.

## NON-ALCOHOLIC

- CIDER NOG            One-half spoon Sugar  
                         One Egg  
                         Shake well; fill with chilled Cider  
                         Stir well; serve with napkin
- DUMMY DAISY        One pony Raspberry Syrup  
                         Juice one Lime (lemonade glass)  
                         One-half spoon Sugar; Seltzer  
                         Ice
- EGG FLIP             One-fourth spoon Sugar  
                         One Egg  
                         Fill two-thirds goblet with Milk  
                         Ice; shake; strain
- EGG LEMONADE        Juice one Lemon  
                         One-half spoon Sugar  
                         Fill with Water  
                         One Egg  
                         Ice; shake well; strain
- EGG PHOSPHATE      One Egg  
                         One-half spoon Sugar  
                         Three dashes Acid Phosphate  
                         Shake well; fill with chilled  
                         Soda
- FLORIDA SPECIAL    One drink Orange Juice  
                         One lump Ice  
                         Split of Ginger Ale

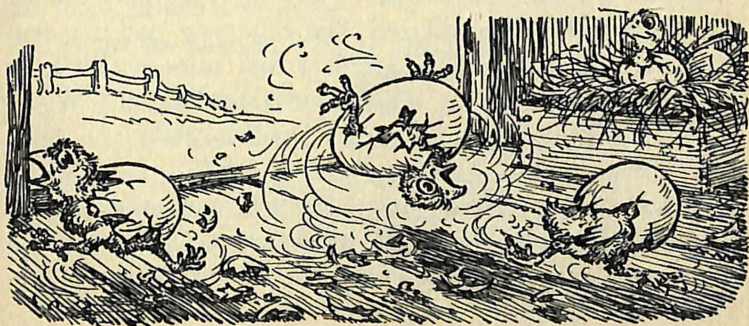




- GRASSHOPPER** One-half Lemon Juice  
One-half Orange Juice  
One whole Egg  
One-half teaspoon Sugar; Ice
- HORSE'S NECK** Whole of a Lemon Peel (Collins  
glass)  
Ice; one bottle Ginger Ale
- LEMONADE, PLAIN** Juice of one Lemon  
One-half spoonful Sugar  
Fill with plain Water  
Ice; shake; fruit
- LEMON  
PHOSPHATE** Three dashes Acid Phosphate  
One spoon Lemon Juice  
Fill with Lemon Soda; Stir
- LEMON SQUASH** Muddle one Lemon (Collins  
glass)  
One-half spoon Sugar  
Fill with plain Soda; Ice; stir
- MINT COOLER** Three or four sprigs of Mint  
Two lumps Ice (Collins glass)  
One bottle Ginger Ale
- ORANGEADE** Juice of one and one-half  
Oranges  
One-quarter spoon Sugar  
Fill two-thirds with Water  
Ice; shake; strain
- ORANGE LILY** Juice of two Oranges  
White of one Egg; Frappé

- ORANGE  
PHOSPHATE** Juice one-half Orange  
Two dashes Syrup  
Three dashes Acid Phosphate  
Ice; stir; fill with plain Soda
- PRAIRIE CHICKEN** See PRAIRIE COCKTAIL
- SARATOGA COOLER** Whole rind of Lemon  
Two or three lumps Ice (Collins  
glass)  
Fill one-half with Sarsaparilla  
One-half with Imported Ginger  
Ale
- SELTZER  
LEMONADE** Juice of one Lemon  
One-half spoon Sugar  
Ice; fill with Seltzer; stir slowly

Also the following "cocktails" (*q. v.*): Ammonia, Cider, Mountain, Soda and Prairie.



## B.

### AMENDMENTS

#### DRINKS FROM OTHER CLIMES

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##### 1. *MOSTLY WITH FRENCH SPIRIT*

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**F**OR reasons earlier elaborated, the art of invention, as applied to cocktails, suffered in this country a sort of hiatus during the so-called Dry Era. Americans who traveled abroad became aware that determined efforts were being made by sympathetic foreigners to keep the American School of Drinking alive—with amendments. All over Europe, in particular, visitors from this side were assured that cocktails answering to all the old familiar names would come when called, if asked for in the proper places. Many kinds were called for, but after some sampling, few varieties were chosen again.

So far as I have been able to ascertain, Europe, during the Dark Interim, produced just one new cocktail that Americans took to and adopted. I first came across it in Rome. My host there, Commendatore Giulio Gelardi, General Manager of the Hotel Excelsior, did not, however, claim the Side-Car for Italy, and Mussolini himself was silent on the subject. Americans who make their homes abroad and so have been able to watch the March of Invention over there, trace its origin to the Ritz Bar, in Paris. The correct formula:



SIDE-CAR     One-third Lemon or Lime Juice  
 COCKTAIL    One-third Cointreau  
                  One-third Brandy

The Side-Car is somewhat reminiscent of the Stinger, as New York knew it before the War, except that the Stinger had no fruit juice in it, and needed none, having a strong mint flavor. In English fiction dealing with the Malay States, the characters seem to be forever calling for a drink of similar name. One can scarcely read a page of W. Somerset Maugham's recently published tales without being tripped up by an order to a menial to "stengah-up" his thirsty boss or the latter's guests, who then take time off to drink. "Undoubtedly," one man was heard to say who had got as near Singapore as Paterson, N. J., "that was where we got the Stinger."

He was wrong, but not until one turned up a friend who had a friend just back from Singapore was it established that "stengah" is Malay for "half." It came to mean a drink because it seemed the easiest way for a Malay servant to gather what a Britisher wanted when in need of a half-size "spot" of his favorite beverage. So that, when Mr. Maugham's characters call for stengahs, what they get are small Scotch-and-Sodas.

The pre-prohibition Stinger was thus composed:

STINGER     Two-thirds Brandy  
                  One-third White Crème de Menthe  
                  Frappé, and serve in cocktail glass

In the Stinger that now comes back to us from France, the Brandy and the White Mint mingle in equal proportions.

From Paris too have come since Repeal a number of





good recipes based on Brandy, or Cognac, which is France's best contribution to the category of Ardent Drink. Some of the recipes were known in the United States before the War. As all contain Brandy, I have classed them as

## BRANDY POTATIONS

**BRANDY AND SODA** One wine-glass Brandy  
One-third shaved Ice  
Fill with plain Soda Water

**BRANDY  
CHAMPAGNE  
PUNCH**

Ice in Punch bowl  
Small glass of Brandy  
Liqueur glass Maraschino  
Liqueur glass Benedictine  
Barspoon pulverized Sugar  
One quart Champagne  
One pint aerated Water  
Use plenty of Fruit; mix well

**BRANDY  
CIDER NECTAR  
(pitcher)**

Pony of Brandy  
One quart Cider  
One glass Sherry  
One bottle Soda Water  
Juice of half Lemon  
Sweeten to taste  
Grate Nutmeg on top  
Add sprig of Verbena and dash  
of Pineapple Extract, or few  
spoons Pineapple Juice  
Ice; mix; strain

**BRANDY COBBLER** One-half tablespoon Sugar in  
Water  
One dash Maraschino (tall  
glass)  
One jigger Brandy  
One slice Orange, quartered  
Fill with Ice; stir well; dress  
with fruits and serve with  
straws

**BRANDY  
COCKTAIL** Fill glass two-thirds with Ice  
Three dashes Syrup  
Three dashes Angostura Bitters  
One dash Orange Bitters  
Fill glass with Brandy  
Twist piece of Lemon Peel

**BRANDY  
COCKTAIL  
(OLD-FASHIONED)** One lump Sugar (whiskey  
glass)  
Crush in dash of aerated Water  
One dash Orange Bitters  
One cube Ice  
Piece of Lemon Peel  
One jigger Brandy; stir (spoon)

**BRANDY COLLINS** Fill Collins glass one-third with  
shaved Ice  
One wine-glass Brandy  
Fill with aerated Water

**BRANDY DAISY** Fill shaker half-full of Ice  
Three dashes Syrup  
Three dashes Curaçao  
Three dashes Lemon Juice





## BRANDY FIZZ

One wine-glass Brandy  
Shake; strain; fill with aerated  
Water

One wine-glass Brandy  
Three dashes Lemon Juice  
One teaspoon powdered Sugar  
Ice; fill with aerated Water;  
stir

## BRANDY FLIP

Fill shaker half-full of Ice  
One Egg  
One-half tablespoon Sugar  
One wine-glass Brandy  
Shake; strain; grate Nutmeg on  
top

BRANDY  
MORNING GLORY

Two dashes each, of Syrup,  
Lemon Juice, Curaçao and  
Absinthe  
One-half jigger Brandy  
One-half jigger Rye Whiskey  
Shake; strain; fill glass with  
aerated Water

GEORGIA  
MINT JULEP

Three-quarters wine-glass  
Brandy  
Three-quarters wine-glass Peach  
Brandy  
Teaspoon powdered Sugar  
Twelve sprigs fresh Mint  
Place Mint in tall glass; add  
Sugar, dissolved in Water;

add the Brandies; fill glass  
with shaved Ice. Do not crush  
Mint

MOSELLE CUP  
(pitcher)

One pint Moselle  
One pint aerated Water  
One glass Sherry  
One pony Brandy  
One pony Anisette  
Three thin slices Pineapple  
Rind of one Lemon; sweeten to  
taste  
Ice; fresh Mint on top

RHINE WINE CUP  
(pitcher)

Two liqueur glasses Brandy on  
cracked Ice  
One liqueur glass Orange Cura-  
çao  
One liqueur glass Maraschino  
One quart Rhine Wine  
One-half pint aerated Water  
Fruits; piece Cucumber Peel  
Several sprigs fresh Mint; mix  
well

SAUTERNE CUP  
(pitcher)

Two ponies Brandy on cracked  
Ice  
One pony Orange Curaçao  
One pony Maraschino  
One quart Sauterne  
Half-pint aerated Water; Fruits  
Piece of Cucumber Peel; fresh  
Mint; mix



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 2. *CUBAN CONCOCTIONS*


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It was during trips to the West Indies, during the last dozen years or more, that many Americans learned a good deal about good cocktails and other mixed drinks that was not always practicable either at home or in Europe. In such beverages they often found solace, cures for home-sickness and new tastes and flavors of delightful charm, not to mention considerable potency. Most of such travelers found their ideas of what may make good drinks first broadened in Havana.

### COCKTAILS

From Will P. Taylor, manager of the Hotel National, in Havana, who stuck at his post all through the recent local disturbances, which included a bombardment of his hotel, I have obtained the choicest Cuban Rum recipes. Out of compliment to Mr. Taylor, who was last resident manager of the Old Waldorf-Astoria, is placed at the head of this list the distinctive cocktail which at his hotel is also called a Daiquiri, or a Bacardi. It is served in a tall glass, instead of the flat Champagne type usual at Havana bars, and to my taste is at its best when white Bacardi is used. The recipe:

NATIONAL	Equal parts of Bacardi and Pineapple Juice
	Squeeze of Lemon
	Dash of Apricot Brandy
	Ice; shake; strain

Other Havana recipes follow. Cocktails should be shaken except where stirring is specified.

- BACARDI**      One-half jigger Bacardi
- DUBONNET**    One-half jigger Dubonnet  
 Juice of half Lime  
 One teaspoonful Grenadine; shaved Ice  
 in glass
- BACARDI**      One dash Angostura Bitters
- OLD-  
 FASHIONED**    Two dashes Orange Bitters  
 One lump Sugar, dissolved in two  
 spoonfuls Water  
 One jigger Bacardi  
 Serve in "old-fashioned" glass  
 Dress with Fruit and fresh Mint
- BACARDI**      Half wine-glass Bacardi
- VERMOUTH  
 (Dry)**          Half wine-glass French Vermouth  
 Shaved Ice (Stir)
- BACARDI**      Half wine-glass Bacardi
- VERMOUTH  
 (Sweet)**        Half wine-glass Italian Vermouth  
 Shaved Ice (Stir)
- BERRY**          One-third mixed Orange and Pineapple  
 Juice  
 Two-thirds Bacardi  
 Dash of Grenadine
- BISHOP**        Juice of half a Lime  
 One-half barspoon Sugar  
 Two-thirds Bacardi  
 One-third Claret





**BOWMAN** Crush small spoonful Sugar  
**BACARDI** Three sprigs Mint  
 One-third Orange Juice  
 Two-thirds Bacardi

Named after the late John McEntee Bowman, American hotel man, who was the first to introduce modern American hotel-keeping into Havana and who, making the acquaintance of Bacardi on its native heath, probably did more to popularize it among Americans than any other one person.

**COUNTRY CLUB** One-half Bacardi  
 One-half French Vermouth  
 Dash of Orange Curaçao

**CUBAN BLOSSOM** One-half Orange Juice  
 One-half Bacardi  
 Dash of Maraschino

**CUBAN BRONX** One-fourth Orange Juice  
 One-fourth Bacardi  
 One-fourth French Vermouth  
 One-fourth Italian Vermouth

**CUBAN CLOVER CLUB** Two dashes Grenadine  
 Juice one Lime  
 Dash of Orange Juice  
 White of one Egg  
 One drink of Bacardi (white wine-glass)

**CUBAN CORONATION** One-third Bacardi  
 One-third French Vermouth  
 One-third Dubonnet (Stir)



- CUBAN LIBERAL Two-thirds Bacardi  
One-third Italian Vermouth  
One dash Amer Picon (Stir)
- CUBAN MANHATTAN One-half Bacardi  
One-half Italian Vermouth  
A few drops Angostura Bitters
- CUBAN PRINCE One-half Bacardi  
One-half Italian Vermouth  
Dash of white Crème de Menthe (Stir)
- CUBAN SIDE-CAR One-third Lemon or Lime Juice  
One-third Bacardi  
One-third Triple Sec or Cointreau
- CUBAN ROSE One-third Orange Juice  
Two-thirds Bacardi  
Dash of Grenadine
- DAIQUIRI One part Bacardi  
Juice of half a Lime  
One barspoon powdered Sugar
- Note: The order of adding ingredients is important.  
Personal preference dictates serving the cocktail with  
finely shaved ice in the glass.
- DOROTHY GISH One-third mixed Orange and Pine-  
apple Juice  
Two-thirds Bacardi  
Dash of Apricot Brandy
- ELIXIR Juice of half a Lime  
One-half barspoon Sugar





	Two-thirds Bacardi Elixir One-third Bacardi
FOUR DOLLARS	One-third Bacardi One-third French Vermouth One-third Italian Vermouth
GRAPEFRUIT BLOSSOM	One-third Grapefruit Juice Two-thirds Bacardi Three dashes Maraschino
GRENADINE	One jigger Bacardi One teaspoon Grenadine Juice of half Lime (shaved Ice in glass)
HAVANA OPERA	One-half Bacardi One-half Dubonnet Dash of Lemon Juice Twist Orange Peel on top
HAVANA SMILE	One-half Bacardi One-half Italian Vermouth A little Sugar A little Lime Juice
HIGH-STEPPER	One-third Orange Juice Two-thirds Bacardi Dash of Apricot Brandy
ISLE OF PINES	One-half teaspoon Sugar One-third Grapefruit Juice Two-thirds Bacardi

- MARY  
PICKFORD            One-third Pineapple Juice  
                         Two-thirds Bacardi  
                         Dash of Grenadine
- MENENDEZ           One-third mixed Orange and Pine-  
                         apple Juice  
                         One-third Bacardi  
                         One-third French Vermouth  
                         Dash of Apricot Brandy
- PARADISE            Two-thirds Bacardi  
                         One-third Apricot Brandy
- PRESIDENTE        One-half Bacardi  
                         One-half French Vermouth  
                         One dash Grenadine (shake or  
                         stir)  
                         Twist Orange Peel on top
- SUNSHINE            One-third Pineapple Juice  
                         One-third Bacardi  
                         One-third French Vermouth  
                         Dash of Grenadine
- YACHT CLUB        Two-thirds Bacardi  
                         One-third Italian Vermouth  
                         Dash of Apricot Brandy (Stir)

## FIZZES AND FLIPS

- BACARDI FIZZ        Juice of half Lemon  
                         One barspoon Sugar  
                         One jigger Bacardi; Ice; shake





- Strain into fizz glass; fill from siphon
- GOLDEN FIZZ** Juice of half Lemon  
One barspoon Sugar  
Yolk of one Egg  
One jigger Bacardi; Ice; shake  
Strain into fizz glass; fill from siphon
- PINEAPPLE FIZZ** One barspoon Sugar  
One jigger Pineapple Juice  
One jigger Bacardi; Ice; shake  
Strain into fizz glass; fill from siphon
- ROYAL FIZZ** Juice of half Lemon  
One barspoon Sugar  
One jigger Bacardi  
One Egg; Ice; shake  
Strain into fizz glass and fill from siphon
- SILVER FIZZ** Juice of half Lemon  
One barspoon Sugar  
One jigger Bacardi  
White of one Egg; Ice; shake  
Strain into fizz glass; fill from siphon
- SUNSHINE FIZZ** Juice of half Lemon  
Juice of half an Orange  
White of one Egg  
One jigger Bacardi; Ice; shake

Strain into fizz glass; fill from  
siphon

**BACARDI FLIP**      One barspoon Sugar  
One Egg  
One jigger Bacardi; Ice; shake  
Strain into a Delmonico glass

**ORANGE JUICE  
FLIP**              One barspoon Sugar  
One Egg  
One drink Orange Juice  
One drink Bacardi; Ice; shake  
Serve in a fizz glass

### MISCELLANEOUS

**BACARDI BUCK**    Two lumps of Ice in high-ball  
glass  
Juice of half Lime  
One jigger Bacardi  
"Split" of Ginger Ale

**BACARDI  
COLLINS**            Juice of one Lime  
One spoonful Sugar  
One jigger Bacardi; Ice; shake  
Strain into Collins glass in which  
are three lumps Ice  
Fill with Club Soda  
Stir with spoon

**BACARDI  
COOLER**            One lump Ice in Collins glass  
One jigger Bacardi  
Plenty of fresh Mint  
"Split" of Ginger Ale





**BACARDI  
DAISY**

Juice of one Lime  
Two dashes Grenadine  
One jigger Bacardi; Ice; shake  
Strain into goblet filled with shaved  
Ice  
Dash of Yellow Chartreuse on top  
Dress with Fruit and Mint

**BACARDI  
EGG-NOG**

One spoonful Sugar  
One wine-glass Bacardi  
One Egg; one glass Milk  
Ice; shake well  
Strain into Collins glass  
Grate little Nutmeg on top

**BACARDI MILK  
PUNCH**

One glass hot Milk  
One tablespoon Sugar  
Pinch of grated Nutmeg  
Yolk of one Egg  
One jigger Bacardi  
Now, beat up thoroughly the yolk  
of Egg with the Sugar; add  
Milk, next Bacardi, next Nut-  
meg. Mix thoroughly

**BACARDI  
PLANTERS'  
PUNCH**

Juice of one Lime  
One barspoon Sugar  
One jigger Bacardi; shake  
Strain into goblet  
Fill with shaved Ice  
Decorate with Fruit and Mint

- BACARDI PLUS**      One pony Bacardi  
Two dashes Crème de Cacao  
One dash Anisette  
Shaved Ice; stir; strain
- BACARDI  
RICKEY**              Two lumps Ice in high-ball glass  
Juice of half Lime  
One jigger Bacardi  
"Split" of aerated Water
- BACARDI SOUR**      Juice of half Lime  
One barspoon Sugar  
One jigger Bacardi; Ice; shake  
Strain into a Delmonico glass  
Dress with Fruit
- BACARDI  
TODDY**              Crush half lump Sugar with little  
Water in "old-fashioned" glass  
One lump Ice  
One jigger Bacardi  
One Lemon Peel (Stir)
- BRUNSWICK  
SOUR**              Juice of half Lime  
Barspoon Sugar  
Jigger Bacardi; Ice; shake  
Strain into Delmonico glass  
Dash of Claret on top; Fruit
- CUBA LIBRE**        Half portions of Bacardi and Coca  
Cola
- GROG**                Two quarts Bacardi  
Two pounds Sugar





Two quarts Formosa Oolong Tea  
When serving, dilute one-half with  
very hot Water in which Sugar  
has been dissolved and put slice  
of Lemon in glass

### MOJITO

Same as Bacardi Rickey, with little  
Sugar and few sprigs of Mint  
added

### MORNING STAR

One spoonful Sugar  
One Egg  
One-half jigger Bacardi  
One-half jigger Port Wine  
One glass Milk; Ice; shake well  
Strain into a Collins glass  
Grate little Nutmeg on top

### NIGHTCAP

One-third Orange Curaçao  
Two-thirds Bacardi  
Yolk of one Egg; Ice; shake  
Strain into white wine-glass

### PEACH

Teaspoon powdered Sugar (tall  
glass) dissolved in Water  
Fresh crushed Mint  
Juice of two Lemons  
Three jiggers Bacardi  
Layer of shaved Ice in glass  
One whole pitted fresh Peach  
Another layer shaved Ice  
Dress with Mint; serve with straws



## 3. JAMAICAN JOLLIFIERS

Rum, Rum, Jamaica Rum!  
Who in thy praise is dumb?  
The strong, the weak, the gay, the glum—  
All call thee good, Jamaica Rum!  
—Old Song

It is recorded in Rupert Hughes—or somewhere—that the Father of His Country so highly esteemed Jamaica Rum that he once swapped a perfectly healthy negro slave for a cask of it. That, somehow, makes one recall a famous cartoon of the late Homer Davenport's—Roosevelt with Uncle Sam tapping him on the shoulder and saying, "He's good enough for me!"

As a matter of fact, George Washington did not stand alone. Many of our Revolutionary and colonial fathers knew Jamaica Rum and liked it. The Pilgrim Fathers knew rum, or came to know it, and when swallowed it seemed to go down well with the Puritan conscience. For many years rum was one of the products of New England. Perhaps Plymouth Rock and Massachusetts Bay were originally attracted to it by its ancient name.

When Englishmen first discovered what could be done with cane sugar in Barbados, rum was known as "Kill-Devill," and under that guise it made its first appearance in English literature. It was said to be a sure cure for "Blue Devils." Soon it was rechristened with the Devonshire name of "Rumbullion," meaning "a great tumult"—probably a case of swapping cause for effect. In time it became the most famous product of Jamaica, its manufacture in that Island having attained such a degree of perfection





by 1788 that John Hunter, a British army physician, after a careful observation of its effects, acquitted Jamaica Rum of any complicity in the ills that befell British soldiers stationed there; in substance, Hunter declared it had no stain on its character, and that it could be drunk with absolute impunity. Thereupon the British navy adopted it as its own. Still, certain British lexicographers maintain that "Rum" is an American word, coined generations before the British acquired the habit of abbreviation, from the good old Devonshire "Rumbullion."

It is to Mr. T. G. S. Hooke, for many years assistant manager of the old Hotel Belmont, in New York, but for some years past general manager of the Myrtlebank Hotel in Kingston, Jamaica, and the Tichfield, in Port Antonio, that I am indebted for the following collection of the best cocktails and other local concoctions in which the most-famed product of Jamaica finds favor among visitors from northern latitudes.

## COCKTAILS

Note: Ingredients should be added in order named. Shake except where stirring is specified. Cocktails should usually be strained.

### CHINESE

Fill bar glass half full of Ice  
 One or two dashes Angostura  
 Three dashes Maraschino  
 Three dashes Curaçao  
 Three dashes Grenadine  
 Half glass Jamaica Rum (Stir)  
 Add Cherry; squeeze Lemon  
 Peel on top

- DOLORES** Half glass Sherry  
Quarter glass Jamaica Rum  
One-eighth glass Dubonnet  
One-eighth glass Orange Juice  
Dash of aromatic Pepper
- FLAPPER** One-half Jamaica Rum  
One-half French Vermouth  
Two dashes Angostura Bitters  
Sweeten to taste  
Serve with Maraschino Cherry  
and slice of Orange
- GRENADE** Half glass Grenadine  
Quarter glass French Vermouth  
Quarter glass Jamaica Rum
- HONEY DEW** Eight parts Jamaica Rum  
Two parts Gin  
Two parts Vermouth  
Two parts Water  
Juice of fresh Lime or Lemon,  
sweetened  
Crushed Ice in glass (Stir)
- JAMAICA  
KNICKERBOCKER** Three-fourths Jamaica Rum  
One-fourth Orange, Lemon or  
Lime Juice  
Two dashes Grenadine  
Crushed Ice in glass (Stir)
- JAMAICA  
ORANGE** Half glass Jamaica Rum  
Quarter glass Italian Vermouth  
Quarter glass sweet Orange Juice





	Pinch of powdered Cinnamon
JAMAICA RUM	Half glass Jamaica Rum Quarter glass Gin One teaspoon Grenadine Juice of one Lime or Lemon
KINGSTON	Half glass Jamaica Rum Quarter glass Kümmel Quarter glass strained Orange Juice Dash of Pimento Dram
LIFE-SAVER	One-half Jamaica Rum One-half Orange Juice
MAREE	Half glass Jamaica Rum Half glass sweetened Lime or Lemon Juice Dash of Bitters Bit of grated Nutmeg
PLANTER'S	One-third Jamaica Rum One-third Orange Juice One-third Lime or Lemon Juice Serve with crushed Ice
QUEEN ELIZABETH	Five parts Jamaica Rum One part Lime or Lemon Juice One part Grenadine
RUM AND FRUIT	Half glass Jamaica Rum Quarter glass sweet Fruit Juice One teaspoon Kümmel One teaspoon Benedictine

Two teaspoons Lime or Lemon  
Juice

## RUM CRUSTA

Prepare glass thus:  
Moisten edge in Lemon, dip in  
powdered Sugar  
Cut ends from a Lemon; peel rest  
like an apple; put rind inside  
glass so that it lines the latter  
Fill shaker with Ice  
Three dashes plain Syrup  
Three dashes Maraschino  
Two dashes Angostura Bitters  
Juice of quarter Lime or Lemon  
Half glass Jamaica Rum  
Shake; strain into glass  
Fruit; serve with spoon

SEPTEMBER  
MORN  
(Jamaica)

White of one Egg  
Juice of half Lime or Lemon  
One teaspoon Grenadine  
Half glass Jamaica Rum

## TEA TIME

Half glass Jamaica Rum  
Half glass cold Tea  
Dash of Lime or Lemon Juice  
Sweeten as desired

## VOLCANO

Heaping teaspoon granulated  
Sugar, dissolved in Water  
One-half glass Jamaica Rum  
Juice of Lime or Lemon (Stir)  
Fill with crushed Ice and stir again





## WINTER

Two-thirds glass Jamaica Rum  
 Juice of one Lime or Lemon  
 Sugar to taste  
 Teaspoon of Ginger Brandy and  
 Pimento Liqueur  
 Two dashes Angostura Bitters

## PUNCHES

CARIBBEAN  
FISH-HOUSE

Two quarts Jamaica Rum  
 One quart Brandy  
 Four ounces powdered Sugar  
 Juice of twelve Lemons  
 Liqueur glass Maraschino  
 Large wine-glass Peach Brandy  
 Ice; mix well; Fruit

COLD RUM AND  
BRANDY

One-third pint Lime or Lemon  
 Juice  
 Twelve ounces Sugar, dissolved in  
 Water  
 Half pint Brandy  
 One gill Peach Brandy  
 One gill Jamaica Rum  
 Two and one-half pints Ice Water  
 Add Ice; mix

## HOT RUM

One pint Jamaica Rum  
 Half pint Brandy  
 Half wine-glass Kümmel  
 Half wine-glass Benedictine  
 Peel of one Lemon  
 Peel of one Orange  
 One sliced Orange

One sliced Lemon or Lime  
Sweeten to taste  
Add three pints boiling Water  
Stir up well

**JAMAICA MILK**

Fill shaker with Ice  
One tablespoon plain Syrup  
Quarter glass Jamaica Rum  
Quarter glass Brandy  
Fill with rich Milk  
Shake; strain; serve in tumbler  
with grated Nutmeg on top

**JAMAICA PUNCH**

Fill shaker with Ice  
One tablespoon plain Syrup  
Juice of half Lime or Lemon  
Half glass Jamaica Rum; shake;  
strain

**MISSISSIPPI  
PUNCH**

One small glass Brandy  
One-half glass Jamaica Rum  
One-half glass Bourbon Whiskey  
One and one-half tablespoons  
Sugar  
Mix well; pour into tumbler; fill  
with shaved Ice; add small  
pieces of Orange or other Fruits

**MYERS'  
PLANTER'S  
PUNCH**

One part Lime Juice  
Two parts Sugar  
Three parts Jamaica Rum  
Four parts Water and Ice  
Dash of Angostura Bitters  
Shake well





### OLD NAVY PUNCH

One quart Jamaica Rum  
 One pint Brandy  
 Three pints Champagne  
 Two-thirds pint Lemon Juice  
 One and one-half pounds Sugar  
 Juice of three Oranges  
 One gill Peach Brandy

### MISCELLANEOUS

#### BLACK STRIPE

Dissolve teaspoon Honey in little  
 hot Water  
 Cool; add three lumps Ice  
 Half glass Jamaica Rum  
 Fill with cold Water  
 Grate Nutmeg on top  
 (Same as a hot drink made by  
 using boiling Water)

#### CLARET CUP AUX CERISES

Crush pound of red or black Cher-  
 ries  
 Cover with quarter bottle Jamaica  
 Rum  
 Let stand several hours in cool  
 place  
 Add two bottles Claret (or three)  
 One sliced Orange; thin Lemon  
 Peel  
 Ice; add aerated Water

#### EGG-NOG BALTIMORE

One fresh Egg  
 One teaspoon plain Syrup  
 Quarter glass Madeira



- Quarter glass Jamaica Rum  
Fresh Milk  
Ice; shake; strain into tumbler  
Grated Nutmeg on top
- EGG-NOG  
JAMAICA
- Fill shaker with Ice  
One fresh Egg  
One teaspoon plain Syrup  
Half glass Jamaica Rum  
Fill with rich Milk  
Shake well; strain into tumbler  
Grated Nutmeg on top
- EGG-NOG  
MYERS
- Fill shaker with Ice  
One fresh Egg  
One teaspoon plain Syrup  
Quarter glass Brandy  
Quarter glass Jamaica Rum  
Fill with rich Milk  
Shake well; strain into tumbler  
Grated Nutmeg on top
- HOT SPICED  
RUM
- Two teaspoons Sugar, dissolved in  
boiling Water  
Half glass Jamaica Rum  
Piece of Butter, walnut-size  
Teaspoon mixed Spices (Cin-  
naron, Cloves, etc.)  
Fill glass with boiling Water  
Slice of Lemon on top
- JAMAICA  
COLD TEA
- Make Tea; before it becomes bit-  
ter, strain into jug and let grow  
cold.





Put in tumblers, one for each person

One teaspoon Prune Syrup

One teaspoon Curaçao

One teaspoon Jamaica Rum

Ice; sweeten to taste; fill glasses from jug

### JAMAICA HIGH-BALL

Two lumps Ice

Half cocktail glass Jamaica Rum

Fill from siphon

Add slice of Lime or Lemon

### JAMAICA JULEP

Mash half dozen sprigs fresh

Mint with Sugar and Water

Strain into bar glass; Ice

Half cocktail glass Jamaica Rum

Shake; strain into glass thus prepared:

Tumbler or balloon glass, filled with shaved Ice; three sprigs fresh Mint, dipped in powdered Sugar, and leaves upward

Now decorate drink with Berries, Pineapple, Banana, Orange or other fruit

### JAMAICA ORANGE CUP

Juice of six Oranges

Half pint Water

Sweeten; put in jug with

Half tumbler Jamaica Rum

Two teaspoons Essence of Orange

Let jug stand on Ice one hour  
Serve, filling glasses with aerated  
Water

### JAMAICA SWIZZLE

One pint Jamaica Rum (tall  
pitcher, or jug)  
Juice of six Limes or Lemons  
Six small cubes Ice  
Four spoons Sugar  
Few sprigs fresh Mint  
Use swizzle stick, rolling top be-  
tween hands until mixture  
froths, and outside of pitcher  
frosts

### RUM-ADE

Two tablespoons Jamaica Rum  
in glass of Lemonade

### RUM DAISY

Dissolve little Sugar in Water in  
shaker; Ice  
Juice of half Lime or Lemon  
Quarter glass Curaçao or Yellow  
Chartreuse  
Half glass Jamaica Rum  
Shake; strain; decorate with fruit;  
serve with spoon

### RUM RICKEY

Two lumps Ice in tumbler or tall  
glass  
Squeeze half Lime or Lemon  
Half cocktail glass Jamaica Rum  
Fill with chilled aerated Water;  
serve with spoon



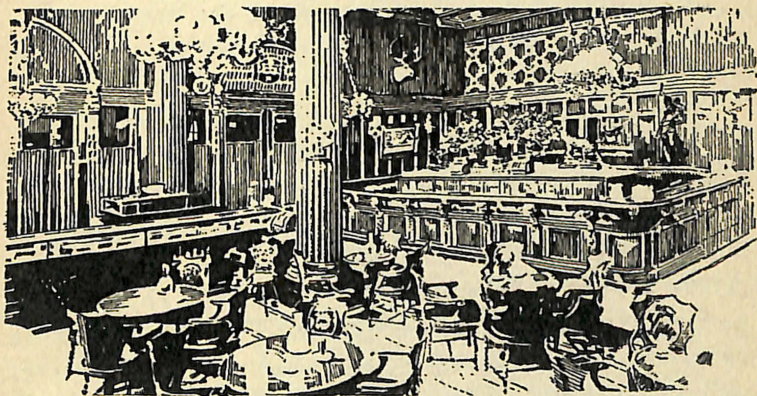


- RUM SANGAREE** Spoonful Sugar, dissolved in small wine-glass Water  
Pour into large tumbler or tall glass  
Fill up with Jamaica Rum and Water in desired proportions  
One or two lumps Ice; serve with spoon
- RUM SOUR** Fill shaker with Ice  
One teaspoon plain Syrup  
Juice of half Lime or Lemon  
Half cocktail glass Jamaica Rum  
Shake; strain; splash of Soda Water on top  
Fruit
- RUM TODDY (cold)** Dissolve Sugar in Water in small tumbler  
Ice  
Half cocktail glass Jamaica Rum
- RUM TODDY (hot)** Dissolve Sugar in hot Water in small tumbler  
Half cocktail glass Jamaica Rum  
Slice of Lemon on top
- TEA COBBLER** One teaspoon plain Syrup in shaker  
Teaspoon Pineapple Syrup, or Curaçao  
Half cocktail glass Jamaica Rum  
Ice; shake; strain into tumbler

filled with cracked Ice; decorate  
with sliced Fruit; serve with  
straws and spoon

## WHITE LION

Juice of half Lime or Lemon  
Quarter glass Raspberry Syrup  
Quarter glass Curaçao  
Half glass Jamaica Rum  
Shake, strain into tumbler filled  
with shaved Ice  
Fruit



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## V. HISTORICAL

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### THE OLD WALDORF BAR

1897-1919

*"And drop upon its grave a tear."*

NOT far from the spot where the Indian chief who sold Peter Minuit the Island of Manhattan coined the expression, "Here's how!" when he tackled the bottle of rum that the crafty Dutchman threw after his twenty-four dollars to bind the bargain; not far from that spirituous spot, in later years, arose a mighty hotel. In one of its great halls, disciples, if not descendants, of the noble red man were wont to assemble every afternoon, and to preface, as well as conclude, with his utterance on that memorable occasion, deals which caused the original New York real estate speculation to dwindle to the proportions of a fly-speck.

What some of those men did, under the influence of a just-ended session of the Stock Exchange, of the news-ticker that kept discharging its tape into a waste-basket, and possibly—and probably—of what was dispensed in that hall by a dozen talented bartenders, helped make American history. Men staked fortunes there; they formed pools; they plotted to corner markets. For years the names of certain of them made the first page of the newspapers almost every day. They were, in their way, giants, and they took their ease in a Gargantuan way.

Many of that noble army of gallant drinkers I knew by name; many others I knew by sight. The majority

have gone. The great hall where they exercised elbows and appeased arid appetites every day, some of them for more than twenty years, ceased to function one dark day in June, 1919. While the light holds, let me try to recreate it, and to limn the shapes of some of those who went surging in and out, while, above the roar of conversation and the chatter of the ticker, the air was rent with calls of "Same here!" and "Here's how!"

On the walls are a few paintings—expensive-looking. Here and there is a piece of massive, if not always ornamental, statuary. In one corner stands a great rectangular counter, behind which a dozen men in white coats are busy all afternoon and evening ministering to an endless array of thirsts.

The crowd surges in. Everyone struggles to get a foothold on a brass rail that runs around the bottom of the bar. Sometimes the gang is ten deep, all pressing toward that common goal. On every face is written strong resolve. Each man pushes forward until some drinker who has been monopolizing a coveted spot falls or otherwise gives way; and then, with something like a shout, the late-comer, if he is a good squirmer or ducker, wiggles into the place thus vacated, to claim the drink he yelled for while still a Sheridan's ride away.

It should be stressed that the scene described was typical only of hours when the room was overcrowded, as it frequently was toward six o'clock of an afternoon, when men would come in who acted as if they had only one aim in life, and that was to get outside of a drink, and with no delay. Frequently, as intimated, their chances improved when some "tank" at the bar side had filled to overflowing and had to be either carried or led away.

But, be it also emphasized, that Bar was not regarded as a place of "ill-repute." In its early days, particularly, men of the highest reputation frequented it; some never went from their offices downtown to their homes without calling in for at least an appetizer—or something to make them forget the worry or turmoil of the day's work. Anybody could look in, and most every man who entered the Waldorf-Astoria in those days did look, at least once. It was known all over the country; in mining camps from Mexico to Alaska, it evoked recollections of tastes and odors that parched many a throat. As a matter of fact, its fame was world-wide.

Visitors to the Old Waldorf during its latter days found difficulty, did they seek to recreate the picture of that great hall where Bacchus so long drew his greatest throngs of pilgrims and devotees, and where such, in turn, drew inspiration of the widest spirituous variety. On the spot mostly occupied by the great bar counter, a humidor had been built, and ex-tanks who came and looked through a once popular doorway often could not remember which was the proper direction to cast their sighs of regret. The back entrance from the lobby—past the telephone switchboard—with its inviting facilities for gentlemen whose capacity had been stretched, had been closed, and here young women armed with pencils and typewriters were taking dictation from industrial, financial, railway and legal magnates, so classed. Across the room and against a partition were desks for various managerial heads and factotums. And when one's eye reached that partition they had embraced only half of the room where for decades the thirsty had libationed from eight in the morning until closing time. The second part of the great oak-wainscoted



hall had been converted into a bus station, and there one bought tickets for Montclair, the Oranges, and other points in New Jersey, or else for New Haven and other way stations to Boston.

Some of the decorations of the temple remained. For example, two great Egyptian-like bronze figures still stood one on either side of the private entrance to the Jade Room, which did not look like a door at all until you found the handle—not easy for one who had lingered over his liquor. Then there was still one picture, "The Ballet Dancer," which in that long-past age referred to probably inspired more toasts than any other single painting in the world; which turned more men in the direction of art-connoisseurship than any other example of high art known, and whose legs and lingerie caused far more comment and centered more scrutiny than all the cigarette pictures of stage favorites in tights that used to help sell "coffin nails," as they were termed, during the days when "The Ballet Dancer's" reign was being established. On the opposite wall hung a big copy of Paolo Veronese's "Wedding at Cana, in Galilee," for contemplation by those whom liquor put or left in an attitude proper for the contemplation of religious subjects. High above the paneling still hung some of the elks' heads with which the late George C. Boldt, long the old hotel's proprietor, had adorned the place.

But when that laboratory of Bacchic endeavor was in its heyday, pilgrims came from far and wide—from all corners of the globe. They flocked about the rectangular Bar counter and drank deeply of what was good stuff, if not wisdom. As soon as the first bartender appeared in the morning, before even arranging the multitude of glasses of various sizes and shapes on the high stand that took up

the central space of the rectangle, he must satisfy the demands of at least half a dozen accumulated patrons, either for breakfast appetizers or for something to take away what was left of the jag of the night before. From five o'clock in the evening until eight, the room was jammed at its tables and at its counter, and late-comers, whose "innards" were sending out an SOS, found themselves impeded in their progress toward satisfaction by S.R.O. conditions.

During those three hours named, the Waldorf-Astoria Bar was Wall Street moved bodily uptown for an adjourned session of the Stock Exchange, with men betting on how stocks would perform the next day. In one discreet corner a ticker kept clicking off news. Here market pools were often formed. Here were to be found men who were willing to bet on anything, and to any amount. Financiers and market operators, with names that gained newspaper front pages every day or so, clustered about the tables, or joined in the maggot-like surge that squirmed for a foothold on the substantial brass tradition that ran along the bottom of the counter. Some who once gained such a post of vantage never left until the Bar closed.

Many forms of beverage dated their origin to the inspiration of some clever Waldorf bartender. Or, perhaps, it was a translation of the passing fancy of a patron who wanted something different to drink, and entirely of his own conception. If the result met his expectations, he might thereafter call only for his own cocktail, or whatever it was, and the bartender, out of compliment, would christen the new drink after its godfather.

A school of drinking, and a distinctive one, the old Waldorf Bar undoubtedly was. And—which may surprise many—it was a real school of art—a school in which more than

one connoisseur who has since spent hundreds of thousands in collecting paintings and sculpture, got his first tuition from the pictures on the Bar walls, whose appeal was often emphasized by the cumulative influence of cocktails or high-balls.

More than one middle-aged or elderly American who has survived the era that saw bootlegging grow into one of our most important industries, has reason to remember gratefully at least one feature of this particular American School of Drinking, and in which, perhaps, it was preëminent among institutions of similar learning. This was the free lunch table. There are many rich men in this land today, who, were they frank, could date their first acquaintance with Russian caviar to that generous board. There, too, many of them first learned of the superb succulence of Virginia "vintage" ham. As a matter of fact, the exoteric could there give the "once-over" to delicacies they had never before seen—or even imagined. No menu in puzzling French to mystify or confuse. The uninitiate saw what he saw, and what he fancied he could sample at his leisure. And spread out for his delectation—for he was free to choose, and to whatever extent—were light and savory canapés, thirst-provoking anchovies in various-tinted guises, and other delicacies; and there were substantial slices of beef or ham, ordinary as well as Virginia, and a wonderful assortment of cheeses of robust odors; not forgetting the crisp radishes and sprightly, delicate spring onions, and olives stuffed and unstuffed.

The temporary addicts of the lunch table were never disturbed, or rarely. Their meal ticket depended merely upon good conduct—supported, of course, by a good front. The occasional investment of a quarter in a bottle of beer

—not necessarily spent before an attack upon the lunch table—served to keep them in good standing. By such an outlay as little as three times a week, a man could eat daily from that hospitable offering a luncheon that, served in one of the hotel's restaurants, would have set him back a good two dollars—and get away with it. And many so did. The table in the Waldorf-Astoria Bar cost the hotel more than seventy-five hundred dollars a year. It proved excellent advertisement, for no inconsiderable slice of the hotel's profits came from the sale of wines and liquors.

Service was rendered with a distinction many establishments of a similar nature lacked. For example, in its early days, a small, snowy napkin went with each drink, enabling a patron to remove certain traces from his mustache or his whiskers—heavy mustaches and whiskers were abundant—without toting home odors in his hip pocket, or wherever he carried his handkerchief. And while questions were not usually asked, men who bought drinks were supposed to be able to freight them away intact, and not to spill them, or to show other effects than a certain mellowness and good fellowship—though perhaps fluency in argument or reminiscence might be forgiven one who was standing treat. In brief, a gentleman was supposed to be larger than what he drank. The theory of the proprietor of the establishment was that all his patrons were gentlemen. And the theory was good, even if it didn't always work out in practice.

The actual bar itself, a large, rectangular counter at the northeast corner of the room, as noted, had a brass rail running all around its foot. In its center was a long refrigerator topped by a snowy cloth and an orderly arrangement of drinking glasses. At one end of this cover stood

a good-sized bronze bear, looking as if it meant business; at the other end, a rampant bull. Midway between them was placed a tiny lamb, flanked on either side by a tall vase of flowers. The whole decoration was a more or less delicate compliment to the heaviest patronage of the room at cocktail-time, wags claiming that the flowers were all the lamb—the innocent public—got after Wall Street's bulls and bears had finished with him.

To name the important figures that were to be seen at various times in that Barroom during its first fifteen or twenty years would be like setting down most of the names from various editions of Who's Who in America—excepting, of course, always preachers—and including a good-sized list taken from the British Who's Who and the Almanach de Gotha. As a gathering place for celebrities, the room was one of the real sights of New York. But in recollection, one cannot stop to assign faces to a particular period. There is too nearly a sea of them.

While Colonel William F. Cody—"Buffalo Bill"—clung to the old Hoffman House as long as his friend, Ed. Stokes, was its proprietor, he used to drop into the Waldorf Bar, and there one might discover him at a table surrounded by a lot of admirers.

Cody, with his wide-brimmed hat, long mustache and goatee, and in the old days wearing a Prince Albert coat, presented a handsome figure and one which eyes seldom failed to follow.

Men liked to invite Colonel Cody to "have one" with them, and it is not on record that he ever refused. In accepting such an invitation, he followed an invariable formula.

"Sir," he would respond heartily, "you speak the lan-

guage of my tribe.”

John W. Gates, of “Betcha-a-million” fame, and his bosom friend, Colonel “Ike” Ellwood, appeared in the Bar, occasionally, though Gates’ favorite hangout was the Men’s Café, across the hall. With them when he came to New York almost invariably trailed Colonel John Lambert, sometime warden of Joliet, Ill., penitentiary, but president of the American Steel & Wire Company at the time of the formation of the Steel Trust. In the Gates aura, too, one would discover John A. Drake and the latter’s brother-in-law, Theodore P. Shonts—that was before he was made chairman of the Panama Canal Commission—and Loyall L. Smith, a millionaire who had once been a Chicago newsboy. And while its owner was a strict teetotaler, the round face of Diamond Jim Brady, brass fittings salesman, gormand and dinner-party impresario, could be seen circulating among the crowd, as he buttonholed this or that “Big Feller,” the orb illuminated by forty to a hundred carats of diamonds or emeralds, or sapphires, or whatnot, that glowed or gleamed from an expansive shirt-front or a particularly noisy necktie.

What now seems an almost incredible proportion of the brokers and operators in the Wall Street of twenty-five to thirty years ago—at least such as were family men—had homes in the immediate vicinity of the Waldorf, Westchester and Long Island and uptown apartments not yet having come into widespread vogue as dwelling places for Wall Street. “Cocktail-hour” drew a real majority of them to the Waldorf Bar. Whether they drank or not, there they knew they would find men they wished to see.

Many of these cocktail-hour patrons were hosts at tables. As a rule, they actually drank cocktails at that time, Mar-

tinis being most popular and Manhattans running second. That was before the "Clover Club" had won in New York temples of thirst a wide but short-lived popularity. Very few fancy drinks were served at cocktail-time. There were many customers, who would stand up to the bar with a group of friends, and before they moved away would gulp down five or six Manhattans or Martinis in succession. A big banquet in the hotel would fill the Barroom at midnight, for whatever they had had upstairs of cocktails, champagne, and liqueurs, many men must have, in those days, a nightcap. Often, it took several to get them properly "head-dressed" for bed.

Not infrequently, revolution-experts were of the company present—men who were the heads or members of organizations that stood ready, at the drop of a hat, or upon receipt of a code cable, to start up trouble in any Latin-American country, provided the price was forthcoming. Gun-running was at one time a remunerative, if sometime hazardous vocation—some spelled it "avocation"—in the Caribbean and along the West coast from Nicaragua down. One dealer in ammunition and guns owned, or leased, an island up the Hudson, which was reported to be well stocked with the latest war material of the day. This could be promptly dumped into the hold of a chartered "tramp" and headed wherever trouble was brewing.

Every gold rush was followed sooner or later by an influx of rough-looking men wearing wide-brimmed hats—and more than once, cowhide boots—and the air would resound with tales of "big strikes" and of "prospects" that promised big, and whose performances later made a big hole in many a speculative bank account. Cripple Creek, for example; Alaska, Tonopah—all paid tribute to Boldt's

Bar. And those miners wanted the most expensive drinks. Champagne was their first thought.

More than once a flood of reminiscence, developed through continuous imbibition, and the cropping up of some subject that had been, or was possibly still disputable among the men from the Still-Open Spaces, threatened trouble. At least once a swift train of events beginning with a slighting reference to the virtue, valor and discretion of "Bat" Masterson succeeded in starting a panic in the Bar, because of the sudden materialization of the subject of the reference, backed by his reputation for saying the last word, and with a "gun."

"Bat" Masterson, a United States Marshal, long famous in the Northwest, and a friend of Theodore Roosevelt, was in New York at the time, but not in the hotel, when the thing started that, after he did come in, was effective in holding up trade and leaving the bartenders on duty keeping company only with the bull and the bear and the lamb on top the refrigerator table.

At a table in the middle of the room sat six big men, some of them in wide-brimmed hats. Most of them were mining men, and they were from Butte, Montana. Of the group was Colonel "Dick" Plunkett, said to be a United States Marshal.

They were talking about gold strikes, mining conditions and individual exploits, law and order, jumping claims, and other things mining men usually discussed at such gatherings. Not a little egocentric hero-worship was voiced, but the talk was mostly of what other fellows had done; of "bad men" and shootings. And Masterson's name was mentioned as having saved the expense of a lot of hangings by using his six-shooter.



Plunkett dissented. He was emphatic about it.

"I tell you what," he said, "that fellow, Bat Masterson, has killed more innocent men in his day than anybody else in the United States!"

Whether the statement was immediately challenged or not, is not recorded. Masterson had good friends in that group. A little later, one of them made an excuse and left the room. He knew where Bat was, and he got into a hansom and ordered the driver to go there, lickety-split. And he gave a news-hot version of what Plunkett had said.

Hardly half an hour after the statement had been made, Masterson in person dramatically appeared at the main door of the Barroom. One of the men at the table caught sight of him and jumped up. The others, following his gaze, turned. Two or three right hands went to hips.

Bat, after halting long enough to achieve sensational effect, strode straight across to the group. He stopped at the side of his detractor's chair.

"Plunkett," he said, "I hear you have been talking bad about me." With the words, he suddenly dug his hand between Colonel Dick's neck and collar, shut his fist, and made as if to pull the other out of his chair.

Plunkett was conciliatory. "Sit down, Bat," he said; "sit down and have a quiet drink, and talk things over."

Then a man on his other side jumped up. "Take your hands off my friend, Dick Plunkett!" he shouted at Masterson, at the same time trying to jerk something from his hip pocket.

Meantime, the effect upon the crowd had been panicky. Immediately the identity of Masterson had begun to be whispered about. "That's Bat Masterson," men told one another. "He'll shoot on sight," some added. So before

Masterson had grabbed Plunkett's collar, a movement had started toward the exit—toward all exits, in fact. Men began pouring not only into the extension of Peacock Alley, but into the Grill Room, and the emergency lavatory at the southeast corner of the Bar, past which safety could be gained, was choked by men who merely wanted to find a quick way out, but missed the door.

Opportunities offered by the assemblage of so many men who were making easy money in mining, or in "The Street," were too pregnant to be resisted by certain purveyors of luxuries. At least one noted dealer in uncut precious stones always drifted in to scan those whose actions or talk indicated they had been lucky in the market, and he usually did a thriving business because, in those times, men who had made money on "flyers" were apt to have their lighter moments. That crafty psychologist derived considerable profit from persuading such that one way to celebrate their good fortune was to select a costly trinket for the lady in the uptown flat. And invariably in the gathering were to be discovered a full half-dozen gentlemen whose specialty in trade was either high-priced art or antiques. To their activities amid those inspirational scenes one who used to know most of the local art merchants and many of the imported ones has often dated the rise of the passion for art-collecting which became so widespread and violent during the early years of the century. More than once, however, the yearning for the acquisition of "high art" instilled—or distilled—in that impregnated, if not perfumed, atmosphere, was subjected to check and revision by experience and acquired knowledge of the subject; and more than one *nouveau* who used to brag about the "old masters" he had picked up, found excuse later on

to subject his art gallery to a process of weeding.

To dismiss a recollection of a place where much rude, ungainly and uproarious story-telling was done, but where, too, so much real humor came out under the stimulative effect of generously drunk spirit, without calling to mind one of its most decorative as well as most intelligent wits, would almost mean leaving the best egg out of this rum omelet. Up rises from a table at the farther end of the room a tall, slender man whose gray mustache bears evidence that the lingering traces of good liquor may be held too precious for desecration by a pocket handkerchief.

“Private John Allen to the bar!”

And “Private” John Allen never said nay to such an invitation.

The way he used to tell it, Congressman Allen—of Tupelo, Mississippi, suh!—had dubbed himself with the title by which he was invariably known. After the Civil War he found the South overrun with generals and colonels and majors, so that at encampments of Confederate veterans, when it seemed that everybody he met had commanded an army, a brigade, a regiment, or at least a battalion, while he himself had never risen above the ranks, he concluded he must be the only private of the Confederate Army who had survived the conflict. So he chose for himself the title of “Private,” and thereafter gave it distinction.

Private Allen showed up at least once a year at the Waldorf, and his visits seldom continued less than three weeks. One afternoon, his friend, Colonel E. T. Brown of Atlanta, arrived at the hotel and, suspecting the whereabouts of his intimate, sought the door of the Bar. And, sure enough, at his favorite table, the center of a group of atten-

tive listeners, sat Private John Allen. On the table was a bottle of Old Green River whiskey. At Allen's right was a stout man, red-faced and with a tremendous mustache of a hue that matched. The other waved his hand and shouted, "Come right over, Colonel Brown!" As the newcomer approached, Private John arose.

"Gentlemen," he said, "this is Colonel Brown, of Atlanta, Georgia. Colonel Brown, suh, I wish you to meet Majah Soandso. Majah Soandso is the representative, suh, of that wonderful, that potent, that seductive beverage—O-l-d Gre-e-n Rivah."

Colonel Brown sat and the bottle was passed around. Another was ordered and then another. Finally, Private John suggested: "Let's all go down to the Hoffman House."

A few minutes later, the party lined up at the long bar counter of that establishment.

"Gentlemen, will you indicate your preference?" Private John's voice invited. Each named his choice in turn. Finally the white-coated bartender reached the end of the line.

"And yours, sir?" he said to Private John.

"You may give me, suh," came the answer in a full, round voice that reverberated through the room, "some of that great liquah that is considered a boon in every well-regulated household—O-l-d Gr-e-en Rivah!"

The bartender inclined his head to one side. "I beg your pardon, sir," he said. "I didn't quite catch that."

"I said, suh," Private John returned, "some of that beneficent, luscious, pervasive and persuasive liquah whose eloquence has chahmed a continent—O-l-l-d Gr-r-e-e-en Rivah!"

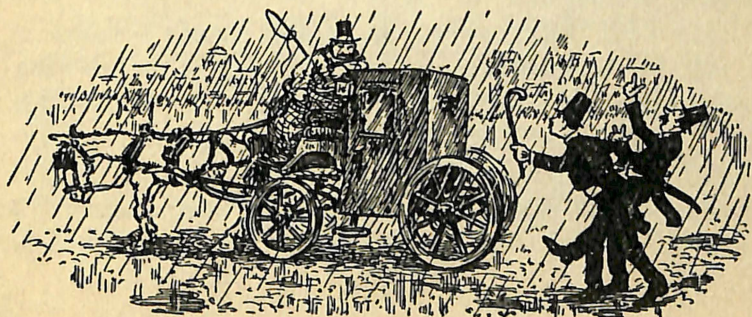
"I am very sorry, sir," the polite barman now returned, shaking his head. "We haven't such whiskey and I have never heard of it. But we have Old Crow, Y.P.M.—"

"What, suh?" bellowed Private Allen. "Do you mean to tell me, suh, that you haven't any of that famous, soul-inspirin' liquah; the joy of every American father, the pride of every American mother, and for which American children cry instead of for Pitchah's Castoria—O-l-l-l-d G-r-r-e-e-n Rivah?"

"I am sorry, sir," said the barman, "but we haven't it."

"Well, by Gawd," exclaimed Private Allen, his voice this time at its highest and most reverberant pitch, "you haven't got Old Green Rivah! Well, suh, I just refuse to drink in such a low-down place. Come on, fellahs!" And he led the way out of the barroom.

The next afternoon, Colonel Brown saw Private Allen and the red-mustached major in close communion just outside the Barroom entrance. The major slipped away. Private John said to Colonel Brown, with a chuckle, "Do you know, the Majah tells me he slipped into the Hoffman House Bar, this mornin', and sold 'em seventy-five cases of Old Green Rivah. Colonel," he continued, with a wink, "how'd you like, suh, for me to send you down to Atlanta a case of Old Green Rivah with my compliments?"



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## VI. GLOSSARIAL

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### SOME THINGS MOST PEOPLE DON'T KNOW ABOUT LIQUORS

FOR the benefit of antiquarians and serious students of American *mores*—as well as for the information of those who like to know what's in a name or two, when applied to liquor—the author has deemed it expedient to append a brief Glossary, which may serve to uncork certain useful and perhaps entertaining particulars concerning spirits and other things mentioned in the Formulary portion of this book.

To begin with, take "Berries." As used in the text, "Berries," it should be emphasized, does not mean dollars—simply small fruit usually growing on vines or diminutive plants. "Mug," as employed, does not signify a face, or "to photograph," as commonly applied these days; but a container made of glass, crockery, or stone, with a handle, and used for dispensing ale, cider, or, infrequently, beer. A "lemon" is a small yellow fruit; and "lemon peel," of course, is the rind.

The word "Egg," as frequently used, should be taken in a literal and primitive sense. In the days when recipes were written down in the Old Bar Book, the term "Pittsburgh Steel Millionaire" had not yet been synonymously superseded in Manhattanese by "Big Butter and Egg Man," and at the Old Waldorf Bar "Good Egg" was synchronous and synonymous with "Fresh Egg." Whatever metaphori-

cal or sinister sense either has come later to assume, each then meant simply a natural output of a female of the chicken species, and in fair condition. A "Nutmeg" was, and still is, the aromatic kernel of the fruit of a tree of the *Myristica* family.

"Cock's Comb" as used, meant literally what it says, however incredible to those who think only of a cow or a goat when they return to the barnyard for something to drink. As an elective concomitant, if not an ingredient, of the Chanticleer cocktail, a Cock's Comb was a ruddy, serrated, distinctive capital decoration peculiar to the masculine chicken. It was pickled or bottled as a sweetmeat in France, often with other elemental components of departed roosters, particularly what are known to high-class grocers and certain gourmets as "*Financières*." The Cock's Comb and the *Financière* are still reputed among the ultra-sophisticated to possess virtues akin to those of certain simian appropriations recommended by a distinguished Slavic surgeon. Indeed, the manager of one well-known mart for rare comestibles and delicacies stoutly maintained to the writer that the combination is in great and growing demand.

"Ginger ale" is now perhaps even better known than in pre-prohibition days, so it should be unnecessary to define it, except so far as to say that "imported" ginger ale used to mean that the product had been manufactured in some other country than the United States. An "orange," of course, signified about what it does today, though "orange peel" used to mean a good deal more, as in the compendium there will be found numerous concoctions in which it was used for flavoring purposes. "Mint," a pungent herb commonly found in kitchen gardens, has long filled a noble

office in certain parts of this country—particularly below Mason and Dixon's line, and most notably, perhaps, in Kentucky, though in other states great pride is exhibited by many citizens in the virtues of a compound whose recipe, they claim, has been handed down in some particular family for generations past. In recent years and in New York, it seems to have become more closely identified with the chewing gum industry than anything else. It might be emphasized that when the Old Waldorf recipes were compiled, the word "raspberry" had not become synonymous with "horse's laugh" or any other anatomical performance and the expression "give him the raspberry" had not come into common use. Nor had "strawberries" entered the realm of slang. Berries were berries and fruits were fruits. It was a simpler age.

A few processes employed by bar-mixers of the old American School, and named here and there, seem to call for some clarification.

For example, to "muddle" meant to mash and stir up one or more ingredients, and had no objective reference to the person who was getting the drink; to "cup" meant either to shape or use as a cup, or to place in the bottom of a cup or glass; to "frappé" meant to cool with ice. More frequently than not, a bartender averse to the vigorous and more than local exercise demanded by plying a cocktail-shaker achieved a similar effect by the finger-and-wrist method of gently stirring a few lumps of ice with a spoon, but, as already intimated, "stirring" was often prescribed in the formula.

With this brief introduction, one passes on to the Glossary proper. The definitions are confined to terms used in the compendium. The term "voltage," given where it is



known, signifies "horse-power," "kick," or "alcoholic content," and is used as being more in accord with this age of electricity.

## DEFINITIONS

**ABSINTHE**—Usually a green, bitter, aromatic liquor, impregnated with wormwood, though there was also a white variety manufactured in France. *Deriv.*, Latin, *absinthium*, "wormwood." Long a resort for parodists in such lines as "Absinthe makes the heart grow fonder." Taken "neat" and often, was guaranteed to produce visions of snakes, etc. Voltage, 58.93.

**ANISETTE**—A liquor made in France by distillation from anise seed. Voltage, 42.

**APPLEJACK**—Often used synonymously with apple brandy or apple whiskey and supposed to be a distillation. New Jersey continued producing the one—or the three—right through prohibition.

**AROMATIC SPIRITS OF AMMONIA**.—A fragrant distillation from a colorless, pungent, suffocating gas ( $\text{NH}_3$ ) obtained from nitrogenous organic bodies, such as coal, bones, blood, etc.

**BENEDICTINE**—A cordial or liqueur, distilled for centuries at Fécamp, in France, by the Benedictine monks. Its composition was kept secret and some persons believed its distillation was accompanied by religious rites. However, after the French Revolution, discovery was made that it could be produced by the laity and by strictly secular methods. Its components have been kept a trade secret, but it was believed to contain the volatile constituents of cardamom seeds, arnica flowers, angelica

root, lemon peel, thyme, nutmegs, cassia, hyssop, peppermint, and cloves. Imitation of Benedictine is not so much confined to prohibition history as patrons of bootleggers may have become convinced. As a matter of fact, such has been going on in France and elsewhere for generations, the average customer who did not know being satisfied if the bottle was queer and squat and bore the initials "D.O.M." Voltage, 52.

**BITTERS**—Beverages containing alcohol, together with a component for cathartic effect. Best known varieties: Angostura, made from the bark of a South American tree; Calisaya, synonymous with cinchona or quinine, also of South American origin; Orange; Boonekamp, made in Germany; Boker's, Amer Picon (which a stenographer rendered for me "American Pecan," but which is really a French proprietary proposition); Hostetter's, West Indies, Pepsin, Peychaud (formerly made in New Orleans); Fernet Branca, etc. So named from the usual bitter taste.

**BRANDY**—(Sometimes called "cognac," from a town in France noted for its manufacture.) Alcoholic liquor distilled from wine. *Deriv.*, Dutch, *brandewijn*, meaning "burnt wine." Was also made from the juice of apricots, peaches, apples or other fruit by distillation, and called liqueur. Cognac was often called for by the name of its maker, though in other days it was often referred to by the symbol printed on its label, "★★★" or "★★★★★," as indulgers frequently proved unable to read when ready for an encore. Voltage, 53.4.

**CHARTREUSE**—A distillation with brandy of certain rare herbs, used as a cordial or liqueur. The name was derived from the fact that Chartreuse, like Benedictine,

owed its invention to early French monks, who knew about what they wanted and got it. These monks were of the Carthusian Order, and the liqueur was made only at their monastery in the Grande Chartreuse, in the French Alps. The formula for its preparation was said to be known only to the Father Superior of the Order. When the monks were expelled from France, in 1903, they spirited the secret of its preparation to Tarragona, in Spain, whence comes an herb much esteemed by gourmets in the treatment of vinegar. Rival manufactories were then set up in France, but their product was never so good as the original brand. Some thirty years or so before their expulsion, the Carthusian monks had suffered a big loss in the destruction of their brandy warehouses, wherein was stored what was said to be the largest stock of old Napoleon brandy in existence. Even before prohibition came, as much as twenty dollars a bottle was paid in New York for Chartreuse dated 1869 or before. While the monks have kept their formula a secret, analysts have named among the ingredients of Chartreuse: balm leaves, orange peel, dried hyssop tops, peppermint, wormwood, angelica seed and root, cinnamon, mace, cloves, Tonka beans, *calamus aromaticus* and cardamom. Some of the flavor, if not virtues of the product, however, was ascribed to certain herbs which were said to grow only in the neighborhood of the Grande Chartreuse. There were three varieties of Chartreuse—yellow, green, and white. Voltage, 43.

**COINTREAU**—A liqueur made in France, but not well known in the United States before prohibition.

**CRÈME DE CACAO**—An extract of cocoa, made in France. Used as a cordial or liqueur.

**CRÈME DE CASSIS**—A liqueur made in France of black currants, whose voltage still causes headaches to some who recall its potency.

**CRÈME DE MENTHE**—A distillation of mint, or of brandy flavored with mint. Usually green in color, though there is also a white variety. By those who could not pronounce its name correctly, it was often called "green mint," or "white mint," *menthe* being the French word for "mint." It is usually made in France. Voltage, 48.

**CRÈME YVETTE**—An extract of violets, used for flavoring purposes; also drunk as a cordial or liqueur. Its perfume often gave it preference over the common or garden refuge of the drinking dissembler—a clove or peppermint lozenge—before the commercial discovery of halitosis. Made in New York.

**CURACAO**—Often mispronounced "Curacoa," especially by Englishmen. A liquor made by distilling spirits with orange peel and certain spices. Manufactured originally in Holland. Name derived from that of a Dutch island off the north coast of South America. Voltage, 55.

**DUBONNET**—A proprietary French bitters or tonic, one of whose ingredients is said to be quinine.

**GIN**—Originally a drink distilled from malt or other grain and afterwards rectified with and flavored with juniper berries. Manufactured in Holland, under the name of Hollands, Schiedam, and Schnapps. For the effect of Schnapps, see Washington Irving's tale of that sterling New Yorker of pre-war times, *Rip Van Winkle*. Also manufactured in England under various names, notably: Gordon, Booth's, Holloway's, Old Tom, Nicholson, Plymouth, House of Lords, etc. Among the

lower classes of London, "gin" is alcohol, flavored with oil of turpentine and common salt. The term is often used generically for "bad liquor." In some parts of the Cotton Belt, "gin" signifies a beverage whose effects are momentarily synonymous with those produced by the saws of a cotton gin—from which it is *not* derived. The actual derivation is from the Dutch *jenever*, itself coming from the old French word *jenevre*, meaning juniper. Gin was sometimes called "Geneva," or "Geneva Water," and ascribed to Swiss invention. Voltage, 54.3.

**SLOE GIN**—Not to be confused with the real gin, and it should be noted that as compared with real gin, its effects are described by its first name, differently spelled. Sloe Gin is a sort of cordial made by distillation from the small, plum-like astringent fruit of the Blackthorn, or a distillation flavored with the same.

**GRAND MARNIER**—A cordial, or liqueur, made in France from oranges.

**GRENADINE**—A red syrup or cordial, said to be made from pomegranates; manufactured in France.

**KIRSCH** or **KIRSCHWASSER**—A liquor distilled from European wild cherries, and made in Germany and other central European countries.

**KÜMMEL** or **KIMMEL**—A liquor made generally from highly rectified alcohol, flavored with cumin (a plant of the parsley family) and caraway seeds. Before the War it was manufactured chiefly at Riga, then in Russia. Voltage, 33.9.

**MARASCHINO** (pronounced "maraskeeno")—A cordial distilled from fermented cherries and flavored with bruised pits. *Deriv.*, Italian, *maraschino*.

**OJEN**—A cordial formerly made in New Orleans, La.,

and flavored with absinthe.

**ORGEAT**—A syrup made in France from sugar, orange flower water and almonds. *Deriv.*, French, from Latin, *hordeum*, barley.

**PARFAIT D'AMOUR**—A red cordial whose composition was a proprietary secret, but whose name often assured those who had a slight acquaintance with French that it was a sort of love potion.

**RUM**—Generally, the name of any alcoholic liquor. Used as an adjective, colloquial English for "queer" or "peculiar." Specifically, an alcoholic liquor distilled from fermented molasses, or cane juice. Varieties usually named from country of origin—Jamaica, Swedish, St. Croix (West Indies), Cuban—better known as Bacardi or Santiago—and Japanese (usually called Sake and distilled from fermented rice). *Deriv.*, abbreviation of "rumbullion" or "rumbooze." The latter term is composed of the gypsy word *rom* or *rum*, meaning "good," and "booze," a corruption of the Dutch *bouse*, meaning to "guzzle," but now used as a good English word with a sinister meaning. The manufacture of rum was at one time an important New England industry, antedating that of cotton cloth. Voltage, 53.7. See "Jamaican Jollifiers."

**SHERRY**—Originally meant the white wine of Jerez, Spain, from whose name it was derived. Jerez was pronounced "Hareth," or "Herreth." The English corruption may have been due to excessive sibilance manifested by the original Britisher who drank a bottle and demanded more. Voltage, 19.

**SODA, SIPHON, PLAIN SODA, CARBONIC, SELTZER, VICHY**—Water charged with gas and dis-

charged into a glass by pressing a lever controlling the metal vent of a siphon. CLUB SODA, aerated water in a small bottle. LEMON SODA, the same with a flavor of synthetic lemon. DELATOUR SODA, a brand of a particular manufacturer. The word VICHY was a misnomer, appropriated from that of the famous water bottled at Vichy, France, by the French Government.

SWEDISH PUNSCH—A beverage manufactured in Sweden, and having somewhat of the taste and properties of Rum. Voltage, 26.3.

VERMOUTH—A liquor made from white wine, flavored with aromatic herbs. Formerly, of the two varieties, the Italian, or sweet, was made in Italy, and the French, or *sec* (dry), was manufactured in France. A *sec* Vermouth is also made in Italy. *Deriv.*, German, *wermuth*, meaning "wormwood." In the country of its origin, Vermouth is often drunk "neat," that is to say, unmixed with water or more potent liquids. Voltage, about 17.

VIN MARIANI—A wine made in France from cocoa, and formerly very much advertised as a tonic.

WHISKEY—Again less comprehensive in definition than of late years, whiskey is an alcoholic liquor obtained by the distillation of a fermented starchy compound, usually a grain. *Deriv.*, Gaelic, *uisgebeatha*, "water of life." It used to be called also *eau de vie* or *aqua vitae*, meaning the same as the Gaelic term. The Swedes appropriated the name for "Aquavit," now one of their national drinks. Varieties: rye whiskey, made from that product; corn whiskey, called "Bourbon" if manufactured in Kentucky, and blended with rye, but turned out as "White Mule," "Moonshine" and under other names in illicit

distilleries throughout the South; "Scotch," named for the country of its origin and popularly supposed to be made of oatmeal, the national dish, turned into spirits by the aid of peat fires, but more probably of barley or other grain, and "Irish," made in Ireland.

WINE—The juice of grapes, fermented by nature, in course of time. Varieties named in the compendium include Claret, the ordinary red wine of certain districts in France (voltage, 13.3); Burgundy, the heavy red wine of Bourgogne, France (voltage, 13.6); Madeira, the wine of the Portuguese Island of that name; Port, a wine whose name came from the Portuguese city of Oporto, whence it was exported; Rhine, meaning a wine made of grapes grown in the Rhine valley; Beaune, wines both red and white, made in the vicinity of Beaune, France, and about the same voltage as Burgundy; Bordeaux, made of grapes grown in the territory contiguous to the city of Bordeaux, France (voltage, 11.5); Champagne, an effervescent wine made before the war in the Marne region of France, particularly at Rheims (voltage, 12.2).

BAR GLASSES—Among the glasses mentioned as proper for the service of the fancy potations, the name "star" appears frequently. According to surviving authorities on bar-containers of the period, a "star" was synonymous with a sour glass.

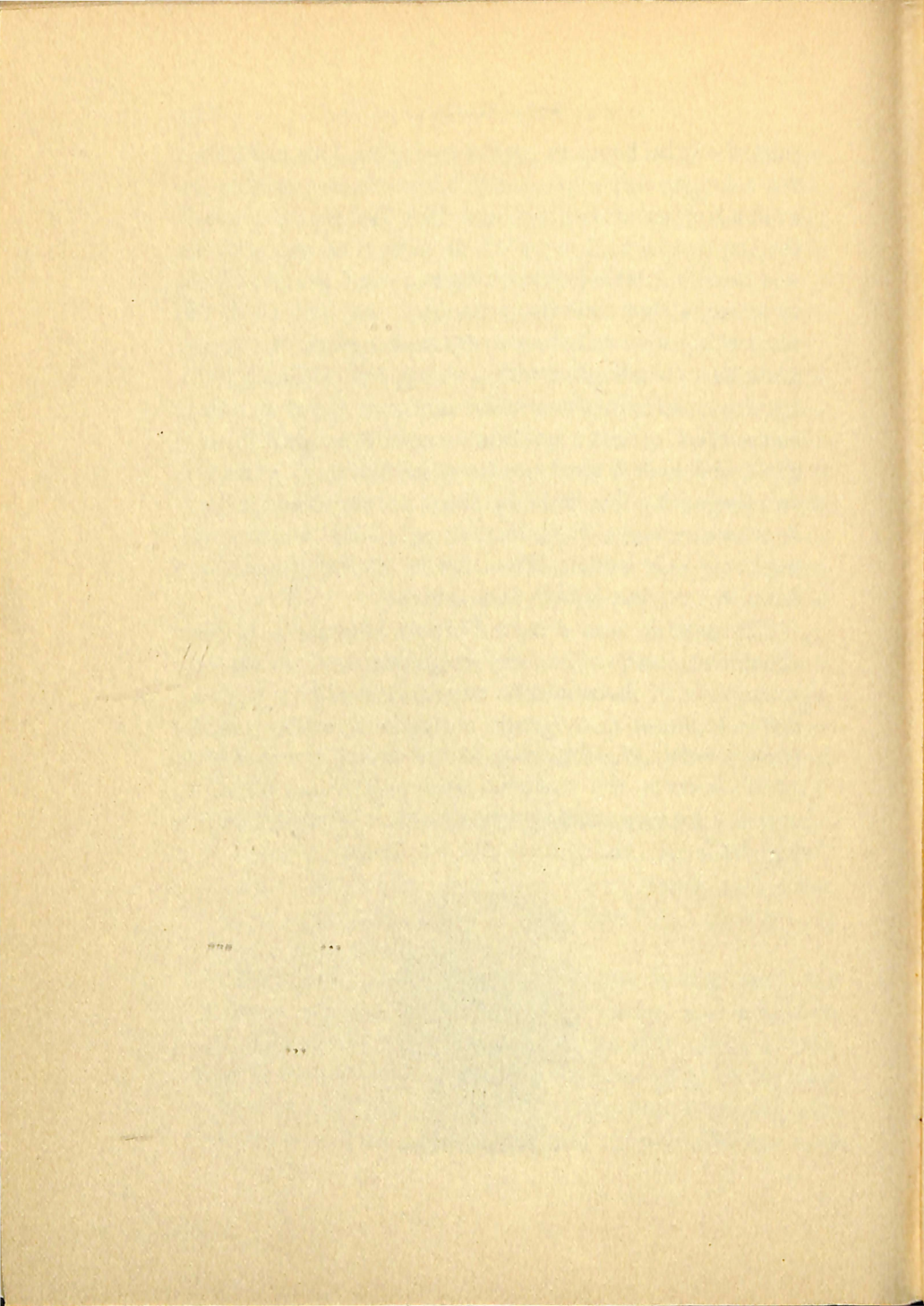
The sour glass, so called because it was used for "sours" of various kinds, held from five and a half to six ounces. The LEMONADE was originally a thick goblet, but in time it became a thin, straight-sided glass, holding from six to eight ounces. The latter was originally the same as a FIZZ or a HIGH-BALL glass. The COLLINS



started out by being an eight-ounce glass, but a demand for a longer drink led to the adoption of a twelve- or even a sixteen-ounce glass—one that, besides the gin and the ice, would hold a “split” of soda. The CHAMPAGNE was usually a wide-bowled, thin-stemmed goblet; often, however, a thin four-ounce tumbler, was also used, the same being also called an APOLLINARIS glass. A SHERRY glass was a small glass with a sharp, conical bowl, holding from three-quarters of an ounce to about an ounce and a third. A PONY was identical with a small liqueur glass, and held a scant ounce. A POUSSE CAFÉ glass was an elongated pony, holding about an ounce and a half. A WHISKEY was a thin, low, straight-sided vessel holding about four ounces. The CLARET, a thin goblet, held from three and a half to four ounces.

The JIGGER was a conical metal container, holding about two ounces. In many establishments its use was abandoned in favor of the barman’s eye. He was supposed to be able to gauge a jiggerful when pouring from a bottle in composing mixed drinks. In first class establishments, the customer was usually permitted to measure his own whiskey when he took it “neat,” or in a high-ball.





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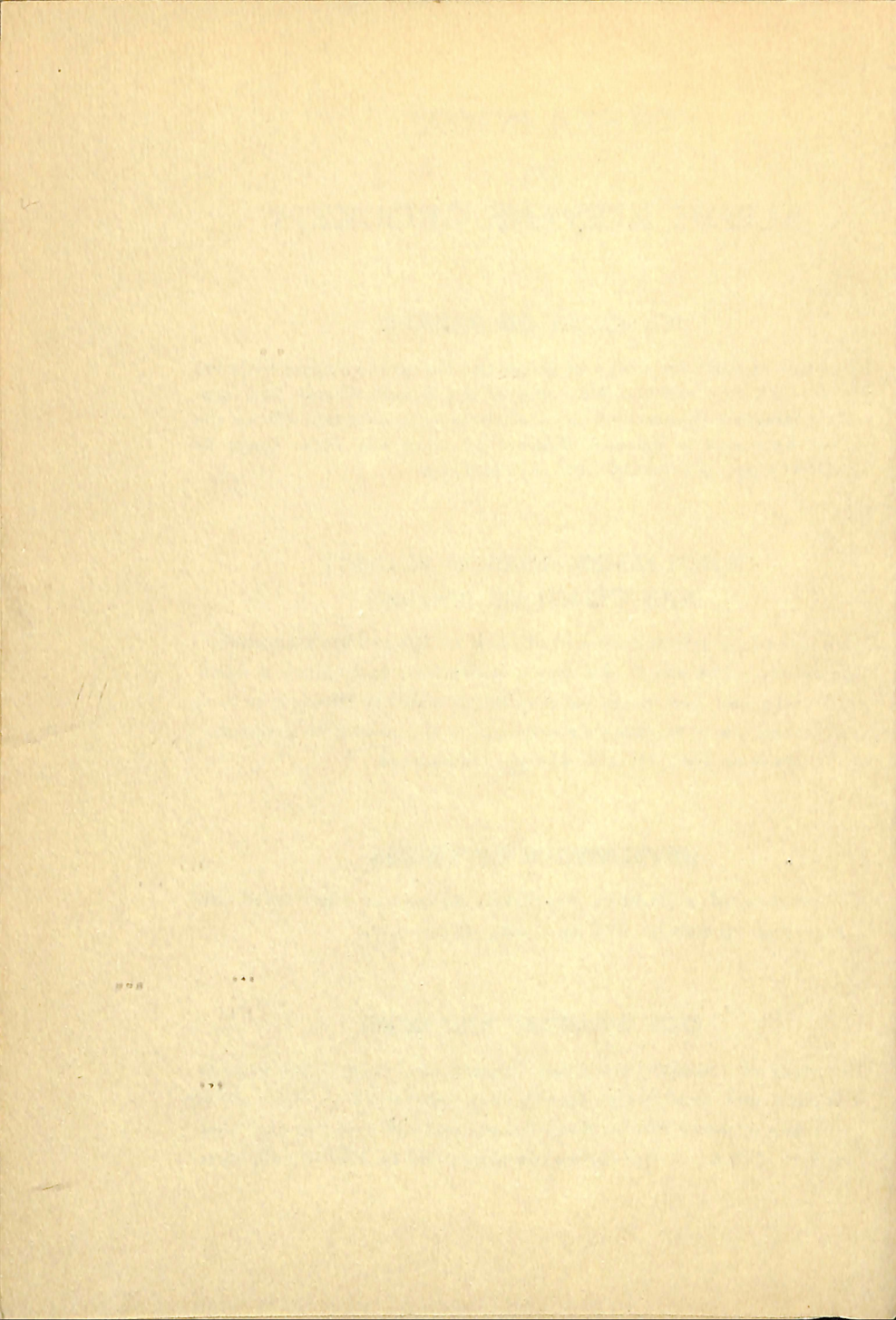
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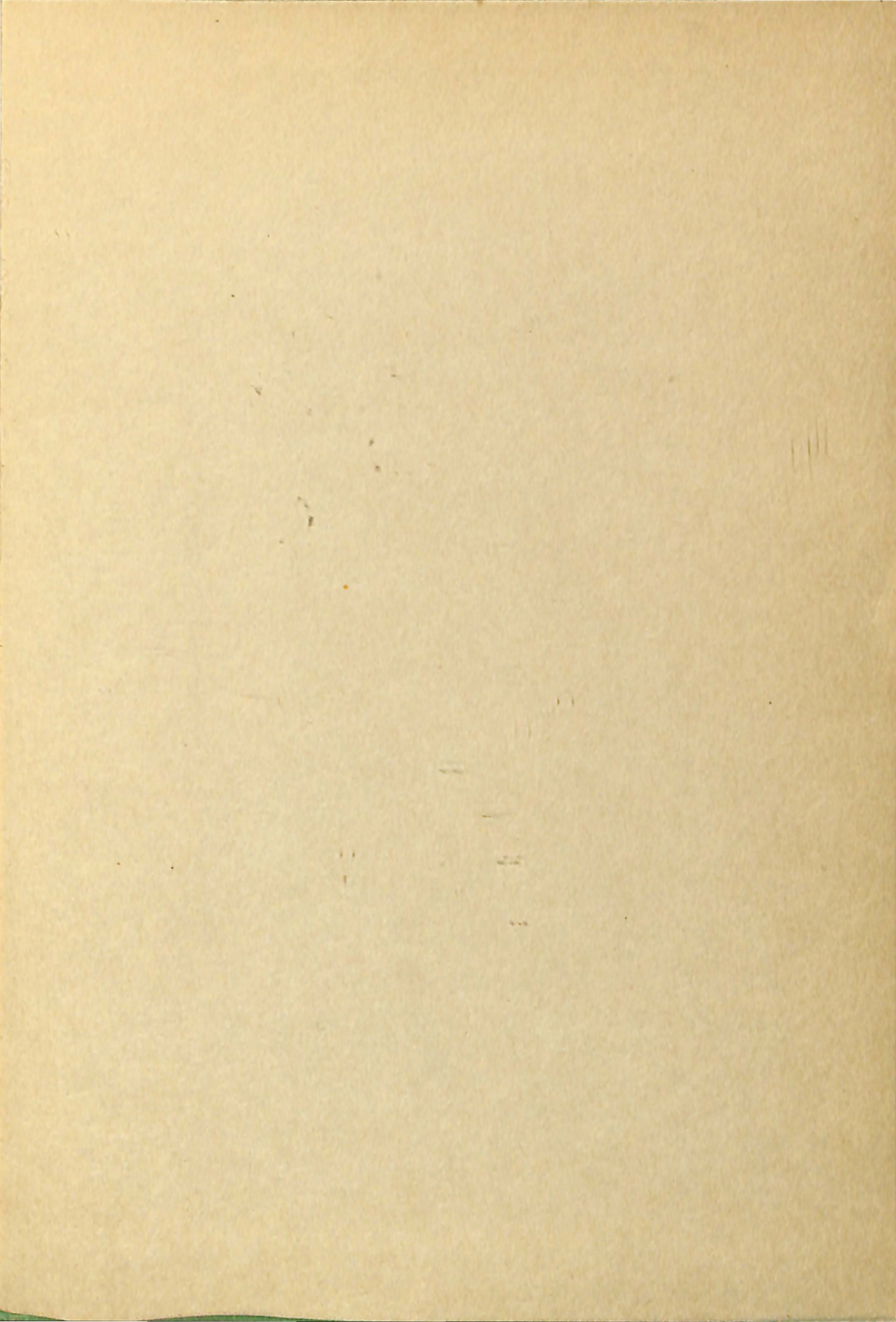
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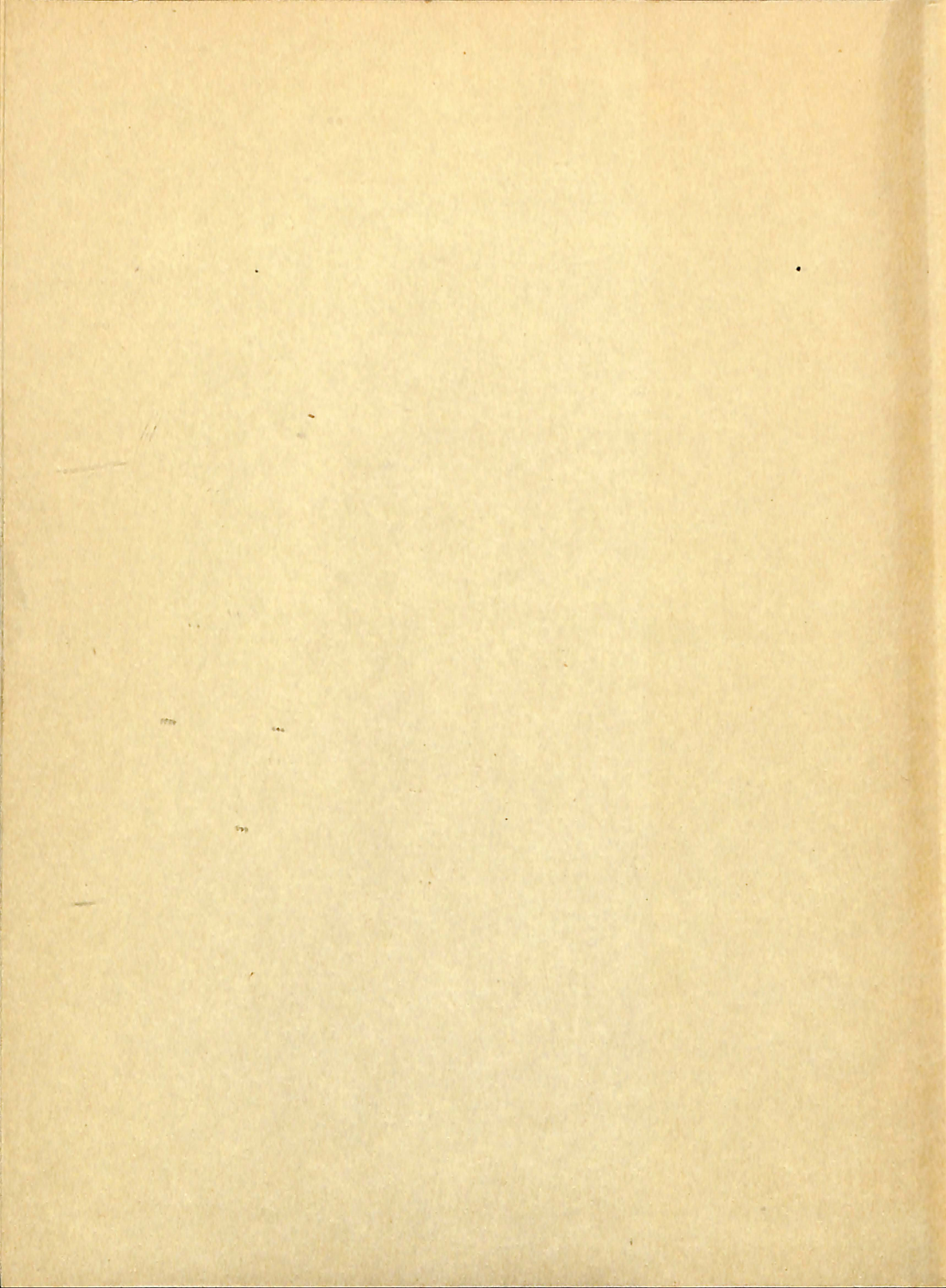
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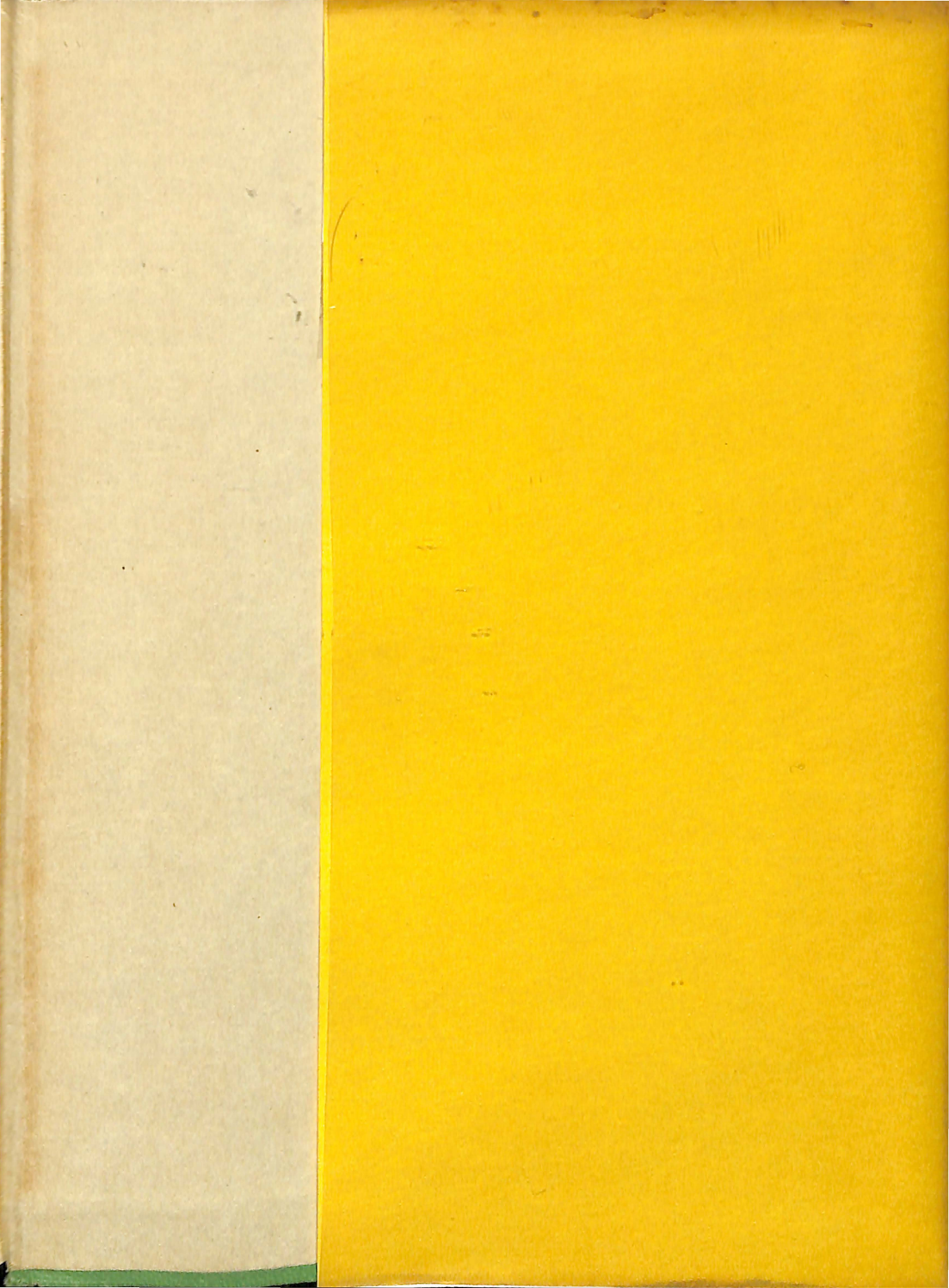
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