

# • COCKTAIL-OLGY •



25¢

*Drinks!*  
And How To  
Make  
Them

DAN  
SHELDON

## GENERAL INFORMATION

Fancy drinks may be decorated with fruits in season. Always wash ice and fruit, and avoid touching with the fingers. Use tongs for the ice and a spoon or fork for fruit.

Rinse the glass quickly with hot water before pouring in a hot drink. This is desirable partly to avoid cracking the glass, and partly to keep the drink really hot. A spoon should also be placed in the glass before filling. Shaved ice should be used with spirits when no water is added; ice-cubes are preferable in drinks in which milk, eggs, vermouth, wine, seltzer or mineral water are the ingredients. Ice is used in the latter type of drink only when mixing; it is removed before serving.

As sugar does not dissolve quickly in spirits, always melt in a little water (either hot or cold, depending on the drink) before adding the liquor. If sufficient finely shaved ice is used in mixing cold drinks this rule need not be followed. Syrup may be used in cocktails instead of powdered sugar.

In making up drinks consisting of milk or eggs or both and hot spirits or wine, be careful to pour the wine or spirits very slowly over the milk and eggs, and stir the latter constantly while pouring. This will prevent curdling of the mixture.

\* \* \*

## SERVING COCKTAILS

You will of course never have your cocktail glass more than three quarters full (and you'll find it quite a job to keep it that way).

Always hold the glass by the stem, for the heat of your hand will take the edge off that icy chill that means so much and which, by the way, can be insured by chilling the glass before serving.

# COCKTAIL-LOGY

BEING A COMPENDIUM  
OF THE BEST DRINKS  
JUDICIOUSLY SAMPLED  
AND SET DOWN

by

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CONNOISSEUR  
EXTRAORDINAIRE

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## WINES TO SERVE

It is essential that the wine served should not mar the flavour of the dish or that the latter should not eclipse the aroma of the wine.

The following list will ensure a harmony between the two.

**Hors d'oeuvres**—Sherry. If it includes caviar or oysters—Chablis or champagne.

**Soup**—Sherry.

**Fish**—Dry white wine (Burgundy, Bordeaux, Loire, Rhine or Moselle). Never serve Red Wine with fish.

**Entree**—Light Claret (red Bordeaux)—If the entree is served with a sauce of strong flavour (like mint or curry sauce) red wine should be replaced by a light white wine.

**Roast, Game or Fowl**—A fine red Burgundy or one of the famous Medocs or a St. Emilion or Cheval Blanc.

**Sweet Course**—One of the Sauternes or of course, Champagne.

**Cheese**—Almost any wine tastes well if the cheese is without strong flavour.

**Dessert**—A vintage Port or Tokay.

**Coffee**—One of the French Liqueurs or a Liqueur Brandy.

# Whiskey Drinks

## AFFINITY

1-3 Scotch

1-3 French vermouth

1-3 Italian vermouth

2 dashes bitters

Stir and strain into cocktail glass. Serve with lemon peel. After a couple of these, even your own wife 'll look as good as your affinity!

## BOBBIE BURNS

1-2 Scotch

1-2 Italian vermouth

3 dashes Chartreuse

Shake well and serve in cocktail glass. Squeeze lemon peel on top. In Bonny Scotland the wee bairns are weaned on this!

## FEDORA

1-4 Bourbon

1-4 Rum

1-4 Curacao

1-4 Brandy

1 tablespoon powdered  
sugar

1 slice Lemon

Shake well, ornament with berries or orange. This will knock your fedora off!

## MANHATTAN

(Dry)

3 parts Rye

1-2 part French vermouth

1-2 part Italian vermouth

Shake well; strain into cocktail glass, and add cherry. We understand that this recipe went along with the \$24 that the Dutch paid to buy the island!

## MANHATTAN

(Sweet)

2 parts Rye

1 part Italian vermouth

Shake well; strain into cocktail glass, and add cherry. A nice, mild drink, heartily **NOT** recommended for nursing mothers or children under three!

## MINT JULEP

Fill small bar glass with 3-4 water and stir in one teaspoonful of sugar. Crush three or four sprigs of mint in the sugar and water until the flavour of the mint has been extracted. Then remove the mint and pour the flavoured water into a large goblet which has been filled with fine ice and add 1 jigger Bourbon, 2 dashes of Rum. Stir well. Decorate with few sprigs of mint by planting sprigs downward into the ice. H'yah, Cunnel?

## OLD FASHIONED

1 wineglass Bourbon or Rye  
5 dashes bitters  
1 lump sugar

Mix in old-fashioned glass. Add ice, and decorate with slice of orange, slice of lemon and Maraschino cherry. Ah, give me the good old days!

## ORIENTAL

1-2 Rye  
1-4 Italian vermouth  
1-4 white Curacao  
Juice of 1-2 Lime

Shake and strain into cocktail glass. Fati-meh! she dahnces! And when she shakes, not a single ounce is idle!

## PRAIRIE OYSTER

1 jigger Rye  
3 dashes Worcestershire  
Yolk of 1 Egg

After the Rye and Worcestershire have been poured into a cocktail glass, float the egg-yolk on top. **Historical Secret:** Custer's Last Stand came after he had three of these! He couldn't move!

## ROB ROY

1-2 Scotch  
1-2 Italian vermouth  
1 dash bitters

Shake and strain into cocktail glass. Hoot mon!

## WHISKEY

1 wineglass Whiskey

3 dashes syrup

2 dashes bitters

Fill one-third full of fine ice. Shake and strain into fancy wineglass. Serve with twisted lemon peel. This sounds all right, but then, **anything** with a wineglass of Whiskey must be all right!

## WHISKEY SOUR

1 wineglass Bourbon or Rye

1 large teaspoonful of powdered white sugar, dissolved in seltzer

Juice of 1-2 small lemon

Fill glass with shaved ice, shake up and strain into claret glass. Ornament with berries. Extremely appropriate with songs like "The Last Roundup."

## WHISKEY TODDY

1 wineglass Bourbon or Rye

1 teaspoonful white sugar

1 lump of ice

Dissolve sugar in water. Add whiskey and ice and stir with spoon. Elmer had four, at the convention . . . now, where's Elmer?



# Gin Drinks

## ALEXANDER

1-2 Gin  
1-4 Creme de Cocoa  
1-4 sweet cream

Shake well. Just another reason for recognizing the Russians. . . . they they invented it!

## BRONX

2 parts Gin  
1 part Italian vermouth  
1 part Orange juice

Frappe and serve in cocktail glass. Pa - pa, what are the Bronx? De Bronnix, mine kind, are de . . . . .

## CLOVER CLUB

1-2 jigger Gin  
1-2 jigger French vermouth  
1-2 jigger raspberry syrup  
White of 1 Egg

Fill large glass one quarter full of fine ice. Shake well and strain into cocktail glass. A quick way to be in clover! Yes, we know how bad that pun is!

## ORANGE BLOSSOM

1 part Gin  
1 part Orange juice

Shake well. Server in cocktail glass. California ,here I come!

## DUBONNET

2 parts Gin  
1 part Dubonnet

Shake well. Strain into cocktail glass. There's a very easy way to tell the difference between this and the cigar of the same name (no ad!) . . . smell 'em!

## GIN FIZZ

4 parts Gin  
2 parts Lemon juice  
1-2 tablespoon powdered  
sugar

Shake well, strain into medium-sized glass. Fill glass with carbonated water. A guaranteed cure for logoes-on-the-bogoes, bonko-on-the-konko, housemaid's knee, etc.

## GIN RICKEY

3 parts Gin  
2 parts Lemon or Lime  
juice  
1 lump of ice

Fill glass with carbonated water. Swell as a bed-time drink; you won't feel the bang as your head hits the pillow!

## HORSE'S NECK

1 glass Gin  
1 Lemon Peel in Spiral  
shape

Serve in 10-ounce glass, with ice. Add ginger ale to fill. Jimmy Walker once said, "There are millions of Horse's A . . . . in New York, but thank God I'm the only Mayor!"

## MARTINI (Dry)

2 parts Gin  
1 part French vermouth

Shake well, and strain into cocktail glass. Add olive. This drink is said to be "Dry," but we defy even Mr. Volstead to stay that way, after trying one!

## PALL MALL

1-3 Gin  
1-3 Italian vermouth  
1-3 French vermouth  
1 dash bitters  
1 teaspoon white Creme de Menthe

Shake and strain into cocktail glass. I thought the de-ah Queen was looking raw-ther bloomin', daontcher knaow?

## PERFECT

1 part Gin  
1 part French vermouth  
1 part Italian vermouth

Shake well. Serve in cocktail glass. Perfection, that rare thing, shaken and served up to you. What could be sweeter?

## ROSE

1-2 Gin  
1-4 French vermouth  
1-4 Brandy  
4 dashes Grenadine  
1 dash Lemon juice

Shake and strain into cocktail glass. Here's a rose without any thorns!

## PINEAPPLE BRONX

2 parts Gin  
1 part French vermouth  
1 part Italian vermouth  
1 part Pineapple juice

Shake well and serve in cocktail glass.  
We hev sum werry, werry fine pine-  
hepples today, Meddem. De best in de  
Bronnix!

## PINK LADY

1 wineglass Gin  
1 tablespoon Grenadine  
1 Eggwhite

Shake well and strain into cocktail glass.  
By special dispensation, any one óther  
than Pink Ladies may also drink this!

## SINGAPORE

1-3 Gin  
1-3 Benedictine  
1-3 Cherry Brandy  
1 Lemon peel

Serve in 10-ounce glass with cracked  
ice. Fill glass with mineral water. Ship  
me somewheres east o' Suez, where the  
best is like the worst! That's the way  
they always affect us!

## SLOE GIN FIZZ

1 part Sloe Gin  
1 teaspoonful sugar  
Juice of 1 Lemon

Shake well. Serve in highball glass.  
Fill glass with seltzer. The effect will  
not be "slow."

**TOM COLLINS**      1 jigger Gin  
                         2 parts Lemon juice  
                         6 dashes syrup

Drop 2 lumps cracked ice into small barglass. Fill with carbonated water and serve. Tom was a great guy, all right, all right!

## Miscellaneous Drinks

Try 'n pronounce "Miscellaneous" after any five!

**ABSINTHE**                      3-4 glass Absinthe  
**FRAPPE**                        1-4 glass Anisette

Serve with ice in French absinthe glass. Absinthe is outlawed in France, but they don't mind that any more than we did the Eighteenth Amendment! Fifty Million Frenchmen can't be wrong!

**CHAMPAGNE**                2 dashes bitters  
**COCKTAIL**                    1 lump sugar  
                                 1 slice Lemon peel  
                                 1 slice Orange

Ice champagne glass fully. Fill with champagne. For those festive occasions when you've backed the right horse.

## APPLEJACK COCKTAIL

1 part Applejack  
2 parts Lemon or Lime  
juice

1-4 part Grenadine

Shake well, strain into cocktail glass. This is responsible for the wild state in which the inhabitants of the Jersey woods are occasionally found. Yes, it's the national drink over there!

## BACARDI COCKTAIL (Dry)

3 parts Bacardi  
1 part Lemon or Lime juice

Shake well and serve in cocktail glass. Bacardi—the reason we are in favor of America retaining her influence in Cuba!

## BACARDI COCKTAIL (Sweet)

1-2 Bacardi  
1-4 Lemon or Lime juice  
1-4 Grenadine

Shake well and serve in cocktail glass. What a boob Machado was, to leave a country where such drinks can be had!

## DAIQUIRI COCKTAIL

1 glass Rum  
1-4 Lemon or Lime juice  
1-4 Pineapple juice  
1 teaspoonful powdered  
sugar

Shake well, and strain into cocktail glass. Sloppy Joe, who originated this, is about to be given the whole island of Cuba as his reward! He derserves it!

## EARTHQUAKE COCKTAIL

1-3 Gin  
1-3 Whiskey  
1-3 Absinthe

Shake well, serve in cocktail glass. So called because if there should happen to be an earthquake while you're drinking, it won't matter!

## EGG NOGG

3-4 jigger Brandy  
1-2 jigger Rum  
1 teaspoonful of Sugar  
1 Egg, well-beaten

Fill large bar-glass with finely shaved ice. Fill with milk, shake thoroughly, strain into thin, tall glass, and serve with nutmeg grated on top. Glorifying the hen!

## EGG NOGG (No. 2)

3-4 Brandy  
1-4 Curacao  
1 Egg, well-beaten  
1-4 pint Milk

Shake well, strain into cocktail glass.  
Grate nutmeg over before serving. The  
best morning pick-me-up.

## PANAMA COCKTAIL

1-3 Creme de Cocoa  
1-3 Sweet Cream  
1-3 Brandy

Shake and strain into cocktail glass.  
Ho, for the life of a sailor!

## RAINBOW COCKTAIL

1-7 Creme de Cocoa  
1-7 Creme de Violette  
1-7 Yellow Chartreuse  
1-7 Maraschino  
1-7 Cognac  
1-7 Green Chartreuse  
1-7 Brandy

Keep ingredients separate. Float in  
thin liqueur glass. It's a grand drink,  
if you care to take the trouble!

## PLANTERS' COCKTAIL

1-2 Rum  
1-2 Orange  
1 dash Lemon juice

This makes exile in the tropics bearable  
. . . bearable, Hell! glorious! . . . to  
the planters!



**POUSSE CAFE** 1-3 Cognac  
1-3 Maraschino  
1-3 Curacao

Keep all ingredients separate. Float in thin liqueur glass. Drink three, and you'll stroke every pussy you see.

**PRESIDENT  
COCKTAIL** 3 parts Rum  
1 part Grenadine  
1-4 part Orange juice  
Shake well and strain into cocktail glass. I'd rather drink this than be President! That's not the right quotation, but it's true!

**SAUTERNE  
COBBLER** 2 jiggers Sauterne  
1-2 jigger syrup  
1-2 glass shaved ice  
Stir, and ornament with fruit. A nice, pleasing drink when your Aunt S'mathy comes in from Dubuque for a visit!

**ZERO  
COCKTAIL** 5 parts Italian vermouth  
1 part Lemon juice  
4 dashes bitters per cocktail

Shake well and strain into cocktail glass. Squeeze piece of lemon peel on top. For that "morning after" feeling—like the old "Zero Hour." Remember?

## SIDE CAR COCKTAIL

2-3 glass Cognac  
1-3 glass Cointreau  
Juice of 1 Lemon

Shake with cracked ice, and serve in Manhattan glass. Too many may possibly derail you!

## SLOPPY JOE'S COCKTAIL

1 part Cognac  
1 part Wine  
2 parts Pineapple juice  
Dash of Grenadine  
Dash of Curacao

Shake with cracked ice. Serve in tall glass. Joe's crowning creation.

## STINGER COCKTAIL

1-2 glass Cognac  
1-2 glass white Mint

Shake with cracked ice and serve in Manhattan glass. Look out for the sting! Them bees is fee-ro-shus! They may bite!

## TOM AND JERRY

1-2 glass Rum  
1 tablespoonful powdered sugar  
1-2 glass Brandy  
1 Egg

Beat up white and yolk of egg separately. Then mix together, fill tall glass with water, add grated nutmeg on top. They go together, Tom and Jerry, just like ham and eggs!

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