

# WET DRINKS *for* DRY PEOPLE

William C. Feery (BB)

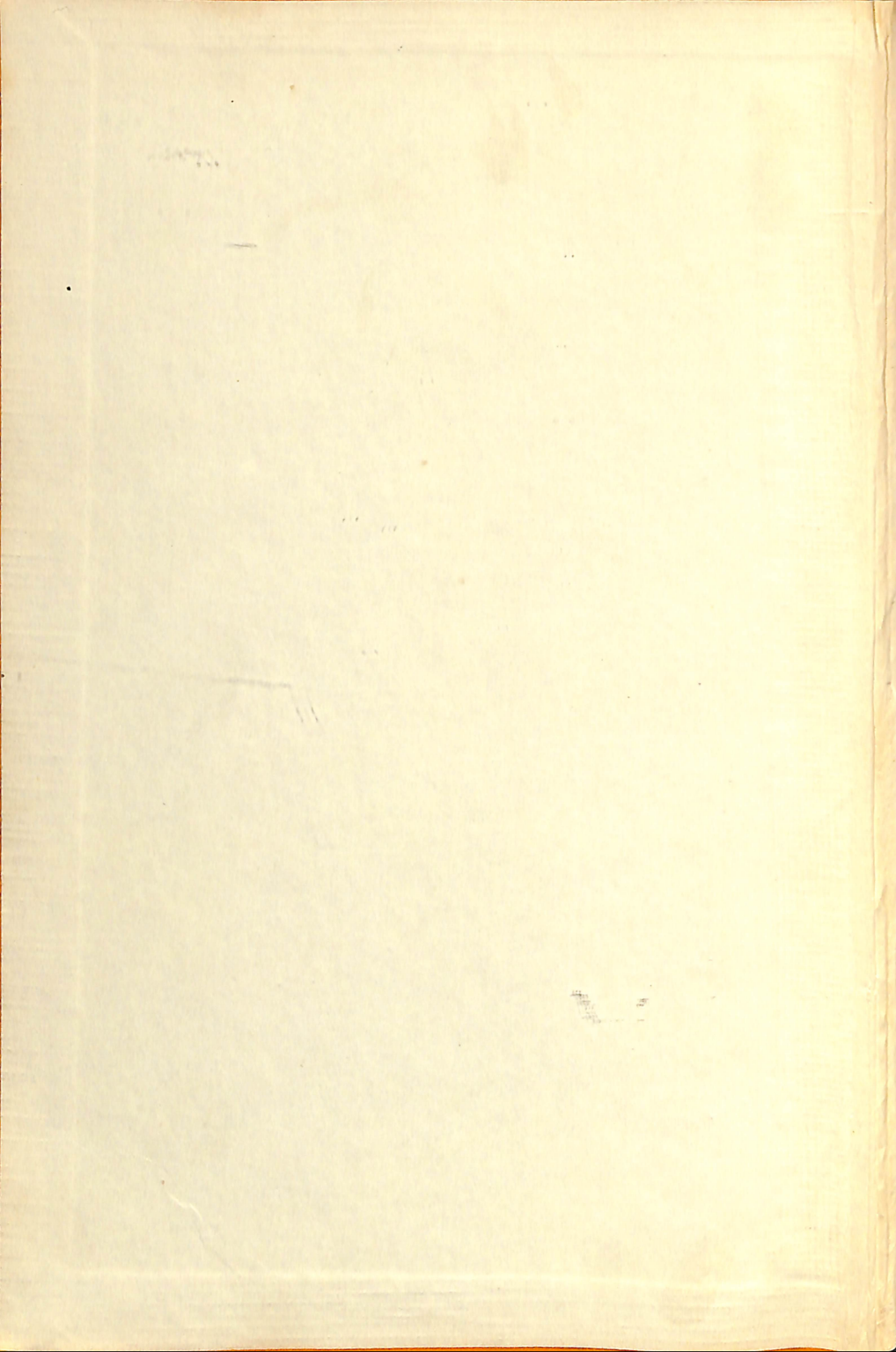
plum Cocktail Bees Knees

Horses Neck

Gin Fizz

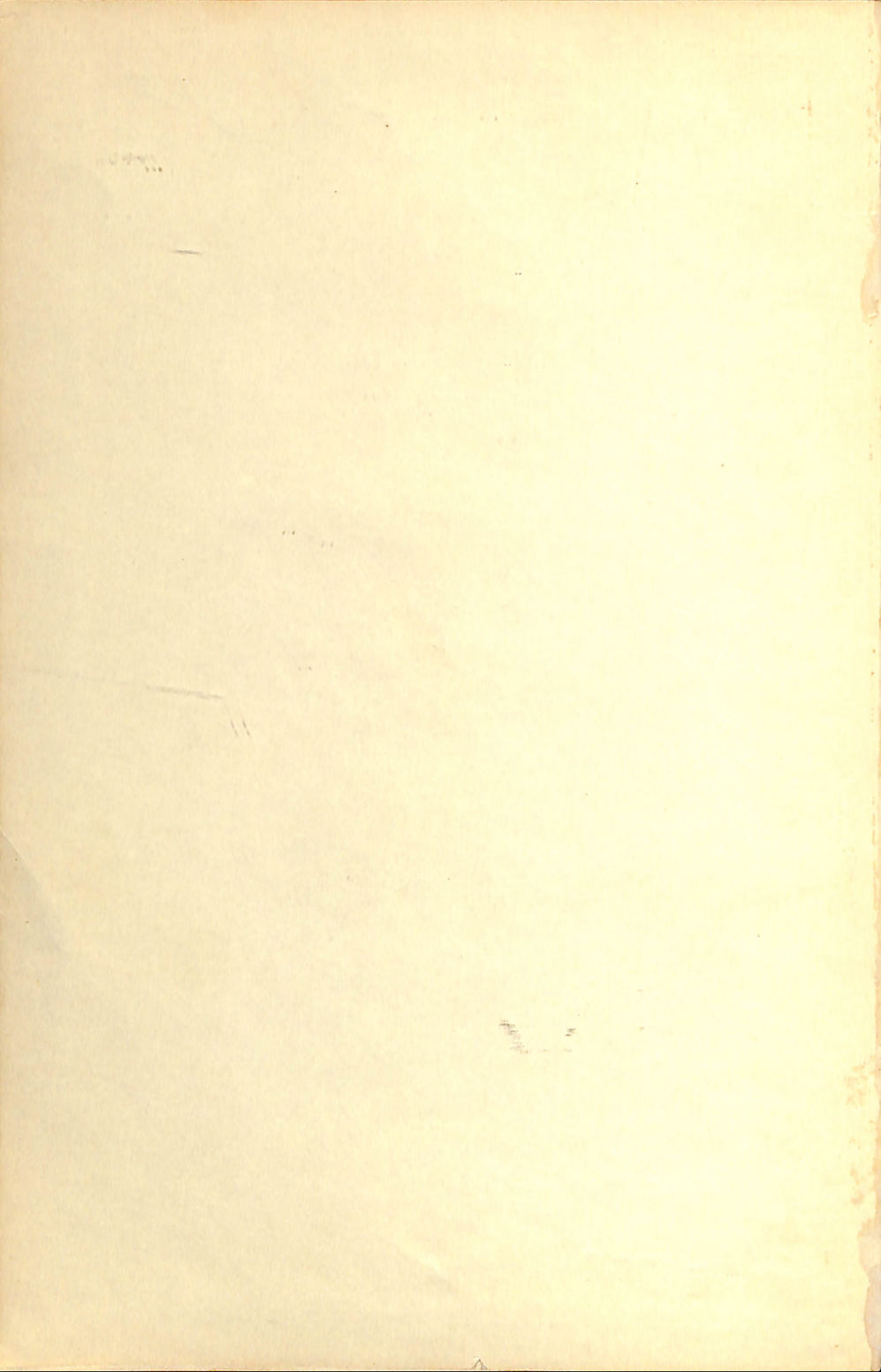
Grape Fruit punch

Spirit-ed Drinks  
based on the  
ingredients  
of today

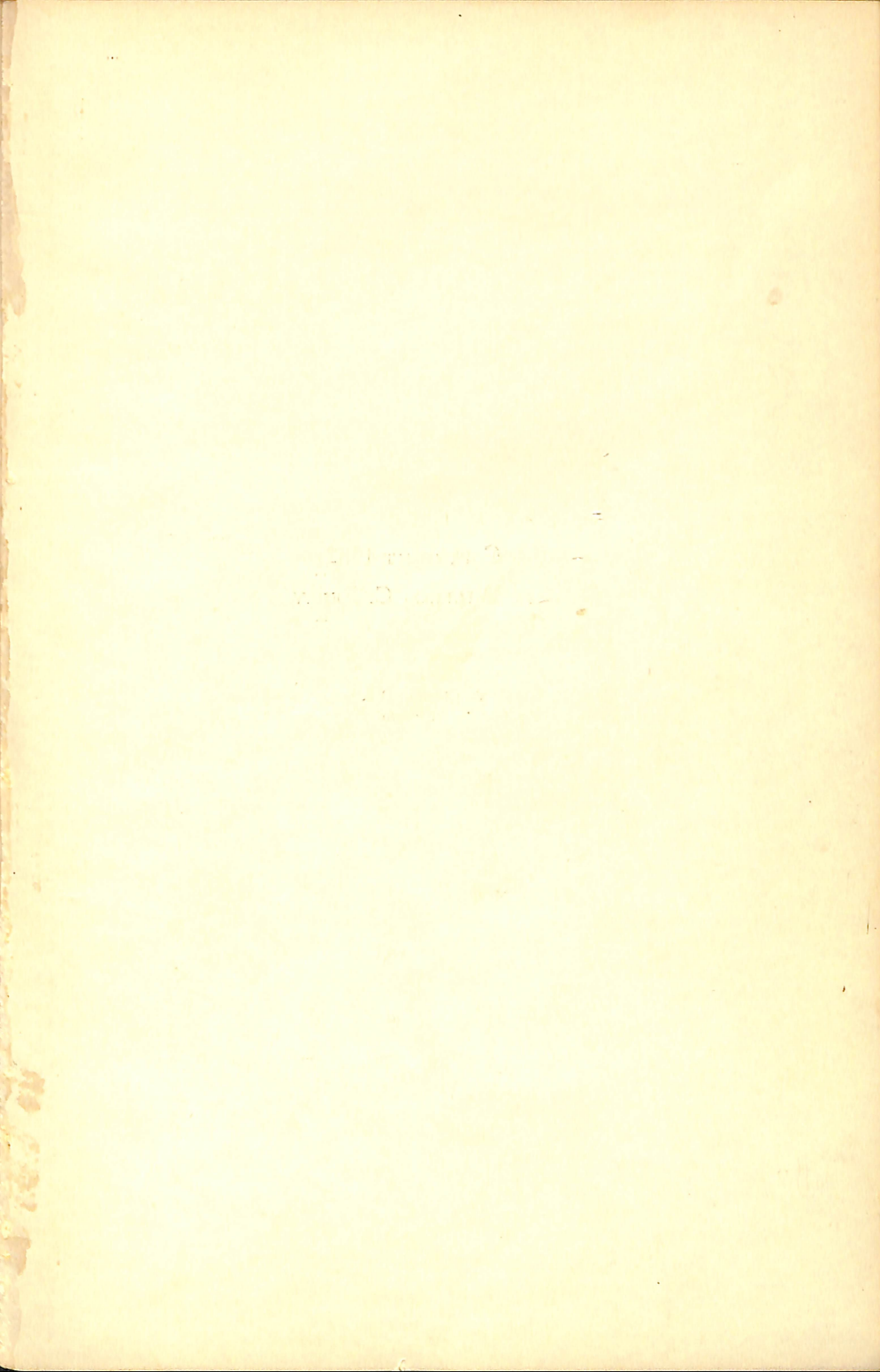




"Merry High School 1932"  
"Mix EM BOY" Glen S. Jr  
504







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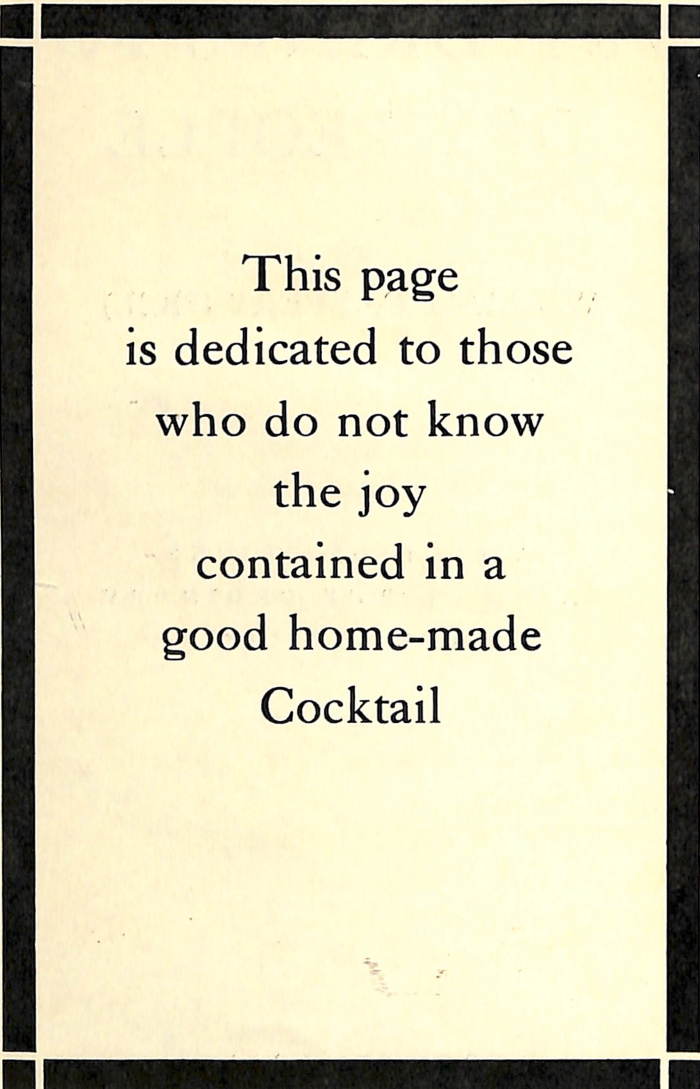
# WET DRINKS FOR DRY PEOPLE

*By*

WILLIAM C. FEERY (\*B.B.)

A BOOK OF DRINKS  
BASED ON THE ORDINARY  
HOME SUPPLIES

{ (\*B.B.) Busted Banker }



This page  
is dedicated to those  
who do not know  
the joy  
contained in a  
good home-made  
Cocktail



## PREFACE

THE DRINKS in this book are to be mixed, for the most part, with the ordinary items you have in your pantry or kitchen cupboard, and Gin or Whisky. The primary purpose therefore, is to make good drinks with today's ingredients.

We have found it advisable to include a few old favorite drinks which call for a more elaborate cellar (or kitchen cabinet) but these are very few, and are included only because of popular appeal.

With lemons or limes, oranges, pineapple (canned preferably), grapefruit or canned cherries, a host of palatable and inviting drinks can be concocted.

The size of the glasses in which the drinks are best served is suggested at the top of each recipe.

It might be well to state here that the cocktail is an American and not a European drink, having been first concocted in this country.

## EXPLANATORY

THE SIZE of the glasses used in mixing and serving the drinks to which we refer follows, with a number of other explanations that will aid in making a success of your ambitions.

- One ounce (Whisky or Liqueur)
- Two ounce (Cocktail or "Jigger")
- Four ounce (Wine)
- Six ounce ("Old Fashioned")
- Eight ounce (Tumbler or Water)
- Ten ounce (Cooler or "Long")
- Sixteen ounces equal a pint

A dash is from four to six drops and a teaspoonful is approximately one-eighth of an ounce.

To "twist a lemon peel," means to twist it over the drink so that the oil from the skin is dripped into the drink, giving it a slightly different flavor than when just the lemon juice itself is used. Usually the twisted peel is dropped into the drink, too.

In all drinks calling for lemon juice and sugar, or sugar and any fruit juice, it is best to mix the sugar and fruit juice before the base liquor is added, as the sugar is more easily dissolved by this method.

Sugar water, syrup or simple syrup is merely water in which the maximum amount of sugar the water will absorb has been dissolved.

In all drinks requiring eggs it is advisable



to shake all the ingredients together for a moment before the base liquor is added, as the eggs have been known to congeal or "fry" if the base has a sturdy potency.

Powdered or confectioners sugar is preferable to granulated in most cases.

The best way to crush or powder ice is to place it in a clean towel, and swing it against the sink or stone door step. (The latter idea is particularly effective in an apartment building wherein are located crabby neighbors. Either they move out . . . or you do!)

There are included a few drinks and cocktails which call for Vermouth, Creme-de-Menthe or Grenadine. These flavors referred to, are the non-alcoholic syrups carried in most drug, grocery, fruit or malt stores at very nominal prices. Angostura Bitters is about the only bitters called for and is just as easily procurable.

Almond Extract makes a very good substitute for "bitters" and should not be overlooked.

Canned Cherry juice can usually be substituted successfully for Grenadine.

If Vermouth is not accessible, wine such as Port, Sherry, Grape or Muscatel makes a pretty good substitute in most cocktails.

Where a cocktail shaker is not available, a large-mouthed bottle or a mason jar makes an excellent substitute.

A cocktail should be shaken with vigour, not just "sloshed" around, and then drunk quickly, not sipped until it has grown warm and "lifeless."

*The secret of success in serving most mixed drinks is to serve them frostily cold!*

There are hundreds of other cocktails and drinks, some of them famous, and known throughout the world, but they call for liquors and ingredients which for us, are practically impossible to secure. I have tried to include here the best drinks of today which call for only those items contained in your pantry or cupboard. Some of them you will like, others probably you will not. (Some of them, my friends cannot drink more than ten or twelve at a sitting. Others however, they really like, and can do better!)

Always use a good sized shaker so the drink can be well mixed. Too small a shaker cramps the free mixing of the ingredients. Naturally, some of these portions when shaken with ice will run over the required amount, but a re-fill is always a nice convenience, and seldom turned down!

The arrangement of the book is alphabetical as the easiest method of location, but it might be well to start at the Alexander and imbibe through to the Zebra for practice!

— THE AUTHOR.



WET DRINKS . . . for . . . DRY PEOPLE

2 ounces each      ALEXANDER (2 portions)

1 ounce gin.

1 ounce cream.

$\frac{1}{2}$  teaspoon of powdered cocoa. Ice well and shake, strain and serve.

(A true Alexander contains equal parts of Creme-de-Cocoa, gin and cream but this makes a very near substitute.)

1 ounce

ANGEL TIP

$\frac{1}{2}$  ounce gin.

$\frac{1}{4}$  ounce apricot juice (canned).

Mix together, drop in a maraschino cherry, and float a teaspoonful of cream on top. (This is a dandy after dinner touch, and any fruit juice desired can be substituted for the apricot juice.)



WET DRINKS . . . for . . . DRY PEOPLE

APRICOT COCKTAIL 2 ounce

1 ounce gin.

1 ounce apricot juice (canned).

1 teaspoon lemon juice.

Shake well with ice. A little eggwhite may be added if desired.

(A favorite drink among the ladies.)

APPLE JACK (OR CIDER)  
COCKTAIL 2 ounce

1 ounce apple jack or cider.

1 ounce gin.

A dash of lemon juice. Ice well, shake and strain.

(Recommended very highly in the fall after a football game.)

WET DRINKS . . . for . . . DRY PEOPLE

10 ounce                      APRICOT COOLER

- 2 ounces gin.
- 1 ounce Apricot juice (canned).
- 1 teaspoon lemon juice.
- 1 ounce cream.

Fill the remainder of the glass with ice and seltzer or dry gingerale and garnish with mint sprigs if available.

10 ounce                      AUDITORIUM COOLER

- 2 ounces gin.
- 1 teaspoon sugar.
- The juice of one lime.
- 1 tablespoon of pineapple juice.

Fill up the remainder of the glass with ice and gingerale, stir and serve.

WET DRINKS . . . for . . . DRY PEOPLE

BACK BAY COCKTAIL 2 ounce

1 tablespoon of lemon juice.  
1 tablespoon of orange juice.  
1 teaspoon Grenadine.  
1 ounce gin or whisky as preferred (or available). Ice well, shake and strain.  
(Presumably named after Boston's Back Bay district. All I ever was served down there was near beer!)

BACARDI COCKTAIL 2 ounce

1½ ounces of Bacardi rum.  
1 dash of Grenadine syrup.  
The juice of ½ lime.  
Ice slightly and shake well.  
(With slightly different proportions this is called "September Morn.")



WET DRINKS . . . for . . . DRY PEOPLE

2 ounce

BEE'S KNEES

1 ounce gin.

1 ounce honey (or less to suit).

1 teaspoon lemon juice.

Shake well together before adding any ice as this will congeal the honey. Place the shaved ice in a cocktail glass and pour the drink over it.

(This makes a drink similar to a liqueur.)

2 ounce

BELVEDERE COCKTAIL

1 ounce gin.

½ ounce grapefruit juice.

1 teaspoon Grenadine (or cherry juice).

Add ice and shake well, strain and serve.

WET DRINKS . . . for . . . DRY PEOPLE

BENNETT COCKTAIL 2 ounce

$\frac{3}{4}$  ounce gin.

$\frac{1}{4}$  ounce lime juice.

1 dash Angostura bitters.

Shake well with a small amount  
of ice, strain and serve.

BOSTON COOLER 10 ounce

2 ounces gin.

1 tablespoon of lemon juice and  
twist part of the peel in.

Fill up the rest of the glass with  
ice and sarsaparilla or root beer.

(Frankly most people do not  
care for this drink, nor do I . . .  
you may!)

WET DRINKS . . . for . . . DRY PEOPLE

2 ounce

**BRONX COCKTAIL**

1 ounce gin.

$\frac{1}{2}$  ounce Vermouth or Vermouth  
syrup.

$\frac{1}{2}$  ounce orange or tangerine juice.  
Shake well with ice, strain and  
serve.

(This is one of the old time  
favorites.)

2 ounce

**BUSTER BROWN COCKTAIL**

Fill the glass with shaved ice  
and pour over it:

$\frac{1}{2}$  teaspoon lemon juice.

$\frac{1}{2}$  ounce sugar water (simple-  
syrup).

1 ounce whisky.

1 dash orange bitters (if avail-  
able).

Garnish with a maraschino  
cherry.



WET DRINKS . . . for . . . DRY PEOPLE

CANADIAN COCKTAIL 2 ounce

2/3 ounce each of whisky, orange juice and lemon juice well shaken together with ice.

(Some people go to a lot of trouble to disguise the taste of whisky, and this is one of the most successful disguises!)

CIDER COOLER 10 ounce

2 ounces gin.

Juice of 1/2 lemon.

1 egg.

Shake together.

Fill the remainder of the glass with ice and cider and stir.

(This makes a dandy way to serve the cider at your Halloween party!)



WET DRINKS . . . for . . . DRY PEOPLE

CLUB COCKTAIL 2 ounce

1 ounce whisky.  
 $\frac{1}{2}$  teaspoon Grenadine.  
 $\frac{1}{2}$  teaspoon lemon juice.  
1 dash Angostura bitters.  
Shake with ice, strain and serve.  
Add a maraschino cherry if  
desired for appearance sake.  
(Has a tendency to make you  
climb lamp posts.)

COLD GIN SLING 8 ounce

2 ounces gin.  
Juice of  $\frac{1}{2}$  lemon.  
 $\frac{1}{2}$  ounce Vermouth syrup.  
1 dash Angostura bitters.  
Add ice and seltzer to fill glass,  
stir and serve.



WET DRINKS . . . for . . . DRY PEOPLE

10 ounce                    COLD WHISKY SLING

2 ounces whisky.

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

$\frac{1}{2}$  ounce Vermouth flavor.

1 dash Angostura bitters.

Add ice and seltzer, stir and  
serve.

2 ounce                    COLONIAL COCKTAIL

1 ounce gin.

$\frac{1}{2}$  ounce grape fruit juice.

1 table spoon maraschino cherry  
juice.

Shake well with ice, strain and  
serve.

(This one certainly speaks with  
authority!)

WET DRINKS . . . for . . . DRY PEOPLE

CHICAGO COCKTAIL 2 ounce

- 1 ounce brandy.
- 1 dash Curacao.
- 1 dash Angostura bitters.

Add ice, shake and serve.

*We* print this cocktail, not because we think you have all the ingredients in your kitchen, but we must be loyal to our native town!)

CHOCOLATE COCKTAIL 2 ounce

- 1 ounce gin.
- $\frac{1}{2}$  teaspoon powdered chocolate or cocoa.

White of one egg.

A dash of lemon.

Add a good amount of ice and shake vigorously to dissolve the chocolate.

(This is very similar to an Alexander.)

WET DRINKS . . . for . . . DRY PEOPLE

8 ounce

CREAM FIZZ

2 ounces gin.

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

1 teaspoon powdered sugar.

1 ounce cream.

Shake these items well together and add ice and seltzer to fill glass.

(For a long, cool drink this is unbeatable.)

CREME DE MENTHE  
LIQUEUR

4 ounce

1 tablespoon Creme de Menthe syrup.

1 tablespoon lemon juice.

1 ounce gin.

Stir together and pour into a four ounce glass which has been filled with powdered ice.

(This drink will really relieve that overly full feeling acquired from eating a heavy dinner.)



CREME DE MENTHE  
COOLER

10 ounce

2 ounces gin.

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

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

1 tablespoon Creme de Menthe  
syrup.

Add ice and gingerale to fill the  
glass.

(One of the best long drinks in  
the book. This and the Gren-  
adine Cooler make a very  
pretty tray of drinks to serve at  
Christmas time, because of the  
colors. The Grenadine Coolers  
are usually served to the ladies  
and the Creme de Menthe  
Coolers to the gentlemen.)

WET DRINKS . . . for . . . DRY PEOPLE

2 ounce                      DAIQUIRI COCKTAIL

1½ ounces Bacardi rum.

½ ounce lime juice.

1 dash Grenadine.

½ teaspoon eggwhite.

Shake together and serve.

(This is primarily a Cuban drink and, granted not easily available.)

10 ounce                      DREAM COOLER

2 ounces gin.

2 ounces cream.

1 teaspoon sugar.

The white of one egg.

Shake well and pour into a cooler glass which has been filled with crushed ice. A tablespoon of any available fruit juice may be added if desired.

(Gingerale is not added to this drink even though it is called a cooler, it is really more like a julep.)

WET DRINKS . . . for . . . DRY PEOPLE

EGG NOG (GIN) 6 ounce

1½ ounces gin.

1 teaspoon powdered sugar.

1 egg.

3 ounces of milk.

Shake well with ice, strain, and serve with nutmeg sprinkled on top.

GIBSON OR GLADSTONE  
COCKTAIL 2 ounce

2/3 ounce gin.

1/3 ounce Vermouth.

1 dash Angostura bitters.

Twist a piece of lemon peel on top. Drop a small white onion in and you have a surprisingly good drink.

(You may either eat the onion or plant it in your window box.)



4 — 6 ounce

GIN BUCK

1 ounce gin.

1 cube ice.

Twist a portion of lemon peel and drop in, and add gingerale to fill glass.

(A *helpful* friend said, when he saw this being included, "You are certainly not going to include the common 'Gin Buck.' No gentleman drinks such a thing." Imagine being told you are not a gentleman!)

4 ounce

GIN COBBLER

1 ounce gin.

1 ounce water.

Juice from one orange segment.  
1 tablespoon maraschino cherry juice.

Pour this mixture into a glass of crushed ice. Stir slowly and serve.

## GIN CRUSTA

*A Different Drink* 4 — 6 ounce

All Crustas are made in the same way but take their name after the base liquor as Gin, Rum, Whisky or the like.

1½ ounces gin.

1 teaspoon powdered sugar.

1 dash Angostura bitters.

2 tablespoons of lemon juice.

A little maraschino cherry juice (if available).

Shake well with ice, and prepare a wine or "old fashioned" glass as follows: Wet the edge of the glass with lemon juice and dip the edge in powdered sugar. The inside of the glass is then lined with a curled lemon peel, and the drink mixture is poured into this prepared glass and served.

(This appears to be a lot of work, but the drink is well worth the trouble.)

WET DRINKS . . . for . . . DRY PEOPLE

4 ounce

GIN COCKTAIL

1 ounce gin.

1 dash Angostura bitters.

1 piece each of lemon and orange  
peels twisted into the gin and  
bitters.

Pour this mixture into a glass  
of powdered ice.

(Sit and sip!)

2 ounce

GIN DAISY

1 ounce gin.

1 tablespoon lemon juice.

1 eggwhite.

Shake well with ice and add a  
dash of Absinthe flavoring if  
available.



WET DRINKS . . . for . . . DRY PEOPLE

GIN FIX

4 ounce

1 ounce gin.

1 teaspoon sugar or sugar water.

1 ounce pineapple juice.

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

Shake with ice and dress with pineapple cubes. Can be served very attractively in a stemmed sherbet glass.

GIN FIZZ

8 ounce

2 ounces of gin.

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

1 teaspoon powdered sugar.

Stir or shake together, add seltzer and ice to fill glass.

(A good drink for a steady diet! Exactly the same as a "Tom Collins".)

WET DRINKS . . . *for* . . . DRY PEOPLE

---

4 ounce

GIN FLIP

1 ounce gin.

1 teaspoon granulated sugar.

White of one egg.

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

Shake well with ice and serve with grated nutmeg on top.

(Some people like the whole egg shaken in.)

10 ounce

GIN JULEP

Crush together several sprigs of fresh mint, 1 teaspoon of sugar and 1 ounce of water. Strain this juice into 2 or 3 ounces of gin.

This is then poured into a cooler glass which has been filled with crushed ice and mint sprigs dusted with powdered sugar. The top can be decorated with sliced fruit or berries. This makes a great drink to re-vivify the party after the food is served and the party appears to be "going dead."

(N. B. Seltzer or gingerale are not used in this drink. Straws are usually served.)

WET DRINKS . . . for . . . DRY PEOPLE

GIN RICKEY 4 — 6 ounce

1 ounce gin.

1 cube ice.

Twist a piece of lemon peel and drop in, add seltzer to fill glass. Stir and serve.

GIN SKIN 4 ounce

2 ounces gin.

2 ounces hot water.

Stir together and drop a piece of twisted lemon peel in. Stir again and serve.

GIN SMASH 4 ounce

1½ ounces gin.

Press together the following:

1 teaspoon sugar.

3 or 4 sprigs of fresh mint.

1 ounce water.

Strain the juice of these into the gin and shake the whole mixture together with ice. Do not strain again.

(Have you forgotten that butcher shops usually carry fresh mint to be used for lamb dressing?)



WET DRINKS . . . for . . . DRY PEOPLE

4 ounce

GIN SOUR

2 ounces gin.

The juice of  $\frac{1}{2}$  lemon.

1 teaspoon sugar.

Shake well and pour into a glass previously filled with crushed ice. If desired, a teaspoon of eggwhite added before shaking enriches it. Sometimes a dash of seltzer is added after shaking. (In other words the mixing of this drink is more or less optional in ingredients.)

2 ounce

GIN TODDY

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

1 tablespoon water.

Dissolve together, add

1 ounce gin and stir.

(This is a whole lot better than straight gin and has the same lightning-like effect.)

WET DRINKS . . . for . . . DRY PEOPLE

GOLDEN FIZZ

8 ounce

1½ ounces of gin.

Juice of ½ lemon.

Yellow of one egg.

1 teaspoon of sugar.

Shake well with ice and fill the remainder of the glass with seltzer. Stir and serve.

GRAPE FRUIT PUNCH

(Four portions)

8 ounce

6 ounces gin.

4 ounces grape fruit juice.

2 ounces honey (optional).

White of one egg.

Shake well, add ice and gingerale to fill four glasses. Stir and serve.

(Each drink imbibed makes you feel about four inches taller and gives you great confidence in yourself!)

WET DRINKS . . . for . . . DRY PEOPLE

2 ounce            GRAPE JUICE COCKTAIL

- 1 ounce gin.
- $\frac{1}{2}$  ounce grape juice.
- 1 teaspoonful either lime or lemon juice.

Shake with ice, strain and serve.  
(Grape juice is not used very much in cocktails and this is one of the few worth while.)

10 ounce            GRENADINE COOLER

- 2 ounces gin.
- Juice of  $\frac{1}{2}$  lemon.
- Juice of  $\frac{1}{2}$  orange.
- 1 tablespoonful of Grenadine syrup.

Add ice and gingerale to fill a "cooler" glass and garnish with sliced fruit or berries.

(One of the most refreshing long drinks.)

4 — 8 ounce            HIGHBALL

Highballs may be made with gin, rum or whisky, but the term "Highball" is usually interpreted to mean 2 ounces of whisky with ice and dry gingerale to fill the glass. Lemon juice may be added if desired.



HONEYDEW COCKTAIL 2 ounce

- 1 ounce gin.
- ½ ounce honey.
- 1 ounce grapefruit juice.

The usual icing and shaking makes a cocktail which appeals to those who do not enjoy a sour "appetizer."

HORSE'S NECK 8 ounce

- 2 ounces of gin.

Add ice.

Peel a lemon as you would an apple and drop the peel in, in one long string if possible, with one end hanging over the edge of the glass. Fill the remainder of the glass with gingerale, stir and serve.

(A good test drink, if the guests start nibbling on the lemon peel or have trouble keeping it out of their eye, it is time to suggest food.)

WET DRINKS . . . for . . . DRY PEOPLE

8 ounce

HOT GIN SLING

2 ounces gin.

1 dash Angostura bitters.

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

$\frac{1}{2}$  ounce Vermouth syrup.

Stir with a spoon (silver or metal) and fill the remainder of the glass with hot water. Leave the spoon in the glass while pouring in the water to avoid cracking the glass.

(All of the hot drinks are an aid to sleep.)

6 — 8 ounce

HOT GIN TODDY

Dissolve a teaspoon of sugar in four ounces of hot water, add 2 ounces of gin, squeeze a piece of lemon peel on top, stir and serve with a spoon.

WET DRINKS . . . for . . . DRY PEOPLE

HOT TODDY 6 — 8 ounce

The usual term of "Hot Toddy" means a teaspoon of sugar dissolved in 4 ounces of hot water with 2 ounces of whisky and a little lemon juice.

(A Toddy is always served with a spoon in the glass or cup.)

HOT WHISKY SLING 8 ounce

2 ounces whisky.

Light dash Angostura bitters.

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

$\frac{1}{2}$  ounce Vermouth syrup.

Stir with a long silver spoon and add hot water to fill the glass, stirring while the water is being added.



WET DRINKS . . . for . . . DRY PEOPLE

2 ounce            LADIES' AID COCKTAIL

1 ounce gin.

1 ounce cream.

1 teaspoon Creme de Menthe  
syrup.

Add ice, shake and serve.

(Be careful of the amount of  
Creme de Menthe syrup, if you  
use too much the drink is too  
sweet.)

2 ounce            LEMON CREAM COCKTAIL  
(4 portions)

3 ounces gin.

2 ounces cream.

1 ounce lemon juice.

1 whole egg.

1 teaspoon sugar.

Shake well with ice, strain and  
serve.

(This makes a "wild" cocktail,  
be careful it does not throw  
you!)

WET DRINKS . . . for . . . DRY PEOPLE

LIME RICKEY 8 — 10 ounce

2 ounces of gin.

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

1 teaspoon of powdered sugar.

Stir these three together and add ice and seltzer or dry gingerale to fill the glass. Stir well.

(This is an old favorite, a first cousin to Gin Fizzes and the Tom Collins family.)

LONG WHISTLE 8 ounce

2 or 3 ounces of whisky.

Add 5 ounces of either hot or cold milk as desired and stir.

(This is a great "pick-me-up" and soothes the stomach.)

WET DRINKS . . . for . . . DRY PEOPLE

2 ounce            MANHATTAN COCKTAIL

½ ounce whisky.

½ ounce Vermouth syrup (dark or Italian preferably).

1 dash Angostura bitters.

Shake vigorously with ice, strain, pop a maraschino cherry in, and serve.

(Two of these and you think your mother-in-law is a pretty good scout after all!)

2 ounce            MARASCHINO COCKTAIL

1 ounce gin.

½ teaspoon lemon juice.

1 tablespoonful maraschino cherry juice.

Ice well, shake and, naturally, drop a cherry into the finished product before serving.



MARION COCKTAIL

(2 portions)

2 ounce

2 ounces gin.

$\frac{1}{2}$  ounce orange juice.

$\frac{1}{2}$  ounce lemon juice.

1 whole egg.

Ice and shake and shake and shake.

(After its consumption, mix another. They are very good. In fact, now is the time to tell your friends about the big deal you put over the other day.)

MARTINI COCKTAIL

2 ounce

$\frac{2}{3}$  ounce gin.

$\frac{1}{3}$  ounce Vermouth syrup (French or light if possible).

A dash of Angostura bitters.

For some peculiar reason this is stirred with ice rather than shaken. Twist a piece of lemon peel on top, drop in a green olive, and that's a Martini. The Vermouth may be varied by using  $\frac{1}{6}$  each of French and Italian if you are so lucky as to possess both!

2 ounce

### MILK PUNCH

Fill a shaker partially with cracked ice, add 2 ounces of either rum, brandy or whisky, and 4 ounces of milk, shake, strain and serve with nutmeg on top. This is practically the same drink as a "Long Whistle" except the latter is always made with whisky.

2 ounce

### MINERS' COCKTAIL

I am quite unable to imagine a crowd of miners sipping cocktails so the spelling may be changed to Minors, if you so desire! It is probably the "hottest" cocktail in the collection and is really a peach if you want to be warmed up in a hurry.

1 ounce of either gin or whisky, as preferred.

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

A pinch of pepper.

Shake 'r up with ice and do your duty!

MINT JULEP

10 ounce

Crush several sprigs of fresh mint leaves with about  $\frac{1}{2}$  teaspoon sugar and a tablespoon or two of water. Strain this mixture into a second glass containing 3 ounces of brandy. A cooler glass of shaven ice is decorated with several long sprigs of fresh mint, leaves up, which have been dusted with powdered sugar and this mixture slowly poured into it over the ice. You have gone to a lot of trouble to make a good drink, now make it appear attractive by decorating with fruit or berries, and vote yourself the life of the party!

(No gingerale or seltzer is used.)





WET DRINKS . . . for . . . DRY PEOPLE

ORANGE BLOSSOM (4 portions) 2 ounce

Juice of one real, juicy orange.

3 ounces gin.

1 egg.

Ice and shake, strain only enough to keep ice out of the completed drinks, as most people favor it with a little of the orange pulp left in.

(What a drink!)

ORANGE COCKTAIL 2 ounce

1 ounce gin.

1 ounce orange juice.

Ice and shake.

(Simple but good!)

ORANGE FIZZ 8 ounce

2 ounces gin.

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

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

Shake together for a moment, add ice and seltzer or dry gingerale to fill the glass. It is best not to strain this drink as the little particles of orange and lemon pulp give the drink more "body."

WET DRINKS . . . for . . . DRY PEOPLE

ORANGE PUNCH OR CUP (4 portions)

Juice of 4 oranges.

Juice of 1 lemon.

1 pint gin.

2 tablespoons (heaping) powdered sugar.

2 to 4 ounces of juice from canned apricots if available.

To all this add one quart of seltzer, plain water or dry gingerale and about 2 quarts of cracked ice. Stir well and ladle into frappe cups, from the final mixing or frappe bowl. Segments of fruit may be floated in the frappe bowl for appearance sake if desired.

2 ounce            PALM BEACH COCKTAIL

1 ounce gin.

$\frac{1}{2}$  ounce grapefruit juice.

$\frac{1}{2}$  ounce Vermouth syrup.

Ice and shake.

(One of the best appetite creating cocktails when shaken until real cold.)



WET DRINKS . . . for . . . DRY PEOPLE

PANSY COCKTAIL 2 ounce

1½ ounces gin.

1 teaspoon Grenadine syrup.

1 dash bitters.

(Remember, almond extract is a good substitute for bitters.)

Cool it and shake.

(Dedicated to some of the "boys" I have met and about whom I have had doubts!)

PINEAPPLE COOLER 10 ounce

2 ounces gin.

2 ounces pineapple juice (canned).

1 or 2 teaspoons lemon or lime juice.

Fill the glass with ice and gingerale. Stir and dress with pineapple cubes.

(Do not miss this one, it has possibilities!)

PINEAPPLE CREAM

2 ounce

COCKTAIL (4 portions)

2 ounces gin (or more to suit).

2 ounces cream.

2 ounces pineapple juice (canned).

1 whole egg (minus the shell)!

Add ice and shake to a froth.

(Dinner will keep for a while.

Have another?)

10 ounce

PINEAPPLE JULEP

Crush enough pineapple rings to obtain 2 ounces of juice for each drink, add 2 ounces of gin and the juice of  $\frac{1}{2}$  a lemon.

(In the event fresh pineapple is used add a teaspoon of sugar; canned pineapple, no sugar.)

Fill a 10 ounce glass with crushed ice and pour this mixture over it. Decorate with colored pineapple cubes, strawberries or cherries, and what a drink, what a drink! No seltzer or gingerale is used.

PINE TREE COCKTAIL 2 ounce

1 ounce gin.  
 $\frac{1}{2}$  ounce orange juice.  
 $\frac{1}{2}$  ounce pineapple juice.  
Ice, shake, strain and serve.  
(I have no idea why this is called a Pine Tree, unless it has *needles* in it!)

PLUM COCKTAIL 2 ounce

1 ounce gin.  
1 teaspoon lemon juice.  
1 teaspoon red plum jam or jelly.  
Ice well and shake hard, strain.  
(When I first heard of this cocktail I was as skeptical of it as I imagine you are, but skepticism vanishes with the first partaking.)

PRINCESS COCKTAIL 2 ounce

1 ounce gin.  
1 teaspoon pineapple juice.  
1 teaspoon Vermouth syrup (either kind).  
 $\frac{1}{2}$  teaspoon lemon juice.  
Ice and jiggle about a bit. Strain and serve.



WET DRINKS . . . for . . . DRY PEOPLE

2 ounce                    RASPBERRY COCKTAIL

1 ounce gin.

1 ounce red raspberry juice  
(canned).

$\frac{1}{2}$  teaspoon lime juice.

After this has been iced and shaken it makes a very good looking cocktail, especially if served in a clear glass.

2 ounce                    ROGERS AVENUE

(Dedicated to those friends on the street of that name who drank everything, and in so doing concocted this one which sounds funny, but is not, except in the antics it promotes.)

1 ounce gin.

1 teaspoon lemon juice.

1 teaspoon orange marmalade.

Shake well with ice to liquify the marmalade, strain and you have a real different drink.

WET DRINKS . . . for . . . DRY PEOPLE

ROSELYN COCKTAIL 2 ounce

1½ ounces gin.

1 ounce Vermouth syrup.

Shake well with ice, strain and serve.

(Very similar to a Martini except for the proportions and bitters.)

ROYAL RICKEY 8 ounce

2 ounces gin.

½ teaspoon Grenadine or raspberry or cherry.

½ ounce Vermouth syrup (French).

Juice of ½ lime or lemon.

Add ice and gingerale to fill glass.

SEPTEMBER MORN 4 ounce

2 ounces Bacardi rum.

1 teaspoonful Grenadine syrup.

Juice of ½ lime.

Shake well with a small amount of ice and serve.

(If you ever secure any Bacardi, I will be *very glad* to help you mix . . . and drink these!)

WET DRINKS . . . for . . . DRY PEOPLE

4 ounce

SIDE CAR

1 ounce Cointreau.

1 ounce brandy.

1 teaspoon lemon juice.

Shake well with ice to dilute.

Pour into a glass the edge of which has been moistened with lemon juice and dipped in powdered sugar.

(A peach of a drink if you are fortunate enough to have an accommodating cellar!)

8 ounce

SILVER FIZZ

1½ ounces of gin.

1 teaspoon sugar.

Juice of ½ lemon.

White of one egg.

Shake these four together without ice, then add ice and seltzer to fill. Stir just enough to mix well.



WET DRINKS . . . for . . . DRY PEOPLE

SILVER STREAK 2 ounce

1 ounce gin.

1 ounce Kummel (or Kummel flavor).

Shake well with ice, strain and serve.

(Kummel has a licorice flavor if you can get a thrill out of that. My suggestion is to shake it and give it to the cat!)

TOM COLLINS 8 ounce

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

1 teaspoon powdered sugar.

Stir well together. Add 2 ounces of gin, shake well; add seltzer and ice and stir.

TROCADERO COCKTAIL 2 ounce

1 ounce gin.

$\frac{1}{2}$  teaspoon Grenadine.

1 dash each Vermouth syrup, Curacao and Orange bitters (or almond extract).

Shake well with ice, strain and serve.

(I never had all these ingredients on hand in my life either!)

WET DRINKS . . . for . . . DRY PEOPLE

10 ounce

VANILLA COOLER

2 ounces gin.

2 or 3 drops Vanilla extract.

The juice of  $\frac{1}{2}$  lemon and twist a part of the peel in to get the skin oil flavor. Add ice and seltzer or dry gingerale to fill a 10 ounce glass. The seltzer is preferable as the vanilla makes the drink sweet enough.

2 ounce

WESTERN COCKTAIL.

1 ounce whisky.

$\frac{1}{2}$  ounce cream.

1 dash lemon.

Ice thoroughly and shake.

(Several of these and you feel like an aviator — rather high!)

WET DRINKS . . . for . . . DRY PEOPLE

WHISKY COBBLER 4 ounce

- 1 ounce whisky.
- 1 tablespoon maraschino cherry juice.
- 1 tablespoon orange or lemon juice (depending on taste as to sweet or sour preference) and
- 1 teaspoon water.

Pour this mixture into a glass of crushed ice.

(This drink is meant to be sipped, not "guzzled!")

WHISKY COCKTAIL 4 ounce

- 1 cube sugar.
  - 1 dash Angostura bitters.
- Crush with a muddler or spoon.  
Add 2 ounces whisky, twist in some lemon peel, ice, stir and serve.

(The same as an "Old Fashioned" except that no seltzer is used.)



4 ounce

### WHISKY SOUR

2-ounces whisky.

Mix together

1 tablespoon lemon juice and

1 teaspoon sugar.

Shake all 3 items with ice.

Strain and serve.

A little eggwhite added before shaking enriches the drink and I believe enhances its appearance.

2 ounce

### WHISKY TODDY

1 ounce whisky.

Dissolve  $\frac{1}{2}$  teaspoon sugar in  
 $\frac{1}{2}$  ounce water.

Stir all together.

Add ice, stir again and serve.

(If the party seems to be dying on the vine, one or two of these will perk it up with dispatch!)

WET DRINKS . . . for . . . DRY PEOPLE

WINE COOLER 10 ounce

Use about 3 ounces of any available wine, such as Port, Sherry, Muscatel or Grape, and add ice and gingerale to fill the glass. (Remember though that wine, especially in hot weather is very likely to make you sleepy.)

YORK COCKTAIL 2 ounce

1 ounce Scotch whisky.  
 $\frac{1}{2}$  ounce Vermouth syrup.  
1 dash Angostura bitters.  
Shake well with ice. A piece of twisted lemon peel is usually dropped in.

WET DRINKS . . . for . . . DRY PEOPLE

8 ounce                      ZEBRA (OR BLACK STRIPE)

Dissolve about 1 ounce of dark molasses and 2 ounces of water together, to make a thin liquid. Add 2 ounces of gin or whisky as preferred and fill the glass with dry gingerale or seltzer. Stir and serve.

(Takes the place of sulphur and molasses in the springtime very effectively!)

*So we come to the end. This volume has, I trust, proven interesting and though there are some drinks included which call for more items than you have in the pantry, you will find that the greater portion have been lurking within reach all the time!*



## CAME THE DAWN AND WE ARE NOT FEELING SO GOOD!

A teaspoon of Aromatic Spirits of Ammonia in a half glass of water, sipped slowly, clarifies the head and soothes the stomach.

*(Do not use household ammonia.)*

Ordinary salt water gargled and used to brush the teeth removes that "cotton" taste.

Almost any good brand of effervescent salts will aid in rectifying the system and help in clearing the head especially if taken before retiring or one-quarter hour before breakfast.

Orange or tomato juice taken in quantities in the morning will speed up the road to normalcy.

If the stomach does not feel that it has been treated quite reasonably the night before we suggest the following:

Juice of 1 lemon.

1 tablespoon Worcestershire Sauce.

Fill the rest of an 8 ounce glass with seltzer, a little ice, stir and sip slowly. It helps immensely.

Another aid for the stomach is to beat an egg well and add to it (stirring constantly) a tumbler or more of milk with the chill taken off. This will shorten any long morning.

A little mentholatum in the nostrils at night and in the morning takes away that wretched "hangover head."

A Prairie Oyster consists of:  $\frac{1}{2}$  teaspoonful of Worcestershire Sauce and a dash of lemon juice in the bottom of an egg cup. A whole egg is then dropped in without breaking the yolk. A few more drops of Worcestershire Sauce and another dash of lemon are poured on top and the whole is seasoned with salt and pepper. Do not stir but tip the egg cup up and "uullp."

Last but not, of course least, comes the "Eye Opener."

Stir together one whole egg.

1 tablespoon lemon juice.

1 ounce either whisky or gin and add a spoonful or two of any fruit syrup that your guests were unable to get around to the night before. Sip with a spoon.

If you are unable to get on your feet with the assistance of one or more of these "Morning Aids," you had better call the establishment whereof you are no doubt an important unit, tell them that you are full of "toothaches" or have an acute attack of eczema and thankfully go back to bed!

*This page is to be used in listing the telephone numbers acquired at your party which you think might prove interesting in the future.*



*Realizing that you have some of your own drinks that you would like to have listed conveniently we leave several pages for your ideas.*

WET DRINKS . . . *for* . . . DRY PEOPLE

WET DRINKS . . . *for* . . . DRY PEOPLE



WET DRINKS . . . *for* . . . DRY PEOPLE







