

Drinks

DRINKS

By Jacques Straub

Formerly wine steward of The Blackstone,
Chicago, and The Pendennis Club, Louisville.

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This book contains about seven hundred accurate directions for mixing various kinds of popular and fancy drinks served in the best hotels, clubs, buffets, bars and homes of the civilized world.

The introductory chapter on Wines tells of their medicinal value; when and how to serve them; the kinds and styles of glasses to use, and other information of importance to users of wines and liquors.

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AUTHOR'S PREFACE

How to Obtain Best Results

In compiling the recipes for mixed drinks that appear in this book, it has been my aim to satisfy the palate of the most critical connoisseur.

It should be understood, however, that no matter whether these drinks be made at the club, cafe, or your private house, it is only by using the best quality of goods that proper and satisfactory results can be obtained.

Sugar, bitters, fruit juices, etc., are great agents of assistance in producing a palatable drink, even out of inferior whiskeys, gins and brandies; but the host who considers the welfare of his guests serves only the drinks that will have the proper after effects, hence will be very particular to have all ingredients of the very best quality.

JACQUES STRAUB.

* * *

A few lines from Oscar of The Waldorf

My friend, Jacques Straub, who wrote the book *Drinks*, gave to the world a classic in wholesome temperance beverages. Where its precepts are followed there is true temperance.

It is a book appreciated for the many delectable concoctions it tells how to make.

I am glad to know that Mrs. Straub, his widow, will continue the publication of *DRINKS*, and bespeak for the book a large sale, especially outside the United States.

Oscar



Therapeutic Values of Wines

Centuries of experience have confirmed that wine is a marvelous product for man either in health or illness if he makes judicious use of it according to his constitution.

High medical authorities and scientists throughout the world acknowledge that wine, spirits and malt liquors used as a beverage are very beneficial to health when taken in moderation and are absolutely necessary in many cases of fever, nervous exhaustion, debility and convalescence.

Old people are greatly benefited by daily drinking of good wines in moderate quantity. A poet once said, "The man who drinks wine must necessarily have more exalted thoughts than he who drinks water."

Wine invigorates the mind and body, and gives life an additional charm, but temperance and moderation are virtues essential to our happiness.

The good effect of wines as a food is due to their stimulating operation on the nervous system and muscular lining of the stomach, by which the same is excited to greater action and produces a healthy flow of the gastric juices.

Wine being the pure juice of the grape properly fermented and aged is without question a healthful beverage to take with meals, and if those who drink ice water would use wine instead, they would find their digestion better and their general health improved.

How to Handle and Serve Wines

Having made wine culture and distillation a lifetime study and profession, with experience in different countries, the writer takes pleasure in saying a few words regarding the proper handling, conditioning and serving of wines, also as to their therapeutic properties.

Champagne

Beginning with Champagne, I may say that the quality of this wine very often suffers greatly by being placed into the hands of inexperienced people.

Upon receipt of a shipment of champagne or any other sparkling wine, the same should be promptly unpacked and every bottle inspected as to the soundness of the cork. All such that show signs of leakage should be used first, while the others should be stored lying down and be given a rest for several days.

When conditioning Champagne for service, the chilling of the same should be slowly and carefully done by placing the warm bottle in a refrigerator for several hours and not packed in ice until shortly before serving.

Taking wines from the case or shelf and packing them in ice is a very serious mistake, as chilling too quickly robs them of their life and vinosity.

Should the time for conditioning be short, place the wine in a bucket of cold water as it runs from the faucet, adding a few lumps of ice every ten to fifteen minutes and in this way preserve the good quality of your wine.

Old vintage wines should be served at a temperature of about 45 degrees, while the young vintages showing more life are served best at about 38 degrees. Non-vintage Champagnes may be served at a temperature of 32 degrees.

Upon taking the bottle from the cooler it should be well wrapped with a napkin so the warm hand of the waiter will not come in contact with the bottle and agitate the wine.

Cap, wire and string should be carefully removed, head of bottle cleaned and the cork slowly drawn so all gas may be retained in the wine.

Care should be taken to have the glasses clean and dry and to always serve the host first. This is an old time custom which is done to give the

host a chance to taste the wine before serving his guests.

Glasses should not be filled more than within one-fourth inch from the brim.

The solid stem champagne glass is unquestionably the best and most practical in the serving of sparkling wines because it is compact and does not agitate the wine, as is the case with a hollow stem glass.

The saucer glass, being wide and shallow, should never be used, as it gives the wine too much surface, causing the wine to quickly become warm and lose its effervescence.

The proper time for serving Champagne is with the last meat course of the dinner. Being served cold, the carbonic gas becomes "caged" and drinking the same between two warm courses, the gas becomes released, causing one to belch and bring small particles of food into the throat and render the stomach sour.

Having enjoyed a meal of several courses, the gastric juices are not strong enough to properly take care of same and fermentation, creating a gas, sets in before digestion is complete.

It is at this time that Champagne will do the work it is intended for, and at once relieve you of that oppressive and uncomfortable feeling.

In case of illness, especially typhoid fever, where the stomach has become dormant from not being supplied with solid food for a long time, Champagne should be the first wine given during convalescence. No matter in what small quantities solid food may be given, it will create a gas which may be easily removed through the use of Champagne, giving comfort to the patient until such time as the stomach becomes strong enough to perform its functions without outside aid.

Since the year of 1870, the following crops have been shipped as vintages: 1870, 1874, 1878, 1880, 1884, 1889, 1892, 1893, 1898, 1899, 1900, 1904, 1906. All authentic vintage wines have

the name and year of their production marked on cork and label.

Clarets, Sauternes, Burgundies, Rhine and Moselle wines are, next to Champagne, more favorably known than any other; and while books could be written on their cultivation and maturing, I shall confine my remarks to their good uses and properties.

Burgundies

Red Burgundies are the richest of all natural wines, containing a great deal of tannin or iron, and are for this reason a very fine blood building tonic.

Burgundies, being of very rich body, will form a sediment in the bottle, so, before serving, should be carefully decanted, without the sediment becoming mixed with the wine, as this would render it bitter and unwholesome.

Red Burgundies should be served with the dark meats, and at a temperature of about 65 degrees.

White Burgundies are served best at a temperature of about 50 degrees, and, like Rhine, Moselle and Sauterne wines, should be used with the fish, oyster or white meat courses of the meal.

Clarets

Clarets, although not as generally used as Champagne, are nevertheless wines of excellent therapeutic value. Their low percentage of alcohol, combined with the tannin, forms a very good tonic in cases of consumption, anaemia, debility from overwork and indigestion. They are a beneficial and curative element. A glass served with your meals, properly assimilated with your food, has a stimulating and health-giving effect.

Being the only wine not spoiled by the addition of water, a half a glass so diluted is the most refreshing type of a beverage, and a pleasure to your palate.

When serving claret with your meals, the lighter but sound types should be served with

the entree, while the rich and heavy chateau bottlings are served best with the roast.

They should be served at the temperature of the room in which the meal is served. Like the Red Burgundies, they form sediment and should be carefully decanted.

Many of the finer class clarets are bottled at the vineyard in which they are grown, and are thus known as chateau bottlings. Authentic chateau bottlings have their vintage and crest of the chateau plainly marked on cork and label. The best vintages in the last forty years are as follows: 1870, 1874, 1875, 1877, 1878, 1888, 1893, 1899, 1904.

Sauternes

Sauternes, no doubt on account of their sweetness, are not being given their deserved appreciation. Yet, a better and finer wine than a Chateau Yquem of a good vintage could not be found the world over.

Sauternes are of a delicate flavor, pale golden color, mellow, rich and have fine, agreeable bouquet.

They are hygienic, not heady, and merit the description of perfection in white wines. Their relatively high alcoholic strength is both tonic and stimulating.

Consumed moderately, they are invaluable to convalescents after a severe illness, or when it is necessary to revive an organism extenuated by high fever, hemorrhage, or long fatigue.

For table service, the dry Sauternes should be served with the fish course, while the rich and heavy Yquems are perfect dessert wines, and one or two glasses at the end of the meal facilitate digestion and provoke gaiety.

When conditioning Sauternes for the table, they should be chilled slowly, and be served at a temperature of not below 42 degrees.

A good many Sauternes are bottled at the chateau, and, to be authentic, should be properly

marked on cork and label. The best vintages in recent years are: 1864, 1865, 1869, 1874, 1884, 1887, 1893, 1899, 1904.

Rhine Wines

Rhine and Moselle wines have in late years greatly gained in favor, and when the qualities and fineness of these wines are taken into consideration, their increased popularity is well deserved.

Rhine wines have great fragrance and vinosity and are pre-eminently the wines most suitable for intellectual enjoyment, as they are particularly exhilarating and increase the appetite.

Being of light alcoholic strength, but rich in volatile ethers, they are exceedingly efficacious, and do not (like clarets) so quickly spoil after opening.

The finer qualities widely differ in flavor, and being rich in ethers are much valued as a stimulant in sustaining the nervous force of the heart while its enfeebled muscular tissue recuperates.

For serious nervous prostration their value as a remedy can hardly be overestimated, their beneficial effects being strikingly exhibited in bringing back a stronger and steadier heart beat, thus calming any attendant irritability which is of the utmost importance to the patient.

Moselle Wines

Moselle wines are of a quite distinct character, fine, of a grape flavor, very light and delicate, decidedly fruity and known to be a most wholesome and refreshing beverage.

The finest growth of the Moselle and its tributary, the River Saar, are Scharzhofberger, Scharzberger, Berncasteler Doctor, Brauneberger, Josephshofer, etc., all widely known for their most delicate bouquet.

Moselle as a highly ethereal wine is also very useful in cases of cerebral and cardiac exhaustion; it stimulates the action of the liver and kidneys, and is generally credited with being

otherwise beneficial. It is anti-diabetic and does not increase the gouty tendency.

In conditioning either Rhine or Moselle wines for the table, they should be chilled slowly to a temperature of from 45 to 50 degrees. In this way they retain all their quality.

The proper time to serve them is with the fish course of your dinner.

* * *

The best vintage in recent years in the Rhine and Moselle districts are as follows: 1886, 1893, 1895, 1897, 1900, 1904, 1906

Port

The wine commonly known as "Port" is grown along the River Douro, in Portugal, where the same is known as "Vinho do Porto." On the banks of this river, not far from the city of Oporto, are the vineyards of the Alto Douro. The vineyards are built in terraces, resembling mammoth stairways, on the steps of which are planted the vines. A great variety of grapes are grown here, and the vintage begins about the middle of September.

Only perfectly ripe grapes are gathered by the army of women performing this work. The pressing of the grapes is very similar to the method used in the Sherry district of Spain.

The fermentation of the must begins almost immediately after the same has been transferred into the casks, but in the production of the richer wines, fermentation is stopped at an early stage by the addition of young French brandy.

The wines intended for dry Ports are allowed to ferment more thoroughly before brandy is added.

When the secondary fermentation is complete, the casks are transported to the cellars of the shipping firms, most of which are located at Oporto.

Wines from the perfect crops are sold as vintage wines, and a great many are shipped to

England, where, at the age of from three to five years, they are bottled.

Port greatly improves in bottles, and care should be taken to use only the very best corks.

Bottles should be hermetically sealed either with wax or especially made caps. A well aged bottle of Port should be carefully decanted before serving, as a good deal of the tannin and tartar settles during maturation.

Port wine of good quality and old, taken in moderation, is the most wholesome wine produced.

Port is especially agreeable when taken with a light repast, biscuit or cake. For those in delicate health, a glass of Port taken with a repast is a splendid invigorator, and will be found very beneficial to those suffering from anemia.

Sherry

The district of Jerez, from which the well-known Spanish wines derive their name of "Sherry," is situated southwest from Jerez de la Frontera to Port St. Mary and north to San Lucar. The principal grapes grown in the Sherry producing districts are the Pedro Jimenez, Palomino, Penimo, Marituo Castellano.

The vintage begins in early September. The grapes are gathered into wooden troughs, and crushed by the bare feet of the workmen, after which they are pressed in an old-fashioned wooden press, from which the juice is pumped into large casks.

Previous to this operation, however, a small quantity of sulphate of lime is sprinkled upon the crushed grapes. This sulphate of lime is produced by burning some native earth, found near Jerez.

It is this process which gives the wine its peculiar flavor and develops its volatile ethers, the aroma.

The first racking of the wine takes place in

June. The wines are now stored in large casks in the bodegas, where in the course of one or two years remarkable changes are brought about, some of the wines developing into Amontillado, others in Oloroso, Basto or Fino, although being made from the same grapes and all receiving the same treatment.

Amontillados are extremely dry, and of wonderful flavor.

Oloroso has a pronounced nutty flavor, darker in color, and heavier body.

Basto is the cheapest grade, and not generally shipped.

In very good years a few casks of wine are kept for the purpose of blending with wines produced in inferior seasons, this imparting to them flavor and body.

Wines kept in storage for this purpose are known as "Soleras," which themselves are replenished by wines from perfect vintages only.

Sherries, possessing a large amount of alcohol, greatly improve with age, and a properly matured old Sherry is unquestionably the peer of any wine. Genuine Sherry, on account of its freedom from acidity and sugar, has great dietetic value.

By those who suffer from indigestion, exhaustion, sleeplessness, and general debility, Sherry, properly used, will be found a wonderful tonic.

Madeira

The island of Madeira is the largest of a group belonging to Portugal about five hundred miles southwest of Lisbon and is known for its excellent quality of wine.

The grapes mostly cultivated in the production of Madeira are the Malvasia, Vidogua, Sercial, Muscatel, Alicante, Negiamal, and Bardo.

The process of making Madeira wine is the same as applied in the making of Sherries. The gathered grapes are put into troughs and crushed

by the naked feet of the harvesters. The juice, or mosto, is transferred into large casks and allowed to ferment, after which the alcoholic percentage is increased through the addition of French brandy. This is done to better preserve the quality of the wine.

After the first racking, more brandy is added, this bringing the alcoholic percentage of the wine up to about 18 to 20 per cent. The casks are then removed to the estufas, or heated storage, where they are left for several months. The heating process assists the formation of ethers, and also destroys all chances for the growth of fungi, which would render the wine bitter and unpalatable.

Another way to properly mature the finer wines, and which is still in practice by a good many growers, is to send wines in casks on long sea voyages, where the intense heat and constant shaking has a very beneficial effect.

The storing of the casks of wine in the sun also has a beneficial effect in the proper assimilation and formation of the ethers.

The best grades of Madeira wines are the Malmsey, Bual and Sercial.

Madeiras possess invigorating properties, and as either an appetizer or tonic are unsurpassed.

When to Serve Beverages

Appetizers—Pale dry sherry with bitters, vermouth, Dubonnet or cocktail.

With Soup—Old dry sherry.

With Fish—Rhine wine, Moselle, Sauternes, white Burgundy.

Entree—Light Bordeaux claret.

Roast—Chateau bottled claret or red Burgundy.

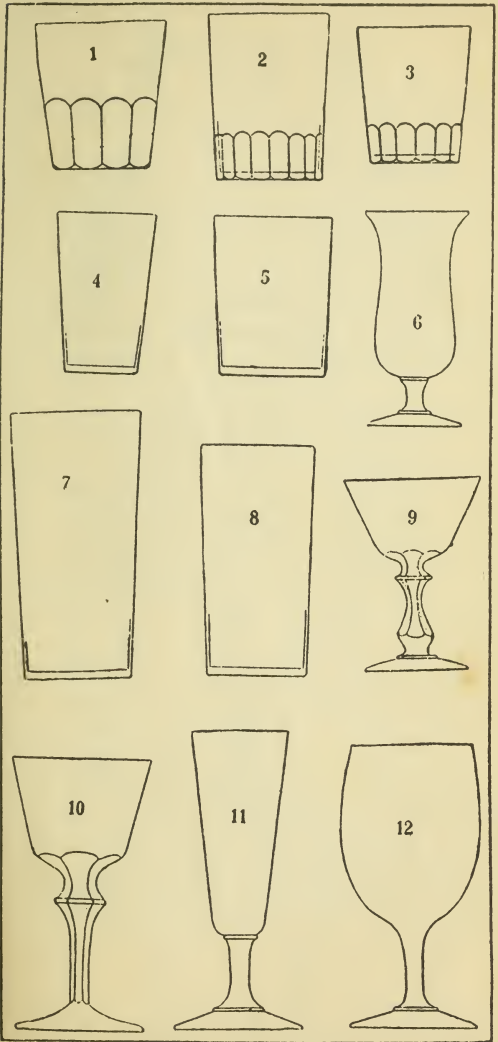
Game—Vintage champagne.

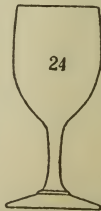
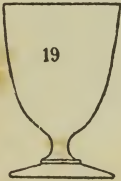
Pastry—Rich Madeira.

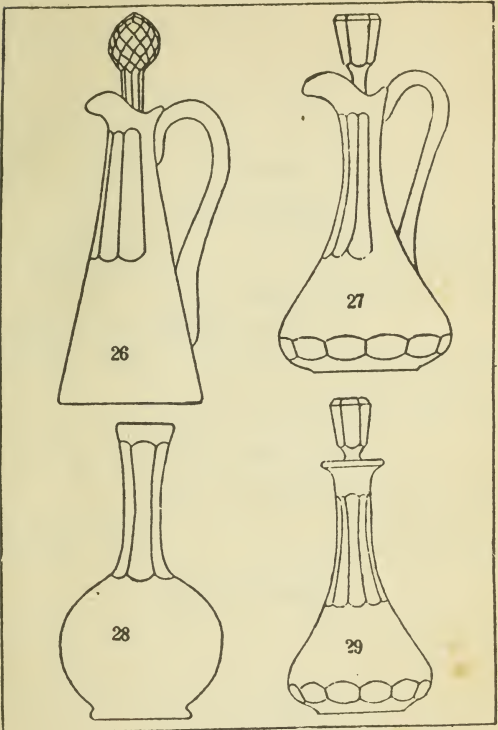
Cheese—Port.

Fruit—Tokay, Malaga, white port.

Coffee—Cognac, liqueurs or cordials.







Outline Sketches of Glassware

(Glasses drawn to about $\frac{1}{4}$ scale.) 1, old fashioned whiskey; 2, highball; 3, whiskey; 4, champagne tumbler; 5, water tumbler; 6, cafe parfait; 7, Collins; 8, lemonade; 9, cut stem cocktail; 10, California cocktail; 11, tall champagne; 12, water goblet; 13, hot whiskey; 14, tall brandy; 15, hollow stem champagne; 16, saucer champagne; 17, pony brandy; 18, beer goblet; 19, egg glass; 20, Ritz champagne; 21, pousse cafe; 22, claret; red hock; green hock; 23, creme de menthe; 24, wine; 25, sherry; 26, oil bottle; 27, handled decanter (1 pt., 2 pts.); 28, bitter bottle; 29, decanter ($\frac{1}{2}$ pt., 1 pt., 2 pts.).

COBBLERS**Claret Cobbler**

Fill goblet with fine ice.
½ jigger syrup.
1½ jigger claret.
Stir; decorate with fruit.

Port Wine Cobbler

Fill goblet with fine ice.
⅓ jigger syrup.
1½ jiggers port wine.
Stir; decorate with fruit.

Rhine Wine Cobbler

Fill goblet with fine ice.
1½ jiggers Rhine wine.
½ jigger syrup.
2 drops lemon juice.
Stir; decorate with fruit.

Sherry Cobbler

Fill goblet with fine ice.
1 jigger sherry.
½ jigger syrup.
1 lemon peel.
Stir; decorate with fruit.

Whiskey Cobbler

Fill goblet with fine ice.
1 jigger bourbon.
¼ jigger curaçao.
1 slice of lemon.
Decorate with fruit.

COCKTAILS

SERVE IN COCKTAIL GLASS UNLESS OTHERWISE SPECIFIED

Absinthe Cocktail

$\frac{3}{4}$ jigger green absinthe.
1 dash orange and Angostura bitters.
1 dash anisette.
Shake well. Serve.

Adonis Cocktail

2 dashes orange bitters.
 $\frac{1}{3}$ jigger sherry.
 $\frac{2}{3}$ jigger Italian vermouth. Stir.

Alaska Cocktail

1 dash orange bitters.
 $\frac{1}{3}$ jigger yellow chartreuse.
 $\frac{2}{3}$ jigger Tom gin. Shake.

Alexander Cocktail

$\frac{3}{4}$ jigger rye whiskey.
 $\frac{1}{4}$ jigger Benedictine.
Twist orange peel on top. Stir.

Anderson Cocktail

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger dry gin.
Stir well. Orange peel.

Antilles Cocktail

$\frac{1}{3}$ French vermouth.
 $\frac{1}{3}$ Italian vermouth.
 $\frac{1}{3}$ cognac.
1 dash orange flower water.
Shake with fine ice. Strain and serve.

Applejack Cocktail

1 dash orange bitters.
1 jigger apple brandy.
Squeeze piece lemon peel in mixing glass.
Frappé. Olive.

Ardsley Cocktail

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

Armour Cocktail

1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger sherry. Stir.

Astoria Cocktail

1 dash orange bitters.
 $\frac{2}{3}$ jigger Tom gin.
 $\frac{1}{3}$ jigger French vermouth. Stir.

Auto Cocktail

$\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger Tom gin.
 $\frac{1}{3}$ jigger Scotch whiskey. Shake.

Aviation Cocktail

$\frac{3}{4}$ jigger applejack.
 $\frac{1}{2}$ jigger lime juice.
 1 dash absinthe.
 1 barspoonful of grenadine syrup. Shake.

Bacardi Cocktail

$\frac{1}{2}$ pony grenadine syrup.
 $\frac{2}{3}$ jigger Bacardi rum.
 Juice of half a lime.
 Shake well. Strain. Serve.

Ballantine Cocktail

1 dash absinthe.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin. Shake.

Bamboo Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry sherry.
 1 dash orange bitters.

Baraccas Cocktail

$\frac{3}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger Fernet-Branca.

Barry Cocktail

2 dashes Angostura bitters.
 4 dashes creme de menthe.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger dry gin.

Beadlestone Cocktail

$\frac{1}{2}$ jigger Scotch whiskey.
 $\frac{1}{2}$ jigger French vermouth. Shake.

Beals Cocktail

$\frac{1}{2}$ jigger Scotch whiskey.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth. Shake. Serve in whiskey glass.

Beauty Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth.
 1 white of an egg.
 1 dash of absinthe.
 1 barspoonful syrup. Shake.

Bijou Cocktail

$\frac{1}{3}$ jigger green chartreuse.
 $\frac{1}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Italian vermouth. Shake.

Beauty Spot Cocktail

$\frac{1}{8}$ jigger orange juice.
 $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger gin.
 Dash of grenadine bottom of glass.

Bird Cocktail

$\frac{2}{3}$ jigger brown curaçao.
 $\frac{1}{3}$ jigger brandy. Shake well.

Bishop Potter Cocktail

2 dashes orange bitters.
 2 dashes calisaya.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger dry gin. Stir well.

Bishop Cocktail

1 jigger Jamaica rum.
 1 barspoon syrup.
 1 barspoon claret.
 1 dash lemon juice. Shake.

Black Hawk Cocktail

$\frac{1}{2}$ jigger rye whiskey.
 $\frac{1}{2}$ jigger sloe gin. Stir. 1 cherry.

Blackstone Cocktail

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 piece orange peel. Shake.

Blackstone No. 1

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger Old Tom gin.
 Shake. Squeeze lemon peel on top.

Blackstone No. 2

(SPECIAL BLACKSTONE)

$\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 Serve with orange peel on top.

Blackstone No. 3 Special

1 dash absinthe.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 Serve with lemon peel on top.

Bobbie Burns Cocktail (For Two)

1 barspoonful orange juice.
 1 barspoonful maraschino.
 Crush 1 lump of sugar.
 $\frac{1}{2}$ jigger Scotch.
 $\frac{1}{2}$ jigger Italian vermouth. Shake.

Blackthorne Cocktail

1 dash orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger sloe gin. Lemon peel.

Boles Cocktail

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.

Ice. Stir.

1 orange peel. Serve in old-fashioned glass.

Booby Cocktail

1 jigger gin.
 $\frac{1}{8}$ jigger grenadine syrup.
 $\frac{1}{2}$ jigger lime juice. Shake well in fine ice.

Brandy Cocktail

2 dashes orange bitters.
 1 jigger good brandy.
 2 dashes plain syrup. Stir.

Brant Cocktail

1 dash Angostura.
 $\frac{1}{4}$ jigger white mint.
 $\frac{3}{4}$ jigger brandy.
 Lemon peel on top. Shake.

Bridal Cocktail

1 dash orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 1 dash maraschino (Holland).
 Stir well. Orange peel on top.

Brighton Cocktail

1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger dry gin.
 $\frac{1}{4}$ jigger Tom gin.
 1 lemon peel. Stir well.

Brooklyn Cocktail

1 dash Amer Picon.
 1 dash maraschino.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger good rye whiskey. Stir.

Bronx Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 1 piece orange. Shake well.

Bronx Dry

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French vermouth.
 1 barspoonful orange juice. Shake.

Bronx Terrace

Juice of $\frac{1}{2}$ lime.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French vermouth. Shake.

Brown Cocktail

1 dash orange bitters.
 $\frac{2}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger dry gin. Shake.

Brut Cocktail (French Style)

4 dashes Angostura bitters.
 $\frac{1}{3}$ jigger Amer Picon.
 $\frac{2}{3}$ jigger French vermouth. Stir well.

Brut Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger calisaya.
1 dash absinthe. Shake.

Busch Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger dry gin.
1 barspoonful apple brandy. Shake.

Byrrh Cocktail

$\frac{1}{4}$ jigger vermouth.
 $\frac{1}{4}$ jigger rye whiskey.
 $\frac{1}{2}$ jigger Byrrh wine.

Cabinet Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
Orange peel. Shake.

Cafe de Patee Cocktail

1 jigger dry gin.
1 white of egg.
1 barspoon cream.
1 barspoon anisette.
Frappé. Serve in claret glass.

Cafe Au Kirsch

1 pony kirschwasser.
1 pony cognac.
1 white of egg.
1 pony cold black coffee.
Frappé. Serve in claret glass.

Calisaya Cocktail

1 jigger Calisaya.
1 dash Angostura bitters. Stir.

Calumet Club Cocktail

3 dashes of acid phosphate.
1 dash Angostura bitters.
 $\frac{1}{2}$ jigger bourbon.
 $\frac{1}{2}$ jigger Italian vermouth. Stir.

Cameo Kirby Cocktail

½ jigger dry gin.
 ½ jigger French vermouth.
 2 barspoons raspberry syrup.
 5 drops lime juice. Shake.

Cat Cocktail

½ jigger French vermouth.
 ½ jigger dry gin. Stir. Olive.

C. A. W. Cocktail

⅓ jigger Italian vermouth.
 ⅓ jigger French vermouth.
 ⅓ jigger brandy.
 1 piece of orange peel on top. Shake.

Champagne Cocktail

1 lump of sugar.
 2 dashes Angostura bitters.
 1 dash Peychaud bitters.
 1 piece of orange peel twisted on top.
 1 pint of champagne.

Chantecler Cocktail

Bronx with 4 dashes of grenadine syrup. Shake.

Chauncey Cocktail

¼ jigger brandy.
 ¼ jigger dry gin.
 ¼ jigger Italian vermouth.
 ¼ jigger bourbon. Shake.

Chocolate Cocktail

⅓ jigger maraschino.
 ⅓ jigger yellow chartreuse.
 ⅓ jigger blackberry brandy.
 1 yolk of egg. Shake.

Chrisp Cocktail

1 dash orange bitters.
 ½ jigger dry gin.
 ½ jigger Italian vermouth.
 1 slice orange. Shake.

Cider Cocktail

Lemon rind.
 2 dashes Angostura bitters.
 1 lump of ice.
 1 pint of cider.

Cincinnati Cocktail

½ glass beer.
 Fill up with soda or ginger ale. Serve.

Clare Cocktail

½ jigger sloe gin.
 ½ jigger Italian vermouth.
 Dash of brandy on top. Stir well.

Clove Cocktail

½ jigger Italian vermouth.
 ½ jigger sloe gin.
 1 barspoon brandy. Shake.

Clover Leaf Cocktail

Juice of ½ a lemon.
 White of one egg.
 1 jigger dry gin.
 1 barspoon raspberry syrup.
 Shake well. 1 sprig of mint on top.

Clifton Cocktail

1 dash Angostura bitters.
 1 dash brown curaçao.
 ½ jigger rye whiskey.
 ½ jigger French vermouth. Stir.

C. O. D. Cocktail

2 dashes grenadine.
 1 jigger gin.
 1 slice grape fruit. Shake.

Coffee Cocktail

½ teaspoonful of sugar.
 1 egg.
 ½ jigger port wine.
 ½ jigger brandy.
 Shake well. Serve in claret glass.

Columbus Cocktail

⅔ jigger French vermouth.
 ⅓ jigger Angostura bitters. Shake well.

**Colonial Cocktail, or
Miller Cocktail (For Two Persons)**

½ jigger maraschino.
 1 jigger Tom gin.
 1 jigger grape fruit juice.
 Shake well. Serve in claret glass.

Consolidated Cocktail

¾ jigger dry gin.
 ¼ jigger Italian vermouth.

Coney Cocktail

½ jigger French vermouth.
 ⅔ jigger dry gin. Shake well.

Congress Cocktail

1 pony brandy.
 1 pony creme de rose.
 3 dashes orange flower water.
 1 white of egg.
 Shake. Serve in claret glass.

Cornell Cocktail

⅓ jigger French vermouth.
 ½ jigger dry gin. Shake.

Coronation Cocktail

$\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Dubonnet. Serve.

Creole Cocktail

$\frac{1}{3}$ jigger absinthe.
 $\frac{2}{3}$ jigger Italian vermouth. Shake well.

Cristie Cocktail

2 dashes orange bitters.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French vermouth.
 1 piece of lemon peel. Stir.

Crescent Cocktail

$\frac{1}{3}$ Amer Piçon.
 $\frac{1}{3}$ Italian vermouth.
 $\frac{1}{3}$ bourbon.
 1 barspoon raspberry syrup.
 Shake well. Strain and serve.

Cuban Cocktail

$\frac{1}{2}$ jigger lime juice.
 $\frac{1}{3}$ jigger gin.
 $\frac{1}{3}$ jigger brandy.
 $\frac{1}{2}$ jigger apricot brandy. Shake.

Cushman Cocktail

$\frac{1}{4}$ jigger French vermouth.
 $\frac{3}{4}$ jigger dry gin. Shake.

Daiguri Cocktail

$\frac{2}{3}$ jigger lime juice.
 $\frac{1}{3}$ jigger rum.
 1 barspoon powdered sugar.
 Shake well in fine ice; strain into cocktail glass.

Delmonico Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 orange peel. Shake.

Dimention Cocktail

$\frac{1}{4}$ jigger creme de menthe, white.
 $\frac{1}{4}$ jigger brandy.
 $\frac{1}{2}$ jigger creme de caçao. Shake.

Dorr Cocktail

$\frac{2}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Italian vermouth.
 2 dashes French vermouth.
 Orange peel. Shake.

Down Cocktail

1 dash orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin. Stir. Olive.

Dream Cocktail

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 $\frac{3}{4}$ jigger dry gin.
 1 white of egg.
 1 dash of liqueur.
 Shake. Serve in claret glass.

Dry Martini Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin. Stir.

Dubonnet Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Dubonnet.
 1 dash orange bitters. Shake.

Duchess Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger absinthe. Shake well.

Duke Cocktail

$\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin. Stir.

Duplex or Albern Cocktail

2 dashes orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger French vermouth. Shake.

Dutch Charlie's Cocktail

2 dashes Angostura bitters.
 $\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger Dubonnet.
 $\frac{1}{3}$ jigger Italian vermouth. Stir well.

Emerald Cocktail

1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Irish whiskey. Stir.

Emerson Cocktail

$\frac{1}{2}$ lime juice.
 3 dashes maraschino.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Old Tom gin. Shake.

Evans Cocktail

1 dash apricot brandy.
 1 dash curaçao.
 1 jigger rye whiskey. Stir.

Express Cocktail

1 dash orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey. Shake.

Ewing Cocktail

3 dashes Angostura bitters.
1 jigger rye whiskey. Stir.

Fairbank's Cocktail

10 dashes apricot brandy.
1 jigger rye whiskey.
1 dash Angostura bitters.
Serve in old-fashion glass.

**Fancy Brandy Cocktail,
Fancy Gin Cocktail, and
Fancy Whiskey Cocktail**

1 dash of syrup.
1 dash curaçao.
1 dash Angostura bitters.
1 jigger brandy, gin or whiskey, as desired.
Shake. Twist a piece of lemon peel.

Farmer's Cocktail

3 dashes Angostura bitters.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth. Shake well.

The Favorite Cocktail

Juice of one lime.
3 or 4 sprigs of mint crushed.
1 jigger dry gin.
1 pt. imported ginger ale.
Fill glass with cube ice and serve.

Flushing Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger brandy.
1 dash syrup.
1 dash Angostura bitters.
1 lemon peel. Stir.
Strain into old-fashion glass and serve.

Four Dollar Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth.

Fourth Regiment Cocktail

1 dash orange bitters.
1 dash Angostura bitters.
1 dash celery bitters.
 $\frac{1}{2}$ jigger whiskey.
 $\frac{1}{2}$ jigger Italian vermouth.
Piece of lemon peel. Shake.

Frank Hill Cocktail

$\frac{1}{2}$ jigger cherry brandy.
 $\frac{1}{2}$ jigger cognac.
Twist lemon peel. Shake well.

Fourth Degree Cocktail**Feather Cocktail**

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger white absinthe. Shake well.

Fox Shot Cocktail

- $\frac{1}{6}$ jigger Angostura bitters.
 $\frac{1}{5}$ jigger brandy.
 $\frac{1}{5}$ jigger Italian vermouth.
 $\frac{2}{5}$ jigger dry gin. Stir well.

French Canadian Cocktail

- 1 dash of absinthe.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger Canadian whiskey. Stir well.

Futurity Cocktail

- 2 dashes Angostura bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger sloe gin. Stir.

Gibson Cocktail

- $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 Stir, strain and serve.

Gin Cocktail

- 1 jigger gin.
 1 or 2 dashes orange bitters.
 Stir well and serve.

Golf Cocktail

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 2 dashes Angostura bitters.
 Stir well and strain into cocktail glass.

Good Fellow Cocktail

- $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger bourbon.
 1 dash Angostura bitters.
 1 dash calisaya. Stir well, strain and serve.

Good Times Cocktail

- $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger Tom gin.
 1 piece of lemon peel.
 Shake and strain into cocktail glass.

Graham Cocktail

- $\frac{1}{4}$ jigger French vermouth.
 $\frac{3}{4}$ jigger Italian vermouth.
 Stir well and strain. Serve.

Grit Cocktail

- $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Irish whiskey.
 Shake, strain into cocktail glass. Serve.

Guggenheim Cocktail

1 jigger French vermouth.
 2 dashes Fernet Branca bitters.
 1 dash orange bitters.
 Shake, strain into cocktail glass. Serve.

Hall Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger dry gin. Stir. Olive.

Hart Cocktail

$\frac{1}{3}$ jigger gin.
 $\frac{1}{3}$ jigger Dubonnet.
 $\frac{1}{3}$ jigger Italian vermouth. Serve.

Harvard Cocktail

2 dashes orange bitters.
 $\frac{2}{3}$ jigger sherry or brandy.
 $\frac{1}{3}$ jigger Italian vermouth.
 1 piece of lemon peel on top.
 Stir well and serve.

Harvester Cocktail

$\frac{1}{2}$ jigger orange juice.
 $\frac{1}{2}$ jigger gin. Shake.

Hearst Cocktail

1 dash Angostura bitters.
 2 dashes orange bitters.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Italian vermouth. Serve.

Highstepper Cocktail

$\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin.
 2 dashes Angostura bitters. Shake.

Highland Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey. Shake.

Hillard Cocktail

2 dashes Angostura bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.

Holstein Cocktail

1 dash Amer Picon.
 $\frac{1}{2}$ jigger cognac.
 $\frac{1}{2}$ jigger blackberry brandy. Serve.

Homestead Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 Slice orange. Shake.

Howard Cocktail

Gin cocktail.
 1 dash Angostura on top.

Honolulu Cocktail

3 dashes Angostura bitters.
1 jigger bourbon.
Add seltzer. Stir well and serve.

Hudson Cocktail

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger gin.
Slice orange. Serve.

Hunter Cocktail

$\frac{2}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger cherry brandy. Stir.

Improved Martini Cocktail

Same as Martini cocktail except add two dashes maraschino. Shake.

Infuriator Cocktail

$\frac{2}{3}$ jigger brandy.
 $\frac{1}{3}$ jigger anisette.
Shake well. Strain into cocktail glass.

Iris cocktail

$\frac{1}{3}$ jigger lemon juice.
 $\frac{2}{3}$ jigger gin.
1 barspoonful sugar. Shake.
3 springs of mint.

Irving Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger calisaya.
 $\frac{1}{4}$ jigger French vermouth.
1 slice orange. Shake.

Isabelle Cocktail

1 small lump of ice in cocktail glass.
 $\frac{1}{2}$ jigger grenadine syrup.
 $\frac{1}{2}$ jigger creme de cassis.

Italian Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger grenadine syrup.
 $\frac{1}{4}$ jigger Fernet Branca.

Jack Rose Cocktail

1 jigger applejack.
 $\frac{1}{2}$ lime.
 $\frac{1}{4}$ jigger grenadine syrup. Shake well.

Jack Zeller Cocktail

$\frac{1}{2}$ jigger Old Tom gin.
 $\frac{1}{2}$ jigger Dubonnet. Stir.

Japanese Cocktail

2 dashes curaçao.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{6}$ jigger grenadine syrup. Shake.

Jenks Cocktail

Dry Martini with one dash benedictine.

Jersey Cocktail

2 dashes syrup.
1 jigger apple brandy.
2 dashes Angostura bitters.

Jersey Lily Cocktail

Martini with mint sprigs.

Jim Lee Cocktail

2 dashes Peychaud bitters.
2 dashes Angostura bitters.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth. Shake.

Jockey Club Cocktail

Same as Gin Cocktail.

John Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger gin.
White of one egg. Shake well.

Judge Cocktail

$\frac{7}{8}$ jigger rye whiskey.
 $\frac{1}{8}$ jigger apricot brandy. Shake.

Junkins Cocktail

$\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger dry gin or rye whiskey in small whiskey glass.
Small piece of ice. Lemon peel. Small spoon.

Kentucky Colonel Cocktail

$\frac{1}{4}$ jigger benedictine.
 $\frac{3}{4}$ jigger bourbon.
1 piece of lemon peel.
Stir well and serve in an old style glass.

Leonora Cocktail

$\frac{1}{4}$ jigger orange juice.
 $\frac{1}{4}$ jigger raspberry syrup.
 $\frac{1}{2}$ jigger dry gin. Serve.

Lewis Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin. Shake.

Liberal Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger rye whiskey.
1 dash Amer Picon. Stir.

Loftus Cocktail

Same as Duchess Cocktail.

Loewi Cocktail

- $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger orange gin.
 $\frac{1}{2}$ jigger dry gin. Frappé.

Lone Tree Cocktail

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger Tom gin. Shake well.

Love Cocktail

Martini with white of egg. Shake.

Lusitania Cocktail

- 1 dash orange bitters.
 1 dash absinthe.
 $\frac{2}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger good brandy. Shake.

Mallory Cocktail

- $\frac{1}{3}$ jigger brandy.
 $\frac{1}{3}$ jigger apricot brandy.
 $\frac{1}{3}$ jigger white creme de menthe.
 1 dash absinthe. Shake.

Manhattan Cocktail

- 1 dash Angostura bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger bourbon. Stir.

Manhattan, Jr., Cocktail

Manhattan with orange peel. Shake well.

Marconi Cocktail

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger apple brandy. Shake.

Marguerite Cocktail

- $\frac{1}{2}$ jigger French vermouth.
 2 dashes orange bitters.
 $\frac{1}{2}$ jigger dry gin. Stir.

Marqueray Cocktail

- $\frac{1}{2}$ lime juice.
 1 dash absinthe.
 2 dashes grenadine syrup.
 1 white of egg.
 1 jigger dry gin. Shake.

Marquette Cocktail

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 1 dash Crème de Noyaux.
 Shake. Strain. Serve.

Martini Cocktail

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger gin.
 1 dash orange bitters. Stir well and serve.

Mauser Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 barspoonful apple brandy. Shake.

McCutcheon Cocktail

1 dash orange bitters.
 1 dash Angostura bitters.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth.
 1 dash anisette on top. Stir well and serve.

McHenry Cocktail

Martini cocktail with one barspoonful of Hungarian apricot brandy. Shake well and serve.

McLane Cocktail

Same as Perfect Cocktail.

Merry Widow Cocktail

4 dashes maraschino.
 $\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger Italian vermouth or Byrrh wine.
 Shake well.

Metropolitan Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger brandy.
 2 dashes Angostura bitters. Stir.

Metropolitan Cocktail (Southern Style)

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger brandy.
 1 dash orange bitters. Serve.

Millionaire Cocktail

1 dash orange bitters.
 6 dashes curaçao.
 $\frac{3}{4}$ jigger rye whiskey.
 2 dashes grenadine syrup.
 1 white of egg.
 Stir well. Serve in claret glass.

Miller Cocktail

Same as Colonial Cocktail.

Milo Cocktail

2 dashes pepsin bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin. Stir.

Montana Cocktail

$\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger brandy.
 2 dashes port wine.
 2 dashes Angostura bitters.
 2 dashes anisette. Shake well.

Morning Cocktail

- 1 dash absinthe.
 1 dash Angostura bitters.
 ½ jigger brandy.
 ½ jigger Italian vermouthe. Frappe.

Nana Cocktail

- 1 white of egg.
 1 barspoon sugar.
 1 jigger brandy. Shake.

Narragansett Cocktail

- ⅔ jigger rye whiskey.
 ⅓ jigger Italian vermouthe.
 1 dash absinthe. Olive. Stir well.

Netherland Cocktail

- ⅓ jigger curaçao.
 ⅔ jigger good brandy.
 1 dash orange bitters. Stir well.

Newman Cocktail

- 3 dashes Amer Picon.
 ½ jigger dry gin.
 ½ jigger French vermouthe. Shake.

Nicholas Cocktail

- ½ jigger sloe gin.
 ½ jigger Old Tom gin. Shake well.

North Pole Cocktail

- ⅓ jigger maraschino.
 ⅓ jigger dry gin.
 Juice of one-half a lemon.
 1 white of egg.
 Shake well and strain into claret glass with
 whipped cream on top.

Nutting Cocktail

- 1 dash Angostura bitters.
 1 dash orange bitters.
 ⅓ jigger French vermouthe.
 ⅔ jigger dry gin. Shake.

Ojen Cocktail**Spanish Absinthe Cocktail**

- 1 jigger Ojen absinthe in large glass of ice. Keep
 dropping seltzer in glass and stir with spoon
 until the outside of glass is frozen and your
 cocktail is finished. Then add a few drops of
 Angostura bitters and strain into a cocktail
 glass.

Ojen Cocktail—(New Orleans Style)

- 1 jigger Ojen.
 2 dashes Peychaud bitters.
 Shake with shaved ice. Serve in white wine
 glass.

Old Fashion Cocktail

1 dash Angostura bitters.
 2 dashes orange bitters.
 Piece of cut loaf sugar.
 Dissolve in two spoonfuls of water.
 1 jigger liqueur as desired.
 Serve in old fashioned glass.

Olivette Cocktail

3 dashes orange bitters.
 3 dashes absinthe.
 1 dash syrup.
 1 dash Angostura bitters.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger French vermouth.
 Stir well and twist lemon peel on top.

Opal Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 dash absinthe on top. Stir.

Opera Cocktail

$\frac{1}{2}$ jigger Dubonnet.
 $\frac{1}{2}$ jigger dry gin.
 2 barspoons crême de mandarine.
 Twist orange peel on top.
 Shake, strain and serve.

Orange Blossom Cocktail

$\frac{1}{2}$ jigger orange juice.
 $\frac{1}{2}$ jigger gin. Shake well.

Oyster Bay Cocktail

$\frac{1}{2}$ jigger white curaçao.
 $\frac{1}{3}$ jigger dry gin. Shake.

Palmer Cocktail

2 dashes orange bitters.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger St. Croix rum. Shake.

Palmetto Cocktail

$\frac{1}{2}$ jigger St. Croix rum.
 $\frac{1}{2}$ jigger French vermouth.
 1 dash Angostura bitters. Frappé.

Pan-American Cocktai

1 dash syrup.
 1 dash lemon juice.
 1 jigger rye whiskey. Shake.

Paradise Cocktail

$\frac{1}{3}$ jigger gin.
 $\frac{2}{3}$ jigger apricot brandy. Shake.

Parisian Cocktail

Juice of one lime.
 1 jigger Byrrh wine. Stir.

Parson Cocktail

Same as Rossington. Shake.

Peblo Cocktail

Pousse cafe. Shake and strain.

Peacock Cocktail

1 dash Amer Picon.

1 dash absinthe.

1 jigger brandy. Shake.

Perfect Cocktail**McLane Cocktail**

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

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{1}{3}$ jigger French vermouth.

1 orange peel. Shake.

Pheasant Cocktail

$\frac{1}{2}$ jigger cognac.

$\frac{1}{2}$ jigger dry gin. Shake well.

Philadelphia Special

Martini with dash of curaçao.

Pick-Me-Up Cocktail

$\frac{1}{3}$ jigger cognac.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{1}{3}$ jigger absinthe. Frappé.

Picon Cocktail

$\frac{1}{4}$ jigger Italian vermouth.

$\frac{3}{4}$ jigger Amer Picon.

1 orange peel. Shake.

Pine Tree Cocktail

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger gin. Mint. Shake.

Ping Pong Cocktail

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

$\frac{1}{2}$ jigger creme Yvette.

3 dashes lemon juice. Shake well.

Pink Lady Cocktail

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

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

$\frac{1}{2}$ jigger apple jack.

5 dashes grenadine. Shake well.

Plaza Cocktail

$\frac{1}{4}$ jigger Italian vermouth.

$\frac{3}{4}$ jigger dry gin.

1 slice pineapple. Shake.

Poet's Dream Cocktail

$\frac{1}{3}$ jigger French vermouth.

$\frac{2}{3}$ jigger dry gin.

2 dashes orange bitters.

2 dashes benedictine. Stir.

Polo Farm Cocktail

$\frac{1}{3}$ jigger French vermouth.
 $\frac{2}{3}$ jigger dry gin. Stir.
 Rinse cocktail glass with brandy.

Polo Cocktail

$\frac{1}{3}$ jigger grape fruit juice.
 $\frac{1}{3}$ jigger orange juice.
 $\frac{1}{3}$ jigger Tom gin.
 Shake. Serve in claret glass.

Porter or Pat's Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 6 dashes Italian vermouth.
 1 dash curaçao.
 1 lemon peel.
 1 fresh sprig of mint. Stir well.

Prairie Cocktail

1 pony Tom gin.
 1 egg. Salt and pepper.

Prince Cocktail

$\frac{1}{3}$ jigger white creme de menthe.
 $\frac{1}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Italian vermouth. Shake.

Prince Henry Cocktail

1 dash orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger dry gin.

Princeton Cocktail

$\frac{1}{3}$ jigger creme de menthe white. Frappé.
 Gin Cocktail with one squirt seltzer on top.

Racquet Club Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 Orange peel on top.

Reis Cocktail

2 dashes Angostura.
 2 dashes absinthe.
 1 jigger Old Tom gin. Shake.

Richmond Cocktail

$\frac{2}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger Italian vermouth.
 1 dash curaçao. Shake well.

Rob Roy Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey.
 1 dash Angostura.
 1 dash orange bitters.

Riding Club Cocktail

- 1 jigger calisaya.
 1 dash Angostura.
 3 drops acid phosphate. Stir.

Robert Burns Cocktail

- 1 dash absinthe.
 $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{3}{4}$ jigger Irish or Scotch whiskey. Shake well.

Robin Cocktail

- 3 dashes calisaya.
 1 jigger Scotch whiskey. Stir well. Serve with one cherry.

Rose Cocktail

- $\frac{1}{5}$ jigger orange juice.
 $\frac{1}{5}$ jigger grenadine syrup.
 $\frac{3}{5}$ jigger gin. Shake well.

Rossington Cocktail

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger Tom gin. Orange peel. Stir well.

Royal Smile Cocktail

- $\frac{1}{2}$ jigger lime juice.
 $\frac{1}{2}$ pony grenadine syrup.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger apple brandy.
 1 white of egg. Shake. Serve in claret glass.

Ruby Cocktail

- 1 dash grenadine.
 1 barspoonful apple jack.
 $\frac{3}{4}$ jigger dry gin. Shake well.

Ruby Royal Cocktail

- $\frac{1}{2}$ jigger sloe gin.
 $\frac{1}{2}$ jigger French vermouth.
 2 dashes raspberry. Frappé. 1 cherry.

Sabath Cocktail

- $\frac{1}{2}$ jigger French brandy.
 $\frac{1}{2}$ jigger port wine.
 1 egg.
 $\frac{1}{2}$ pony black coffee.
 $\frac{1}{2}$ barspoon sugar.
 Shake and strain into claret glass and serve.

Salome Cocktail

- $\frac{1}{4}$ jigger Italian vermouth.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 2 dashes orange bitters.
 Frappé with 3 celery leaves.

Sandy McKay Cocktail

- 1 white of egg.
 1 jigger dry gin.
 $\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger orange juice.
 1 barspoon grenadine. Shake. Serve in claret glass.

Saratoga Cocktail

- 2 dashes pineapple juice.
 2 dashes maraschino.
 1 dash orange bitters.
 1 jigger brandy. Shake.

Scheuer Cocktail

- $\frac{1}{2}$ jigger Dubonnet.
 $\frac{1}{2}$ jigger Italian vermouth. Stir.
 1 dash Angostura bitters.

Sherman Cocktail

- $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger rye whiskey.
 1 dash absinthe. Shake.

Sherry Cocktail

- 1 jigger sherry wine.
 1 dash orange bitters.
 1 dash Angostura bitters.

Silver Cocktail

- 2 dashes orange bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 2 dashes maraschino. Shake.

Slome Cocktail

- $\frac{1}{3}$ jigger bourbon whiskey.
 $\frac{1}{3}$ jigger French brandy.
 $\frac{1}{3}$ jigger Dubonnet. Frappé.

Smith Cocktail

- $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger apricot brandy.
 1 barspoonful creme de menthe. Shake.
 1 dash absinthe on top.

Society Cocktail

- $\frac{1}{3}$ jigger dry gin.
 $\frac{2}{3}$ jigger French vermouth.
 1 dash grenadine syrup. Shake.

Soda Cocktail

- 3 dashes Angostura bitters.
 Peel of whole lemon.
 1 pint lemon soda.
 Use large glass and lump ice.
 Add a teaspoonful of powdered sugar. Serve.

Soul Kiss No. 3 Cocktail

$\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger Dubonnet.
 $\frac{1}{3}$ jigger French vermouth.
 1 barspoon orange juice. Shake.

South Africa Cocktail

$\frac{1}{2}$ jigger sherry wine.
 1 dash Angostura bitters.
 $\frac{1}{2}$ jigger gin.
 3 drops lime juice.

Spaulding Cocktail

$\frac{1}{3}$ jigger Dubonnet.
 $\frac{2}{3}$ jigger dry gin.
 1 barspoon Scotch whiskey. Frappé.

Sphinx Cocktail

$\frac{2}{3}$ jigger dry gin.
 $\frac{1}{6}$ jigger Italian vermouth.
 $\frac{1}{6}$ jigger French vermouth.
 Very thin slice lemon peel on top.

St. Francis Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 pimola.

St. John Cocktail

Old Fashion Martini made of Tom gin.

St. Peter Cocktail

1 jigger dry gin.
 1 dash lime juice.
 1 dash syrup. Shake.

Star Cocktail

1 dash orange bitters.
 $\frac{1}{2}$ jigger apple jack.
 $\frac{1}{2}$ jigger Italian vermouth. Stir. Lemon peel.

Star Cocktail (Old Fashion)

1 barspoonful of sugar.
 1 dash of orange bitters.
 $\frac{2}{3}$ jigger apple jack.
 $\frac{1}{3}$ jigger Italian vermouth.
 Slice orange. Sprig of mint.

Story Cocktail

$\frac{1}{2}$ jigger boonekamp bitters.
 $\frac{1}{2}$ jigger good French brandy. Frappé.

Strawberry Cocktail

2 dashes orange bitters.
 $\frac{1}{4}$ jigger strawberry syrup or juice of three strawberries.
 1 dash maraschino.
 1 jigger cognac. Shake.

Sunshine Cocktail (For Two)

Juice of one lime.
 $\frac{1}{2}$ jigger French vermouth.
 $1\frac{1}{2}$ jigger Tom gin.
 1 barspoon grenadine.
 1 white of egg for each one.
 Frappé. Serve in claret glass.

Swan Cocktail

3 drops lime juice.
 2 drops Angostura bitters.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin. Stir.

Taxi Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 2 barspoonfuls lime juice.
 2 barspoonfuls absinthe. Frappé.

Tango Cocktail

$\frac{1}{3}$ Italian vermouth.
 $\frac{2}{3}$ dry gin.
 $\frac{1}{2}$ barspoon apricot brandy.
 Shake well. Strain. Serve.

Tip-Top Cocktail

1 jigger French vermouth.
 4 dashes benedictine.
 1 dash Angostura.
 3 dashes orange bitters. Shake.

Treasury Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 1 slice of orange. Frappé.

Trilby Cocktail

1 dash orange bitters.
 $\frac{2}{3}$ jigger Tom gin.
 $\frac{1}{6}$ jigger French vermouth.
 $\frac{1}{6}$ jigger creme Yvette. Stir well.
 Add 1 cherry.

Trowbridge Cocktail

1 dash orange bitters.
 $\frac{2}{3}$ jigger French vermouth.
 $\frac{1}{3}$ jigger dry gin.
 1 orange peel. Shake well.

Turf Cocktail No. 1

2 dashes orange bitters.
 2 dashes maraschino.
 1 dash absinthe.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.

Turf Cocktail No. 2

2 dashes Angostura bitters.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger Holland gin. Stir.

Tulane Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 barspoon strawberry brandy.
 Shake with fine ice. Strain and serve.

Tussetto Cocktail

$\frac{1}{3}$ jigger sherry wine.
 $\frac{2}{3}$ jigger dry gin.
 2 dashes orange bitters. Stir.

Tuxedo Cocktail

1 dash maraschino.
 3 dashes Angostura bitters.
 1 dash absinthe.
 $\frac{2}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger French vermouth.
 1 barspoon of sherry wine. Stir well.

Two-Spot Cocktail

$\frac{1}{2}$ jigger French brandy.
 $\frac{1}{2}$ jigger brown curaçao.
 Shake. Strain into cocktail glass.
 Twist a piece of lemon peel on top.

U. C. Cocktail

$\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin.
 1 dash absinthe. Shake.

Union League Cocktail.

1 dash orange bitters.
 $\frac{1}{3}$ jigger port wine.
 $\frac{2}{3}$ jigger Tom gin. Stir well.

Van Wyck Cocktail

$\frac{1}{2}$ jigger sloe gin.
 $\frac{1}{2}$ jigger dry gin.
 2 dashes orange bitters. Shake well.

Van Zandt Cocktail

1 dash apricot brandy.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger dry gin. Stir.

Vienna Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger French vermouth.
 1 dash absinthe. Frappé.

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Virgin Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Italian vermouth.
 2 dashes raspberry syrup.
 2 dashes Angostura bitters. Shake.

Waldorf Cocktail

$\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger Italian vermouth.
 $\frac{1}{3}$ jigger absinthe.
 2 dashes orange bitters. Shake.

Waldorf Special

Juice of one lime.
 1 jigger apricotine.
 Shake thoroughly and serve in cocktail glass.

Waldorf Queen's

2 slices pineapple moddled.
 $\frac{1}{2}$ jigger dry gin.
 $\frac{1}{4}$ jigger French vermouth.
 $\frac{1}{4}$ jigger Italian vermouth.
 Small piece of orange.
 Frappé well. Strain into cocktail glass and serve.

Waxen Cocktail

$\frac{1}{2}$ jigger Italian vermouth.
 $\frac{1}{2}$ jigger apple brandy.
 $\frac{1}{2}$ pony yellow chartreuse.
 $\frac{1}{2}$ jigger Tom gin.

West India Cocktail

2 dashes Angostura bitters.
 $\frac{1}{2}$ jigger French vermouth.
 2 lemon peels. Shake.

White Elephant Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 White of egg. Shake well.

White Lion Cocktail

1 barspoon sugar.
 $\frac{1}{2}$ jigger lemon juice.
 3 dashes Angostura bitters.
 3 dashes raspberry syrup.
 1 jigger St. Croix rum. Shake well.

White Rat Cocktail

$\frac{3}{4}$ jigger absinthe.
 $\frac{1}{4}$ jigger anisette. Shake well.

Whiskey Cocktail

2 dashes Angostura bitters.
 1 small lump of sugar.
 1 jigger bourbon.
 Piece of lemon peel.

Wonder Cocktail

$\frac{1}{3}$ jigger Italian vermouth.
 $\frac{2}{3}$ jigger dry gin.
 1 piece pineapple. Frappé.

Yale Cocktail

1 dash orange bitters.
 1 dash absinthe.
 1 jigger Tom gin.
 1 lemon peel. Shake.

Yankee Prince Cocktail

1 barspoon orange juice.
 $\frac{1}{4}$ jigger Grand Marnier.
 $\frac{3}{4}$ jigger dry gin.
 1 filbert nut. Frappé.

York Cocktail

2 dashes orange bitters.
 $\frac{1}{2}$ jigger French vermouth.
 $\frac{1}{2}$ jigger Scotch whiskey. Frappe.

Zabriskie Cocktail

1 dash orange bitters.
 1 dash maraschino.
 1 dash Angostura bitters.
 $\frac{2}{3}$ jigger dry gin.
 $\frac{1}{3}$ jigger Italian vermouth. Stir well.

Zazarac Cocktail

Old fashion glass.
 $\frac{1}{2}$ lump sugar.
 1 dash Angostura bitters.
 1 dash orange bitters.
 1 dash anisette.
 1 jigger bourbon or rye whiskey.
 Twist lemon peel on top.
 Add 2 dashes of absinthe. Serve in tall glass.

Zaza Cocktail

$\frac{1}{2}$ jigger dry gin.
 $\frac{1}{2}$ jigger Dubonnet.
 1 dash Angostura bitters.

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COLLINS**Tom Collins**

Fill goblet with fine ice.

Juice one small lemon.

1 spoon powdered sugar.

1 jigger dry gin. Shake well.

Strain into large thin glass and fill with one
bottle club soda or domestic soda.

Stir with spoon.

John Collins**Brandy Collins****Bourbon Collins****Rye Collins****Scotch Collins****Irish Collins****Rum Collins**

Same as Tom Collins except use:

Holland gin for John Collins.

Brandy for Brandy Collins.

Bourbon for Bourbon Collins.

Rye whiskey for Rye Collins.

Scotch whiskey for Scotch Collins.

Irish whiskey for Irish Collins.

Rum for Rum Collins.

COOLERS

SERVE IN A TALL GLASS ALWAYS

Ardsley Cooler

- 1 lump of ice.
- 1 jigger Tom gin.
- 1 pint imported ginger ale.
- 1 large bunch of mint. Serve in Collins glass.

Automobile Cooler

- 1 jigger gin.
- 1 pint imported ginger ale.
- 1 bunch of mint.
- 1 large piece of ice.

Billy Taylor Cooler

- 1 jigger gin.
- Juice of $\frac{1}{2}$ lime.
- 1 pint club soda.
- 1 cube ice.

Blackstone Cooler

- 1 lemon rind.
- 1 jigger Jamaica rum.
- 1 pint imported soda.

Bull Dog Cooler

- 1 rind of orange.
- Juice of 1 orange.
- 1 lump of ice in Collins glass.
- 1 jigger of dry gin.
- 1 pint imported ginger ale.

Bull Pup Cooler

- Juice of $\frac{1}{2}$ lemon.
- 1 jigger gin.
- 1 pint imported ginger ale.
- Serve in Collins glass.
- 1 lump of cube ice.

Boston Cooler

- Juice of $\frac{1}{2}$ a lemon.
- 1 barspoon of sugar.
- 1 jigger rum.
- 1 pint club soda.

Country Club Cooler

- $\frac{1}{2}$ jigger grenadine syrup.
- $\frac{1}{2}$ jigger French vermouth.
- 1 pint club soda.
- 1 lump of cube ice.

Durkee Cooler

- 1 lemon moddled.
- 1 barspoonful powdered sugar.
- 1 jigger Jamaica rum.
- 1 pint club soda.

Dunham Cooler

Peel of an orange in one long string in a Collins glass, with the end hanging over edge of glass.

- 1 jigger orange juice.
- 1 jigger rye or bourbon whiskey
- 1 pint imported ginger ale.
- 1 piece cube ice. Stir slowly.

Floradora Cooler

- Juice of $\frac{1}{2}$ a lime.
- $\frac{1}{4}$ jigger raspberry.
- $\frac{1}{4}$ jigger dry gin.
- 1 lump cube ice.
- 1 pint imported ginger ale.

Floradora—Imperial Style

- Juice $\frac{1}{2}$ a lime.
- 1 jigger brandy.
- 1 pint ginger ale.

Ginger Ale Cooler

- 1 lemon rind on a spiral shaped piece. Place a round piece of ice inside of the rind.
- Add 1 pint of imported ginger ale.

Grape Juice Cooler

- 1 lemon rind.
- $\frac{1}{2}$ split white or red grape juice.
- 1 lump of ice.
- 1 pint imported soda.

Hawaii Cooler

- Rind and juice of 1 orange.
- 1 jigger rye.
- 1 pint imported ginger ale.

Hilly Croft Cooler

- 1 lemon rind.
- 1 lump of ice.
- 1 jigger Tom gin.
- 1 pint imported ginger ale.

Irish Whiskey Cooler

- 1 lemon rind.
- 1 jigger Irish whiskey.
- 1 pint club soda.
- 1 dash Angostura bitters.

Khatura Cooler

- $\frac{1}{4}$ jigger French vermouth.
- $\frac{1}{4}$ jigger Italian vermouth.
- $\frac{1}{2}$ jigger gin.
- 2 dashes Angostura bitters.
- 1 pint club soda.

Mint Cooler

- 1 bunch of fresh mint.
- Crush lightly.
- 1 lump ice.
- 1 pint imported ginger ale.

Moraine Cooler

- 2 jiggers Rhine wine.
- $\frac{1}{2}$ lemon moddled.
- 1 lemon rind.
- 1 lump ice.
- $\frac{1}{3}$ jigger curacao.
- 1 pint club soda.

Narragansett Cooler

- 1 rind and juice of 1 orange.
- 1 jigger bourbon whiskey.
- 1 pint imported ginger ale.

Orange Blossom Cooler

- 2 jiggers orange juice.
- 1 jigger gin.
- 1 small barspoon sugar.
- Collins glass. Fine ice. Dress with fruit. Fill glass with seltzer.

Remsen Cooler

- 1 lemon rind.
- 1 jigger dry gin.
- 1 pint club soda.

Robert E. Lee Cooler

- 1 dash absinthe.
- Juice of $\frac{1}{2}$ a lime.
- 1 jigger Scotch whiskey.
- 1 pint imported ginger ale.

Sabath Cooler

- $\frac{1}{2}$ jigger brandy.
- $\frac{1}{2}$ jigger vermouth.
- Juice of $\frac{1}{2}$ a lime.
- 1 pint club soda with 2 or 3 sprigs of mint on top.

Sarsaparilla Cooler

- 3 or 4 round slices of lime.
- Juice of $\frac{1}{2}$ a lime.
- 1 large piece of ice.
- 1 pint imported sarsaparilla.

Scotch Cooler

- 1 lemon rind.
- 3 large lumps of ice in Collins glass.
- 1 jigger Scotch whiskey.
- 1 pint imported soda.

Sea Side Cooler

Juice of 1 lime.
 1 jigger grenadine syrup.
 1 pint club soda.

White Cooler

Juice of $\frac{1}{2}$ an orange.
 $\frac{1}{2}$ jigger Scotch whiskey.
 1 dash Angostura bitters.
 1 bottle imported ginger ale. Serve in Collins
 glass.

CUPS**Adalor Cup**

1 fresh peach perforated with fork.
 1 pint champagne.

Bishop's Cup

Use quart glass pitcher.
 $\frac{1}{2}$ jigger lemon juice.
 1 jigger plain syrup.
 1 jigger Jamaica rum.
 1 pint of claret or red Burgundy.
 Dress with fruit and mint.

Bull's Eye Cup

1 pint sparkling cider.
 1 pint imported ginger ale.
 1 jigger brandy.

Burgundy Cup

Use large glass pitcher, into which put:
 1 pony brandy.
 1 pony brown curaçoa
 1 pony maraschino.
 1 quart Burgundy.
 1 pint sparkling water.
 1 long cube ice.
 Stir well and decorate with:
 1 lemon sliced.
 1 orange sliced.
 5 or 6 pieces of pineapple.
 Maraschino cherries and 1 small bunch of green
 mint on top.

Champagne Cup

Use glass pitcher.

- 1 jigger cognac.
 - 1 pony maraschino.
 - 1 pony yellow chartreuse.
 - 1 pony syrup.
 - 1 large piece of cube ice.
 - 1 quart champagne.
 - 1 pint sparkling water.
 - 1 small lemon sliced.
 - 1 orange.
 - 6 pieces of pineapple sliced.
 - 2 thin slices of pear or apple.
- Cherries.

1 bunch fresh green mint.

Stir well and put a little powdered sugar on top.

Champagne Cup No. 2

Use large glass pitcher.

- 1 pony cognac.
- 1 pony white curaçoa.
- 1 pony maraschino.
- 1 pony plain syrup.
- Juice of $\frac{1}{2}$ a lemon.
- 1 quart champagne.
- 1 pint sparkling water.
- 1 long cube ice.
- 2 pieces cucumber rind.
- 1 orange sliced.
- 1 lemon sliced.
- 4 or 5 pieces fresh pineapple.
- 6 cherries.
- 1 or 2 pieces of sliced pear.
- 1 nice bunch green mint.

Stir well and serve in Delmonico glass.

Cider Cup

Use large glass pitcher, into which put:

- 4 slices lemon.
 - 5 slices orange.
 - 5 slices pineapple.
 - 1 jigger brandy.
 - $\frac{1}{2}$ jigger curaçoa.
 - $\frac{1}{2}$ jigger maraschino.
 - 1 quart champagne cider, or sweet cider, as preferred.
 - 2 dashes lemon juice.
- Cherries.
- 1 large piece of ice.
 - 1 bunch of mint on top.

Claret Cup

Use large glass pitcher, into which put
1 lemon sliced.

1 orange sliced.

5 pieces of fresh sliced pineapple.

1 jigger curaçoa.

1 jigger brandy.

1 jigger syrup.

1 dash maraschino.

1 dash lemon juice.

6 or 8 maraschino cherries.

1 quart claret.

1 pint soda or any kind of good sparkling water,
and one bunch of mint on top.

Cider Cup—(Without Liquor)

Use large glass pitcher.

Juice of 2 lemons or limes.

Juice of 1 orange.

1 jigger grenadine syrup.

1 jigger of plain syrup.

1 large piece of cube ice.

3 or 4 slices of lemon.

4 slices of orange.

4 slices of pineapple.

2 pieces of cucumber rind.

½ dozen cherries.

1 quart champagne cider.

Stir well with long spoon; put 1 bunch of mint on
top. Serve in Delmonico glass.

Grape Juice Cup—(With Liquor)

FOR 6 PEOPLE. USE GLASS PITCHER

1 pony brandy.

1 pony maraschino.

1 pony yellow chartreuse.

1 dash grenadine syrup.

Juice of ½ a lemon.

1 long cube ice.

1 quart grape juice.

1 pint Apollinaris.

Dress with fruit and mint.

Grape Juice—(Without Liquor)

Juice of 2 lemons.

Juice of 2 oranges.

2 jiggers grenadine syrup.

Frappé and strain into glass pitcher.

1 long cube ice.

1 quart white or red grape juice.

1 pint Apollinaris.

Sugar to taste. Dress with fruit and mint. Stir
well with long spoon.

Ginger Ale—(Without Liquor)

FOR PARTY OF 6 PEOPLE. GLASS PITCHER

Juice of 3 lemons.
 Juice of 3 oranges.
 2 jiggers grenadine syrup.
 Sugar to taste.
 Frappé and strain into pitcher.
 Add 1 quart ginger ale.
 1 long cube ice.
 Dress with fruit in season and put one bunch of
 mint on top. Serve in Delmonico glasses.

Ginger Ale Cup—(With Liquor)

FOR ABOUT 6 PEOPLE. GLASS PITCHER

1 jigger cognac.
 ½ jigger maraschino.
 1 dash benedictine.
 3 pints imported ginger ale.
 1 long cube ice.
 4 or 5 pieces of sliced orange.
 4 or 5 pieces of sliced pineapple.
 4 or 5 pieces of sliced lemon.
 1 dash lemon juice.
 1 bunch of mint. Stir well and put little pow-
 dered sugar on top. Serve in thin glasses.

Lord Latounne Cup

Use glass pitcher.
 1 lemon rind, cut thin.
 2 jiggers sherry.
 1 sprig mint.
 ½ dozen maraschino cherries.
 1 quart claret.
 1 pint imported soda.
 Stir well and serve in Delmonico glass.

Moselle Wine Cup

1 pony cognac.
 1 pony maraschino.
 1 dash yellow chartreuse.
 1 dash benedictine.
 1 quart moselle wine.
 1 pint Apollinaris.
 1 large, long cube ice.
 6 or 8 cherries or grapes.
 1 lemon sliced.
 1 orange sliced.
 2 or 3 pieces of pineapple.
 1 bunch of green mint.
 Stir well and serve in Delmonico glass.

Rhine Wine Cup

Use large glass pitcher.

1 jigger French brandy.

½ jigger maraschino.

½ jigger benedictine.

1 dash white curaçao.

1 long cube ice.

1 pint Apollinaris.

1 quart Rhine wine.

4 pieces sliced lemon.

6 pieces sliced orange.

6 pieces sliced pineapple.

2 pieces sliced pear.

6 or 8 maraschino cherries.

1 dash lemon juice.

Stir well and decorate with 1 bunch fresh mint.

Sauternes Cup

Use large glass pitcher.

1 pony French brandy.

1 pony yellow chartreuse.

1 pony maraschino (French).

1 long cube ice.

1 pint Apollinaris.

1 quart sauternes.

1 pony curaçao.

Juice of ½ a lemon.

½ lemon sliced thin.

4 or 5 pieces of sliced orange.

4 pieces of sliced pineapple.

2 pieces cucumber rind.

6 maraschino cherries.

1 bunch of green mint on top.

Sauternes Cup (Southern Style)

Use large glass pitcher.

1 jigger lemon juice.

½ jigger French brandy.

½ jigger curaçao.

½ jigger benedictine.

1 long, large cube ice.

1 quart sauternes:

½ lemon sliced.

½ orange sliced.

4 or 5 slices pineapple.

Maraschino cherries.

1 pint Apollinaris.

Stir well and put 1 bunch of green mint on top.

Serve in Delmonico glass.

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Turk's Neck Cup

1 pint dry champagne.
 1 pint French claret.
 1 long cube ice. Dress with fruit and mint.

Velvet Cup

Use glass pitcher.
 1 pint champagne.
 1 pint stout.
 1 long cube ice.
 (Dark imported beer may be used in place of stout if preferred.)

DAISYS**Brandy Daisy**

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 $\frac{1}{2}$ jigger raspberry syrup.
 1 jigger brandy.
 In goblet with fine ice. Fruit.

Chocolate Daisy

Juice of 1 lime.
 $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger port.
 $\frac{1}{3}$ jigger raspberry syrup.
 Goblet, with fine ice. Fruit.

Gin Daisy

Juice $\frac{1}{2}$ lemon.
 1 jigger gin.
 $\frac{1}{2}$ jigger raspberry syrup.
 In goblet with fine ice. Fruit.

Ginger Daisy

Juice $\frac{1}{2}$ lime.
 $\frac{1}{2}$ barspoonful sugar.
 $\frac{1}{2}$ jigger gin.
 $\frac{1}{2}$ jigger brandy.
 Shake in fine ice. Pour into goblet. Decorate with fruit and mint.

Highland Daisy

Juice $\frac{1}{2}$ lemon.
 Juice $\frac{1}{2}$ lime.
 Juice $\frac{1}{2}$ orange.
 $\frac{2}{3}$ jigger Scotch whiskey.
 1 jigger syrup.
 In goblet with fine ice. Decorate with fruit.

June Daisy

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

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

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

$\frac{1}{2}$ jigger raspberry syrup.

In goblet with fine ice. Fill with ginger ale.

Decorate with fruit.

Rum Daisy

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

1 jigger rum.

$\frac{1}{2}$ jigger raspberry syrup.

In goblet with fine ice. Decorate with fruit.

Star Daisy

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

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

$\frac{1}{2}$ jigger applejack.

$\frac{1}{2}$ jigger grenadine syrup.

In goblet with fine ice. Fruits.

Whiskey Daisy

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

1 jigger whiskey.

$\frac{1}{2}$ jigger raspberry syrup.

In goblet with fine ice. Fruits.

EGGNOGS**Brandy Egnog**

1 egg.

1 jigger brandy.

1 dash Jamaica rum.

1 barspoonful sugar.

Milk. Shake and strain. Dash of nutmeg on top.

Rum Egnog

1 jigger Jamaica rum.

1 barspoonful sugar.

1 egg.

Milk. Shake and strain. Dash of nutmeg on top.

Whiskey Egnog

1 jigger bourbon.

1 dash Jamaica rum.

1 egg.

1 barspoonful sugar.

Milk. Shake and strain. Dash of nutmeg on top.

FIZZES**Amer Piçon Pouffie Fizz**

1 jigger Amer Piçon.
 1 pony grenadine syrup.
 1 white of egg.
 Shake, strain and fill glass with siphon

Angostura Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 $\frac{1}{2}$ jigger Angostura.
 1 white of egg.
 1 barspoonful of cream.
 Shake well and strain into fizz glass.
 Fill with siphon.

Bayard Fizz

Juice of $1\frac{1}{2}$ lemons.
 1 barspoon of sugar.
 1 jigger dry gin.
 1 dash maraschino.
 1 dash raspberry syrup.
 Shake, strain and fill glass with siphon.

Bird of Paradise Fizz

Same as Silver Fizz.
 Add 1 dash of raspberry syrup.

Bismarck Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 egg.
 1 jigger sloe gin.
 Fill glass with siphon. Shake.

Brandy Fizz

Juice of one lemon.
 1 barspoonful of sugar.
 1 jigger French brandy.
 Shake and strain.
 Fill glass with siphon.
 2 dashes yellow chartreuse.

Canadian Whiskey Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 jigger Canadian whiskey.
 Shake, strain and fill glass with siphon.

Chicago Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 $\frac{1}{2}$ jigger Jamaica rum.
 $\frac{1}{2}$ jigger port wine.
 1 white of egg.
 Shake, strain. Fill glass with siphon.

Canadian Fizz

Juice of one lime.
 1 barspoonful of sugar.
 1 jigger gin.
 1 egg.
 Shake well, strain and fill glass with siphon.

Claret Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 glass claret.
 Shake and strain. Fill glass with siphon.

Daisy Fizz

Juice of $\frac{1}{2}$ a lemon.
 Juice of $\frac{1}{2}$ a lime.
 $\frac{1}{2}$ jigger orange juice.
 $\frac{2}{3}$ jigger brandy.
 Shake, strain and fill glass with siphon.

Diamond Fizz

Same as Gin Fizz.
 Fill glass with champagne and serve.

Elsie Ferguson Fizz

$\frac{1}{2}$ a lemon crushed.
 2 strawberries crushed.
 1 jigger dry gin.
 2 barspoonfuls grenadine syrup.
 4 barspoonfuls cream.
 Shake well, strain into fizz glass and fill with siphon.

Galvez Fizz

Juice of one lemon.
 1 barspoonful of sugar.
 4 dashes raspberry syrup.
 1 jigger dry gin.
 1 white of egg.
 1 dash orange flower water.
 1 jigger cream.
 Shake very well, strain into lemonade glass and fill with siphon.

Gin Fizz

Juice of $\frac{1}{2}$ a lemon.
 1 barspoon of sugar.
 1 jigger gin.
 Shake, strain into fizz glass and fill with siphon.

Tom Gin Fizz**Dry Gin Fizz****Sloe Gin Fizz**

Same as Gin Fizz except substitute gins as named.

Grenadine Gin Fizz

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

$\frac{1}{3}$ jigger grenadine syrup.

1 jigger Tom gin.

Shake well, strain into fizz glass and fill with siphon.

Golden Gin Fizz

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

1 barspoonful of sugar.

1 jigger of dry gin.

1 yolk of egg.

Shake well and strain into lemonade glass and fill with fizz water.

Holland Gin Fizz

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

1 barspoonful of sugar.

1 jigger Holland gin.

1 dash white creme de menthe.

Shake well and strain into fizz glass.

Fill glass with siphon.

Irish Whiskey Fizz

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

1 barspoonful of sugar.

1 jigger Irish whiskey.

Shake well and strain into fizz glass.

Fill glass with siphon.

Jap Fizz

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

1 barspoonful of sugar.

1 white of egg.

$\frac{1}{2}$ jigger port wine.

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

Shake well, strain into fizz glass.

Fill with siphon.

King Cole Fizz

Gin Fizz with grenadine syrup. Frappé.

Lalla Rookh Fizz

Juice of one-half lime.

1 barspoonful of sugar.

$\frac{1}{3}$ jigger vanilla.

$\frac{1}{3}$ jigger brandy.

$\frac{1}{3}$ jigger Jamaica rum.

1 barspoonful of cream.

Shake, strain and fill with siphon.

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Merry Widow Fizz

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

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

1 barspoonful of sugar.

1 jigger sloe gin.

1 white of egg.

Shake well, strain into lemonade glass. Fill with siphon.

Morning Glory Fizz

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

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

2 dashes absinthe.

1 white of egg.

1 jigger Scotch whiskey.

1 barspoonful of sugar.

Shake, strain and fill glass with siphon.

New Orleans Fizz

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

2 dashes orange flower water.

Small spoon of granulated sugar.

1 jigger cream.

1 jigger dry gin.

1 white of egg.

1 dash of lime juice.

Shake well, strain into lemonade glass and add siphon.

Remus Fizz

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

1 dash grenadine.

1 dash lime juice.

1 barspoonful sugar.

1 jigger dry gin.

$\frac{1}{2}$ jigger fresh cream.

Shake very well. Strain into lemonade glass and fill with fizz water.

Royal Gin Fizz

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

1 barspoonful sugar.

1 jigger gin.

1 white of egg.

Shake, strain and fill with siphon.

Ruebli Fizz

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

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

$\frac{1}{2}$ jigger grenadine syrup.

1 jigger Rhine wine.

Shake, strain, fill glass with siphon.

Scotch Whiskey Fizz

Juice of one small lemon.

1 barspoonful of sugar.

1 jigger Scotch whiskey.

Shake, strain into glass and fill with siphon.

Silver Bowl Fizz**Snowball Fizz**

1 jigger grape fruit juice.

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

$\frac{1}{2}$ jigger Rhine wine.

2 dashes orange flower water.

1 white of egg.

1 barspoonful sugar.

Shake very well and strain.

Silver Fizz

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

1 barspoonful of sugar.

1 jigger dry gin.

1 white of egg.

Shake well, strain into lemonade glass and fill with siphon.

Sunshine Fizz

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

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

1 white of egg.

1 jigger rye whiskey.

Shake, strain into lemonade glass and fill with siphon.

Strawberry Fizz

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

$\frac{1}{4}$ spoon sugar.

$\frac{1}{2}$ dozen strawberries.

1 jigger Tom gin.

Shake, strain and fill with siphon.

Violet Fizz

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

1 barspoonful sugar.

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

$\frac{1}{4}$ jigger creme de violet.

Frappé, strain into fizz glass and fill with siphon.

Waldorf Fizz

Juice of one orange.

Juice of one lemon.

1 egg.

1 barspoonful sugar.

Shake, strain and fill glass with siphon.

Whiskey Fizz

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

1 barspoonful sugar.

1 jigger rye or bourbon whiskey, whichever customer prefers.

Shake, strain and fill glass with fizz water.

Whiskey Grenadine Fizz

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

$\frac{1}{3}$ jigger grenadine syrup.

$\frac{2}{3}$ jigger rye or bourbon whiskey.

Shake very well, strain into fizz glass and fill with siphon.

FLIPS**Brandy Flip**

1 jigger brandy.

1 barspoonful sugar.

1 egg.

Shake well in fine ice. Grate nutmeg on top.

Busse Flip

1 jigger sloe gin.

1 yolk of egg.

2 dashes apricot brandy.

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

Shake well in fine ice. Strain into claret glass.

Grated nutmeg on top.

Coffee Flip

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

$\frac{1}{2}$ jigger port.

1 egg.

1 barspoonful of sugar.

Shake well. Grated nutmeg on top.

Chocolate Flip

$\frac{1}{2}$ jigger cognac.

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

1 yolk of egg.

1 barspoonful of sugar.

Shake well in fine ice.

Cream Flip

1 egg.

3 jiggers cream.

1 dash curaçao.

Shake well in fine ice. Grated nutmeg on top.

Egg Flip

1 egg.
 1 barspoonful sugar.
 1 barspoonful maraschino.
 1 jigger milk. Shake. Grated nutmeg on top.

Gin Flip

1 jigger gin.
 1 egg.
 1 barspoonful sugar. Shake well and strain.

Port Wine Flip

1 jigger port.
 1 egg.
 1 barspoonful sugar.
 Shake; strain. Grated nutmeg on top.

Reviver Flip

1 jigger sloe gin.
 $\frac{1}{4}$ jigger curaçao.
 1 egg.
 Shake well. Grated nutmeg on top.

Rum Flip

1 jigger Jamaica rum.
 1 egg.
 1 barspoonful sugar.
 Shake well; strain. Grated nutmeg on top.

Sherry Flip

1 jigger sherry.
 1 egg.
 1 barspoonful sugar. Shake. Strain. Grated nutmeg top.

FRAPPÉS**Absinthe Frappe**

$\frac{1}{2}$ jigger absinthe, green.
 $\frac{1}{2}$ jigger water.
 Shake well in fine ice.

Frappes Assorted

Fill cocktail glass with fine shaved ice and fill with any cordial customer may ask for, as:

Creme de Menthe Frappé.

Curaçao Frappé.

Chartreuse Frappé.

Benedictine Frappé.

Anisette Frappé, Etc.

HIGHBALLS**Amer Piçon High Ball**

1 jigger Amer Piçon.
 ¼ jigger grenadine.
 1 lump ice. Fill with siphon.

Bermuda High Ball

⅓ jigger brandy.
 ⅓ jigger gin.
 ⅓ jigger French vermouth.
 1 lump ice. Fill with siphon.

Bourbon High Ball

1 jigger bourbon.
 1 lump ice. Fill with siphon.

Brandy High Ball

1 jigger brandy.
 1 lump ice. Fill with siphon.

Cascade High Ball

½ jigger Italian vermouth.
 ½ jigger crème de cassis.
 1 lump ice. Fill with siphon.

Gin High Ball

1 jigger gin.
 1 lump ice.
 1 lemon peel. Fill with siphon.

Irish Rose High Ball

1 jigger Irish whiskey.
 ⅓ jigger grenadine syrup.
 1 lump ice. Fill with siphon. Stir.

Pall Mall High Ball

⅓ jigger brandy.
 ⅓ jigger Italian vermouth.
 ⅓ jigger gin.
 1 lump ice. Fill with siphon.

Pompier High Ball

½ jigger French vermouth.
 ½ jigger crème de cassis.
 1 lump ice. Fill with siphon.

Rye High Ball

1 jigger rye.
 1 lump ice. Fill with siphon.

Scotch High Ball

1 jigger Scotch whiskey.
 1 lump ice. Fill with seltzer.

Queen's High Ball

⅔ jigger Amer Piçon.
 1 pony grenadine syrup.
 1 clear piece of ice in glass.
 Fill glass with siphon. Serve.

HOT DRINKS**American Grog**

1 lump sugar.
 $\frac{1}{2}$ lemon juice.
 1 jigger Jamaica rum.
 Fill glass with hot water.

Blue Blazer

USE HEAVY BAR GLASSES OR METAL MUGS

$\frac{1}{2}$ lump sugar.
 Fill glass $\frac{2}{3}$ full hot water.
 Float with Scotch or Rye.
 Set the liquid on fire and pour from one glass to another 3 or 4 times. Twist lemon on top and serve.

Burnt Brandy With Peach

Burn 1 jigger brandy with 1 lump sugar in a saucer.
 Place 2 slices dried peach in hot toddy glass.
 Pour liquid over the peach.

Café Boules

Rub edge of cocktail glass with a lemon peel all around.
 Dip in powdered sugar.
 Fill $\frac{7}{8}$ hot coffee, $\frac{1}{8}$ brandy.
 Light with match and serve.

Claret Punch, Hot

$\frac{1}{2}$ lump sugar.
 Fill glass $\frac{2}{3}$ hot water.
 Fill with French claret.
 1 lemon peel.

Columbia Skin

$\frac{1}{2}$ lump sugar.
 1 jigger rye whiskey.
 1 lemon peel. Fill with hot water.

Hot American Grog.

$\frac{1}{2}$ lump sugar.
 1 jigger Jamaica rum.
 Fill with hot water.
 1 slice lemon.

Hot Creole Punch

2 barspoonfuls syrup.
 2 dashes Jamaica rum.
 1 dash Hungarian apricot brandy.
 1 jigger French claret.
 1 barsoon spices.
 Lemon peel.
 Have this heated on stove till nearly boiling.

Hot Applejack Toddy

½ lump sugar.
 1 jigger apple brandy in hot toddy glass.
 Fill with hot water.
 1 lemon peel.

Hot Lemonade

1 lemon juice.
 1 tablespoon sugar.
 Fill with hot water.
 1 slice lemon.

Hot Milk Punch

1 jigger brandy or whiskey.
 2 barspoonfuls sugar.
 1 dash Jamaica rum.
 Fill with hot milk. Stir and serve.

Hot Spiced Rum

½ lump sugar.
 1 jigger rum.
 ½ barspoonful allspice.
 Fill with hot water.

Mull Claret

1 lump sugar.
 2 dashes lemon juice.
 1 dash Angostura bitters.
 2 jiggers claret.
 1 barspoon mixed spices.
 Heat poker red hot and stick in liquid till boiling and serve.

Port Wine Negus

½ lump sugar.
 Fill glass ⅔ hot water.
 1 jigger port wine.
 Stir. Grated nutmeg on top.

JULEPS**Brandy Julep**

2 barspoonfuls syrup.
 1 jigger brandy in silver cup filled with crushed ice.
 Stir gently. Set large bunch of mint on top.
 Serve with straws.

Gin Julep

2 barspoonfuls syrup.
 1 jigger gin in silver cup.
 Crushed ice. Stir. Bunch of mint on top. Serve with straws.

Grape Juice

1 barspoonful syrup.

$\frac{1}{2}$ split grape juice in silver cup.

Stir. Large bunch of mint on top. Serve with straws.

Pineapple Julep

Juice of two oranges.

1 jigger raspberry syrup.

1 jigger maraschino.

1 jigger Tom gin.

1 quart moselle.

1 sliced pineapple.

Ice and serve with straws.

Kentucky Mint Julep

Two barspoons syrup.

1 jigger bourbon in silver cup filled with crushed ice.

Stir gently, then take ice pick and from a big chunk of ice chop off fine ice so it will adhere to side of cup. Carefully place a nice, large bunch of Kentucky mint on top and serve with straws.

Mint Julep, Western Style

In julep cup or lemonade glass crush 1 lump of sugar and 3 sprigs of mint.

Fill with fine ice.

1 jigger bourbon.

$\frac{1}{2}$ barspoonful Jamaica rum.

Stir well. Decorate with fruits. Place a bunch of mint on top. Serve with straws.

LEMONADES**Angostura Lemonade**

Add 1 teaspoon Angostura bitters to each glass of lemonade.

Apollinaris Lemonade

Juice of one lemon.

1 tablespoonful sugar.

1 split Apollinaris.

Stir well. Decorate with fruits. Serve with straws.

Claret Lemonade

Plain lemonade.

Float claret on top.

Club Soda Lemonade

1 tablespoonful sugar.
 Juice of one lemon.
 1 split club soda.
 Stir. Decorate with fruit.

Egg Lemonade

Juice one lemon.
 1 tablespoonful sugar.
 1 egg.
 Fill with fine ice and water. Shake well.

Fruit Lemonade

Plain lemonade.
 Add slices pineapple, orange, cherries and other fruit in season.

Hot Lemonade

1 tablespoonful sugar.
 Juice one lemon.
 Fill with hot water. Stir. Add slice of lemon.

Orangeade

Juice one orange.
 Juice $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ tablespoonful sugar.
 Fill glass with ice and water.
 Shake well. Decorate with fruit.

Plain Lemonade

Juice of one lemon.
 1 tablespoonful sugar.
 Fill with fine ice and distilled water.
 Decorate with fruit and serve.

Seltzer Lemonade

Juice one lemon.
 One tablespoonful sugar.
 Fill glass one-half full of ice.
 Fill with seltzer. Stir. Decorate with fruit.

Soda Lemonade

Juice one lemon.
 One tablespoonful sugar.
 Fill glass one-half full ice.
 Add one pint lemon or plain soda.
 Stir gently. Decorate with fruit.

Whiskey Lemonade

Plain lemonade.
 Float one jigger whiskey on top. Fruit.

No mixed drink is perfect unless ingredients used are perfect.

MISCELLANEOUS**Absinthe Drip**

1 pony absinthe in large glass.

Fill drip glass with fine ice and a jigger of plain water. Let drip into absinthe, then pour into iced glass.

Ale Sangaree

Fill glass with ale.

1 barspoonful powdered sugar.

Stir gently. Grated nutmeg on top.

Amer Piçon Pouffle

$\frac{3}{4}$ jigger Amer Piçon.

$\frac{1}{4}$ jigger grenadine syrup.

1 white of egg.

Shake, strain and fill glass with siphon.

Ammonia and Seltzer

About ten drops of spirits of ammonia aromatic.

Put into a small glass of seltzer. Stir well.

Angel Blush

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

1 crème Yvette.

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

$\frac{1}{4}$ cream on top.

Angel Dream

$\frac{1}{3}$ maraschino.

$\frac{1}{3}$ crème Yvette.

$\frac{1}{3}$ creme on top.

Angel Kiss

$\frac{2}{3}$ benedictine.

$\frac{1}{3}$ cream on top.

Angel Tip

$\frac{3}{4}$ maraschino.

$\frac{1}{4}$ cream on top.

Angostura Phosphate

USE A PHOSPHATE GLASS

$\frac{1}{2}$ teaspoonful acid phosphate.

1 teaspoonful Angostura bitters.

2 tablespoonfuls lemon syrup, or juice of $\frac{1}{2}$ lemon well sweetened. Fill glass with carbonic water.

Angostura Ginger Ale

1 glass ginger ale.

3 dashes Angostura bitters.

Appetizer

Four dashes absinthe.

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

$\frac{1}{2}$ jigger French or Italian vermouth.

Use Delmonico glass and add little seltzer. Shake well.

Angostura Soda

Large bar glass with two or three lumps of ice.
5 or 6 dashes Angostura bitters.
1 or 2 slices of orange.

Fill up glass with lemon soda and place a tea-
spoon filled with sugar on top of the glass, for
customer to put it in himself.

Bachelor Dream

$\frac{1}{4}$ jigger curaçao.
 $\frac{1}{4}$ jigger maraschino.
 $\frac{1}{4}$ jigger crème violet.
 $\frac{1}{4}$ jigger whipped cream on top.

Baltimore Bracer

$\frac{1}{2}$ jigger anisette.

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

1 white of egg.

Shake; strain into Delmonico glass. Fill with
siphon.

Beer Shandy

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

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

Bird of Paradise

Silver Fizz with little raspberry syrup and two
dashes of Angostura bitters.

Bissell Sweeper

Lemonade glass.

Whiskey Rickey with one split imported ginger
ale and fill glass with siphon.

Bishop

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

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

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

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

Fill with Burgundy wine.

1 dash Jamaica rum on top. Dress with fruit.

Black Jack

$\frac{1}{3}$ jigger cold coffee.

$\frac{1}{3}$ jigger brandy.

$\frac{1}{3}$ jigger kirschwasser.

Shake well. Rub edge of glass with lemon rind.

Dip in sugar.

Bradley Martin

Iced crème de menthe with $\frac{1}{5}$ jigger curaçao on
top.

Brain Duster

$\frac{1}{3}$ jigger brandy.

$\frac{1}{3}$ jigger Dubonnet.

$\frac{1}{3}$ jigger French vermouthe.

Shake, strain into Delmonico glass.

Brandy Champrelle

$\frac{1}{4}$ jigger anisette.
 $\frac{1}{4}$ jigger curaçao.
 $\frac{1}{4}$ jigger kirschwasser.
 $\frac{1}{4}$ jigger chartreuse.
 2 dashes Angostura bitters on top.

Brandy Crusta

$\frac{1}{4}$ jigger maraschino.
 $\frac{3}{4}$ jigger brandy.
 1 dash lemon juice.
 Shake, strain and dress with fruit.

Brandy Fix

1 lime and juice.
 $\frac{1}{2}$ barspoonful sugar.
 1 pony pineapple juice.
 2 dashes yellow chartreuse.
 $\frac{2}{3}$ jigger brandy.
 Shake; strain into goblet filled with fine ice.
 Decorate with fruit.

Brandy Float.

Fill a pony glass with brandy. Put a whiskey glass over it, rim down. Reverse the glasses, holding them tightly together so as to keep the brandy in the pony glass; then fill the whiskey glass one-half full of seltzer and draw out the pony glass very carefully so as to leave the brandy floating on top of seltzer.

Brandy Scaffa

$\frac{1}{4}$ jigger raspberry syrup.
 $\frac{1}{4}$ jigger maraschino.
 $\frac{1}{4}$ jigger chartreuse.
 $\frac{1}{4}$ jigger cognac.

Brandy Sangaree

1 barspoonful of sugar.
 $\frac{3}{4}$ jigger brandy.
 $\frac{1}{4}$ jigger port wine.
 Fill glass with ice. Shake, strain and serve.

Chocolate Cream Puff

3 dashes acid phosphate.
 1 pony cream.
 1 yolk of egg.
 Shake, strain and fill glass with siphon.

Cliquot.

$\frac{1}{2}$ jigger orange juice.
 1 jigger rye.
 2 dashes St. Croix rum.
 Serve in old fashioned glass and twist a lemon peel on top.

Columbia Skin

Hot Rye Toddy.

Cream Puff

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

1 jigger cream.

1 jigger St. Croix rum.

Shake, strain and add little siphon on top.

Creole Lady

$\frac{1}{4}$ jigger maraschino.

$\frac{3}{4}$ jigger bourbon.

1 jigger Madeira.

2 cherries. Shake; strain into claret glass.

Crystal Slipper

2 dashes orange bitters.

$\frac{3}{4}$ jigger dry gin.

$\frac{1}{4}$ jigger crême Yvette. Shake well.

De Luxe Bracer

1 pony white absinthe.

1 dash French vermouth.

1 dash anisette.

1 dash yellow chartreuse.

Shake well and strain into Delmonico glass. Add a little seltzer and serve.

Diarrhea Mixture

USE WHISKEY GLASS

3 dashes Jamaica ginger.

1 dash peppermint.

1 pony blackberry brandy.

1 pony good brandy and put a little nutmeg on top.

Dog Days

1 jigger old vatted Scotch.

1 pint ginger ale.

2 slices orange.

Collins glass. 1 cube of ice.

Dream

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

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

1 jigger dry gin.

1 white of egg.

2 dashes assorted cordials on top.

Dutch Mike

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

2 dashes Amer Piçon.

1 jigger Tom gin.

1 lump ice. Long glass. Fill with seltzer.

Egg Phosphate

1 egg.
 1 barspoon sugar.
 Juice of one orange.
 3 dashes acid phosphate.
 Shake well, strain and serve with straw.

Frazie

$\frac{7}{8}$ jigger maraschino Holland.
 $\frac{1}{8}$ jigger Hungarian apricot. Float.

French Flag

$\frac{1}{3}$ jigger grenadine.
 $\frac{1}{3}$ jigger maraschino.
 $\frac{1}{3}$ jigger crème Yvette.

Floater

$\frac{3}{4}$ Russian kummel.
 $\frac{1}{4}$ good brandy.
 Iced.

Garden of Eden

$\frac{1}{2}$ jigger apricot brandy.
 $\frac{1}{2}$ jigger crème Yvette.

Golden Dream

$\frac{1}{2}$ lemon juice.
 1 barspoon sugar.
 1 yolk of egg.
 1 jigger dry gin.
 Shake, strain into claret glass, little seltzer on top.

Golden Slipper

USE SHERRY GLASS

$\frac{1}{4}$ yellow chartreuse.
 1 whole egg.
 Fill glass with eau de vie de Dantzig.

Golfer

USE OLD FASHIONED GLASS

Juice of $\frac{1}{2}$ a lime.
 1 jigger Scotch whiskey.
 1 lump of ice. Little powdered sugar and fill glass with seltzer.

Green Tie

$\frac{1}{2}$ jigger crème de menthe, green.
 $\frac{1}{2}$ jigger de rose. Float.

Halsted Street

USE GLASS PITCHER

1 pint champagne.
 1 pint beer.
 Mixed.

Happy Thought

- 1/6 jigger anisette.
 1/6 jigger crème de caçao.
 1/6 jigger crème de rose.
 1/6 jigger green crème de menthe.
 1/6 jigger crème Yvette.
 1/6 jigger cognac.

Harvester

- 1 jigger orange juice.
 1/2 jigger dry gin.
 Shake in fine ice and strain into a claret glass.

Headache Drinks

Take two lemonade glasses, into one of which put a barspoonful of bromo seltzer or bromo soda, as preferred. Fill the other glass half full of water. Pour the water into the bromo, and pour from one glass to the other until thoroughly mixed. Drink at once.

Hook and Eye

- 1/2 jigger brandy.
 1/2 jigger apricot brandy.
 1 barspoonful of white crème de menthe.
 1 dash of absinthe. Shake.

Horse's Neck

- 1 rind of one lemon cut thin.
 1 pint imported ginger ale.
 1 cube of ice. Collins glass.

Hungarian Bracer

USE WHISKEY GLASS

- 1/2 jigger Italian vermouth.
 1/2 jigger good rye whiskey.
 2 dashes Angostura bitters.
 2 dashes absinthe.
 Twist one lemon peel over one small glass seltzer with one dash acid phosphate on the side.

Irish Rose

Irish Whiskey High Ball with three or four dashes of grenadine syrup.

Jersey Flashlight

- 2 lumps sugar.
 2 dashes Angostura bitters.
 1 jigger apple brandy.
 Twist lemon peel on top. Add little hot water; light with match and serve.

Jersey Lily Pousse Café

½ jigger green chartreuse.

½ jigger brandy.

10 drops Angostura bitters.

Pour brandy in carefully so it will not mix.

Serve.

Jersey Sunset

½ jigger syrup.

1 jigger plain water.

1 jigger apple brandy.

1 lemon peel.

Crushed ice in the goblet.

Add two drops of Angostura bitters, which should not be stirred in, but be allowed to drop slowly through the above mixture.

June Rose

Juice of ½ a lime.

Juice of ½ a lemon.

1 orange juice.

½ jigger dry gin.

½ jigger raspberry syrup.

Shake, strain, fill glass with siphon.

King's Cordial

¾ maraschino.

¼ Scotch whiskey. Float. Cordial glass.

Knickerbein

½ jigger benedictine.

1 yolk of egg.

3 dashes kummel.

1 dash Angostura bitters.

Use sherry glass and see that different ingredients are not mixed.

Knickerbocker

¼ jigger raspberry syrup.

Juice of one lemon.

1 jigger Jamaica rum.

2 dashes brown curaçao.

Shake, strain into goblet with fine ice. Dress with fruit in season.

Lalla Rookh

⅓ jigger crème de vanilla.

⅓ jigger Jamaica rum.

⅓ jigger brandy.

½ barspoon cream.

½ barspoon sugar.

Shake, strain and fill glass with seltzer.

Maiden Dream

¾ jigger benedictine or caçao.

¼ jigger cream. Float.

Lemon Phosphate

- 2 dashes acid phosphate.
 1 barspoon lemon juice.
 1 pint lemon soda.

Mamie Taylor

USE COLLINS GLASS

- 1 large lump of ice.
 1 jigger Scotch whiskey.
 Juice of $\frac{1}{2}$ a lime.
 1 bottle imported ginger ale. Stir well.

Mamie Taylor, Southern Style

USE LONG THIN GLASS

- Peel of lemon in one string.
 Place in glass so it hangs over.
 1 jigger Scotch whiskey.
 1 piece cube ice.
 1 quart imported ginger ale.

Mamie Taylor's Sister

USE COLLINS GLASS

- 1 jigger dry gin.
 1 lime squeezed and dropped in.
 1 bottle imported ginger ale.
 1 large cube ice.

Martinique

- $\frac{1}{3}$ jigger benedictine.
 $\frac{1}{3}$ jigger kummel.
 $\frac{1}{3}$ jigger cream on top.

Milk and Seltzer

- $\frac{1}{2}$ glass seltzer.
 $\frac{1}{2}$ glass fresh milk. Serve.

Morning Bracer

- $\frac{1}{3}$ jigger white absinthe.
 $\frac{2}{3}$ jigger Italian vermouth.
 Shake well and strain into Delmonico glass. Fill with seltzer.

Morning Bracer No. 2

- Juice of $\frac{1}{2}$ orange.
 Juice of $\frac{1}{2}$ lime.
 Juice of $\frac{1}{2}$ lemon.
 $\frac{1}{2}$ barspoonful sugar.
 1 barspoonful crême de caçao.
 1 white of egg.
 Shake well and strain into a Delmonico glass.
 Add a little seltzer.

Nana

- 1 white of egg.
 1 jigger brandy.
 $\frac{1}{2}$ barspoonful of powdered sugar.
 Shake, strain into claret glass.

Morning Star

1 jigger cream
 ½ jigger port wine.
 ¼ jigger Scotch.

1 fresh egg.

Shake, strain into a long thin glass; fill with seltzer.

Parisian

1 jigger byrrh wine.

1 lime juice.

1 lump of ice in glass.

Stir; fill glass with seltzer and serve.

Parisian Pousse Café

⅔ brown curaçao.

⅔ kirschwasser.

⅕ chartreuse.

Useousse café glass.

Peach Blow

½ lemon juice.

1 barspoon sugar.

1 jigger gin.

½ peach.

Shake, strain and fill glass with seltzer.

Perfecto

Use large glass.

4 lumps of ice.

1 dash lemon juice.

1 lump of sugar.

2 slices of pineapple.

Fill glass with champagne.

1 dash Angostura bitters.

Dress with fruit in season.

Polly

Gin Fizz made with grenadine syrup instead of using sugar

Porto Rico

Gin Rickey made with two dashes of raspberry syrup.

Porter Shandy

½ glass of porter.

½ glass light beer.

Port Starboard

½ white curaçao.

½ yellow chartreuse.

Useousse café glass.

Port Wine Sar

½ barspoon sugar.

1 jigger port wine.

Little water. Stir well with spoon. Grate a little nutmeg on top and serve.

Pousse Café No. 1

1/6 raspberry syrup.
 1/6 maraschino.
 1/6 creme de menthe, green.
 1/6 curaçao, brown.
 1/6 yellow chartreuse.
 1/6 martell brandy.
 Use pousse café glass.

Pousse Café No. 2

1/5 grenadine syrup.
 1/5 anisette.
 1/5 creme Yvette.
 1/5 green chartreuse.
 1/5 cognac.
 Use pousse café glass.

Pousse L'Amour

1/3 maraschino.
 1 yolk of egg.
 1/3 benedictine.
 1/3 brandy.
 Sherry glass.

Promoter

1/2 lemon juice.
 1/2 lime juice.
 1 barspoonful sugar.
 1 jigger sloe gin.
 Fine ice.
 1 fresh egg.
 Shake well, strain. Fill glass with seltzer.

Queen Charlotte

1/4 jigger raspberry syrup.
 1 jigger French claret.
 1 lump of ice.
 1 pint lemon soda. Stir well.
 Use Collins glass.

Red Swizzle**USE A SHAKER**

1 teaspoonful Angostura bitters.
 2/3 wine-glass of whiskey.
 1/3 wine-glass water.
 Add syrup or other sweetening to suit taste.
 1 wine-glass of shaved ice. Shake very well and strain into a fancy cocktail glass.

Renaud's Pousse Café

1/3 jigger maraschino.
 1/3 jigger curaçao.
 1/3 jigger brandy.
 Use whiskey glass.

Rhine Wine and Seltzer

½ glass seltzer.

Fill with Rhine wine and serve.

Rum and Honey or Molasses

Use whiskey glass into which put 1 barspoonful of honey or molasses.

Let customer help himself with rum.

Sam Ward

Fill cocktail glass with fine ice.

Remove the rind from a slice of lemon and fit it inside of the rim of the cocktail glass, then fill with yellow chartreuse or any cordial the customer may prefer, and serve.

Shandy Gaff

Half a glass of ale.

Half a glass of ginger ale

Sherry and Bitters

1 dash of bitters and fill glass with sherry wine and serve.

Sherry and Egg

1 barspoonful of sherry wine.

1 fresh egg and fill glass with sherry until it floats. Serve.

Sherry Chicken

Sherry Egg Nogg.

Sherry Wine Sangaree

Prepare this drink same as Port Wine Sangaree, substituting sherry for port.

Silver Dream

Juice of ½ lemon.

½ barspoonful sugar.

1 white of egg.

1 jigger dry gin.

Shake well, strain into claret glass, then squirt a little seltzer on top and serve.

Single Standard

Bourbon Whiskey Rickey in lemonade glass.

Soda Negus Punch Bowl

4 dashes of Angostura bitters.

1 pint of port wine.

10 or 12 lumps of loaf sugar.

12 whole cloves.

1 teaspoon nutmeg.

Put above ingredients into saucepan, warm and stir well. Do not let it boil.

Remove this mixture to cool, then add 1 pint soda in punch and serve in cups.

Snowball

1 white of egg.
 1 barspoon sugar.
 1 jigger rum or brandy.
 Shake, strain and fill glass with imported ginger
 ale and serve.
 Use Collins glass.

Soother

$\frac{1}{2}$ lemon juice.
 1 barspoon sugar.
 $\frac{1}{4}$ jigger brandy.
 $\frac{1}{4}$ jigger apple jack.
 $\frac{1}{4}$ jigger curaçao.
 Shake, strain into goblet filled with fine ice.

Soul Kiss

$\frac{1}{2}$ barspoon sugar.
 1 orange juice.
 $\frac{1}{2}$ jigger byrrh wine.
 $\frac{1}{4}$ jigger rye.
 $\frac{1}{4}$ jigger French vermouth.
 Shake, strain into lemonade glass and fill with
 seltzer.

Soul Kiss No. 2

$\frac{1}{2}$ jigger maraschino.
 $\frac{1}{2}$ jigger creme Yvette.
 1 maraschino cherry.

Special

1 jigger orange juice.
 1 jigger lemon juice.
 1 jigger dry gin.
 1 barspoon sugar.
 Shake well and pour ice and all into goblet and
 serve.

St. Croix Rum Crusta

3 dashes of syrup.
 1 dash Angostura bitters.
 1 dash orange bitters.
 1 jigger St. Croix rum.
 2 or 3 dashes maraschino.
 Mix well and strain into long glass and put the
 peel from one lemon in one string into glass
 after dipping in powdered sugar. Little
 seltzer on top.

Stinger

$\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger creme de menthe, white.
 1 lemon peel.
 Shake, strain into cocktail glass.

Stone Fence

1 jigger rye whiskey.

2 lumps ice.

Fill glass with cider. Stir well and serve.

Stonewall

1 barspoon sugar.

2 lumps of ice.

1 jigger whiskey.

1 pint of club soda.

Stir up well with spoon and serve.

Susie Taylor

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

1 jigger Jamaica rum.

1 pint imported ginger ale.

Suissess

$\frac{3}{4}$ jigger white absinthe.

$\frac{1}{4}$ jigger anisette.

1 white of egg.

Shake well in shaker, strain in Delmonico glass.

Suisette

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

2 dashes absinthe.

1 barspoon of sugar.

$\frac{1}{3}$ jigger Italian vermouth.

$\frac{2}{3}$ jigger brandy.

Shake, strain into long glass; fill with seltzer.

Tea Shake

1 jigger of tea.

1 whole fresh egg.

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

Shake well and strain into claret glass and serve.

Three-Quarter

$\frac{1}{3}$ jigger yellow chartreuse.

$\frac{1}{3}$ jigger curaçao.

$\frac{1}{3}$ jigger brandy.

Tit Float

Curaçao with little whip cream on top. Place a small piece red cherry in the center and serve.

Tip-Top Bracer

Take highball glass into which put 1 small lump of ice.

1 split sparkling water.

2 dashes celery bitters.

A little salt. Stir well with spoon and serve.

Tobie Tobias

½ jigger brandy.

½ jigger apricot brandy.

Lemon peel. Shake. Strain into cocktail glass.

Tom and Jerry

USE LARGE BOWL

Take the whites of any number of eggs and beat to a stiff froth.

Add 1½ barspoons of sugar to each egg.

Beat the yolks of the eggs separate. Stir well together and beat till you have a stiff batter.

Add to this as much bicarbonate of soda as will cover a nickel. Stir up frequently, so that eggs will not separate or settle.

To serve: Put 1 tablespoonful of batter into Tom and Jerry mug.

1 jigger rum and brandy mixed.

Fill up with boiling water or milk; grate nutmeg on top, stir with spoon and serve.

Twentieth Century

Juice of ½ a lime.

Juice of ½ a lemon.

1 barspoon sugar.

1 jigger bourbon.

1 dash Jamaica rum.

Shake well and strain into highball glass. Fill with ginger ale or seltzer.

Velvet

1 pint champagne.

1 pint stout.

Vichy

Do not mix in white or red wines, as it turns black.

It blends well with Scotch and Irish whiskey.

White Cap

Benedictine with cream on top.

White Horse

1 lump of ice.

Juice of ½ orange.

2 dashes Angostura bitters.

1 jigger Scotch whiskey.

1 pint imported ginger ale.

Use Collins glass.

White Plush

½ jigger rye.

¼ jigger maraschino.

1 egg.

1 small bottle milk.

Shake, strain into thin glass and serve.

Widow's Dream

$\frac{2}{3}$ jigger benedictine.
 1 egg.
 1 jigger cream. Shake, strain and serve.

Widow's Kiss

$\frac{1}{4}$ jigger parfait amour.
 $\frac{1}{4}$ jigger yellow chartreuse.
 $\frac{1}{4}$ jigger benedictine.
 Beaten white of egg on top.

Widow's Kiss No. 2

1 yolk of egg.
 1 barspoonful sugar.
 1 jigger rye whiskey.
 Shake well, then fill highball glass $\frac{1}{2}$ full with
 seltzer and float above mixture on top.

Whiskey Float

Fill glass $\frac{1}{2}$ full of fizz water; pour 1' jigger
 bourbon or rye whiskey slowly on top of fizz
 water and serve.

Whiskey Fix

1 barspoonful sugar.
 Juice of $\frac{1}{2}$ lemon.
 1 jigger whiskey.
 Shake and strain into goblet and dress with
 fruit in season.

PUNCHES**American Beauty Punch**

1 barspoonful creme de menthe in goblet filled
 with fine ice.
 Mix juice of $\frac{1}{2}$ orange.
 $\frac{1}{2}$ barspoonful sugar.
 $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger French vermouth in mixing glass.
 Shake; strain into goblet. Dress with fruit and
 mint. Top off with 1 barspoonful of port wine.

Astor Punch

$\frac{1}{2}$ jigger white creme de menthe.
 Fine ice in goblet.
 $\frac{1}{2}$ jigger sloe gin on top.
 Dress with fruit in season.

Bill Meyer Punch

- 1 dash lemon juice.
- 1 lump of loaf sugar.
- 2 slices pineapple.
- 2 slices orange.
- 1 slice lemon.

Use large glass, with 5 lumps of clear ice. Fill up with imported champagne. Stir well. Dress with cherries and serve.

Bishop Punch (Pitcher)

- ½ lemon juice.
 - 1 jigger syrup.
 - 1 jigger Jamaica rum.
 - 1 pint claret (for party of 2 or 3).
- Dress with fruit and mint.

Brandy Milk Punch

- 1 jigger brandy.
 - 1 dash Jamaica rum.
 - 1 barspoonful sugar.
- Milk. Shake, strain and put little nutmeg on top.

Brandy Punch

USE GOBLET

- Crushed ice.
 - 1 jigger brandy.
 - 1 dash sugar.
 - 2 dashes raspberry syrup.
 - 1 dash maraschino.
- Dress with mint. Stir well. Seltzer.

Bordelaise Punch

- Juice of ½ a lemon.
 - 2 dashes raspberry syrup.
 - 1 barspoon sugar.
 - 1 jigger kirschwasser in goblet with fine ice.
 - 2 slices lime.
 - 2 slices lemon.
- Stir well and squirt a little seltzer on top.

Boston Milk Punch

- ½ jigger bourbon whiskey.
- ½ jigger St. Croix rum.
- 1 small barspoonful sugar.
- ½ bottle milk. Shake; strain.

Bourbon Whiskey Punch**Rye Whiskey Punch**

- Juice of ½ a lemon.
 - 1 small barspoonful sugar.
 - 1 jigger bourbon or rye, as desired.
- Shake, strain into goblet with fine ice. Dress with fruit and serve.

Brunswick Punch

Milk Shake made without sugar.
Use raspberry syrup instead and $\frac{1}{2}$ pony curaao.

Bull Moose Punch

$\frac{1}{3}$ jigger rye whiskey.
 $\frac{1}{3}$ jigger bourbon whiskey.
 $\frac{1}{3}$ jigger dry gin.
1 dash Angostura bitters.
1 dash orange bitters.
3 dashes syrup.
Shake, strain into goblet. Fill with crushed ice and dress with fruit.

Cardinal Punch

Cover the bottom of a punch bowl with loaf sugar in 2 quarts sparkling water, 2 quarts claret, 1 pint cognac, 1 pint rum.
1 pint sparkling moselle.
1 jigger vermouth.
3 oranges, sliced.
1 lemon, sliced.
 $\frac{1}{4}$ pineapple sliced.
1 large piece of ice. Serve in punch glasses.

Champagne Punch**1 GALLON PUNCH BOWL**

Juice of 4 lemons.
1 pony maraschino (Holland).
3 ponies cognac.
1 pony brown curaao.
1 dash yellow chartreuse.
2 quarts imported champagne.
2 quarts Apollinaris, or any other brand the customer desires.
Sugar to taste. Fruit.

Champagne Punch No. 2**1 GALLON PUNCH BOWL**

2 quarts imported champagne.
1 quart Rhine wine.
1 quart Apollinaris.
1 quart lemon juice.
2 jiggers curaao.
1 jigger applejack.
1 jigger brandy.
Sugar to taste. Dress with fruit.

Claret Punch

Goblet fine ice.
1 jigger claret.
4 dashes lemon juice.
2 dashes curaao.
2 dashes syrup. Dress with fruits.

Claret Punch

1 GALLON

Juice of 6 lemons.
 2 ponies curaçao.
 4 ponies brandy.
 2 dashes benedictine.
 2 quarts of claret.
 2 quarts of Apollinaris.
 Sugar to taste. Punch bowl. Fruits.

Combination Punch

Juice of $\frac{1}{2}$ lemon.
 Juice of $\frac{1}{2}$ lime.
 Juice of $\frac{1}{2}$ orange.
 1 jigger rye or bourbon whiskey.
 Shake, strain^o into goblet filled with crushed ice
 and dress with fruit.

Cream Punch

1 barspoonful of granulated sugar
 $\frac{1}{2}$ jigger brandy.
 $\frac{1}{2}$ jigger maraschino.
 1 small bottle cream.
 1 dash curaçao.
 Shake, strain into punch glass.

Creole Punch

1 jigger French claret.
 $\frac{1}{2}$ jigger brandy.
 2 dashes Hungarian apricot brandy.
 2 dashes Jamaica rum.
 1 barspoonful syrup.
 Crushed ice into goblet. Dress with fruit.
 When served hot, add spices and lemon peel and
 serve in silver pitcher.

Curaçao Punch

$\frac{1}{4}$ of 1 lemon juice.
 Sugar to taste.
 $\frac{3}{4}$ jigger curaçao.
 $\frac{1}{4}$ jigger brandy.
 Shake, strain into goblet of fine ice. Dress wit
 fruit.

Elmwood Punch

4 pints grape juice.
 1 pint claret.
 1 pint imported champagne.
 2 spoons grated pineapple.
 Sugar to taste. Dress with fruit in season.

*No mixed drink is perfect unless ingredients used
 are perfect.*

Empress Punch

2 crushed lumps sugar.
 3 dashes Angostura bitters.
 4 or 5 lumps of ice.
 1 split champagne.
 Dress with fruit and put little mint on top. Add
 2 thin slices of limes and serve.

Fish House Punch

ONE ONLY

Juice of $\frac{1}{2}$ a lemon.
 $\frac{2}{3}$ jigger rum.
 $\frac{1}{3}$ jigger brandy.
 1 dash peach brandy.
 $\frac{1}{2}$ barspoonful sugar.
 Shake, strain into water goblet filled with fine
 ice. Dress with fruit.

Fish House Punch

(Note: In the original recipe for the Fish
 House Punch, cider was used in place of
 champagne, and no water used.)

Juice of 4 dozen lemons.
 $1\frac{1}{2}$ pounds granulated sugar.
 1 pint curaçao.
 1 pint Jamaica rum.
 1 pint benedictine.
 1 quart peach brandy.
 4 quarts bourbon.
 Put above ingredients in a jug (not sealed) for
 about 10 days. Shake occasionally. Strain
 through cheesecloth and serve in punch bowl.
 Add 1 quart champagne.
 1 quart of sparkling water to about 3 quarts
 of the punch.

Goodman Punch

$\frac{1}{2}$ lime juice.
 $\frac{1}{4}$ jigger sherry.
 $\frac{3}{4}$ jigger rye whiskey.
 $\frac{1}{2}$ barspoon granulated sugar.
 Shake, strain into goblet. Dress with fruit.

Harding Punch

2 GALLONS

1 quart St. Croix rum.
 1 quart brandy.
 1 quart imported champagne.
 $\frac{2}{3}$ quart arrack.
 1 quart peach brandy.
 3 pounds granulated sugar.
 $\frac{1}{8}$ pound green tea, steeped.
 2 quarts ice water.

Herald Punch

2 jiggers orange juice.

1 jigger rye whiskey.

Goblet; fine ice; dress with fruit, and dash of rum on top.

Holland Gin Punch

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

1 small barspoonful sugar.

1 jigger Holland gin.

Goblet, with fine ice. Shake and strain. Dress with fruit.

Tom Gin Punch**Sloe Gin Punch****Dry Gin Punch**

Same as Holland Gin Punch, except use gin as named.

Hot Claret Punch

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

1 barspoonful of sugar.

Cinnamon to taste.

1 jigger claret.

Lemon peel.

Boil this and strain into glass cup and serve.

Irish Whiskey Punch

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

1 barspoonful sugar.

1 jigger Irish whiskey.

Shake and strain into goblet with fine ice. Dress with fruit in season.

Knickerbocker Punch

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

1 barspoonful sugar.

1 jigger St. Croix rum.

Shake, strain into goblet with fine ice. Dress with fruit and put 1 dash claret on top.

Lord Baltimore Punch

Juice of 2 limes.

1 barspoonful sugar.

1 jigger Scotch whiskey.

2 dashes benedictine.

Shake, strain into goblet. Dress with fruit.

Merry Widow Punch

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

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

1 jigger sloe gin.

1 dash vanilla.

Shake, strain into goblet with fine ice and float 1 barspoonful cream on top.

Milk Punch

1 barspoonful sugar.
 $\frac{2}{3}$ jigger bourbon.
 $\frac{1}{3}$ jigger French brandy.
 1 dash rum.

Fill mixing glass with fresh, rich milk. Shake well. Strain in lemonade glass and serve little nutmeg on top.

Millionaire Punch

Juice of 1 lemon.
 1 dash of lime juice.
 1 barspoonful sugar.
 1 jigger of very best whiskey.
 2 dashes of grenadine syrup.
 Shake well. Strain into goblet and decorate with fruit.
 1 dash creme de menthe on top.

Monticello Punch

1 pint imported champagne.
 1 jigger brandy.
 $\frac{1}{2}$ lemon juice
 Sugar to taste. Dress with fruits in season.

Peach Brandy Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 jigger peach brandy.
 Shake, strain into goblet filled with fine ice.
 Dress with fruit.

Pony Punch

Juice of 6 lemons.
 Juice of $\frac{1}{2}$ a pineapple.
 1 quart bourbon whiskey.
 1 quart green tea.
 $\frac{1}{2}$ pint Jamaica rum.
 $\frac{1}{2}$ pint maraschino, French.
 Mix well together and serve in punch glass.
 Dress with fruit.

Regent Punch

1 lemon, sliced.
 1 orange, sliced.
 1 can pineapple and juice.
 $\frac{1}{4}$ pint St. Croix rum.
 $\frac{1}{2}$ pint rye whiskey.
 18 lumps of sugar.
 Mix in punch bowl and let stand 2 hours in cold place; then add quickly 1 pint of tea and mix slowly with above.
 When ready to serve set on table and add 1 quart of champagne.

Rhine Wine Punch

1 GALLON

Juice of 8 lemons.
 2 ponies of brandy.
 2 ponies of curaçao.
 1 pony of benedictine.
 2 quarts Rhine wine.
 2 quarts sparkling water. Sugar to taste.

Roman Punch

Juice of $\frac{1}{2}$ a lemon.
 $\frac{1}{2}$ pony water.
 1 barspoonful granulated sugar.
 $\frac{1}{4}$ jigger rum.
 $\frac{1}{4}$ jigger brown curaçao.
 $\frac{1}{2}$ jigger brandy.
 Shake well, strain into goblet.
 Dress with fruit in season and add little port wine on top.

Roosevelt Punch

Moddle $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 jigger apple brandy.
 $\frac{1}{2}$ pony water.
 Shake; strain into goblet. Dress with fruit and little brandy on top.

Rum Punch

Juice of $\frac{1}{2}$ a lemon or lime.
 1 barspoonful sugar.
 1 jigger rum.
 1 dash brandy.
 Shake, strain into goblet and dress with fruit.

Salome Punch

1 barspoonful sugar.
 1 egg.
 1 pony curaçao.
 1 pint milk.
 Shake and strain into goblets. Serve.

Sauternes Punch

1 GALLON

Juice of 4 to 6 lemons.
 2 jiggers brandy.
 1 jigger apple brandy.
 1 jigger pineapple juice.
 2 dashes yellow chartreuse.
 2 quarts sauternes.
 2 quarts Apollinaris.
 Sugar to taste. Dress with fruit.

Schley Punch

Juice and rind of 1 lime.
 1 barspoonful of sugar.
 $\frac{1}{3}$ jigger St. Croix rum.
 $\frac{2}{3}$ jigger bourbon or rye whiskey.
 Shake, strain into goblet with fine ice.
 Dress with fruit and put little mint on top.

Scotch Whiskey Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful of sugar.
 1 jigger Scotch whiskey.
 Shake and strain into goblet. Dress with fruit.

Sheridan Punch

Plain lemonade, with $\frac{1}{2}$ jigger rye whiskey,
 float.

Sherry Chicken Punch

1 barspoonful sugar.
 1 jigger sherry.
 1 egg.
 3 jiggers of milk.
 1 dash of brandy.
 Shake, strain into thin glass and serve.

Soother Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 $\frac{1}{4}$ jigger brandy.
 $\frac{1}{4}$ jigger Jamaica rum.
 $\frac{1}{4}$ jigger applejack.
 $\frac{1}{4}$ jigger curaçao.
 Shake, strain into goblet with fine ice. Dress
 with fruit.

Special Punch

1 jigger orange juice.
 1 jigger lemon juice.
 1 jigger dry gin.
 $\frac{1}{2}$ jigger plain syrup.
 Shake and strain into goblet with only ice in
 that and serve.

Steinway Punch

Juice of 1 lemon.
 1 barspoonful sugar.
 $\frac{3}{4}$ jigger rye whiskey.
 $\frac{1}{4}$ jigger curaçao.
 Shake and strain into punch glass. Fill with
 seltzer.

*No mixed drink is perfect unless ingredients used
 are perfect.*

Waldorf Punch

Juice of $\frac{1}{2}$ a lemon.
 1 barspoonful sugar.
 1 jigger rye whiskey.
 $\frac{1}{2}$ pony water.
 Shake, strain into goblet with crushed ice.
 Dress with fruit and float little claret on top.

Whiskey Punch (Old Fashion)

1 QUART

1 quart bourbon whiskey.
 3 jiggers of lemon juice.
 2 jiggers of curaçao.
 $\frac{1}{2}$ pint plain water or sparkling.
 1 jigger plain syrup.
 1 long cube ice.
 3 or 4 slices of cucumber rind.
 Decorate with fruit and mint.

PUNCHES—Non-Alcoholic**Arctic Punch**

1 jigger raspberry syrup.
 Juice of 2 limes.
 2 pints imported ginger ale.
 1 pint cold English tea in pitcher.
 Dress with fruit and mint.

Blackstone Nectar

Juice of 1 small orange.
 Juice of 1 small lemon.
 Raspberry syrup to taste.
 Shake; strain into goblet with crushed ice. Fill glass with seltzer, dress with fruit and 3 or 4 sprigs of mint on top.

Conclave Punch

Juice of 1 orange.
 1 jigger raspberry syrup.
 1 barspoonful sugar.
 3 jiggers fresh milk.
 Shake, strain into thin glass and serve.

Cuban Milk Punch

1 jigger vanilla.
 1 egg.
 1 barspoonful sugar.
 3 jiggers fresh milk.
 Shake, strain and serve in thin glass.

Ginger Ale Punch

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

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

Grenadine syrup to taste.

Shake, strain into goblet filled with crushed ice.

Add 1 split of ginger ale.

Dress with fruit and serve 2 or 3 sprigs of mint on top.

Mint Punch

1 bunch fresh mint moddled in long, thin glass.

1 cube of ice.

1 pint imported ginger ale.

Waldorf Punch

Juice of 1 orange.

Juice of 1 lemon.

1 fresh egg.

Shake, strain. Fill glass with seltzer.

Milk Shake

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

1 pint fresh milk.

1 dash raspberry syrup. Shake well.

RICKEYS**Gin Rickey**

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

1 lump of cut ice.

Then allow the customer to help himself to gin and fill glass with seltzer. Stir with spoon.

Irish Whiskey Rickey**Bourbon or Rye Rickey****Scotch Rickey****Rum Rickey****Brandy Rickey****Apricot Brandy Rickey**

Make these same as Gin Rickey, except use whiskey or brandy or rum instead of gin.

Gin Buck

Same as Gin Rickey, except use ginger ale instead of seltzer.

SOURS**Amer Picon Sour**

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

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

1 small barspoonful of sugar.

$\frac{1}{4}$ jigger grenadine syrup.

$\frac{3}{4}$ jigger Amer Picon.

Shake well and strain into sour glass; then put in 1 slice of orange, 1 slice of pineapple and 1 cherry.

Brandy Sour

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

1 barspoonful of granulated sugar.

1 jigger cognac.

Shake and strain. Dress with fruit.

Brunswick Sour

Juice of 1 small lemon.

1 barspoonful of granulated sugar.

1 jigger rye whiskey.

Shake well and strain and float claret on top.

Same fruit as Amer Picon Sour.

Canadian Whiskey Sour

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

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

1 barspoonful sugar.

1 jigger Canadian whiskey.

1 dash of grenadine.

Shake well. Dress with fruit.

Champagne Sour

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

1 lump of sugar, dissolved.

Fill with champagne.

Stir well. Dress with fruit in season.

Double Standard Sour

Juice of 1 lime.

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

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

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

2 dashes raspberry syrup.

Shake, strain.

1 squirt seltzer on top.

Egg Sour

1 barspoonful of sugar.

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

Yolk of 1 egg.

1 dash ainsette.

1 jigger brandy. Shake well.

Gin Sour

Juice of 1 small lemon.

1 barspoonful granulated sugar.

1 jigger dry gin, or Tom, Holland, sloe gin, or whatever brand the customer desires.

Shake and strain into sour glass. Dress with fruit.

Grenadine Sour

Juice of 1 small lemon.

$\frac{1}{3}$ jigger grenadine syrup.

1 jigger bourbon whiskey.

Shake well; strain into sour glass. Dress with fruit.

Grenadine Gin Sour.

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

$\frac{1}{3}$ jigger grenadine.

1 jigger dry gin.

Shake well; strain into sour glass and dress with fruit.

Hancock Sour

Juice of 1 lime.

1 barspoonful sugar.

1 jigger bourbon whiskey.

1 dash of rum.

Shake and strain. Dress with fruit.

1 squirt seltzer on top.

Irish Whiskey Sour

Same as Whiskey Sour, except use Irish whiskey in place of rye or bourbon.

Jamaica Rum Sour

Juice of 1 lemon.

1 barspoonful of sugar.

1 jigger Jamaica rum.

1 dash curaçao.

Shake, strain. Dress with fruit.

Jersey Sour

Juice of 1 lemon.

1 barspoonful of sugar.

1 jigger applejack.

Shake, strain. Squeeze lemon peel on top. Dress with fruit.

Millionaire Sour

Juice of 1 lime.

1 dash lemon juice.

$\frac{1}{3}$ jigger of grenadine.

$\frac{2}{3}$ jigger of rye whiskey.

3 or 4 dashes of curaçao.

Shake well. Dress with fruit.

Roosevelt Sour

½ lemon juice.
 1 dash lime juice.
 1 jigger applejack.
 1 barspoonful of sugar.
 Shake well. Dress with fruit in season.

Rum Sour

½ lemon juice.
 1 barspoonful of sugar.
 1 jigger of rum (whichever is preferred by your customer).
 Shake well; strain into sour glass. Dress with fruit.

Saratoga Sour

Juice of ½ a lemon.
 Barspoonful of sugar.
 1 jigger rye whiskey.
 Shake well. Dress with fruit. Squirt seltzer, and float claret.

Scotch Sour

Same as Rum Sour, except use Scotch whiskey in place of rum.

Silver Sour

Juice of 1 lemon.
 1 barspoonful of sugar.
 ¼ jigger Jamaica rum.
 ¼ jigger brandy.
 ¼ jigger curaçao.
 ¼ jigger applejack.
 Shake well, strain into sour glass. Dress with fruit.

Southern Sour

Juice of ½ a lemon.
 1 barspoonful of sugar.
 1 jigger St. Croix rum.
 Shake and strain. Dress with fruit and float claret.

Stone Sour

1 jigger Plymouth gin.
 Juice of 1 lemon.
 Sweeten with plain syrup.
 Frappé well; strain into goblet filled with fine cracked ice. Serve.

Whiskey Sour

Juice of ½ a lemon.
 1 barspoonful of granulated sugar.
 1 jigger bourbon or rye.
 Shake and strain into sour glass. Dress with fruit.

Touraine Sour

Whiskey Sour, with dash of benedictine.
Float claret.

SLINGS**Brandy Sling**

1 crushed lump of sugar in old fashion glass.
1 jigger brandy.
1 lump of ice.

Gin Sling

1 crushed lump of sugar in old fashion glass.
1 jigger gin.
1 lemon peel.
1 lump ice. Stir.

Irish Sling

In old fashion glass.
Crush 1 lump sugar.
Add 1 jigger Irish whiskey.
2 small lumps of ice.

Rum Sling

1 crushed lump of sugar in old fashion glass.
1 jigger Jamaica rum.
1 lump of ice.

Scotch Sling

1 crushed lump of sugar in old fashion glass.
1 jigger Scotch.
1 orange peel.
1 lump of sugar.

Whiskey

In old fashion glass.
Crush 1 lump of sugar.
Add 1 jigger bourbon.

SMASH**Brandy Smash**

In old fashion glass.
Crush $\frac{1}{2}$ lump of sugar with 3 sprigs of mint.
1 jigger brandy.
1 lump of ice. Stir and serve.

Gin Smash

Same as Brandy Smash, except substitute gin for brandy.

Mint Smash

Crush some mint and $\frac{1}{2}$ lump sugar in old fashion glass.
1 jigger whiskey.
1 lump ice. Stir and serve.

Whiskey Smash

Same as Mint Smash.

TODDIES**Apple Toddy**

Crush $\frac{1}{2}$ lump of sugar with little water in an old fashion glass.

1 lump of ice.

1 jigger applejack.

1 lemon peel. Stir.

Brandy Toddy

Same as Apple Toddy.

Use brandy instead of applejack.

Gin Toddy

Same as Brandy Toddy.

Use gin instead of brandy.

Kentucky Toddy

Crush $\frac{1}{2}$ lump of sugar with a little water in an old fashion glass.

1 jigger bourbon.

1 lump ice. Stir.

Mint Toddy

Crush $\frac{1}{2}$ lump of sugar and 3 sprigs of mint in old fashion glass.

1 jigger bourbon.

1 lump of ice. Stir.

Peach Toddy

Crush $\frac{1}{2}$ lump of sugar in old fashion glass.

1 jigger peach brandy.

1 lump ice.

1 lemon peel.

Pendennis Toddy

Crush $\frac{1}{2}$ lump of sugar with a little water in an old fashion glass.

1 jigger bourbon.

1 lump of ice.

Rum Toddy

Same as Peach Toddy, except use 1 jigger Jamaica rum instead of peach brandy.

Scotch Toddy

Same as Rum Toddy, except use Scotch whiskey instead of rum.

Southern Toddy

$\frac{1}{2}$ lump of sugar crushed in old fashion glass.

1 jigger bourbon.

1 lemon peel. Stir.

Whiskey Toddy

Crush $\frac{1}{2}$ lump of sugar with a little water in old fashion glass.

1 jigger bourbon.

1 lemon peel. Stir.

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MEMORANDA

Egg Nog (5 pints)

- 1) 6 Eggs - Beat Yolks + Whites Separately
- 2) To yolks add while beating $\frac{1}{2}$ cup sugar
- 3) After beating the yolks until stiff, add $\frac{1}{4}$ cup sugar
- 4) Mix Egg whites + yolks
- 5) Stir in 1 pint of rich cream and 1 pint of milk.
- 6) Add 1 pint of P. Jones Whiskey
- 7) Add 1 ounce of Jamaica Rum.
- 8) Stir; serve cold with nutmeg

4982 - Blackburn
2441 - Harry + Mary
2508 - Anne - (Coo Rye)

MEMORANDA

Hot Tom + Jerry

- 1) 5 Eggs - Separate Whites + Yolks
- 2) Sift 1 lb. powdered sugar + mix with the yolks into a thick dough.
- 3) Add 1 jigger of rum to batter.
- 4) Whip Whites of Eggs.
- 5) Then cut into batter (fold)
Do not beat.

-
- 6) 1 Tablespoonful of mixture to each cup.
 - 7) Add 1 jigger whiskey slowly while stirring.
 - 8) Fill c̄ Boiling water
 - 9) Add Nutmeg.

This will serve about 25 people.

MEMORANDA

Hot Tom and Jerry

Batter for 5 serving 5

- 1) 1 Egg
- 2) Powdered Sugar 3 oz
- 3) Rum 1/2 jigger
- 4) Pinch Corn Starch

Note: Corn Starch should be added to the batter in original recipe (see previous page) to prevent curdling of egg albumin.
Quantity of starch for larger recipe —

MEMORANDA

MEMORANDA

Brownie Recipe

5 Eggs

Separate ~~round~~

1 tsp. corn starch, for each egg
rounded

add sugar p.s. to make
thick batter

Beat up whites - sugar to
thicken.

Fold white into yolk

1 Tsp. ⁺ batter in the mug

Fill with hot H₂O

add nutmeg.

1 Jigger Whiskey

MEMORANDA

Popular Handbooks

for Hotel, Restaurant, Transportation
Catering, Institution and Club Use

Ranhofer's Epicurean: The king of cook books is "The Epicurean," by Charles Ranhofer, of Delmonico's. This book is 1,200 pages, and weighs about ten pounds. It is the most extensive, the most complete, the most readable, the most attractive, and the best all-around cook book that has ever been published. The first chapter is devoted to table service, with instruction in menu-making and the care and service of wines, the decoration of the table, the fixing of the sideboard, complete dining room instructions for the service of course dinners. French and Russian service is explained. There are lists of china, glass, and silver, etc.; a table of supplies in which the French and English names are given, and a market list. Then follows 144 pages of menus for breakfasts, luncheons, dinners, buffet or standing suppers, collations, hunting parties, garden parties, dancing parties, etc. All dishes in these menus are numbered to conform with recipes for them in the body of the book. There is a chapter on elementary methods, in which even the drudgery work in the kitchen is explained, and all the work done by apprentices in the early stages of hotel kitchen work. The chapter on kitchen utensils is very full, every utensil illustrated. Then come the recipes: 200 soups, 251 sauces, 133 garnishes, 191 side dishes, 101 shell fish, 218 fish, 165 beef, 165 veal, 75 mutton, 109 lamb, 48 pork, 224 poultry, 163 game, 198 miscellaneous entrees, 267 salads, 172 vegetables, 100 eggs, 37 farinaceous foods, 233 sweet entrees, 170 cakes, 17 breads, 189 ices and iced drinks, 90 confectionery, and several illustrations of centerpieces. There is an exhaustive chapter on wines, several recipes for mixed drinks, and 64 pages devoted to a collection of Delmonico menus. The index occupies 44 double-column pages. There are more than 800 illustrations. A most excellent feature of The Epicurean is that every recipe in it appears under a good honest English name, alongside of which is the translation of it into French. It is beautifully bound in Keratol Levant grain, embossed in gold. Price.....\$7.00

The Edgewater Beach Hotel Salad Book (Shircliffe). Contains more than 600 tested recipes for salads and salad dressings. Mr. Shircliffe has not only given the recipes, but in many cases has supplemented them with author's notes, calling attention to special health-giving features, and suggesting diets for the different ailments that afflict humans. He also takes opportunity to preach many a short sermon on the importance of right eating and what is best for health from the cradle to old age. He also intersperses much of human interest in the way of anecdote, legend and historic events. In this way it is more than a cook book—it is readable to those who are not so much interested in how to make salads as in the enjoyment of them. The great charm of the book is the illustrations, which are from direct photographs in the natural colors, so that the dishes illustrated have the eye-appeal

and the enticing qualities of the real dish. It is a book that fits into every kitchen—home, hotel, club, hospital, restaurant, lunch room, cafeteria, steamship, dining car, industrial catering plant, institution, army mess—in fact, wherever information is desired as to the why and how to prepare for the table. Price.....\$5.00

Salad Portfolio (Shircliffe). A set of beautiful illustrations of salads taken from the Edgewater Beach Salad Book. They are mounted on heavy green cover stock, 11 x 16 inches, each showing three or four of the salads and are suitable for framing. The portfolio may be used by the maitre d'hotel to assist him in selling party menus. The illustrations are so natural and appetizing that they make strong appeal to patrons when selecting the salad course for special menus. Also these pictures serve as a guide to pantry girls, showing them how the finished salad should look. Price.....\$2.00

The Edgewater Sandwich Book (Shircliffe). Supplemented with chapters on hors d'oeuvres, supremes, canapes and relishes. More than 600 recipes. This book is by the author of the Edgewater Salad Book, the most important culinary book produced in recent years. There are thirty illustrations of sandwiches and hors d'oeuvres. It will meet the requirements of all kinds of refreshment places from the soda fountain to lunch room, tea room and high-class restaurant. Bound in convenient pocket size. Price...\$2.00

The Hotel St. Francis Cook Book (Hirtzler). The author was chef of Hotel St. Francis, San Francisco. Adapted for hotels, restaurants, clubs, coffee rooms, families and every place where high-class, wholesome cuisine is desired. This is the most important culinary book that has come from any press in the last twenty-five years. Mr. Hirtzler is known thruout Europe and America as one of the ablest chefs of the day. He made the cuisine of the Hotel St. Francis world-famous. A feature of the Hotel St. Francis Cook Book that will be appreciated by thousands of hotel people, caterers, families and all interested in home economics, is the selection and preparation of foods in season; the presentation of breakfast, luncheon and dinner menus for every day in the year—the selections appropriate, and all dishes actually prepared and served in the Hotel St. Francis. This feature of the book gives a suggestive quality, a reminder attribute, and a knowledge of food economies and food attributes that is hereby brought to the aid of the proficient and the learner, also enables even the inexperienced to produce the well-balanced menu. The Hotel St. Francis Cook Book is indexed and cross indexed so that every recipe can be referred to on the instant. Price \$3.00

A Selection of Dishes and The Chef's Reminder (Chas. Fellows). The book that has met with the largest sale and is in most demand from managers, stewards and cooks. Is in vest pocket form, 220 pages. The most complete and serviceable pocket reference book to culinary matters that has ever been published. It is not a cook book, in the general sense of the word, but is full of ideas and suggestions regarding bill-of-fare dishes. Chapters are devoted to entrees of all kinds, salads, soups, consommes, fish and their sauces, sauces in general, garnishes, fancy potatoes, miscellaneous recipes, hints to cooks and stewards, suggestions for breakfast, lunch and supper dishes, chafing dish cookery, menus, and a pronouncing glossary of culinary terms. Hundreds of the dishes listed are given with their bill-of-

fare names only, as the cooks understand the basic work in preparing dishes, and the sauces and garnishes are treated separately, with information as to their component parts. Thousands of men who possess a copy of this book say it is their greatest help. Printed on bond paper, bound in flexible cover. Price.....\$1.00

The Culinary Handbook (Chas. Fellows). Presents in concise form information regarding the preparation and service of nearly 4,000 different bill-of-fare dishes; also gives much information of encyclopedic nature regarding foods of all kinds. Quick reference to every dish prescribed is facilitated with an index of 39 columns arranged in alphabetical order, and cross indexed, so that no matter what one is looking for, all he has to do is to find the initial letter and under it, in alphabetical order, for second, third and fourth letters, etc., the article wanted, with page on which it is found. Referring, for instance, to a sauce of any particular kind. Find the word Sauce in the index, and under it will be found in alphabetical order 149 different sauces; and under Salads, 71 different kinds, exclusive of the variations in making. Under head of Sausage there are 45 different kinds described, with directions for making as well as cooking and serving. In fact, the sausage information in this book is more complete than in any other published. 190 pages; 7x10 inches.....\$2.00

Fellows' Menu Maker is the last of the successful ready reference books compiled by Chas. Fellows, author of "A Selection of Dishes and The Chef's Reminder" and "The Culinary Handbook." In this book Mr. Fellows has compiled in concise form thousands of suggestions for daily changes on the bills-of-fare, both American and European plan, for breakfast, luncheon and dinner cards, and so arranged as to give popular changes from day to day to give acceptable variety. These changes include soups, fish, boildes, entrees, roasts and specials. In their presentation he starts with typical bills-of-fare, and the changes are such as might be made in these bills from day to day. Also he has presented a chapter entitled "Suggestions for Specials for the Day," in which the dishes are priced and underlined with brief information regarding their composition. Also, he submits several sample menus for business lunches, banquets, and small party dinners, and one very serviceable feature of the book is a list of the most popular dishes, as soups, fish, boiled meats, roasts, and entrees. The book is supplemented with 110 pages of sample menus and bills-of-fare, several of them photographic reproductions, and representing the cards of hotels and restaurants of both first and second class, lunch rooms, transportation catering menus, club menus, wine list, caterer's list, and several illustrations of glass, china and silverwares and banquet scenes. The book is indexed; printed on fine quality paper; page 7x10 inches, cloth bound. Price\$2.00

Clarenbach's Hotel Accounting. In writing this book it was Mr. Clarenbach's purpose to outline a simple system of hotel accounting that would meet the needs of the average hotels, particularly of hotels from 50 to 200 rooms. His first book was published in 1908 and the system was adopted by thousands of hotels. Since then there have been two revisions to meet new conditions of the more modern hotels. This is the third revision, thoroly up-to-date, and with illustrations that show the actual account books rulings and facsimile entries; and the text matter is so clear that one need not be a practical bookkeeper to understand.

The book is in four parts, these covering all departments. It shows how to get storeroom "per dollar" costs; how to handle the cigar business; how to get an accurate statement of the hotel's business from month to month, and a method of auditing the front office. A "Profit and Loss" statement is shown. The text matter emphasizes the importance of being accurate, of a check on every transaction, and the economy of doing things the right way, thus preventing vexatious mistakes that take valuable time in making corrections, and giving the operator the satisfaction that comes from being master of his business. Hotels now having workable accounting systems can find in the Clarenbach book ideas that may be incorporated by them to advantage. Also they will find the Clarenbach system elastic, and its results can be put on a comparable basis with results obtained from other systems of hotel accounting. The book is supplemented with a chapter headed "An outline of the front office methods of the largest hotel in the world." The book is 9x12 inches and contains 66 pages, printed on ledger paper, attractively bound in cloth cover. Price\$3.00

Front Office Psychology (Heldenbrand). This is the only book that outlines rules of conduct for the people in the front office who meet the public, where a pleasing personality and correct habit of deportment, speech, dress, and all-around cleanliness makes for ideal salesmanship. The suggestions are classified under different heads as Employee relations, Your personality, Receiving and rooming guests, Handling of mail, Information, Checking out, Front office tactics. The book is written from the practical viewpoint of a student of human nature, and in this respect is a classic. It inspires to an improvement in service and can be read with profit by young and old in the small or the large hotel, or institution, or business house. Pocket size, 5x8 inches, 100 pages. Attractively bound in water-proof cover. (A special price is made to hotels and chains of hotels buying in quantities of ten or more.) Price\$1.00

The Bell-Boy's Guide (Heldenbrand). This book was written with the object of training young men of good habits in the duties customarily performed by bell-boys. It was prepared by the author to instruct those not familiar with hotels in the particular bell-boy work required for his own hotel—the Hotel Heldenbrand of Pontiac, Michigan. With slight variation this book will meet the needs of the average hotel thruout America. It is pocket size, 32 pages. (A package of four books for 1.00.) Price\$1.00

Paul Richards' Pastry Book is the title in brief of "Paul Richards' Book of Breads, Cakes, Pastries, Ices and Sweetmeats, Especially Adapted for Hotel and Catering Purposes." The author is known as one of the most skillful all around bakers, pastry cooks and confectioners in America, and has demonstrated the quality of his work in leading hotels. In writing this book he took particular pains to have the recipes reliable and worded in such simple fashion that all who read them may readily understand and work from them. The book is in seven parts. Part I is devoted to fruit jellies and preserves; jams, jellies, compotes and syrups; preserved crushed fruits for sherbets and ices; preserving pie fruits; sugar boiling degrees; colors. Part II, pastry and pie making, pastes and fillings; pastry creams, patty cases, tarts and tartlets; icings. Part III, cake baking. Part IV, puddings and sauces. Part V,

ice creams, ices, punches, etc. Part VI, breads, rolls, buns, etc. Part VII, candy making and miscellaneous recipes; bread economies in hotel; caterers' price list. The recipes are readily found with the aid of 36 columns of index and cross index in the back of the book, this index forming in itself a complete directory, so to speak, of breads, pastry, ices and sugar foods. Printed on strong white paper; page 7x10 inches, 168 pages, bound in cloth.....\$2.00

Pastry for the Restaurant, by Paul Richards, a vest pocket book of 158 pages, is, as its title indicates, especially produced for the use of bakers employed in restaurants and European plan hotels. The style of work required for the American plan hotel with table d'hote meal, and that for the European plan hotel restaurant, where each article is sold for a separate price, has brought about a demand for a book with receipts and methods especially adapted for the preparation of bakery and pastry goods for individual sale. The first chapter is devoted to French pastries, which are now so generally sold, yet so little understood, because of the misnomer title; then follows cakes and tarts of every kind; pies in great variety; puddings, hot and cold; ices, ice creams, and many specialties, all set forth with ingredients, quantities, and methods of mixing and preparing, and instructions for oven or temperature control. Mr. Richards' other books have become standard the world over, and this one will be equally reliable. The index to this book makes a very complete reference to popular pastry goods and will be found valuable as a reminder. The book is printed on bond paper.....\$1.00

The Lunch Room (Paul Richards), is the newest of the culinary books and bids fair to become one of the most popular ever produced. In writing this book Mr. Richards covered all branches of the business. In its pages can be found lunch room plans; illustrations of equipment; chapters on management, salesmanship and bookkeeping; suggestions for bills-of-fare; reproduction of articles from technical journals relating to lunch rooms, and about 2,000 recipes for lunch room dishes. It is a complete guide to making and marketing lunch room foods and beverages. The book is of particular value, not alone to those who operate lunch rooms, but to hotelkeepers who may consider the advisability of putting in a lunch room in connection with their business; a departure that has become very general since so many country hotels are changing to modified American or to European plan, the lunch room being the stepping stone to the change. Printed on fine quality of paper strongly bound.....\$2.00

The Vest Pocket Pastry Book (John E. Meister). This little book contains 500 recipes, includes 57 for hot puddings (pudding sauces, etc.; 77 for cold puddings, side dishes, jellies, etc.; 90 for ice creams, water ices, punches, etc.; 68 for pastes, patties, pies, tarts, etc.; 77 for cake; 17 for icings, colorings, sugars, etc.; 60 for bread, rolls, yeast raised cakes, griddle cakes, etc., as well as 55 miscellaneous recipes. Mr. Meister wrote this book at the request of the editor of *The Hotel Monthly*, who had heard his work highly complimented by his employers, who said they believed him to have no superior as a first-class workman. The recipes, while given in few words, yet are easily understandable, and have helped thousands of bakers to improve their work. Book is indexed; printed on bond paper. Price \$1.00

The Vest Pocket Vegetable Book (Chas. G. Moore), has done more to popularize the cooking and serving of vegetables in hotels and restaurants than any other book ever published. It was written with this idea. The author took particular pains to make this little volume a classic and his masterpiece, and he succeeded remarkably well. Into 120 pages he has condensed more information regarding the history, cultivation, nutritive qualities, and approved forms of cooking and serving vegetables than can be found in any other book, no matter how large; and it has been demonstrated to be a book without mistakes. Recipes for soups, sauces, garnishings and salads supplement the general recipes. There are 78 ways of preparing potatoes, 19 of mushrooms, 19 of onions, 15 of cabbage, etc., 27 of beans, 15 of rice, 25 of tomatoes, and others in number in proportion to their importance. The vegetables are given with their English names and the French and German translations. The book is indexed, printed on bond paper. Price **\$1.00**

The Book of Sauces, by C. Hermann Senn, is the newest of The Hotel Monthly Handbook series. Mr. Senn is the author of the famous Twentieth Century Cookery Book, The Menu Book, Practical Gastronomy, and ten other culinary books that have become standard in Europe, and that have extensive sale in America. His Book of Sauces is the most complete work of the kind that has ever been produced. It treats the subject thoroly from every angle and covers all kinds of sauces for meat, poultry, fish, and salad dishes; also sweet sauces. This book is adapted not alone for the hotel and catering trades, but also for family use the world over. Epicures will find it invaluable for the suggestions and practical instructions, together with the culinary lore therein contained. Book is vest pocket size, printed on bond paper.....**\$1.00**

Ideas for Refreshment Rooms. This book is composed mainly of expositions of catering systems, in particular, tea room, lunch room, department store, cafeteria, school, industrial plant, dining car, club, and outside. A valuable feature of it is the illustrating of different accounting systems and report forms; also plans of lunch rooms, kitchens and pantries, showing consistent lay-out. There are more than a hundred beautiful half tone illustrations picturing refreshment rooms of many kinds, their decoration, and furnishment. Complete sets of menus of famous catering establishments are presented; also a large number of menus to fit the lunch room, cafeteria, industrial plant, or school. Thruout the book there is a plea for the balanced ration and right eating, the advocacy of plain foods simply prepared and appetisingly served, the nutritive value given careful consideration. There is a chapter on service; a chapter on the brewing and serving of tea and coffee; several pages devoted to pantry prepared foods; illustrations of kitchens, of restaurant checks, and of many interesting things, as electric equipment; questions of fuel economy, illumination, and a hundred and one clever ideas in the marketing of prepared foods in public eating houses. The book is thoroly indexed and cross indexed to assure quick finding. 385 pages, cloth bound. Price.....**\$2.00**

Hotel Service Department Manual (R. L. Meyer). A valuable set of rules for employees of the service department, subdivided under the following heads: Bell captain, bell captain's clerk, night bellman, day bellman, laundry and package delivery boy, page boys, elevator starters,

elevator operators (day), elevator operators (night), head porter, head porter's clerk, porters (day), porters (night), baggage check room attendant, door men, garage attendant, lobby porters, back door man or timekeeper (day), back door man or timekeeper (night). Printed in handy size to fit in pocket. 4x9 inches. 55 pages. Stout paper cover. Price\$1.00

The Fish and Oyster Book, by Leon Kientz, for many years chef of Rector's (the noted sea foods restaurant in Chicago), is a handy vest pocket volume, the leaf measuring 3x6½ inches. In this book Mr. Kientz tells in concise manner how to cook practically every kind of fish that is brought to the American market; and not only explains the method of cooking, but also the making of the sauces and the manner of service. Every recipe is given with its bill-of-fare name in English and its translation into the French. The recipes include also such dishes as frogs' legs, all kinds of shell fish, snails, terrapin, and the fish forcemeats. Also there is an appendix with specimen fish and oyster house luncheon and dinner menus, with and without wines. The book is indexed, printed on bond paper, bound in flexible cover.....\$1.00

Economical Soups and Entrees (Vachon). This book was written in response to a demand for a book that would tell how to prepare savory dishes from inexpensive materials at small cost; and, in particular, how to use up leftovers; by which is meant good cooked foods not served at a previous meal, and which have not in any way lost their marketable value in the sense of deterioration of quality, but which can be served in hotel or restaurant in the same appetizing manner that leftovers are served in well-to-do families. Mr. Vachon was selected to write this book because of his reputation as an economical chef. In it he has given recipes in particular for meat entrees of the savory order, stews, pies and croquettes, hash, salads and fried meats. The soups include creams, broths, bouillons, chowders, purees, pepper-pots and the like. It is two books in one, separately indexed, printed on bond paper, leaf 3x7 inches, bound in flexible cover. Price.....\$1.00

Eggs in a Thousand Ways, by Adolphe Meyer, gives more reliable information regarding eggs and their preparation for the table than can be found in any other book. Is indexed and cross indexed so that any method of cooking eggs and any of the garnishings can be referred to on the instant. The book starts with boiled eggs. Then (following the departmental index in alphabetical order) are cold eggs, 79 ways; egg drinks, 22 kinds; eggs in cases, 25 ways; in cocottes, 24 ways; mollet, 79 ways; molded in timbales, 29 ways; fried, 33; fried poached, 38; hard eggs, 32; miscellaneous recipes, 27; omelets in 210 ways; poached, 227 ways; scrambled, 123; shirred, 95; stuffed, hard, 34; surprise omelets, 9; sweet eggs, 16; sweet omelets 38. The recipes are in condensed form. The book is vest pocket size, 150 pages, printed on bond paper...\$1.00

The American Waiter (John B. Goins) is the only published book that treats intelligently of the waiter's work from bus boy to head waiter, for both hotel and restaurant requirements. The author has recently completed Part 2

of this book, the new part devoted largely to European plan service, and, combined with Part 1, which is devoted largely to American plan service, has rounded out a manual which is very valuable to those who would give table service of the kind suited for the average hotel. Interspersed in the book are chapters on the care of table wares, salad making, table setting, carving, dishing up, banking of sea foods, building of banquet tables, and many other useful items of information. The book is illustrated, vest pocket size, printed on bond paper.....\$1.00

The Frank E. Miller Monthly Wages Table Book for 28, 30 and 31-day months is in form of three wax engraved sheets bound into a flexible cover. The tables are from \$10 to \$100 a month. Price.....\$1.00

Candy for Dessert (Richards). Price \$1.00

Hospitality (McGovern). A series of chapters presenting in entertaining fashion the history of hospitality from the earliest record of man on earth to the present time...\$1.00

Drinks (Jacques Straub). Mrs. Jacques Straub, widow of the author of this book, has published a new edition, the foreword in which is by "Oscar" of The Waldorf-Astoria, commending "Drinks" for its missionary work as a temperance book. It appeals, in particular, to caterers in foreign countries where American "mixed drinks" are popular. Price.....\$1.00

Clifford M. Lewis' "American Plan Check System"..\$1.00



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