

300 Ways To

MIX DRINKS



CARTOONS

RECIPES

TOASTS

LAUGHS

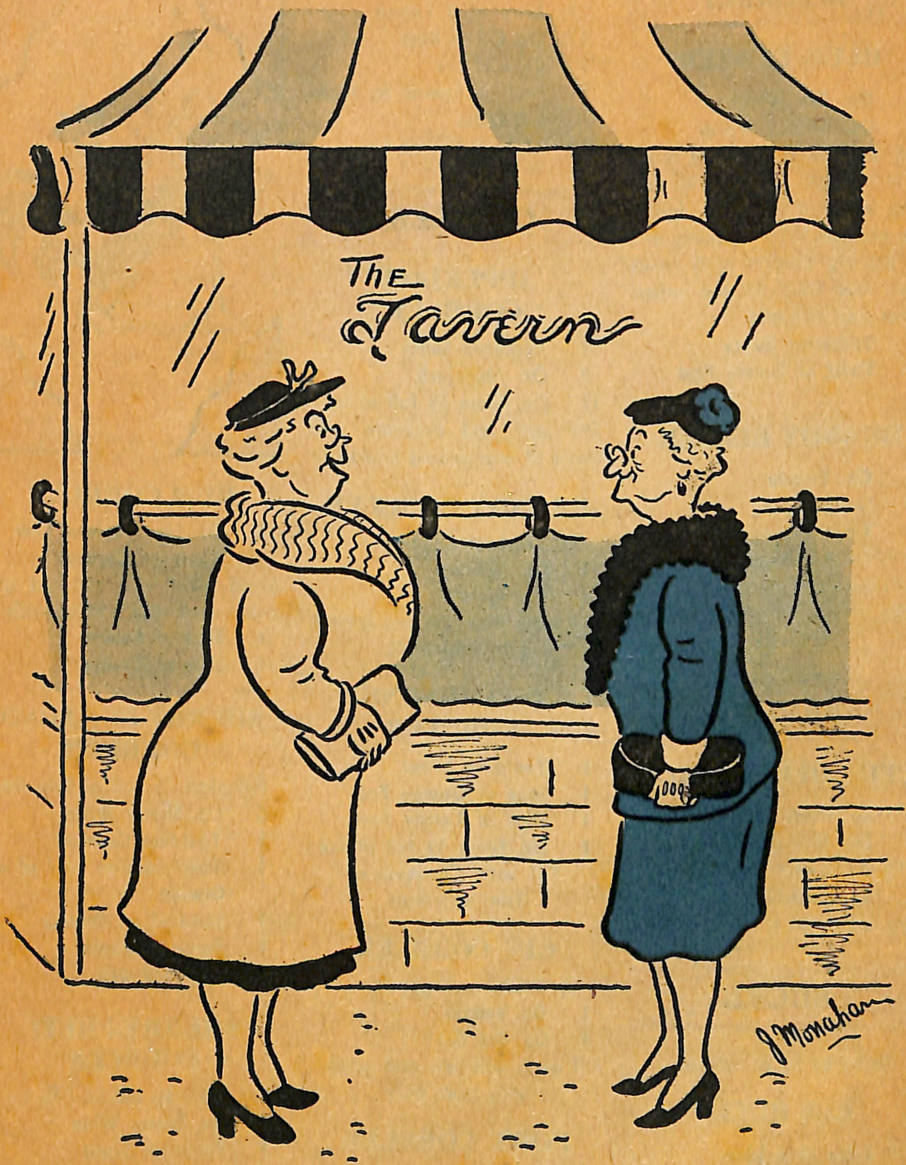
Compiled by **R. M. BARROWS**
and **BETTY STONE**

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Collier's

**"Let's have a cocktail first—I never
eat on an empty stomach."**



"Let's go in and get a bun on!"

BLAZERS

BLUE BLAZER

- 3 Oz. Rye Whiskey
- 3 Oz. Boiling Water

Use 2 large silverplated mugs with handles. Whiskey in one mug, water in the other. Ignite the whiskey. While blazing, mix by pouring them 4 or 5 times from one mug to the other. Then pour and add

- 1 Teaspoon Sugar
- 1 Twist of Lemon Peel

BRANDY BLAZER

- 3 Oz. Brandy
- 1 Lump Sugar
- 1 Twist Lemon Peel
- 1 Twist Orange Peel

Stir until sugar dissolves. Ignite while stirring; then strain and serve.

BRULOT

ICED COFFEE & RUM

- 10 Oz. Glass Iced Coffee
- 1 Oz. New England Rum
- ½ Oz. Sweet Cream
- 1 Teaspoon Sugar

Stir well with ice and strain.

BUCKS

Serve in 10 oz. glasses

GIN BUCK

- ½ Juice of a Lime
 - 1½ Oz. Dry Gin
- Put shell of lime in highball glass.

- 1 Cube of Ice
- Fill with Ginger Ale.

RUM BUCK

- ½ Juice of a Lemon
 - 1½ Oz. Cuban Rum
 - 1 Cube of Ice
 - 1 Peel of Lemon in Highball Glass
- Fill with Ginger Ale.

COBBLERS

APPLEJACK COBBLER

- 1 Teaspoon Sugar
 - 2 Oz. Applejack
 - 12 Oz. Glass ½ full of ice
- Stir well and decorate with slices of orange and pineapple

BRANDY COBBLER

- ¼ Teaspoon Sugar
 - 1 Oz. Water
 - 4 Oz. Brandy
- Fill glass with ice and garnish with fresh fruit.

CHAMPAGNE COBBLER

- 1 Teaspoon Sugar
 - 1 Slice of Orange Peel
 - 1 Slice of Lemon Peel
 - 8 Oz. Glass ½ full of ice
- Fill with Champagne. Trim with fruit.

GIN COBBLER

- ¼ Teaspoon Sugar
 - 1 Oz. Seltzer
 - 4 Oz. Dry Gin
- Fill glass with ice and garnish with fresh fruit.

PORT COBBLER

- ¼ Teaspoon Sugar
 - 1 Oz. Seltzer
 - 4 Oz. Port Wine
- Large glass filled with ice. Garnish with fresh fruits.



RUM COBBLER

- 2 Oz. New England Rum
 - ½ Teaspoon Curacao
- Glass filled with cracked ice. Stir well and garnish with
- 1 Slice of Lemon
 - 1 Slice of Orange

SHERRY-CURACAO COBBLER

- Fill glass ½ full of fine ice.
- 6 Oz. Sherry Wine
 - 1 Teaspoon Curacao
 - 1 Thin piece of peel of an Orange
 - 1 Juice of an Orange
 - 1 Teaspoon Sugar
- Stir well.

SHERRY-FRUIT COBBLER

- Fill glass ½ full of fine ice.
- 6 Oz. Sherry Wine
 - 1 Teaspoon Sugar
 - 3 Thin slices of Orange
 - 3 Strawberries
 - 4 Raspberries
- Stir well and grate nutmeg on top.

WHISKEY COBBLER

- 1 Teaspoon Sugar
- 1½ Oz. Rye Whiskey
- Highball glass ½ full cracked ice. Stir well.
- 1 Slice of Orange
- 1 Slice of Pineapple

SHERRY WINE COBBLER

- ¼ Teaspoon Sugar
- 1 Oz. Seltzer
- 4 Oz. Sherry Wine
- Large glass filled with ice.
- Garnish with fresh fruits.

COCKTAILS

ABSINTHE COCKTAIL

FRENCH STYLE

- 1½ Oz. Absinthe in one glass
- Fill another glass with ice and water. Let water drip, using French drip spoon, into the Absinthe until it shows a milky color; then serve.

ADDINGTON COCKTAIL

- ½ French Vermouth
- ½ Italian Vermouth
- Stir well with ice and strain.
- Add Seltzer.
- 1 Twist of lemon peel on top



AFFINITY COCKTAIL

- ¾ Oz. Italian Vermouth
- ¾ Oz. French Vermouth
- 1½ Oz. Scotch Whiskey
- ⅓ Teaspoon Angostura Bitters
- Stir well with ice and strain.
- 1 Marischino Cherry

AIR MAIL COCKTAIL

- ½ Juice of a Lime
- 1 Teaspoon Honey
- 1½ Oz. Cuban Rum
- Shake well with ice, pour in large glass and fill with Champagne.

ALAMAGOOZIUM COCKTAIL

(for 10)

- (as made by the first Mr. J. P. Morgan)
- 3 Oz. Jamaica Rum
- 3 Oz. Yellow Chartreuse
- 1 Oz. Angostura Bitters
- 1 Oz. Curacao
- 3 Oz. Gum Syrup
- 6 Oz. Holland Gin
- 1 White of Egg
- Stir well with ice and strain.

ALASKA COCKTAIL

- ⅓ Yellow Chartreuse
- ⅓ Dry Gin
- Stir well with ice and strain.

ALBERTINE COCKTAIL

- ⅓ Cherry Liqueur
- ⅓ Cointreau
- ⅓ Yellow Chartreuse
- ⅓ Teaspoon Maraschino
- Shake well with ice and strain.

ALEXANDER COCKTAIL (BRANDY)

- ⅓ Brandy
- ⅓ Sweet Cream
- ⅓ Creme-de-Cocoa
- Shake well with ice and strain.

ALEXANDER COCKTAIL (GIN)

- ½ Dry Gin
- ¼ Creme-de-Cocoa
- ¼ Sweet Cream
- Shake well with ice and strain.

ALFONSO COCKTAIL

- 1 Lump of Sugar
- ⅓ Teaspoon Angostura Bitters
- 1 Cube of Ice
- 1 Oz. Dubonnet
- 3 Oz. Champagne
- Stir well with ice.
- 1 Twist Lemon Peel on top

AQUEDUCT COCKTAIL

- ⅓ Rye Whiskey
- ⅓ Curacao-orange
- ⅓ Lemon Juice
- Shake well with ice and strain.
- 1 Maraschino Cherry

ARMY and NAVY COCKTAIL

- ¼ Lemon Juice
- ¼ Orgeat
- ½ Dry Gin
- Shake well with ice and strain.

ARTILLERY COCKTAIL

- $\frac{2}{3}$ Teaspoon Angostura Bitters
- $\frac{1}{3}$ Italian Vermouth
- $\frac{2}{3}$ Dry Gin

Stir well with ice and strain.
Add

- 1 Twist of Lemon Peel

ASTORIA COCKTAIL

- $\frac{1}{3}$ Teaspoon Orange Bitters
- $\frac{2}{3}$ Holland Gin
- $\frac{1}{3}$ French Vermouth

Stir well with ice and strain.

AVALON COCKTAIL

- 1 Piece Grape fruit size of Lime; muddle it.
- 1 Teaspoon Grenadine
- $\frac{3}{4}$ Oz. Dry Gin
- $1\frac{1}{2}$ Oz. French Vermouth

Shake well with ice and strain.

BACARDI COCKTAIL

- $1\frac{1}{2}$ Oz. Cuban Rum
- 1 Teaspoon Grenadine
- $\frac{1}{2}$ Juice of a Lime

Shake well with ice and strain.

BOUNCER COCKTAIL

- $\frac{1}{3}$ Cuban Rum
- $\frac{1}{3}$ French Vermouth
- $\frac{1}{3}$ Dry Gin

Stir well with ice and strain.

BOURBON COCKTAIL

- $\frac{1}{2}$ Benedictine
- $\frac{1}{4}$ Bourbon Whiskey
- $\frac{1}{4}$ Lemon Juice
- $\frac{1}{3}$ Teaspoon Curacao
- $\frac{1}{3}$ Teaspoon Angostura Bitters

Shake well with ice and strain.

BOXCAR COCKTAIL

- $1\frac{1}{2}$ Oz. Dry Gin
- $\frac{1}{2}$ Oz. Cointreau
- $\frac{1}{2}$ Juice of a Lime
- 1 White of Egg
- $\frac{1}{3}$ Teaspoon Grenadine

Shake well with ice and strain.
Frost rim of glass with sugar.

BRANDY COCKTAIL

- $\frac{2}{3}$ Teaspoon Angostura Bitters
 - $\frac{1}{2}$ Teaspoon Sugar
 - 2 Oz. Brandy
- Stir well with ice and strain.
- 1 Twist of Lemon Peel
 - 1 Maraschino Cherry

BRAZIL COCKTAIL

- $1\frac{1}{2}$ Oz. French Vermouth
- $1\frac{1}{2}$ Oz. Sherry Wine
- $\frac{1}{3}$ Teaspoon Absinthe

Shake well with ice and strain.

- 1 Twist of Lemon Peel

BROADWAY COCKTAIL

- $\frac{1}{2}$ Rye Whiskey
- $\frac{1}{2}$ Italian Vermouth
- $\frac{1}{2}$ Juice of an Orange
- $\frac{1}{3}$ Teaspoon Pernod
- $\frac{1}{3}$ Teaspoon Angostura Bitters

Shake well with ice and strain.

BRONX COCKTAIL

- $\frac{1}{4}$ Italian Vermouth
- $\frac{1}{4}$ French Vermouth
- $\frac{1}{2}$ Dry Gin
- $\frac{1}{4}$ Juice of an Orange

Shake well with ice and strain.



BUCKINGHAM COCKTAIL

- $\frac{2}{3}$ Brandy
- $\frac{1}{3}$ French Vermouth
- $\frac{2}{3}$ Teaspoon Grand Marnier

Shake well with ice and strain.

BULLS-EYE COCKTAIL

- $\frac{3}{5}$ Brandy
- $1\frac{1}{5}$ Curacao
- $1\frac{1}{5}$ Fresh Milk
- 1 Egg

Shake well with ice and strain.
Grate nutmeg on top.

CAFE DE PARIS COCKTAIL

- 1 White of an Egg
- 1 Teaspoon Anisette
- 1 Teaspoon fresh Cream
- $1\frac{1}{2}$ Oz. Holland Gin

Shake well with ice and strain.

CAFE DIABLE COCKTAIL

- In cup 1 Twist of Orange & Lemon peel
 - 1 Piece Cinnamon
 - 4 Cloves
 - 3 Oz. Brandy
- Ignite and serve in Demi-tasse cup of coffee.

CANADIAN CLUB COCKTAIL

- 2 Oz. Scotch Whiskey
- 1 Teaspoon Sugar Syrup
- $\frac{2}{3}$ Teaspoon Angostura Bitters

Stir well with ice and strain.



CARIOCA COCKTAIL

- 1 Juice of a Lime
- 1 Teaspoon Grenadine
- 1 Oz. Dry Gin
- 2 Oz. Jamaica Rum
- 1/3 Teaspoon Angostura Bitters

Shake well with ice and strain.

CASA BLANCA COCKTAIL

- 1/3 Teaspoon of Angostura Bitters
 - 2/3 Teaspoon of Lime Juice
 - 2/3 Teaspoon of Curacao
 - 2/3 Teaspoon of Maraschino
 - 2 Oz. Jamaica Rum
- Shake well with ice and strain.
- 1 Maraschino Cherry

CASEY JONES COCKTAIL

- 2 Oz. Rye Whiskey
 - 1 Oz. Grapefruit Juice
 - 1 Teaspoon Peach Liqueur
 - 1/2 Teaspoon Sugar
- Shake well with ice and strain.

CHAMPAGNE COCKTAIL

- 1 Lump Sugar
 - 1/3 Teaspoon of Angostura Bitters
 - 2/3 Teaspoon Brandy
 - 2/3 Teaspoon Benedictine
 - 1 Slice Orange Peel
 - 1 Maraschino Cherry
- Fill glass with cold Champagne.

CHAMPS ELYSEES COCKTAIL

- 3/5 Brandy
- 1/5 Green Chartreuse
- 1/5 Lemon Juice
- 1/2 Teaspoon Sugar
- 1/3 Teaspoon of Angostura Bitters

Shake well with ice and strain.

CHAPPELLE COCKTAIL

- 3 Slices Pineapple-muddled
 - 3/4 Oz. Italian Vermouth
 - 3/4 Oz. Dry Gin
 - 1/2 Juice of a Lime
- Shake well with ice and strain.

CHARLES COCKTAIL

- 1/3 Teaspoon Angostura Bitters
 - 1/2 Italian Vermouth
 - 1/2 Brandy
- Stir well with ice and strain.

CHEERIO COCKTAIL

- 2/3 Rye Whiskey
- 1/3 French Vermouth
- 1/3 Teaspoon Maraschino
- 2 Teaspoons Absinthe
- 1/3 Teaspoon Angostura Bitters

Shake well with ice and strain.

CHERRY BLOSSOM COCKTAIL

- 3/5 Cherry Liqueur
 - 2/5 Brandy
 - 1 Teaspoon Lemon Juice
 - 1 Teaspoon Curacao
 - 1 Teaspoon Grenadine
- Shake well with ice and strain.

CHERRY PORT COCKTAIL

- 1/2 Port Wine
- 1/4 Cherry Liqueur
- 1/4 French Vermouth
- 1/3 Teaspoon of Orange Bitters

Stir well with ice and strain.

CHICAGO COCKTAIL

- 1/3 Teaspoon Angostura Bitters
 - 1/3 Teaspoon Curacao
 - 1 1/2 Oz. Brandy
- Stir well with ice and strain into
- 8 Oz. Glass, Edge frosted with sugar
- Fill with Champagne.

CHOCOLATE COCKTAIL

- 1 Egg
 - 2 Oz. Port Wine
 - 1 Oz. Cointreau
 - 1 Teaspoon Chocolate
- Shake well with ice and strain.

CHURCHILL COCKTAIL

- 1/2 Scotch Whiskey
 - 1/6 Lime Juice
 - 1/6 Italian Vermouth
 - 1/6 Cointreau
- Shake well with ice and strain.

CLARET COCKTAIL

- 1 1/2 Oz. Claret Wine
 - 2 1/4 Oz. Italian Vermouth
 - 2/3 Teaspoon Curacao
 - 2/3 Teaspoon Angostura Bitters
- Stir well with ice and strain.
- 1 Maraschino Cherry

Here's to you as good as you are,
And here's to me as bad as I am;
And as bad as I am, and as good as you are,
I'm as good as you are, as bad as I am.

Here's to a temperance supper,
With water in glasses tall,
And coffee and tea to end with—
And me not there at all.

Here's champagne to our real friends.
And real pain to our sham friends.

Here's to a long life and a merry one,
A quiet death and a happy one,
A good girl and a pretty one,
A cold bottle and another one.

Here's to the lasses we've loved, my lad,
Here's to the lips we've pressed;
For of kisses and lasses,
Like liquor in glasses,
The last is always the best.

Drink to fair woman, who, I think,
Is most entitled to it,
For if anything can ever drive me to drink,
She certainly could do it.

Here's to the light that lies in a woman's eyes,
And lies, and lies, and lies.

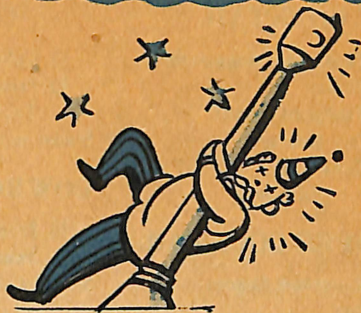
I WISH - - - -
Gelett Burgess

I wish that my room had a floor;
I don't so much care for a door,
But this walking around
Without touching the ground
Is getting to be such a bore.



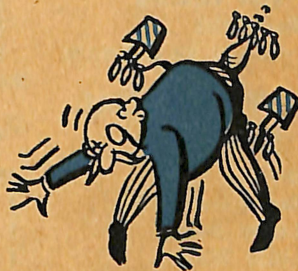
A BREAK IN THE
PARTY
Rita Stack

You said to serve the drinks and the
ice would be broken,
And truer words have never been
spoken;
And may I report to you, dearest
spouse.
Other things broken around the
house?
The chandelier, which, despite my
pleas,
Was utilized as a flying trapeze . . .
That priceless vase from Mandalay
Which I've adored since our wed-
ding day;
Three bass keys on the baby grand,
A highball glass and your smoking
stand;
And the landlord called and spoke
his piece,
So, among things broken, include
our lease!



R-E-M-O-R-S-E
George Ade

The cocktail is a pleasant drink,
It's mild and harmless, I don't think.
When you've had one, you call for
two,
And then you don't care what you
do.



REASONS FOR
DRINKING
Dean Henry Aldrich

If on my theme I rightly think,
There are five reasons why I drink:
Good wine, a friend, because I'm
dry,
Or lest I should be by and by.
Or any other reason why.

CLUB SODA COCKTAIL

- 3 1/2 Teaspoons Angostura Bitters
 - 1 Teaspoon Sugar
 - 8 Oz. Seltzer
 - 1 Cube Ice
- Stir well.

COFFEE COCKTAIL

- 1 Teaspoon Sugar
 - 1 Egg
 - 1 Oz. Port Wine
 - 1 Oz. Brandy
- Shake well with ice and strain.
Grate nutmeg on top.

CONTINENTAL COCKTAIL

- 1/2 Juice of Lime
 - 1/3 Dry Gin
 - 1/3 French Vermouth
 - 1/3 Benedictine
- Shake well with ice and strain.

CORNELL SPECIAL COCKTAIL

- 1/4 Dry Gin
 - 1/4 Benedictine
 - 1/4 Lemon Juice
 - 1/4 Lithia Water
- Stir well with ice and strain.

CORPSE REVIVER COCKTAIL

- 1/4 Italian Vermouth
 - 1/4 Applejack
 - 1/2 Brandy
- Shake well with ice and strain.

COSSACKS COCKTAIL

- 1/2 Dry Gin
 - 1/4 Kummel
 - 1/4 Lemon Juice
- Stir well with ice and strain.

COUNTRY CLUB COCKTAIL

- 1/2 Cuban Rum
 - 1/2 French Vermouth
 - 1 Teaspoon Curacao
- Shake well with ice and strain.

COWBOY COCKTAIL

- 2/3 Scotch Whiskey
 - 1/3 Sweet Cream
- Shake well with ice and strain.

CREOLE COCKTAIL

- 1/2 Rye Whiskey
 - 1/2 Italian Vermouth
 - 2/3 Teaspoon Benedictine
 - 2/3 Teaspoon Amer Picon
- Stir well with ice and strain.
1 Twist of Lemon Peel

CUBAN COCKTAIL

- 1/3 Apricot Liqueur
 - 2/3 Cuban Rum
 - 1/2 Juice of a Lime
- Shake well with ice and strain.

CUPID COCKTAIL

- 2 1/2 Oz. Sherry Wine
 - 1 Egg
 - 1 Teaspoon sugar
 - 1 Pinch Cayenne Pepper
- Shake well with ice and strain.

DAIQUIRI COCKTAIL

- 2 Oz. Cuban Rum
 - 2/3 Teaspoon Curacao
 - 1 Teaspoon Orange Juice
 - 1 Teaspoon sugar
 - 1/2 Juice of a Lemon
- Shake well with ice and strain.

DAZLER COCKTAIL

- 1/5 Apricot Liqueur
 - 1/5 Dry Gin
 - 1/5 Scotch Whiskey
 - 1/5 Lemon Juice
 - 1/5 Orange Juice
 - 1/4 Teaspoon Sugar Syrup
 - 1 White of an Egg
- Shake well with ice and strain.

DEPTH BOMB COCKTAIL

- 1/2 Applejack
 - 1/2 Brandy
 - 1/3 Teaspoon Lemon Juice
 - 1 1/2 Teaspoons Grenadine
- Shake well with ice and strain.

DERBY COCKTAIL

- 2/3 Teaspoon Peach Bitters
 - 2 Sprigs Fresh Mint
 - 1 1/2 Oz. Dry Gin
- Shake well with ice and strain.

DINNER-AT-EIGHT COCKTAIL

- 1/2 Dry Gin
 - 1/2 French Vermouth
 - 1/3 Teaspoon Angostura Bitters
- Stir well with ice and strain.
1 Small white Onion

DIXIE COCKTAIL

- 2 Oz. Rye Whiskey
 - 1/3 Teaspoon Angostura Bitters
 - 1/4 Teaspoon Curacao
 - 3/4 Teaspoon Green Creme-de-Menthe
 - 1/4 Teaspoon Sugar
- Shake well with ice and strain.





DON Q COCKTAIL

- 1 Oz. Dry Gin
 - 2 Oz. Jamaica Rum
 - $\frac{1}{3}$ Teaspoon Angostura Bitters
 - 1 Juice of a Lime
 - 1 Teaspoon Grenadine
- Shake well with ice and strain.

DREAM COCKTAIL

- $\frac{1}{2}$ Oz. Lemon Juice
 - $\frac{1}{2}$ Oz. Cuban Rum
 - 1 Teaspoon Cream
 - $\frac{1}{2}$ Teaspoon Sugar
 - 1 White of Egg
 - $\frac{1}{3}$ Teaspoon Grenadine
 - $\frac{1}{3}$ Teaspoon Orange Flower Water
- Shake well with ice and strain.

DU BARRY COCKTAIL

- $\frac{3}{8}$ Dry Gin
 - $\frac{1}{3}$ French Vermouth
 - 1 Teaspoon Absinthe
 - $\frac{3}{8}$ Teaspoon Angostura Bitters
- Stir well with ice and strain.
- 1 Thin slice of Orange

DUBLIN COCKTAIL

- $\frac{3}{8}$ Oz. Irish Whiskey
 - 1 Teaspoon Green Chartreuse
 - 1 Teaspoon Green-Creme-de-Menthe
- Stir well with ice and strain.
- 1 Olive

DUKE OF MARLBOROUGH COCKTAIL

- $\frac{1}{2}$ Sherry Wine
 - $\frac{1}{2}$ Italian Vermouth
 - 1 Teaspoon Raspberry Liqueur
 - 1 Juice of a Lime
- Shake well with ice and strain.

DUNLOP COCKTAIL

- $\frac{1}{3}$ Teaspoon Angostura Bitters
 - 1 Oz. Sherry Wine
 - 2 Oz. Cuban Rum
- Stir well with ice and strain.

EMPIRE COCKTAIL

- $\frac{1}{4}$ Apricot Liqueur
 - $\frac{1}{4}$ Applejack
 - $\frac{1}{2}$ Dry Gin
- Shake well with ice and strain.

EPIPUREAN COCKTAIL

- $\frac{1}{2}$ Brandy
 - $\frac{1}{4}$ Kummel
 - $\frac{1}{4}$ French Vermouth
 - $\frac{1}{3}$ Teaspoon Angostura Bitters
- Shake well with ice and strain.

EYE-OPENER COCKTAIL

- $\frac{1}{2}$ Juice of a Lime
 - 1 Teaspoon Sugar
 - 1 White of an Egg
 - 2 Oz. Rye Whiskey
- Shake well with ice and strain.
- Add Seltzer.

FIFTY-FIFTY COCKTAIL

- $\frac{1}{2}$ Dry Gin
 - $\frac{1}{2}$ French Vermouth
- Stir well with ice and strain.
- 1 Olive

GIN AND BITTERS COCKTAIL

- (as served at Repulse Bay Hotel, Hong Kong, China)
- $\frac{1}{3}$ Teaspoon Angostura Bitters in
 - 3 Oz. Glass
- Twirl it so that glass is thoroughly covered with bitters.

$\frac{1}{2}$ Dry Gin poured in

GLOOM CHASER COCKTAIL

- (as served at the Ermitage, Paris, France)
- $\frac{1}{6}$ Curacao
 - $\frac{1}{6}$ Grand Marnier
 - $\frac{1}{6}$ Grenadine
 - $\frac{1}{6}$ Lemon Juice
 - $\frac{1}{6}$ Cuban Rum
- Shake well with ice and strain.

GOLDEN BELL COCKTAIL

- $\frac{3}{8}$ Sherry Wine
 - $\frac{1}{3}$ Dry Gin
 - $\frac{3}{8}$ Teaspoon Angostura Bitters
 - $\frac{3}{8}$ Teaspoon Orange Bitters
- Shake well with ice and strain.

GOLDEN SLIPPER COCKTAIL

½ Yellow Chartreuse
1 Yolk of an Egg
½ Goldwasser
Pour slowly in order named so
they do not mix.

HALF AND HALF COCKTAIL

½ Scotch Whiskey
¼ Orange Juice
¼ Lemon Juice
Shake well with ice and strain.

HAPPY BOTTOM COCKTAIL

1½ Oz. Rye Whiskey
1 Oz. Sherry Wine
½ Teaspoon Peach Liqueur
Shake well with ice and strain.
1 Twist Lemon Peel

HAVANA COCKTAIL

1½ Oz. Cuban Rum
¾ Oz. Pineapple Juice
½ Teaspoon of Sugar
Shake well with ice and strain.

HAWAIIAN COCKTAIL

¼ Pineapple Juice
½ Dry Gin
¼ Grenadine
Shake well with ice and strain.

HEART'S DESIRE COCKTAIL

¾ Rye Whiskey
½ Italian Vermouth
1 Juice of a Lemon
Shake well with ice and strain.

HESITATION COCKTAIL

½ Teaspoon Lemon Juice
¼ Rye Whiskey
¾ Swedish Punch
Stir well with ice and strain.

HOLLANDER COCKTAIL

½ Apricot Brandy
¼ Holland Gin
¼ Grape Juice
Shake well with ice and strain.

HONEY COCKTAIL

2 Oz. Dry Gin
1 Teaspoon Honey
1 Juice of a Lime
Shake well with ice and strain.

HONEY DEW COCKTAIL

½ Rye Whiskey
¼ Strained Honey
¼ Lemon Juice
½ Teaspoon Angostura
Bitters
Shake well with ice and strain.

HONEYMOON COCKTAIL

¾ Port Wine
½ Rye Whiskey
1 Egg
½ Teaspoon Sugar
Shake well with ice and strain.

HONOLULU COCKTAIL

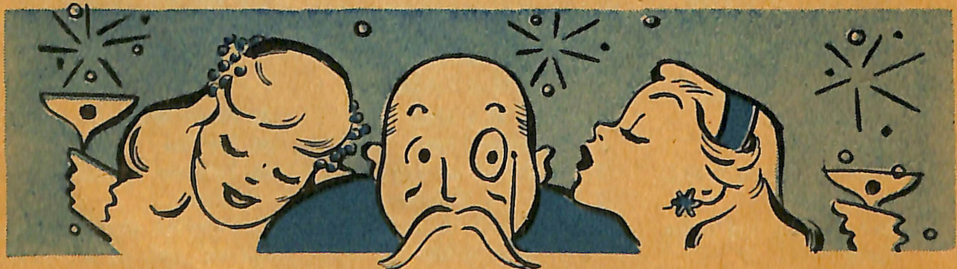
2 Oz. Dry Gin
1 Teaspoon Sugar
½ Teaspoon Orange Juice
½ Teaspoon Lemon Juice
½ Teaspoon Pineapple Juice
½ Teaspoon Angostura
Bitters
Shake well with ice and strain.

JABBERWOCK COCKTAIL

¾ Teaspoon Orange Bitters
½ Dry Gin
½ Dry Sherry Wine
½ Caperitif
Stir well with ice and strain.
1 Twist of Lemon peel
1 Maraschino Cherry

JACK & JILL COCKTAIL

¾ Rye Whiskey
½ Grenadine
1 Juice of a Lemon
1 White of an Egg
Shake well with ice and strain.





JOCKEY CLUB COCKTAIL

½ Italian Vermouth
 ½ Rye Whiskey
 ⅓ Teaspoon Orange Bitters
 ⅓ Teaspoon Angostura
 Bitters
 1 Teaspoon Lemon Juice
 Shake well with ice and strain.

JUNE BLOSSOM COCKTAIL

1½ Oz. Dry Gin
 ½ Juice of a Lime
 ½ Teaspoon Sugar
 ⅓ Teaspoon Absinthe
 Shake well with ice and strain.

LIBERTY COCKTAIL

⅓ Teaspoon Sugar Syrup
 1 Oz. Cuban Rum
 2 Oz. Applejack
 Shake well with ice and strain.

LONDON COCKTAIL

⅓ Teaspoon Orange Bitters
 ⅓ Teaspoon Sugar Syrup
 ⅓ Teaspoon Maraschino
 2 Oz. Dry Gin
 Stir well with ice and strain.
 1 Twist of Lemon Peel

LOVE COCKTAIL

1½ Oz. Sloe Gin
 1 White of an Egg
 ⅓ Teaspoon Lemon Juice
 ⅓ Teaspoon Raspberry
 Liqueur
 Shake well with ice and strain.

MADAGASCAR COCKTAIL

2 Oz. Cuban Rum
 1 Juice of an Orange
 1 Juice of a Lemon
 Shake well with ice and strain.
 Grate nutmeg on top.

MAGNOLIA BLOSSOM COCKTAIL

¼ Lemon Juice
 ¼ Cream
 ½ Dry Gin
 ⅓ Teaspoon Grenadine
 Shake well with ice and strain.

MAIDEN'S BLUSH COCKTAIL

⅓ Teaspoon Lemon Juice
 1⅓ Teaspoons Curacao
 1⅓ Teaspoons Grenadine
 1½ Oz. Dry Gin
 Stir well with ice and strain.

MAIDEN'S KISS COCKTAIL

1/5 Maraschino
 1/5 Creme-de-Rose
 1/5 White Curacao
 1/5 Yellow Chartreuse
 1/5 Benedictine
 Shake well with ice and strain.

MANHATTAN COCKTAIL IRISH

⅓ Irish Whiskey
 ⅓ Italian Vermouth
 ⅓ Teaspoon Angostura
 Bitters
 Stir well with ice and strain.
 1 Maraschino Cherry

MANHATTAN COCKTAIL RUM

⅓ Jamaica Rum
 ⅓ Italian Vermouth
 ⅓ Teaspoon Angostura
 Bitters
 Stir well with ice and strain.
 1 Maraschino Cherry

MANHATTAN COCKTAIL RYE

⅓ Rye Whiskey
 ⅓ Italian Vermouth
 ⅓ Teaspoon Angostura
 Bitters
 Stir well with ice and strain.
 1 Maraschino Cherry

MANHATTAN COCKTAIL SCOTCH

⅓ Scotch Whiskey
 ⅓ Italian Vermouth
 ⅓ Teaspoon Angostura
 Bitters
 Stir well with ice and strain.
 1 Maraschino Cherry

MAPLE LEAF COCKTAIL

¾ Oz. Maple Syrup
 ¾ Oz. Lemon Juice
 ¾ Oz. Rye Whiskey
 Shake well with ice and strain.
**MARTINI COCKTAIL
DRY**
 ⅓ French Vermouth
 ⅓ Dry Gin
 ⅓ Teaspoon Orange Bitters
 Stir well with ice and strain.
 1 Olive



**"It's the people next door, Dear.
They're asking for an encore."**





MARTINI COCKTAIL SWEET

1½ Oz. Dry Gin
¾ Oz. Italian Vermouth
⅓ Teaspoon Orange Bitters
Stir well with ice and strain.
1 Maraschino Cherry

MELBA COCKTAIL

¾ Oz. Cuban Rum
⅓ Teaspoon Absinthe
¾ Oz. Swedish Punch
½ Juice of a Lime
⅓ Teaspoon Grenadine
Shake well with ice and strain.

MERRY WIDOW COCKTAIL

½ Dry Gin
½ French Vermouth
⅓ Teaspoon Angostura
Bitters
⅓ Teaspoon Absinthe
⅓ Teaspoon Benedictine
Stir well with ice and strain.
1 Twist of Lemon peel

OLD FASHIONED COCKTAIL BOURBON

1½ Oz. Bourbon Whiskey
⅓ Teaspoon Angostura
Bitters
⅓ Teaspoon Orange Bitters
½ Lump of Sugar muddled
1 Slice of Pineapple
1 Slice of Orange
1 Maraschino Cherry
1 Cube of Ice

OLD IRONSIDES COCKTAIL

1½ Oz. Sloe Gin
⅓ Teaspoon Lemon Juice
⅓ Teaspoon Italian
Vermouth
⅓ Teaspoon New England
Rum
⅓ Teaspoon Orange Bitters
Shake well with ice and strain.

OLD KING COLE COCKTAIL

2 Oz. Bourbon Whiskey
½ Teaspoon Sugar
⅓ Teaspoon Fernet Branca
Stir well with ice and strain.
1 Slice of Orange
1 Slice of Pineapple

OPAL COCKTAIL

⅓ Dry Gin
⅓ Orange Juice
1/6 Cointreau
1/6 Orange Flower Water
Shake well with ice and strain.

OPERA COCKTAIL

1/6 Maraschino
1/6 Dubonnet
⅓ Dry Gin
Stir well with ice and strain.
1 Twist of Lemon Peel

ORANGE BLOSSOM COCKTAIL

½ Dry Gin
½ Orange Juice
1 Teaspoon Grenadine
Shake well with ice and strain.

PADDY COCKTAIL

½ Irish Whiskey
½ Italian Vermouth
⅓ Teaspoon Angostura
Bitters
Shake well with ice and strain.

PALL MALL COCKTAIL

(as served at the Cafe de Paris;
Monte Carlo, Monaco)
1 Teaspoon White-Creme-
de-Menthe
⅓ Teaspoon Orange Bitters
⅓ Italian Vermouth
⅓ French Vermouth
⅓ Dry Gin
Shake well with ice and strain.

PARADISE COCKTAIL

⅓ Apricot Liqueur
⅓ Dry Gin
⅓ Orange Juice
⅓ Teaspoon Lemon Juice
Shake well with ice and strain.

PICCADILLY COCKTAIL

⅓ Teaspoon Absinthe
⅓ Teaspoon Grenadine
⅓ French Vermouth
⅓ Dry Gin
Stir well with ice and strain.

PINK LADY COCKTAIL

⅓ Dry Gin
⅓ Brandy
2 Teaspoons Grenadine
1 White of an Egg
Shake well with ice and strain.

PLANTATION COCKTAIL

⅓ Lemon Juice
⅓ Jamaica Rum
½ Teaspoon Sugar
⅓ Teaspoon Angostura
Bitters
Shake well with ice and strain.
1 Maraschino Cherry

PRAIRIE OYSTER COCKTAIL

- 1/3 Teaspoon Vinegar
- 1 Teaspoon Tomato Catsup
- 1 Teaspoon Worcestershire Sauce
- Pepper & Salt
- 1 Unbroken yolk of an Egg

PREAKNESS COCKTAIL

- 2/3 Rye Whiskey
 - 1/3 Italian Vermouth
 - 1/3 Teaspoon Angostura Bitters
 - 2/3 Teaspoon Benedictine
- Stir well with ice and strain.
- 1 Twist of Lemon Peel

RIALTO COCKTAIL

- 2/3 Jamaica Rum
 - 1/3 Cherry Liqueur
 - 2/3 Teaspoon Orange Bitters
- Shake well with ice and strain.

ROBIN HOOD COCKTAIL

- 2 Oz. Bourbon Whiskey
 - 2/3 Teaspoon Benedictine
 - 1/3 Teaspoon Grenadine
 - 1/3 Teaspoon Lime Juice
- Shake well with ice and strain.
- 1 Maraschino Cherry

ROCKY MOUNTAIN COCKTAIL

- 1 1/2 Oz. Rye Whiskey
 - 3/4 Oz. Orange Juice
 - 3/4 Oz. Angostura Bitters
- Shake well with ice and strain.

ROB ROY COCKTAIL

- 1/2 Italian Vermouth
 - 1/2 Scotch Whiskey
 - 1/3 Teaspoon Angostura Bitters
 - 1/3 Teaspoon Orange Bitters
- Shake well with ice and strain.

ROCK AND RYE COCKTAIL

- 2 Oz. Rye Whiskey
 - 1 Piece of Rock Candy
 - 1 Juice of a Lemon
- Stir well with ice until candy dissolves.

RON RICO COCKTAIL

- 2 Oz. Jamaica Rum
 - 1 Oz. Dry Gin
 - 1/3 Teaspoon Angostura Bitters
 - 1 Teaspoon Grenadine
 - 1 Juice of a Lime
- Shake well with ice and strain.

ROSE COCKTAIL

- 1/4 Creme-de-Cassis
 - 1/4 Kirsch Cherry Liqueur
 - 1/2 Dry Gin
- Shake well with ice and strain.
- 1 Maraschino Cherry

ROYAL COCKTAIL

- 1 Egg
 - 1/2 Teaspoon Sugar
 - 1/2 Juice of a Lemon
 - 1 1/2 Oz. Dry Gin
- Shake well with ice and strain.

RUM COCKTAIL

- 3/5 New England Rum
 - 1/5 Lemon Juice
 - 1/5 Cointreau
 - 1/2 Teaspoon Sugar
- Shake well with ice and strain

RUM & TRIPLE SEC COCKTAIL

- 1 Juice of a Lime
 - 1/3 Triple Sec
 - 2/3 Cuban Rum
- Shake well with ice and strain
- 1 Green Cherry

RUMBA COCKTAIL

- 2/3 Jamaica Rum
 - 1/3 Dry Gin
 - 1/3 Teaspoon Grenadine
- Shake well with ice and strain.

RUSSIAN COCKTAIL

- 1/3 Creme-de-Cacao
 - 1/3 Dry Gin
 - 1/3 Vodka
- Stir well with ice and strain.

RYE AND PINE COCKTAIL

- 1/3 Rye Whiskey
 - 2/3 Pineapple Juice
- Shake well with ice and strain.



SEVILLA COCKTAIL

- 1/2 Teaspoon Sugar
 - 1 Egg
 - 1/2 Port Wine
 - 1/2 Cuban Rum
- Shake well with ice and strain.

SHAMROCK COCKTAIL

- (official cocktail of the Friendly Sons of St. Patrick)
- 1 1/2 Oz. Irish Whiskey
 - 1/2 Oz. Italian Vermouth
 - 1/2 Oz. Green Creme-de-Menthe
 - 1/2 Oz. Green Chartreuse
- Shake well with ice and strain.
- 1 Green Olive

SHANGHAI COCKTAIL

- 1/3 Grenadine
 - 2/3 Jamaica Rum
 - 1/3 Teaspoon Angostura Bitters
 - 1 Teaspoon Maraschino
 - 1 Teaspoon Curacao
- Shake well with ice and strain.

SHARPSHOOTER COCKTAIL

- 2 Oz. Irish Whiskey
 - 1/3 Teaspoon Absinthe
 - 1/3 Teaspoon Angostura Bitters
 - 1/2 Teaspoon Sugar
- Shake well with ice and strain.
- 1 Twist of Lemon Peel

SIGMA CHI COCKTAIL

- 2/3 Sloe Gin
 - 1/3 Benedictine
 - 1/3 Teaspoon Orange Bitters
- Shake well with ice and strain.

SIDECAR COCKTAIL BRANDY

- 1/3 Lemon Juice
 - 1/3 Cointreau
 - 1/3 Brandy
- Shake well with ice and strain.

SLOE GIN COCKTAIL

- 2 Oz. Sloe Gin
 - 1/3 Teaspoon Orange Bitters
 - 1 Oz. French Vermouth
- Stir well with ice and strain.

SNOWBALL COCKTAIL

- 1/6 Creme-de-Yvette
 - 1/6 White Creme-de-Menthe
 - 1/6 Anisette
 - 1/6 Sweet Cream
 - 1/3 Dry Gin
- Shake well with ice and strain.

SOUTHERN COCKTAIL

- 1 1/2 Oz. Bourbon Whiskey
 - 1 Lump Sugar
 - 1/3 Teaspoon Angostura Bitters
 - 1/3 Teaspoon Orange Bitters
 - 2/3 Teaspoon Anisette
- Stir well with ice and strain.
- 1 Twist of Lemon Peel

TIPPERARY COCKTAIL

- 1 1/2 Oz. Irish Whiskey
 - 1/2 Oz. Italian Vermouth
 - 1/2 Oz. Green Chartreuse
- Shake well with ice and strain.

TORPEDO COCKTAIL

- 1/3 Teaspoon Dry Gin
 - 1/3 Brandy
 - 2/3 Applejack
- Stir well with ice and strain.

SPORTSMAN'S COCKTAIL

- 2 Oz. Dry Gin
 - 1 Oz. Green Creme-de-Menthe
 - 1 White of an Egg
 - 2 Oz. Orange Juice
 - 1 Oz. Lemon Juice
 - 1 Teaspoon Sugar
- Shake well with ice and strain.

STINGER COCKTAIL

- 1/3 White Creme-de-Menthe
 - 2/3 Brandy
- Shake well with ice and strain.

STUDIO COCKTAIL

- 1 Teaspoon Creme-de-Cassis
 - 1/2 Oz. Italian Vermouth
 - 1 Oz. Applejack
- Shake well with ice and strain.
- 1 Small slice of Apple

SUBMARINE COCKTAIL

- 1/3 Teaspoon Angostura Bitters
 - 1/4 French Vermouth
 - 1/4 Dry Gin
 - 1/2 Dubonnet
- Stir well with ice and strain.



SALAMATI SHEMOH



TROCADERO COCKTAIL

- 1/3 Teaspoon Orange Bitters
 - 1/3 Teaspoon Grenadine
 - 1/2 French Vermouth
 - 1/2 Italian Vermouth
- Stir well with ice and strain.
- 1 Maraschino Cherry
 - 1 Twist of Lemon peel

TROPICAL COCKTAIL

- (Created at the Essex House)
- 1 Juice of a Lime
 - 3/8 Teaspoon Grenadine
 - 1 Teaspoon Sugar
 - 1 1/2 Oz. Jamaica Rum
- Shake well with ice and strain.
- 2 Slices of Fresh Pineapple

TWENTY-FOUR HOUR COCKTAIL

- 16 Oz. Applejack
- 8 Oz. Water
- 6 Oz. Sugar
- 4 Juice of Lemons and peeled rinds

Let it stand 24 hours. Stir well with ice and strain.

TWIN SIX COCKTAIL

- 1 1/2 Oz. Dry Gin
 - 3/4 Oz. Italian Vermouth
 - 1/3 Teaspoon Grenadine
 - 1 White of an egg
- Shake well with ice and strain.
- 3 Thin slices of Orange

UNION JACK COCKTAIL

- 1/3 Creme-de-Yvette
 - 2/3 Dry Gin
- Stir well with ice and strain.

UPTOWN COCKTAIL

- 1/9 Pineapple Juice
 - 1/9 Orange Juice
 - 1/9 Lime Juice
 - 2/3 Jamaica Rum
 - 1/3 Teaspoon of Cointreau
 - 1/3 Teaspoon of Grenadine
 - 1/3 Teaspoon of Angostura Bitters
- Shake well with ice and strain.
- 1 Maraschino Cherry

VOLGA COCKTAIL

- 2 Oz. Vodka
 - 1 Oz. Orange Juice
 - 1 Oz. Lemon Juice
 - 1/3 Teaspoon Angostura Bitters
 - 3/8 Teaspoon Grenadine
- Shake well with ice and strain.

WALDORF COCKTAIL

- 1/3 Rye Whiskey
 - 1/3 Italian Vermouth
 - 1/3 Anisette
 - 2/3 Teaspoon Orange Bitters
- Shake well with ice and strain.

WHITE LILY COCKTAIL

- 1/3 Cointreau
 - 1/3 Cuban Rum
 - 1/3 Dry Gin
 - 1/3 Teaspoon Absinthe
- Stir well with ice and strain.

WILD WEST COCKTAIL

- 1/3 Irish Whiskey
 - 1/3 Swedish Punch
 - 1/3 French Vermouth
 - 1/3 Teaspoon Angostura Bitters
 - 1/3 Teaspoon Lemon Juice
- Stir well with ice and strain.

X. Y. Z. COCKTAIL

- 1/2 Oz. Lemon Juice
 - 1/2 Oz. Triple Sec
 - 1 Oz. Cuban Rum
- Shake well with ice and strain.

YALE COCKTAIL

- 1/3 Teaspoon Orange Bitters
 - 1/2 Rye Gin
 - 1/2 Italian Vermouth
- Stir well with ice and strain.
- Add Seltzer.

ZAZA COCKTAIL

- 1 1/2 Oz. Dry Gin
 - 1 1/2 Oz. Dubonnet
- Stir well with ice and strain.
- 1 Twist of Orange Peel

**REFLECTION ON ICE-
BREAKING**
Ogden Nash

Candy
Is dandy
But liquor
Is quicker.



TIRED OF DRINKING
Colleen Hawley

I'm tired of drinking toasts
For each wee glass of gin
Let's toss out all the hooley
And toss the liquor in.

MOURNING AFTER
Colleen Hawley

Nothing is more dismal
than the aftermath of fun,
When I walk into the living room
and see the damage done.
The sink is stacked with dishes—
it really is a plight—
And gosh I can't remember
who's invited for tonite!



A RULE OF THREE
Wallace Rice

There is a rule to drink,
I think—
A Rule of Three
That you'll agree
With me
Cannot be beat
And tends our lives to sweeten;
Drink ere you eat,
And while you eat,
And after you have eaten.







COLLINS'

APPLE COLLINS

- 1½ Oz. Applejack
 - 1 Juice of a Lime
 - ½ Juice of a Lemon
 - 2 Teaspoons Sugar
 - 2 Cubes of Ice
 - 1 Maraschino Cherry
 - 1 Slice of Orange
 - 1 Sprig of Fresh Mint
- Stir with ice.

JOHN COLLINS

- 1 Juice of a Lime
 - 1 Teaspoon Sugar
 - 1½ Oz. Holland Gin
- Shake well with ice and pour into glass of ice. Add Seltzer.

MINT COLLINS

- 8 Fresh Mint Leaves muddled, with
 - 2 Teaspoons of Sugar
 - 1½ Oz. Dry Gin
 - ½ Juice of a Lemon
- Shake well with ice and pour into glass of ice. Add Seltzer to taste.

RUM COLLINS

- 2 Oz. Jamaica Rum
 - 1 Teaspoon Sugar
 - 1 Juice of a Lime
 - ⅓ Teaspoon of Angostura Bitters
- Shake well with ice and pour into glass of ice. Add Seltzer to taste.
- 1 Maraschino Cherry

TOM COLLINS

- 1 Juice of a Lemon
 - 1½ Oz. Dry Gin
 - 1 Teaspoon Sugar
- Shake well with ice and pour into glass of ice. Add Seltzer to taste.

COOLERS

APRICOT COOLER

- ½ Juice of a Lemon
 - ½ Juice of a Lime
 - ⅔ Teaspoon Grenadine
 - 1½ Oz. Apricot Liqueur
- Shake well with ice and pour. Add Seltzer to taste.

CLARET WINE COOLER

- 2 Cubes of ice
- 4 Oz. Claret Wine
- 4 Oz. Seltzer
- 1 Teaspoon Sugar—Stir well
- 2 Thin slices of Orange
- 1 Thin slice of Pineapple

HIGHLAND COOLER

- 2 Oz. Scotch Whiskey
 - ½ Juice of a Lemon
 - ⅓ Teaspoon of Angostura Bitters
 - 1 Teaspoon of Sugar
 - 2 Cubes of ice
- Fill glass with Ginger Ale.

ORANGE COOLER

- 3 Oz. White Port Wine
 - 3 Oz. Orange Juice
 - 2 Teaspoons Lemon Juice
 - 2 Teaspoons Sugar
 - 2 Cubes of Ice
- Stir well.

SAUTERNE WINE COOLER

- 2 Ice Cubes
- 1 Teaspoon Sugar
- 4 Oz. Sauterne Wine
- 4 Oz. Seltzer
- 1 Slice of Orange
- 1 Slice of Pineapple

SEA BREEZE COOLER

- ½ Juice of a Lemon
 - ⅔ Teaspoon Grenadine
 - ¾ Oz. Apricot Liqueur
 - ¾ Oz. Dry Gin
 - 1 Cube of Ice
- Fill glass with Seltzer.
- 2 Sprigs of Fresh Mint

SLOE GIN COOLER

- ½ Juice of a Lime
 - ⅓ Teaspoon Sugar
 - 1½ Oz. Sloe Gin
 - ½ Oz. Cuban Rum
- Shake well with ice and pour.
- 2 Cubes of Ice
- Fill glass with Lemon Soda.

SUNSET COOLER

- ½ Juice of a Lemon
 - 1 Teaspoon Sugar
 - 1½ Oz. Sloe Gin
- Shake well with ice and pour.
- Fill glass with Ginger Ale.

CRUSTAS

APPLEJACK CRUSTA

old fashioned glass, rim frosted with sugar

½ Lemon peel in spiral in glass, now

1½ Oz. Applejack

½ Oz. Lemon Juice

⅔ Teaspoon Angostura

Bitters

1 Teaspoon Sugar

Shake well with ice and strain.

1 Maraschino Cherry

BRANDY CRUSTA

old fashioned glass, rim frosted with sugar

½ Lemon peel in spiral in glass, now

1½ Oz. Brandy

½ Oz. Lemon Juice

⅔ Teaspoon Angostura

Bitters

1 Teaspoon Sugar

Shake well with ice and strain.

1 Maraschino Cherry

GIN CRUSTA (HOLLAND)

old fashioned glass, rim frosted with sugar

½ Lemon peel in spiral in glass, now

1½ Oz. Holland Gin

½ Oz. Lemon Juice

⅔ Teaspoon Angostura

Bitters

1 Teaspoon Sugar

Shake well with ice and strain.

1 Maraschino Cherry



WHISKEY CRUSTA (BOURBON)

Use an old fashioned glass.

½ of a Lemon peel in one piece

Dip in fine sugar and place so as to cover the inside of glass.

2 Oz. Bourbon Whiskey

1 Teaspoon Lemon Juice

1 Teaspoon Sugar

⅔ Teaspoon Angostura

Bitters

Stir gently with 1 cube of ice.

1 Maraschino Cherry

DAISIES

CANADIAN DAISY

¾ Oz. Lemon Juice

¾ Oz. Grenadine

1½ Oz. Rye Whiskey

Fill glass with shaved ice. Stir until frosted. Decorate with fresh fruit and mint.

GIN DAISY

(as served at the Old Belmont Hotel, N. Y. City)

1 Juice of a Lemon

1 Teaspoon Maraschino

1 Teaspoon Sugar

1 Teaspoon Grenadine

1½ Oz. Dry Gin

Fill glass with shaved ice. Stir gently until glass is frosted.

1 Oz. Seltzer

1 Sprig Fresh Mint

RUM DAISY

2 Oz. Cuban Rum

½ Juice of a Lemon

1 Teaspoon Yellow Chartreuse

½ Teaspoon Grenadine

1 Teaspoon Sugar

Shake well with ice and strain.

1 Teaspoon Seltzer

1 Slice of Orange

1 Slice of Pineapple

WHISKEY DAISY

½ Juice of a Lime

¼ Juice of a Lemon

⅔ Teaspoon of Grenadine

⅔ Teaspoon of Seltzer

1½ Oz. Rye Whiskey

1 Teaspoon Sugar

Put in pewter mug of ice and stir until frosted. Serve with fresh fruit, Mint leaves and a straw.

FIXES

BRANDY FIX

1 Oz. Cherry Liqueur

1 Oz. Brandy

1 Teaspoon Sugar

1 Teaspoon Seltzer

½ Juice of a Lemon

Fill glass with crushed ice, stir slowly and add

1 Slice of Lemon

Serve with a straw.

GIN FIX

1 Teaspoon Sugar

½ Juice of a Lemon

1½ Oz. Seltzer

3 Oz. Dry Gin

Highball glass ⅔ full shaved ice, stir gently, decorate with fresh fruit.

RUM FIX

1 Oz. Cherry Liqueur

1 Oz. Cuban Rum

1 Teaspoon Sugar

1 Teaspoon Seltzer

½ Juice of a Lemon

Fill glass with crushed ice, stir slowly.

1 Slice of Lemon

Serve with a straw.

CORRECT GLASS SERVICE



1



2



3



4



5



6



7



8



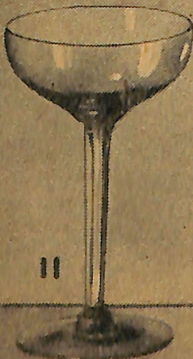
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1. Claret
2. Claret
3. Whiskey Sour
4. Sherry
5. Sherry
6. Port
7. Still Burgundy
8. Rhine Wine
9. Hock
10. Sauterne
11. Champagne
12. Champagne
(Hollow Stem)
13. Sparkling
Burgundy
14. Old Fashioned
15. Cocktail

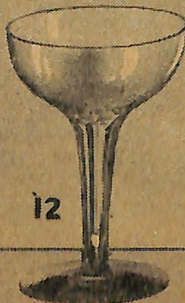
Glassware Courtesy Marshall



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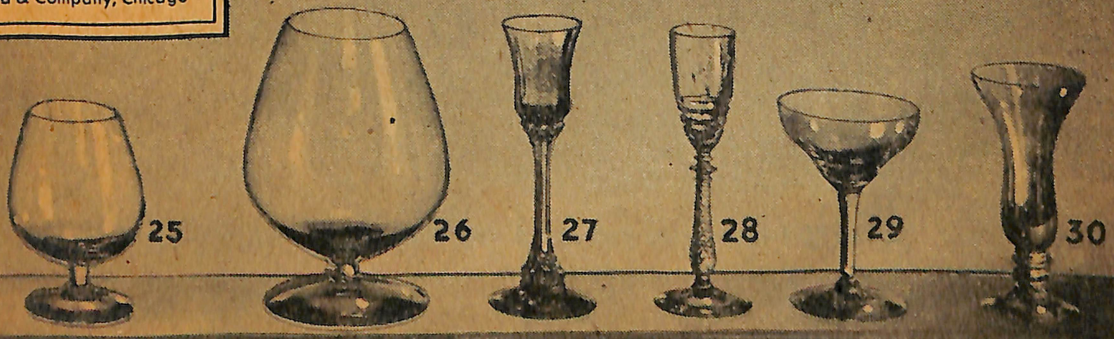
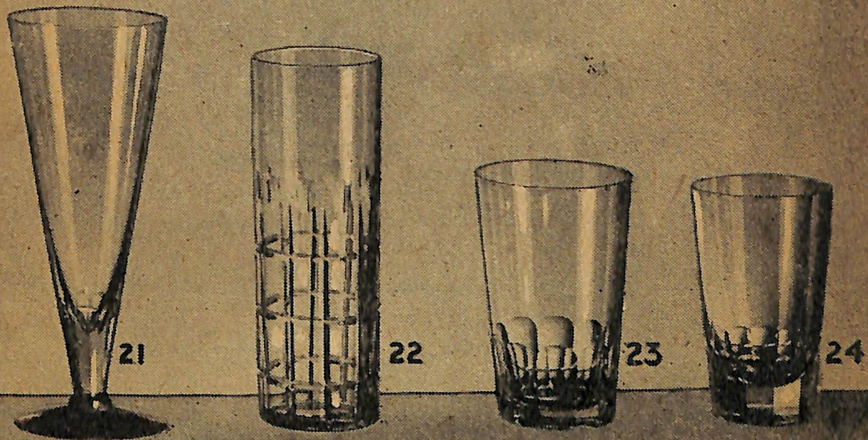


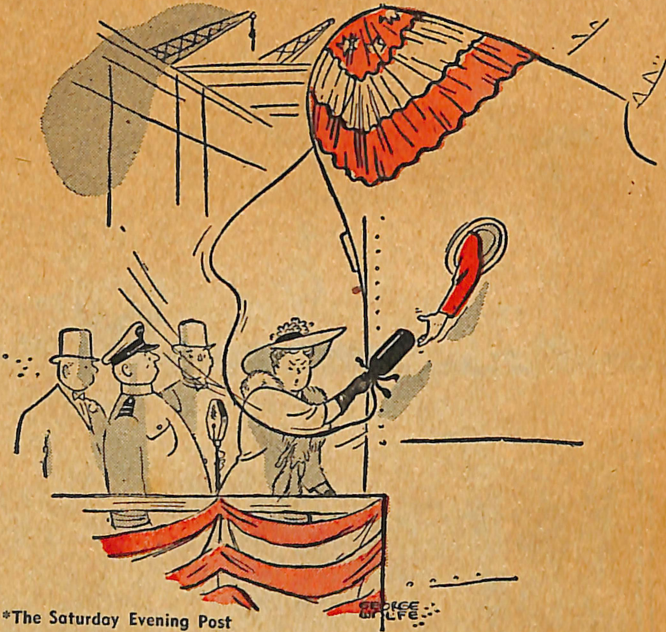
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FOR EVERY OCCASION

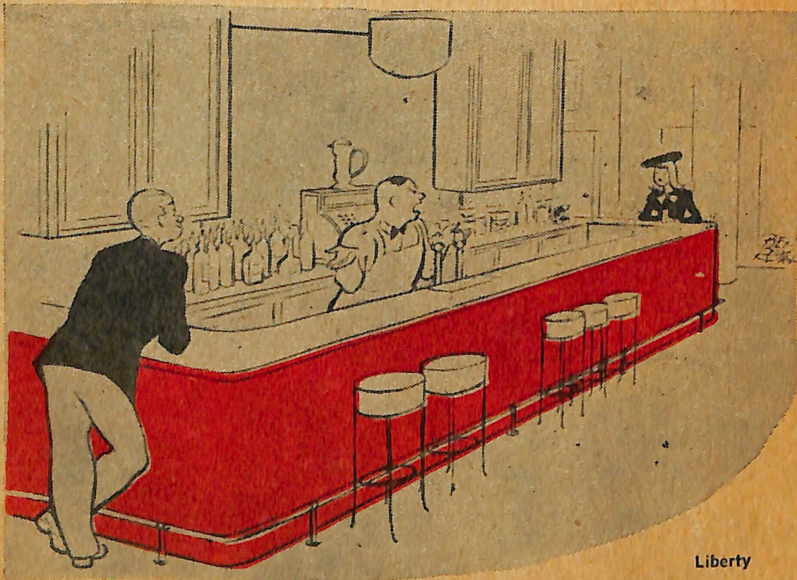


- 16. Manhattan
 - 17. Martini
 - 18. Rum Cocktail
 - 19. Straight Whiskey
 - 20. Tom Collins
 - 21. Pilsner
 - 22. Zombie
 - 23. Highball
 - 24. Gin Fizz
 - 25. Brandy Inhaler (small)
 - 26. Brandy Inhaler (large)
 - 27. Brandy Pony
 - 28. Liqueur
 - 29. Mint Frappe
 - 30. Dutch Cordial
- Field & Company, Chicago



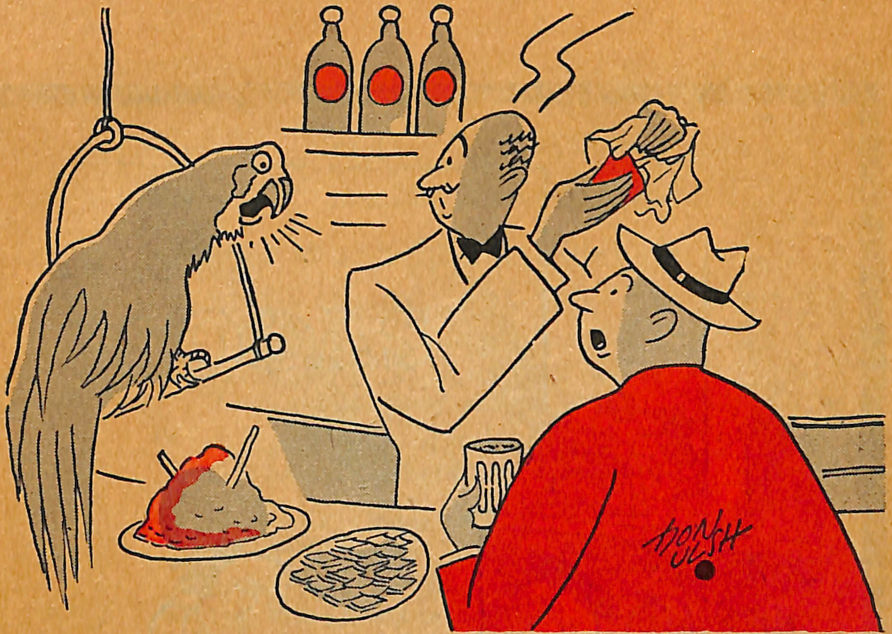


*The Saturday Evening Post



Liberty

“Mind if I introduce you two? My feet are killing me.”



“Polly wants a cracker, polly wants a cracker . . . and a little cheese and a glass of beer wouldn’t go bad either.”





WILL
JOHNSON

**"It's no use plying me with drinks, Morton,
I *still* say I love another."**



THE DRINKER'S COMMANDMENTS

Wallace Rice

These ten commandments you'll observe
If drink you'd master, and not serve.

- 1 First, study where to draw the line:
If eight will answer, why take nine?
- 2 Of your day's being learn the state:
Sometimes three go as far as eight.
- 3 Dilute your liquor always; or
Your stomach has to go to war.
- 4 Sit down and take your time; for know
The only pleasure's drinking so.
- 5 Talk, jest, and laugh: in this way pass
The merry fumes of many a glass.
- 6 Eat frequently; with spells of food
Three times the drink can be withstood.
- 7 When your head reels, then stop at once,
Or else you'll be both sick and dunce.
- 8 Stay up till calm; you'll feel next day
Much better than the other way.
- 9 Avoid hold-overs: there's a road
May bring your back too heavy a load.
- 10 And, if with drinking you must brawl,
For love of Man, don't drink at all!

WHISKEY FIX

- ½ Teaspoon Sugar
 - ½ Oz. Water
 - ½ Teaspoon Lemon Juice
 - 2 Oz. Pineapple Juice
 - 2 Oz. Rye Whiskey
- Stir well with ice and strain.
Serve with fruit.

FIZZES

ALABAMA FIZZ

- 1½ Oz. Dry Gin
 - 1 Teaspoon Sugar
 - ¾ Oz. Lemon Juice
 - 5 Mint Leaves
- Shake well with ice and strain.
2 Oz. Seltzer

BOURBON FIZZ

- ¼ Juice of a Lemon
 - ½ Teaspoon of Sugar
 - 1½ Oz. Bourbon Whiskey
- Shake well with ice and strain.
Add Seltzer.

BRANDY FIZZ

- 1 White of an Egg
 - 1½ Oz. Brandy
 - ½ Juice of a Lime
 - 1 Teaspoon Sugar
- Shake well with ice and strain.
Add Seltzer.

CREAM FIZZ

- 1½ Oz. Dry Gin
 - ½ Oz. Lemon Juice
 - ½ Teaspoon Sugar
 - ½ Oz. Cream
- Shake well with ice and strain.
Add Seltzer.

GIN FIZZ

- 1½ Oz. Dry Gin
 - ½ Juice of a Lemon
 - 1 Teaspoon Sugar
- Shake well with ice and strain.
Add Seltzer.

GRENADINE FIZZ

- ½ Juice of a Lemon
 - 2 Teaspoons Grenadine
 - 1½ Oz. Dry Gin
- Shake well with ice and strain.
Fill glass with Seltzer.

ORANGE AND LIME FIZZ

- 1½ Oz. Dry Gin
 - ½ Juice of an Orange
 - ½ Juice of a Lime
 - ½ Juice of a Lemon
- Shake well with ice and strain.

PINEAPPLE FIZZ

- 2 Tablespoons Pineapple Juice
 - 1 Teaspoon Sugar
 - 1½ Oz. Jamaica Rum
- Shake well with ice and strain.
Add Seltzer.

RUBY FIZZ

- 1½ Oz. Sloe Gin
 - 1 Teaspoon Sugar
 - ½ Juice of a Lemon
 - 1 Egg
- Shake well with ice and pour.
Add Ginger Ale.

SILVER GIN FIZZ

- 1½ Oz. Dry Gin
 - 1 Teaspoon Sugar
 - 1 White of an Egg
 - ½ Juice of a Lemon
- Shake well with ice and strain.
Add Seltzer.

FLIPS

BLACKBERRY FLIP

- 1 Egg
 - 1 Teaspoon Sugar
 - 1½ Oz. Blackberry Liqueur
- Shake well with ice and strain.
Grate nutmeg on top.



CHERRY FLIP

- 1 Egg
 - 1 Teaspoon Sugar
 - 1½ Oz. Cherry Liqueur
- Shake well with ice and strain.
Grate nutmeg on top.

SHERRY FLIP

- 1 Oz. Sherry Wine
 - 1 Egg
 - 1 Teaspoon Sugar
- Shake well with ice and strain.
Grate nutmeg on top.

FLOATS

BRANDY FLOAT

- 6 oz. Old fashioned glass.
 - 2 Oz. Seltzer
 - 3 Oz. Brandy
- Float Brandy on top of Seltzer.

FRAPPES

CAFE ROYAL FRAPPE

- ¾ Black Coffee
 - ¼ Brandy
- Frapped in shaker, serve in a semi-frozen state.



"Darling—let me take you away from all this."



CREME DE MENTHE FRAPPE

Fill cocktail glass with fine ice.
Fill with Green Creme-de-Menthe. Serve with short straw.

HIGH BALLS

AMERICAN HIGHBALL

1½ Oz. Rye Whiskey
2 Cubes of ice
Fill glass ¾ with plain water and stir well.

APPLEJACK HIGHBALL

1½ Oz. Applejack
2 Cubes of ice
Fill glass with Ginger Ale.
1 Twist of Lemon peel

CUBA LIBRE HIGHBALL

2 Oz. Cuban Rum
½ Juice of a Lime
Shake well with ice and pour.
Fill glass with Coca Cola.

DUBONNET HIGHBALL

2½ Oz. Dubonnet
2 Cubes of ice
Fill glass with Seltzer.
1 Twist of Lemon peel

FORDHAM RAM HIGHBALL

1 Oz. Sloe Gin
2 Oz. Brandy
½ Teaspoon Sugar
1 Juice of a Lemon
Shake well with ice and pour into
12 Oz. glass
3 Cubes of ice
Add Seltzer.

GIN AND TONIC HIGHBALL

(as served at Shepherds' Hotel,
Cairo, Egypt)
Rub peel of Lemon around
inside edge of glass.
1½ Oz. Dry Gin
1 Thin slice of Lemon
2 Cubes of ice
Fill glass with Indian Quinine
tonic water.

GINGER ALE HIGHBALL

2½ Oz. Rye Whiskey
2 Cubes of ice
Fill glass with Ginger Ale.
1 Twist of Lemon peel

HORSE'S NECK HIGHBALL

3 Oz. Dry Gin
1 Peel of a Lemon
1 Teaspoon Sugar
2 Cubes of ice
Fill glass with Ginger Ale.

MUSCATEL HIGHBALL

4 Oz. Muscatel Wine
½ Juice of a Lemon
3 Ice Cubes
Fill glass with Seltzer.

RHINE WINE & SELTZER HIGHBALL

2 Cubes of ice
½ Rhine Wine
½ Seltzer
Stir well and serve

RUM HIGHBALL

1½ Oz. Jamaica Rum
3 Cubes of ice
Fill glass with Ginger Ale.
1 Twist of Lemon peel

SHERRY EGG NOG HIGHBALL

1 Egg
2 Teaspoons Sugar
1½ Oz. Sherry Wine
6 Oz. Milk
Shake well with ice and strain.
Grate nutmeg on top.

SLIM JIM HIGHBALL

1 Juice of a Lemon
2 Teaspoons of Sugar
3 Oz. Dry Gin
1 Slice Fresh Pineapple
1 Maraschino Cherry
1 Sprig of Fresh Mint
2 Cubes of ice
Fill glass with Seltzer.

VODKA HIGHBALL

2 Oz. Vodka
3 Cubes of ice
Add Ginger Ale.

JULEPS

APPLEJACK JULEP

- 1½ Oz. Applejack
- ¾ Oz. Cuban Rum
- ⅔ Teaspoon Maraschino
- 1 Teaspoon Sugar
- 1 Sprig Fresh Mint

Glass of crushed ice. Stir well and decorate with fresh fruit.

BALTIMORE MINT JULEP

- ¼ Teaspoon Sugar
- 1 Teaspoon Water
- 4 Leaves of Mint
- 3 Oz. Rye Whiskey

Stir well and then fill glass with crushed ice. Stir until frosted.

Garnish with sprigs of fresh Mint.

BRANDY MINT JULEP

- 3 Oz. Brandy
- 3 Oz. Peach Liqueur
- 1 Teaspoon Sugar
- 4 Sprigs of Fresh Mint

Highball glass filled with cracked ice. Stir well and decorate with fresh fruit.

PINEAPPLE JULIP

(for 6 people)

Take a large glass jug ¼ full of crushed ice

- 2 Juice of Oranges
- 4 Oz. Raspberry Liqueur
- 4 Oz. Maraschino
- 5 Oz. Dry Gin
- 1 Bottle Moselle Wine
- ½ Of a Pineapple grated

Stir well and pour.

MULLED DRINKS

MULLED CLARET

- 1 Teaspoon Sugar
 - ¼ Teaspoon Cinnamon
 - ¼ Teaspoon fine cloves
 - ½ Teaspoon all spice
 - 1 Teaspoon Lemon Juice
 - ⅔ Teaspoon Angostura Bitters
 - 3 Oz. Claret Wine
- Heat poker red hot; stick into liquid until it boils; then strain and serve.

PUNCHES

BALTIMORE EGGNOG PUNCH

- 1 Qt. Brandy
- 1 Pt. Jamaica Rum
- ½ Pt. Applejack
- ½ Pt. Peach Liqueur
- 24 Eggs
- 2 Pounds Sugar
- 4 Qts. Milk

Beat yolk of eggs, add liquors in above order, then add sugar, then milk and last well beaten whites of eggs. Well iced in punch bowl. Grate nutmeg top.

BRANDY PUNCH— FLAMING

- ½ Pt. Water
 - ¾ lb. Sugar
 - 2 Peels of Lemon
 - 1 Pinch of Cinnamon and Mace
 - Grate Nutmeg to taste
 - 2 Cloves
- Simmer for 5 minutes and strain. Add
- 1 Qt. Brandy
 - 2 Juice of Lemons
- Set on fire in punch bowl and serve while burning.

BUTTERED RUM PUNCH

- 2 Qts. Cider—Very hot
 - ½ Cup Brown Sugar
 - ¼ Cup Butter
 - 12 Oz. Cuban Rum
- Powdered cinnamon on top.

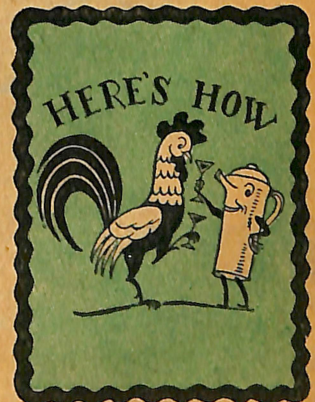
CARDINAL PUNCH

- 1 Qt. Claret Wine
 - 2 Oz. Brandy
 - 2 Oz. Jamaica Rum
 - 5 Oz. Italian Vermouth
 - 1 Pound Sugar
 - 1 Qt. Seltzer
- Serve in punch bowl surrounded by ice. Decorate with fresh fruit.

CHAMPAGNE CUP PUNCH

(for 8 people)

- 1 Teaspoon Sugar Syrup
 - 3 Slices of Orange
 - 3 Slices of Lemon
 - 1 Rind of Lemon
 - 1 Teaspoon Angostura Bitters
 - 2 Oz. Brandy
 - 2 Oz. Maraschino
 - 2 Oz. White Curacao
 - 4 Oz. Sherry Wine
 - 1 Qt. Champagne
 - 1 Qt. Seltzer
- Well iced in punch bowl.





"Mind if I take a few pretzels — poker game tonight!"



“He’s down a considerable time. I wonder what he found.”



*The Saturday Evening Post

"Well, that's out of my system, dear!"



"Oh, I always wear gloves when I go out for the evening —"



CIDER CUP PUNCH

- 1 Qt. Cider
 - 1 Pt. Seltzer
 - 4 Oz. Sherry Wine
 - 3 Oz. Brandy
 - ½ Juice of a Lemon
 - 3 Twists of Lemon peel
 - 2 Oz. Pineapple Juice
- Stir well with ice. Sugar and Nutmeg to taste.

EGGNOG PUNCH BRANDY

- 1 Egg
 - 1 Teaspoon Sugar
 - 1½ Oz. Brandy
 - 4 Oz. Milk
- Shake well with ice and strain.
Grate nutmeg on top.

FRUIT PUNCH

(100 people)

- 1 Qt. Grapefruit juice
- 1 Qt. Lemon juice
- 2 Qts. Strawberry juice
- 2 Qts. Raspberry juice
- 2 Qts. Cherry juice
- 1 Qt. Grated Pineapple
- 8 Qts. Seltzer
- 2 Pounds Sugar
- 8 Qts. Cuban Rum

Well Iced in punch bowl.

GIN PUNCH

(20 people)

- 4 Qts. Dry Gin
- 4 Qts. Seltzer
- 6 Juice of Lemons
- 12 Juice of Oranges
- 4 Oz. Maraschino
- ¼ Pound Sugar

Well Iced in punch bowl.

MAY WINE PUNCH

- 5 Bunches Woodruff
- ½ Pound Sugar
- ½ Pt. Brandy
- 1 Qt. Moselle Wine

Let mixture stand for 5 hours; then strain through cheese cloth and add:

- 3 Qts. Moselle Wine
- 1 Qt. Seltzer
- 1 Qt. Champagne

Surround punch bowl with ice.
Decorate with fresh fruit.

MILK PUNCH

- 8 Oz. Milk
- 2 Teaspoons Sugar
- 1½ Oz. Rye Whiskey
- 1 Egg

Shake well with ice and strain.
Grate nutmeg on top.

PINEAPPLE PUNCH

(10 people)

- ¾ Oz. Pineapple Juice
- ¾ Oz. Grenadine
- 3 Oz. Maraschino
- 1½ Oz. Dry Gin
- 3 Juice of Lemons
- 2 Teaspoons Angostura Bitters
- 1½ Qts. Moselle Wine
- 1 Qt. Seltzer

Surround punch bowl with ice; add

- 1 Pineapple cut up in small cubes.

SHERRY EGGNOG PUNCH

- 1 Tablespoon Sugar
- 1 Egg
- 4 Oz. Sherry Wine
- 4 Oz. Milk

Shake well with ice and strain.
Grate nutmeg on top.

SOUTHERN EGGNOG PUNCH

- 10 Eggs—beat yolks with
- 1 Cup Sugar; then add
- 1½ Pts. Brandy and
- ½ Pt. Cuban Rum, heat again, add
- 2 Qts. Milk
- 1 Qt. Cream

Beat Egg whites and add. Grate nutmeg on top. Well iced in punch bowl.

STRAWBERRY PUNCH

- 12 Strawberries—muddled
- 1 Oz. Brandy
- 2 Teaspoons Sugar
- 8 Oz. Milk

Shake well with ice and strain.
1 Twist of Lemon peel

TOM AND JERRY PUNCH

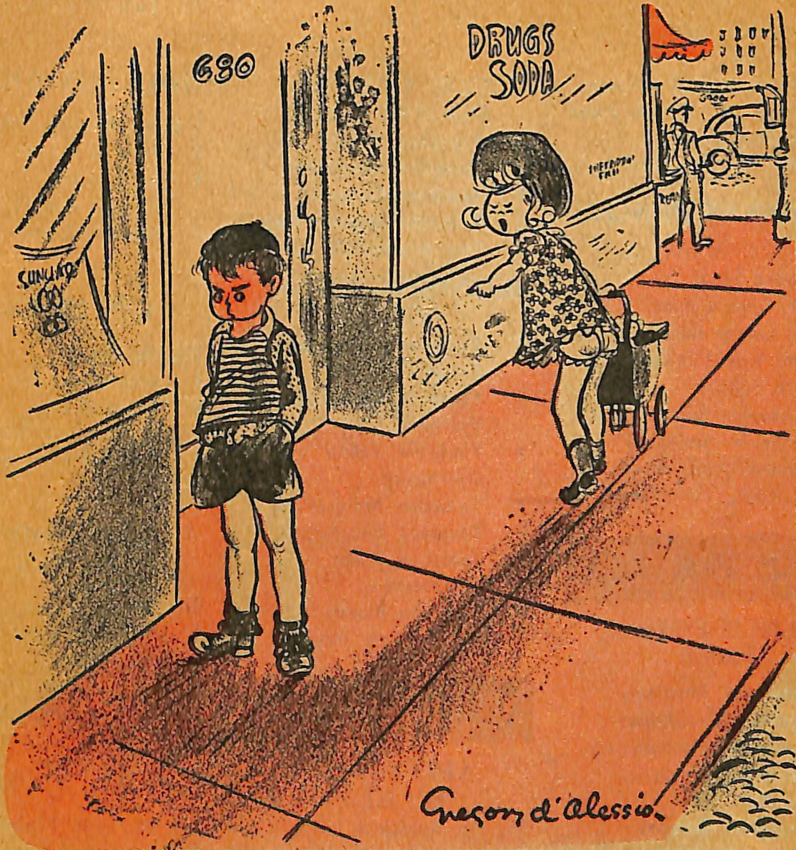
- 1 Egg
- ¾ Oz. Jamaica Rum
- 1 Teaspoon Sugar
- ¼ Teaspoon powdered Allspice
- ¼ Oz. Brandy

Mix together yolk of Egg, Rum, Sugar, Allspice; then add white of Egg beaten to stiff froth and the Brandy. Put 1 tablespoon of mixture in glass and add

- 1½ Oz. Brandy
- Fill glass with hot milk. Grate nutmeg on top.



**"Tommy is really quite nice, but he isn't
a very good drinker."**



Gregorio d'Alessio.

“You’d never have the nerve to talk to me like that, Johnny Roberts, if you weren’t full of double rich malteds!”

WASSAIL BOWL PUNCH

- 1 Qt. warm Beer
 - 1 Pound Sugar
- Grate nutmeg and ginger on top.
- 1 Pt. Sherry Wine
 - 2 Qts. Beer
 - 1 Whole peel of a Lemon
 - 3 Slices of toasted Bread floating on top
- Mix in order listed.

WHISKEY PUNCH

(12 people)

- 1 Pound Sugar
 - 1 Pt. Orange Juice
 - 1 Pt. Lemon Juice
 - 2 Qts. Rye Whiskey
 - 4 Qts. Seltzer
 - ½ Pineapple thinly sliced
 - 3 Oranges—quartered
 - 2 Lemons thinly sliced
- Well Iced in punch bowl.

POUSSE CAFES

FRENCH POUSSE CAFE

- ½ Teaspoon Raspberry Liqueur (Framboise)
 - ½ Teaspoon Maraschino
 - ½ Teaspoon Creme-de-Vanille
 - ½ Teaspoon Curacao
 - ½ Teaspoon Yellow Chartreuse
 - ½ Teaspoon Brandy
- Pour in order listed.

L'AMOUR POUSSE CAFE

- 1 Teaspoon Maraschino
 - 1 Teaspoon Creme-de-Vanille
 - 1 Teaspoon Brandy
 - 1 Yolk of an Egg
- Pour in order listed.

NEW ORLEANS POUSSE CAFE

- 1 Teaspoon Brandy
 - 1 Teaspoon Maraschino
 - 1 Teaspoon Curacao
 - 1 Teaspoon Jamaica Rum
- Pour in order listed.

RAINBOW POUSSE CAFE

- 1 Teaspoon Creme-de-Cacao
 - 1 Teaspoon Creme-de-Yvette
 - 1 Teaspoon Yellow Chartreuse
 - 1 Teaspoon Maraschino
 - 1 Teaspoon Benedictine
 - 1 Teaspoon Green Chartreuse
 - 1 Teaspoon Brandy
- Pour in order listed.

RICKEYS

APPLEJACK RICKEY

- 1½ Oz. Applejack
 - 1 Juice of a Lime
 - 2 Cubes of Ice
- Fill glass with Seltzer.
- 1 Twist of Lemon peel

APRICOT RICKEY

- 1½ Oz. Apricot Liqueur
 - 1 Juice of a Lime
 - 1 Cube of Ice
- Fill glass with Seltzer.
- 1 Twist of Lemon peel

BOURBON RICKEY

- 1½ Oz. Bourbon Whiskey
 - 1 Juice of a Lime
 - 1 Cube of Ice
- Fill glass with Seltzer.
- 1 Twist of Lemon peel

GIN RICKEY

- 1½ Oz. Dry Gin
 - 1 Juice of a Lime
 - 2 Cubes of Ice
- Fill glass with Seltzer.
- 1 Twist of Lime peel

GRENADINE RICKEY

- 1½ Oz. Grenadine
 - 1 Juice of a Lime
 - 1 Cube of Ice
- Fill glass with Seltzer.
- 1 Twist of Lemon peel

IRISH RICKEY

- 1½ Oz. Irish Whiskey
 - 1 Juice of a Lime
 - 1 Cube of Ice
- Fill glass with Seltzer.
- 1 Twist of Lemon peel



SCOTCH RICKEY

- 1½ Oz. Scotch Whiskey
 - 1 Juice of a Lime
 - 1 Cube of ice
- Fill glass with Seltzer.
- 1 Twist of Lemon peel

SLOE GIN RICKEY

- 2 Oz. Sloe Gin
 - 1 Juice of a Lime
 - 1 Teaspoon Sugar
 - 2 Cubes of Ice
- Fill glass with Seltzer.
- 1 Twist of Lime peel

SANGAREES

BRANDY SANGAREE

- 1 Cube of Ice
 - 2 Oz. Water
 - ½ Teaspoon Sugar
 - 2 Oz. Brandy
- Stir well and serve.
Grate nutmeg on top.

GIN SANGAREE

- ½ Teaspoon Sugar
 - 4 Oz. Dry Gin
 - 1 Cube of Ice
- Stir well and serve with
- 1 Teaspoon Sherry Wine on top

PORT WINE SANGAREE

- 1 Teaspoon Sugar
 - 6 Oz. Port Wine
- Shake well with ice and strain.
Grate nutmeg on top.

RUM SANGAREE

- 1 Teaspoon Sugar, dissolved in seltzer
 - 3 Oz. Jamaica Rum
 - 5 Oz. Seltzer
 - 2 Cubes of Ice
- Grate nutmeg on top.

SHERRY SANGAREE

- 4 Oz. Sherry Wine
 - ½ Teaspoon Sugar
- Shake well with ice and strain.
Grate nutmeg on top.

SHAKES

WILSHIRE SHAKE

- 1½ Oz. New England Rum
 - ¾ Oz. Cherry Liqueur
 - 1 Juice of a Lime
 - 1 Teaspoon Maraschino
- Fill glass with crushed ice.
Decorate with pineapple and fresh mint.

WHISKEY SHAKE

- 1 Juice of a Lemon
 - 4 Oz. Rye Whiskey
 - 2 Teaspoons Sugar
- Shake well with ice and strain.

SHRUBS

CURRENT SHRUB

- 1 Pound Sugar
 - 1 Pt. Strained Currant Juice
- Boil for 8 minutes; when cooled, add
- ½ Pt. Brandy
- Then bottle tightly.

ORIGINAL SHRUB

- 1 Pt. Lemon Juice
 - 2 Pounds Sugar
 - 3 Pts. New England Rum
 - 4 Pts. Water
- Mix well and let it stand 6 weeks before serving.



RASPBERRY SHRUB

1 Qt. Cider Vinegar; now add

3 Qts. Ripe Raspberries

Let it stand 1 day and then strain; add

1 Pound Sugar to each 1 Quart of liquid

Now boil for ½ hour and skim it clear; let mixture cool and then add

8 Oz. Brandy to each 1 Quart of liquid

Bottle and let stand 3 weeks.

SKINS

WHISKEY SKIN

¾ Oz. Hot Water

4 Oz. Rye Whiskey

1 Twist of Lemon peel

SLINGS

BRANDY SLING

1 Teaspoon Sugar

1 Oz. Seltzer

2 Oz. Brandy

1 Lemon peel

1 Orange peel

Stir well with ice and strain.

CUBAN SLING

1 Teaspoon Sugar

1 Oz. Seltzer

2 Oz. Cuban Rum

1 Lemon peel

1 Orange peel

Stir well with ice and strain.

GIN SLING

1 Teaspoon Sugar in

1 Oz. Water

1½ Oz. Dry Gin

1 Slice Lemon

2 Cubes of Ice

Fill glass with Seltzer.

JERSEY SLING

Fill glass with cracked ice.

1½ Oz. Applejack

½ Oz. Grenadine

1 Juice of a Lime

½ Teaspoon Cherry Liqueur

Stir gently with ice and strain.

STRAITS SLING

¾ Dry Gin

1/6 Benedictine

1/6 Cherry Liqueur

½ Juice of a Lemon

½ Teaspoon Angostura

Bitters

½ Teaspoon Orange Bitters

Shake well with ice and strain.

Fill glass with Seltzer.

WHISKEY SLING

1 Teaspoon Sugar in

1 Teaspoon Water

1½ Oz. Rye Whiskey

2 Cubes of Ice

Fill glass with Seltzer.

SMASHES

BRANDY SMASH

1 Teaspoon Sugar

½ Teaspoon Water

2 Oz. Brandy

Crush Mint leaves.

2 Ice cubes

Fill glass with Seltzer.

Garnish with fresh fruit.

GIN SMASH

1 Lump Sugar

½ Teaspoon Seltzer

4 Sprigs of Fresh Mint muddled

1½ Oz. Dry Gin

1 Twist of Lemon peel

2 Cubes of Ice

Decorate with fresh fruit.



SCOTCH SMASH

1 Teaspoon Sugar

½ Teaspoon of Water

2 Oz. Scotch Whiskey

4 Sprigs of Mint crushed

2 Ice cubes

Fill glass with Seltzer.

Garnish with fresh fruit.

SLOE GIN SMASH

1 Lump Sugar

½ Teaspoon Seltzer

4 Sprigs of Fresh Mint muddled

1½ Oz. Sloe Gin

1 Twist of Lemon peel

2 Cubes of ice

Decorate with fresh fruit.

WHISKEY SMASH BOURBON

1 Lump Sugar

½ Teaspoon Seltzer

4 Sprigs Fresh Mint, muddled

1½ Oz. Bourbon Whiskey

1 Twist of Lemon peel

2 Cubes of Ice

1 Slice of Orange

Fill glass with Seltzer.

SOURS

GIN SOUR

- 1/3 Juice of a Lemon
 - 1/4 Teaspoon Sugar
 - 1 1/2 Oz. Dry Gin
- Shake well with ice and strain.
- 2 Oz. Seltzer
 - 1 Thin slice of Orange

RUM SOUR

- 1 Teaspoon Sugar Syrup
 - 2 Oz. Jamaica Rum
 - 1/2 Juice of a Lemon
- Shake well with ice and strain.
- 2 Oz. Seltzer
 - 1 Thin slice of Orange

SCOTCH SOUR

- 1/2 Juice of a Lemon
 - 1/2 Teaspoon Sugar
 - 1 1/2 Oz. Scotch Whiskey
- Shake well with ice and strain.
- 2 Oz. Seltzer
 - 1 Thin slice of Orange

WHISKEY SOUR

- 1 Teaspoon Sugar
 - 1/2 Juice of a Lemon
 - 1 1/2 Oz. Rye Whiskey
- Shake well with ice and strain.
- 2 Oz. Seltzer
 - 1 Thin slice of Orange

SWIZZLES

NEW ENGLAND SWIZZLE

- 1 1/2 Oz. New England Rum
 - 1/4 Juice of a Lime
 - 3/8 Teaspoon Triple Sec
 - 3/4 Oz. Applejack
- Shake well with ice and pour.
Fill glass with Seltzer.
Garnish with fresh fruit.

RUM SWIZZLE

- (16 people)
- 4 Teaspoons Sugar
 - 6 Sprigs of Fresh Mint
 - 6 Juice of Lemons
 - 16 Oz. Jamaica Rum
- Mix in deep jug with 10 ice cubes. Use swizzle stick until it froths over.

WEST INDIAN SWIZZLE

- 1 Lump Sugar
 - 2 Oz. Seltzer
 - 1 Lump Ice
 - 1/3 Oz. Angostura Bitters
 - 2 Oz. West Indian Rum
- Swizzle with stick to froth.
Serve in a cocktail glass.

TODDIES

BRANDY TODDY

- 2 Oz. Brandy
 - 1/2 Oz. Apricot Liqueur
- Shake well with ice and strain.
Add Seltzer.

BUTTERED RUM TODDY

- 2 Oz. New England Rum
 - 2 Oz. Boiling Water
 - 1/4 Oz. Butter
- Stir well and sprinkle grated nutmeg on top.

SCOTCH TODDY

- 1/2 Teaspoon of Sugar
 - 1 1/2 Oz. Scotch Whiskey
 - 1 Lump of Ice
 - 1 Twist of Lemon peel
- Stir well and strain.

SPICED RUM TODDY

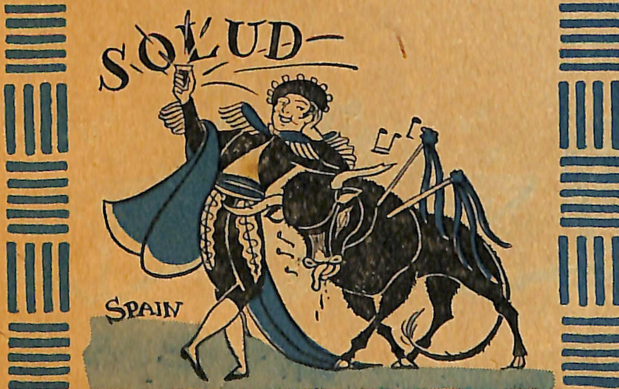
- 1 1/2 Oz. Jamaica Rum
 - 2 Teaspoons Sugar
 - 2 Teaspoons Butter
 - 1/2 Teaspoon of Allspice
- Fill glass with hot water.

TOM & JERRY TODDY

- 2 Teaspoons Sugar
 - 1 Egg whipped stiff
 - 2 Oz. Jamaica Rum
- Fill glass with hot water.
Grate nutmeg on top.

WHISKEY TODDY

- 1 Teaspoon Sugar
 - 3 Oz. Rye Whiskey
- Fill glass with hot water.
1 Twist of Lemon peel on top





STRANGE INTERLUDE

Margaret Fishback

I went to tea at Elizabeth's house,
And what did she serve but tea!
I sat as still as a well-bred mouse
When I went to tea at Elizabeth's house.
I didn't snarl and I didn't grouse
Though I was distressed to see
That tea at my friend Elizabeth's house
Meant absolutely tea.





THE SIMPLE LIFE

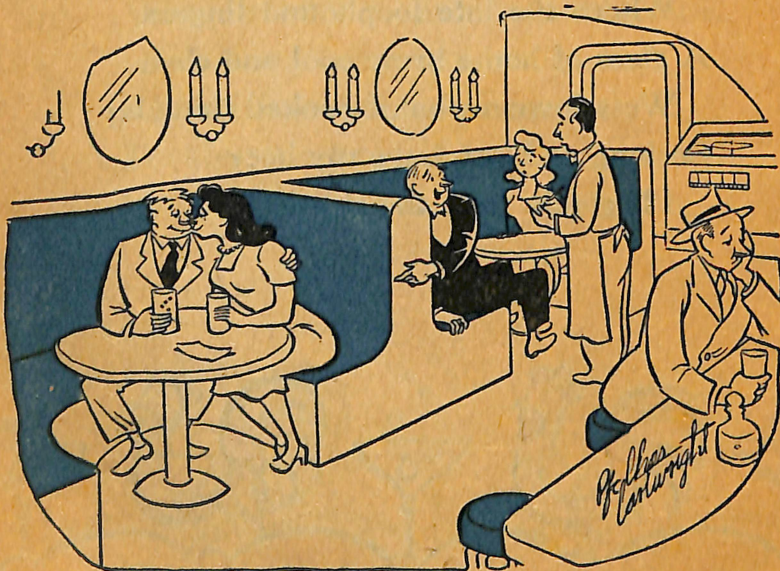
Keith Preston

I do not share the common craze
For food with jazzy singers;
Boy, tell me not of cabarets
Where the late loophound lingers.
A glass of home brew cool and clear
Wets down my home-cooked victuals;
So long as I can have my beer
I'll gladly miss the skittles.





"Mine always comes a few minutes late so he'll have to catch up with me —"



"We'll take the same."



**"Now-a-days it's awfully hard to get a book
with anything but reading in it."**



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