MY NEW COCKTAIL BOOK

G. F. STEELE

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SECOND EDITION

August 1934

Printed privately
by
THE CHARLES WATSON RUSSELL PRESS, Inc.
258 Broadway, New York City

To

MITCHELL DAVIS FOLLANSBEE

of Chicago, Illinois

A Citizen of the World

and a Gentleman of Good Taste

(non-alcoholic)

This Little Book is Dedicated

By the Compiler

Taken from "HERE'S HOW," by Judge, Jr.

Oh, poets sing of steins of ale

And mugs of old Jamaicer,

But the only vessel for a sail

Is the good old cock tail shaker!

"If all be true that I do think,
There are five reasons why men drink,
Good wine, a friend, or being dry,
Or lest we should be by-and-by,
Or any other reason why."

—HENRY ALDRICH (1647-1710)

Therefore if thine enemy hunger, feed him; if he thirst, give him drink; for in so doing thou shalt heap coals of fire on his head.

—ROM. xii:20

Drink no water, but use a little wine for thy stomach's sake.

—I TIM. v:23

Oh Mirth and Innocence!
Oh Milk and Water!
Ye happy mixtures of more happy days!

—BYRON: BEPPO, St. 80

Give strong drink unto him that is ready to perish and wine unto those that be of heavy hearts.

—PROV. xxxi:6

Then a smile, and a glass, and a toast and a cheer,
For all the good wine, and we've some of it here.

—OLIVER WENDELL HOLMES

Three cups of wine a prudent man may take;
The first of them for constitution sake;
The second to the girl he loves the best;
The third and last to lull him to his rest—
Then home to bed.

—ATHENAEUS (Banquet of the Learned)

There's nought, no doubt, so much the spirit calms
As rum and true religion.

—BYRON

A man may drink and no be drunk;
A man may fight and no be slain;
A man may kiss a bonny lass
And aye, be welcome back again.

—BURNS

Merry met and merry part,
I drink to thee with all my heart.

—OLD CUP INSCRIPTION

For lo, the winter is past, the rain is over and gone;
the flowers appear on the earth;
The time of the singing of birds is come
and the voice of the turtle is heard in our land.

—THE SONG OF SOLOMON

For God, in His goodness, sent the grapes
To cheer both great and small;
Little fools will drink too much
And great fools not at all.

—(Author unknown)

Taken from

"COCKTAILS — HOW TO MIX THEM"

by Robert of the Embassy Club

"Cocktails were first introduced in America more than a hundred years ago; but their exact origin is rather a mystery. Many stories are told to account for the bulk of the cocktail. But the one generally accepted is:

"The squire of a little country inn was very proud of his beautiful daughter, and he was equally fond of a magnificent prize-fighting cock. The bird suddenly disappeared and could not be found anywwhere. Weary of searching the country 'round, he swore and told everybody in the village that the man who brought the cock back alive would be allowed to marry his daughter.

"Many days passed, until one summer morning a young cavalry officer rode into the village, stopped in front of the inn, and handed the cock back to its owner.

"The squire, full of joy, produced drinks that all might toast the tail of the cock, who had not lost a single feather. His daughter, either by accident, or from excitement at the sight of her future husband, mixed whiskey, vermouth, bitters and ice together. Everybody liked this delicious concoction so much that it was christened on the spot 'Cocktail.'

"The officer introduced the 'cocktail' amongst his fellow officers, and soon it became known to the entire American Army. Gradually its reputation grew, and the cocktail became famous all over the world."

Taken from Joseph Hergesheimer's

"SAN CRISTOBAL DE LA HABANA"

which contains much wisdom concerning drinks, cigars and the art of fine living

"The moment had arrived for a **Daiquiri.** It was a delicate compound; it elevated my contentment to an even higher pitch. Unquestionably the cocktail on my table was a dangerous agent, for it held in its shallow glass bowl slightly encrusted with undissolved sugar the power of a contemptuous indifference to fate; it set the mind free of responsibility; obliterating both memory and tomorrow, it gave the heart an adventitious feeling of superiority and momentarily vanquished all the celebrated, the eternal fears. Yes, that was the danger of skillfully prepared intoxicating drinks . . . The word intoxicating adequately expressed their power, their menace to orderly, monotonous resignation. A word, I thought further, debased by moralists from its primary ecstatic content . . . but then, with a fresh **Daiquiri** and a sprig of orange blossom in my buttonhole, it meant less than nothing."

Taken from

"THE SQUIRE'S RECIPES"

being a reprint of an odd little volume

as done by Kendall Banning

A COCKTAIL

"By this curious name the Squire has designated a most delicious drink, the composition of which has long been held secret. That it is of romantic origin, the Squire admits, inasmuch as he secured the recipe straight from sweet Mistress Peggy Van Eyck, of the inn called the Cock's Tail Tavern, at Yonkers, for reasons hereinafter described. As this fair maid was once mixing this potion for her accepted lover, Master Appleton, in order that he might face with proper spirit the ire of her father, her favorite game cock, as if in celebration of the momentous event, crowed lustily and shook himself so vigorously that one of his royal tail feathers floated gently towards his mistress. Seizing the feather, she deftly stirred the glass's contents with it, and thereupon, proclaimed the drink a Cocktail, by which term it has since been designated."

A mixing glass holds 12 ounces, 6 jiggers or 24 medium sized tablespoonfuls.

A jigger holds 2 ounces, or 4 medium size tablespoonfuls.

A pony holds 1 ounce, or half a jigger, or 2 tablespoonfuls.

Liqueur Glass	1 oz.
Sherry	2 oz.
Cocktail	2 oz.
Port Glass	2½ oz.
Sauterne Glass	3 oz.
Burgundy Glass	3½ oz.
Champagne Glass	5 oz.
Tumbler	9 oz.

Where limes are unobtainable, lemon juice may be substituted for lime juice in the following recipes.

PREFACE

Since the first edition of this little work was published, the compiler has accumulated a considerable number of additional recipes, which he can recommend, and, therefore, this edition is being sent out to our friends.

G. F. STEELE

FOREWORD

It may be that the Compiler is trying to teach his Grandmother to suck eggs to make any suggestions to those into whose hands this little book may fall, regarding the best method of obtaining results in mixed drinks. But at the risk of making himself ridiculous, the Compiler is moved to submit his own method of making mixed drinks.

In the first place, haphazard assembling of liquors to constitute mixed drinks, produces the most grotesque and outrageous effects, while accurate compounding of mixed drinks produces results far more salutary than guesswork.

The Compiler has always used a glass beverage compounder with graduation marks to be used as a measure of the various liquids used. This beverage compounder is manufactured by the New York Stamping Company of Brooklyn, and may be used as a shaker as well as a measuring glass; but the Compiler personally prefers to use a metal shaker, as the use of this type of shaker enables one to get a much colder drink.

Having assembled the various liquids to be compounded into a mixed drink, the Compiler has always—before putting in the ice—tasted the mixture to determine whether the balanced effect is going to be satisfactory or not. Frequently, in a beverage composed of large amounts of strong liquor, the result may be a harsh-tasting compound which can be blended by

using a little rock candy syrup or gum syrup. Gum syrup can be made in the home by using the following recipe:

Take 14 pounds of loaf sugar
Take 1 gallon of water

Boil together for five minutes, and add water enough to make up to 2 gallons, or it can be bought at various places, including the store of Charles & Company, 48 East 43rd Street, New York City, at a price of thirty cents a quart. The Compiler never makes a cocktail without having at his right hand a bottle of gum syrup to be used at discretion, in order to blend and to get the best results; and if the taste of the assembled mixture does not give the desired result, the cocktail may be saved by introducing the ingredient desired to bring it up to the point of excellence.

Too many people assemble their drinks by guesswork, and both they and their guests may be both shocked and horrified at the unfortunate result.

You will observe in the following pages frequent reference to the use of Absinthe as a flavoring extract. It is difficult now to get old green Absinthe, and excepting in those cases requiring a larger amount of alcoholic Absinthe, non-alcoholic Absinthe will give the same flavor as that obtained by the use of the real article.

It has also been difficult for some years to get Pineapple Juice, but owing to the demands made upon the American-Hawaiian Pineapple Company, they now put up Pineapple Juice in small cans which are sold by Charles & Company, at the address above mentioned, at thirty cents a can.

Doubtless it is unnecessary to emphasize the fact that a cocktail must be as cold as possible, and the cocktail shaker should be filled with thin ice clear to the top, and the contents shaken until the shaker almost burns the hands.

The recipes contained in this little volume have been obtained over a long period of years by the Compiler from various persons and there are certain of the mixtures which he prefers and particularly recommends to his friends. They are as follows:

The above are all cocktails. Among the special mixed drinks, the Compiler can recommend the "Ramos Fizz." This recipe is authentic, and no one who, in the old days, has visited the old Ramos Bar in New Orleans and has seen the twenty young men standing side by side, all day long, shaking these wonderful drinks, will ever forget the sight; and the recipe is exactly the same as was used in that famous drinking place.

The recipe for the Real Georgia Mint Julep is also authentic, although Bourbon Whiskey may be substituted for Cognac Brandy.

It is also desired to give credit to Major R. A. C. Kane, that shining light of the St. James' Club, Montreal, one of the finest Citizens of the World whom the Compiler has ever met. His prescription of Egg Nogg will be found authentic and satisfactory.

COCKTAILS

ABSINTHE
3/4 jigger Green Absinthe
dash Orange bitters
dash Angostura bitters
dash Anisette

ABSINTHE—No. 2
1/3 Absinthe
2/3 Water mixed in slowly
2 dashes Angostura bitters
1 teaspoonful Benedictine

ADONIS
1/3 Sherry
2/3 Italian Vermouth
2 dashes Orange bitters

ALASKA
1/3 Yellow Chartreuse
2/3 Old Tom Gin
dash Orange bitters

ALEXANDER
75% Rye Whiskey
25% Benedictine
twist of Orange Peel

ALEXANDER'S SISTER
1/3 Dry Gin
1/3 Cream
1/3 Creme de Menthe

ALGOMA DARLIN'

1/3 Dry Gin
1/3 French Vermouth
1/3 Orange juice

A dash of bitters and a teaspoonful of Orange marmalade for each cocktail made. (This is for ladies' parties. For men's parties, **bear heavier on the Gin**—according to taste, the quantity of Gin you have and the strength of the contestants.)—**C. H. L. Jones.**

ALGOMA STINGER

1/3 Dry Gin
1/3 French Vermouth
1/3 Italian Vermouth

Add 5% Jamaica Rum, the equivalent of a dash of bitters for each cocktail made. (Hard-boiled soldiers and deep-sea sailormen are not to hold down to the 5% of Rum. If they want more, let them have it. The "Stinger" part is in the rum. This cocktail is also known as the "Algoma Singer." It has made people sing who never sang a note before.)—**C. H. L. Jones.**

ANTILLES

1/3 French Vermouth
1/3 Italian Vermouth
1/3 Brandy
dash Orange Flower water

APPLE JACK-RABBIT

50% Applejack
50% Maple Syrup
juice of a Lemon
juice of an Orange

ASTORIA

2/3 Old Tom Gin
1/3 French Vermouth
dash Orange bitters

ATTABOY

1/3 Dry Gin
1/3 Bacardi
1/6 Cointreau
1/6 Lemon juice

AUTO

1/3 French Vermouth
1/3 Old Tom Gin
1/3 Scotch Whiskey

AUTOMOBILE

1/3 Italian Vermouth.
1/3 Scotch Whiskey
1/3 Old Tom Gin
Gum syrup to taste
small piece Orange peel

AVIATION

3/4 jigger Applejack
1/2 jigger Lime juice
dash Absinthe
Grenadine syrup to taste

AVIATOR

25% Dubonnet
25% French Vermouth
25% Italian Vermouth
25% Dry Gin

BACARDI

1/2 Bacardi Rum
1/4 Lime juice
1/4 Grenadine

BALLANTINE

1/3 French Vermouth
2/3 Dry Gin
dash Absinthe

BARACCAS

75% Italian Vermouth
25% Fernet-Branca

BARBARY COAST

25% Dry Gin
25% Scotch Whiskey
25% Creme de Cocoa
25% Cream

BAR NACIONAL

1/2 Dry Gin
1/4 White Italian Vermouth
1/4 French Vermouth
dash Peychaud bitters
dash Absinthe
twist of orange peel

This recipe was given me by Leo Souri, proprietor of the famous Bar Nacional Restaurant in Santos, Brazil, and is an excellent cocktail. White Vermouth is made both by Martini & Rossi, and Gancia, of Turin, Italy; and is rarely sold except in the Latin countries. The agents of Martini & Rossi in the United States are Wm. A. Taylor & Company of 15 Laight Street, New York City, and while they are the wholesale distributors, they can refer anyone desirous of purchasing it to the retailers in New York.

BARRY

50% Italian Vermouth
50% Dry Gin
2 dashes Angostura bitters
4 dashes Creme de Menthe

BATH

50% Old Tom Gin
50% Italian Vermouth
4 dashes Amer Picon

BEAUTY

50% Dry Gin
25% French Vermouth
25% Italian Vermouth
white of an egg
dash Absinthe
Rum syrup to taste

BEAUTY SPOT

25% Italian Vermouth
25% French Vermouth
50% Dry Gin
dash Grenadine
Orange juice to taste

BEAUX ARTS

20% Amer Picon
20% French Vermouth
20% Italian Vermouth
20% Forbidden Fruit
20% Dry Gin

BETWEEN-THE-SHEETS

1/3 Brandy
1/3 Cointreau
1/3 Bacardi Rum
dash Lemon juice

BIJOU

1/3 Green Chartreuse
1/3 Dry Gin
1/3 Italian Vermouth

B. J.

50% Dry Gin
50% Italian Vermouth
piece Lemon peel

"BILL" CHANDLER COCKTAIL

42% Bacardi Rum
30% Lemon juice
12% Jamaica Rum
10% Cointreau
6% Grenadine

This is one of the best recipes for cocktails included in this book if carefully made, but great care must be taken to follow the recipe exactly, or it will not turn out well.

BIRD

2/3 Brown Curacao
1/3 Brandy

BISHOP

1 jigger Jamaica Rum
1 barspoonful Claret
dash Lemon juice
Gum syrup to taste

BLACKTHORNE COCKTAIL

50% Italian Vermouth
50% Sloe Gin
1 teaspoonful Gum syrup
juice of 1/4 Lemon
2 dashes Orange bitters

BLOOD AND SAND

1/4 Orange juice
1/4 Scotch Whiskey
1/4 Cherry Brandy
1/4 Italian Vermouth

BLOOD TRANSFUSION

50% Demarara Rhum (Q. L. C.) 35 O. P. (Nelson's Blood)
50% juice of fresh Limes
Grenadine to sweeten and a liberal "sotting" with Angostura bitters
(Dr. E. Hamilton White)

BOBBIE BURNS

50% Scotch
50% Italian Vermouth
1 barspoonful Orange juice
1 barspoonful Maraschino

BOBBY BURNS— No. 2

1/2 Italian Vermouth
1/2 Scotch Whiskey
3 dashes Benedictine
twist of Lemon peel

BOLO

1/3 Italian Vermouth
2/3 Dry Gin
drop in a piece of Orange peel

BOLO—No. 2

1/2 wineglass Bacardi Rum
1 teaspoonful sugar
juice of 1/4 Lemon or 1/2 Lime
juice of 1/4 Orange

BOOBY

1 jigger Dry Gin
1/8 jigger Grenadine syrup
1/2 jigger Lime juice

BOOMERANG

1/3 French Vermouth
1/3 Canadian Club Whiskey
1/3 Swedish Punch
dash Lemon juice
dash Angostura bitters

BOREN

1/2 French Vermouth
1/2 Dry Gin
1 soupspoon Benedictine
1 teaspoon Swedish Punch
3 dashes Angostura Bitters
1 Olive

(Roy S. Wintemute)

BOSOM CARESSER

1/3 Curacao
2/3 Brandy
1 teaspoonful of Grenadine
yolk of one Egg

BRANDY

French Brandy
dash Angostura bitters
dash Gum syrup

Twist small piece Lemon peel over top of glass, if desired

BRANDY—No. 2

1 jigger Brandy
2 dashes Orange bitters
Gum syrup to taste

BRANDY GUMP

1 jigger Brandy
2 dashes Grenadine
juice of a Lemon
Gum syrup to taste

BRANT

25% White Mint
75% Brandy
dash Angostura bitters
Lemon peel on top

BRIDAL

1/3 Italian Vermouth
2/3 Dry Gin
dash Orange bitters
dash Maraschino
Orange peel on top

BRIGHTON

25% Italian Vermouth
25% Dry Gin
25% Old Tom Gin
dash Orange bitters
Lemon peel

BRONX

1/3 Dry Gin
1/6 French Vermouth
1/6 Italian Vermouth
1/3 Orange juice

BRONX—No. 2

1/3 Italian Vermouth
1/3 Dry Gin
1/3 Orange juice

BRONX EXPRESS

1/3 Gordon Gin
1/3 French Vermouth
1/3 Orange juice
few dashes of Absinthe

BRONX TERRACE

50% Dry Gin
50% French Vermouth

BROOKLYN

50% Rye Whiskey
50% Italian Vermouth
dash Amer Picon bitters
dash Maraschino

BUD'S

25% French Vermouth
25% Italian Vermouth
50% Dry Gin
dash Orange bitters
dash Apricot Brandy
twist of Orange peel

BUSTANOBY ABSINTHE

60% Green Absinthe
40% Water
dash Angostura bitters
Orange juice
Gum syrup to taste

BUTLER

50% Pineapple juice
50% Dry Gin
Apricot Brandy

E. H. BUTLER

1–7/8 glasses Dry Gin
1/8 glass Cognac
2 glasses Pineapple or Orange juice
juice of 1/2 Lemon
1 tablespoonful Pine Bev (a highly concentrated syrup of Pineapple procurable at Park & Tilford)
white of 1 Egg

CAFE AU KIRSCH

1/3 Kirschwasser
1/3 Brandy
1/3 cold black Coffee
white of an egg

CAFE DE PAREE

1 jigger Dry Gin
1 barspoonful Anisette
1 barspoonful Cream
white of an Egg

CALVADOS

2 glasses Applejack
2 glasses Orange juice
1 glass Cointreau
1 glass Orange bitters

CARABOA WALLOW

20% Italian Vermouth
20% French Vermouth
40% Dry Gin

CASTLE DIP

1/2 Applejack
1/2 White Creme de Menthe
3 dashes Absinthe

CHAMPAGNE

(Recipe of Duke de Alba, great Spanish Grandee)

1/2 lump Cane Sugar in an empty Champagne glass
Add 1/4 teaspoonful Angostura bitters
Fill glass with Brut (natural) Champagne

CHERRY BRANDY

50% Cherry Brandy
50% French Vermouth
dash Peach or Orange bitters

CHRYSANTHEMUM

1/3 Benedictine
2/3 French Vermouth
twist Orange peel on top
3 dashes Absinthe

CIRO

1/2 Dry Gin
1/2 Orange juice
dash of Grenadine
dash of Absinthe

CLARIDGE

1/3 Dry Gin
1/3 French Vermouth
1/6 Apricot Brandy
1/6 Cointreau

CLOVER CLUB

1 portion Dry Gin
juice of 1 lime
white of one Egg
tablespoonful Grenadine or Strawberry syrup
Serve with sprig of Mint on top

CLOVER CLUB No. 2

25% Grenadine
25% Lemon juice
50% Dry Gin
white of one Egg
Serve with sprig of Mint on top

COCKTAIL A LA ANN

1 quart Ice Cream
1 pint Dry Gin
1/2 cup Grenadine

COFFEE COCKTAIL

1/3 Port Wine
1/6 Brandy
1 dash Curacao
yolk of an Egg
1 teaspoonful Gum syrup

(The name of this drink is a misnomer, as coffee is not to be found among its ingredients, but it looks like coffee when it has been properly concocted.)

COLD DECK

1/4 White Creme de Menthe
1/4 Italian Vermouth
1/2 Brandy

COLONIAL

1/2 jigger Maraschino
1 jigger Tom Gin
1 jigger Grapefruit juice

COOPERSTOWN

1/6 French Vermouth
1/6 Italian Vermouth
1/3 Dry Gin
1/3 Orange juice
Put in plenty of Mint and crush before shaking

CORONATION

1/6 Italian Vermouth
1/6 French Vermouth
2/3 Applejack
Round ball of Apple made with a potato cutter

CORONATION No. 2

1/3 French Vermouth
1/3 Dry Gin
1/3 Dubonnet

PERCY CROSBY

1 jigger Bacardi Rum
1 jigger Grapefruit juice
juice 1/2 a lime
dash Apricot Brandy

CUBAN

1/3 Dry Gin
1/3 Brandy
1/3 Apricot Brandy
juice of one Lime

DAIQUIRI

50% Bacardi Rum
50% Pineapple juice
juice of one Lemon or Lime
enough Gum syrup to offset Lemon juice
small portion Absinthe

DARTMOUTH DRACHM

1 jigger Italian Vermouth
1 jigger Old Tom Gin
dash of Benedictine
Maraschino Cherry in each glass

DAVIS COCKTAIL

1/4 Jamaica Rum
1/2 French Vermouth
2 dashes Grenadine
juice of 1/2 Lime or Lemon

DEAUVILLE

1/4 Brandy
1/4 Applejack
1/4 Cointreau
1/4 Lemon juice

COL DEGEN'S COCKTAIL

50% Port Wine
50% Brandy
twist of Lemon peel

DIKI-DIKI

1/6 Swedish Punch
2/3 Applejack
1/6 Graprefruit juice

DODGE SPECIAL

50% Dry Gin
50% Cointreau
dash Grape juice

DREAM

1 jigger Dry Gin
1 dash of any favorite liqueur
juice of 1/2 Lemon
Gum syrup to taste

DU BARRY

1/2 French Vermouth
2/3 Plymouth Gin
dash Angostura bitters
2 dashes Absinthe
Add slice of Orange

DUBONNET

1/2 jigger Dry Gin
1/2 jigger Dubonnet
dash Orange bitters

DUCHESS

1/3 French Vermouth
1/3 Italian Vermouth
1/3 Absinthe

EARTHQUAKE

1/3 Dry Gin
1/3 Scotch Whiskey
1/3 Absinthe

EAST AND WEST

1/4 Bacardi Rum
3/4 Swedish Punch
dash Lemon juice

(Created to mark the arrival in London of a ruling Indian Prince.)

EMERSON

1/3 jigger Italian Vermouth
1/2 jigger Old Tom Gin
juice of one Lime
dash Maraschino
Gum syrup to taste

EVE'S APPLE

1/3 Applejack
1/3 Grapefruit juice
1/3 Swedish Punch

EVERYTHING BUT

25% Scotch
25% Dry Gin
25% Lemon juice
25% Orange juice
1 white of an Egg
1 tablespoonful Apricot Brandy
Gum syrup to taste

This little drink is christened thusly because it contains everything but the kitchen stove!

FAIR AND WARMER
1/3 Italian Vermouth
2/3 Bacardi Rum
2 dashes Curacao

FARMER GRAY
1/2 jigger Applejack
1/4 jigger Curacao
juice of 1/2 Lemon
Gum syrup to taste

FLUFFY RUFFLES
1/2 Bacardi Rum
1/2 Italian Vermouth
peel of one Lemon

FLUSHING
1/3 Italian Vermouth
2/3 Brandy
dash Angostura bitters
Lemon peel
Gum syrup to taste

FOUR FLUSH
1/4 French Vermouth
1/4 Swedish Punch
1/2 Bacardi Rum
dash Grenadine or Syrup

FOX SHOT
40% Dry Gin
20% Italian Vermouth
20% Brandy
20% Angostura bitters

MRS. N. B. FOSTER

50% Dry Gin
25% Lemon juice
25% Orange juice
Maraschino

FRANKENJACK

1/3 Dry Gin
1/3 French Vermouth
1/6 Apricot Brandy
1/6 Cointreau

FRENCH '75

2/3 Dry Gin
1/3 Lemon juice
Gum syrup to taste

Fill up rest of a tall glass with Champagne! If you use club soda instead of Champagne, you have a TOM COLLINS!

FULL HOUSE

1/4 Swedish Punch
1/4 French Vermouth
1/2 Bacardi Rum

FURNITURE

1/6 French Vermouth
1/6 Italian Vermouth
1/3 Dry Gin
1/3 Pineapple juice

GABY

1/3 Dry Gin
1/3 Creme d'Yvette
1/3 Creme de Menthe, white

GIBSON

50% Italian Vermouth
50% Dry Gin

GIN COCKTAIL (Old Fashioned)

Old-Fashioned Gin Cocktail is made the same as Old-Fashioned Whiskey Cocktail, substituting Gin instead of Whiskey.

GLIDER

1 jigger Dry Gin
1 dash Absinthe
2 dashes Grenadine
juice of 1/2 a Lime
white of an Egg

GLOOM CHASER

1/4 Lemon juice
1/4 Grenadine
1/4 Grand Marnier
1/4 Curacao

GOLDEN DAWN

1/4 Orange juice
1/4 Apricot Brandy
1/4 Calvados (Applejack)
1/4 Booth's Gin
dash Grenadine

From Mr. W. C. Powers. "I am glad to advise that Calvados is the college name of your old friend, Applejack, It is made in France and is a distillation of apple juice.

The price of it in London is 17/- a bottle and it is put up in about the same squat-shaped bottle as Benedictine, so if you want to make a Golden Dawn and can find the gin, apricot brandy and grenadine, substitute some 'Jersey Lightning' for the Calvados and the result will be the same or better than if Calvados were available. I was not invited to this cocktail competition. This seems to me to invalidate the decision to some extent."

GOOD NIGHT, LADIES!

1/2 jigger Apricot Brandy
1/2 jigger Grenadine
1 jigger Dry Gin
juice of 1/2 Lemon

GRAND SLAM

1/4 French Vermouth
1/4 Italian Vermouth
1/2 Swedish Punch

GRAPE VINE

25% Grape juice
25% Lemon juice
50% Dry Gin
dash Grenadine

GREEN ANGEL

1 part Green Creme de Menthe
1 part Dry Gin
1/2 part Scotch Whiskey
1 part cream
white of an Egg

GREEN-EYED MONSTER

1/3 Dry Gin
1/3 Italian Vermouth
1/3 Green Chartreuse

H. P. W. COCKTAIL
(Scale 1 to 2)

1 part Italian Vermouth
2 parts Old Tom Gin
twist of Orange peel

HABANA CLUB

50% Bacardi Rum
50% Grapefruit juice
Gum syrup if needed

HABITANT

2/3 V. O. Seagram's Whiskey
1/6 French Vermouth
1/6 Maple syrup
1 dash Angostura bitters

(Through the courtesy of Otto of the Canadian Club, New York.)

HARVARD

50% Italian Vermouth
50% Brandy
3 dashes Boker's or Angostura or Peychaud bitters
dash Gum syrup

(Fill with ice, mix and strain into glass; fill with Seltzer and serve quickly.)

HARVESTER

50% Orange juice
50% Dry Gin

HEARST

50% Dry Gin
50% Italian Vermouth
2 dashes Orange bitters
dash Angostura bitters

HAWAIIAN

4 parts Dry Gin
2 parts Orange juice
1 part Curacao (or any other of the Orange Liqueurs)

HIS ROYAL HIGHNESS (The Prince of Wales' Cocktail)

1/8 Italian Vermouth
1/8 French Vermouth
1/8 Orange Curacao
1/8 Sugar syrup
1/4 Dry Gin
1/4 Brandy

The above recipe was given to the Ritz-Carlton Hotel, Montreal, by His Royal Highness, with instructions that this was the cocktail that he wanted served to him at all times. The recipe was given to R. Kane by Monsieur de Baillets, Manager of the Ritz-Carlton Hotel.

HOMESTEAD

1 slice Orange
2/3 Dry Gin
1/3 Italian Vermouth

HONEYMOON

1/2 Benedictine
1/2 Applejack
juice of 1/2 Lemon
3 dashes Curacao

HONOLULU COCKTAIL

100% Dry Gin
1/2 spoon sugar
twist of lemon peel
juice of 1/2 Orange
juice of 1/2 Lime
dash of Curacao
dash of Angostura bitters

HUNDRED PER CENT

1/6 Orange juice
1/6 Lemon juice
2/3 Swedish Punch
2 dashes Grenadine

ICHABAN

1/3 Dry Gin
1/3 Creme de Cacao
1/3 Pure Cream

IDEAL

50% Dry Gin
25% French Vermouth
25% Italian Vermouth
piece of Grapefruit

INFURIATOR

2/3 Brandy
1/3 Anisette

INCOME TAX

1/4 French Vermouth
1/4 Italian Vermouth
1/2 Dry Gin
dash Angostura bitters
juice of 1/4 Orange

IRIS

1/3 Lemon juice
2/3 Dry Gin
3 sprigs Mint
Gum syrup to taste

IRISH

1/3 French Vermouth
2/3 Creme de Menthe, green
dash Orange bitters

JACK ROSE (St. Regis)
20% Lime juice
20% Grenadine syrup
60% Applejack

JACK ROSE—No. 2
1/3 Applejack
1/6 Dry Gin
1/12 French Vermouth
1/12 Italian Vermouth
1/6 Orange juice
1/6 Lime juice
dash Grenadine

JO-JO
1/3 Italian Vermouth
1/3 Dry Gin
1/3 Rye Whiskey

JUDGE, JR.
1/3 Dry Gin
1/3 Bacardi
1/3 Lemon juice
dash Grenadine

JUDGETTE
1/3 Peach Brandy
1/3 French Vermouth
1/3 Dry Gin
dash Lime juice

LEAP YEAR

2/3 Gin
1/6 Grand Marnier
1/6 Italian Vermouth
dash Lemon juice

LEAGUE OF NATIONS

4/7 Dry Gin
1/7 Italian Vermouth
1/7 French Vermouth
1/7 Brown Curacao
white of one Egg

LEAVE ME WITH A SMILE

1/2 Bacardi
1/2 Lime or Lemon juice
white of an Egg
dash of Grenadine

LITTLE DEVIL

1/6 Lemon juice
1/6 Cointreau
1/3 Bacardi Rum
1/3 Dry Gin

LITTLE PRINCESS

1/2 Italian Vermouth
1/2 Bacardi Rum

LOFTUS

1/3 French Vermouth
1/3 Italian Vermouth
1/3 Absinthe

LOGAN

1/3 Dry Gin
1/3 Rum
1/3 Milk

LONE TREE

1/3 Italian Vermouth
2/3 Old Tom Gin

LORD SUFFOLK

1/8 Italian Vermouth
1/8 Cointreau
5/8 Dry Gin
1/8 Maraschino

LOS ANGELES

1 jigger Scotch
1 Egg
dash Italian Vermouth
juice of a Lemon
Gum syrup to taste

LUSITANIA

2/3 French Vermouth
1/3 Brandy
dash Orange bitters
dash Absinthe

MAGNOLIA BLOSSOM

50% Dry Gin
25% Lemon juice
25% Cream
dash Grenadine

MAH-JONGG

2/3 Dry Gin
1/6 Cointreau
1/6 Bacardi Rum

MAIDEN'S PRAYER

3/4 jigger Dry Gin
2 dashes your favorite liqueur
juice of 1/2 a Lemon
white of an Egg
Gum syrup to taste

MANHATTAN

1/3 Italian Vermouth
2/3 Bourbon Whiskey
dash Angostura bitters

MARCONI

1/3 Italian Vermouth
2/3 Applejack

MARGUERITE

1/3 Italian Vermouth
2/3 Plymouth Gin
dash Absinthe
dash Angostura bitters

MARQUERAY

1 jigger Dry Gin
juice of one Lime
white of an Egg
dash of Absinthe
Gum syrup to taste

MARTINI (J. D. Coffin)	30%	French Vermouth
	20%	Italian Vermouth
	50%	Dry Gin
MARTINI	2/3	Old Tom Gin
	1/3	Italian Vermouth
	3	dashes Orange bitters
		small piece Lemon peel
MARY PICKFORD	1/2	Bacardi Rum
	1/2	Pineapple juice
	1	teaspoonful Grenadine
	6	drops Maraschino
MELBA	1/2	Glass Bacardi Rum
	1/2	Glass Swedish Punch
	2	dashes Grenadine
	2	dashes Absinthe
		juice of 1/4 Lemon or 1/2 Lime
METROPOLITAN (Southern Style)	1/3	Italian Vermouth
	2/3	Brandy
		dash Orange bitters
McCUTCHEON	50%	Dry Gin
	25%	French Vermouth
	25%	Italian Vermouth
		dash Orange bitters
		dash Angostura bitters
		dash Anisette on top

MILLIONAIRE'S
50% Dry Gin
40% French Vermouth
10% Grenadine
juice of half a Lime

MILLIONAIRE—No. 2
3/4 jigger Rye Whiskey
2 dashes Grenadine syrup
6 dashes Curacao
white of an Egg
dash Orange bitters

MONKEY GLAND
2/3 Dry Gin
1/3 Orange juice
3 dashes Absinthe
3 dashes Grenadine

MONTE CARLO IMPERIAL
1/2 Dry Gin
1/4 Lemon juice
1/4 White Creme de Menthe

MONTGOMERY
1/3 Italian Vermouth
2/3 Dry Gin
white of an Egg
half slice Orange
(a good pick-me-up)

MULE'S HIND LEG
20% Dry Gin
20% Benedictine
20% Applejack
20% Apricot Brandy
20% Maple syrup

MUNN	1/3 Italian Vermouth 2/3 Plymouth Gin
MARTINI (L. B. Palmer)	2/3 Dry Gin 1/9 Italian Vermouth 2/9 French Vermouth dash Orange bitters dash Peychaud bitters dash Absinthe

NARRAGANSETT

2/3 Whiskey
1/3 Italian Vermouth
dash Absinthe
Olive

NAVY

25% Italian Vermouth
75% Bacardi Rum
juice 1/4 of an Orange
dash Angostura bitters

NEAR NEMO

1/3 French Vermouth
2/3 Dry Gin

Saturate inside of cocktail glass with Absinthe

NEMO

1/3 French Vermouth
2/3 Dry Gin
piece of twisted Orange peel

NEVADA

1 jigger Bacardi
juice of half Grapefruit
juice of a Lime
dash of bitters
Gum syrup to taste

NEW ORLEANS

1 jigger Old Tom or Holland Gin
1/2 jigger Lime juice
1/2 jigger Lemon juice
1/2 jigger Cream
white of an Egg
1 teaspoonful L'Eau de Fleur d'Orange
1 teaspoonful Sugar
add siphon Water

NEW YORK

50% Bacardi Rum (or any other rum)
50% Pineapple juice

NEW YORKER

Heaping tablespoonful Orange marmalade
Gin to desired strength
juice of three Lemons
white of one Egg
Shake thoroughly before adding ice

NORMAN

1 jigger of Jamaica Rum
2 dashes of Angostura bitters
3 dashes of Maraschino
3 dashes of Grenadine
3 dashes of Curacao

NORTH POLE

75% French Vermouth
25% Pineapple juice

Dampen edge of glass and dip in powdered sugar

OLD-FASHIONED

1 jigger Rye Whiskey or any other hard liquor
2 dashes Orange bitters
dash Angostura bitters
Gum syrup to taste

OLIVETTE

1 jigger Dry Gin
3 dashes Orange bitters
3 dashes Absinthe
2 dashes Gum syrup
dash Angostura bitters

Strain in cocktail glass, put in Olive, twist Lemon peel on top and serve

OLIVETTE—No. 2

50% Dry Gin
50% French Vermouth
3 dashes Orange bitters
3 dashes Absinthe
dash Angostura bitters
Gum syrup to taste

ORANGE

75% Dry Gin
25% Italian Vermouth
juice 1/4 Orange
dash Yellow Chartreuse
piece Orange peel in glass

ORANGE BLOSSOM
50% Orange juice
50% Dry Gin

ORANGE BLOSSOM No. 2
1 jigger Dry Gin
2 jiggers Orange juice
Gum syrup to taste

Dress with fruit; fill glass with seltzer

ORIENTAL
1/2 Rye Whiskey
1/4 Italian Vermouth
1/4 White Curacao
juice of 1/2 Lime

MY NEW COCKTAIL BOOK

PALM BEACH
1/3 Bacardi Rum
1/3 Dry Gin
1/3 Pineapple juice

PALMETTO
2/3 Italian Vermouth
1/3 St. Croix Rum
dash Angostura bitters

PAT'S COCKTAIL
1/2 jigger Dry Gin
1/4 jigger French Vermouth
dash Curacao
Lemon peel
sprig fresh Mint

PARADISE
1/3 Gin
2/3 Apricot Brandy

PEGU CLUB
1/3 Curacao
2/3 Dry Gin
dash Angostura bitters
dash Orange bitters
1 teaspoonful Lime juice

PERFECT (a la Hyland)
50% Plymouth Gin
50% French Vermouth
Angostura bitters
Orange bitters
Peychaud bitters
Olive brine
(1 teaspoonful)

PERFECT
1/3 French Vermouth
1/3 Italian Vermouth
1/3 Dry Gin

PERFECT—No. 2	1/2 jigger Dry Gin 1/2 jigger French Vermouth 1/3 jigger Italian Vermouth Orange peel
PINK LADY	1/2 jigger Lime juice 1/2 jigger Gin 1/2 jigger Applejack 5 dashes Grenadine
PLANTER'S COCKTAIL	1/2 Orange juice 1/2 Rum dash Lemon juice
PLANTER'S COCKTAIL—No. 2	1/4 Lemon juice 1/4 Syrup 1/2 Jamaica Rum
POET'S DREAM	1/3 French Vermouth 2/3 Dry Gin 2 dashes Orange bitters 2 dashes Benedictine
POLO	50% Grape juice 50% Dry Gin dash of white or green Mint
POLYNESIAN PERIL	1 part Lime juice 2 parts Dry Gin 2 parts Cherry Brandy 1/2 part Cognac

Serve in tall glass with sprig of green mint and cube ice; fill up with sparkling water

W. C. POWERS
1/3 Bacardi Rum
1/3 Scotch Whiskey
1/3 Dry Gin

Add Grenadine, one portion, to above; also white of one egg

EL PRESIDENTE
2/3 Bacardi
1/3 French Vermouth
dash Grenadine
Maraschino Cherry
Orange peel

PRINCE
1/3 White Creme de Menthe
1/3 Dry Gin
1/3 Italian Vermouth

PSITTACOSIS
1/2 jigger Applejack
1/2 jigger French Vermouth
1/4 jigger Grenadine
1/2 jigger Lime juice
white of an Egg

PURITAN
2/3 Plymouth Gin
1/3 French Vermouth
3 dashes Orange bitters
1 spoonful Yellow Chartreuse

LA PERROQUET VERT
1/3 Green Creme de Menthe (scant)
1/3 Dry Gin
1/3 White Curacao
2 dashes Absinthe
Lemon peel—squeezed in

QUELLE VIE COCKTAIL	1/3 Kummel 2/3 Brandy

RACQUET CLUB— No. 1

1/3 French Vermouth
2/3 Plymouth Gin

RACQUET CLUB— No. 2

25% Orange juice
25% Italian Vermouth
50% Plymouth Gin

READING ROOM

1/3 Italian Vermouth
2/3 Dry Gin
few leaves fresh Mint

RED FLAG

1/4 Bacardi Rum
1/4 Dry Gin
1/4 Lemon juice
1/4 Pineapple juice
dash of Grenadine or Maraschino

ROBINSON SPECIAL

George Baxter, Vice-President of the First National Bank here at Plainfield, N. J., gave me a recipe for a new cocktail the other day, which I have found both delicious and powerful. It is prepared in a cocktail shaker with the following ingredients:

1/6 Applejack
1/6 Dry Gin
1/3 Lime juice (or Lemon juice)
1/3 Maple syrup

Because of its peculiar action, it has been named "The Creeper." If you will drink three or four of them, the significance of the name might possibly be apparent. Two of them make it quite apparent to me.—A. P. Robinson.

ROBSON	1/8 Lemon juice 1/8 Orange juice 1/4 Grenadine 1/2 Jamaica Rum
ROB ROY	1/3 Italian Vermouth 2/3 Scotch Whiskey
RODERICK SPECIAL	1 jigger Whiskey juice of one Lime Grenadine to taste dash Absinthe Seltzer
ROSE	20% Orange juice 20% Grenadine syrup 60% Gin
ROSE—No. 2 (French Style)	1/4 Cherry Brandy 1/4 French Vermouth 1/2 Dry Gin
ROSE COCKTAIL—No. 3 (French Style)	1/4 Cherry Brandy 1/4 Kirschwasser 1/2 Dry Gin
ROSE COCKTAIL—No. 4 (French Style)	1/2 French Vermouth 1/2 Kirschwasser 1 teaspoonful Grenadine
ROSSINGTON	1/3 Italian Vermouth 2/3 Old Tom Gin Orange peel

ROULETTE

1/2 Swedish Punch
1/4 Bacardi Rum
1/2 Applejack

ROYAL SMILE—No. 1

1/2 jigger Apple Brandy
1/2 jigger French Vermouth
1/2 jigger Lime juice
1/2 pony Grenadine syrup
white of an Egg

ROYAL SMILE—No. 2

1/3 Dry Gin
2/3 Applejack
2 dashes Grenadine
juice of one Lime

ROY HOWARD COCKTAIL

1/2 glass Lillet
1/4 glass Brandy
1/4 glass Orange juice
2 dashes Grenadine

This cocktail was named after that brilliant journalist, Roy Howard, of New York. Until recently it has been impossible to get Lillet in America. It is a French wine, slightly stronger than Chablis or Sauterne, and is used as a basis for cocktails as a substitute for Vermouth. It is not as strong as a spirit, but is a little more fortified than a beverage wine. The agents of the makers are Messrs. Gantz & Co., 144 Madison Avenue, New York City, and Lillet may be obtained from the retail liquor store of M. Lehmann, Inc., 386 Park Avenue, New York City.

RUBY

3/4 jigger Dry Gin
1 barspoonful Applejack
dash Grenadine

RUSSIAN

1/3 Creme de Cacao
1/3 Dry Gin
1/3 Vodka

RUM COCKTAIL
(R. Kane)

To make 6 cocktails:
1 cocktail glassful Grenadine
1 cocktail glassful Lemon juice
3 cocktail glassfuls Rum (reduce or add Lemon juice or Grenadine to taste)

Fill up with cracked ice and shake well. The melted ice makes up the sixth cocktail. Use any ordinary Rum, 25 underproof. Be careful of 35 o. p., which is dangerous. Shake well and serve very cold. (When making this cocktail in winter in Canada it can be much improved by adding one cocktail glassful of water instead of cracked ice, and leave it outside for a few hours. Thus it gets so cold that the shaker burns the hands when giving it the final shake-up before serving.

SANDY McKAY

1 jigger Dry Gin
1/2 jigger Italian Vermouth
1/2 jigger Orange juice
barspoonful Grenadine
white of an Egg

SARATOGA

100% Brandy
2 dashes Pineapple juice
2 dashes Maraschino
dash Orange bitters

SAVOY TANGO

1/2 Sloe Gin
1/2 Applejack

SAZARAC

1 portion Whiskey
4 dashes Absinthe (turn glass around slowly)
3 dashes Peychaud bitters
lump of Sugar
sprig of Mint

SEPTEMBER MORN

1 glass Bacardi Rum
juice of 1/2 Lemon or 1 Lime
1 tablespoonful Grenadine
white of 1 Egg

SHANGHAI

2 dashes Grenadine
3/8 Lemon juice
1/8 Anisette
1/2 Jamaica Rum

SIDE CAR	1/3 Brandy 1/3 Cointreau 1/3 Lemon juice
SILVER	1/3 Italian Vermouth 2/3 Dry Gin 2 dashes Orange bitters 2 dashes Maraschino
SLOEBERRY	1 dash Angostura bitters 1 dash Orange bitters 1 glass Sloe Gin
SLOE GIN COCKTAIL	1/4 French Vermouth 1/4 Italian Vermouth 1/2 Sloe Gin
SMITH	50% Brandy 50% Apricot Brandy barspoonful Creme de Menthe dash Absinthe
SONORA	1 dash Lemon juice 2 dashes Apricot Brandy 1/2 Applejack 1/2 Bacardi Rum
SOUL KISS—No. 1	1/6 Orange juice 1/6 Dubonnet 1/3 French Vermouth 1/3 Italian Vermouth

SPHINX

2/3 Dry Gin
1/6 Italian Vermouth
1/6 French Vermouth
very thin slice Lemon peel on top

SPOKANE

1/3 Lemon juice
2/3 Dry Gin
white of an Egg
Gum syrup to taste

SPRING FEELING

1/2 Plymouth Gin
1/4 Green Chartreuse
1/4 Lemon juice

STAR (Old-Fashioned)

2/3 Applejack
1/3 Italian Vermouth
barspoonful Sugar
dash Orange bitters
slice Orange
sprig Mint

STATENDAM SPECIAL

Equal parts:
Brandy
Cointreau
Kummel
Lime juice
Orange juice
Jamaica Rum
2 dashes Kirschwasser

STINGER

50% Brandy
50% Creme de Menthe (white)
Lemon peel

STRIKE'S OFF
1/4 Swedish Punch
1/2 Dry Gin
1/4 Lime juice

SUISSESS
75% White Absinthe
25% Anisette
white of an Egg

SUISETTE
1/3 Italian Vermouth
2/3 Brandy
2 dashes Absinthe
juice of 1/2 Lemon
Gum syrup to taste

SUNSHINE
1/2 jigger French Vermouth
1–1/2 jiggers Old Tom Gin
barspoonful Grenadine
juice of one Lime
whites of two Eggs

SULZBERGER COCKTAIL
2 parts Bacardi Rum
1 part Lemon juice
1 part Gum syrup
dash Anisette

SWAN
50% French Vermouth
50% Dry Gin
3 drops Lime juice
2 drops Angostura bitters

SWEET PATOOTIE
1/4 Orange juice
1/4 Cointreau
1/2 Dry Gin

TANGLEFOOT

1/6 Orange juice
1/6 Lemon juice
1/3 Bacardi Rum
1/3 Swedish Punch

TANGO

1/3 Italian Vermouth
2/3 Dry Gin
2 barspoonfuls Apricot Brandy

TAVERN

20% Absinthe
40% Irish Whiskey
40% Pineapple juice
dash Angostura bitters
dash Anisette
2 dashes Gum syrup

TAVERN (Beaux Arts)

25% Italian Vermouth
25% French Vermouth
50% Dry Gin
Pineapple and Orange squeezed together
dash of Absinthe and Anisette

TAXI

50% French Vermouth
50% Dry Gin
2 barspoonfuls Lime juice
2 barspoonfuls Absinthe

THREE-QUARTER

1/3 Yellow Chartreuse
1/3 Curacao
1/3 Brandy

TINY TIM

1/3 Italian Vermouth
2/3 Dry Gin

Cool and strain into cocktail glass; fill balance of glass with Seltzer.

TOBEY SPECIAL

25% Lemon juice
25% Grenadine
25% Apricot Brandy
25% Bacardi Rum

TULIP

1/6 Lemon juice
1/6 Apricot Brandy
1/3 Italian Vermouth
1/3 Applejack

GENE TUNNEY COCKTAIL

1/3 French Vermouth
2/3 Plymouth Gin
dash Orange juice
dash Lemon juice

TUNNEY

1/3 Dry Gin
2/3 Applejack
2 dashes Absinthe
teaspoonful of Grenadine

TWELVE MILES OUT

1/3 Bacardi Rum
1/3 Swedish Punch
1/3 Applejack

TWIN SIX

1/4 Italian Vermouth
3/4 Dry Gin
dash Grenadine
4 dashes Orange juice
white of 1 Egg

VAN ZANDT

50% French Vermouth
50% Dry Gin
dash Apricot Brandy

VIE ROSE COCKTAIL

1/3 Dry Gin
1/3 Kirschwasser
1/6 Lemon juice
1/6 Grenadine

WALDORF—No. 1

1/3 Rye Whiskey
1/3 Italian Vermouth
1/3 Absinthe
2 dashes Orange bitters

WALDORF—No. 2

1/4 Dry Gin
1/4 Swedish Punch
juice of 1/4 Lemon or
1/2 Lime

WARDAY'S

1/3 Italian Vermouth
1/3 Dry Gin
1/3 Applejack
1 teaspoonful Chartreuse

WAXEN

1/2 jigger Italian Vermouth
1/2 jigger Applejack
1/2 pony Yellow Chartreuse
1/2 jigger Old Tom Gin

WEBSTER

1/8 Apricot Brandy
1/4 French Vermouth
1/2 Plymouth Gin
1/8 Lime juice

WEDDING BELLE

1/3 Dry Gin
1/3 Dubonnet
1/6 Orange juice
1/6 Cherry Brandy

WHISKEY COCKTAIL (Plain)

1 dash Angostura bitters
1 dash Gum syrup

Fill with good Rye Whiskey; squeeze small piece Lemon peel over top.

WHISKEY COCKTAIL (Old-Fashioned)

2/3 Rye Whiskey
1/3 Water
1 lump Sugar (muddle until Sugar is well dissolved in water)

In a separate tumbler place a large lump of ice, then pour contents of beverage compounded over the ice; squeeze a small piece of Lemon peel over top and drop in glass. Finish by decorating with a thin slice of Orange.

WHIST COCKTAIL

1/4 Bacardi Rum
1/4 Italian Vermouth
1/2 Applejack

WHITE ELEPHANT

1/3 Italian Vermouth
2/3 Dry Gin
white of Egg

WHITE LILY

1/3 Cointreau
1/3 Bacardi
1/3 Dry Gin
dash of Absinthe

WHITE LADY

1/2 Dry Gin
1/4 Cointreau
1/4 Lime juice

From Mr. W. C. Powers: "The only new cocktail in London is one invented by a man at Quaglinos, which is called the 'White Lady.' You make this with two parts Gin, one part Cointreau (if you can get hold of any) and one part Lime juice. You can jockey the Lime juice and Cointreau a little, depending upon whether you like it sweet or sharp, but the result is a very nice, clean-looking drink and seems to be the most popular now over here. You will realize that the White Lady is a sister of the Side-car, Gin being substituted for the Brandy in the Side-car. Most of us think that Brandy is a mistake in a cocktail, and all the Side-car enthusiasts who have tried the White Lady have transferred their allegiance to the new sister."

WHITE ROSE

juice of 1/4 Orange
juice of 1/4 Lemon or
1/2 Lime
white of an Egg
1/4 Maraschino
3/4 Dry Gin

WILL ROGERS

1/4 Orange juice
1/4 French Vermouth
1/2 Plymouth Gin
4 dashes Curacao

YALE	100%	Old Tom Gin
		dash Orange bitters
		dash Absinthe
		Lemon peel
YANKEE PRINCE	25%	Grand Marnier
	75%	Dry Gin
		barspoonful Orange juice
		Filbert Nut
YOUNG MAN'S DELIGHT (Texas or Mexico)	1/2	pint Taquila
	1	Orange
	1	Lemon
		white of an Egg
		Ginger Ale or Mineral Water

X. Y. Z. COCKTAIL

1/4 Lemon juice
1/4 Cointreau
1/2 Bacardi Rum

ZARZARAC

1 jigger Bourbon or Rye Whiskey
2 dashes Absinthe
dash Angostura bitters
dash Orange bitters
dash Anisette
1/2 lump Sugar
twist Lemon peel on top

ZABRISKIE

2/3 Dry Gin
1/3 Italian Vermouth
dash Orange bitters
dash Maraschino
dash Angostura bitters

ZAZA COCKTAIL

1/2 Dubonnet
1/2 Dry Gin

COBBLERS

CLARET COBBLER 1 tablespoonful powdered Sugar

Fill glass with shaved ice. Pour full of Claret. Shake in shaker. Ornament with fruit and serve with straws.

SHERRY COBBLER 1 tablespoonful powdered Sugar (dissolved in a little water)

Fill glass with shaved ice. Fill with Sherry—shake well. Ornament with fruit and serve with straws.

COLLINS

JOHN COLLINS

(Use large glass)
100% Holland Gin
bottle Club Soda
juice of one Lemon
juice of half a Lime
tablespoonful Sugar

TOM COLLINS

Fill goblet with fine ice
1 jigger Dry Gin
juice one small Lemon

Shake well; strain into a large thin glass and fill with one bottle Club Soda or domestic soda. Stir with spoon.

R. KANE COLLINS

2 large portions Gordon's Gin
juice of one good Orange
milk of one green Cocoanut
Sherry glass of Grenadine
white of one fresh Egg

Shake well with one big piece of ice. Serve this in two large glasses and fill up with very cold soda water and ice.

To make this drink a heavenly one in the morning when all the fiends of hell are gnawing at your throat, clip a full-blown rose on top of the glass and drink it very slowly—IF YOU CAN . . .

COOLERS

ARDSLEY

1 jigger Tom Gin
pint imported Ginger Ale
large bunch Mint

AUTOMOBILE

1 jigger Dry Gin
pint imported Ginger Ale
bunch Mint

BILLY TAYLOR

1 jigger Gin
pint Club Soda
juice half a Lime

BULL DOG

1 jigger Dry Gin
pint imported Ginger Ale
juice of one Orange
rind of an Orange

BLACKSTONE

1 jigger Jamaica Rum
pint imported Soda
Lemon rind

BOSTON

1 jigger Rum
pint Club Soda
juice of half a Lemon
Gum syrup to taste

BULL PUP

1 jigger Gin
pint imported Ginger Ale
juice of half a Lemon

COUNTRY CLUB

1/2 jigger French Vermouth
1/2 jigger Grenadine syrup
pint Club Soda

DUNHAM

1 jigger Rye or Bourbon Whiskey
1 jigger Orange juice
pint imported Ginger Ale

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

DURKEE

1 jigger Jamaica Rum
pint Club Soda
juice of one Lemon
Gum syrup to taste

HAWAII

1 jigger Rye
pint imported Ginger Ale
rind and juice of one Orange

HILLY CROFT

1 jigger Tom Gin
pint imported Ginger Ale
Lemon rind

KHATURA

25% French Vermouth
25% Italian Vermouth
50% Gin
2 dashes Angostura bitters
pint Club Soda

ROBERT E. LEE

1 jigger Scotch Whiskey
pint imported Ginger Ale
dash of Absinthe
juice of half a Lime

NARRAGANSETT

1 jigger Bourbon Whiskey
pint imported Ginger Ale
rind and juice of an Orange

SABBATH

1/2 jigger Brandy
1/2 jigger Vermouth
pint Club Soda
juice of half a Lime
two or three sprigs of Mint on top

SCOTCH

1 jigger Scotch Whiskey
pint imported Soda
Lemon rind

SINGAPORE GIN SLING

2/5 Dry Gin
1/5 Cherry Brandy
1/5 Grenadine
1/5 Lemon or Lime juice

Contributed by Dr. E. Hamilton White of Montreal

Place in a long tumbler with crushed ice. Stir well. Fill up to top with soda water and stir again. Serve with straws. Then—Cheerio!

The above is the formula of "Professor" Martin Tabin, chief drink dispenser of the S.S. EMPRESS OF SCOTLAND.

Taken from N. Y. SUN of August 21st, 1934

A Singapore gin sling is one of the world's finest drinks, according to a Massachusetts "Trailer," who writes to point out that the recipe for that concoction, printed recently in this column, is all right for an ordinary gin sling, but very far from the real Singapore variety.

Any competent bartender will, it seems, mix a commonplace gin sling, but not a Singapore gin sling. The usual recipe calls for gin, a wine glass of cherry brandy and the juice of a lemon, sugared to taste and well shaken in a tumbler half filled with ice.

But the shaking, it appears, is a mistake.

The original recipe for a Singapore gin sling, says our correspondent, is as follows:

For a party of six, use twice as much gin as cherry brandy and one-half a teaspoonful of red or white Curaco. A cocktail glass of lemon juice is essential, but add it grudgingly to taste. Then pour in one bottle of ginger beer—real old-fashioned English ginger beer, not ginger ale. Mix in a jug with plenty of shaved ice. Never shake. Serve in a champagne glass.

The foregoing recipe, quoted by our reader, has been taken from one of a series of letters written by George A. Hough

during a recent trip around the world aboard a freighter. Mr. Hough's highly entertaining and well written contributions were printed in the Vineyard Gazette, published at Marthas Vineyard, Mass.

"The Singapore gin sling," writes this authority, "is a distant relative of the mint julep of Kentucky and the planter's punch of Jamaica.

"A mint julep to be at its best must be prepared by the loving hands of a Southern gentleman or gentlewoman.

"A Singapore gin sling cannot be slung together by any bartender. It must be fondled and delicately adjusted.

"With careful study and constant practice a real Singapore gin sling may be created," writes Mr. Hough, "by following the foregoing directions."

WHITE

1/2 jigger Scotch Whiskey
bottle imported Ginger Ale
dash Angostura bitters
juice of half an Orange

DAISIES

BRANDY	1/2 jigger Raspberry syrup 1 jigger Brandy juice of half a Lemon juice of half a Lime
GIN (Hofstra)	1 cocktail glassful Dry Gin Grenadine syrup Lemon to each stein Ice and Apollinaris
GIN—No. 2	1 jigger Dry Gin 1/2 jigger Raspberry syrup juice of half a Lemon
HIGHLAND	2/3 jigger Scotch Whiskey 1 jigger Gum syrup juice of half a Lemon juice of half a Lime juice of half an Orange Fruit
RUM	1 jigger Rum 1/2 jigger Raspberry syrup juice of half a Lemon
STAR	1/2 jigger Dry Gin 1/2 jigger Applejack 1/2 jigger Grenadine syrup juice of half a Lime
WHISKEY	1 jigger Whiskey 1/2 jigger Raspberry syrup juice of half a Lemon

FIZZES

GIN

1 wineglassful Old Tom Gin
1/2 tablespoonful Sugar
3 to 4 dashes Lemon juice

Fill glass with ice; shake, strain into fizz glass and fill up with soda.

MORNING-GLORY

1 portion Scotch Whiskey
3 dashes Absinthe
juice of half a Lemon
white of one Egg
Gum syrup to taste

Fill glass with ice, shake well; strain into fizz glass and fill with siphon.

PEACH BLOW

1 portion Old Tom Gin
3 dashes Cream
tablespoonful Grenadine syrup
juice of half a Lemon

Fill with ice, shake well; strain into fizz glass and fill with siphon.

RAMOS

1 jigger Old Tom Gin
1 tablespoonful powdered Sugar or Gum syrup
3 to 4 drops Orange Flower Water
juice one-half Lime
juice one-half Lemon
white of one Egg
about 2 tablespoonfuls rich Milk or Cream

Above to be well shaken and strained into punch glass and a little Seltzer added to make it pungent.

This is a very famous drink, formerly made in New Orleans, and is delicious when properly compounded.

REMUS

1 jigger Dry Gin
1/2 jigger fresh Cream
juice of half a Lemon
dash of Grenadine
dash of Lime juice
Gum syrup to taste

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

MAMIE TAYLOR

1 portion Scotch Whiskey
bottle Ginger Ale
juice of one Lime

RICKIES

GIN

1 wineglassful Old Tom Gin
juice of one Lime (leave half of pressed Lime in glass)
lump of cracked ice
fill with siphon

GOULD'S

100% Dry Gin
6 dashes Raspberry syrup
juice of one Lime

Drop squeezed Lime in glass, fill glass with cracked ice; add Seltzer.

SOURS

GIN

1 jigger Dry Gin (or Tom, Holland, Sloe Gin or whatever brand desired)
juice of one small Lemon
Gum syrup to taste
Dress with fruit

ST. CROIX

1 wineglassful St. Croix Rum
1/2 tablespoonful Sugar
2 or 3 dashes Lemon juice
1 squirt Seltzer
Dissolve well

SPECIAL DRINKS

CHAMPAGNE CUP

1 pony Brandy
1 pony White Curacao
1 wineglassful Sherry
1 quart Champagne
1 pony Maraschino
1/2 tablespoonful Sugar
1 bottle Soda
2 or 3 lumps of ice
1 rind of Lemon
3 slices of Orange
3 slices of Lemon; berries
1 slice Cucumber peel
Ornament with fresh Mint

CLARET CUP

Same as Champagne Cup, using Claret in place of Champagne.

EGG NOGG

1/2 glass Brandy
1/2 glass Santa Cruz Rum
1 large teaspoonful powdered white Sugar
white of one Egg

Fill the glass with rich Milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wineglass of either of the above liquors instead of both combined. In preparing Milk Punch or Egg Nogg in quantity, the milk or eggs should be poured upon the wine or spirits very gradually, and continually beating the mixture in order to mix the ingredients thoroughly.

EGG NOGG
(Jim Deever)

2 man's sized portions Brandy
1 pint good rich Milk
2 very fresh Eggs
2 heaping tablespoonfuls Horlick's Malted Milk
1 cocktail glassful Grenadine

Work the malted milk into a creamy substance by mixing it with a little milk and add the other ingredients, shake well in a cocktail shaker and serve in a large glass. This is an excellent drink to take about eleven o'clock on those mornings when you have not felt equal to breakfast, such as the morning of the 28th of December, any year.

THE REAL GEORGIA MINT JULEP (Use large bar-glass)

3/4 wineglass Cognac Brandy
3/4 wineglass Peach Brandy
tablespoonful white powdered Sugar
about 12 sprigs of the tender shoots of Mint

Put the Mint in the tumbler, add the Sugar, having previously dissolved it in a little water; then the Brandy, and lastly, fill up glass with shaved ice. Stir with a spoon but do not crush the Mint.

This is the method of concocting a Southern Mint Julep, but Whiskey may be substituted for Brandy if preferred.

A Georgia paper, recently speaking on this subject, says: "Probably the old-fashioned Julep is in its decadence as a public drink, but it does not follow that the art of constructing

this famous Southern refresher is lost. On the contrary, we have knowledge of several old-fashioned gardens where the Mint bed under the southern wall still blooms luxuriantly; where white fingers of household angels come every day about this time of the year and pluck a few sprays of the aromatic herb to build a Julep for poor old shaky grandpa, who sits in the shady corner of the veranda with his feet on the rail and his head busy with the olden days. In such a household the art is still preserved. With her sleeves rolled up, the rosy granddaughter stirs sugar in a couple of tablespoonfuls of sparkling water, packs crushed ice to the top of the heavy cutglass goblet, pours in the mellow whiskey until an overthrow threatens and then daintily thrusts the mint sprays into the crevices; and the old man, rousing from his dreams, blesses the vision which seems to rise from the buried days of his youth, and with his gay nose nestling peacefully in the nosegay at the summit of his midday refresher, quaffs the icy drink, and with a long-drawn sigh of relief, sinks back to dream again until the dinner bell sounds its hospitable summons. The Mint Julep still lives, but it is by no means fashionable. Somehow the idea has gotten abroad that the Mint ought to be crushed and shaken up with water and whiskey in equal proportions. No man can fall in love with such a mixture. Poor Juleps have ruined the reputation of the South's most famous drink."

PRESBYTERIAN HIGHBALL

2 jiggers Dry Gin
juice of 1/2 Lime or Lemon
crushed Mint

Fill tall glass with Ginger Ale. This recipe was given by a Philadelphia minister, and so ought to be good. The juice of the Lime or Lemon and the Mint must be crushed together before the Gin is put into the shaker.

PUNCHES

CLARET—No. 1

1 tablespoonful powdered Sugar
2 dashes Lemon juice

Fill glasses with shaved ice. Fill with Claret. Shake well. Ornament with fruit. Serve with straws.

CLARET—No. 2

1 pony Brandy
1 pony Maraschino
1 pony White Curacao
1 wineglass Sherry
1-1/2 quarts Claret
2 bottles Soda
3 tablespoonfuls powdered Sugar
juice of one Lemon
1 teaspoonful powdered Cinnamon, Cloves and Allspice, mixed
1 Lemon rind, whole
6 slices Orange
6 slices Lemon
Blackberries
3 Peaches, cut up
12 slices Cucumber peel
Grapes
12 pieces Pineapple.
Put in plenty of large lumps of ice
Ornament with Mint

MYRTLEBANK PLANTERS PUNCH

As served at the Annex Bar, Jamaica Court, West Indies Pavillon, Wembly. A well-known thirst quencher, the popularity of which is ever increasing. This is the old Plantation formula:

1 of Sour (Lime juice)
2 of Sweet (Sugar)
3 of Strong (Myers' Fine Old Jamaica Rum)
4 of Weak (Water)

Mix thoroughly, adding a dash (say 5 drops) of Bitters or not, to suit your taste, and ice well.

PLANTERS PUNCH

1 wineglassful Rum
1 wineglassful Syrup
2 dashes Angostura bitters
juice of a Lime
Fruits

NON-ALCHOLIC DRINKS

EGG NOGG
(Plain Maple)
By R. Kane

1/2 Sherry glass Maple syrup
1 Fresh Egg
1 tumbler Milk

Shake well in cocktail shaker and serve cold.

CHERRY COCKTAIL

1/4 cup Maraschino syrup (from bottle of Maraschino Cherries)
2 tablespoonfuls Orange juice
1 tablespoonful Honey
1 tablespoonful Lemon juice
1/2 cup White Rock or other effervescing water

Mix well in a cocktail shaker and pour over crushed ice in four cocktail glasses. Garnish with a slice of Maraschino Cherry in bottom and on edge of each glass.

FLORIDA COCKTAIL

3 dashes Angostura
3 dashes Gum syrup
juice of a Lemon
juice of half an Orange

HONEY ORANGE COCKTAIL

2/3 cup Orange juice
2 tablespoons Lemon juice
2 tablespoons Honey
few grains Salt

Garnish with shredded yellow Orange rind.

HORSE'S NECK

1 bottle Ginger Ale
2 or 3 lumps of ice
Stir with a spoon
rind of one Lemon

JERSEY COCKTAIL

wineglass of non-alcoholic Cider
3 dashes Gum syrup
2 dashes Angostura bitters

PUSSYFOOT COCKTAIL

juice of a Lemon
juice of an Orange
a little white of Egg
Gum or Apricot syrup

CLAM COCKTAIL SAUCE

juice of three Lemons
1 teaspoonful grated Horseradish
1 white Onion, grated
1 teaspoonful Worcestershire Sauce
4 drops Tabasco Sauce
1/4 cupful Tomato Ketchup
2 tablespoonfuls Pimiento chopped very fine
1 tablespoonful chopped Green Pepper
Black Pepper and Salt to taste