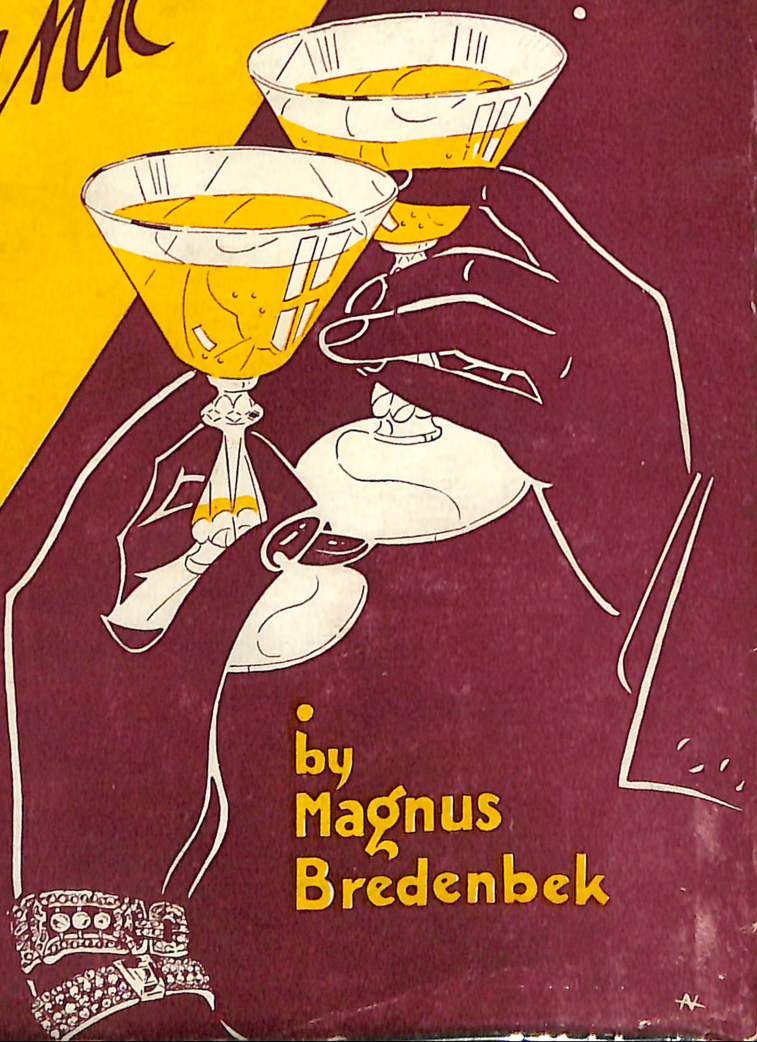
What shall we drink?

POPULAR DRINKS
RECIPES and
TOASTS



by
Magnus
Bredenbek

What Shall We Drink?

This question will perplex us all. There are drinks for every occasion, and accepted ways of preparing and serving them. At home, at parties, at clubs, at banquets, your most useful social accomplishment—and assuredly your most popular—will be your knowledge of

HOW TO MIX COCKTAILS.
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HOW TO MAKE JULEPS, NOGGS, FLIPS AND MISCELLANEOUS MIXED DRINKS.
HOW AND WHEN TO SERVE WINES.

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What Shall We Drink?

WHAT SHALL WE DRINK?

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What Shall We Drink?

Popular
Drinks, Recipes and Toasts

By
MAGNUS BREDENBEK

LONDON
T. WERNER LAURIE LTD.
COBHAM HOUSE, 24 & 26 WATER LANE, E.C.4
1934

NOTE. The word "gum" frequently used in the volume is merely granulated or powdered sugar brought to a boil (but not allowed to boil) in enough water to make a moderately thick syrup

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Publisher's Note

For thirty-five years the author of this volume has been a newspaper man and editor, contacting life in all its myriad phases and gathering a vast store of material on many subjects, upon which he has drawn with excellent effect in the preparation of this authoritative work.

He has interviewed scores of experts of the old day and the new; experts, it need hardly be added, in the supremely social art of mixing liquors. He presents formulas devised by the most famous maitres-de-hotel and chefs here and abroad, drinks honored by recognition as the favorites of America and the Continent.

His simplicity of style, his explicit instructions, and his warm, genial interest in the reader and the reader's problems, clear up and make easily understandable a subject which has become something of a lost art during the years of Prohibition. His book will find a place on the friendly shelf of every host and hostess, as a guide in the social accomplishment of mixing drinks and serving them at the right time, in the right manner, and with the right foods.

To professional dispensers of the cup that cheers, this book will prove an indispensable aid, since it combines technical information with the simplicity desired by the layman.

To you all, hosts and professional hosts, and in a spirit of real service, this book is offered with the confidence that all good companions of the glass will appreciate its suggestions and enjoy many a convivial hour in putting them to a test.

Here's to the hostess! May she be hung, drawn and quartered! May she be hung with jewels, drawn in a coach and four, and quartered in a palace!"

—ANON.

Author's Foreword

When Prohibition placed its stranglehold on our nation, it doomed for more than thirteen years the real art and etiquette of drinking.

Books, articles, advertising and broadcasting concerning liquor, and all formulas for mixing drinks once popular in all branches of society, were placed under Federal ban.

From the hands of law-abiding experts the liquor business passed into the hands of novices from the underworld.

The speakeasy and night club came along to replace the legitimate dispensaries and to sell surreptitiously liquors and needled beers of most questionable origins.

Concoctions were served under titles never before known to the drinking world. Most of these drinks were abominable, mixed by men who did not know even the rudiments of the art. They will pass into the oblivion whence their inventors sprang. Gone is their influence over the drinking habits of a nation which, before the World War, was headed for temperance and which was plunged by Prohibition not only into intemperance, but into vicious excesses.

America today must unlearn all the follies she was taught in the name of Bacchus and must learn all over again what she has unlearned.

My design, therefore, is not to encourage drunkenness—we have had plenty of that during the heyday of bootlegging—but to guide drinkers of the new day back into the safer channels of the old days; to make possible the safe home mixing of delectable beverages; to promote temperate rather than inordinate drinking; to help host and hostess with their problems of what to serve, when to serve and how to serve the now legal liquid refreshments of a re-emancipated America.

And, as toasts always are in demand, I have compiled a carefully selected potpourri of those which long have been

considered the gems of the festive hour, gleaned from many sources. To these I have ventured to add some of my own creation.

For convenience, these toasts have been placed at the end of this volume and will be found to cover almost any need.

This combination of a drinking lexicon and toast-book for merry hours is, I believe, an innovation.

My hope is that it will contribute to convivial enjoyment and that my drinking friends will remember—

God gave us the grape to use it,
Not to abuse it!

MAGNUS BREDENBEK

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Chapter I

How To Mix Cocktails

WHAT better start can a bon vivant ask of a book than that it immediately tackle the mysteries of the cocktail family?

For the cocktail usually starts the meal as an appetizer, and can be served most informally before the call to table or more formally at table before the first course.

So it has first place of honor in this humble effort to help others solve the riddles of mixing its several varieties.

May I suggest that you buy a graduate glass, showing on its outside surface the liquid weights of one ounce, two ounces, three, and four, and five ounces. The cost is insignificant. Or, you might buy a "pony" glass of standard two-ounce capacity, from which you may readily measure any ounce-mixtures. Some call a "pony" a "jigger"; others call a "jigger" half a "pony," or one ounce. In some sections a "jigger" is a "stiff" drink.

Let us, then, agreeing on a 2-ounce "pony," begin the pleasant task of mixing a Manhattan, probably the most popular member of the entire Cocktail family.

MIXING A MANHATTAN FOR TWO

First, have at hand a shaker containing cracked or cubed ice sufficient to chill thoroughly the ingredients. Into this pour a cocktail glass three quarters full of Rye Whisky (don't use Scotch).

Add an equal portion of Italian Vermouth (not the "dry" type). Sweeten to taste with "gum". Into this mixture squirt two dashes of Angostura Bitters. (If your bitters bottle isn't equipped to use this dash method, measure out not more than ten drops of its contents).

These are all the ingredients you need for a perfect Manhattan Cocktail. Curacao or Absinthe dashes appear in many formulas, but they are not necessary. Some persons add a bit of lemon peel, but it were best left out.

For the uninitiated, it might be well to explain that "gum", a term that will be frequently used, is merely granulated or powdered sugar brought to a boil, but not allowed to boil, in enough water to make a moderately thick syrup.

And now that we have everything necessary in the shaker, close it tightly and shake thoroughly, remembering that the colder the cocktail the better its flavor.

Pour into two cocktail glasses—(your guest's first, yours second). Stab a Maraschino cherry with a toothpick and place it in your guest's glass. Then stab another and place in your own.

The little rite of toasting each other now is in order—and if your home-made Manhattan doesn't tickle the palate, add zest to the appetite and make your meal more delightful, the fault lies with your physical condition, not the cocktail.

If you wish to make a single Manhattan, just take half the ingredients, approximately a pony each of Rye and Vermouth, a dash of bitters and gum. But how many drink alone of cocktails? If you wish to mix more than two, add proportionate amounts of the ingredients. Some shakers can hold up to two quarts.

These same suggestions for one or many apply to all the cocktails whose preparation will be discussed as we proceed.

MIXING A MARTINI COCKTAIL FOR TWO

Into the shaker prepared with ice as in the case of the Manhattan pour three-quarters of a cocktail glass of sweet gin. Add an equal amount of Italian or French vermouth. Sweeten with "gum" to taste. Now add four dashes of ORANGE bitters, approximately thirty drops.

Close your shaker and shake vigorously until the contents are thoroughly mixed and chilled.

Now pour into cocktail glasses and add to each of the two drinks an olive stabbed with a toothpick for convenience in lifting out and eating after the drink has been imbibed. To make one drink, use half the ingredients. To make more, multiply them by the number of drinks you wish to make.

MIXING A "DRY" MARTINI FOR TWO

In the case of the dry Martini, the difference lies in the fact that you should use unsweetened gin to the amount of three-quarters of a cocktail glass. Add the same amount of DRY vermouth (not the sweeter type), either French or Italian; then three dashes of orange bitters, about twenty-two drops. To this add a slightly smaller amount of "gum" than is used in the sweeter Martini.

Now shake thoroughly, being sure your shaker is tight so as not to spill. When chilled and mixed thoroughly, pour into two cocktail glasses and add a stabbed olive.

One drink requires only half the amount of each ingredient. To make more than two, multiply the single portions by the number of drinks you wish to make. Some prefer a dash of Absinthe or Curacao in a Martini, but it's better left out.

Usually this cocktail and its sweeter brother, and the brandy cocktail, are preferred more by women than the Manhattan; the Martini because of its gin content and the brandy because it is less harsh to their taste than whisky.

MIXING A BRANDY COCKTAIL FOR TWO

Into your shaker, prepared with ice in cubes or chips, pour three-quarters of a cocktail glass of brandy, preferably the French, although any brandy will do, and two ounces of Italian Vermouth. Add "gum" to taste.

Then add two dashes of Angostura Bitters, not too generously, though, lest the result be too bitter.

It might be well to test with, say, fifteen drops first. If you care for a bitterer flavor, add to suit. A thin shave of lemon peel, with only the yellow part containing the lemon oil

shaved off, should be placed in the shaker to add a delicate flavoring.

Shake thoroughly and serve.

Some persons like a bit of lemon rind added in the individual glass, but it really is not necessary. For a single cocktail, take half the ingredients. For more than two, multiply the single proportions by as many drinks as you wish to make.

MIXING A GIN COCKTAIL

The gin cocktail is a drink which men and women alike find delectable. To make one for two people is a simple matter, indeed.

Place in the ice treated shaker one cocktail glass of gin and a half cocktail glass of dry Vermouth. Add "gum" to suit taste. Then four dashes of orange bitters, or, say, a teaspoonful. A bit of the yellow rind of a lemon completes the mixture, which should now be thoroughly shaken and chilled.

Serve with an olive, if you wish, or omit, if preferred.

For a single cocktail use half the ingredients. For more than two, multiply the single proportions by the number of drinks you wish to make.

Shakers are obtainable which provide for as much as two quarts at one shaking, and this eases the burden of preparing so many.

MIXING A COCKTAIL A LA RITZ

Into a shaker pour two ounces of gin, an ounce of pineapple juice, an ounce of orange juice and the partly whipped white of one egg. Shake thoroughly; serve in cocktail glass. Some folks vary this by using merely the orange juice or the pineapple juice alone. Suit your own taste and pleasure.

MIXING AN ORANGE BLOSSOM COCKTAIL

This interesting cocktail can be so simply made that it gives a host or hostess no trouble at all to serve even a crowd. From the solitary cocktail to the largest quantity you may need, the mixture is exactly the same.

Use equal parts of gin and orange juice, or one of the many brands of bottled orange beverages. Serve cold, and to each drink add a dash of Grenadine, or leave out the Grenadine entirely. A bit of yellow lemon peel tweaked on top of each glass is desirable.

MIXING A TENNESSEE COCKTAIL

Down Tennessee way, they mix this one with whisky, either Rye, Scotch, Bourbon or Irish, using two ounces in the shaker, adding one ounce of sweet Italian Vermouth and about a quarter teaspoon of orange bitters, and a thin slice of lemon floating after the drink is thoroughly shaken and served in a cocktail glass.

MIXING A KNICKERBOCKER COCKTAIL

This is an echo out of the pleasant past, when the Knickerbocker, now converted into an office building, was the gayest of the gay hotels at 42d Street and Broadway. To mix the Knickerbocker is a task of skill . Have plenty of ice in your shaker, for it is best very cold. Now pour in three ounces of Bacardi Rum, three-quarter ounce of orange juice, a quarter teaspoon of raspberry syrup and of pineapple syrup, a teaspoon of lemon, a dash of orange bitters and shake vigorously. Pour into a cocktail glass.

MIXING A BRONX COCKTAIL

The Bronx Cocktail, strange to say, was invented in Philadelphia, of all places! There it might have remained in obscurity had it not been for one Joseph Sormani, a Bronx restaurateur, who discovered it in the Quaker City in 1905.

The original recipe has been greatly distorted in the course of years, but here's the original to guide you and to compare with the other recipes being used:

Four parts of gin, one part of orange juice and one part of Italian Vermouth. Shake thoroughly in ice and serve. Now that you know the REAL one, here's another

BRONX COCKTAIL

Crush a slice of orange in a tumbler, add a dash of orange bitters, two ounces of gin, a dash of "gum", two ounces of Italian dry Vermouth. Shake and serve. And here's another variation of

BRONX COCKTAIL

Shake together a tablespoon of orange juice, two ounces of rye whisky, two ounces of Italian sweet Vermouth, a dash of Angostura Bitters and a dash of "gum." And, by the way of still further variation, here's another method!

BRONX COCKTAIL

Into a shaker pour the juice of one-quarter orange and about a teaspoon of "gum." Now add an ounce and a half of gin (dry or sweet), three-quarter ounce of Italian sweet Vermouth, three-quarter ounce French dry Vermouth and shake vigorously in the iced container. Strain into cocktail glass.

HOW TO MIX THE AMBER DREAM COCKTAIL

Ice your shaker as usual and pour in two ounces of dry gin, one ounce of dry Italian Vermouth, a half ounce Chartreuse, a dash of orange bitters, a half teaspoon of "gum," Shake, and serve into cocktail glass.

HOW TO MIX A CLOVER LEAF COCKTAIL

Pour into shaker two ounces dry gin, juice of a whole lime or a half lemon, the partly beaten white of one egg, and a scant teaspoon of Grenadine. Shake well in ice and serve.

MIXING A SIDE-CAR COCKTAIL

The origin of the Side-Car Cocktail's name is shrouded in the same obscurity veiling most of the cocktail names. I have heard it explained as originating during the start of the motorcycle era when the first side-car was attached for a second passenger; it has been explained also as a sort of stirrup cup drink, but instead of being a stirrup cup, it was served to an automobilist beside his car just before starting a trip;

another version is that it was named as a side drink before indulging in wine. But what difference does it make so long as the drink is delightful?—and it is! Here's how to make it—simple as rolling off a log:

Fill your cocktail glass one-third full of Cointreau, (or Quantreau), one-third Cognac Brandy, one-third lemon juice. Pour into iced shaker and mix thoroughly by shaking. Strain into your cocktail glass and drink it.

HOW TO MIX A PALM BEACH SPECIAL COCKTAIL

Two ounces of dry gin go into your iced shaker, followed by one ounce of Italian dry Vermouth, one ounce of grape fruit juice (fresh fruit or canned), one teaspoon of "gum." Shake well and strain into cocktail glass.

HOW TO MIX A DAIQUIRI OR DYKAREE COCKTAIL

Shake in iced container three ounces dry gin, one ounce of Dykaree, the juice of one lime or half a lemon, and one teaspoon of "gum." After a vigorous mixing, strain into cocktail glass. Some spell Dykaree, Daiquiri.

HOW TO MIX A FANCY SOUR COCKTAIL

Into the shaker put juice of a half lemon, two ounces of Maraschino cordial, three dashes of orange bitters and a dash of Angostura bitters. Shake well and pour into cocktail glass.

WASHINGTON MERRY-GO-ROUND COCKTAIL

This drink, invented by Sam Blythe in a drink-mixing contest among famous authors and writers, was awarded the grand prize on December 10, 1933, as the various drinks were tested. Sam, you must know, is one of the most popular political writers in the national capital, appears frequently in *The Saturday Evening Post* and other great periodicals, and knows his liquors. So his recipe is included for your own trial of it. Here's how to mix one of his "Washington-Merry-Go-Round" Cocktails:

One-sixth French Vermouth, one-sixth Italian Vermouth, two-thirds dry gin, mixed in a tall, ice-filled glass. One olive and a pinch from a lemon peel completes the mixture. Sam figures you'll use discretion in measuring the ingredients.

OLD-FASHIONED APPLEJACK COCKTAIL

This one was contributed by J. P. McEvoy, one of America's foremost humorists. I believed he was spoofing, but when I tried one of his Old-Fashioned Applejack Cocktails, I felt like awarding him more than a zinc-lined pair of spats. Here's the mirth-provoking mixture:

One teaspoon of sugar, one-half lemon with juice, squeezed on a "jigger" of Applejack, and ice water. A "jigger," as before explained, is a portion as light or stiff as you wish to make it. Some folks figure it as an ounce, or half a two-ounce "pony" glass. Others more. A happy medium is two ounces of Applejack. His recipe, by the way, won second place in the contest mentioned.

GOUVERNEUR MORRIS COCKTAIL

For lack of a name, Gouverneur Morris's third winning prize drink deserves his. Here's that noted author's idea of a "real" cocktail. One-sixth French Vermouth, one-sixth Italian Vermouth, two-thirds gin, shaken in finely shaved ice until there is double the amount of liquid originally poured into the shaker. Well, it's cool, anyway, when poured into a shell glass.

LAMBS' CLUB COCKTAIL

Mix in shaker one and a half ounces of dry gin, one and a half ounces of French dry Vermouth and one ounce of Italian sweet Vermouth. Add a generous dash of Benedictine, a teaspoon of "gum," shake well and strain into cocktail glass.

LOFTUS COCKTAIL

Back in the days when Cecilia Loftus and Jefferson de Angelis were the hit of the London stage and later of the

American, the Loftus cocktail was invented to honor "Cissie" Loftus, as she was lovingly called. "Jeff" passed on to his reward, I believe, in New Jersey, in 1932, at a good old age.

For the enjoyment "Jeff" and she gave me when they appeared in "The Mascot" many years ago and sang that "Gobble" song together, I'm going to mix a Loftus Cocktail right now and drink to both:

One and third ounces of Absinthe, French Vermouth and Italian Sweet Vermouth shaken in my iced shaker and poured into a cocktail glass fix the drink. And now, here's to you, "Cissie," and to you, "Jeff," wherever you may be.

MIXING A JACK ROSE COCKTAIL

This, too is one of the good oldtime favorites. To mix a Jack Rose, pour into iced shaker one ounce Applejack, a half ounce dry gin, a half ounce French dry Vermouth, a tablespoon of Grenadine to give a rosy color to drink, two dashes of lime juice and a teaspoon of orange juice. Shake well and strain into cocktail glass. Some like it served in a slender conical glass. It's up to your own preference.

MIXING A SAZERAC COCKTAIL NO. 1

Into your shaker containing ice pour two ounces of Rye Whisky (you may change this to Scotch, Bourbon, Irish Whisky or gin, if you like either better than Rye Whisky). Now add a teaspoon of orange bitters, a quarter teaspoon each of Anisette and Absinthe and of lemon juice. Shake well and strain into a cocktail glass.

MIXING A CORONATION COCKTAIL

This cocktail comes from England and supposedly is served at the coronations of the British Kings. If it's good enough for a King, it certainly deserves a place in this volume, and here's how to imagine yourself a crowned person:

Into a shaker pour two ounces each of gin and white Creme de Menthe with a dash of, say, Noyeau, Cointreau or Quantreau, or Dubonnet. Shake till very cold and pour

into cocktail glass. If you wish more than one cocktail, just use the same proportions as for one and multiply by the number of drinks you wish to serve.

SAZERAC COCKTAIL NO. 2

Stir in goblet with ice two ounces of rye or any other whisky you like, add a quarter teaspoon of Applejack, as much orange bitters, a quarter teaspoon of lemon juice and as much of Grenadine. When goblet begins to frost, strain into cocktail glass and serve either with or without a Maraschino cherry.

MIXING A SAVOY COCKTAIL

Into your iced shaker pour two ounces of Scotch whisky, one ounce of orange juice or orange bitters, one ounce of dry Italian Vermouth and a teaspoon of Chartreuse. Don't stop shaking until frost appears on the shaker's exterior, then serve in cocktail glass.

MIXING A FORTY-SECOND STREET COCKTAIL

Pour into your iced shaker two ounces of gin, an ounce of Anisette, two dashes of orange bitters, the juice of a quarter lemon or an equal amount of grapefruit juice and shake till very cold. Serve in cocktail glass.

MIXING A DUBONNET COCKTAIL

To make a Dubonnet Cocktail is one of the simplest operations of them all. Two ounces of gin and two ounces of Dubonnet, a French preparation whose ingredients are secret, should be shaken until cold and served in cocktail glass. Easy, isn't it? Try it with whisky or rum, instead of gin. Maybe you'll like it. I do.

MIXING AN OLD FASHIONED COCKTAIL

Use your thick tumbler to mix for two; or a heavy bottomed glass will do. Put two lumps of sugar in container and wet them with a couple of dashes of vichy or seltzer. Grind

the sugar with a spoon until dissolved. Now put in a few pieces of cracked ice and pour out about six ounces of whisky. Measure out a half teaspoon of orange bitters and a quarter teaspoon of Angostura bitters. Stir and pour into old-fashioned cocktail glasses, topping surface of each drink with a thin piece of lemon peel after tweaking the skin's oil into the glass. Spoons may be served for sipping and each glass might have a bit of chipped ice in it. Brandy or Sherry may be used instead of Whisky, if desired.

MIXING A SILVER COCKTAIL

The Silver Cocktail is made in tumbler with two ounces of gin and the same amount of dry Vermouth. Into this put a half teaspoon of "gum" and stir. Then a quarter teaspoon of orange bitters and slightly more of Maraschino cordial are added; some ice cubes or cracked slivers of ice complete the job and you stir, strain into cocktail glass and serve with a bit of yellow lemon peel floating after tweaking it over contents. This is for one drink. More can be made by multiplying the ingredients as many times as you wish to furnish drinks.

MIXING A VERMOUTH COCKTAIL

Now you and I might mix two Vermouth Cocktails, this time using the shaker with ice in it. Pour in one and a half cocktail glasses of Vermouth (the sweet or dry as you may prefer). Add three dashes of bitters (Angostura if you use sweet Vermouth, orange bitters if you use the dry Vermouth), a teaspoonful of Maraschino cordial and "gum" to suit taste. Shake and pour into our waiting cocktail glasses for a really delightful drink.

Here's another Vermouth Cocktail you'll like: For two, mix one and a half cocktail glassfuls of Vermouth, either sweet or dry, two teaspoons of "gum," a quarter teaspoon of bitters, a dash of Arrack and a slice of lemon. Shake in ice and serve into cocktail glasses, adding a cherry or olive, as you wish.

MIXING AN ABSINTHE COCKTAIL

Fix your shaker with shaved ice and, for two, pour into shaker one cocktail glass full of Absinthe and a half glass of distilled water. Now give two dashes of Angostura Bitters, two dashes of Anisette cordial, and "gum" to sweeten to taste. Shake thoroughly and strain into two cocktail glasses, topping with tweaked bit of lemon peel.

MIXING A SARATOGA COCKTAIL

During the racing season at Saratoga, from now on, you'll find this Saratoga Cocktail in great demand and, if you are at the track, you may like to mix some for yourself and your guests. Here's how:

For two portions, use two ounces each of Brandy, whisky and sweet Vermouth, which pour in turn into the shaved ice in your shaker. About a quarter teaspoon of Angostura Bitters finishes the task and now you shake thoroughly to mix ingredients and pour into two claret glasses topped with a half slice of lemon.

If you prefer another method of mixing, here's a slightly less popular Saratoga Cocktail: Into your shaker and its shaved ice pour (for two portions) five ounces of brandy, one ounce of pineapple syrup, two dashes of Angostura Bitters and one ounce of Maraschino cordial.

Shake thoroughly and pour into cocktail glass in which you have placed one or two strawberries. A dash of champagne or sparkling Burgundy adds zest and a tweak of a bit of lemon peel may be appreciated when you lift your glass to your lips.

MIXING A SODA COCKTAIL

Again let's mix for two in preparing this Soda Cocktail. We can use a heavy tumbler this time, first putting into it some shaved ice, then pouring in two teaspoons of "gum," two dashes of Arrack, a teaspoon of Creme de Menthe, a quarter teaspoon of Angostura Bitters, one ounce of brandy and enough soda water to reach within a quarter inch of the

top of tumbler. Mix with spoon, strain and serve even portions in shells, filling each shell with soda water. A nice summer drink without much alcoholic content.

MIXING A HARVARD COCKTAIL

Harvard, always traditionally liberal and still so, gave birth to this cocktail in the "dear old days" before Prohibition, and the Harvard Cocktail is likely to be just as popular now in our newfound freedom. Here's how to mix one for just you and me:

Into the iced shaker pour two ponies (four ounces) of brandy, two ponies of sweet Vermouth, about a half teaspoon of orange bitters, "gum" to sweeten as you desire and shake well before straining into our two cocktail glasses. I'll have a half lemon slice floating in mine, please.

HOW TO MIX THE ALEXANDER COCKTAIL

Ice your shaker and pour in one and one-half ounces each of dry gin, Creme de Cacao and pure cream. Shake thoroughly and pour into cocktail glass.

HOW TO MIX THE CORAL COCKTAIL

Down in the West Indies—Havana especially—this is a favorite drink of American women tourists or vacationists. To make the Coral Cocktail, pour into iced shaker two ounces sweet or dry gin, one ounce of any single or mixed fruit syrup and one ounce of sweet or dry Italian Vermouth. Shake till very cold and serve in cocktail glass.

HOW TO MAKE A BORDEAUX COCKTAIL

From the land of the poilu and franc comes the Bordeaux Cocktail, relished during war days by our boys "Over There." Here's how to mix one: One and a half ounces each of dry gin, Apricotelle and orange juice. Shake well in iced shaker and strain into cocktail glass. Easy, isn't it? Well, sometimes

the boys had time only to drink and rush off to "go over the top," you know, and a simple cocktail had to suffice. But it's good!

HOW TO MIX A BOULEVARD GIN COCKTAIL

Use shaker again to receive one and a half ounces gin, dry or sweet as preferred, three-quarter ounce each of sweet Italian Vermouth and dry French Vermouth, and a half ounce of grape fruit or orange juice. Shake and strain into cocktail glass.

MIXING A WALDORF COCKTAIL

In your cocktail shaker furnished with shaved ice pour one ounce of whisky (whichever kind you prefer), one ounce of Italian sweet Vermouth, one ounce of Absinthe and a dash of Angostura Bitters. Shake till very cold and serve in cocktail glass with a bit of yellow lemon peel floating.

MIXING A BOSTON CLUB COCKTAIL

Shake together in ice two ounces of gin (any kind), one ounce dry Italian Vermouth and the juice of a half orange. Into your cocktail glass put a small quantity of tiny pearled onions and pour mixture over them. If you don't like the onions, use an olive.

MIXING AN APPLE BLOSSOM COCKTAIL

Two ounces of Applejack, two ounces of Italian sweet Vermouth, a quarter teaspoon of Grenadine and the same of pineapple juice or syrup, a teaspoon of "gum." Shake well and pour.

MIXING A PALL MALL COCKTAIL

From "dear old Lunnon" comes the Pall Mall to delight our palates: It's simply made by mixing in tumbler well iced one and a half ounces of rye whisky, a half ounce of Applejack or apple brandy, an ounce of orange juice, an ounce of lemon juice and (if you like it) two dashes of Grenadine. Some prefer, instead of Grenadine, a dash of Arrack or Noyeau. Stir with spoon and strain into cocktail glass.

HOW TO MIX A TUXEDO COCKTAIL

Shake two ounces of gin, two ounces of Sherry Wine and a teaspoon of "gum," add a dash of orange bitters, and pour.

HOW TO MIX A CARUSO COCKTAIL

Enrico Caruso's favorite! Toast, if you will, the memory of that glamorous tenor of immortality, with a well stirred mixture of one and a half ounces of Sherry wine, one and a half ounces of French or Italian sweet Vermouth and one and a half ounces of Holland gin. Pour into cocktail glass.

STINGER COCKTAIL

This was named many years ago because it was supposed to "bite" the throat going down, and was assumed to be a good bracer after a rather strenuous day—or party. At any rate, here's the prescription from Dr. Bart Ender: Two ounces of Cognac Brandy and one ounce of white Creme de menthe shaken well in iced shaker before straining into cocktail glass. Another Stinger recipe that I recall is made up of two ounces of Scotch Whisky, an ounce of Arrack and a dash of Angostura Bitters.

YALE COCKTAIL

For the sons of Old Eli this preparation seems to hold plenty of college atmosphere after a few of 'em go down the throat: Into a goblet half full of shaved ice, pour two ounces of Gin and a quarter teaspoon of Orange Bitters. Stir well and strain into cocktail glass, filling remainder of glass with vichy, seltzer or carbonated water. Four of these start the "Boola-Boola" song.

TAMMANY COCKTAIL

The roar of the political tiger is heard and tasted in this Tammany Cocktail. Its ingredients vary at will. It depends on whether you are drinking one in the "silk stocking district" or the Bowery environs. Tammany is ubiquitous and tactful, you know. So, for the higher-up sachems of the tribe,

for instance, this is the mixture: One ounce of Gin, one ounce of French Vermouth, one ounce of Italian Vermouth, one dash of Absinthe, all poured into iced shaker with a teaspoon of "gum." Shake and serve in cocktail glass.

For the ordinary ward heelers of the tribe, this is the concoction: Two ounces of Gin, an ounce of Italian Vermouth, a dash of Angostura Bitters, no sugar. Shake and serve.

MIXING A PING PONG COCKTAIL

The Ping Pong Cocktail is another oldtimer—virtually nothing more or less than the Sloe Gin Cocktail under another name. However, if you must insist upon having a slight variation, here goes:

Cracked ice in shaker receives (for two portions) one and a half cocktail glasses of sloe gin, two-thirds of a cocktail glass of dry Vermouth, four dashes of orange bitters, "gum" to suit taste. Shake well. Serve in cocktail glasses with Maraschino cherry or olive, as preferred.

MIXING A JERSEY COCKTAIL

Again let's mix for two a Jersey Cocktail, which is nothing more or less than one of the variations of the Cider Cocktail. Here's how: Into shaker with ice pour one and a half cocktail glasses of good "hard" cider, add a few dashes of bitters to suit, "gum" to sweeten and shake before pouring into two cocktail glasses. Top with a bit of tweaked yellow lemon rind, and quaff.

HOW TO MIX AN APPLE BRANDY COCKTAIL

Pour into shaker three ounces apple brandy, one and a half ounces dry or sweet Italian Vermouth, a tablespoonful of "gum" and a quarter teaspoon of orange bitters. Shake thoroughly and pour into your cocktail glass.

HOW TO MIX THE PERFECT COCKTAIL

Into your shaker containing cracked ice pour one and a half ounces each of dry gin, Italian dry Vermouth, French

dry Vermouth and one dash of Arrack. Shake well and serve with a tweaked bit of orange peel (only the yellow part) floating on top of your cocktail glass.

MIXING A BLACKTHORN COCKTAIL

Another pre-Prohibition favorite again restored to favor is the Blackthorn Cocktail, which we now can enjoy together.

Into the iced shaker pour four ounces of sloe gin, two teaspoons of "gum," a tablespoon of strained lemon juice, a quarter tablespoon of orange bitters, three ounces of sweet Vermouth and two dashes of Angostura Bitters. Shake well and strain into our two cocktail glasses.

HOW TO MIX A DEMI-VIRGIN COCKTAIL

Strange name, eh? So are the names of many of the fancy drinks, and Demi-Virgin is good enough for any man! Let's mix in our shaker three ounces of dry gin, three-quarter ounce of Grenadine, the juice of one lime and one dash of orange bitters. Shake and serve in cocktail glass. Some folks like a longer drink and serve this drink with cracked ice in a thin stemmed Sherry type glass, using "stiffer" proportions of four parts gin to one part Grenadine, the other ingredients remaining the same. It's mostly a matter of taste.

HOW TO MIX AN ITALIAN COCKTAIL

Out with the iced shaker again and pour into it the juice of a quarter of an orange, three ounces of Italian gin (dry or sweet) and one and a half ounces of Italian Vermouth. Add a sprig of mint, shake well and serve in cocktail glass, with mint floating.

MIXING A HONOLULU COCKTAIL

Hawaii gives us other things besides strumming ukes, festooned maidens in hula-hula costumes and moonlight on Waikiki Beach. The Honolulu Cocktail has equal romance. Here it is:

Pour into iced shaker a good two ounces of Bacardi Rum, one ounce of orange juice and a half teaspoon of Grenadine.

Add a bit of "gum" if you like it sweeter. Shake till shaker shows frost on exterior. Strain into cocktail glass and top with a quarter slice of orange.

MIXING A HAWAIIAN COCKTAIL

And while we're chatting of Hawaii we might as well mix up a Hawaiian Cocktail by putting into our shaker two ounces of Applejack or Apple brandy, one ounce of pineapple juice, the juice of a half lemon (or one whole lime), a tablespoon of "gum," a half teaspoon of Maraschino Cordial and a small dash of bitters. Shake well and pour into a small highball glass, filling glass to brim with very finely shaved ice. You can drink from rim or use straws or glass sippers. A cherry and a few bits of pineapple on top make this drink decorative.

MIXING THE CHEVY CHASE COCKTAIL

Another English concoction everyone will like is the Chevy Chase Cocktail, made up as follows: Pour into tumbler one and a half ounces of gin (any kind), one and half ounces French Vermouth, (dry), one and a half ounces sweet Italian Vermouth, a dash of orange juice, flower water or bitters, and about a quarter teaspoon of brandy. Mix well in the ice until thoroughly chilled and strain into cocktail glass.

MAXIM COCKTAIL

Remember Maxim's in the old days when Broadway boulevardiers deemed it the equal of the best eating places of Europe, where mirth and wit sparkled over spotless linen tables and Champagne flowed in a seemingly endless effervescent stream? Well, Maxim's used to serve this cocktail, which, at the time, I thoroughly enjoyed. Perhaps you'll like one.

Into iced shaker pour two ounces of Holland Gin (or other types if you wish), one ounce of Italian sweet or dry Vermouth at your own liking; a dash of Curacao, or Arrack, or Cacao, or Noyeau. Maxim's was just like that—if one thing didn't suit your taste, another would. Hence its great popularity.

PRINCETON COCKTAIL

Anyone would feel like a "Tiger" after a game with Yale, for instance, drinking this Princeton concoction: Into a tumbler with cracked ice pour one and a half ounces of Gin, preferably "dry," a quarter teaspoon of Orange Bitters, a teaspoon of "gum," and stir well to chill and mix ingredients. Strain into cocktail glass and top off with a half ounce of Port Wine, or Benedictine or Catawba, if you prefer, floating it on top of the Gin. A bit of lemon peel is nice.

PRESIDENT COCKTAIL

The President Cocktail, as usually given, although there are many variations, is mixed in tumbler with ice, like this: Pour in one and a half ounces each of Bacardi Rum and Italian sweet Vermouth, two squirts of Curacao or Arrack, stir gently and strain into cocktail glass. The other variations substitute Jamaica Rum, or Scotch Whisky and some even use Benedictine for the Rum. Do whatever you please. It's your privilege—and liquor.

MIXING AN APPLEJACK COCKTAIL

Our old friend the Applejack Cocktail renews his bowing acquaintance with popular favor. We'll mix two—one for you and one for him.

Into your iced shaker mix one and one-half cocktail glasses of Applejack, a quarter teaspoon of Curacao, a teaspoon of "gum," and a bit less than a quarter teaspoon of Angostura Bitters. Shake and pour, topping drink with a tweaked lemon rind and adding, if you wish, a cherry or olive to each glass.

MIXING A MIKADO COCKTAIL

No, the Mikado Cocktail did not originate in Japan, but merely was named from the comic opera by its inventor years ago. Proceed with the iced shaker for two again by mixing five ounces of Brandy, two tablespoons of Orgeat syrup or cordial, a quarter teaspoon of bitters. Shake well. Now pour

and tweak a bit of lemon peel over each of the two cocktail glasses before dropping in the lemon rind and drinking. For one, use half the ingredients.

MIXING THE STAR COCKTAIL

For two drinks for you and your guest who might like a Star Cocktail, pour into iced shaker three-quarters of a cocktail glass of Applejack, the same amount of sweet Vermouth, a spoonful of "gum," a dash of Arrack, a quarter teaspoon of bitters (orange preferably) and shake to mix ingredients. Pour into your two cocktail glasses. A cherry isn't objectionable.

MIXING A PINK LADY COCKTAIL

Let's try a Pink Lady Cocktail for two. All we have to do is pour five ounces of dry gin into our iced shaker, add two teaspoons of Benedictine, a tablespoon of Grenadine, a teaspoon of "gum," and shake well before pouring into our cocktail glasses. Easy, isn't it?

MIXING A MARASCHINO COCKTAIL

Another simple one for your bridge foursome is the Maraschino Cocktail. Pour into iced shaker a quarter tea cup of Maraschino cordial, a teacup of orange juice, and a half teacup of seltzer or carbonated water. Shake thoroughly until very cold. Then pour into four cocktail glasses and add Maraschino cherry to each glass.

MIXING A SLOE GIN COCKTAIL

Into your iced shaker pour two ounces of sloe gin and two ounces of dry gin. Add juice of one lime, a teaspoonful of orange bitters and a little "gum" to suit taste. Shake well and pour for two into cocktail glasses.

MIXING A GOLDEN GATE MILK COCKTAIL

From Sunny California comes this one, the Golden Gate Milk Cocktail.

Get your iced shaker ready to pour into it six ounces of milk, an ounce of Benedictine, a dash of brandy. Shake well

and serve in tumbler three-fourths full of ice. Top with grated nutmeg and sip. You may like more Benedictine. If you do, just add to suit your taste.

MIXING THE ADMIRAL COCKTAIL

Admirals like their liquor, so here's what they drink—when they aren't on duty. Stirred in glass with ice go two ounces of gin, an ounce of cherry brandy, the juice of a lime and two tablespoons of "gum." Strain into glass and toast the navy!

MIXING THE BEAU BRUMMEL COCKTAIL

Remember Beau Brummel, pattern of male fashions and breaker of women's hearts? Well, here's a cocktail named after him and which, it is said, he relished, before the word "cocktail" was born.

Pour into tumbler with ice a good drink of Bourbon or rye whisky, a tablespoon of "gum" or powdered sugar, if you prefer, and add a teaspoon of lime juice. Stir well till very cold and strain into an old fashioned cocktail glass. Crown top with a bit of yellow lemon peel previously tweaked over the liquid. It's "stiff!"

MIXING AN ARMY COCKTAIL

Army officers like this one—and, perhaps, some West Pointers when they get a furlough:

Into a shaker furnished with shaved ice pour two ounces of Bacardi Rum, half an ounce of "gum," half an ounce of lemon juice and half an ounce of orange juice. Add a dash of Arrack and shake thoroughly, straining into cocktail glass.

MIXING A BRANDYWINE COCKTAIL

Stir this one. It's delicious! Use shaved ice in a tumbler. Pour in one ounce of brandy of any kind, one ounce of Sherry, a quarter teaspoon of Curacao, a teaspoon of "gum," one dash of Angostura Bitters and a dash of Arrack. Stir till glass is frosted and serve in cocktail glass, topped with a bit of lemon.

ARCTIC COCKTAIL

This is one of the most refreshing and delightful of cocktails. The recipe has been used in my family for many years, but is little known. I venture to wager it will become mightily popular once its mixing is tried by readers of this book. They'll spread it among their friends!

Fill a scant third of a cocktail glass with fine French Brandy, another scant third with white Creme de Menthe (don't use the Green), and another scant third with rich, thick cream. Add one dash only of either Curacao or Orange Bitters and a half teaspoon of fine powdered sugar. Pour the lot into a shaker containing a generous amount of finely shaved ice. Shake until the shaker shows signs of frost outside. Then pour your drink into the cocktail glass. It will be velvety smooth, fluffy, and most delightfully palatable.

BROADWAY COCKTAIL

Here's a variation of the Broadway Cocktail which you may like. (There are many self-devised by would-be drink mixers that do not deserve a place in this volume).

Use equal third parts of Gin, French Vermouth and Brandy, a dash of Orange Bitters and a teaspoon of "gum." Mix well and serve.

MARVEL COCKTAIL

For the Marvel Cocktail use equal third parts of Benedictine, French Vermouth and Maraschino Cordial. Add one dash of Noyeau and a teaspoon of "gum." Then shake and serve.

BOULEVARD BRANDY COCKTAIL

Equal third parts of Brandy, Pineapple Syrup and Maraschino Cordial, with a dash of Orange Bitters. Shake and serve.

MIXING A BIJOU COCKTAIL

Bon vivants always like the Bijou Cocktail—at least, they did when I was—well, thirteen years younger. Just to see if memory of its delectability is faulty, let's mix two as follows:

Ice the shaker and pour in two ounces of sweet gin, two ounces of sweet Vermouth, two ounces of green Chartreuse and shake until very cold. Now pour into our cocktail glasses, add a cherry or olive to each glass, tweak and drop on top a small bit of yellow lemon rind. That's it! Now, here's to you and you to me—a goodly drink, we both agree!

MIXING A CLUB COCKTAIL

The Club Cocktail, as its name implies, was a genuine favorite in the "good old days" and was relished in the most exclusive clubs. But, as it tastes just as good outside of a club, let's mix one for us two:

Ice in the shaker first, please, and then pour in one and a scant third cocktail glassfuls of old gin and two-thirds glass of sweet Vermouth, which stir a bit before adding a tablespoon of Chartreuse. Shake well, pour into our two cocktail glasses, and add a Maraschino cherry to each drink. *Prosit!*

MIXING A ROB ROY COCKTAIL

Well, well! Our old friend, the Rob Roy Cocktail, now reappears after a long exile to take his place with other noble drinks! Let's see if he's still as delicious as of yore.

Again we'll mix for two in our iced shaker. First three ounces of Scotch Whisky—any other kind would be a sacrilege, almost, in a Rob Roy. Now add three ounces of French dry Vermouth and give them a little stir with a spoon. Two dashes of Angostura Bitters, a quarter teaspoon of orange bitters, and you're ready to shake thoroughly. Pour into two cocktail glasses and serve with a tweaked bit of yellow lemon rind floating in each glass.

MIXING A COFFEE COCKTAIL

Yes, you can make both a Tea or Coffee Cocktail, too, if you desire. Try one with me, but don't be startled if there are no tea or coffee flavorings used. They're simply cocktails to quaff as adjuncts to your hot cup of tea or coffee. After all, what's the difference, if the drink be good? You'll agree as

we now mix for us two in our shaker holding a half dozen cubes of ice. Break into it two fresh eggs and stir with spoon until yolk and white are blended. Now add a tablespoon of "gum," about six ounces of Port Wine, two ponies of French Brandy and shake till your arms ache, the more the better. Now strain into two tall slender goblets, adding a bit of shaved ice if necessary to fill. Grate a bit of nutmeg on top of each glass and toast the inventor of this delectable drink.

MIXING A MANHATTAN CLUB OYSTER COCKTAIL

Of course, when you want a Manhattan Club Oyster Cocktail, it must be in the months which have an "R" in their spelling. Use a large oyster cocktail glass and into it put a half dozen—or less, if you wish—freshly opened oysters. Over this pour this mixture, which we shall make in a separate container:

Squeeze out into a tumbler the juice of one lemon strained into the shaved ice, add two dashes of Tabasco sauce, a pinch of salt and a mite of red and white pepper. Now add a teaspoon of vinegar and two teaspoons of catsup. Shake thoroughly and spread in two even portions over the oysters. Serve with oyster fork. Fooled you, that time, didn't I? Not a bit of alcohol in the whole list of ingredients! But a glass of cold beer or ale goes well with it!

MIXING A "HANGOVER" COCKTAIL

Assuming that once in a while your foot might slip and you feel a bit headachy in the morning, there's an old maxim that it is not a bad idea to take some of the poison of the snake that bit you. Whether that is good or bad advice doesn't matter, so long as the drink be good, and you'll agree it is when you drink this "Hangover" Cocktail, making it for yourself alone, because I haven't any headache:

Shaved ice in the shaker first, please. Now pour in an ounce of brandy, an ounce of whisky, a dash of Absinthe (or that may be left out as you wish), two dashes of Angostura Bitters, a teaspoon of "gum," a quarter teaspoon of Curacao,

and shake till very cold. Now strain into a tumbler containing a lump of ice to hold the chill and fill the glass with vichy or seltzer or Apollinaris water. Now a short stir with a spoon and drink—and here's hoping that headache vanishes!

METROPOLE COCKTAIL

Two ounces of Brandy, two ounces of French Vermouth, a dash of Orange Bitters, a teaspoon of "gum." Shake well and serve.

BACARDI COCKTAIL

Two ounces of Bacardi Rum, a tablespoon of Grenadine, the juice of a quarter lime. Shake and serve.

THREE-WAY COCKTAIL

Equal parts of Rum, Dubonnet and lime juice; shake well, serve and into cocktail glass add a dash of Noyeau. While this drink is preferable without sugar or "gum," there is no objection to using either to sweeten to taste.

CALORIC COCKTAIL

Pour into iced shaker an ounce of Caloric Punch, two ounces of Gin, juice of a whole lime. Shake well, strain into glass and drink. Some might like a bit of sugar. This drink also can be enjoyable if mixed with an equal amount of vichy and served in larger glass. It is best very cold.

RUM CRUSTA

The crusta is so-called because before the drink is mixed, the rim of a cocktail glass is moistened with whatever liquor is to be used and then turned upside down to be dipped into powdered sugar, which forms a crust on the rim of the glass very pleasant to look at and equally pleasant when placing lips to glass after drink is mixed. To make a Rum Crusta, therefore, moisten the rim of glass with rum and dip rim into powdered sugar. Now, pour into a shaker two ounces of (any) rum, a quarter teaspoon of "gum," a dash of Angostura Bitters, a dash of lemon juice and a dash of Curacao, two tablespoons of finely cracked ice, and the thinly

peeled yellow rind of a half lemon. Shake thoroughly until shaker begins to frost. Strain carefully into the cocktail glass, being careful not to wash off the sugar crust from rim of glass. You'll be delighted with this drink, really only a "stiff" cocktail under an alias.

ANGEL'S KISS COCKTAIL

Here's a drink from Canada sure to appeal to the ladies. Into a shaker containing cracked ice pour one ounce each of Burgundy Wine, Creme de Cocoa, Grenadine and heavy cream. Shake thoroughly and pour into four-ounce stemmed glass of tulip shape. It's a dainty drink and deserves the dainty type of cocktail glass.

DEVIL'S DELIGHT COCKTAIL

In sharp contrast with the Angel's Kiss is the Devil's Delight—a man's drink. Mix it thus: Into iced shaker pour an ounce of Rye or Scotch Whiskey, an ounce of Bacardi Rum, an ounce of Orange Bitters, a tablespoon of "gum." Shake thoroughly and pour into a cocktail glass.

GIN CRUSTA

Made like Rum Crusta, using Gin.

BRANDY CRUSTA

Made like Rum Crusta, using Brandy.

WHISKY CRUSTA

Made like Rum Crusta, using Whisky, of any brand—rye, Scotch, Irish, Bourbon or blended types.

Sometimes you might vary the ingredients by substituting for Curacao a dash of Arrack, or Maraschino, or Noyeau. All are delightful flavorings.

Many cocktails under other names are omitted from this book, either because they will not endure or because their ingredients blend horribly, being only haphazard mixtures born during the Prohibition period. Many are merely slight

variations of the standard drinks, such as you might make yourself, and to which you might give names of your own choice.

It is obvious that the cocktail, through its dilution with other ingredients of little or no alcoholic content, is less injurious to the tender membranes of the body than drinks of straight whiskey, gin, brandy, rum or applejack. Even the distillers will tell you this fact. They do not want men and women to be hurt by their products, for longer lives mean greater sales, and steadier demand. There are times, of course, when straight drinks are good for the system—in sickness, for instance. Distillers actually cooperate with producers of other beverages which may be mixed with their products, to promote temperate drinking. I say this, with full knowledge that bigoted objectors will scoff and attack the assertion.

Saloons and hotels, for profit-making purposes, usually make cocktails seldom exceeding two ounces, or *half* the size of those I recommend. Years ago the 2-ounce was deemed a "Ladies' Drink." I prefer a 3-ounce, but the advantage of the 4-ounce is that *one* satisfies thirst. The 2-ounce is so short that a second bother of mixing is needlessly incurred.

As to individual taste, drinking cocktails, as in drinking any other beverage, should not be made unpleasant by too strict adherence to arbitrary formulas. If your guest prefers, say, a stronger proportion of Rye in his Manhattan and less of Vermouth, or more of Vermouth and less of Rye, or wishes weaker or stronger variations made in other drinks, by all means satisfy him—or her.

For your guest, after all, is the one to please, rather than yourself.

FOR YOUR CONVENIENCE

(If you would like to make a permanent record of some other Cocktail formula which appeals to you, and to record its history and title, this blank page will be found handy. If you have many recipes you wish to preserve, I suggest that you cut paper the size of page and paste into the book.)

Chapter II

How to Make Punches

FEW drink mixtures answer the needs of hospitality to such a satisfactory degree as the time-honored punches. Some are very simply made, others, a bit more difficult, nevertheless justify whatever labor may be involved, because of the pleasure they impart.

There are many types of punches, hot and cold, and, as in the case of cocktails, the formulas of standard type given herewith are capable of variations of ingredients to suit the taste or whim of host, hostess or guest.

I have tapped many sources for the large number of punches listed, hoping that in a large variety, I can satisfy any kind of taste.

Let us take up the simpler type first and start with a claret Punch.

MIXING CLARET PUNCH

Prepare your punch bowl with cubed or cracked ice, say, about half full. Into this pour three bottles of chilled Claret Wine and add about a pound of sugar, granulated or powdered. Stir thoroughly to dissolve the sugar. Then add two oranges sliced thin and the slices cut into quarters, and, in season, a half pineapple, diced. (If pineapples are not in season, a small can of them, cut into dice, will do). Stir thoroughly. Now add a pint bottle of previously chilled Champagne, stir slightly, and serve immediately in punch glasses, which usually contain from four to five ounces of liquid.

Your punch is ready to serve, if you wish to have it used before the effervescence of the champagne has been dissipated.

The portion, assuming the use of the usual punch glasses, is sufficient for fifteen drinks. If more or less is desired,

divide or multiply the ingredients accordingly for the larger or smaller amount.

The hostess may serve or let her guests ladle out their own. Usually, however, the guests enjoy the hostess's pouring. Of course, if you wish a servant to perform this rite, you may do so. In some cases, it may be necessary.

If one wishes to dispense with the champagne and merely use the claret, there can be no objection, and it makes a delicious punch alone.

MIXING BURGUNDY PUNCH

Into your punch bowl half full of cracked or cubed ice pour three bottles of a Burgundy wine and stir to chill. Then add orange syrup to suit taste, also stirring while adding two diced oranges and half a pineapple cut into slices and diced.

This may be served in the usual punch glasses and makes approximately fifteen drinks.

Some hostesses serve in tumblers filled with shaved ice, crowning the top of the ice with the fruits and furnishing straws for sipping the "individual" punch drink. There is no reason why other methods of serving cannot be invented by the hostess. The chief point, after all, has been achieved in the preparation of the punch. For instance, instead of pineapple, one may use strawberries, raspberries or other fruits in season. Lemon dice sometimes are added with the orange, but should be used sparingly.

MIXING A MANHATTAN PUNCH

The Manhattan punch often is mixed in individual fashion but the task is too laborious for the host when entertaining a half dozen or more guests. Far easier to mix the concoction in a large shaker and then serve individually.

Let us figure, say, on four portions for a bridge party. If you are entertaining more or fewer, you merely need observe the proportions of the ingredients given here. For mixing punches as well as cocktails and other drinks, have on

hand a "graduate glass," such as I mentioned at the onset, which has circular rings cut into the outer face, each ring marked, "1 oz.," "2 oz.," etc. The cost is insignificant. Any department store, liquor retailer or glassware store should have it for sale.

Now to mix that Manhattan punch to pep up your contract bidding:

Into the shaker filled with enough ice to chill thoroughly the ingredients, pour eight ounces of milk and five tablespoonsful of sugar. Now add three ounces of rye whisky (don't use Scotch), and not more than an ounce and a half of Italian Vermouth, but not the "dry" variety. Add about ten drops of Angostura Bitters (or less, as your taste prefers, but not more, lest the mixture be too bitter to be palatable to your guests).

Now shake thoroughly and pour into ice-filled glasses, preferably seven-ounce stemmed glasses. Top each glass with grated nutmeg and serve with straws.

Your guests will sip this with delight and praise your skill as a mixer of nectarian masterpieces.

OXFORD PUNCH

And now let's try an English punch, said to be extremely popular and time-tried in old Oxford University. First, rub sugar squares against the rinds of three lemons until the yellow is all absorbed by the sugar. Now shave off only the yellow rinds from two lemons and two oranges. Put sugar squares and rinds into the juice of a half dozen lemons and four oranges, add six glasses of calf's foot jelly bought previously in a delicatessen, and stir thoroughly, adding a pint of hot water. Let stand a half hour, then strain into heat resisting punch bowl. Now pour on a quart and a pint of boiling water, stirring all the while. Into this add a quart of orange shrub, a bottle of capillaire, a half pint of Sherry and one pint each of Cognac Brandy and Rum (Jamaica or Bacardi preferred). Stir well, and serve.

CLARET BRIDGE PUNCH

There are many variations of the claret punch. Here is another delightful mixture:

Say you are entertaining a foursome at bridge—yourself and three guests. Have ready four tumblers heaped to the brim with shaved ice. Now into an iced shaker pour two tumblers of claret. Add eight level tablespoonsful of granulated or powdered sugar; squeeze out the juice of two thin slices of lemon and three slices of orange. Shake well and strain into the four ice-filled tumblers. A garnishing of one thin slice of lemon cut into quarters and of a thin slice of orange cut into halves may be stuck into the shaved ice of each tumbler. Serve with straws or glass sippers.

SINCLAIR LEWIS PUNCH

Yes, the author of this is no less a personage than the first American author to win the Nobel Prize for Literature! And he made it public only as recently as December 6, 1933! So, if you'd like to feel a vicarious nearness to this popular writer of best sellers, mix up his recipe and, if you care to, toast or roast him, as you will. Either is the drinker's priceless privilege!

Take the juice of six lemons, one pound of powdered sugar, one half pint of Cognac Brandy, one quarter pint of Peach Brandy, one quarter pint of Jamaica Rum, three pints of sparkling water. Pour each ingredient over a large square of ice in your punch bowl. The mixture makes about two and a half quarts. After stirring it, I know Mr. Lewis won't object if you add your own favorite fruits and berries to decorate the surface of the beverage.

CLARET FRUIT PUNCH

And here's another claret drink you will like—and so will your guests:

Pour into iced shaker (for four drinks) two tumblers of claret. Add five tablespoons of granulated or powdered sugar, three fairly thick slices of lemon, squeezing out the

juice a bit, and half an orange, slicing and squeezing to distribute the juice but letting the rind also go into the shaker. Add a dash of Arrack. Now shake thoroughly and strain into four ice-filled tumblers, capping the top of the shaved ice with strawberries, raspberries, diced pineapple or any other fruit desired, if in season. You'll smack your lips over this as you sip it with straw or glass sippers.

From the foregoing, you may find it delightful to experiment with other claret punches of your own invention, following the proportions given of ingredients, but using pineapple or grape fruit or seasonable berries instead of lemons and oranges.

MIXING A DEBUTANTE PUNCH

And now we might discuss another popular punch—the debutante—excellently adapted to a coming-out party at which, say, twenty are present.

Place in a large punch bowl a large square of ice. Over this pour a large goblet of Grenadine, then a large goblet of creme de menthe. Follow with a half gallon of grape juice, then about a pint and a half of tea.

Now add a quart of carbonated water and stir till well chilled. Into the mixture now put diced lemons, say, about ten, and ten oranges either diced or cut into sliced quarters. Let them chill a while, then serve in punch glasses, or let guests help themselves if they wish. This should give each of the twenty about two drinks apiece. If more is desired, just add ingredients proportionately.

THE ALFONSO PUNCH

They say that former King Alfonso of Spain fairly revels in this "Alfonso Punch." Let's try it.

Prepare your big punch bowl with a large square of ice and over this pour a quarter bottle of Benedictine, a full quart bottle of ginger ale, a full quart of seltzer or carbonated water, an ounce of Angostura Bitters, an ounce of Creme de Menthe.

Stir to chill thoroughly. Then stir in a mixture of diced fruits, consisting of lemons, oranges, bananas, peaches and pears, as much or as little as you desire, but sufficient to have several fruit tidbits for each punch glass.

This mixture should provide a glass each for fifteen. If you wish more or less, use ingredients in proportion.

BURGUNDY BRIDGE PUNCH

Anyone's palate will be refreshened with the Burgundy punch now suggested, and again let us assume that a bridge foursome is to be entertained.

Into your shaker prepared with ice to chill contents pour a large goblet of Burgundy wine. Add five ounces of orange syrup and shake thoroughly. Now pour into tall, slender 12-ounce glasses which have been filled with shaved ice, and into the ice thrust garnishings of sliced pineapple, oranges or other fruits in season. Sip through straws or glass sippers.

THE BLOSSOM PUNCH

Over the square of ice in your punch bowl pour a quart of apricot cordial, then two quarts of water. Now add the juice of four lemons and three oranges. Stir thoroughly. Then add about a pint of carbonated water or seltzer, stir slightly and serve in punch glasses. This mixture will furnish about twenty to twenty-five drinks—depending on whether your hand slipped a bit in the desire to impart a bit more of the apricot cordial flavor to the punch, which is highly permissible.

THE CATAWBAN PUNCH

Back to our bridge table again and that foursome wrinkling brows over some contract bid. This Catawban Punch will smooth out the wrinkles.

Have four lemonade glasses ready, each about a third full of shaved ice. Now pour into your shaker, iced to chill contents, a half bottle of Catawba wine. Add the juice of two lemons and four tablespoons of sugar, or four ounces of lemon syrup. Then put in the juice of a quarter orange and

shake. Pour into each glass and garnish with Maraschino cherries, pineapple dice or any other fruit or berry you and your guests relish most.

If this doesn't make even a losing bidder smile graciously, it might be better not to invite him or her again to your game.

THE CREME DE MENTHE PUNCH

Over that now well described square of ice in your punch bowl, pour a pint of Creme de Menthe. Follow this with a pint of white grape juice and then one and a half quarts of water. Stir well. Now add a quart and a half of seltzer or carbonated water; stir slightly so as not to exhaust too soon the effervescence. Now add diced fruits as you wish—oranges lemons, bananas, apricots, pears or peaches, or berries, if desired.

And if your guests don't appreciate this, it may be that they had a sleepless night or something else that disturbed their sense of appreciation.

Incidentally, this mixture will furnish about thirty punch glass drinks.

THE CHATHAM ARTILLERY PUNCH

Here is one of the headiest punches ever concocted, if you are staging a stag party or bachelor dinner for men who like to get a real "kick" out of their drinking.

To mix a Chatham Artillery Punch, which, by the way, originated in Dixie, have your big punch bowl ready with that square of ice in its center. Over the ice pour two quarts of Catawba wine, a pint of rye whisky, or Scotch (as you prefer) and a pint of rum. Now add three pineapples diced, six diced oranges and a pint of strawberries cut into slices or quarters. Stir thoroughly until the mixture is very cold.

Now let the corks pop out of six quart bottles of chilled champagne and add their effervescent bubbles to the big punch bowl's contents, stirring just slightly.

This mixture gives about seventy drinks in punch glasses —and a "kick" in every glass. Of course, if you need less,

or if your "crowd" is larger, or likes it so much that they desire a bigger "kick" by imbibing more, observe the proportions given and have more or less as your needs require.

Some hosts, before adding the champagne, let the other ingredients stand in the uniced bowl overnight. But it isn't necessary. However, make sure that when it is imbibed that it is thoroughly cold, as this adds to its zest. And, as a final word,—beware!

BRANDY PUNCH

And now let us enjoy a few different Brandy punches together. Here, for example, is one almost everybody will vote a real treat:

Over the square of ice in your punch bowl pour a quart of Cognac Brandy, a pint of Bacardi or Jamaica rum and a pint of peach brandy. Stir to mix well before adding four pounds of powdered sugar, which now stir thoroughly to dissolve. Add equal parts of lemon and lime juice, say, about a half pint of each, and continue stirring until you feel sure all ingredients are blended. Now garnish with three diced lemons and oranges, and two shredded pineapples. Now let the mixture stand for one to two hours, testing to decide just when to serve in the usual punch glasses.

This mixture makes about twenty-five drinks, so that you may make more or less by gauging the ingredients from formula.

BRANDY BRIDGE PUNCH

Now for another delightful brandy punch, this time for a small party, say, of eight—two tables of bridge:

Into your 2-quart, large-sized iced shaker pour eight wine glassfuls (about 16 ounces) of brandy, either apricot, peach or cognac, and add the same amount of carbonated water. (If you have no carbonated or seltzer water, use ordinary water). Now put in three tablespoonfuls of raspberry syrup and sweeten the mixture to taste with "gum" or granulated or powdered sugar. About two ounces of sugar might be found sufficient.

Thoroughly shake to chill mixture and to dissolve the sugar.

Now pour into eight tall, slender goblets equal portions and garnish each glass with a half slice of lemon, a slice of orange cut into halves and a quarter slice of pineapple. Fill glass with cracked ice until about a half inch from rim. A few raspberries, strawberries or whatever other berries may be in season, can be placed on top.

Use straws or glass sippers to imbibe this refreshing drink. To make up enough for four, just divide the ingredients by two; if for two persons, use the same method of reducing the portions or make individually. To make more than eight, proportion the ingredients accordingly.

BRANDY PORT PUNCH

To one pint of brandy of any kind add two pints of Port wine and two pints of "gum," stirring to mix thoroughly. Now add cracked ice to your punch bowl and pour in two quarts of carbonated or seltzer water. Add a pint of lime juice, flavor with six tablespoonfuls of Arrack and the grated oily yellow skins of four lemons. This makes about 35 to 40 punch glass drinks.

BRANDY WHITE PUNCH

On the ice square in your punch bowl pour a quart of brandy and a bottle of white wine of any kind. Now add about four ounces of Curacao and stir until thoroughly mixed. Sweeten with "gum" to taste, usually a teacup full will do. Squeeze out the juice of one and a half lemons and stir briskly.

This mixture will give about fifteen drinks. More or less can be made by simply proportioning the ingredients.

BRANDY MILK PUNCH

Your guests will like this Brandy Milk Punch.

Mix in a large container one quart of brandy in which the rinds of three lemons have been steeped overnight, a quart of

milk, two teacups of "gum" and the juice of four lemons. Stir thoroughly and strain through muslin into a punchbowl of appropriate size containing cracked ice chunks. Stir thoroughly to chill before serving. This mixture makes about twenty drinks, and should be served in thin goblets. Some folks like a sprinkling of nutmeg.

If you prefer to use evaporated cream instead of the milk, add to a half pint can of evaporated milk a pint and a half of water, using as specified in the case of the milk.

For an individual brandy punch, here's one easy to make and—easy to drink. Into a thick glass pour one and a half ounces of brandy and add an equal portion of hot water. Sweeten to taste with "gum" and top with a thin half slice of lemon, drinking while hot. It's a nice "bracer" after your guests are gone and you are fagged. Also excellent for colds.

HOT BRANDY RUM PUNCH

Another hot brandy punch in high favor is this one:

To one pint of brandy add one pint of rum and sweeten with one teacup of "gum." Add juice of two lemons and gratings of the yellow rinds and about a teaspoonful of grated nutmeg. Now pour into this mixture, stirring vigorously all the while, a quart of water as boiling hot as possible, continuing the stirring until you are sure all ingredients have been thoroughly mixed.

Now strain through muslin into your punchbowl, ready for serving. This mixture makes about fifteen drinks. If you have a cold, this will help you, mixing one individually.

GIN PUNCHES

And now, for a change, let us go to the gin punch, usually made for small parties only, although there's no reason why it cannot do service for larger groups as well.

To a quart and a pint of gin add about six ounces of Sherry wine and three pints of water. Cut off the rinds of two lemons and place the rind chips into the mixture. Now squeeze the juice of the lemons into a separate container,

strain to remove pith, and add juice to the mixture. Stir thoroughly after placing in the punch bowl chunks of cracked ice to thoroughly chill the liquid, and then serve. This will make about twenty drinks.

PINK GIN PUNCH

Another delightful gin punch which must be served VERY COLD is this:

One pint of gin mixed with half pint of Maraschino cordial and the juice of four lemons.

Stir into this a pint of "gum" and then add two quarts of carbonated water, stirring the contents in your punch bowl before adding ice to chill it. It is essential that the ingredients be thoroughly mixed.

Now, after a thorough chilling, add diced orange and pineapple in whatever proportions you desire, and serve.

This mixture gives about twenty to twenty-five drinks.

PORT WINE PUNCH

Let us turn our thoughts now to a wine punch or two.

A pleasant one to make and drink is the port wine punch, and here's how to make one:

One quart of port wine is poured over the big ice square in the center of your large punch bowl. This is followed with a quart of Arrack, an East Indian alcoholic liquor obtained from distilled palm wine or fermented rice. It is very sweet and peculiarly adapted for using with all kinds of punches. In fact, hostesses might experiment with it on some of the punches herein described. But—back to our mixture of a Port wine punch.

Now that the Arrack is in the punch bowl, stir in the juice of seven lemons and about a pint and a half of "gum."

Your punch now is ready for the addition of a quart of carbonated water or seltzer, which should be added last in order to preserve as much of its effervescent qualities as possible. The stirring should only be sufficient to mix all ingredients and then the resultant punch should be served immediately.

This will serve for thirty drinks.

Hostesses can make other wine punches with Sherry, Burgundy, Tokay, Muscatel and Chartreuse, using the above formula as a guide, and introducing them to guests without hesitation as delightful inventions of her own, or naming them herself.

PICCADILLY PUNCH

And now for a genuine treat, the Piccadilly Punch, made with sloe gin as the "priceless ingredient." Let's make one for two congenial souls:

Into your shaker containing ice to chill, pour two ounces of sloe gin, an ounce of Benedictine, an ounce of sweet gin and shake till the shaker almost shows a frost.

Now into two thin goblets already filled with ice and strained of water pour equal parts of the mixture from the shaker. Squeeze a few drops of lemon juice into each glass, a few drops of orange juice, and fill glasses with seltzer water, stirring with spoon just long enough to distribute the fruit juices.

Now—a straw or glass sipper—and you'll be thinking of Mount Olympus and the nectar of the gods.

HOT PORT PUNCH

For a moderately large party, here is a hot wine punch sure to please every guest:

To one gallon of hot Port wine add two pinches each of cinnamon and nutmeg, a pint of Arrack, the yellow peels of four lemons in slivers, the juice of eight lemons and two teacups of "gum." Stir thoroughly and serve.

You may make a similar hot wine punch with Sherry or Burgundy instead of Port, using the same proportions.

Inasmuch as hot punches usually suffice with one drink, this mixture will serve at least thirty guests.

If you have sixty guests, just double the quantities; if ninety guests, use three times the amount of ingredients. If less than thirty, proportion your mixture accordingly.

A FINE CHAMPAGNE PUNCH

Now for a frozen delight, the champagne punch.

Into a gallon freezer pour a quart of champagne and one and a half pints of Arrack, stirring for a few moments only. Now add the juice of a half dozen lemons and the yellow rinds of three, two teacups of "gum" and two quarts of seltzer or carbonated water. Stir thoroughly and let freeze, serving as one would ices.

If champagne is not available, the same proportions of Rhine wines of various varieties or Moselle Wine may be used to produce a delicious frozen punch.

PARISIAN PUNCH

From England let's take a trip across the Channel to gay Paree and start mixing a punch *a la Parisienne*. Here's how:

Into your large punch bowl containing a large square of ice pour a quart of Maraschino cordial, two quarts of seltzer or carbonated water, two quarts of ginger ale, the juice of six oranges and six lemons, and a half pint of Arrack. Stir thoroughly until quite cold and serve in punch glasses. Because the alcoholic content is not so strong, this is a delightful punch for one to imbibe freely. The mixture gives approximately forty drinks.

REGENT'S PUNCH

From England comes this rare treat, the Regent's Punch. It requires more time than the ordinary punches, but the results are worth the effort. In a large enamel container, place the strained juice and yellow rinds of four oranges and as many lemons. Then add a couple of broken sticks of cinnamon and vanilla flavoring extract not above a teaspoonful and then add a quart of "gum" or ordinary unflavored sugar syrup. Put container over slow fire and let simmer for half or three-quarters of an hour; and after turning off the flame and while it is still simmering, add the juice of eighteen oranges and about a pint of strong green hot tea.

Stir thoroughly while adding a pint of Arrack, a pint of Cognac Brandy and a pint of Rum, preferably Jamaica, although other types of Rum will do. After completing the stirring, strain the mixture through a muslin cloth into a freezer and let stand until thoroughly chilled and almost like an ice. Now add a pint of Champagne. Serve as you will in either punch glass or pipe stemmed sherry glasses. A drink for aristocrats or one that makes you feel like one!

This mixture should make from fifteen to twenty or more drinks, depending upon which type glass you use.

CIDER PUNCH

Again use the big punch bowl with its large block of ice in the center for pouring into it two quarts of cold cider, a quart of seltzer or carbonated water, six ounces of brandy, a half pint of Sherry and enough "gum" to suit your taste for sweetness. Thinly slice two lemons, cut the slices into halves and add to the mixture. Now stir thoroughly and serve in pipe stemmed sherry or punch glasses.

This mixture will give you about twenty-five drinks.

RYE WHISKY PUNCH

Let's make this one just for us two: Pour into your shaker containing a small amount of ice to chill mixture, six ounces of rye whisky and add two teaspoonsful of lemon juice and a tablespoonful of "gum." Shake thoroughly and strain into two punch glasses half full of shaved ice. Garnish with a half slice of orange and a thin spear-head of pineapple. It's "stiff" but delicious!

SCOTCH PUNCH

Then try this one:—this time for a gathering of friends:

Drag out the punch bowl and put into it cracked ice for chilling purposes. Into the ice pour two quarts of Scotch whisky, two quarts of seltzer or carbonated water, juice of a half dozen lemons and thin slivers of the yellow rinds, and about two teacups of "gum." Stir thoroughly and serve. You have enough for thirty drinks in this portion.

WHISKY PUNCH

There are many varieties of whisky punches, but these that follow will be found almost universally satisfactory and may be used as the bases for your own inventive genius in adding other ingredients.

HOT WHISKY PUNCH

Now let's try a hot whisky punch, just the two of us.

Use either Rye or Scotch, Bourbon or Irish six ounces. Add one and a half teacups of hot water and "gum" to taste for sweetness. Stir well and pour into heavy glasses, adding a thin slice of lemon or orange, as you desire.

ORANGE WHISKY PUNCH

And here's another:

Four ounces of whisky (rye or Scotch) go into your iced shaker, followed by two ounces of orange syrup and "gum" to suit your sweet tooth. To this give one dash of Angostura Bitters, three dashes of Orange Bitters, and the juice of a half slice of pineapple—approximately two teaspoons will do. Now shake thoroughly and divide into two twelve-ounce glasses evenly. Put into each glass some shaved ice and fill with seltzer or carbonated water, stirring with spoon and then imbibing through straws or glass sippers. A dash of Arrack in each portion is enjoyable.

MARASCHINO FRUIT PUNCH

Here's another Maraschino fruit punch that trying will prove very acceptable.

Is your very big punchbowl ready with cracked ice? All right, let's go. We must speed up, for this time we have a large party.

Pour in three gallons of water, seltzer or carbonated water, as you wish. Now add the juice of a dozen lemons and a dozen oranges, eight ounces of Maraschino cordial, a quart of brandy (preferably peach), a pint of Grenadine, "gum" to taste, and stir. Now add two quarts of whole cherries.

fifteen oranges sliced and the slices halved, seven lemons sliced thin and the slices halved, and about a pound of diced pineapple.

Stir and stir until thoroughly chilled, then serve or let your guests help themselves at will, using lemonade glasses partly filled with ice. There's plenty to go around, as this mixture makes about eighty "long" drinks and even more "short" ones, if you prefer to serve it in small slender goblets.

WHISKY WHITE PUNCH

Another good one is made of a pint of whisky, a half bottle of any white wine, about three ounces of Curacao, half a lemon squeezed into the potion, "gum" to suit taste and a generous triple squirt of vichy, seltzer or carbonated water to add a bit of effervescence. Shake well in iced shaker and serve your guests in Sherry glasses. This should make about fifteen drinks of this size. Some folks add a touch of Arrack. Try it.

MARASCHINO PUNCH

Here's a Maraschino punch for a party sure to please all.

Get out your large punch bowl generously treated with cracked ice. Pour into it four quarts of seltzer or carbonated water and add three ounces of Arrack and a pint of Maraschino cordial (or more, if you prefer). Then cut into halves a half pound Maraschino cherries and add to the liquid *without* using the juice from the bottle they were in, and the juice of two lemons. Stir till very cold. Then serve in the usual punch glasses. This mixture makes about thirty-odd drinks.

ALE PUNCH

There are some folks who still cling to the old-fashioned ale punch in America, although it is quite popular overseas, in England especially. Here's the usual recipe they follow:

Into a large porcelain stewpan pour one quart of old ale and add one pint of boiling water, seven ounces of Rum and the same amount of rye or Scotch whisky and gin. Now

slice a lemon thin and place in mixture, sweeten with "gum" to satisfy your own taste, add a pinch of cinnamon, powdered cloves and grated nutmeg. Turn on your gas flame to effect a slow heating but do not let boil. The moment it begins to simmer remove from fire, let cool a few moments, then strain through muslin into your punch bowl, add some quarter slices of oranges and lemons and serve immediately in punch glasses. Enough for twelve.

AN ARRACK PUNCH

At least one Arrack punch ought to be slipped into this array, and here's one calculated to tempt the palate of Jupiter himself:

Get out the punch bowl again and put in some cracked ice—not too much, because this little party is only for fifteen one-glass guests.

Into the ice pour a pint of Arrack and a pint of carbonated water or seltzer. Now, while stirring, add a pint of good old Port or Sherry wine and the juice of three lemons. Then sweeten to taste with "gum"—about a cup and a half may suffice. Stir it thoroughly and serve in punch glasses.

Your guests may like it so well that they may want you to mix another round, which, of course, you will be delighted to do.

A RASPBERRY PUNCH

Perhaps you will like a taste of Raspberry Punch. It won't hurt for just us two to try this, at any rate:

After putting a few splinters of cracked ice into the shaker, pour in a tablespoonful of raspberry syrup and add six ounces of brandy, with "gum" to sweeten as desired. Now pour in about six ounces of carbonated water or seltzer and shake till very cold. Pour into tumblers filled with shaved ice. I'll have mine decorated on top with a couple of berries in season and a few cubes of pineapple. You'll try it, too? Fine!

Yes, it might be a nice thing to serve this at your next bridge party. Just use the ingredients in proportion as you

may wish, whether the party is a foursome, a two or a three table affair.

Now for a few milk punches, and then on to other varieties, for we have many to cover.

MILK PUNCHES

While milk punches are excellent for the sick, they're not a bit bad for the healthy, and it is well to know how to mix a few for either type of drinker.

Here's an individual punch, which you may multiply as many times as you wish, to serve as many as required:

Get out the shaker and put in a few pieces of cracked ice. Now pour in about five ounces of milk (or two ounces of evaporated cream diluted with three ounces of water) and add to this three ounces of whisky, or brandy, or five ounces of Sherry, as you feel inclined to use either. Sweeten to taste with "gum," shake thoroughly and pour into a large tumbler partly filled with shaved ice. Drink from rim or use straw or glass sippers, as you wish.

Some persons like to add an egg after it has been beaten, but if egg is added, do not attempt to sip with straw or glass sipper. It might be preferable, besides, to strain the mixture through a sieve when pouring into tumbler.

COCOAMILK PUNCH

A punch the ladies like, bless 'em, is mixed like this:

Into an iced shaker pour eight ounces of milk and add two to three ounces of Creme de Cocoa and the white of one egg. Shake well and serve into a 12-ounce glass, filling glass with a fine stream of vichy or seltzer. Obviously, for two you will take twice as much, for three thrice as much, etc.

BRANDY MILK PUNCH

And here's another milk punch:

Pour into shaker two ounces of brandy and an ounce and a half of rum. Add "gum" to taste and about four teaspoons of water. Shake and pour into tumbler partly filled with

shaved ice. Fill to top with milk and stir. Top with grated nutmeg and sip from rim or through straw or glass sipper.

Either of these drinks may also be made as hot drinks by merely stirring in glasses after milk has been heated. Don't heat the other ingredients.

RUM MILK PUNCH

That shaker has to be kept busy with this rum milk punch:

Pour into the ice contents one pint milk and two and a half ounces of rum, the juice of a half lemon and half orange. Add one egg and shake until your arms ache. Now pour into tumbler containing shaved ice and top off with some grated nutmeg. If you don't like this, see your doctor.

GIN MILK PUNCH

Then there's the gin milk punch. Didn't know about such a drink, did you? Well, here's how to mix one:

Into a large tumbler half full of ice pour an ounce of gin and add a half ounce of Bacardi rum. Fill with milk and stir thoroughly with a spoon. Now strain into tall, thin glass of the Pilsner type and top with grapenuts or grated nutmeg. Like it?

MAKING PUNCH ROMAINE

The Punch Romaine is a delightful treat and is worth whatever little trouble it requires to make. Into your ice-prepared punch bowl pour the strained juice of eight lemons, four oranges and three pints of gum. Mix by stirring a bit. Now beat the whites of eight to ten eggs until they are frothy and add gradually to the mixture while stirring. When well distributed, pour in one quart of rum and one bottle of any kind of wine you like best, stirring thoroughly before serving. Here's enough for twelve to fifteen drinks.

MAKING A CURACAO PUNCH

Just for a change try this one-drink formula and if you like the Curacao Punch, just follow the proportions for larger amounts. Into a goblet pour three ounces of Curacao, and

add two ounces of brandy, an ounce of rum and a half teaspoon of strained lemon juice. Sweeten to taste and stir vigorously with spoon. Now fill glass with finely shaved ice, decorate with fruits in season and imbibe through straw or glass sippers.

MAKING A NECTAR PUNCH

The Nectar Punch requires more than ordinary time and care in preparing, but it's worth it! Cut off peels (yellow part only) of a dozen lemons and steep in porcelain pot for two full days in five pints of rum. Then add two quarts of chilled water or carbonated water if you like, and the strained juice of the lemons. Now pour in two quarts of boiling hot milk, stirring vigorously as you now sift into the mixture one finely grated nutmeg. Cover the pot closely and let stand for twenty-four hours. Then stir in not quite three pounds of granulated sugar, strain through muslin, into punch bowl, ready for use, or bottle if you wish it later. Enough here for 30 to 40 drinks.

MIXING A PUNCH IMPERIAL

The Punch Imperial is delightful. Let's make enough for a nineteenth hole quartet after a warm round of golf.

Have the steward produce pronto a large pitcher and four high slender goblets. The pitcher should have a generous supply of cracked ice to chill one bottle of Claret and a quart bottle of seltzer or carbonated water; four pinches of powdered nutmeg, two ounces of Maraschino cordial, a few thinly sliced slivers of cucumber rind, "gum" to suit taste, and a dash of Arrack for good measure. Stir thoroughly and serve. You'll feel like another round—of golf, perhaps!

MAKING AN OLD-FASHIONED MILK PUNCH

The Old-Fashioned Milk Punch certainly will renew its popularity in the post-Prohibition era. You *must* know how to make it, so here's the little secret: Into a large goblet pour an ounce and a half of brandy and the same amount of rum.

Stir to mix, then add a tablespoon of "gum," stirring again while adding thinly shaved ice until the glass is half full; then fresh milk, thoroughly stirred. Top with nutmeg gratings and enjoy the drink.

MIXING A ROMAN PUNCH

Not to know how to mix a Roman Punch will prove a real embarrassment to the hostess if her guests suggest such a preference, so here's the formula:

Fill a tumbler half full of snowy ice and pour over it one ounce of brandy, one and a half ounces of rum, a quite scant ounce of Curacao, the strained juice of a half orange, a dash of lemon juice, "gum" to suit taste, and stir thoroughly. Garnish top with fruits or berries in season and drink with straw or glass sippers.

MIXING AN ORANGE PUNCH

This Orange Punch really is delicious. Slice five oranges and cut into eighths. Put in porcelain pot, cover oranges with one pound sugar, and pour on two quarts of boiling hot water. Let stand to steep for three-quarters of an hour. Now strain into your punch bowl containing cracked ice and add one pint of brandy, one pint of Jamaica rum, three-quarters of a pint of Porter, an ounce of Arrack and two ounces of Curacao or Maraschino cordial, as you prefer. Stir till well chilled and serve in punch glasses.

MIXING A LEMON PUNCH

Follow the instructions for the Orange Punch above, using five lemons instead of five oranges.

MIXING A ROCHESTER PUNCH

Get out your large punch bowl and surround with ice. Have ingredients of the Rochester Punch well chilled before mixing as follows: Four bottles of sparkling Catawba, two bottles of Sauterne, four bottles of sparkling Isabelle, one pint of Curacao, one pint of Maraschino cordial, all of which mix thoroughly. Now garnish with strawberries at will,

either cutting in halves or letting them be whole. If not in season, canned berries will do, or you might try canned or fresh peaches sliced into slivers. Serve in punch glasses or, if you prefer, in Sherry glasses. This should furnish enough for a large crowd, gauging the number of drinks at between sixty and seventy. Of course, we're figuring on "polite" drinks not tumblersful.

THE REGIMENT PUNCH

Let's imagine a quartet of jolly officers indulging in a round and toasting with the Regiment Punch. Here's enough for the four of them: A half pint of French Brandy, a half pint of Catawba wine, about three ounces of raspberry syrup, a tablespoonful of strained lemon juice, "gum" to taste and mixed till very cold by shaking in shaker. Pour for the gallant soldiers and into each of the four glasses put a few dice of pineapple (fresh or canned), a quarter slice lemon and, because soldiers are supposed to drink like he-men, add to each glass a generous dash of rum. If they like to drink it off, it's their affair, but some like the drinks put into goblets, filled with fine ice and taken with straws or glass sippers. Take your choice.

Here's another variation of the Regiment Punch:

Let's serve it as the second round to our four officers of the regiment. No ice, this time, but you can mix it in the shaker. To two wine glasses of Irish Whisky add two wine glasses of Scotch Whisky, two tablespoonfuls of strained lemon juice, one of orange juice, two tablespoons of "gum" and one pint of boiling hot water. Stir thoroughly and let 'em have it.

MIXING A HOLLAND HOUSE PUNCH

From the lamented days of yore comes this fine old Holland House Punch. Mix it in a crock or shaker without ice. We'll change the scene and imagine a quartet in the old days in the old Holland House calling for it. Let's go: Pour out a half pint of Scotch Whisky—the finest obtain-

able for this drink. Add two ounces of ginger ale and four teaspoons of sugar. Now add a pint of boiling water into container while stirring briskly and serve in heat-resisting small goblets, topped with a bit of sliced lemon. Hear those four *bon vivants* smacking their lips?

MIXING A TIP TOP PUNCH

Bless my soul! Here's another oldtimer come to roost on the crossbars of memory—the Tip Top Punch. Let's have it at our "stag" foursome of bridge. There are times when even the ladies are sweeter for their absence. Mix in a punch bowl—for they're hearty, tumbler size drinks, men. First dress bowl with cracked ice and pour in a pint of brandy, five tablespoons of "gum," two ounces of Arrack, two teaspoons of lemon juice strained. Add a pint of champagne, stir well and serve in finely chipped ice, crowned with fruits in season, and using straw or glass sippers. Don't take too much, boys, even if you do vote it a masterpiece.

MIXING AN ABSINTHE PUNCH

Just one of these Absinthe Punches, please. Don't make 'em a habit. Remember Marie Corelli's novel "Wormwood"? Let it warn you to beware! Mix in shaker with cracked ice two ounces of Absinthe, one ounce of brandy, a tablespoonful of Orgeat syrup or cordial, the strained juice of a half lemon, "gum" to taste and shake moderately. Pour into thin goblet containing finely shaved ice, decorate with fruit in season and sip slowly.

HOT WHISKY PUNCH

For a simple hot punch on a cold day, or in case of illness, this Whisky Punch is easily made up: Into heat resisting tumbler pour one wine-glass of whisky (Rye, Bourbon, Scotch or Irish) and add two lumps of sugar and a quarter teaspoon of lemon juice. Fill glass with hot water, stir well and on top let a half slice of lemon float. Substitute brandy for whisky if you wish.

MIXING A CANADIAN PUNCH

We can almost forgive Canada for raising tariff walls against the United States when we drink this Canadian Punch. Into the punch bowl lined with cracked ice, go two quarts of Canadian Rye Whisky, five sliced lemons, one and a half pints Jamaica Rum (or any other kind if you like), the half slices of one pineapple or the canned, if not available. Now pour in, stirring all the while, one gallon (four quart bottles) of seltzer, vichy or carbonated water, add two ounces of Arrack and a half pint of "gum." Serve in punch glasses—about thirty-five drinks at your service.

MIXING AN ORGEAT PUNCH

The Orgeat Punch is a real delight. Try one: Into shaker partly filled with finely shaved ice pour three teaspoons of Orgeat syrup, three ounces of brandy, a quarter teaspoon of strained lemon juice and shake till thoroughly chilled. Pour into thin tumbler, fill with fine ice almost like snow, add a dash of Port or Sherry wine, a few bits of fruit in season, and drink with straw or glass sipper.

MIXING A FROSTED RUM PUNCH

Have your shaker ready with some finely chipped ice. Pour in three ounces of fine rum (any kind), add a half teaspoon of strained lemon juice and "gum" to taste, say, about two teaspoons. Shake well and pour into thin goblet almost filled with snowy ice, add a dash of Arrack and top with your favorite fruit or berries. Use straw or glass sipper.

MIXING AN EGG MILK PUNCH

Here's a delicious Egg Milk Punch fit for a King! Made individually, it spells real art in mixing. Carefully now, follow instructions: Use shaker to break in one fresh egg, one and a half ounces of French brandy, two and a half ounces fine rum, a quarter teaspoon of strained lemon juice and a teaspoon and a half of powdered sugar. Add to this, estimating, enough milk to make the mixture fill a goblet.

Now shake so thoroughly with finely shaved ice in container that it whips to a creamy consistency. Strain into goblet and imbibe through straw or glass sipper. A bit of nutmeg grating on top helps, but isn't necessary.

IMPERIAL BRANDY PUNCH

This Imperial Brandy Punch is recommended for a "stag" of eight or ten. Mix in punch bowl containing cracked ice, one quart and one pint of brandy, a pint and a half of rum, a pint and a half of "gum," half pint raspberry syrup, two ounces of Curacao, juice of one lemon, half slices of one orange, two quarts of vichy, seltzer or carbonated water, and diced canned or fresh pineapple to suit taste. Stir well and enjoy your party with a couple of drinks each all around.

PINEAPPLE PUNCH

Your party of eight might like this one, instead:

Into the ice-treated punch bowl pour three pints of ice cold champagne and a quarter pint each of rum and brandy. Add two ounces of Curacao, the juice of one lemon and enough "gum" to satisfy your sweet tooth. Now put in one can of shredded pineapple or less, if you wish, or diced fresh pineapple or canned slices. Serve at once in hollow stemmed glasses. If you prefer to avoid contact of ice with mixture, it will take longer to set mixture aside in ice pack or freezer. That's up to your taste, time—and thirst.

MIXING A PUNCH ROYAL

They say King George likes this Punch Royal—but of course there's no way of proving it. But it's a bet His Royal Highness, the Prince of Wales, can't get more enjoyment out of it than we can, as we mix one now and drink together, you and I:

We'll need a porcelain receptacle or heavy glass container to resist heat, for on top of four ounces of brandy, two ounces of Jamaica rum, one ounce of Curacao, one ounce of Arrack, the juice of one lime, two tablespoons of calf's foot jelly bought

beforehand in a delicatessen, we are going to pour a half pint of boiling hot tea. Stir quickly and serve so as to have as warm as possible, in two thick goblets or thick punch glasses. If there's a bit left over, well, let's share it.

MIXING A MISSISSIPPI PUNCH

From Dixie comes this one, the Mississippi Punch, and, like all the Southland's concoctions, it soothes the thirst and pleases the palate. Let's mix for two in a shaker holding some cracked ice to chill well. First pour in one and a half ounces of Bourbon Whisky and the same amount of Jamiaca rum. Now add three ounces of brandy, a teaspoon of lemon juice strained, "gum" to suit taste and a few dashes of vichy or seltzer. Shake well and pour into two glasses partly filled with finely shaved ice, crowning with fruit and a sprig of bruised mint leaf. Use straw or glass sipper for this delicacy.

MIXING THE PHILADELPHIA PUNCH

Here's an individual Philadelphia Punch from which you may estimate for larger portions, if you like it. Into a large tumbler pour a pony of brandy, two ounces of rum, two dashes of lemon juice, two tablespoons of gum. Stir thoroughly and add one ounce of Arrack. Now fill glass with fine ice, decorate with fruit in season and drink through straw or glass sipper. It's cooling.

MIXING A CENTURY CLUB PUNCH

I still remember my enjoyment of this punch when a guest of some member of the old Century Club in New York and I am happy to pass on its ingredients:

One quart of Jamaica rum, one quart of old Santa Cruz rum, if still obtainable as it was then, two and a half quarts of vichy or seltzer, White Rock or carbonated water, the juice of one lemon, a dash of Maraschino cordial and of Creme de Menthe, "gum" to suit taste, all stirred well in a large punch bowl and served at will in punch glasses or Sherry glasses.

This mixture should produce about twenty-five fair-sized drinks.

MIXING THE ST. CHARLES PUNCH

Gracious! Here's one of my long ago favorites! The St. Charles Punch will please you, too, I'll wager. Try this: Pour into shaker holding ice, a pony of brandy, two ounces of Port wine, a tablespoon of lemon juice and "gum" to taste. Shake well and pour into goblet, filling it with finely crushed ice. Top off with your favorite fruits or berries, add just one more dash of Port wine and put your straw or glass sipper into the mixture ready for a treat!

Your own ingenuity, after you study these punch recipes, will undoubtedly lead you on to the devising of even more enjoyable mixtures. Variations in the use of cordials and flavoring syrups will suggest themselves. At least, you'll enjoy those in this array from the master-mixers of the yesterdays.

Chapter III

How To Make Cups

Among the many delights of the table which repeal of Prohibition has restored to the American home are the "cups"—not hiccups, for there shouldn't be any in the delicious concoctions we shall now discuss. Hostesses will welcome their new opportunity to provide these treats for their guests.

HOW TO MAKE A LOVING CUP

Into a jug pour a half bottle of Madeira wine, three teacups of water, three and a half ounces of brandy and the thin slices of two lemons, adding about half a teacup of "gum" to the mixture. Now add one drop of balm essence, a highly aromatic product of the balm tree or shrub. Some persons also add a sprig or two of borage, but it isn't necessary. Now cover your jug and bury it in cracked ice. If you haven't a jug or other conveniences for this little rite, use an ice cream freezer, placing your receptacle into the tin. Let it stand for about an hour to an hour and a half and then, just when ready to serve, pour into the jug or other container one bottle of cold sparkling champagne. Shake a bit and serve at once.

MAKING A CHAMPAGNE CUP

Into a large container, preferably deep and surrounded with ice, like a freezer, pour a quart bottle of champagne and two quarts of seltzer or carbonated water. Cover and let stand for one hour to be thoroughly chilled. In fact, never serve any champagne or sparkling wine drinks unless you have made them as cold as possible. Now, while you are waiting for the chilling to take place, peel a lemon and cut peel into strips like Julienne potatoes, set out two ounces of brandy and have your Maraschino cordial bottle at hand ready to use a teaspoonful.

As you are about to serve, add the strips of lemon peel to the champagne and seltzer, stir in the two ounces of brandy and teaspoon of Marschino, and serve. This mixture will provide "cups" for at least fifteen.

MAKING A WINE CUP

A large glass pitcher of the lemonade-containing type may be used to pour into it one pint of ice-cold champagne and a pint of chilled Claret wine, three ounces of French brandy and three ounces of Curacao. Stir gently and add one pint of highly charged seltzer or carbonated water (some use Apollinaris). Now put in an orange sliced and the slices cut into fours, and a thinly sliced lemon. To this may be added a few sprigs of fresh, bruised mint leaves or an ounce of Creme de Menthe and, if desired, a couple of cucumber rind shavings. To make up for the loss in chill, due to the additions of the fruits, etc., use cracked ice sparingly—not more than four or five tablespoonfuls.

Some persons do not add the mint leaves to the mixture, but cut them into small pieces to be floated on top of the cups when served. It is a matter of personal choice, either way. Mint leaves are sometimes difficult to get fresh and the Creme de Menthe offers an excellent substitute. If you like more mint flavor than here suggested, by all means flavor to suit your own taste.

MAKING CLARET CUPS

Claret cups are easy to make and very popular. Here are a few suggestions, from which you may be able to devise some of your own even more tempting and delicious.

Use a glass pitcher to mix one cold bottle of Claret wine, a quart of cold seltzer or carbonated water, half a sliced and quartered lemon and a cup of "gum." Stir and serve at once or put in freezer till wanted. It must be kept cold to be most palatable. A dozen ice cubes will help this 10-cup mixture.

Here's another Claret Cup you'll like; Mix in your pitcher one bottle of cold Claret wine, a quarter of seltzer or carbon-

ated water and one cup of "gum." Drop into this about three strips of lemon rind and three of cucumber rind, then mix and put in freezer for one hour. When ready to serve, mix in six ounces of Curacao and have your ten guests hail you as champion cup maker of your circle!

SHERRY WINE CUP

Pour into your pitcher containing about four tablespoons of finely shaved ice one bottle of Sherry Wine and a half bottle of Claret, both well chilled. Add six ounces of Peach Brandy and two ounces of Maraschino, a quarter cup of "gum" and a pint of cold seltzer or carbonated water. Stir thoroughly and serve, adding to each portion a float of halved strawberries, or cherries or raspberries, as preferred. If these are not available a couple of pineapple dice and a small section of bruised table mint leaf are tasty.

SHERRY AND CLARET CUP

And here's another combination of Sherry and Claret which makes a delightful cup.

Mix in your pitcher a pint of chilled Claret and a pint of chilled Sherry, two ounces of brandy, one and a half ounces of Maraschino cordial and a half ounce of Creme de Noyeau, an almond flavored liqueur which adds a tempting flavor to the mixture. Stir thoroughly to mix all ingredients. If you wish it sweet, add "gum" to taste. To retain the chill you might put into the pitcher a few tablespoons of shaved ice, but not more, lest you dilute the wines too much. Serve with decorations of fruit in season floating on top. Some hostesses serve with thin slice of cucumber rind floating on top. This serves eight.

MOSELLE CUP

And now for a larger quantity in a Moselle cup.

Use your jug or an enamel covered cooking pot, gallon size, for mixing. Pour in two bottles of Moselle wine and a pint of Curacao, add the juice of two lemons strained and cut the rind into thin strips, which put into mixture. Now add

"gum" to sweeten to taste, stir well, add shaved ice to keep cold for a half hour, and to permit ingredients to blend well. Just before serving pour in two quarts of seltzer or carbonated water and stir slightly, serving while effervescence is still retained. The top of each cup may be garnished with diced pineapple or small sprigs of mint. This should suffice for more than twenty guests. If fewer, use proportionately of ingredients. If more, do likewise.

BURGUNDY CUP

Into your lemonade pitcher put cracked ice to about one-quarter of the depth. Pour into pitcher a quart bottle of Burgundy wine, a pony of cognac brandy, a pony of Curacao, a pony of apricotine and a pint of seltzer, carbonated water or Apollinaris. Now add "gum" to taste, say, about a half pint, or less or more, as you wish it sweeter or less sweet. Slice one lemon and one orange thin and put into pitcher. Add thin strips of a cucumber rind. Stir thoroughly both to chill and to mix ingredients. Serve in stem glasses topped with whatever fruit in season you like best. This should serve about fifteen "cups."

PORTER CUP

For an excellent Porter cup mix in covered jug or other receptacle one quart of Porter, one quart of ale, a half pint of French brandy, a small spoon syrup of ginger, three tablespoons of "gum," a teaspoon of carbonate of soda, one thinly sliced cucumber and stir thoroughly. Now pack your jug in ice or, on a Winter day, stand it outdoors covered for a half to three-quarters of an hour before serving in glass "cups." Garnish with fruit, if desired. This makes fifteen portions.

HOT CLARET CUP

For a nice hot Claret cup mix in your jug two quarts of Claret, one ounce of ginger syrup, five drops essence of ginger and one quart of boiling hot water. Let stand after mixing until moderately hot, and then serve. Enough for fifteen to twenty, according to size of "cups" used.

CUP A LA PARISIENNE

A "Cup a la Parisienne" is made like this: Into a deep jug or container bedded in ice or placed in your freezer, pour a chilled quart of champagne, two quarts of chilled seltzer or carbonated water, and let stand for about an hour. When ready to serve, pour into a punch bowl on top of a tablespoon of Absinthe, a tablespoon of "gum" and a few sprigs of verbena or table mint. Serve in hollow stemmed sparkling Burgundy glasses. Portion will make about fifteen "cups."

BURGPORT CUP

Another fine Burgundy cup is made by pouring into your ice-surrounded jug or pitcher one quart Burgundy wine, two quarts of seltzer or carbonated water, three ounces of Chartreuse, the juice of one lemon and two oranges, two sprigs of thyme, two tablespoons of "gum" and thin shavings from a small cucumber. Let stand for one hour after thoroughly stirring. When serving add to the mixture one pint of Port wine. This should do for at least twenty.

BACCHUS CUP

Now let's mix a Bacchus Cup for, say, twenty. Pour into your ice-chilled jug or other receptacle one quart of champagne, three ounces of French brandy, four ounces of Noyeau, one pint of Sherry wine, a few leaves of balm and two tablespoons of "gum." Mix and let stand for ten minutes. Then add not more than ten cubes of ice and two quarts of seltzer or carbonated water, stir vigorously for a half minute, then serve at once in sparkling Burgundy hollow stem glasses. Top with fruit, if desired.

PARTY CHAMPAGNE CUP

Here's a champagne cup for a party of, say, fifty, who might like two "cups" each. Get out your biggest punch bowl, for it must hold more than four gallons. Have all your ingredients well chilled. Pour into bowl one quart Cognac, one quart of Tokay, four bottles of seltzer, carbonated water

or Apollinaris, six ounces of pineapple syrup, a half dozen sprigs of balm, one quart of Curacao, one pint of green Chartreuse and the thin slices of two lemons and six oranges cut into halves. Stir thoroughly and let stand for forty-five minutes in cold place or packed with ice. Strain into another bowl and add six bottles of cold champagne, garnishing with diced cubes of one pineapple, serving at once, in either champagne or the smaller hollow-stemmed sparkling Burgundy glasses. The latter will "spread" this delightful "cup" over a larger crowd than the bigger-sized glass.

APPLE CUP

For an Apple Cup, try this: Slice four large apples and leave parings on apple sections. Put into porcelain vessel and just cover with boiling water, letting them stand under cover for whatever time it requires to cool. Now strain into pitcher and add a pint of cider and three ounces of fine old cognac brandy. Add "gum" to sweeten as you like and serve in "cup" each having a tablespoonful of shaved ice. Or you may add enough ice to bowl to chill mixture. This will serve about ten.

THE CUP ARISTOCRAT

Now to try The Cup Aristocrat: Chill all ingredients first, then pour out into punch bowl two bottles of Claret, one quart of champagne, three ounces of Maraschino cordial, balm and borage to suit your own flavor taste, and "gum" as you like to sweeten. Add two quarts of seltzer, carbonated water or Apollinaris and serve at once, topping each glass with fruits if desired. This will serve at least thirty.

CAMBRIDGE CUP

Now for the famous Cambridge Cup, which is so simply made that a child can mix it. Pour into your small bowl one chilled bottle of Claret wine and a half bottle of chilled Sherry wine. Mix and serve with fruit decorations if you wish. Nice for a party of eight. If more than one "cup" is desired, double the quantity.

ZELTLINGER CUP

The Zeltlinger Cup is much relished, too. Here's how to mix it: First thoroughly chill ingredients. Then pour out one quart of Zeltlinger, a half pint of brandy or Sherry, five slices of pineapple cut into sixteenths like spear-heads, two tablespoons of "gum", the strained juice of a lemon and a few shavings of the yellow section only of the rind, and one ounce of Arrack. Now after stirring thoroughly to mix, add one quart of Seltzer, carbonated water or Apollinaris, stir gently and serve at once. This is ample for fifteen.

CIDER CUPS

Now for two delightful Cider Cups. The first is made by pouring into your container one pint of cider, three ounces of Sherry wine, three ounces of Curacao, three ounces of French brandy, the slices of a half orange, "gum" to suit taste and the yellow rind of one lemon cut into slivers. Add ice to chill well and stir thoroughly before serving into those empty glasses of your bridge foursome.

Here's the other Cider Cup: Mix one quart very cold cider and one quart cold seltzer or carbonated water. Pour in about three ounces of Brandy or Sherry wine, as you wish. Add a few strips of lemon rind and, if you like it, a few slices of the green cucumber rind. Now flavor with a tablespoonful of lemon juice strained, sweeten to taste and serve before chill is lost. Top glasses with fruit if desired. This will serve about a dozen to fifteen.

SAUTERNE CUP

Now for a Sauterne Cup: Chill all ingredients first, then pour into your medium punch bowl one quart of Sauterne, one pint of seltzer or carbonated water, three ounces of French brandy, an ounce of Creme de Menthe, three ounces of Curacao, one orange and one lemon sliced thin and the slices cut into halves. Sweeten to taste, stir thoroughly and serve with a piece of bruised table mint leaf floating in each glass. This gives about eight—enough for a two-table bridge group.

HOCK CUP

Without at least one Hock Cup this book were incomplete. So let's mix one thus: Chill all ingredients thoroughly first. Then pour into bowl containing a half dozen small cubes of ice one quart of Hock wine, one quart of seltzer or carbonated water, three ounces of Arrack, a half pint Curacao, the strained juice of a half lemon and its yellow slivers of rind and "gum" to taste. Stir thoroughly and serve immediately with fruit decorations if wished. Yes, this will do for 12 to 15 drinks according to size of glass.

A variation of the Hock Cup can be made by using three ounces of Benedictine, or, to add a rich coloring, four ounces of Grenadine.

CLARET AND SHERRY CUP

Here's a wonderful Claret Cup that will tickle the palate of your most fastidious guest. Use your large punch bowl for mixing three bottles of Claret, one and a half pints of Sherry, a half pint of French brandy, a scant pint of Curacao, six ounces of raspberry syrup, slices of one lemon and three oranges, two quarts of soda water and three quarts of seltzer. Add a few sprigs of balm and borage and a thin strip of cucumber rind. Then sweeten with "gum" to taste and let stand one hour. Strain and keep iced for one hour. Serve in small glasses. This should give more than 60 drinks.

CLARET CUP A LA SALTOUN

Now for one more Claret Cup which has been a London favorite for years and bears the name of Lord Saltoun: Peel a lemon free of all pith until the fruit is exposed but not broken except for a few spots where your knife may have slipped. Over this lay about five tablespoons of powdered sugar and pour over it a bottle of Claret. Add a half pint of Sherry, a quart bottle of vichy or seltzer, a sprig of verbena and let stand for ten minutes in freezer. Then serve, using small glasses. Good for about a dozen drinks.

CUP CRIMEAN

Here's another for that two-table bridge that will stimulate bidding and skill: It's the Cup Crimean, a favorite in England ever since Lord Wyndham long ago devised it. Yes, this mixture will give you a few drinks each—for you'll want 'em!

Use your punch bowl and before pouring thoroughly chill one quart of Champagne, two quarts of seltzer or carbonated water (soda water, if you prefer), a half pint of Maraschino cordial, a quarter pint of Cognac, five ounces of Curacao and "gum" to sweeten to taste. Flavor a bit with the filing of a half orange peel on a square of sugar, stir thoroughly and serve. If your guests don't appreciate this—but they just can't help it!

CIDER CURACAO CUP

Oh, yes! Here's another fine cider Cup, almost forgotten in the mass of them! On top of a half pint of "gum" pour two quarts of cider and stir thoroughly. Now add three ounces of Curacao and four ounces of Brandy, the juice and rind of one lemon and a thin shave of cucumber rind. Stir in cracked ice till thoroughly cold and serve.

CLARET BURGUNDY CUP

The Claret Cups are susceptible of many variations and here are a few more in addition to those already given:

Use your large punch bowl and mix, well chilled, four bottles of Claret, one quart of sparkling Burgundy, one quart of seltzer, carbonated water or Apollinaris, a half pint of "gum," the slices of two oranges, two lemons and half a pineapple cut into cubes, seven ounces of Maraschino cordial. Add strawberries and raspberries, if in season, stir well and serve. Enough here for thirty or more—and plenty to spare.

SPICED CLARET CUP

Try this Claret Cup at your next little party:

Chill and mix into bowl containing chipped ice, one bottle of Claret, a half pint of ice water, two tablespoonsful of

"gum," a couple of pinches each of powdered cloves, cinnamon and all-spice, a half ounce of Arrack, the juice of half a lemon and the rind of it cut into thin yellow strips—being careful not to get any of the white pith. Mix thoroughly and start serving. This will give refreshment to four or five.

CHAMPAGNE CUP ARIADNE

And now we'll stray from the "cups" with that delight of all connoisseurs: The Champagne Cup Ariadne. Your mouth will water while mixing a quart of champagne, three ounces of Amontillado, four ounces of Maraschino cordial, the juice and part of the scraped rind of an orange (or lemon if you prefer), a small flavoring of verbena or Arrack, a thin strip of cucumber and "gum" to sweeten as you will. Now add a quart of vichy or seltzer, stir and serve in hollow stemmed sparkling Burgundy glasses. You'll have enough for more than a dozen guests.

Chapter IV

How To Make Fizzes

GETTING reacquainted with the good old American Fizz family is like returning to the days when youth never dreamed of a thirteen-year void in the art of drinking and the years ahead seemed to hold no shadows. Well, there are days ahead, now, for a renewing of cordial relations with the Fizzes, and we might as well start getting acquainted right now! Fizzes should be drunk quickly.

MIXING A GIN FIZZ

Into a thin tumbler half full of shaved ice pour two ounces of dry or sweet gin, as you wish. Add a teaspoon of lemon juice, a tablespoon of gum and stir thoroughly. Now fill with seltzer or vichy, stir well with spoon and drink before effervescence is lost.

MIXING A BRANDY FIZZ

Have glass prepared as above in the gin fizz and on ice put a half teaspoon of white of egg. Over this pour two ounces of brandy, stir well while adding the juice of half a lemon and a teaspoon full of "gum". Be sure to stir briskly, add a little more shaved ice, fill with vichy or seltzer and drink it down.

MIXING A GOLDEN FIZZ

That mixing glass or tumbler is needed again with its shaved ice to make the Golden Fizz.

Pour over the ice two and a half ounces of Claret syrup and add a half ounce of gin, dry or sweet, but preferably Holland gin. Now add about two teaspoons of lemon or lime juice, preferably lime, and the yolk of one egg.

Shake thoroughly to break up and mix the egg yolk.

Strain through sieve into thin goblet and fizz with seltzer or vichy stream.

ST. CROIX FIZZ

Into shaker containing shaved ice pour two ounces of St. Croix Rum, add a half teaspoon of egg white which has been beaten, add the juice of a quarter lemon and a quarter orange, a dash of Arrack and a teaspoon of "gum." Shake thoroughly and strain into a fizz glass three quarters full of shaved ice. Fill with vichy or seltzer and drink it down.

MIXING A BENEDICTINE FIZZ

A ten-ounce glass with cracked or cubed ice is needed for the Benedictine Fizz. Pour into the glass two ounces of Benedictine and one ounce of lemon syrup. Fizz with stream of vichy or seltzer.

MIXING A SLOE GIN FIZZ

The Sloe Gin Fizz is another of the oldtime favorites and it's mixed like this:

Into a tumbler half full of ice put three dashes of lemon syrup and add one and a half ounces of Sloe Gin, the juice squeezed from a half slice of lemon, and a slice of orange. Mix thoroughly with spoon till very cold, then strain into thin goblet and fill with vichy or seltzer.

MIXING A WHISKY FIZZ

For the Whisky Fizz use whatever whisky you like best, be it Bourbon, Rye, Scotch, Irish or ordinary corn whisky.

MIXING A SILVER FIZZ

Fill a large tumbler three-quarters full of chipped ice for the Silver Fizz. Add two and a half ounces of Sloe Gin and the partly beaten white of one egg, a teaspoonful of lemon juice and a tablespoon of Maraschino cordial. Stir thoroughly with spoon, or, if you have a strainer for mixing glasses, which can be obtained at any liquor dealer's store, shake in the glass and then strain into thin goblet. Fill with vichy or seltzer and serve at once.

Here's another variation of the Silver Fizz:

Into the mixing tumbler or glass three-quarters full of shaved ice pour two and a half ounces of sweet or dry gin, add the beaten and frothy white of one egg, juice of a half a lemon or lime (preferably lime), "gum" to suit taste, then shake thoroughly and strain into thin goblet, filling with stream of vichy or seltzer.

Prepare by pouring into shaker with cracked ice two ounces of whisky, a half teaspoon of whipped egg white, the juice of a half lemon, a teaspoon of "gum", a dash of Bacardi rum and shake thoroughly, straining into thin tumbler half full of shaved ice. Fill with vichy or seltzer, stirring a bit, then drink.

THE GLASGOW FIZZ

From canny Scotland comes this Glasgow Fizz and, hoot mon! Use only Scotch Whisky!

Into the iced shaker pour two ounces good old Scotch, half of a fresh egg previously well beaten, the juice of a half lemon, a tablespoon of "gum" and shake well. Pour into thin goblet half full of shaved ice, fill with ginger ale, stir, and drink.

MIXING AN AMERICAN EAGLE FIZZ

Into well iced shaker pour the whipped white of one egg, two tablespoons of "gum," a quarter teaspoon of lemon juice, as much orange juice, a dash of Creme de Menthe (or vanilla, if you prefer), a dash of phosphate, two squirts of vichy or seltzer, and shake thoroughly. Strain into thin goblet and fill with cold milk. You'll like this one.

MIXING A MORNING GLORY FIZZ

This is excellent after a night of festivity, when the high spirits of the night before have run low. Plenty of ice in the shaker, please, because this must be very cold to get best results. Now pour in the white of an egg partly whipped, cover with two ounces of whisky (any kind you like), add about three teaspoons of "gum," Absinthe or Noyeau (three dashes only), a half teaspoon of lime juice and as much of

lemon juice. Shake well, strain into thin goblet half full of ice, fill with vichy and seltzer and drink quickly. It will pep you up for the rest of the day.

MIXING A MANHATTAN FIZZ

Again have your shaker ready with ice and pour in two ounces of brandy (any kind), two ounces of Maraschino cordial, a dash of Noyeau, a half fresh egg previously beaten, and shake before straining into thin goblet. Fill with vichy or seltzer.

MIXING AN OLD-FASHIONED ELKS FIZZ

In that goodly brotherhood of the B. P. O. E., in "days of auld lang syne," the Elks Fizz was supreme. Here's how the newcomers of the order can mix one:

Cracked ice in the shaker first, then add an ounce and a half of rye whisky, an ounce and a half of Port wine, the partly whipped white of one egg, the juice of half a lemon, a tablespoon of "gum," and shake thoroughly, straining into thin goblet or fizz glass, adding vichy or seltzer and topping with a thin slice of lemon, orange or pineapple. And there you are!

MIXING A ROYAL FIZZ

In a large goblet mix by stirring thoroughly two ounces of gin (or whisky), a previously partly beaten fresh egg, the juice of a quarter lemon, two teaspoons of powdered sugar (or three teaspoons of "gum") and when thoroughly mixed, pour into another goblet one third filled with finely shaved ice. Now turn into this a stream of vichy or seltzer and stir thoroughly. Sip at brim or use straws.

MIXING A GAZETTE FIZZ

Named many years ago after the old *London Gazette*, this drink has been popular in the past in America and is likely to revive its popularity. To make one, use large goblet to receive two teaspoons of powdered sugar (or a tablespoon and a half of "gum"), and a couple of dashes of

lemon or lime juice. Drop in the yolk only of one fresh egg and mix ingredients till they form a creamy batter. Now pour in two ounces of your favorite brandy, or, if you choose, use whisky, gin or rum instead of Brandy. Stir well, add shaved ice to reach about halfway in glass and turn in a stream of vichy, seltzer or carbonated water, stir a bit, and drink quickly to enjoy the fizz effect.

RADIO FIZZ

The Radio Fizz, of course, is one of the moderns. Pour into large goblet half full of shaved ice, two ounces of whisky (or gin), a teaspoon of "gum," the juice of one lime or half a lemon, the partly beaten white of one egg. Stir well, and then fizz with a stream of vichy, seltzer or carbonated water. Drink at once.

RUM FIZZ

The Rum Fizz also should be made in a large goblet half full of finely shaved ice. Pour in two ounces of Rum (any kind), the juice of a half lemon (or one lime), add the beaten yolk and white of one egg (or use only the white, if you wish, or the yolk). A teaspoon of "gum" completes the ingredients for the first stirring. After stirring well, inject the stream of seltzer, vichy or carbonated water to fill glass, stir just a bit, and drink.

Fizzes are especially desirable as morning bracers or when one feels fagged after a round of golf; or they are adaptable for serving on hot Summer days on porch or lawn, or at any time when one feels jaded.

GIN FIX

The "fix" is twin brother to the "fizz," Here's how to make one: Into a goblet put a tablespoon of "gum," add a few dashes of lime or lemon juice, an ounce of pineapple juice and two ounces of gin. Stir well and then fill glass with finely shaved ice, stirring a few times. Crown with your favorite fruits or berries and sip through straws.

BRANDY FIX

Same as Gin Fix, substituting Brandy for Gin.

WHISKY FIX

Same as Gin Fix, substituting Whisky (Rye, Bourbon, Scotch or Irish) for Gin.

RUM FIX

Same as Gin Fix, substituting Rum for Gin.

SHERRY FIX

Same as Gin Fix, using three ounces of Sherry instead of Gin.

APPLEJACK FIX

Same as Gin Fix, using Applejack instead of Gin.

Chapter V

How To Make Rickeys

IN the good old days drinkers were wont to say that without the family of Rickeys a *bon vivant's* existence were dull, indeed. Perhaps they were right and you may agree with them after sampling a few that will be given here.

MIXING A GIN RICKEY

First let's get acquainted with Mr. Gin Rickey, who was the most popular member of the family long ago.

Suppose we drink one together and mix for two, eh? Writing about 'em certainly makes one thirsty! Here goes:

Into our individual thin goblets put a few cubes of ice or cracked ice, as preferred. Pour into each glass about two ounces of dry or sweet gin. Most men prefer the sweet for a rickey. Now squeeze into each glass a half lime and let the lime drop after its juice into each glass. Um-m!

Now get that vichy or seltzer bottle and send a stream of effervescent fluid into the glass until it nearly touches the rim. Ah, that's it! Now stir it with a spoon and let's toast each other! If you like it stronger, add more Gin.

MIXING A DIXIE RICKEY

One of my pleasantest memories of a warm day years ago in Virginia was the serving by my host of what he called a Dixie Rickey—I honestly believe the good fellow was spoofing me as to the name—but the drink—ah!

I think I'll mix one now, calling on a pretty sound recollection of what undoubtedly was my host's own concoction:

A tall shell glass quarter full of finely shaved ice now receives a dash of Arrack, a dash of lemon juice, the juice of a half lime, an ounce of Jamaica rum, a dash of Creme de Menthe, an ounce of Bourbon Whisky, all stirred as they are added. A sprig of verbena now goes in and the glass filled with vichy or seltzer stream after a bit more ice has

been added. Drink or sip it as you will, but on a hot day, when enjoying it, give a silent toast to the long dead good fellow who devised this refreshing and cooling beverage.

MIXING A COCOA RICKEY

Here's one for the ladies especially, bless their hearts!

To mix a Cocoa Fizz pour over a few cubes of ice one and a half ounces of Creme de Cocoa, using a ten-ounce glass. Add a half ounce of sweet milk and a tablespoonful of "gum." Now, a small scoop of ice cream and charge it with a stream of vichy or seltzer. This isn't particularly recommended as a man's drink.

MIXING A BRANDY RICKEY

That tall, thin goblet comes into service again with its cracked or diced ice for the Brandy Rickey. Pour over the ice two ounces of brandy (any kind) and add a teaspoon of lime or lemon juice. Fill with stream of seltzer or vichy, and drink.

MIXING A SOUR RICKEY

Into a tall, thin goblet put the juice of a half lemon, add finely shaved ice to one third the height of glass. Now an ounce of Jamaica rum, an ounce of Arrack, two half slices of lemon and a stream of vichy or seltzer to fill glass. Don't use sugar.

MIXING A RUM RICKEY

Into a thin, tall goblet containing ice cubes or cracked ice pour two ounces of rum (any kind) and add a teaspoon of lime or lemon juice (preferably lime). Fill with stream of seltzer or vichy, stir slightly, crown with half slice of lime and enjoy your drink.

MIXING A WHISKY RICKEY

For the Whisky Rickey you may use either Rye, Scotch, Irish or Bourbon, pouring two ounces on the cracked ice or cubes in your thin goblet and filling with stream of vichy or seltzer. It's a simple drink to make and especially suitable with the other rickeys for the "dog days" or after a hot round of golf.

MIXING A GRAPE FRUIT RICKEY

Follow same directions as for Orange Rickey, except that you use dash of lemon syrup instead of orange bitters and grape fruit juice instead of orange juice.

MIXING AN ORANGE RICKEY

Into a large goblet or high shell, at your pleasure, pour the juice of one orange. Fill glass one third full of finely shaved ice. Now two dashes of orange bitters, an ounce and a half of sweet gin, an ounce of kuemmel, a tablespoon of "gum." Stir in ice to mix, then fill glass with vichy or seltzer stream. Top with a half slice of fresh lime.

MIXING A PEACH RICKEY

Use a high shell, fill quarter full with cracked ice, cover ice with a tablespoonful of Peach Cordial, add two ounces of Peach Brandy and one dash of Noyeau to give it a pleasant nutty flavor of bitter almond. A half slice of lemon or a whole thin slice of lime now goes in and the glass is filled to brim with seltzer or vichy or carbonated water, whichever you may have. Some use White Rock water. Regardless of what you use, even if it's sweet soda water, you'll like this rickey immensely.

MIXING A GRENADINE RICKEY

Into your glass as above pour one ounce of Grenadine and a teaspoonful of lemon or lime juice. Add an ounce and a half of gin, dry or sweet, and fill glass with stream of seltzer or vichy, stirring well before drinking.

MIXING A SLOE GIN RICKEY

Here is one of the most delightful of the Rickey family—the Sloe Gin Rickey. Let's try to make one.

Use a highball glass for this drink and into it put some cracked ice on which pour one teaspoon lemon juice or two teaspoons of lime juice. Then add two ounces of sloe gin and fill glass to brim with stream of seltzer or vichy.

It's easy, eh? And what a cold drink for a perspiring day!

Chapter VI

How To Make Juleps

WHY it is so believed is problematic, but Kentucky, instead of Virginia, is popularly credited with the birth of the delectable Julep brothers and sisters.

The julep is the ideal drink for a hot day on porch, lawn or at the racetrack, outdoor games or for just informal drinking when coolness and refreshnment are desirable.

In honor of the Old Dominion, where the julep actually was born, I am starting with the original Mint Julep of Virginia.

MINT JULEP

Into a large goblet place a few sprigs of fresh table mint, add a tablespoon of white granulated or powdered sugar (preferably the latter), and press them, with a dash of water, until the sugar is dissolved, but without tearing the leaves, merely bruising them. Remove the sprigs of mint and add not more than three ounces of brandy (any kind you like). Stir well. Then fill glass with finely shaved ice, almost snowy in appearance. Into this stick the sprigs of mint, stems down, so that the foliage rests on top of the ice, fragrant and enjoyable. Now fill the interstices of ice with cold vichy, seltzer or carbonated water. Place a few bits of quartered orange slices, strawberries or other fruits in season on top, among the leaves, and stir slightly. Inhale the refreshing mint as you sip from the rim, or, if you prefer, imbibe through straws or glass sippers.

And now that we have duly honored Virginia, let us pass to the next claimant for the honor of bestowing the julep upon a thirsty and appreciative world.

MIXING THE KENTUCKY MINT JULEP

Into a tall seven-ounce glass pour one ounce of Creme de Menthe, and two ounces of whisky or brandy. Now fill the

glass with finely shaved ice and stir until outside of glass is frosted. Into this stick a sprig of mint stem downward, leaving leaves thickly covering the top. Take a good long whiff of the mint leaves which should be slightly bruised by the fingers, by the way, and then—drink your Kentucky Mint Julep.

MIXING A BRANDY MINT JULEP

For a Brandy Mint Julep, dissolve a cube of sugar with as little water as possible in a tall seven-ounce glass and add two ounces of brandy (apricot, peach or whatever you like), stirring the sugar thoroughly into the brandy. Now a couple of fresh table mint sprigs, bruised first, are placed in the glass, stems down. Fill glass with finely shaved ice. Garnish top with a half slice of orange or a few dice of pineapple or both, and add a dash of Rum. Sip through straws or glass sippers.

MIXING AN OLD FASHIONED MINT JULEP

Into a half tumbler of shaved ice pour two ounces of brandy (any kind) and not more than two teaspoons of orange juice strained. Add "gum" not in excess of two teaspoons and then shake or stir thoroughly. Strain into seven-ounce tall glass and fill with finely shaved ice into which thrust a few sprigs of table mint, stems down. Bruise leaves slightly to lend aroma. Sip through straws or glass sippers.

MIXING A FRUIT MINT JULEP

Soak a dozen sprigs of table mint in a pint of boiling water for at least ten minutes to extract full flavor, then strain and mix thoroughly with a quart of "gum" thinned slightly with a cup of hot water. Now into your punch bowl before adding ice, put the juice of a half dozen lemons and eight oranges, adding a pint and a half of Claret wine. Stir to mix and while stirring pour the mint-flavored "gum." Now add cracked ice for chilling and whatever additional

seltzer or vichy water you determine is needed to suit your own taste as to strength.

On top float strawberries, either whole or cut into halves, and plenty of bruised and cut pieces of fresh table mint leaves. In serving be sure that each guest has a couple of berries and at least a part of mint sprig in his or her glass. This portion should give about twenty drinks, or less or more, depending on how much seltzer you use to dilute the mixture.

MIXING A GIN MINT JULEP

In mixing a Gin Mint Julep use the usual 7-ounce tall julep glass to dissolve a lump of sugar with just enough water to do so, then pour on the sugar two ounces of sweet or dry gin, stirring thoroughly. Now fill glass with finely shaved ice and into the ice thrust one or two fresh mint sprigs, stems down, bruising the leaves gently to lend more fragrance and a delicate mint flavor. A half slice of lemon or a whole thin slice of fresh lime cut into halves can be placed on top of this delicious drink. It's fit for epicures, who prefer to sip direct from glass rather than to use straws or glass sippers.

MIXING A WHISKY MINT JULEP

Pour into your seven-ounce tall julep glass two ounces of whisky (Rye, Scotch or Bourbon, as you will) and two teaspoons of "gum." Stir and add one leaf of bruised mint leaf. Fill glass with finely shaved ice and add one dash of phosphate. Then thrust into the ice the stem of a sprig of fresh table mint the leaves of which have been gently bruised to add aroma and flavor. You may put on top of the ice sliced berry or diced pineapple decorations, or use two quarter slices of orange.

Either drink direct from glass or use straw or glass sippers.

As a rule, it is better to mix juleps individually, in order to get the most expert results. A julep should really be a work of art and repays whatever small pains one goes to in mixing one.

MIXING A PINEAPPLE JULEP

Your punch bowl will come in handy for mixing this delicious Pineapple Julep, designed for folks who may not care for mint flavoring. Have a generous amount of cracked or cubed ice in the bowl. Then pour in two bottles of sparkling Burgundy or Moselle or Rhine wine, add a half pint of gin (the sweet preferably) and a half pint of fruit syrup, either raspberry, strawberry or peach, or a combination of fruits in syrup form. To this add the juice of one lemon and four oranges. Stir thoroughly and float on top either diced or thinly sliced strips of two whole fresh pineapples or two cans of preserved pineapple steaks cut into spearhead sixteenths. Some persons use shredded pineapple, but it isn't as tempting in appearance.

Serve in 7-ounce julep glasses. This portion makes about a dozen drinks. More or less may be made by merely observing the ratio of ingredients.

MIXING A PINK LADY JULEP

Here's one the ladies like in the Julep clan—the Pink Lady Julep. Into your 7-ounce glass put two teaspoons of "gum" and add one and a half ounces of gin, one ounce of Grenadine and half ounce of Benedictine. Stir thoroughly and fill the glass with finely shaved ice. Now add one dash of Creme de Menthe and thrust into the ice one sprig of fresh mint, stem down, bruising the mint leaves gently. Cut a strawberry into four sections and dot on top of the ice. Your julep is ready to drink now, either with or without straw or glass sipper, depending on your own wish.

MIXING A RUM JULEP

In a tall, thin tumbler place a few sprigs of fresh table mint, and cover with a tablespoon of powdered sugar. With a spoon crush the sugar into the mint leaves to bring out the mint flavor. Now pour in three ounces of rum and two tablespoonsful of ordinary water or effervescent, as you wish. Stir thoroughly. Now lift out the mint sprigs and

fill the glass with finely shaved ice. Insert the sprigs of mint, stem downward, and tastefully arrange between the leaves bits of sliced cherries, strawberries or pineapple, or all of them, as you wish. Drink luxuriously with straw or glass sipper.

MIXING A CHAMPAGNE JULEP

With the Champagne Julep we'll pass on to other fields equally delightful in the drinking line. But let's mix it first and try it.

In a small stemmed glass like a champagne glass but not hollow-stemmed, bruise with a lump of white sugar the juice of a sprig of mint. Now fill the glass with ice cold champagne, stirring very slowly as you pour. Crown the liquor with bits of sliced orange, berries and a couple of sweet grapes, if you like grapes. If not, don't use them. You'll smack your lips after this one!

Chapter VII

How to Make Noggs

No hostess should be without some knowledge of the gentle art of mixing the various delicious noggs which make hospitality so mellow and friendly. Here are some favorites of yesteryears.

BRANDY EGG NOGG

Into shaker without ice break one well beaten egg. Add an ounce of Brandy, a tablespoon of "gum" and a dash of Angostura Bitters. Shake well together and pour into an earthenware mug of the 10 to 12 ounce type. Fill almost to brim with hot milk and dust nutmeg on surface. Some folks add a top coating of cold whipped cream. Others like a stiffer amount of Brandy.

ST. CROIX EGG NOGG

Into a tumbler half full of cracked ice put one previously beaten egg, one tablespoon of "gum," two ounces of St. Croix Rum, one ounce of Brandy, and stir briskly. Fill glass with milk, still stirring, put grated nutmeg on top and imbibe from glass or with straws. Glass sippers may clog because of the egg.

MADEIRA-BRANDY NOGG

For a small party, here's a quantity recipe which will help a hostess: Beat yolks of six eggs and five tablespoons of powdered sugar into a creamy mixture. Add a quarter level teaspoon of grated nutmeg and stir as you pour into your mixing bowl one half pint of Brandy and three ounces of Madeira Wine. Now add the stiffly beaten whites of the eggs, stirring into mixture vigorously and adding, while stirring, one quart of sweet milk. Served with a dash of cinnamon powder on top of each drink, it is delicious.

WHISKY EGG NOGG

And here's another nice individual egg nogg. Whip one egg into a froth with a tablespoon of sugar, either granulated or powdered, although the powdered is most easily whipped. Pour out, into a tumbler, stirring all the while, two ounces of whisky and milk to fill the glass. Now pour the entire mixture into a shaker with cracked ice and shake till thoroughly chilled, straining into clean tumbler and sifting either nutmeg or cinnamon on top of drink. Sip from brim or use straws.

ARRACK BRANDY NOGG

Now for another nice nogg. To one well beaten egg add two ounces of Brandy, a dash of Arrack and tablespoon of "gum." Stir well and strain into a tumbler one third full of finely shaved ice. Add and stir while adding, milk to fill glass almost to rim. Dust with nutmeg and sip or drink.

This drink also can be made with hot milk instead of being served cold. Either way is most enjoyable.

COGNAC EGG NOGG

Now for another fine mixture. Whip an egg into a froth and mix it in a tumbler with two ounces of Cognac Brandy and a tablespoon of "gum." When thoroughly mixed, add finely shaved ice and fill glass while stirring with sweet milk. Top with a pinch of cinnamon or grated nutmeg, as you prefer.

SCOTCH EGG NOGG

For a gentler feminine nogg, try this one: Beat a yolk of one egg, stir in a tablespoonful and a half of Scotch whisky, using a small tumbler, add three tablespoons of fine ice and one tablespoon of "gum" and fill glass with milk, stirring to mix egg well into mixture. A dash of Angostura Bitters lends snap. Use or omit any nutmeg or cinnamon. It's nice either way. And, incidentally, by using a heat resisting mug or glass, you might try this one with hot or warm milk, too.

And now, let's go to some of the noggs which have come down the corridors of time with names added to them.

BRANDY AND SHERRY EGG NOGG

For an afternoon tea, there's nothing like this nogg adjunct: You may use a tea cup to receive a well beaten egg. Stir with it one ounce of whisky or brandy and two ounces of Sherry Wine. Sweeten with one and a half teaspoons of "gum," stir well and pour on while stirring either warm or hot milk. Cold milk is used sometimes. Top with powdered cinnamon or grated nutmeg.

MADEIRA EGG NOGG

Another variant is made by beating the yolk of one egg with a teaspoon of powdered sugar, adding a pinch of nutmeg and stirring well with two and a half ounces of Madeira Wine. Strain into small highball glass containing one third finely shaved ice and fill to top with sweet milk. Crown with dusted cinnamon. Drink or sip, as you will, or use straws.

SHERRY CREAM EGG NOGG

And here's one you'll smack your lips over! Pour into a small tumbler one and a half tablespoons of Sherry Wine and add as much pure cream with one teaspoon of "gum." Mix and put in the previously well beaten and frothy white of one egg, add two tablespoons of snowy ice, and fill balance of glass with rich milk. Top with a pinch of nutmeg gratings.

SHERRY EGG NOGG

Use iced shaker, break into it one fresh egg, add a tablespoon and a half of "gum," three ounces of Sherry Wine, one ounce of brandy and shake well to mix egg into ingredients. Strain into shaved ice in tumbler, fill with milk, stirring the while, and put a dash of grated nutmeg on top. Drink or sip through straws.

CHRISTMAS AND NEW YEAR'S BOWL NOGG

You naturally will want a large amount of nogg for your Yuletide celebrations every year. So, when the gladsome holiday time comes 'round, get out your big wassail bowl for

this two-gallon mixture, popular in the Scandinavias and Germany:

Separate from two dozen eggs the yolks only and beat thoroughly in a separate container until they "run" off the spoon. Now stir into the yolks about two and a quarter pounds of powdered sugar. Into your punch bowl pour a pint of brandy before putting the yolk mixture in bowl and thus prevent the yolks from adhering to the sides of the bowl and making an untasty appearance. Stir brandy and yolk mixture and then while stirring, add three more pints of brandy, one pint of rum, either Bacardi or St. Croix, and six quart bottles of fresh milk containing its cream. Don't forget that you MUST KEEP ON STIRRING all the while until the milk has been thoroughly mixed and all danger of curdling is over.

When you feel safe about the milk, cease stirring and over the top of the mixture sprinkle powdered nutmeg and cinnamon, mixed. Now, for decorative purposes, (not essential to the drink), you might beat up the whites of the eggs and, by using a teaspoon, dot the top of the liquid with "floats" of the egg whites; or you might add a teaspoonful of egg white to each cup or glass in which it is served. Sweet cookies might be served for the guests to nibble while partaking of this delicious holiday bowl.

HOW TO MAKE A BALTIMORE EGG NOGG

Because I'm a Baltimorean born, I rather like this the best of all the egg noggs, but that's probably ascribable to a natural prejudice in favor of one's birthplace. At any rate, you may like it, too, and here's how to make it:

Beat the yellow of one egg to a cream with a tablespoon of powdered sugar and a pinch of grated nutmeg. When they are thoroughly mixed, pour in one and a quarter ounces of cognac brandy, one of St. Croix Rum (other rums may be used, of course, but St. Croix is preferable), two ounces of Madeira Wine, stirring all the while. Now add a few lumps

or squares of ice or shaved ice, at will, and fill, while stirring, with rich milk. Top with a pinch of grated nutmeg and drink or sip through straws. Nice, isn't it?

HOW TO MIX AN IMPERIAL EGG NOGG

Use iced shaker and pour into it one ounce of Jamaica rum, two ounces of cognac brandy and a tablespoon of "gum." Now break into it one fresh egg and shake till thoroughly mixed. Strain into glass containing one third finely shaved ice and fill with unskimmed milk, stirring vigorously. Top with grated nutmeg or cinnamon. Drink or sip through straws.

HOW TO MIX A CIDER EGG NOGG

Into an iced shaker pour a pony glass of cider and a tablespoon of "gum." Break in one egg, shake thoroughly and strain into tumbler with shaved ice. Fill glass with cider and drink or sip with straws.

HOW TO MIX A GENERAL HARRISON EGG NOGG

You may virtually use the above recipe, except that you merely add grated nutmeg on top.

Chapter VIII

How to Make Flips

Although this is one of the shortest chapters in this volume, it is certainly one of the strongest. Possibly because flips are a short type of drink, long-winded narrations are needless. One drinks the concoction virtually as the name implies—it's a slip of the flip to the lip and down after a sip! Let's try them.

BRANDY FLIP

Use your shaker for this one, pouring into shaved ice two ounces of brandy (any kind), a teaspoon of "gum" and a thoroughly beaten fresh egg. Shake well and strain into small glass, topping with a pinch of cinnamon or nutmeg, or both, as you prefer.

RUM FLIP

Same as Brandy Flip, only substituting your favorite rum.

WHISKY FLIP

Same as Brandy Flip, using your favorite whisky.

WINE FLIP

Same as Brandy Flip, using Port, Sherry or other sweet and highly fortified wines, instead of brandy, and three ounces instead of two ounces.

HOT BRANDY FLIP

Beat the yolk of one fresh egg until it runs like water, add a tablespoon of "gum," two ounces of (any) brandy, mix and pour into heavy goblet of medium size. Fill half to two-thirds full of hot water, stir well and sprinkle top with pinch of cinnamon, grated nutmeg, or both, as you like it.

HOT GIN FLIP

Same as Hot Brandy Flip, using gin instead of Brandy.

GIN FLIP

Same as Brandy Flip, using gin (any kind) instead of brandy. In a gin flip, however, you should put a well beaten fresh egg and serve in a conical small glass.

HOT RUM FLIP

Same as Hot Brandy Flip, using (any) rum you like, for brandy.

HOT SHERRY FLIP

Same as Hot Brandy Flip, substituting Sherry for brandy, but three ounces instead of two.

HOT PORT FLIP

Same as Hot Sherry Flip, using Port Wine instead.

HOT WHISKY FLIP

Same as Hot Brandy Flip, using (any) whisky instead of brandy.

You may easily devise other Flips and name them at your own pleasure. Really, all that you need is a guide of this kind to invent many drinks which will please and win the admiration of your guests.

Chapter IX

How to Make Pousse Cafes

Pousse Cafes are highly decorative drinks made for service with the demi-tasse at the conclusion of a very formal dinner, although there is no social law to prevent the service of Pousse Cafes at any dinner if one desires.

The main feature to a Pousse Cafe is the beautiful coloring of the various ingredients which are very carefully poured into the glasses required, usually put in with a tablespoon which is held tightly against the inclined inside side of the glass so that each ingredient forms a separate layer. This method is absolutely necessary in preparing all of the Pousse Cafes and their near kin, the Brandy Champarelle and the Brandy Scaffa. Therefore, when I say to pour this or that into a glass, you will know that I mean the careful use of the spoon method instead of the usual pouring. And now, on to the fascinating preparation of the several Pousse Cafes.

POUSSE CAFE (POPULAR)

Into a slender Sherry glass pour in turn the following six ingredients, which means that you had better first ascertain the quantity of one-sixth of the glass, for each ingredient will take up a sixth of the space in it: Raspberry syrup, Maraschino Cordial, Green Vanilla, Red Curacao, Yellow Chartreuse and Cognac Brandy. Sip carefully so as to enjoy each in turn.

FRENCH POUSSE CAFE

Only three ingredients are used in a Sherry wine type of glass, one third each of Benedictine, Curacao and Kirschwasser, (or Kirschenwasser, the real name), which is compounded of various ingredients including Noyeau, essence of rose, alcohol, orris root and sugar syrup. On top you might drop carefully two or three drops of Orange Bitters or Angostura, if you prefer the bitterer flavor.

SARATOGA POUSSE CAFE

Six ingredients go into a small slender cylinder glass as follows: A sixth glass each of Curacao, Benedictine, Raspberry Syrup, Cognac Brandy, Green Creme de Menthe and Vanilla Cordial. Sip each ingredient carefully.

POUSSE L'AMOUR (LOVE)

Another delightful French pousse, made in slender Sherry wine glass, with four ingredients. First Maraschino Cordial, then, very carefully, slip an unbroken yolk of one egg on top of the Maraschino, so that it forms an orange ring, then add Green Vanilla or Chartreuse, as you prefer, and top with Cognac Brandy.

AMERICAN POUSSE CAFE

Use a very slender, almost straight, finger-wide glass for this drink. Pour in quarter glass each of Maraschino Cordial, Curacao, Green Chartreuse and Cognac Brandy.

POUSSE PARIS

Into a slender Sherry glass pour one fifth Creme de Menthe (green); one fifth Curacao, one fifth Kirschwasser, one fifth Chartreuse, one fifth Cognac Brandy.

POUSSE MARSEILLAIS

Into a slender Sherry Wine glass pour fifth parts each of Green Vanilla, Red Curacao, Yellow Chartreuse, White Creme de Menthe and Benedictine.

NEW ORLEANS POUSSE CAFE

Pour into a slender Sherry wine glass one third each of Cognac Brandy, Maraschino Cordial and Curacao.

POUSSE L'AMBASSADOR

Pour into slender Sherry Wine glass fifth parts each of rich, heavy cream, Creme de Menthe (Green), Yellow Chartreuse, Maraschino Cordial, Peach Brandy.

POUSSE PARISIENNE

Fifth parts each of Raspberry Syrup, Chartreuse, Maraschino Cordial, Curacao and Cherry Brandy. Use Sherry glass.

"JERSEY LILY" POUSSE CAFE

This drink, named after Lillian Russell, the "Jersey Lily," was much relished by that queen of the stage in her heydey. To her memory let us devote a thought as we mix one in a finger-wide slender glass or a pony glass. Only two ingredients, so use half a glass of Chartreuse and on top carefully pour Cognac Brandy. One of the easiest to make but most enjoyable of the Pousse Cafes.

MANHATTAN POUSSE CAFE

Use a slender Sherry glass for four equal parts of Maraschino, Absinthe, Benedictine and Orange Curacao.

From the foregoing, you probably can learn to make up your own types of Pousse Cafes, naming them as you wish. And now just to give you a couple of Brandy Champarelles and Scaffas, usually made in Sherry wine glasses exactly as Pousse Cafes are made.

COGNAC BRANDY CHAMPARELLE

One third each of Cognac Brandy, Maraschino Cordial and Orange Bitters.

PEACH BRANDY CHAMPARELLE

One fifth each of Red Curacao, Yellow Chartreuse, rich cream, Green Creme de Menthe and Peach Brandy.

CHERRY BRANDY CHAMPARELLE

One quarter each of Yellow Chartreuse, Maraschino Cordial, Kirschwasser and Cherry Brandy.

PEACH BRANDY SCAFFA

Fifth equal parts of Strawberry Syrup, Green Chartreuse, White Creme de Menthe, Maraschino Cordial and Peach Brandy.

COGNAC BRANDY SCAFFA

Quarter equal parts of Raspberry Syrup, Yellow Chartreause, Green Chartreuse and Cognac Brandy.

From these formulas you may devise your own Champarelles and Scaffas, which, to my mind, might all be included under the general name of Pousse Cafes.

Chapter X

Miscellaneous Mixed Drinks

In addition to the groupings of drink families there are many mixed drinks which fall into a miscellaneous category, but all of which are highly distinctive in themselves.

For instance, there's only one John Collins drink—and here it is:

HOW TO MIX A JOHN COLLINS

Into a shaker (that's the more convenient way at home; at bars the professional will use a mixing glass, but amateurs are likely to spill in shaking one) pour upon cracked ice two ounces of sweet or dry gin, add a tablespoonful of lemon juice and "gum" (about two teaspoons). Then shake well and strain into a tumbler half filled with shaved ice. Pour into this carbonated water or vichy till glass is full, top with thin slice of lemon and drink.

HOW TO MIX A WHISKY SOUR

In a tumbler place a teaspoonful of strained lemon juice and add either a teaspoonful of "gum" or rock candy syrup. Then pour in two ounces of whisky (Rye or Scotch or Bourbon) and add a couple of tablespoonfuls of shaved ice. Stir thoroughly and strain into cocktail glass, topping with thin slice of orange cut into quarters and a couple of pineapple dice.

Another variation is to mix the ingredients in a heavy-bottomed mixing glass, grinding two slices of lemon and a tablespoonful of sugar until the sugar is thoroughly absorbed and dissolved, then adding two ounces of whisky of any kind, with shaved ice to chill the mixture as it is stirred before pouring into cocktail glass. This also can be topped with orange slice quarters and pineapple, or with two halves of a lemon slice.

MIXING A SILVER SOUR

The Silver Sour is a delightful drink and thirst-quencher. It is mixed thus: Into a tumbler put the white of one egg and beat it, but not into a froth. Add a teaspoon of lemon juice and two ounces of gin, either dry, sloe or sweet, sweeten with "gum," or a teaspoonful or more, as you please, of powdered sugar. Shake or stir well until thoroughly chilled, then pour into cocktail glass for use.

MIXING AN APPLE TODDY

Into a mug put half a baked apple and sprinkle it with a half tablespoonful of powdered sugar. Over this pour about two ounces of Applejack and fill mug with hot water. Stir thoroughly with spoon, then top with grated nutmeg and sip.

MIXING A BRANDY SMASH

The Brandy Smash was ever popular before the dry era and here's how to make one:

Use a tumbler slightly more than half full of shaved ice. Pour in two ounces of brandy, two dashes of vichy or seltzer, and "gum" not exceeding a tablespoon and a half. Stir well, add more shaved ice to fill glass. Stir again, then top off with a few bruised leaves of mint and orange or lemon dice.

MIXING A TOM COLLINS

You've met the John Collins and probably like him. Now meet John's twin brother, Tom Collins, and see if you like him as well. Both John and Tom long since passed on to their reward, but the dubious immortality of a drink's name alcoholically preserves their memories.

Here's one variation of the Tom Collins: Use a large goblet to mix two ounces of gin (Old Tom, if still available, is the original gin ingredient), a tablespoon of "gum," a quarter teaspoon of lime juice or juice of a quarter lemon. Stir, and put some cracked ice in glass. Fill it to within one inch of rim with soda water, stir and drink quickly.

Here's another variation of the Tom Collins: Substitute

Brandy for the Gin and add a dash or two of Maraschino. And still another variation is the use of whisky in place of gin, with a dash of orange bitters. In various sections of the country I have seen this drink and many others mixed in a variety of forms which the originator never would recognize. And, as I have remarked before, many mushroom titles of drinks grew up during Prohibition which are discarded in this volume as being worthless of preserving—drinks with the names of motion picture stars, many of whom already have lapsed into oblivion; names of gangsters and of speak-easies, disreputable roadhouses and "shady" taverns and hotels, etc.

CLARET COBBLER

Into a large tumbler pour a tablespoon of "gum" and a quarter teaspoon of lemon juice, to which add a small amount of Claret wine to mix thoroughly. Now half fill glass with finely shaved ice, add two quarter slices of orange and two quarter slices of pineapple, fill glass with Claret, stir and drink through straws.

SHERRY SANGAREE

Shake or stir well three to four ounces of Sherry Wine with a teaspoon and a half of "gum" in cracked ice, strain into small Sherry glass and crown with a pinch of cinnamon or grated nutmeg.

APPLEJACK SOUR

In a large goblet two thirds full of shaved ice pour a tablespoon of strained lemon juice, a teaspoon each of pine-apple syrup and "gum" and two ounces of Applejack (or Apple Brandy, if you prefer, in which case you'd simply be drinking an Apple Brandy Sour). Stir well and strain into small glass, topping with your favorite fruits. Some folks add a dash or two of sparkling water.

SAUTERNE COBBLER

Into a goblet half full of finely shaved ice pour a table-spoon of "gum" and add two quarter slices of lemon and of

orange. Fill glass with Sauterne and stir. Now decorate top with a few favorite berries and drink through straws.

STILL BURGUNDY COBBLER

Same as Sauterne Cobbler, using still Burgundy Wine, not the Sparkling.

HOCK COBBLER

Same as Sauterne Cobbler, substituting Hock Wine, a form of Rhine Wine made from harsh German wine with an infusion of sage.

PORT COBBLER

Same as Sauterne Cobbler, using Port Wine.

MADEIRA COBBLER

Same as Sauterne Cobbler, using Madeira Wine.

ENGLISH BISHOP

This drink from London is greatly liked in America for use at parties. It is mixed in a porcelain or heat-resisting punch bowl with the following ingredients: To every quart of hot wine (Port preferred) add one orange stabbed with cloves and roasted till brown in an oven, slicing the orange into as many sections as desired. Sweeten to taste with "gum." This may be served immediately, or, if you wish a more fragrant and spicy mixture, you might simmer the mixture for a while in a vessel over the fire before placing in punch bowl. Some folks add a few slices of lemon and pineapple to mix the fruit flavors in the drink. It's a matter of personal option.

BLUE BLAZER

This is a spectular drink, usually only attempted by professionals, for it involves setting fire to the Brandy or Whisky or Gin used in making it. Use two mugs. Pour into one, two ounces of Scotch Whisky (preferably) and two ounces of hot water. Sweeten with a teaspoon of gum. Apply match to top to set alcohol afire and now quickly pour into the other mug and back and forth from mug to mug

until flame dies. Strain into small glass and drink. Some folks merely heat the mixture without using the flame.

HOW TO MIX A PORT WINE NEGUS

Use a small goblet for this and mix a tablespoon of "gum" with one small wineglass of Port Wine and the balance of the glass filled with hot water. Top with grated nutmeg and drink.

MIXING A BISHOP AMERICAN

Into a large goblet three-quarters full of fine ice pour the juice of a half orange, strained, a half teaspoon of Jamaica Rum, a dash of seltzer or vichy, a tablespoon and a half of "gum" and a dash of lemon juice. Fill glass with Burgundy Wine, stir well, top with fruits in season and use straw or glass sipper.

MIXING A GOLDEN SLIPPER

Golden Slippers somehow always put me in mind of the opera and dazzling beauties stepping into limousines. At any rate, the drink is worthy such a vision and here's how to mix one: Into a wine glass with tall slender stem, pour not quite a half portion of yellow Chartreuse Wine and not quite half portion of Eau de Vie de Danzig, known to many as "Golden Water." Now carefully spoon into this a yolk of one egg, being careful not to break the yolk. Your charming companion at the opera will relish this while you, possibly, are having a Manhattan as your drink.

MIXING A SHANDY GAFF

This more proletarian or bourgeois drink is mixed in a large goblet. Just half fill the glass with cold Ale or Porter and mix in the other half of ginger ale.

MIXING A SHERRY COBBLER

Into a tumbler half full of shaved ice pour five ounces of Sherry wine as the starter of your Sherry Cobbler. Now add a teaspoon and a half of orange juice strained and sweeten with "gum" to suit taste. Shake or stir well and strain into a thin goblet containing some shaved ice. Sip through straws or glass sippers.

MIXING A BRANDY SOUR

Place in a tumbler a teaspoonful of strained lemon juice and add two teaspoons of "gum." Pour in two ounces of Brandy of any kind you particularly like and add a few tablespoons of shaved ice. Stir or shake thoroughly and strain into cocktail glass, topping with thin slice of orange cut into halves, or use pineapple cubes or other fruits as you desire.

MINUTE MAN HIGHBALL

Get out your highball glass, drop in a few chunks of cracked ice, pour in two ounces of Applejack, an ounce of Port Wine, a tablespoon of orange juice, and fill glass with seltzer, vichy or carbonated water, stirring slightly before drinking.

MIXING A GIN SOUR

Two ounces of Gin, either dry, sweet or sloe, form the base of the Gin Sour. Pour into tumbler with a teaspoon of strained lemon juice and sweeten slightly with one teaspoon of "gum" or rock candy syrup. Add a few tablespoonsful of cracked ice, stir thoroughly and strain into cocktail glass, topping with diced pineapple or quartered slice of orange or both.

HOW TO MIX A HIGHBALL

Unless specially named, the highball, which probably is scheduled to resume its tremendous popularity of the olden days, is quickly and easily made. Let's call 'em Rum, Gin, Sloe Gin or Bourbon Highballs, Rye High, Scotch Highball, or Irish High—the dosage of all is just the same. So, to make a Rye Highball, for instance, you simply put into a tall straight highball glass two ounces (or a bit more if you wish a stronger drink) of rye whisky, add cracked ice and fill glass with ginger ale, vichy or seltzer, as preferred. Top with a bit of tweaked yellow lemon peel. To make a Rum, Gin, Sloe Gin, Scotch, Bourbon or Irish Highball, just use either Gin or Whisky and perform the same rite of adding ice and effervescent liquid and lemon peel.

MIXING A CLARET SANGAREE

Into a goblet one-third full of shaved ice pour equal parts of Claret wine and seltzer or carbonated water, sweetening with "gum" to suit taste and stirring in some grated nutmeg as desired.

MIXING A RHINE AND SELTZER

This simple drink is much liked by the Germans. Fill a wine goblet half full of Rhine Wine, add two ice cubes and fill glass with very cold seltzer. Stir and drink.

MIXING A RHINE WINE LEMONADE

Use wine goblet and put in juice of a half lemon, a tablespoon of "gum," cracked ice to fill at least a third of glass, fill with Rhine wine, stir and add to top fruits in season. That's all—except to drink it, sipping.

MIXING A WHISKY SMASH

Choose your favorite Whisky—Rye, Scotch, Bourbon or Irish—and into a tumbler half full of cracked or shaved ice, as you wish, pour two ounces of Whisky, or more, if you like it "stiff," fizz with two squirts of vichy or seltzer, sweeten to taste with "gum," stir in a few drops of lemon juice and then fill glass to top with shaved ice, sipping through straws or drinking at rim. Topped with a thin half slice of lemon and a quarter slice of orange, it is more tempting.

HOW TO MAKE A SUISSETTE FRAPPE

Into your shaker well iced, preferably with finely shaved ice, pour one pony of Flora Suiza and one pony of sparkling water. Shake until shaker's surface is frosted. Strain into tall slender tumbler, fill with vichy, seltzer or carbonated water and drink.

HOW TO MAKE A MAMIE TAYLOR HIGHBALL

Squeeze into a highball glass the juice of two limes, add two ounces of dry gin, two cubes of ice and fill glass with very cold ginger ale, stirring with spoon. Top with a tweaked bit of yellow lemon rind.

CATAWBA COBBLER

This is a delightful cobbler and can be served either in a large or tall slender tumbler, depending on the size of drink you wish. Fill glass half full of shaved ice and pour in a tablespoon of "gum," filling balance of glass to within a half inch of top with Catawba Wine. Stir well and crown top with berries or fruits. Sip through straws or glass sippers.

BRANDY SANGAREE

Stir in small tumbler containing a tablespoon of shaved ice, two ounces of brandy, an ounce of carbonated water and a teaspoon of "gum." Strain into small wine glass and top with grated nutmeg or powdered cinnamon. A bit of Sherry floated on top before adding the powdered spice is very agreeable.

HOW TO MAKE A HORSE'S NECK

For the Horse's Neck you need a tall straight glass of the highball type, but slightly larger. That's the reason for the name. It should have been a "Giraffe's Neck" because the drink is so "long." Anyway, here's how: Carefully cut the rind of a whole lemon, starting at one end and slicing in a spiral fashion to end the cutting at the other end. Place this spiral of yellow skin in glass, letting one end rest on top rim of glass and the spiral winding downward to bottom of glass. Now a few lumps or cubes of ice, an ounce of rye whisky (sometimes omitted entirely) and fill glass to brim with cold ginger ale. The bit of whisky prevents this drink from being insipid to the man who likes a small "kick" on a hot day.

THE HORSE'S NECK STIFF

Do as above but add to contents a good two-ounce drink of any kind of whisky you prefer.

MIXING A MISSISSIPPI FLOAT

Use a 12-ounce thin glass and pour in one ounce of Grenadine and two ounces of Chartreuse, adding juice of a quarter lemon and a teaspoon of "gum." Fill glass third full

of fine ice, and then send into mixture a stream of effervescent water of any kind to fill glass. Top with a couple of strawberries or Maraschino cherries.

MIXING A SPORT'S DELIGHT

Mix in iced shaker two ounces of Apricot Brandy and the juice of a half orange and a half lemon, add a tablespoon of gum and shake thoroughly. Partly fill a 12-ounce glass with fine ice, add the mixture, fill glass with effervescent water of any kind and stir before drinking or sipping through straws.

MIXING A SHERRY BISHOP

Bring to a slow boil over very small flame two bottles of Sherry Wine. While this is being done, bake in a very hot oven one lemon stabbed with cloves. When lemon is well browned, place it in the boiling Sherry Wine, add four tablespoons of "gum" and a half pint of distilled water, the juice of one lemon and the thinly shaved rind of same. Serve hot, or, if you prefer a cooler drink, let stand till cool, then chill in freezer for a half hour and serve.

MIXING A PORT BISHOP

Bake in hot oven, one lemon stabbed with cloves until brown. While it is baking bring to a boil one quart bottle of Port Wine, boiling slowly. When lemon is done, place in the wine, add the free juice of a fresh half lemon, four tablespoons of "gum," and the thin yellow rind only of one lemon. Let stand in cooking vessel until hot enough to be drinkable, serving as warm as lips can stand the heat. If too "heady," a bit of hot water may be used to dilute to strength desired.

MAKING ITALIAN LEMONADE

This is a delightful drink for any party of guests which you might mix in a lemonade pitcher. Mix juice of four lemons and four oranges, a quarter pint of Creme de Cocoa, a quarter pint of Creme de Rose and a half pint of rich cream. Add plenty of shaved ice, fill pitcher with carbonated water, stir well and serve in lemonade glasses with straws.

MIXING A CLARET BISHOP

Place in stewpan one bottle of Claret and add four tablespoons of "gum," two cloves, the yellow rind of only half an orange, one small bit of the yellow rind of a lemon, and heat until vapors rise just before boiling starts. Turn off flame and let cool. Strain mixture through muslin into a small punch bowl containing cracked ice, or put in freezer until chilled, and serve.

MAKING A CREME DE MENTHE FRAPPE

This is so easy that it almost needs no guidance. Fill a cocktail or sherbet glass to rim with finely shaved ice. Pour over ice two tablespoons of Creme de Menthe Cordial. Let stand until frost forms on glass. Then sip or use straw. Fine after heavy meal.

MAKING A GRENADINE FRAPPE

The ladies will like this just as much as they'll like the Creme de Menthe Frappe. Fill cocktail or sherbet glass as given above with fine ice. Pour over it three tablespoons of Grenadine. Let glass show frost before sipping. Men won't like this because it is too sweet, but as for the ladies—well, sweets to the sweet!

MIXING A BOSTON COOLER

Use a small punch bowl well iced and put in a quart of ginger ale, one ounce of Creme de Cocoa, four ounces of brandy and diced fruits of several kinds. Mix well and serve to your bridge foursome.

MIXING A "NEXT MORNING" SUISSE

After the "night before" nothing is more conducive to a feeling of relief than the "Next Morning" Suisse. Mix it like this: In a large tumbler partly filled with fine ice pour an ounce of Gin, an ounce of Anisette, a half ounce of Absinthe and the partly beaten white of one egg. Mix thoroughly and pour into small shell glass. Fill with ice cold vichy and drink it down.

VICTORIA FRAPPE

Dating back to Queen Victoria's reign the Victoria Frappe is still highly relished in Britain's best circles. Merely fill a sherbet glass to rim with finely shaved ice. Pour over ice three tablespoons of Sloe Gin and sip when glass is frosty.

MAKING A CREME DE COCOA FRAPPE

Another nice one for the ladies! Fill a sherbet glass to rim with finely shaved ice. Pour over ice two tablespoons of Creme de Cocoa and stir until glass is frosted. Then sip.

MIXING A GOOD NIGHT "BON SOIR"

For the parting drink after a sociable evening nothing is more delightful than the Good Night *Bon Soir*. Fill a sherbet glass half full of ice and pour over ice a half pony of Benedictine and an equal amount of Creme de Yvette. Fill glass with ginger ale or soda water, stir and have your pleasant nightcap.

RUM SHRUB

A delightful Rum Shrub is made of one gallon of rum (any kind you like best, but Bacardi chances to be my preference), a quart and a half of orange juice, a pint of lemon juice and the oily yellow rinds of four lemons. Don't get white pith in mixture. Into this mixture pour one pint finest French Brandy and a quart and a half of distilled water. Sweeten to taste and let stand for four days before using. This is an excellent beverage to bottle and have ready in large or small quantities for the favored guest or guests. Best served cold, when used.

CATAWBA SYRUP

To make a nice Catawba Syrup, which comes in handily both as an aid to the culinary department as well as in drink mixtures, mix equal parts of "gum" and Catawba Wine and put away for use in a bottle. You can make as large or small a quantity as you wish, using these equal proportions. It will keep indefinitely.

MIXING A BRACE-UP

Another morning bracer is the Brace-Up. Mix 2 ounces Creme de Cocoa with a half ounce of Chartreuse and two dashes of Angostura Bitters in an iced shaker, pour into tumbler three-quarters full of fine ice, add six ounces milk, fill glass with seltzer, stir well and drink.

MIXING A COLD WHISKY TODDY

Dissolve in a tumbler one-half teaspoon of powdered sugar in a teaspoon of water (or use a tablespoon of "gum"), add two ounces of whisky (any kind), stir well, add a bit of cracked ice, stir to chill, and drink.

HOT WHISKY TODDY

Do as above but dispense with ice, and half fill tumbler with hot water, with a bit of yellow lemon rind on top after tweaking its oil into glass.

BRANDY TODDY (COLD)

Do as in Cold Whisky Toddy, substituting Brandy.

HOT BRANDY TODDY

Do as in Hot Whisky Toddy, substituting Brandy.

COLD GIN TODDY

Do as in Cold Whisky Toddy, but use three ounces of gin.

HOT GIN TODDY

Do as in Hot Whisky Toddy, but use three ounces of gin.

OLD-FASHIONED TODDY

Use an old-fashioned cocktail glass to receive a tablespoon of "gum" and about two and a half ounces of Rye (or any other whisky you prefer). Now add a dash of vichy, seltzer or carbonated water and stir gently. Add a quarter slice of lemon, and drink.

HOT OLD-FASHIONED TODDY

Do as above, except to serve in heavy tumbler and add hot water to fill half a glass.

HOT SHERRY TODDY

Sherry Toddies *never* should be made cold. Fill heavy glass tumbler one third full of Sherry Wine. Add a tablespoonful of "gum" and fill glass with boiling hot water, being careful to pour into center and not strike liquid against the glass. Top with a half slice of orange.

SLOE GIN TODDY

For hot or cold Sloe Gin Toddy, do as in others above.

ABSINTHE FRAPPE

Use small goblet. Pour in two ounces (less would be better) of Absinthe. Fill glass with finely shaved ice and add water till it nearly runs off. Stir and sip.

This may be modified by adding a teaspoon of "gum."

WHISKY COBBLER

In a large tumbler pour three ounces of Whisky (any kind) and add three teaspoons of pineapple syrup and a tablespoon of gum. Stir thoroughly, then fill glass with finely chipped ice, topping with quarter slice of orange, quarter slice of lemon and a couple of strawberries, raspberries or other fruits in season.

GIN SANGAREE

Use a small glass, conical in shape. Pour in a tablespoon of "gum," two ounces of gin (a bit more if you like it stronger), add a tablespoon of cracked ice, stir with spoon and on top carefully pour a tablespoon of Sherry Wine to have it rest on top of drink, much as a pousse cafe might be served.

ROCK AND RYE

A whisky glass should be used to receive a teaspoon of rock candy syrup and two ounces of Rye Whisky. Stir and add a dash of lemon juice.

WHISKY AND CIDER

Into a tumbler pour two ounces of whisky (any kind), fill glass with cold cider and stir well before drinking.

BRUNSWICK COOLER

Into a large goblet pour the juice of one lemon and a tablespoon of "gum." Mix well and add one ounce of fine Rye Whisky, filling glass with ice cold ginger ale. Top with fruit.

DIZZY SOUR

For a Dizzy Sour you require the shaker. Into it pour one and a half ounces of Whisky and a teaspoon of Benedictine. Half fill with cracked ice to make thoroughly cold. Now mash a half lemon in a separate little bowl, grinding into it a teaspoon of granulated or powdered sugar until sugar is dissolved. Put the entire mixture into the shaker and shake thoroughly. Strain off into small glass and top with a quarter slice orange, lemon or piece of pineapple. Then float, as in pousse cafe, a tablespoon of rum on top. Don't drink too many! It's a dizzy drink, as its name implies.

MULLED ALE

Fill a mug three quarters full with ale. Into the ale thrust directly in the center a white hot iron. The ale will tend to bubble, but remove iron before ale goes over top and drink.

PORTER SANGAREE

Into an ale glass pour to within an inch of the top of glass some good old Porter. Add a tablespoon of "gum," stir thoroughly and crown with a pinch of powdered nutmeg.

RHINE WINE COBBLER

Germans are very fond of this Rhine Wine Cobbler, and with good reason. Use a large goblet and pour into it a tablespoon of "gum," add five ounces of Rhine Wine, fill glass with fine ice, stir and top with fruits in season. Imbibe through straws.

MOSELLE COBBLER

Do as in Rhine Wine Cobbler.

CHABLIS COBBLER

Do as in Rhine Wine Cobbler.

ORGEAT LEMONADE

This delicious drink for a warm day cannot be too highly recommended. Use large goblet and pour into it a tablespoon of lemon juice which mix thoroughly with three ounces of Orgeat syrup or one and half ounces of Orgeat Cordial. Fill glass two thirds full with sparkling water and add finely shaved ice to fill. Top with fruits or berries in season and drink through straws.

HOT RUM

Use a thick goblet to resist heat and pour into it a tablespoon of "gum," two ounces of Rum (any kind you like), a bit of butter to cover a dime, stir well and fill glass with hot water, stirring while doing so. A top coating of cinnamon or nutmeg (just a pinch of either or both) helps to improve the drink.

SARATOGA COOLER

Into a large tumbler pour strained juice of a half lemon, a tablespoon of "gum," stir well, and add one ounce only of whisky (or brandy or rum, as you prefer, but not more than one ounce, just to prevent insipidity). Fill glass a quarter full of cracked ice and the balance with ginger ale, stirring to mix ingredients.

MULLED PORTER

Into a mug, either pewter or glazed, pour three quarters of capacity of Porter or London Stout or Dublin Stout. Into it right in the center thrust a white hot iron, withdrawing iron before contents bubble over rim. Drink at once for best enjoyment.

RUM SOUR

Mix in large tumbler half full of ice, two ounces of rum, a quarter teaspoon of lemon juice, a half teaspoon of "gum" and as much of vichy, seltzer or carbonated water. After stirring thoroughly, strain into a small shallow glass and crown with a quarter slice of lemon, a quarter slice of orange and a few pineapple dice. Serve with teaspoon.

STONE WALL

Use large goblet to receive a teaspoon of "gum," two ounces of whisky, which stir well together. Cracked ice to fill a third of the glass and soda water to fill, complete this drink. Stir well with spoon before imbibing.

ABSINTHE SUISSE

In shaker with ice pour one ounce of Absinthe, a quarter teaspoon of Anisette and add the partly beaten white of one egg. Shake thoroughly, strain into a straight side small glass and fill with cold vichy, seltzer or carbonated water, stirring mixture till thoroughly blended.

STONE FENCE

Odd name, isn't it? But it is mellow with time and tradition. Here's how to make one:

Into a small shell glass pour two ounces of Whisky (any kind you like, or Applejack if you prefer), add a tablespoon of cracked ice, fill with cider, stir well, and have your drink.

BRANDY SLING

Use for this a heavy tumbler to receive two ounces of (any) brandy, a tablespoon of "gum," a piece of yellow lemon rind, and a piece of orange rind, both tweaked before dropping into glass. Fill glass two thirds full of hot water. Stir thoroughly and dust a pinch of cinnamon or grated nutmeg, or both, on top of fluid before drinking.

WHISKY SLING

Same as Brandy Sling, substituting any Whisky for brandy.

GIN SLING

Same as Brandy Sling, substituting three ounces of gin.

BENEDICTINE SLING

Same as Brandy Sling, substituting three ounces of Benedictine.

RUM SLING

Same as Brandy Sling, substituting two ounces of Rum.

MULLED CLARET

Pour into a small stewpan six ounces of Claret Wine, a quarter tablespoon of lemon juice, two broken cloves, three broken allspice, a quarter teaspoon of powdered cinnamon (or nutmeg) and two tablespoons of "gum." Boil for two minutes and strain into heavy small goblet.

BRANDY SHRUB

Peel off the yellow rinds of two lemons, add the strained juice, discard the pulp. Steep juice and rinds for two days in one quart of brandy and then add one pint of Sherry Wine, one pint of "gum" and stir thoroughly. Strain through muslin into half gallon bottle or into two quart bottles, ready for use at any time.

BLACK STRIPE

This drink originated in the South during the period preceding the Civil War and was much relished by the old-time planters and plantation folk. It also has been a popular West Indies drink. It is simply made. On top of one tablespoon of molasses pour two ounces of (any) rum. Mix well with spoon and fill small goblet with a tablespoon of ice and cold vichy, seltzer or carbonated water. It is also delightful in cold weather with hot water used instead of the cold. Some folks top with a pinch of cinnamon or grated nutmeg. I prefer mine without, to preserve the rum flavor—and my rum preference for this drink is Bacardi or Santa Cruz. Some use brandy, whisky, gin or Benedictine in making Black Stripe, instead of using rum.

HOT TOM AND JERRY

Into a heavy goblet or mug pour two ounces of brandy and one ounce of Rum. Add the white of one egg beaten to a froth with either one and a half teaspoons of powdered sugar or a tablespoon of "gum" and then beaten together with the already beaten yolk. Stir well together and while stirring pour in hot water or hot milk. Professional mixers toss the

mixture from one mug or glass into another several times before serving, but an amateur probably will have to be content with drinking it after a thorough spoon stirring. Grated nutmeg on top isn't a necessity but it adds to the enjoyment of the drink.

Tom and Jerry also may be served cold if desired, using shaved ice and filling goblet with vichy, seltzer or carbonated water.

CHAMPAGNE VELVET

Here's another delightful drink, simply made of equal parts of very cold Porter and Champagne, for as large or small a party as requires entertaining. Stir gently and serve at once, very cold.

KNICKERBEIN

So far as can be traced, this drink originated (under a different name) during the days when the old Dutch patroons ruled Manhattan Island. Made up like a pousse cafe, in a Sherry glass, one third is composed with Vanilla Cordial on which is floated carefully the yolk of a fresh egg. This in turn is covered with Benedictine, then a third portion of Kuemmel tops the mixture in another layer. Into center drop two drops of Angostura Bitters. Sip layer after layer carefully, swallowing yolk last.

BRANDY MINT SMASH

There are several variations of the Brandy Smash, but this is my favorite: Two ounces of Cognac Brandy poured on thinly shaved ice in a goblet. Two sprigs of bruised table mint (or, if you are unable to get fresh mint, a teaspoon of Creme de Menthe Cordial) now go into the glass with "gum" to suit taste. (I use a tablespoonful). A dash of Arrack completes the ingredients. Stir well in the ice and strain off into a Sherry glass. Crown with fruits you like and sip.

Using this formula, with or without the mint, you may also make Gin Smash, Rum Smash, Whisky Smash, or any other liquor smash you choose to call it, by merely substituting the liquor you want for the brandy.

WHISKY SHAKE

Into a small tumbler pour two ounces of whisky, add juice of one lemon or of two limes, one and a half tablespoons of "gum", fill with ice and stir thoroughly. You may leave mixture in same glass and imbibe through straws or strain liquid only into a smaller glass to drink.

BRANDY SHAKE

Same as Whisky Shake, using brandy for whisky.

GIN SHAKE

Like Whisky Shake, using gin for whisky.

RUM SHAKE

Same as Whisky Shake, using rum for whisky.

APPLEJACK SHAKE

Same as Whisky Shake, using Applejack for whisky.

SHERRY SHAKE

Same as Whisky Shake, but using three to four ounces of Sherry.

CHAMPAGNE COBBLER

Pour into a large goblet one teaspoon of "gum" and thin it a bit with water (carbonated preferred). Add two quarter slices of lemon and of orange, fill glass with ice and add as much Champagne as ice permits. Sip through straws.

MAKING A CHARTREUSE FRAPPE

Fill a cocktail or sherbet glass with finely shaved ice. Pour over three tablespoons of Chartreuse and let it stand till glass shows frost. Sip when ready.

MAKING AN APRICOT FRAPPE

Fill cocktail or sherbet glass with fine ice and pour over three tablespoons of Apricot Cordial. Men prefer Apricot Brandy.

MAKING A BENEDICTINE FRAPPE

Same as Chartreuse and Cherry Cordial, substituting Benedictine.

MAKING A CHERRY CORDIAL FRAPPE

Follow same directions as in Chartreuse, only substituting Cherry Cordial.

MIXING A HOT GIN SLING

Naturally, when mixing a hot drink, you must use a thick glass—goblet or tumbler of the shallow type. Mix a teaspoon of "gum" and the juice of a quarter lemon, then pour in two ounces of gin and fill with hot water, stirring thoroughly before drinking.

MAKING A MINT HIGHBALL

Women like this more than men and it's simply made. In a highball glass pour an ounce of Creme de Menthe, add cracked ice and fill glass with ginger ale. That's all.

MIXING A BISMARCK

Into a goblet more than two-thirds full of fine ice pour two ounces of Apricot Brandy or Cordial, milk to fill glass and stir. Top with favorite mixture of fruits.

WHITE PLUSH

Use a small shell for this drink, born many, many years ago but just as agreeable now as when invented. Pour out two ounces of Whisky, Sherry Wine, Brandy or Gin, as you prefer, and fill glass with fresh milk. Simple, isn't it? Perhaps that's why it is more than fifty years old. It's the simple drinks which survive, after all.

BRANDY DAISY

Squeeze a half lemon and strain the juice into a tall slender goblet, add a teaspoon of "gum," a teaspoon of orange cordial or orange syrup, two ounces of brandy. Fill glass half full of shaved ice and fill with vichy, seltzer or carbonated water, stirring thoroughly while siphoning the stream into glass.

WHISKY DAISY

Same as Brandy Daisy, substituting whisky.

GIN DAISY

Same as Brandy Daisy, substituting gin.

RUM DAISY

Same as Brandy Daisy, substituting your favorite Rum. Some folks prefer to add a dash of Curacao and lime juice instead of lemon, and omit the sparkling water, straining mixture into small glass of the cocktail type. Suit yourself.

SHERRY DAISY

Same as Brandy Daisy, but using three ounces of Sherry.

HOT WHISKY

Into heavy small tumbler pour two ounces (any) Whisky, one tablespoon of "gum," a small sliver of yellow lemon peel tweaked over ingredients, and half fill tumbler with hot water, topping off with a pinch of cinnamon or grated nutmeg.

"SKIN" DRINKS

All skin drinks are mixed the same and are called Whisky Skin, Brandy Skin, Gin Skin, Rum Skin, Sherry Skin, etc., according to the liquor used. For example, let's mix a Whisky Skin.

Take one teaspoon of "gum," two ounces of whisky and mix well, adding a bit of tweaked lemon peel and half filling small heavy tumbler with hot water. Stir well and use spoon to sip.

'ALF AND 'ALF

England gave birth to this oldtimer. Into a large ale glass pour equal quantities of Ale and Porter. Stir and drink. That's all, but the drink has come down in song and story for two centuries.

SHERRY AND EGG

Another ancient favorite is the Sherry and egg combination, made by simply dropping into a wineglass of Sherry one fresh egg, leaving room in the glass, of course, for the egg. Drink without stirring up the egg, the whites first and then the yolk, which let glide into the mouth with the last mouthful of wine.

SHERRY FRAPPE

A delightful Sherry Frappe is made by the simple process of pouring two tablespoons (or more, if you like) over a sherbet glass full of lemon ices.

Chapter XI

Applejack Specials—New, Up-to-date Recipes

Into Omar Khayyam's "scheme of things entire" has crept a widespread use of "Applejack," once facetiously referred to as "Jersey Lightning." Yet even Omar would not scorn it today were he to taste some of the delicious drinks which may be mixed with this modernly distilled and refined liquor.

One might as well scorn fine whisky because of inhibitions against "moonshine" as to scoff at Applejack because of the crude, old-fashioned methods used in its manufacture years ago. Today, it may be used in almost any mixed drink to replace whisky, gin or brandy, and the drink would be enjoyable.

I shall not give any recipes heretofore given and in which Applejack might be substituted, but will devote this chapter to mixed drinks which have Applejack as their basic ingredient. In these, too, if your Applejack stock should run low, you might alternate with whisky, as they are virtually half-brothers, if not the twins, of the alcoholic family.

By observing the same methods of mixing and shaking other cocktails in shaker containing ice, try some of these Applejack cocktails, selected very carefully from a long list as ones which the author has tried and can recommend.

APPLE COCKTAIL NO. 1

To one ounce of Applejack, and one ounce of sweet cider, add a half ounce sweet gin and a half ounce of apricot brandy. Shake, serve in cocktail glass.

NEW YORK APPLE COCKTAIL

One ounce Applejack, one ounce Italian Vermouth, two dashes Angostura Bitters and one teaspoon of Sherry should be shaken in iced shaker until very cold. Pour, and top glass with a tweaked bit of yellow lemon rind.

JACK-IN-THE BOX

Use equal parts of Applejack and pineapple juice, add juice of one lemon, a dash of Angostura Bitters, shake and serve.

ANGEL FACE COCKTAIL

Shake together equal parts of Dry Gin, Apricot Brandy and Applejack. My suggestion is to use ¾ ounce of each.

APPLE COCKTAIL NO. 2

Into shaker pour one and a half to two ounces of Applejack and add two dashes of Bitters and a half teaspoon of "gum." Shake till very cold and serve.

APPLE COCKTAIL FANCY

Pour one and a half ounces of Applejack into iced shaker, add a teaspoon of Maraschino Cordial and a half teaspoon of Orange Bitters. Shake well and serve.

APPLE GRENADINE COCKTAIL

Shake together one and a half ounces Applejack, a half teaspoon of lemon juice and a tablespoon of Grenadine. Serve when very cold.

MAPLE APPLEJACK COCKTAIL

An ounce and a half each of Applejack and maple syrup, juice of a half orange and of a half lemon should be shaken in ice and served.

APPLE DUBONNET COCKTAIL

Use equal parts Applejack and Dubonnet, shake in ice and serve. Make this as small or large as your thirst requires.

APPLE SCOTCH COCKTAIL

This is a he-man's drink and calls for three-quarters ounce each of Applejack and Scotch Whisky, and one and a half ounces of dry gin, shaken well before serving very cold.

COURONNE COCKTAIL

Half ounce each of gin and Applejack, two ounces of Vermouth, a half ounce of Cointreau, a teaspoon of lemon juice and a quarter teaspoon of Angostura Bitters, when shaken well in ice, make a delightful cocktail.

COINTREAU APPLE COCKTAIL

To one ounce of Cointreau and one ounce of apricot brandy add a half ounce Applejack and a half ounce of Absinthe. Shake well and serve.

CALVADOS COCKTAIL

This is a delicious drink and is mixed one ounce each of Applejack and orange juice and a half ounce each of Cointreau and Orange Bitters. Shake well in ice.

COUNTRY COCKTAIL

One and a half ounces of Applejack, three-quarter ounce of Curacao, a teaspoon of lemon juice and the same of "gum" are shaken together in ice and served.

DEAUVILLE COCKTAIL NO. 1

One ounce Chartreuse, one ounce raspberry syrup, one ounce of Applejack, two dashes of lemon juice, shaken in ice, make your Deauville Cocktail.

DEAUVILLE COCKTAIL NO. 2

Here's a nice variation: Take equal parts—an ounce or less each—of Applejack, lemon juice, apricot brandy and Cointreau. Shake well and serve very cold.

ELIXIR COCKTAIL

So simply made that it is a pleasure, you merely shake together equal parts of Applejack and Kola Tonic, serving cold.

EMPIRE COCKTAIL

Another stiff he-man's drink is the Empire Cocktail mixed thus: One and a half ounces gin, three-quarter ounce each of Applejack and apricot brandy. Shake till very cold and serve with a cherry.

FRENCH COCKTAIL NO. 1

Pack half full of finely shaved ice the bowl of your cocktail glass, fill with equal parts of Benedictine and Applejack, stir slightly and serve with straw.

MIAMI BEACH COCKTAIL

Use equal parts (say, an ounce each) of Applejack, lemon juice, Maraschino Cordial and shake well in ice before serving with cherry.

FRENCH COCKTAIL NO. 2

One and a half ounces of gin and three-quarter ounce Applejack are shaken with a teaspoon of Grenadine and a spoonful of orange or lemon juice, as you wish. Serve very cold.

GOLDEN DAWN COCKTAIL

Into iced shaker pour one and a half ounces of Applejack, three-quarters ounce orange juice, the same amount of apricot brandy and a quarter teaspoon of Grenadine. Serve cold.

HONEY MOON COCKTAIL

Use one and a half ounces each of Applejack and Benedictine; add a teaspoon of Curacao and the juice of a quarter lemon. Shake till very cold and serve.

MISSOURI COCKTAIL

Pour out a half ounce Creme de Cocoa, an ounce of Applejack, a teaspoon of "gum," two ounces of milk, shake well, serve cold and top with a pinch of grated nutmeg. A delightful drink.

NEW YORKER COCKTAIL

To two ounces of Applejack add the juice of a half lemon and a teaspoon of powdered sugar or a tablespoon of "gum." Shake well and serve in cocktail glass, floating on top about a tablespoon of Claret wine.

PARISIAN STAR COCKTAIL

Use one and a half ounces each of Applejack and lemon juice, add a dash of Cointreau and a dash of Angostura Bitters. Shake till cold and serve.

PRINCESS COCKTAIL NO. 1

To an ounce and a half of dry gin add three-quarters ounce each of Applejack and apricot brandy and a dash of lemon juice. Shake well and serve. This is a stiff he-man's drink, so don't use too many at one sitting.

PRINCESS COCKTAIL NO. 2

This variation is to please the ladies, bless their hearts! Use one ounce of Applejack, a half ounce each of Dubonnet and French Vermouth, shake well, and serve in dainty Sherry glass.

ROCKING HORSE COCKTAIL

Not for babies, this one! Use equal parts—say one ounce each of gin and Applejack, a dash of Orange Bitters and a dash of Curacao, shaking well and serving cold.

ROULETTE COCKTAIL

If you're nervously watching the croupiers and your luck is poor, maybe this drink will brace you up and cause you to place your bets better: Mix one ounce of Applejack and a half ounce each of Swedish Punch and Bacardi Rum; shake till cold and drink it down. Don't blame the drink if hard luck still pursues you.

SANTA BARBARA COCKTAIL

This hails from California and its golden sands. Mix two ounces of Applejack, one ounce of grapefruit juice, a teaspoon of apricot brandy and a half teaspoon of "gum." Shake well in ice and serve.

SHERRY COCKTAIL

Into shaker pour two ounces of Sherry Wine, one ounce of Applejack, a teaspoon of orange juice, a half teaspoon of "gum" and two drops of Angostura Bitters. Shake well and serve.

TORPEDO COCKTAIL

This is a real he-man's drink and is guaranteed to pack a kick strong enough to satisfy anyone. Mix two ounces of Applejack and one ounce of apricot brandy. Add a dash or two of dry gin, shake well and serve.

SWEET SONORA COCKTAIL NO. 1

Out of Mexico comes this mixture of one ounce of Applejack, one ounce of Bacardi Rum, a dash of lemon juice and two dashes of apricot brandy. Mexico, naturally, likes 'em hot! Hot, that is, in ingredients, but shake in ice and serve cold.

SWEET SONORA NO. 2

And, lest the ladies pout, we'll give them this variation: a half ounce Applejack, a half ounce Italian Vermouth, a quarter ounce of gin and a teaspoon of Grenadine, shaken well and served very cold in dainty Sherry glass.

SIDNEY COCKTAIL

This one hails from far-off Australia and is made of one and a half ounces of Applejack, three-quarter ounce of Cointreau and a teaspoon of lemon juice, shaken well and served cold.

And now let us try a few other types of mixed drinks with Applejack as their main base.

HILDICK OLD FASHIONED

Grind in tall tumbler a lump of sugar into a slice of orange till sugar is dissolved, add a dash of Angostura Bitters, a teaspoon of pineapple syrup, two ounces of Applejack and three pineapple shavings. Fill glass third full of finely shaved ice and pour balance full of Ginger Ale. Stir well and drink through straws or from glass direct.

APPLE JACK HIGHBALL

Two ounces of Applejack are poured over ice in tumbler or highball glass. Then fill with ginger ale, stir and drink. This may be varied by using vichy, seltzer or carbonated water and a dash of Angostura Bitters.

APPLE BRANDY

One ounce of Applejack and a spoonful of "gum" are poured into thick tumbler or mug. Fill with hot water, top with grated nutmeg and drink.

APPLE GROG

This is nice on a cold night for a party. To two quarts of tea add two pounds of sugar, two quarts of Applejack and two and a half quarts of boiling water. Stir until sugar is thoroughly dissolved. Serve in mugs topped with half slices of lemon. Some add a sprinkling of grated nutmeg or cinnamon.

APPLE COBBLER

To an ounce and a half of Applejack, two teaspoons of pineapple syrup and a tablespoon of "gum," stirred together in large goblet, add half glass of finely shaved ice, fill glass with seltzer, vichy or carbonated water (or plain water, if you wish), stir and drink through straws. You might top with fruits in season if you desire.

APPLE CHARLIE HORSE

This will help any game-legged drinker after a round of golf: Use an ounce each of Applejack, lemon juice and Sherry Wine, stir in ice and drink.

APPLEJACK PUNCH

Fill shaker three-quarters full of shaved ice, pour in two tablespoons of "gum," an ounce of water, two ounces of Applejack, the juice of a quarter lemon; stir well and top with fruits in season. Serve with straws or glass sippers.

APPLEJACK RICKEY

Use small highball glass or "shell" to receive one and a half ounces Applejack, a teaspoon of sugar dissolved in two teaspoons of lemon juice and some cracked ice. Fill glass with ginger ale, stir and drink.

APPLEJACK SLING

To one teaspoon of "gum" add a teaspoon of lime juice, an ounce and a half of Applejack, a couple of lumps of ice. Fill "shell" with chilled water and top with grated nutmeg after stirring.

APPLEJACK SOUR

Take juice of a half lime and of a half lemon, add an ounce and a half of Applejack, a dash of Grenadine, a teaspoon of powdered sugar, stir in shell or goblet and, if desired, fill with vichy, carbonated water or seltzer, or drink from "old-fashioned" glass, as you will, without the effervescent liquid.

APPLE SANGAREE

Place two lumps of ice in a small goblet, add an ounce and a half of Applejack and an equal amount of vichy or seltzer, stir well and add a dash of grated nutmeg on top. A short drink, but refreshing. If you wish it stronger and longer, use in same proportions.

AVIATOR (COCKTAIL)

One and a half ounces of Applejack, three-quarter ounce of Bacardi Rum, three dashes of Grenadine, the juice of a lime and a half teaspoon of "gum" are shaken till thoroughly chilled, then served in cocktail glass.

CAPE COD RAINBOW

This drink would lend strength to any Cape Cod denizen. Try one. Fill two-thirds of a cocktail or sherbet glass with finely shaved ice. Pour in an ounce of Applejack, a teaspoon of "gum," a teaspoon of lemon, grapefruit or orange juice, a dash of Grenadine and top with a tablespoon of Creme de Menthe floating. Twist a sliver of yellow lemon peel over drink and enjoy it.

GRAPEFRUIT HIGHBALL

Into highball glass pour an ounce and a half of Applejack, put in several pieces of cracked ice, fill glass with grapefruit juice, stir and garnish with a sprig of fresh table mint.

JERSEY SOUR

To three dashes of lemon juice add a tablespoon of "gum," two ounces of Applejack, and after stirring well in a bit of ice, serve in Claret glass with a few dashes of vichy or seltzer.

ROYAL FRAPPE

Over finely shaved ice in cocktail or Sherbet glass pour a half ounce of gin and an ounce and a half of Applejack, adding a teaspoon of Grenadine. Stir and sip.

ROYAL FIZZ

Mix in tumbler one partly beaten egg, two dashes of lime juice, five dashes of lemon juice, a tablespoon of "gum" and two ounces of Applejack. Add ice and fill glass with seltzer or vichy. Stir and drink through straws.

TEA (OR COFFEE) ROYAL

To a cup of tea or coffee add an ounce of Applejack and stir. Sweeten to taste, if you wish.

There are many other uses of Applejack which you will find tasty and excellent. These hints will serve you in concocting mixtures of your own. It is only because of the growing quality of modern Applejack that a separate chapter has been devoted to its possibilities. The host or hostess willfind it an agreeable change from other drinks and may mystify guests by letting them guess what the main ingredient is.

In giving mixed drink ingredients throughout this book, I have, of course, provided he-man strength to each concoction, but, as I have remarked previously, one may reduce the alcoholic content at will and merely observe the proportions. For instance, a small Manhattan can be mixed with one ounce of Rye and one ounce of Vermouth, a smaller dash of Angostura Bitters and a bit less of "gum." Thus, you may make a cocktail any size or strength desired, and the same obtains with all the drinks in this volume.

Chapter XII

Red Wines—How and When to Serve Them

For a general rule, and with very few exceptions, red wines should be served only with red meats, game, soups (and then only certain types), roasts, turtle, terrapin, duck, steaks, chops and turkey, which is admitted to this brief summary because of its dark meat. Light red wines also go well with pheasant, pigeon, veal cutlets, liver, ragouts, grouse, partridge, nuts and cheese.

The sweet types of wines also may be served with the demi-tasse and after dinner, unless one prefers Champagne or Sparkling Burgundy after dinner instead of the sweet wines. But if you serve sweet wines with the demi-tasse, do not commit the unpardonable error of also serving a cordial. It must be either, not both.

Never serve red wines with hors d'oeuvres, fish, oysters, clams, salads of any kind and rarely with desserts, unless of the sweet type. Nor are they suited to go with lobster, crabs, eggs, cold smoked ham, shrimps, sweetbreads, pate de foies gras, truffles or pork, except that in the last three items red Burgundy might be used.

Another point to remember: Never serve a sweet red wine, or sweet white wine, either, with any foodstuffs containing or served with acid, vinegar, cream sauce, salt, mustard, or catsup; foods with fishy or peppery content; or with green vegetables of any kind. These types of food really should not be accompanied by any kind of wine, although some folks do insist upon using "dry" or tart wines, preferably the sparkling types. Best not, lest you spoil effect of wine and food both.

As a general rule you should use a large tulip shaped wine glass for the light red wines and serve them at room temperature, except for red Burgundy, which should be slightly cooler.

The red Bordeaux, commonly called Claret, should be brought into the room several hours before the meal to assure

its temperature to be exactly at "room" height. But never try to warm wines at radiators, in warm water, or near any artificial heating apparatus.

Port, Sherry, the various Rhone reds from the French river district, the Burgundian reds; Zinfandel, Benedictine, Chianti, Grignolino and the other red Italian wines, should be at room temperature; as also the red Californian wines, which, by the way, like the red wines from New York, New Jersey and Ohio, are becoming more and more acceptable as substitutes for the imported wines and are greatly improved over the products of the pre-Prohibition period, when they seemed to lack the graciousness of foreign productions.

The sweeter types should be served in tulip or spheroid glasses much smaller than those used for the "dry" types of red wines, and this applies, also, to the sweet white wines, as discussed in the next chapter.

Red Sparkling Burgundy should be chilled but not made too cold when served, lest its fine fruity flavor be lost. It should be a shade above the temperature at which Champagne is served.

It should be served in a wide mouthed shallow, hollow-stemmed glass slightly smaller than the usual Champagne glass.

In this, as in other chapters dealing with wines, I must urge you never to shake the bottle, lest you stir up the lees or dregs and impart a cloudy appearance or bitter dreg taste to an otherwise delicious beverage.

It might be well, if you pour at table, to place a damp napkin around the neck of the bottle, to catch any drippings after pouring. This will avert unsightly stains on your table linen.

Of course, one may avoid serving from the bottle at table by previously pouring wine from bottle into decanter and serving from the decanter. Or, ofttimes, glasses may be filled away from the table and served from a tray, if one wishes to be less formal.

I cannot refrain, at this point, from adding most emphatically to previous comment about serving wines at proper temperatures. Improper chilling or heating may rob a wine of

its delicate bouquet or nuances of flavor. Especially sensitive are the red wines in this respect. To think of serving a vintage red Bordeaux, for instance, in an ice pail, must immediately appeal to anyone as both incongruous and fundamentally wrong. Red Bordeaux is a warm, generous wine and to chill it is like giving a cold handclasp to a warm friend.

Contrarywise, one may imagine how absurd it would be to serve a Rhine wine—say, a Chablis, too—at room temperature or warmer. First of all, the wine would lack that sparkle which it seems to acquire when chilled; second, it would taste as flat and insipid as stale beer. And who likes stale beer?

Again, red wines should not be made too warm, either, lest their flavor pall on the taste as much as stale beer might.

I have noticed the growing popularity of using wine baskets in the service of red wines, and believe them practical and helpful, particularly to novices in the handling of wine bottles. The bottles rest on an inclined plane which tends to keep the lees or dregs toward the bottom and these are not so likely to be disturbed as when one pours from the neck and restores a bottle to standing position.

In the main, I have mentioned French, Rhine, American and a few Italian wines. But one must not forget the rich wines from Spain or the other wonderful beverages which come from the vineyards of Portugal, Austria and Hungary.

Usually, red Bordeaux, like Sauterne and Graves wines, demands large glasses of goblet type. In fact, one almost may gauge the size of a glass according to the generous qualities of the wines, whether red or white.

So also, with Chianti—not the so-called "Red Ink," sour and lacking in refreshing bouquet, but the rich ruby red of real Chianti, which, while dry, is not sour, and which also has a most delightful aroma.

Speaking of sourness in wines reminds me to warn you that if a wine—red or white—tastes sour, instead of just "dry," pour it into a sink and don't drink it. No good wine is sour. One might as well drink vinegar as to imbibe a sour wine. It no longer is wine, but acetic acid, and can ruin one's stomach, digestion and temper, to say nothing of possibly undermining of one's health.

Chianti, of course, is the most popularly known of the Italian wines, but there also are the red and white Marsala wines, the wines of sunny Capri, immortalized by Lord Byron when he spoke of Lacryma Christi as "the drink of the gods, the pride of Italy"; the wines from the slopes of Asti—rich, full-bodied, rare in bouquet and a delight to the epicurean taste; vintages of Moscato, Frascati and Orvieto; or nectars from Piedmont, Tuscany and the Umbrian hills.

One's mouth waters at remembrance—if one has been to Italy—of the Roman and Neapolitan beverages, warm wines, romantic and historic. One must pay due reverence to them or be callous, indeed, to merit.

And just as in the case of the rules given for the French and other wines, adapt them to these noble products of the land of the Caesars and her modern Caesar, Mussolini.

I could go on, with delight, talking about Barolo Barbera, Santa Maddalena, Corvo di Casteldaccia, Valpolicella and Valtellina, among the red wines of old Italy, and the famous sparkling Spumanti of Capri, the Orvieto and Soave that rank with the white Frascati of delicious memory, but in a general survey of the entire field of drinking, one must not linger too long at any one place lest the comprehensiveness sought be not attained.

Nor must I neglect that land of the Alexandrian empire—Greece, the ancient—whose vines inspired Homer before the Roman Empire ever was dreamed of or a Caesar crowned.

It would not surprise me also to find in the near future the wines of the South Americas coming into the United States, especially the rich ruby vintages of the Andean slopes. Now that we have effected more amicable relations with our Latin-American neighbors, this really is to be desired. I have tasted some of these beverages and found them delightful. The supremacy of France in wines is not yet lost, but she must look to her laurels among some of the rivals for favor I have mentioned.

Yet, in most cases, whether the wines travel long journeys from Madeira, Morocco, Algeria, Malaga, the Canary Islands, or even from the "Cape" district of South Africa, the general rule remains the same: that the still red wines must (with only

the rare exceptions noted) be served at room temperatures for the fullest enjoyment of their bouquet and enticing flavors.

The sparkling red wines, like their still dry white or sparkling white brothers, conversely must be chilled exactly as anything else effervescent must be chilled to be palatable—for instance, beer, ginger ale, vichy, seltzer or carbonated water. If you like vichy approximately lukewarm—faugh!—drink your champagne that way, too. Your taste must be abnormal and you should consult a physician.

Do not be dismayed when you read all the trade names of the various vintages—Chateau This and Chateau That, Saint This and Saint That. Be guided in your selection by the advice of a reliable dealer. Don't wince too much at price for if the beverage be royal it cannot be cheap, that is, if you seek the imported brands.

If your purse is not so bulging as in more prosperous years, turn toward the California wines and you will not be disappointed, whether they be red or white, sparkling or still, dry or sweet. Or choose an Ohio, New York or New Jersey wine.

Red wines, at their best, should be from eight to twelve years old—but who expects to get them at low prices? It is impossible. One may buy with some certainty of obtaining really aged and noble wines only by patronizing the highest class and, consequently, the most expensive establishments. Otherwise one is likely to buy palmed off stuff that, while palatable, might have no virtues comparable with a one, two or three year old American wine.

I have heard it charged, although I cannot prove it, that many French wineries are importing American vintages to mix with their native non-vintage wines and then are exporting them again to America to be sold as Chateau This and Chateau That. Well, if this be true, it wouldn't be surprising that such skillful vintners as the French have learned that our grapes have a richer flavor, finer bouquet and more splendid "body" than any grown in Medoc, Burgundy, Bordeaux, the Gironde district, the Rhone, or even in Anjou, Touraine and the Loire country.

It is, rather, to their credit and our own discredit that our wines return to us as imports from France. Our grapes are,

indeed, like prophets in our own country—appreciated more abroad than at home . . . unless they bear a foreign title and some romantic Chateau name. They need better press agents!

Yes, the French are as subtle as their wines, past masters in the art that Al Smith calls "baloney"—and I say this without discrediting their talents in trading. They're as canny as the Prohibition-day Scotch, who bought oodles of American bootleg and whose agents sold it as "just off the ship" to guileless American drinkers, without its ever having touched Scottish soil.

I have emphasized this situation purposely so that I might close this chapter with a warning that one must be much more careful in the buying of red wines than in purchasing white wines, although in buying any liquors of any type care should always be one's watchword.

Chapter XII

White Wines—How and When to Serve Them

White wines, different from red wines, virtually suit themselves to most foods which are taboo to their ruby colored relatives.

The "dry" types may be served, for instance, with oysters, clams, lobster, shell fish of all kinds, fish (broiled, boiled or fried), eggs, white meats, cold cuts, shrimps, pate de foie gras, lobster, chicken, sweetbreads, and, sometimes, with the *hors d'oeuvres* as appetizers before meals. Personally, I prefer not to drink any wines with the *hors d'oeuvres*. Beer or ale, plebeian though it may sound, is far preferable, and, in fact, both are assuming a real social status.

Tastes differ as to the appetizer, or aperitif. Some folks like a cocktail, others a Sherry and others, like my own humble self, beer or ale. The Sherry drinkers deem cocktail drinking before meals horrible; the cocktail drinker scoffs at the Sherry aperitif; the beer or ale drinker grins amiably and finds his appetite and digestion keener and better. Of course, to observe the niceties, I'll drink whatever the hostess provides for the appetizer, but the wise hostess usually provides cocktails, Sherry and beer and ale, letting each guest select as he or she will.

But here I am, straying from my subject of the white wines. It is one of the few rules you need to know, that white wines should never be permitted to usurp the functions of the red wines. This is quite contrary to the rules of the red wines, as I have pointed out in the previous chapter, for wines of the Claret type and red Burgundy and sparkling reds can invade the white wine domains.

White wines may be served with turkey, because of its white meat, just as red wine is adaptable, too, because of the dark turkey meat. White wines also fit in with vegetables or vegetable meals, cheese dishes, such as souffles, rarebits (rabbits), stuffed celery, all kinds of sandwiches except those

with red meats, tripe, and most canapes. It may accompany spaghetti dishes, particularly those garnished with cheese, and it goes well with *bouillabaise*, fruits, ices, pastries, puddings, *crepes* and sauced dishes.

Of course, as in the case of the red wines, one must use a bit of discrimination and not serve sweet white wines until dessert time, when heavy white Bordeaux or the beautiful, clear and almost sparkling amber Anjou wines are acceptable; or, as in the case of the sweet reds, for imbibing after the meal is finished and a social hour is to be spent over the wine cups.

Bordeaux, by the way, should be iced (not ice in the liquid but applied externally.) The Anjou wines should be at cellar temperature and never should be iced.

On the contrary, the white wines of Alsatia, Germany, France, Italy and Spain (and those of America, too) usually should be served cold, many of them iced. The long-necked Rhine wine bottles, for instance, almost suggest of themselves the service of them in pails of ice. Champagne and Sparkling Burgundy would be insipid and flat to the taste if not iced and served very cold. So also with light white Bordeaux.

White Burgundies, Chablis, Riesling, Hock and Moselle are best at, say, 50 degrees, and the Sauternes at about 45 degrees. Sweet white wines should be colder the sweeter they are, which is almost the exact contrary of the red wine temperatures.

One becoming newly acquainted with wines, may wonder at the term "white" wine when the wine actually might be amber, golden, yellow, pale saffron or crystal clear.

For instance, Tokay, the sweet output of Hungarian vineyards, is a rich amber color; light white Bordeaux is a pale amber and heavy white Bordeaux is a rich, gold-tinted shade; Champagnes vary in shades from almost crystal clearness to deep amber; Angelica wine, from the sun-kissed vines of southern California, is lightly tinged with gold, owing to brandy fortifying, and it ranges into deeper shades; Muscatel, like Angelica, is very rich and sweet, and is suitable for substituting for a cordial or for service with any sweet condiments; the Sauternes of France run from dry to sweet and vary in color from straw to golden honey tints, as do the

California products by that name; Chablis is quite dry and of light gold hue, whether it be the French or the Californian variety; Hock (another name for a species of Rhine wine) is smoothly tart and of a very faint amber-green color, which might also fairly well describe Rhine wines as commonly known, although they also come straw-colored, light golden or pale yellow, into which category one also might place that other noted German wine, Riesling; Moselle is a pale, scented wine, named from the Moselle river district whence it comes; Catawba is light and clear, ranging sometimes from a very pale and almost unnoticeable yellow to a slightly deeper tone.

These wines form the major types, along with the red, of wines most generally used. A wine buyer might be confused by the many brand names given them, but as this book is not an advertising medium for the many brands, they will not be mentioned.

And now, for just a word more of explanation to help clarify any novice's mind on what the words "dry" and "sweet" and "sparkling" mean in wine lore:

"Dry" wines are those brought to perfection through natural fermentation, without the addition of anything to them. The natural sugars of the grapes or fruits used in making them are all fermented into natural alcoholic content, ranging from 6.65 to 14 per cent. They also are called "light" wines, and are particularly adapted for table use with food.

"Sweet" wines usually are halted in the process of natural fermentation by the addition of brandy. This process retains unconverted sugar in the wines, leaving them sweet to the taste, but the alcoholic content ranges from the 13.50 per cent of Burgundy to the 42 per cent of Benedictine.

"Sparkling" wines are effervescent but "dry," with alcoholic content ranging from 10 to the 12.50 per cent of Champagne. They are the product of two fermentations, the second one following the first bottling. This causes the development of carbonic acid which, when the bottle is opened, seeks to escape and forms the delightful bubble in the glass as it rises from imprisonment to freedom in the air. Champagne of good quality should emit bubbles for a period up to three-quarters of an hour.

The principal sparkling wines are Burgundy, Champagne and Mousseaux, which latter at its best contains only 10 per cent of alcohol, Burgundy 13.50 and Champagne 12.50.

May I also point out a number of rules which have come down through centuries of wine usage by connoisseurs?

Never serve a sweet wine, red or white, before a dry wine.

Never serve a heavy red wine before a light, tart wine.

Never serve more than one glass of wine to each course, and when it is finished with the course, serve the next wine in the order outlined in Chapter XIV. This averts the possibility of mixing wines, which is atrocious.

Avoid excess at all times. Never call for a second helping of wine for any course, if you are a guest. As host or hostess, never proffer a second glass to any course.

Eat and drink leisurely, so that every morsel and drop is enjoyed and appetite the better satisfied, with better digestion assured thereby.

Never grasp a wine glass by the bowl, but always by the stem. It is essential to the enjoyment of wine that it be drunk gracefully, not as a boor might drink it.

Avoid spilling on tablecloth. There should be no excuse for this if the glass is only half-filled, as social etiquette demands.

If wine is poured at table, the host should always pour into his own glass first a small amount, to make sure no parts of broken cork or dregs near the bottle mouth get into a guest's glass. After all guests are served, the host or hostess doing the pouring fills his or her glass—a fresh one if anything annoying first came from the bottle.

These rules have been mentioned before but are repeated and should be earnestly studied and remembered.

Wines have nutrimental value, whether made of grapes, apples, pears, dates, figs, pineapples, cherries, rhubarb or other fruits, berries or vegetables.

Nature gives them from five to twelve per cent alcohol by weight through natural fermentation.

Any other wines, with higher alcoholic content, have been "reinforced" or "fortified" by the addition of brandy, alcohol or whisky, or other ardent spirits, as in the preparation of

Port, Sherry, Catawba and other similar foreign and domestic wines.

Brandy, Whisky, gin and other ardent spirits have no nutritive value except for the alcohol they possess. This alcohol is of such high percentage, however, that unless diluted with some other beverage, its highly concentrated form, except in illness, is deleterious, rather than helpful, to the human system. In other words, its nutrimental value, in its undiluted form, is submerged in its destructive attacks on the tender tissues and membranes.

Cordials (or liqueurs) are less harmful because they contain sugars and herb extract mixtures in addition to their alcoholic content, which varies from 25 to 45 per cent by volume.

It might be well to explain these two terms, so often used: Alcohol by volume and alcohol by weight.

Alcohol by weight is self explanatory. It represents the total amount of 95 per cent pure alcohol which can be extracted by distillation from certain weighed quantities of a liquid.

Alcohol by volume represents all the 95 per cent pure alcohol which can be distilled from an unweighed, mass quantity, selected at random from bulk.

Given alcohol by weight, a government inspector, for instance, can find the alcohol by volume simply by multiplying by the decimal 1.25.

Given alcohol by volume, he can ascertain alcohol by weight simply by multiplying by the decimal .80.

Both methods are resorted to for taxing purposes, for tariff assessment and, by the maker, to know for a certainty that the alcoholic content of his product is exactly what the beverage requires.

For those who might have reason to settle arguments as to what should be the alcoholic content of beverages, I am appending a table showing estimates compiled by experts, but giving only the alcohol by volume.

If you wish to find the alcohol by weight, merely multiply the percentages by the decimal .80.

Usually, the average man or woman figures only in volume as, for instance, a pint of gin, a quart of brandy. He does not think of them in terms of ounces per pint or quart or gallon. I assume, therefore, that we can leave the weight percentages to be figured out by those who need to know it for technical or taxation reasons. This is a drinkers' book, not a technical treatise.

Just one illustration might suffice to show how easily the difference is ascertained. Let us take the famous 3.2 per cent by weight beer permitted just before repeal, as an example. To find the alcohol by volume merely multiply by the decimal 1.25 and you get four per cent. Suppose, however, you had been given the 4 per cent volume figure. To find the alcohol by weight you simply would multiply by the decimal .80 and get 3.2 per cent.

The appended table does not show every wine or other liquor, nor does it mention specific brands or "chateau" varieties, of which there are myriads. From those cited, however, one may estimate with fair accuracy the alcoholic content of similar types. Here's the table.

Beverage	Per cent By Volume
Absinthe	55.00
Ale	6.25 to 9.6
Beer (pre-repeal type)	4.00
Beer (light German type)	4.38
Beer (lager)	5.00
Benedictine	42.00
Bordeaux Wine (red or white)	11.50
Brandy	40.00 to 43.8
Burgundy	10.00 to 11.2
California wines, dry (average)	11.30
California wines, sweet (average)	19.00
Catawba	9.00 to 9.50
Champagne	12.50 to 14.8
Chartreuse	32.00 to 35.0
Chianti	12.50
Cider (barreled)	3.50 to 5.6
Cider (bottled)	6.00
Claret	9.00 to 11.1

Cognac	45.00
Cointreau (or Quantreau, as some call it)	40.00
Gin	35.00 to 50
Madeira	19.00 to 19.4
Marsala	19. to 21.1
Moselle	6.65 to 9.4
Mousseaux (sparkling)	10.00
Muscatel	12.50
Port Wine	19. to 23.2
Porter	6.25 to 7
Rhine Wine	9.50 to 13
Rum	55.00 to 77.
Sherry	12.4 to 19.7
Stout	6.5 to 7.9
Tokay	9.00 to 9.9
Tonic wine medicines	16.00
Whisky (ordinary)	43.00
*Whisky (100 proof)	50.00

(*The term "proof spirit" is the standard for judging all mixtures of alcohol and water, based on 50 per cent of alcohol and 50 per cent of water, which is termed, then, 100 proof. Proof spirit has a specific gravity of 0.933. If it is "above proof" it denotes an excess of alcohol beyond 50 per cent; "under proof," conversely, denotes less than the 50% standard strength for proof spirit. Whiskies under proof are likely to be doctored with too much water or to contain fusel oil and other deleterious matter.)

Chapter XIV

Foods to Serve With Liquors and Wines

Probably the best way to illustrate what foods should be served with liquors and wines is to cite what two of the foremost authorities in America called "the perfect formal meal." By giving course by course as each gave them to me, you may adjust yourself in course serving, from *hors d'oeuvres* to the final service of the cordial with desserts, arranging the wines to go with your own soups, entrees, *pieces-de-resistance* and so on.

Let us start with the first expert's idea of the "perfect dinner."

He is one of those who believes the cocktail should open the gastronomic feast, starting with either a dry Martini or a Manhattan.

With the oysters or clams on the half shell or in cocktail form, he prefers to serve no wines, holding that the wine as well as the food would be unenjoyable.

With soup he suggests either Port, Sherry or Madeira, but never more than one glass to each course throughout the meal and then served with about half an inch of the glass unfilled so that the diner can "roll" the glass a bit to have the contents glaze the inside of the glass and so permit of more "bouquet" as the alcoholic evaporation is expedited.

Next, with the fish course, or terrapin, he suggests either Claret, Still Burgundy, Sauterne, Rhine Wine or Moselle, the last three iced.

With the *piece de resistance*, or meat course, whatever the hostess chooses to serve, the accompanying wine should be either Sparkling Burgundy or Champagne, served from pails of cracked ice. He likes to hear the popping of the corks at this course—and so do I—and so will you!

With the desserts he suggests Heavy White Bordeaux, Chateau Yquem (rarest of all French vintages) or White Vouvray Anjou wine, and, after the desserts and with the

demi-tasse, any cordial, such as cognac, Creme de Menthe, Eau de Vie de Danzig, Creme de Cocoa, Pousse de Cafe, Green or Yellow Chartreuse, Benedictine, and, on very special occasions, the genuine Napoleon Brandy, almost priceless.

To serve and drink the Napoleon Brandy, by the way, is a test of the host's, hostess's and diner's table sophistication.

A pony of Napoleon Brandy is served to the guest along with a very large goblet, long stemmed. Into this the pony is poured and the liquid "rolled" so that it touches almost all the inside of the glass and, of course, drains to the bottom again, leaving a sort of glaze on the glass sides. This is to enhance the "bouquet" or aroma of the brandy which is enhanced still further by warming the sides of the glass with the palms.

One inhales this "bouquet" with epicurean delight and takes tiny sips while munching on toasted saltines spread with mixed Roquefort and cream cheese.

I tried this kind of meal and my mouth's watering as I write.

Now for the other epicure's "perfect dinner." Let me warn you in advance that it is also an expensive one!

First, instead of cocktails as an aperitif or appetizer, he suggests an Amontillado Sherry of 1884 vintage! Try to get it for anything but gold! It's the finest vintage out of Spain, with a superb "bouquet" that would tickle the appetite of the most jaded king still on his throne.

With soup, he suggests no wine, unless the soup be a clear green turtle soup, in which case he advises continuing that priceless Amontillado Sherry.

For the fish course, Chablis, which, of course, is an excellent White Burgundy; or Riesling, the white wine from the French Rhine section. If the guest prefers Sauterne, let it be Sauterne. But these wines, he holds, should be served at least 20 degrees below room temperature.

With the entree, (he likes a Poulet Burgoyne, which is nothing less than a chicken cooked in wine sauce) he suggests serving some fine Bordeaux red wine of low alcoholic content, delicate flavor and velvety "bouquet," preferably the vintages of 1923, 1927 or 1929.

With the roast (he likes a Chateaubriand, or steak with sauce Bernaise) he would serve a Burgundy (sparkling, of course), and in this case I will let him add that it be either Pommard, Bon Veaune or Chambertin of the vintage of 1926. (I still smack my lips over tasting all three!)

When I suggested that many Americans like Champagne at this stage, he almost shuddered. "They're in error!" he expostulated. "They think Champagne should be served throughout a meal! Nonsense!"

So we went on to the salads. Absolutely no wine, he insisted, should be served with salads of any kind.

With the dessert, he suggests a sweet Champagne, and with the demi-tasse of coffee the same incomparable Napoleon Brandy, served in the same manner the other expert advised.

"Use a 14-ounce glass," he warned. "They're huge, but Napoleon Brandy requires its proper admiration, inhaling and delicate sipping from the big glass. And never serve more than an ounce and a half of it! It's really too priceless!"

For the average American dinner, he suggested a Martini or Manhattan appetizer (but never an old-fashioned cocktail); then, with the courses, white wines before red wines.

"If Champagne is served after the red wine, never serve any white wines other than the Champagne thereafter," he warned.

So you now have a good perspective upon the foods to serve with the various wines in course dinners, and you can easily make up your menus by observing the types of foods to serve with each course as suggested in the previous chapters on red and white wines, and when and how to serve them.

For the types of glasses to use with various wines and liquors, let me refer you to Chapter XIX, in which I attempt to tell you "Something of Liquor Glassware."

To get away from "de rigeur" types of dinners, I asked the owner of a high class restaurant what he might serve with the various wines. Here's his list:

With oysters or clams, serve Sauterne, Hock, Moselle or white Burgundy. (He should worry about any ill effects!)

With soups, Sherry or Madeira.

With fish, any white wine, such as Rhine or Moselle.

With roast game, Port or Red Burgundy.

With turtle or terrapin, Sherry or Madeira.

With roast meats, turkey, chicken or duck, sparkling wines, or Sherry or Red Burgundy.

With cold meats, Claret, Sauterne, Catawba or Hock.

With salads (horror of horrors!), Claret or Champagne!

With desserts, Spumonti or Mousseaux, Chablis, Catawba and any sparkling wine.

With demi-tasse, any cordial.

All that I can say is this: A restaurateur generally is looking for business more than a diner's health, and if you follow the advice of any but the experts your digestion is likely to suffer. Let conscience and common sense be your guide. Seriously, I would strongly advise against using any wines with shellfish or salads, above all things. And if you do use wine with fish dishes, be sure that it is of the very lowest alcoholic content, as alcohol seems to have a direct affinity for all sea food and attacks it so that it hardens, if not before being swallowed, at least after it reaches your stomach. You'll need bicarbonate of soda to relieve distress if you drink other than weak alcoholic wine directly with sea food. Be warned!

Chapter XV

Care of Wines and How to Drink Them

Many good wines have been spoiled because of carelessness or ignorance in handling them and caring for them until they are used.

A few general rules, if observed, will prevent many a disappointment.

Sparkling wines should be kept in a very cool place, preferably a wine cellar away from furnace heat in winter and from the sun's heat in Summer. Once a bottle of dry or sparkling wine is opened for drinking, do not recork it to save the balance. It should be consumed lest it go flat and, often, sour.

White wines also should be kept cool, say, at about a temperature of between 50 and 60 degrees.

Red wines do not require such coolness, but it were well not to let them remain where the temperature exceeds 70 degrees.

Sweet wines resist souring more than the dryer types and one need not be so extra-careful to prevent formation of acetic acid.

In storing bottles, because of the likelihood that some may "blow" their corks or burst from what is called a second fermentation, it were best to lay them on their sides in rows and cover with sawdust. On the first row place flat boards or strips, then lay the next row, and do likewise for the third, fourth and succeeding rows. This keeps the corks wet and prevents air from entering through dry, porous corks.

By the same process of reasoning, this system permits excess gases to escape from the corks without contact with the air, which is repelled by the pressure of the gases in the bottles.

Many folks who live in rural districts and have wells, place their wines down in the well water to keep them cool during the summer.

These are simple rules and virtually the main ones for assuring best results. There is no need to go into an exhaustive dissertation on the subject. Do what is here set down and let the experts go into pompous discussions which, when analyzed, all result in the same advice.

Again, as a general rule in serving, all sparkling wines must be very cold to be most enjoyable. Incidentally, keeping the bottles cold in pails of cracked ice prevents the effervescent gases from escaping as quickly when released from the bottle as they would when warmer. The sparkling bubbles of Champagne, Sparkling Burgundy, etc., only start when the warmth of a room contacts the liquor and starts the release of the enchained gases, kept quiet and compact by the cold.

The white still wines also should be chilled, not because of effervescence, but because they taste better.

And as a broad general rule, the red wines should be served at room temperatures.

As to drinking wines, no connoisseur or *bon vivant* DRINKS wine! He sips it! What has taken such pains to produce should not be swallowed in huge mouthfuls, but should be treated with the graciousness it deserves.

As a general rule, too, the thinner the glass the better seems the taste of the wine, just as beer tastes best when served in iced mugs or steins with covers instead of in glasses.

When drinking wines, do not grasp the bowl of the glass, but raise it gracefully by the stem. Admire the color of the wine, inhale its bouquet and then take a tiny sip. Then gracefully return to the table and, when you lift it again, lend the same grace to your drinking.

Nothing is more noticeable than an awkward drinking method. Wine was made for gracious use, for grace in handling at the table, and for enhancing the real art of dining. By observing these broad general rules, you need never fear a *faux pas* that will bring you vexation or tears later on.

One more high point, not to be forgotten under any circumstances:

If you are doing the pouring from bottle into glasses at table NEVER POUR YOUR GUEST'S GLASS FIRST!

ALWAYS POUR OUT, NOT THE FULL GLASS, BUT A SMALL PORTION INTO YOUR OWN GLASS FIRST.

You may wonder at this, after the forgetfulness of nearly fourteen years of Prohibition, but the reason is this: When the first portion of wine is poured from the bottle, it is likely to bring with it a small section of the cork or some sediment. This never should be permitted to get into a guest's glass. Hence the pouring into your OWN GLASS FIRST.

After all guests have been served from the bottle, remove the bit of cork from your own with a spoon, and fill your glass. If sediment has entered the glass, use a fresh one and remove the first from the table.

Chapter XVI

The Beer Family—How to Make Your Own Home Supply and When to Drink It

Beer, one of the most ancient of all brews and unquestionably the most wholesome and refreshing of all alcoholic beverages, is also one of the most ubiquitous, if I may use that word in the sense that beer accommodates itself to virtually any food, at any time of day, at any meal, and indoors or outdoors.

Like champagne, it tends to promote conviviality; but, unlike the champagne drinker, the beer drinker is not so quickly inebriated—and need not become so, unless he over-imbibes, which is true of any liquor. But few ever have the capacity to over-indulge in beer, and so it is really one of the most temperate of beverages, outside of water, and not even excluding the caffeine containing coffees or teas containing acids which we daily absorb without a thought of their possible injurious effects upon our systems.

To make beer at home is a rather "smelly" job and I would not recommend it to one who lives in an apartment house. This is a beverage which requires, almost, the ownership of your own home or, at least, residence in a home without other families that might be annoyed.

But as you probably might like to try some recipes—I'll give only a few—I shall not disappoint you in that aspiration.

Here is a family recipe which has done noble service for our family over a period of more than a century and, if followed to the letter, you will never have a sorry brew:

Ingredients necessary:

5 tablespoons of large barley — 4 ounces of hops
1 quart of dark corn syrup (if white syrup is used add 2 tablespoons of burnt sugar) — ½ cake of yeast.

Apparatus necessary:

2 dozen beer bottles — 5 gallon stone crock

Process:

Put five tablespoons of large barley into two gallons of water and bring to a boil, then add two and a half to four ounces of hops tied in a bag, and keep boiling. Stir in two and a half pounds of dark corn syrup and continue boiling for one hour, adding hot water in the meantime to make two gallons.

Take off stove and when lukewarm, but not until then, add a half cake of yeast which has first been dissolved in lukewarm water. Mix the brew thoroughly and strain through flannel cloth into stone crock. Stand crock in a cool dark place in cellar or cool closet and let ferment for about three days, or until fermentation ceases. Then skim off top and siphon the liquid carefully into bottles, being careful not to disturb sediment in crock while drawing off liquid. Cork bottles as you fill them, leaving air space of two to three inches from bottom part of cork in necks. Lay bottles on sides in cool dark place for not less than seven days. You then may drink it, but longer aging makes it better as a beverage. To make more, if you wish, just multiply the ingredients. But be careful when putting into crock that you allow enough room for the fermentation process, which swells the brew; otherwise it will run over the rim and make a sorry mess.

Here's another nice beer to make in five-gallon lots:

To five gallons of boiling water add seven ounces of ground ginger, an ounce of cream of tartar and five sliced lemons. Boil for two hours, let cool to lukewarm state, strain into eight-gallon stone crock and add eight pounds of brown sugar. Now in two ounces of 95% pure alcohol mix a quarter teaspoon of oil of cloves and the same amount of oil of cinnamon, which add to the mixture, along with one yeast cake which has been dissolved in lukewarm water. Let crock stand in cool dark place for about eighteen hours. Then skim and siphon off into another stone crock. Let stand to precipitate solids for another ten hours, then siphon off carefully so as not to disturb sediment, filling bottles and corking them at once. As this is a brew which packs a load of effervescence, it might be well to tie each cork to the bottle neck

lest it be blown out and all your pains go for nothing. You may drink this in about ten days, but more time makes it riper and more palatable.

And one more, with hops as an ingredient:

Boil in six quarts of water five ounces of hops in bag, letting mixture boil for five hours. Strain off, add a gallon of hot water, two and a half ounces of ground ginger and a half pound of burnt sugar or a pound can of dark corn syrup. Boil for two and a half hours, strain off when lukewarm into stone crock and add a half cake of yeast first dissolved in lukewarm water. Let it ferment for forty-eight hours, skim, siphon off into new container, let stand for twelve hours to clear, then siphon carefully into bottles, corking them tight and tying corks to necks of bottles. This brew should be always kept in dark cool place and bottles laid on sides.

There are other types of beers, non-alcoholic, which have no place in this volume, such as root beer, lemon beer, spruce, ginger and so forth.

Save for the pride of producing a nice home-made beer, there is no inducement to be your own brewer. Better, by far, to leave the task to the brewmasters or reliable brewers. My recipes are for simple drink-making. To go into all the intricacies of the American, German, Austrian, French, English, Czechoslovakian and other foreign makes, in addition to the Near Eastern and Far Eastern brews, would be to write a volume of a thousand pages, without much profit to the reader, anyway.

To be most palatable, beer should be imbibed when cold. This applies to the dark as well as to the light beers. Usually stowed in ice boxes, they should be opened when brought to the table. The host, hostess or guest may do the opening, individually. Yet, there is no objection, either, to the opening of the bottles away from the table after guests are seated and ready to be served.

Because of beer's great effervescence and creamy "head" or bead, it is *de rigeur* to provide coasters for glass and bottle for each guest. Beer may be served in goblets, tall slender Pilsner glasses, shells (large or small), pewter or crockery mugs, or steins, either lidded or unlidded, and in handled

thick glasses. The lidded stein is preferable, for after a draught of beer, the closing of the lid helps retain the coldness of the beer and preserve its "head."

Formality requires the use of glasses—but I've never yet found the man who wouldn't prefer to forget formality for comfort.

However, we must bow to traditions and niceties, though we mere men may sigh over them sometimes when we might like to be "just boys" and eat our goldarned peas off our knives, if we wished!

Colored glasses or gaily-striped crystal glasses may be used, by the way, for decorative effect or to follow out a color scheme at informal little luncheons or for the aperitif or appetizer before more formal dinners, at supper, for after-the-theatre snack or at any time, for that matter, and still be quite correct. Colored glasses add gay notes to a little picnic spread outdoors or at the bridge table. Beer does not require the fine crystal glassware demanded for wine service.

And, speaking of bridge, when light refections usually are served, may I suggest the use of side taborets for convenience and thus save the bridge table top from possible spills? A taboret at each elbow will accommodate the beer bottle, the glass and a small plate with canapes, sandwiches, crackers and cheese, or whatever you are serving.

Beer, unlike wine, "goes" with any food and does not have either its own taste spoiled or spoil the taste of the food. But wine with certain foods is abominable, spoiling the taste of both. For instance, wine with *hors d'oeuvres* should be almost unthinkable unless one uses a white wine like Rhine or Moselle, but even these ought not be served. Beer would be far preferable. Imagine Port Wine, too, with pickles! Ugh-h!

Beer and ale go, also, with the chafing dish and the various rarebits (or rabbits, as you wish), the lobster dish or creamed chicken or other creamed delicacy. Ale, too, fits with the beers in almost every similar case, as also with cold cuts, smoked or pickled fish, anchovies—I might go down the whole list of edibles for luncheon, supper, dinner, and all fit in nicely with beer.

Buffet luncheons are quite popular, with a trayful of tasty cold meats, tiny sandwiches, canapes, etc., to be either passed around or set upon a table covered with one of those bright decorative tablecloths of peasant design, letting the guest select at will. In fact, the latter method is preferred, as the passing of a large tray is awkward, to say the least, and there always is more or less embarrassment for the guest trying to decide what to select from the variety.

This volume is not strictly a menu book. I might, however, suggest a few nice light luncheon accompaniments to have with your beer, such as pumpernickel sandwiches of various kinds, thinly cut and sliced into dainty lengths or triangles; eggs in any form, scrambled, fried, boiled or omeleted; fried fish, roe, crab meat cracker sandwiches, stuffed baked tomatoes, salted or dried or smoked fish, sardines, cold meat cuts, various salads, bacon sandwiches, boned chicken, Chili con carne, crackers and cheese, or other similar dainty refections.

"Between snacks" are delightful in the afternoon and I suggest various canapes, relishes, crackers and cheese, pretzels, or tiny sandwiches to munch with the beer.

For the bridge game, afternoon or evening, it might be enjoyable to serve a cheese platter, sandwiches, caviar, stuffed celery, pigs in blankets, cheese in blankets, or cold meat slices with crackers or thin bread.

For a light supper of the informal type, you might serve cold cuts, hot chicken, kidney stew, oysters (stewed or fried) rarebits (or rabbits), lobster a la Newburg, chicken a la King, eggs in any style, omelets of various types, frankfurters, curried dishes, any sea food, ragouts or Chili con carne.

More formal dinners are discussed in Chapter XIV, "Foods to Serve With Liquors and Wines." You will find this chapter exceptionally informative and worth consulting, both as to the serving of a "perfect meal" as gathered from several experts and for suggested dishes to serve your guests.

I cannot dismiss this chapter on beer (and ales) without some reference to their nutritive qualities.

Beers and ales contain phosphates, potash and other mineral salts in addition to proteins, sugar and alcohol. These

are easily absorbed by the human system and have definite food value.

The two fermented beverages also contain a modicum of carbonic acid which causes the "bead" or "head" to rise as the carbonic acid struggles to release itself from the fluids, which consist in the main of water to a percentage ranging from 85 to 92 per cent.

Solid materials in beers and ales range from 4 to 8 per cent and the alconol from 2 to 6 per cent, although in the imported beers and ales this content sometimes varies up to ten per cent.

Chapter XVII

Some Cordial Recipes

An entire volume could be written on liqueurs (liquors) and cordials without even then exhausting the subject. Within the wide compass of this volume it is impossible to go into the vastly detailed subject, but I shall give you a few recipes which I am sure you will find the more delightful for having prepared them yourself. Others not given are so intricate that it is best to buy them, already prepared and bottled by responsible manufacturers.

MAKING RASPBERRY CORDIAL

Mix one pint of raspberry syrup (thick) with one pint of French Brandy. If you let this stand in quart bottle for about twelve hours it will be well blended. Some persons like to add either a dash of cinnamon or powdered cloves, or both, to give a spiced flavor. When you use these, however, be careful to strain the mixture out of the bottle into another container or into small cordial bottles or a cordial carafe, for use when needed.

MAKING CHERRY CORDIAL

Mix one pint of Cherry syrup (thick) with three-quarters pint of 90% pure alcohol, add a half pint of distilled water, drop into bottle two cloves and let stand overnight. Strain off into fresh container, as in Raspberry Cordial recipe. The small amount left over from your quart bottle may be used at once or put into small cordial bottle.

ORGEAT SYRUP

Unless you buy Orgeat Cordial, the process of making it is so intricate and laborious that I cannot recommend home attempts; nor is home-made Orgeat likely to be successful. But here's an Orgeat Syrup recipe which is made easily and often can be used to advantage in flavoring drinks as well as by using the cordial. (Cordials, incidentally, are all made through intricate processes, and usually require stills, which

are virtually forbidden by law except to licensed distillers. I do not claim the recipes for cordials made at home can rival the fine products you buy, but they are pleasant substitutes and, when used with mixed drinks, can hardly be detected from the bought liqueurs. As for using them straight, few except connoisseurs and epicures will notice any difference). But now to that Orgeat Syrup recipe I promised you:

Pound together in a wooden bowl one-half ounce powdered sugar, one-half ounce powdered sweet almonds, a pinch of powdered bitter almonds, three tablespoons of gum arabic, and, when thoroughly mixed, add a half pint of water, hot but not boiling. Let steep for one hour. Then strain off the liquid flavor and filter to remove all powders. Now add enough "gum" to make a quart and put in bottle for use right away or to hold for use at any future time.

MAKING PEPPERMINT CORDIAL

Buy in your drugstore one pint of peppermint water and pour into quart bottle. Add three-quarter pint of sweet gin and a quarter pint of "gum." Let stand over night and filter into new container for use when wanted.

APRICOT CORDIAL DRINK

Here's a delicious cordial drink easily made. Use a 12-ounce glass, either with straight sides or in goblet shape. Squeeze into glass the juice of a whole lime and two ounces of Apricot Cordial. Stir and add a third of a glass of finely shaved ice. Fill glass with vichy, seltzer or carbonated water, stirring well. Top with sliced strawberries, raspberries, or other fruits in season.

CURACAO CORDIAL

Boil for five minutes a pint of "gum" in which you have put the orange colored peel of two oranges, a quarter teaspoon of powdered cinnamon and the juice of a half orange. Take off fire and strain through muslin into a small pan. Add enough 90% to 95% pure alcohol to make a quart, stir thoroughly and again strain, then filter into a quart bottle. Of course, you can obviate all this trouble by merely buying a quart of Curacao, but if you must insist on home-made Curacao, who's to stop you?

RUM SHRUB CORDIAL

Mix a pint of fine rum with a half pint of "gum" and four tablespoons of orange bitters (or a half pint bitter orange juice). Put into pan and let it come to a slow simmer, but no more. As soon as it starts to simmer turn off flame, remove pan and strain liquid through muslin into a quart bottle, using a funnel. If there is a little left, it can be used at once. The bottled liquid will keep indefinitely, ready for use at any time. If it clouds use mixture for cooking purposes, as nothing is wrong with it. Try mixing again with a little less heat, and the mixture may not cloud. Even if it is cloudy and you don't mind it, it still can be used for drinking purposes, especially in mixing drinks. However, you can clear it with salts of tartar.

CARAWAY CORDIAL

To one pint of caraway syrup, which can be bought, add one pint of fine brandy or 90% pure alcohol. Let stand for one day, to blend thoroughly in quart bottle.

LEMON CORDIAL

One pint of lemon syrup with one pint of 90% pure alcohol should be put in quart bottle to blend for one day.

HOW TO MAKE SOLFERINO CORDIAL

It is quite simple to mix Solferino for use at any time. Simply add two parts of "gum" or unflavored syrup to one part of brandy, stir together thoroughly and it is ready for you. It is really a sort of semi-cordial to go with the demi-tasse. You can make as large or small quantity as you wish; for instance, one pint of "gum" and a half pint of brandy; two pints of "gum" and one pint of brandy, etc. Some folks call this Swedish Punch.

ANISEED CORDIAL

The simplest way to make Aniseed Cordial is to buy a pint bottle of Anisette Syrup ,which is quite inexpensive and non-alcoholic. Add to it a pint of 95% pure alcohol in a quart bottle and let stand for one day to blend well. To make it at home any other way is a laborious and bulky process, as you may judge from this formula: Dissolve a quarter ounce of

oil of aniseed in five pints of spirits of wine, add ten pints of "gum," stirring thoroughly. If it clouds, clear with salts of tartar. But—you have nearly four quarts, and it takes a long while to get rid of a gallon of cordial, don't you think so, when no cordial served alone should exceed an ounce and a half in one of those "little-finger-wide" straight cordial glasses or tiny Sherry glasses?

LEMONADE CORDIAL

Into a tall glass filled to within an inch of the rim with ordinary lemonade pour two ounces of any cordial you like best. Stir and crown drink with your favorite fruits or berries in season. Name the drink anything you please.

CREAM RATAFIA CORDIAL

Ratafia really was originated as a cordial to be imbibed as a sort of toast between signatories to a treaty, truce or some other amicable international agreement, but it has been given a place in the home during the course of the years. The name itself really means ratification. There are many types of Ratafia, but the only one simple enough to make at home is the Cream Ratafia, which I urge you to try. Here's a small portion to make for, say, a two-table bridge group. Use a heavy bowl to mix. Pour into bowl one pint of heavy cream, a half pint of "gum," one quarter pint of Sherry and one quarter pint of Creme de Noyeau or Arrack. Whip into a creamy mixture and serve in sherbet glasses with small spoons. You can make other flavors by using other cordials than Noyeau or Arrack, but these are most generally liked.

MAKING VANILLA CORDIAL

To one pint of "gum" add one pint of fine brandy in which has been previously absorbed a half teaspoon of fine vanilla essence. Let stand for a few days to blend thoroughly before using.

MAKING COFFEE CORDIAL

Mix one pint of fine French Brandy with one pint of Coffee Syrup previously prepared by mixing two ounces of strong coffee in "gum." Let stand a few days before using.

MIXING STRAWBERRY CORDIAL

To one pint of thick clear strawberry syrup add one pint of 90% pure alcohol or one pint of fine old French Brandy. Let stand for several days to thoroughly blend before using.

PRUNELLE CORDIAL

You can make your own prune syrup by simply boiling enough prunes in a small amount of water and powdered sugar to make one pint of heavy syrup. Strain through muslin several times, until absolutely clear. Then add one pint of 90% alcohol or a pint of fine French Brandy. Let stand to blend for several days. Strain again and rebottle. Of course, you can buy prune syrup, if you wish to avoid bother.

Chapter XVIII

Favorite Wine Making Recipes

While the passing of Prohibition is more than likely to end the long era of home wine making, there may be some who will like to prove their skill, and to please them, this chapter is dedicated to some of the more popular homemade wines.

Of them all, the ordinary Grape and Blackberry Wines lead the list, along with Elderberry, Raisin, Cherry, Dandelion and Rhubarb Wines. Among the recipes I now shall list are some which have been our family pride for more than a century.

GRAPE WINE

While this recipe is mainly for Concord (dark purple) grapes, it can be used in the same fashion for any grapes and produce satisfactory results. You may make any quantity you wish by merely adhering to the proportions and treatment now cited.

To make 15 gallons of rich grape wine, crush 150 pounds of grapes (approximately ten boxes each weighing 15 pounds). An ordinary potato masher may be used. Put crushed grapes into stone crocks and let stand covered for ten days, stirring with wooden spoon twice a day as the grape pulps and skins become dried on surface and will sour unless this is done. Always replace cover.

After ten days, siphon off the juice and then squeeze in a wine press the pulpy remainder until all the juice is extracted. Add to the siphoned juice and divide the entire lot equally into three five-gallon bottles.

To each gallon of juice now add two and a half pounds of sugar, funneling it into each 5-gallon bottle. Now fill bottles with lukewarm water to the point where the bottle starts to taper toward the neck. Insert a rubber cork in which is a vent formed by a sort of gooseneck pipe from which is appended a hose. At the loose end of hose place a jar of water, so that when hose is in the water no air can get to grape mixture.

Let stand until all fermentation ceases. This you can ascertain when the gases of fermentation cease to make

bubbles in the water jars. Change water about every three days, but keep air away from the wine.

When fermentation has ceased, it might be well to wait about another week to permit the wine mixture to precipitate dregs to bottom of big bottles. Then, when wine has cleared, siphon off into three other five-gallon bottles, being sure to leave the dregs behind. Let stand another week, lightly corked, and then draw off into wine bottles which, of course, must be corked tightly. Always allow, in all wine bottling, about three inches of air space between the top of the wine and the cork for gas expansion. Bottled in September, this wine is drinkable by February. Of course, the longer it ages, the better. If you wish to "fortify" the wine, you might put into each 5-gallon bottle a pint of Brandy, before adding the water.

BLACKBERRY WINE

To each gallon of mashed blackberries add one quart of boiling water and let stand for 24 hours in stone crock or crocks, depending on how much you make. Then siphon off loose juice and crush the remaining pulp in wine press until all juice is extracted. Add the juices together and to each gallon of juice add three quarts of lukewarm water and two pounds of brown sugar.

If berries are used at peak of season, when very juicy, 32 quarts should make five gallons of juice, which, when recipe is followed, should make ten gallons of wine.

Let this ferment in 5-gallon bottles, as prescribed for grape wine, until all bubbles cease to rise in the water jars in which each vent hose rests.

Siphon off to get rid of dregs into other large containers and let remain until wine clarifies.

Now siphon off carefully into pint or quart bottles, being careful to prevent dregs or sediment from getting into bottles. Cork bottles tightly and use not sooner than the following March. Longer aging, of course, makes the wine better.

ELDERBERRY WINE

Crush elderberries as specified in the foregoing recipes and let stand for fifteen hours. Siphon off the juice and squeeze remainder from pulp. Now to every gallon of juice add an

equal amount of water and to each gallon of solution add three pounds of brown sugar (brown sugar, by the way, is most easily absorbed and makes alcohol faster than white sugar; hence its suggestion here).

Put into large bottles, as with grape and blackberry wines, until fermentation ceases to make bubbles in vent jars in which each hose rests. Siphon off as in other recipes and when thoroughly clear, siphon into ordinary bottles and cork tight. It requires from ten months to a year for elderberry to be really tasty for drinking.

RAISIN WINE

By observing the following formula you may make as much or as little raisin wine as you wish. To avoid carrying a heavy receptacle, it might be best to place an empty boiler on your gas range—but don't light the flame until you have ingredients mixed in it.

To each pound of raisins pour into the boiler one gallon of water and add to each gallon of water two and a half pounds of brown sugar. (Some folks use yeast to expedite fermentation, but it doesn't help the flavor and it is best to let nature take its course with the sugar fermentation).

Now let this mixture simmer over a slow flame but not boil, for about an hour and a half. Remove and let cool for a while until just lukewarm, then pour entire contents into stone or earthenware crock or crocks, as in the other recipes heretofore given. Let stand covered for not more than four days, stirring twice a day. Then siphon off, as before, into large bottles and go through the same process as in the blackberry, grape and elderberry wines, bottling after fermentation ceases. In the case of raisins, however, the wine does not become really palatable for a year after bottling.

DANDELION WINE

For every two quarts of dandelion blossoms (no stems to get into mixture) add two lemons and one orange, all seeded and sliced. Pour over them four quarts of boiling water and let stand for 24 hours.

Siphon off into another crock and add to each such quantity mixture four pounds of brown sugar and half

pound of raisins. Let ferment for three weeks or a bit longer if not quiet by then.

Siphon off into large bottles lightly corked and wait until sure the wine isn't "working" (fermenting) any more. Then siphon into bottles and cork tightly. This wine should be tasty in about nine months.

CHERRY WINE

To every four pounds of crushed, sour cherries (Italian), add six pounds of granulated sugar or brown sugar and two gallons of cold water. Let stand in crock for five weeks, covered, and stirring twice a day. Siphon off juice into large bottles, but do not squeeze out the pulped cherries—throw them away. Add about two pounds of brown sugar to each 5-gallon bottle and let ferment till quiet, then bottle.

RHUBARB WINE

Rhubarb wine is best when made with about 30 pounds of rhubarb cut into small stubs and crushed to each five gallons of water. To each gallon of this mixture add two and a half pounds of brown sugar and the juice of a lemon, adding the oily yellow rinds only. Do not let any of the white pith get into the mixture. Put into crock or crocks and let stand for not more than two weeks, stirring twice a day. Siphon into new crocks and add about a half pound more of brown sugar for each resultant gallon. Let this stand about five days, then siphon into 5-gallon bottles to end fermentation. Bottle, cork tightly and use in about a year.

The making of wines is useless if air is permitted to contact the mixtures, no matter what kind, for any length of time. Acetic acid results and the wine turns into vinegar instead of the gracious beverage you seek.

The foregoing recipes are time-tried and certain to produce excellent wines. If you desire particular flavorings of the grape mixtures, it is easy to suit your own taste with additions of slight amounts of brandy, rhatany, ground cinnamon or cloves, cardamom or other flavorings. By thus experimenting, you may counterfeit the flavors of many of the wines which you buy as Port, Sherry, etc. In fact, it might not be a bad idea to use some of these purchased wines themselves to mix with your home-made wines.

Chapter XIX

Something of Liquor Glassware

Nothing enhances the festive board so much as the glassware to be used in serving the wines to be imbibed.

One outstanding and almost imperative rule is to provide glasses of crystal clearness for nearly all the wines, the only exceptions, possibly, being for the Alsatian and Rhine wines, Moselle and Chablis, in which cases glasses of very delicate yellow or palest green almost unnoticeable in either hue, may be permissible.

Never use colored bowls for the other wines, nor any gold, silver or filigreed bowls. If you must insist upon any engraving on your wine glasses, let it be the simplest of monograms. Avoid the glass bowl of any type which conceals the rich colors of ruby, red, yellow, straw, gold, brown, amber, red-brown, purple, crimson or opalescent wines. It is the color which adds to the zest of wine, along with its aroma or "bouquet."

Anything in the glass service which detracts from a display of the color of wine is an abomination to the epicure and connoisseur. It is decidedly in bad taste and evinces lack of sophistication and culture.

Wine glasses are best the thinner and more fragile they are, so far as the more delicate vintages are concerned. For the lighter wines, Champagne and Sparkling Burgundy, the stems are heavier, but the bowls holding the beverage should be delicate.

When serving formally, all the glasses to be used in the courses should be placed in their order upon the table in front of each guest, forming an array of sparkling beauty holding rich promise and adding greatly to the decorative effect of the table.

As each glass is used and the contents finished with the course, it should be removed and the next one for the next course filled, emptied and similarly removed from table, so that at the close of the feast only the cordial glasses and the

Champagne or Sparkling Burgundy glasses remain before the guest. When the cordial glass is emptied, it, too, should be removed, leaving the post-prandial table containing only the glasses for toasting, which, of course, are filled and refilled as the toasting progresses.

The time for remaining at table is guided by host or hostess after the meal is finished. This varies, but it usually is not good form to rise immediately before observing some of the table amenities, after the finger bowls have been removed.

After rising, the men probably will wish to smoke and the ladies to powder their noses a bit, and then, these little functions disposed of, the social hour for chat and informality is made more delightful with occasional glasses of sparkling beverages.

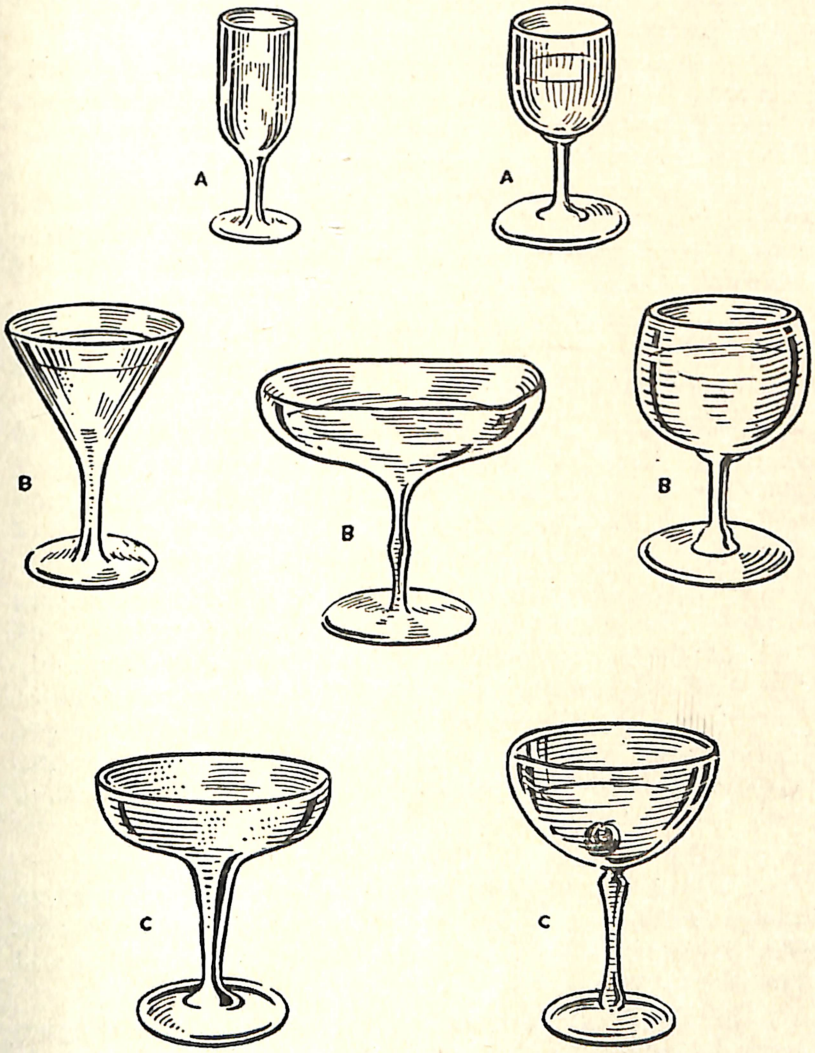
Cigarettes at table are permissible, but cigars should not find place there if ladies are present. Cigars, of course, are quite proper at "stag" dinners.

And now, let us discuss the various types of glasses that should go with the wines and other beverages.

Suppose we start with the cocktail glass, the usual one for the *aperitif* or appetizer.

The cocktail glass varies in size and shape, but usually is a stemmed glass with a sort of wide-mouthed, half spheroid shape. Others are wider-mouthed and shallower or short-stemmed and conical, flaring at top and much resembling a Sherry glass. Others are straight, slender cylinders. Their capacities vary from about two to six ounces. As in wine glasses, the bowls should be transparent.

For the dry white wines, glasses of the medium high stem tulip type or high-stemmed spheroid shapes should be used, the bowls crystal clear. This rule is modified, as before stated, in the case of the Rhine, Alsatian, Moselle and Chablis wines, when either the palest yellow or palest green bowls may be used. The capacities of the glasses vary from five to seven ounces. Don't be alarmed, however, so far as the capacities are concerned, for no wine glass ever should be filled to the brim, but preferably only to a generous half of the capacity. This is to permit of "rolling" the wine in the glass



A. Cordial or brandy glass. Liqueurs. Pousse-Cafes.
B. (Left) Sherry glass. (Centre) Light, or dry wine glass. (Right) Sweet Wine Glass.
C. (Left) Champagne or sparkling wine glass. (Right) Cocktail glass.

to moisten the inside walls and permit of greater enjoyment of the "bouquet."

For the demi-sec or "half-dry" wines, such as white Burgundy or white Bordeaux, stemmed spheroid glasses are preferable, but the long-stemmed tulip shapes are permissible. The capacity varies from four to seven ounces.

When serving the light red wines of Bordeaux or the *Rhone* River district of France, use very wide-mouthed, large tulip shaped glasses with high stems, or long stemmed spheroids. Capacities range from four to seven ounces.

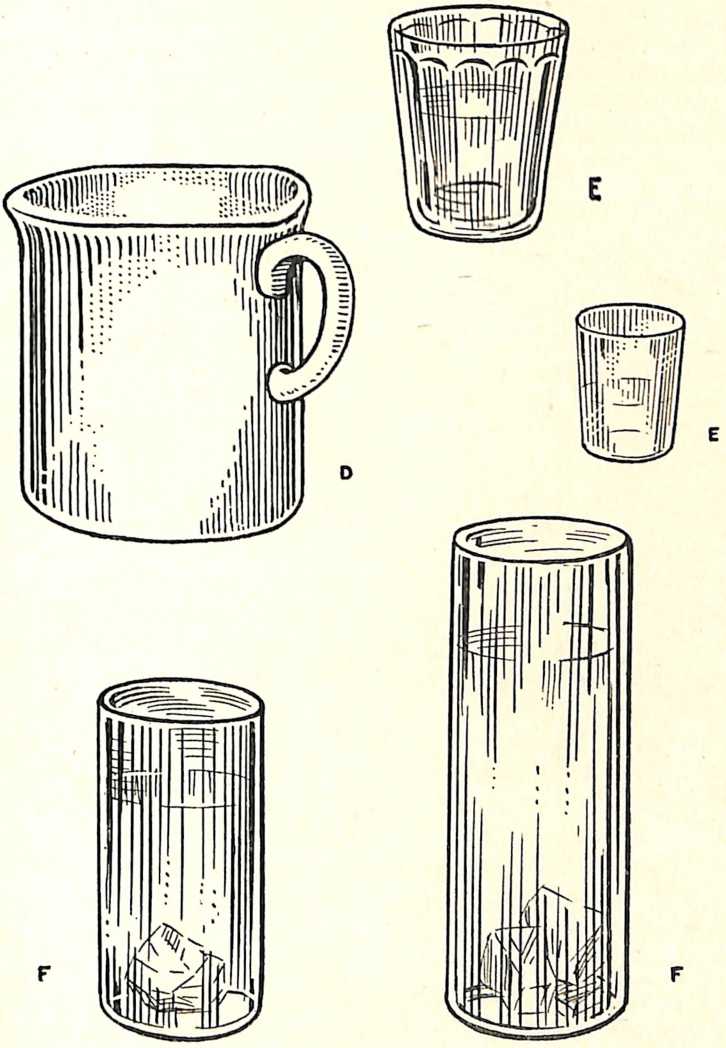
For your Red Burgundy (still) use wide-mouthed tulip or spheroid types to display to best advantage the glorious crimson of the wine color.

For Sparkling Burgundy a shorter, hollow-stemmed and fairly wide-mouthed half-spheroid or flat-looking "coupe" glass is used, so that the bubbling beads of effervescence may rise from the stem bottom and be admired from the time of their release until they break in contacting the air.

For Champagne, the widest mouthed of all glasses should be used. The shallow hemisphere or "coupe" surmounting the hollowed stem, up which, as in the Sparkling Burgundy glass which is slightly smaller, the beads rise fountain-like to the surface, should be expressive of generosity. Champagne demands expanse—demands plenty of showiness, so to speak. It is best appreciated, too, if imbibed from the wide-mouthed glass, which, incidentally, is far more decorative than the smaller sized, less showy tulip shaped glasses.

Of course, you may use in serving wines, fancy bowls of hexagon, octagon or fluted shape, but they are not in best form, if you are a stickler for the niceties of the wining and dining hour.

A growing fad for colored stems or feet beneath pure crystal bowls requires just a friendly word of warning to the hostess to harmonize her color effects. Imagine my reaction one time when, on an otherwise perfectly spread table, the hostess served Port Wine in green-stemmed glasses! She might have escaped later chagrin had she only used amber or golden colored glass stems.



D. Mug for ale, beer, hot drinks, punches, etc.

E. (Top) Old-fashioned cocktail glass. (Lower) "Jigger" or whisky glass.

F. (Left) Highball glass. (Right) Julep glass.

Somehow that glass of Port seemed to lose its savor for me, although I knew it was the best obtainable. The clash of its tawny-red glory against the green stem was not only unesthetic, but vulgarly conspicuous.

Gold, silver, filigree and other ornamented stems or feet should be used also with discrimination.

But I forgot, in this digression, to say that Port Wine should be served in crystal clear bowls of four-ounce capacity, surmounting rather sturdier stems than the Sherry glass boasts.

The Sherry glass should be pipe-stemmed and rise in a slenderly beautiful cone shape, flaring slightly at the mouth to a diameter of not more than three inches.

Larger glasses of the Sherry type are used for Sauterne.

Rhine and Riesling wine should be served in tall-stemmed Rhine wine glasses either rising in shallow wide cones or in slender and more tapering cones; or they may be hemispheric bowls wide at the mouth. The capacity varies from five to seven ounces.

Chianti, Claret and similar dry or light red wines, should be served in medium long-stemmed, five-ounce glasses of the large tulip, semi-spheroid or goblet shape, bowls absolutely unadorned and of clearest crystal, so as to reveal the sparkling glories of their colors. There is no objection to serving Sauterne and Graves in these glasses, either.

Brandy should be served preferably in very slender and small cone-shaped glasses tapering gracefully from the stem to a diameter at top of not more than one and a half inches, or in small-mouthed, bulging bowl "snifters" with stubby stems.

Old-fashioned cocktails are served in what might best be termed half-shell types of glasses, rising from a very thick flat bottom in a slight tapering of its cylindrical sides. It stands not higher than four inches from its base.

For cordials or liqueurs, of which never more than an ounce and a half should be served, small, tapering, stub-stemmed cylindrical or small cone-shaped Sherry glasses are used.

Beer glasses, which, of course, do not find place at the formal dinner with the wines, vary from goblets to shells,

which are virtually the same as highball glasses and can be called small or large shells. Beer also may be served informally in mugs or steins, covered or uncovered, decorated or plain, or in the stubby-stemmed, tapering, slender Pilsner type of glasses.

Ale is usually imbibed from tall, slender, very stubby stemmed or unstemmed glasses which taper outward from the foot toward the rim and end in a diameter not exceeding three and one half inches.

Highballs are served in ten-ounce, straight-sided, unstemmed cylindrical glasses, usually called "shells."

Frappes may be served in sherbet or cocktail glasses, with straws or glass sippers to imbibe contents.

Pousse Cafe drinks preferably are served in one-ounce crystal cylinders rising from stems almost as long as the bowls, or in the slender, small-sized Sherry glasses, so that the layers of colored ingredients are visible in all their beauty.

Straight drinks of whisky, gin and rum may be served in two-ounce, flat-bottomed, tapering cylindrical glasses or in bulging bowl and small mouthed glasses of the brandy glass type. The straight glasses seldom rise more than three inches from base to brim, and usually are called "ponies."

A "pony" glass, as previously explained, is standard at a capacity of two ounces and is virtually the same as the straight whisky type of glass.

Fizzes and rickeys, noggs and punches, juleps and cobblers, which, by the way, were greatly relished by Charles Dickens as a splendid Summer drink because of their refreshing coolness; smashes, floats, lemonades, bishops and sangarees, almost automatically suit themselves to the 10 to 12-ounce goblet or tumbler, and, very often, to the highball type of glass. Either is in good form.

One almost finds a guide in selecting the glasses to use for various wines and liqueurs by this simple process of reasoning: For rare, high-priced, sweet wines use the smaller types of glasses such as the Sherry glass or even smaller. For "dry" wines, the medium tulip or wide-mouthed glasses. For liqueurs the smallest types of glass. For sparkling wines, wide-mouthed, generous looking glasses.

These should be almost axiomatic guides. For instance, one does not (or should not) drink as large a quantity of sweet wines as the "dry" wines; hence the smaller glasses. Too much sweetness cloys in using wines as well as in eating candies, and one is likely to suffer a "sour" feeling afterward.

The "dry" wines, to the contrary, are more easily assimilated and hence predominate at the dinner, except for the sparkling types, which may be used almost abundantly to start the merriment and conviviality with which they always are associated.

In serving cordials and liqueurs this rule of small quantity is virtually dictated by the size of the cordial glass. Never should more than an ounce and a half of these beverages be served at the meal. Cordials really take the place of sweets and should be sipped with exquisite relish, hardly more than moistening the lips at each raising of the glass.

After the dinner and the cordials, there is no reason why sweet wines should not be imbibed, if one likes them better than the "dry," but the general preference seems to be for the effervescent and joy-making Champagnes and sparkling Burgundies.

If I may have seemed harsh toward colored bowls in wine glassware, it is because that type is a barbaric result and product of the Prohibition era, when good taste went to smash and monstrosities, both in drinks and in eating habits, thrust themselves upon the social amenities. They often disguised evil beverages which came from the darkness of bootlegging and hi-jackery.

Of course, they are delightfully informal and appear pretty before being filled with wine. After all, one may do anything one chooses at informal affairs. But for the formal meal, in the name of all that culture means, avoid colored bowls as you would the plague!

Chapter XX

General Observations

Down through the centuries, since man learned to concoct intoxicating beverages, the solemn warning has come to beware of alcohol. The Christian Bible, the Jewish Talmud, the Mohammedan Koran, the ancient writings of Confucius, Buddha, Brahma and a host of others into the remotest days of antiquity have preached to men of the perils lurking in the convivial glass.

Against their teachings the virtues of wine have been sung by the bards of Babylon, Assyria, Egypt, Greece, Rome, Carthage and virtually all the civilizations of the past.

Medieval praise of the grape followed, even in the missals of the priesthood, although they also warned against intemperate use of the "cup that cheers." Modern praise of the nectars that go with ambrosia has not been lacking.

Indeed, the battle between temperance and inordinate drinking has gone on unabated since the first jolly fellow came staggering home to his cave dwelling until today, when his jolly descendant, with silk topper tilted, tries vainly to find the keyhole, or, finding it, tries to open the lock with a toothpick.

Bigoted reformists have, from time to time, down through the centuries, enacted compulsory prohibitive laws, only to be defeated by liberalists when stern inhibitions evoked merely the evils of defiance against law and authority, and compelled more enforceable rules and statutes. I am for temperate drinking.

Temperate drinking makes alcohol a slave to man; intemperate drinking makes man a slave to alcohol. Only the fool permits alcohol, tobacco, tea, coffee, drugs or other potentially harmful products to enslave him. Drinking to the point that produces headaches the morning after is merely inviting slavery to the glass.

But down through the ages has come the irrefutable and omnipresent evidence that from the ranks of those who

drank or drink (even sometimes intemperately) have come our greatest geniuses of poetry, art, music, science, literature, philosophy, politics, statecraft, mathematics, astronomy, drama, war, invention, exploration, yes, and even of religion.

Hardly a human activity can be named in which some drinker has not stood pre-eminent—in manufacture, trade, business and the industrial arts. By drinker, of course, I do not mean drunkard.

One must be bigoted, indeed, to combat the superabundant evidence of the centuries.

This book is not a defender of unbridled orgies or revelry. Far from it. One need not become besotted to enjoy drinking.

For the weak brothers and sisters of the glass who do not, or will not, drink moderately, there can be only pity or contempt. But because these comparative few persist in being intemperate is no reason why the vast majority of humankind should be placed in straitjackets of tyrannical prohibitionism.

Entirely aside from the moral aspects of drinking, which are capable of more than one interpretation, lie other features of the question apparently ignored by fanatical reformers. I refer to the medicinal value of liquor, without which no book on the subject of drinking could be complete.

During the period of Prohibition, it was possible to obtain liquor legally through a doctor's prescription. Even the authorities who declared that no one could drink—legally—were forced to concede the life-saving qualities of good liquor.

For instance, beers, ales, wines and liquors all have valuable medical qualities and have been prescribed down through the centuries in cases of colds, fevers, poisoning, wounds and anemia. They also form essential bases of tonics. Beer and ale especially are excellent in their action on the elimination processes of the human body. Given the choice between them and the often habit-forming laxatives which are making fortunes for patent medicine manufacturers, give me beer or ale!

In colds, nothing is more likely to afford that blood stimulation needed to overcome congestion, than a good hot punch —any of those in this book—or any of the other hot drinks

listed, such as noggs and cups. For the feverish person, some of the cold drinks, given with smaller portions of alcoholic content, will help more than harm the patient.

In cases of poisoning, by snakebite, for instance, the need is to keep the patient from yielding to the benumbing influences of the poison, and nothing is better than a stiff hooker of whisky, brandy or rum—far stiffer in ounces than one ordinarily might drink. The blood must be stimulated until aid is obtained and a doctor can coordinate his effort with the first aid afforded by the ardent spirits imbibed by the victim of the poison.

Wounds are cleansed and made antiseptic by washing with whisky, brandy, rum, gin or straight alcohol.

Nothing is better in anemia than rich Port Wine, the finest blood builder and progenitor of red corpuscles in all the wine list. Port, indeed, is virtually the basic ingredient of most tonic preparations. All wine tonics are good for general run-down conditions and an occasional "shot" of whisky, gin or rum works marvels.

Heavy eaters often suffer from indigestion. Too many times after a hearty meal they feel distressed. One of the simplest ways to overcome this effect is to sip, after the meal, a white or green Creme de Menthe frappe, which marvelously tones the stomach and averts the formation of the gases which cause so much distress.

Morning headaches, whether from over-drinking or any other cause, often are banished by a "fizz" or some of the "sour" drinks listed in this volume. Headaches arise mostly from stomachic disorders. Drinks containing bitters are very helpful, but hold down on the alcoholic portions—say, to about half the ordinary quantity called for in the standard drinks.

For fatigue, nothing refreshes and stimulates the human system so much as the sparkling wines, lemonade-liquor drinks, slings, juleps, highballs, rickeys and bishops.

These are but a few of the medical uses and values of the alcoholic beverages which man's genius and God's Providence have bestowed upon the human family. Only abuse, not

temperate use, causes them to become banes, just as anything else used to excess can become baneful to the human system.

I have tried throughout this volume to make it helpful to drinker, host, hostess and guest. I cannot conclude it without adding, in the next chapter, toasts for the convivial post-prandial hours. And as a parting word, I urge my readers to maintain mastery over appetite and thirst—and wish them all long lives, fine digestion, good health through correct drinking, happiness and prosperity.

Chapter XXI

Toasts

Toasts are expressions of friendship, admiration, esteem or hope. They voice a wish for another's welfare, for mutual felicity and prosperity, or for turns in the tide of Fate. They may be ironic, cynical or defiant, as a hope for a foe's vanquishment. Nearly every emotion may be voiced in them and they may be given in verse or prose.

If host or hostess toast their guests, the guests likewise may toast their hosts or hostesses. At public banquets or dinners the toasts become, too often, long-winded eulogies. They are to be tolerated, not encouraged, although, of course, one must applaud, willy nilly.

In its best sense, the toast should be short and felicitous, a voicing of some nice sentiment from one person to another. Many start the dinner with a cocktail toast to the host or hostess. But the real toasting comes with the sparkling wines, when, Champagne or Sparkling Burgundy glass in hand, the hour of conviviality starts post-prandial eloquence.

It is not difficult to memorize a good toast, but some of the best are impromptu. The recipient of a toast tribute should not be tongue-tied, but should make some response as gracious as the one bestowed. Wine tends toward joviality and, even if one cannot be eloquent, the mood of the glass accepts the return toast as a gem of thought even if it be a mere reciprocal wish.

Toasts, as a rule, should be drunk standing, but as this sometimes is awkward, the lifting of glasses high before drinking may suffice. Readers will find a toast to fit almost any occasion in the following gleanings from masters of the art:

A Few Popular Toasts

Come, fill the cup, and in the fire of Spring
Your winter garment of repentance fling;
The Bird of Time has but a little way
To flutter—and the Bird is on the Wing!
"Rubaiyat" (Fitzgerald trans.)

Gentle friends, forbear to laugh
As I toast the wine I quaff—
Fair companions, what can be
Truer friend to you and me?
—George Sterling

God of youth, let this day here
Enter neither care nor fear!
—John Fletcher

A Book of Verses underneath the bough,
A Jug of Wine, a Loaf of Bread—and Thou
Beside me singing in the Wilderness—
Ah, Wilderness were Paradise enow!
—Omar Khayyam

Let's be gay while we may
And seize love with laughter;
I'll be true
As long as you
But not a moment after!
—Anon

Here's to the bride and mother-in-law,
Here's to the groom and father-in-law,
Here's to the sister and brother-in-law,
Here's to friends and friends-in-law,
May none of them need an attorney-at-law!
—Anon

Here's to the girl that I love
And here's to the girl who loves me;
And here's to all who love her whom I love,
And all those who love her who loves me!
—Ouida

Ah, my beloved, fill the cup that clears
Today of past regrets and future fears;
Tomorrow? Why, tomorrow I may be
Myself with yesterday's sev'n thousand years!
—"Rubaiyat" (Fitzgerald trans.)

If she think not well of me,
What care I how fair she be?
—George Wither

Here's to the light that lies
In woman's eyes—
And lies and lies and lies!
—Anon. Paraphrasing Thomas Moore

Here's to the woman who has a smile for every joy, a tear for every sorrow, a consolation for every grief, an excuse for every fault, a prayer for every misfortune, and encouragement for every hope.

—Sainte-Foix

Here's our next joyous meeting—and oh, when we meet,
May our wine be as bright as our union is sweet!

—Thomas Moore

Should auld acquaintance be forgot
And never brought to mind?
Should auld acquaintance be forgot,
And days of auld lang syne?
For auld lang syne, my dear,
For auld lang syne,
We'll tak a cup o' kindness yet,
For auld lang syne!
—Burns

God made man, frail as a bubble,
Man made love, love made trouble—
God made the vine—
Then, is it a sin
That man made wine
To drown trouble in?
—Anon

Here's to the girl that's good and sweet,
Here's to the girl that's true;
Here's to my heart that's at your feet—
My darling, here's to you!

Oh, here's to other meetings,
And merry greetings then,
And here's to those we've drunk with
And never can again!
—Major

Here's a long purse to you,
And a great thirst to you!
Fate be no worse to you!
—Richard Hovey

Then hail the banner of the free,
The starry flower of liberty!
—Holmes

Why, be this Juice the growth of God, who dare
Blaspheme the twisted tendril as a snare?
A blessing, we should use it, should we not?
And if a curse—why, then, Who set it there?
—Omar Khayyam

May the rose of England fairer blow,
May Scotia's thistle taller grow;
May the harp of Erin sweeter play,
While the Stars and Stripes shall hold their sway!
—Anon

Our country, our whole country, and nothing but our country!
—Webster

Here's to God's first thought, Man!
Here's to God's second thought, Woman!
Second thoughts are always best—
So here's to Woman!
—Anon

By mem'ries lurkin' in our hearts an' all our eyes bedimmin',
We'll drink a health to those we love, and who love us—the wimmin!
—Eugene Field

And much as wine has played the Infidel,
And robbed me of my robe of honor—well,
I wonder what the vintners buy
One half so precious as the stuff they sell?
—Omar Khayyam

Here's a fair strife to you!
Health and long life to you!
And a great wife to you!
—Richard Hovey

Stand to your glasses steady,
  And drink to your comrades' eyes;
Here's a cup to the dead already,
  And hurrah for the next that dies!
—Anon

Here's luck and more to you!
Friends by the score to you,
True to the core to you!
—Richard Hovey

Let's wisely partake of the generous juice,
But don't forfeit the boon by excess or abuse!
—Neaves

Make the most of life while you may,
Life is short and wears away!
—William Oldys

Let us drink (—who would not?—) since through life's varied round
In the goblet alone no deception is found!
—Byron

Here's to our soldiers, may they ever be brave,
In the fight for the right and our country to save!

To Our Soldier Dead
Hats off! Sacred host!
  Hail the flag they defended!
To the cause give a toast
  That freedom portended!

Here's to woman!—Ah, that we could fall into her arms without falling into her hands!
—Ambrose Bierce

To a most delectable woman—the other man's widow!

My toast's to the girl with a heart and a smile,
Who makes this bubble of life worth while!
—Anon

The daylight is gone, but before we depart,
One cup shall go round to the friend of my heart!
—Moore

To things we cherish—our friends, our books, our love, our times, our manners and our wine!

Here's to our friends in Heaven,
Here's to our friends in Hell;
And damned be the man who kisses a girl
And then will go round and tell!
—Anon

Here's to the only true language of love—a kiss!
—Alfred De Musset

Here's to goodbyes—that they never be spoken!
Here's to friendships—may they never be broken!

Drink hearty, lads, to the hope that you may drink heartier!

Here's to Water, water divine,—
It dews the grapes that give us wine!

Here's to the stork, that noble old bird,
So needed by couples to explain the third!

To baby hands, so weak yet strong,
That tie the knot of love life long!

A toast to our host
And a song from the short and the tall of us,
May he live to be
The guest of all of us!

There swims no goose so gray, but soon or late
She finds some honest gander for her mate!
—Pope

Oh, think of the moment when conscience returning
Shall put the brief pleasures of Bacchus to flight;
When the tongue shall be parched and the brow shall be burning,
And most of tomorrow shall taste of tonight!
—Henry S. Leigh

When I said I should die a bachelor, I did not think I should live till I were married.

—Shakespeare

Tell me, ye lovers of liquor divine,
Did you ever see a frown in a bumper of wine?

—"Clio and Euterpe"

Here's to matrimony—and a good compass to steer its seas!

To my pal—that too many may not make my share of his friendship too small!

Thou hast no faults, or I no faults can spy,
Thou art all beauty, or all blindness I!

—Codrington

Let wine be earth and air and sea—
And let that wine be all for me!

—Anon

May all single men be wed and all husbands happy!

Some men want youth and others health,
Some want a wife and some a punk,
Some men want wit and others wealth,
But they want NOTHING that are drunk!

—Old Song

Here's to you and you to me
And thirsty souls where'er they be!

Come, fill the cup to keep the spirits up
By drinking the spirits down.

To Grief—without which our joys were tame!

A toast to all our neighbors—so long as they mind their own business!

To Hell! May we have as good a time there
As we had in getting there!

—Anon

A toast to Dan Cupid, the great evil-doer;
A merciless rogue—may his darts ne'er grow fewer!

—Estelle Foreman

Here's to the mad world, the glad world,
The world of you and me—
'Tis better here from year to year
Than in Eternity!

Let me dream as of old by the river,
And be loved for the dream alway;
For a dreamer lives forever,
And a toiler dies in a day!
—John Boyle O'Reilly

Here's to the noblest, thankful hearts that take
The bread of pain, the bitter cup of woe,
And dare to feel content, for old joys' sake,
Among the thorns where roses used to blow.
—Anon

Here's a toast to all who are here,
No matter where you're from;
May the best day you have seen
Be worse than the worst to come!
—Anon

All I ask is a merry yarn from a laughing fellow rover,
And quiet sleep and a sweet dream when the long trick's over!
—John Masefield

Above, they say, our flesh is air;
Our blood celestial ichor;
Oh, grant, (mid all the changes there,)
They may not change our liquor!
—Thackeray

Here's to "the noble experiment's" ignoble death!

God save me from my friends; I can take care of my enemies.
—LaRochefoucauld

To work, the best thing to make us love life.
—Ernest Renan

Wine, women and song, may the three be found together, a trinity of blessings trebly dear united.

To news, living history!

Here's to the press, mirror of life; may it always reflect the truth!

To advertising, the life blood of business and trade!

Good luck to the hoof and the horn!
Good luck to the flock and the fleece!
Good luck to the growers of corn!
With blessings of plenty and peace!
—Anon

To farmers—founders of civilization!
—Daniel Webster (paraphrased)

May our feast days be many and our fast days be few!
—Mary L. Booth

To Christmas, time of remembrance and kind deeds!

Let us remember and taste the good cheer,
And remember old Christmas but comes once a year.
—Old Christmas Carol

I wish you a Merry Christmas
And a Happy New Year
A pocket full of money
And a cellar full of beer!
—Anon

To the Blue Eagle—may its wings never grow drab!

We may live without love—what is passion but pining?
But where is the man that can live without dining?
—Owen Meredith

To water—without which there were no wine!

I give you play days, gay days, heydays—and pay days!

Here's a health to all hunters, and long be their lives,
May they never be crost by their sweethearts or wives!
—Anon

Here's to golf—for its nineteenth hole!

Drink to me only with thine eyes
And I will pledge with mine,
Or leave a kiss within the cup
And I'll not ask for wine.

The thirst that from the soul doth rise
Doth ask a drink divine,
But might I of Jove's nectar sip,
I would not change for thine!
—Ben Jonson

Today is ours; what do we fear?
Today is ours; we have it here!
Let's banish business, banish sorrow,
To the gods belongs tomorrow!
—Cowley

Let the lass be good even if the glass is filled badly.
—Old English Toast

Give the toast, good fellow, be jovial and gay,
And let the brisk moments pass jocund away!
—Anon

Here's to the girl with eyes of brown,
Whose spirit proud you cannot down!
—Anon

May the hinges of friendship never rust or the wings of love lose a feather. —Old Scotch Toast

Let's eat, drink and play till the worms do corrupt us,
'Tis certain, "Post mortem nulla voluptas,"
For health, wealth and beauty, wit, learning and sense
Must all come to nothing a hundred years hence.
—Thomas Jordan

Then fill the cup, fill high, fill high!
Let Joy our goblets crown;
We'll bung Misfortune's scowling eye,
And knock Foreboding down!
—Lowell

Oh, some are fond of red wine, and some are fond of white,
And some are all for courting by the pale moonlight,
But rum alone's the tipple, and the heart's delight!
—John Masefield

Ship me somewhere East of Suez,
Where the best is like the worst;
Where there ain't no ten commandments
And a man can raise a thirst!
—Kipling

Here's to Eve, the mother of all beauty, and the grandmother of all mischief! —Carolus Ager

Here's to the clever—
May they be with us ever!
—Meusa

Wreathe the bowl
With flowers of soul
The brightest Wit can find us;
We'll take a flight
Toward Heav'n tonight
And leave dull earth behind us!
—Moore

He who drinks one glass a day
Will live to die some other way.
—Stanlicus

Oh, many a man has drunk to his bride,
And a bonnie fair maide she may be,
But I give a health to the ale that I quaff,
For my ale cask is married to me!
—Henry Stanley Haskins

Whisky, drink divine,
Why should drivellers bore us
With the praise of wine
When we have thee before us?
—Joseph O'Leary

Fill, lads, fill!
Here we have a cure
For every ill!
—Frederick Marryatt

O'er a song and a bumper then let us be gay,
Nor think of tomorrow, but drink, boys, today!
—Anon

Were't the last drop in the well,
As I gasped upon the brink,
Ere my fainting spirit fell,
'Tis to thee that I would drink!
—Byron

Happy mortal! He who knows
Pleasure which a pipe bestows!
—Isaac Hawkins Browne

Here's to the land that gave me birth,
Here's to the flag she flies,
Here's to her sons, the best of earth,
Here's to her smiling skies!
Here's to a heart which beats for me,
True as the stars above,
Here's to the day when mine she'll be—
Here's to the girl I love!
—Frank Pixley

Here's a turkey when you are hungry,
Champagne when you are dry,
A pretty girl when you are lonely,
And Heaven when you die!
—Anon

Sweet Hope, ethereal balm upon you shed,
And wave her silver pinions o'er your head!
—John Keats (Paraphrased)

To every lovely lady bright,
What can I wish but faithful knight?
To every faithful lover, too,
What can I wish but lady true?
—Scott

Here's to a life with tranquil comfort blest,
All earth can give that earth has best!
—Holmes

May we kiss whom we please and please whom we kiss.
—Anon

Oh, some that's good and godly ones they say that it's a sin,
To troll the jolly bowl around, and let the dollars spin;
But I'm for toleration—and for drinking at an inn!
—John Masefield

Here's to the present—and to hell with the past!
A health to the future and joy to the last!

To you and you,
Our friends kind and true,
In glasses tall,
We'll drink to one and all
For auld lang syne!
—Drinking Song

Here's to the poorhouse—may we never enter it!

There's a beautiful toast
To a feminine host,
There's a swing to the ladies, God bless 'em!
But the women should cry
With their glasses on high,
A toast to the men who dress 'em!
—Anon

Let's drink to Love, the darndest most contrary, vexatious and distressing thing in life—and the most comforting and divine.

To that supreme creation of God—Mother!

A toast to dad,
The dear old lad,
Who toils from day to day,
Little appreciated,
Mostly depreciated,
But fighting our troubles away!

To father—next to Mother the finest parent in the world!

Here's to the hand of friendship—may its clasp always be warm!

Let's drink to our sweethearts
Who'll soon be our wives
And hope they'll be sweethearts
Throughout all our lives!

Here's till we meet again,
And when we meet
That we will meet
Again and again and again!

Now while we drink to each and each to other,
I give you this—to Mother!

Here's to our wives, God bless 'em,
And may they bless us in return—
But I very much fear
They will turn a deaf ear
And all of our blessings will spurn!

What am I?
An infant crying in the night,
An infant crying for the light—
And with no language but a cry!
—Tennyson

Here's a toast to the toast that good fellowship brings
With the sparkle of beer and of wine;
May its merriment always be deeper, my friends,
Than the foam on the top of the stein
—Anon

I have known many, liked a few,
Loved but one—so, here's to you!
—Anon

Here's to bachelors—consolers of widows and hopes of maidens! —De Finod (Paraphrased)

Who drinks to parting, when parting is pain?
Let's drink but to meeting—and meeting again!

To one who never murmurs, who gives fealty and faith unstinted, who would willingly die if I might live—my dog!

You and I are far too wise
Not to fill our glasses,
Here's to me and here's to thee,
And here's to all the lasses!
—Richard Hovey

Comrades, pour the wine tonight,
For the parting is with dawn,
Oh, the clink of cups together,
With the daylight coming on!
—Hovey

Here's to those who wish us well,
And those who don't may go to—Heaven!
—James Keene

May your joys be as deep as the ocean and your sorrows as light as its foam. —Anon

Here's to the saint and the sinner,
The saint for the sins he hasn't
The sinner for sins he has,
For the saint could be never a winner
If there were no sinner!

God rest ye merry, gentlemen!
—Old Song

Here's to well enough and not enough but even more to just enough!

Who cares for temperance cares best for wine!

I drink to one and only one—
And may that one be he
Who loves but one and only one—
And may that one be ME!
—Anon

May we never want a friend, nor a bottle to give him.
—Dickens

Today we toast, tomorrow roast!

Here's to thee and thy folks!
May they love me and my folks
As much as me and my folks
Love thee and thy folks!
—Anon

There are no sorrows wine cannot allay,
There are no sins wine cannot wash away!
There are no riddles wine knows not to read,
There are no debts wine is too poor to pay!
"Rubaiyat" (Richard LeGallienne trans.)

Fill up the bowl, upon my soul,
Your troubles you'll forget, sir,
If it takes more, fill twenty score,
Till you have drowned regret, sir!
—Alfred Breun

Who loves not wine, woman and song,
He is a fool his whole life long!
—Thackeray, after the German

Here's to the prettiest,
Here's to the wittiest,
Here's to the truest of all who are true;
Here's to the sweetest one,
Here's to the neatest one,
Here's to them all in one—here's to you!
—Anon

To the model husband—always some other woman's!
—Anon

Here's to the man who loves his wife,
And loves his wife alone,
For many a man loves another man's wife
When he should be loving his own!
—Anon

Here's to thine and here's to mine!
Now's the time to clink it!
Here's a flagon of old wine
And here we are to drink it!
—Hovey

Here's to the hostess! May she be hung, drawn and quartered! May she be hung with jewels, drawn in a coach and four, and quartered in a palace! —Anon

Come in the evening or come in the morning—
Come when you're looked for, come without warning;
A thousand welcomes you'll find here before you!
And the oftener you come the more I'll adore you!
—Old Irish Toast

May our friendship, like wine, improve with time.

Away with farewells,
Let welcomes always be!
And may we always share wells
Of friendship deep as sea!

Come, fill to joyous years
This crystal clear and fine—
The morn may fill with tears
What now we fill with wine!
—Sheffauer

A million surplus Maggies are willing to bear the yoke;
And a woman is only a woman, but a good cigar is a Smoke!
—Kipling

Welcome be ye that are here,
Welcome and make good cheer,
Welcome and Happy New Year!
—Old Song

May mirth and good fellowship ever abound!
Boys, fill up a bumper, and let it go round!
—Old Song

To you, to me, to all of us,
May Sorrow never take a fall of us!

God grant you many and happy years,
Till, when the last has crowned you,
The dawn of endless years appears,
And Heaven is shining round you!
—Holmes

To hospitality, the sweetest thing that ever graced a home!

Here's to the girlie who isn't too wise,
Or hides all her wisdom behind her two eyes!

May your mirror never reflect a sorrow!

Here's to man from morning to night,
Here's to the man with courage to fight,
The courage to fight and the courage to live—
The courage to learn and to love and forgive.
—Anon

To woman—the masterpiece!
—Confucius

To women, God bless them—even if they damn us!

Here's to mothers—the guideposts to Heaven!
—Meusa

Here's to the maid ye love, my lads,
And here's to her promise true,
And here's to the blue of the sky in her eye
And the print of her tiny shoe!
I drink to her sunny hair, my lads,
I drink to her lips rose red.
The lass you love is the world to you
When all's been done and said!
—Robert Emmet Mac Alarney

To our wives, whom we may not know so well, but who know us perfectly!

Our country! In her intercourse with foreign nations may she always be right; but our country right or wrong!
—Stephen Decatur

America and England: and may they never have any division but the Atlantic between them!
—Charles Dickens

That government of the people, by the people and for the people shall not perish from the earth!
—Abraham Lincoln

Life slips its tether
When good fellows get together.
—Richard Hovey

Here's to the gladness of her gladness when she's glad!
Here's to the sadness of her sadness when she's sad!
But the gladness of her gladness
And the sadness of her sadness
Are not in it with her madness when she's mad!
—Anon

Here's to the land of the shamrock so green,
Here's to each lad and his darling colleen,
Here's to the ones we love dearest and most—
And may God save old Ireland—that's an Irishman's toast!
—Anon

Here's health to you and wealth to you,
Honors and gifts a thousand strong;
Here's name to you and fame to you,
Blessing and joy a whole life long!
But, lest bright Fortune's star grow dim,
And sometimes cease to move to you,
I fill my bumper full to the brim
And pledge a lot of love to you!
—Nannie B. Turner

After man came woman—and she has been after him ever since!
—Anon

Within this goblet, rich and deep,
I cradle all my woes to sleep!
—Moore

We'll drink to the friends who wish us well,
So fill to the brim and toast 'em;
And if there be those who wish us ill—
Why, now is the time to roast 'em!
—Grace Luce Irwin

Here's to luck—that it may come our way!

A toast to Fear—that we may never feel it!

To our Army and Navy forever,
Linked by a tie ne'er to sever!
God give them the might
To fight the good fight
And taste of defeat no, not ever!

To the ace of the skies,
May God give his eyes
First sight of a foe in a plane!
And when the fight's over
May he be in clover
And fly to our welcome again!

Let's drink to Old Glory,
The flag of the free!
May ever her story
Most glorious be!

Here's to the cultured
And here's to the crude,
So long as they're honest
And drink without mood!

To Wealth—the kind that cannot be alloyed by greed—
The wealth of love and hope and kindly deed!

Come, fill a fresh bumper, for why should we go
While the nectar still reddens our cups as they flow!
—Holmes

To our President: May God guide his actions, guard his health and preserve his mind.

A song for our banner! The watchword recall
Which gave the Republic her station!
"United we stand, divided we fall!"
It made and preserves us a nation!—J. P. Morris

Hail, social glass, thou foil to care,
Here and there and everywhere!

Here's to misers—whose abstinence gives us the more to drink.

When love grows cold, 'tis wine still warms me,
When friends are fled, 'tis wine that charms me.

To lawyers—who can win for us!

To bachelors—who ought to know better
That, doubled, a drink is the wetter!

A bumper to the office boy,
To whom all men are one;
He turns aside the millionaire,
He turns aside the bum!
—R. W. Criswell

May we ever escape boredom—and bores;
May we ever escape soredom—and sores;
And if we meet either—
I hope we meet neither!—
May it be in a place without doors!

Here's to our critics—who convince us only the more of our virtues!

Here's to the maiden of bashful fifteen;
Now to the widow of fifty;
Here's to the flaunting, extravagant queen,
And here's to the housewife that's thrifty.
Let the toast pass,
Drink to the lass,
I'll warrant she'll prove
An excuse for the glass.—Sheridan

Here's to our hostess,
Whose labors to please
Now make her our toastess
For not serving us teas!

Here's all that's fine to you!
Books and old wine to you!
Girls be divine to you!
—Richard Hovey

To woman—you can't live with her and you can't live without her! —Anon

Disguise the bondage as we will,
'Tis woman—woman rules us still!
—Longfellow

To woman—once our superior, now our equal!
—Anon

Ho, a song by the fire, fill the pipes, pass the bowl
Ho, a song by the fire, with a skoal, with a skoal!
—Richard Hovey

Here's hoping you will live one thousand years;
Here's hoping I will live one thousand years less one day!
How could I live on that day
Knowing that you had passed away?
—Anon

Give a rouse, then, in the Maytine
For a life that knows no fear!
Turn nighttime into daytime
With the sunlight of good cheer!
For it's always fair weather,
When good fellows get together,
With a stein on the table and a good song ringing clear.
—Hovey

A peace to those who hate us,
A smile for those who love,
Patience for those who wait us,
And for cold hands a glove!

Here's to the black eye, the melting blue—
I cannot choose between the two!
—Holmes

Not the laurel—but the race,
Not the quarry—but the chase!
—Anon

To castles in the air—may they never vanish!

Here's to the girl with eyes of gray,
Whose sunny smile drives care away!
—Anon

God grant us good, whether or not we pray,
But e'en from praying souls keep bad away.
—Anon

May all your pain be sham pain, and all your champagne real! —Anon

He who drinketh strong beer and goes to bed right mellow,
Lives as he ought to live and dies a hearty fellow.
—Old English Song

Why measure all your good in gold?
No rope of sand is weaker;
'Tis hard to get, 'tis hard to hold—
Come, lad, fill up your beaker!
—Mark Lemon

Hand round the wine—
The past is mine!—Ednah Robinson

May the work that you have be the play that you love.
—Geberding

Here's to the whole world, for fear that some fool will be sore because he's left out! —Anon

Come, love and health to all;
Then I'll sit down. Give me some wine, fill full,
I drink to the general joy o' the whole table.
—Shakespeare

One word ere yet the evening ends,
Let's close it with a parting rhyme,
And pledge a hand to all our friends
As fits this merry Christmas time!
—Thackeray

Here's to our home,
And here's to our club,
But not to the home
Where the club waits the "hub!"
—Phil McAllister

May good heads be preferred to fine heads!
—Old English Toast

Here's to a long life and a merry one,
A quick death and a happy one,
A good girl and a pretty one,
A cold bottle and—another one!—Anon

Here's to the girl, demure and bland,
In entertaining, apt and able;
Whose eyes look down, whene'er her hand
Caresses yours beneath the table!
—William E. S. Fales

Here's to the girl with eyes of blue,
Whose heart is kind and love is true!—Anon

A toast to the fellow who when he drinks deep
Gets royally mellow and then falls asleep!—Fales

Here's a health to you and yours who have done such things for us and ours; and when we and ours have it in our powers to do for you and yours what you and yours have done for us and ours, then we and ours will do for you and yours what you and yours have done for ours. —Old English Toast

A toast to the wise
And a toast to the foolish
A toast to your eyes—
May they never grow mulish!

Whate'er the hue of their eyes may be,
I'll drink to the girls this toast with thee!—Anon

Here's hoping your life may be happy and gay,
Some honest work done and some leisure for play,
And last—since I'm toasting your happiness true—
Here's hoping—here's hoping your friends may be few!
—MacAlarney

Here's to thee and thine,
Here's to me and mine—
May thine and thee
Like mine and me!

To our sweethearts and wives—may they never meet!
—Anon

May the last dollar soon have a successor.

Better beams without stars
Than stars that don't shine;
Better wine without jars
Than jars without wine!—Bodenstedt

Hands around, then, all together—
Glass to glass, and let them clink—
Glasses clink!
Care is dead and folly reigneth;
Fill again and blithely drink!
Fill and drink!—Ernest S. Simpson

He is not drunk who, from the floor,
Can rise again and drink some more;
But he is drunk who prostrate lies,
And cannot drink or cannot rise.—Eugene Field

So, when that Angel of the darker Drink,
At last shall find you by the river-brink,
And, offering his Cup, invite your Soul
Forth to your lips to quaff—you shall not shrink.
—"Rubaiyat" (Fitzgerald translation)

I used to know a clever toast,
But pshaw! I cannot think it—
So fill your glass to anything
And, bless my soul, I'll drink it!
—Wallace Irwin

Here's to life: entered with a protest—endured on compulson—and left with a sigh. —John Ernest McCann

Here's to Miss Fortune—may we always Miss her.
Here's to Dame Fortune—may we meet and kiss her.
—John Ernest McCann

To a newly-wed pair:
May your troubles be only little ones!

To the Star-spangled Banner, oh, long may it wave
O'er the land of the free and the home of the brave!
—Paraphrasing Francis Scott Key

Here's to our enemies who openly fight us
And a curse on false friends who secretly blight us!

Cursed be the companion of the glass—with a memory!
—Lord Byron

To home—the place where we grumble the most and are treated the best!

May your shadow never grow less!
—From the Arabian

Here's to undertakers—may they never OVERtake us!
—Henry Stanley Haskins

To Home—a world of strife shut out, a world of love shut in.
—Anon

Come, fill your glass with wine that gleams
As bright as stars above,
And while the generous bumper streams,
Let's toast the girls we love!
—John McNaught (Paraphrased)

Ah, make the most of what we yet may spend,
Before we, too, into the Dust descend,
Dust unto dust, and under dust to lie,
Sans wine, sans song, sans singer and—sans end!
—"Rubaiyat" (Fitzgerald trans.)

Here's a sigh to those who love me,
And a smile to those who hate,
And whatever sky's above me
Here's a heart for any fate!—Byron

You're beaten to earth? Well, well, what's that?
Be proud of your blackened eye!
It isn't the fact that you re licked that counts,
But how did you fight—and WHY?—Henley

Ah, Love! Could you and I with Him conspire
To grasp this sorry scheme of things entire,
Would we not shatter it to bits—and then
Remould it nearer to the heart's desire!
—"Rubaiyat" (Fitzgerald trans.)

May duty ne'er divert us from our love nor love divert us from our duty!
—Anon

String the lyre and fill the cup,
Lest on sorrow we should sup!—W. S. Gilbert

To Pain—that it may never visit us!

Over and over I'll sing this refrain—
In parting let's think of our meeting again!

That you may live to be old and full of mirth,
It's people like you that we need on this earth!

Come, fill my cup until it swim
With foam that overlooks the brim.
Who drinks the deepest? Here's to HIM!
—John Cleveland

To mother—the only one who could have borne me and borne me!

Here's to baby—man to be—
May he be as fine as thee!
Here's to baby—girl to be—
May she be as sweet as thee!

To the Colonel's lady and Judy O'Grady—
They're sisters under their skins!
—Kipling (Paraphrased)

Here's to the groom with bride so fair,
And here's to the bride with groom so rare!

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!
At four I sought my whirling bed,
At eight I woke with such a head—
It is no time for mirth and laughter—
The cold, grey dawn of the morning after!
—George Ade

To the have-beens, the are-nows—and the may-bes!—Anon

I don't care where the water goes if it doesn't get into the wine!
—Chesterton

To marriage—for its joys without its pains!

Here's health to the maiden and health to the dame,
And health to the gay little widow, the same;
May the maid become dame, the dame widow, and then
May the widow be led to be married again!—Anon

Let's wreathe the bowl with flowers of soul,
The brightest wit can find us,
We'll take a flight to Heav'n tonight
And leave dull earth behind us!—Anon

Ho, a smile and a glass and a toast and a cheer
For all the good wine, and we've some of it here!
In cellar, in pantry, in attic, in hall,
Long live this gay servant that laughs for us all!—Anon

Once more fill a bumper—never talk of the hour;
Our hearts thus united, old Time has now power!—Moore

To dear old times and times to come
If times to come have lots of rum!

Toast we in brandy or whisky or wine,
What matter the drink if it makes wit to shine?

Happy birthday to you
And many to be,
With friends that are true
As you are to me!

Now, then, the songs—but first, the wine!
The gods be with you, friends of mine!
—Eugene Field

Should you wish to find out if a man's a good fellow,
His virtues and faults will appear when he's mellow!
—Neaves

Beer, beer, glorious beer,
Fill yourselves right up to here!
Make a good meal of it,
Drink a good deal of it,
Glorious, glorious beer!—Old Song

Kings wine makes gods, and meaner creatures, kings.
—Shakespeare

To woman, the only loved autocrat who elects without voting,
Governs without law, and decides without appeal! —Anon

If drinking's a sin, I cannot help thinking
Mankind have had sins independent of drinking!
—Neaves

We'll drink tonight with hearts as light
To loves as gay and fleeting
As bubbles that swim on the beaker's brim
And break on the lips while meeting!
—Hoffman

Under the art of you,
Parcel and part of you,
Here's to the heart of you!
—Richard Hovey

Here's to the happy man: All the world loves a lover.
—Emerson

Here's to the bride that is to be,
Here's to the groom she'll wed,
May all their troubles be light as bubbles
Or the feathers that make up their bed!

To music, if it make us gay,
But not to music, if it make us pray!

To our Navy—may it never have to fight,
But if it fight, as well may be—
Our Navy—here's to victory!

To them that lie in Flanders fields, a toast!
The lads we loved so well—and miss the most!

To the vanquished—for if they were not they'd be victors!

Let's win the fight and then forget the battle that we fought,
For vict'ry has its losses and vict'ry may be naught!

Here's to a horse I can ride
Here's to a book I can read,
Here's to a dog by my side
And a guest that I ever can feed.

Here's to the girl of my heart
And here's to the day she'll be mine,
And here's to the days we set apart
To toast all these things in wine!

Here's to the eyes that are tender and gray,
Here's to the eyes that are blue,
Here's to the eyes that are black or brown,
So long as the eyes speak true!
—A. G. Hales

Now I, friend, drink to you, friend,
As my friend drank to me,
And I, friend, charge you, friend,
As my friend charged me,
That you, friend, drink to your friend,
As my friend drank to me;
And the more we drink together, friend,
The merrier we'll be!—Anon

Here's to the eyes of the one I love,
Here's to the one I trust—
I do not love him because I will,
I love him because I must!
—A. G. Hales

While there's life on the lip, while there's warmth in the wine,
One deep health I'll pledge, and that health shall be thine!
—Owen Meredith

To our absent friends—and their quick presence!

If distance lends enchantment to the view
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"I often wonder what the Vintners buy

One-half so precious as the Stuff they sell."

—Omar Khayyam

TLW