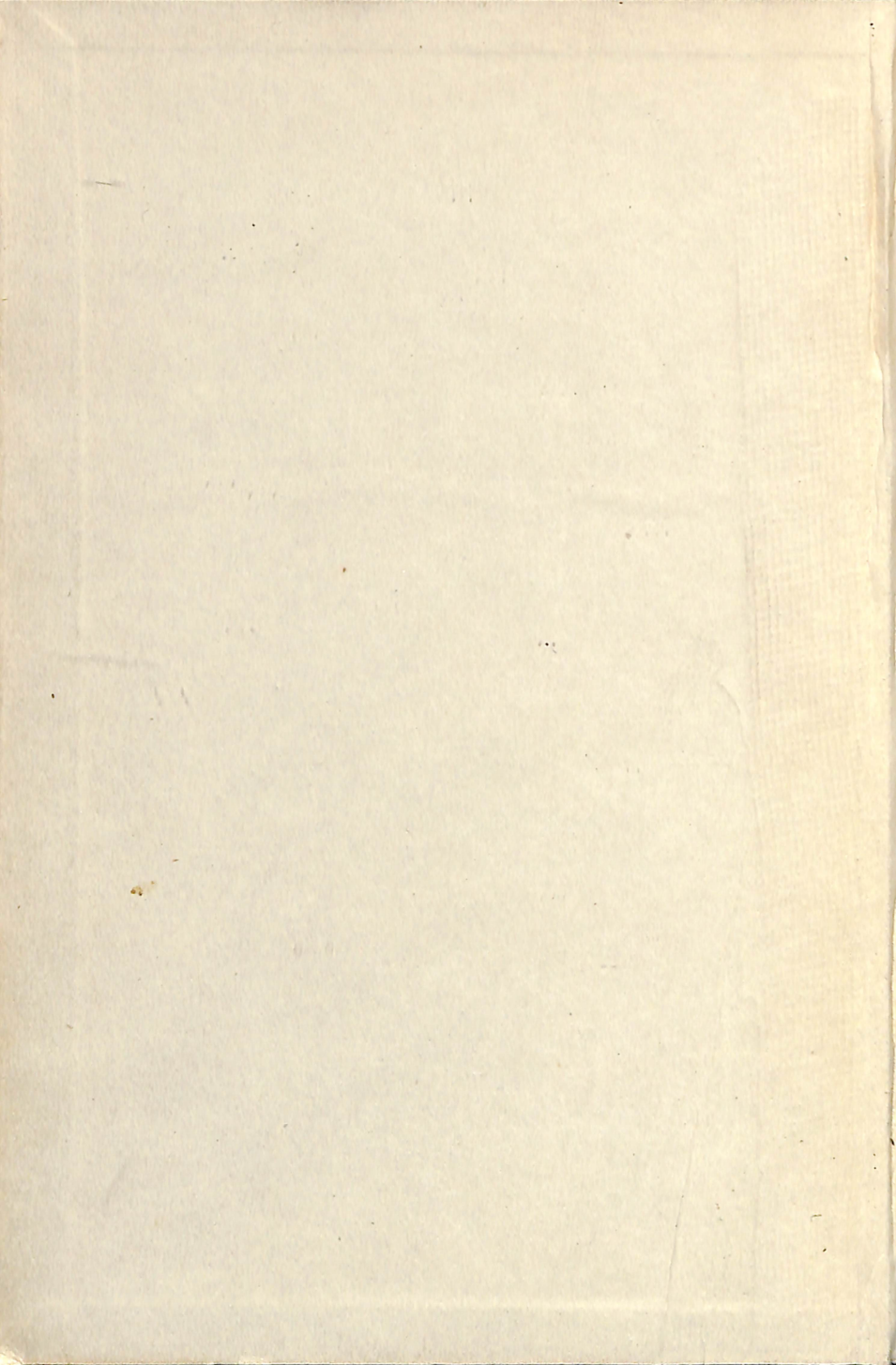
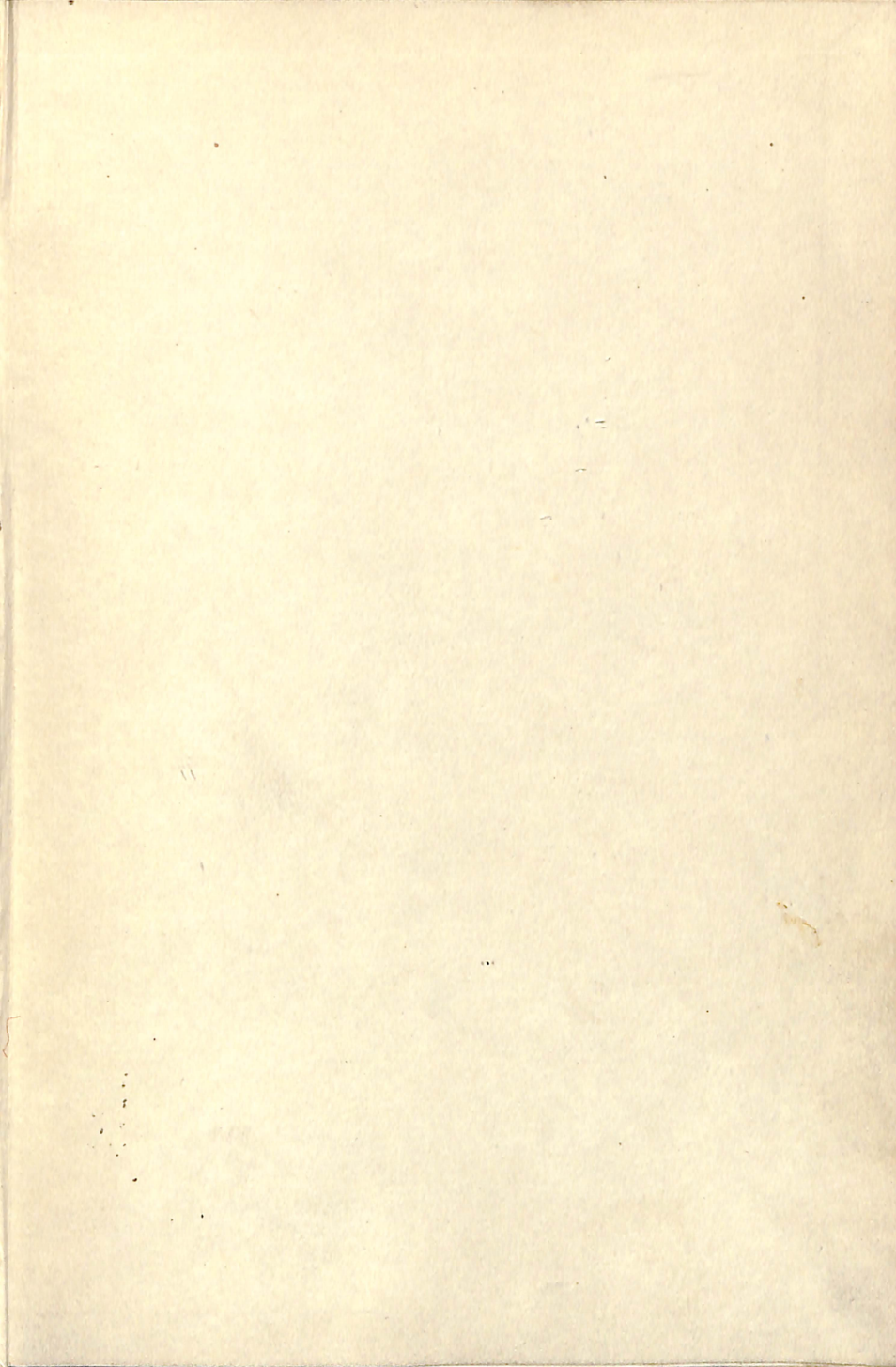
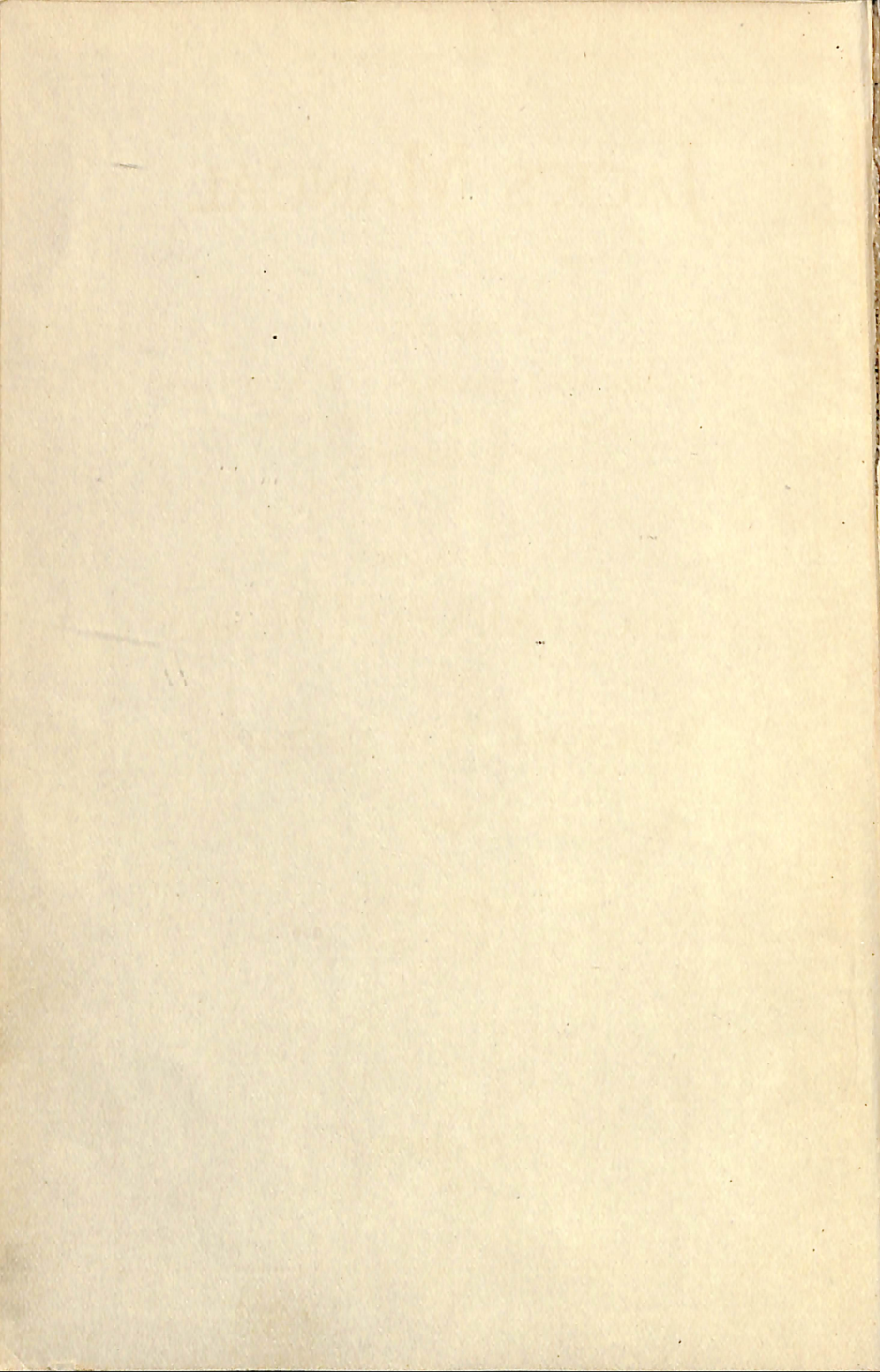


**Jack's  
Manual**







# JACK'S MANUAL

---

A TREATISE ON  
THE CARE AND HANDLING OF WINES AND  
LIQUORS, STORING, BINNING  
AND SERVING

---

RECIPES FOR  
FANCY MIXED DRINKS  
AND  
WHEN AND HOW TO SERVE



COPYRIGHT

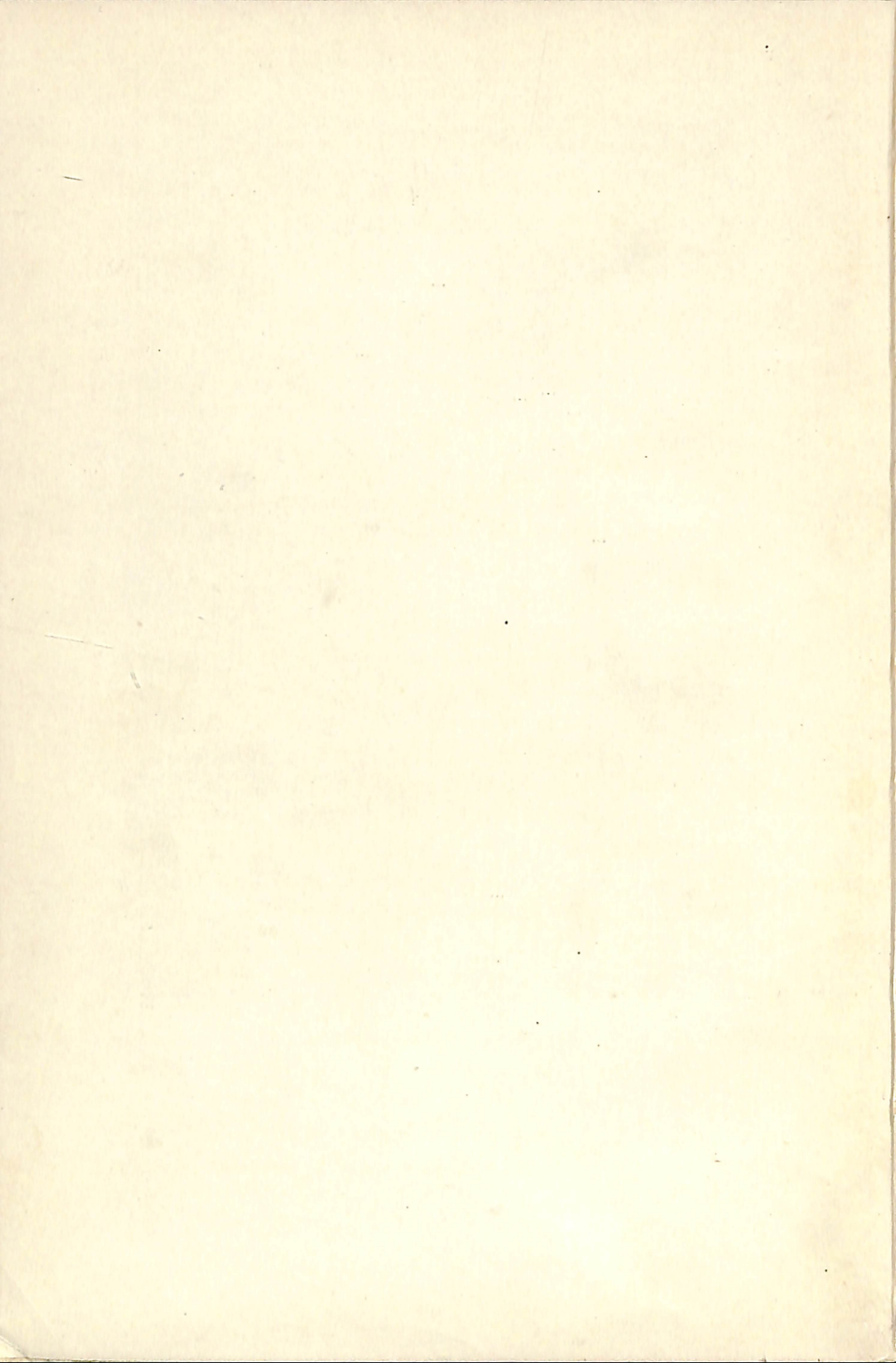
BY  
J. A. GROHUSKO  
1908

PRINTED BY  
EDWARD V. BROKAW & BRO.  
NEW YORK

COPYRIGHT 1908  
BY  
JACOB A. GROHUSKO.



Very truly  
J. Grohowski





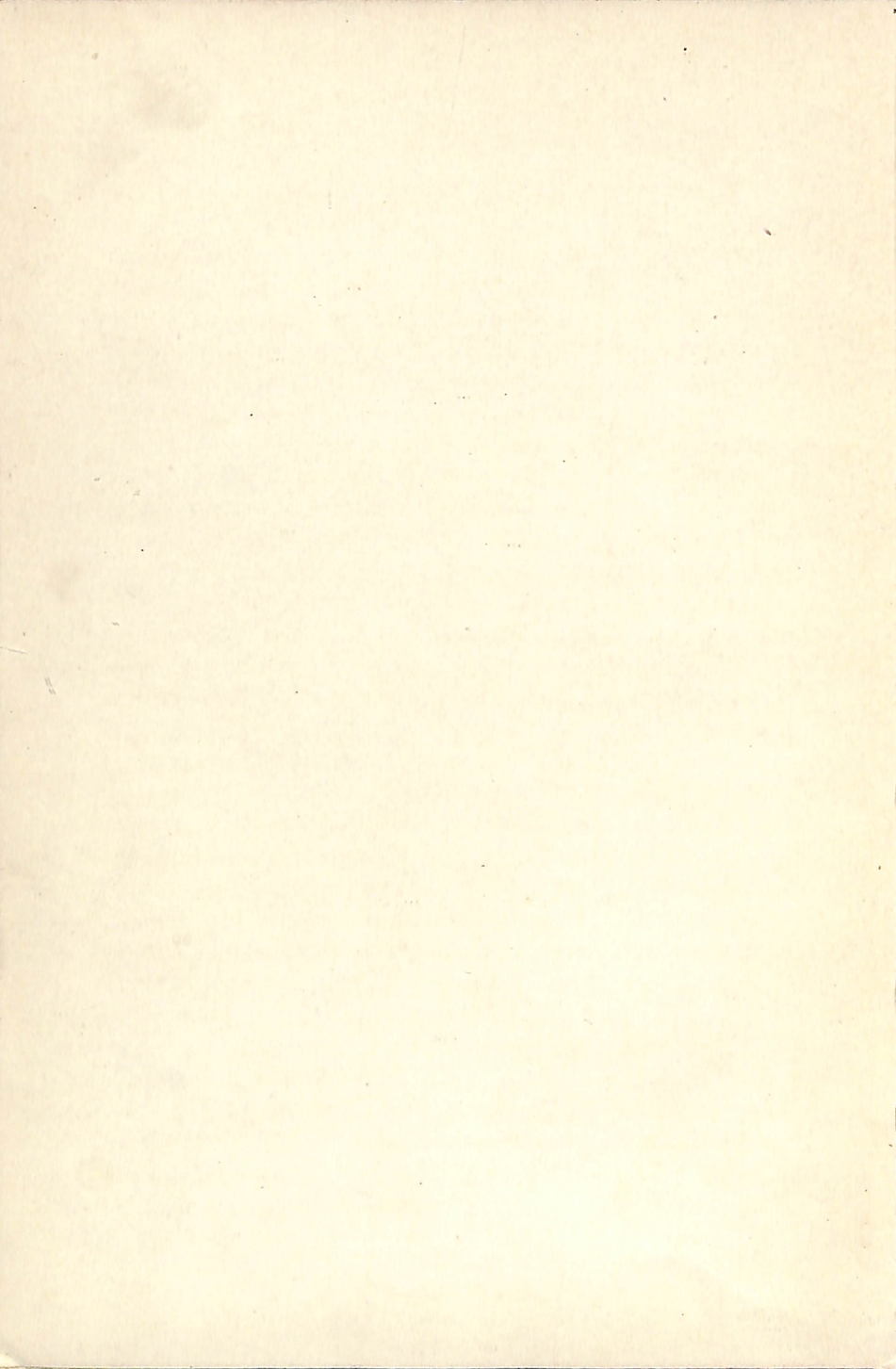
## INTRODUCTION.

My desire to place in the hands of my friends and patrons the information contained in this little book, is to recognize their appreciation of my efforts to please them. This has been shown by their many inquiries and requests for recipes and points relating to the many varieties of fancy drinks and beverages, for which they have come to me for many years.

It is my purpose, however, in preparing the following pages to name the best brands of wines, liquors and cordials, to point out the most redeeming qualities to be found in high class beverages and to produce a book which will prove both interesting and instructive to those who are lovers of the most appetizing productions of the connoisseur's judgment and selections.

My knowledge of this business has been acquired by many years of constant and attentive work in the service of large hotels and clubs; during which time I have had sole care of this important end of the business from the time of storing or binning the sparkling liquids in the cellar to the time of their coming forth, to bring delight and satisfaction to the palate of the most critical Judge. From time to time I have gained many good points and obtained information of value from being constantly associated with the wine merchants from all countries, and men whose travels have made them familiar with the methods employed in those famous cellars and vineyards of Italy and other European countries.

I ask you, therefore, to judge this book, not as a masterpiece of literary art, but for the practical information contained therein, and taking for granted that it will be received with consideration in this regard, I offer it to you and trust that my work has not been in vain.



## CELLAR MANAGEMENT.

### CELLAR TEMPERATURE.

The most desirable place for the storage of wine is an underground structure. The walls should be thick, with double doors, and the floor dry and concreted. Hot-water pipes, sky-lights or badly fitting doors, are most detrimental as they are destructive to a uniform temperature. There should, however, be an abundance of ventilation and the thermometer kept at about 56 deg. Fahrenheit, which should not vary more than 2 or 3 deg. upon either the hottest summer or coldest winter day. Excessive heat or cold destroys the life of the wine. A flaming gas jet is not advisable if ventilation is insufficient, because when lighted the temperature rises, creating too much heat near the top of the cellar and when extinguished it quickly falls.

### BINNING.

There should be only three tiers or bins in the cellar, and the bottles placed in them with their noses inclined, if anything, a little downwards, in order to ensure the corks being always kept wet with the wine. The bottles should look as neat and regular as it is possible to make them. Carelessness in binning will, of course, lead to much breakage. Examine each bottle to see that it is properly corked and that there is no leakage before binning away, although, perhaps, an infinitesimal leakage may not be detrimental, but perhaps the reverse. The bottles should not be laid down in the bin unless in good condition, and if not bright must be stood up for twenty-four hours until the deposit has been precipitated, to pre-

vent it settling in the neck of the bottle and coming into the decanter when decanted. Stout young wines of good quality obtain a maturity and generous flavor by being binned in places of moderate warmth, provided, of course, that they are not kept there too long, but Champagnes, Rhine Wines and Moselles should be kept in a cool place.

### DECANTING.

Before filling the decanters they should be, of course, thoroughly clean inside and out, and the mouth of the wine bottle very carefully wiped to remove all the exudation which will be found adhering to it; this should ensure the wine being served in perfect condition, for even the slightest cloudiness destroys that delicacy of flavor which is its chief charm. To extract the cork without shaking the wine, the bottle must be taken carefully by the neck with a steady hand and the corkscrew inserted in the exact centre of the cork with the bottle lying in a horizontal position.

Use no strainer, but place a candle in such a position that its light will shine through the wine as it passes between the bottle and the decanter. As soon as any sediment appears, the operation must be stopped at once so that none of it will get into the decanter.

No wine should be served at table that is defective or "corky" (a term to indicate wine that has been tainted by the sap of the cork wood), which is easily detected by the smell.

All wines throw a deposit, rich wines more than others. The crust of Port wine of only one or two years' formation is naturally not so firm as that which has been kept for a longer period. Dry wines take longer to mature than rich.

## SERVING.

Port wine should be decanted at the bin in the cellar, from half an hour to two hours before wanted, the decanter being placed in the Dining Room after it is filled, and served at the temperature of the room.

In the selection of the Port wine, much depends upon the weather, as the physical conditions of those who partake of it must be considered; people accustomed to open air exercise enjoy generous wines, and in warm weather, light tawny wine should be preferred.

In some houses it is customary to drink a vintage Port no younger than twenty years in bottle, but there are many good wines which mature in from four to six years, and acquire sufficient perfection to satisfy the connoisseur who is not too fastidious. If more than one quality of Port wine is required, it is better to commence with the richer or younger wine and follow with the drier or older.

## CLARET.

Clarets do not throw a deposit as quickly as Port wine, but the greatest care must be exercised in decanting them in order that they may be served in brilliant condition; the sediment being extremely fine, with a bitter flavor, it is not easily detected and will entirely spoil the delicacy of the wine if mixed with it.

Clarets moved from one cellar to another, are temporarily put out of condition; it is like transplanting a tree without giving it time to recover and develop in its new soil, therefore, wine always requires to settle down before being consumed.

Old wines particularly need a rest after a journey, and they should always be taken from the cellar direct to the Dining Room. This is important, but it is a very general omission in hotels and clubs.

## VERY OLD CLARET.

Claret, to acquire the proper temperature, should be stood up in the Dining Room the morning it is to be consumed, and decanted at least half an hour before serving. A full wine may be kept a little longer, as it improves by contact with the air. Young or cheap Clarets should also be carefully decanted because any sediment coming into the glass destroys the character of the wine.

It is most inadvisable to serve Claret in a decanting basket, *it should always be decanted*, because the last one or two glasses invariably run muddy. Claret should, if possible, be put on the table at about the temperature of the room in which it will be consumed, to preserve the delicate freshness of the wine. The bouquet escapes when the wine is exposed to sudden heat or warmed to excess; this bouquet is mainly due to volatile vinous ethers which it is most desirable to retain. Clarets of medium quality improve with age, whereas the lightest table wines may be drunk fresh bottled, as is the custom in France; a fine, large, thin and white glass being used, and only two-thirds filled.

Sherry and stronger wines are liable to throw a deposit in bottle if kept for any length of time; care should therefore be exercised in decanting them or in fact any wine in which a sediment may be formed.

## CHAMPAGNE.

The process of uncorking this wine is often grossly mismanaged. The cork should be slowly and noiselessly extracted after, first the wire, and then the string are entirely removed. The glass must be near at hand so that no wine may be lost. Care should be taken that the wine flows out quietly, and if gently poured on the side of the wine glass the ebullition of the wine will be

checked and the goblet filled without spilling. Do not fill the glass of any wine to the brim, but leave a quarter of an inch or more free. Rich Champagne only requires to be stood in ice up to the shoulder of the bottle for not longer than twenty minutes, even in the hottest weather. It is important to remember that too much icing destroys body and vinosity. Served with ice puddings a rich Champagne is delicious, or even after soup, but it would be considered cruel to provide nothing but Champagne during the whole of a dinner. Should Champagne be required between Luncheon and Dinner, it is well to serve a biscuit with it.

## WHEN AND HOW TO SERVE BEVERAGES.

---

<b>APPETIZER.</b>	Dry Pale Sherry, plain or with a dash of bitters, Vermouth plain or Cocktails.
<b>WITH OYSTERS.</b>	Rhine Wine, Moselle, Dry Sauternes, Cha- blis or Capri.....Cool.
“ <b>SOUP.</b>	Sherry, Madeira or Marsala..... “
“ <b>FISH.</b>	Sauternes, Chablis, Rhine Wine, Moselle or Capri, Brolio White.
“ <b>ENTREES.</b>	Claret or Chianti...temperature of room.
“ <b>ROAST.</b>	Claret, Burgundy or Chianti..... “ “
“ <b>GAME.</b>	Champagne (Cold); Old Vintage Cham- pagne..... Cool.
“ <b>GAME.</b>	Red Burgundy..... temperature of room.
“ <b>PASTRY.</b>	Madeira.... ..Cool.
“ <b>CHEESE.</b>	Port.....temperature of room.
“ <b>FRUIT.</b>	Tokay, Malaga or Muscat “ “
“ <b>COFFEE.</b>	Brandy or Cordials..... “ “

If you do not wish to serve such a variety, use the follow-  
ing. viz :

Either Sherry or Sherry and Bitters, Vermouth or Cocktails  
as an appetizer.

Either Rhine Wine, Moselle, Sauternes, Chablis or Capri with  
oysters and fish.

Either Sherry, Madeira or Marsala with Soup.

Either Champagne Claret, Burgundy, Chianti or Whiskey  
High Ball throughout the meals.

Either Brandy or Cordials after dinner.

Either Ale or Stout with oysters, fish, cold meats, steaks,  
chops or bread and cheese.



## RECIPES.

### ABSINTHE

(American style.)

$\frac{3}{4}$  glass of fine ice  
1 pony of absinthe  
Wine glass of water.

Shake the ingredients until the outside of shaker is covered with ice.

Strain in glass and serve.

### ABSINTHE COCKTAIL

One dash Angostura bitters  
One dash Anisette  
75% green absinthe  
Fill glass with fine ice.

Shake well, until frapped.  
Strain in cocktail glass.

### ABSINTHE DRIPPED

1 pony of absinthe.

Fill the bowl of your absinthe glass (which has a hole in the center) with fine ice and the balance with water. Then elevate the bowl and let contents drip into the glass containing the absinthe until the color shows a sufficiency. Pour into a thin bar glass and serve.

### ABSINTHE FRAPPE

75% Absinthe  
25% Anisette  
Fill glass with shaved ice.

Shake well with shaker,  
strain, fill glass with fizz water.

## A CLOVER LEAF

In genuine old fashioned American hot weather nothing seems to tickle the palate like a good American drink, and the kind selected generally indicates the characteristics of the person drinking. In winter a man will take almost anything that happens to be the fad for the moment, whether highly flavored or not, but in summer the demand is for something that will quench the thirst, whether beer, lemonade or gin rickey or some other beverage. The Clover Leaf is said to be popular in the city of brotherly love. Certainly it is decorative, for it has a soft orchid color, with a rim of white.

Drink is made of:

½ teaspoonful of sugar

100% Gordon gin

10% raspberry syrup

White of an egg

1 sprig of mint.

Fill glass with cracked ice, shake well, strain in champagne glass and serve.

## ALE SANGAREE

Fill up ale glass with ale  
1 teaspoonful powdered sugar.

Stir gently, grate a little nutmeg on top and serve.

## ALEXANDER COCKTAIL

(Use bar glass.)

75% rye whiskey

25% Benedictine

1 piece of ice

Twist of orange peel.

Stir and serve.

## AMER. PICON HIGH-BALL

(Use large glass.)

One piece of ice in glass

75% Amer. Picon

25% grenadine.

Fill glass with fizz water, stir with spoon and serve.

## ANDERSON COCKTAIL

(Use mixing glass.)

75% high and dry gin

25% Ballor Vermouth.

Fill glass with cracked ice, twist piece of orange peel, frappe, strain and serve.

## ANGOSTURA FIZZ

(Bar glass.)

Tablespoon powdered sugar

Juice half a lemon

Broken ice

Pony Angostura bitters

White of an egg

Tablespoon of cream

Shake well in shaker and serve.

### ANGOSTURA GINGER ALE

1 glass ginger ale  
3 dashes Angostura bitters.

### ANGOSTURA GRAPE FRUIT

Cut the fruit in half, extract the core or pithy substance in the center with a sharp knife, insert the knife around the inner edge of the peel and disengage the fruit from the peel without removing the fruit or breaking the peel, sprinkle plentifully with powdered sugar and dash the opening caused by the removal of the core with Angostura bitters. Ice well before serving.

### APOLLINARIS LEMONADE

(Use large glass.)

One tablespoonful of powdered sugar  
Three lumps cracked ice  
Juice of one lemon  
One pint Apollinaris water.  
Serve with straws.

### APPLEJACK COCKTAIL

One dash Field's orange bitters  
100% cider brandy  
 $\frac{1}{2}$  glass cracked ice, squeeze a piece of lemon peel.  
Stir up with spoon and strain in cocktail glass.  
Drop medium-sized olive in glass and serve.

### APPLEJACK SOUR

One teaspoon of sugar  
Juice of one lemon  
 $\frac{3}{4}$  glass cracked ice  
100% cider brandy.

Stir with spoon, strain in glass, ornament with fruit in season.

### APPLE TODDY

(Use hot water glass.)

1 lump of sugar  
1 slice of lemon peel  
Fill the glass  $\frac{2}{3}$  of boiling water.

Fill up with apple brandy, stir and grate nutmeg on top. Serve with a spoon.

### ARDSLEY COOLER

(Use large thin glass.)

Large piece of ice  
Large spray of mint  
100% high and dry gin  
1 bottle imported ginger ale.  
Drink with nose to mint.

## ARF AND ARF

½ glass porter

½ glass ale.

### ASSORTED CUPS

(Champagne Ruinart, Moselle,  
Rhine Wine, Clarets,  
Sauternes, Cider.)

For parties of 4.

Tablespoonful of sugar

Pony of brandy

Pony Curacao

Pony Maraschino

2 sliced oranges

2 sliced lemons

1 qt. wine (as desired)

2 bottles of club soda or 1  
siphon

A large piece of ice in punch  
bowl

Mint and fruits in season.

Only in claret cups add ½ pony  
of Jamaica rum. No sugar  
in white wines or champagne  
cups or sparkling wines.

### A SOUL KISS

½ spoonful sugar

50% Byrrh wine

25% rye whiskey

25% Chappaz French Ver-  
mouth

Juice ½ orange

Fill glass with ice.

Shake with shaker and  
strain top off with fizz water.

### ASTRINGENT

⅔ wine glass Port wine

⅓ glass French brandy

3 dashes Angostura bitters

4 or 5 dashes strong Jamaica  
ginger.

Stir gently with spoon and  
serve with a little nutmeg on  
top.

### BALLOR COCKTAIL

50% Ballor Vermouth

50% Martell brandy

½ glass cracked ice.

Stir, strain and serve.

### BALTIMORE EGG NOGG

Yolk of one egg

1 tablespoon of sugar

Add a little nutmeg and beat  
to a cream

50% Martell brandy

25% Madeira wine

3 lumps of cracked ice

25% Jamaica rum.

Fill glass with milk, shake  
well, strain into large glass and  
serve.

### BAMBO COCKTAIL

50% Sherry wine

50% Ballor Vermouth

Dash of orange bitters

½ glass of ice.

Stir, strain and serve.

### BARACCAS COCKTAIL

25% Fernet Branca  
75% Ballor Vermouth.

Fill glass with ice, stir,  
strain and serve.

### BARRY COCKTAIL

A very popular drink in  
'Frisco.

Place in a small glass a piece  
of ice

4 dashes Angostura bitters

½ a jigger of Plymouth gin

½ a jigger of Italian Ver-  
mouth

1 piece of twisted lemon peel

5 drops of creme de menthe.

Stir it well, strain it into a  
small bar glass and serve with  
ice water.

### BEALS COCKTAIL

50% Black and White Scotch  
whisky

25% Chappaz French Ver-  
mouth

25% Ballor Vermouth

½ glass cracked ice.

Frappe and serve in bar  
glass.

### BEEF TEA

½ teaspoonful of beef extract  
Fill glass with hot water, sea-  
son with celery salt.

Stir well and serve.

### BICARBONATE OF SODA

1 teaspoonful of bicarbonate of  
soda

½ glass of water.

Stir and serve.

### BIJOU COCKTAIL

(Use large glass.)

¾ glass filled with shaved ice  
⅓ wine glass green Chartreuse  
⅓ wine glass Italian Vermouth  
⅓ wine glass Plymouth gin.

Stir well with spoon, and  
after straining in cocktail glass  
add cherry or small olive, and  
serve after squeezing lemon  
juice on top.

### BISHOP

1 teaspoonful of sugar

Juice of ½ lemon

Juice of ½ orange

½ glass of fine ice

Fill glass with Burgundy

Dash of Jamaica rum.

Stir well, dress with fruits  
in season, and serve with  
straws.

### BLACK HAWK COCKTAIL

50% Rye whiskey  
50% Gordon's sloe gin  
Fill glass with ice.

Stir, strain and serve in  
cocktail glass.

### BLACK STRIPE

Use a whiskey glass, with  
enough Jamaica rum to cover  
bottom of glass  
1 tablespoonful of New Or-  
leans molasses.

Place spoon in glass; hand  
rum bottle to customer and al-  
low him to stir and help him-  
self.

### BLACKTHORNE COCKTAIL

Fill mixing glass  $\frac{2}{3}$  full fine  
ice

1 teaspoonful of syrup  
 $\frac{1}{4}$  teaspoonful of lemon juice  
2 dashes orange bitters  
 $\frac{1}{2}$  wine glass Italian Vermouth  
3 dashes Angostura bitters  
50% wine glass Sloe gin.

Stir ingredients thoroughly  
and strain in cocktail glass  
and serve.

### BLUE BLAZER

(Use 2 metal mugs or 2 heavy bar  
glasses.)

$\frac{1}{2}$  tablespoonful sugar, dis-  
solved in a little water  
1 wine glass of Scotch or rye  
whiskey.

Set the liquid on fire, and  
while blazing pour three or  
four times from one to the  
other. This will look like a  
stream of fire; twist a piece of  
lemon peel on top, with a little  
grated nutmeg and serve.

### BONNETT COCKTAIL

(Use champagne glass.)

Juice of one lime  
50% Benedictine  
50% Ballor Vermouth  
1 piece of ice  
1 slice of pineapple.

Stir, top off with carbonic  
and serve.

### BORNNS' COCKTAIL

1 dash brown Curacao  
50% high and dry gin  
50% Ballor Vermouth.

Stir, strain and serve.

### BOTTLE OF COCKTAILS

(For parties.)

1 bottle rye whiskey  
1 bottle Ballor Vermouth  
1 pony glass of Brown Curacao  
1 pony glass of Boker's bitters  
Mix well together  
Funnel  $\frac{1}{2}$  full of fine ice.

Pass liquor through ice into bottle. Cork well, keep on ice until ready to serve.

### BOWL OF EGG NOGG

(For parties.)

1 lb. of sugar  
10 eggs. Yolks should be separated. Beat yolks with sugar until dissolved  
Pour in 1 pt. Martell brandy  
1 wine-glass of Jamaica rum  
3 qts. of rich milk.

Mix ingredients well with a ladel and stir continually while pouring in milk, to prevent from curdling. Then beat whites of eggs and put on top of mixture. Serve.

### BRANDY BURNED WITH PEACH

(Use small bar glass.)

1 wine glass of brandy  
 $\frac{1}{2}$  tablespoon sugar  
Burn brandy and sugar together in a saucer.

Place 2 or 3 slices dried peach in a hot stem glass; pour the burned liquid over it; grate a little nutmeg over it and serve. This is a Southern concoction.

### BRANDY AND GINGER ALE

1 lump of ice  
100% brandy  
Bottle of ginger ale  
Mix with spoon.

Care should be taken that ale does not foam over the top.

### BRANDY & SODA

3 lumps of broken ice  
100% brandy  
Bottle of plain soda water.  
Stir well with spoon.

(This is a delicious summer drink.)

### BRANDY CHAMPRELLE

(Use sherry glass.)

25% Curacao  
25% Chartreuse  
25% Anisette  
25% Kirschwasser or brandy  
2 dashes of Angostura bitters.

Attention should be paid to prevent from mixing.

### BRANDY COCKTAIL

1 dash Boker's bitters  
2 dashes of gum syrup  
Small lump of ice  
100% brandy.  
Stir and serve.

### BRANDY COCKTAIL

1 dash Angostura bitters  
100% brandy  
½ glass cracked ice.  
Stir, strain and serve.

### BRANDY CRUSTA

25% of Maraschino  
75% brandy  
Juice of one lemon  
Fill glass with ice.

Shake, strain in glass, and trim with fruit in season.

### BRANDY DAISY

1 teaspoonful sugar  
Juice ½ lemon  
Juice ½ orange  
Juice ½ lime  
25% Raspberry syrup  
75% brandy  
Fill glass with cracked ice.  
Shake and strain. Fill with fizz water and serve.

### BRANDY FIX

1 teaspoonful of sugar  
Juice of one lime  
1 pony of pineapple syrup  
2 dashes of Chartreuse  
Fill glass with cracked ice  
100% brandy.  
Stir with spoon, ornament with grapes and berries in season, serve with a straw.

### BRANDY FIZZ

1 teaspoonful of sugar  
Juice of one lemon  
100% Martell brandy  
Fill glass with ice.  
Shake well with shaker, strain in glass, fill with seltzer water and serve.



#### BRANDY FLIP

1 teaspoonful of sugar  
1 fresh egg  
100% Martell brandy  
½ glass cracked ice.

Shake well with shaker,  
strain and grate a little nut-  
meg on top and serve.

#### BRANDY FLOAT

Fill pony glass with brandy,  
place whiskey glass over  
pony of brandy, ½ glass of  
water, then withdraw pony  
glass, allowing the brandy to  
float on top of the water.

#### BRANDY HIGH-BALL

1 piece of ice in glass  
100% of brandy.

Fill with fizz water and serve.

#### BRANDY JULIP

½ teaspoonful of sugar  
Add a little water to dissolve  
sugar

Four sprigs of mint  
100% brandy  
1 dash of Jamaica rum

Fill glass with ice

Trim with fruits in season  
and serve with straws.

#### BRANDY PUNCH

2 tablespoonsful of sugar  
A little water to dissolve  
sugar

25% syrup  
100% brandy  
½ glass cracked ice.

Shake and strain. Trim  
with fruit in season. Serve  
with straws.

#### BRANDY RICKEY

One piece of ice in glass  
Juice of half lime  
Drop squeezed lime in glass  
100% Martell brandy  
Fill glass with fizz water.

Stir with spoon and serve.

#### BRANDY SANGAREE

1 teaspoonful of sugar  
75% brandy  
25% Port wine  
Fill glass with ice.

Shake, strain and serve.

#### BRANDY SCAFFA

(Use sherry glass.)

¼ glass raspberry syrup  
¼ glass Maraschino  
¼ glass green Chartreuse.

Top off with brandy and  
serve like Pousse Cafe.

### BRANDY SMASH

½ teaspoonful of sugar  
3 sprigs of fresh mint  
100% Martell brandy

Fill glass with shaved ice and stir well with spoon, ornament with fruit in season and serve.

### BRANDY SOUR

⅓ teaspoonful of sugar  
Juice of ½ lemon  
Add a little water to dissolve sugar. Stir well with spoon  
100% Martell brandy  
½ glass fine ice.

Shake, strain in glass and serve with slice of orange.

### BRANDY TODDY

Put in a whiskey glass:  
1 teaspoonful of sugar dissolved in a little water  
1 small piece of ice.

Hand the bottle of brandy to the customer and let him help himself.

### BRONX COCKTAIL

50% Gordon gin  
25% Chappaz French Vermouth  
25% Ballor Vermouth  
Twist of orange peel.

Fill glass with ice, shake and strain, serve.

### BRONX TERRACE

Juice of ½ lime  
50% Gordon gin  
50% Chappaz French Vermouth  
Fill glass with ice.

Shake and strain, serve in cocktail glass.

### BROOKLYN COCKTAIL

1 dash Amer. Picon bitters  
1 dash Maraschino  
50% rye whiskey  
50% Ballor Vermouth  
Fill glass with ice.

Stir and strain. Serve.

#### BRUT COCKTAIL

Use mixing glass full of shaved ice  
6 dashes Angostura bitters  
 $\frac{1}{3}$  glass Amer. Picon  
 $\frac{2}{3}$  glass of French Vermouth.

Stir well, strain into a cocktail glass and serve.

#### BYRRH COCKTAIL

25% Noilly Prat Vermouth  
25% rye whiskey  
50% Byrrh wine  
 $\frac{1}{2}$  glass fine ice  
Stir with spoon until cold  
Strain in cocktail glass.

Squeeze a piece of orange peel on top and serve.

#### BYRRH WINE RICKEY

One piece of ice in glass  
Juice  $\frac{1}{2}$  lime; drop squeezed lime in glass  
100% Byrrh wine.

Fill glass with fizz water, stir with spoon and serve.

#### CALASAYA COCKTAIL

100% Calasaya  
 $\frac{1}{2}$  glass cracked ice.

Stir and strain.

#### CALIFORNIA SHERRY COBBLER

Large bar glass half full of ice  
 $\frac{1}{2}$  tablespoonful of sugar  
1 pony pineapple syrup  
1 wine glass California sherry  
1 dash Angostura bitters.

Stir well, fill up with ice, dress with fruit, dash Port wine on top, serve with a straw.

#### CAMPILL COCKTAIL

1 dash absinthe  
50% rye whiskey  
25% Chappaz French Vermouth  
25% Ballor Vermouth.

Fill glass with cracked ice, stir, strain and serve.

#### CANADIAN FIZZ

$\frac{1}{2}$  teaspoonful of sugar  
50% high and dry gin  
Juice of 1 lime

1 fresh egg  
Fill glass with fine ice.

Shake well with shaker, strain, top with fizz water.

#### CATAWBA COBBLER

1 teaspoonful of sugar  
2 wine-glasses of Catawba wine

Fill glass with fine ice.

Dress with fruits in season, and serve with straws.

### CHAMPAGNE COBBLER

½ tablespoonful of sugar  
1 slice of orange  
1 piece of lemon peel  
Fill glass  $\frac{1}{3}$  full of fine ice  
and fill with champagne,  
dress with fruits in season.  
Serve with straws.

### CHAMPAGNE COCKTAIL

1 lump of sugar  
2 dashes of Angostura bitters  
½ pt. of Ruinart champagne.

Stir well with spoon, twist a  
piece of lemon peel on top  
and serve.

### CHAMPAGNE JULIP

1 lump of sugar  
1 sprig of mint  
Fill glass with champagne.

Ornament with fruits in sea-  
son and serve.

### CHAMPAGNE PUNCH

(Use punch bowl.)

4 lumps of sugar  
2 ponies of Curacao  
1 qt. of Ruinart champagne  
Bottle of club soda  
Juice of 1 lemon  
Stir with ladle  
1 large piece of ice.

Trim with fruits in season.

### CHAMPAGNE SOUR

1 lump of sugar  
Juice of  $\frac{1}{2}$  lemon  
Fill glass with champagne.

Stir well, ornament with  
fruits in season.

### CHAMPAGNE VELVET

For this drink a bottle of  
champagne and a bottle of por-  
ter (both cold) must be used.  
Fill the goblet half full of por-  
ter and balance with cham-  
pagne, stir with a spoon slowly  
and carefully and serve.

### CHOCOLATE COCKTAIL

Yolk of 1 egg  
½ pony yellow Chartreuse  
½ teaspoonful of powdered  
sweet chocolate  
Fill glass with cracked ice.  
Shake with shaker, strain  
and serve.

### CHOCOLATE PUNCH

Use large bar glass  $\frac{2}{3}$  full of  
fine ice  
½ tablespoon sugar  
1 wine glass Port wine  
1 pony Curacao  
1 egg and fill glass with milk.  
Shake thoroughly, strain in-  
to a punch glass and grate a  
little nutmeg on top and serve.

### CHRISTIE COCKTAIL

2 dashes Peychard's bitters  
50% Gordon dry gin  
50% French Vermouth  
Fill glass with ice.  
Stir, strain in glass and  
serve.

### CININNATI COCKTAIL

½ glass of beer, fill up with  
soda or ginger ale. This is  
a palatable drink for warm  
weather.

### CLARET COBBLER

1 teaspoonful of sugar  
2 slices of orange  
2 slices of lemon  
½ glass of cracked ice  
Fill glass with claret.

Stir well with spoon, orna-  
ment with fruits in season,  
serve with straws...

### CLARET LEMONADE

2 teaspoonfuls of sugar  
Juice of one lemon  
½ glass cracked ice  
¾ glass of water.

Shake well, dress with  
fruits in season, fill with claret,  
pour slowly, so it floats on top.  
Serve with straw.

### CLARET PUNCH

1 tablespoonful of sugar  
Squirt of seltzer  
Juice of ½ lemon  
Half glass of cracked ice  
Fill glass with claret.

Stir well, and ornament with  
fruits in season.

#### CLIFTIN COCKTAIL

1 dash Angostura bitters  
1 dash Curacao  
50% Ballor Vermouth  
50% rye whiskey  
½ glass cracked ice.

Stir, strain and serve.

#### COFFEE COCKTAIL

½ teaspoonful of sugar  
1 egg  
50% Port wine  
50% Martell brandy  
Fill glass with cracked ice.

Shake well, strain and serve.

#### COFFEE KIRSCH

(Use wine-glass.)

½ spoon of sugar  
1 pony Kirschwasser  
50% cold black coffee  
1 dash of brandy  
Fill glass with fine shaved ice.

Frappe and strain in wine-  
glass and serve.

(After dinner.)

#### COLUMBUS COCKTAIL

60% Ballor Vermouth  
40% Hostetter's bitters  
Fill glass with ice.

Frappe, strain and serve.

#### CONEY COCKTAIL

50% Ballor Vermouth  
50% Gordon dry gin  
½ glass fine ice.

Frappe, strain and serve.

#### CONSOLIDATED COCKTAIL

75% Gordon gin  
25% Martini Russie Vermouth  
Fill glass with ice.

Shake well, strain and serve.

#### CREME DE MENTHE ON ICE

Have the cocktail glass filled  
with fine ice  
Fill up with Creme de Menthe.

Serve with straws.

#### CRIS COCKTAIL

4 dashes Maraschino  
50% French Vermouth  
50% dry gin  
Fill glass with ice.

Stir, strain and serve.

### CURACAO PUNCH

Use large bar glass half full of ice

1 tablespoon powdered sugar

3 or 4 dashes lemon juice

½ wine glass brandy

1 pony Curacao

½ pony Jamaica rum

3 dashes Angostura bitters

½ glass carbonated water.

Stir well with spoon, fill up with ice, dress with fruits, serve with straws.

### CUSHMAN COCKTAIL

25% Chappaz Vermouth

75% Gordon's dry gin.

Fill glass with ice, shake, strain and serve.

### DEAN COCKTAIL

1 dash Amer. Picon

1 dash Maraschino

50% Ballor Vermouth

50% rye whiskey

Fill glass with ice.

Stir, strain in glass and serve.

### DOGS' DAYS

100% Black and White Scotch whisky

1 bottle ginger ale.

2 slices of orange and serve.

### DONNELLY'S

1 Cliquot

2 Pommery

3 Ruinart.

### DORR COCKTAIL

60% Gordon dry gin

30% Chappaz Vermouth

10% Ballor Vermouth

Twist of orange peel

½ glass fine ice.

Shake, strain and serve.

### DOUBONNET COCKTAIL

100% Doubonnet

Fill glass with ice.

Twist of orange peel, shake, strain and serve.

### DRY MARTINI COCKTAIL

50% high and dry gin

50% French Vermouth

Fill glass with cracked ice.

Stir, strain and serve.

### DUNHAM COOLER

(Use large glass.)

Peel of orange (In one long string.) Place in glass

½ glass of fine ice

Juice of 1 orange

100% rye whiskey

1 bottle imported ginger ale.

Stir slowly and serve.

### EDNER COCKTAIL

50% St. Raphael  
50% Gordon gin  
Twist of orange peel.

Fill glass with cracked ice,  
stir, strain and serve in cock-  
tail glass.

### EGG LEMONADE

Use large bar glass  $\frac{2}{3}$  full of  
fine ice  
1 tablespoon powdered sugar  
Juice of one lemon  
1 fresh egg.

Fill up glass with water,  
shake thoroughly, strain into a  
thin lemonade glass and serve.

### EGG MILK PUNCH

1 fresh egg  
 $\frac{1}{2}$  tablespoonful of sugar  
100% brandy  
3 dashes St. Croix rum  
 $\frac{1}{2}$  glass of cracked ice  
Fill glass with milk.

Shake, strain, grate nutmeg  
on top and serve.

### EGG NOGG, PLAIN

1 tablespoonful of sugar  
1 fresh egg  
100% brandy  
1 dash Jamaica rum  
 $\frac{1}{2}$  glass of cracked ice.

Shake well, strain, grate  
nutmeg on top and serve.

### EGG PHOSPHATE

1 teaspoonful of sugar  
1 fresh egg  
Juice of 1 orange  
3 dashes of phosphate  
1 glass of cracked ice.

Shake well with shaker,  
strain and serve.

### EGG SOUR

1 teaspoonful of sugar  
Yolk of 1 egg  
Juice of  $\frac{1}{2}$  lemon  
1 dash Curacao  
100% Martell brandy  
 $\frac{1}{2}$  glass cracked ice.

Shake well with shaker,  
strain and serve.



### ELK'S DELIGHT

Juice of  $\frac{1}{2}$  orange  
Juice of  $\frac{1}{2}$  lemon  
1 ounce pure grape juice  
2 teaspoonfuls powdered sugar  
1 dash Angostura bitters.

Cracked ice to half fill glass,  
plain water to finish, shake,  
serve in 12 ounce lemonade  
glass. Garnish with slice of  
orange and cherry.

### EVANS COCKTAIL

1 dash of apricot brandy  
1 dash of Curacao  
1 dash of Boker's bitters  
100% rye whiskey  
Fill glass with cracked ice.  
Stir well, strain and serve.

### EVANS SHANDY GAFF

(In glass pitcher.)  
1 large piece of ice in pitcher  
2 bottles ginger ale  
2 glasses of claret.  
Dress with fruit in season  
and serve.

### FAIRBANKS COCKTAIL

1 dash Boker's bitters  
90% rye whiskey  
10% apricot brandy  
 $\frac{1}{2}$  glass of fine ice.  
Shake, strain and serve.

### FANCY BRANDY, GIN AND WHISKEY COCKTAILS

1 dash of syrup  
1 dash of Angostura bitters  
1 dash Curacao  
100% brandy  
Gin or whiskey  
 $\frac{1}{2}$  glass of fine ice.  
Shake and strain, twist a  
piece of lemon peel and serve.

### FANCY WHISKEY SMASH

Use large bar glass half full  
of ice  
2 teaspoons sugar  
1 wine glass carbonated water  
3 sprigs of mint, pressed  
1 wine glass whiskey.  
Stir well, fill up with ice,  
trim with fruit and serve.

### FARMERS' COCKTAIL

1 dash of Angostura bitters  
50% Gordon dry gin  
30% Chappaz French Ver-  
mouth  
20% Ballor Vermouth  
 $\frac{1}{3}$  glass cracked ice.  
Frappe, strain and serve.

### FINE LEMONADE FOR PARTIES

2 lbs. of granulated sugar  
Grate the rind of ten lemons  
over sugar. Rub in with  
sugar until the oil is ab-  
sorbed  
Add 1 gallon of boiling water.  
Stir until sugar dissolves,  
cool, place large piece of ice in  
bowl, strain through cloth,  
ornament with fruits in sea-  
son.

### FISH HOUSE PUNCH

$\frac{1}{3}$  pint lemon juice  
 $\frac{3}{4}$  pound white sugar, dis-  
solved in sufficient water  
 $\frac{1}{2}$  pint Cognac brandy  
 $\frac{1}{4}$  pint peach brandy  
 $\frac{1}{4}$  pint Jamaica rum  
4 tablespoons Angostura bit-  
ters  
 $2\frac{1}{2}$  pints cold water.  
Ice and serve.

### FRANK HILL COCKTAIL

50% cherry brandy  
50% Martell brandy  
Twist of lemon peel  
 $\frac{1}{2}$  glass of cracked ice.  
Shake well in shaker, strain  
into cocktail glass and serve.

### FREEMAN'S BLISS

(In glass pitcher.)

1 bottle of Moselle wine  
1 pint German seltzer  
1 large piece of ice in pitcher.

Dres. with fruits in season  
and serve.

### FRENCH FLAG

(After dinner cordial.)

$\frac{1}{3}$  grenadine  
 $\frac{1}{3}$  Maraschino  
 $\frac{1}{3}$  Creme de Yvette.

### GIN AND BITTERS

OR

### GIN AND ANGOSTURA

Serve the same as Sherry and Angostura, substituting gin for sherry.

### GIN AND CALAMUS

(Use whiskey glass.)

Two or 3 small pieces of calamus root should be placed in a bottle of gin until the essence has been extracted. To serve hand out glass with the bottle, allow customer to help himself.

### GIN AND MILK

(Use whiskey glass.)

Hand out glass with spoon in and the bottle of gin, allow customer to help himself, then fill up glass with cold milk.

### GIN AND MOLLASSES

(Use whiskey glass.)

Put enough gin in glass to cover the bottom, drop in one tablespoon of New Orleans molasses, place spoon in glass, and allow customer to help himself from gin bottle. Use hot water to cleanse glass.

### GIN AND TANSY

(Use whiskey glass.)

This is an old-fashioned and excellent tonic. It is prepared by steeping a bunch of tansy in a bottle of Holland gin, which will extract the essence; when serving, set the glass, with the lump of ice, before the customer, allowing him to help himself.

### GIN COCKTAIL

1 dash Angostura bitters  
100% Gordon gin  
½ glass cracked ice.

Stir and strain, twist a piece of lemon peel and serve.

#### GIN CRUSTA

Peel of  $\frac{1}{2}$  lemon in long string

Place in glass

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

Dash of Angostura bitters

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

Dash of Maraschino

100% Gordon gin

And serve.

#### GIN DAISY

Juice of 1 lemon

50% high and dry gin

50% raspberry syrup

Fill glass with fine ice.

Shake with shaker, strain in glass, fill with siphon and serve.

#### GIN FIX

2 teaspoonsful of sugar

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

Squirt of seltzer

Fill glass with ice

100% Gordon gin.

Stir well, ornament with fruits in season and serve.

#### GIN FIZZ

1 teaspoonful of sugar

Juice of 1 lemon

1 dash cream

100% Gordon gin

Fill glass with fine ice.

Shake, strain, fill glass with fizz water and serve.

#### GIN HIGH-BALL

1 piece of ice in glass

100% Gordon dry gin.

Fill glass with fizz water, stir and serve.

#### GIN JULIP

$\frac{1}{2}$  tablespoonful of sugar

3 sprigs of mint

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

100% Gordon dry gin.

Stir well, trim with fruits in season and serve.

### GIN PUNCH

Use large bar glass  $\frac{1}{2}$  full of ice  
1 tablespoon raspberry syrup  
1 tablespoon powdered sugar, dissolved in seltzer  
 $1\frac{1}{2}$  wine glasses of Holland gin  
3 or 4 dashes lemon juice  
1 slice of orange, cut up  
2 dashes Maraschino.

Fill up with ice, shake well, and dress with pineapple and berries.

### GIN RICKEY

1 piece of ice in glass  
Juice of half a lime  
Drop squeezed lime in glass  
100% of Gordon gin  
Fill glass with fizz water.  
Stir with spoon and serve.

### GIN SANGAREE

Prepare this drink same as Brandy Sangaree, substituting gin instead of brandy.

### GIN SMASH

1 teaspoonful of sugar  
2 sprigs of mint  
Dissolve with little water  
100% Gordon gin  
 $\frac{1}{2}$  glass cracked ice.

Stir well, serve in old fashioned cocktail glass.

### GIN SOUR

$\frac{1}{2}$  teaspoonful of sugar  
100% Gordon gin  
Juice of 1 lemon  
 $\frac{1}{2}$  glass of cracked ice.

Shake, strain, slice of orange and serve.

### GLASGOW FLIP

25% raspberry syrup  
1 fresh egg  
Juice of 1 lemon  
1 lump of ice  
Fill glass with ginger ale.

Stir and serve.

### GIN TODDY

(Use whiskey glass.)

$\frac{1}{2}$  teaspoon of sugar, dissolve well in a little water  
1 or 2 lumps of broken ice  
1 wine glass, Holland gin  
Stir up well and serve.

The proper way to serve this drink is to dissolve the sugar with a little water, put the spoon and ice into the glass, and hand out the bottle of liquor to the customer to help himself.

### GOLDEN FIZZ

$\frac{3}{4}$  tablespoonful of sugar  
Juice of 1 lemon  
100% of whiskey or gin  
Yolk of 1 egg  
 $\frac{3}{4}$  glass of fine shaved ice.

Shake well in shaker, strain into glass, fill glass with fizz water, mix well with spoon and serve.

### GRAHAM COCKTAIL

25% Fernet Branca  
75% Martini Russie Vermouth  
 $\frac{1}{2}$  glass of ice.

Stir, strain and serve in cocktail glass.

### GUGGENHEIMER COCKTAIL

2 dashes Fernet Branca  
100% Ballor Vermouth  
 $\frac{1}{2}$  glass cracked ice.

Shake, strain and serve.

### GUM SYRUP

Take 15 pounds loaf or granulated sugar  
1 gallon of water.

Boil for 8 or 10 minutes, then add enough water to make 2 gallons.

### HALF AND HALF

Mix half ale or beer and porter together.

This is the American style.

### HOCK COBBLER

Prepared same as Claret Cobbler, substituting Hock wine instead.

### HOLSTEIN COCKTAIL

1 dash Amer. Picon  
50% Cognac  
50% Blackberry brandy.

Frappe, strain and serve.

### HONOLULU COCKTAIL

(Use star champagne glass.)

- 1 small piece of ice
- 3 dashes Angostura bitters
- 1 jigger whiskey.

Fill almost to top of glass with seltzer, then drop in small spoon of sugar and stir, drink while effervescing.

### HORSES NECK

(Large thin glass.)

- 2 dashes lemon juice
- Peel a lemon in a long string, place in glass, fill glass with ice
- 1 bottle of ginger ale.
- Serve.

### HOT-BRANDY SLING

- 1 teaspoonful of sugar
- 100% brandy.

Fill glass with hot water.  
grate nutmeg on top and serve.

### HOT GIN SLING

- 1 lump of sugar, dissolved in hot water
  - 100% Holland gin
- Fill with hot water.

Stir well, grate nutmeg on top, add a slice of lemon.

### HOT IRISH PUNCH

- 2 lumps of sugar
  - Juice of  $\frac{1}{2}$  lemon
- Dissolve in a little hot water
- 100% Irish whiskey
- Fill glass with hot water.

Stir well, place slice of lemon on top, grate nutmeg and serve.

### HOT LEMONADE

- 1 tablespoonful of sugar
  - Juice of 1 lemon
- Fill with hot water.

Stir well and serve.

### HOT MILK PUNCH

- 1 tablespoonful of sugar
  - 50% Jamaica or Medford rum
  - 50% brandy
- Fill glass with boiling hot milk.

Stir well, and grate a little nutmeg on top and serve.

### HOT RUM

- 1 lump of sugar, dissolved in a little hot water
  - 100% Jamaica rum
- Fill with hot water.

Stir well, grate a little nutmeg and serve.

### HOT SCOTCH

1 lump of sugar  
1 dash of Angostura bitters  
 $\frac{3}{4}$  glass boiling water  
100% Scotch whisky.

Place piece of lemon peel in glass, a few cloves and serve.

### HOT SCOTCH TODDY

$\frac{1}{2}$  teaspoonful of sugar  
Dissolve with a little hot water  
100% Scotch whisky.

Stir, grate a little nutmeg on top and serve.

### HOT SCOTCH WHISKY SLING

$\frac{1}{2}$  lump of sugar  
 $\frac{3}{4}$  glass of hot water  
1 piece of lemon peel  
100% Scotch whisky.

Grate a little nutmeg and serve.

### HOT SPICED RUM

1 lump of sugar  
 $\frac{1}{2}$  teaspoonful mixed allspice  
Dissolve with a little hot water  
100% Jamaica rum  
Fill glass with hot water.

Stir, grate a little nutmeg and serve.

### HUNTER COCKTAIL

75% rye whiskey  
25% cherry brandy.

Fill glass with ice, stir, strain and serve.

### IMPROVED MANHATTAN COCKTAIL

1 dash Boker's bitters  
1 dash Maraschino  
50% rye whiskey  
50% Martini Russie Vermouth  
 $\frac{1}{2}$  glass cracked ice.  
Stir, strain and serve.

### IMPROVED MARTINI COCK- TAIL

1 dash Field's orange bitters  
Dash Maraschino  
50% Martini Russie Vermouth  
50% Gordon dry gin  
Fill glass with cracked ice.  
Stir, strain and serve.

### IRVING COCKTAIL

50% Gordon dry gin  
40% Chappaz French Ver-  
mouth  
10% Calasaya  
Slice of orange.  
Fill glass with ice.  
Frappe, strain and serve.



### ISABELLE COCKTAIL

50% Creme de Cases

50% grenadine.

1 lump of ice in glass and  
serve.

### ITALIAN COCKTAIL

50% Vermouth

25% Fernet Branca

25% grenadine.

Fill glass with ice.

Frappe, strain and serve.

### ITALIAN WINE LEMONADE

2 teaspoonsful of fine sugar

Little water to dissolve

4 dashes raspberry syrup

Juice of one lemon

½ glass cracked ice

100% Marsala wine.

Fill with water, stir and  
trim with fruits in season.

Serve with straws.

### JACK ROSE

1 teaspoonful sugar

10 dashes Raspberry syrup

10 dashes lemon juice

5 dashes orange juice

Juice ½ lime

75% cider brandy.

Fill glass with cracked ice,  
shake and strain, fill with fizz  
water and serve.

### JACK ZELLER COCKTAIL

50% Booth's orange gin

50% Dubonnet.

Fill glass with ice, stir,  
strain and serve.

### JAMAICA RUM SOUR

½ teaspoon powdered sugar

Juice of 1 lemon

100% Jamaica rum.

Fill glass with ice, shake  
well, strain and serve.

### JAPANESE COCKTAIL

2 dashes Curacao

50% Ballor Vermouth

30% rye whiskey

20% grenadine syrup

Fill glass with ice.

Frappe, strain and serve.

### JENKS COCKTAIL

1 dash Benedictine

50% Ballor Vermouth

50% Gordon dry gin

Fill glass with ice.

Stir, strain and serve.

### JERSEY LILY POUSSE CAFE

(Use pony glass.)

½ green Chartreuse  
½ Cognac brandy  
10 drops Angostura bitters.

Pour brandy in carefully so  
it will not mix and serve.

### JERSEY SUNSET

Into a straight champagne glass put a scant teaspoonful of sugar with enough water to dissolve. Add a twist of lemon or lime peel and half a whiskey glass of fine Old Monmouth Applejack. Now put in enough broken ice to cool, fill with water and finish with a dash or two of Angostura bitters, which should not be stirred in, but be allowed to drop slowly through the amber mixture, imparting to it the sunset hues that probably suggested its name.

In winter, instead of ice, hot water is used, making a most genial drink—A Hot Sunset.

### JERSEY SOUR

½ teaspoonful sugar  
100% applejack  
Juice of 1 lemon  
½ glass cracked ice.

Shake well with shaker, strain, top with a little fizz water and serve with slice of lemon.

### JERSEY COCKTAIL

1 dash Angostura bitters  
50% Vermouth  
50% of cider brandy.

Mix well, twist of lemon peel on top and serve in cocktail glass.

### JOHN COLLINS

(Use large glass.)

1 tablespoonful of sugar  
Juice 1 lemon  
Juice ½ lime  
3 lumps of ice  
100% Holland gin  
1 bottle club soda.

Stir up well, remove the ice  
and serve.

### JUDGE COCKTAIL

90% rye whiskey  
10% Edison apricot brandy.

Fill glass with ice, stir,  
strain and serve.

### JUNE DAISY

(In large glass.)

1 teaspoonful sugar  
10 dashes raspberry syrup  
Juice  $\frac{1}{2}$  lemon  
Juice  $\frac{1}{2}$  orange  
Juice  $\frac{1}{2}$  lime  
75% high & dry gin  
Fill glass with fine ice.

Shake well together, fill glass  
with ginger ale. Stir with  
spoon carefully and serve.

### JUNE ROSE

(Use large glass for mixing.)

Juice of one orange  
Juice of  $\frac{1}{2}$  lime  
Juice of  $\frac{1}{2}$  lemon  
50% raspberry syrup  
50% high & dry gin  
Fill glass with ice.

Shake well with shaker,  
strain, fill glass with fizz water  
and serve.

### JUNKINS COCKTAIL

One teaspoonful gum syrup  
1 dash Angostura bitters  
100% rye whiskey  
1 piece of clear ice.

Stir, twist piece lemon peel  
on top and serve.

### KIRSCHWASSER PUNCH

$\frac{1}{2}$  teaspoonful sugar  
Juice 1 lemon  
25% Chartreuse  
75% Kirschwasser  
Mix well with spoon  
 $\frac{1}{2}$  glass cracked ice.

Ornament with fruits in  
season and serve with straws.

### KNICKEBEIN

1 dash Angostura bitters  
Yolk of 1 egg  
 $\frac{1}{2}$  pony of Benedictine  
 $\frac{1}{2}$  pony of kummel.

See that different ingredients  
are not mixed.

### KNICKERBOCKER

1 tablespoonful raspberry syrup  
Juice 1 lemon  
100% St. Croix rum  
2 dashes Curacao  
Fill glass with cracked ice.

Trim with fruits in season.

### LEMONADE

Use large bar glass, half full of ice

1 heaping tablespoon of sugar  
6 or 8 dashes of lemon juice.

Fill up with water, shake well, dress with fruit, serve with straw. When customer wishes lemonade strained, put into smaller glass and place slice of orange in glass.

An Angostura Lemonade is made like the foregoing with the addition of 1 teaspoon Angostura bitters.

### LEONORA COCKTAIL

25% orange juice  
50% Gordon gin (dry)  
25% raspberry syrup  
½ glass cracked ice.

Frappe, strain and serve.

### LIBERAL COCKTAIL

1 dash Amer. Picon  
50% Ballor Vermouth  
50% rye whiskey  
Fill glass with cracked ice.

Stir and strain, serve.

### LOEWI COCKTAIL

25% Booth's orange gin  
50% Gordon dry gin  
25% Chappaz French Vermouth

Fill glass with ice.

Stir, strain in cocktail glass and serve.

### MAGNUS

1 dash Angostura bitters  
Juice of ½ orange  
Peel of an orange in one string  
Place in glass  
50% Gordon dry gin  
1 bottle imported ginger ale.

Stir and serve.

### MAIDEN'S DREAM

¾ pony glass Benedictine or  
Creme de Cocoa  
Fill with heavy cream.

This drink is admired by ladies.

### MAMIE TAYLOR

Peel of lemon in one string,  
place in glass so it hangs  
over

100% applejack  
½ glass with cracked ice.

Bottle of imported ginger  
ale and serve.

#### MANHATTAN COCKTAIL

1 dash Boker's bitters  
50% Vermouth (Ballor)  
50% rye whiskey  
½ glass cracked ice.

Stir, strain and serve.

#### MARGUERITE COCKTAIL

2 dashes Field's orange bitters  
50% Plymouth gin  
50% Chappaz French Vermouth

1 dash absinthe  
Fill glass with cracked ice.

Stir up well with spoon,  
strain in cocktail glass and  
serve.

#### MARTINI COCKTAIL

1 dash orange bitters  
50% Gordon dry gin  
50% Martini Russie Vermouth  
Fill glass with ice.

Stir, strain and serve.

#### MAY WINE PUNCH

(Use large punch bowl.)

Two bunches of (Waldmeister) Woodruff cut in two or three lengths. Place it into a large glass, fill up with Martell brandy, cover it up, let it stand for two hours until the essence of the Woodruff is extracted; cover the bottom of the bowl with granulated sugar  
5 bottles club soda over it, cut up four oranges in slices  
½ pineapple, berries, cherries, grapes

8 bottles Deinhard-Moselle wine

1 bottle Ruinart champagne  
50% Curacao  
50% Maraschino  
50% Martell brandy

Then put your Woodruff and brandy, etc., into the three gallons of excellent May wine punch.

Surround the bowl with ice, serve in wine glass in such a manner that each glass will get a piece of all fruits, then fill with ladel and serve.

#### METROPOLITAN COCKTAIL

50% Noilly Prat Vermouth  
50% Martell brandy  
½ glass fine ice.

Shake, strain and serve.

#### MEDFORD RUM PUNCH

1 teaspoonful sugar  
Juice of  $\frac{1}{2}$  lemon  
Dissolve in little water  
100% Medford rum  
 $\frac{1}{2}$  glass cracked ice.

Stir with spoon, dress with fruits in season and serve with straws.

#### MEDFORD RUM SMASH

1 teaspoonful sugar  
2 sprigs of mint pressed in sugar to extract the essence  
100% Medford rum  
 $\frac{1}{2}$  glass cracked ice.

Stir with spoon, dress with fruits in season, serve with straws.

#### MEDFORD RUM SOUR

1 teaspoonful sugar  
Juice of 1 lemon  
100% Medford rum  
Fill glass with cracked ice.

Stir well with spoon, strain and dress with fruits in season and serve.

#### MERRY WIDOW

50% Byrrh wine  
50% Gordon gin  
Fill glass with ice.

Stir and strain in cocktail glass, twist of orange peel and serve.

#### MILK PUNCH

2 teaspoonfuls sugar  
Dash Jamaica rum  
100% rye whiskey  
2 lumps ice  
Fill glass with cold milk.

Shake and strain, grate little nutmeg, serve with straws.

#### MILK SHAKE

25% raspberry syrup  
2 lumps of ice  
Fill glass with milk.

Shake, strain and serve.

#### MILK & SELTZER

$\frac{1}{2}$  glass seltzer  
 $\frac{1}{2}$  glass milk.

Serve.

### MINT JULIP

(Large bar glass.)

- 1 teaspoonful of sugar
- Add enough water to dissolve sugar
- 3 sprays fresh mint, press until extracted
- $\frac{1}{2}$  glass of ice
- 100% rye whiskey
- 1 dash Jamaica rum.

Place four sprigs of fresh mint on top, trim with fruit in season, serve with straws.

### MISSISSIPPI PUNCH

(Use large bar glass.)

- 1 tablespoon sugar
- Enough water to dissolve the sugar
- 3 or 4 dashes lemon juice
- 2 dashes Angostura bitters
- $\frac{1}{2}$  wine glass Jamaica rum
- $\frac{1}{2}$  wine glass Bourbon whiskey
- $\frac{1}{2}$  wine glass brandy.

Mix well, fill up with ice, trim with fruit, serve with straws.

### MONTANA CLUB COCKTAIL

Use large bar glass, half full of ice

- 2 dashes Angostura bitters
- 2 dashes Anisette
- $\frac{1}{2}$  jigger Chappaz French Vermouth
- $\frac{1}{2}$  jigger California brandy.

Stir with spoon; strain in cocktail glass, put in olive and serve.

### MONTGOMERY

- 75% rye whiskey
- 25% French Vermouth
- 1 slice of orange
- Fill glass with ice.
- Shake, strain and serve.

### MORNING COCKTAIL

(Use large glass.)

- Fill glass with cracked ice
- 1 dash Curacao
- 1 dash Maraschino
- 1 dash absinthe
- 1 dash Angostura bitters
- 50% Martell brandy
- 50% Ballor Vermouth.

Stir with spoon, strain in whiskey glass, twist of lemon peel on top and serve.

### MORNING GLORY FIZZ

Juice of 1 lime  
Juice of ½ lemon  
1 teaspoonful sugar  
White of 1 egg  
100% Scotch whisky  
½ glass cracked ice.

Shake well with shaker,  
strain, fill glass with fizz  
water.

### MULLED CLARET

1 lump of sugar  
¼ teaspoon cinnamon  
¼ teaspoon fine cloves  
½ teaspoon fine allspice  
3 or 4 dashes of lemon juice  
2 dashes Angostura bitters  
2 jiggers of claret.

Use a large bar glass, heat a  
poker red hot and stick into  
liquid until it boils, strain and  
serve in hot claret.

### MURPHY COCKTAIL

40% Ballor Vermouth  
40% rye whiskey  
20% Gordon sloe gin  
½ glass cracked ice.

Frappe and strain. Serve.

### NATIONAL GUARD PUNCH

1 tablespoonful sugar  
Juice 1 lemon  
Pony of raspberry syrup  
100% brandy  
Fill glass with cracked ice  
2 dashes Jamaica rum.

Stir well, trim with fruits  
in season. Serve with straws.

### NICHOLAS COCKTAIL

50% Booth's orange gin  
50% Field's sloe gin  
Fill glass with ice.

Stir, strain and serve.

### OLD DELAWARE FISHING PUNCH

1 tablespoonful sugar  
Juice of one lemon  
Dissolve with a little water  
50% of St. Croix rum  
50% of Martell brandy  
Fill glass with cracked ice.

Stir well with spoon, dress  
with fruits in season and serve  
with straw.



#### OLD FASHION COCKTAILS

1 dash Angostura bitters  
1 dash Curacao  
Piece of cut loaf sugar  
Dissolve in two spoonfuls of  
water  
100% liquor as desired  
1 piece ice in glass.

Stir well and twist a piece  
of lemon peel on top and  
serve.

#### OLIVETTE COCKTAIL

Use large bar glass half full  
of ice  
2 dashes syrup  
3 dashes orange bitters  
3 dashes Absinthe  
1 dash Angostura bitters  
1 jigger Plymouth gin.

Stir with spoon, strain in  
cocktail glass, put in olive,  
twist lemon peel on top and  
serve.

#### ORANGEADE

1 spoon sugar  
100% orange juice  
25% raspberry syrup.  
½ glass cracked ice.

Fill with water or seltzer,  
trim with fruit in season, serve  
with straws.

#### ORCHARD PUNCH

1 tablespoonful orchard syrup  
1 tablespoonful pineapple syrup  
100% California brandy  
Fill glass with ice.

Mix well, trim with fruits in  
season, 1 dash of port wine  
and serve with straws.

#### ORGEAT PUNCH

Use large bar glass half full  
of ice  
½ jigger Orgeat syrup  
1 jigger French brandy  
4 or 5 dashes lemon juice.

Stir well, fill up with ice,  
dash with Port wine, trim with  
fruit and serve.

#### OYSTER BAY COCKTAIL

50% Curacao  
50% Gordon gin  
½ glass ice.

Shake, strain and serve.

### OYSTER COCKTAIL

(Use star champagne glass.)

- ½ dozen small oysters
- 1 dash lemon juice
- Teaspoon tomato and chile sauce
- 3 dashes Paprika Sauce
- 2 dashes vinegar
- 1 dash Tabasco Sauce.

Shake on top a little salt and pepper, stir gently with spoon and serve.

### PALMETTO COCKTAIL

- Mixing glass half full of ice
- 3 dashes Angostura bitters
- ½ jigger Santa Cruz rum
- ½ jigger Ballor Vermouth.

Stir well, strain into cocktail glass and serve.

### PARISIAN

- 100% Byrrh wine
- Juice of 1 lime
- 2 pieces of ice in glass.
- Stir, fill glass with seltzer and serve.

### PARISIAN POUSSE CAFE

(Use Pousse Cafe glass.)

- ⅔ Curacao
- ⅔ Kirschwasser
- ⅓ Chartreuse.

A celebrated drink in Paris.

### PARSON'S COCKTAIL

- 80% high and dry gin
- 20% Ballor Vermouth
- Piece of orange peel
- Fill glass with ice.
- Frappe, strain and serve in whiskey glass.

### PAT'S COCKTAIL

(Bar glass.)

- 50% Gordon dry gin
- 40% Chappaz French Vermouth
- 10% Ballor Vermouth
- 1 dash Curacao
- 1 dash Angostura bitters
- 1 twist lemon peel
- 1 piece ice.
- Stir and serve.

### PEACH AND HONEY

(Use whiskey glass.)

1 tablespoon pure honey

1 jigger peach brandy.

Stir with spoon and serve.

### PERFECT COCKTAIL

50% Gordon gin

50% Italian Vermouth (Ballor)

½ glass of cracked ice.

Stir, strain and serve.

### PHEASANT COCKTAIL

50% Martell brandy

50% Gordon gin

Fill glass with broken ice.

Frappe, strain and serve.

### PICON COCKTAIL

80% Amer. Picon

20% Ballor Vermouth.

½ glass ice, shake, strain,  
twist of orange peel and serve.

### PLAIN LEMONADE

2 spoonful sugar

Juice of 1 lemon

½ glass with ice.

Shake well and fill glass with  
water, strain, trim in fruits of  
season. Serve with straws.

### PORT WINE COBBLER

2 teaspoonsful of sugar

Water to dissolve sugar

100% Port wine

Fill glass with cracked ice.

Stir well with spoon, trim  
with fruits in season and serve  
with straws.

### PORT WINE FLIP

1 teaspoonful sugar

1 egg

100% Port wine

Fill glass with cracked ice.

Shake well with shaker,  
strain, grate a little nutmeg.  
Serve.

### PORT WINE PUNCH

1 tablespoonful of sugar

Juice of 1 lemon

Fill glass with cracked ice

100% Port wine.

Stir with spoon, ornament  
with fruits in season and serve  
with straws.

#### PORT WINE SANGAREE

1 teaspoonful of sugar with  
little water  
2 lumps of ice  
100% Port wine.

Stir with spoon, grate a little  
nutmeg on top and serve.

#### PORTER COCKTAIL

10% Martini Russie Vermouth  
50% Chappaz French Ver-  
mouth  
40% Gordon dry gin  
1 spray of fresh mint.

Fill glass with ice.  
Stir, strain and serve.

#### POUSSE CAFE

(Use liquor pony glass.)

$\frac{1}{6}$  of raspberry syrup  
 $\frac{1}{6}$  of Maraschino  
 $\frac{1}{6}$  of green Creme de Menthe  
 $\frac{1}{6}$  brown Curacao  
 $\frac{1}{6}$  of yellow Chartreuse  
 $\frac{1}{6}$  Martell brandy.

Serve.

#### POUSSE L'AMOUR

(Use sherry glass.)

$\frac{1}{4}$  glass Maraschino  
Yolk of 1 egg  
 $\frac{1}{4}$  glass vanilla cordial  
 $\frac{1}{4}$  glass brandy.

Keep this drink in separate  
layers and serve.

#### PREPARING ROCK & RYE

Pt. water

1 lemon cut in quarters  
 $\frac{1}{4}$  lb. rock candy,  $\frac{1}{2}$  orange  
Boil together until rock candy  
is dissolved; let it cool off;  
strain through a cloth and  
add one qt. of good rye  
whiskey.

Stir well together ready for  
use.

#### PUNCH A LA ROMAINE

1 bottle champagne

1 bottle rum  
2 tablespoons Angostura bitters  
10 lemons  
3 sweet oranges  
2 pounds powdered sugar  
10 fresh eggs  
For a party of 15.

Dissolve the sugar in the  
juice of the lemons and

oranges, adding the rind of one  
orange, strain through a sieve  
into a bowl, and add by de-  
grees the whites of the eggs,  
beaten to a froth. Place the  
bowl on ice till cold, then stir  
in the rum and wine until  
thoroughly mixed. Serve in  
fancy stem glass.

### QUEEN'S HIGH-BALL

1½ pony Amer. Picon  
1 pony grenadine  
1 clear piece ice in glass.

Fill glass with fizz water.  
Serve.

### RANDOLPH

50% Gordon dry gin  
40% Noilly Prat Vermouth  
10% Ballor Vermouth.

Fill glass with cracked ice,  
shake, strain and serve in bar  
glass.

### RED LION COCKTAIL

50% high and dry gin  
40% Ballor Vermouth  
10% Booth's orange gin  
½ glass cracked ice.

Stir, strain and-serve.

### REGENT PUNCH

To one and one-half pints of strong, hot green tea add one and one-half pints of lemon juice, one and one-half pints of Capillaire, one pint Jamaica rum, one pint brandy, one pint Batavia arrack, one pint Cura-coa, one bottle champagne, 2 tablespoons Dr. Siegert's Genuine Angostura bitters, one sliced pineapple, and two sliced oranges. Mix thoroughly in a punch bowl. Add the wine and ice just before serving.

### REMSSEN COOLER

(Use a medium size fizz glass.)

Peel a lemon as you would an  
apple

Place the rind or peeling into  
the fizz glass

2 or 3 lumps of crystal ice

1 wine glass of Black & White  
Scotch whiskey

Fill up the balance with club  
soda or syphon.

Stir up slowly with a spoon  
and serve.

In this country it is often the case that people call a Remssen cooler where they want Old Tom gin or Sloe gin instead of Scotch whiskey; it is therefore the bartender's duty to mix as desired.

**RENAUD'S POUSSE CAFE**

$\frac{1}{3}$  Cognac brandy  
 $\frac{1}{3}$  Maraschino  
 $\frac{1}{3}$  Curacao

Put in whiskey glass, mix well with spoon, withdraw spoon and serve. This delightful drink is from a recipe by Renaud of New Orleans.

**RHINE WINE COBBLER**

Use large bar glass, half full of ice  
 1 tablespoon of sugar  
 1 jigger mineral water  
 2 jiggers Rhine wine.

Fill up with ice, stir well. ornament with fruit and serve with straws.

**RHINE WINE & SELTZER**

$\frac{1}{2}$  glass seltzer.

Fill with Rhine wine and serve.

**RICHMOND COCKTAIL**

1 dash orange Curacao  
 75% Chappaz French Vermouth  
 25% Ballor Vermouth  
 Fill glass with fine ice.

Stir, strain and serve.

**ROBERT BURNS**

3 dashes of absinthe  
 50% Chappaz French Vermouth  
 50% Irish whiskey  
 $\frac{1}{2}$  glass cracked ice.

Stir with spoon, strain and serve.

**ROBINSON COCKTAIL**

Juice of  $\frac{1}{2}$  orange  
 50% Gordon dry gin  
 40% Byrrh wine  
 $\frac{1}{2}$  glass cracked ice.

Shake, strain and serve.

**ROB ROY COCKTAIL**

Dash of Curacao  
 50% Sherry wine  
 50% Ballor Vermouth  
 $\frac{1}{2}$  glass of cracked ice.

Stir, strain and serve.

**ROMAN PUNCH**

2 teaspoonfuls sugar  
 1 tablespoonful raspberry syrup  
 Juice of half lemon  
 Juice of half orange  
 $\frac{1}{2}$  glass cracked ice  
 2 dashes of Curacao  
 100% of brandy  
 2 dashes of Jamaica rum.

Stir with spoon, trim with fruits in season. Sprinkle little Port wine on and serve.

### ROYAL FIZZ

1 teaspoonful sugar  
Juice of one lemon  
100% Gordon dry gin  
1 egg  
Fill glass with cracked ice

Shake well, strain, fill with  
fizz water and serve with  
straws.

### ROYAL PUNCH

1 pint hot green tea  
 $\frac{1}{2}$  pint brandy  
 $\frac{1}{2}$  pint Jamaica rum  
1 jigger arrack  
1 jigger Curacao  
1 jigger Genuine Angostura  
bitters  
Juice of 3 limes  
1 lemon, sliced  
1 cup warm calf's-foot jelly  
1 cup sugar.

Mix well, while heating and  
drink as hot as possible. For  
party of six.

### RUM DAISY

1 teaspoonful sugar  
1 teaspoonful raspberry syrup  
Juice  $\frac{1}{2}$  orange  
Juice  $\frac{1}{2}$  lime  
Juice  $\frac{1}{2}$  lemon  
75% Medford rum  
Fill glass with cracked ice.

Shake, strain and fill glass  
with fizz water and serve.

### RUM FLIP

Prepare this drink same as  
gin flip, using Jamaica rum in-  
stead of gin.

### RUM FLIP

(Western Style.)

$\frac{1}{2}$  pint of ale, heated on fire  
1 egg beaten up with powdered  
sugar.

Put the ale in one cup, the  
egg in another with a small  
jigger of rum or brandy, pour  
from one cup into another  
several times until thoroughly  
mixed, dash nutmeg on top and  
serve.

### RYE HIGH-BALL

1 piece of ice in glass  
100% of rye whiskey.

Fill glass with fizz water and  
serve.

### RYE WHISKEY RICKEY

1 piece of ice in glass  
Juice of half a lime  
Drop squeezed lime in glass  
100% rye whiskey

Fill glass with fizz water.  
Stir with spoon and serve.

### SAM WARD

Peel  $\frac{1}{2}$  lemon in one string  
Set into cocktail glass  
Fill with fine shaved ice  
100% yellow Chartreuse.

Serve with straws.

### SARATOGA COCKTAIL

3 dashes pineapple syrup  
2 dashes Angostura bitters  
40% Vermouth  
50% Martell brandy  
10% rye whiskey.

Fill glass with cracked ice,  
stir, strain in cocktail glass and  
serve.

### SAUTERNE COBBLER

1 teaspoonful sugar  
 $\frac{1}{2}$  glass cracked ice  
Fill glass with Sauterne wine.

Stir with spoon, ornament  
with fruits in season and serve  
with straws.

### SCHEUER COCKTAIL

Serve in cocktail glass  
50% Dubonnet  
50% Ballor Vermouth  
Cracked ice.

Stir and strain. Serve.

### SCOTCH HIGH-BALL

1 piece of ice in glass  
100% "Black & White" Scotch  
whisky.

Fill glass with fizz water and  
serve.



### SCOTCH WHISKY RICKEY

1 piece of ice in glass  
Juice of  $\frac{1}{2}$  lime  
Drop squeezed lime in glass  
100% "Black & White" Scotch  
whisky  
Fill glass with fizz water.  
Stir and serve.

### SELTZER LEMONADE

(Use large glass.)

2 tablespoonsful of sugar  
Juice 2 lemons  
4 or 5 small lumps of broken  
ice; then fill up the glass  
with siphon seltzer.  
Stir up well with a spoon  
and serve.

### SHANDY GAFF

Half a glass of lager  
Half a glass ginger ale.  
It is also made with half  
ale, half ginger ale.

### SHERRY AND ANGSTURA

Put 2 dashes Angostura bitters  
in a sherry glass and roll the  
glass till the bitters entirely  
covers the inside surface.  
Fill the glass with sherry  
and serve.

### SHERRY & BITTERS

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

### SHERRY & EGG

1 teaspoon of sherry  
1 fresh egg  
Fill glass with sherry until  
it floats and serve.

### SHERRY COBBLER

$\frac{1}{2}$  spoonful of sugar  
100% sherry wine.  
Stir with spoon until sugar  
dissolves. Fill glass with  
cracked ice. Ornament with  
mint, and fruits in season, add  
little Port wine on top and  
straws. Serve.

### SHERRY COCKTAIL

(Use a large bar glass.)

$\frac{3}{4}$  glassful of shaved ice  
2 or 3 dashes Angostura bit-  
ters  
1 dash of Maraschino  
1 wine glass of sherry wine.  
Stir up well with spoon,  
strain into a cocktail glass, put  
a cherry into it, squeeze a piece  
of lemon peel on top, and  
serve.

### SHERRY FLIP

2 teaspoons of powdered sugar  
100% sherry wine  
1 fresh egg  
½ glass cracked ice.

Shake well together, strain and serve. Nutmeg if desired.

### SHERRY WINE PUNCH

1 teaspoonful sugar  
Juice of half lemon  
100% sherry wine  
Fill glass with shaved ice.

Stir well, trim with fruit, and serve with straws.

### SHERRY WINE SANGAREE

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

### SILVER COCKTAIL

Use mixing glass half full of ice

1 dash gum syrup  
2 dashes orange bitters  
1 dash Angostura bitters  
2 dashes Maraschino  
½ jigger French Vermouth  
½ jigger Gordon gin.

Stir well, strain in cocktail glass, twist lemon peel on top and serve.

### SILVER FIZZ

Juice of 1 lemon  
1 spoonful sugar  
The white of 1 egg  
50% Gordon dry gin  
Fill glass with cracked ice, shake and strain.

Top off with fizz water, and serve.

### SLOE GIN COCKTAIL

75% Gordon sloe gin  
25% Ballor Vermouth  
Fill glass with ice.

Stir and strain in cocktail glass. Serve.

### SLOE GIN HIGH BALL

One piece of ice in glass  
Juice of ½ lime, drop squeezed lime in glass.  
100% Field's sloe gin.

Fill glass with fizz water and serve.

### SLOE GIN RICKEY

1 piece of ice in glass  
Juice of half lime  
Drop squeezed lime in glass  
100% of sloe gin

Fill glass with fizz water.

Stir with spoon and serve.

### SODA COCKTAIL

1 spoonful sugar  
3 dashes Angostura bitters  
Coating inside of glass with sugar, fill quickly with ice, add 1 bottle lemon or plain soda.

Two slices of orange, stir and serve.

### SODA LEMONADE

2 teaspoonsful sugar  
Juice of 1 lemon  
1 lump of ice  
1 bottle of club or lemon soda.

Ornament with fruits in season and serve with straws.

### SODA NEGUS

(Use small punch bowl.)

1 pint of Port wine  
 $\frac{1}{2}$  tablespoon Angostura bitters  
12 lumps loaf sugar  
12 cloves  
1 teaspoon nutmeg.

Put above ingredients into a clean saucepan, warm and stir well, do not let it boil, pour in on this mixture 1 bottle plain soda. Put in punch bowl and serve in cups.

### ST. CHARLES PUNCH

(Use large bar glass.)

1 teaspoon sugar  
3 dashes of lemon juice  
1 dash seltzer  
1 jigger Port wine  
 $\frac{1}{2}$  jigger brandy  
2 dashes Curacao  
1 dash Genuine Angostura bitters.

Stir well, fill glass with shaved ice, trim with fruit and serve with straws.

### ST. CROIX CRUSTA

Use mixing glass half full of ice

3 dashes of gum syrup  
1 dash of Peychaud bitters  
3 dashes Angostura bitters  
2 dashes of lemon juice  
1 dash of mineral water  
2 dashes Maraschino  
1 jigger St. Croix rum.

Mix well, strain into stem glass, prepared as follows: Remove the peel from one lemon in one long string, put into stem glass after moistening and dipping in sugar.

### ST. CROIX FIZZ

1 teaspoonful sugar  
Juice of 1 lemon  
100% of Santa Croix rum  
Fill glass with broken ice.

Shake and strain. Fill glass  
with fizz water and serve.

### ST. CROIX RUM PUNCH

1 tablespoon sugar  
Juice 1 lemon  
75% St. Croix rum  
25% Jamaica rum  
Fill glass with cracked ice.

Stir with spoon, ornament  
with fruits in season and serve  
with straws.

### ST. CROIX SOUR

$\frac{1}{2}$  teaspoonful sugar  
Juice of 1 lemon  
100% St. Croix rum  
Fill glass with cracked ice.

Shake with shaker, strain,  
trim with fruits in season and  
serve.

### STAR COCKTAIL

1 dash of orange bitters  
50% Ballor Vermouth  
50% applejack  
Fill glass with ice.

Stir and strain. Serve in  
cocktail glass.

### STONE FENCE

100% whiskey  
2 lumps of ice  
Fill glass with cider.

Stir well and serve.

### STONEWALL

1 teaspoon sugar  
2 lumps of ice  
100% whiskey  
1 bottle of club soda.

Stir up well with spoon, re-  
move the ice and serve.

### STORY COCKTAIL

50% Bonecamp bitters  
50% Martell brandy

Frappe, strain and serve.

### SWISS ESS

75% white absinthe  
25% Anisette  
White of 1 egg  
Fill with shaved ice.  
Shake well in shaker, strain  
in cocktail glass and serve.

### TERMINAL COOLER

Large piece of ice in glass  
Peel an orange in a long  
string  
Juice of  $\frac{1}{2}$  orange  
100% Byrrh wine  
2 dashes Curacao  
One bottle ginger ale.  
Serve with straws.

### TIP TOP PUNCH

Use large bar glass, with 5  
lumps of ice  
1 dash of lemon juice  
1 lump of loaf sugar  
2 slices of pineapple  
1 slice of orange.

Fill up with champagne, stir  
well, dress with berries, dash  
with Genuine Angostura bit-  
ters, serve with straw.

### TOM COLLINS GIN

1 teaspoonful sugar  
Juice of 1 lemon  
Juice of  $\frac{1}{2}$  lime  
2 lumps of ice  
100% old Tom gin  
Bottle of club soda.

Stir with spoon. Serve.

### TOM COLLINS BRANDY

Mix same as above, substi-  
tuting brandy in place of gin.

### TOM COLLINS WHISKEY

Mix same as above, substi-  
tuting whiskey for brandy.

### TOM COLLINS RUM

Mix same as above, substi-  
tuting rum in place of whiskey.

### TOM AND JERRY

(Use large bowl.)

Take the whites of any number of eggs and beat to a stiff froth up frequently, so that eggs will not separate or settle.

(To serve.)

Add 1½ tablespoons of powdered sugar to each egg. Beat the yolks of the eggs separate.

Put 1 tablespoonful of batter into Tom and Jerry mug. 1 jigger rum and brandy mixed.

Stir well together and beat till you have a stiff batter. Add to this as much bicarbonate of soda as will cover a nickel. Stir

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

### TRILBY COCKTAIL

Use mixing glass half full of ice

2 dashes of orange bitters

2 dashes Angostura bitters

½ jigger Tom gin

½ jigger Vermouth (Italian).

Stir well, strain into cocktail glass, add cherry and float creme d'yvette on top.

### TROWBRIDGE COCKTAIL

(In whiskey glass.)

1 dash Field's orange bitters

80% Ballor Vermouth

20% high and dry gin.

Twist a piece of orange peel and serve.

### TURF COCKTAIL

Use mixing glass ½ full of ice

2 dashes Absinthe

2 dashes Maraschino

2 dashes orange bitters

1 dash Angostura bitters

½ jigger French Vermouth

½ jigger Plymouth gin.

Stir well, strain in cocktail glass, put in olive and serve.

## TURKISH SHERBET

(Use a punch bowl.)

Mix as follows:

- 2 quarts of sweet wine
- 2 quarts of water
- 4 pounds of sugar
- ½ wine glass of Angostura  
bitters
- 4 lemons, juice only
- 6 oranges, juice only
- 1 pound blanched almonds
- 1 pound muscatel grapes
- ½ pound figs, cut up
- ½ pound seedless raisins -
- 1⅓ dozen eggs, whites only

1 dozen cloves, a small piece  
of cinnamon and a little  
caramel coloring.

Make a hot syrup of the  
sugar and water and pour it  
over the raisins, cloves and cin-  
namon.

When cool, add orange and  
lemon juice and wine. Strain  
and freeze in the usual man-  
ner.

Take out the spices and add  
the scalded raisins, figs, grapes  
and almonds last.

## TUXEDO COCKTAIL

Use mixing glass half full of  
ice

- 1 dash Maraschino
- 1 dash of Absinthe
- 3 dashes Angostura bitters
- ½ jigger Chappaz French  
Vermouth
- ½ Old Tom gin.

Stir well, strain in cocktail  
glass, add cherry and serve.

## VANILLA PUNCH

(Use large bar glass.)

- 1 tablespoon of sugar, dissolved  
in water
- 2 dashes Curacao
- 3 dashes lemon juice
- 1 dash Genuine Angostura bit-  
ters
- ½ jigger vanilla cordial
- 1 jigger of Cognac brandy.

Stir well, fill up with ice,  
trim with fruit, serve with  
straws.

## VAN ZANDT COCKTAIL

- 1 dash apricot brandy
- 50% Chappaz French Ver-  
mouth
- 50% high & dry gin
- Fill glass with ice.
- Shake, strain and serve.

## VERMOUTH FRAPPE

- 1 dash Boker's bitters
- 100% Ballor Vermouth
- Fill glass with ice.

Frappe, strain and serve.

#### VERMOUTH COCKTAIL

1 dash Boker's bitters  
100% Vermouth (Ballor)  
1 dash Maraschino  
Fill glass with ice.

Frappe, strain and serve.

#### VICHY

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

It blends well with Scotch and Irish whiskies.

#### VIRGIN COCKTAIL

Use mixing glass  $\frac{1}{2}$  full of ice

3 dashes Angostura bitters

2 dashes raspberry syrup

$\frac{1}{2}$  jigger Vermouth

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

Stir well, strain in cocktail glass and serve.

#### WHISKEY COBBLER

1 teaspoonful sugar  
100% whiskey  
1 teaspoonful fine apple syrup  
Fill glass with cracked ice.

Stir with spoon, dress with fruits in season. Serve with straws.

#### WHISKEY COCKTAIL

1 dash of Angostura bitters  
1 dash of orange Curacao  
100% whiskey  
Fill glass with ice.

Stir, strain and serve.

#### WHISKEY CRUSTA

Prepare this drink same as Brandy Crusta, using whiskey for brandy.

#### WHISKEY DAISY

1 teaspoonful of sugar  
Juice  $\frac{1}{2}$  orange  
Juice  $\frac{1}{2}$  lemon  
Juice  $\frac{1}{2}$  lime  
25% raspberry syrup  
75% whiskey  
Juice of 1 lemon  
Fill glass with cracked ice.

Shake, strain, fill with fizz water and serve.

#### WHISKEY FIX

1 teaspoon sugar  
Juice of a half lemon  
100% of rye whiskey  
Fill glass with cracked ice.

Stir well with spoon, ornament with fruits in season. Serve with straws.



### WHISKEY FIZZ

1 teaspoonful sugar  
100% whiskey  
Juice of 1 lemon  
Fill glass with ice.

Shake and strain, fill glass with fizz water. Serve.

### WHISKEY FLIP

1 teaspoonful sugar  
1 egg  
Fill glass with cracked ice  
100% of rye whiskey.

Shake, strain and grate a little nutmeg on top and serve.

### WHISKEY FLOAT

Fill glass  $\frac{1}{2}$  full of fizz water.

Pour 100% whiskey slowly on top of fizz water and serve.

### WHISKEY JULIP

1 tablespoonful sugar  
Squirt of seltzer  
3 sprigs fresh mint  
Press until essence is extracted  
Fill glass with cracked ice  
100% of rye whiskey.

Stir well with spoon, dress with fruits in season, sprinkle little sugar on top, dash Jamaica rum. Serve with straws.

### WHISKEY PUNCH

Use large bar glass half full of ice  
1 teaspoon sugar  
4 or 5 dashes lemon juice  
1 jigger whiskey and rum mixed  
1 dash Angostura bitters.

Shake well, strain into punch glass, with slice of orange, 3 or 4 dashes of Curacao on top, with seltzer and serve.

### WHISKEY RICKEY

1 piece of ice in glass  
Juice  $\frac{1}{2}$  lime  
Drop squeezed lime in glass  
100% of Scotch whisky  
Fill glass with fizz water.

Stir with spoon and serve.

### WHISKEY SLING

1 lump of sugar  
Enough water to dissolve sugar  
2 pieces of ice  
100% of rye whiskey.

Stir with spoon, grate nutmeg on top and serve.

### WHISKEY SOUR

$\frac{1}{2}$  spoonful sugar  
Juice of 1 lemon  
100% rye whiskey  
Fill glass with ice.

Shake well and strain in glass; one slice of orange. Serve.

### WHISKEY SMASH

1 teaspoonful sugar  
3 sprigs of fresh mint  
Little water to dissolve sugar,  
crush mint until essence is  
extracted  
 $\frac{1}{2}$  glass cracked ice  
100% rye whiskey.

Stir well with spoon, orna-  
ment with fruits in season and  
serve with straws.

### WHISKEY TODDY

1 teaspoonful sugar  
1 teaspoonful water  
1 jigger of whiskey.  
Dissolve sugar in a little  
water, add the whiskey, stir  
with spoon and serve.

### WHITE HORSE

(Use large glass.)

2 dashes Angostura bitters  
1 piece of ice  
Juice  $\frac{1}{2}$  orange  
50% White Horse Scotch  
whisky  
1 bottle of ginger ale.

Stir well with spoon and  
serve.

(This is an excellent sum-  
mer drink.)

### WHITE LION

Use large bar glass, half full  
of ice  
1 teaspoon pulverized sugar  
Juice of  $\frac{1}{2}$  lime or lemon  
1 jigger of Santa Cruz rum  
3 dashes Curacao  
3 dashes raspberry.

Shake well, strain into a  
stem glass and serve.

### WHITE PLUSH

50% rye whiskey  
25% Maraschino  
1 fresh egg  
Fill glass with milk  
 $\frac{1}{2}$  glass cracked ice.  
Shake well with shaker,  
strain and serve.

### WHITE RAT

75% Oxxcenee or White  
Absinthe  
25% Anisette  
Fill glass with fine ice.

Shake and strain, fill glass  
with carbonic.

### WIDOW'S DREAM

(Use cocktail glass.)

- 1 jigger Benedictine
- 1 fresh egg.

Fill up with milk and cream  
and serve.

### WIDOW'S KISS

(Use tumbler.)

- Yolk of 1 egg
- 1 teaspoonful of sugar
- 100% good rye whiskey
- Fill glass with cracked ice  
and shake well together.

Fill serving glass  $\frac{1}{2}$  full of  
seltzer, then strain ingredients  
slowly on top and serve.

### ZABRISKIE

- 1 dash Boker's bitters
- 1 dash Maraschino
- 60% Plymouth gin
- 40% Martini Russie Vermouth
- Fill glass with ice.

Stir, strain and serve.

### ZAZA COCKTAIL

- 50% Gordon dry gin
- 50% Doubonnet
- Fill glass with ice.

Stir with spoon, strain.  
Serve.



## INDEX TO RECIPES.

	PAGE		PAGE
<b>A</b>			
Absinthe .....	13	Bonnett Cocktail.....	18
Absinthe Cocktail.....	13	Bornns Cocktail.....	18
Absinthe Dripped.....	13	Bottle of Cocktails.....	19
Absinthe Frappe.....	13	Bowl of Egg Nogg.....	19
A Clover Leaf.....	14	Brandy Burned with Peaches.....	19
Ale Sangaree.....	14	Brandy and Ginger Ale .....	19
Alexander Cocktail.....	14	Brandy and Soda .....	19
Amer Picon Highball.....	14	Brandy Champrelle.....	20
Anderson Cocktail.....	14	Brandy Cocktail.....	20
Angostura Fizz.....	14	Brandy Crusta.....	20
Angostura Ginger Ale.....	15	Brandy Daisy.....	20
Angostura Grape Fruit.....	15	Brandy Fix.....	20
Apollinaris Lemonade.....	15	Brandy Fizz.....	20
Apple Jack Cocktail.....	15	Brandy Flip.....	21
Apple Jack Sour.....	15	Brandy Float.....	21
Apple Toddy.....	15	Brandy Highball.....	21
Ardsley Cooler.....	15	Brandy Julip.....	21
Arf and Arf.....	16	Brandy Punch.....	21
A Soul Kiss .....	16	Brandy Rickey.....	21
Assorted Cups.....	16	Brandy Sangaree.....	21
Astringent.....	16	Brandy Scaffa.....	21
<b>B</b>			
Ballor Cocktail.....	16	Brandy Smash .....	22
Baltimore Egg Nogg.....	16	Brandy Sour.....	22
Bambo Cocktail.....	16	Brandy Toddy.....	22
Baraccas Cocktail .....	17	Bronx Cocktail.....	22
Barry Cocktail.....	17	Bronx Terrace.....	22
Beals Cocktail.....	17	Brooklyn Cocktail.....	22
Beef Tea.....	17	Brut Cocktail.....	23
Bicarbonate of Soda.....	17	Byrrh Cocktail.....	23
Bijou Cocktail.....	17	Byrrh Wine Rickey.....	23
Bishop .....	17	<b>C</b>	
Black Hawk Cocktail.....	18	Calasaya Cocktail.....	23
Black Stripe.....	18	California Sherry Cobbler.....	23
Black Thorne Cocktail .....	18	Campill Cocktail.....	23
Blue Blazer.....	18	Canadian Fizz.....	23
		Catawba Cobbler.....	23
		Champagne Cobbler.....	24
		Champagne Cocktail.....	24

	PAGE
Champagne Julip.....	24
Champagne Punch.....	24
Champagne Sour.....	24
Champagne Velvet.....	24
Chocolate Cocktail.....	25
Chocolate Punch.....	25
Christie Cocktail.....	25
Cincinnati Cocktail.....	25
Claret Cobbler.....	25
Claret Lemonade.....	25
Claret Punch.....	25
Cliffie Cocktail.....	26
Coffee Cocktail.....	26
Coffee Kirsch.....	26
Columbus Cocktail.....	26
Coney Cocktail.....	26
Consolidated Cocktail.....	26
Creme de Menthe on Ice.....	26
Cris Cocktail.....	26
Curacao Punch.....	27
Cushman Cocktail.....	27

### D

Dean Cocktail.....	27
Dogs Days.....	27
Donnelly's.....	27
Dorr Cocktail.....	27
Doubonnet Cocktail.....	27
Dry Martini Cocktail.....	27
Dunham Cooler.....	27

### E

Edner Cocktail.....	28
Egg Lemonade.....	28
Egg Milk Punch.....	28
Egg Nog Plain.....	28
Egg Phosphate.....	28
Egg Sour.....	28
Elks' Delight.....	29
Evans Cocktail.....	29
Evans Shandy Gaff.....	29

### F

Fairbanks Cocktail.....	29
Fancy Brandy, Gin and Whiskey Cocktails.....	29
Fancy Whiskey Smash.....	29
Farmers' Cocktail.....	30
Fine Lemonade for Parties.....	30
Fish House Punch.....	30
Frank Hill Cocktail.....	30
Freeman's Bliss.....	30
French Flag.....	30

### G

	PAGE
Gin and Bitters.....	31
Gin and Angostura.....	31
Gin and Calamus.....	31
Gin and Milk.....	31
Gin and Molasses.....	31
Gin and Tansy.....	31
Gin Cocktail.....	31
Gin Crusta.....	32
Gin Daisy.....	32
Gin Fix.....	32
Gin Fizz.....	32
Gin Highball.....	32
Gin Julip.....	32
Gin Punch.....	33
Gin Rickey.....	33
Gin Sangaree.....	33
Gin Smash.....	33
Gin Sour.....	33
Gin Toddy.....	33
Glasgow Flip.....	33
Golden Fizz.....	34
Graham Cocktail.....	34
Guggenheimer Cocktail.....	34
Gum Syrup.....	34

### H

Half and Half.....	34
Hock Cobbler.....	34
Holstein Cocktail.....	34
Honolulu Cocktail.....	35
Horses Neck.....	35
Hot Brandy Sling.....	35
Hot Gin Sling.....	35
Hot Irish Punch.....	35
Hot Lemonade.....	35
Hot Milk Punch.....	35
Hot Rum.....	35
Hot Scotch.....	36
Hot Scotch Toddy.....	36
Hot Scotch Whiskey Sling.....	36
Hot Spiced Rum.....	36
Hunter Cocktail.....	36

### I

Improved Manhattan Cocktail....	36
Improved Martini Cocktail.....	36
Irving Cocktail.....	36
Isabelle Cocktail.....	37
Italian Cocktail.....	37
Italian Wine Lemonade.....	37

	PAGE
<b>J</b>	
Jack Rose.....	37
Jack Zeller Cocktail.....	37
Jamaica Rum Sour.....	37
Japanese Cocktail.....	37
Jenks Cocktail.....	37
Jersey Lilly Pousse Café.....	38
Jersey Sunset.....	38
Jersey Sour.....	38
Jersey Cocktail.....	38
John Collins.....	38
Judge Cocktail.....	39
June Daisy.....	39
June Rose.....	39
Junkins Cocktail.....	39

<b>K</b>	
Kischwasser Punch.....	39
Knickebein.....	39
Knickerbocker.....	39

<b>L</b>	
Lemonade.....	40
Leonora Cocktail.....	40
Liberal Cocktail.....	40
Loewi Cocktail.....	40

<b>M</b>	
Magnus.....	40
Maiden's Dream.....	40
Mamie Taylor.....	40
Manhattan Cocktail.....	41
Marguerite Cocktail.....	41
Martini Cocktail.....	41
May Wine Punch.....	41
Medford Rum Punch.....	42
Medford Rum Smash.....	42
Medford Rum Sour.....	42
Merry Widow.....	42
Metropolitan Cocktail.....	41
Milk Punch.....	42
Milk Shake.....	42
Milk and Seltzer.....	42
Mint Julip.....	43
Mississippi Punch.....	43
Montana Club Cocktail.....	43
Montgomery.....	43
Morning Cocktail.....	43
Morning Glory Fizz.....	44
Mulled Claret.....	44
Murphy Cocktail.....	44

	PAGE
<b>N</b>	
National Guard Punch.....	44
Nicholas Cocktail.....	44

<b>O</b>	
Old Delaware Fishing Punch.....	44
Old Fashion Cocktails.....	45
Olivette Cocktail.....	45
Orangeade.....	45
Orchard Punch.....	45
Orgeat Punch.....	45
Oyster Bay Cocktail.....	45
Oyster Cocktail.....	46

<b>P</b>	
Palmetto Cocktail.....	46
Parisian.....	46
Parisian Pousse Café.....	46
Parson's Cocktail.....	46
Pat's Cocktail.....	46
Peach and Honey.....	47
Perfect Cocktail.....	47
Pheasant Cocktail.....	47
Picon Cocktail.....	47
Plain Lemonade.....	47
Port Wine Cobbler.....	47
Port Wine Flip.....	47
Port Wine Punch.....	47
Port Wine Sangaree.....	48
Porter Cocktail.....	48
Pousse Café.....	48
Pousse l'Amour.....	48
Preparing Rock and Rye.....	48
Punch à la Romaine.....	48

<b>Q</b>	
Queen's Highball.....	49

<b>R</b>	
Randolph.....	49
Red Lion Cocktail.....	49
Regent Punch.....	49
Renauds Pousse Café.....	50
Rhine Wine and Seltzer.....	50
Rhine Wine Cobbler.....	50
Richmond Cocktail.....	50
Robert Burns.....	50
Robinson Cocktail.....	50
Rob Roy.....	50
Roman Punch.....	50
Royal Fizz.....	51
Royal Punch.....	51

	PAGE
Rum Daisy .....	51
Rum Flip.....	51
Rum Flip (Western Style).....	51
Rye Highball.....	52
Rye Whiskey Rickey.....	52

### S

Sam Ward.....	52
Saratoga Cocktail.....	52
Sauterne Cobbler.....	52
Scheuer Cocktail.....	52
Scotch Highball.....	52
Scotch Whiskey Rickey.....	53
Seltzer Lemonade.....	53
Shandy Gaff.....	53
Sherry and Angostura.....	53
Sherry and Bitters.....	53
Sherry and Egg.....	53
Sherry Cobbler.....	53
Sherry Cocktail.....	53
Sherry Flip .....	54
Sherry Wine Punch.....	54
Sherry Wine Sangaree.....	54
Silver Cocktail.....	54
Silver Fizz.....	54
Sloe Gin Cocktail .....	54
Sloe Gin Highball .....	54
Sloe Gin Rickey .....	54
Soda Cocktail.....	55
Soda Lemonade.....	55
Soda Negus.....	55
St. Charles Punch.....	55
St. Croix Crusta.....	55
St. Croix Fizz.....	55
St. Croix Rum Punch.....	56
St. Croix Sour .....	59
Star Cocktail.....	56
Stone Fence.....	56
Stonewall .....	56
Story Cocktail.....	56
Swiss Ess.....	57

### T

Terminal Cooler.....	57
Tip Top Punch.....	57
Tom and Jerry .....	57

	PAGE
Tom Collins Gin.....	57
Tom Collins Brandy.....	57
Tom Collins Whiskey.....	57
Tom Collins Rum.....	57
Tom and Jerry.....	58
Trilby Cocktail.....	58
Trowbridge Cocktail.....	58
Turf Cocktail.....	58
Turkish Sherbet.....	59
Tuxedo Cocktail.....	59

### V

Vanilla Punch.....	59
Van Zandt Cocktail.....	59
Vermouth Cocktail.....	60
Vermouth Frappe.....	59
Vichy .....	60
Virgin Cocktail.....	60

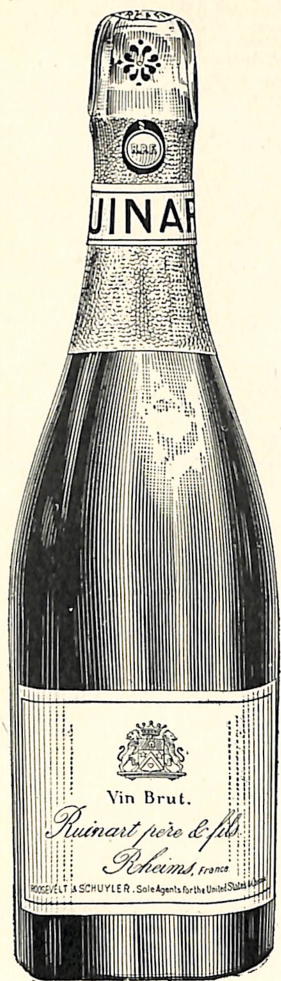
### W

Whiskey Cobbler.....	60
Whiskey Cocktail.....	60
Whiskey Crusta.....	60
Whiskey Daisy.....	60
Whiskey Fix.....	60
Whiskey Fizz.....	61
Whiskey Flip.....	61
Whiskey Float.....	61
Whiskey Julip.....	61
Whiskey Punch .....	61
Whiskey Rickey.....	61
Whiskey Sling.....	61
Whiskey Smash.....	62
Whiskey Sour.....	61
Whiskey Toddy.....	62
White Horse.....	62
White Lion .....	62
White Plush.....	62
White Rat.....	62
Widow's Dream.....	63
Widow's Kiss.....	63

### Z

Zabriskie Cocktail.....	63
Za Za Cocktail.....	63





# Ruinart Brut

Oldest

## Champagne

Mark in the World

Founded A. D. 1729

---

The Wine of the

## Connoisseurs

To be had at all

## Hotels

and

## Cafes

---

Also

Haig & Haig

## Scots

## Whisky

Sole Agents

# Roosevelt & Schuyler

F. CHAUVENET,

(NUITS, COTE-D'OR),

FRANCE.

# BURGUNDY WINES

OF SUPERIOR QUALITY.

ROMANEE,

CLOS-DE-VOUGEOT,

CHAMBERTIN,

NUITS,

VOLNAY,

POMMARD,

BEAUNE,

BEAUJOLAIS,

MACON.

## SPARKLING BURGUNDIES.

“White Cap,” Ultra Sec.

“Red Cap.”

“Pink Cap,” Oeil de Perdrix.



BARON RICASOLI'S  
BROLIO

THE STANDARD IMPORTED CHIANTI WINE.

---

TO BE HAD AT ALL LEADING  
. . . HOTELS AND RESTAURANTS. . .

---

SUPPLIED BY THE LEADING  
WINE JOBBERS IN THE STATES.

# AMER PICON



## What it is and How to Use it

**AMER PICON** is a pleasant and perfect invigorator extracted from plants grown in Algeria, where it is extensively used by the colonists to counteract the debilitating influences of the climate. It has since acquired an immense popularity in France and throughout the world.

In Paris alone, where the public is offered so many appetizers and tonics and where the competition is so keen, Amer Picon has superseded all its competitors and its consumption has attained 1,500,000 bottles annually. The total annual consumption of Amer Picon is 12,000,000 bottles.

One wineglassful of AMER PICON diluted with water, and taken before meals, will prove efficacious in building up the system and restoring the appetite.

Used in mixed drinks, it loses none of its qualities and adds to the flavor of the beverage.

# BYRRH WINE

## Byrrh Wine

is an appetizer par excellence. It can be taken at any time and stimulates the desire for food as no other beverage does. It is Agreeable, Pleasant and Beneficial. Among Connoisseurs and Particular People it invariably supplants the Cocktail.



THE BEST  
TONIC AND  
APPETIZER

## BYRRH WINE

makes a most  
delicious  
HIGH BALL

Violet Freres, Thuir, France,

R. B. HENRY & SADLER CO.

*Sole Agents for U. S.*

111 & 113 HUDSON STREET, - NEW YORK.

# The House of Freund, Ballor & Company



of Turin is one of the leading and oldest firms in the Vermouth industry of Italy, their Vermouth having for a basis a very choice Muscat wine. It is supplied to the Royal House of Italy, and has been awarded the highest distinctions in all great International Expositions, beginning with that of London in 1862, to the latest Paris Exposition, at which it obtained a gold medal—the highest prize accorded to Vermouth. A Diploma of honor and twelve gold medals are included in its list of exhibition awards. Their Establishment covers an area of about eight acres, and is one of the largest in Italy. The cellars contain a stock of about 800,000 gallons, and their Vermouth is never put on the market before it is at least two or three years old.

The Vermouth is shipped in cases of one dozen bottles each, and in casks of various sizes, from twenty to one hundred and sixty gallons each.

Sole Agents for United States

**G. S. NICHOLAS & CO.**

41 & 43 Beaver St.

**NEW YORK**



*Three Products of Booth's Distillery  
in London.*

# HIGH & DRY GIN

The best London Dry Gin,  
commands the highest price  
in London, and is unsur-  
passed for Cocktails, Rickeys,  
and Fizzes.



**Bénédictine**

**THE  
BEST**

*After-dinner CORDIAL.*

The Old Blend  
Whisky  
of the  
**WHITE HORSE**  
CELLAR.



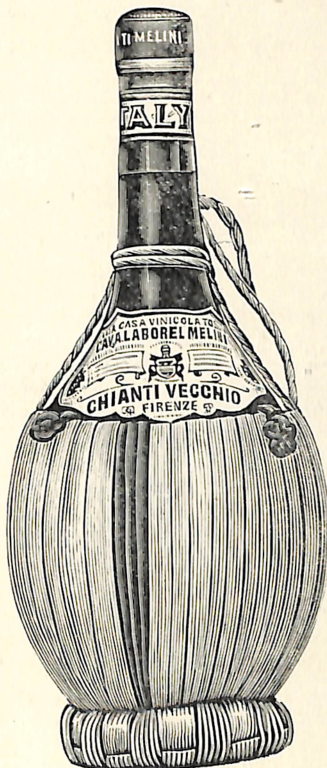
The White Horse Cellar.  
Edinburgh.

DIRECT FROM DISTILLERS.  
ALWAYS THE SAME, PURE MELLOW,  
MATURED SCOTCH MALT.

**HENRY E. GOURD,**  
35 SOUTH WILLIAM ST., NEW YORK.



# ITALIAN WINES



## ACHILLE STARACE

Sole Agent in the United States

— ALSO —

IMPORTER OF PURE OLIVE OIL

"Star of Italy" Brand

32 BROADWAY, - - - - - NEW YORK

William Ottmann & Co.

Butchers and Packers

Telephone  
No. 313 Beekman

Fulton Market, N. Y.

## Try One More Good Dinner

It will not be like the last. Eat what YOU LIKE—Game, Filet, Steak, Roast, Chops, Nice Fried or Hashed Potatoes, Vegetables, Lobster Salad, Deviled Crab, Dessert, Cheese, Coffee, &c., &c., and while eating sip a glass or two of

# MAN-A-CEA WATER

THE MANGANESE Natural Spring Water.  
(Not a Purgative Water.)

**Restores Good Digestion.**

Recommended and sold by Park & Tilford, Acker, Merrill & Condit, Charles & Co., Hegeman, Milhau, Bigelow—all first-class grocers and druggists.

**MANACEA WATER CO., 13 Stone St.**

# Imported Beech-Nut Brand Camembert Cheese

---

---

¶ The finest Camembert cheese comes from the Calvados District in France and the Société Laitière des Fermiers Normands, with its four factories in Calvados, is the recognized leader in the manufacture of Camembert cheese.

¶ The first selections of these four factories are imported by us for our Beech-Nut Brand.

---

---

Beech-Nut Packing Company  
Canajoharie, N. Y.

New York Office: 95 Broad St.



Facsimile of the bottle.

GORDON & CO.,

Established 1769.

Distillery, 132 Goswell Road, LONDON, E. C.

DRY GIN

MADE IN ENGLAND.

---

It makes a delicious Cocktail, Gin Fizz, Ricky, and a very refreshing Drink with plain soda.

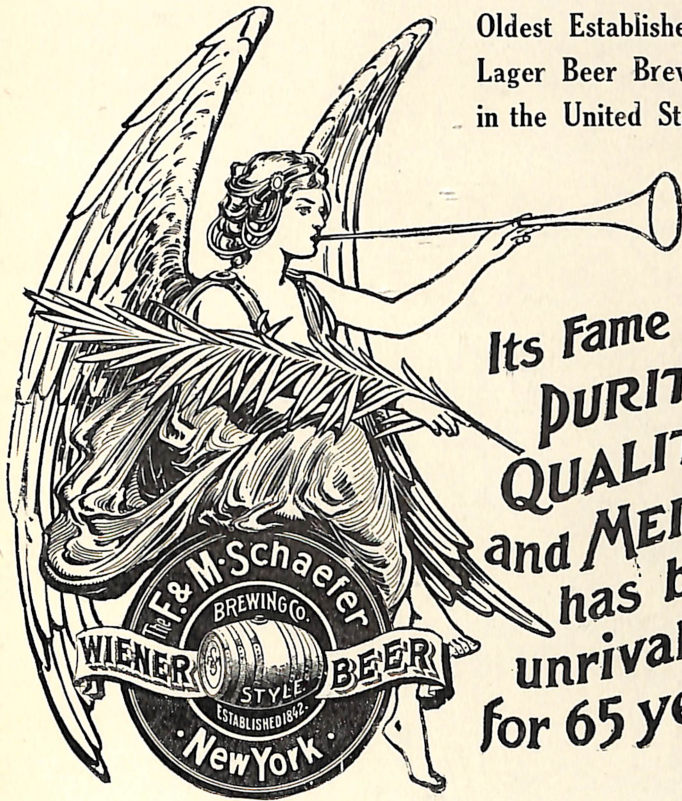
---

E. La Montagne's Sons,

Sole Agents,

45 Beaver Street, - New York.

Oldest Established  
Lager Beer Brewery  
in the United States

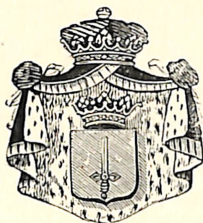


Its Fame for  
**PURITY**  
**QUALITY**  
and **MERIT**  
has been  
unrivalled  
for 65 years

Sold at first-class Hotels, Restaurants, Clubs, Cafes, etc.

# Duc De Montebello

*The Society Wine.*  
From the old vine-  
yards of the Dukes  
of Orleans, Mareuil-  
sur-Aÿ, France.



The only Cham-  
pagne used at the  
great banquet of the  
23,000 mayors of  
France.



## Champagne



The Best Assortment of "OLD VINTAGE" Wines in the Market

## BLACKBURN

# Bourbon Whiskey

ABSOLUTELY PURE

*Sold only in Glass at First-Class  
Hotels, Restaurants, Clubs and  
Cafes throughout United States. .*

## W. M. FUREY

81 BROAD STREET - - NEW YORK

CHAPPAZ & CO.'S  
Dryest French Vermouth



The kind that mixes well to make  
a good dry cocktail.

————— SOLE AGENT —————

L. ARDIN

121-123 West 26th Street, New York.

"BLACK & WHITE"

COATES ORIGINAL



SCOTCH WHISKY

DRY GIN

James Buchanan & Co., Ltd.,

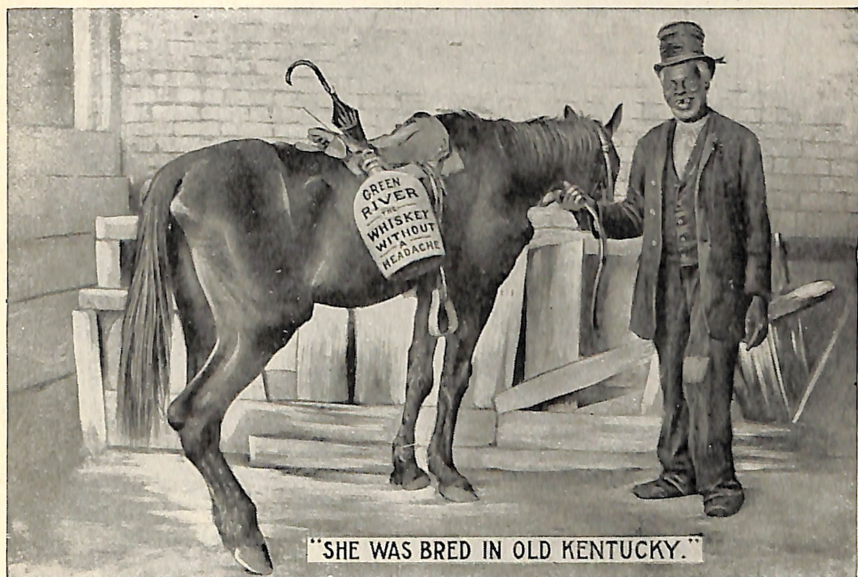
29 Broadway

NEW YORK



# GREEN RIVER

THE WHISKEY  
WITHOUT A HEADACHE



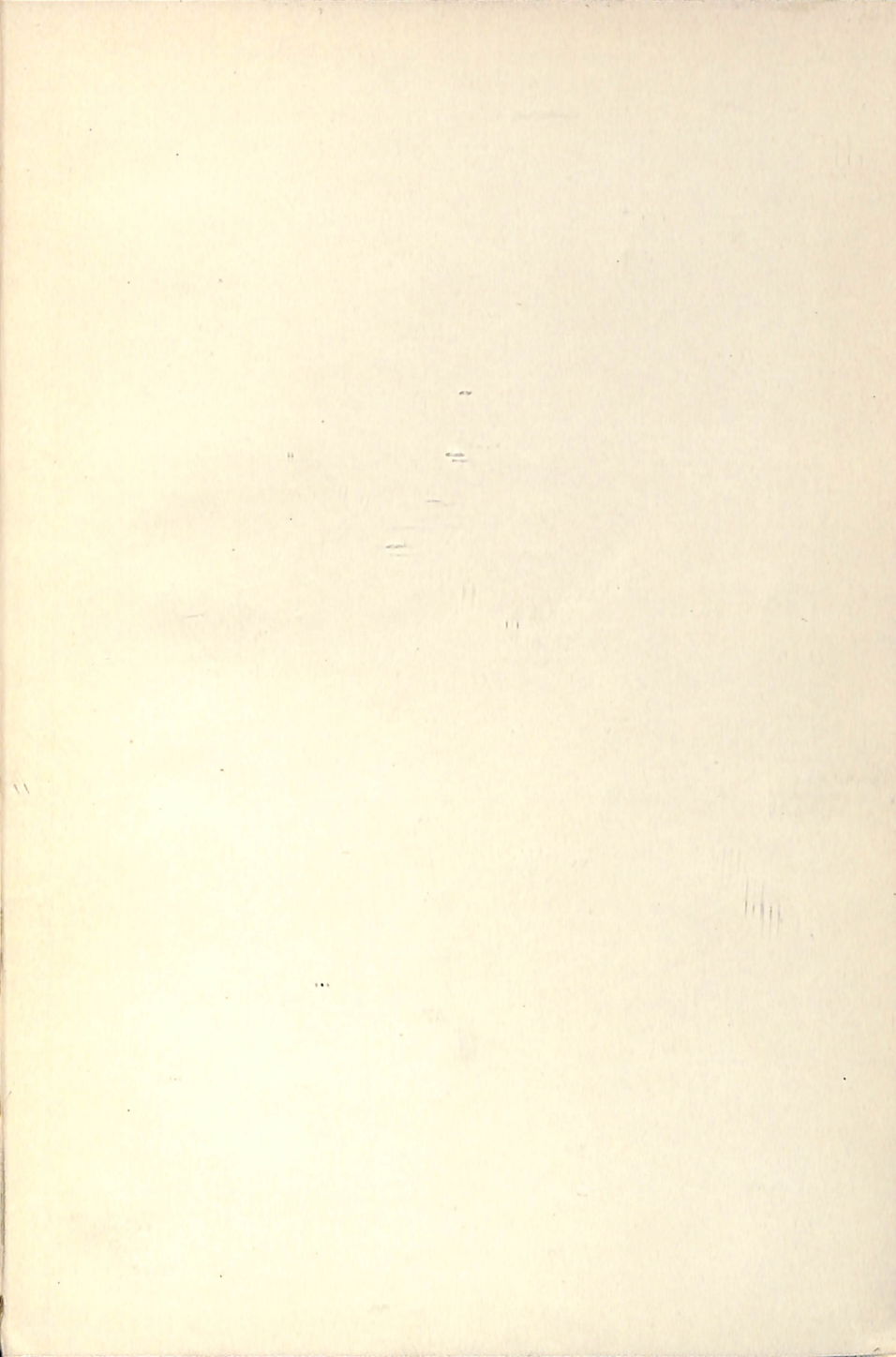
## CESARE CONTI

SOLE AGENT

Also for ROBBIE BURNS SCOTCH WHISKY  
and Famous DUBLIN CLUB IRISH WHISKEY

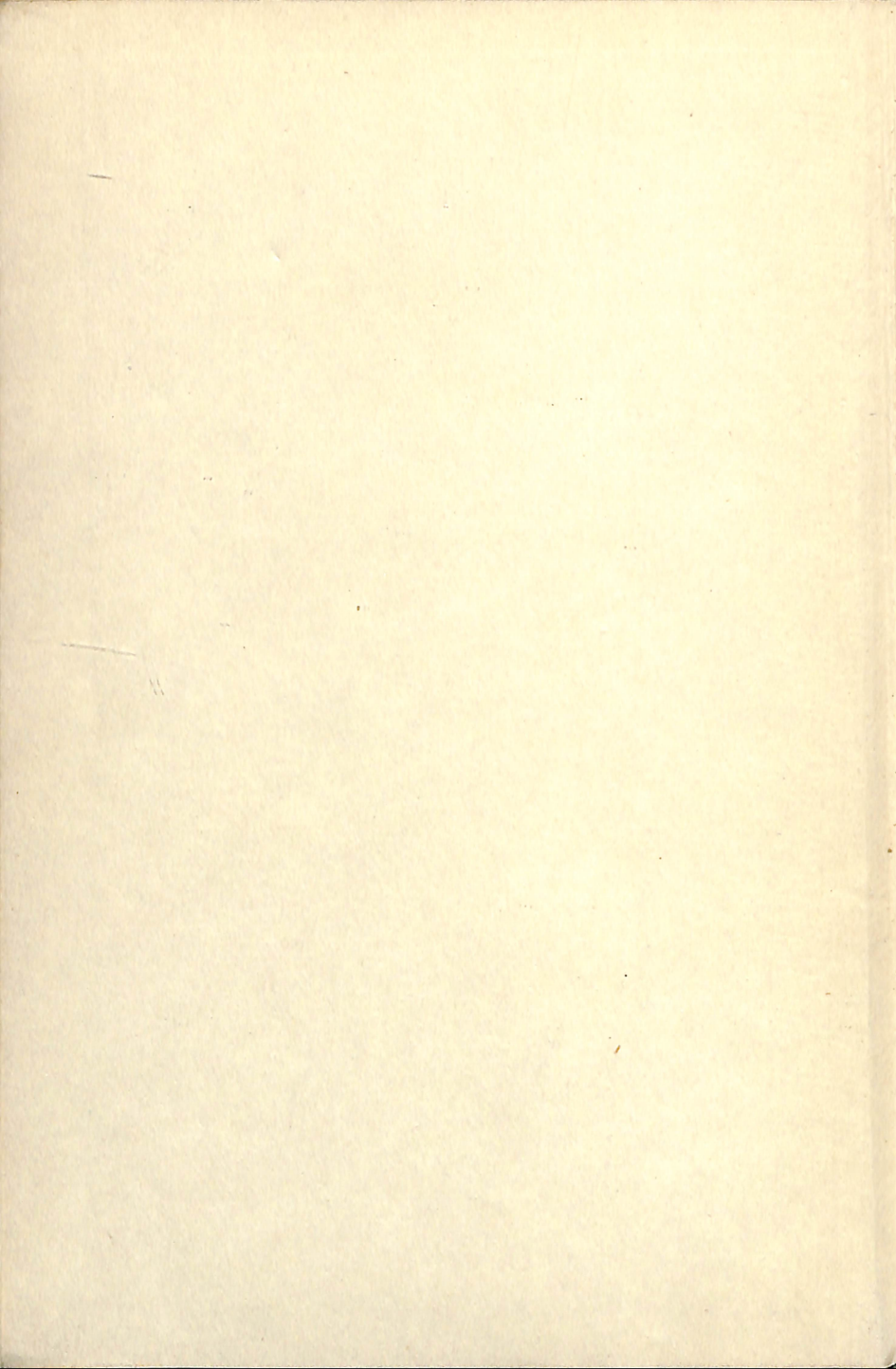
35 BROADWAY - - - - NEW YORK











## NOTICE.

For the benefit of those who are not familiar with the measurements used in mixing drinks, the following table is provided.

1 Jigger	-	$\frac{1}{2}$	whiskey glass
100%	- -	$\frac{1}{2}$	" "
50%	- -	$\frac{1}{4}$	" "
25%	- -	$\frac{1}{8}$	" "

$\frac{1}{2}$  Whiskey Glass being a full portion of the liquor for one person.

