

The MIXER

— OF —

BEVERAGES

WINES - - LIQUORS

HOW and WHEN
To Serve Beverages With Meals

Over 100 Recipes of the Almost
Forgotten Art

"ON YOUR WAY HOME"

"In the North Station"

NORTH STATION LIQUOR MART

Foreign and Domestic
WINES - LIQUORS - CORDIALS

102 Causeway Street
Boston, Mass.

Phone CAPitol 6360



◆ DRINKS WITH FOODS ◆

330

90

BEVERAGES

(with what courses to serve)

In America the "Cocktail" is the national ante-dinner drink or appetizer.

In England, Dry Sherry or Sherry and Bitters takes this place.

Other people use Madeira Wine for this purpose.

Oysters—Sauternes, Rhine, Hock, Mosselle with Burgandies.

Soups—Sherry or Madeira.

Fish—Sauternes, Rhine, Hock, Mosselle.

Lobster—Tokay, Malaga or Ale.

Chicken Livers—Claret or Red Wine.

Roast and Game Meat—Either Red Burgandy, Claret, but Champagne is the favorite.

Turtle or Terrapin—Sherry or Madeira.

Roast Turkey, Chicken or Duck—Claret, Red Burgandy or Sparkling Wines.

Cold Meats—Claret, Sauternes, Catawba or Hock.

Salads—Claret, Champagne, or White Burgandy.

Desserts—Catawba or Madeira.

Cheese or Fruit—Port Wine.

Coffee—Cognac, Brandy or Liqueurs, or both.

◆ HINTS ◆

FOR COLD DRINKS

When making cold mixed drinks it is usually better to dissolve the sugar with a little cold water, before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making Cocktails the use of syrup has almost entirely superceded white sugar.

DRINK (with eggs or milk)

When drinks are made with eggs, or milk, or both, and hot wine or spirits is to be mixed with them, (the latter must always be poured upon the former gradually), and the mixture stirred briskly during the process; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," and "Hot Egg Nogg," are such to be spoiled unless these precautions are observed.

In preparing Milk Punch or Egg Nogg in quantity, the milk or eggs should be poured upon the wine or spirits, very gradually, and continually beating the mixture in order to mix the ingredients thoroughly.

PREPARING COLD PUNCHES

When preparing cold punch, the bowl should be placed in a tin or metal vessel about the same depth as the height of the bowl, the space between the bowl and the vessel being packed with ice, and a little rock-salt sprinkled over the surface, which has the effect of producing a freezing mixture, much colder than the plain ice. Towels may be pinned around the exterior of the vessel, and the exposed surface of the ice trimmed with fruit or leaves, giving the whole an attractive appearance.

COOLING SPARKLING WINES

During the process of cooling sparkling wines, the bottles should not be placed in direct contact with the ice, because that portion of the bottle which touches the ice cools more rapidly causing unequal contraction and consequent tendency to crack.

◆ HINTS ◆

BOTTLED LIQUOR

Bottles containing liquors should be kept lying down, in order to keep corks moist, and prevent the strength being lost by evaporation. This rule should be followed when Liquors are put in storage for use on some future date. Liquor bottles that are in constant use should be kept standing so as to keep sediment at base of bottle.

CARE OF CHAMPAGNE

Champagne requires careful treatment. It is not advisable to place more at a time on ice than is likely to be used, because if removed from the ice and again allowed to get warmer, a second icing injures both flavor and strength. When storing, keep champagne bottles laying on their side.

SERVING ICE CHAMPAGNE

When champagne is served in the bottle, they should be put in an ice-pail, and the space between the bottles and pail filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist. Champagne must be cooled but not frozen. Iced champagne bottles should be wrapped in towels before removing cork; this is to prevent one from being cut by glass should the bottle break or explode from the expansive pressure of the contents.

SERVING OF SPARKLING WINES

When sparkling wines are served in the bottle, they should be put in an ice-pail, and the space between the bottles and pail filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist.

CHAMPAGNE IN OCCASIONAL USE

When champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on a rack, the neck sloping downwards, and insert through the cork a corkscrew syphon provided with a cut off or faucet, by the use of which a small portion may be drawn off at a time without allowing any escape of the gas.

◆ HINTS ◆

MINERAL WATERS

Mineral waters contained in syphons should be cooled gradually, and not allowed to stand in contact with the ice. Although the syphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is the more liable to crack from unequal contraction, when only one portion of the syphon is touching the ice.

COOLING CORDIALS, BITTERS AND SYRUPS

Cordials, Bitters, and Syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.

TEMPERATURE FOR STORAGE OF WINES

Great variations of temperature are at times to be avoided. The normal temperature should be as near 56-57 degrees Fahrenheit as possible. It should not vary above 3 degrees either in winter or summer. There should, however, always be free ventilation, and sudden changes should be avoided, as they act adversely on wine and destroy both their life and character.

POURING OF WINES

When poured into glass the bottle should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Their temperature should not be too cold when served. For white wines colored glasses are often used to hide the particles in the wine, which, although unsightly, are by no means deteriorating to the quality.

CARE OF BOTTLED BEER

Bottled Beer should be kept in a cool place or in a refrigerator, not in contact with the ice. The bottles ought to stand upright, so that any sediment will settle to the bottom. It is, therefore, not advisable to pour the last dregs of the bottle into the glass.

◆ JULEPS ◆

MINT JULEP

1 tablespoonful of white pulverized sugar

2½ tablespoonfuls of water, mix well with a spoon

1½ wine glasses full of Brandy

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the mint is extracted; add the brandy and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries, and small pieces of sliced orange on top in a tasty manner, dash with Jamaica Rum, and serve with a straw.

THE REAL GEORGIA MINT JULEP

1 teaspoonful of white pulverized sugar

¾ wine glass of Cognac Brandy

¾ wine glass of Peach Brandy

about 12 sprigs of the tender shoots of mint

Put the mint in the tumbler, add the sugar, having previously dissolved it in a little water, then the Brandy, and lastly, fill up the glass with shaved ice. Stir with a spoon but do not crush the mint. This is the genuine method of concocting a Southern Mint Julep, but Whiskey may be substituted for Brandy if preferred.

WHISKEY JELUP OR GIN JELUP

Is made with the same ingredients as the Mint Julep, omitting the fancy fixings.

PINEAPPLE JULEP (For a party of five)

juice of two oranges

1 gill of Raspberry Syrup

1 gill of Maraschino

1 gill of Old Tom Gin

1 quart bottle of Sparkling Moselle

1 ripe pineapple, peeled, sliced and cut up

Put all the materials in a glass bowl; ice, and serve in flat glasses, ornamented with berries in season.

◆ CRUSTA-DAISY ◆

BRANDY CRUSTA

- 3 or 4 dashes of Gum Syrup
- 1 dash of Boker's Bitters
- 1 wine glass of Brandy
- 2 dashes of Curacoa
- 1 dash Lemon Juice

Before mixing the above ingredients, prepare a cocktail glass as follows:

Rub a sliced lemon around the rim of the glass, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wine glass. Put the above ingredients into a small whiskey glass filled one-third full of shaved ice, shake up well and strain the liquid into the cocktail glass prepared as above directed.

WHISKEY OR GIN CRUSTA

The Whiskey or Gin Crusta is made like the Brandy Crusta, using Whiskey or Gin instead of Brandy.

BRANDY DAISY

- 3 or 4 dashes of Gum Syrup
- 2 or 3 dashes of Curacoa Cordial
- juice of half a small lemon
- 1 small wine glass of Brandy
- 2 dashes of Jamaica Rum

Fill glass on-third full of shaved ice, shake well, strain into a large cocktail glass, and fill up with Seltzer water.

WHISKEY DAISY

- 3 dashes Gum Syrup
- 2 dashes Orange Syrup
- juice of half a small lemon
- 1 wine glass of Bourbon or Rye Whiskey

Fill glass one-third full of shaved ice, shake well, strain into a large cocktail glass, and fill up with Seltzer or Appolinoris water.

◆ SOURS ◆

GIN SOUR

1 large teaspoonful of white sugar dissolved in a little Seltzer or Appollinaris Water.

2 or 3 dashes of lemon juice

1 wine glass of Holland or Old Tom Gin

Fill the glass full of shaved ice, shake up and strain into a claret glass. Dress the top with orange, or pineapple and berries.

WHISKEY SOUR

1 large teaspoonful of powdered white sugar, dissolved in a little Seltzer water

juice of half a lemon (small)

1 wine glass of Bourbon or Rye Whiskey

Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries in season.

BRANDY SOUR

1 large teaspoonful of powdered white sugar dissolved in a little Seltzer water

juice of half a lemon

1 dash of Curacoa

1 wine glass of Brandy

Fill the glass with shaved ice, shake, and strain into a claret glass. Ornament with orange and berries.

JERSEY SOUR

1 large teaspoonful of powdered white sugar dissolved in a little water

2 or 3 dashes of lemon juice

1 wine glass of Apple Jack

Fill the glass with shaved ice, shake up, and strain into a claret glass. Ornament with orange and berries.

HOT EGG NOGG

Made in precisely the same manner as the following cold egg nogg, except that you must use boiling water instead of ice.

◆ EGG NOGGS-FIZ ◆

EGG NOGG (Use large glass)

- 1 large teaspoonful of powdered white sugar
- 1 fresh egg
- ½ wine glass of Brandy
- ½ wine glass of Santa Cruz Rum
- A little shaved ice

Fill the glass with rich milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wine glass of either of the above liquors instead of both combined. Use egg nogg shaker for mixing this beverage.

SHERRY EGG NOGG

- 1½ teaspoonfuls of fine white sugar
- 1 fresh egg
- 2 or 3 small lumps of ice
- 2 wine glasses of Sherry Wine

Fill the glass with rich milk, shake up until the egg is thoroughly mixed with the other ingredients. Strain the mixture into a large goblet, excluding the ice and grate a little nutmeg on top.

WHISKEY FIZ (Use medium size glass)

- 1 teaspoonful of fine white sugar
- 3 dashes of lemon juice
- 1 small lump of ice
- 1 wine glass of Bourbon or Rye Whiskey

Fill up the glass with Seltzer or Apollinaris Water, stir thoroughly and serve.

GIN FIZ

Same as Whiskey Fiz only using Holland Gin in place of Whiskey.

BRANDY FIZ

- 1 teaspoonful of powdered white sugar
- 3 dashes of lemon juice
- 1 wine glass of Brandy
- 1 small lump of ice

Fill up the glass with Seltzer or Apollinaris Water, stir thoroughly and serve.

◆ FIZ ◆

SILVER FIZ (Use large glass)

1 tablespoonful of pulverized white sugar

3 dashes of lemon or lime juice

The white of one egg

1 wine glass of Old Tom Gin

2 or 3 small lumps of ice

Shake up thoroughly, strain into a medium glass and fill it up with Seltzer Water and serve.

GOLDEN FIZ

1 tablespoonful of fine white sugar

3 dashes of lemon or lime juice

The yolk of one egg

1 wine glass of Old Tom Gin

2 or 3 small lumps of ice

Shake up thoroughly, strain into medium bar glass and fill up with Seltzer water.

BRANDY SLING (Use small glass)

1 wine glass of Brandy

1 small teaspoonful of powdered white sugar

1 wine glass of water

1 small lump of ice

Dissolve the sugar in water, add the Brandy and ice, stir well with a spoon. Grate a little nutmeg on top and serve.

WARD EIGHT (Use large Glass)

1 teaspoonful Grenadine

1½ teaspoonfuls powdered sugar

3 oz. glass Rye Whiskey

½ lemon

Cracked ice and shake well

Slice of orange and add a cherry

HOT BRANDY SLING

(Use medium glass, Hot)

4 small teaspoonful of powdered white sugar

1 wine glass full of Brandy

Dissolve the sugar in a little boiling water, add the Brandy, and fill the glass two thirds full of boiling water. Grate a little nutmeg on top and serve.

◆ SLINGS ◆

GIN SLING

- 1 small teaspoonful of powdered white sugar
- 1 wine glass of water
- 1 wine glass of Gin
- 1 small lump of ice

Dissolve the sugar in the water, add the Gin and ice, stir well with a spoon. Grate a little nutmeg on top, and serve.

HOT GIN SLING

(Use medium glass, Hot)

- 1 small teaspoonful of powdered white sugar
- 1 wine glass of Holland Gin

Dissolve the sugar in a little hot water, add the Gin, and fill it one half full of boiling water. Grate a little nutmeg on top, and serve.

WHISKEY SLING (Use small glass)

- 1 small teaspoonful of powdered sugar
- 1 wine glass of water
- 1 wine glass of Bourbon or Rye Whiskey

Dissolve the sugar in the water, add the Whiskey and ice, stir thoroughly with a spoon. Grate a little nutmeg on top, and serve.

HOT WHISKEY SLING

(Use medium glass, Hot)

- 1 small teaspoonful of powdered sugar
- 1 wine glass of Bourbon or Rye Whiskey

Dissolve the sugar in a little hot water, add the Whiskey, and fill the glass two thirds full of boiling water. Grate a little nutmeg on top, and serve.

◆ COLD RUM FLIP ◆

HOT BRANDY FLIP (Use large glass, Hot)

1 teaspoonful of sugar
1 wine glass of Brandy
Yolk of one egg

Dissolve the sugar in a little hot water, add the Brandy and egg, shake up thoroughly, pour into a medium glass, and fill it one half full of boiling water. Grate a little nutmeg on top and serve.

HOT WHISKEY, GIN OR RUM FLIP

Same as Brandy Flip, substituting Whiskey, Gin or Rum, instead of Brandy.

COLD BRANDY FLIP (Use large glass)

1 teaspoonful powdered sugar
1 wine glass of Brandy
 $\frac{1}{2}$ wine glass of water
1 fresh egg
2 lumps of ice

Dissolve the sugar in the water, add the Brandy, egg and ice, shake thoroughly, strain into a small bar glass. Serve with a little nutmeg on top.

COLD RUM FLIP

1 teaspoonful of powdered sugar
Dissolved in a little water
1 wine glass of Jamaica Rum
1 fresh egg
2 or 3 lumps of ice

Shake up thoroughly, strain in a medium glass, and grate a little nutmeg on top.

COLD GIN OR WHISKEY FLIP

Same as cold Rum Flip, substituting Gin or Whiskey instead of Rum.

◆ TODDYS ◆

COLD BRANDY TODDY

1 teaspoonful of fine white sugar

$\frac{1}{2}$ wine glass of water

1 wine glass of Brandy

1 lump of ice

Dissolve the sugar in the water, add the Brandy and ice, and stir with a spoon.

HOT BRANDY TODDY (Use small glass, Hot)

1 teaspoonful of fine white sugar

1 wine glass of Brandy

Dissolve the sugar in a little boiling water, add the Brandy, and pour boiling water into glass until it is two-thirds full. Grate a little nutmeg on top. Add lemon if preferred.

COLD GIN TODDY

1 teaspoonful of powdered white sugar

$\frac{1}{2}$ wine glass of water

1 wine glass of Gin

1 lump of ice

Dissolve the sugar in the water, add the Gin and ice, and stir with a spoon.

HOT GIN TODDY (Use small glass, Hot)

Same as Hot Brandy Toddy, substituting Gin.

COLD WHISKEY TODDY

1 teaspoonful of fine white sugar

1 wine glass of Bourbon, or Rye Whiskey

1 lump of ice

Dissolve the sugar in the water, add the Whiskey and ice, and stir with a spoon.

To make Hot Whiskey Toddy, dissolve the sugar in boiling water, omit the ice and pour boiling water into the glass until it is two-thirds full.

ROCK AND RYE

1 tablespoonful of rock candy syrup

1 wine glass of Rye Whiskey

Stir them together thoroughly and serve. This is often prescribed for a cold.

◆ FIX ◆

BRANDY FIX

1 large teaspoonful of white sugar dissolved in a little water

juice of a quarter of a lemon

3 dashes of Curacoa

1 wine glass of brandy

Fill the glass two-thirds full of shaved ice. Stir well and ornament the top with slices of lemon or lime.

GIN FIX

1 large teaspoonful of powdered white sugar dissolved in a little water

2 dashes of Raspberry Syrup

juice of quarter of a lemon

1 wine glass of Holland Gin

Fill up the glass two-thirds full of shaved ice, stir thoroughly, and ornament the top with berries in season. Old Tom Gin may be used if preferred.

WHISKEY

1 large teaspoonful of white sugar, dissolved in a little water

juice of half a lemon

1 wine glass of Whiskey

Fill up the glass about two-thirds full of shaved ice, stir well, and ornament the top of the glass as directed in the Brandy recipe.

SHERRY AND EGG

Pour in about one wine glass of Sherry. Then break in the glass one fresh egg.

PORT WINE FLIP

1 small teaspoonful of powdered sugar

1 large wine glass of Port Wine

1 fresh egg

2 or 3 small lumps of ice

Break the egg into the glass, add the sugar, and lastly the wine and ice, shake up thoroughly and strain into medium sized goblet.

◆ BISHOP ◆

SHERRY AND BITTERS

One dash of bitters, twist the glass around so that the bitters will cover the whole surface of the glass. Fill with Sherry Wine, and serve.

RHINE WINE AND SELTZER WATER

Pour in Rhine Wine until the glass is half full. Add two small lumps of ice. Fill the glass with Seltzer Water.

SHERRY WINE FLIP

This is made precisely as the Port Wine Flip, substituting Sherry Wine instead of Port.

BISHOP (Use large glass)

1 teaspoonful of powdered white sugar

Dissolved in wine glass of water

2 thin slices of lemon

2 dashes of Jamaica Rum

2 or 3 small lumps of ice

Fill the glass with Claret or Red Burgandy, shake up well, and remove the ice before serving.

ENGLISH BISHOP (To make one quart)

1 quart of Port Wine

1 orange (stuck pretty well with cloves, the quantity being a matter of taste)

Roast the orange before a fire, and when sufficiently brown, cut it in quarters, pour over it a quart of Port Wine (previously made hot) add sugar to taste, and let the mixture simmer over the fire for half an hour.

PEACH AND HONEY (Use small glass)

1 tablespoonful of honey

1 wine glass of Peach Brandy

Stir thoroughly with a spoon before serving.

WHITE PLUSH

Hand a bottle of Bourbon or Rye Whiskey to a friend and let him help himself. Then fill up his glass with fresh milk, serve cold.

◆ GIN AND PINE ◆

GIN AND PINE (Use wine glass)

Split a piece of the heart of green pine log into fine splints, about the size of a cedar lead pencil, take two ounces of the same and put into a quart decanter, fill the decanter with Gin. Let the pine soak for two hours, and the Gin will be ready to serve.

BURNT BRANDY and PEACH (Use small glass)

- 1 wine glass of Cognac
- 2 lumps of white sugar
- 2 or 3 slices of dried peaches

Burnt in a saucer or plate

Place the dried fruit in a glass and pour the liquid over them.

This is a popular drink in the southern states.

OLD STONE FENCE (Use large glass)

- 1 wine glass of Bourbon or Rye Whiskey
- 2 or 3 small lumps of ice

Fill up the glass with sweet cider.

SHANDY GAFF (Use large glass, or mug)

Fill the glass half full of Ale, and the remaining half with Irish Ginger Ale.

In England, where this drink had its origin, it is made with Bass' Ale and Ginger Ale, half and half.

'ARF AND 'ARF

Mix porter or stout with ale in equal quantities, or in proportions to suit taste.

HOT BUTTERED RUM (Use medium glass, Hot)

- 1 small teaspoonful of powdered sugar
- 1 wine glass of Jamaica Rum

1 piece of sweet butter, as large as half a chestnut

Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass two-thirds full of boiling water, stir, grate a little nutmeg on top, and serve.

◆ PUNCHES ◆

ALE PUNCH

- 1 quart of Mild Ale
- 1 glass of White Wine
- 1 glass of Brandy
- 1 glass of Capillaire
- 1 lemon

Mix the Ale, Wine, Brandy and Capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on the top, and add a bit of toasted bread.

Note Capillaire—Any simple syrup flavored with orange flowers.

CIDER PUNCH

- $\frac{1}{2}$ pint of Sherry
- 1 glass of Brandy
- 1 bottle of Cider
- $\frac{1}{2}$ pound of sugar
- 1 lemon

Pare the peel of half a lemon very thin; pour the Sherry upon it, add the sugar, the juice of the lemon, and the cider, with a little grated nutmeg. Mix well and place it on ice. When cold, add Brandy and a few pieces of cucumber rind.

BRANDY PUNCH (Use large glass)

- 1 teaspoonful of powdered white sugar, dissolved in a little water. (The sugar is first dissolved in a little water, because it does not readily dissolve in spirits.)
- 1 teaspoonful of raspberry syrup
- 1 wine glass of Brandy
- $\frac{1}{2}$ wine glass of Jamaica Rum
- juice of half a lemon
- 2 slices of orange
- 1 piece of pineapple

Fill the tumbler with shaved ice, shake up thoroughly, and dress the top with berries in season, serve with a straw.

HOT SPICED RUM

Can be made by adding 1 teaspoonful of spices (allspice and cloves, not ground) to the above recipes.

◆ PUNCHES ◆

ORANGE PUNCH

$\frac{3}{4}$ pint of Rum
 $\frac{3}{4}$ pint of Brandy
 $\frac{1}{2}$ pint of Porter
 $3\frac{1}{2}$ pints of boiling water
 $\frac{3}{4}$ pound of loaf sugar
4 oranges

Infuse the peel of two and the juice of four oranges with the sugar, in the water for half an hour; strain and add the Porter, Rum and Brandy. Sugar may be added if it be desired sweeter. A liqueur glass of Curacoa, Moyeau, or Maraschino is considered an improvement.

Instead of using both Rum and Brandy, one and a half pints of either alone will answer.

This is also excellent for Lemon Punch by substituting lemons for oranges.

SOYER'S GIN PUNCH

$\frac{1}{2}$ pint of Old Gin
1 gill of Maraschino
juice of two lemons
rind of half a lemon
4 ounces of syrup
1 quart bottle of Seltzer Water
Ice well before serving.

BRANDY and RUM PUNCH (Use large glass)

1 tablespoonful of powdered white sugar, dissolved in a little water.
1 wine glass of Santa Cruz Rum
 $\frac{1}{2}$ wine glass of Brandy
juice of half a small lemon
1 slice of orange (cut in quarters)
1 piece of pineapple

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with straw.

◆ PUNCHES ◆

MILK PUNCH (Use large glass)

- 1 teaspoonful of fine white sugar
- 1 wine glass of Brandy
- ½ wine glass of Santa Cruz Rum
- small lump of ice

Fill with milk, shake well together, strain into a large glass, and grate a little nutmeg on top.

ROMAN PUNCH (Use large glass)

- 1 tablespoonful of powdered white sugar, dissolved in a little water
- 1 tablespoonful of raspberry syrup
- 1 teaspoonful of Curacoa
- 1 wine glass of Jamaica Rum
- ½ wine glass of Brandy
- juice of half a lemon

Fill with shaved ice, shake well, dash with Port Wine and ornament with fruits in season. Serve with a straw.

BRANDY AND GINGER ALE

- 1 wine glass of Brandy
 - 2 or 3 small lumps of ice
- Fill up the glass with ginger ale.

MANHATTAN COCKTAIL (No. 1)

- 2 dashes of Curacoa or Maraschino
- 1 pony of Whiskey
- 1 wine glass of Vermouth
- 3 dashes of (Angostura) Bitters
- 2 small lumps of ice

Shake well, and strain. Put one-quarter slice of lemon in glass and serve. If preferred sweeter add 2 dashes of Gum syrup.

MANHATTAN COCKTAIL (No. 2)

- 2 dashes of Gum syrup
- 3 dashes of (Angostura) Bitters
- ½ pony of Whiskey
- 1 pony of Vermouth

Shake well, and serve as in Manhattan No. 1

FIFTY FIFTY COCKTAIL (Very dry)

- ½ Dry Gin
 - ½ French Vermouth
 - cracked ice
- Stir well.

◆ COCKTAILS ◆

BRANDY COCKTAIL

- 3 or 4 dashes of Gum syrup
- 2 dashes of (Angostura) Bitters
- 1 wine glass of Brandy
- 1 or 2 dashes of Curacao

Fill glass one-third full of cracked ice, shake well and strain. Twist a small piece of lemon rind in it and serve.

IMPROVED BRANDY COCKTAIL

- 2 dashes (Angostura) Bitters
- 3 dashes Gum syrup
- 2 dashes Maraschino
- 1 small piece of the yellow rind of a lemon—
twisted to express the oil
- 1 small wine glass of Brandy

Fill glass one-third full of shaved ice, shake well and strain, put the lemon peel in the glass and serve.

The flavor is improved by moistening the end of the cocktail glass with a piece of lemon.

BRONX COCKTAIL

- $\frac{1}{2}$ Dry Gin
- $\frac{1}{4}$ French Vermouth
- $\frac{3}{4}$ Italian Vermouth
- orange juice

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

GIN COCKTAIL (No. 2)

- 3 or 4 dashes of Gum syrup
- 2 dashes of (Angostura) Bitters
- 1 wine glass of Holland Gin
- 1 or 2 dashes of Curacao

Fill glass one-third full of shaved ice, shake well and strain. Twist a small piece of lemon peel, and place in glass and serve.

GIN COCKTAIL (No. 1)

- 1 part Dry Gin
- 1 dash Bitters
- $\frac{1}{2}$ glass cracked ice

Stir and strain. Twist piece of lemon peel and serve.

◆ COCKTAILS ◆

MARTINI COCKTAIL

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

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

dash of Orange Bitters

Fill glass with cracked ice, stir, strain and serve

MARTINEZ COCKTAIL

1 dash of (Angostura) Bitters

2 dashes of Maraschino

1 pony of Old Tom Gin

1 wine glass of Vermouth

2 lumps of ice

Shake up thoroughly, and strain, add one-quarter slice of lemon and serve. If the guest prefers it very sweet, add two dashes of gum syrup.

JERSEY COCKTAIL

2 teaspoonfuls of sugar (fine white)

2 dashes of Caroni Bitters

3 or 4 lumps of ice

Fill tumbler with cider, and mix well with a spoon, and remove the ice and serve with lemon peel.

VERMOUTH COCKTAIL

2 dashes of (Angostura) Bitters

1 wine glass of Vermouth

$\frac{1}{4}$ slice of lemon

Shake the Bitters and Vermouth with a small lump of ice, strain in a cocktail glass in which lemon has been placed. If preferred sweet, add two dashes of Gum syrup.

FANCY VERMOUTH COCKTAIL

2 dashes Angostura Bitters

1 wine glass of Vermouth

2 dashes Maraschino

$\frac{1}{4}$ slice of lemon

Fill glass one-quarter full shaved ice, shake well and strain into Cocktail glass; garnish with the lemon.

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