

Time



BANKS



EXCLUSIVE COCKTAILS

FROM THE RECIPES OF
USHER'S HOTEL



SYDNEY, 1936

USHER'S IS SYDNEY'S
MOST DISTINCTIVE
AND EXCLUSIVE
HOTEL

PREFACE

SOME time ago we published a small booklet of sixty-four pages, in which we gave over fifty of the exclusive cocktail recipes which were responsible for building the reputation that Usher's enjoys for its distinctive Cocktails dispensed on the First Floor Lounge.

Although some thousands of these booklets were printed, the demand for them from every State in Australia and from England, America and other over-sea countries, was so great that not a single copy is available to-day. Encouraged by this success, we have now produced this present booklet in which we are releasing the recipes of eleven of our most exclusive cocktails that have won great popularity over the last few months.

Usher's trust that you will like these latest eleven creations — each recipe being "different" to the ones that are usually known. These cocktails are quite distinctive, and are really delightful and refreshing.

We wish to acknowledge the courtesy of Mr. J. C. Banks, the creator of "Ginger Meggs," who illustrates our booklet.

H. H. WELMAN,
General Manager.

Usher's Hotel,
Sydney.

HINTS ON MIXING COCKTAILS

IN making a Cocktail, the most essential factor is to observe the correct proportions as set out in these recipes. All ingredients should be poured into a cocktail shaker, which should be shaken vigorously — not merely rocked. The object is to wake the mixture up — not to send it to sleep. Crushed ice should be added in the shaker when making any Cocktail.

To obtain the greatest enjoyment from a Cocktail, it should be partaken immediately it is poured from the shaker. “Drink it while it is still laughing at you,” is the maxim of one of England’s greatest cocktail connoisseurs.

Where white of egg is used in any recipe, the mixture should be shaken longer than usual. About five minutes is generally required to make the white of egg properly beaten. In the case of cream Cocktails, it is advisable to add the cream last when pouring the ingredients into the shaker. A dash of Angostura bitters may be added to any Cocktail. This improves the flavour and accentuates the pleasing effect of the different ingredients.

The proportions given in the recipes are those that should give a pleasing Cocktail, suitable for the average taste. These proportions may be varied if it is desired to alter the flavour, but, generally speaking, in no case should greater quantities of any Liqueur be used than those stated.

ATMOSPHERIC PRESENTATION OF COCKTAILS

SHOULD you desire to surprise your guests when entertaining them at your next Cocktail Party, may we suggest an idea which has proved successful with clients for whom we have had the pleasure of arranging Cocktail Parties. For instance, should you desire to serve a "White Lady" Cocktail, to cover the Cocktail shaker with the Crinoline skirt of an attractively dressed doll creates an atmosphere for the title of the cocktail.

A cocktail shaker, concealed in a crepe-paper pink rose automatically suggests the title for this cocktail, "Pink Rose."

A very humorous atmosphere for a blood-hound cocktail can be obtained by the use of a grotesque toy dog.

These suggestions will indicate how you can effectively secure an atmospheric presentation of Cocktails that will delight and intrigue your guests. The number of different forms of presentation are infinite, because you can draw on your imagination indefinitely.

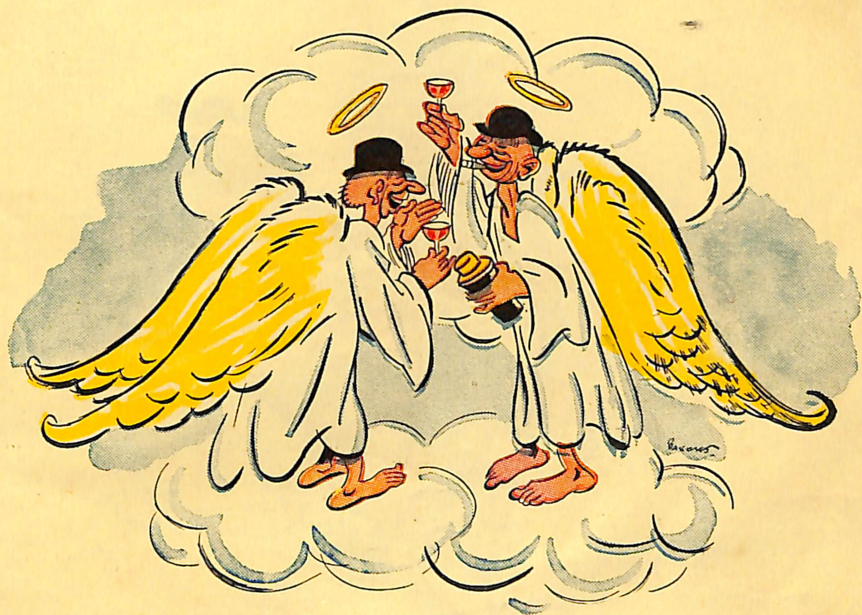
BLOOD AND SAND



Take two-sixths of a measure of Usher's Rum one-sixth of a measure of Red Curaco and one-sixth of a measure of Grenadine. Add a good dash of Cloves and a dash of Orange Bitters. To this add an equal quantity of milk. Ice and shake well.

Serve in a long-stemmed glass, crusted with sugar. Serve with a piece of preserved fruit.

BLUE HEAVEN



To two-sixths of a measure of Usher's Gin add one-sixth of a measure of Cointreau, one-sixth of a measure of Absinthe, and two-sixths of a measure of lemon juice, and the white of a fresh egg for each two persons.

Ice and shake well and serve with a Maraschino Cherry on two small drinking straws in a champagne glass.

The particularly fascinating feature of this cocktail is its appearance. An azure blue is obtained by carefully adding, before shaking, a few drops of a blue colouring. This ingredient is used just as one would use yokine when cooking.

FLYING COLOURS



To four-eighths of a measure of orange juice, add one-eighth of a measure of Apricot Brandy, one-eighth of a measure of Cointreau, one-eighth of a measure of Usher's Gin, one-eighth of a measure of French Vermouth and the white of a fresh egg to each two persons.

Ice and shake well.

Serve in a champagne glass sprinkling hundreds and thousands on top of the mixture.

KOALA



To one-sixth of a measure of Brandy, add two-sixths of a measure of Apricot Brandy, two-sixths of a measure of Orange juice, and one-sixth of a measure of French Vermouth.

Ice and shake well.

Serve a small slice of orange on the edge of the glass.

KOOKABURRA



Take two-sixths of a measure of Usher's Gin, one-sixth of a measure of Parfait Amour and add three-sixths of a measure of Passion-fruit syrup.

Ice and shake well.

Serve in a glass crusted with purple sugar. A piece of Preserved Ginger should be floated on top of the cocktail. The unusual purple colour of this cocktail is obtained by using Bols Parfait Amour.

LAZY DAISY



Take one-third of a measure of Usher's Gin, and add one-third of a measure of Creme de Banana, and one-third of a measure of cream, and a few drops of bright yellow colouring.

Ice, shake well, and serve in a glass crusted with yellow sugar.

A thin slice of banana should be floated on top of the cocktail.

MAGIC NOTES



Take two-eighths of a measure of Usher's Gin, one-eighth of a measure of Italian Vermouth, one-eighth of a measure of Apricot Brandy, one-eighth of a measure of Kummel, one-eighth of a measure of Orange Curacao, and to this mixture add two-eighths of a measure of Grenadine and the white of a fresh egg for each two persons.

Ice and shake well for at least five minutes.

Serve in champagne glass crusted with pink sugar. A Maraschino cherry should be placed in the glass on two small drinking straws.

MOON MIST



With three-sixths of a measure of Usher's Gin
use one-sixth of a measure of Maraschino, and
two-sixths of a measure of grape juice.

Ice and shake well.

With this cocktail serve a sugared grape.

The popularity this cocktail enjoys, we attribute
entirely to the use of the grape juice, which is
almost unique in cocktail recipes.

The glass should have a "misty" appearance
which is obtained by crusting with a powdered
white sugar.

NEW LIFE

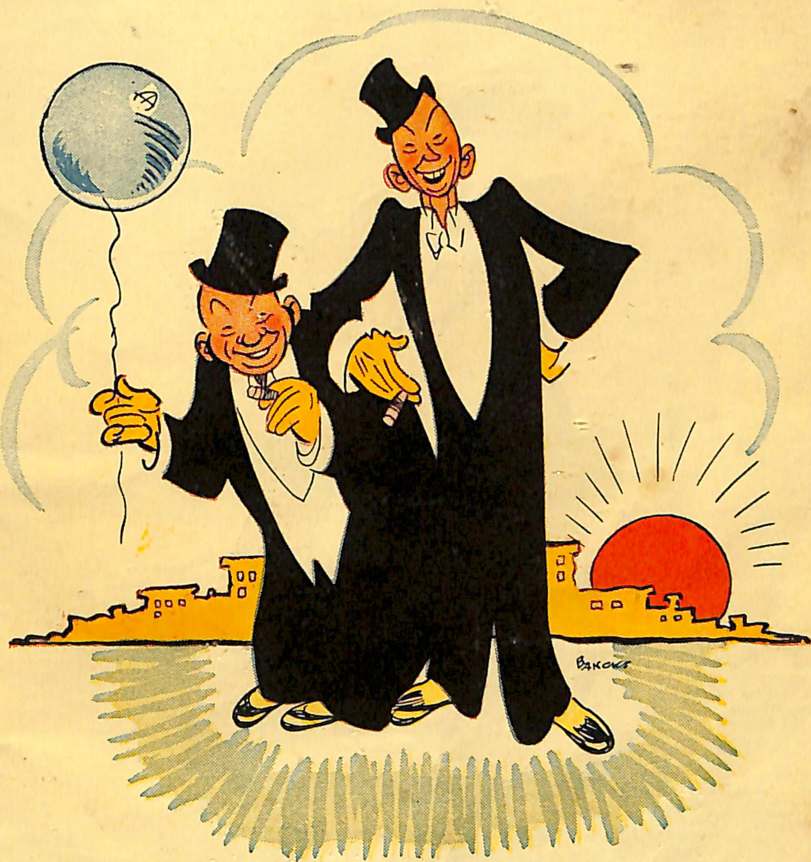


Take two-sixths of a measure of a good Amon-tillado Sherry, one-sixth of a measure of Italian Vermouth, two-sixths of a measure of grenadine and one-sixth of a measure of absinthe.

Ice and shake these ingredients well in a shaker, serving with an olive.

This cocktail has become exceedingly popular because of the ever increasing popularity of sherry, which, until recently, was only appreciated by connoisseurs.

WHOOPEE



With three-sixths of a measure of Usher's Gin
use two-sixths of a measure of cream, and one-
sixth of a measure of Creme-de Menthe.

Ice and shake well, but not for too long.

Serve with a Maraschino Cherry.

WIDOW'S KISS



Take two-sixths of a measure of Usher's Rum,
two-sixths of a measure of French Vermouth, one-
sixth of a measure of Cointreau, and to this mix-
ture add one-sixth of a measure of lemon juice.

Ice and shake well.

Serve in glass crusted with coloured sugar.

Float a small cube of Preserved Pineapple on
top of the cocktail.



USHER'S METROPOLITAN HOTEL



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