

100
FAMOUS
COCKTAILS



Prepared in
Collaboration
with

Oscar of The Waldorf

THE ETIQUETTE AND ROMANCE OF WINES AND LIQUORS

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COCKTAILS

THE
ROMANCE OF WINES AND LIQUORS
ETIQUETTE RECIPES



PUBLISHED IN COLLABORATION WITH

Oscar of The Waldorf

by KENILWORTH PRESS, INC.
NEW YORK

DECORATIONS BY HENRY STAHLHUT

First Printing January 3, 1934
Second Printing January 26, 1934



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PRINTED IN THE UNITED STATES OF AMERICA



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Kenilworth Press, Inc., Publishers



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To Miss Patricia Coffin
with best wishes
from Oscar
of the Waldorf
Feb 12 1954



OSCAR

Host "Par Excellence" of The Waldorf-Astoria

THE ROMANCE OF



WINES AND LIQUORS

WHEN mankind ascended from savagery and developed civilized refinements the right use of wines and other alcoholic beverages became an art, and an encouragement to all the arts. No nation, past or present, ever produced great music or sculpture, painting or literature, on an unrelieved diet of plain water! The great peoples of the earth—notwithstanding certain “reforming” elements to whom these spiritual values mean little—have taken the products of a beneficent soil, fermented or distilled them, and quenched their thirst with cheerful thanks to the gods for such blessings.

Consequently the art of right drinking is to a degree, the story of the human race. The ancient Hebrews, migrating into the Holy Land, dreamed of the day when every man should contentedly drink of his own vine beneath his own fig tree, in those times the criterion of prosperity. The Greeks of the classic Golden Age, leaving to posterity their priceless legacies of the Iliad and the Parthenon, of Socrates, Aristophanes and Pythagoras, cultivated the grape even on the slopes of high Olympus, at whose summit Bacchus and his fellow deities quaffed goblets of nectar at fair Hebe’s hands.

The Romans, organizers of law and statecraft and world unity, encouraged the making of good wine throughout their tremendous empire. The sturdy English yeomen of Crecy and Agincourt were fortified by good Saxon ale as well as the wines of the continent. Our Puritan forebears, laying the political and moral foundations of a new world, thought it not ungodly to imbibe rum and other ardent spirits. Even the founder of Christianity commanded that those common foods, bread and wine, be used in the reverent act of worship bequeathed to his followers, and St. Paul the Apostle advised "a little wine for thy stomach's sake." Where is civilization to be found without good beverages?

Men and women lovingly cultivate the grape on the gentle, sunny slopes of the Rhone, on the terraced banks of the picturesque Moselle, in Italy, Spain, Hungary, Portugal—in every place where sun and soil and climate lend their aid. From century to century they tend the vines, gather ripe fruit, extract its life blood, age it, blend it, making glad the hearts of their fellow-creatures while earning the bread of their own children. It is no coincidence that these people are among the happiest in the world. Would you have quiet romance in your heart? Go to the terraced vineyards where generation after generation cultivates the grape. Do you seek genuine merriment? Visit the harvest wine festivals, and while delighting your palate fail not to feast your eyes on the loveliness of those ancient countrysides.

The greatest wine country is, of course, France, whence come the numerous vintages of Bordeaux and of Burgundy, both white and red; of Champagne, home

of the world's favorite sparkling wines; of many clarets often imitated, the sincerest form of flattery, and such regional wines as those of Anjou, still or sparkling. Our best known German wines are those of the Rhine terraces and the light but not thin beverages of the Moselle. One of the world's finest types of wine, Sherry, is Spanish, blended from the grapes of several vineyards. Tokay, at its best "the wine of kings," is a rich Hungarian fluid, and the sweet wines of Madeira and the Canaries are noted in literature—as in Sir Walter Scott's "Ivanhoe."

Port is a product of Portugal, and like Sherry is a blend. This wine, which has been imitated with some success in California and other suitable regions, is not always understood. "Vintage" Port is very fruity and full-bodied, and real connoisseurs serve it with pride, while "tawny" and "ruby" Ports are generally lighter though by no means to be despised. The term full-bodied, incidentally, connotes other qualities besides mere alcoholic content. Almost all wines are obtainable in many varieties and grades, some sweeter, some more dry: some heavier, others lighter, and from very fine to comparatively poor. The word "Chateau" when truthfully used on a French label, indicates maturing and bottling by the owners of the vineyard where the grapes were grown.

The buying of wine is as great an art as its wise use, for important reasons. In any grape region the yield of one year may be excellent and in another relatively poor, and once in a decade it may be of such extraordinary quality as to command an extraordinary price. Individual tastes must also be considered, as well as

the reputation of the wine-maker. The average man cannot be expected to know the innumerable details in this subject, but must deal with a reliable house in which he can trust, whose trained buyers are equipped to select properly labeled goods at the right prices. Some American wines, for instance, are less expensive than imported ones and yet of enough merit to deserve respect, for in such parts of the United States as California a particular grape may find hospitality in a certain kind of soil. But the maturing and blending of wine is not done overnight, and the customer is actually in the hands of his dealer.

A few words about other beverages may be interesting.

Many a connoisseur of brandy, if asked about its origin, would be caught uninformed. It is simply a wine or blend of wines, distilled into a liquor of higher alcoholic content. A French authority states that there are but eight standard brandies, the best known of which is probably Cognac, named from a town on the River Charente in France.

Another ardent spirit, rum, is distilled from molasses or cane sugar. Perhaps the most appreciated brand known to Americans is Bacardi, produced in Cuba. By the way, who does not remember when "rum" was the generic term for all alcoholic beverages in certain quarters, and Demon Rum shared with John Barleycorn the blame for all evil? But then if sinners drank it so did many a saint!

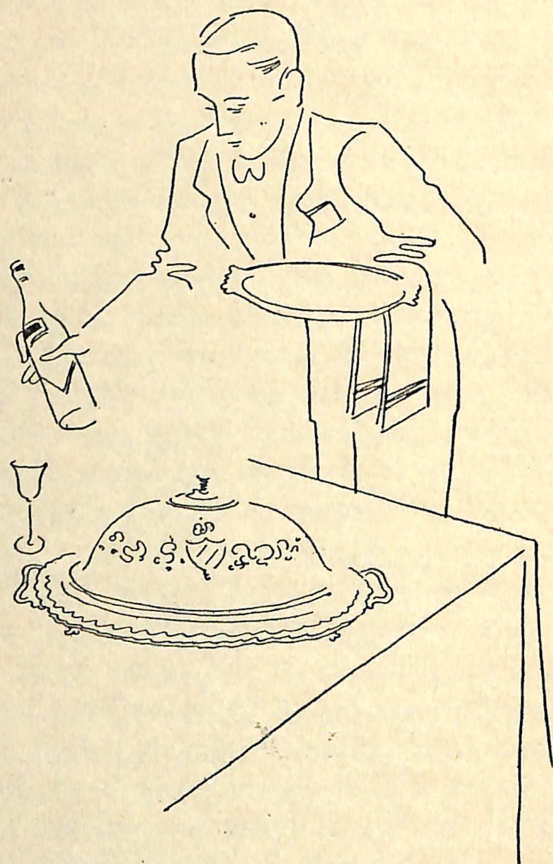
Scotch and Irish whiskeys are distilled by different process from barley; genuine Scotch is made only in Scotland, its taste being partly derived from the peat

fires used in manufacture. Bourbon is an American distillate of corn or maize; and rye whiskey, beloved by many for ginger-ale highballs, explains itself. In all these whiskeys other grains are added to impart the correct flavor. Gin, used as a base in most cocktails—and fearfully imitated during the late sad era—is also distilled from grain, with an aromatic flavor added. There are many national distillates also, such as absinthe in France and Vodka in Russia.

Among the cordials or “liqueurs”—heavy, syrupy liquids best suited to the close of a good dinner—we have the light amber-tinted Strega from Italy; Cointreau, known to the American doughboy as Triple Sec, is a French cordial clear as water. The most famous of the liqueurs tell highly romantic tales—Benedictine and Chartreuse were both invented and manufactured by busy monks. The former was created by Dom Bernardo Vincelli of the Benedictine Abbey of Fécamp, a religious house founded in the year 665, and its “D.O.M.” on labels of the genuine, representing the Latin phrase *Deo optimo maximo*, is a reverent ascription of praise by the monks who produced this wonderful beverage under a secret formula until their community was dissolved in the last century.

Chartreuse, its green and yellow rival, was also produced by clergymen, being perfected by a clever brother of the Carthusian order about 1757. But space forbids the detailed story of many beverages. It may only be added that Champagne, as we know it, was also the discovery of a monk—Dom Perignon, the genial Father Cellarer of the Abbey of Hanvillers about two and one-half centuries ago.

THE CORRECT



SERVICE

THE term "correct service" has a double meaning. In the first place, long experience has universally shown that certain kinds of beverages are best with certain kinds of foods, for stomach and palate alike. This still leaves a considerable variety of choice to the gourmet. The second meaning follows: it is socially correct to serve beverages according to the common experience in health and taste.

Etiquette is always a matter of genuine consideration for others. Should a guest dislike cocktails before dinner one will serve him another drink if possible; dry sherry will make a perfect appetizer. Incidentally, it is served in a sherry glass, not a cocktail glass.

The general rules are very simple—white wines are served with fish and, as a rule, red wines with meat. Some prefer a single beverage such as champagne throughout the meal. White wines are cooled in the refrigerator, red wines are served at room temperature, and sparkling wines are served as cold as possible. The following pages contain detailed suggestions approved by the world-famous "host," Oscar of the Waldorf.

VERY DRY WHITE BURGUNDY

Chablis, Charmes, Meursault, Pouilly

At cold cave temperature

With oysters, clams, lobster, etc. (grilled or cold); fish and sea-foods generally; eggs, galantine, cold ham.

PARTLY DRY WHITE WINES

Burgundy: Goutte d'Or, Montrachet

Bordeaux: Graves, Sauternes, Barsac

Cold, or slightly iced

With sweetbreads, patties, paté de foie gras; lobster Newburg, sole Normande, well-seasoned fish generally; chicken or ham with spiced sauces.

LIGHT RED WINES (CLARETS)

Lafite, Latour, Haut-Brion, Ausone,

Rauzan. Also Chateauneuf and Hermitage.

Room temperature

With roast duck, chicken, turkey, pigeon, quail, pheasant; veal, roast or chops; lamb, roast or broiled; small game, such as grouse and partridge; with cheese courses.

HEAVY RED WINES OF BURGUNDY

Chambertin, Corton, Beaune, Volnay, Pommard

Room temperature

With beef, steak or roast; mutton; wild duck; goose, rabbit, and venison; any wild game. Also with cheese.

HEAVY WHITE BORDEAUX OR ANJOU

Chateaux Yquem, Clemens, Guiraud, Vigneau

Chateau Montcontour, Quarts de Chaume

Very cold, or cold cave temperature

With Bouillabaise, sweetbreads, lobster Armoricaine, poularde; also with desserts, fruits, etc.

CHAMPAGNES

Heidsieck & Co. Dry Monopole

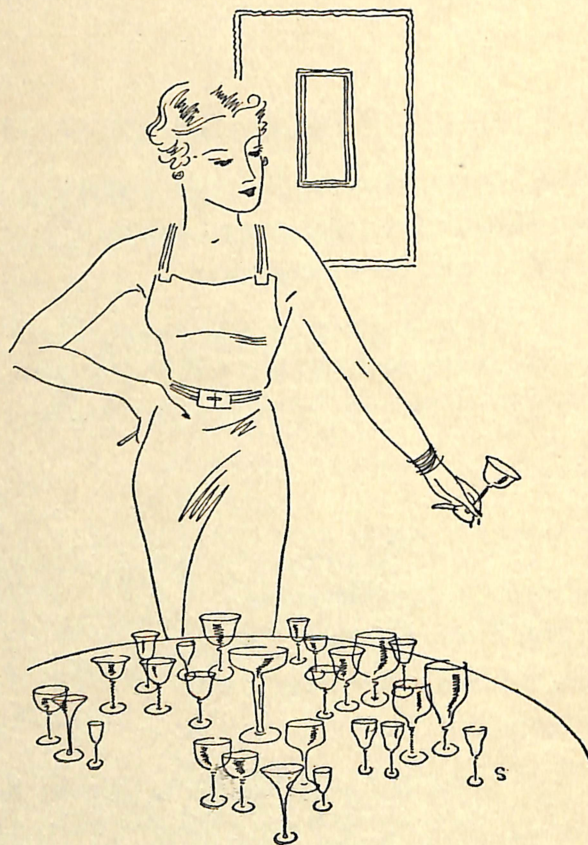
Pol Roger, Veuve Clicquot, Pommery,

Mumm, Heidsieck, Roederer, Ayala

Thoroughly iced

With any or all courses as desired; for after-dinner speeches and toasts, and festive occasions.

CORRECT GLASSWARE



Wines



Sherry



Sauternes*



Hock or
Rhine Wine
Pale Green or
Light Amber Glass



Port



Still Burgundy



Claret**

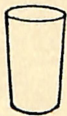


Hollow-stemmed
Burgundy
for sparkling wine
only

*Sauternes a slighted tinted glass (green or pink)

**Claret glasses should always be clear crystal

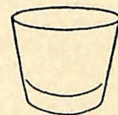
Cocktails



Delmonico



Cocktail



Old Fashioned

Champagne



Goblet
Champagne



Saucer Champagne



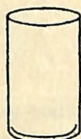
Hollow-
stemmed
Champagne

Optional use of any glasses above

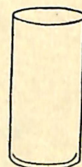
Whiskey



1½ oz. Whiskey
or Bar Glass

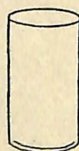


8 oz. Highball
Glass

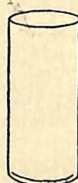


12 oz. Highball
Glass

Special Glasses



10 oz. Fizz
or Lemonade Glass



14 oz.
Tom Collins Glass

Cordials



Liqueurs



Brandy
Pony



Creme De Menthe
Frappé



Brandy (Tulip
Shaped) Snifter
Large



Brandy (Tulip
Shaped) Snifter
Small

Beer



Pilsner



Hollow Stem



Goblet



Beer Mug

WALDORF BAR HISTORY

OLD AND NEW

THE old Waldorf-Astoria, razed a few years ago to make way for the Empire State Building, was unquestionably the most famous hostelry in the United States, possibly in the entire world. Visiting royalty, wearers of coronets, diplomats and other persons of distinction from abroad were ordinarily entertained there. And commoners of our own land who had attained prominence paced its Peacock Alley daily.

Yet the building in which all of these events centered has passed and a mightier skyscraper stands in its place, while in the newer residential district on fashionable Park Avenue another Waldorf-Astoria has reared its twin towers into the skyline. All this seems the more remarkable when one realizes that one hundred years ago the site of the original Waldorf building was a small field on one of the prettiest farms of Manhattan Island. A brook babbled across the property and an occasional wagon rumbled on the dusty Bloomingdale Road.

The roster of the old Bar's patrons would seem almost the record of a period in American life, J. Pierpont Morgan, the elder, used to call for a Manhattan cocktail after the market closed. Senator Marcus Alonzo Hanna, power behind the throne in the McKinley administration, called when in New York. Samuel Langhorne Clemens, better known as Mark Twain, was

an occasional visitor, accompanied by his friend H. H. Rogers, of the Standard Oil Company.

Colonel William F. Cody, otherwise "Buffalo Bill"; Vice President Charles Warren Fairbanks; Senator Matthew Stanley Quay, the iron boss of Pennsylvania; Alfred E. Smith, Sheriff, Governor and candidate for the Presidency; John W. Gates, always ready to "bet you a million"; General Nelson A. Miles; Diamond Jim Brady; Richard Croker and Charley Murphy of Tammany Hall—there were always numerous celebrities at the Bar, or leaving, or shortly to come.

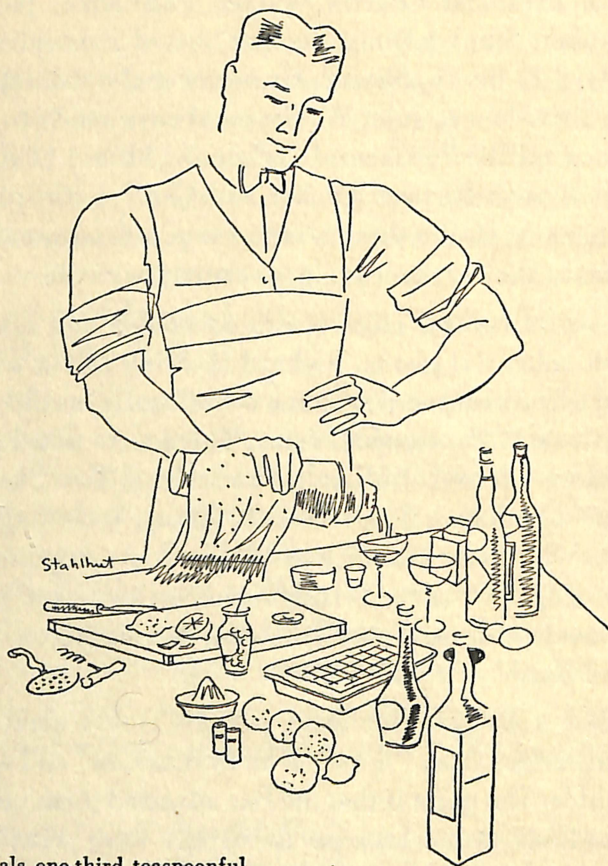
Actors rubbed elbows with financiers and athletes with industrial giants. Richard Harding Davis, author and war correspondent, came occasionally, as did John McGraw of the baseball fame. There were noted prize fighters—John L. Sullivan, Jim Jeffries, Tom Sharkey and "Gentleman Jim" Corbett. Many, including Nat Goodwin, Peter Dailey and W. H. Crane, represented the stage. Great publishers and editors, including Colonel ("Marse Henry") Watterson, visited the Waldorf Bar.

But a list of prominent patrons would read like many pages from "Who's Who in America" and space forbids. The point is that the Bar attracted these men of fastidious tastes because its drinks were what they ought to be. Numerous formulas were created there—to meet the challenges of guests.

A number of drinks dispensed at the Old Waldorf Bar and new drinks originated at the new Waldorf Bar—"Lounge Cafe", will be found on the following pages.

May they gladden many a heart!

ART OF MIXING DRINKS



MEASURES

One dash equals one-third teaspoonful

Jigger—a bartender's measure equivalent to one and one-half ounces (or small whiskey glass)

Pony—equals one ounce

Definition

Frappe: fill cocktail glass three-quarters full shaved ice

COCKTAILS

(Serve in cocktail glass unless otherwise specified)

ABSINTHE

Two dashes of Old Tom Gin
Two-thirds Absinthe
One-third Water
Ice, stir, strain

ADONIS

Two dashes Orange Bitters
One-half Sherry
One-half Italian Vermuth
Ice, stir, strain

ALEXANDER

One-third Old Tom Gin
One-third Creme de Cacao
One-third Cream
Frappé

ASTORIA

Two dashes Abbott's Orange Bitters
One-third Old Tom Gin
Two-thirds French Vermuth
Ice, stir, strain

BACARDI COCKTAIL

One-half pony Grenadine
Two-thirds jigger Bacardi Rum
Juice of one-half Lemon
Ice, shake well

BIJOU

Two dashes Abbott's Bitters
One-half French Vermuth
One-half Grand Marnier
Ice, stir, strain

BIRD

Twist two pieces Orange Peel
Fill glass with fine ice
Two-thirds Triple Sec Curacao
One-third Martell Brandy
Two more twisted Orange Peels
Serve as Cremé de Menthe Frappé

BLUE MOON

One-fourth Creme Yvette
Three-fourths Old Tom Gin
Ice, shake

BRANDY

One dash Abbott's Bitters
One dash Dry Gin
One jigger Martell's Brandy
Ice, stir

BRIDAL

Two dashes Orange Bitters
Dash of maraschino
One-third jigger Italian Vermuth
Two-thirds Plymouth Gin
Ice, stir, strain
One piece Orange Peel, twisted

BRONX

One-fourth French Vermuth
One-fourth Italian Vermuth
One-half High & Dry Gin
One-fourth slice Orange
Ice, shake well

CHAMPAGNE

(Champagne glass)
One lump sugar
Two dashes Abbott's Bitters
One piece Lemon Peel, twisted in glass
Lump of ice, Dry Monopole Champagne

CHARLIE CHAPLIN

One-third Lime Juice
One-third Field's Sloe Gin
One-third Apricot Brandy
Ice, shake

CLOVER CLUB

Juice of one-half Lemon
White of one egg
One jigger House of Lords Gin
One bar-spoon Grenadine
Ice, shake

CLOVER LEAF

Juice of one-half Lemon
White of one egg
One jigger Old Tom Gin
One bar-spoonful sugar
Ice, shake well, strain in original Claret glass, place one sprig
of mint on top of drink

CREOLE

Dash of Orange Bitters
One-third jigger Absinthe
One-third jigger Italian Vermuth
One-third jigger Old Tom Gin
Frappe

DAIQUIRI

One-third jigger Lime Juice
Two-thirds jigger Bacardi Rum
One bar-spoonful sugar
Ice, shake well, strain

DUBONNET COCKTAIL

One-half Dubonnet
One-half High & Dry Gin
Ice, shake well

FULL HOUSE

Dash of Abbott's Bitters
One-third Yellow Chartreuse
One-third Benedictine
One-third Apple Whiskey
Frappe

GIN

Dash of Orange Bitters
One jigger Old Tom Gin
Ice, stir, strain

GOAT'S DELIGHT

One-half Kirschwasser
One-half Brandy
One dash Orgeat or Orange Syrup
One spoon Cream
One dash Absinthe
Frappe

GOOD TIMES

Dash of Orange Bitters
One-third French Vermuth
Two-thirds Booth's Gin
Ice, stir, strain
Olive

HAPPY DAYS

Dash of Orange Bitters
One-eighth Italian Vermuth
One-eighth French Vermuth
Three-fourths Old Tom Gin
Ice, stir, strain

HONOLULU

Two dashes Abbott's Bitters
One teaspoon Lime Juice
One teaspoon Orange Juice
One jigger Old Tom Gin
Frappe, twist Lemon Peel on top

HOP FROG

One-third Lime Juice
Two-thirds Brandy
Frappe

JACK ROSE

(Serve in Delmonico glass)
One jigger Apple Jack
Juice one-half Lime
One-half jigger Grenadine
Shake well

MANHATTAN

One dash Angostura Bitters
One-third jigger Italian Vermuth
Two-thirds jigger Park & Tilford Rye Whiskey
One lump ice, stir or shake as requested
One cherry

MARTELL COCKTAIL

Juice of one-half fresh Lime
One-half teaspoon strained honey
One jigger Brandy
Mix lime juice with honey, add Brandy, ice, shake well
Serve in cocktail glass with thin slice of lemon and one
maraschino cherry

MARTINI

Dash of Orange Bitters
One-half Old Tom Gin
One-half Italian Vermuth
Ice, stir, strain

MARTINI DRY

One-third jigger French Vermuth
Two-thirds jigger Dry Gin
Stir, add small, green olive

MAE WEST

One jigger Martell Brandy
One dash Grenadine
Juice of one-half Lime
Ice, shake, strain
Two Cherries in cocktail glass

MERRY WIDOW

One-half French Vermuth
One-half Dubonnet
Frappe
Green Cherry

MONOPOLE COCKTAIL

(Serve in champagne glass)
One-half lump of sugar
One dash Abbott's Bitters
Strip Orange Peel—twisted
Lump of ice
Fill with Champagne

NEW WALDORF

One-fourth slice pineapple, crushed
One-fourth French Vermuth
One-fourth Italian Vermuth
One-half House of Lords Gin
Ice, shake well, strain

OLD FASHIONED

One lump sugar
One dash Abbott's Bitters
One jigger P. & T. Rye Whiskey
One-half slice orange, one cherry
Stick Pineapple
Dash of syphon, lump of ice
Serve in old fashioned glass

ORANGE BLOSSOM

One-half jigger Orange Juice
One-half jigger Old Tom Gin
Ice, shake well

PEACOCK ALLEY

Juice one-half Lime
One-third Maple Syrup
Two-thirds Charleston Rum
Ice, shake well, strain

PEACOCK GALLERY

Two dashes Abbott's Bitters
One dash Absinthe
One jigger Cordon Bleu Brandy
Frappe

PEG O' MY HEART

One half Lime Juice
One-half Bacardi Rum
Color with Grenadine
Frappe

PICK ME UP

Two dashes Acid or Lemon Phosphate
One-half Italian Vermuth
One-half Absinthe
Ice, shake, strain

POET'S DREAM

One-third Benedictine
One-third French Vermuth
One-third High & Dry Gin
Ice, shake, Lemon Peel, squeezed on top

ROB ROY

One-half jigger Italian Vermuth
One-half jigger Vat 69 Scotch Whiskey
One dash Orange Bitters
Ice, shake well

RUSSIAN GRAND DUKE

Two-thirds Cordon Bleu Brandy
One-third Orange Juice
Dash of Orange Bitters
Dash of Absinthe
Ice, shake well

SALOME

Two dashes Absinthe
One half Italian Vermuth
One-half Dubonnet
Ice, stir, strain

SEPTEMBER MORN

Juice of one Lime
One jigger of Bacardi Rum
White of one egg
Color with Grenadine
Frappe well; serve in Claret glass

SHERRY-NETHERLAND

Dash of Orange Bitters
Two-thirds Martell Brandy
One-third Curacao
Ice, stir, strain

SIDE CAR

Juice of one-half Lime
 One-third Cointreau
 Two-thirds Martell Brandy
 Ice, shake

SLOE GIN

Dash of Orange Bitters
 Two-thirds Field's Sloe Gin
 One-third Plymouth Gin
 Ice, stir, strain

SOUL KISS

(Delmonico glass)
 One-third French Vermuth
 Two-thirds Dry Gin
 White of one egg, Cherry, Frappe

SOURS

WHISKEY
 BRANDY
 SCOTCH
 GIN
 BOURBON
 APPLE JACK

(Delmonico glass)
 One jigger liquor desired
 Juice one-half lemon
 One teaspoon sugar
 Ice, stir, strain
 Fill with syphon
 One-half slice orange

TODDIES

WHISKEY
 BRANDY
 SCOTCH

(Old fashioned glass)
 One jigger liquor desired
 One-half lump sugar
 Three teaspoons water
 Lump of ice, stir
 One-half slice orange, one cherry, lemon peel

TOM GIN

Dash of Orange Bitters
 One jigger Old Tom Gin
 Ice, stir, strain

TRILBY

Dash of Orange Bitters
One-third French Vermuth
Two-thirds Old Tom Gin
One dash of Creme Yvette
Ice, stir, strain

WALDORF

Dash of Abbott's Bitters
One-third Whiskey
One-third Absinthe
One-third Italian Vermuth
Frappe

WALDORF GLOOM LIFTER

Made same as Clover Club, but use Irish Whiskey
One-half teaspoon Martell Brandy
White of one egg
Dash of Raspberry Syrup
Dash of Grenadine
One-half teaspoon sugar
Ice, stir, strain

WALDORF-ASTORIA

Pony of Benedictine on shaved ice
Cover and build in mound with sweetened whipped cream

WHISKEY SOUR

(Delmonico glass)
One-half Lemon Juice
One jigger Rye Whiskey
One bar-spoonful sugar
Ice, shake, fill with syphon
One-half slice of Orange

ZAZA

One-half jigger High & Dry Gin
One-half jigger Dubonnet
Ice, shake well

BABY TITTY

(Sherry glass)
One-third Anisette
One-third Creme Yvette
One-third Whipped Cream
Serve with cherry on top

BRANDY AND GINGER ALE FRAPPE

Tom Collins glass
One jigger Martell Brandy
Fill with fine ice
Shake well, strain, fill with cold ginger ale

BRANDY FIZZ

(Lemonade glass)
One jigger Martell Brandy
Juice one-half lemon
One teaspoon sugar
Ice, shake, strain
Fill with syphon

BRANDY FLOAT

Pony of Brandy, floated on seltzer in whiskey glass

BRANDY JULEP

Put three or four sprigs of Mint in mixing glass
One-half spoon sugar
One pony of water
Crush well, fill two-thirds goblet with ice
One jigger Martell's Brandy
Fruit well, decorate with sprigs of Mint

BRANDY PUNCH

(Goblet)
Juice of one-half Lemon
One-half spoonful sugar
One pony of water
One jigger Brandy
Ice, shake, strain, fruit goblet

BRANDY SMASH

(Fizz glass)
Two sprigs Mint
Two spoons water
One-quarter spoon sugar
Muddle
One jigger Brandy
Two lumps ice
Small spoon

BRANDY TODDY

(Old fashioned glass)
One-half lump sugar
Three spoons water
One jigger Brandy
One lump ice
Small spoon
One-half slice Orange, one Cherry, Lemon Peel

CHAMPAGNE CUP

(Pitcher)
One and one-half ponies Martell Brandy
One pony Benedictine
One pony Maraschino
One bottle Soda
One bottle Dry Monopole Champagne
One stick ice
Fruit, decorate with Mint

CHAMPAGNE PUNCH

(Pitcher)
One pint Champagne
One pint Claret or Red Burgundy
One pint Club Soda
One sliced Orange—Two lumps sugar—Ice
Fruit in season

CLARET CUP WALDORF

(Pitcher)

In mixing glass, put
One-half spoon sugar
One and one-half ponies Brandy
One pony Benedictine
One pony Maraschino
Seltzer to fill glass
Stir, pour into pitcher, add large stick ice
One bottle Claret
Fruit, decorate with frosted Mint

CLARET LEMONADE

Lemonade with dash of Claret

CLARET PUNCH

One jigger Claret
Four dashes Lemon
Two dashes Curacao
Two dishes Grenadine
Goblet glass, fine ice dressed with fruits in season

CLARET PUNCH

(Two quarts)
Juice three Lemons
One pony Curacao
One pony Brandy
One-half tablespoon sugar
One quart Claret
One syphon
Ice, dress with fruit in season

EGG NOGGS

BRANDY
RUM
SCOTCH
SHERRY
RYE

(Lemonade glass)
One jigger liquor desired
One-half spoon sugar
One egg
Fill three-quarters with Milk
Ice, shake well, strain, Nutmeg on top

FASCINATION

(Champagne glass)
 One-third White Curacao
 Two-thirds White Absinthe
 One piece of ice in glass
 Fill from syphon

FISH HOUSE PUNCH

(Delmonico glass)
 Juice one-half Lemon
 One-half spoon sugar
 One-half jigger Brandy
 One-half Jamaica Rum
 Ice, shake well, fruit in season

FLIPS

BRANDY
 WHISKEY
 PORT
 SHERRY

(Delmonico glass)
 One jigger liquor desired
 Whole egg
 One teaspoon sugar
 Ice, shake and strain
 Nutmeg on top

FLORADORA SEXTETTE

(Collins glass)
 Juice one Lime
 One-half teaspoon sugar
 One-half pony Raspberry
 One jigger High & Dry Gin
 Frappé, fizz with one bottle ginger ale

GIN BUCK

(Collins)
 One drink of Old Tom Gin
 Juice of one Lemon
 One lump ice
 One bottle Ginger Ale

GIN DAISY

(Goblet glass)
Juice of one-half Lemon
One jigger Gin
One-half jigger Grenadine
Fine ice and fruits in season

GIN FIZZ

(Fizz glass)
Juice of one-half Lemon
One bar-spoonful sugar
One jigger Gin
Ice, shake, strain, fill with syphon

GOLDEN FIZZ

(Lemonade glass)
Juice one-half Lemon
Bar-spoonful sugar
Yoke of one egg
One jigger Gin
Ice, shake, strain, fill with syphon

GOLDEN WEST

(Sherry glass)
One-quarter Yellow Chartreuse
White of one egg
Fill with Sherry

GRENADINE FIZZ

(Lemonade glass)
Juice of one-half Lemon
One-half spoon sugar
One pony Grenadine
One pony Milk
One jigger Old Tom Gin
Ice, shake, strain, fill from syphon

HIGHBALLS

SCOTCH WHISKEY
 RYE
 BOURBON
 GIN
 BRANDY

(Eight or twelve ounce Highball glass)
 One jigger liquor desired
 Lump of ice
 Fill with Club Soda or Gingerale, according
 to taste

HONEYMOON

(Sherry glass)
 One-third Crème de Cacao
 One-third Parfait d'Amour
 Yolk of one egg
 One-third Kummel Doré

HORSES NECK

(Tom Collins glass)
 Rind of one Lemon
 One bottle Ginger Ale

JOHN COLLINS

(Tom Collins glass)
 Juice whole lemon
 One jigger gin
 One teaspoon powdered sugar
 Ice, shake, strain
 Fill with Club Soda

LALLA ROOKH

(Lemonade)
 One pony Vanilla
 One-half jigger Martell Brandy
 One-half Jamaica Rum
 One-half spoon sugar
 One tablespoon whipped cream
 Ice, shake well, strain

MINT COOLER

(Collins)
 Three or four sprigs of Mint
 Two lumps of ice
 One bottle Ginger Ale

MINT JULEP

(Tom Collins glass)

One bar-spoonful sugar

Four sprigs fresh Mint, one-half pony water, press well

Add one jigger Bourbon Whiskey

Stir, fill glass with fine ice to frost, fruit in season, place bunch mint on top and serve with straws

MORNING GLORY FIZZ

(Fizz glass)

Juice one-half Lemon

One-half spoon sugar

White of one egg

One jigger Sanderson's Scotch

Two dashes Absinthe

Shake, strain, fill from syphon

NEW ORLEANS FIZZ

(Lemonade glass)

Juice of one-half Lemon

Two dashes Orange Flower water

One spoonful sugar

One jigger Cream

White of one egg

One jigger of Gin

Shake *well*, strain, add a little syphon

ORANGE COGNAC

Cut orange in half, remove pulp,

, turn inside out, place rind in glass

Fill with shaved ice

Pour over it Martell Cognac

POUSSE CAFE WALDORF

(Sherry glass)

One-seventh Raspberry Syrup

One-seventh Anisette

One-seventh Parfait d'Amour

One-seventh Crème Yvette

One-seventh Yellow Chartreuse

One-seventh Green Chartreuse

One-seventh Cordon Bleu Brandy

REMSSEN COOLER

(Lemonade)
 Juice of one-half Lime
 Lemon rind
 One jigger Gin, ice
 One bottle Club Soda

RICKEYS

SLOE GIN
 GIN
 BRANDY
 WHISKEY

(Eight ounce Highball glass)
 One jigger liquor desired
 Juice one-half lime
 Ice
 Fill with Club Soda

ROOSEVELT PUNCH

(Goblet)
 Muddle one-half Lemon
 One spoon sugar
 One jigger Apple Whiskey
 Shake, one dash of Brandy on top
 Fruit in season

ROYAL FIZZ

(Lemonade glass)
 Juice of one-half Lemon
 One bar-spoonful sugar
 One whole egg
 One jigger Gin
 Shake, strain, fill with syphon

SHERRY COBLER

One bar-spoonful sugar
 One jigger Sherry
 One-half Lemon Juice
 Serve with goblet filled with ice and dress with fruits in
 season, fill with syphon

SILVER FIZZ

(Fizz glass)
Juice of one-half Lemon
One bar-spoonful sugar
White of one egg
One jigger Gin
Ice, shake, strain, fill with syphon

SLOE GIN FIZZ

(Fizz glass)
Juice of one-half Lemon
One spoonful sugar
One jigger Field's Sloe Gin
Ice, shake, strain, fill with syphon

SNOWBALL

(Collins)
White of one egg
One jigger Charleston Rum
One-half spoon sugar
Ice, shake, strain, fill with Ginger Ale

STARLIGHT ROOF GARDEN COOLER

(Collins glass)
Juice of one Lime
One dash Bitters on one lump sugar
One jigger French Vermouth
One bottle of Ginger Ale, ice

TOM AND JERRY

(Beer mug)
Beat six eggs well, adding powdered sugar until very thick,
working out all lumps
Pour one-half tablespoon of this batter into mug
One-half jigger Brandy
One-half jigger Jamaica Rum
Fill with very hot water
Add Nutmeg
Serve with napkin

TOM COLLINS

(Collins glass)
Juice of one Lemon
One spoonful powdered sugar
One jigger Old Tom Gin
Tom Collins glass, with ice
Mix well and strain in glass with
One bottle of Club Soda

WALDORF FIZZ

(Lemonade glass)
Juice of one Orange
Juice of one Lemon
One jigger High & Dry Gin
One egg
One spoonful sugar
Ice, shake, strain, fill glass with syphon

WHISKEY AND MINT

(Whiskey glass)
Three springs Mint
One-half lump sugar, dissolved, press Mint lightly
One jigger Rye Whiskey
Small lump of ice

WHISKEY DAISY

(Fizz)
Juice of one-half Lemon
One-half spoon sugar
One pony Raspberry Syrup
One jigger Whiskey
Ice, shake, strain, fill with syphon

WHISKEY FIZZ

(Lemonade glass)
One-half spoon sugar
One-half pony of water
Three or four lumps of ice
One jigger Whiskey
Ice, one-half slice orange, one-half slice lemon
Serve with spoon

WHISKEY MINT JULEP

(Goblet)
Three sprigs Mint
One-half spoon sugar
One pony of water
Press well, add one jigger Bourbon Whiskey
Stir, strain well, fruit in season

WHISKEY PUNCH

(Goblet)
Juice of one-half Lemon
One-half spoon sugar
One pony of water
Fill glass two-thirds with fine ice
One jigger Whiskey
Stir, fruit well in season

WHISKEY SMASH

(Fizz)
Three sprigs of Mint
Fill with fine ice in mixing glass
Two more sprigs of Mint
One-quarter spoon sugar
One-half pony of water
Press well and add one jigger Whiskey
Stir, strain, fruit well, Mint on top

CORDIALS

ANGEL'S BLUSH OR KISS

(Pony)
Two-thirds Benedictine
One-third Cream

ANGEL'S DREAM

(Pony)
One-third Maraschino
One-third Cream
One-third Creme Yvette

BRANDY SCAFFA

(Pony)
One-half Maraschino
One-half Martell Brandy
Two dashes Angostura on top

COME UP—SOME TIME

(Cordial glass)
One-third Brizzard Apricot Brandy
One-third Martell Brandy
Float one-third cream on top
Top with Maraschino Cherry

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