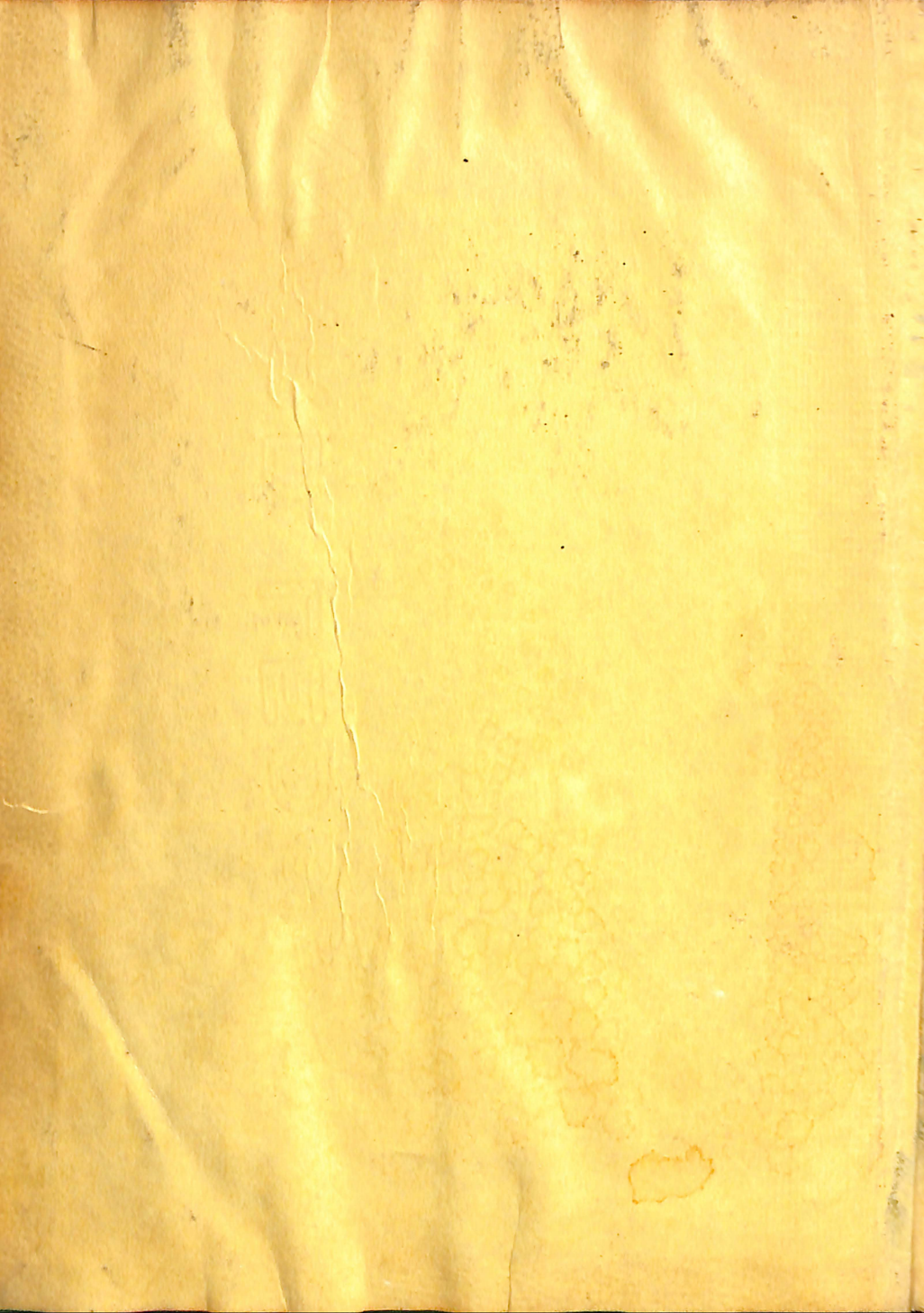
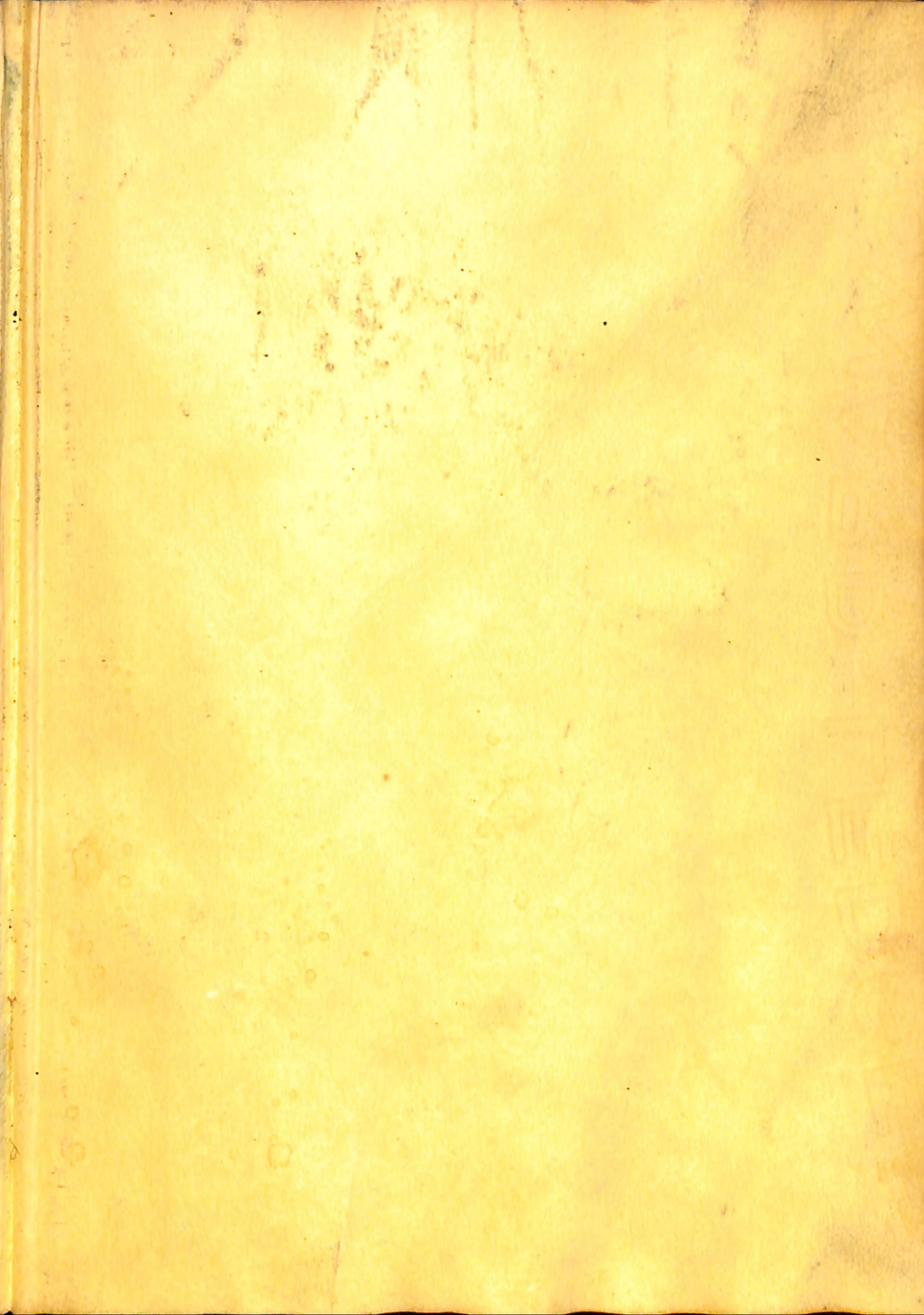


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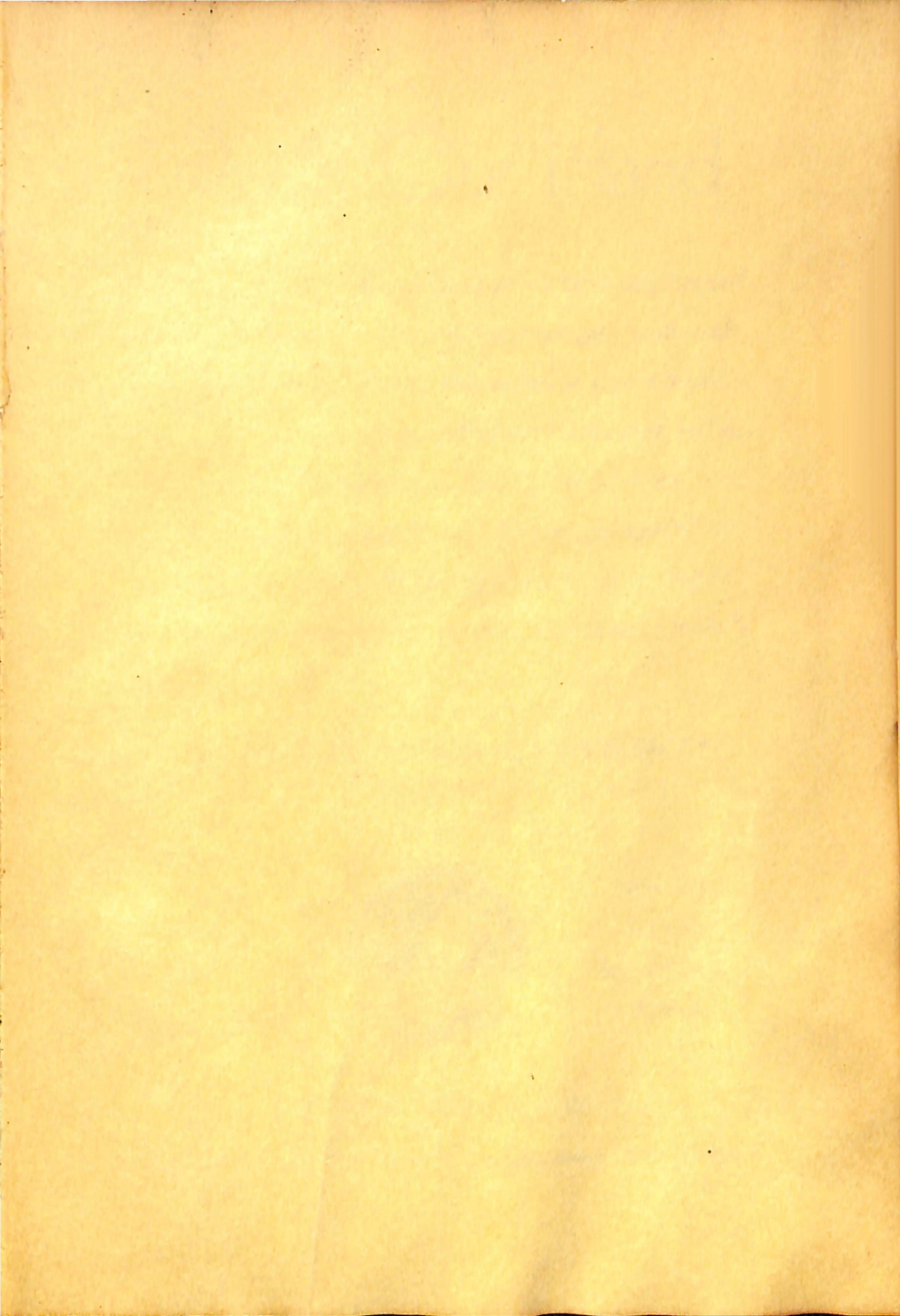


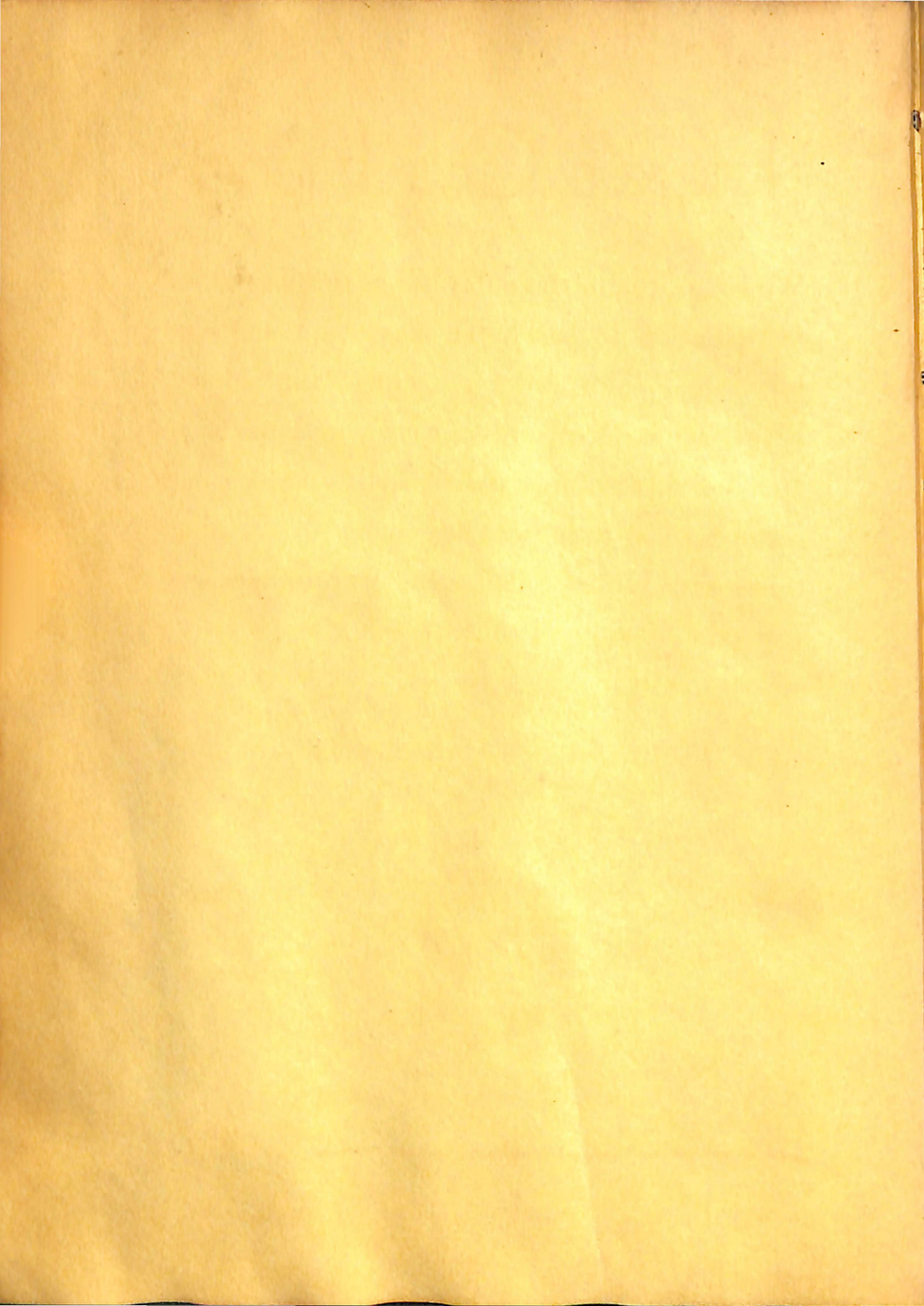
SEVENTH EDITION











# Here's Our Hand

We congratulate the publisher of this important contribution to the hotel, restaurant and cafe business. To him, and to the users of this volume, we extend our greetings—a hearty welcome back. Just as this volume recalls old memories and restores them to present day living, so sparkling, thin-blown Libbey Safedge glassware adds appeal and greater enjoyment to the beverages which are served in it.

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*Guaranteed Against Chipping*

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# Here's Our Hand

For a long time the people of this country  
have been making a contribution to the  
world. To him who has seen the world  
and who has seen our people's work  
and who has seen the things that  
we have done for the world, so  
that the world is better than  
it was before, and so that the  
world is better than it was  
before, and so that the world  
is better than it was before.

THE UNITED STATES GOVERNMENT  
WASHINGTON, D. C.

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UNITED STATES GOVERNMENT



# The American Bar Guide

By R. C. MILLER

*Eat, Drink and be Merry  
But be Temperate in  
All Things*

~  
*First Edition . . . 1885*

*Second Edition . . . 1933*  
~

Price . . \$2.00

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# POP-PI-YA WINE



**T**HIS is a delicious blend of choice California and imported fruits. It has the bouquet and flavour. In making punch in which wine is used we recommend Pop-Pi-Ya wine as it is virtually a punch in itself.

*Manufactured Only By*

**R. C. MILLER & SON**  
OAKLAND, CALIFORNIA

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## PREFACE

In presenting this second edition of the American Bar Guide to the public, it is desired to give a most complete compilation of all the known recipes of value that the Author has been able to develop in many years of experience in catering to the public.

One will find herein a correct formula for making or mixing most any drink that his fancy may desire.

## A LOST ART

The art of mixing drinks has been lost, as it were, and the man of today will, without the use of a proper guide, experience difficulty in preparing a drink that at one time was much sought after by those who were patrons of the best hotels and clubs throughout the country.

All of the formulas given herein have been tested many, many times by the Author in his many years of experience and to the man who is catering to the public or the man in the home who would give his guests the best to be had, he will find this volume most welcome.

In preparing this edition the Author wishes to acknowledge with gratitude the assistance that has been given to make this work complete.

A number of the formulas herein are from the best hotels and clubs of Germany, France, England, Spain, and all Europe, as well as the best in America.

In the hope that the best hotels and clubs and the man at home in our fair land may enjoy the best in good, wholesome drinks, to him this volume is dedicated.

THE AUTHOR.

## IN MAKING PUNCH

Use the best of ingredients.

Make it as attractive as possible.

Always serve with a smile.



### I. PUNCH

To make punch of any sort in perfection, the ambrosial essence of the lemon must be extracted by rubbing lumps of sugar on the rind, which breaks the delicate little vessels that contain the essence, and at the same time absorbs it. This, and making the mixture sweet and strong, using tea instead of water, and thoroughly amalgamating all the compounds, so that the taste of neither the bitter, the sweet, the spirit, nor the element, shall be perceptible one over the other, is the grand secret, only to be acquired by practice.

In making hot toddy, or hot punch, you must put in the spirits before the water; in cold punch, grog, &c., the other way.

The precise portions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

## 2. Brandy Punch

(Use large bar glass)

- 1 tablespoonful raspberry syrup.
- 2 do. white sugar.
- 1 wine-glass water.
- 1½ do. brandy.
- ½ small-sized lemon.
- 2 slices of orange.
- 1 piece of pineapple.

Fill the tumbler with shaved ice, shake well, and dress the top with berries in season; sip through a straw.

## 3. Brandy Punch

(For a party of twenty)

20

- 1 gallon of water.
- 3 quarts of brandy.
- ½ pint of Jamaica rum.
- 2 lbs. of sugar.
- Juice of 6 lemons.
- 3 oranges sliced.
- 1 pineapple, pared, and cut up.
- 1 gill of Curacoa.
- 2 gills of raspberry syrup.
- Ice, and add berries in season.

Mix the materials well together in a large bowl, and you have a splendid punch.

## 4. Mississippi Punch

(Use large beer glass)

- 1 wine-glass of brandy.
- ½ do. Jamaica rum.
- ½ do. Bourbon whiskey.
- ½ do. water.

1½ tablespoon of powdered white sugar.

¼ of a large lemon.

Fill a tumbler with shaved ice.

The above must be well shaken, and to those who like their draughts "like linked sweetness long drawn out," let them use a glass tube or straw to sip the nectar through. The top of this punch should be ornamented with small pieces of orange, and berries in season.

## 5. Hot Brandy and Rum Punch

(For a party of fifteen) (15)

1 quart of Jamaica rum.

1 do. Cognac brandy.

1 lb. of white loaf-sugar.

4 lemons.

3 quarts of boiling water.

1 teaspoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch-bowl; add the ingredients well together, pour over them the boiling water; stir well together; add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve.

## 6. Irish Whiskey Punch

This is the genuine Irish beverage. It is generally made one-third pure whiskey, two-thirds boiling water, in which the sugar has been dissolved. If lemon punch, the rind is rubbed on the sugar, and a small proportion of juice added before the whiskey is poured in.

## 7. Cold Whiskey Punch

(For a party)

This beverage ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way the materials get more intensely amalgamated than *cold* water and *cold* whiskey ever get. As to the beautiful mutual adaptation of cold rum and cold water, that is beyond all praise, being one of Nature's most exquisite achievements. (See "*Glasgow Punch*," No. 29.)

## 8. Scotch Whiskey Punch

Steep the thin yellow shavings of lemon peel in the whiskey, which should be Glenlivet or Islay, of the best quality; the sugar should be dissolved in boiling water. As it requires *genius* to make whiskey punch, it would be impertinent to give proportions. (See "*Spread Eagle Punch*," No. 39.)

## 9. Whiskey Punch

(Use small bar glass)

- 1 wine-glass whiskey (Irish or Scotch).
  - 2 do. boiling water.
- Sugar to taste.

Dissolve the sugar well with wine-glass of the water, then pour in the whiskey, and add the balance of the water, sweeten to taste, and put in a small piece of lemon rind, or a thin slice of lemon.

## 10. Gin Punch

(Use large bar glass)

- 1 tablespoonful of raspberry syrup.
- 2 do. do. white sugar.
- 1 wine-glass of water.



1½ do. gin.  
½ small-sized lemon.  
2 slices of orange.  
1 piece of pineapple.  
Fill the tumbler with shaved ice.  
Shake well, and ornament the top with berries in season.  
Sip through a straw.

## 11. Gin Punch

¾ pint of old gin.  
1 gill of maraschino.  
The juice of two lemons.  
The rind of half a lemon.  
Four ounces of syrup.  
1 quart bottle of Seltzer water.  
Ice well.

## 12. Champagne Punch

(Per bottle)

1 quart bottle of wine.  
½ lb. of sugar.  
1 orange sliced.  
The juice of a lemon.  
3 slices of pineapple.  
1 wine-glass of raspberry or strawberry syrup.  
Ornament with fruits in season, and serve in champagne glass.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party. For a good champagne punch, see "*Rocky Mountain Punch*," No. 43. Using champagne instead of Pop-Pi-Ya wine.

### 13. Pop-Pi-Ya Punch

(Use large bar glass)

2 wine-glasses of Pop-Pi-Ya wine.

1 tablespoonful of sugar.

2 slices of orange.

2 do. lemon.

Fill the tumbler with shaved ice, shake well, and ornament with berries in season. Sip through a straw.

### 14. Claret Punch

(Use large bar glass)

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

1 slice of lemon.

2 do. orange.

Fill the tumbler with shaved ice, and then pour in your claret, shake well, and ornament with berries in season. Place a straw in the glass. To make a quantity of claret punch, see "*Imperial Punch*," No. 41.

### 15. Sauterne Punch

(Use large bar glass)

The same as claret punch, using Sauterne instead of claret.

### 16. Port Wine Punch

(Use large bar glass)

The same as claret punch, using port wine instead of claret, and ornament with berries in season.

### 17. Vanilla Punch

(Use large bar glass)

1 tablespoonful of sugar.

1 wine-glass of brandy.

The juice of  $\frac{1}{4}$  of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.

## 18. Pineapple Punch

(For a party of ten)

10

4 bottles of Pop-Pi-Ya wine.

1 pint of Jamaica rum.

1 do. brandy.

1 gill of Curacoa.

Juice of 4 lemons.

4 pineapples, sliced.

Sweeten to taste with pulverized white sugar.

Put the pineapple with one pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the Pop-Pi-Ya wine. Let this mixture stand in ice for about an hour, then add the wine. Place a large block of ice in the center of the bowl, and ornament it with loaf sugar, sliced orange, and other fruits in season.

## 19. Wine—After Bottling

Wine after bottling should not be left standing upright, but placed into holes shaped racks, bottles being placed slantingly neck downward. Wine improves after being bottled.

## 20. Curacao Punch

(Use large bar glass)

- 1 tablespoonful of sugar.
- 1 wine-glass of brandy.
- $\frac{1}{2}$  do. do. Jamaica rum.
- 1 do. do. water.
- $\frac{1}{2}$  pony glass of Curacao.
- The juice of half a lemon.

Fill the tumbler with shaved ice, shake well, and ornament with the fruits of the season; sip the nectar through a straw.

## 21. Roman Punch

(Use large bar glass)

- 1 tablespoonful of sugar.
- 1 do. do. raspberry syrup.
- 1 teaspoonful of Curacao.
- 1 wine-glass of Jamaica rum.
- $\frac{1}{2}$  do. do. brandy.
- The juice of half a lemon.

Fill with shaved ice, shake well, dash with port wine and ornament with fruits in season. Imbibe through a straw.

## 22. Milk Punch

(Use large bar glass)

- 1 tablespoonful of fine white sugar.
- 2 do. water.
- 1 wine-glass of Cognac brandy.
- $\frac{1}{2}$  do. Santa Cruz rum.
- $\frac{1}{3}$  tumblerful of shaved ice.

Fill with milk, shake the ingredients well together, and grate a little nutmeg on top.

## 23. Hot Milk Punch

(Use large bar glass)

This punch is made the same as No. 22, with the exception that hot milk is used, and no ice.

## 24. English Milk Punch

Put the following ingredients into a very clean pitcher, viz:

The juice of six lemons.

The rind of two do.

1 lb. of sugar.

1 pineapple, peeled, sliced and pounded.

6 cloves.

20 coriander seeds.

1 pint of brandy.

1 do. rum.

\* 1 gill of arrack. = 1 GILL IS 4.03.

\* See No. 50.

( 4 GILLS 1 PINT )

1 cup of strong green tea.

1 quart of boiling water.

The boiling water to be added last; cork this down to prevent evaporation, and allow these ingredients to steep for at least six hours; then add a quart of hot milk and the juice of two lemons; mix, and filter through a jelly bag; and when the punch has passed bright, put it away in tight-corked bottles. This punch is intended to be iced for drinking.

## 25. English Milk Punch

(Another method)

This seductive and nectareous drink can also be made by the directions herewith given:

To two quarts of water add one quart of milk. Mix one quart of old Jamaica rum with two of French brandy,

and put the spirit to the milk, stirring it for a short time; let it stand for an hour, but do not suffer any one of delicate appetite to see the melange in its present state, as the sight might create a distaste for the punch when perfected. Filter through blotting paper into bottles; and should you find that the liquid is cloudy, which it should not be, you may clarify it by a small portion of isinglass to each bottle. The above receipt will furnish you with half a dozen of punch.

## 26. Punch a la Ford

The late General Ford, who for many years was the commanding engineer at Dover, kept a most hospitable board, and used to make punch on a large scale, after the following method:

He would select three dozen of lemons, the coats of which were smooth, and whose rinds were not too thin; these he would peel with a sharp knife into a large earthen vessel, taking care that none of the rind should be detached but that portion in which the cells are placed, containing the essential oil; when he had completed the first part of the process, he added two pounds of lump-sugar, and stirred the peel and sugar together with an oar-shaped piece of wood for nearly half an hour, thereby extracting a greater quantity of the essential oil. Boiling water was next poured into the vessel, and the whole well stirred, until the sugar was completely dissolved. The lemons were then cut and squeezed, the juice strained from the kernels; these were placed in a separate jug, and boiling water poured upon them, the General being aware that the pips were enveloped in a thick mucilage, full of flavor; half the lemon juice was now thrown in; and as soon as the

kernels were free from their transparent coating their liquor was strained and added.

The sherbet was now tasted; more acid or more sugar applied as required, and care taken not to render the lemonade too watery. "Rich of the fruit, and plenty of sweetness" was the General's maxim. The sherbet was then measured, and to every three quarts a pint of Cognac brandy and a pint of old Jamaica rum were allotted, the spirit being well stirred as poured in; bottling immediately followed, and, when completed, the beverage was kept in a cold cellar, or tank, till required.

## 27. Punch Jelly

Make a good bowl of punch a la Ford, already described. To every pint of punch add an ounce and a half of isinglass, dissolved in a quarter of a pint of water (about half a tumbler full); pour this into the punch whilst quite hot, and then fill your moulds, taking care that they are not disturbed until the jelly is completely set.

Orange, lemon, or calf's-foot jelly, not used at dinner, can be converted into punch jelly for the evening, by following the above directions, only taking care to omit a portion of the acid prescribed in making the sherbet.

## 28. Gin Punch

(For bottling)

Following General Ford's plan, as already described, for making sherbet, add good gin, in the proper proportion before prescribed; this, bottled and kept in a cool cellar or cistern, will be found an economical and excellent summer drink.

## 29. Glasgow Punch

Melt lump-sugar in cold water, with the juice of a couple of lemons, passed through a fine hair-strainer. This is sherbet, and must be well mingled. Then add old Jamaica rum—one part of rum to five of sherbet. Cut a couple of limes in two, and run each section rapidly around the edge of the jug or bowl, gently squeezing in some of the delicate acid. This done, the punch is made. Imbibe.

## 30. Regent's Punch

(For a party of twenty)

20

The ingredients for this renowned punch are:—

- 3 bottles champagne.
- 3 bottles Pop-Pi-Ya wine.
- 1 do. Curacoa.
- 1 do. Cognac.
- ½ do. Jamaica rum.
- 2 do. Seltzer, or plain soda-water.
- 4 lbs. bloom raisins.

To which add oranges, lemons, rock candy, and instead of water, green tea to taste. Refrigerate with all the icy power of the Arctic.

## 31. Regent's Punch

(Another recipe)

- 1 ½ pint, each, strong hot green tea, lemon juice and capillaire.
- 1 pint, each, rum, brandy, arrack and Curacoa.
- 1 bottle of champagne; mix, and slice a pineapple into it.



### 32. Raspberry Punch

$\frac{1}{2}$  gill of raspberry juice, or vinegar.

$\frac{3}{4}$  lb. lump-sugar.

$3\frac{1}{2}$  pints of boiling water.

Infuse half an hour, strain, add  $\frac{1}{2}$  pint of porter,  $\frac{3}{4}$  to 1 pint, each, of rum and brandy (or either  $1\frac{1}{2}$  to 2 pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur glass of Curacao, noyau, or maraschino, improves it.

### 33. National Guard 7th Regiment Punch

(Use large bar glass)

1 tablespoonful of sugar.

The juice of a  $\frac{1}{4}$  of a lemon.

1 wine-glass of brandy.

1 do. do. Pop-Pi-Ya wine.

Flavor with raspberry syrup.

Fill the glass with shaved ice. Shake and mix thoroughly, then ornament with slices of orange, pineapple, and berries in season, and dash with Jamaica rum. This delicious beverage should be imbibed through a straw.

### 34. St. Charles' Punch

(Use large beer glass)

1 tablespoonful of sugar.

1 wine-glass of port wine.

1 pony-glass of brandy.

The juice of a  $\frac{1}{4}$  of a lemon.

Fill the tumbler with shaved ice, shake well, and ornament with fruits in season, and serve with a straw.

### 35. 69th Regiment Punch

(In earthen mug)

- ½ wine-glass of Irish whiskey.
- ½ do. do. Scotch do.
- 1 teaspoonful of sugar.
- 1 piece of lemon.
- 2 wine-glasses of hot water.

### 36. Louisiana Sugar-House Punch

(From a recipe in the possession of Col. T. B. Troupe)

To one quart of boiling syrup, taken from the kettles, add whiskey or brandy to suit the "patient." Flavor with the juice of sour oranges.

### 37. Dry Punch

(From a recipe by *Santina*, the celebrated Spanish caterer)

- 2 gallons of brandy.
- 1 do. water.
- ½ do. tea.
- 1 pint of Jamaica rum.
- ½ do. of Curacao.
- The juice of six lemons.
- 1½ lbs. white sugar.

Mix thoroughly, and strain, as already described in the recipe for "*Punch a la Ford*," adding more sugar and lemon juice, if to taste. Bottle, and keep on ice for three or four days, and the punch will be ready for use, but the longer it stands, the better it gets.

### 38. La Patria Punch

(For a party of twenty)

- 3 bottles champagne, iced.
- 1 bottle of Cognac.
- 6 oranges.
- 1 pineapple.

Slice the oranges and pineapples in a bowl, pour the Cognac over them, and let them steep for a couple of hours, then in with the champagne and serve immediately.

### 39. The Spread Eagle Punch

1 bottle of whiskey.  
1 bottle of brandy.  
Lemon peel, sugar and—boiling water at discretion.

### 40. Rochester Punch

(For a party of twenty)

20

2 bottles of Pop-Pi-Ya wine.  
2 do. Isabella.  
1 do. Sauterne.  
2 wine-glasses of maraschino.  
2 do. do. Curacoa.

Fill the tranquil bowl with ripe strawberries. Should the strawberry season be over, or under, add a few drops of extract of peach or vanilla.

### 41. Imperial Punch

1 bottle of Pop-Pi-Ya wine.  
1 do. soda-water.  
4 tablespoonfuls of powdered white sugar.  
 $\frac{1}{4}$  teaspoonful of grated nutmeg.  
1 liqueur glass of maraschino.  
About  $\frac{1}{2}$  lb. of ice.  
3 or 4 slices of cucumber rind.

Put all the ingredients into a bowl or pitcher and mix well.

## 42. Thirty-Second Regiment Punch

(For a party of twenty)

20

- 6 lemons, in slices.
- $\frac{1}{2}$  gallon of brandy.
- $\frac{1}{2}$  do. Jamaica rum.
- 1 lb. of white sugar.
- $1\frac{3}{4}$  quarts of water.
- 1 pint of boiling milk.

Steep the lemons for twenty-four hours in the brandy and rum; add the sugar, water and milk, and when well mixed, strain through a jelly-bag.

This punch may be bottled, and used afterward hot or cold.

Half the above quantity, or even less, may be made as this recipe is for a party of twenty.

## 43. Rocky Mountain Punch

(For a mixed party of twenty)

20

This delicious punch is compounded as follows:

- 5 bottles of Pop-Pi-Ya wine—OR CHAMPAGNE.
- 1 quart of Jamaica rum.
- 1 pint of maraschino.
- 6 lemons, sliced.
- Sugar to taste.

Mix the above ingredients in a large punch-bowl, then place in the center of the bowl a large square block of ice, ornamented on top with rock candy, loaf-sugar, sliced lemons or oranges, and fruits in season. This is a splendid punch for New Year's Day.

## 44. Punch Grassoï

- 1 wine-glass of brandy.
- 5 drops of Curacoa.

- 1 do. acetic acid.
- 2 teaspoonfuls of simple syrup.
- 1 teaspoonful of syrup of strawberries.
- $\frac{1}{4}$  pint of water.
- The peel of a small lemon, sliced.

Mix, serve up with ice, in large goblet, and if possible, garnish the top with a slice of peach or apricot. In cold weather this punch is admirable served hot.

#### 45. Light Guard Punch

(For a party of twenty)

20

- 2 bottles of Pop-Pi-Ya wine.
- 1 do. Cognac.
- 1 do. Sauterne.
- 1 pineapple, sliced.
- 4 lemons, do.

Sweeten to taste, mix in a punch-bowl, cool with a large lump of ice and serve immediately.

#### 46. Philadelphia Fish-House Punch

- $\frac{3}{4}$  pint of lemon juice.
- $\frac{3}{4}$  lb. of white sugar.
- 1 pint of mixture—Capillaire—See No. 65.
- $2\frac{1}{2}$  pints of cold water.

*Curacao used with  
Plain Syrup*

The above is generally sufficient for one person.

#### 47. Non-Such Punch

- 6 bottles of Pop-Pi-Ya wine.
- 1 do. soda-water.
- 1 do. brandy.
- $\frac{1}{2}$  pint of rum.

$\frac{1}{2}$  pint of green tea.  
The juice of three lemons.  
 $\frac{1}{2}$  of a pineapple, cut up in small pieces.  
Sweeten with white sugar to taste. Strain and bottle immediately. Keep for one month before using.

#### 48. Canadian Punch

2 quarts of rye whiskey.  
1 pint of Jamaica rum.  
6 lemons, sliced.  
1 pineapple, sliced.  
4 quarts of water.  
Sweeten to taste, and ice.

#### 49. Tip-Top Punch

(For a party of five)

5

1 bottle of Pop-Pi-Ya wine.  
2 do. soda-water.  
1 liqueur glass of Curacoa.  
1 tablespoonful of powdered sugar.  
1 slice of pineapple, cut up.  
Put all the ingredients together in a small punch-bowl; mix well, and serve in champagne goblets.

#### 50. Arrack

Most of the arrack imported into this country is distilled from rice, and comes from Batavia. It is but little used in America, except to flavor punch; the taste of it is very agreeable in this mixture. Arrack improves very much with age. It is much used in some parts of India, where it is distilled from *toddy*, the juice of the cocoanut tree. An imitation of arrack punch is made by adding to a bowl of punch a few grains of benzoin, commonly called flowers of Benjamin.

## 51. Arrack Punch

In making arrack punch, you ought to put two glasses (wine-glasses) of rum to three of arrack. A good deal of sugar is required; but sweetening, after all, must be left to taste. Lemons and limes are also matter of palate, but two lemons are enough for the above quantity; put then an equal quantity of water—*i. e.*, not five but *six* glasses to allow for the lemon juice, and you have a very pretty three tumblers of punch.

## 52. Arrack Punch

(Another method)

Steep in one quart of old Batavia arrack, six lemons cut in thin slices, for six hours. At the end of that time the lemon must be removed without squeezing. Dissolve one pound of loaf-sugar in one quart of boiling water, and add the hot solution to the arrack. Let it stand to cool. This is a delightful *liqueur*, and should be used as such.

## 53. Bimbo Punch

Bimbo is made nearly in the same way as the above, except that Cognac brandy is substituted for arrack.

## 54. Cold Punch

Arrack, port wine and water, of each two pints, one pound of loaf-sugar, and the juice of eight lemons.

## 55. Nuremburgh Punch

(For a party of fifteen)

Take three-quarters of a pound of loaf-sugar, press upon it, through muslin, the juice of two more good-sized oranges; add a little of the peel, cut very thin, pour upon a quart of boiling water, the third part of that quantity of Batavia arrack, and a bottle of hot, but not boiling, red or white wine—red is the best. Stir together. This is excellent when cold, and will improve by age.

## 56. United Service Punch

Dissolve, in two pints of hot tea, three-quarters of a pound of loaf-sugar, having previously rubbed off, with a portion of the sugar, the peel of four lemons; then add the juice of eight lemons, and a pint of arrack.

## 57. Ruby Punch

Dissolve, in three pints of hot tea, one pound of sugar; add thereto the juice of six lemons, a pint of arrack, and a pint of Pop-Pi-Ya wine.

## 58. Royal Punch

1 pint of hot green tea.  
 $\frac{1}{2}$  pint of brandy.  
 $\frac{1}{2}$  do. Jamaica rum.  
1 wine-glass of Curacoa.  
1 do. do. arrack.  
Juice of two limes.  
A thin slice of lemon.  
White sugar to taste.  
1 gill of calf's-foot jelly.  
To be drank as hot as possible.



This is a composition worthy of a king, and the materials are admirably blended; the inebriating effects of the spirits being deadened by the tea, whilst the jelly softens the mixture, and destroys the acrimony of the acid and sugar. The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand. If the punch is too strong, add more green tea to taste.

### 59. Century Club Punch

Two parts of old Santa Cruz rum; one part of old Jamaica rum; five parts water; lemon and sugar. This is a nice punch.

### 60. Duke of Norfolk Punch

In twenty quarts of French brandy put the peels of thirty lemons and thirty oranges, pared so thin that not the least of the white is left. Infuse twelve hours. Have ready thirty quarts of cold water that has boiled; put to it fifteen pounds of sugar; and when well mixed, pour it upon the brandy and peels, adding the juice of the oranges and of twenty-four lemons; mix well, then strain through a very fine hair-sieve, into a very clean barrel that has held spirits, and put in two quarts of new milk. Stir, and then bung it close; let it stand six weeks in a warm cellar; bottle the liquor for use, observing great care that the bottles are perfectly clean and dry, and the corks of the best quality, and well put in. This liquor will keep many years, and improve by age.

(Another way)

Pare six lemons and three oranges very thin, squeeze the juice into a large teapot, put to it two quarts of

brandy, one of white wine, and one of milk, and one pound and a quarter of sugar. Let it be mixed, and then covered for twenty-four hours, strain through a jelly-bag till clear, then bottle it.

### 61. Queen Punch

Put two ounces of cream of tartar, and the juice and parings of two lemons, into a stone jar; pour on them seven quarts of boiling water, stir and cover close. When cold, sweeten with loaf-sugar, and straining it, bottle and cork it tight. This is a very pleasant liquor, and very wholesome; but from the latter consideration was at one time drunk in such quantities as to become injurious. Add, in bottling, half a pint of rum to the whole quantity.

### 62. Gothic Punch

(For a party of ten)

10

Four bottles of Pop-Pi-Ya wine, one bottle claret, three oranges, or one pineapple, ten tablespoonfuls of sugar. Let this mixture stand in a very cold place, or in ice, for one hour or more, then add one bottle of champagne.

### 63. Oxford Punch

We have been favored by an English gentleman with the following recipe for the concoction of punch as drunk by the students of the University of Oxford.

Rub the rinds of three fresh lemons with loaf-sugar till you have extracted a portion of the juice; cut the peel finely off two lemons more, and two sweet oranges. Use the juice of six lemons, and four sweet oranges. Add six glasses of calf's-foot jelly; let all be put into a large jug, and stir well together. Pour in two quarts of water boil-

ing hot, and set the jug upon the hob for twenty minutes. Strain the liquor through a fine sieve into a large bowl; pour in a bottle of capillaire, half a pint of sherry, a pint of Cognac brandy, a pint of old Jamaica rum, and a quart of orange shrub; stir well as you pour in spirit. If you find it requires more sweetness, add sugar to your taste.

## 64. Uncle Toby Punch

(English)

Take two large fresh lemons with rough skins, quite ripe, and some large lumps of double-refined sugar. Rub the sugar over the lemons till it has absorbed all the yellow part of the skins. Then put into the bowl these lumps and as much more as the juice of the lemons may be supposed to require; for no certain weight can be mentioned, as the acidity of a lemon cannot be known till tried, and therefore this must be determined by the taste. Then squeeze the lemon juice upon the sugar; and, with a bruiser press the sugar and the juice particularly well together, for a great deal of the richness and fine flavor of the punch depends on this rubbing and mixing process being thoroughly performed. Then mix this up very well with boiling water (soft water is best) till the whole is rather cool. When this mixture (which is now called the sherbet) is to your taste, take brandy and rum in equal quantities, and put them to it, mixing the whole well together again. The quantity of liquor must be according to your taste; two good lemons are generally enough to make four quarts of punch, including a quart of liquor, with half a pound of sugar; but this depends much on taste, and on the strength of the spirit.

As the pulp is disagreeable to some persons, the sherbet may be strained before the liquor is put in. Some strain the lemon before they put it to the sugar, which is improper, as, when the pulp and sugar are well mixed together, it adds much to the richness of the punch.

When only rum is used, about half a pint of porter will soften the punch; and even when both rum and brandy are used, the porter gives a richness, and to some a very pleasant flavor.

### 65. Capillaire

A wine-glass of Curacoa into a pint of clarified syrup, shake them well together, and pour it into the proper sized bottles. A teaspoonful in a glass of water makes a pleasant *eau sucre*.

### 66. Another Recipe for Making Capillaire

To one gallon of water add twenty-eight pounds of loaf-sugar; put both over the fire to simmer; when milk-warm add the whites of four or five eggs, well beaten; as these simmer with the syrup, skim it well; then pour it off, and flavor it with orange flower water or bitter almonds, which ever you prefer.

### 67. Punch a la Romaine

(For a party of fifteen)

Take the juice of ten lemons and two sweet oranges, dissolve in it two pounds of powdered sugar, and add the thin rind of an orange, run this through a sieve, and stir in by degrees the whites of ten eggs, beaten into a froth. Put the bowl with the mixture into an ice pail, let it freeze a little, then stir briskly into it a bottle of wine and a bottle of rum.

### 68. Tea Punch

Make an infusion of the best green tea, an ounce to a quart of boiling water; put before the fire a silver or

other metal bowl, to become quite hot, and then put into it

$\frac{1}{2}$  pint of good brandy.

1 do. rum.

$\frac{1}{4}$  lb. of lump sugar.

The juice of a large lemon.

Set these a-light, and pour in the tea gradually, mixing it from time to time with a ladle; it will remain burning for some time, and is to be poured in that state into the glasses; in order to increase the flavor, a few lumps of sugar should be rubbed over the lemon peel. This punch may be made in a china bowl, but in that case the flames go off more rapidly.

### 69. West Indian Punch

This punch is made the same as brandy punch, but to each glass add a clove or two of preserved ginger, and a little of the syrup.

### 70. Barbadoes Punch

To each glass of brandy punch, add a tablespoonful of guava jelly.

### 71. Yorkshire Punch

Rub off the rind of three lemons on pieces of sugar, put the sugar in a jug, and add to it the thin rind of one lemon and an orange, and the juice of four oranges and of ten lemons, with six glasses of dissolved calf's-foot jelly. Pour two quarts of water over the whole, mixing the materials well, then cover the jug, and keep it on a warm hearth for twenty minutes. Then strain the mixture, and add a pint of clarified syrup, half a pint each of rum and brandy, and a bottle of good orange or lemon shrub.

## 72. Apple Punch

Lay in a china bowl pieces of apples and lemons alternately, each layer being thickly strewed with powdered sugar. Pour over the fruit, when the bowl is half filled, a bottle of claret; cover, and let it stand six hours. Then pour it through a muslin bag, and send it up immediately.

## 73. Ale Punch

A quart of mild ale, a glass of white wine, one of brandy, one of capillaire, the juice of a lemon, a roll of the peel paired thin, nutmeg grated on the top, and a bit of toasted bread.

## 74. Cider Punch

On the thin rind of a half lemon pour half a pint of sherry; add a quarter of a pound of sugar, the juice of a lemon, a little grated nutmeg, and a bottle of cider; mix it well, and, if possible, place it in ice. Add, before sent in, a glass of brandy and a few pieces of cucumber rind.

## 75. Nectar Punch

Infuse the peel of fifteen lemons in a pint and a half of rum for forty-eight hours, add two quarts of cold water with three pints of rum, exclusive of the pint and a half; also the juice of the lemons, with two quarts of boiling-hot milk, and one grated nutmeg; pour the milk on the above, and let it stand twenty-four hours, covered close; add two pounds and a half of loaf-sugar; then strain it through a flannel bag till quite fine, and bottle it for use. It is fit to use as soon as bottled.

## 76. Orange Punch

The juice of 3 or 4 oranges.

The peel of 1 or 2 do.

$\frac{3}{4}$  lb. lump-sugar.

$3\frac{1}{2}$  pints of boiling water.

Infuse half an hour, strain, add  $\frac{1}{2}$  pint of porter;  $\frac{3}{4}$  to 1 pint each, rum and brandy (or either alone  $1\frac{1}{2}$  to 2 pints), and add more warm water and sugar, if desired weaker or sweeter. A liqueur glass of Curacoa, noyau or maraschino improves it. A good lemon punch may be made by substituting lemons instead of oranges.

## 77. N.R.A. Punch and the 18th Amendment

Right from the shoulder with a smile.

Be temperate in all things.

## 78. Yachtsman Punch

The juice of two oranges, peel of three lemons,  $\frac{3}{4}$  pound of sugar, two quarts of boiling water. Infuse half hour, then strain; add 1 pint Santa Cruz rum, 1 pint Scotch whiskey, 1 pint Pop-Pi-Ya wine.

## 79. MacFadden Punch

A wee bit of Scotch whiskey. While pouring in glass use a woolen mit, economic reason. Don't use berries out of season.

## 80. Lincoln Club Punch

(For a party of twenty)

Four bottles of Pop-Pi-Ya wine, 1 bottle cognac, 1 bottle of Sauterne, 1 pineapple, sliced and cut in small pieces, 4 lemons sliced, sweeten to taste, mix, cool, and serve.

## 81. EGG NOGG

Egg Nogg is a beverage of American origin, but it has a popularity that is cosmopolitan. At the South it is almost indispensable at Christmas time, and at the North it is a favorite at all seasons.

## 82. Egg Nogg

(Use large bar glass)

- 1 tablespoonful of fine sugar, dissolved with
- 1 do. cold water, 1 egg.
- 1 wine-glass Cognac brandy.
- $\frac{1}{2}$  do. Santa Cruz rum.
- $\frac{1}{3}$  tumblerful of milk.

Fill the tumbler  $\frac{1}{2}$  full with shaved ice, shake the ingredients until they are *thoroughly mixed together*, and grate a little nutmeg on top. Every well ordered bar has a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

## 83. Hot Egg Nogg

(Use large bar glass)

This drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you must use boiling water instead of ice.

## 84. Egg Nogg

(For a party of forty)

40

- 1 dozen eggs.
- 2 quarts of brandy.
- 1 pint of Santa Cruz rum.
- 2 gallons of milk.
- $1\frac{1}{2}$  lbs. white sugar.



Separate the whites of the eggs from the yolks, beat them separately with an egg-beater until the yolks are well cut up, and the whites assume a light, fleecy appearance. Mix all the ingredients (except the whites of the eggs) in a large punch bowl, then let the whites float on top, and ornament with colored sugars. Cool in a tub of ice and serve.

### 85. Baltimore Egg Nogg

(For a party of fifteen)

15

Take the yellow of sixteen eggs and twelve tablespoonfuls of pulverized loaf-sugar, and beat them to the consistence of cream; to this add two-thirds of a nutmeg grated, and beat well together; then mix in half a pint of good brandy or Jamaica rum, and two wine-glasses of Pop-Pi-Ya wine. Have ready the whites of the eggs, beaten to a stiff froth, and beat them into the above-described mixture. When this is all done, stir in six pints of good rich milk. There is no heat used.

Egg Nogg made in this manner is digestible and will not cause headache. It makes an excellent drink for debilitated persons, and a nourishing diet for consumptives.

### 86. General Harrison's Egg Nogg

(Use large bar glass)

1 egg.

1½ teaspoonful of sugar.

2 or 3 small lumps of ice.

Fill the tumbler with cider, and shake well.

This is a splendid drink, and is very popular on the Mississippi River. It was General Harrison's favorite beverage.

## 87. Pop-Pi-Ya Egg Nogg

- 1 tablespoonful of white sugar.
- 1 egg.
- 2 wine-glasses of Pop-Pi-Ya wine.

Dissolve the sugar with a little water; break the yolk of the egg in a large glass; put in one-quarter tumblerful of broken ice; fill with milk, and shake up until the egg is thoroughly mixed with the other ingredients, then grate a little nutmeg on top, and quaff the nectar cup.



## JULEPS

### 88. Mint Julep

(Use large bar glass)

- 1 tablespoonful of white pulverized sugar.
- 2½ do. water, mix well with a spoon.

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 one and a half wine-glass of Cognac 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 sprinkle white sugar on top. Place a straw in glass and you have a julep that is fit for an emperor.

### 89. Brandy Julep

(Use large bar glass)

The brandy julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

### 90. Gin Julep

(Use large bar glass)

The gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

### 91. Whiskey Julep

(Use large bar glass)

The whiskey julep is made the same as the mint julep, omitting all fruits and berries.

### 92. Pineapple Julep

(For a party of five)

Peel, slice, and cut up a ripe pineapple into a glass bowl, add the juice of two oranges, a gill of raspberry syrup, a gill of maraschino, a gill of old gin, a bottle of Pop-Pi-Ya wine, about a pound of pure ice in shaves; mix, ornament with berries in season, and serve in flat glasses.

### 93. THE SMASH

This beverage is simply a julep on a small plan.

## 94. Brandy Smash

(Use small bar glass)

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

1 do. water.

1 wine-glass of brandy.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the receipt for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

## 95. Gin Smash

(Use small bar glass)

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

1 do. water.

1 wine-glass of gin.

Fill two-thirds full of shaved ice, use two sprigs of mint, the same as in the receipt for mint julep. Lay two small pieces of orange on top, and ornament with berries in season.

## 96. Whiskey Smash

(Use small bar glass)

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

1 do. water.

1 wine-glass of whiskey.

Fill two-thirds full of shaved ice, and use two sprigs of mint, the same as in the receipt for mint julep.

## 97. POP-PI-YA COBBLER

Like the julep, this delicious potation is an American invention, although it is now a favorite in all warm climates. This drink is made the same way as the Sherry cobbler, using Pop-Pi-Ya instead of sherry.

## 98. Sherry Cobbler

(Use large bar glass)

2 wine-glasses of sherry.

1 tablespoonful of sugar.

2 or 3 slices of orange.

Fill a tumbler with shaved ice, shake well and ornament with berries in season. Place a straw in glass.

## 99. Champagne Cobbler

(One bottle of wine to four large bar glasses)

1 tablespoonful of sugar.

1 piece each of lemon and orange peel.

Fill the tumbler one-third full with shaved ice, and fill balance with wine, ornament in a tasty manner with berries in season. This beverage should be sipped through a straw.

## 100 Catawba Cobbler

(Use large bar glass)

1 teaspoonful of sugar dissolved in one tablespoonful of water.

5 wine glasses of wine.

Fill tumbler with shaved ice, and ornament with sliced orange and berries in season.

## 101. Hock Cobbler

(Use large bar glass)

This drink is made the same way as the Catawba cobbler, using Hock wine instead of Catawba.

## 102. Claret Cobbler

(Use large bar glass)

This drink is made the same way as the Catawba cobbler, using claret wine instead of Catawba.

## 103 Sauterne Cobbler

(Use large bar glass)

The same as Catawba cobbler, using Sauterne instead of Catawba.

## 104. Whiskey Cobbler

(Use large bar glass)

2 wine glasses of whiskey.

1 tablespoonful of sugar.

2 slices of orange.

Fill tumbler with ice, and shake well. Imbibe through a straw.

## 105. THE COCKTAIL AND CRUSTA

For dry cocktail do not use syrup or sugar.

"The Cocktail" is a modern invention, and is generally used on fishing and other sporting parties, although some patients insist that it good in the morning as a tonic. The "Crusta" is an improvement on the "Cocktail," and is said to have been invented by Santina, a celebrated Spanish caterer.

## 106. Bottle Cocktail

To make a splendid bottle of brandy cocktail, use the following ingredients:

$\frac{2}{3}$  brandy.

$\frac{1}{3}$  water.

1 pony-glass of bitters.

1 wine-glass of gum syrup.

$\frac{1}{2}$  pony-glass of Curacoa.

The author has always used this receipt in compounding the above beverage for connoisseurs. Whiskey and gin cocktails, in bottles, may be made by using the above receipt, and substituting those liquors instead of brandy.

## 107. Brandy Cocktail

(Use small bar glass)

3 dashes of gum syrup.

2 do. bitters.

1 wine-glass of brandy.  
Squeeze lemon peel; fill one-third full of ice, and stir with a spoon.

### 108. Fancy Brandy Cocktail

(Use small bar glass)

This drink is made the same as the brandy cocktail, except that it is strained in a fancy wine glass, and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

### 109. Whiskey Cocktail

(Use small bar glass)

3 dashes of gum syrup.  
2 do. bitters (Angostura).  
1 wine-glass of whiskey, and a piece of lemon peel.  
Fill one-third full of fine ice; shake and strain in a fancy wine-glass.

Thistle Cocktail, same as above, using Scotch whiskey.

### 110. Champagne Cocktail

(One bottle of wine to every six large glasses)  
(Per glass)

$\frac{1}{2}$  teaspoonful of sugar.  
1 or 2 dashes of bitters.  
1 piece of lemon peel.  
Fill tumbler one-third full of broken ice, and fill balance with wine.

### 111. Gin Cocktail

(Use small bar glass)

3 dashes of gum syrup.  
2 do. bitters (Angostura).  
1 wine-glass of gin.  
1 small piece of lemon peel; fill one-third full of fine ice, shake well, and strain in a glass.

## 112. Fancy Gin Cocktail

(Use small bar glass)

This drink is made the same as the gin cocktail, except that it is strained in a fancy wine-glass and a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

## 113. Japanese Cocktail

(Use small bar glass)

1 tablespoonful of orgeat syrup. = FR. BITTER ALMOND  
 $\frac{1}{2}$  teaspoonful of bitters. TASTE (GRAY)

1 wine-glass of brandy.

1 piece of lemon peel.

Fill the tumbler one-third with ice, and stir well with a spoon.

## 114. Jersey Cocktail

(Use small bar glass)

1 teaspoonful of sugar.

2 dashes of bitters.

Fill tumbler with cider, and mix well, with lemon peel on top.

## 115. Soda Cocktail

(Use large bar glass)

The same as Jersey cocktail, using soda-water instead of cider.

## 116. Martinez Cocktail

$\frac{1}{2}$  wine-glass gin (Old Tom).

$\frac{1}{2}$  do. Vermouth.

2 dashes orange bitters.

3 dashes gum syrup.

Strain in cocktail glass.



## 117. Vermouth Cocktail

Same as whiskey cocktail using Vermouth instead of whiskey.

## 118. Manhattan Cocktail

$\frac{1}{2}$  wine-glass whiskey.  
 $\frac{1}{2}$  do. vermouth.  
2 dashes bitters.  
3 dashes gum syrup.  
Strain in cocktail glass.

## 119. Brandy Crusta

(Use small bar glass)

Crusta is made the same as a fancy cocktail, with a little lemon juice added. First, mix the ingredients in a small tumbler, then take a fancy wine-glass, rub a sliced lemon around the rim of the same, 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, and strain the crusta from the tumbler into it. Then smile.

## 120. Whiskey Crusta

(Use small bar glass)

The whiskey crusta is made the same as the brandy crusta, using whiskey instead of brandy.

## 121. Gin Crusta

(Use small bar glass)

Gin crusta is made like the brandy crusta, using gin instead of brandy.

## MULLS AND SANGAREES

### 122. Mulled Wine Without Eggs

To every pint of wine allow:

1 small tumblerfull of water.

Sugar and spice to taste.

In making preparations like the above, it is very difficult to give the exact proportions of ingredients like sugar and spices, as what quantity might suit one person would be to another quite distasteful. Boil the spice in the water until the flavor is extracted, then add the wine and sugar, and bring the whole to the boiling point, then serve with strips of crisp, dry toast, or with biscuits. The spices usually used for mulled wine are cloves, grated nutmeg, and cinnamon or mace. Any kind of wine may be mulled, Pop-Pi-Ya or port are usually selected. The vessel that the wine is boiled in must be delicately clean.

### 123. Mulled Wine With Eggs

1 quart of wine, Pop-Pi-Ya or port.

1 pint of water.

1 tablespoonful of allspice, and nutmeg to taste; boil them together a few minutes; beat up six eggs with sugar to your taste; pour the boiling wine *on the eggs*, stirring it all the time. Be careful not to *pour the eggs into the wine*, or they will curdle.

### 124. Mulled Wine

(With the white of eggs)

Dissolve 1 pound of sugar in two pints of hot water, to which add two and a half pints of Pop-Pi-Ya wine and let the mixture be set upon the fire until it is almost ready

to boil. Meantime beat up the whites of twelve eggs to a froth, and pour into them the hot mixture, stirring rapidly. Add a little nutmeg.

(In Verse)

125.

“First, my dear madam, you must take  
Nine eggs, which carefully you’ll break—  
Into a bowl you’ll drop the white,  
The yolks into another by it.  
Let Betsy beat the whites with switch  
Till they appear quite frothed and rich—  
Another hand the yolks must beat  
With sugar, which will make them sweet;  
Three or four spoonfuls may be’ll do,  
Though some, perhaps, would take but two.  
Into a skillet next you’ll pour  
A bottle of good wine, or more—  
Put half a pint of water, too,  
Or it may prove too strong for you;  
And while the eggs (by two) are beating,  
The wine and water may be heating;  
But when it comes to boiling heat,  
The yolks and whites together beat  
With half a pint of water more—  
Mixing them well, then gently pour  
Into the skillet with the wine,  
And stir it briskly all the time.  
Then pour it off into a pitcher;  
Grate nutmeg in to make it richer.  
Then drink it hot, for he’s a fool,  
Who let’s such precious liquor cool.”

THE AUTHOR.

### 126. Pop-Pi-Ya Sangaree

(Use small bar glass)

1½ wine-glass of Pop-Pi-Ya wine.

1 teaspoonful of sugar.

Fill tumbler two-thirds full with ice.

Shake well and grate nutmeg on top.

### 127. Sherry Sangaree

(Use small bar glass)

1 wine-glass of sherry.

One teaspoonful of fine sugar.

Fill tumbler one-third with ice, and grate nutmeg on top.

### 128. Brandy Sangaree

(Use small bar glass)

The brandy sangaree is made with the same ingredients as the brandy toddy (See No. 133), omitting the nutmeg. Fill glass two-thirds full of ice, and dash about a tablespoonful of port wine, so that it will float on top.

### 129. Gin Sangaree

(Use small bar glass)

The gin sangaree is made with the same ingredients as the gin toddy (see No. 134), omitting the nutmeg. Fill glass two-thirds full of ice, and dash about a teaspoonful of port wine, so that it will float on top.

### 130. Ale Sangaree

(Use large bar glass)

1 teaspoonful of sugar, dissolved in a tablespoonful of water.

Fill the tumbler with ale, and grate the nutmeg on top.

### 131. Porter Sangaree

(Use large bar glass)

This beverage is made the same as an ale sangaree, and is sometimes called porteree.

## TODDIES AND SLINGS

### 132. Apple Toddy

(Use small bar glass)

1 tablespoonful of fine white sugar.

1 wine-glass of cider brandy.

$\frac{1}{2}$  of a baked apple.

Fill the glass two-thirds full of boiling water, and grate a little nutmeg on top.

### 133. Brandy Toddy

(Use small bar glass)

1 teaspoonful of sugar.

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

1 do. brandy.

1 small lump of ice.

Stir with a spoon.

For hot brandy toddy omit the ice, and use boiling water.

### 134. Whiskey Toddy

(Use small bar glass)

1 teaspoonful of sugar.

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

1 do. whiskey.

1 small lump of ice.

Stir with a spoon.

### 135. Gin Toddy

(Use small bar glass)

1 teaspoonful of sugar.

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

1 do. gin.

1 small lump of ice.

Stir with a spoon.

### 136. Brandy Sling

(Use small bar glass)

The brandy sling is made with the same ingredients as the brandy toddy, except you grate a little nutmeg on top.

### 137. Hot Whiskey Sling

(Use small bar glass)

1 wine-glass of whiskey.

Fill tumbler one-third full of boiling water and grate nutmeg on top.

### 138. Gin Sling

(Use small bar glass)

The gin sling is made with the same ingredients as the gin toddy, except you grate a little nutmeg on top.

## 139. FIXES AND SOURS

### 140. Brandy Fix

(Use small bar glass)

1 tablespoonful of sugar.  $\frac{1}{2}$  a wine-glass of water.  
 $\frac{1}{4}$  of a lemon                      1                      do.                      brandy.

Fill a tumbler two-thirds full of shaved ice. Stir with a spoon, and dress the top with fruit in season\*

### 141. Gin Fix

(Use small bar glass)

1 tablespoonful of sugar.  $\frac{1}{2}$  a wine-glass of water.  
 $\frac{1}{4}$  of a lemon                      1                      do.                      gin.

Fill a tumbler two-thirds full of shaved ice. Stir with spoon, and ornament the top with fruits in season.

### 142. Brandy Sour

(Use small bar glass)

The brandy sour is made with the same ingredients as the brandy fix, omitting all the fruits except a small

piece of lemon, the juice of which must be pressed in the glass.

### 143. Gin Sour

(Use small bar glass)

The gin sour is made with the same ingredients as the gin fix, omitting all fruits, except a small piece of lemon, the juice of which must be pressed in the glass.†

\* The Santa Cruz Fix is made by substituting Santa Cruz rum instead of brandy.

† The Santa Cruz Sour is made by substituting Santa Cruz rum instead of gin. In making fixes and sours be careful and put the lemon skin in the glass.

## 144. FLIPP, NEGUS AND SHRUB

### 145. Rum Flip

—Which Dibdin has immortalized as the favorite beverage of sailors (although we believe they seldom indulge in it)—is made by adding a gill of rum to the beer, or substituting rum and water, when malt liquor cannot be procured. The essential in “flips” of all sorts is, to produce the smoothness by repeated pouring back and forward between two vessels, and beating up the eggs well in the first instance; the sweetening and spices according to taste.

### 146. Rum Flip

(Another method)

Keep grated ginger and nutmeg with a little fine dried lemon peel, rubbed together in a mortar.

To make a quart of flip:—Put the ale on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a teaspoonful of grated nutmeg or ginger and a gill of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and

eggs, &c., into another; turn it from one pitcher to another till it is as smooth as cream.

### 147. Ale Flip

Put on the fire in a saucepan one quart of ale, and let it boil; have ready the whites of two eggs and the yolks of four, well beaten up separately; add them by degrees to four tablespoonfuls of moist sugar, and a nutmeg grated. When all are well mixed, pour on the boiling ale by degrees, beating up the mixture continually; then pour it rapidly backward and forward from one jug to another, keeping one jug raised high above the other, till the flip is smooth and finely frothed. This is a good remedy to take at the commencement of a cold.

### 148. Egg Flip

Put a quart of ale in a tinned saucepan on the fire to boil; in the mean time, beat up the yolks of four, with the whites of two eggs, adding four tablespoonfuls of brown sugar and a little nutmeg; pour on the ale by degrees, beating up, so as to prevent the mixture from curdling; then pour back and forward repeatedly from vessel to vessel, raising the hand to as great a height as possible—which process produces the smoothness and frothing essential to the good quality of the flip. This is excellent for a cold, and from its fleecy appearance, is sometimes designated “a yard of flannel.”

### 149. Egg Flip

(Another method)

Beat up in a jug, four new-laid eggs omitting two of the whites; add half a dozen large lumps of sugar, and rub these well in the eggs, pour in boiling water, about



half a pint at a time, and when the jug is nearly full, throw in two tumblers of Cognac brandy, and one of old Jamaica rum.

### 150. Brandy Flip

(Use small bar glass)

1 teaspoonful of sugar.  
1 wine-glass of brandy.

Fill the tumbler one-third full of hot water, mix, and place a roasted cracker on top, and grate nutmeg over it.

### 151. Port Wine Negus

To every pint of port wine allow:

1 quart of boiling water.

$\frac{1}{2}$  lb. of loaf sugar.

1 lemon.

Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to  $\frac{1}{4}$  lb.) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon-juice to the port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use. Negus may also be made of sherry, or any other sweet wine, but it is more usually made of Pop-Pi-Ya wine.

### 152. Port Wine Negus

(Use small bar glass)

1 wine-glass of port wine.

1 teaspoonful of sugar.

Fill tumbler one-third full with hot water.

### 153. Soda Negus

A most refreshing and elegant beverage, particularly for those who do not take punch or grog after supper, is thus made:

Put half a pint of port wine, with four lumps of sugar, three cloves, and enough grated nutmeg to cover a shilling, into a saucepan; warm it well, but do not suffer it to boil; pour it into a bowl or jug, and upon the warm wine decant a bottle of soda-water. You will have an effervescing and delicious negus by this means.

### 154. Cherry Shrub

Pick ripe acid cherries from the stem, put them in an earthen pot; place that in an iron pot of water; boil till the juice is extracted; strain it through a cloth thick enough to retain the pulp, and sweeten it to your taste. When perfectly clear, bottle it, sealing the cork. By first putting a gill of brandy into each bottle, it will keep through the summer. It is delicious mixed with water. Irish or Monogahela whiskey will answer instead of the brandy, though not as good.

### 155. White Currant Shrub

Strip the fruit, and prepare in a jar, as for jelly; strain the juice, of which put two quarts to one gallon of rum, and two pounds of lump-sugar; strain through a jelly bag.

### 156. Currant Shrub

1 lb. of sugar.

1 pint of strained currant juice.

Boil it gently eight or ten minutes, skimming it well; take it off, and when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.

## 157. Raspberry Shrub

1 quart of vinegar.

3 quarts of ripe raspberries.

After standing a day, strain it, adding to each pint a pound of sugar, and skim it clear, while boiling about half an hour. Put a wine-glass of brandy to each pint of the shrub, when cool. Two spoonfuls of this mixed with a tumbler of water, is an excellent drink in warm weather, and in fevers.

## 158. Brandy Shrub

To the thin rinds of two lemons, and the juice of five add two quarts of brandy; cover it for three days, then add a quart of sherry and two pounds of loaf-sugar, run it through a jelly-bag, and bottle it.

## 159. Rum Shrub

Put three pints of orange juice, and one pound of loaf-sugar to a gallon of rum. Put all into a cask, and leave it for six weeks, when it will be ready for use.

## 160. English Rum Shrub

To three gallons of best Jamaica rum, add a quart of orange juice, a pint of lemon juice, with the peels of the latter fruit cut very thin, and six pounds of powdered white sugar.

Let these be covered close, and remain so all night; next day boil three pints of fresh milk, and let it get cold, then pour it on the spirit and juice, mix them well, and let it stand for an hour. Filter it through a flannel bag lined with blotting paper, into bottles; cork down as soon as each is filled.

## FANCY DRINKS

The following miscellaneous collection of fancy beverages, embraces a number of French, Spanish, English, Russian, Italian, German and American recipes.

### 161. Santina's Pousse Cafe

(Use small wine-glass)

This delicious drink is from a recipe by SANTINA, proprietor of "*Santina's Saloon*," a celebrated Spanish Cafe, in New Orleans.

$\frac{1}{3}$  brandy (Cognac).

$\frac{1}{3}$  maraschino.

$\frac{1}{3}$  Curacoa.

Mix well.

### 162. Parisian Pousse Cafe

(Use small wine-glass)

2-5 Curacoa.

2-5 Kirchwasser.

1-5 Chartreuse.

This is a celebrated Parisian drink.

### 163. Faivre's Pousse Cafe

(Use small wine-glass)

$\frac{1}{3}$  Parisian pousse cafe (as above).

$\frac{1}{3}$  Kirschwasser.

$\frac{1}{3}$  Curacoa.

## 164. Pousse Cafe

(American)

$\frac{1}{4}$  brandy.

$\frac{3}{4}$  green Chartreuse.

$\frac{1}{4}$  maraschino.

$\frac{1}{4}$  Curacoa.

In making this beautiful arrangement of cordials it is essential that great care be taken to avoid mixing. The Curacoa, being the heaviest, must be put in first, then the Maraschino, Chartreuse, and brandy in regular order.

## 165. Brandy Champerelle

(Use small wine-glass)

$\frac{1}{3}$  brandy.

$\frac{1}{3}$  Bogart's bitters.

$\frac{1}{3}$  Curacoa.

This is a delicious French cafe drink.

## 166. Brandy Scaffa

(Use wine-glass)

$\frac{1}{2}$  brandy.

$\frac{1}{2}$  maraschino.

2 dashes of bitters.

## 167. Sleeper

To a gill of old rum add one ounce of sugar, two yolks of eggs, and the juice of half a lemon; boil half a pint of water with six cloves, six coriander seeds, and a bit of cinnamon; whisk all together, and strain them into a tumbler.

## 168. Vermouth Frappe

(Use large bar glass)

1½ pony vermouth.  
½ glass filled with shaved ice, fill up with cold Seltzer water.

## 169. Pop-Pi-Ya and Champagne Cup

(For a party of twenty)

3 bottles of Pop-Pi-Ya or champagne.  
⅔ pint of Curacoa.  
1 do. rum.  
½ do. brandy.  
2 wine-glasses \*ratafia of raspberries.  
3 oranges and 1 lemon, cut in slices.  
Some sprigs of green balm, and of borage, a small piece of rind of cucumber.  
2 bottles of Seltzer water.  
3 do. soda-water.

Stir this together, and sweeten with capillaire or pounded sugar, until it ferments; let it stand one hour, strain it, and ice it well; it is then fit for use. Serve in small glasses.

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\* 170. *Ratafias*. Every liqueur made by infusions is called *ratifa*; that is, when the spirit is made to imbibe thoroughly the aromatic flavor and color of the fruit steeped in it; when this has taken place, the liquor is drawn off, and sugar added to it; it is then filtered and bottled.

The same for champagne cup; champagne instead of Pop-Pi-Ya, noyau instead of ratafia.

This quantity is for an evening party of twenty persons. For a smaller number reduce the proportions.

## 171. Balaklava Nectar

(For a party of fifteen)

Thinly peel the rind of half a lemon, shred it fine and put it in a punch-bowl; add two tablespoonfuls of crushed sugar, and the juice of two lemons, the half of a small cucumber sliced thin, with the peel on; toss it up several times, then add 2 bottles of soda-water, 2 of claret, 1 of champagne, stir well together, and serve.

## 172. Crimean Cup

(For a party of thirty)

1 quart of syrup of orgeat.

1 pint of Cognac brandy.

$\frac{1}{2}$  do. maraschino.

$\frac{1}{2}$  do. Jamaica rum.

2 bottles of champagne.

2 do. soda-water.

6 ounces of sugar.

4 middle-sized lemons.

Thinly peel the lemons, and place the rind in a bowl with the sugar, macerate them well for a minute or two, in order to extract the flavor from the lemon. Next squeeze the juice of the lemons upon this, add two bottles of soda-water, and stir well till the sugar is dissolved; pour in the syrup of orgeat, and whip the mixture well with an egg-whisk, in order to whiten the composition. Then add the brandy, rum and maraschino, strain the whole into a punch-bowl, and just before serving add the champagne, which should be well iced. While adding

the champagne stir well with the ladle; this will render the cup creamy and mellow.

Half the quantity given here, or even less, may be made; this recipe being for a party of thirty.

### 173. Crimean Cup

(For a party of five)

Thinly peel the rind of half an orange, put it into a bowl, with a tablespoonful of crushed sugar, and macerate with the ladle for a minute; then add one large wine-glass of maraschino, half one of Cognac, half one of Curacoa. Mix well together, pour in two bottles of soda-water, and one of champagne, during which time work it up and down with the punch-ladle, and it is ready.

Half a pound of pure ice is a great improvement.

### 174. Tom and Jerry

(Use punch-bowl for the mixture)

5 lbs. sugar.

12 eggs.

$\frac{1}{2}$  small glass of Jamaica rum.

1  $\frac{1}{2}$  teaspoonful of ground cinnamon.

$\frac{1}{2}$  do. do. cloves.

$\frac{1}{2}$  do. do. allspice.

Beat the whites of the eggs to a stiff froth, and the yolks until they are as thin as water, then mix together and add the spice and rum, thicken with sugar until the mixture attains the consistence of a light batter.

*To deal out Tom and Jerry to customers:*

Take a small bar mug, and to one tablespoonful of the above mixture, add one wine-glass of brandy, and fill the mug with boiling water, grate a little nutmeg on top.



Adepts at the bar, in serving Tom and Jerry, sometimes adopt a mixture of  $\frac{1}{2}$  brandy,  $\frac{1}{4}$  Jamaica rum, and  $\frac{1}{4}$  Santa Cruz Rum, instead of brandy plain. This compound is usually mixed and kept in a bottle, and a wine glassful is used to each tumbler of Tom and Jerry.

N. B.—A teaspoonful of cream of tartar, or about as much carbonate of soda as you can get on a dime, will prevent the sugar from settling on the bottom of the mixture.

### 175. White Tiger's Milk

$\frac{1}{2}$  gill apple jack.

$\frac{1}{2}$  do. peach brandy.

$\frac{1}{2}$  teaspoonful of aromatic tincture.\*

Sweeten with white sugar to taste.

The white of an egg beaten to a stiff foam.

1 quart of pure milk.

Pour in the mixed liquors to the milk, stirring all the while till all is well mixed, then sprinkle with nutmeg.

The above recipe is sufficient to make a full quart of "white tiger's milk"; if more is wanted, you can increase the above proportions. If you want to prepare this beverage for a party of twenty use one gallon of milk to one pint of apple jack, &c.

### 176. White Lion

(Use small bar glass)

1  $\frac{1}{2}$  teaspoonful of pulverized white sugar.

$\frac{1}{2}$  a lime (squeeze out juice and put rind in glass).

1 wine-glass Santa Cruz rum.

$\frac{1}{2}$  teaspoonful of Curacoa.

$\frac{1}{2}$  do. raspberry syrup.

\* *Aromatic Tincture*—Take of ginger, cinnamon, orange peel, each one ounce; valerian half an ounce, alcohol two quarts, macerate in a close vessel for fourteen days, then filter through unsized paper.

Mix well, ornament with berries in season, and cool with shaved ice.

### 177. Locomotive

Put two yolks of eggs into a goblet with an ounce of honey, a little essence of cloves, and a liqueur-glass of Curacoa; add a pint of Burgundy made hot, whisk together, and serve hot in glasses.

### 178. Bishop

(A la Prusse)

A favorite beverage, made with Pop-Pi-Ya wine, prepared as follows: Roast four good-sized bitter oranges till they are of a pale brown color, lay them in a tureen, and put over them half a pound of pounded loaf-sugar, and three glasses Pop-Pi-Ya; place the cover on the tureen and let it stand until the next day. When required for use, put the tureen into a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve; then boil the remainder of the bottle of Pop-Pi-Ya, taking care that it does not burn; add it to the strained juice, and serve it warm in glasses. Port wine will answer the purpose. "Bishop" is sometimes made with the above materials, substituting lemons instead of oranges, but this is not often done when Pop-Pi-Ya is used.

### 179. Bishop

(Another recipe)

Stick an orange full of cloves, and roast it before a fire. When brown enough, cut it in quarters, and pour over it a quart of hot port wine, add sugar to the taste, let the mixture simmer for half an hour.

### 180. Archbishop

The same as Bishop, substituting claret for port.

### 181. Cardinal

Same as above, substituting Pop-Pi-Ya for claret.

### 182. Pope

Same as above, substituting Burgundy for Pop-Pi-Ya.

### 183. A Bishop

(Protestant)

4 tablespoons of white sugar.  
2 tumblers of water.  
1 lemon, in slices.  
1 bottle of Pop-Pi-Ya wine.  
4 tablespoons of Santa Cruz or Jamaica rum.  
Ice.

### 184. Knickerbocker

(Use small bar glass)

$\frac{1}{2}$  a lime, or lemon, squeeze out the juice, and put rind and juice in the glass.

2 tablespoonfuls of raspberry syrup.

1 wine-glass Santa Cruz rum.

$\frac{1}{2}$  teaspoon of Curacoa.

Cool with shaved ice; shake up well, and ornament with berries in season. If this is not sweet enough, put in a little more raspberry syrup.

### 185. Rurfustian

This is the singular name bestowed upon a drink very much in vogue with English sportsmen, after their return from a day's shooting, and is concocted thus:

The yolks of a dozen eggs are well whisked up, and put into a quart of strong beer; to this is added a pint

of gin; a bottle of Pop-Pi-Ya is put into a saucepan, with a stick of cinnamon, a nutmeg grated, a dozen large lumps of sugar, and the rind of a lemon peeled very thin; when the wine boils it is poured upon the gin and beer, and the whole drunk hot.

### 186. Pop-Pi-Ya Cup

To a bottle of Pop-Pi-Ya wine add half a pint of cold water, a tablespoonful of finely powdered sugar, and a teaspoonful of cinnamon, cloves and allspice, finely powdered and mixed together. Mix all well together, then add half the thin rind of a small lemon. This is a delicious summer beverage for evening parties. See No. 191.

### 187. Porter Cup

Mix in a tankard or covered jug a bottle of porter, and an equal quantity of table-ale; pour in a glass of brandy, a dessert-spoonful of syrup of ginger, add three or four lumps of sugar, and half a nutmeg grated; cover it down, and expose it to the cold for half an hour; just before sending it to table, stir in a teaspoonful of carbonate of soda. Add the fresh-cut rind of a cucumber.

### 188. English Curacoa

Cut away the peel of oranges very thin, until you have obtained half a dozen ounces of it; put these into a quart bottle, and then pour in a pint of genuine whiskey. Cork the bottle down tightly, and let the rind remain infused for ten or twelve days, giving the bottle a good shake as often as you have an opportunity for so doing; at the end of this period, take out the orange peel, and fill the bottle with clarified syrup, shake it well with the spirit, and let

it remain for three days. Pour a teacupful of the liquor into a mortar, and beat up a drachm of powdered alum, and an equal quantity of carbonate of potash; pour this, when well mixed, into the bottle, shake it well, and in a week you will find the Curacoa perfectly transparent, and equal in flavor to that imported from Malines, or any other in the universe.

### 189. Italian Lemonade

Pare and press two dozen lemons; pour the juice on the peels, and let it remain on them all night; in the morning add two pounds of loaf-sugar, a quart of good sherry, and three quarts of boiling water. Mix well, add a quart of boiling milk, and strain through a jelly-bag till clear.

### 190. Quince Liqueur

2 quarts of quince juice.  
4 do. Cognac brandy.  
2½ lbs. of white sugar.  
12 ounces of bitter almonds, *bruised*.  
1 lb. of coriander seeds.  
36 cloves.

Grate a sufficient number of quinces to make two quarts of juice, and squeeze them through a jelly-bag. Mix the ingredients all together, and put them in a demi-john, and shake them well every day for ten days. Then strain the liquid through a jellybag till it is perfectly clear, and bottle for use.

### 191. Claret Cup, or Mulled Claret

Peel one lemon fine, add to it some white pounded sugar; pour over one glass of sherry, then add a bottle

of claret and sugar to taste; add a sprig of verbena, one bottle of soda water, and nutmeg. For cup, strain and ice it well. For mull, heat it and serve it hot.

### 192. Bottled Velvet

A bottle of Moselle, half a pint of sherry, the peel of a lemon, not too much, so as to have the flavor predominate; two tablespoonfuls of sugar; add a sprig of verbena; all must be well mixed, and then strained and iced.

### 193. Pop-Pi-Ya, Hock or Chablis Cup

Dissolve four or five lumps of sugar in a quarter of a pint of boiling water, with a little very thin lemon peel; let it stand a quarter of an hour; add one bottle of the above wines, and a sprig of verbena, a small glass of sherry; half a pint of water. Mix well, and let stand half an hour; strain, and ice it well.

### 194. Cider Nectar

- 1 quart of cider.
- 1 bottle of soda water.
- 1 glass of Pop-Pi-Ya wine.
- 1 small glass of brandy.

Juice of half a lemon, peel of quarter of a lemon; sugar and nutmeg to taste; a sprig of verbena. Flavor it to taste with extract of pineapple. Strain, and ice it all well.

### 195. Badminton

Peel half of a middle-sized cucumber, and put it into a silver cup, with four ounces of powdered sugar, a little nutmeg, and a bottle of claret. When the sugar is thoroughly dissolved, pour in a bottle of soda water, and it is fit for use.

## 196. Golden Slipper

(Use a wine-glass)

$\frac{1}{2}$  wine-glass chartreuse (yellow), 1 yolk of an egg,  
 $\frac{1}{2}$  wine-glass danziger goldwasser. Be careful when preparing this beverage not to disturb the yolk of the egg.

## MISCELLANEOUS DRINKS

### 197. Blue Blazer

(Use two large silver-plated mugs, with handle)

1 wine-glass of Scotch whiskey.  
1 do. boiling water.

Put the whiskey and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire.

Sweeten with one teaspoonful of pulverized white sugar, and serve in a small bar tumbler, with a piece of lemon peel.

### 198. Burnt Brandy and Peach

(Use small bar glass)

This drink is very popular in the Southern states, where it is sometimes used as a cure for diarrhœa.

1 wine-glass of Cognac. } burnt in a saucer or  
 $\frac{1}{2}$  tablespoon of white sugar. } plate.  
2 or 3 slices of dried peaches.

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

### 199. Black Stripe

(Use small bar glass)

1 wine-glass of Santa Cruz rum,  
1 tablespoonful of molasses.

This drink can either be made in summer or winter; if in the former season, mix in one tablespoonful of water, and cool with shaved ice; if in the latter, fill up the tumbler with boiling water. Grate a little nutmeg on top.

## 200. Peach and Honey

(Use small bar glass)

1 tablespoonful of honey.  
1 wine-glass of peach brandy.  
Stir with a spoon.

## 201. John Collins

(Use large bar glass)

1 tablespoonful of sugar.  
 $\frac{1}{2}$  lemon.  
1 wine-glass gin.  
4 or 5 small bits of ice.  
1 bottle plain soda.

## 202. Tom Collins

Are concocted same as the John Collins, using whiskey instead of gin.

## 203. Gin Fizz

(Use large bar glass)

3 dashes of lemon.  
1 tablespoonful sugar.  
1 glass of gin.  
Fill glass with ice, shake well; strain in bar glass and fill with seltzer.

## 204. Silver Fiz

This is made the same as the gin fiz, adding the white of 1 egg.



### 205. Golden Fiz

Is made the same as the gin fiz adding the yolk of 1 egg.

### 206. Swiss Ess

$\frac{1}{4}$  wine-glass maraschino.

$\frac{1}{4}$  do. absinthe.

White of 1 egg.

Shake well, strain in bar glass, fill with seltzer.

### 207. Major Newson

3 dashes lemon.

1 tablespoonful sugar.

1 wine-glass gin.

1 egg.

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

Shake well, strain in bar glass, fill with seltzer.

### 208. Low Ball

(Use champagne glass)

1 wine-glass whiskey.

Fill glass with seltzer.

### 209. High Ball

(Use champagne glass)

Fill  $\frac{3}{4}$  full of seltzer.

Float whiskey on top.

### 210. Gin and Pine

(Use wine-glass)

Split a piece of the heart of a green pine log into fine splints, about the size of a cedar lead-pencil, take 2 ounces of the same and put into a quart decanter, and fill the decanter with gin.

Let the pine soak for two hours, and the gin will be ready to serve.

## 211. Gin and Tansy

(Use wine-glass)

Fill a quart decanter  $\frac{1}{3}$  full of tansy, and pour in gin to fill the balance  $\frac{1}{3}$  tansy to  $\frac{2}{3}$  gin. Serve to customers in a wine-glass.

## 212. Gin and Wormwood

(Use small bar glass)

Put three or four sprigs of wormwood into a quart decanter, and fill with gin.

## 213. Scotch Whiskey Skin

(Use small bar glass)

1 wine-glass of Scotch whiskey.

1 piece of lemon peel.

Fill the tumbler one-half full with boiling water.

## 214. Columbia Skin

(Use small bar glass)

This is a Boston drink, and is made the same as whiskey skin.

## 215. Hot Spiced Rum

(Use small bar glass)

2 teaspoonfuls of sugar.

1 wine-glass of Jamaica rum.

1 teaspoon of mixed spices, (allspice and cloves).

1 piece of butter as large as half of a chestnut.

Fill tumbler with hot water.

## 216. Hot Rum

(Use small bar glass)

This drink is made the same as the hot spiced rum omitting the spices, and grating a little nutmeg on top.

### 217. Stone Fence

(Use large bar glass)

1 wine-glass of whiskey.

2 or 3 small lumps of ice.

Fill up the glass with sweet cider.

### 218. Absinthe

(Use small bar glass)

1 wine-glass of absinthe.

Pour water, drop by drop, until the glass is full.

### 219. Rhine Wine and Seltzer-Water

(Use large bar glass)

Fill large bar glass half full with Rhine wine, and fill balance with Seltzer-water. This is a German drink.

### 220. "Arf and Arf"

(Use large bar glass)

In London this drink is made by mixing half porter and half ale, in America it is made by mixing half new and half old ale.

### 221. Shandy Gaff

(Use large bar glass)

Fill one-third full of beer, fill glass with ginger ale.

### 222. Brandy Straight

(Use small bar glass)

In serving this drink you simply put a piece of ice in a tumbler, and hand to your customer, with the bottle of brandy. This is very safe for a steady drink, but though a *straight* beverage, it is often used on a *bender*.

### 223. Mamie Taylor

(Use bar glass)

Small lump of ice.

Small glass of Scotch whiskey.

Fill glass with ginger ale.

### 224. Pony Brandy

(Use pony glass)

Fill the pony-glass with best brandy, and hand it to your customer.

### 225. Brandy and Soda

(Sometimes called Stone Wall)

(Use large bar glass)

1 wine-glass of Cognac brandy.

$\frac{1}{3}$  glass of fine ice.

Fill up with plain soda.

### 226. Brandy and Gum

(Use small bar glass)

Same as brandy straight, with one dash of gum syrup.

### 227. Pop-Pi-Ya and Egg

(Use small bar glass)

1 egg.

1 wine-glass of Pop-Pi-Ya.

### 228. Sherry and Egg

(Use small bar glass)

1 egg.

1 wine-glass of sherry.

### 229. Sherry and Bitters

(Use small bar glass)

Put lump of ice in a glass, and fill with wine.

### 230. Wilson Bill

Whiskey and sugar.

### 231. Chocolate Flip

1 wine-glass port wine.

1 spoon sugar.

1 egg.

Dash of rum.

Strain in wine-glass.

Nutmeg.

## 232. Minnesota Club Punch

1 pint green tea.  
 $\frac{1}{2}$  pint arrack.  
12 lemons.  
Sugar to taste.  
 $\frac{1}{2}$  pint Santa Cruz rum.  
 $\frac{1}{2}$  do. brandy.  
6 quarts Pop-Pi-Ya.  
1 do. champagne.

## 221. TEMPERANCE DRINKS

### 233. Lemonade

(Use large bar glass)

The juice of half a lemon.

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

2 or 3 pieces of orange.

1 tablespoonful of raspberry or strawberry syrup.

Fill the tumbler one-half full with shaved ice, the balance with water; dash with port wine, and ornament with fruits in season.

### 234. Lemonade

(Fine for parties)

The rind of two lemons.

Juice of three large do.

$\frac{1}{2}$  pound of loaf-sugar.

1 quart of boiling water.

Rub some of the sugar, in lumps, on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved, strain

the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

### 235. Orangeade

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

### 236. Orgeat Lemonade

(Use large bar glass)

$\frac{1}{2}$  wine-glass of orgeat syrup.

The juice of half of a lemon.

Fill the tumbler one-third full of ice, and balance with water. Shake well, and ornament with berries in season.

### 237. Ginger Lemonade

Boil twelve pounds and a half of lump sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold, put it in a cask, with two tablespoonfuls of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

### 238. Soda Nectar

(Use large tumbler)

Juice of one lemon.

$\frac{3}{4}$  tumblerful of water.

Powdered white sugar to taste.

$\frac{1}{2}$  small teaspoonful of carbonate of soda.

Strain the juice of the lemon, and add to it the water,

with sufficient white sugar to sweeten the whole nicely: When well mixed, put in the soda, stir well, and drink while the mixture is in an effervescing state.

### 239. Drink for the Dog Days

A bottle of soda-water poured into a large goblet, in which lemon ice has been placed, forms a deliciously cool and refreshing drink; but should be taken with some care, and positively avoided whilst you are very hot.

### 240. Sherbet

Eight ounces of carbonate of soda, six ounces of tartaric acid, two pounds of loaf-sugar (finely powdered), three drachms of essence of lemon. Let the powders be *very dry*. Mix them intimately, and keep them for use in a wide-mouthed bottle, closely corked. Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink off.

### 241. Lemonade Powders

One pound of finely-powdered loaf-sugar, one ounce of tartaric or citric acid, and twenty drops of essence of lemon. Mix, and keep very dry. Two or three teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemonade be desired, one ounce of carbonate of soda must be added to the above.

### 242. Draught Lemonade, or Lemon Sherbet

Four lemons sliced, four ounces of lump-sugar, one quart of boiling water. Very fine. A cheaper drink may be made thus:—One ounce of cream of tartar, one ounce

of tartaric or citric acid, the juice and peel of two lemons, and half a pound, or more, of loaf-sugar. The *sweetening* must be regulated according to taste.

### 243. Imperial Drink for Families

Two ounces of cream of tartar, the juice and peel of two or three lemons, and half a pound of coarse sugar. Put these into a gallon pitcher, and pour on boiling water. When cool, it will be fit for use.

### 244. Nectar

One drachm of citric acid, one scruple of bicarbonate of potash, one ounce of white sugar, powdered. Fill a soda-water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up *immediately*, and shake. As soon as the crystals are dissolved, the nectar is fit for use. It may be colored with a small portion of cochineal.

### 245. Raspberry, Strawberry, Currant or Orange Effervescing Draughts

Take one quart of the juice of either of the above fruits, filter it; and boil it into a syrup, with one pound of powdered loaf-sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle, and keep it well corked. When required for use, fill a half-pint tumbler three parts full of water, and add two table-spoonfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda, and a very delicious drink will be formed. The color may be improved by adding a very small portion of cochineal to the syrup at the time of boiling.



## 246. Ginger Wine

Put twelve pounds of loaf-sugar and six ounces of powdered ginger into six gallons of water; let it boil for an hour, then beat up the whites of half a dozen eggs with a whisk, and mix them well with the liquor. When quite cold put it into a barrel, with six lemons cut into slices, and a cupful of yeast; let it work for three days, then put in the bung. In a week's time you may bottle it, and it will be ready for immediate use.

## 247. Milk and Seltzer

Use a medium-sized bar glass. Half fill the glass with seltzer and the rest with milk, if done otherwise you will have nothing but foam in your glass which will cause delay.

## 248. Whiskey Sour

(Use bar glass)

Fill glass  $\frac{2}{3}$  with fine ice to which add juice of  $\frac{1}{2}$  lemon.

1 tablespoonful sugar.

1 wine-glass whiskey.

Mix well with a spoon and strain into straight champagne glass and add small piece of pineapple. Squirt of seltzer.

## 249. Gin Rickey

(Use large bar glass)

1 small piece of ice.

1 teaspoon bar sugar.

Juice of half lemon.

Small glass of gin.

Fill glass with seltzer.

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## TO CLARIFY LOAF-SUGAR AND MAKE SYRUP

Take a copper pan, put in your sugar; the pan should be large to allow the scum to rise a little without boiling over. One pint of water to every two pounds of sugar may be added. Beat up the whites of two eggs until it is very frothy, then mix in with the rest. Now place the pan on the fire, and have ready some cold water. When the mixture begins to boil and rise to the top of the pan, throw in a little of the water to prevent the sugar running over.

You must let the sugar rise three times before commencing to skim it, each time cooling the mixture by the cold water just spoken of. The fourth time the sugar rises, skim it completely, and drop the cold water gently in as occasion may require, continuing to take the scum\* off, until no more comes upon the surface. The sugar must now be strained through a fine sieve—one made of cloth, or a flannel bag will do.

## WHISKEY

Good whiskey is the result of a blend of the product of three or more distilleries. Each distillery has some peculiar, telling characteristics. The average age of the component parts should be not less than three to four years, the talk of twelve- or twenty-year-old whiskey is usually rubbish. Whiskey should mature in eight to ten years and does not improve after it is bottled.

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\* The scum need not be thrown away, after a quantity is collected it can be clarified.

## WHISKEY IN BOND

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Table of Outage, Government Allowance, and Gain in Proof, each Six Months.

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Months	Government Allowance	Proof Gallons	Wine Gallons	Above Proof
6	$1\frac{1}{2}$	$43\frac{1}{2}$	44	3 per cent
12	3	42	$43\frac{1}{2}$	5 "
18	$4\frac{1}{2}$	42	43	5 "
24	$5\frac{1}{2}$	41	$42\frac{1}{2}$	7 "
30	$6\frac{1}{2}$	39	42	9 "
36	$7\frac{1}{2}$	38	41	12 "

There will be usually during three years a shrinkage of ten to twelve gallons in the contents of each barrel, and the increase in the percentage of proof of the remaining contents will be from 16 to 18 per cent. The tax for withdrawal at the end of three years is computed in the following manner: When a barrel of whiskey is placed in bond it contains 45 gallons—usually rather more. It would probably in three years suffer a shrinkage of 12 gallons, at the same time the increase of proof of remainder would be about 16 per cent. Original bulk, say  $45\frac{1}{2}$  gallons, shrinkage 12 gallons, leaves  $33\frac{1}{2}$  wine gallons. 16 per cent of  $33\frac{1}{2}$  equals  $5\frac{1}{3}$  increase of proof.  $38\frac{5}{6}$  gallons proof on which the tax has to be paid. In some cases it may be that shrinkage is greater than 12 gallons, but in that case the holder suffers, not the government.

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## Memorandum of New Recipes



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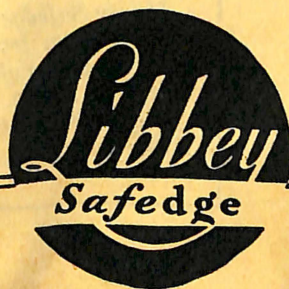
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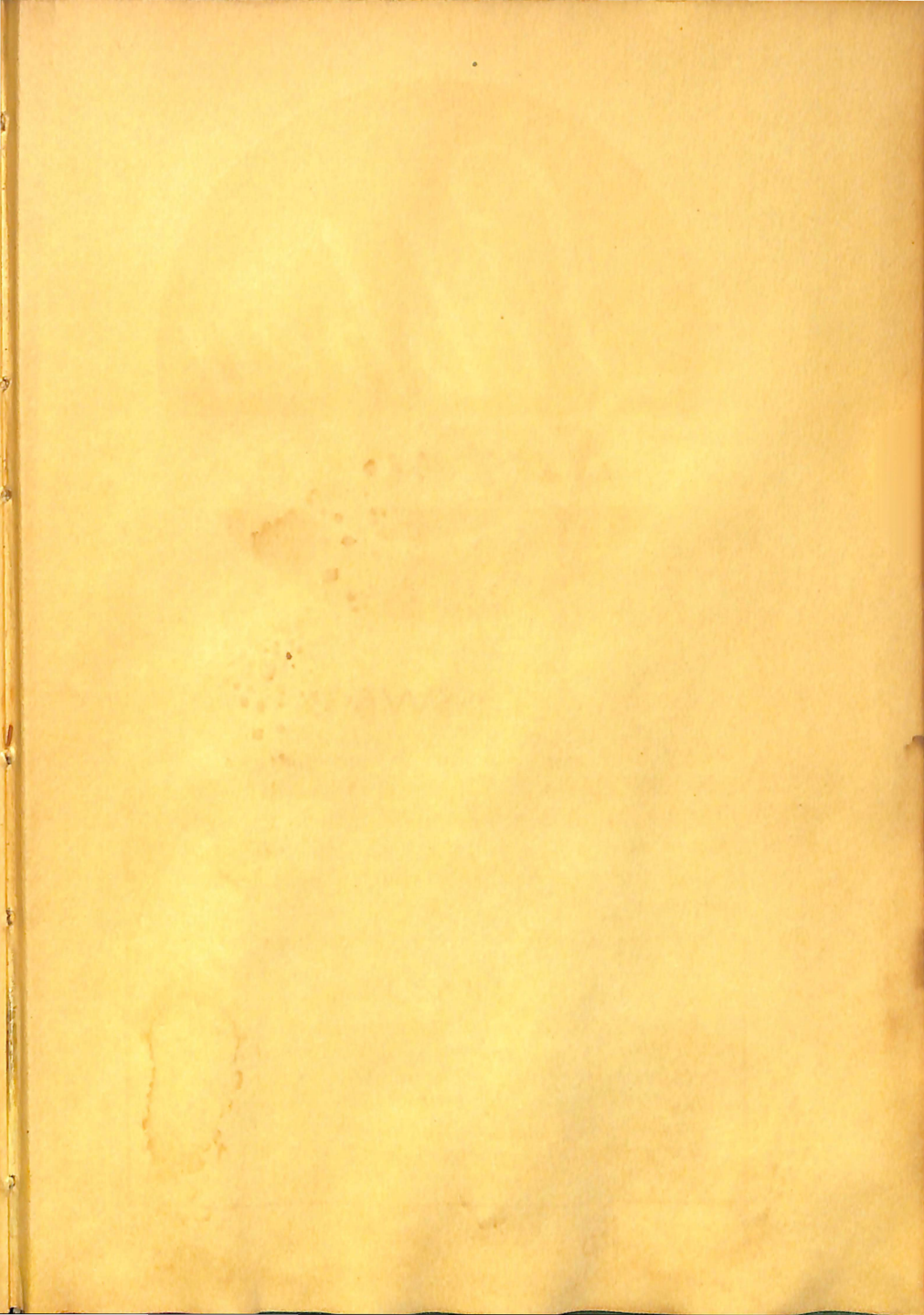


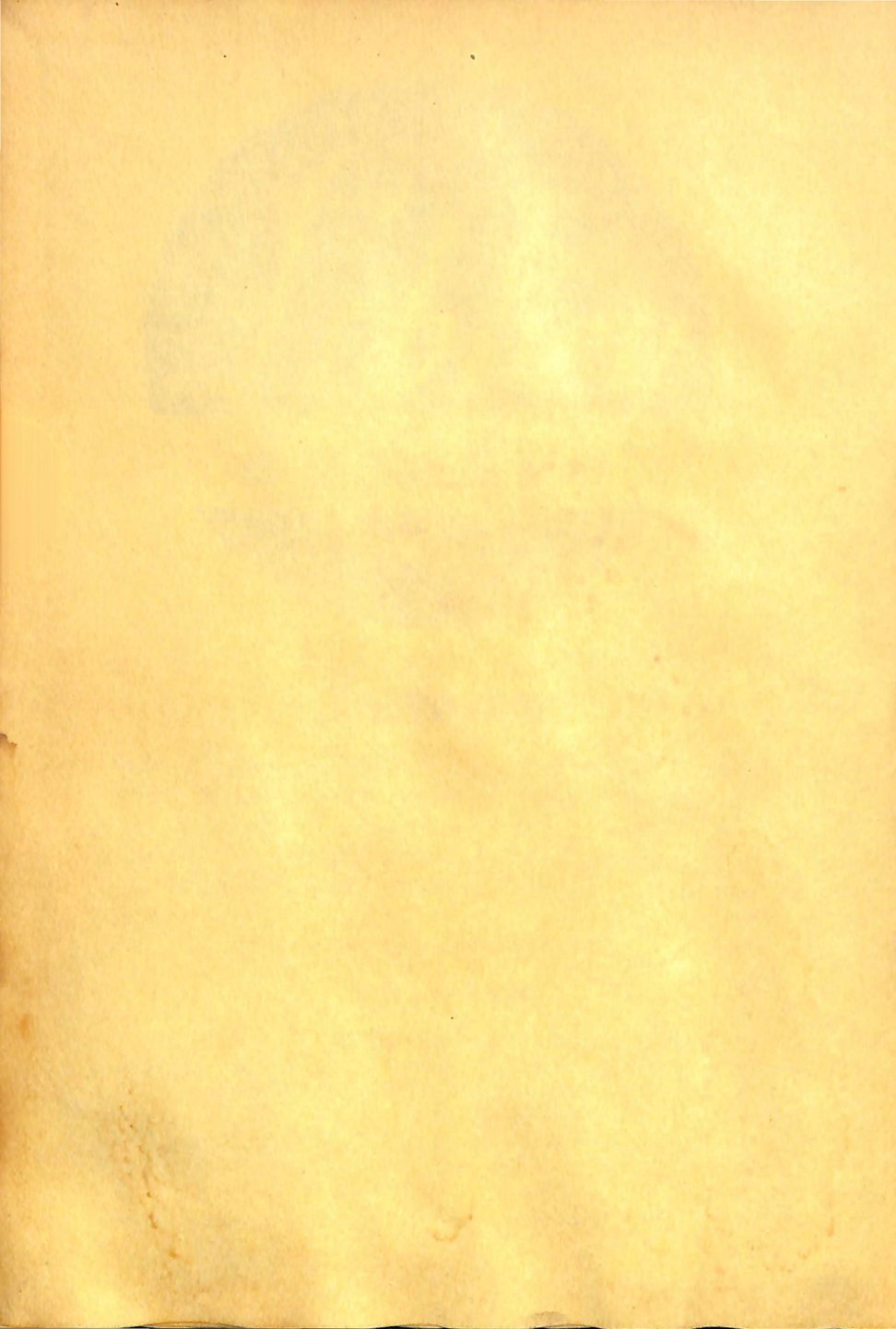
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