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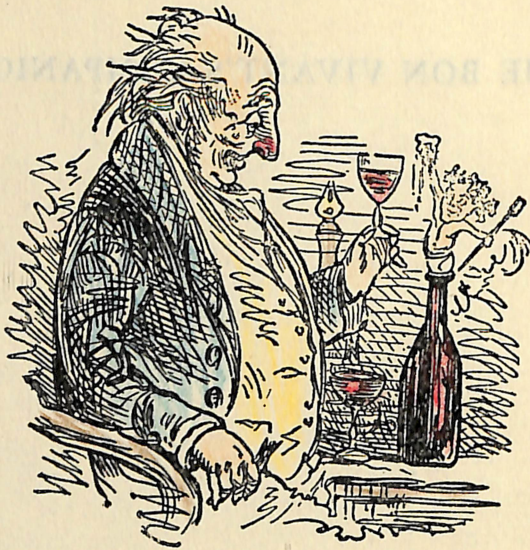
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THE BON VIVANT'S
COMPANION
THE BON VIVANT'S COMPANION



GEORGE H. TAPPAN

THE BOB VINTAGE



THE BON VIVANT'S
COMPANION

OR

HOW TO MIX DRINKS

Containing directions for mixing most
of the beverages used in America, with the most popular
British, French, German, Italian, and Spanish recipes
embracing cocktails, punches, juleps, cobbler,
etc., in endless variety

WITH ACKNOWLEDGMENTS TO

The Bartender's Guide • Jack's Manual • Americanus Ebriatatus

Compiled for His Friends by

GEORGE A. ZABRISKIE

“THE DOLDRUMS”

ORMOND BEACH, FLORIDA

Christmas, 1948

THE BON VIVANT'S
COMPANION

Printed in the United States of America

*“What’s the good of
water when you’re dry!”*

GEORGE A. LARRIBEE

REVISED EDITION, 1910

Chicago, 1910

Dear Mr & Mrs Jones:

So many friends have said that 'twas high time for a second edition of my *Bon Vivant's Companion* of 15 years ago, that I am taking the risk, making only such suggested changes and additions as appear necessary.

In all ages of the world, and in all countries, men have indulged in "Social Drinks." They have always possessed themselves of some popular beverage, apart from water. Whether it is judicious that mankind should continue to indulge in such things, or whether it would be wiser to abstain from all enjoyments of that character, it is not my province to decide. We leave that question to the moral philosopher. We do not propose to persuade any man to drink, for instance, a punch, or a julep, or a cocktail, who has never happened to make the acquaintance of those refreshing articles under circumstances calculated to induce more "intimate relations"—but we do propose to help those whose "intimate relations" in question render them somewhat fastidious in the daintiest fashion thereunto pertaining. We want this book to be a blessing to mankind, and offer instruction in the concoction of cobbler, juleps, cocktails, etc., in the choicest manner; and, for the perfection of this education, we have gathered among others the recipes of Jerry Thomas, the *Jupiter Olympus* of the bar,

the presiding deity at the Planter's House, St. Louis, seventy-five years ago. His very name is synonymous with quality in the lexicon of mixed drinks, and remember that he was as inexorable as the Medes and Persians in his principle that no excellent drink can be made out of anything but excellent materials.

"Good wine needs no bush," Shakespeare tells us, and over one of Jerry's mixtures eulogy is quite as redundant.

Howsomever, here's to you. Drink hearty, and best wishes for a Merry Christmas and a Happy New Year.

Cordially,

GEORGE A. ZABRISKIE



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WHERE COCKTAILS CAME FROM

A FRENCHMAN, Dr. Tardieu, declares that in the course of certain scientific investigations he discovered that cocktails, generally considered of American origin, are really the ancient French *coquettele*, popular for several centuries in regions of Bordeaux. Dr. Tardieu will be expected by Americans to produce evidence profoundly convincing. No mere *ipse dixit* will suffice. It is not the first time that foreigners have impugned the American beginnings of the cocktail. Robert Keable declared that the mixings were invented by the court physician of the festive Roman Emperor Commodus. None will deny that Commodus would have drunk cocktails if he had 'em, but Mr. Keable's statement is not supported by Gibbon or any other dignified authority.

The most persistent American tradition regarding the cocktail fixes its birth in 1779 in Betsy Flanagan's Inn on the road between Tarrytown and White Plains, where American soldiers with gin, and French soldiers with vermouth, blended these beverages in token of brotherhood, stirring the resultant mess with the tail feathers of Mrs. Flanagan's rooster. Yet it may be that all this happened in Peggy Van Eyck's Cock's Tail Tavern in Yonkers, as another story runs. The grave antiquarian, Isaac Markens, preferred to believe that the decoction first saw light as early as 1652 in the Tavern of Peter Cock, which stood where No. 1 Broadway is now.

Another delver into things historic, Appleton Morgan, rejected these theories and insisted that the name "cocktail" was applied to a mixed drink because of the color and shape of the arch formed when expert bartenders tossed the liquors from one tumbler to another.

Whatever the truth, the name of the drink was established early enough for its use by Hawthorne in "The Blithedale Romance," by Fenimore Cooper in "The Spy," by Hughes in "Tom Brown," and by Thackeray in "The Newcomes."

Dr. Tardieu may be right, but let him prove it. And if he is wrong he has at least brought once more to the forum of the world a great question. Before the origin of the cocktail vanishes in the "twilight of fable" let the truth be captured.

COCKTAILS

*Roses are blue,
Violets are pink,
Immediately after
The thirteenth drink.*

NOTE

A *Jigger* is a wineglass full, but good bartenders never measure and you don't have to be too partickalish. These recipes are intended more as a guide: your own good sense and taste will make improvements upon many of them.



When a recipe calls for sugar to sweeten, it means—unless otherwise noted—fine granulated.

COCKTAILS



Absinthe American Style

$\frac{3}{4}$ glass fine ice
1 pony of absinthe
Wineglass of water
Shake the ingredients until the outside of shaker
is covered with ice. Strain into glass and serve.

Absinthe Cocktail

1 dash Angostura bitters
1 dash anisette
 $\frac{3}{4}$ jigger green absinthe
Fill glass with fine ice. Shake well until frappéd.
Strain into cocktail glass.

Airmail Cocktail

Juice of $\frac{1}{2}$ lime
1 teaspoonful of honey
1 $\frac{1}{2}$ ounces rum (light colored)
Shake well with cracked ice. Strain into 8 ounce
glass, fill with champagne, give a slight stir and
serve.

Alexander Cocktail

1 ounce heavy cream
1 ounce creme de cacao
1 ounce gin
Shake well with ice and strain into glass.

Alexander Cocktail

1 ounce dry gin
 $\frac{3}{4}$ ounce crème de cacao
Shake well with cracked ice and strain into large cocktail glass. Use brandy instead of gin for a Brandy Alexander.

Applejack Cocktail

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

*Here's to the wittiest,
Here's to the prettiest,
Here's to the truest of all who are true—
Here's to the neatest one,
Here's to the sweetest one,
Here's to them all in one—here's to you.*

Apple Jack Rabbit

1 jigger of applejack
Juice of a lemon
Juice of an orange
1 jigger of maple syrup
Serve well iced and I'm told it has the same effect
as a "Rabbit punch."

Angler's Cocktail

2 dashes Angostura
3 dashes orange bitters
1 ½ ounces dry gin
1 dash grenadine
Shake well in mixing glass and strain into bar glass
partly filled with cracked ice.

Around-the-World Cocktail

2 ounces pineapple juice
1 ounce green crème de menthe
1 ounce dry gin
Shake well with cracked ice and strain into
cocktail glass.

Aviation Cocktail

1 ½ ounces dry gin
1 ounce lemon juice
½ ounce maraschino cordial
Shake well with ice and serve in cocktail glass.

Bacardi Blossom

½ orange juice
½ Bacardi
1 dash maraschino
Cracked ice. Shake well.

Bacardi Cocktail

1 jigger of Bacardi rum
Juice of half a lemon
Sweeten with grenadine

Bacardi Side Car

⅓ lemon juice
⅓ Bacardi
⅓ Triple Sec
Cracked ice. Shake well.

Bambo Cocktail

½ jigger sherry wine
½ jigger Ballor vermouth
1 dash of orange bitters
½ glass of ice
Stir, strain, and serve.

It's what you learn after you know it all that counts.

PRESIDENT TRUMAN

Batida (Brazilian) Cocktail

1 jigger rum
White of egg
Lemon
Sweeten to taste
Shake well and serve in champagne glass.

Bijou Cocktail

Use large glass. Very popular in Frisco

Place in a small glass a piece of ice
4 dashes of Angostura bitters
½ jigger of Plymouth gin
½ jigger of Italian vermouth
1 piece of twisted lemon peel
5 drops of creme de menthe

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

Black Hawk Cocktail

½ jigger rye whiskey
½ jigger Gordon sloe gin
Fill glass with ice.
Stir, strain, and serve in cocktail glass.

He that drinks well, does sleep well; he that sleeps well, doth think well.

He that thinks well, doth do well; he that does well, must drink well.

"The Loyal Garland," 1686

Blackthorne Cocktail

Fill mixing glass two-thirds full of fine ice.

1 teaspoonful of syrup

$\frac{1}{4}$ teaspoonful lemon juice

2 dashes orange bitters

$\frac{1}{2}$ wineglass Italian vermouth

3 dashes Angostura bitters

$\frac{1}{2}$ jigger sloe gin

Stir ingredients thoroughly.

Strain into cocktail glass and serve.

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 orange bitters

1 wineglass of gum syrup

$\frac{1}{2}$ pony glass of curacao

Bottle of Cocktails

1 bottle of rye whiskey

1 bottle of Ballor vermouth

1 pony glass of brown curacao

Mix well together

Funnel half full of fine ice

Pass liquor through ice into bottle. Cork well.

Keep on ice until ready to serve.

Brandy Cocktail

1 dash Angostura bitters
1 jigger brandy
½ glass cracked ice
Stir, strain, and serve with lemon peel.

Brandy Cocktail

3 or 4 dashes of gum syrup
2 dashes of orange bitters
1 wineglass of brandy
1 or 2 dashes of curacao
Squeeze lemon peel, fill one-third full of ice, and
stir with a spoon.

Bronx Cocktail

½ jigger Gordon gin
¼ jigger French vermouth
¼ jigger Italian vermouth
Twist of orange peel
Fill glass with ice. Shake and strain.

Bronx Terrace Cocktail

Juice of ½ lime
½ jigger Gordon gin
½ jigger French vermouth
Fill glass with ice
Shake and strain. Serve in cocktail glass.

*Bull Frog Cocktail**(also known as Hop Toad)*

Juice of 1 lemon
1 ½ ounces of apricot brandy
Shake well with cracked ice and strain into
cocktail glass.

“Buzz Bomb” Cocktail

A little Buzz Bomber fuel
Grape fruit juice
A little sugar
Made by G. A. Z. III during occupation in Germany.

Carioca Cocktail

Juice of ½ lime
1 teaspoonful of sugar
1 ½ ounces of Carioca rum
Serve with “lace curtain” around rim of cocktail
glass, after shaking well in ice.

*C-A-V-U Cocktail (Aviation)**(Ceiling and visibility unlimited)*

1 jigger gin
Dash dom
Pineapple syrup and
Lemon juice to taste

*Champagne Cocktail**One bottle of wine to every six large glasses* $\frac{1}{2}$ 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. Shake well and serve.*Clover Cocktail**For six people*

2 limes, squeezed

Sweeten to taste

7 measures of Gordon gin

3 measures of grenadine

 $\frac{1}{2}$ cup of whipped creamFirst shake lime juice, gin, and grenadine. Then
add whipped cream and shake well again.*Coney Cocktail* $\frac{1}{2}$ jigger Ballor vermouth $\frac{1}{2}$ jigger Gordon dry gin $\frac{1}{2}$ glass fine ice

Frappé, strain, and serve with lemon peel.

RASTUS (*throwing down four aces*): *There, guess I win this ole pot!*

SAMBO (*angrily*): *You play this game honest, boy, play it honest. I knows what cards I dealt you!*

Consolidated Cocktail

$\frac{3}{4}$ jigger Gordon gin
 $\frac{1}{4}$ jigger Martini Russie vermouth
Fill glass with ice, shake well, strain, and serve.

Daiquiri

1 jigger of Bacardi
Juice of $\frac{1}{2}$ lime
Sugar to taste
Mix thoroughly and shake well in cracked ice.

The Doldrums

1 jigger of Cuban rum
1 lemon (juice)
Sugar to sweeten
And a little whipped cream
Shake well with cracked ice and serve in a tall,
slim goblet.

Dubonnet Cocktail

1 jigger Dubonnet
Fill glass with ice
Twist of orange peel
Shake, strain, and serve.

HERE'S TO THE NATIONAL BIRD: *The Swallow*

El Presidente

½ jigger of Bacardi
½ jigger of vermouth Chambéry
1 dash of grenadine
Cracked ice. Stir well.
Twist of orange peel on top.

El Presidente

1 ½ ounces rum
½ ounce curaçao
½ ounce French vermouth
Dash of grenadine
Add ice, shake well and strain into cocktail glass.
(Twist of orange peel, too, if you like.)

Evans Cocktail

1 dash apricot brandy
1 dash curacao
1 dash of Boker's bitters
1 jigger rye whiskey
Fill glass with cracked ice, stir well, strain, and serve.

Fancy Brandy Cocktail

This drink is made the same as the Brandy Cocktail, except that it is strained into a fancy wineglass, a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

Fancy Brandy, Gin and Whiskey Cocktails

- 1 dash of syrup
 - 1 dash Angostura bitters
 - 1 dash curacao
 - 1 jigger brandy or gin or whiskey
 - ½ glass of fine ice
- Shake and strain, twist a piece of lemon peel, and serve.

Fancy Gin Cocktail

This drink is made the same as the Gin Cocktail, except that it is strained into a fancy wineglass, a piece of lemon peel thrown on top, and the edge of the glass moistened with lemon.

Farmers' Cocktail

- 1 dash of Angostura bitters
 - ½ jigger Gordon dry gin
 - ¼ jigger Chappaz French vermouth
 - ¼ jigger Ballor vermouth
 - ½ glass cracked ice
- Frappe, strain, and smile.

*Fill the bowl with flowing wine,
And while your lips are wet—
Press their fragrance into mine
And forget.
Every kiss we take and give,
Leaves us less of life to live.*

Gin Cocktail

3 or 4 dashes of gum syrup
2 dashes of orange bitters
1 wineglass of gin
1 or 2 dashes of curacao
1 small piece of lemon peel
Fill one-third full of fine ice. Shake well and
strain into glass.

Gin Cocktail

1 dash Angostura bitters
1 jigger Gordon gin
½ glass cracked ice
Stir and strain, twist a piece of lemon peel, and serve.

Graham Cocktail

¼ jigger fernet Branca
¾ jigger Martini Russie vermouth
½ glass of ice
Stir, strain and serve in cocktail glass.

*Here's to the lasses we've loved, my lad,
Here's to the lips we've pressed,
For of kisses and lasses,
Like liquor in glasses,
The last is always the best.*

Green Swizzle

1 wineglass bitters
1 teaspoonful Falurnam
Dash of orange bitters
Crushed ice
All mixed together and swizzled
Dash of Angostura on top.

Halcyon Cocktail

$\frac{1}{2}$ jigger gin
 $\frac{1}{2}$ jigger Italian vermouth
1 lime
1 raw egg
2 tablespoonfuls grenadine
Well frappéd.

Hexter Special

$\frac{1}{2}$ Bourbon
 $\frac{1}{3}$ orange juice
 $\frac{1}{3}$ grapefruit juice
Lemon juice, sugar to taste, cracked ice; shake
well, then smile.

*Here's health to the girl that will drink when she can—
Here's health to the girl that will "rush" the "tin can"
And health to the girl that can dance the can-can—
'Tis the canny toast of an uncanny man.*

Honeysuckle Cocktail

Juice of $\frac{1}{2}$ lemon
1 $\frac{1}{2}$ ounces of rum
1 teaspoonful of honey
Dissolve honey in the lemon juice and rum
Add ice, shake well and strain into cocktail glass.

Hunter Cocktail

$\frac{3}{4}$ jigger rye whiskey
 $\frac{1}{4}$ jigger cherry brandy
Fill glass with ice
Stir, strain, and serve with lemon peel.

*Pat O'Brien's — of New Orleans —
"Hurricane" Cocktail*

4 ounces rum
4 ounces zero Passion Fruit
Juice of two lemons
Mix well, fill tall glasses with crushed ice, decorate with
sliced pineapple or orange. Serve with straw.

*Here's to the maiden of bashful fifteen —
Here's to the widow of fifty —
Here's to the flaunting, extravagant queen,
Here's to the housewife that's thrifty.
Let the toast pass,
Drink to the lass;
I'll warrant she'll prove an excuse for the glass.*

Ideal Cocktail

1 dash Angostura
1 ounce dry gin
 $\frac{1}{2}$ ounce French vermouth
 $\frac{1}{2}$ ounce grapefruit juice
1 teaspoonful sugar
Shake well with cracked ice and strain into
cocktail glass dressed with a cherry.

World War II Invasion Cocktail

$\frac{1}{3}$ Bourbon
 $\frac{1}{3}$ Scotch
 $\frac{1}{3}$ Vodka
Lemon or lime juice
Sitrop d'Orgeat
Serve with "lace curtains"

A "lace curtain" is made by rimming the edge of
a glass with lemon juice and then dipping the
edges in a saucer filled with powdered sugar.
At least that's the way I make it.

Italian Cocktail

$\frac{1}{2}$ jigger of vermouth
 $\frac{1}{4}$ jigger of fernet Branca
 $\frac{1}{4}$ jigger of grenadine
Fill glass with ice
Frappe, strain, and serve.

Jack Rose

1 teaspoonful of sugar
10 dashes of raspberry syrup
10 dashes of lemon juice
5 dashes of orange juice
Juice of $\frac{1}{2}$ a lime
 $\frac{3}{4}$ jigger cider brandy
Fill glass with cracked ice
Shake and strain, fill with fizz water, and serve.

"Jerry Thomas's" Own Decanter Bitters

$\frac{1}{4}$ of a pound of raisins
2 ounces of cinnamon
1 ounce of snakeroot
1 lemon and 1 orange, cut in slices
1 ounce of cloves
1 ounce of allspice
Fill decanter with Santa Cruz rum
Bottle and serve in pony glasses
As fast as the bitters are used, fill up again with rum.

Jersey Cocktail

1 teaspoonful of sugar
2 dashes of bitters
Fill tumbler with cider, mix well, lemon peel on top.

"Japan got atomic ache."

Judge Cocktail

$\frac{7}{8}$ jigger rye whiskey
 $\frac{1}{8}$ jigger apricot brandy
Fill glass with ice, stir, strain, and serve.

June Rose

Juice of 1 orange
Juice of $\frac{1}{2}$ lime
Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ jigger raspberry syrup
 $\frac{1}{2}$ jigger High and Dry gin
Fill glass with ice
Shake well with shaker and strain
Fill glass with fizz water and serve.

Kitty Hawk Cocktail

1 jigger gin
 $\frac{1}{2}$ jigger French vermouth
Dash Cointreau

Knickerbocker

1 tablespoonful raspberry syrup
Juice of 1 lemon
1 jigger St. Croix rum
2 dashes curacao
Fill glass with cracked ice
Trim with fruits in season.

Manhattan Cocktail

1 dash Boker's bitters
1 dash maraschino
½ jigger rye whiskey
½ jigger Martini Russie vermouth (Italian)
½ glass cracked ice
Stir, strain, and serve with piece of twisted lemon peel.

Manhattan Cocktail

(Dry)

1 dash Boker's bitters
½ jigger French vermouth
½ jigger rye whiskey
½ glass cracked ice
Stir, strain, and serve with piece of twisted lemon peel.

Martini Cocktail

1 dash of Field's orange bitters
½ jigger of Martini Russie vermouth
½ jigger of Gordon gin
Fill glass with cracked ice
Stir, strain, and serve with piece of twisted lemon peel.

*Oh! we can make liquor
To sweeten our lips—
Of pumpkin, of parsnips,
Of walnut tree chips.*

Medium Martini Cocktail

1 dash orange bitters
 ½ jigger Gordon gin
 ¼ jigger French vermouth
 ¼ jigger Italian vermouth
 Fill glass with ice
 Stir, strain, and serve with lemon peel.

Dry Martini Cocktail

½ jigger High and Dry gin
 ½ jigger French vermouth
 Fill glass with cracked ice
 Stir, strain, and serve with lemon peel.

*Here's a sigh for those who love me,
 And a smile for those who hate,
 And whatever sky's above me,
 Here's a heart for any fate.
 Were't the last drop in the well,
 As I gasped upon the brink,
 Ere my fainting spirit fell,
 'Tis to thee that I would drink.*
 —Lord Byron

Y

*Here's a toast to all who are here,
 No matter where you're from:
 May the best day you have seen
 Be worse than your worst to come.*

Extra Dry Martini

(Tom Healy)

2 ounces gin

A couple of dashes of French vermouth—no more

Shake or stir well with ice and strain into cocktail glass

No olive, no onion, no lemon peel, no nothin'.

*“As distinctive as a Voice
and as pleasant as Friendship”*

That's what they say of Gambarelli and Davitto Vermouth and it is as American as the coins you use to buy it.

It makes a pretty good Martini:

$\frac{1}{3}$ vermouth

$\frac{2}{3}$ gin

Dash of orange bitters.

Merry Widow

$\frac{1}{2}$ jigger Byrrh wine

$\frac{1}{2}$ jigger Gordon gin

Fill glass with ice

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

Metropolitan Cocktail

$\frac{1}{2}$ jigger Noilly Prat vermouth

$\frac{1}{2}$ jigger Martell brandy

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

Shake, strain, and serve.

*Montana Club Cocktail**Use large bar glass half full of ice*

- 2 dashes of Angostura bitters
 - 2 dashes of anisette
 - ½ jigger of Chappaz French vermouth
 - ½ jigger of California brandy
- Stir with spoon, strain into cocktail glass, put in olive, and serve.

*Morning Cocktail**Use large glass*

- Fill glass with cracked ice
 - 1 dash curacao
 - 1 dash maraschino
 - 1 dash absinthe
 - 1 dash Angostura bitters
 - ½ jigger Martell brandy
 - ½ jigger Ballor vermouth
- Stir with spoon, strain into whiskey glass, twist of lemon peel on top.

*The Frenchman loves his native wine,
The German loves his beer,
The Englishman loves his arf and arf
Because it brings good cheer,
The Irishman loves his whiskey straight,
Because it gives him dizziness,
The American has no choice at all,
So he drinks the whole d— business.*

Judge Nippert's "Okeechobee"

50% old Bourbon
25% Jamaica or Demarara rum
25% gin

Add as much orange juice to match the liquor, also some lime juice with the lime hulls added, then sweeten to taste. Whip up white of egg and place a fluff on each glass, then some cinnamon dusted on top. Use large bar glass.

Scarlett O'Hara

America's 1939 Cocktail with a Southern accent

1 jigger of "Southern Comfort"
½ lime
Sweeten to taste, with a little whipped cream
Fill shaker with cracked ice, shake well and serve
in tall narrow goblet.

Here's what they say about it:

It has the delicate scent of Magnolia blossoms, concealing the heels of a Missouri Mule.

The base (Southern Comfort) is supposed to be secret but is 100 proof and the "traditional drink" in the South befo' the war.

And please—no more than two, lest you be "Gone with the Wind."

'Ere's to the 'ealth of your Royal 'Ighness—hand may the skin o' ha gooseberry be big enough for han humbrella to cover up hall your enemies.

Old-Fashioned Cocktail

- 1 dash Angostura bitters
- 1 dash curacao
- Piece of cut loaf sugar dissolved in
two spoonfuls water
- 1 jigger liquor as desired
- 1 piece of ice in glass
- Stir well, twist a piece of lemon peel on top.

The old way of serving these was for the Bartender to place the bottle of whiskey on the bar and let the customer serve himself. That's the best way yet.

Olivette Cocktail

Use large bar glass half full of ice

- 2 dashes syrup
- 3 dashes orange bitters
- 3 dashes absinthe
- 1 dash Angostura bitters
- 1 jigger Plymouth gin
- Stir with spoon, strain into cocktail glass, put in
olive, twist of lemon peel on top.

*Here's to you, my dear,
And to the dear that's not here, my dear,
But if the dear that's not here, my dear,
Were here, my dear,
I'd not be drinking to you, my dear.*

Ormond 19th

¼ jigger corn moonshine
¼ jigger Bacardi rum
¼ jigger juice wild orange
¼ jigger juice sweet orange
Sugar to taste
Serve in tumbler with cracked ice.

Oyster Bay Cocktail

½ jigger curacao
½ jigger Gordon gin
½ glass ice
Shake, strain, and serve.

Palisades Cocktail

2 dashes Angostura
½ dry gin
½ cider
Shake well with cracked ice and serve in cocktail
glass.

*Here's to Woman,
Who in our hours of ease,
Uncertain, coy and hard to please,
But seen too often—familiar with thy face—
First we pity, then endure, and then embrace.*

A "Perfect" Cocktail

*Pluck me ten berries from the juniper
And in a beaker of strong barley spirit
The kindly juices of the fruit compress
This is our Alpha. Next clap on your wings,
Fly south for Italy, nor come you back
Till in the cup you have made prisoner
Two little thimblefuls of that sweet sirup
The Romans call Martini. Pause o'er Paris
And fill two eggshells with the French vermouth,
Then home incontinent, and in one vessel
Cage your three captives, but in nice proportions,
So that no one is master, and the whole
Sweeter than France, but not so sweet as Italy.
Wring from an orange two bright tears, and shake,
Shake a long time the harmonious trinity,
Then in two cuplike angels' ears present them,
And see there swims an olive in the bowl.*

Pink Lady

$\frac{3}{4}$ ounce dry gin
 $\frac{1}{4}$ ounce apple brandy
 $\frac{1}{2}$ ounce lemon juice
 $\frac{1}{2}$ ounce grenadine
White of an egg
Shake with cracked ice well, strain into cocktail
glass.

The drinking term "toast" actually originated from the medieval custom of placing a piece of toast in a jug of ale.

A "Popskull" Cocktail

To a five-gallon keg of Taos Lightning (whiskey), add a one pound plug of chopped tobacco, two pounds of burnt dried peaches and 20 charges of gunpowder. Stir the mixture well and serve in a tin cup.

Royal Smile

$\frac{2}{3}$ Gordon gin
 $\frac{1}{3}$ applejack
Lime and grenadine to taste.

Saratoga Cocktail

3 dashes pineapple syrup
2 dashes Angostura bitters
 $\frac{3}{8}$ jigger vermouth
 $\frac{1}{2}$ jigger Martell brandy
 $\frac{1}{8}$ jigger rye whiskey
Fill glass with cracked ice
Stir and strain into cocktail glass.

There are two reasons for drinking: one is, when you are thirsty, to cure it; the other, when you are not thirsty, to prevent it. Prevention is better than cure.

Y

Candy is dandy, but liquor is quicker.

Shamrock Cocktail

1 ½ ounces Irish whiskey
½ ounce dry vermouth
½ ounce green crème de menthe
Shake well with cracked ice and strain into
cocktail glass.

Side Car

⅓ lemon juice
⅓ Cointreau
⅓ brandy
Add ice, shake well and strain into cocktail glass.

Sky Rocker

1 jigger Sloe gin
Dash grenadine
Cream and lemon juice to taste

Sloe Gin Cocktail

¾ jigger Gordon Sloe gin
¼ jigger Ballor vermouth
Fill glass with ice
Stir and strain into cocktail glass.

HE: "If you don't kiss me good night, I'll go out and get drunk."
SHE: "Good night, sleep tight."

A Soul Kiss

½ spoonful sugar
½ jigger Byrrh wine
¼ jigger rye whiskey
¼ jigger Chappaz French vermouth
Juice of half an orange
Fill glass with ice, shake with shaker, and strain.
Top off with fizz water.

Star Cocktail

1 dash orange bitters
½ jigger Ballor vermouth
½ jigger applejack
Fill glass with ice
Stir and strain. Serve in cocktail glass.

Stinger Cocktail

1 ounce white crème de menthe
1 ¼ ounces brandy
Shake well with ice and strain into cocktail glass.

Stone Fence

1 jigger whiskey
2 lumps of ice
Fill glass with cider. Stir well and serve.

Darkness is where there's neither sunshine nor moonshine.

Trilby Cocktail

Use mixing glass half full of ice

- 2 dashes of orange bitters
 - 2 dashes of Angostura bitters
 - ½ jigger Tom gin
 - ½ jigger Italian vermouth
- Stir well, strain into cocktail glass, add cherry,
and float creme d'Yvette on top.

Tuxedo Cocktail

Use mixing glass half full of ice

- 1 dash maraschino
 - 1 dash absinthe
 - 3 dashes Angostura bitters
 - ½ jigger Chappaz French vermouth
 - ½ jigger Old Tom gin
- Stir well, strain into cocktail glass, and add cherry.

Vermouth Frappe

- 1 dash Boker's bitters
 - 1 jigger Ballor vermouth
- Fill glass with ice
Frappe, strain, and serve in cocktail glass.

*Here's to the white man's wife,
The white man's aid,
But not his burden.*

Virgin Cocktail

$\frac{1}{3}$ Forbidden Fruit

$\frac{1}{3}$ crème de menthe

$\frac{1}{3}$ dry gin

Shake well with ice and serve in cocktail glass.

Vodka Cocktail

Juice of $\frac{1}{2}$ fresh lime

$\frac{1}{2}$ ounce cherry brandy

$1\frac{1}{2}$ ounces vodka

Shake well with ice and serve in cocktail glass.

Whiskey Cocktail

3 or 4 dashes of gum syrup

2 dashes of orange bitters

1 wineglass of whiskey

A piece of lemon peel

Fill one-third full of fine ice, shake, and serve with
twisted lemon peel atop.

White Plush

$\frac{1}{2}$ jigger rye whiskey

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

1 fresh egg

Fill glass with milk

$\frac{1}{2}$ glass cracked ice

Shake well with shaker, strain, and serve.

*Widow's Dream**Use cocktail glass*

1 jigger Benedictine

1 fresh egg

Fill up with milk and cream and serve.

Yellow Peril $\frac{1}{3}$ French vermouth $\frac{1}{3}$ Gordon gin $\frac{1}{3}$ apricot brandy

Frappe.

Zaza Cocktail $\frac{1}{2}$ jigger Gordon dry gin $\frac{1}{2}$ jigger Dubonnet

Fill glass with ice

Stir with spoon, strain, and serve.

*"Take a little lemon juice and a little ice,
Mix in a little sugar to make it sweet and nice,
Then grab the bottle of old Jamaica Rum,
And that's the little drink will put Alice on the bum."*

Y

*Here's to a bird, a bottle, and an open-work stocking.
There's nothing in that that's so very shocking.
The bird came from Jersey, the bottle from France,
The open-work stocking was seen at a dance.*

GEORGE WASHINGTON

In 1776 Washington shipped an unruly negro to the West Indies, and wrote the captain of the vessel as follows:

“With this letter comes a negro (Tom) which I beg the favor of you to sell in any of the Islands you may go to, for whatever he will fetch, and bring me in return for him:

One hhd of best molasses

One ditto of best rum

One barrel of lymes—if good and cheap

One pot of tamarinds, containing about 10 lbs

One small ditto of mixed sweetmeats,—about 5 lbs each

—and the residue—much or little, in good old spirits.”

Shortly before this time Washington was a candidate for the Legislature. There was then a Virginia statute forbidding treating the voters, or bribery at elections, and declaring illegal all elections thus obtained, yet the following is the bill of the liquor Washington furnished the voters of Frederick:

40 gallons of Rum Punch at 3s. 6d.	7.00
15 gallons of Wine at 10s. per gal	7.00
Dinner for your friends	3.00
13½ gallons of Wine at 10s.	6.15
13 gallons of beer at 1s. 3d.	4.4.2
8 quarts Cider Punch at 1s. 6d.	16.3
Punches	3.9
30 gallons of strong beer at 8d. per gal	1.0
26 gallons best Barbadoes Rum at 5s.	6.10
12 lbs S Fefd sugar 1s. 6d.	18.9
3 gallons and 3 quarts of beer at 1s. per gal	3.9

10 bowls of Punch at 2s. 6d. each	1.50
6 half pints of Rum at 7½d. each	5.7.1
1 pint of Wine	1.6

After the election was over, Washington wrote Wood that "I hope no exception was taken to any that voted for me, and that all were alike treated, and all had enough. My only fear is that you spent with too sparing a hand."

Washington resigned his command December 23rd, 1783, and went back to Mount Vernon. To his friends he offered unpretentious hospitality. "My manner of living is plain," he said. "A glass of wine, and a bit of mutton are always ready, and such as will be content to partake of them are always welcome."

CHIEF JUSTICE MARSHALL

Chief Justice Marshall was brought up on Federalism and Madeira, and he was not the man to outgrow his early prejudices. The best Madeira in those days was labeled "The Supreme Court."

BENJAMIN FRANKLIN

No one was better disposed towards a moderate conviviality than Benjamin Franklin. In that old house on High Street where he lived and died, there remains now, in the possession of the Pennsylvania Historical Society, that delightful punch-keg that rolled so easily from guest to guest, and which carried the liquor so generously around Franklin's board. A curious little keg this, pretty, portly, and altogether unlike other punch bowls left us from Colonial days. Among the china was a fine large jug for beer, to stand in the cooler. Franklin's wife was frugal, and it pleased him to set aside her customary frugality on the blithesome occasions when the punch-keg went rolling round.

DANIEL WEBSTER

Webster was majestic in his consumption of liquor as in everything else. Parton in his *Essay* speaks of seeing Webster at a public dinner, "with a bottle of Madeira under his yellow waistcoat, and looking like Jove."

Josiah Quincy describes Webster's grief at the burning of his house because of the loss of half a pipe of Madeira. It is said that Webster went fishing the day before he was to deliver his welcome to Lafayette, and got drunk. As he sat on the bank, he suddenly drew from the water a large fish, and in his majestic voice said: "Welcome, illustrious stranger, to our shores." The next day his friends who went fishing with him were electrified to hear him begin his speech to Lafayette with the same words.

The history of rum and its byproducts—politics, piracy, romance, revolution and the introduction of slavery to North America—is practically the history of any West Indian island. Rum is made from molasses, a cane sugar product, or directly from the sugar (as in Cuba and Santo Domingo) and is a species of molasses brandy, pure white until it achieves a golden color from being aged in charred barrels, like Scotch whiskey. In the old days, they used to chuck in bits of raw meat, old shoe leather, and practically anything else that was handy, to give the rum a richer flavor (this practice, fortunately, has been discontinued, though in Jamaica, where they like their rum heavy, they still use the old iron pots and the "wild fermentation," long since discontinued elsewhere). Nobody can be quite sure of the origin of the name; the most plausible suggestion is that it derives from the last syllable of the Latin word "saccharum," or sugar, from which the article is made.

In "Treasure Island," you remember, the "seafaring man with one leg" was always singing a song beginning "Fifteen men on the dead man's

chest—Yo, ho, ho and a bottle of rum!” The hero of the story thought the “dead man’s chest” referred to the pirate’s strong box, but it didn’t. Nor did it refer to the torso of a deceased buccaneer. The “dead man’s chest”—whether Robert Louis Stevenson knew it or not—was a small island off the south coast of Puerto Rico, known as the Caja de Muertos, or Dead Man’s Box, because of its shape, which suggests a coffin. It was a hangout for pirates, according to local legends, and so difficult to get to and from that, no doubt, the “fifteen men” were marooned there to die (we tried to go over but the boatman wouldn’t attempt a landing in rough weather). The pirates attacked the city of Ponce, on the mainland, so often that the inhabitants moved the city four miles inland to get away from them. Roberto Cofresi, the only native-born Puerto Rican pirate, began his bloody career at Ponce and ended it there, after being chased by two dozen Spanish men o’ war. He died before a firing squad at El Morro 115 years ago . . . and now he has a brand of rum named after him.

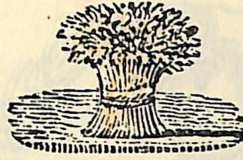
Columbus brought sugar cane to the West Indies, from Spain or Portugal, on his second voyage in 1493. Ponce de Leon encouraged its cultivation and Puerto Rico had a sugar mill as far back as 1523, and was distilling rum as early as 1575. After the settlement of New England, rum became an important article in American commerce. Shrewd Yankee traders transplanted some of the rum distilling business to the colonies, importing molasses for this purpose. The rum thus distilled was used as a medium of exchange in the African slave traffic and became, indirectly, one of the causes of the Revolutionary War—had there been no rum, there would have been no molasses imports, no molasses tax and, ergo, fewer quarrels over taxation without representation, which caused us to break away from England. In early colonial days, unscrupulous fur traders also used rum to pay the American Indians for their furs. Rum was the original “firewater” and has always been known as a fighting drink (it is a federal offense to sell it to Indians, even today). For hundreds of years rum was—and probably still is—the official drink of the British Navy, which served a daily ration of “grog,” which is rum and hot water, to every seaman. And grog, of course, was the favorite drink of the pirates.

FANCY DRINKS

*Let school-masters puzzle their brains
With grammar, and nonsense and learning—
GOOD LIQUOR I stoutly maintain—
Gives genius a better discerning.*

*Here's to champagne, the drink divine—
That makes us forget our troubles;
It's made of a dollar's worth of wine,
And three dollars' worth of bubbles.*

FANCY DRINKS



Absinthe

1 wineglass of absinthe
Pour water, drop by drop, until the glass is full.
Never use a spoon.

“Arf and Arf”

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.

Black Stripe

1 wineglass Santa Cruz rum
1 tablespoon of molasses

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

Black Velvet

½ champagne (chilled)
½ stout (ice cold)
Pour together slowly in 14-ounce Collins glass.



Blue Blazes

Use two large silver-plated mugs with handles

1 wineglass Scotch whiskey

1 wineglass boiling water

Put the whiskey and the 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, as shown in cut. If well done, this will have the appearance of a continuous stream of liquid fire.

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

*When going up the hill of Prosperity
May you never meet any friend coming down.*

Brandy and Soda

Sometimes called "Stone Wall"

1 wineglass cognac brandy

½ glass fine ice

Fill up with plain soda.

Brandy Champerelle

⅓ brandy

⅓ orange bitters

⅓ curacao

This is a delicious French cafe drink.

Burnt Brandy and Peach

This drink is very popular in the Southern States

1 wineglass of cognac

½ tablespoonful of white sugar,

burnt in a saucer or plate

2 or 3 slices of dried peaches

Place the dried fruit in a glass and pour

the liquid over it.

Cuba Libre

Squeeze ½ lime in a 10-ounce Collins glass and drop in the lime. Add 1 ½ ounces rum and fill glass with cracked ice, then with coca-cola.

WOMAN: *She needs no eulogy — she speaks for herself.*

Gin and Pine

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

Gin and Tansy

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

Gin and Tonic

Rub peel of fresh lime or lemon around inside edge of 8-ounce glass. Pour in $1\frac{1}{2}$ ounces dry gin and add two cubes of ice, then thin slice of lime or lemon. Fill glass with Indian quinine water and serve.

Gin and Wormwood

Put 3 or 4 sprigs of wormwood into a quart decanter and fill up with gin.

*Drink to fair woman, who, I think,
Is most entitled to it,
For if anything can drive me to drink,
She certainly could do it.*

Y

*If asked to drink, what would you say?
He answered, "I should smile."*

Jamaica Collins

$\frac{1}{3}$ jigger lime juice
 $\frac{2}{3}$ jigger simple syrup
1 jigger Jamaica rum
Ice well, fill tall glass with soda, stir briskly.
A "cooler" for all occasions.

Jamaica Swizzle

1 jigger Jamaica rum
1 lime
1 teaspoon sugar
6 dashes Angostura bitters
Lots of shaved ice
Churn with swizzle stick 'till frosty, strain
and serve.

Jersey Sunset

Into a straight champagne glass put a scant teaspoonful of sugar with enough water to dissolve. Add a twist of lemon or lime peel and half a whiskey glass of fine old Monmouth applejack. Now put in enough broken ice to cool, fill with water, and finish with a dash or two of Angostura bitters, which should not be stirred in, but be allowed to drop slowly through the amber mixture, imparting to it the sunset hues which probably suggested its name. In winter, instead of ice, hot water is used, making a most genial drink—A Hot Sunset.

May we have more and more friends, and need them less and less.

*Fred A. Muschenheim's Contribution
to long summer drinks*

½ jigger Holland gin
½ jigger blackberry brandy
1 lime
Fizz water

Fred Muschenheim's Special

1 jigger of benedictine
1 jigger of Scotch
2 jiggers of ginger ale
Serve in high-ball glass with cracked ice.

Peach and Honey

1 tablespoon of honey
1 wineglass of peach brandy
Stir with a spoon.

Sherry and Bitters

1 dash of bitters
1 wineglass of sherry

Sherry and Egg

1 egg
1 wineglass of sherry

May the chicken never be hatched that will scratch on your grave.

Stone Fence

1 wineglass of whiskey (Bourbon)
2 or 3 small lumps of ice
Fill up the glass with sweet cider.

"Zombie"

½ jigger of Jamaica rum
½ jigger of Havana Club rum
Sugar to sweeten
Fill "Zombie" glass with ice, pour in the above mixture, then fill glass with orange and grapefruit juice, a twinkle of benedictine, too.
Top off with mint and nutmeg.

COBBLERS

Catawba Cobbler

1 teaspoonful of sugar, dissolved in 1 tablespoonful of water
2 wineglasses of wine
Fill tumbler with shaved ice
Ornament with sliced orange and berries in season.

Claret Cobbler

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

Champagne Cobbler

One bottle of wine to four large bar glasses

1 tablespoon of sugar

1 piece each of orange and lemon peel

Fill the tumbler one-third full of shaved ice, and fill the balance with wine. Ornament in a tasty manner with berries in season.

Hock Cobbler

This drink is made the same way as the Catawba Cobbler, using hock wine instead of Catawba.

Sauterne Cobbler

Made the same as Catawba Cobbler, using Sauterne instead of Catawba.

Sherry Cobbler

2 wineglasses of sherry

1 tablespoon of sugar

2 or 3 slices of orange

Fill a tumbler with shaved ice. Shake well

Ornament with berries in season.

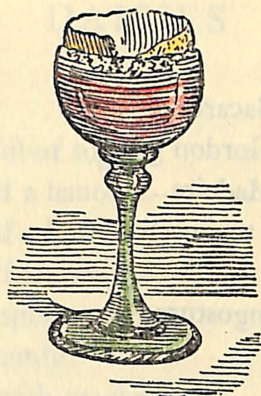
Whiskey Cobbler

2 wineglasses of whiskey

1 tablespoon of sugar

2 or 3 slices of orange

Fill tumbler with ice. Shake well.



CRUSTAS

Crusta is made the same as a fancy cocktail, with a little lemon juice, and a small lump of ice added. First mix the ingredients in a small tumbler, then take a fancy red wineglass, 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 wineglass, as shown in the cut. Strain the crusta from the tumbler into it, then SMILE.

To the memory of
GEORGE WASHINGTON
The childless father of seventy millions.

Y

May the happiest days of your past
Be the saddest days of your future.

*April Crusta**Louise Turner*

½ jigger Bacardi
½ jigger Gordon gin
Trace of Madeira
Grenadine to sweeten
1 lime
Dash of Angostura

Brandy Crusta

¼ jigger maraschino
¾ jigger brandy
Juice of one lemon
Fill glass with ice
Shake, strain into glass, and trim with fruit in season.

April Gin Crusta

Gin Crusta is made like Brandy Crusta, using gin instead of brandy.

Whiskey Crusta

Whiskey Crusta is made the same as Brandy Crusta, using whiskey instead of brandy.

WOMAN: *The fairest work of the great Author; the edition is large, and no man should be without a copy.*

DAISIES

Brandy Daisy

1 teaspoonful of sugar
Juice of half a lemon
Juice of half a lime
Juice of half an orange
 $\frac{1}{4}$ jigger raspberry syrup
 $\frac{3}{4}$ jigger brandy
Fill shaker with cracked ice
Shake and strain. Serve in $\frac{2}{10}$ -liter stein.

Gin Daisy

Juice of one lemon or lime
 $\frac{3}{4}$ jigger High and Dry gin
 $\frac{1}{4}$ jigger raspberry syrup
Mix in shaker filled with ice, and then serve in
 $\frac{2}{10}$ -liter stein which has already been filled
with ice—sprig of mint on top.

*May the juice of the grape
Enliven each soul,
And good humor preside
At the head of each bowl.*

Y

*Pledge it merrily! fill your glasses—
Let the bumper toast go around.*

Rum Daisy

1 teaspoonful of sugar
1 teaspoonful raspberry syrup
Juice of half a lime
Juice of half an orange
Juice of half a lemon
 $\frac{3}{4}$ jigger Medford rum
Fill shaker with ice, shake, strain, and serve in
 $\frac{2}{10}$ -liter stein.

Airport Swizzle

1 jigger rum
Dash white curaçao
Lime juice, mint and sugar to taste

“Swizzle”

$\frac{1}{2}$ of one good lime
Falernum to sweeten
 $\frac{1}{2}$ jigger of Jamaica rum
Cracked ice—and swizzle well

Ralph Kirkwood (Scotty)
Hamilton Hotel
Hamilton, Bermuda

*Here's to those who'd love us
If we only cared.
Here's to those we'd love
If we only dared.*

Whiskey Daisy

1 teaspoonful of sugar
Juice of half an orange
Juice of half a lemon
Juice of half a lime
 $\frac{1}{4}$ jigger raspberry syrup
 $\frac{3}{4}$ jigger whiskey
Fill shaker with cracked ice
Shake, strain, and serve in $\frac{2}{10}$ -liter stein.

EGGNOGS

Eggnog 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 on all occasions.

In Scotland they call Eggnog "Auld man's milk."

Eggnog

Use large bar glass

1 tablespoon fine sugar, dissolved with
1 tablespoon cold water
1 egg
1 wineglass cognac brandy
 $\frac{1}{2}$ wineglass Santa Cruz rum
 $\frac{1}{3}$ tumblerful milk

Fill tumbler $\frac{1}{4}$ full of shaved ice. Shake ingredients until they are thoroughly mixed together. Grate a little nutmeg on top.

*Eggnog**For a party of forty*

- 1 dozen eggs
- 2 quarts brandy
- 1 pint Santa Cruz rum
- 2 gallons of milk
- 1 ½ pounds 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 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 tub of ice and serve.

*Baltimore Eggnog**For a party of fifteen*

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

*Drink, boys, drink, and drive away sorrow—
For perhaps we may not drink again tomorrow.*

Bowl of Eggnog

1 pound sugar
10 eggs (yolks should be separated)
Beat yolks with sugar until dissolved
Pour in 1 pint Martell brandy
1 wineglass Jamaica rum
3 quarts rich milk

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

General Harrison's Eggnog

Use large bar glass

1 egg
1 ½ teaspoonfuls of sugar
2 or 3 small lumps of ice

Fill tumbler with cider and shake well. This is a splendid drink and very popular on the Mississippi River. It was General Harrison's favorite beverage.

*Laugh at all things, great and small things,
Sick or well, at sea or shore;
While we're quaffing, let's keep laughing;
Who the devil cares for more?*

Y

*Happy are we met. Happy have we been.
Happy may we part, and happy meet again.*

Sherry Eggnog

1 tablespoonful white sugar

1 egg

2 wineglasses of sherry

Dissolve the sugar with a little water; break the yolk of the egg into 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.

FIXES

*Ardsey Cooler**Use large thin glass*

Large piece of ice

Large spray of mint

1 jigger High and Dry gin

1 bottle imported ginger ale

Drink with nose to mint.

*And the night shall be filled with music,
And the cares that infest the day
Shall fold their tents like the Arabs
And as silently steal away.*

Y

*May Dame Fortune ever smile on you,
But never her daughter—Miss Fortune.*

Brandy Fix

1 teaspoonful sugar
Juice of 1 lime
1 pony of pineapple syrup
2 dashes of Chartreuse
Fill glass with cracked ice
1 jigger brandy
Stir with a spoon.
Ornament with grapes or berries in season and serve.

Dog Days

1 jigger Black and White Scotch whiskey
1 bottle ginger ale
1 slice of orange, and serve.

Elk's Delight

Juice of $\frac{1}{2}$ orange
Juice of $\frac{1}{2}$ lemon
1 ounce pure grape juice
2 teaspoonfuls powdered sugar
1 dash Angostura bitters
Cracked ice to half-fill glass
Plain water to finish
Shake, serve in 12-ounce lemonade glass, and
garnish with slice of orange and cherry.

Here's to love, the only fire against which there is no insurance.

Gin Fix

1 tablespoon of sugar
¼ lemon
½ wineglass of water
1 wineglass of gin
Fill ⅔ full of shaved ice
Stir with spoon, ornament the top with fruits
in season.

Horse's Neck

Large thin glass

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

Mamie Taylor

Peel of lemon in 1 string
placed in glass so that it hangs over
1 jigger applejack
½ glass of cracked ice
Bottle of imported ginger ale. Serve.

*Here's to turkey when we're hungry,
Champagne when we are dry,
A pretty girl when you need her,
And heaven when you die.*

FIZZES

Alabama Fizz

Juice of $\frac{1}{2}$ lemon
1 teaspoonful of fine granulated sugar
 $1\frac{1}{2}$ ounces dry gin
Shake well with cracked ice in 8-ounce glass
Fill with carbonated water, decorate with mint
and serve.

Angostura Fizz

Tablespoon powdered sugar
Juice $\frac{1}{2}$ lemon
Broken ice
Pony Angostura bitters
White of an egg
Tablespoon of cream
Shake well in shaker and serve in bar glass.

Gin Fizz

1 teaspoonful of sugar
Juice of one lemon
1 dash of cream
1 jigger Gordon gin
Fill glass with fine ice
Shake, strain, fill glass with fizz water, and serve.

OUR INCOMES: *May we have a head to earn, and a heart to spend.*

Golden Fizz

$\frac{3}{4}$ tablespoonful of sugar
Juice of one lemon
1 jigger whiskey or gin
Yolk of one egg
 $\frac{3}{4}$ glass fine shaved ice
Shake well, strain into glass, fill with fizz water,
mix well with spoon, and serve.

Morning-Glory Fizz

Juice of one lime
Juice of $\frac{1}{2}$ lemon
1 teaspoonful sugar
White of one egg
1 jigger Scotch whiskey
 $\frac{1}{2}$ glass cracked ice
Shake well, strain, and fill glass with fizz water.

Silver Fizz

Juice of one lemon
1 spoonful of sugar
White of one egg
 $\frac{1}{2}$ jigger Gordon dry gin
Fill glass with cracked ice
Shake and strain. Top off with fizz water and serve.

CAREFUL KINDNESS: *May we never crack a joke, or break a reputation.*

FLIPS

Brandy Flip

1 teaspoonful of sugar
1 fresh egg
1 jigger Martell brandy
½ glass cracked ice
Shake well, strain, grate a little nutmeg on top,
and serve.

Egg Flip

Put a quart of ale in a tinned saucepan on the fire to boil; in the meantime beat up the yolks of four eggs, with the whites of two, 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 forth 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.”

*Here's to a long life and a merry one,
A quick death and an easy one,
A pretty girl and a true one,
A cold bottle and another one.*

Y

THE MAN WE LOVE: *He who thinks the most good, and speaks the least ill of his neighbors.*

Rum Flip

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 smoothness by repeated pouring back and forth between two vessels, and by beating up the eggs well in the first instance; the sweetening and spices are according to taste.

*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 nearly boiling, put it into one pitcher, and the rum and eggs, etc., into another, and turn it from one pitcher to another till it is as smooth as cream.

*Here's to women, present and past,
And those to come hereafter.
But if one comes here after me,
We'll have no cause for laughter.*

Y

UNSELFISH FRIENDSHIP: *May we ever be able to serve a friend; and noble enough to conceal it.*

JULEPS

The Julep is peculiarly an American beverage, and in the Southern states is more popular than any other. It was introduced by Captain Marryat into England, where it is now quite a favorite. The gallant captain seems to have had a penchant for the nectarous drink, and published the recipe in his work on America. We give it in his own words: "I must descant a little upon the mint julep, as it is, with the thermometer at 100 degrees, one of the most delightful and insinuating potations that ever was invented, and may be drunk with equal satisfaction when the thermometer is as low as 70 degrees. There are many varieties, such as those composed of claret, Madeira, etc., but the ingredients of the real mint julep are as follows (I learned how to make them and succeeded pretty well): Put into a tumbler about a dozen sprigs of the tender shoots of mint; upon them put a spoonful of white sugar and equal proportions of peach and common brandy, so as to fill it up $\frac{1}{3}$ or perhaps a little less; than take rasped or pounded ice, and fill up the tumbler. Epicures rub the lips of the tumbler with a piece of fresh pineapple, and the tumbler itself is very often encrusted outside with stalactites of ice. As the ice melts you drink. I once overheard two ladies talking in the next room to me, and one of them said, 'Well, if I have a weakness for any one thing, it is for a mint julep!'—a very amiable weakness, proving her good sense and good taste. They are, in fact, like the American ladies, irresistible."

ACTIVE FRIENDSHIP: *May the hinges of friendship never grow rusty.*

Brandy Julep

½ teaspoonful of sugar
Add a little water to dissolve sugar
Four sprigs of mint
1 jigger of brandy
1 dash of Jamaica rum
Fill glass with ice. Trim with fruits in season.

Champagne Julep

1 lump of sugar
1 sprig of mint
Fill glass with champagne
Ornament with fruit in season and serve.

Gin Julep

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

Toast drunk by dying Englishmen in the Black Hole of Calcutta:

*Stand to your glasses steady,
And drink to your comrade's eyes;
Here's a cup to the dead already
And here's to the next that dies.*

Y

*HOME: The father's kingdom; the child's paradise;
The mother's world.*

Mint Julep

Large bar glass

1 teaspoonful of sugar

Add enough water to dissolve sugar

2 sprays of fresh mint, press until extracted

½ glass of ice

1 jigger rye whiskey

1 dash Jamaica rum

Place a few sprigs of fresh mint on top

Trim with fruit in season.

Serve cold drinks ice cold. If time allows, it is a good idea to pre-cool not only the liquor but the glasses.

Remember that the quality of your ingredients is of the utmost importance. You cannot serve a good drink unless everything that goes into it is "tops."

Mint Julep

Use either rye or bourbon whiskey and the dash of rum is optional.

Mint Julep

Be careful not to handle glass while mixing as it takes away the frost formation on the glass.

The good die young,

Here's hoping that you may live to a ripe old age.

*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 sparkling Moselle, and about a pound of pure ice in shaves; mix, ornament with berries in season, and serve in flat glasses.

Whiskey Julep

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

MULLED WINE, ETC.

Mulled Wine

“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 Betty 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 maybe'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 lets such precious liquor cool."

Ale Sangaree

1 teaspoonful sugar, dissolved in a tablespoonful water. Fill the tumbler with ale, and grate nutmeg on top.

Brandy Sangaree

The Brandy Sangaree is made with same ingredients as the Brandy Toddy, omitting the nutmeg. Fill $\frac{2}{3}$ full of ice, and dash about a teaspoonful of port wine, so that it will float on top.

Gin Sangaree

The Gin Sangaree is made with same ingredients as the Gin Toddy, omitting the nutmeg. Fill $\frac{2}{3}$ full of ice, and say about a teaspoonful of port wine, so that it will float on top.

Glogg

1 pound prunes, whole or unpitted
½ pound seedless raisins
10 cloves
2 sticks cinnamon
1 ounce dried orange peel
¼ pound sweet almonds, blanched
2 quarts port wine
1 quart claret
1 ½ to 2 cups vodka or brandy
1 pound sugar

Put prunes, raisins, cloves, cinnamon and orange peel in kettle with enough water to cover. Cover and let boil over low heat for one hour. Stir occasionally to prevent burning. Add almonds, liquor and sugar, stirring over low heat until sugar is dissolved. Remove prunes and orange peel. Pour hot punch into serving bowl and serve at once with raisins and almonds in bottom of each punch glass. Yield: Fifty servings.

Note: Some recipes call for setting the liquor on fire after putting in punch bowl. This recipe comes from some Swedish friends.

Porter Sangaree

This beverage is made the same as Ale Sangaree, and is sometimes called Porteree.

*While we live, let's live in clover,
For when we're dead, we're dead all over.*

Port Wine Sangaree

1 ½ wineglasses of port wine
1 teaspoonful of sugar
Fill tumbler $\frac{2}{3}$ with ice
Shake well and grate nutmeg on top.

Sherry Sangaree

1 wineglass of sherry
1 teaspoonful of fine sugar
Fill tumbler $\frac{1}{3}$ with ice, grate nutmeg on top.

Badminton

Peel half 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.

*A Bishop
Protestant*

4 tablespoons white sugar
2 tumblers of water
1 lemon in slices
1 bottle of claret
4 tablespoons Jamaica or Santa Cruz rum
Ice.

Know how to make a peach cordial? Just buy her a drink.

Bishop

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

Archbishop

Same as Bishop, substituting claret for port.

Cardinal

Same as above, substituting champagne for claret.

Pope

Same as above, substituting Burgundy for champagne.

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, strained, and then iced.

Champagne Velvet

For this drink a bottle of champagne and a bottle of porter (both cold) must be used. Fill the goblet half full of porter and the balance with champagne. Stir with a spoon, slowly and carefully, and serve.

Champagne Hock or Chablis Cup

Dissolve 4 or 5 lumps of sugar in $\frac{1}{4}$ pint boiling water with a little very thin lemon peel; let it stand $\frac{1}{4}$ hour; add 1 bottle of the above wines and a sprig of verbena, a small glass of sherry, $\frac{1}{2}$ pint of water. Mix well. Let stand $\frac{1}{2}$ hour, strain, and ice well.

Cider Nectar

- 1 quart of cider
- 1 bottle of soda water
- 1 glass of sherry
- 1 small glass of brandy

Juice of $\frac{1}{2}$ lemon, peel of $\frac{1}{4}$ lemon; sugar and nutmeg to taste; a sprig of verbena; flavor to taste with extract of pineapple; strain, and ice it all well. This is a delicious beverage and requires only to be tasted to be appreciated.

Claret Cup

To a bottle of thin claret add $\frac{1}{2}$ pint of cold water, a table-spoonful finely powdered sugar, and a teaspoonful of cinnamon, cloves, and allspice, finely powdered, mixed together. Mix all well together, then add $\frac{1}{2}$ the thin rind of a small lemon. This is a delicious summer beverage for evening parties.

*Here's to woman, whose heart and whose soul
Are the light and life of each spell we pursue;
Whether sunn'd at the tropics, or chilled at the Pole,
If women be there, there is happiness too.*

Claret Cup or Mulled Claret

Peel one lemon fine, add to it some white powdered sugar; pour over it 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, if you like it. For cup, strain and ice it well. For mull, heat it and serve hot.

*Claret and Champagne Cup
a la Bruno*

The following claret and champagne ought, from its excellence, to be called the Nectar of the Czar, as it is so highly appreciated in Russia, where for many years it enjoyed a high reputation among the aristocracy of the Muscovite Empire. Proportions:

- 3 bottles of claret
- $\frac{2}{3}$ pint of curacao
- 1 pint of sherry
- $\frac{1}{2}$ pint of brandy
- 2 wineglasses ratafia* of raspberries
- 3 oranges and 1 lemon, cut in slices
- Some sprigs of green balm and of borage,
and a small piece of rind of cucumber
- 2 bottles of German seltzer water
- 2 bottles of soda water

Stir this together, and sweeten with capillaire or pounded sugar

* Every liqueur made by infusion is called ratafia, 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 liqueur is drawn off and sugar added to it; it is then filtered and bottled.

until it ferments; let it stand one hour, strain, and ice it well; it is then fit for use. Serve in small glasses.

The same for Champagne Cup, champagne instead of claret, noyau instead of ratafia. This for a party of twenty persons; for smaller party reduce the proportions.

Port Wine Negus

To every pint of port wine allow

1 quart boiling water

$\frac{1}{4}$ pound loaf sugar

1 lemon

Grated nutmeg to taste

Put the wine into a jug; rub some lumps of sugar (equal to $\frac{1}{4}$ pound) 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 port. This beverage derives its name from Colonel Negus, who is said to have invented it.

Rumfustian

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 sherry 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.

Tom and Jerry

Use punch bowl for the mixture

5 pounds of sugar
12 eggs
 $\frac{1}{2}$ small glass of Jamaica rum
 $1\frac{1}{2}$ teaspoonfuls of cinnamon
 $\frac{1}{2}$ teaspoonful of cloves
 $\frac{1}{2}$ teaspoonful of 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 spices and rum; thicken with sugar until the mixture attains the consistency of a light batter.

To deal out Tom and Jerry:

Take a small bar glass, and to one tablespoonful of the above mixture add one wineglass of brandy; fill the glass 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, $\frac{1}{4}$ Santa Cruz rum, instead of brandy plain. This compound is usually mixed and kept in a bottle, and a wineglass is used to each tumbler of Tom and Jerry.

A teaspoonful of cream of tartar, or as much bicarbonate of soda as you can get on a dime, will prevent the sugar from settling to the bottom of the mixture.

White Lion

1 ½ teaspoonfuls pulverized white sugar
½ lime; squeeze out juice and put rind in glass
1 wineglass Santa Cruz rum
½ teaspoonful curacao
½ teaspoonful raspberry syrup
Mix well; ornament with berries in season
Cool with shaved ice.

POUSSE-CAFES

Absinthe Frappe

¾ jigger absinthe
¼ jigger anisette
Fill glass with shaved ice
Shake well in shaker; strain;
fill glass with fizz water.

Angel's Kiss

¼ crème de cacao
¼ crème Yvette
¼ sweet cream
¼ brandy

Pour ingredients into liqueur glass, in order listed, so as to produce a layer-upon-layer Pousse-Café effect.

Pousse-Cafe (G. A. Z.)

Maraschino
 Rose
 Creme de menthe
 Chartreuse
 Brandy

Pour into Pousse-Café glass in order given, over the bottom of a spoon held in glass so as not to mix the cordials.

Pousse-Café

Use liqueur pony glass

$\frac{1}{6}$ raspberry syrup
 $\frac{1}{6}$ maraschino
 $\frac{1}{6}$ green creme de menthe
 $\frac{1}{6}$ brown Chartreuse
 $\frac{1}{6}$ yellow Chartreuse
 $\frac{1}{6}$ Martell brandy

Jersey Lily Pousse-Cafe

Use pony glass

$\frac{1}{2}$ green Chartreuse
 $\frac{1}{2}$ cognac brandy
 10 drops Angostura bitters
 Pour brandy in carefully, so that
 it will not mix; serve.

FRIENDSHIP: *May its barque never founder on the rocks of deception.*

*Parisian Pousse-Cafe**Use small wineglass* $\frac{2}{5}$ curacao $\frac{2}{5}$ Kirschwasser $\frac{1}{5}$ Chartreuse

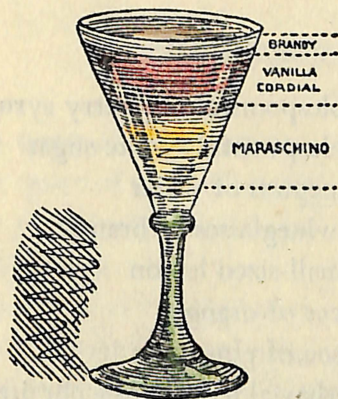
This is a celebrated Parisian drink.

Santina's Pousse-Cafe

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

 $\frac{1}{3}$ brandy (cognac) $\frac{1}{3}$ maraschino $\frac{1}{3}$ curacao

Mix well.

*Pousse L'Amour*

This delightful French drink is described in the above engraving. To mix it, fill a small wineglass half full of maraschino, then put in the yolk of an egg, surround the yolk with vanilla cordial, and dash the top with cognac brandy.

PUNCHES

Apple Punch

Lay in a china bowl slices 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.

Barbados Punch

To each glass of Brandy Punch add a tablespoonful of guava jelly.

Brandy Punch

Use large bar glass

- 1 tablespoonful raspberry syrup
- 2 tablespoonfuls white sugar
- 1 wineglass of water
- 1 1/2 wineglasses of brandy
- 1/2 small-sized lemon
- 2 slices of orange
- 1 piece of pineapple

Fill tumbler with shaved ice; shake well; dress top with berries in season.

May we have the unspeakable good fortune to win a true heart, and the merit to keep it.

*Brandy Punch**For party of twenty*

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

*Hot Brandy and Rum Punch**For party of fifteen*

1 quart of Jamaica rum
1 quart of cognac brandy
1 pound white loaf sugar
4 lemons
3 quarts of boiling water
1 teaspoonful of nutmeg

It is important, in making good punch, that all the ingredients are thoroughly incorporated; and, to insure success, the process of mixing must be diligently attended to. Allow a quart for four persons; but this information must be taken *cum grano salis*, for the capacities of persons for this kind of beverage are generally supposed to vary considerably.

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.

Century Club Punch

2 parts old Santa Cruz rum
1 part old Jamaica rum
5 parts water
Lemons and sugar ad lib.
This is a nice punch.

Champagne Punch

1 quart bottle of wine
 $\frac{1}{4}$ pound of sugar
1 orange, sliced
Juice of a lemon
3 slices of pineapple
1 wineglass of raspberry or strawberry syrup

Ornament with fruit in season; serve in champagne goblets.

This can be made in quantity by observing the proportions as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party.

Claret Punch

- 1 ½ tablespoons of sugar
- 1 slice of lemon
- 2 or 3 slices of orange

Fill the tumbler with shaved ice, then pour in the claret, shake well, and ornament with berries in season.

Curacao Punch

- 1 tablespoonful of sugar
- 1 wineglass of brandy
- ½ wineglass of Jamaica rum
- 1 wineglass of water
- ½ pony glass of curacao
- Juice of half a lemon

Fill the tumbler with shaved ice, shake well, and ornament with fruits in season. Sip the nectar.

Fish-House Punch

- ⅓ pint lemon juice
- ¾ pound white sugar
dissolved in sufficient water
- ½ pint cognac brandy
- ¼ pint peach brandy
- ¼ pint Jamaica rum
- 4 tablespoons Angostura bitters
- 2 ½ pints cold water
- Ice and serve.

Philadelphia Fish-House Punch

- ½ pint of lemon juice
- ¾ pound of white sugar
- 2 ½ pints of cold water
- 1 pint of mixture

(to make this mixture, take:

- ½ pint peach brandy,
- ½ pint cognac,
- ½ pint Jamaica rum)

French Flag

After-dinner cordial

- ⅓ grenadine
- ⅓ maraschino
- ⅓ creme d'Yvette

Gin Punch

- 1 tablespoonful raspberry syrup
 - 2 tablespoonfuls white sugar
 - 1 wineglass of water
 - 1 ½ wineglasses of gin
 - ½ a small lemon
 - 2 slices of orange
 - 1 piece of pineapple
- Fill tumbler with shaved ice
Shake well, ornament with berries in season.

*Gothic Punch**For party of ten*

- 4 bottles still Catawba
- 1 bottle claret
- 3 oranges, or 1 pineapple
- 10 tablespoonfuls sugar

Let this mixture stand in a very cold place, or in ice, for one hour or more, then add one bottle of champagne.

*Imperial Punch**For a party*

- 1 bottle claret
 - 1 bottle soda water
 - 4 tablespoons powdered white sugar
 - $\frac{1}{4}$ teaspoon grated nutmeg
 - 1 liqueur glass maraschino
 - About a half pound of ice
 - 3 or 4 slices of cucumber rind
- Put all the ingredients into a bowl or pitcher and mix well.

*You may run the whole gamut of color and shade;
A pretty girl—however you dress her,
Is the prettiest thing that ever was made,
And the last one is always the prettiest—bless her.*

Y

*Let us have wine and women—mirth and laughter—
Sermons and soda water, the day after.*

*Light Guard Punch**For a party of twenty*

- 3 bottles of champagne
- 1 bottle of pale sherry
- 1 bottle of cognac
- 1 bottle of sauterne
- 1 pineapple, sliced
- 4 lemons, sliced

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

*May Wine Punch**Use large punch bowl*

Two bunches of (Waldmeister) Woodruff, cut in two or three lengths. Place it in a large glass, fill up with Martell brandy, cover it up, and let it stand for two hours until the essence of the Woodruff is extracted.

Cover the bottom of the bowl with granulated sugar; pour 5 bottles of club soda over it; cut up 4 oranges in slices, $\frac{1}{2}$ pineapple, berries, cherries, and grapes.

- 8 bottles Moselle wine
- 1 bottle champagne
- $\frac{1}{2}$ curacao
- $\frac{1}{2}$ maraschino
- Martell brandy

Then put your Woodruff, brandy, etc., into the three gallons of excellent May Wine Punch.

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

Medford Rum Punch

1 teaspoonful sugar
Juice of $\frac{1}{2}$ lemon
Dissolve in little water
1 jigger Medford rum
 $\frac{1}{2}$ glass cracked ice
Stir with spoon; dress with
fruits in season.

Milk Punch

2 teaspoonfuls sugar
Dash of Jamaica rum
1 jigger rye whiskey
2 lumps of ice
Fill glass with cold milk
Shake and strain; grate a little nutmeg;
serve with straw.

Milk Punch

Use large bar glass

1 tablespoonful fine white sugar
2 tablespoonfuls water
1 wineglass cognac brandy
 $\frac{1}{2}$ wineglass Santa Cruz rum
 $\frac{1}{2}$ tumblerful shaved ice
Fill with milk, shake the ingredients well
together, and grate a little nutmeg on top.

Milk Shake

¼ jigger raspberry syrup
2 lumps of ice
Fill glass with milk. Shake, strain, and serve.

Mississippi Punch

Use large bar glass

1 tablespoonful of sugar
Enough water to dissolve sugar
3 or 4 dashes of lemon juice
2 dashes of Angostura bitters
½ wineglass of Jamaica rum
½ wineglass of Bourbon whiskey
½ wineglass of brandy
Mix well, fill up with ice, trim with fruit,
serve with straw.

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 for use as soon as bottled.

Nonesuch Punch

6 bottles of claret
6 bottles of soda water
1 bottle of brandy
1 bottle of sherry
½ pint of green tea
Juice of 3 lemons
½ pineapple, cut in small pieces

Sweeten with white sugar to taste. Strain and bottle immediately. Keep for one month before using.

Old Delaware Fishing Punch

1 tablespoonful of sugar
Juice of one lemon
dissolved in a little water
½ jigger St. Croix rum
½ jigger Martell brandy
Fill glass with cracked ice
Stir well with spoon; dress with fruits in season.

Orange Punch

The juice of 3 or 4 oranges
The peel of 1 or 2 oranges
¾ pound of lump sugar
3½ pints of boiling water

Infuse half an hour and strain. Add ½ pint of porter, ½ to 1 pint each, rum and brandy (or either alone, 1½ to 2 pints), and add more water and sugar if desired weaker and sweeter. A liqueur

glass of curacao, noyau, or maraschino improves it. A good lemon punch may be made by substituting lemons instead of oranges.

Pineapple Punch

For a party of ten

- 4 bottles of champagne
- 1 pint of Jamaica rum
- 1 pint of brandy
- 1 gill of curacao
- Juice of 4 lemons
- 4 pineapples, sliced

Sweeten to taste with pulverized white sugar.

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

Pineapple punch is sometimes made by adding sliced pineapple to Brandy Punch.

Planter's Punch

- 1 jigger Jamaica rum
- ½ jigger lemon or lime juice
- Sugar to taste. Ice well in large bar glass.

Port Wine Punch

Same as Claret Punch, using port wine instead of claret.

Punch Grassot

- 1 wineglass of brandy
- 5 drops of curacao
- 1 drop of acetic acid
- 2 teaspoonfuls of simple syrup
- 1 teaspoonful of syrup of strawberries
- ¼ pint of water
- Peel of a small lemon, sliced

Mix, serve 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.

Rocky Mountain Punch

For party of twenty

- 5 bottles of 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; place in center of 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.

*Here's to the merry old world
And the days—be they bright or blue;
Here's to the Fates; let them bring what they may,
But the best of them all, that's you.*

Roman Punch

Use large bar glass

- 1 tablespoonful of sugar
- 1 tablespoonful of raspberry syrup
- 1 teaspoonful of curacao
- 1 wineglass of Jamaica rum
- ½ wineglass of brandy
- Juice of half a lemon

Fill with shaved ice; shake well; dash with port wine; ornament with fruits in season. Imbibe.

Sauterne Punch

Same as Claret Punch, using Sauterne instead of claret.

Sherry Punch

- 2 wineglasses of sherry
- 1 tablespoonful of sugar
- 2 or 3 slices of orange
- 2 slices of lemon

Fill tumbler with shaved ice, shake well, and ornament with berries in season.

Tailspin Punch

- 1 jigger gin
- ½ jigger applejack
- Lime juice and pineapple juice to taste

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 bowl to become quite hot, and then put into it

½ pint of good brandy

½ pint of rum

¼ pound of lump sugar

Juice of a large lemon

Set them alight, 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 flame goes off more rapidly.

Tiptop Punch

For party of five

1 bottle of champagne

2 bottles of soda water

1 liqueur glass of curacao

2 tablespoonfuls powdered sugar

1 slice of pineapple, cut up

Put all ingredients together in a small punch bowl; mix well; serve in champagne glasses.

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.

Whiskey Punch

1 wineglass of whiskey (Irish or Scotch)

2 wineglasses of boiling water

Sugar to taste

Dissolve sugar well with one wineglass of water, then pour in the whiskey, and add the balance of the water; sweeten to taste; put in a small piece of lemon rind, or a slice of lemon.

Irish Whiskey Punch

This is a genuine Irish beverage.

$\frac{1}{3}$ pure whiskey

$\frac{2}{3}$ boiling water, in which
sugar has been dissolved

If lemon is used, the rind is rubbed on the sugar, and a little of the juice is added before the whiskey is poured in.

RICKEYS

Brandy Rickey

1 piece of ice in glass

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

Drop squeezed lime in glass

1 jigger Martell brandy

Fill glass with fizz water

Stir with spoon and serve.

Brandy Scaffa

Use sherry glass

½ jigger raspberry syrup
½ jigger maraschino
½ jigger green Chartreuse
Top off with brandy, and serve
like Pousse-Cafe.

Gin Rickey

1 piece of ice in glass
Juice of ½ lime
Drop squeezed lime into glass
1 jigger Gordon gin
Fill glass with fizz water, stir with spoon,
and serve.

SHRUBS

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.

OUR ABSENT FRIENDS: *Although out of sight, we recognize them with our glasses.*

Cherry Shrub

Pick ripe acid cherries from the stem; put them in an earthen pot; place that in an iron pot of water; boil until 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 Monongahela will answer instead of the brandy, though not so good.

Currant Shrub

1 pound 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 pint of brandy to every pint of shrub. Bottle tight.

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.

Franklin's Recipe for Orange Shrub

In the voluminous papers of Benjamin Franklin now in the archives of the American Philosophical Society in Philadelphia, of which he was the founder and first president, has been found his own recipe for orange shrub:

To a gallon of rum two quarts of orange juice and two pounds of sugar—dissolve the juice in the sugar before you mix with the rum—put all together in a cask and shake well—let it stand three or four weeks and it will be very fine and fit for bottling—when you have bottled the fine, pass the thick through a filtering paper out into a funnel—that not a drop may be lost.

To obtain the flavour of the orange peel pare a few oranges and put it in rum for twelve hours—and put that rum in cask with the others.

Raspberry Shrub

3 quarts of ripe raspberries
1 quart of vinegar

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 wineglass 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 fever.

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.

SLINGS, ETC.

Brandy Smash

- ½ teaspoonful of sugar
- 3 sprigs of fresh mint
- 1 jigger Martell brandy

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

Gin Smash or Whiskey Smash may be made by substituting either.

Gin Sling

The Gin Sling is made with the same ingredients as the Gin Toddy, except that you grate a little nutmeg on top.

This tells you how to make the Brandy or the Whiskey Sling, also.

Hot Scotch Whiskey Sling

- ½ lump of sugar
 - ¾ glass hot water
 - 1 piece of lemon peel
 - 1 jigger Scotch whiskey
- Grate a little nutmeg, and serve.

*Ten pretty, twenty witty, thirty strong, if ever;
forty wise, fifty rich, sixty saint, or never.*

Hot Spiced Rum

- 1 lump of sugar
- ½ teaspoonful mixed allspice
dissolved with a little hot water
- 1 jigger Jamaica rum

Fill glass with hot water; stir; grate a little nutmeg; serve.

SOURS

Applejack Sour

- 1 teaspoon of sugar
- Juice of one lemon
- ¾ glass cracked ice
- 1 jigger cider brandy

Stir with spoon; strain into glass; ornament with fruit in season.

Brandy Sour

The Brandy Sour is made with the same ingredients as the Brandy Fix, omitting all fruits except a small piece of lemon, the juice of which must be pressed into the glass.

Gin Sour

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 into the glass.

Jamaica Rum Sour

½ teaspoon powdered sugar

Juice of one lemon

1 jigger Jamaica rum

Fill glass with ice; shake well; strain; serve in bar glass.

Whiskey Sour

1 teaspoonful sugar

¾ ounce lemon juice

1 ½ ounces whiskey

Shake well with ice. Strain into glass. Some people like to complete the drink with a splash of club soda.

TODDIES, ETC.

Apple Toddy

1 tablespoonful fine white sugar

1 wineglass cider brandy

½ baked apple and 1 sliced lemon

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

*"My grandfather lived to be ninety and
never used glasses."*

"I'd rather drink it from a bottle, too."

Ram Buller

Brandy Toddy

1 teaspoonful of sugar
½ wineglass of water
1 wineglass of brandy
1 small lump of ice
Stir with a spoon

For hot Brandy Toddy, omit the ice; use boiling water.

Evans Shandy Gaff

In glass pitcher

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

Gin Toddy

1 teaspoonful of sugar
½ wineglass of water
1 wineglass of gin
1 small lump of ice
Stir with a spoon.

Whiskey Toddy

1 teaspoonful of sugar
½ wineglass of water
1 wineglass of whiskey
1 small lump of ice
Stir with a spoon.

For the Brande Tobby

...a responsible of sugar
...a measure of water
...a measure of brandy
...a small piece of ice
...a glass with a spoon
...the ice, the boiling water

For the Brande Tobby

...a responsible of sugar
...a measure of water
...a measure of brandy
...a small piece of ice
...a glass with a spoon
...the ice, the boiling water

For the Brande Tobby

...a responsible of sugar
...a measure of water
...a measure of brandy
...a small piece of ice
...a glass with a spoon
...the ice, the boiling water

For the Brande Tobby

...a responsible of sugar
...a measure of water
...a measure of brandy
...a small piece of ice
...a glass with a spoon
...the ice, the boiling water

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