

# FANCY DRINKS



The  
**Bishop & Babcock  
Company**

CLEVELAND  
NEW YORK

CHICAGO  
ST. PAUL

1 9 0 2



# FANCY DRINKS

==== HOW THEY ARE MIXED. ====



**THE BISHOP & BABCOCK CO.**

ORIGINATORS OF

**Beer Drawing and Cooling Apparatus**

Kirtland, Hamilton and Dart Sts., CLEVELAND

180-182 E. Washington Street, CHICAGO

106 East Fifth Street, ST. PAUL

47 Great Jones Street, NEW YORK

1902

## INTRODUCTION.

**T**HE RECEIPTS given here are in daily use in the largest and best establishments in this country.

They comprise a larger variety of purely mixed drinks than have ever been published before and are arranged in alphabetical order for convenient reference.

We invite criticism and new receipts for our next edition and ask the indulgence of our friends for this.

We also show in this booklet a part of our large line of Beer Drawing and Cooling Apparatus, of which we are the largest makers in the world, and will send free to anyone, on request, our large 104 page illustrated catalog.

THE BISHOP & BABCOCK Co.

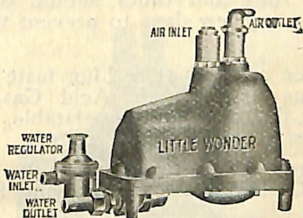
*March, 1902.*

THE BISHOP & BABCOCK COMPANY.

## THE LITTLE WONDER

CLEVELAND BEER PUMP.

SIMPLEST AND BEST.



12 in. High, 11 in. Long, 6 in. Wide.

LIST PRICE, \$35.00 EACH.

**T**HE "LITTLE WONDER" is made with a float operating the valves, it therefore consumes less water and its capacity is very largely increased over any other beer pump.

It is absolutely noiseless, is not affected by muddy water, and cannot throw water into the keg under any circumstances.

If desired, the "LITTLE WONDER" can be set up on the Work Board and the discharge used in the rinse tank.

CLEVELAND. CHICAGO. ST. PAUL. NEW YORK.

## ABOUT BEER.

**B**EEER should be kept at a temperature of about 40 degrees and in hot weather, after being received, should be kept in the cooler for three or four days before being tapped.

Coils, runs and tubes should be thoroughly cleaned every few days to prevent their contamination.

As beer owes its refreshing taste and healthful properties to Carbonic Acid Gas, its absence makes it flat, stale and unpalatable, and it should be drawn so as to retain it.

Modern practice recommends the pressure from Liquid Carbonic Gas for drawing beer for these reasons:

It will be kept in its natural state any length of time.

The last glass drawn will be as good or better than the first.

Imported beer can be kept on draught.

Gas which would be lost will be replaced by the Gas pressure.

The extra profit per barrel will more than pay for the Gas and outfit.

The next best way to draw beer is by means of an Hydraulic or Hand Air Pump, which, together with Carbonic Beer Pumps and supplies, are shown on the following pages.

THE BISHOP & BABCOCK COMPANY.

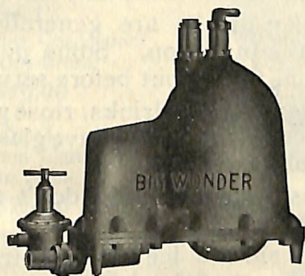
# THE BIG WONDER

CLEVELAND BEER PUMP.

Very Rapid.

Large Capacity.

Cannot Throw Water in the Beer.



18 inches High, 15 1/2 inches Long, 7 inches Wide.

LIST PRICE, \$60.00 EACH.

THE "BIG WONDER" is constructed the same as the LITTLE WONDER but is of five times its capacity. It is especially designed for use in large establishments where it has been necessary to use two or more pumps.

Unexcelled for "BEER BOTTLING" Purposes.

CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

## HINTS.



Cater to the tastes of your customers.

Fancy drinks are generally trimmed with fruits in season. Some persons don't like them, find it out before serving.

In serving hot drinks, rinse glasses with hot water first. It will save glasses and the drink will be hot.

Wash ice clean and don't touch with your hands.

Use shaved ice when spirits are the principal part of the drink.

Use small lumps in other cases and remove before serving.

Dissolve sugar in a little water, it won't dissolve well in spirits.

In mixing eggs or milk in hot spirits or wine, the latter should be poured in gradually and the mixture stirred briskly, or the eggs or milk will curdle.



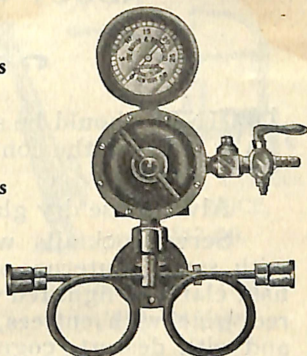
# Carbonic Acid Gas Regulators.

## LIST PRICES.

No. 1,  
With Copper Connections  
for Two Drums,  
**\$35.00**

No. 1½,  
With Copper Connections  
for One Drum,  
**\$30.00**

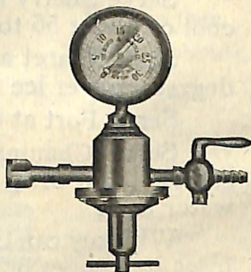
No. 2,  
With Drum Clamp for  
One Drum,  
**\$25.00**



No. 1, for Two Drums.

THE use of Carbonic Acid Gas in drawing Beer, keeps it fresh for any length of time, the last glass drawn will be as good as the first, and if our New Process Liquid Carbonic Gas and Gas Regulator is used, and our directions closely followed, the cost of the apparatus and gas will be more than saved by the extra amount of beer drawn by its use.

Our Carbonic Acid Gas Regulators can be attached to any Hydraulic or Air Pressure Outfits now in use, and without question will be found the most reliable ones made.



No. 2, for One Drum,

## ABOUT WINES.



**W**INES should be stored in a cool place so that the contents will cover the cork.

Always use dry glasses.

Serve cocktails with oysters, sherry with soup, sauterne or white wine with fish, claret or light red wine with meat, rich red wine with entrees, champagne before and with dessert, cognac and cordials with coffee.

Serve Sherry and Maderias moderately cool or about 55 to 60 degrees.

Serve Claret and Burgundy at 60 to 65 degrees, never ice it.

Serve Port at 55 to 60 degrees.

Serve Champagne very cold, the dry colder than brut, but never put ice or water in it.

Whiskey can be served cold, but brandy loses its boquet or velvet if chilled.

THE BISHOP & BABCOCK COMPANY.

## HAND AIR PUMPS.

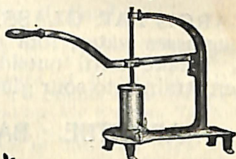
No. 1,

2 x 15 in. Cylinder.

LIST PRICE,  
\$8.20.



No. 2,



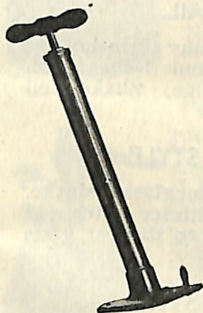
No. 1½,  
2 x 20 in. Cylinder.

LIST PRICE,  
\$8.50.

3½ x 10 in. Cylinder.

LIST PRICE,  
\$12.00.

## DOUBLE ACTING LEVER PUMP.



No. 5,

2½ x 22 in. Cylinder.

LIST PRICE,  
\$12.00.



No. 18,

50 inches High,

3½ x 5 in. Cylinders.

LIST PRICE,  
\$18.00.

ALL the valves are brass and the longer they are used the tighter they will get.

CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

### ABSINTHE. AMERICAN STYLE.

LARGE BAR GLASS.—One pony absinthe, two wineglasses water, four dashes gum,  $\frac{1}{2}$  glass fine ice. Shake until outside is covered with frost, when strain into sour glass.

### ABSINTHE. BALTIMORE STYLE.

LARGE BAR GLASS.—One pony absinthe, two ponies water, four dashes gum. Fill large cocktail glass to the brim with shaved ice, fill with above, dash cherry cordial on top and serve.

### ABSINTHE COCKTAIL.

LARGE BAR GLASS.—One pony absinthe, one dash anisette, one dash bitters, four dashes gum, one wineglass water,  $\frac{1}{2}$  glass fine ice. Shake well and strain into cocktail glass.

### ABSINTHE. FRENCH STYLE.

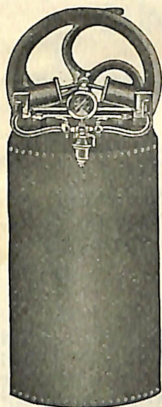
LARGE BAR GLASS.—One wineglass absinthe, four dashes gum. Fill dripper with ice water and allow the water to drip slowly into the bar glass until full.

### ABSINTHE. ITALIAN STYLE.

LARGE BAR GLASS.—Three lumps ice, one pony absinthe,  $\frac{1}{2}$  pony anisette, three dashes Maraschino. Fill with ice water, stir slowly and serve in thin glass.

## Double Oscillating Pump

No. 3, Hand.



**T**HIS Pump is very powerful and requires but 10 minutes to obtain a pressure of 40 pounds. It comprises a Double Oscillating Pump, 30-Gallon Air Storage Tank, Air Gage and Air Regulator.

It is shown in outfit on page 91. Can be used in connection with any of our Novelty Boxes—pages 69 to 80, or in fact any ice box we make.

### LIST PRICES, EACH.

No. 3, As shown	-	-	\$60.00
No. 3A, without Tank and Regulator	-	-	33.00

## PICNIC PUMPS.

**T**HESE Pumps are made in the most substantial manner of brass and bronze highly finished and will be found very useful in Lodge Rooms, on Steamers, at Picnics, etc. Unlike other makes they can be used for ANY size barrel without changing the tube.



No. 2.



No. 3.

### LIST PRICES.

No. 2,	-	\$12.00
No. 3,	-	12.00

### ALE SANGAREE.

ALE GLASS.—One teaspoon powdered sugar. Fill with ale, grate nutmeg on top.

### APPLE JACK COCKTAIL.

LARGE BAR GLASS.—Four dashes gum, four dashes raspberry syrup, one wineglass apple jack,  $\frac{1}{2}$  glass ice. Shake and strain into cocktail glass.

### APPLE JACK FIX.

LARGE BAR GLASS.— $\frac{3}{4}$  glass shaved ice,  $\frac{3}{4}$  tablespoonful powdered sugar dissolved in  $\frac{1}{2}$  wineglass of seltzer or vichy,  $\frac{3}{4}$  pony pineapple syrup,  $\frac{1}{4}$  wineglass apple jack. Stir, trim with fruits and serve with straws.

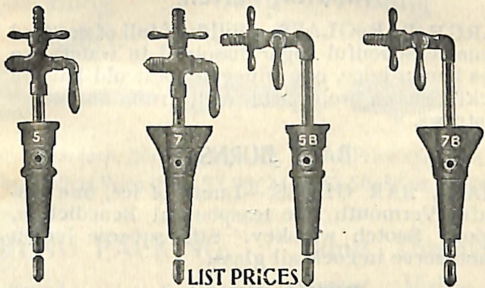
### ARCHBISHOP.

LARGE BAR GLASS.— $\frac{3}{4}$  tablespoonful powdered sugar,  $\frac{1}{2}$  wineglass water, two slices lemon, one wineglass Port, two dashes rum. Fill with fine ice, trim with fruits and serve with straws.

### ARKWOOD COCKTAIL.

LARGE BAR GLASS.—Put in some cracked ice, two dashes bitters, two dashes gum,  $\frac{1}{2}$  wineglass Sherry,  $\frac{1}{2}$  wineglass Vermouth. Stir and strain into cocktail glass.

## BUNGS AND TUBES.



LIST PRICES

No. 5 with Straight Tube	\$5.00
No. 5B with Bent Tube	5.50
No. 7 with Straight Tube	5.00
No. 7B with Bent Tube	5.50
No. 8 Bung and Tube, extra large for Beer Bottling,	8.50
Tubes only { 22 in., \$1.00; 28 in., \$1.25; 32 in., \$1.50	
{ 36 in., 1.75; 42 in., 2.00; 48 in., 2.25	
Straight Cock and Coupling only	\$1.75
Bent                   "                   "                   "	2.25

### Air or Vent Bungs.

### Regular Bungs.



No. 0, Small	\$0.75	No. 2, $\frac{9}{16}$ to $\frac{15}{16}$	\$1.50
" 0, Large	1.00	" 3, $\frac{15}{16}$ to $1\frac{3}{8}$	1.70
" 1, $\frac{9}{16}$ to $\frac{15}{16}$	1.30	" 5, Regular	2.25
		No. 7, Winged or New York Style,	\$2.25.

### ARRACK PUNCH.

LARGE BAR GLASS.—Fill half full of cracked ice, one teaspoonful sugar dissolved in water, two dashes lemon juice, one wineglass best old Batavia Arrack. Shake well, trim with fruits and serve with straws.

### BABY BURNS.

SMALL BAR GLASS.—Lump of ice, one teaspoonful Vermouth, one teaspoonful Benedictine, one pony Scotch whiskey. Stir, squeeze lemon peel and serve in cocktail glass.

### BIMBO PUNCH.

LARGE BAR GLASS.—One tablespoonful powdered sugar dissolved in water, two dashes lemon juice, one wineglass Cognac. Half fill with shaved ice, stir well, trim with fruits and serve with straws.

### BISMARCK COCKTAIL.

LARGE BAR GLASS.—Half fill with cracked ice, two dashes orange bitters, two dashes gum, two dashes Maraschino,  $\frac{1}{2}$  wineglass gin,  $\frac{1}{2}$  wineglass Vermouth. Stir well and serve in cocktail glass.

### BRANDY AND PEACH BURNED.

SMALL BAR GLASS.—Two teaspoons sugar, one wineglass brandy, burn together in a dish, place two or three slices dried peach in glass, pour on burned liquid, grate nutmeg on top and serve. This is a fine remedy for diarrhœa.



**Bung  
Mallet.**



**Bung  
Wrench.**



**Bung  
Nipple.**



Wood, Price each, 40c. Price each, 25c. Price each, 50c.  
 Rubber Mallets, Price, 18 oz. \$2.00; 24 oz. \$2.50; 32 oz. \$3.00

**BUNG PACKING.**

Round.



Each, 10c.

Square.



Each, 10c.

**Bung Thomas  
Screw. Valve.**



Each, 40c.



Each, 10c.

**RUBBER  
TIT VALVES.**



No. 1, List Price each, \$0.05  
 " 3, " " " .05  
 " 4, " " " .05

**BUNG  
BUSHING.**



List Price,  
 15 cents  
 each.

Tube,  
 Coupling  
 and Fibre  
 Washers.



List Price,  
 20 cents  
 per doz.

## BRANDY COCKTAIL.

SMALL BAR GLASS.—Half fill with cracked ice, two dashes each gum, bitters, absinthe, curacao and Maraschino, one wineglass brandy. Stir well and serve in cocktail glass.

## BRANDY CRUSTA.

LARGE BAR GLASS.—Half fill with cracked ice, three dashes gum, two dashes each bitters, Maraschino and lemon juice, one wineglass brandy. Peel the rind from a large lemon about the size of a wineglass and fit it into inside of glass completely covering it. Run a piece of lemon around edge and dip glass into powdered sugar. Mix well and strain into this glass, dress with fruit and serve.

## BRANDY DAISY.

LARGE BAR GLASS.—Four dashes gum, two dashes orange cordial, juice of half lemon, wineglass brandy. Fill glass with ice, stir well, strain into small bar glass, fill with seltzer or apollinaris and serve.

## BRANDY FIZZ.

LARGE BAR GLASS.— $\frac{1}{2}$  teaspoon fine sugar, juice of a lemon, one wineglass brandy, two dashes white of egg,  $\frac{1}{2}$  glass fine ice. Shake well, strain into fizz glass, fill with seltzer and drink at once.

## Air and Gas Distributing Pipes.

No. 2, BRASS AIR.

No. 2 1/2, IRON AIR.



Made with any number of Cocks, Price per Cock, \$1.25

No. 4, BRASS GAS.

No. 5, BRASS GAS.



Made with any number of Cocks, Price per Cock, \$1.75

No. 12 BRASS.

No. 14 BRASS.

No. 15 BRASS.



1 Cock only,  
List Price, \$1.00

1 Cock only.  
List Price, \$1.50

1 Cock only.  
List Price, \$1.50

### BRANDY FIX.

SMALL BAR GLASS.—Dissolve  $\frac{1}{2}$  tablespoon of sugar in  $\frac{1}{2}$  glass of seltzer,  $\frac{1}{4}$  lemon,  $\frac{1}{2}$  pony pineapple syrup, wineglass brandy. Fill with shaved ice, mix well, trim with fruit and serve with straws.

### BRANDY FLIP.

LARGE BAR GLASS.—Half fill glass with fine ice, one fresh egg,  $\frac{1}{2}$  tablespoon sugar, wineglass brandy. Shake well, strain into fancy glass, grate nutmeg on top and serve.

### BRANDY AND GINGER ALE.

LARGE BAR GLASS.—Several lumps of ice, wineglass brandy, bottle imported ginger ale. Mix well and serve.

### BRANDY AND GUM.

WHISKEY GLASS.—Lump of ice, two dashes gum. Place spoon in glass and set before customer with bottle brandy.

### BRANDY JULEP.

LARGE BAR GLASS.—Dissolve one tablespoon powdered sugar in  $\frac{1}{2}$  wineglass water, press some mint stems down in sugar and water, pour in  $1\frac{1}{2}$  wineglasses brandy, fill with cracked ice, one dash Jamaica rum, sprinkle sugar on top, trim with fruit, serve with straws.

## BLOCK TIN BEER PIPE.

GUARANTEED STRICTLY PURE—Price per Foot.



$\frac{1}{4}$ in., 3 oz.,	\$0.15	$\frac{3}{8}$ in., 6 oz.,	\$0.30
“ “ 4 “	.20	$\frac{1}{2}$ “ 5 “	.25
“ “ 5 “	.25	“ “ 6 “	.30
$\frac{3}{8}$ “ 4 “	.20	“ “ 7 “	.35
“ “ 5 “	.25	“ “ 8 “	.40

### TIN LINED LEAD PIPE. LEAD AIR TUBING.

$\frac{3}{8}$  in., 10 oz., 18c.;  $\frac{1}{2}$  in., 12 oz., 20c. —  $\frac{1}{4}$  in., 8c.

### C. I. RUBBER BEER AND AIR HOSE—Per Foot.

$\frac{5}{16}$ in., 3 ply,	\$0.18	$\frac{1}{2}$ in., 3 ply,	\$0.25	$\frac{1}{2}$ in., 7 ply,	\$0.35
$\frac{3}{8}$ “ 3 “	.20	$\frac{1}{2}$ “ 5 “	.30	$\frac{3}{4}$ “ 3 “	.40

#### WALL BRACKET. UNIONS.

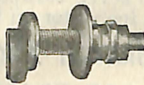


Price, 75c.



$\frac{3}{8}$  or  $\frac{1}{2}$  in.,  
75c.

#### ICE BOX COUPLINGS.



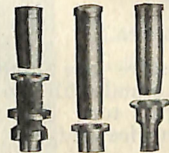
$\frac{3}{8}$  or  $\frac{1}{2}$  in.,  
\$1.00.

#### RUBBER PLUG.



25c.

## OVERFLOWS.



No. 1    No. 2    No. 3

LIST PRICES.	No. 1	No. 2	No. 3
2 in. Stand Pipe,	\$1.00	\$0.75	\$1.00
3 “ “ “	1.00	0.75	1.00
6 “ “ “	1.50	1.00	1.25
8 “ “ “	1.75	1.25	1.50
10 “ “ “	2.00	1.50	1.75
Socket only	1.00	.50	.75

## BRANDY PUNCH.

LARGE BAR GLASS.—Dissolve three teaspoons fine sugar in enough water, one dash raspberry syrup, juice of half lemon, fill with fine ice, then pour on one dash rum,  $1\frac{1}{2}$  glasses brandy, put in two slices orange, piece of pineapple. Shake well, trim with fruit and serve with straws.

## BRANDY FLOAT.

Fill pony with brandy to brim, place dry whiskey glass over it and invert. Fill whiskey glass  $\frac{2}{3}$  full of water and withdraw pony slowly, allowing brandy to float on top.

## BRANDY PONY.

PONY GLASS.—Fill glass to rim with best brandy and serve turned upside down in whiskey glass, with ice water on the side.

## BRANDY AND RUM PUNCH.

LARGE BAR GLASS.— $\frac{1}{2}$  wineglass rum,  $\frac{1}{2}$  wineglass Cognac brandy, one tablespoon sugar, juice of  $\frac{1}{4}$  lemon,  $\frac{3}{4}$  wineglass hot water. Shake well, grate nutmeg on top and serve.

## BRANDY SLING.

HOT WATER GLASS.—Dissolve one lump sugar in hot water, one wineglass brandy, fill glass with hot water and grate nutmeg on top. A cold sling can be made by substituting ice and water for hot water.

GAGES.

GAGE, ARM AND  
REGULATOR.



LIST PRICES

No. 1, Iron Gage,  
Nicked Rim,  
3 1/2 in. Dia. 30  
or 80 lbs. \$4.50



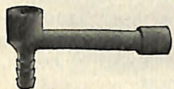
No. 2, Polished Brass or Nicked, 2 1/2 in. Dia. 30 lbs. \$6.00

COMBINATIONS.

No. 11, 1 Iron Gage, 1 Air Regulator, 1 Single Arm, \$ 8.20

No. 12, 1 " 2 " 1 Double Arm, 11.65

Single Gage Arm. Double Gage Arm. Gage Nipple.

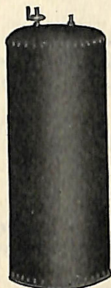


PRICE, 50c.



PRICE, 75c.

PRICE, 50c.



STEEL AIR STORAGE TANKS.

LIST PRICES, EACH.

CAPACITY.		CAPACITY.	
4 Gallon	\$5.00	18 Gallon	\$15.00
8 "	9.00	30 "	18.50
	52 Gallon		\$32.00

### BRANDY SMASH.

SMALL BAR GLASS.— $\frac{1}{2}$  tablespoon sugar,  $\frac{1}{2}$  wineglass water, three or four sprigs of mint pressed to bring out flavor, one wineglass brandy. Fill  $\frac{2}{3}$  full of ice and serve or strain and serve.

### BRANDY AND SODA.

LARGE BAR GLASS.— $\frac{1}{4}$  glass broken ice, one wineglass brandy. Let customer fill up with plain soda. This is a fine summer drink and might be called a "Brandy High Ball."

### BRANDY SOUR.

LARGE BAR GLASS.—Dissolve two teaspoons powdered sugar in seltzer, juice of half lemon, one dash Curacao, one wineglass brandy. Fill glass with fine ice, shake well and strain into cocktail glass, trimming with slice of lemon.

### BRANDY SANGAREE.

SMALL BAR GLASS.—One teaspoon fine sugar, two lumps ice,  $\frac{1}{2}$  wineglass water,  $\frac{1}{2}$  wineglass brandy. Stir well, dash Port wine on top and serve.

### BRANDY TODDY.

See Brandy Sling.

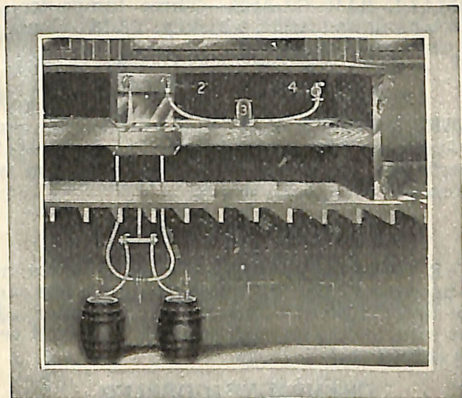
### BRANDY TOUCH.

LARGE BAR GLASS.—Three lumps ice, two dashes Maraschino, juice of a lemon, one wineglass brandy. Stir well, remove ice and serve.



THE BISHOP & BABCOCK COMPANY.

## Faultless Beer Pipe Cleaner.



**LIST PRICE COMPLETE,  
\$15.00.**

**Comprising Cleaner, Hose, Connections and 24 Loads  
Compound.**

**COMPOUND, LIST PRICE DOZ. LOADS,  
\$1.50.**

**I**N operating, first put a load of compound into cleaner, 3, attach hose to Water Faucet, 4, and to Beer Faucet, 2. Uncouple two barrels, joining the runs by Coupling, 1. Turn on water at 4, and with the proper cocks open two minutes will thoroughly clean your pipes. Tubes can be cleaned by attaching them to the hose that was attached to Beer Cock, 2.

CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

## BUFFALO.

SMALL BAR GLASS.—Three lumps ice, one dash lemon, one drink whiskey. Add seltzer and stir until glass is full.

## CATAWBA COBBLER.

LARGE BAR GLASS.—One teaspoon fine sugar, one tablespoon water, fill with fine ice, add two wineglasses catawba wine. Shake well, trim with berries and serve with straws.

## CENTURY CLUB PUNCH.

LARGE BAR GLASS.— $\frac{3}{8}$  pony Jamaica rum, one pony Santa Cruz rum, two teaspoons fine sugar, juice of a half lemon, one wineglass water. Fill glass with ice, mix well, trim with fruit and serve with straws.

## CHAMPAGNE COBBLER.

LARGE BAR GLASS.—Dissolve three teaspoons fine sugar in  $\frac{1}{4}$  wineglass water, two thin slices orange, one piece twisted lemon peel, half fill glass with ice, and add  $1\frac{1}{2}$  wine glasses champagne. Stir with spoon, trim with fruits, serve with straws.

## CHAMPAGNE COCKTAIL.

CHAMPAGNE GOBLET.—One lump sugar, one dash Angostura bitters, one thin piece twisted lemon peel. Fill glass with champagne and stir with spoon. A pint should answer for three cocktails.

# BLOCK TIN LINED SODA COCKS



Single Spray.

## POLISHED BRASS.

No. 1, 2 in. Shank	•	\$6.00
No. 1½, 5 in. Shank		6.20
Silver Plating, extra net		1.00
Nickel Plating, extra net		0.25



## DOUBLE SPRAY.

No. 2, 2 in. Shank	•	•	\$7.50
No. 2½, 5 in. Shank	•	•	7.70
Silver Plating, extra net	•	•	1.00
Nickel Plating, extra net	•	•	0.25

## GOOSE NECK.

No. 3, 2 in. Shank	•	•	\$6.50
No. 3½, 5 in. Shank	•	•	6.70
Silver Plating, extra net	•	•	1.00
Nickel Plating, extra net	•	•	0.25

Goose Neck.

Extra Couplings, Straight or Bent, 50 cents Each.

### CHAMPAGNE JULEP.

**JULEP GLASS.**—One lump sugar, one sprig mint, pressed to bring out flavor, fill with champagne, stirring slowly. Tastily trim with fruit and serve quickly.

### CHAMPAGNE PUNCH.

**PUNCH BOWL.**—One quart champagne, quarter pound sugar, one orange sliced, juice one lemon, four slices pineapple, one wineglass strawberry syrup. Trim bowl with fruits and serve in champagne goblets.

### CLARET COBBLER.

**LARGE BAR GLASS.**—Dissolve one teaspoon fine sugar in  $\frac{1}{4}$  wineglass water, fill with fine ice and add two wineglasses Claret. Trim with fruits, serve with straws.

### CLARET CUP.

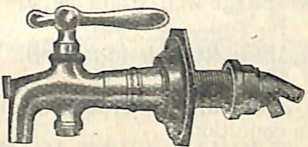
**LARGE BAR GLASS.**—One teaspoon fine sugar, one piece lemon peel, three dashes Sherry, two wineglasses Claret, one wineglass soda. Stir thoroughly and strain.

### CLARET PUNCH.

**LARGE BAR GLASS.**— $1\frac{1}{2}$  tablespoons fine sugar, two slices lemon, two slices orange, fill with shaved ice and add Claret until glass is full. Shake well, trim with fruits, serve with straws.

Or, **LARGE GOBLET.**—Half fill with fine ice,  $1\frac{1}{2}$  ponies brandy, two teaspoons fine sugar, fill with Claret. Shake well, trim with fruit, serve with straws.

## BAR COCKS AND FAUCETS. POLISHED BRASS.



Two ways to draw from two barrels.

No. 10, 2 in Shank, \$3.75      No. 11, 5 in. Shank, \$5.95  
 Silver Plating, extra net, 1.00      Nickel Plating, extra net, .25



No. 13, 2 in. Shank, \$3.00      No. 13 1/2, 5 in. Shank, \$3.20  
 Silver Plating, extra net, 1.00      Nickel Plating, extra net, .25



No. 18, 2 in. Shank, \$3.25      No. 18 1/2, 5 in. Shank, \$3.45  
 Silver Plating, extra net, 1.00      Nickel Plating, extra net, .25

### COFFEE COCKTAIL.

LARGE BAR GLASS.—One teaspoon fine sugar, one fresh egg, one large wineglass Port wine, one pony brandy. Shake well, strain and grate nutmeg on top.

### CAFFE ROYAL FRAPPED.

FRAPPE.—One pony brandy and three ponies black coffee, mixed in a cooler, and drink while in a semi-frozen condition.

### COL. LAMB SOUR.

SMALL BAR GLASS.—One teaspoon fine sugar, four dashes lemon juice, four dashes pineapple juice, two pieces ice, one drink Santa Croix rum. Stir and serve in sour glass.

### COUPEREE.

LARGE BAR GLASS.—1½ ponies brandy, one pony red Curacoa. Fill glass ½ full of ice cream, mix and fill glass with plain soda. Grate nutmeg on top.

### CURACOA PUNCH.

LARGE BAR GLASS.—Three teaspoons fine sugar, juice of quarter lemon, ½ wineglass water. Stir well, fill glass with fine ice, add ¾ wineglass brandy, one pony red Curacoa, ½ pony Jamaica rum. Mix well, trim with fruits, serve with straws.

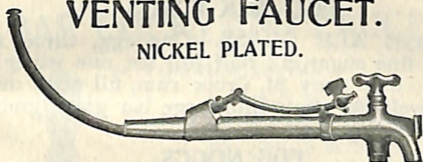
### EGG LEMONADE.

LARGE BAR GLASS.—One tablespoon fine sugar, one egg, five dashes lemon juice, ¾ glass shaved ice. Fill with water, shake well and strain.

THE BISHOP & BABCOCK COMPANY.

## VENTING FAUCET.

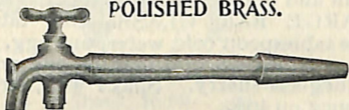
NICKEL PLATED.



No. 16, 18 inch..... \$10.00    No. 16½, 22 inch..... \$12.00

## COMMON BEER FAUCETS.

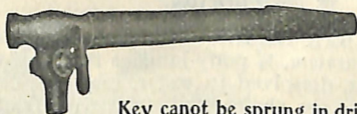
POLISHED BRASS.



No. 17,

LIST PRICE EACH.

9 in.	12 in.	14 in.	16 in.	18 in.	20 in.	22 in.	24 in.
\$3.90	4.25	4.50	4.75	5.00	5.25	5.50	5.75



Key cannot be sprung in driving.

No. 17½,

LIST PRICE EACH.

9 in.	12 in.	14 in.	16 in.	18 in.	20 in.	22 in.	24 in.
\$3.90	4.25	4.50	4.75	5.00	5.25	5.50	5.75

CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

### EGG MILK PUNCH.

LARGE ALE GLASS.—One egg, three teaspoons fine sugar, fill half full ice, one wineglass brandy, one pony St. Croix rum, fill with milk, shake well and strain into large bar glass, grating nutmeg on top.

### EGG NOGGS.

LARGE BAR GLASS.—One tablespoon sugar, one egg, one wineglass whiskey or two wineglasses sherry,  $\frac{1}{2}$  glass shaved ice, fill with milk, shake well, strain and grate nutmeg on top.

Or, LARGE BAR GLASS.—One tablespoon sugar, one tablespoon cold water, one egg,  $\frac{1}{3}$  glass fine ice, one wineglass best brandy, one pony rum or one wineglass sherry. Shake well, strain and grate nutmeg on top.

### EGG SOUR.

SMALL BAR GLASS.—Three lumps ice, one tablespoon fine sugar, one egg, juice of a lemon. Shake well, grate nutmeg on top and serve with a straw.

### FEDORA.

LARGE BAR GLASS.—One pony best brandy, one pony Curacoa,  $\frac{1}{2}$  pony Jamaica rum, one tablespoon sugar dissolved in water, one succ lemon. Fill with fine ice, shake well, trim with fruit and serve with straws.

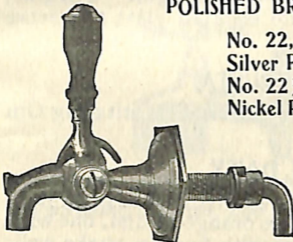
### FOREST CITY COOLER.

TOM COLLINS GLASS.—Three lumps ice, rind of one lemon, one drink whiskey. Fill with imported Ginger Ale, stirring at same time gently.



## BAR COCKS AND FAUCETS.

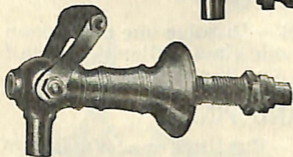
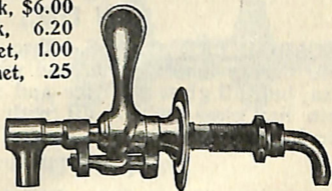
POLISHED BRASS.



No. 22, 2 in. Shank.....\$4.30  
 Silver Plating, extra net..... 1.00  
 No. 22 ½, 5 in. Shank..... 4.50  
 Nickel Plating, extra net..... .25

BLOCK TIN LINED.

No. 27, 2 ½ in. Shank, \$6.00  
 No. 27 ½, 5 in. Shank, 6.20  
 Silver Plating, extra net, 1.00  
 Nickel Plating, extra net, .25



BLOCK TIN LINED,  
 With Cocobola Handle.

No. 28, 2 in. Shank, \$5.00    No. 28 ½, 5 in. Shank, \$5.20  
 Silver Plating, extra net, 1.00    Nickel Plating, extra net, .25  
 Add to List Price for Celluloid Handle..... 1.00

### GIN COCKTAIL.

SMALL BAR GLASS. — Three dashes gum, three dashes bitters, one wineglass gin. Fill glass with ice, mix, strain into cocktail glass and serve with twisted lemon peel.

### GIN CRUSTA.

Prepare same as Brandy Crusta, substituting Gin for Brandy.

### GIN DAISY.

SMALL BAR GLASS.—Three dashes gum, juice of half lemon, three dashes orange cordial, one wine glass gin. Half fill glass with fine ice, shake well, strain and fill up with seltzer or apollinaris.

### GIN FIZZ.

LARGE BAR GLASS.—Two teaspoons sugar, four dashes lemon juice, one wineglass Old Tom Gin, half fill glass with ice and mix well. Strain into fizz glass, which fill with vichy or seltzer, serving quick.

### GIN FLIP.

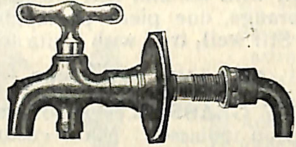
LARGE BAR GLASS.—Dissolve one tablespoon sugar in a little seltzer, one glass Holland Gin, half fill with fine ice. Shake well, strain and serve.

### GIN AND PINE.

WHISKEY GLASS.—Put three ounces splinters from the heart of a green pine log in a bottle of gin and steep two hours. Put lump of ice in glass, allowing customer to help himself.

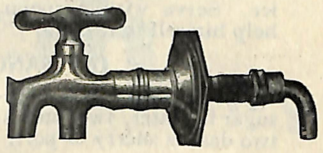
## BAR COCKS AND FAUCETS.

POLISHED BRASS.

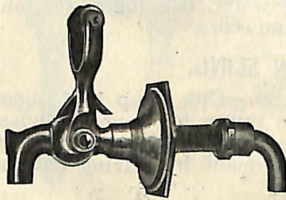


No. 31, 2 in. Shank, \$3.75    No. 31½, 5 in. Shank, \$3.95  
 Silver Plating, extra net, 1.00    Nickel Plating, extra net, .25

No. 33, 2 in. Shank, \$4.00  
 No. 33½, 5 in. "    4.20  
 Silver Plating, } - 1.00  
     extra net,    }  
 Nickel Plating, } - .25  
     extra net,    }



With Cocobola Handle.



No. 34, 2 in. Shank, \$4.30  
 No. 34½, 5 in. "    4.50  
 Silver Plating, } - 1.00  
     extra net,    }  
 Nickel Plating, } - .25  
     extra net,    }  
 Add to List Price for  
 Celluloid Handle, - 1.00

## GIN PUNCH.

LARGE BAR GLASS.—Dissolve  $1\frac{1}{2}$  tablespoons sugar in one pony seltzer, one tablespoon raspberry syrup. Fill with ice and add juice of half lemon, one slice orange, one piece pineapple,  $1\frac{1}{2}$  glass best gin. Stir well, trim with fruits and serve.

## GIN AND MOLASSES.

WHISKEY GLASS.—Cover bottom with gin, one tablespoon molasses. Allow customer to help himself to gin. Mix with spoon.

## GIN RICKEY.

WHISKEY GLASS.—Juice of one lime, one lump ice. Serve with a spoon, allowing customer to help himself to the gin.

## GIN SANGAREE.

SMALL BAR GLASS.—Dissolve  $\frac{1}{2}$  teaspoon sugar in water, two lumps ice, one wineglass gin, two dashes sherry or port.

## GIN TODDY.

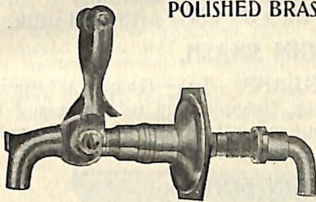
WHISKEY GLASS.—Dissolve  $\frac{3}{4}$  teaspoon fine sugar in  $\frac{1}{3}$  wineglass water, two lumps ice, one wineglass gin. Mix and serve.

## GIN SLING.

SMALL BAR GLASS.—One lump loaf sugar, water to dissolve, two lumps ice, one wineglass malt gin. Mix, grate nutmeg on top and serve.

A hot gin sling can be made by leaving out the ice and using hot water.

## BAR COCKS AND FAUCETS.



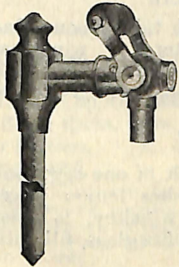
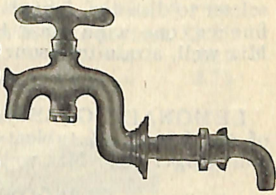
POLISHED BRASS.

Shank.

No. 35, 2 in., \$4.55  
 No. 35 1/2, 5 in., 4.75  
 Silver Plating, } 1.00  
     extra net, }  
 Nickel Plating, } .25  
     extra net, }  
 Add to Price List for  
 Celluloid Handle, 1.00

With Cocobola Handle.

No. 40, 2 in. Shank, \$6.00  
 No. 40 1/2, 5 in. Shank, 6.20  
 Silver Plating, } . 1.00  
     extra net, }  
 Nickel Plating, } . . .25  
     extra net, }



THIS faucet is made with either a 32, 36 or 42 inch tube, but unless otherwise ordered, will be furnished with a 42 inch tube.

It is used through the top of the ice box and the tube fits any of our regular bungs.

No. 42, Nickel Plated, \$8.00

## GIN AND MILK.

WHISKEY GLASS.—Allow customer to help himself to gin and then fill glass with cold milk.

## GIN SMASH.

LARGE BAR GLASS.—Two teaspoons sugar, one tablespoon water, three sprigs mint pressed in glass,  $\frac{1}{2}$  glass ice, one wineglass best gin. Mix well, strain into sour glass and serve.

## GIN SOUR.

SMALL BAR GLASS.—Three teaspoons sugar, seltzer to dissolve, four dashes lemon juice,  $\frac{2}{3}$  glass fine ice, one wine glass Holland or Old Tom Gin. Mix well, strain into sour glass.

## GLASGOW FLIP.

LEMONADE GLASS.—Beat one egg well, juice of one lemon,  $\frac{1}{2}$  tablespoon fine sugar, fill with cold ginger ale. Mix well with spoon and serve.

## GLASGOW PUNCH.

LARGE BAR GLASS.— $1\frac{1}{2}$  tablespoons fine sugar,  $1\frac{1}{2}$  wineglasses ice water,  $\frac{1}{2}$  wineglass Jamaica Rum, stir well. Rub edge of fizz glass with a slice of lemon, strain into it and add a drop of lemon juice.

## GOLDEN FIZZ.

SMALL BAR GLASS.—Yolk of one egg, one tablespoon fine sugar, three dashes lemon juice, one wineglass Old Tom gin or whiskey,  $\frac{1}{2}$  glass fine ice. Shake well, strain into fizz glass, fill with seltzer and serve quick.

## WORK BOARDS.

WE show here, and on the following pages, a variety of Work Boards which we make a specialty of and are prepared to furnish on short notice. On receipt of sketch we will furnish an estimate on any special design that may be required. Unless otherwise ordered, we always furnish them copper lined, and make Rinse Tanks and Bottle Racks as illustrated.

### No. 1.



Regular width 20 in. Regular lengths, 2 feet and over.

1, Zinc Lined,	-	2 ft. and over,	Price per foot,	\$3.25
1A, Copper Lined	-	" " " "	" "	4.25
1B, Tinned Copper Lined,		2 ft. " " "	" "	4.75

### No. 2.



Regular width 20 in. Regular lengths, 4 feet and over.

2, Zinc Lined,	-	4 ft. and over,	Price per foot,	\$3.50
2A, Copper Lined	-	" " " "	" "	4.50
2B, Tinned Copper Lined,		4 ft. and over,	Price per ft.	5.00
Zinc Bottle Racks, extra,		net, each		1.00
Sugar Drawers,	"	" " " "		0.75
Cutting Board,	"	" " " "		0.25

RINSE Tanks will be made round, square, or square with round corners, and their position changed as wanted without extra charge, but this should be specified in ordering, for otherwise we will furnish them as shown in cut.

## GOLDEN SLIPPER.

WINEGLASS.— $\frac{1}{2}$  wineglass yellow Chartreuse, yolk of one egg,  $\frac{1}{2}$  wineglass Danziger Goldwasser. Don't allow yolk of egg to break.

## GIN FIX.

LARGE BAR GLASS.—Dissolve  $\frac{1}{2}$  tablespoon sugar in a little seltzer,  $\frac{1}{2}$  pony pineapple syrup, one wineglass Holland Gin. Fill with fine ice, stir well, trim with fruit, serve with straws.

## HALF AND HALF.

This is a mixture in England of half each porter and ale and in the U. S. of half each old ale and new ale.

## HARI-KARI.

SMALL BAR GLASS.—To a whiskey sour large enough to half fill glass when strained add enough seltzer to fill, dressing with fruits.

## HARRY JENNINGS.

SMALL BAR GLASS.—Half each Port and Brandy, one egg, some fine ice. Shake well and strain into fizz glass, grating nutmeg on top.

## HARVARD COCKTAIL.

LARGE BAR GLASS.—Two dashes bitters, two dashes orange Curacao,  $\frac{1}{2}$  pony Vermouth,  $\frac{1}{2}$  pony sherry. Add ice, strain into cocktail glass and serve with twisted lemon peel.



## WORK BOARDS.

Nos. 3 and 4, Right and Left Hand.



Regular width, 20 in. Regular lengths, 8 ft. and over.

				Price per Ft.
3,	Right Hand,	Zinc Lined,	8 ft. and over,	\$4.00
3A,	" "	Copper "	" "	5.50
3B,	" "	Tinned "	" "	6.00
4,	Left	Zinc "	" "	4.00
4A	" "	Copper "	" "	5.50
4B,	" "	Tinned "	" "	6.00

### No. 5.



Regular width, 20 in. Regular lengths, 10 ft. and over.

				Price per Ft.
5,	Zinc Lined,	10 ft. and over,	- . -	\$4.00
5A,	Copper "	" "	. . .	5.50
5B,	Tinned Copper Lined,	" "	. . .	6.00

**R**INSE Tanks will be made round, square, or square with round corners, and their position, as well as that of Bottle Racks, will be changed as wanted without extra charge, but this should be specified in ordering, as otherwise we will furnish them as shown in cuts.

## HOT BUTTERED RUM.

**HOT SCOTCH CUP.**—Dissolve one teaspoon fine sugar in some hot water, one wineglass Jamaica rum, one piece butter half the size of a chestnut. Fill  $\frac{2}{3}$  full of boiling water, grate nutmeg on top and serve.

Hot spiced rum can be made by adding one teaspoon of allspice and whole cloves to above.

## HOT COFFEE PUNCH.

**TOM AND JERRY CUP.**—Beat one egg in cream pitcher of cream, add drink of brandy and pour into boiling coffee. Stir well and serve.

## HOT SCOTCH.

**HOT SCOTCH CUP.**—One wineglass Scotch whiskey, one lump sugar, one piece lemon peel,  $\frac{3}{4}$  glass hot water. Grate nutmeg on top and serve.

## IMPERIAL PUNCH.

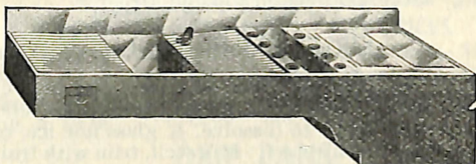
**LARGE BAR GLASS.**—Two teaspoons fine sugar, one gill Claret, one wineglass soda, one shake nutmeg, one dash Maraschino, one slice cucumber. Fill with ice, mix well, serve with straws.

## JOHN COLLINS.

**LARGE BAR GLASS.**—One teaspoon fine sugar, six dashes lemon juice, one wineglass gin, six lumps ice, one bottle soda. Mix well with spoon.

## WORK BOARDS.

Nos. 6 and 7, RIGHT AND LEFT HAND.



Regular width, 20 in. Regular lengths, 10 ft. and over.

6A, Right Hand,	Copper Lined,	10 ft. and over,	per ft.	\$8.00
6B, " "	" Tinned " "	" " " "	" "	8.50
7A, Left	" Copper	" " " "	" "	8.00
7B, " "	" Tinned " "	" " " "	" "	8.50

### No. 8.



Regular width, 20 in. Regular lengths, 12 ft. and over.

8A, Copper Lined,	12 feet and over,	Price per ft.	\$10.00
8B, Tinned Copper Lined	" " "	" "	10.50

**R**INSE Tanks will be made round, square, or square with round corners, and their position as well as that of Bottle Racks, will be changed as wanted without extra charge, but this should be specified in ordering, as otherwise we will furnish them as shown in cuts.

## KENTUCKY TODDY.

WHISKEY GLASS.—One drink whiskey, one lump ice, two dashes Curacao, one piece orange rind. Grate nutmeg on top and serve.

## KIRSCHWASSER PUNCH.

LARGE BAR GLASS.—Three teaspoons fine sugar, three dashes lemon juice, three dashes yellow Chartreuse, water to dissolve,  $\frac{3}{4}$  glass fine ice, one wineglass Kirschwasser. Mix well, trim with fruits, serve with straws.

## KNICKERBOCKER.

LARGE BAR GLASS.—Two tablespoons raspberry syrup, juice of half lemon, one slice pineapple, one slice orange, one wineglass St. Croix rum,  $\frac{1}{2}$  wineglass Curacao. Fill glass with fine ice, stir well, trim with fruits, serve with straws.

## LEMONADE.

LARGE BAR GLASS.— $1\frac{1}{2}$  tablespoons fine sugar, juice of  $\frac{1}{2}$  lemon, half fill with ice, fill with water. Shake well, dash with Port wine, trim with fruit and serve.

## LIFE SAVER.

SMALL PUNCH GLASS.—Three small lumps ice, three dashes lemon juice, three dashes orange juice, a little sugar,  $\frac{1}{2}$  pony gin,  $\frac{1}{2}$  pony Vermouth. Stir well, adding seltzer until full.

## BRASS BAR DRAINERS.

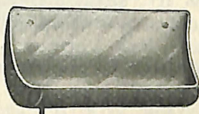
12 Inches Wide.



### HEAVY POLISHED BRASS. LIST PRICES.

No. 1, 18 in. Long, \$7.50	No. 5, 42 in. Long, \$17.50
No. 2, 24 in. " 10.00	No. 6, 48 in. " 20.00
No. 3, 30 in. " 12.50	No. 7, 54 in. " 22.50
No. 4, 36 in. " 15.00	No. 8, 60 in. " 25.00

## DRIP PANS.



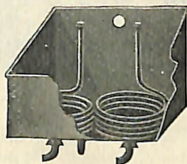
Without Drainer.



With Drainer.

### LIST PRICES. 12 inches wide.

Brass Without Drainer.	Brass With Drainer.	Galvanized with Brass Drainer.
12 in. Long, \$6.00	12 in. Long, \$ 8.00	12 in. Long, \$4.50
18 in. " 9.00	18 in. " 12.00	18 in. " 6.75
24 in. " 12.00	24 in. " 16.00	24 in. " 9.00
30 in. " 15.00	30 in. " 20.00	30 in. " 11.25
36 in. " 18.00	36 in. " 24.00	36 in. " 13.50



### GALVANIZED ICE PAN.

LIST PRICES. Without Coils.

18 in. for 2 Coils, . . .	\$3.00
24 in. " 3 " . . . . .	4.00
Cover for 18 in. extra net,	.50
" 24 in. " " "	.75
Ice Box Couplings, extra net,	1.00

## MANHATTAN COCKTAIL.

MIXING GLASS.— $\frac{1}{2}$  glass ice, two dashes gum, two dashes Angostura, two dashes Maraschino,  $\frac{1}{2}$  wineglass whiskey,  $\frac{1}{2}$  wineglass French Vermouth. Stir well and strain into cocktail glass, adding a cherry. If wanted dry use Italian Vermouth.

## MARTINI COCKTAIL.

MIXING GLASS.— $\frac{1}{2}$  glass ice, three dashes gum, one dash Angostura, six dashes orange bitters,  $\frac{1}{2}$  wineglass Tom gin,  $\frac{1}{2}$  wineglass Vermouth. Stir well and strain into cocktail glass. Leave out gum if wanted dry.

## METROPOLITAN COCKTAIL.

LARGE BAR GLASS.— $\frac{1}{2}$  glass ice,  $\frac{1}{2}$  pony brandy, one pony Vermouth, three dashes bitters, three dashes gum. Stir well and strain into cocktail glass.

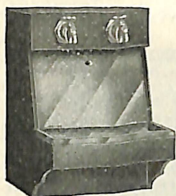
## MIKADO COCKTAIL.

MIXING GLASS.— $\frac{1}{2}$  glass ice, one teaspoon Orgeat syrup, one dash Angostura, two pieces lemon peel, one wineglass brandy. Stir well and strain into cocktail glass.

## Ice Boxes for Cooling Coils.

### No. 1 ICE BOX.

28 in. High. 20 in. Deep.



#### LIST PRICES.

18 in. wide, 2-3 Taps,	-	\$15.00
24 " " 4 "	-	16.00
30 " " 5 "	-	17.00
36 " " 6 "	-	18.00

**T**HIS box holds coils, and fits under the bar counter. It has an air space to prevent sweating, and save ice, is copper faced, has a copper trough, and is lined throughout with heavy galvanized iron. The drip-trough is made with the box. There is room in the ice chamber for bottles.

### No. 1½ ICE BOX.

17 in. High. 19 in. Deep.



#### LIST PRICES.

18 in. wide, 2-3 Taps,	-	\$12.00
24 " " 4 "	-	13.00
30 " " 5 "	-	14.00
36 " " 6 "	-	15.00

**T**HIS box is lined with galvanized iron, is copper faced and similar to No. 1 box, except that it is a little smaller, is not as deep, and the front lid is not hinged.

### MILK PUNCH.

LARGE BAR GLASS.—Dissolve three teaspoons fine sugar in just enough water,  $\frac{1}{3}$  glass shaved ice, one wineglass best brandy,  $\frac{1}{2}$  wineglass St. Croix rum, one dash Jamaica rum. Fill with rich milk, strain into fancy bar glass, grate nutmeg on top and serve.

### MINT JULEP.

LARGE THIN JULEP GLASS.—Dissolve one teaspoon fine sugar in water, one dash Maraschino, one glass whiskey or brandy, as preferred, four or five sprigs mint held to side of glass leaves up. Fill up with fine ice and do not bruise the mint. Trim with fruits. If preferred mint can be bruised, but above is the regular Southern Julep.

### MINT SMASH.

MEDIUM BAR GLASS.—Dissolve one teaspoon fine sugar in water, crush in four or five sprigs of mint with a muddler, one wineglass whiskey, brandy or gin as wanted. Fill up with fine ice, and serve strained or not as customer wishes.

### MOLITOR'S LLOYD.

TOM COLLINS GLASS.—Juice of  $\frac{1}{4}$  lemon and orange, one teaspoon fine sugar, one drink whiskey, three lumps ice, one bottle Delatour soda.

### MONTAUK COCKTAIL.

MIXING GLASS.—One dash gum, one dash orange bitters, one dash Chartreuse,  $\frac{1}{2}$  glass fine ice, one pony gin, one pony Vermouth. Mix and strain into cocktail glass.



## PICNIC ICE BOXES.

### No. 2.

42 in. High, 28 in. Long, 25 in. Deep.

### LIST PRICES.

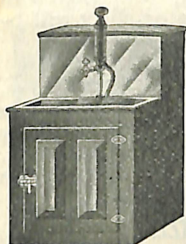
With Hinged Cover.

No. 2, Box only, . . . \$24.00

With Brass Drainer Top.

No. 2A, . . . \$34.00

With Picnic Pump add to list 12.00



**M**ADE of hardwood finely finished, this box is very convenient for picnics, lodges, etc. It is lined with galvanized iron, faced with burnished copper and the ice compartment under the top lid has room for bottles while a quarter of beer can be on tap in the base.

### No. 3.

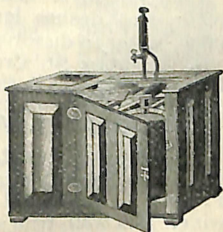
30 in. High, 40 in. Long, 27 in. Deep.

### List Prices.

No. 3, Box only, . . . \$24.00

No. 3A, Box with Picnic Pump, . . . 36.00

**T**HIS Box is made of hardwood finely finished and is lined with galvanized iron. It holds a quarter of beer on tap and has ample space for ice and bottles as well.



### MORNING GLORY FIZZ.

LARGE BAR GLASS.— $\frac{3}{4}$  glass fine ice, mix four dashes Absinthe in water, three dashes lime juice, four dashes lemon juice, one tablespoon sugar, white of one egg, one wineglass Scotch whiskey. Shake well and strain. Fill glass with vichy or seltzer and take at once or effect will be lost.

### NATIONAL GUARD PUNCH.

LARGE BAR GLASS.—One tablespoon fine sugar, juice of  $\frac{1}{2}$  lemon, two dashes raspberry syrup, fill with shaved ice, one wineglass brandy, one wineglass sherry. Stir well, dash with Jamaica rum, trim with fruits, serve with straws.

### PEACH BLOW FIZZ.

LARGE FIZZ GLASS.—Make a plain fizz of Old Tom gin, add three or four raspberries mashed,  $\frac{1}{2}$  drink of cream, and stir with seltzer.

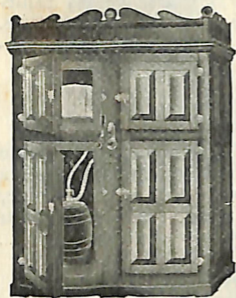
### PHILADELPHIA BOATING PUNCH.

LARGE BAR GLASS.—One tablespoon fine sugar, two dashes lemon juice, two dashes lime juice, water to dissolve. Fill with fine ice and add one wineglass St. Croix rum, one pony brandy. Mix well, trim with fruits, serve with straws.

### PORT WINE COBBLER.

LARGE BAR GLASS.—Two teaspoons fine sugar, one pony Orchard brandy, water to dissolve. Fill glass with shaved ice, add  $1\frac{1}{2}$  wineglasses Port wine. Mix well, trim with fruits, serve with straws.

## COOLERS.



### No. 4 DOUBLE TAP.

84 in. High, 61 in. Wide,  
29 in. Deep.

#### LIST PRICES.

No. 4, Box only, - \$ 90.00

No. 4A, Fitted, - 126.00

Comprising  
Double Rival Pump,  
Double Rival Faucet,  
Bungs and Tubes,  
Two Coils and Hose.

**T**HIS Cooler has a capacity of two half barrels, both of which can be on tap at the same time.

It also has a separate compartment next the ice chamber for Cooling bottled goods, etc.

### No. 5, SINGLE TAP.

82 in. High, 33 in. Wide, 30 in. Deep.

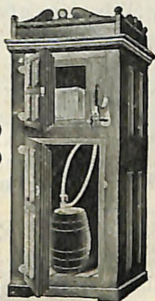
#### LIST PRICES.

No. 5, Box only, - \$66.00

No. 5A, Fitted, - 89.00

Comprising  
Single Rival Pump and Faucet,  
Bung and Tube, Coil and Hose.

**T**HIS Ice Box and Pump form a very desirable combination when but one keg is kept on tap at a time, and has ample space for soft drinks in Ice Compartment.



### PORT WINE FLIP.

LARGE BAR GLASS.— $\frac{1}{2}$  glass ice,  $\frac{1}{2}$  table-spoon sugar, one egg, one wineglass Port wine. Shake in shaker and strain into a wineglass, grating nutmeg on top.

### PORT WINE PUNCH.

LARGE BAR GLASS.—Two teaspoons fine sugar, two teaspoons Orchard syrup, two dashes lime juice, water to dissolve. Fill with fine ice, add  $1\frac{1}{2}$  wine glasses Port wine. Mix well, trim with fruits, serve with straws.

### PORT WINE SANGAREE.

SMALL BAR GLASS.—One teaspoon fine sugar, two lumps ice,  $1\frac{1}{2}$  wineglasses Port wine. Shake well, strain, grate nutmeg on top.

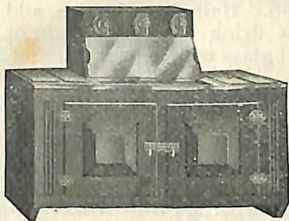
### POUSSE CAFE.

THIN SLIM GLASS.—Float carefully in successive layers an equal quantity of each of the following liquors: Maraschino, Curacoa, Green Chartreuse, Benedictine, Yellow Chartreuse, Brandy. Serve without mixing.

### REMISON COOLER.

TOM COLLINS GLASS.—Rind of whole lemon, three lumps ice, one drink gin. Stir up with a bottle plain soda.

## Combination Cabinet Coolers



No. 6  $\frac{1}{2}$ .  
52 in. Wide, 42 in. High,  
24 in. Deep.

List Price.

Box Only, - \$55.00

No. 60.

48 in. Wide, 42 in. High,  
20 in. Deep.

List Price.

Box Only, - \$50.00

This Box is smaller than No. 6  $\frac{1}{2}$  shown in cut, and is intended for use where space is limited.

No. 7  $\frac{1}{2}$ .

37 in. Wide, 42 in. High,  
24 in. Deep.

List Price.

Box only, - - - \$36.00

No. 70.

37 in. Wide, 42 in. High,  
20 in. Deep.

List Price.

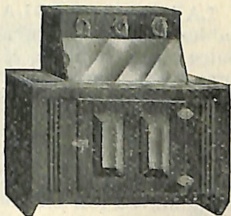
Box only, - - - \$33.00

This Box is smaller than No. 7  $\frac{1}{2}$  shown in cut, and is intended for use where space is limited.

**T**HESE Elegant Coolers are made of hard wood, highly finished, have double walls and are lined throughout with galvanized iron and polished copper. They have a large Ice Compartment in the center, and large storage space for wine, etc., in the base.

If wanted with open bottle holes, so specify in ordering.

Brass Drainer Plates for above Boxes, \$1.50 Extra net.



## RICKEYS.

SMALL BAR GLASS.—Half fill with ice, add juice of half a lime, one drink of whiskey, gin or brandy as ordered. Fill glass with seltzer, stirring.

## RICKEY PUNCH.

PUNCH GLASS.—Juice of small lime ; one teaspoon fine sugar, stir with some seltzer. Fill glass with ice, add  $\frac{1}{2}$  jigger brandy or whiskey,  $\frac{1}{2}$  jigger Santa Cruz rum, top off with a little Port wine. Decorate and serve with straws.

## ROMAN PUNCH.

LARGE BAR GLASS.— $\frac{1}{2}$  glass fine ice, one tablespoon fine sugar, three dashes lemon juice, juice of half orange,  $\frac{1}{4}$  pony curacoa,  $\frac{1}{2}$  wineglass brandy,  $\frac{1}{2}$  pony Jamaica rum. Stir well, dash with Port wine, dress with fruit, serve with straws.

## RUM COOLER.

PUNCH GLASS.—Whole rind of a lemon, fill with shaved ice, one teaspoon powdered sugar, one jigger Jamaica rum. Stir well, top off with brandy, decorate and serve with straws.

## RUM DAISY.

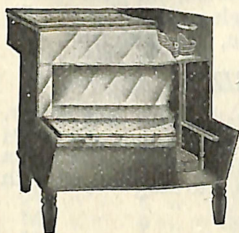
SMALL BAR GLASS.—Three dashes gum, juice of a half lemon, two dashes orange cordial, half fill glass with water, one wineglass rum, fill glass with ice. Mix well, strain and fill up with seltzer.

# DOUBLE COIL ICE BOXES.

PATENTED.

No. 9.

LIST PRICES.



Box only. With Brass Drainer.

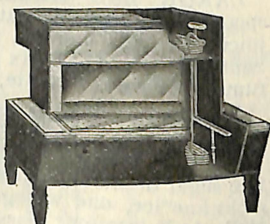
24 in. wide,	4 Taps,	\$ 60.00
30     "     5     "		72.50
36     "     6     "		85.00
42     "     7     "		97.50
48     "     8     "		110.00
54     "     9     "		122.50
60     "     10    "		135.00

No. 9 1/2.

LIST PRICES.

Box only. With Brass Drainer.

24 in. wide,	4 Taps,	\$ 75.00
30     "     5     "		87.50
36     "     6     "		100.00
42     "     7     "		112.50
48     "     8     "		125.00
54     "     9     "		137.50
60     "     10    "		150.00



THESE Coil Boxes are the most perfect ever devised for cooling Beer, Ale and Soda or water, as the double coils, one each in the top and bottom of the box, makes it possible to exactly regulate the temperature with no possibility of the liquids becoming warm before reaching the Faucets.

They are built of Hardwood, highly finished, are lined throughout with heavy copper and faced with polished brass.

### RUM FIX.

LARGE BAR GLASS.—One teaspoon fine sugar, juice and skin of  $\frac{1}{4}$  lemon, one dash seltzer,  $\frac{1}{2}$  glass fine ice, one wineglass Santa Cruz or St. Croix rum. Mix well, strain, trim with fruit.

### RUM FIZZ.

MIXING GLASS.— $\frac{1}{2}$  tablespoon fine sugar, juice of half lemon, one teaspoon white of egg,  $\frac{2}{3}$  glass shaved ice, one wineglass St. Croix or Santa Cruz rum. Mix well, strain into fizz glass, fill with seltzer and serve quick.

### RUM PUNCH.

LARGE BAR GLASS.—Dissolve three teaspoons fine sugar in water, three dashes lemon juice, fill with fine ice,  $1\frac{1}{4}$  wineglass Medford, Santa Cruz or St. Croix rum, one dash Jamaica rum. Mix well, decorate, serve with straws.

### RUM SMASH.

LARGE BAR GLASS.—Dissolve two teaspoons fine sugar in water, three sprigs mint pressed,  $\frac{1}{2}$  glass fine ice, one wineglass Medford rum. Mix well, strain into sour glass, add a sprig of mint.

### RUM SOUR.

LARGE BAR GLASS.—Two teaspoons fine sugar, one squirt seltzer, four dashes lemon juice,  $\frac{1}{2}$  glass fine ice, one wineglass Medford, Jamaica, Santa Cruz or St. Croix rum. Mix well, strain into sour glass and trim with fruit.



# DOUBLE COIL ICE BOXES.

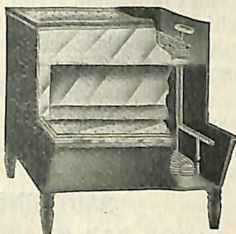
PATENTED.

No. 10.

## LIST PRICES.

Box only. With Brass Drainer.

24 in. wide,	4 Taps,	\$ 60.00
30 "	5 "	72.50
36 "	6 "	85.00
42 "	7 "	97.50
48 "	8 "	110.00
54 "	9 "	122.50
60 "	10 "	135.00

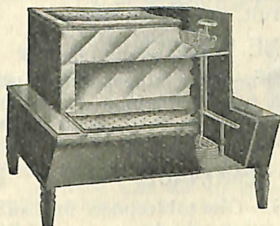


No. 10 1/2.

## LIST PRICES.

Box only. With Brass Drainer.

24 in.	4 Taps,	\$ 75.00
30 "	5 "	87.50
36 "	6 "	100.00
42 "	7 "	112.50
48 "	8 "	125.00
54 "	9 "	137.50
60 "	10 "	150.00



THESE Coil Boxes are the most perfect ever devised for cooling Beer, Ale and Soda or water, as the double coils, one each in the top and bottom of the box, makes it possible to exactly regulate the temperature with no possibility of the liquids becoming warm before reaching the Faucets.

They are built of Hardwood, highly finished, are lined throughout with heavy copper and faced with polished brass.

## SARATOGA COCKTAIL.

MIXING GLASS.—Half fill with ice, two dashes Angostura, three dashes Maraschino, three dashes pineapple syrup, one pony brandy, one pony whiskey, one pony vermouth. Mix well, strain into fancy glass, add one squirt champagne and serve.

## SARATOGA SOUR.

SMALL PUNCH GLASS.—Two lumps ice, one bar spoon fine sugar, one bar spoon lemon juice, one drink whiskey. Fill with seltzer and serve.

## SAUTERNE COBBLER.

LARGE BAR GLASS.— $\frac{3}{4}$  teaspoon fine sugar,  $\frac{1}{3}$  wineglass orchard syrup, stir in  $\frac{1}{4}$  wineglass water, fill with ice, two wineglasses Sauterne. Shake well, trim with fruit, serve with straws.

## SAUTERNE PUNCH.

LARGE BAR GLASS.— $1\frac{1}{2}$  tablespoons fine sugar, two slices orange, one slice lemon, fill with fine ice, fill with Sauterne. Mix well, trim with fruits, serve with straws.

## SELTZER LEMONADE.

LARGE BAR GLASS.—One tablespoon fine sugar, four dashes lemon juice, six lumps ice. Fill glass with seltzer, Appolinaris or soda, stirring with spoon. Serve with straws or strain.

## SHANDY GAFF.

LARGE BAR GLASS.—Half each lager and ginger ale, or ale and ginger ale.

## COIL BOXES.

No. 12, With Air Space.  
14 in Wide, 7 in. Deep.

List Price.



Without Coils or Faucets.

18 in. long,	. . .	\$ 9.00
24 "	. . .	12.00
30 "	. . .	15.00
36 "	. . .	18.00
48 "	. . .	24.00

**T**HIS Coil Box is made of hard wood, heavily lined with copper, has an air space to prevent sweating and save ice, and is intended for use with Bar Drainer shown on page 48.

No. 20. No Air Space.

12 in. Wide, 7 in Deep, Zinc Lined.

List Price.

Without Coils or Faucets.

18 in long,	. . .	\$4.00
24 "	. . .	5.50
30 "	. . .	7.00
36 "	. . .	8.50



**T**HIS Coil Box is made of soft wood, stained, is not provided with an air space and is lined with zinc unless otherwise ordered.

No. 55.

8 in. High, 16 in. Wide,  
14 in. Deep.

List Price, Box Only, \$7.00



**T**HIS Box has a hard wood front and is lined with heavy sheet zinc. It can be fastened under the counter or bar at any convenient place, and the cooling coil can easily be iced by letting down the hinged lid.

## SHERIDAN.

LARGE BAR GLASS.—Float a pony of whiskey on top of an Appolinaris lemonade.

## SHERRY AND BITTERS.

SHERRY GLASS.—One dash Angostura, twist glass until bitters cover entire inside, and fill with sherry.

## SHERRY AND EGG.

WHISKEY GLASS.—Cover bottom with sherry. Break in one egg, which must be cold, without breaking yolk. Fill glass with sherry.

## SHERRY COBBLER.

LARGE BAR GLASS.—One tablespoon fine sugar, two or three slices orange, fill with fine ice, then with sherry. Shake well, trim with fruits and serve with straws.

## SHERRY FLIP.

LARGE BAR GLASS.—Two teaspoons fine sugar, one egg,  $\frac{1}{2}$  glass fine ice,  $1\frac{1}{2}$  wineglass sherry. Shake well, strain, grate nutmeg on top.

## SHERRY LEMONADE.

LARGE BAR GLASS.—Dissolve two teaspoons fine sugar in water, four dashes raspberry syrup, two dashes orange syrup, five dashes lemon juice,  $\frac{2}{3}$  glass shaved ice, one wineglass sherry. Fill with water, shake well, trim with fruit, serve with straws.

# WINE AND LUNCH COOLERS.

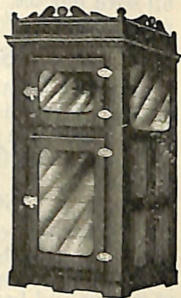
## No. 25, Glass Wine Cooler.

90 in. High, 43 in. Wide,  
31 in. Deep.

List Price.

Box only, - - - \$100.00

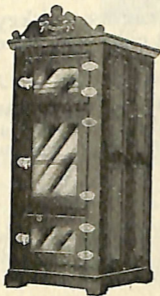
**T**HIS Cooler is made of Hardwood, highly finished, is lined with galvanized iron, and has double glass sides and doors. It has a large space for ice in the top, and ample room for the storage of wine, Soft Drinks and lunch in the base.



## No. 29, Lunch Cooler.

84 in. High, 29 in. Wide,  
24 in. Deep.

List Price, - - - \$70.00



**T**HIS Cooler is made of Hardwood, highly finished, has panelled sides and three double glass doors in the front, and has double walls to save ice.

The top compartment has a galvanized iron ice pan, the bottom is lined with zinc.

## SHERRY PUNCH.

LARGE BAR GLASS.—One tablespoon sugar, two dashes lemon juice, two dashes orange juice, fill with fine ice, three wineglasses sherry. Shake well, trim with fruit, serve with straws.

## SILVER GIN FIZZ.

MIXING GLASS—Two teaspoons fine sugar, four dashes lemon juice, white of one egg, fill with fine ice and add one wineglass Old Tom Gin. Shake well, strain into fizz glass, fill with seltzer and serve quick.

## SODA COCKTAIL.

LARGE BAR GLASS.—One teaspoon fine sugar, two or three dashes Angostura, five lumps ice, one bottle lemon soda. Stir well and serve with slice of orange and berries on top if you wish.

## STONE FENCE.

LARGE BAR GLASS.—One wineglass whiskey, two lumps ice. Fill up with sweet cider and serve.

## STONE WALL.

LARGE BAR GLASS.—One teaspoon fine sugar, three lumps ice, one wineglass whiskey or Cognac brandy, one bottle plain soda. Stir well, remove ice and serve quick.

## TOM COLLINS.

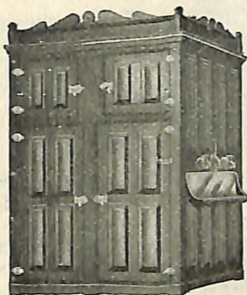
LARGE BAR GLASS. — Three teaspoons fine sugar, four dashes lemon juice, six lumps ice, one wineglass Tom Gin, one bottle plain soda. Mix with spoon, take out ice and serve.

## KNOCK DOWN COOLERS.

100 in. High.

76 in. Wide.

52 in. Deep.



No. 33, Capacity 4 ½ Bbls., List Price, Box only, \$130.00

No. 34, " 6 " " " " " 150.00

THESE Coolers are made in the most substantial manner of Hardwood, are highly finished, lined with heavy galvanized iron, and provided with an air space to save ice and prevent sweating. They are built in sections to knock down, can be easily taken through any door or packed for shipment.

### TOM COLLINS BRANDY.

LARGE BAR GLASS.—Five dashes gum, two dashes Maraschino, juice of one lemon, two lumps ice, one wineglass brandy, one bottle plain soda. Mix with spoon and serve.

### TOM GIN COCKTAIL.

MIXING GLASS.—Three dashes gum, two dashes Angostura, two dashes curacoa or absinthe, fill with shaved ice, add one wineglass Old Tom Gin. Mix well, strain into cocktail glass, twist lemon peel and serve.

### TOM AND JERRY.

PUNCH BOWL.—Take the whites of as many eggs as desired and beat to a stiff froth, add 1½ teaspoons fine sugar for each egg. Beat the yolks of eggs separate, stir with the whites and beat to a stiff batter, adding two pinches carbonate of soda. Mix frequently so that eggs will not separate.

Put two tablespoons of above in mug, add one wineglass brandy, one pony Jamaica Rum, fill with hot milk and mix well, pouring from one cup to another. In serving, grate nutmeg on top. Tom and Jerry can be served cold if wanted, by using cold milk or water instead of hot.

### VERMOUTH COCKTAIL.

MIXING GLASS.—½ glass fine ice, two dashes Angostura, three dashes Orange bitters, one pony Vermouth. Strain and serve in cocktail glass with a cherry.



## DOUBLE COIL COOLERS.

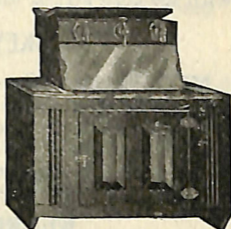
No. 35.

43 in. High. 22 in. Deep.

List Prices.

24 in. Top,	-	-	\$50.00
30 "	-	-	57.50
36 "	-	-	65.00
42 "	-	-	72.50

**T**HIS Cooler is made of hard wood with double walls and is lined with heavy Galvanized Iron. It is provided with space for Double Coils, as in Nos. 9 and 10 Double Coil Boxes, and has a lid on top for icing the upper coils. The base provides a large space for storage of wines, etc.



Patented.

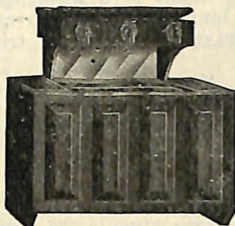
No. 36.

43 in. High. 22 in. Deep.

List Prices.

24 in. Top,	-	-	\$50.00
30 "	-	-	57.50
36 "	-	-	65.00
42 "	-	-	72.50

**T**HIS Cooler is made of hard wood with double walls and is lined with zinc, except bottom which is lined with copper which extends 6 inches up the side. It is specially designed for the storage of wines, etc., in the base, the Drip Pan sliding back and forth, giving easy access to them.



Patented.

Unequaled for Cooling Purposes.

CLEVELAND. CHICAGO. ST. PAUL. NEW YORK.

### VERMOUTH FRAPPEE.

LARGE BAR GLASS.— $\frac{1}{2}$  glass shaved ice, one wineglass Vermouth, one dash Maraschino. Fill with ice cold seltzer and serve.

### WHISKEY COCKTAIL.

MIXING GLASS.— $\frac{2}{3}$  glass fine ice, three or four dashes gum, two or three dashes Angostura, one wineglass Rye or Bourbon whiskey. Mix, strain into cocktail glass and twist a piece of lemon peel. Never spoil this popular drink by adding any other ingredients.

### WHISKEY CRUSTA.

LARGE BAR GLASS—Four dashes gum, one dash Angostura, two dashes lemon juice, two dashes Maraschino,  $\frac{1}{2}$  glass fine ice,  $\frac{3}{4}$  wineglass whiskey, peel a half lemon without breaking the peel and fit it around the inside of a wineglass, wet the edge of glass with lemon juice and dip into fine sugar, strain above mixture into glass, trim with fruit and serve.

### WHISKEY DAISY.

Make the same as a brandy daisy, substituting whiskey for the brandy.

### WHISKEY COBBLER.

LARGE BAR GLASS.—Two wineglasses whiskey.  $\frac{1}{2}$  tablespoon sugar dissolved in water,  $1\frac{1}{2}$  tablespoons pineapple syrup. Fill with fine ice, stir well, trim with fruits and serve with straws.

## ICE WATER COIL BOXES.

### No. 37.

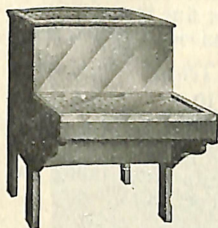
42 in. High. 24 in. Deep.

#### LIST PRICES.

Box Only.

24 in. long,	. . .	\$28.00
30 " "	. . .	34.25
36 " "	. . .	40.50
42 " "	. . .	46.75

THIS Box is for use with the Bar Drainers shown on page 43 through which the coils are iced.



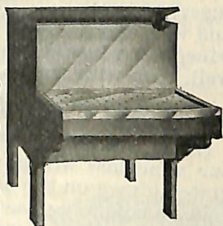
### No. 38.

42 in. High. 24 in. Deep.

#### LIST PRICES.

24 in. long,	. . .	\$33.00
30 " "	. . .	39.25
36 " "	. . .	45.50
42 " "	. . .	51.75

THE Coils in this Box are iced by the lid on top which projects beyond the edge of the bar.



These Ice Water Boxes hold spiral coils of block tin pipe which are covered with ice and the water from it as it melts, and have a 20 inch stand-pipe to drain the water off when it reaches that height.

They are made of Hardwood highly finished, are faced with polished copper, lined with galvanized iron, have double walls to save ice and are perfect coolers in every respect.

### WHISKEY FIX.

LARGE BAR GLASS.—Dissolve two teaspoons fine sugar in water, three dashes lemon juice,  $\frac{1}{2}$  pony pineapple syrup,  $\frac{1}{2}$  glass fine ice, one wine-glass whiskey. Mix well, trim with fruits, serve with straws.

### WHISKEY FLIP.

MIXING GLASS.—Two teaspoons fine sugar, one egg well beaten,  $\frac{1}{2}$  glass fine ice, one wine-glass whiskey. Mix well, strain into fancy bar glass, grate nutmeg on top and serve.

### WHISKEY JULEP.

LARGE BAR GLASS.—Two teaspoons fine sugar,  $\frac{1}{2}$  wineglass water, four sprigs mint pressed and with stems down. Fill with fine ice, add one wineglass whiskey, one dash Jamaica rum. Mix well, trim with fruits, serve with straws.

### WHISKEY SLING.

SMALL BAR GLASS.—One teaspoon fine sugar, one wineglass whiskey,  $\frac{1}{3}$  glass hot water. Mix, grate nutmeg on top and serve.

For a cold sling use six small pieces of ice and half a wineglass of ice water in place of the hot water.

### WHISKEY SMASH.

MIXING GLASS.—Dissolve two teaspoons fine sugar in water, four sprigs mint pressed,  $\frac{1}{2}$  glass fine ice, one wineglass whiskey. Mix well, strain into fancy glass, trim with fruits and serve.

## BOTTLE COOLERS.

No. 41.

27 in. High, 24 in. Wide, 48 in. Long.

LIST PRICE, \$35.00.



THIS is an ideal Cooler for Bottled Goods. It is made of Hardwood highly finished, and is lined with Galvanized Iron, has double walls to save ice, and large capacity for bottles.

If wanted with hinged lids instead of sliding cover so specify in ordering.

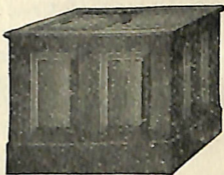
No. 42.

27 in. High, 24 in. Wide, 30 in. Long.

LIST PRICE, \$24.00.

THIS Cooler is similar to No. 41, but is not so long. Like it it is made of Hardwood highly finished, is lined with Galvanized Iron and has double walls to save ice.

If wanted with hinged lids instead of sliding cover so specify in ordering.



### WHISKEY FLOAT.

Prepare same as brandy float, substituting whiskey for brandy.

### WHISKEY SOUR.

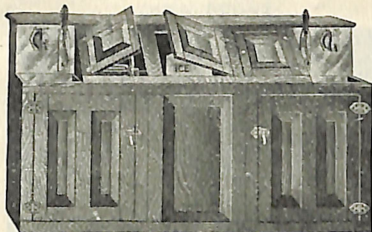
MIXING GLASS.—Two teaspoons fine sugar, five dashes lemon juice,  $\frac{1}{2}$  wineglass seltzer. Fill with fine ice, add one wineglass whiskey. Mix well, strain into sour glass, add slice of lemon and serve.

### WHITE LION.

LARGE BAR GLASS.—Dissolve one tablespoon fine sugar in water, juice and rind of half lemon, two teaspoons raspberry syrup, one wineglass St. Croix rum,  $\frac{1}{2}$  pony Curacoa. Fill with fine ice, mix well, dress with fruits and serve with straws.

## NOVELTY ICE BOX.

No. 14. ONE TAP AT EACH END.



Fits Under any Bar. Capacity, 3 Half Barrels.

72 in. Long, 25½ in. Deep, 41 in. High.

No. 14, List Price, Box only,	-	-	\$ 70.00
No. 14A, " " 2 Taps, complete,	-	-	115.08
No. 14B, " " 3 " "	-	-	129.62
Brass Drainer Plate, extra, net,	-	-	1.50

### No. 14A, OUTFIT PARTS.

- 2 No. 10 Single Hand Pumps. 1 No. 14 Novelty Box.
- 2 Brass Faucets. 2 Bungs and Tubes.
- 2 12 ft. Coils, Block Tin Pipe. 4 ft. ½ in. Beer Tubing.
- 6 feet  $\frac{5}{8}$  in. Air Tubing.

Finished Paneled Back, adds \$12.00 to list.

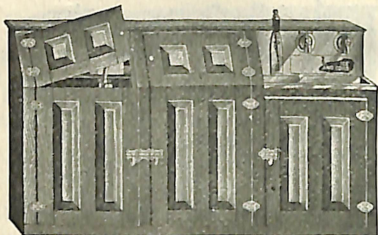
If wanted for 4 Half Barrels, add \$30.00 to list.

If Coils are not wanted deduct \$6.00 from list.

**T**HIS Box is highly finished in Hardwood, and will be found specially useful where space is limited, as beer can be drawn from both ends at once.

# NOVELTY ICE BOX.

No. 15 1/2, Taps at Right End. No. 16 1/2, Taps at Left End.  
OPEN FRONT.



Fits under any Bar.

Capacity, 3 Half Barrels.

74 in. Long, 25 1/2 in. Deep, 41 in. High.

No. 15 1/2, Right Hand,	List Price, Box only,	-	\$ 70.00
" 16 1/2, Left	" " "	-	70.00
" 15 1/2 A, Right	" " 2 Taps complete,		107.08
" 16 1/2 A, Left	" " 2 " "		107.08
Brass Drainer Plate, extra net,		-	1.50

## No. 15 1/2 A AND 16 1/2 A OUTFIT PARTS.

1 No. 10 Double Hand Pump.	1 No. 15 1/2 or 16 1/2 Novelty Box
2 Brass Faucets.	2 Bungs and Tubes.
2 Coils Block Tin Pipe.	4 ft. 1/2 in. Beer Tubing.
	6 ft. 5/16 in. Air Tubing.

Finished Paneled Back, adds \$12.00 to list.

If wanted for 4 Half Barrels, add \$30.00 to list.

If Coils are not wanted, deduct \$6.00 from list.

**T**HIS Box is highly finished in Hardwood. It has ample space for Ice, Coils and Bottles, as well as Beer. As there is no transom over the lower doors kegs can be tapped before being placed in the box.

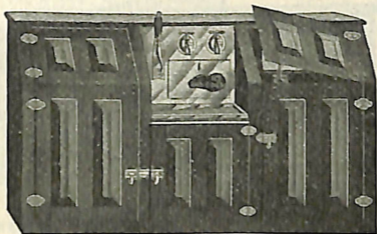
CLEVELAND. CHICAGO. ST. PAUL. NEW YORK.



THE BISHOP & BABCOCK COMPANY.

## NOVELTY ICE BOX.

No. 17½, Center Tap Dropped.  
OPEN FRONT.



Fits Under any Bar. Capacity, 2 Half Barrels.

74 in. Long, 25½ in. Deep, 41 in. High.

No. 17½,	List Price, Box only,	-	\$ 70.00
“ 17½A,	“ “ 2 Taps, complete,	-	107.08
Brass Drainer Plate, extra net,	-	-	1.50

### No. 17½A, OUTFIT PARTS.

1 No. 10 Double Hand Pump.	1 No. 17½ Novelty Box.
2 Brass Faucets.	2 Bungs and Tubes.
2 Coils Block Tin Pipe.	4 ft. ½ in. Beer Tubing.
	6 ft. $\frac{5}{8}$ in. Air Tubing.

Finished Paneled Back, adds \$12.00 to list.

If wanted for 4 Half Barrels, add \$30.00 to list.

If Coils are not wanted, deduct \$6.00 from list.

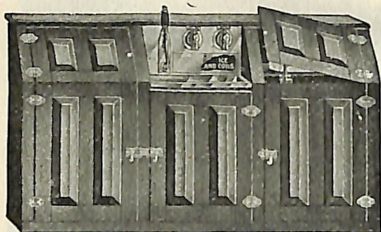
**T**HIS Box is elegantly finished in Hardwood. The lid under Faucets is hinged, and the ice chamber has ample space for coils and bottles.

As there is no transom over the lower doors kegs can be tapped before being placed in the box.

CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

# NOVELTY ICE BOX.

No. 18 Center Tap.  
OPEN FRONT.



Fits Under any Bar. Capacity 3 Half Barrels.

74 in. Long, 25½ in. Deep, 41 in. High.

No. 18, List Price, Box only	-	-	\$ 70.00
No. 18A, " " 2 Taps, complete	-	-	107.08
Brass Drainer Plate, extra net	-	-	1.50

### No. 18A OUTFIT PARTS.

1 No. 10 Double Hand Pump.	1 No. 18 Novelty Box.
2 Brass Faucets.	2 Bungs and Tubes.
2 Coils Block Tin Pipe.	4 ft. ½ in. Beer Tubing.
	6 ft. 5/16 in. Air Tubing.

Finished Paneled Back, adds \$12.00 to List.

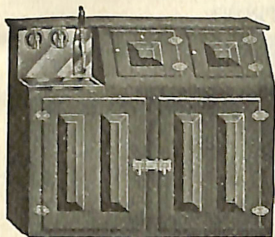
If wanted for 4 Half Barrels, add \$30.00 to List.

If Coils are not wanted, deduct \$6.00 from List.

**T**HIS Box is highly finished in hard wood. It has ample space for Ice, Coils and Bottles, as well as Beer, and as there is no transom over the lower doors, kegs can be tapped before being placed in box. The hinged lid under the faucets will be found very convenient for icing coils, etc.

## NOVELTY ICE BOXES.

No. 19.



41 in. High, 51 in. Long,  
25½ in. Deep.  
Holds 2 ½ Barrels.

### LIST PRICES.

No. 19, Box only, \$60.00  
No. 19A, Fitted, 97.08  
Comprising  
No. 10 Double Hand Pump,  
Faucets, Bungs and Tubes,  
Coils, Beer and Air Hose.

In ordering, state whether wanted Right or Left Hand.

## No. 19½, WITH COMPARTMENT FOR BOTTLES.

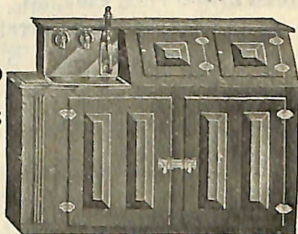
41 in. High, 65 in. Long, 25½ in Deep.

Holds 2 ½ Barrels.

### LIST PRICES.

No. 19½.  
Box only - \$70.00  
No. 19½A.  
Box Fitted - \$107.08

Comprising  
No. 10 Double Hand  
Pump, Faucets,  
Bungs and Tubes,  
Coils, Beer and Air  
Hose.

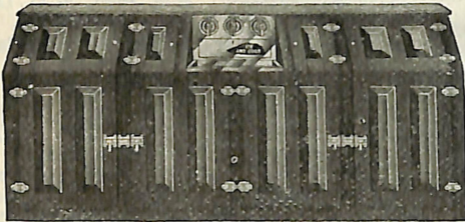


In ordering, state whether wanted Right or Left Hand.

THE BISHOP & BABCOCK COMPANY.

# NOVELTY ICE BOX.

No. 20 Center Tap.  
OPEN FRONT.



Fits Under any Bar.

Capacity 4 Half Barrels.

100 in. Long, 25½ in. Deep, 41 in. High.

No. 20, List Price, Box only,	.	.	\$100.00
" 20B, " " 3 Taps, complete,	.	.	194.10
Brass Drainer Plate, extra, net,	.	.	1.50

## No. 20B OUTFIT PARTS.

1 Little Wonder Pump.	3 1 Cock Air Distributors.
3 Brass Faucets.	36 ft. ⅜ in. Block Tin Pipe.
3 Bent Bungs and Tubes.	15 " ⅝ " Air Tubing.
1 Gage, Arm and Regulator.	6 " ½ " Beer Tubing.
1 8 Gal. Air Tank.	10 " Lead Air Tubing.

Finished Paneled Back, adds \$15.00 to list.

**T**HIS Box is highly finished in Hardwood, is lined with heavy Galvanized Iron and is made with an air space to prevent sweating and save ice. As there is no transom over the lower doors kegs can be tapped before being placed in the box, and the hinged lid under the faucets will be found very convenient for icing coils, etc.

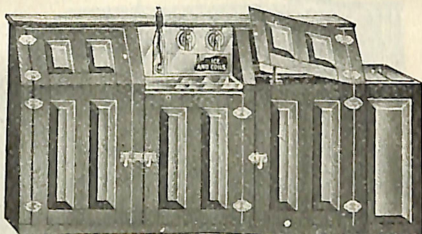
CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

## NOVELTY ICE BOX.

No. 21½ Center Tap.  
No. 22½ Center Tap.

Bottles on Right End.  
Bottles on Left End.

OPEN FRONT.



Fits Under any Bar.

Capacity 3 Half Barrels.

88 in. Long, 25½ in. Deep, 41 in. High.

No. 21½, Right Hand, List Price, Box only, - \$100.00

“ 21½A, “ “ “ 2 Taps, complete, 137.08

“ 22½, Left “ “ “ Box only, - 100.00

“ 22½A, “ “ “ 2 Taps, complete, 137.08

Brass Drainer Plate, extra, net - 1.50

Nos. 21½A, AND 22½A OUTFIT PARTS.

1 No. 10 Double Hand Pump. 2 Coils Block Tin Pipe.

2 Brass Faucets. 2 Bungs and Tubes.

1 No. 21½ or 22½ Novelty Box. 4 ft. ½ in. Beer Tubing.

6 ft.  $\frac{5}{16}$  in. Air Tubing.

Finished Paneled Back, adds \$12.00 to list.

If wanted for 4 Half Barrels, add \$30.00 to list.

If Coils are not wanted, deduct \$6.00 from list.

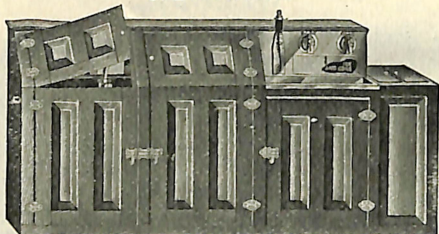
**T**HIS Box is highly finished in Hardwood. It has a large storage space for Ice, Coils and Bottles, as well as Beer, and a Compartment for Chipped Ice and Bottles is provided on the end. As there is no transom over the lower doors kegs can be tapped before being placed in the box.

THE BISHOP & BABCOCK COMPANY.

## NOVELTY ICE BOX.

No. 23½, Taps and Bottles on Right End.

No. 24½, Taps and Bottles on Left End.  
OPEN FRONT.



Fits Under any Bar.

Capacity 3 Half Barrels.

38 in. Long, 25½ in. Deep, 41 in. High.

No. 23½, Right Hand, List Price, Box only, - \$100.00

“ 23½A, “ “ “ 2 Taps, complete, 137.08

“ 24½, Left “ “ “ Box only, - 100.00

“ 24½A, “ “ “ 2 Taps, complete, 137.08

Brass Drainer Plate, extra, net, - 1.50

No. 23½A AND 24½A OUTFIT PARTS.

1 No. 10 Double Hand Pump. 2 Coils Block Tin Pipe.

2 Brass Faucets. 2 Bungs and Tubes.

1 No. 23½ or 24½ Novelty Box. 4 ft. ½ in. Beer Tubing.

6 ft. ⅝ in. Air Tubing.

Finished Paneled Back, adds \$12.00 to list.

If wanted for 4 Half Barrels, add \$30.00 to list.

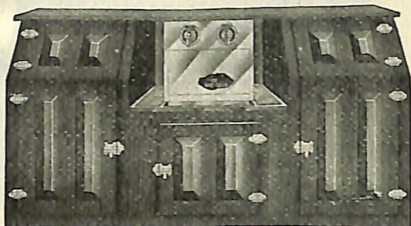
If Coils are not wanted, deduct \$6.00 from list.

**T**HIS Box is made of Hardwood, is highly finished and lined with heavy Galvanized Iron. It has a large storage space for Ice, Coils and Bottles, and the compartment for Chipped Ice and Bottles on the end will be found very convenient. As there is no transom over the lower doors kegs can be tapped before being placed in the box.

CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

## NOVELTY ICE BOX.

No. 25. Center Tap. Bottles in Middle.  
OPEN FRONT.



Fits Under any Bar. Capacity 2 Half Barrels.

86 in. Long, 25½ in. Deep, 41 in. High.

No. 25, List Price, Box only,	.	.	\$100.00
“ 25A, “ 2 Taps, complete,	.	.	180.76
Brass Drainer Plate, extra, net,	.	.	1.50

### No. 25A OUTFIT PARTS.

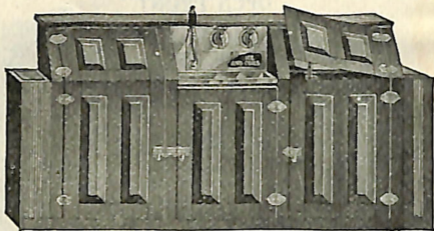
1 Little Wonder Pump.	2 1 Cock Air Distributors.
2 Brass Faucets.	24 ft. $\frac{3}{8}$ in. Block Tin Pipe.
2 Bent Bungs and Tubes.	12 ft. $\frac{5}{16}$ in. Air Tubing.
1 Gage, Arm and Regulator.	4 ft. $\frac{1}{2}$ in. Beer Tubing.
1 8 Gallon Air Tank.	10 ft. Lead Air Tubing.

Finished Paneled Back, adds \$15.00 to List.

THIS Box is highly finished in Hardwood, is lined with heavy Galvanized Iron and is made with an air space to prevent sweating and save Ice. As there is no transom over the lower doors kegs can be tapped before being placed in the box, and the compartments for bottles in the center will be found most convenient.

## NOVELTY ICE BOX.

No. 26 1/2 Center Tap, Bottles on Ends.



Fits Under any Bar.

Capacity, 3 Half Barrels.

88 in. Long, 25 1/2 in. Deep, 41 in. High.

No. 26 1/2, List Price, Box only,	-	\$100.00
“ 26 1/2 A, “ 2 Taps, complete,	-	137.08
Brass Drainer Plate, extra, net,	-	1.50

### No. 26 1/2 A OUTFIT PARTS.

- |                            |                            |
|----------------------------|----------------------------|
| 1 No. 10 Double Hand Pump. | 1 No. 26 1/2 Novelty Box.  |
| 2 Brass Faucets.           | 2 Bungs and Tubes.         |
| 2 Coils Block Tin Pipe.    | 4 ft. 1/2 in. Beer Tubing. |
|                            | 6 ft. 5/8 in. Air Tubing.  |

Finished Paneled Back, adds \$12.00 to list.

If wanted for 4 Half Barrels, add \$30.00 to list.

If Coils are not wanted, deduct \$6.00 from list.

**T**HIS Box is highly finished in Hardwood. It has ample space for Ice, Coils and Bottles, as well as Beer, and a compartment for Bottles is provided on each end which will be found very convenient.

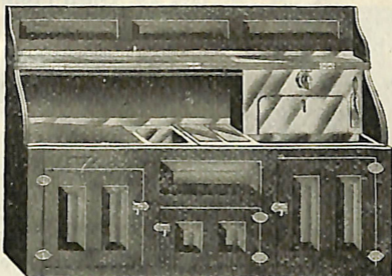
As there is no transom over the lower doors kegs can be tapped before being placed in the box.



# ELK NOVELTY BUFFETS.

No. 27, for  $\frac{1}{4}$  Bbls.

No. 28, for  $\frac{1}{2}$  Bbls.



No. 27, 73 in. Long, 25 in. Deep, 46 in. High.

No. 28, 79 in. Long, 26 in. Deep, 50 in. High.

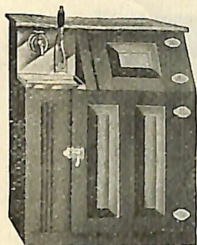
No. 27,	List Price,	box only	. . .	\$125.00
No. 127,	" "	1 Tap complete	. . .	147.79
No. 28.	" "	Box only	. . .	140.00
No. 128,	" "	1 Tap complete	. . .	162.79

## 1 TAP OUTFIT PARTS.

- |                            |                        |
|----------------------------|------------------------|
| 1 Novelty Buffet.          | 1 Bung and Tube.       |
| 1 No. 31 Brass Faucet.     | 1 Coil Block Tin Pipe. |
| 1 No. 10 Single Hand Pump. | 3 ft. Air Tubing.      |

**T**HIS elegant buffet is intended for use in Clubs, Lodge Rooms, etc., and contains within itself all the requisites of a complete bar, from the drawing of the beer to the storage of wines, liquors, glasses, etc., as can be seen. It is made of hard wood, highly finished, is lined with heavy Galvanized Iron inside, and the Drip Pan, Rinse Tank, Bottle Rack and Glass Rack are made of heavy burnished copper. It is only intended to draw from one barrel, but a second one can be tapped by using the left hand compartment, reducing somewhat the storage space.

## NOVELTY ICE BOXES.



### No. 29, Open Front.

41 in. High, 34 in. Long, 25½ in. Deep.

Holds One-Half Barrel.

### LIST PRICES.

No. 29, Box only	-	\$50.00
No. 29A, Fitted	-	72.54

Comprising  
No. 10 Single Hand Pump,  
Faucet, Bung and Tube,  
Coil, Beer and Air Hose.

In ordering state whether wanted RIGHT OR LEFT HAND.

### No. 31 Center Tap, Open Front.

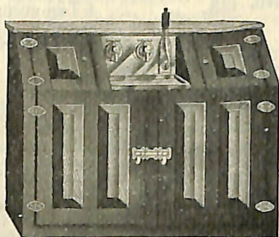
41 in. High, 65 in. Long, 25½ in. Deep.

Holds 2 Half Barrels.

### LIST PRICES.

No. 31, Box only,	\$60.00
No. 31A, Fitted,	97.08

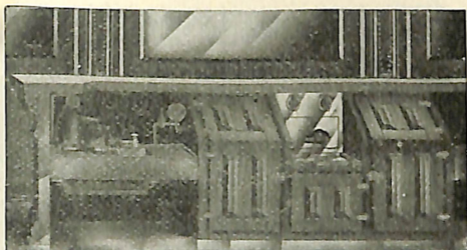
Comprising  
No. 10 Double Hand  
Pump, Faucets,  
Bungs and Tubes,  
Coils, Beer and Air  
Hose.





## NOVELTY ICE BOX OUTFIT.

With Hydraulic Pump.



### 2 TAP OUTFIT PARTS.

- |                            |  |
|----------------------------|--|
| 1 Little Wonder Pump.      | 1 2 Tap Air Dis. Pipe.                   |
| 2 Brass Faucets.           | 24 ft. $\frac{3}{8}$ in. Block Tin Pipe. |
| 2 Bungs and Tubes.         | 12 ft. $\frac{5}{16}$ in. Air Tubing.    |
| 1 Gage, Arm and Regulator. | 3 ft. $\frac{1}{2}$ in. Beer Tubing.     |
| 1 4 Gallon Air Tank.       | 10 ft. Lead Air Tubing.                  |

### NOVELTY BOX EXTRA.

No. 10, Outfit Parts as shown above, List Price, - \$77.91

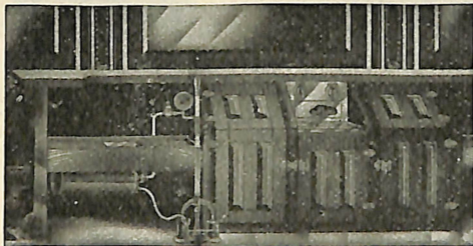
NOVELTY Boxes are fully shown on pages 69 to 80, and by adding their price to that of the Outfit Parts, as given above, the price of any Novelty Box Hydraulic Outfit complete can be arrived at.

In Ordering, Specify the Novelty Box Wanted.



## NOVELTY ICE BOX OUTFIT.

With No 18 Hand Pump.



### 2 TAP OUTFIT PARTS.

- |                            |  |
|----------------------------|--|
| 1 No. 18 Hand Pump.        | 2 No. 12 Air Distributors.               |
| 2 Brass Faucets.           | 24 ft. $\frac{3}{8}$ in. Block Tin Pipe. |
| 2 Bungs and Tubes.         | 28 ft. $\frac{5}{16}$ in. Air Tubing.    |
| 1 Gage, Arm and Regulator. | 4 ft. $\frac{1}{2}$ in. Beer Tubing.     |
| 1 4 Gallon Air Tank.       |  |

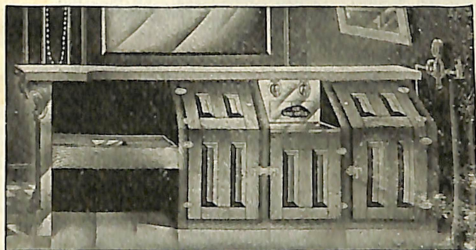
### Novelty Box Extra.

No. 11, Outfit Parts as shown above, List Price, - \$61.30

**N**OVELTY Boxes are fully shown on pages 69 to 80, and by adding their price to that of the Outfit Parts, as given above, the price of any Novelty Box Hydraulic Outfit complete can be arrived at.

## NOVELTY BOX OUTFIT.

Using Liquid Carbonic Gas.



### 2 TAP OUTFIT PARTS.

- |                        |                                      |
|------------------------|--------------------------------------|
| 1 No. 2 Gas Regulator. | 2 No. 18 Brass Faucets.              |
| 1 2 Tap Gas Dis. Pipe. | 3 ft. $\frac{1}{2}$ in. Beer Tubing. |
| 2 Bungs and Tubes.     | 12 ft. $\frac{5}{8}$ in. Gas Tubing. |
|                        | 2 12 ft. Coils Block Tin Pipe.       |

### NOVELTY BOX, GAS AND GAS DRUMS EXTRA.

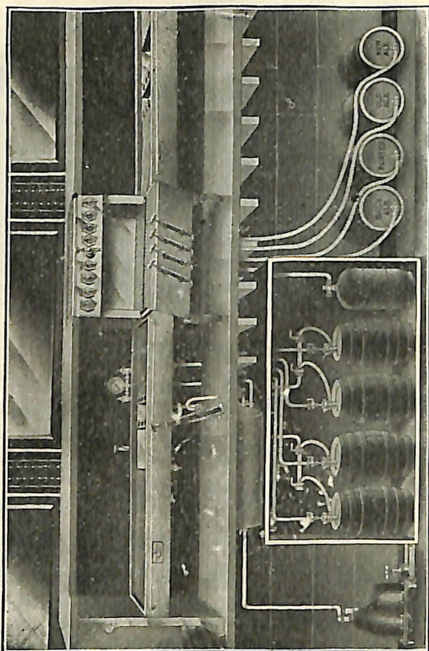
No. 12, Outfit Parts, as shown above, List Price, \$54.91

**N**OVELTY Boxes are fully shown on pages 69 to 80, and by adding their price to that of the Outfit Parts, as given above, the price of any Novelty Box Gas Outfit complete can be arrived at.

**In Ordering, Specify the Novelty Box Wanted.**

THE BISHOP & BABCOCK COMPANY.

# No. 21, NEW YORK OUTFIT.



CLEVELAND, CHICAGO, ST. PAUL, NEW YORK.

## No. 21, NEW YORK OUTFIT.

For Beer, Ale, Porter and Soda.

### 9-TAP OUTFIT PARTS.

#### BEER PARTS.

- 1 Big Wonder Pump.
- 1 No. 1 Hand Pump.
- 1 18 Gal. Air Tank.
- 1 Gage and Double Arm.
- 2 Air Regulators.
- 2 2 Cock Air Dis. Pipes.
- 4 No. 7 Bungs and Tubes.
- 4 No. 31 Brass Faucets.
- 8 20 ft. Coils B.T. Pipe,  $\frac{3}{8}$  in.
- 4 20 ft. Runs B.T. Pipe,  $\frac{3}{8}$  in.
- 60 ft. Lead Air Pipe.
- 1 No. 10D, 48 in. Double Coil Box,

#### ALE AND PORTER PARTS.

- 4 Vacuum Ale Pumps, No. 3.
- 4 Ale Cocks.
- 4 No. 31 Brass Faucets.
- 4 15 ft. Coils B. T. Pipe,  $\frac{3}{8}$  in.
- 4 20 ft. Runs Tin Lined,  $\frac{3}{8}$  in.

#### SODA OR WATER PARTS.

- 1 No. 1 Brass Soda Cock.
- 25 ft. Block Tin Pipe,  $\frac{3}{8}$  in.

- 20 ft.  $\frac{1}{2}$  in. Beer Tubing.
- 30 ft.  $\frac{5}{8}$  in. Air Tubing.
- 1 No. 10D, 48 in. Double Coil Box, fitted with 48 in. Brass Drainer.

### LIST PRICES.

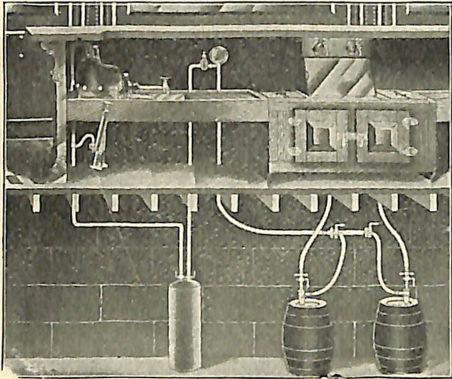
No. 21G Outfit,	9 Taps,	4 Beer,	4 Ale,	1 Soda	\$421.15
" 21F "	8 "	4 "	3 "	1 "	399.55
" 21E "	7 "	3 "	3 "	1 "	359.45
" 21D "	6 "	3 "	3 "		333.45

Prices with Little Wonder Pump Instead of Big Wonder.

No. 22G Outfit,	9 Taps,	-	-	-	\$396.15
" 22F "	8 "	-	-	-	374.55
" 22E "	7 "	-	-	-	334.45
" 22D "	6 "	-	-	-	308.45

THE use of separate Distributing Pipes and two Air Regulators, enables beer to be drawn under low pressure for glass trade, and high pressure for pail trade, and is a very valuable part of this outfit.

## No. 24 CHICAGO OUTFIT.



### 2-TAP OUTFIT PARTS.

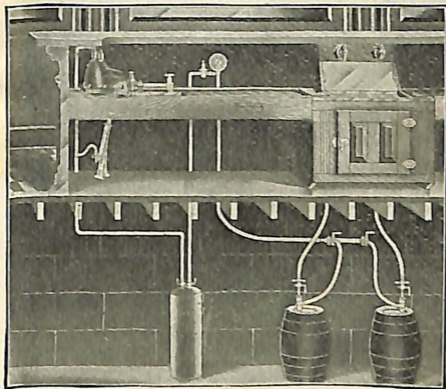
- |                            |                                |
|----------------------------|--------------------------------|
| 1 Little Wonder Pump.      | 1 No. 6 1/2 Ice Box.           |
| 1 No. 1 Hand Pump.         | 2 No. 31 Brass Faucets.        |
| 1 8 Gallon Air Tank.       | 2 Bungs and Tubes.             |
| 1 Gage, Arm and Regulator. | 40 ft. 3/8 in. Block Tin Pipe. |
| 1 2 Cock Air Dis. Pipe.    | 8 ft. 5/8 in. Air Tubing.      |
| 30 ft. Lead Air Pipe.      | 6 ft. 1/2 in. Beer "           |

### LIST PRICES.

No. 24 Outfit, 2 Taps	-	-	\$150.74
Add for each extra Tap	-	-	16.47
18 Gallon Air Tank	-	-	Adds \$6.00 to List Price
30 " " "	-	-	" 9.50 "
Without Safety Hand Pump	-	-	Deduct 8.20 from "



**No. 26 CLEVELAND.  
DOUBLE CABINET COOLER OUTFIT.**



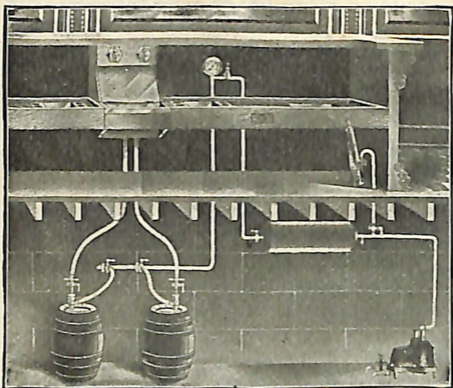
**2-TAP OUTFIT PARTS.**

- |                            |                              |
|----------------------------|------------------------------|
| 1 Little Wonder Pump.      | 1 No. 7½ Ice Box.            |
| 1 No. 1 Hand Pump.         | 2 No. 31 Brass Faucets.      |
| 1 8 Gal. Air Tank.         | 2 Bungs and Tubes.           |
| 1 Gage, Arm and Regulator. | 40 ft. ⅜ in. Block Tin Pipe. |
| 1 2 Cock Air Dis. Pipe.    | 8 ft. ⅝ in. Air Tubing.      |
| 30 ft. Lead Air Pipe.      | 6 ft. ½ in. Beer Tubing.     |

**LIST PRICES.**

No. 26 Outfit, 2 Taps	-	-	\$131.74
Add for each extra Tap	-	-	16.47
18 Gal. Air Tank Adds \$6.00 to List Price.			
30 " " " 9.50 " " "			
Without Safety Hand Pump, Deduct \$8.20 from List Price.			

## No. 28, LITTLE WONDER OUTFIT.



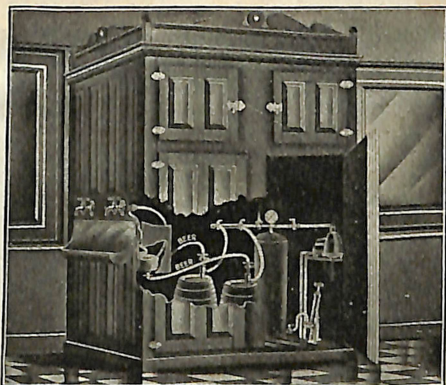
### 2-TAP OUTFIT PARTS.

Little Wonder Pump.	1 No. 1 Ice Box.
1 No. 1 Hand Pump.	2 No. 31 Brass Faucets.
1 8 Gal. Air Tank.	2 Bungs and Tubes.
1 Gage, Arm and Regulator.	40 ft. $\frac{3}{8}$ in. Block Tin Pipe.
2 Cock Air Dis. Pipe.	8 ft. $\frac{5}{16}$ in. Air Tubing.
30 ft. Lead Air Pipe.	6 ft. $\frac{1}{2}$ in. Beer Tubing.

### LIST PRICES.

No. 28 Outfit, 2 Taps	-	-	\$110.74
Add for each extra Tap	-	-	17.47
Without Safety Hand Pump,	Deduct \$8.20 from List Price.		
With No. 1 $\frac{1}{2}$ Ice Box	“	3.00	“
With No. 5 Hand Pump	Add	3.80 to	“
4 Gal. Air Tank	Deduct	4.00 from	“
8 “ “	Add	6.00 to	“

## No. 33 HYDRAULIC OUTFIT.



### 2 TAP OUTFIT PARTS.

Brass Drip Pan Extra.

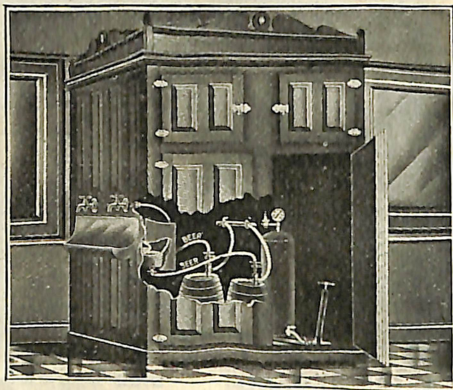
- 1 Little Wonder Pump.
- 1 No. 1 Hand Pump.
- 1 4 Gal. Air Tank.
- 1 Gage, Arm and Regulator.
- 1 2 Cock Air Dis. Pipe.
- 1 Ice Pan.

- 2 No. 31 1/2 Brass Faucets.
- 2 Bungs and Tubes.
- 2 Coils 3/8 in. B. T. Pipe.
- 4 ft. 1/2 in. Beer Tubing.
- 8 ft. 5/8 in. Air Tubing.
- 8 ft. Lead Air Pipe.

### LIST PRICES.

No. 33, Outfit, 2 Taps,	.	.	\$ 88.88
No. 33A, " 3 "	.	.	104.30
Without Safety Hand Pump,	Deduct \$8.20 from List Price.		
Without Coils, for each Tap	"	3.00	" "
Without Ice Pan	"	3.00	" "

## No. 5, HAND PUMP OUTFIT.

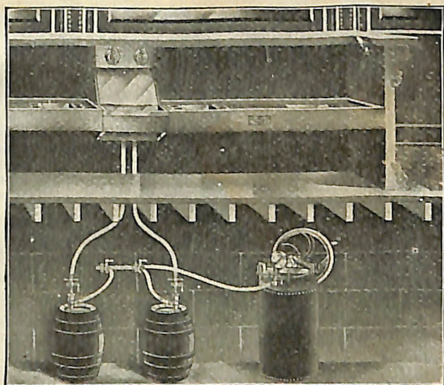


### 2 TAP OUTFIT PARTS.

### Brass Drip Pan Extra.

1 No. 5 Hand Pump.	2 3 1/2 Brass Faucets.
1 30 Gal. Air Tank.	2 Bungs and Tubes.
1 Gage, Arm and Regulator.	24 ft. 3/8 in. Block Tin Pipe.
1 2 Cock Air Dis. Pipe.	18 ft. 1/8 in. Air Tubing.
1 Ice Pan.	4 ft. 1/2 in. Beer Tubing.
No. 37, Outfit, 2 Taps, List Price,	\$72.34
No. 37A, " 3 " " "	87.76
With No. 5 1/2 Hand Pump, Deduct \$7.00 from List Price.	
With 18 Gal. Air Tank " 3.50 " "	
Without Coils, for each Tap " 3.00 " "	

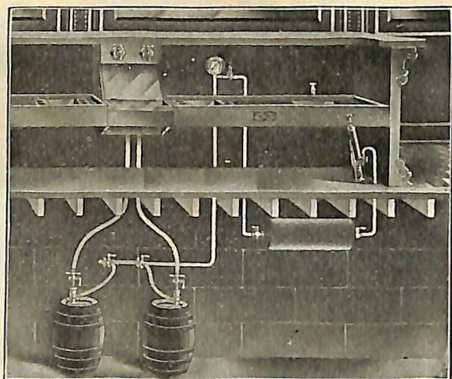
## No. 41, HAND PUMP OUTFIT.



### 2-TAP OUTFIT PARTS.

1 No. 3 Hand Pump, complete.	1 No. 1 Ice Box.
1 2 Cock Air Dis. Pipe.	2 12 ft. Coils $\frac{3}{8}$ in. B. T. Pipe.
2 Bungs and Tubes.	2 8 ft. Runs $\frac{3}{8}$ " " "
2 No. 31 Brass Faucets.	15 ft. $\frac{5}{16}$ in. Air Tubing.
No. 41 Outfit, 2 Taps, List Price	\$107.70
Add for each extra Tap	16.54
With No. 1 $\frac{1}{2}$ Ice Box,	Deduct \$3.00 from List Price.
"    "    18 Faucets, each	"    0.50 "    "
"    "    7A Hand Pump	"    25.00 "    "

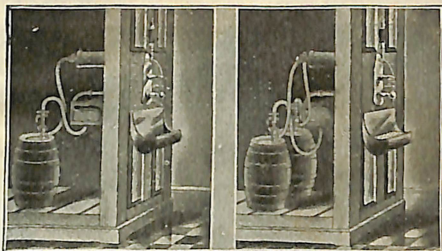
## No. 43, HAND PUMP OUTFIT.



### 2-TAP OUTFIT PARTS.

1 No. 1 Hand Pump.	1 No. 1 Ice Box.
1 30 Gal. Air Tank.	2 No. 31 Brass Faucets.
1 Gage, Arm and Regulator.	2 Bungs and Tubes.
1 2 Cock Air Dis. Pipe.	40 ft. $\frac{3}{8}$ in. Block Tin Pipe.
30 ft. Lead Air Tubing.	6 ft. $\frac{5}{8}$ in. Air Tubing.
No. 43 Outfit, 2 Taps, List Price	- - \$83.38
Add for each extra Tap	- - - - 16.54
With No. 5 Hand Pump	- Add \$3.80 to List Price.
“ “ 18 “ “	- “ 9.80 to “
“ 18 Gal. Air Tank	- Deduct 3.50 from “

# MURPHY PUMP AND FAUCET.



**SINGLE TAP OUTFIT No.32. DOUBLE TAP OUTFIT No.36.**

List Price, \$20.00.

Comprising

- 1 Single Murphy Pump.
- 1 Single Murphy Faucet.
- 1 Bung and Tube.
- Air and Beer Hose.

List Price, \$30.00.

Comprising

- 1 Double Murphy Pump.
- 1 Double Murphy Faucet.
- 2 Bungs and Tubes.
- Beer and Air Tubing.

**OUTFIT No. 32 1/2.**

List Price, \$28.00.

Comprising

- 1 Single Murphy Pump.
- 1 Single Murphy Faucet.
- 1 Ice Pan.
- 1 Bung and Tube.
- Air and Beer Hose.
- 1 Coil Block Tin Pipe.

**OUTFIT No. 36 1/2.**

List Price, \$42.00.

Comprising

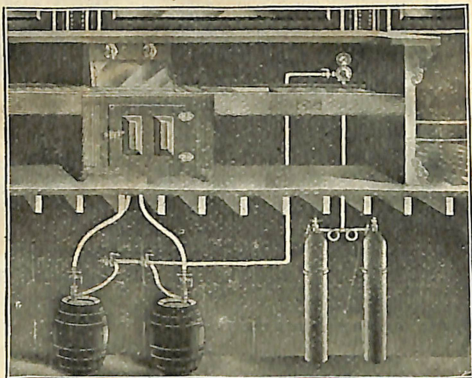
- 1 Double Murphy Pump.
- 2 No. 31 Brass Faucets.
- 1 Ice Pan.
- 2 Bungs and Tubes.
- Beer and Air Tubing.
- 2 Coils Block Tin Pipe.

With Brass Drip Pan and Drainer, add \$8.00 to List Price.

With Brass Drip Pan

“ 6.00 “

## No. 63, CARBONIC GAS OUTFIT.



### 2 TAP OUTFIT PARTS.

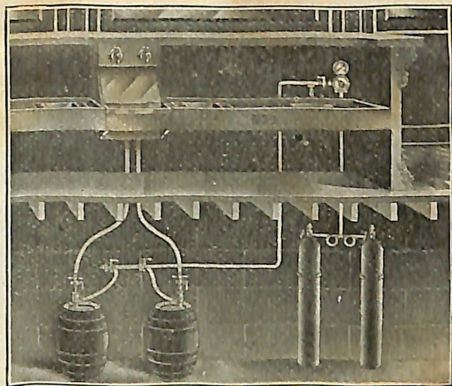
- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 No. 1 Gas Regulator.        | 1 No. 7½ Ice Box.               |
| 2 Spring Wall Clamps.         | 2 No. 31 Brass Faucets.         |
| 1 No. 4 2 Cock Gas Dis. Pipe. | 2 Bungs and Tubes.              |
| 1 10 ft. Copper Connection.   | 2 12 ft. Coils ⅜ in. B.T. Pipe. |
| 15 ft. ⅝ C. l. Gas Tubing.    | 2 8 ft. Runs ⅜ " "              |

### LIST PRICES.

- |  |          |
|--|----------|
| No. 63, Outfit, 2 Taps, without Gas and Drums, | \$109.20 |
| Add to List Price, for each extra Tap,         | 16.40    |



## No. 65, CARBONIC GAS OUTFIT.



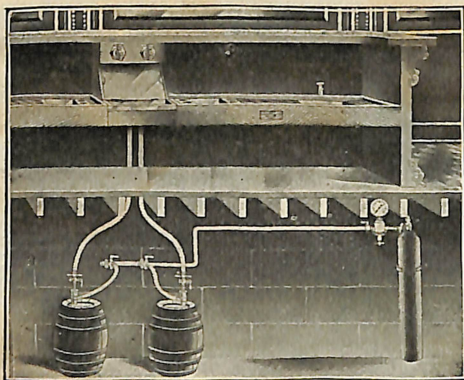
### 2-TAP OUTFIT PARTS.

- |   |   |
|---|---|
| 1 No. 1 Gas Regulator.                  | 1 No. 1 18 in. Ice Box.                     |
| 2 Spring Wall Clamps.                   | 2 No. 31 Brass Faucets.                     |
| 1 No. 4 2 Cock Gas Dis. Pipe.           | 2 Bungs and Tubes.                          |
| 1 10 ft. Copper Connection.             | 2 12 ft. Coils $\frac{3}{8}$ in. B.T. Pipe. |
| 15 ft. $\frac{5}{16}$ C. I. Gas Tubing. | 2 8 ft. Runs $\frac{3}{8}$ " " "            |

### LIST PRICES.

- |  |             |
|--|-------------|
| No. 65 Outfit, 2 Taps, without Gas and Drums | - \$90.20   |
| Add to List Price for each extra Tap         | - . . 17.40 |

## No. 69, CARBONIC GAS OUTFIT.

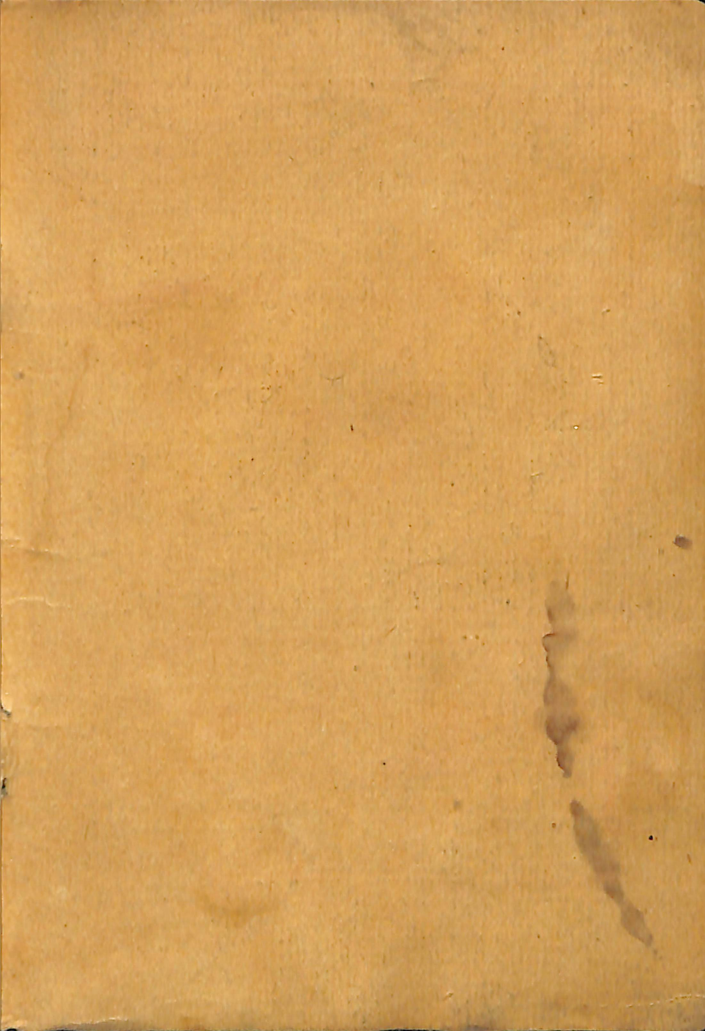


### 2 TAP OUTFIT PARTS.

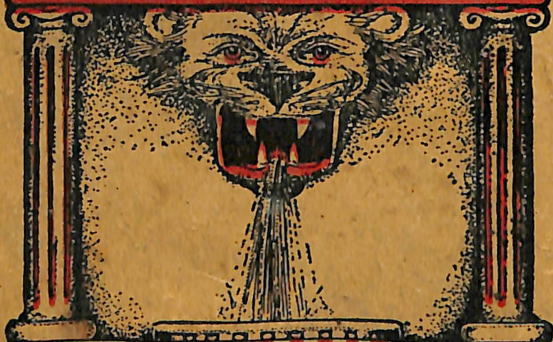
- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 No. 2 Gas Regulator.          | 1 No. 1½ 18 in. Ice Box.       |
| 1 No. 42 Cock Gas Dis. Pipe.    | 2 No. 31 Brass Faucets.        |
| 2 12 ft. Coils ¾ in. B.T. Pipe. | 2 Bungs and Tubes.             |
| 2 8 ft. Runs ¾ in. " "          | 12 ft. ⅝ in. C. I. Gas Tubing. |

### LIST PRICES.

- |  |         |
|--|---------|
| No. 69, Outfit, 2 Taps, without Gas and Drums, | \$70.16 |
| Add to List Price for each extra Tap,          | 17.40   |



# FANCY DRINKS



The  
**Bishop & Babcock  
Company**

CLEVELAND  
NEW YORK

CHICAGO  
ST. PAUL

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